

### Uncle Phil Says:

**A Crying Need**  
So much pains are taken to amplify sound and not a thing provided to put in your ears to keep it out!  
You feel that many of the things you suffer for are not worth working for.  
Bad luck kicks in the door, while opportunity only knocks.  
To keep a secret, forget about it yourself most of the time.  
What does a "kuppah kawfee" cost in Brazil, where they throw coffee beans in the ocean to get rid of the surplus?  
**The Makings of a Utopia**  
What would make a utopia would be the people in it, not any kind of system.  
Waste baskets take the load off pigeon holes. Do you ever feel regrets for what you threw in the waste basket?  
Wouldn't you like to own a hill, a whole hill of your own, with a brook flowing at the foot of it?  
**No Longer Idle**  
Idle curiosity ought to be diverted into studying nature with a microscope.  
Anyone can be elegant who knows how. Most of it lies in a certain kind of restraint.  
People may not believe everything nice you say about them, but you can count on 90 per cent.

### SPOON BREAD IS ALWAYS POPULAR

Water-Ground Corn Meal Gives It Perfect Touch.

**By EDITH M. BARBER**  
NO MATTER how much you may enjoy a meal as a whole, there is usually one dish which furnishes the highlight and therefore, stands out in your memory. At least, I find that this is the case. It was spoon bread which one of my friends gave us for Sunday supper and which heightened our enjoyment of the baked ham, deviled eggs, the hot biscuits and the green salad which our host mixed himself with a deft hand.

When I questioned Alice-from-Virginia, the cook, I found, as I had suspected, that old-fashioned water-ground corn meal had done its part in producing a perfect spoon bread than which there is nothing better. Of course, as the French say about spinach, it is death to butter.

Corn meal of this type is appreciated in some places of the North as well as it is in the South.  
Up in Rhode Island the wheels of an old mill are turning again to produce the principal ingredient of the famous griddle-baked Johnny cake for which that state is famous.  
The title, by the way, is a corruption of the word "journey," upon many of which these cakes of corn meal furnished the only supplement to the fish from the streams and the game from the forests.

**Spoon Bread.**  
1 1/2 tablespoons butter  
1 tablespoon sugar  
1 teaspoon salt  
2 cups water ground corn meal  
1 cup boiling water  
2 cups milk  
2 eggs, beaten lightly  
2 teaspoons baking powder  
Mix butter, sugar and salt with the milk, scald with boiling water and add milk, well beaten eggs and baking powder. Pour into buttered baking pan and cook slowly, 325 degrees Fahrenheit, for forty-five minutes.

**Johnny Cakes.**  
1 cup water ground corn meal  
Boiling water  
1 tablespoon melted butter  
1/4 teaspoon salt  
Scald corn meal with enough boiling water to make a drop batter. Stir in melted butter and salt. Mix until very smooth. Drop batter from spoon in dabs onto hot greased griddle. When brown on one side, turn over and brown on the other.

**Scalloped Potatoes and Eggs.**  
2 hard-boiled eggs  
2 cups diced cooked potatoes  
1/2 cup minced ham  
1 1/2 cups white sauce  
3/4 cup bread crumbs  
1 tablespoon butter  
Slice the eggs and arrange in a baking dish in alternate layers with the diced potatoes. Sprinkle each layer with minced ham and cover with white sauce. Sprinkle the top with crumbs, dot with butter and bake in a moderate oven until the crumbs are brown.

**Melba Sauce.**  
1/2 cup currant jelly  
1/2 cup sugar  
1 cup pulp and juice of raspberries  
1/2 tablespoon cornstarch  
1 tablespoon cold water  
Add jelly and sugar to raspberries, and bring mixture to the boiling point. Mix cornstarch with cold water and stir into raspberry mixture. Stir over medium fire until the mixture is thick and clear. Strain and cool.

**Ginger Cake.**  
4 tablespoons shortening  
1/2 cup sugar  
1 egg  
1/2 cup sour milk  
1/2 cup molasses  
1 teaspoon cinnamon  
1 teaspoon ginger  
1/2 teaspoon salt  
1/2 teaspoon soda  
1 1/4 cups flour  
Cream fat, add sugar gradually. Beat egg well and add. Mix the molasses and milk. Mix and sift dry ingredients, add alternately with liquid to creamed fat and sugar. Bake in moderate oven (350 degrees Fahrenheit) thirty to forty minutes.

