Becoming Designs **Smartly Individual**

F YOU take a large size, then you'll find 1806 one of the most becoming dresses you ever put on! The long, slim lines of the paneled skirt make your hips look much narrower, and the bodice gathers give correct ease over the bust. With its touch of lace, this will be very smart for bridge parties, luncheons and club affairs. Make it of flat crepe, thin wool and, later on, sheer velvet. Coat Style Dress.

The "something different" about this practical dress is the way the closing is cut sharply over at the



waistline. The design (1681) gives you plenty of lap-over, so that you needn't sew buttons and make buttonholes all the way down. And of course you don't need to be told how easy the coat style is to make, to get into, and to iron. The Patterns.

No. 1806 is designed for sizes 36, 38, 40, 42, 44, 46, 48, 50 and 52. Size 38 requires 41/2 yards of 39inch material, with short sleeves; 4% yards with long sleeves; 1 yard for vestee.

No. 1681 is designed for sizes 34, 36, 38, 40, 42, 44, 46 and 48. Size 36 requires 4% yards of 35-inch material without nap; % yard contrasting; 2% yards edging.

Send your order to The Sewing Circle Pattern Dept., 247 W. Forty-third street, New York, N. Y. Price of patterns, 15 cents (in coins) each.



By LEMUEL F. PARTON

NEW YORK.-If this means "the end of civilization," it might be better just to hand Herr Hitler the works now, accept a slave state,

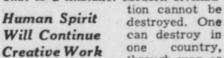
save a lot of Civilization Will lives, pick up Not Be Ended the goose-step and hope for By a Madman some future

Spartacus to lead us into a return engagement. The phrase, "the contemporaneousness of the past," is, I believe, Dr. Charles Beard's. Along with Dr. Beard's book, "The Rise of American Civilization," it has reminded this onlooker that no madman ever has wrecked the world and that the creative and humane spirit has never failed. History did not sustain Lord Grey when, in 1914, he said, "The lights of the world have gone out, and I doubt if they ever will be lit in our lifetime."

In the spirit of these mediations, this department will, in the forthcoming dark days, keep a sharp eye out for lamplighters, men of creative intelligence, and their names will be carried on this mast-head whenever possible.

For a start, here's Eduard Benes, former president of Czecho-Slovakia, an old story in personality columns, but news today as a wise, calm spirit in a world of howling demagogues. The belch of the guns in Poland was answered almost to the minute by his book, "Democracy Today and Tomorrow." Here is what he says about "the end of civilization":

"We hear very often the slogar that war or revolution in Europe will mean the end of human civilization. That is a mistake. Modern civiliza-



through war or revolution, some of the remarkable monuments of human culture and civilization, ancient and modern; but the present organization of the world does not allow anybody to destroy human civilization. Human civilization is, first of all, the moral conception of modern mankind, although including, of course, all economic values, all achievements of technological progress, all great cultural monuments, buildings, cities, universities, libraries, museums of art and science; many of them are of inestimable value, and could, of course, be destroyed in a great catastrophe. And that would be a loss which could never be replaced. But that does not mean the destruction of human civilization. The human spirit, in its great creative power, having saved in innumerable places the results of modern science, technology and progress-material and moral—will continue in any case its great creative work." There is no bland optimism in Mr. Benes' book. He invokes no easy formulas and sees salvation only in the collective work and intelligence of men of good will-in desperate endeavors, perhaps, but sure to win in the end because they always have.

THE CENTRE REPORTER, CENTRE HALL, PA.

Star Dust ★ Screen Cinderella

★ Athlete Gets Lead ★ To Have—Not to Hold - By Virginia Vale -

WANT a Cinderella story? It concerns Kathryn Adams, who didn't win a "Gateway to Hollywood" contest. She did get first place in the eliminations for her part of the country (Minnesota), however, and got to Hollywood.

But she lost out there, and was all set to go home. The story goes that Gregory La Cava, the ace producer-director, saw her walking across the RKO-Radio lot, and asked her to take a screen test. She did, so sure that nothing would come of it that she even told him that she didn't like the script provided for her, and he let her write her own.

And-she was given the second lead in "Fifth Avenue Girl," the latest Ginger Rogers release, and may go farther than the girl who won out in that contest in which she was an also-ran.

