Household Questions

Lattice-Topped Pies.—Fruit and berry pies with lattice-style tops require less baking time than the regular full-crust toppers.

* * *

To Wash Curtains.—Lace curtains before being washed for the first time should be soaked for an hour or two in cold water to which two tablespoons of table salt have been added. This removes dressing in curtains and makes them much easier to launder.

* * *

Orange Fritters.—Separate two large navel oranges into sections. Dip sections in batter and fry in deep fat. Serve as accompaniment to roast lamb or braised pork chops.

* * *

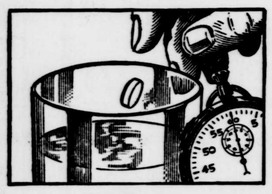
Apple Butter and Ice Cream.—Try a scoop of vanilla ice cream topped with a spoonful of rich brown apple butter.

* * *

A Delight for the Children.—Next time your children want a party, cook a cornstarch custard and fill cones. Alternate every spoonful or so with currant jelly and finish with jelly on top.

WNU Service.

READY TO BRING YOU RELIEF IN MINUTES



THE REASON BAYER ASPIRIN WORKS SO FAST

Drop a Bayer Aspirin tablet into a tumbler of water.

By the time it hits the bottom of the glass it is disintegrating.

This speed of disintegration enables genuine BAYER Aspirin tablets to start "taking hold" of headache and similar pain a few minutes after taking.

YOU can pay as high as you want for remedies claimed to relieve the pain of Headache, Rheumatism, Neuritis, Sciatica, etc. But the medicine so many doctors generally approve — the one used by thousands of families daily — is Bayer Aspirin — 15¢ a dozen tablets — about 1¢ apiece.

Simply take 2 Bayer Aspirin tablets with a half glass of water. Repeat, if necessary, according to directions.

Usually this will ease such pain in a remarkably short time.

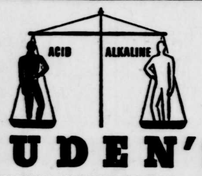
For quick relief from such pain which exhausts you and keeps you awake at night — ask for genuine Bayer Aspirin.

15¢ FOR 12 TABLETS

virtually 1 cent a tablet

Others' Excellences

We should allow others' excellences, to preserve a modest opinion of our own.



LUDEN'S MENTHOL COUGH DROPS HELP BALANCE YOUR ALKALINE RESERVE WHEN YOU HAVE A COLD! 5¢

Making Opportunities

Weak men wait for opportunities, strong men make them.

HOW OFTEN CAN YOU KISS AND MAKE UP?

FEW husbands can understand why a wife should turn from a pleasant companion into a shrew for one whole week in every month.

You can say "I'm sorry" and kiss and make up easier before marriage than after. If you're wise and if you want to hold your husband, you won't be a three-quarter wife.

For three generations one woman has told another how to go "smiling through" with Lydia E. Pinkham's Vegetable Compound. It helps Nature tone up the system, thus lessening the discomforts from the functional disorders which women must endure in the three ordeals of life: 1. Turning from girlhood to womanhood. 2. Preparing for motherhood. 3. Approaching "middle age."

Don't be a three-quarter wife, take LYDIA E. PINKHAM'S VEGETABLE COMPOUND and Go "Smiling Through."

MAGIC CARPET

It doesn't matter what you're thinking of buying—a bar-pin or a baby grand, a new suit for Junior or a set of dining-room furniture—the best place to start your shopping tour is in an easy-chair, with an open newspaper.

The turn of a page will carry you as swiftly as the magic carpet of the Arabian Nights, from one end of the shopping district to the other. You can rely on modern advertising as a guide to good values, you can compare prices and styles, fabrics and finishes, just as though you were standing in a store.

Make a habit of reading the advertisements in this paper every week. They can save you time, energy and money.

