

WOMEN'S WORK

Draperies Now Adapted To Floor Covering

By ELIZABETH TOOMEY, United Press Staff Correspondent

NEW YORK (UP)—Drapery manufacturers are experimenting with having their product hang at your window and cover the floor.

A heavy cotton warp fabric was placed on a floor with an adhesive and then given three coats of a special H. Clifford H. Clifton floor covering.

Careful handling with the proper machine for floor covering should save three years of hard wear, according to the designer. It could be a development to cover an entire room by flowing over an upturned corner.

No Anguish Job. But H. Clifford H. Clifton said that the job of hanging and shuffling the fabric would be for an amateur. Clifton, the designer, has a smooth, rounded, but any fabric used need to be smooth and preshrunk.

Woolen manufacturers have suggested that floor coverings be made of wool fabric. In other cases, a pattern that will break with the floor is important. It is one of the new ideas being developed by Clifton.

off the shaggy fabric. Then scrub the floor and cover back where you started.

Another more conventional floor covering got an advance preview in a New York show room. It carpeting with a built-in pad.

Sponge rubber is blown into the backing to make the carpet and the underlay one piece. The developer, Bigelow Sanford Carpet Co., says the carpet will be on sale after Jan. 1. The price will be no higher than regular carpeting of the same quality plus a pad to go underneath approximately \$17 a yard.

Installation Simple. The obvious advantage of the new idea is the simple installation. It's laid only in 2 1/2 inch widths and secured to the floor with an adhesive. The strips are laid in the same manner as linoleum, so the result is a seamless effect.

The English have contributed their bit to room linings, too. American floors by being more over their non-electric vacuum sweeper. The British firm, Whirlwind Suction Corporation, has been making the novel sweeper for more than 20 years, but distribution in the country has just started.

The vacuum is operated by a motor geared to the drive wheel, whose turbine supplies the power. Explained John Collins, Jr., a partner in the firm, "A fan and the dirt up into the fan and a rubber rotary brush-chute to pick up lint or dust particles from the rug."

Collins said the sweeper would sell for around \$25. "The price has to be very low," he commented, "to compete on the American market."

Want Ads bring quick results.

New Year's Eve Buffet



GLASSER AND TOMATO CHOWDER . . . To start the Year.

Saver, summer over very low heat about 4 minutes. Serve at once. Make about 12 cups of soup.

If it's a New Year's Eve Buffet you have in mind you might like to try the following menu and recipe from "The Frozen Food Cook Book," by Jean I. Simpson and Dorothy M. Taylor (Simon and Schuster, New York, \$2.95). The cook book contains very comprehensive recipes. Almost two years of research and testing was done in order to check every single detail and every recipe was finally passed upon by a tasting panel for flavor, texture, appearance, and quality. You'll find this cook book wonderfully useful and enjoyable.

NEW YEAR'S EVE BUFFET
Curried Turkey
on Baking Powder Biscuits
Celery Hearts, Black Olives
Muddled Cranberry Sauce
Frozen Pudding
Fruit Cake

Curried Turkey
Melt 3-tablespoon butter or margarine. Add 2 medium-sized apples, sliced. Add 2 cups milk tenderizer, 1 cup chopped onion, 1 medium carrot, sliced or cubed, 1/2 cup raisins, 1/2 cup dried apricots. Add and blend thoroughly. 1 1/2-cup portion turkey tenderizer. Add 1/2 cup raisins, 1/2 cup apricots, 1/2 cup raisins, 1/2 cup apricots. Add 1/2 cup raisins, 1/2 cup apricots. Add 1/2 cup raisins, 1/2 cup apricots.

Method: Fry out bacon over low heat in large kettle until lightly browned. Add onion and saute until soft but not brown. Add tenderizer, water, three lemon juice, salt, pepper, cayenne, paprika. Cover. Simmer gently for 30 minutes. Add canned tomato sauce and the 1/2 cup from the turkey tenderizer. Cover. Simmer over very low heat for 10 minutes. Cut into 1/2-cup portions. Add to soup.

