How To Restore Discolored Nylon

Wondering what to do about a nylon garment which is none the worse for its years of wear, though it has seen whiter days Here is how a textile chemist restores the original gleam. Don Crawford, a dyeing and inishing specialist at Du Pont of Canada's nylon spinning plant in Kingston, Ont., recently collected all the use-disco tricot slips ad shirts he could lay his hands on and turned his into a laundry. After subjecting the bundle to numerous tests with household bleaches and wash-day chemicals, he recommends two methods for whitening greyed or yellowed

His first method, which is a quick single-step treatment, he suggests for slight discoloration First, wash the garment in the usual manner using an ordinary synthetic detergent and rinse it twice in clear, warm water. Then fill up the basin again with water as hot as the hand can comfortably stand and add about a tablespoon of one of the new optical bleaches or nylon whiteners as directed on the bottle. Squeeze the water through the fabric for about 10 or 15 penetrated every fold. Hang it up to dry without any further

As the name suggests, optical bleaches or whiteners produce an optical illusion or an effect of greater whiteness. This does not mean that they are not efficient. They are one of modern chemistry's most important anti-tattle-tale-grey discoveries. What they actually do is convert the ultra-violet rays of the sun and some types of arificial light, which are too short to be seen, into longer, visible wave lengths. Thus, white fabrics appear whiter and colored ones brighter because they reflect more light than they would un-

der normal conditions. For garments which are quite discolored through long usage, Mr. Crawford suggests a fourstep method. Begin by washing and rinsing the article in the

usual manner. Dissolve one package of commercial color remover (e.g. "Rit") in an enamel basin containing approximately one gallon of water which is as hot as the hand can bear. Maintaining



TWO-WAY HEALER - Sure to cure his patients one way or another is Lewis F. Brinton, Medical College student from the Belgian Congo. All he has to do when he gets back home is combine his authentic witchdoctor outfit with the modern medical training he's getting.

stir gently for about 30 minutes. If whiteiness is restored evenly, remove the garment and rinse thoroughly in hot water until no odor of the color remover remains. If whiteness is not en-tirely satisfactory, leave the

soaking the garment in a gallor of warm water containing two bleach (e.g. Javel water) and two tablespoons of synthetic detergent. After stirring occasionally for 30 minutes, rinse

The fourth and final step is the optical bleach treatment lesdcribed above in Mr. Crawford's prescription for slight discoloration. He stresses the imortance of carefully reading all the labels on the products used and following the steps in the

Of course, a minute of prenadequate washing and rinsing. Because nylon garments are

Hard water is often the culprit in certain parts of Canada. Regular soap when used with hard water leaves a deposit on the fabric which is almost impossible to rinse off. After a number of launderings, these deposits begin to build up and the garment looks grey. Those living in hard-water areas con overcome this by using either a synthetic detergent or a water softener in both wash and rinse waters. Discoloration can sometimes be traced back to the transfer of dyes which may occur when white garments are laundered with colored ones or to extreme ironing or automatic drying temperatures.

Costly Movie

When the cinema in Nababeep, South Africa, ended its show one night recently and the patrons trooped into the street, they thought it must have rained because there was a huge wet patch almost in from of the cinema Men and women simply walked

through it-and the the trouble started. Womens legs began to itch; stockings began to disintegrate; shoes came apart as the nails loosened. The "rain" was sulphuric acid which had leaked from the near-by copper mine acid plant. The smell had not been noticed because the town always smells of chemicals used Cars which had driven through

the wet patch were damaged considerably with paintwork streaked and chromium pitted. The question of whether or not the mine is to be held respon-sible for the damage is being

LIKED LONG-SHOTS

A horseplayer was ill. He sent his small son for a certain doctor. A different doctor arrived. The boy was asked to explain "Well, Dad, it was like this. There were a lot of brass plates on the doors, and when I got to the number you gave me, I saw 'Consultations 11 to 12,' and the chap down the road was offering Consultations 10 to 1.' I guessed you'd like the one who gave the best odds."

