

Things to make

HERE is a new department that we know is going to meet with tremendous popularity with our readers, for it brings the opportunity of combining pleasure and profit. With jig, coping or keyhole saw, you may cut these designs from wallboard, plywood or thin lumber. Each pattern



brings accurate outline of the design, and complete directions for making and painting.

Men, women, boys and girls are finding this a fascinating pastime, and with each order will be sent a circular showing many additional novelties which may be made at home.

A host of bright birds in your garden becomes reality when your cutout hobby is combined with pattern Z9063, 15 cents. Life-size outlines and realistic painting suggestions for eight familiar birds are given. Can you identify them? There's the red-headed woodpecker, scarlet tanager, indigo bunting, towhee, oriole, bobolink and blue jay. Scraps of plywood and jig or coping saw will make pleasant work of these feathered friends.

On this same pattern you also receive outlines and instructions for the delightful rustic bird house. Different-sized openings for various birds make this house adaptable to the birds of your choice.

Send Order to: Aunt Martha, Box 166-W, Kansas City, Mo.

FOOD FOR THOUGHT

Nothing is more dangerous than a friend without discretion; even a prudent enemy is preferable.—La Fontaine.

He who reigns within himself, and rules passions, desires, and fears, is more than a king.—Milton.

The destiny assigned to every man is suited to him, and suits him to himself.—Marcus Aurelius.

Didst thou never hear that things ill got had ever bad success?—Shakespeare.

He only half dies who leaves an image of himself in his sons.—Goldoni.

Lighteth His Soul

I met in the street today, a very poor young man who was in love. His hat was old, his coat was threadbare—there were holes at his elbows; the water passed through his shoes and the stars through his soul.—From "Les Misérables," by Victor Hugo.

INDIGESTION

Sensational Relief from Indigestion

and One Dose Proves It
At the first dose of this pleasant-tasting little black tablet doesn't bring you the fastidious and complete relief you have experienced, send bottle back to us and get DOUBLE MONEY BACK. This Bell-a-ana is a special formula that not only makes the excess stomach fluids harmless and lets you eat the nourishing foods you need. For heartburn, acid headaches and upset stomach, excess stomach fluids causing you feel sour and sick all over—JUST ONE DOSE of Bell-a-ana proves speedy relief. 25¢ everywhere.

To Agree

Few are qualified to shine in company, but it is in most men's power to be agreeable.—Swift.

SANDPAPER THROAT

Has a cold made it hurt even to talk? Throat rough and scratchy? Get a box of Luden's. You'll find Luden's special ingredients, with cooling menthol, a great aid in helping soothe that "sandpaper throat!"

LUDEN'S 5¢
Menthon Cough Drops

WNU-J 7-40

Miserable with backache?

WHEN kidneys function badly and you suffer a nagging backache, with dizziness, burning, scanty or too frequent urination and getting up at night; when you feel tired, nervous, all upset... use Doan's Pills.

Doan's are especially for poorly working kidneys. Millions of boxes are used every year. They are recommended the country over. Ask your neighbor

DOAN'S PILLS

Household News

By Eleanor Howe



PLAN REFRESHMENTS TO SUIT THE SEASON

See Recipes Below.

When You Serve a Crowd

Whether it's your responsibility to provide unusual eats for the Senior skating party, or an inexpensive menu for the church supper, cooking in quantities does present problems!

Unless you have recipes designed to serve large numbers, it's safer to make quick breads, cakes and cookies, according to standard family size recipes, doubling them, perhaps, but no more. Proportions of ingredients change as recipes become larger, and it's no simple matter for an amateur to guess at them.

Plan refreshments to suit the season and your guests. When equipment is makeshift, the help limited, and the number to be served is large, select foods that are easily prepared and served, and foods that won't be hurt by standing.

For the simplest sort of refreshments after skating or skiing, hot spiced tea is ideal.

Clam chowder, with toasted crackers, makes a hearty, satisfying and substantial dish to serve after a sleigh ride in the frosty air.

Spaghetti or macaroni make inexpensive, mainstay dishes for a church supper or midwinter meeting of the P. T. A. Served with a crisp salad, hard rolls and fresh fruit for dessert, Italian spaghetti makes an unusual and easy-to-serve meal.

You'll find the tested recipes below practical when you entertain a crowd, and if you're planning a smaller party, my booklet entitled "Easy Entertaining" will give you suggestions for menus and recipes, too.

Cream Cheese Icing.
(Frosts 90 2-inch cakes)

4 3-ounce packages cream cheese
1/2 teaspoon salt

8 cups confectioners' sugar
1 tablespoon vanilla

2 to 3 tablespoons milk

1. Soften the cheese with a fork, add salt.

2. Gradually cream in the sugar, beating until the mixture is smooth and fluffy.

3. Add vanilla, and enough milk which have been greased and lined with wax paper.

5. Bake in a moderate oven (350 degrees Fahrenheit) for 30 minutes. Remove from pans, cool and cut into diamonds.

Italian Spaghetti.
(Serves 50)

1 1/4 quarts onions (minced)
3 cloves garlic (minced)

1 cup parsley (minced)

1/2 cups olive oil

6 pounds ground meat (beef, pork and veal)

6 No. 2 1/2 cans canned tomatoes

8 small cans Italian tomato paste

3 tablespoons salt

1 teaspoon pepper

6 pounds spaghetti

2 pounds Italian cheese (grated)

1. Cook the onions, garlic and parsley in the olive oil for about 5 minutes.

2. Add meat and cook until meat is brown.

3. Combine with tomatoes and tomato paste and simmer for about 2 hours or until the sauce is very thick.

4. Add salt and pepper just before serving.

5. Serve on cooked spaghetti and sprinkle generously with grated cheese.

Clam Chowder.
(Serves 50)

1 1/4 quarts carrot (chopped)

1 1/4 cups onion (chopped)

3 quarts potato (chopped)

7/8 cup celery (chopped fine)

5 quarts clams

5 quarts water and clam liquor

Salt and pepper to taste

5 quarts milk

1 1/2 cups butter

1 cup parsley

2 tablespoons paprika

Chop the vegetables in small pieces and place in large kettle.