Food Outlook Good For '49 Survey Shows

By CECIL BROWNESTONE, Associated Press Food Editor

Americans will eat well in 1949 and will continue to grumble about the food budget. One ray of light is an indication that meat prices will drop slightly toward the end of the year, and that most of the favorite diet items of Mr. and Mrs. USA will be available in abundance.

Assurance as to food supplies comes from O. V. Wells, chief of the Bureau of Agricultural Economics in the U. S. Department of Agriculture, who says:

"Supplies of food available to American families will be just about the same in 1949 as they were in 1948."

During the war our food consumption per person was upped the peak came in 1946, when it was 18 per cent above prewar. This year we'll not hit that high point, but we'll still be 12 per cent above the average in 1935-39.

We probably shall continue to be better fed nutritionally in 1949 than in any prewar year. Americans now are getting more than a fourth more iron, niacin, and riboflavin and more than a third more thiamine—thanks chiefly to the continued enrichment of white bread and flour. The quantities of vitamin A, vitamin C, and calcium in the diet have stayed well above the prewar averages because people have continued to eat more leafy, green and yellow vegetables, citrus fruit and tomatoes, and more cheese and fluid milk.

Glance at individual foods and here's how prospects stack up: More of next year's meat is expected to be pork with less beef, veal, lamb, available. Pork prices will be lower than beef. What beef there is will be of better grades as more cattle will be grain-fed.

If your family can't get all the meat they want they'll take fish, figures on the consumption of fishery products show. Our present fish consumption is 10.8 pounds per capita, as compared with about ten pounds per capita a year ago.

Supplies of canned fish probably will be about the same in 1949 as in '48. Though we may have lots more tuna, the salmon pack may be a good deal lower.

There should be more turkey and chicken around than there was this year and prices should be better, too.

When it comes to per capita supplies of fluid milk, cream, evaporated milk and cheese, 1949 will see us consuming about the same amount as we did this year, though there's a chance there'll be more butter around. Prices of dairy products are expected to average about what they did in 1948.

Somewhat larger supplies of fats and oils will be available for civilian consumption, and they should be cheaper, too.

Fresh fruit supplies will continue to be large—especially vitamin C-rich (citrus) fruits. The prices of fresh oranges and grapefruits are expected to be about the same. Canned fruit juice supplies will be ample. Smaller crops of apples and pears this year mean somewhat reduced supplies ahead, and prices higher canned pears may not be quite as plentiful as last. But just to balance things there'll be a large supply of canned apricots.

If your family particularly appreciates bananas, they'll be glad to know that they will constitute the largest item of fresh fruit we import in 1949. Pineapple is expected to be in good supply, too.

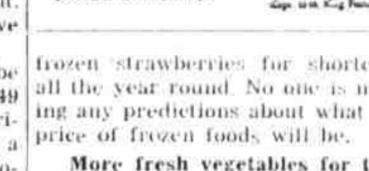
Supplies of frozen foods are swinging upward, with packers attempting to meet consumer demand for such basic items, as fruits, vegetables, fish and poultry. And it looks as if there would be more

until thickened, stirring: 1 1/2 cups turkey broth (or 2 chicken bouillon cubes dissolved in 1 1/2 cups boiling water). Add and continue cooking until turkey is thoroughly heated. 2 cups coarsely diced cooked turkey meat. 1 tablespoon defrosted lemon juice. (If concentrated, dilute before using.) Serve on: Baking powder biscuits.

One of the best things about this buffet supper is that it can be prepared beforehand and there will be no last-minute flurries either for the hosts or the guests.

SCOTT'S SCRAP BOOK

SCRAPS



New Radio Series Starts Saturday

Beginning Saturday, Jan. 1, 1949, the National Radio Series will present a series of radio plays on the life of St. John the Evangelist. The address will be given Saturday morning at 9:30 P.M. The general theme of the series is "Sublimation of the Human Mind."

Budding Diplomat To Metal Crafts

ALFRED F. BOSSON, President of the American Craftsmen's Guild, is a budding diplomat in the field of metal crafts. After spending five years in the army, he returned to the field. He has been the recipient of many awards for his work in the field of metal crafts.