Major Bowes and his staff looked forward to a let-up in the number of amateurs they'd be auditioning during the summer months, but instead of diminishing the number of



Major Bowes

applicants increased. They lay it to the New York World's fair-it seemed as if most of the people who went to New York for the fair didn't care so much about seeing it as they did about trying to land on the "Original Amateur Hour."



MAYBE FATHER WILL LIKE THESE? (Recipes Below.)

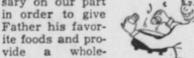


Foods Men Like to Eat

What are the foods that Father likes best-the fine, old-fashioned dishes-tasty, full of flavor, and perfectly cooked! He likes a meal to be composed of only a few foods; he wants to know what he is eating, and he does not want foods swathed in a blanket of whipped cream. In a word, fancy cooking is apt to be wasted on Father but he'll appreciate good cooking to the limit.

Left to his own devices, many a man would choose a diet of meat, potatoes, and pie. They're not particularly fond of vegetables-these men of ours-and when it comes to salads, it's a sheer waste of energy to serve them anything fancy. So

Father his favor-



well-balanced meal in the bargain. Each of these recipes, tested in my own kitchen, I've found to be

teaspoon salt teaspoon nutmeg

1/4 cup butter

cup sugar

cups flour

eggs

and add alter-

nately with milk.

Add vanilla. Roll

dough 1/4 - inch

thick and cut with

doughnut cutter.

Fry in deep fat at

385 degrees until

doughnuts are

golden brown on

both sides. Drain

½ cup shortening

1 teaspoon salt

if desired.

Ask Me Another A General Quiz

The Questions

1. Are zebras black with white stripes or white with black stripes?

2. White persons constitute what per cent of the people of the British empire?

3. Why do people generally walk in circles when lost?

4. In what cities would you find the following districts: The Loop; The Barbary Coast; The Bowery?

5. In what wars did the United States draft troops?

6. What country is designated by the sobriquet Cousin Michel?

7. Are animals other than horses spoken of as thoroughbred?

8. What is the difference between a dove and a pigeon?

9. Are there white elephants? 10. Here is the first line of a wellknown poem: "O, young Lochinvar is come out of the west." Can you give the second line?

The Answers

1. The basic color of a zebra is white, and his stripes are black. 2. Fourteen per cent.

3. Because one leg is shorter than the other.

4. Chicago; San Francisco; New York.

5. Civil and World wars.

6. Germany.

7. Other animals eligible to be recorded are spoken of as pure bred.

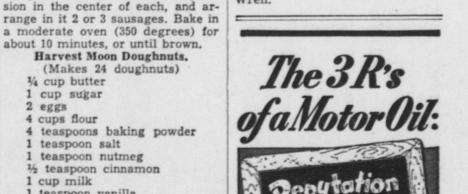
8. A dove is a pigeon.

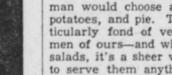
9. White elephants are merely light-skinned Asiatic elephants, and may occur as the offspring of normally colored parents. This type is revered in Siam, and kept in the royal stables of the monarch.

10. "Through all the wide Border his steed was the best."

Without Modes

Architecture aims at eternity: and therefore is the only thing incapable of modes and fashions in its principles. - Sir Christopher Wren.





some.

a little judicious planning is necessary on our part in order to give

(Bell Syndicate-WNU Service.)

The Success Family

The father of Success is-Work.

The mother of Success is-Ambition. The oldest son is-Common

Sense. Some of the other boys are-

Perseverance, Honesty, Thoroughness, Foresight, Enthusiasm, Co-operation. The oldest daughter is-Char-

acter.

Some of the sisters are-Cheerfulness, Loyalty, Courtesy, Care, Economy, Sincerity. Get acquainted with the father and you will be able to get along pretty well with the rest of the family.

"INSIDE INFORMATION

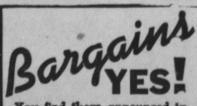
For Indigestion or CONSTIPATION CLEANSE INTERNALLY the tea-cup way. Garileid Tea acts promptly, pleasantly, MILDLY.Notacure-all, but certainly effec-



Tomorrow's Precedent The acts of today become the precedents of tomorrow .-- F. Herschell.



WNU-4



You find them announced in the columns of this paper by merchants of our community who do not feel they must keep the quality of their merchan-dise or their prices under cover It is safe to buy of the mer-chant who ADVERTISES.