all odor of bleach from the gar-

vention is worth an hour of cure. One of the most common causes of greying or yellowing is easy to wash, there is a ten-dency to short cut the thorough sudsing and rinsing which should be given every washable article of clothing, regardless of

If your family is like the one

I'm best acquainted with, beef

and pork are your meat "stand-

bys." Still veal and lamb are

nice for a change, and here are

some highly recommended ways

VEAL STEAK

11/2 lbs. veal steak; 1/2" thick

tablespoons shortening

2 tablespoons brown sugar

Cut veal into 4 pieces. Peel

onion and chop fine. Melt short

ening in skillet. Add veal and

brown well on both sides. Mix

flour, salt, paprika, brown sugar,

lemon juice, and onion together.

Gradually stir in bouillon, mix-

ing until smooth. Pour over

meat. Cover tightly and cook

gently for 30 minutes or until

meat is tender. Meanwhile cut

olives into slices, pimiento into

pieces, and chop parsley fine.

When meat is tender, add olives,

pimiento, parsley; cook 3 min-

utes longer. Makes 4 servings.

3 sprigs parsley 1 small onion

1/4 teaspoon sage

1 teaspoon salt 14 teaspoon pepper

14 teaspon dry mustard

LAMB PATTIES

ive bouillon cube in water.

1 tablespoon lemon juice

of cooking them

2 small onion

2 tablespoons flour

teasponful paprika

1 teaspoonful salt

1 bouillon cube

1 cup boiling water 14 cup stuffed olives

1 canned pimiento

4 sprigs parsley

cups) soup, undiluted 1 small can evaporated milk 1 small onion, chopped 2 teaspoon salt 4 teaspoon pepper 1 cup grated cheese Add 1 tablespoon salt to

1/3 cup milk

servings.

cup flour

4 teaspoon pepper

1 cup dry bread crumbs

cup salad or olive oil

1 (8 oz.) can tomato sauce

salt, pepper and parmesan

Pound slices thin. Mix flour,

6 strips bacon

Add milk to egg. Stir into lamb

mixture and mix very well.

Make into 6 patties. Wind a

strip of bacon around each patty

heat broiler. Put patties on

broiler pan and place 4" from

heat. Broil for 5 minutes on one

side. Turn and broil 5 min-

utes on other side. Makes 6

VEAL WITH CHEESE

LOAF CHEESE

cup grated parmesan cheese

slices from leg of veal

and fasten with toothpick. Pre-

until just tender. Drain; turn into 2-quart casserole Add butter; toss until butter is melted. Drain salmon, flake; add soup, milk, onion, green pepper, salt and pepper. Reserve one piece of pimiento for garnish; chop remaining pimiento and stir into fish mixture. Stir in 1/2 cup of the cheese. Toss fish mixture with macaroni in casserole. Sprinkle remaining cheese over top. Bake at 350 deg. F. (moderate oven) 20 to 25 minutes. Gar-

bubbly. Dip slice first into flour mixture, then in egg, and finally in dry bread crumbs. Heat oil in skillet. Add veal and brown on each side. Put veal slices in a shallow baking dish. Pour tomato sauce around veal. Preheat broiler. Cut chese into thin strips. Put on top of veal. Place under broiler, 4" from heat and broil until cheese melts. Makes 4 servings.

LAMB RING 2 stalks celery canned pimiento 1 (10% oz.) can condensed onion soup 1 cup dry bread crumbs

k teaspoon ground rosemary Start oven at 350° F. Chor celery and pimiento ir pieces. Mix with ground lamb, bread crumbs, salt, pepper, rosemary. Beat egg unitl bubbly and stir into lamb mixture with the onion soup. Mix all together well. Pack meat mixture tightly into a ring mold. Then turn out onto shallow baking dish and bake for 11/2 hours. Makes 6 servings.

