Hospitality for Our Over-Night Guests

By RUTH WYETH SPEARS

SOME people have a talent for making guests comfortable and they are not always the people with big houses and what used to be called a "spare room" for company. I thought of this one morning as I sat propped up on a perfectly comfortable folding cot eating breakfast from a tray.

When not in use my cot was stored in the hall under the in-

genious frame sketched here. This frame had a full skirted cover of blue denim trimmed in red and blue flowered chintz. The medicine closet on top stood on feet made of spools glued in place; and was painted red inside and out. On the cabinet shelves were cleansing tissue and other useful things.

• • •

NOTE: In Mrs. Spears' Books 5 and 6 you will find directions for streamlining old-fashioned couches and chairs, as well as many other suggestions for bringing your home up-to-date. Also directions for designing and making rugs; hooked, braided and crocheted; each book has 32 pages of pictures and directions. Send order to:

MRS. RUTH WYETH SPEARS
Drawer 10
Bedford Hills New York
Enclose 20c for Books 5 and 6.
Name .....
Address .....

Neighbor Seemed to Find Memento Interesting Now!

There came a rap on the kitchen door, and Mrs. Brown opened it to admit her neighbor, in a state of great indignation.

"It's that mischievous boy of yours," cried the enraged woman, holding up a brick. "He's thrown this right through my window."

A delighted look came over Mrs. Brown's face.

"Really! How interesting!" she remarked. "I wonder if you will let me have the brick? We're keeping all the little mementoes of his youthful pranks—they'll be so interesting when Herbert grows up."

DON'T BE BOSSED
BY YOUR LAXATIVE—RELIEVE CONSTIPATION THIS MODERN WAY

• When you feel gassy, headachy, logy due to clogged-up bowels, do as *millions* do—take Feen-A-Mint at bedtime. Next morning—thorough, comfortable relief, helping you start the day full of your normal energy and pep, feeling like a million! Feen-A-Mint doesn't disturb your night's rest or interfere with work the next day. Try Feen-A-Mint, the chewing gum laxative, *yourself.* It tastes good, it's handy and economical . . . a family supply costs only

FEEN-A-MINT 10¢

Magic in Home

There is magic in that little word "home"; it is a mystic circle that surrounds comforts and virtues never known beyond its hallowed limits.—Southey.

TO RELIEVE MISERY OF **COLDS** quickly use
666 LIQUID TABLETS SALVE NOSE DROPS COUGH DROPS

Exaggerated Delays

Every delay is too long to one who is in a hurry.—Seneca.

CORN FREE, HAPPY FEET
SALVE PADS & TAPE 15¢ SALVE PADS & TAPE 15¢
KOHLER
ONE NIGHT CORN SALVE
AT ALL DRUG STORES--SINCE 1890

WATCH the Specials

You can depend on the special sales the merchants of our town announce in the columns of this paper. They mean money saving to our readers. It always pays to patronize the merchants who advertise. They are not afraid of their merchandise or their prices.

FIRST-AID to the AILING HOUSE

By ROGER B. WHITMAN

(© Roger B. Whitman—WNU Service.)

Applying Paint.

QUESTION: What are the relative merits of applying paint in a repaint job on exterior shingles with a brush and with a spray?

Answer: On a rough and uneven surface, such as shingles, a spray will drive paint into cracks and crevices that a brush could reach only with great difficulty. The disadvantage of spraying is that parts that are not to be painted, as for instance, trim and porches, must be covered to keep the spray from striking them. The spray being a fine mist that is carried by the wind, even distant parts of the house may be accidentally coated. A professional painter finds the investment in a spray gun, air compressor and hose to be worth while, but an amateur with only occasional jobs to do will hardly find it so.

Rainwater Disposal.

Question: In a heavy downpour when water overflows the gutters, it gushes through my bulkhead, or foundation wall, into the cellar, entering over the top of the bulkhead door. Can I get a door that is waterproof?

Answer: There is on the market a bulkhead door complete with sides that is made of sheet metal and that is practically waterproof. A dealer in building materials should know about it, or can find out about it from the Architects' Samples, 101 Park avenue, New York city. But instead of checking the effect, I should think it would be better to get after the cause by increasing the size of the gutters, giving them more slope, or doing whatever else is necessary to improve the drainage that they give.

Making Storm Windows.