Pittsburgh Gets Relics Of Bombed Commons

PITTSBURGH (UP)—The English Room at the University of Pittsburgh will get an added touch of authenticity when a stone fireplace and other pieces of stone and woodwork from the bombed-out House of Commons in London are installed.

The announcement of the gift was accompanied by a statement from Alfred F. Bosson, a member of Parliament:

"This gift from the Mother of Parliaments is to be enshrined in a famous university of a great democracy which stands side by side with Britain to defend the forces of freedom and the dignity of man."

The total area of the United States exceeds 3,800,000 square miles. In 1940, more than a quarter of the population of the United States were people who were born in the country or born of alien parents.

When a Cold Strikes, Strike Back with PEN. PEN is a cold buster. It's Liquid - 35¢ Per Bottle.

WHITE HOUSE
EVAPORATED MILK
3 Tall Cans 39c

HOME-STYLE SANDWICH REG. PAN
Marvel Bread 1 1/2 Lb. Loaf 18c

MILD AND MELLOW COFFEE
8 O'CLOCK 3 Lb. Bag \$1.15

DRIPED
Blackeye Peas 1 Lb. Pkg. 15c

STANDARD PACK
TOMATOES 2 No. 2 Cans 29c

ANN PAGE With Pork and Tomato Sauce
BEANS 16-Oz. Can 10c

ANN PAGE CREAMY SMOOTH
Peanut Butter 16-Oz. Jar 35c

TURNIP AND MUSTARD
GREENS 1 Lb. 10c

LARGE SIZE
Grapefruit 5 For 29c

BOSC
PEARS 2 Lbs. For 23c

TANGERINES 1 Lb. 8c

FRESH
DATES 8-Oz. Pkg. 23c

Great For That Mid-Morning Break....

JFG SPECIAL COFFEE
The Best Part Of The Meal

DECEMBER BARGAINS of FINER FOODS

Black Eye PEAS 2 lbs. 25c

SWIFT'S Jewel SHORTENING 4 lb. Carton \$1.09

GREEN BEANS 2 for 29c

MAYONNAISE 45c

QUART JAR 39c

CORN 19c

Large 42c

SALMON 16-Oz. Can 59c

TOMATOES 2 for 29c

FLOUR 25 lb. Bag \$2.09

MEATS

All Meat FRANKS 16-oz. Pkg. 49c

Fresh Tender BEEF LIVER 1 lb. 59c

Country Style PORK SAUSAGE 1 lb. 49c

Tender Minute STEAKS 1 lb. 79c

All Southern OLEO 1 lb. 29c

Gerber's 4 Jars 37c

Blue Bird ORANGE JUICE 46-oz. Can 23c

Log Cabin SYRUP 12-Oz. Bottle 29c

Aunt Jemima PANCAKE FLOUR 1 lb. 19c

Rinso 3 for 32c

From Santa's Castle of Goodies...

Princess Pet ICE CREAM

To Make Your Holiday Parties As Festive As A Palace Ball!

Princess Pet is the richest, creamiest, most delectable Ice Cream you've ever tasted! It's made only of daily fresh whole milk and daily fresh sweet cream!

Buy Princess Pet Ice Cream at your dealer's, today! It's a real Holiday treat!

Four popular standard flavors—Vanilla, Chocolate, Strawberry, Buttered Pecan—and the Flavor of the Month—Royal Fruit Supreme...full of delicious Holiday Fruits!

NOW 40¢ PINT

TASTE THE FRESH CREAM IN Princess Pet ICE CREAM

LAFF-A-DAY

Household Hint: If you use an electric range, place soapem, skillets and other items on units that most nearly match their size.

OXYDOL Large Box 32c

CLOROX Half Gallon 29c

BLUING Blue-White Pkg. 10c

SWAN SOAP 3 for 29c

LIFEBUOY 3 for 29c

Laundry Soap 3 for 29c

CASH GROCERY Co.
The Best the Market Affords
MAIN STREET ... HAZELWOOD