By ROBERTA LEE

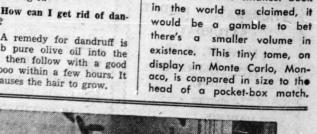
laundered to prevent stiffness? A. Dissolve two tablespoonfuls of white soap flakes in a cup of boiling water and then stir into a gallon of warm water. Dip the garment up and down in this, squeezing instead of rubbing. Rinse in several waters of the same temperature. Q. How can I destroy silver

force it into cracks and crivices with a blower, and it will destroy the silver fish. Q. How should bananas A. Baked bananas will be more delicious if they are first

Q. How can I remove scorch ed spots from woolen garments? A. If the material cannot be washed rub lightly with a piece of white flannel that has been wrung very dry out of cold wa-Q. How can I avoid clogging the sink drain? A. Hot grease should not be

poured down the drain pipe of the sink. It will congeal as soon as it strikes the cold pipe and tend to clog it.

A. A remedy for dandruff is rub pure olive oil into the scalp, then follow with a good shampoo within a few hours. It also causes the hair to grow.





burrowho knows the wisdom of the NEW adage, "an apple a day keeps the doctor at play," and takes her daily ration from owner Dr. Laurel Foxworthy.

Your House Plants Keep Them Healthy

Earth to fill a flowerpot, pot-

ting soil can be bought tidily

done up by the pound in poly-

. . .

How do you know when

plant needs water? Squeeze a

bit of earth between the fingers
—dry soil crumbles. Or tap the

side of the pot-if it gives off

a hollow sound the soil is dry.

nouse plants are stunted and die

through lack of proper water-

ing than through any other cause. If you let the soil get

ber to give the plant a drink

quite likely you've checked it

growth or more seriously in-

jured it. On the other hand,

most plants don't like "we

feet" and their roots will rot

f the soil is always saturated.

Plants, like people, need food

the soil has been properly

prepared, the food supply will

ast a long time, but a little fer-

tilizer once a month will keep

plants in good condition. In a

complete plant food there is

nitrogen for good foliage, phos-

flowers, strong stems and

healthy roots, and several other

elements necessary for growth.

For a six-inch pot, sprinkle one-

denite" on the earth around the

side of the pot, well away from

ingly, strictly according to di-

the plant. Use fertilizer spar-

third of a teaspoon of "Ga

phoric acid and potash for fine

f they are to grow and flourish.

before you remem-

Horticulturalists claim more

Turned To Gold The increasing sunlight is coaxing new growth from houseplants. It's a good time of Those who spotted a grimy plaster head in a shop in Charing Cross Road smiled as they read the label: "Straight from the Temple of Mithras—10s" The dealer had at least a sense the year to take cuttings from the old plants so new ones will be rooted and ready to flourish in the summer sun. Choose the strongest and healthiest plants as parents. Young growth is preferable and is best when it of humour. One afternoon the ballet star will break readily when bent.
Cut off squarely just below the
second or third joint below the Lydia Sokolva, passed by and was intrigued. She recognized it as the head of her former tip, and remove some of the leaves. Keep the cuttings in a glass of water away from direct partner, the mad genius Nijinsky, and bought it out of sentiment. After cleaning it thorsunlight for two or three weeks until roots form and they are ready for the earth. A good ighly she took it to her friend Richard Buckle, an antique exgeneral soil for houseplants is pert. "This," he pronounced, "is the original head of Nijintwo parts garden loam, one part peatmoss, and one part sand. For apartment-dwellers who sky modelled by Lady Trouridge in 1911. It is worth own enough of Mother

The idea that bargains can't be picked up at auction sales and in junk shops is quite wrong, Despite the fact that experts scour these places, valable antiques sometimes escape them. Some years ago there was a sale of old theatrical junk.

They Bought "Junk" That

Among the props lay a battered helmet for which no one would bid. It was almost given away by a desperate auctioneer. The buyer took it home, cleaned it and found it was covered with superb decorations of nymphs and cupids. Below them, in gold, was the inscription: "Thou walkest proudly before the stars." He consulted an expert who identified it as the 16th-century

work of the brothers Pasco and Filippo Negroli, of Milan. Tolay, worth a four-figure sum, it is one of the most prized exhibits in the armour gallery of the Fitzwilliam Museum at Cambridge.