At another moment of tension, when the "end of civilization" seemed near, I remember talking to the great Dr. Masaryk, Mr. Benes' intellectual and political mentor. He curtly refused to discuss the particularized rights and aspirations of Czecho-Slovakia.

"We could state them only in terms of world morality and justice," he said. "If we are right in thus conceiving our undertakings, we may be assured that they will prevail. If our hopes are not so based, they should not prevail."

Without a hint of bitterness for powers recreant to their obligations to his country, or to its assailant, Mr. Benes puts his hope for freedom

and democra-**Base Hopes on** cy - and for World Justice Czecho - Slovakia — in this And Morality

same wider context, and he is calmly assured of the high destiny of human personality because "This is the nature of man and of human society."

Mr. Benes is unique among statesmen in that he did not resort to any single trick of the demagogue. In fact, he expressed and displayed contempt for such artifice. Fragile in person, careless in dress, blunt in speech, he is conspicuously lacking in what is called personal magnetism. In the pre-war and war years, he was a conspirator against the Austrian captors of his country. He was arrested as a spy six times.

Peasant born, youngest of eight children, brilliantly educated in law and the humanities, stubborn and tireless in his championship of the humane spirit, Eduard Benes believes civilization will, in the end, be saved by a new leadership which will be both informed and enlightened. lidated Festures-WNU Service.)

The arrival of cooler weather hasn't lessened the number of applicants-and auditions continue, at the rate of 600 per week.

It's Clayton Moore who's to have the lead in "South of Pago Pago," after all. He's a newcomer to the screen, but has the athletic background which seems to be the main requirement for the role. Moore hails from Chicago, where he was inter-city swimmer, pole vaulter, basketball player, boxer, and practically everything but a ping pong champion, apparently.

Paul Laval, the orchestra leader, collects batons used by celebrated conductors. He has 71, formerly the property of such famous leaders as Toscanini, Bruno Walter and Mascagni. But they're to have, not to hold-when he's conducting an orchestra he doesn't bother with a baton, just uses his hands. -

There seems to be something about being on the radio that makes a man want to drive the oldest car he can get his hands on.

Jerry Mason, who is "Sr. Blodgett" in "The Life and Love of Dr. Susan," has one that first saw the light of day in 1930. He arrived at rehearsal the other day all out of breath-his car had broken down and had to be towed to a garage, the first time that had happened, and he'd driven it 85,000 miles. "I knew it wouldn't last," he remarked sadly.

And James Melton drives around Connecticut, where he lives in summer, in a red, four-cylinder car dated 1910. He wears a cap, goggles and a duster.

Gary Cooper has been enjoying himself at Southampton, Long Island, among the debutantes and the sand dunes, visiting his wife's family, and resting up from the exertions of "The Real Glory"-which, incidentally, has the conquest of the Philippines for its background. David Niven worked in that picture too.

*

ODDS AND ENDS-Joan Crawford is said to be considering a return to the stage as a night club dancer in a play called "Gods of the Night"—it all de-pends on whether she can get a vacation from picture-making . . . John Trent, for-mer transport pilot, isn't allowed to fly while he's at work on one of his "Tailspin Tommer" size and the pilot of the state of the Tommy" pictures ... Richard Barthelmess will play John Garfield's brother in "Un-derground" ... Barthelmess was one of First National's leading stars-now First National has been merged for years with Warner Brothers, and Barthelmess hasn't been on the lot for five years ... Barbara Stanwyck may find herself back on the stage this fall, and in a musical show at

tat. (Released by Western Newspaper Union.)

e favorites with men. Well prepared and attractively served, they'll go a long way toward establishing your reputation as a good cook.

Vegetable Soup.

(Serves 6) 2 pounds soup bone 2 tablespoons fat 2 quarts cold water 1 tablespoon salt 1/4 teaspoon pepper 2 tablespoons barley 1 cup canned tomatoes 1 onion

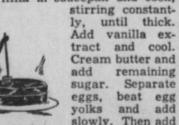
1/2 cup carrots (cut in cubes) 1/2 cup celery (cut in small pieces) 1/2 cup potatoes (cut in cubes) 1/2 CUD Deas

Remove a portion of meat from cracked soup bone and cut into pieces. Brown in hot fat. Place browned meat, soup bone, seasonings, and barley in kettle and add cold water. Cover and cook until boiling point is reached. Then simmer about 21/2 hours or until meat is tender. Cool and skim off excess fat. Add vegetables and continue

cooking until vegetables are tender. Devil's Food Cake.