Question: Being quite adept with tools, my husband wishes to make storm windows for our house. Is this too difficult a job for an amateur? He has made screens, etc.

Answer: There is much more to the making of storm windows than of screens. All corners must be tightly mortised and the crossbars for the panes of glass must be firm. This work requires machine tools, for to make all the joints by hand takes most careful workmanship and is a long job. However, he should be able to buy the frames at a sash and door mill in the rough, with the idea of doing the glazing and making the final fittings himself.

Peeling Paint.

Question: Two years ago our rough-finished cement stucco house was painted, the paint being a casein mixture. Some years before, the house had been painted with a mixture containing oil. The new paint almost immediately began scaling. What is the reason? How can the condition be remedied?

Answer: It may be that the previous painting filled the pores so completely that the new paint could not penetrate and get a bond. For another thing, the casein paint may not have been intended for outside use on stucco. Were I in your place I would talk things over with the company that did the paint job.

Buckled Tar Shingles.

Question: My garage roof is covered with tar paper composition shingles, with a sanded surface. Some of the shingles have buckled and the sanded surface and color have worn off. They have been nailed flat, and the roofer now suggests painting the shingles a uniform color. Is this practical? What type of paint should be used?

Answer: Yes, it is practical. Some of the asphalt shingle manufacturers make an asphaltic paint for the purpose of coating asphalt shingles. The paint will renew the dried-out oils in the shingles.

Porous Awning.

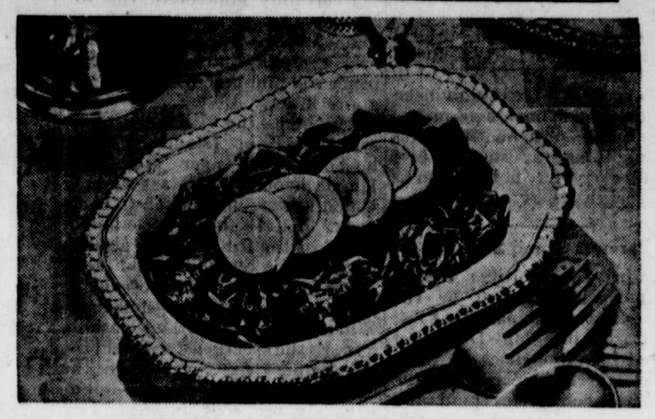
Question: A stationary awning I have over an open porch has become porous in spots. Can you suggest any treatment to overcome this condition?

Answer: The awning can be made waterproof by painting with a solution of one pound of shaved paraffin in a gallon of a half-and-half mixture of clear gasoline and carbon tetrachloride. The fabric should be stretched when applying; it should also be dry. Clear gasoline can be used instead of the above mixture, but great care must be taken against fire.

Outdoor Fireplace.

Question: Where can I get plans and descriptions of outdoor fireplaces?

Answer: Get a copy of the "Barbecue Book," which can be had from the Sunset magazine, San Francisco, for $1. This contains the best information that I have seen on outdoor fireplaces and grills and the whole subject of barbecuing—including recipes.



VEGETABLES SERVED STREAMLINED FASHION
(See Recipes Below.)

NEW WAYS WITH VEGETABLES

The time may come when we will get all our vitamins in little pellets,

but I doubt it—not when eating vegetables is as much fun as it is. There would be a big gap in our meals if such things as tender little green beans or whole carrots rolled in butter, disappeared from the dinner table.

Success in cooking vegetables depends on such small things—the amount of water in the pan, whether the cover is on or off, whether the vegetables are removed from the heat when they are just tender or allowed to continue cooking until they become slightly mushy.

Remember, it's "covers off," for all green-colored vegetables. Then the acids which are given off during cooking are not held in the pan where they turn the brilliant green color to a dull olive. To keep the vitamins in the vegetables instead of losing them in the cooking water use just as little liquid as possible. For mild-flavored vegetables an inch of water in the bottom of the pan to keep the pieces from burning is ample. Vegetables like spinach, which contain a great deal of water, should be cooked in the moisture which clings to the leaves after washing.

And if you value your vitamins, never, never discard the liquid from canned vegetables. Place it in a saucepan, heat until the liquor evaporates to about one-half, then add the vegetable and heat to serving temperature.