Bedtime Story for Children

By THORNTON W. BURGESS

REDDY FOX HIDES

REDDY FOX stole swiftly through the Green Forest in the direction of the pond of Paddy the Beaver. Reddy took the greatest care to keep out of sight of all the other little forest and meadow people. It would not do to let one of them see him because — well, because you know, he was supposed to be down on the Green Meadows. He had said that he had a very important errand down there which prevented him going to look for Buster Bear as Prickly Porky had asked him to. Of course he hadn't had any errand down on the Green Meadows. It was just an excuse. The truth is he was afraid to look for Buster Bear. And so he had made up that excuse.

Then Jumper the Hare, who, you know, is one of the most timid of all the little people who live in the Green Forest, had offered to go look for Buster Bear. Reddy Fox didn't believe that Jumper really would dare do it, but if he should why he came through the Green Forest he kept stopping every few jumps to look and listen. He had almost reached the pile of brush behind which Reddy was hiding when his long ears caught just the teeniest weeniest sound. Perhaps in his eagerness Reddy rustled a tiny dead leaf. Anyway, Jumper stopped short and looked very hard at the pile of brush. Reddy held his breath and his yellow eyes looked very fierce and hungry. Still Jumper sat there looking and looking and looking. It seemed to Reddy as if he never would move.

Just as Reddy had about made up his mind to rush out and try to catch Jumper where he sat a heavy step sounded behind him. Reddy turned his head hastily. There was the big black stranger who had come to live in the Green Forest. Reddy didn't need to be told that it was Buster Bear. He gave one hasty look at the great claws on Buster's feet and then with a yelp of fright he tucked his tail between his legs and started for home as fast as he could run, the most frightened Fox who ever ran through the Green Forest.

© T. W. Burgess.—WNU Service.

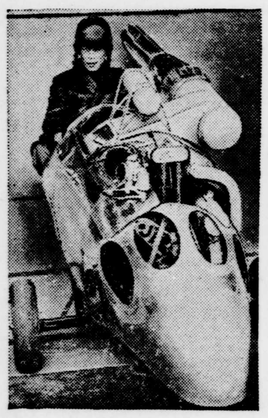
Reddy Didn't Need to Be Told That It Was Buster Bear.

Reddy knew that everybody would say that he was a greater coward than Jumper, and would laugh at him ever after. There was just one thing to do and that was to give Jumper such a fright that he would forget all about Buster Bear. So as soon as he was out of sight of the other little people Reddy had turned into the Green Forest and run as fast as ever he could to head off Jumper the Hare.

Now, Reddy couldn't have done this had Jumper started in a great hurry to look for Buster Bear, because fast as Reddy can run Jumper can run faster. But Jumper had not been in a hurry and so it happened that Reddy was nicely hidden behind a big pile of brush when Jumper came hopping alone. When Reddy saw him coming he smiled and it was a wicked hungry smile. He had started out to scare Jumper, if he could. Jumper would make a very good dinner. Yes, indeed, he would make a splendid dinner. Reddy's mouth watered at the thought.

Now it isn't for nothing that old Mother Nature gives things to her children and so, of course, there is a reason for the long ears of Jumper the Hare. It is that he may be able to hear the slightest noise so that he can run away from danger, for you know he cannot fight. So as

"Turbo-Fusee"



Monsieur Millet of France, the inventor of this vehicle, called it the "Turbo Fusee," but for practical purposes it is still an automobile. The strange road craft is equipped with a five-horsepower motor, which gives it a speed of 180 kilometers an hour. But the motor itself does not directly drive the car; it compresses the air which supplies the actual power. The inventor claims an increase of speed, reduction of fuel consumption and a bigger cruising radius.

"Few auto drivers," says flivvering Flo, "live to admit their mistakes."

WNU Service.

Founder of Osteopathy

Andrew Taylor Still, founder of osteopathy, was born near Jonesboro, Va., in 1828. He farmed in Missouri, studied medicine at Kansas City and saw service in the Civil war. In 1864, when three of his children died of spinal meningitis, he devised the treatment known as osteopathy and practiced as an itinerant physician for some years. He settled in Kirksville, Mo., in 1887, and developed a large practice. Five years later he opened the American School of Osteopathy there. He died in 1917.