(Makes one two-layer cake) 11/2 cups granulated sugar 2 ounces chocolate 1½ cups milk 1 teaspoon vanilla extract 1/2 cup butter 2 eggs 2 cups cake flour 1/2 teaspoon salt

3 teaspoons baking powder



yolks and add slowly. Then add the cooled chocolate mixture. Mix and sift all dry ingredients and add alternately with the remaining milk. Bake in 2 well-greased layer-cake pans in a moderate oven (375 degrees) for approximately 25-30 min-

> Apple Pie. (Makes 1 pie) Cheese pastry 6 cooking apples Flour 1/8 teaspoon salt % cup granulated sugar Cinnamon Nutmeg

1 teaspoon lemon juice

Line a pie tin with pie crust. Peel the apples and cut in slices. Sprinkle the bottom of the pastry with flour, salt and granulated sugar. Pile in the apples, filling very full. Dot with butter and sprinkle with cinnamon, nutmeg, sugar and lemon juice. Cover with the top crust, be served in the regular way or crimp the edges together and score | used as a sauce for other dishes.

teaspoon cin cup milk 1 teaspoon vanilla Fat for deep fat frying Cream butter and sugar. Beat in eggs. Sift together dry ingredients

17

on absorbent paper. Sugar lightly,

Hot Water Cheese Pastry.

(Makes 1 2-crust pie)

6 tablespoons boiling water

1/2 teaspoon baking powder

2 cups general purpose flour

1 cup American cheese (grated)

Place shortening in warm bowl,

pour boiling water over it, and

cream thoroughly with a fork. Place

flour, salt and baking powder in

to please the man of the house, send

for a copy of Eleanor Howe's book,

"Feeding Father"; in it she tells

what men like to eat and gives you

luscious apple pie, pot roast, oyster

stew, and a man's rich chocolate

cake, and 125 other delicious dishes.

Send 10 cents in coin to "Feeding

Father," care of Eleanor Howe, 919

North Michigan Avenue, Chicago,

Illinois, and get your copy of this

Next week Eleanor Howe will

give you in this column some of

her own favorite recipes collect-

ed from good cooks the country

over, tested in her own kitchen,

and used successfully over a long

period of years. Be sure to watch

for "My Favorite Recipes" by

(Released by Western Newspaper Union.)

WORTH KNOWING

Split hard rolls. Butter and then

Chopped ham may be added to

Try combining two or more kinds of soup. The resulting mixture may

stuff them with chicken or fish salad.

waffle batter and served with pine-

clever book now.

Eleanor Howe.

apple-orange sauce.

recipes for father's favorite foods-

teaspoons baking powder

Bake in a hot oven (425 degrees)

Pigs-in-Taters.

(Serves 6)

1/2 pound small sausages (cooked)

Wash and dry potatoes. Place on

rack in hot oven (500 degrees), and

bake for about 45 minutes, or until

the potatoes are done. Cut a slice

from one side of each and scoop out

the inside. Mash thoroughly, add

margarine, salt and paprika. Refill

the potato shells. Make a depres-

about 10 minutes, or until brown.

Harvest Moon Doughnuts.

(Makes 24 doughnuts)

for about 40 minutes.

6 large baking potatoes

4 to 5 teaspoons milk

1½ teaspoons salt

Paprika

6 tablespoons margarine



Quaker State Motor Oil has a background of over half a century of scientific refining . . . is recognized by car owners, the world over, as the quality lubricant for automotive use.

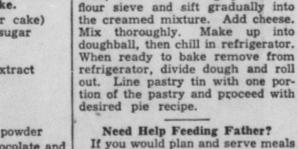


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When you use Acid-Free Quaker State Motor Oil regularly, you are free from worry about motor troubles due to sludge, carbon or corrosion. Your car will run better, last longer. Quaker State Oil Refining Corp., Oil City, Pa.





Place 1/2 cup sugar, chocolate and I cup milk in saucepan and cook.

utes. Ice with boiled icing.