**Nut Wafers.**  
2 tablespoons butter  
1 1/2 cups brown sugar  
2 tablespoons water  
1/4 cup flour  
1/2 cups chopped nuts.  
Cream butter, stir in sugar, add egg and water. Add flour mixed with nuts. Drop by teaspoonfuls on a baking sheet, greased with an unsalted fat or oil, at least two inches apart. Bake about seven minutes in a moderate oven, 325 degrees Fahrenheit, until brown. Remove from oven, let stand half a minute and remove from baking sheet with spatula. If last wafers get too hard to remove easily return to the oven a minute and then remove.

**Tomato Preserves.**  
4 pounds ripe tomatoes  
5 cups sugar  
1 lemon  
Scald and peel tomatoes. Leave tomatoes whole. Add sugar and let stand overnight. Add thinly sliced lemon and cook until the mixture is clear and thick.

**More Light**  
Painting porch ceilings and under-eaves white or a very light tint of the color which the house is painted will help greatly in the illumination of adjoining rooms. This principle can also be applied to the walls of the arway in front of cellar windows or doors.

**New Oil Burners**  
Oil burning space heaters to harmonize with the furniture in a room without dominating the room are now available.

**Cape Cod Cottage**  
A home in the Cape Cod tradition will appear attractive with the following color scheme. Use cream for the body color with the trim in white. The shutters may be painted a pearl gray. Deep green, single stain may be used on the roof, while the porch may be coated with a walnut floor enamel.

**Spar Varnish Useful**  
Spar varnish is not merely a marine varnish but is, in reality, well suited to all outdoor surfaces.

### Household Hints

By BETTY WELLS

**IF THERE'S** one thing that makes a lady see red, white and blue, it's a glimpse of her best curtains looped up in a big knot to get them out of the way. And yet unless a man has been expertly housebroken, he'll knot them every time they flutter in his face. We don't usually advocate nagging, but in a case like that we do think it's forgivable.

But, of course, the best way is to fix the curtains so they won't flap around irritatingly. So they go without saying that you can't keep curtains looking like anything if they're going to be knotted from time to time, and yet we certainly can sympathize with a man who gets mad at a curtain that flaps at him when he is trying to take it easy.

If you drew a man who feels strongly about curtains that flutter, better take care to see that adequate provisions are made for getting the curtains out of the way without



Curtains That Flutter.

damage to themselves or dispositions. The best way is to have a pair of tie-backs at each window ready for use even though the curtains normally are made to hang straight. These tie-backs can be simple knobs or metal holders that probably won't show at all most of the time but they'll be there when needed. Be sure that they're good and substantial so they'll really do the job. Use them with or without cords, depending on the curtain and the tie-backs.

Another way to solve the problem is to have the curtains made with rings across their tops to pull back or else to draw back out of the way on transverse rods. Then have the bottoms weighted with dressmaker weights that you buy by the yard. This will keep the curtains from fluttering when drawn back. As a matter of fact, weights in the hems of the curtains will alone do a lot toward keeping them from fluttering in the way.

**All Right If There's Room.**  
We have a few remarks to get out of our system on the subject of twin beds. In the first place, we think they're all right in their place but they've been going a lot of places the last few years that they haven't any business being. The average bedroom in the average house is too small for two beds and when they are used there, they eat up all the floor space and tend to make the room look very awkward. So before you go off the deep end



Get the Kind of a Bed You Find Most Comfortable.

and decide on twin beds instead of a double bed, do some measuring and floor planning to make sure you'll have a graceful amount of floor space left in the room after the beds are in.

Another point to think about is the added expense of twin beds. Remember that you'll have to invest about twice as much in springs, mattresses and blankets. Not to mention the double laundry you'll always have and the double number of beds to make.

Then we're old fashioned enough to think that a fine big double bed looks handsomer in most rooms, though, of course, there are large rooms where twin beds fit with distinction. We also like the luxury of wide expanse of bed to spread our covers over.

But there's plenty to be said in favor of twin beds. Mainly that many people like to sleep alone. On that score we'd say that if it's your own permanent bed you're deciding on, it's better to stretch any number of points and get the kind of bed you'll find most comfortable because you'll spend a lot of your life there. But if you're buying for a guest room, you can count on the fact that guests usually come singly so the like-to-sleep-aloners will usually have it to themselves anyway. And when they do come in pairs, they'll probably survive sharing a good inner-spring mattress for a night or two to accommodate a gracious hostess.

If you're still bound to have twin beds, investigate those new space savers—two beds with a single headboard. They look like one double bed because they stand together, thereby saving floor space. But they spring apart to facilitate bedmaking.

