

February Special!
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"SALATA"
TEA

SERIAL STORY
LUCKY PENNY
BY GLORIA KAYE

THE STORY: The war has worked a change in Penelope Kirk, wealthy, spoiled and 23. She had fled war-torn Europe and returned to the family estate at Kirktown, the mill town where her grandfather built his fortune. As she gazes at the memorial auditorium bequeathed by her grandfather she overhears a man making disparaging remarks about her family and herself. She recognizes the speaker as Jim Vickers, a former Paris newspaperman.

PENNY LANDS A JOB
CHAPTER II

Penny sang "good morning" to a bright and cloudless day. From her window she could see white plumes of smoke floating lazily up from the valley-hugging mills. She had realized last night that Kirktown would be no paradise. She had known that a community nestled so close to the smoke of the steel mills and the soot of the railroad yards must absorb some blackness.

But Penny was not prepared for the nightmare of ramshackle, broken-down buildings that made up Kirktown. They looked for all the world as though they were held together with clotheslines and built on foundations of toothpicks.

The river was not a stream at all, but a rusty, smelly, steaming sewer. It cut the town in half. On one side the Kirk mills rose in black majesty. They were huge, powerful, impressive . . . and dirty.

Central avenue lined the other side, its dirty-faced buildings fronting the river. Two foot bridges crossed street and river, providing access to the fenced-in mill.

To the right, as far as her eye could see, stretched buildings and furnaces and railroad yards—the Kirk industrial empire. To her left, devoid of all attractive features, lay the steel town, behind her forever. Surely someone where in this broken-down hodgepodge of derelicts there must be some saving note of charm.

In silent depression she walked down Central avenue. She had never seen so poor a business street. Merchants showed no pride in their establishments. Most of the windows had no displays.

She wandered up one street and down the other. Only the avenue at the top of the hill, where the John Kirk Memorial Auditorium had been erected, defied the universal ugliness.

Here, on a plateau overlooking the teeming mills, a few daring souls had built middle-class homes that blossomed like oases in the sooty desert. Here were Kirktown's only patches of green.

Back on Central avenue again she paused to rest in front of a restaurant whose interior was the most inviting she had seen since starting her tour of the town. The girl behind the counter was neatly uniformed. Steel workers, in long-sleeved black shirts despite the heat of the day, sat at the long counter.

Penny realized she had been walking for hours. She was thirsty. She walked in and sat down. The girl behind the counter smiled at her cheerful greeting as she placed a glass of water in front of Penny.

"A glass of milk, please," said Penny.

"Sure, honey," replied the waitress. "And don't worry. You'll get the job. I'll put in a word for you with the boss. Chin up, kid. You're in."

Penny watched in startled wonder as the "Girl Wanted" sign was lifted out of the restaurant window. Then she looked at herself in the mirror. Her dress no longer wore the crisp look that had endeared it to her. It was wrinkled now. Her face showed unmistakable signs of the smudges she had accumulated during her long walk.

This Penny thought as she studied the troubled, weary expression on her face, must be the way jobless girls look after a hard day of fruitless search for employment.

Should she take the job? Here, Penny realized, was a golden opportunity to pierce below the surface of Kirktown, to find out for herself what had caused such deterioration. She adjusted her hair and brushed a fleck of soot from her nose. She wanted to make a good impression on "the boss."

In a moment he hustled out of his kitchen, a rotund, excited little man. He appraised her swiftly, nodded. "All right," he said, "you start tomorrow."

So Penny Kirk, who used to sleep until noon, started her first day's work at Pietro's Restaurant at 6 o'clock the next morning.

"Good morning, honey," her friend of yesterday greeted. "My name's Midge Carter. What's yours?"

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"Penny Kellogg," the waitress to the Kirk millions responded, glancing swiftly at the row of breakfast foods on the back counter. "Thanks for the hint, Midge."

"Think nothing of it, kid. You didn't need any help. Old Pietro was a good waitress the minute he sees one." Midge studied Penny's trim figure. "I'll bet you've worked in a lot better beaneries than this one," she complimented.

Penny wondered what Midge would say if she knew that her hands had never before lifted a dish. She wondered, too, what her friend would say if they could see her in the white-trimmed nurse uniform, a triangular cap perched saucily on her soft curls. She smiled as she caught a glimpse of herself in the mirror.

