

Becoming Designs Smartly Individual

IF YOU take a large size, then you'll find 1806 one of the most becoming dresses you ever put on!

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.

No. 1806 is designed for sizes 36, 38, 40, 42, 44, 46, 48, 50 and 52. Size 38 requires 4 1/2 yards of 39-inch material, with short sleeves; 4 3/4 yards with long sleeves; 1 yard for vestee.

The Success Family

The father of Success is—Work. The mother of Success is—Ambition. The oldest son is—Common Sense.

"INSIDE INFORMATION"

For indigestion or CONSTIPATION CLEANSE INTERNALLY the tea-cup way. GARFIELD Tea acts promptly, pleasantly, MILDLY. Not a cure-all, but certainly effective in relieving constipation.

Write to: Garfield Tea Co. Dept. 44 Brooklyn, N. Y.

Tomorrow's Precedent

The acts of today become the precedents of tomorrow.—F. Herschell.

Advertisement for Black Leaf 40, featuring a mosquito and the text 'KILLS LICE' and 'OR SPREAD ON ROOSTS'.

Advertisement for Bargains YES! with the text '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 merchandise or their prices under cover.'

WHO'S NEWS THIS WEEK

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 lives, pick up the goose-step and hope for some future Spartacus to lead us into a return engagement.

In the spirit of these meditations, 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.

Human Spirit Will Continue Creative Work

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.

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 democracy—and for Czecho-Slovakia—in this 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.

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.

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."

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.

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.

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.

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 depends on whether she can get a vacation from picture-making. . . John Trent, former transport pilot, isn't allowed to fly while he's at work on one of his "Tailsipin Tommy" pictures. . . Richard Barthelmess will play John Garfield's brother in "Underground". . . 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 that.



MAYBE FATHER WILL LIKE THESE? (Recipes Below.)

Household News By Eleanor Howe

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.

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.

Each of these recipes, tested in my own kitchen, I've found to be prime 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
1/2 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 cup peas

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.

Devil's Food Cake (Makes one two-layer cake)

- 1 1/2 cups granulated sugar
2 ounces chocolate
1 1/2 cups milk
1 teaspoon vanilla extract
1/2 cup butter
2 eggs
2 cups cake flour
1/2 teaspoon salt
3 teaspoons baking powder

Place 1/2 cup sugar, chocolate and 1 cup milk in saucepan and cook, stirring constantly, until thick. Add vanilla extract and cool. Cream butter and add remaining sugar. Separate eggs, beat egg yolks and add slowly. Then add the cooled chocolate mixture.

Apple Pie (Makes 1 pie)

- Cheese pastry
6 cooking apples
Flour
1/2 teaspoon salt
1/2 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, crimp the edges together and score

the top to allow the steam to escape. Bake in a hot oven (425 degrees) for about 40 minutes.

Pigs-in-Taters. (Serves 6)

- 6 large baking potatoes
6 tablespoons margarine
4 to 5 teaspoons milk
1 1/2 teaspoons salt
Paprika
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.

Harvest Moon Doughnuts (Makes 24 doughnuts)

- 1/4 cup butter
1 cup sugar
2 eggs
4 cups flour
4 teaspoons baking powder
1 teaspoon salt
1 teaspoon nutmeg
1/2 teaspoon cinnamon
1 cup milk
1 teaspoon vanilla
Fat for deep fat frying

Cream butter and sugar. Beat in eggs. Sift together dry ingredients and add alternately with milk. Add vanilla. Roll dough 3/4 inch thick and cut with doughnut cutter. Fry in deep fat at 385 degrees until doughnuts are golden brown on both sides. Drain on absorbent paper. Sugar lightly, if desired.

Hot Water Cheese Pastry (Makes 1 2-crust pie)

- 2/3 cup shortening
6 tablespoons boiling water
2 cups general purpose flour
1 teaspoon salt
1/2 teaspoon baking powder
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 flour sieve and sift gradually into the creamed mixture. Add cheese. Mix thoroughly. Make up into doughball, then chill in refrigerator. When ready to bake remove from refrigerator, divide dough and roll out. Line pastry tin with one portion of the pastry and proceed with desired pie recipe.

Need Help Feeding Father?

If you would plan and serve meals 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 recipes for father's favorite foods—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 clever book now.

Next week Eleanor Howe will give you in this column some of her own favorite recipes collected 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 Eleanor Howe.

WORTH KNOWING

Split hard rolls. Butter and then stuff them with chicken or fish salad. Chopped ham may be added to waffle batter and served with pineapple-orange sauce. Try combining two or more kinds of soup. The resulting mixture may be served in the regular way or used as a sauce for other dishes.

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 well-known 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.

The 3 R's of a Motor Oil:



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.



'Acid-Free Quaker State Motor Oil is refined exclusively from the finest Pennsylvania crude oil. All impurities are scientifically removed. Each drop of oil is pure, heat-resistant lubricant. . . assuring maximum reliability.



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.