Lima Bean Casserole.
(Makes 6 servings)

1 10-ounce can tomatoes (1⅓ cups)
2 medium-sized onions (minced)
1 small green pepper (finely chopped)
2 tablespoons molasses
½ teaspoon dry mustard
1 teaspoon salt
⅛ teaspoon pepper
1 No. 2 can green lima beans (2½ cups)
6 strips bacon

Put tomatoes through sieve, add minced onion and green pepper and simmer for 15 minutes. Then add molasses, mustard, salt, pepper and butter. Stir until well mixed. Drain lima beans and arrange in a shallow, well-greased casserole. Pour sauce over them and arrange strips of bacon over top. Bake in a moderate oven (350 degrees Fahrenheit) for 20 minutes or until bacon is crisp. Serve piping hot.

Beets, Orange-Style.
(Makes 6 servings)

3 tablespoons grated orange rind
¼ teaspoon salt
¼ teaspoon paprika
1 tablespoon sugar
1 tablespoon water
2 tablespoons lemon juice
4 tablespoons butter
½ cup orange juice
½ tablespoon cornstarch
1 tablespoon water
3 cups cooked beets (sliced)

Place orange rind, salt, paprika, sugar, water and lemon juice in saucepan and simmer for 5 minutes. Cream butter until soft, and add it to hot mixture together with orange juice. Blend cornstarch and water to a smooth paste and add to sauce. Cook slowly, stirring occasionally, until sauce is thickened and cornstarch is thoroughly cooked, about 15 minutes. Pour over hot cooked beets and mix lightly but thoroughly. For company dinners serve the beets in orange shells.

Corn and Bacon Rings.
(Makes 7 servings)

7 slices bacon
2 eggs
1 12-ounce can whole kernel corn
2 tablespoons flour
½ teaspoon salt
Few grains pepper
¼ teaspoon baking powder
½ cup milk

Line muffin tins or custard cups with sliced bacon. Snip edges with kitchen scissors to prevent curling. Beat eggs slightly, and add well-drained corn. Sift flour, salt, pepper and baking powder together and add to corn together with milk. Fill bacon rings with this mixture. Bake in a moderate oven (350 degrees Fahrenheit) for 35 to 40 minutes, or until firm.

Breakfast-Skippers, Beware!

Do you have a breakfast-skipper in your family—one who would rather have 20 extra winks than a piece of toast and coffee? Next week Eleanor Howe devotes her column to recipes for breakfast specialties, guaranteed to get the whole family up—and off to a good start for the day.

Peanut Butter Crust.

1 cup flour (all-purpose)
Few grains salt
2 tablespoons peanut butter
4 tablespoons shortening
2 tablespoons ice water (about)

Sift flour once before measuring, then sift together with salt. Cut in peanut butter and shortening with a pastry blender, two knives or rub it in with the fingers. Lightly stir in ice water, using a fork, until mixture forms a stiff dough. Turn out onto a lightly floured board, and roll out to fit top of casserole. Cut several slits in crust to allow steam to escape. Place over top of casserole and seal edges.

French-Fried Green Pepper Rings.
(Makes 6 servings)

4 large green peppers
1 egg (well-beaten)
1 tablespoon water
½ cup fine, dry bread crumbs
¾ teaspoon salt
¼ cup flour

Wash green peppers, cut into thin slices (about ⅛ inch thick) and re-

move seeds and membrane. Combine beaten egg with water. Season bread crumbs with salt. Dip rings first in egg mixture, then in flour. Dip again in the egg mixture, and finally in crumbs. Fry them, a few at a time, in deep fat at (375 degrees Fahrenheit) until nicely browned, 2 to 3 minutes. Drain on absorbent paper. The green pepper rings are excellent with broiled steak.

Any-Season Spinach.
(Makes 4 servings)

1 14-ounce box quick-frozen spinach
1 cup water
½ teaspoon salt
⅛ teaspoon pepper
2 tablespoons butter
1 hard-cooked egg

Place water in saucepan, add salt and heat to a brisk boil. Drop frozen spinach into boiling water, bring again to a boil and cook 4 to 6 minutes or until just tender, separating the leaves with fork during cooking. Remove from fire and drain thoroughly at once. Add butter, salt and pepper. Garnish with slices of hard-cooked egg. Reserve the liquid to use in a vegetable soup or stew.