MONEY FOR MILK IS WELL SPENT

Most Valuable Food of All Others for Children.

By EDITH M. BARBER

A NATION of milk sops. We are proud to be classified as such in the literal, although, of course, not in the figurative sense of the term. To the fact that milk production, handling and distribution have kept pace with the growth of this huge country, we can give credit to a large extent for the fine physical development of American children.

Milk production is more than purchasing cows, feeding them and milking them. When milk is produced for market, the state takes a hand and inspects the herds for their healthfulness. There are also regulations in regard to cleanliness and sanitation of cow houses and milk houses. There must be facilities for keeping milk chilled until its distribution is begun. Sometimes it must travel many miles to the city distribution plant. It must, of course, be kept cold on its journey. At the milk plant it is weighed and inspected for cleanliness before it is pasteurized as a final precaution for the safety of your milk supply.

After the pasteurization or heating to 140 to 145 degrees Fahrenheit for half an hour, the milk is cooled quickly and then runs directly into sterilized bottles which are capped by machinery. The crates of bottles then go into a refrigerating room from which they are taken by the milkman who delivers them to you.

The safety of your supply of the most valuable food of all is thus guaranteed to you by both the city and state authorities. The money you pay for milk is well spent.

SELECTED RECIPES

Cheese Timbales.

4 eggs
1 cup hot milk
1 cup grated cheese
2 tablespoons chopped green pepper
⅛ teaspoon paprika
½ teaspoon salt

Beat the eggs very light, add to them the hot milk, the grated cheese, green pepper, paprika and salt. Grease timbale molds, fill with the mixture, set in a baking pan of boiling water and bake in a moderate oven (375 degrees Fahrenheit) until set. Turn out carefully on a hot platter. Serve at once with tomato or pimento sauce if you wish.

Boiled Fresh Tongue.

1 fresh tongue
⅓ cup diced carrots
⅓ cup diced celery
⅓ cup diced onions
1 sprig parsley
Salt
Peppercorns

Put tongue in boiling water, add vegetables and seasonings and cook slowly until tender. Cool in the water, drain and remove skin.

Golden Cream Tapioca.

2 tablespoons granulated tapioca
2 cups scalded milk
½ cup brown sugar
Salt
2 eggs
1 teaspoon vanilla

Add the tapioca to the milk and cook in a double boiler about 15 minutes until it is transparent. Add the sugar and salt to the egg yolks, and to this add slowly some of the hot mixture. When thoroughly mixed add to the mixture in the double boiler and cook three minutes, constantly stirring. Remove the top of the double boiler, set in cold water and fold in the stiffly beaten egg whites. Add the flavoring and pour into a pudding dish. Serve very cold.

Cottage Cheese Croquettes.

1 tablespoon butter
2 tablespoons flour
½ cup milk
¼ teaspoon salt
Pepper
2 cups cottage cheese
2 cups mashed potato
1 tablespoon ground onion
1 egg well beaten
Sifted bread crumbs

Prepare a white sauce of butter, milk, flour and seasoning. Stir in the cheese, potatoes and onion. Chill. Form into balls, roll in crumbs, then egg diluted with 1 tablespoon water, then crumbs again. Fry in deep hot fat, 395 degrees Fahrenheit. Drain and serve with tomato sauce.

Chocolate.

1½ squares chocolate
1 cup cold water
¼ cup sugar
3 cups milk
Salt

Cut the chocolate into pieces, add the salt and water. Stir constantly over the direct heat until smooth and let boil two minutes. Add the milk and sugar, heat until foamy, beat with an egg beater to prevent the scum forming, and serve at once. If for any reason the beverage must stand, place over hot water but do not let the water boil.

Swedish Almond Cookies.

½ pound shelled almonds
3 egg whites
1 cup granulated sugar
½ teaspoon cinnamon
1 teaspoon grated lemon rind

Wash but do not skin almonds. Dry in a moderate oven ten to fifteen minutes and then put through a food chopper. Beat egg whites stiff. Fold in ground almonds, sugar, cinnamon and lemon rind and drop from a teaspoon onto a greased baking sheet. Bake in a slow oven, 300 degrees Fahrenheit, for fifteen minutes. Cool and store in a tightly covered container.