"Come on, Penny. There's work to be done," called Midge. "The next turn starts soon."

A turn, Penny learned, was the shift worked by the men in the mill. From the restaurant window, she could see steel workers crossing over the foot bridge on their way to work.

Penny swung easily into the routine of the restaurant. From Midge she learned to take her work in the spirit of a lark, as though she were picking up instead of laboring. At the expense of a few nervous dishes, she soon learned to carry the amazing number of things waitresses can manage with skillful hands and wrists.

After supper Pietro's was in great demand for three or four. Most of them were young. She liked their cheery greetings and their natural ease in talking. At the expense of a few nervous dishes, she soon learned to carry the amazing number of things waitresses can manage with skillful hands and wrists.

When the noon rush had ended, Penny felt she had earned the name and the luncheon Pietro offered. From the kitchen came tantalizing odors and Pietro's excited exclamations.

"Sit down, Miss Penny," Pietro said. "I have something special for you." He pushed through the swinging door a steaming dish of spaghetti held aloft for Penny's inspection.

"You've got to eat every bit of it," Pietro insisted. "I made the meat sauce especially for you." He hovered over the table, arranging the basket of white bread and the dish of cheese. "Eat. It's good for you."

Penny hadn't realized she was so hungry. She hadn't believed anything could be so appetizing. Instantly her cheerful greeting as she placed a glass of water in front of Penny.

"A glass of milk, please," said Penny.

"Sure, honey," replied the waitress. "And don't worry. You'll get the job. I'll put in a word for you with the boss. Chin up, kid. You're in."

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ALL-BRAN TAUGHT
ME SOMETHING
ABOUT CONSTIPATION

Have you, too, learned what ALL-BRAN can do to relieve the cause of constipation due to the lack of the right amount of "bulk" in the diet? It's a "better way" than forcing yourself to take harsh purgatives that offer only temporary relief. Just try eating delicious ALL-BRAN cereal every morning. That's the simple means that thousands keep regular . . . NATURALLY! It's a cereal or in tasty meal, drink plenty of water . . . and what it does for you! Buy ALL-BRAN at your grocer's, sold in two sizes: in individual packages at restaurants, hotels, Kelllogg's in London, Canada.

TABLE TALKS
SADIE B. CHAMBERS

Rules For Vegetable Cooking

So much depends upon the way that vegetables are cooked as to whether they will give the very best food value and then be liked by the family and not be wasted.

Save water from vegetables and use in gravies, stews, soups or combine with tomato juice and serve cold.

Scrape, cut, wash, add small amount of boiling water, cover and boil 15 to 20 minutes in covered pan. When nearly cooked add 1 teaspoon salt to 1 quart water.

Drain, season and serve hot.

Shred cabbage and cut it in eighths; add boiling water and salt. Boil 7 to 10 minutes in an open pan.

Drain thoroughly, season and serve hot.

Wash spinach thoroughly in warm water first, then in cold water. Add salt and butter. Add 1/4 cup water and salt. Boil 5 to 7 minutes in open pan and serve hot.

Parsnips (mashed): Add small amount of boiling water and salt. Boil about 15 minutes, or until potato can be pierced by fork. Drain thoroughly; cover and mash with butter and salt. Mash with fork or masher until no lumps remain. Add seasoning, butter and hot milk. Allow to stand 10 minutes. Mash potatoes thoroughly. Mash potatoes should not stand long before they are ready for serving.

Vegetable Plates

1. Spinach with poached or scrambled egg.
2. Buttered Carrots
3. Creamed Cabbage

4. Scalloped potato
5. Scalloped cabbage
6. Buttered carrots

7. Creamed celery
8. Buttered beans
9. Green beans

10. Stuffed green pepper with bacon
11. Stuffed potato
12. Scalloped cabbage
13. Buttered carrots

14. Creamed celery
15. Buttered beans
16. Green beans

17. Stuffed green pepper with bacon
18. Stuffed potato
19. Scalloped cabbage
20. Buttered carrots

21. Creamed celery
22. Buttered beans
23. Green beans

24. Stuffed green pepper with bacon
25. Stuffed potato
26. Scalloped cabbage
27. Buttered carrots

28. Creamed celery
29. Buttered beans
30. Green beans

31. Stuffed green pepper with bacon
32. Stuffed potato
33. Scalloped cabbage
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