Vegetable Pie, Peanut Butter Crust.
(Makes 6 servings)

12 small white onions
3 carrots (sliced)
2 tablespoons butter
3 tablespoons flour
1½ cups hot water
2 beef bouillon cubes
½ teaspoon salt
¼ teaspoon paprika
¼ teaspoon celery salt
1 cup canned or cooked peas
1 cup canned or cooked green beans

Place onions in saucepan with 1 cup water. Cook for 10 minutes, then add sliced carrots and continue to cook until both vegetables are tender (about 15 minutes). Cooked leftover onions and carrots may be substituted. Melt butter and blend with flour

to a smooth paste. Dissolve bouillon cubes in hot water and add to flour together with salt, paprika, and celery salt. Cook, stirring constantly, until thickened, about 10 minutes. Combine onions, carrots, peas, and beans with sauce and place in shallow greased baking dish. The ingredients should come nearly to the top of the dish. Top with peanut butter pastry and bake in a hot oven (425 degrees Fahrenheit) for about 20 minutes.

(Released by Western Newspaper Union.)

Star Dust
STAGE-SCREEN-RADIO

By VIRGINIA VALE
(Released by Western Newspaper Union.)

THE baton Judy Garland carried fourteen years ago in an act which she did with her sisters at a Lancaster theater has been rejuvenated for her starring role in "Ziegfeld Girl."

Four-year-old Judy kept the "stick" among her souvenirs of "The Gumm Sisters" era. During "Pigskin Parade," in which she first won screen recognition, she carried it again. Now as the drum majorette in the M-G-M musicale finale number, it once again comes out of hiding—but with a difference. Like Judy, it's been glamourized.

Judy Garland

Painted in silver, it has 100 sparkling rhinestones studding the head. "I'm sure if it had been as impressive 14 years ago as it is now, we would have received more than 50 cents apiece for our 'Gumm Sisters' act," chuckled the young star.

—*—

It's pretty Ellen Drew who gets the feminine lead in "The Night of January 16th" when it finally goes before the cameras. Patricia Morrison was to have had it. Casting difficulties for the picture began last February, when Don Ameche refused to have anything to do with it; Robert Preston is now slated for the Ameche role.

—*—

Frank Capra's "Meet John Doe" will be more than just a good picture; its release celebrates his 20 years of picture making. He's made 26 pictures and is one of Hollywood's few directors who can be depended on to turn out top-notch ones.

—*—

Rise Stevens, young American mezzo-soprano of the Metropolitan Opera company, who made her first appearance at the White House when she participated in the Inaugural concert this year, has been signed by Metro-Goldwyn-Mayer. Her first picture will be a Technicolor musical; she'll leave for Hollywood at the end of April, after the completion of her concert and radio season, and begin work in May.

Rise Stevens

She made her debut with the Metropolitan in 1938 (she'd shattered a 55-year-old record, when she was 19, by informing Metropolitan officials that she was "not yet ready to accept the greatest opportunity opened to a young artist"). Still in her mid-twenties, she is one of the company's leading mezzo-sopranos, and lovely looking to boot. She's going to offer very, very keen competition for Jeanette MacDonald.

—*—

It was aching arms, not art, that lent a new and more sinister note to Humphrey Bogart's performance in Warner Brothers' "High Sierra." Visitors to the set noticed a new and sinister alertness, produced by Bogart's carrying his arms out from his body as if ready for a quick draw.

But—"When you have a holster strapped tight under each arm all day, you get tired of the contact and involuntarily hold your arms away from your body," Bogart explained. "But I may as well confess; when I found that it gave a sinister effect, I kept doing it, even without guns."

—*—

Boris Karloff is appearing on the New York stage in a goofy and hilarious murder mystery entitled, "Arsenic and Old Lace." He's cast as a man who terrifies people because he looks so much like Boris Karloff of the movies. And even highly sophisticated members of the audience are audibly delighted when they recognize him. Mr. Karloff, incidentally, gives an excellent performance as the man who resembles him.

—*—

Turhan Selahettin Shultavy Bey is a new name in American motion pictures; its owner is a young man of distinguished lineage in Turkey. But when 24-year-old Turham came to this country to seek his fortune he left his dignified and aristocratic past behind him. Which was just as well, for when the cast and crew of "Murder on the Second Floor" had difficulty pronouncing his name they just dubbed him "Bay Rum."