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MANNERS OF THE MOMENT

By JEAN

© By The Associated Newspapers

PEOPLE think I'm awful when I don't get my shoes shined, and I think I'm awful when I do. I sit up there on one of those bootblack's high chairs, with my legs stretched to the limit of my skirt and my face as red as my last summer's bathing suit. Honestly, I can't see why bootblacks don't build those silly foot rests closer together, so a girl can at least reach them without so much trouble.

But since they don't and since you do have to have shines, the best way around the awkwardness seems to be to take it knock-kneed. And however you pose when you sit for the bootblack, you want to be sure that you have a full-sized newspaper behind which to hide your face.

WNU Service.

FIRST AID TO THE AILING HOUSE

By Roger B. Whitman

SCREENS AND STORM SASH

WHEN insect screens come down in the fall, they are likely to be piled somewhere in attic or cellar without much thought as to putting them into condition for the following year. As a matter of fact, they are well worth caring for, and especially so if they are of copper or bronze netting. One neighbor of mine has worked out a plan that is about the best that I know.

He built his house four years ago, and as part of the construction, every window was fitted with an outside insect screen and with a storm sash. Screens and storm sash fit into the same spaces and are hooked on the same hangers, these being screwed to the upper crosspiece of the window frame. Each window is numbered, and there are identical numbers on the screen and storm sash that fit it.

In his cellar he built a cabinet deep enough to hold the storm sash when slid in edgeways, and of a width that just hold the entire set, placed side by side. The screens, of course, fit into the same cabinet. In the spring, the storm sashes come off the windows, and the screens go on in their places. The cabinet, emptied of the screens, is immediately refilled with the storm sashes. With its tight door, the cabinet protects its contents from dust, and there is no danger of breaking a pane of glass, or punching a hole through netting. This arrangement is strongly recommended.

With the end of the insect season, screens should be put into good condition before being stored away. Usually, brushing will be enough, although the frames may need a fresh coat of paint or of varnish.

With copper and bronze screening, there is frequent complaint of the staining of white paint by drip. This is due to the combination of copper salts with the zinc in white paint, and the stain is permanent. There is also a staining with straight lead paint, although this will wash off.

Staining can be prevented by coating the screening with varnish. Varnish cannot be used as it comes in the can, for by its thickness it will fill the meshes. A satisfactory mixture is one-half good spar varnish and one-quarter each linseed oil and turpentine. Before applying, the screening should be scrubbed with soap and water, and traces of the soap rinsed off with clear water. After drying, the screening should then be scrubbed with turpentine.

The easiest and quickest way to apply the varnish is with a piece of carpeting tacked to a block of wood to give the effect of a scrubbing brush. A little of the mixture is applied to the nap of the carpeting, and then rubbed on the screening. The varnish mixture will go on in a thin coat, which will be sufficient to protect the screening from moisture for a full season.

© By Roger B. Whitman
WNU Service.

ANIMAL CRACKERS

By WARREN GOODRICH

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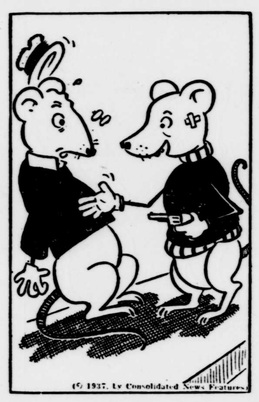


"Shake hands with Rodney the Rat . . . I don't accept things from strangers."

WNU Service.

GOOD TASTE TODAY by EMILY POST

World's Foremost Authority on Etiquette

© Emily Post.