Cook the clams and add together with the clam liquor, water, salt and pepper. Cover and cook about 1/2 hour, or until vegetables are tender. Scald milk. Make a smooth paste of the flour and water. Add half of this flour paste to the clam

mixture and half to the scalded milk. Cook each, stirring constantly, until the mixture thickens. Combine and add butter, parsley, and paprika. Serve very hot.

Ski-Ball for One.

1 1/2 teaspoons sugar

1 thick slice lemon stuck with 12 to 18 cloves

1 cinnamon stick muddler

Hot black tea

Place sugar, lemon and the cinnamon stick muddler in Ski-Ball or Russian tea glass (both have handles), pour over this strong, hot, fragrant black tea and serve at once.

Ham Loaf.

(Serves 100)

10 pounds smoked ham (ground)

6 pounds veal (ground)

1 1/2 cups green pepper (minced)

1 1/2 cups onion (chopped)

4 teaspoons salt

1 teaspoon pepper

16 eggs (beaten)

2 quarts tomato soup (canned)

2 quarts bread crumbs or uncooked cereal (oatmeal or farina)

1. Combine the meat, green pepper, onion and seasonings.

2. Add beaten eggs, tomato soup, and bread crumbs or uncooked cereal.

3. Pack in bread loaf pans and bake in a moderate oven (350 degrees Fahrenheit) for 1 1/2 hours.

Reception Cakes.

(Makes 90 2-inch cakes)

2 cups shortening (part butter)

4 cups sugar

16 egg yolks

9 cups cake flour

8 teaspoons baking powder

1 teaspoon salt

2 cups milk

1 1/2 tablespoons orange or lemon extract

1. Cream the shortening, add sugar very slowly, beating well after each addition.

2. Beat egg yolks until very thick and add gradually to the creamed mixture.

3. Sift dry ingredients together and add to the first mixture alternately with the milk and extract.

4. Pour batter into jelly roll pans which have been greased and lined with wax paper.

5. Bake in a moderate oven (350 degrees Fahrenheit) for 30 minutes. Remove from pans, cool and cut into diamonds.

Peasant Crunches.

(Makes 8 dozen cookies)

1 cup peanut butter

1 cup shortening

2 cups brown sugar

4 eggs (well beaten)

2 teaspoons vanilla

4 cups flour

1 1/2 teaspoons salt

4 teaspoons baking powder

2 1/2 cup milk

1/2 cup peanuts (chopped)

Cream peanut butter with shortening.

Add sugar gradually. Beat in the eggs and vanilla. Sift together the flour, salt and baking powder and add to the creamed mixture alternately with the milk. Add peanuts. Blend well and drop from a spoon into a greased cookie sheet.

Bake in a moderately hot oven (400 degrees Fahrenheit) for 10 to 12 minutes.

Send for Your Copy of "Easy Entertaining" Now.

If it's about time for you to entertain your club or sewing circle, you'll be needing some suggestions for unusual refreshments. You'll find them—menus and tested recipes, too—in this practical guide to entertaining.

Send for your copy now! Just mail 10 cents in coin to "Easy Entertaining," care of Eleanor Howe, 919 N. Michigan Avenue, Chicago, Illinois.

(Released by Western Newspaper Union.)

Improved Uniform International SUNDAY SCHOOL LESSON

By HAROLD L. LUNDQUIST, D. D.
Dean of The Moody Bible Institute
of Chicago.
(Released by Western Newspaper Union.)

Lesson for February 18

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GOOD CITIZENS AND GOOD NEIGHBORS

LESSON TEXT — Matthew 22:15-22.

34-40 GOLDEN TEXT—Thou shalt love thy neighbor as thyself.—Matthew 22:39.

Character is determined by what a man is in his heart, not by the profession of his lips. This is eminently true in spiritual matters, for we know that it is not by much testifying, hymn singing, or even by church attendance that a man proves himself to be a Christian. The question is, Is his heart right with God? It is also true in his relation to his country. Patriotism is not a matter of speech-making and flag-waving, but an inward devotion to the good of the nation. Most assuredly it is also true that being a good neighbor is not something accomplished by smooth talk or the shedding of a few tears; it is a matter of that right attitude toward our neighbor, whether he be the man next door or in China, which results in a sacrificial effort to serve and help him.

III. A Right Attitude Toward God (vv. 21, 37-39).

No man will make any real progress in the direction of being either a good citizen or a good neighbor until he has a right attitude toward God.

The questions which were asked of our Lord, and which brought forth such precious teaching from Him, were not asked in good will nor with a desire to glorify God, but rather to entrap or snare the Lord and thus give occasion for denouncing Him. Had the Pharisees, Saducees, and Herodians (the ritualists, the rationalists, and the politicians of our Lord's day) really known God and Jesus Christ, His Son, their problems of patriotism and neighborliness would have been solved in the light of His Word and, what is perhaps even more important, in His spirit.

First, one is impressed with the striking originality that marks the styling of shoes this season. The big news is the swing toward back decoration. The newest models