—*—

ODDS AND ENDS—Doris Dudley dyed her blonde hair midnight blue for a role in the Miriam Hopkins stage play "Battle of the Angels"; now the play has been called off, and Doris must turn blonde again, fast, for a role in another play, "The Bo Tree" . . . Since the hectic days of July, 1939, Raymond Gram Swing has been broadcasting almost every day without missing a single program because of illness; recently he took a three weeks' vacation, and spent most of it in bed, sick . . . It's reported that Dick Powell, who recently left that coffee program, is forming his own orchestra for another radio program.

HOUSEHOLD QUESTIONS

If milk boils over on the stove, sprinkle the spot with salt. This will at once remove the disagreeable odor.

• • •

An old piece of velvet makes an ideal polishing cloth for silver or furniture.

• • •

Parsley washed with hot water keeps its flavor better and is easier to chop.

• • •

Baking powder biscuits and cookies rise better and brown more evenly on baking sheets than they do in pans.

• • •

If you wish to boil a cracked egg, place a little vinegar in the water in which it is boiled. This will keep the egg from seeping through the crack in the shell.

• • •

Steamed leftover fruit cake served with a lemon sauce makes a delicious dessert.

• • •

Keep cheese in a well-covered dish or it will become dry and tasteless.

• • •

Creaky stairs, like creaky floors, are an unnecessary annoyance. If your stairway gets too noisy, here's the way to go about silencing the offending treads. Simply nail a few extra finishing nails through the treads into the risers below. The finishing nails used should be three inches long, and they should slant alternately to the right and to the left as they are driven in. And after countersinking the nails, the nail-holes may be filled with plastic wood and painted.

CLASSIFIED DEPARTMENT

FEMALE HELP WANTED

Nylon Stockings, Slips 85c, Silk Hosiery 46c. Stringless Aprons, Stainproof table cloths. Livingston, 261 5th Ave., New York.

Will of the People

Well, will anybody deny now that the government at Washington, as regards its own people, is the strongest government in the world at this hour? And for this simple reason, that it is based on the will, and the good will, of an instructed people.—John Bright.

INDIGESTION
may affect the Heart

Gas trapped in the stomach or gullet may act like a hair-trigger on the heart. At the first sign of distress smart men and women depend on Bell-ans Tablets to set gas free. No laxative but made of the fastest-acting medicines known for acid indigestion. If the FIRST DOSE doesn't prove Bell-ans better, return bottle to us and receive DOUBLE Money Back. 25c.

Rise to Fall

As the blessings of health and fortune have a beginning, so they must also find an end. Everything rises but to fall, and increases but to decay.—Sallust.

Children's Colds . . .

Temporary Constipation may increase the discomfort of symptoms of Feverishness, Headache, Upset Stomach which frequently accompany early stages of colds.

MOTHER GRAY'S SWEET POWDERS

TRADE MARK

A mild laxative and carminative. At all druggists. Send for Free Sample and Walking Doll. Mother Gray Co., Le Roy, N. Y.

Seek to Find

Nothing is so difficult but that it may be found out by seeking.—Terence.

"Black Leaf 40" KILLS LICE

OUR "Cap-Brush" Applicator makes "BLACK LEAF 40" GO MUCH FARTHER

JUST A DASH IN FEATHERS . . . OR SPREAD ON ROOSTS

WNU—4 6—41

Soaring Envy

Envy, like fire, ever soars upward.—Livy.

THE TRUTH SIMPLY TOLD

Today's popularity of *Doan's Pills,* after many years of world-wide use, surely must be accepted as evidence of *satisfactory* use. And favorable public opinion supports that of the able physicians who test the value of Doan's under exacting laboratory conditions. These physicians, too, approve every word of advertising you read, the objective of which is only to recommend *Doan's Pills* as a good diuretic treatment for disorder of the kidney function and for relief of the pain and worry it causes.

If more people were aware of how the kidneys must constantly remove waste that cannot stay in the blood without injury to health, there would be better understanding of why the whole body suffers when kidneys lag, and diuretic medication would be more often employed.

Burning, scanty or too frequent urination sometimes warn of disturbed kidney function. You may suffer nagging backache, persistent headache, attacks of dizziness, getting up nights, swelling, puffiness under the eyes—feel weak, nervous, all played out.

Use *Doan's Pills.* It is better to rely on a medicine that has won world-wide acclaim than on something less favorably known. *Ask your neighbor!*

DOAN'S PILLS