Cutting Wedding Cake Calls for Real Skill

DEAR Mrs. Post: I was at a very miniature wedding reception recently. In fact, there were only ten persons present. But it was one of the loveliest after-wedding parties I have ever known. It was late afternoon and almost dark, the dining table was set with a lace cloth and candelabra, there was a small bride's cake ornamented with the wedding couple's first names and a bride and groom figurine set on top, and there was champagne to drink the traditional toasts. Unlike all other weddings at which I have been, at this one I sat close enough so that I could watch the wedding cake being cut, and I never before realized that this could be such a task. The bride pierced the cake with the point of the blade but when she tried to bring the side of the blade down through the cake, the slice broke into many pieces. One of the guests took the knife then but her luck was just about the same. I have wondered since the wedding whether there was any right way to cut a wedding cake, or is it, as in this case, just a matter of chance?

Answer: Of course you don't tell me whether the cake was not very fresh, or perhaps the knife very dull. In any case, the best way to cut wedding cake is to spear it first and with the knife in this same point down position, continue to stab the slice all the way across. If after the first stab is made, the knife blade is brought down as though it were a lever, the piece invariably crumbles even though the blade is very sharp.

* * *

Write Note of Thanks to Sympathetic Friends

DEAR Mrs. Post: Is it proper to acknowledge notes sent in sympathy with a thank you card? I believe that friends and acquaintances should eventually be thanked by note no matter what the extent of their expressions of sympathy, but my daughter feels that for slighter expressions a printed form could be used. In fact, she thinks that these times, and birthday and anniversary occasions are the only ones when printed cards of thanks would be suitable. Will you give us your opinion.

Answer: In return for a card another card is suitable. But thanks for a present or a real favor or anything as serious as a letter of condolence must be answered by a note or at least a handwritten message. Sympathy shown to a family in deep mourning can be answered with fewest handwritten words on a visiting card. This limited answer is obviously permitted because of the effort that any longer reply would be to one in sorrow. Moreover, less near members of the family may write in the places of those most nearly concerned.

* * *

Mourning Husband's Death

DEAR Mrs. Post: I have lost my husband and will shortly leave to make my home with a sister on the West Coast. (1) I would like to send a written note of resignation to a local club of which I have always been a member and wish you would suggest what I write. (2) Also, will you tell me whether it would be incorrect to wear black satin slippers with a black dinner dress while I am wearing mourning? I find it impossible to get suede ones that are comfortable.

Answer: (1) You write to the secretary of the club, wording your note more or less like the following: "Dear Mrs. Green: Owing to the changed circumstances in my life and the uncertainty of my ever returning to XX-town to live, it is with very deep regret that I must ask you to present my resignation at the next meeting of the board of governors. Sincerely, Mary K. Blank." (2) Black satin is not suitable for mourning but any dull silk would take the place of suede.

* * *

Birthday Gift Puzzle.

DEAR Mrs. Post: My sister and I are invited to the birthday party of a neighbor's son. Mother and this neighbor are dear friends but we hardly know the son. Are we each supposed to take birthday presents to the party? We always take presents to other birthday parties but in those cases we knew the hostess or host very well. And yet we would hate to arrive at the party the only ones to be empty-handed. What do you suggest that we do?

Answer: If I were you I would take a trifling present from both of you together—not because it is necessary, or even customary to take a present to one whom you scarcely know, but because he is the son of your mother's friend.

* * *

Teacher on Telephone.

DEAR Mrs. Post: When a teacher announces herself on the telephone, to a student I mean, what is the proper form?

Answer: "This is Miss Green" or "This is Mr. Blakely."

WNU Service.

Shrine to Joan of Arc

St. Joan's Basilica at Domremy, France, is dedicated to the memory of Joan of Arc. An eternal candle, symbolizing the martyr's virtues, was placed in the shrine at ceremonies celebrating the 525th anniversary of her birth.

French Name for English

In the Middle ages the Frenchman's favorite name for the Englishman was Jean Goddano, from the Englishman's taste for swearing and cursing.