**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.

### GOOD TASTE TODAY

by EMILY POST

World's Foremost Authority on Etiquette

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#### 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 candle-lamp, 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 how delicate 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 slicer 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 if, 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 this case, the answer is, 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 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 directors. 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 her name on the telephone, to a student I mean, what is the proper form? **Answer:** "This is Miss Green" or "This is Mr. Blakely."

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### Ask Me? Another

A Quiz With Answers Offering Information on Various Subjects

- Has there ever been an airplane flown around the world?
- How long does it take to get a telephone call through to London from this country?
- How many miles of submarine cable are there?
- What town is nearest the geographical center of the United States?
- What is pecintin?
- Why are some tin cans enameled on the inside?
- What is the population of the earth?
- How many hospitals are there in the United States? Hotels?
- What is the largest vote a labor party ever cast in the United States?
- Did the United States have diplomatic relations with the Vatican during the Civil war?

**Answers**  
1. There has never been a round-the-world airplane flight in that such a flight would require girdling the globe at its greatest circumference, either along the equator or along a single degree of longitude.  
2. It takes about 10 minutes.  
3. The earth is encircled with more than 300,000 miles of submarine cables, 100,000,000 miles of telephone wires and 5,000,000 miles of telegraph cables.  
4. Lebanon, in Eastern Smith county, Kan., is the nearest.  
5. It is a substance which appears in many vegetable tissue as a constituent of the sap or cell wall. In making jellies its presence causes fruit juice to solidify.  
6. Red fruits and vegetables bleach in contact with tin plate and foods with sulphur content discolor the can just as a cooked egg discolors a silver spoon. The stain is harmless but uninviting.  
7. There are about 2,000,000,000 people on the earth, according to the 1930 estimates of the International Statistical Institute.  
8. There are 6,189 registered hospitals in the United States. There are approximately 29,000 hotels.  
9. In 1892 a fusion of industrial workers and farmers known as the Populist party, and roughly comparable to the Farmer-Labor party of today, mustered 1,027,000 popular votes and 22 electoral votes. The vote was about one-tenth of the total vote cast.  
10. Yes. At the commencement of the Civil war, John J. Stockton of New Jersey was minister resident at the Vatican.

**Favorite Recipe of the Week**  
**Butterhorn Rolls**  
One cup milk scalded, two tablespoons sugar, one cup lukewarm water, one cup compressed yeast, seven to eight cups sifted flour, one tablespoon salt, one-half cup fat, one-half cup sugar, six egg yolks. Scald milk with two tablespoons sugar and cool to lukewarm. Add water and yeast which has been mixed with part of the water. Add three cups of flour to make a spongy batter. Beat, let stand until light. Cream fat and sugar, add egg yolks and beat until light and fluffy. Add to sponge with rest of flour and salt. Knead lightly and cover and let stand in warm place until double in bulk.  
Divide in three pieces, roll out each one in one-third-inch-thick rounds. Spread with soft butter, ginning at large end, roll up each section with point at top. Place on greased tin, brush top with egg beaten with water and let stand, covered, until double in bulk. Bake 20 minutes in a hot oven.

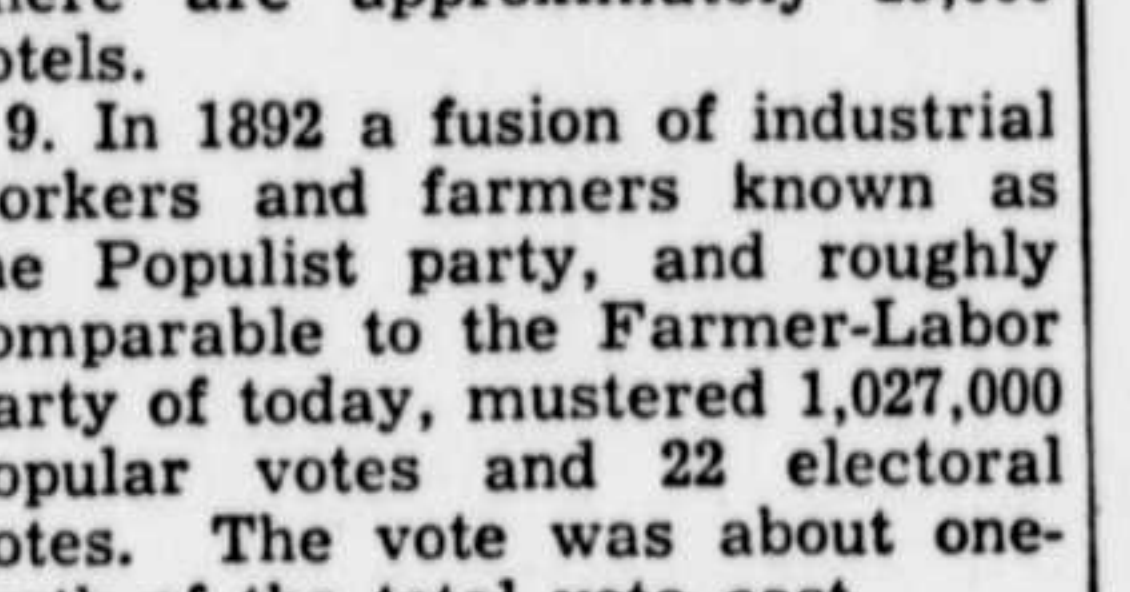
**Wise and Otherwise**  
*Secret of success: Making hay with the grass that grows under other people's feet.*  
*"What does a 'better half' mean?" asks a reader. Usually just what she says.*  
*Some people have tact. Others try to tell the truth.*  
*Hundreds of thousands of towels and large quantities of soap are stolen from railroad companies every year. Quite a lot of people must have noticed that cleanliness stands higher than honesty in the list of virtues.*  
*Love is blind, says the proverb. Is that why one sees so many spectacles on the beach?*