Gay Hostess Apron With Poppy Motif

Flit from pantry to parlor in this "hostess" apron, so gayly appliqued with poppies, and guests are sure to ask how it's made! Choose bright contrast for yoke, border, poppies. One poppy forms

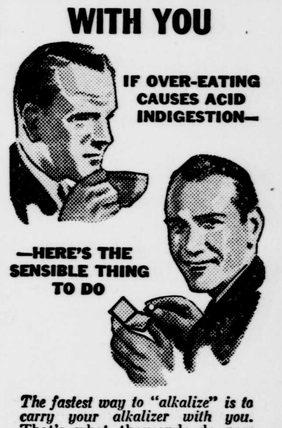
Pattern 1495.

the pocket. Pattern 1495 contains a transfer pattern of the apron and a motif 6¼ by 10¾ inches; a motif 6½ by 9¼ inches and the applique patches; illustrations of all stitches used; material requirements.

Send 15 cents in stamps or coins (coins preferred) for this pattern to The Sewing Circle Needlecraft Department, 82 Eighth Avenue, New York City.

Please write your name, address and pattern number plainly.

CARRY YOUR ALKALIZER WITH YOU



The fastest way to "alkalize" is to carry your alkalizer with you. That's what thousands do now that genuine Phillips' comes in tiny, peppermint flavored tablets — in a flat tin for pocket or purse. Then you are always ready.

Use it this way. Take 2 Phillips' tablets — equal in "alkalizing" effect to 2 teaspoonfuls of liquid Phillips' from the bottle. At once you feel "gas," nausea, "overcrowding" from hyper-acidity begin to ease. "Acid headaches," "acid breath," over-acid stomach are corrected at the source. This is the quick way to ease your own distress — avoid offense to others.

Common Sense Bows

Common sense bows to the inevitable and makes use of it.—Wendell Phillips.

Do something about Periodic Pains

Take Cardui for functional pains of menstruation. Thousands of women testify it has helped them. If Cardui doesn't relieve your monthly discomfort, consult a physician. Don't just go on suffering and put off treatment to prevent the trouble.

Besides easing certain pains, Cardui aids in building up the whole system by helping women to get more strength from their food.

Cardui is a purely vegetable medicine which you can buy at the drug store and take at home. Pronounced "Card-u-i."

Room for Courtesy

Life is not so short but that there is always room for courtesy. —Emerson.

666 checks MALARIA in three days COLDS first day LIQUID, TABLETS SALVE, NOSE DROPS Headache, 30 minutes.

Try "Rub-My-Tism"—World's Best Liniment

HELP KIDNEYS

To Get Rid of Acid and Poisonous Waste

Your kidneys help to keep you well by constantly filtering waste matter from the blood. If your kidneys get functionally disordered and fail to remove excess impurities, there may be poisoning of the whole system and body-wide distress.

Burning, scanty or too frequent urination may be a warning of some kidney or bladder disturbance.

You may suffer nagging backache, persistent headache, attacks of dizziness, getting up nights, swelling, puffiness under the eyes—feel weak, nervous, all played out.

In such cases it is better to rely on a medicine that has won country-wide acclaim than on something less favorably known. Use *Doan's Pills*. A multitude of grateful people recommend *Doan's. Ask your neighbor!*

DOAN'S PILLS

Love, Honor and Obey

Three Methods Are Used in the Curing of Pork

There are three methods of curing pork—the sweet pickle process, the dry salt method, and the dry cure, states a writer in the Chicago Tribune. In the first, used for hams, the meat is soaked in vats containing salt brine, a sweetening agent, and nitrate of soda. The cure requires 20 to 75 days and a constant temperature of 36 to 40 degrees must be maintained.

The second method consists of putting layers of salt between piles of meat. The third is used largely for bacon and consists of soaking the meat in a light brine containing sugar and nitrate of soda. To finish off the cure the meats are placed in smoke from burning hardwood which adds to the flavor and color.

The salt used prevents spoilage, the sugar offsets the taste of the salt, and the nitrate preserves the color.

Lard is made from hog fat, either by boiling in an open kettle or through a steam pressure method. It is cooked, filtered, and chilled, the cooking separating the meat fibers from the fat. The remainder, cracklings and tankage, is used as stock and poultry feeds.

MOPSY

WNU Service.