### "Quotations"

A basis for wonder is the orderliness of nature.—Sir J. Arthur Thomson.  
Thinking is one of the most un-popular amusements of the human race.—Nicholas Murray Butler.  
A human being is a priceless thing—even when so entrusted with mire and sin as to be almost unrecognizable.—Rev. Edu. E. Pothier, S. J.  
The general ignorance—even in respectable quarters—of some of the most elementary realities of political and social life of the world is, I believe, mainly accountable for much of the discomfort and menace of our times.—H. C. Wells.

### A MISTAKE TO WAIT

WHEN "ACID INDIGESTION" STARTS



CARRY YOUR ALKALIZER WITH YOU ALWAYS

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, "over-crowding" 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.

PHILLIPS' ALKALIZER

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### IT'S GREAT TO BE BACK AT WORK

when you've found a way to ease the pains of RHEUMATISM and do it the inexpensive way, too.



You can pay as high as you want for remedies claimed to relieve the pain of Rheumatism, Neuritis, Sciatica, etc. But the medicine so many doctors generally approve—the one used by thousands of families daily—is Bayer Aspirin—12 a dozen tablets—about 17 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.



15c FOR 12 TABLETS

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**Faculty of Fools**  
It is the peculiar faculty of fools to discern the faults of others at the same time that they forget their own.—Cicero.

### Constipated?

It's Nerves Not Poisons That Make You DIZZY and DOPEY

Modern doctors now say that constipation swells up digestive organs causing pressure on nerves in this region. This nerve pressure causes frequent bilious spells, dizziness, headache, sour stomach, dull, tired-out feeling, sleepless nights, coated tongue, bad taste and loss of appetite. Don't fool with laxatives that give slow action, overnight relief, or are timed to act in 12 to 24 hours. What you want is QUICK relief. GET THAT PRESSURE OFF THE NERVES. Finish the intestinal system. When offending wastes are gone, the bowels return to normal size and nerve pressure stops. Almost at once you feel marvelously relieved, sleep, vigor, and life looks bright again. That is why so many doctors are now basing on gentle but QUICK ACTION. That is why YOU should insist on Adolfin. The efficient intestinal stimulant contains GIVEN emparative and cathartic ingredients. Adolfin acts on the stomach as well as the entire intestinal tract. Adolfin relieves stomach distress at once and often removes bowel congestion in half an hour. No violent action, no after effects, no "sluggish" results. Recommended by many doctors and druggists for 45 years.

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FARMERS everywhere know that the Firestone Ground Grip Tire out-performs all other tractor tires. They know its outstanding performance is due to the famous Firestone Ground Grip tread and no other tire can match its performance because this tread is PATENTED. They know also that no other tire can give them so many important money-saving advantages.

**GREATER TRACTION**—Takes a deeper and broader bite into the soil and has positive self-cleaning action.

**GREATER STRENGTH** to resist the strain of heavy pulling is provided because every fiber of every cord is saturated with liquid rubber by the patented Firestone Gum-Dipping process. Two extra layers of Gum-Dipped cords under the tread bind the tread and cord body so solidly together that we guarantee the tread will not separate from the cord body.