Some years ago James Duveen, the art expert, was examining a picture at a sale and had just made up his mind that it was quite worthless when someone behind bumped into him by accident. As he was off his balance his weight split the ancient frame from top to

The auctioneer smiled maliciously. Here was a chance to get rid of a worthless picture. "Can't go damaging property like that," he warned with mock severity. "Shall we say a

haggle. He paid up and took the wrecked picture home. It looked fit only for firewood. But with the dealer's hatred of being caught, he hopefully cleaned it and, having removed innumerable layers of grime, discovered it to be a Franz Hals. It later sold for \$6,000 Before the war Mr. A. C. Pembery, holidaying in Dévon, went into a farmhouse at Bideford for a cup of tea. As he sat there he noticed that one of the doors looked as if it came from a church. Examin-ing it more carefully he found

tlepiece than a door.
"Queer door, that," he remarked to the farmer's wife. "That ain't no laimed. "That were a man piece my great-grandfather built into the farm.

"Naturally," he added, "I'll buy a new door to replace it." The farmer and his wife thought him mad. But the door never really fitted, so they sold Pembery took it up to London and sold it for \$4,500. The next day an American rushed round to his flat and-too late

-offered him \$12,000.

1. Serpent
4. Girl's name

cut in two; water. crisp. Add beef and brown well on all sides.

> and enough water just to cover. Fifteen minutes later add carrots and celery. Make sure all vegetables have a chance to cook in liquid for a time When vegetables are tender, pour liquid off into saucepan.

vegetables on one large platter. When friends drop in for Sunday supper, try these cheese-

Two and one half pounds ground beef, 1/2 cup chopped onion, teaspoon dry mustard, 8 to 10 slices processed cheese, butter,

4 or 5 hamburger buns. Combine ground beef, onion, salt and mustard. Mix to blend

over a pound. The dealer obviously thought he was "green." Ellis took the picture to a number of experts, all of whom were certain that it was the work of Thomas Rowlandson, the caricaturist. It was put up for sale at Christie's where they said it had been exhibited in the Royal Academy of 1784 and was without question the finest Rowlandson in existence. It was knocked down for over

Most fortunate of all is the man who can dream where antiques are to be found. This happened to a Mr. J. Reilly, of Battersea, who worked for an antique dealer. His employer had picked up a valuable vase for a few shillings in the Caledonia Market. "For three. nights," Reilly told him, "I've

dreamt I saw the fellow to that

Duveen was in no position to

that it looked more like a man-

"I like it," said Pemberry, and made a handsome offer.

In 1945 Mr. Jack Ellis was browsing around old junkshops when he came across a drawing called "Vauxhall Gar-dens." He liked it, and handed

CROSSWORD

PUZZLE

Meal-in-a-Pot Saves Work, Satisfies Heartiest Appetites

More time to enjoy your family and just as much good eating -that's what this one-burner, one-pot dinner offers. Meat and potatoes (lots of them), plus vegetables, tender and flavorful. This meal will satisfy the heartiest of family appetites.

Sunday Dinner in One Pot (Serves 6 or 7 generously) Three and one half to 4-pound piece eye-round of beef, small piece of fresh pork fat, 2 onions, 1 teaspoon chopped garlic, 1/2 easpoon black pepper, 1 bay leaf, ¼ teaspoon thyme, ¼ cup tomato sauce, 1 tablespoon salt, 12 to 15 3-inch stalks celery, 5 carrots, cut in 1/4-inch rings; 5 large potatoes, scraped, peeled and

Start this meal about four hours before dinnertime, or cook meat on previous day to point where vegetables are to be added. Cut pork fat diced small, and heat in Dutch oven until brown and

Now add onion, garlic, seasonings and two cups of water. Cover tightly and cook over low heat, turning meat occasionally to permit even obsorption of flavors. After 21/2 hours add potatoes

Skim off fat. Reheat and serve as gravy. Arrange meat and

burger snacks. Cheeseburger Snacks (Yield: 8 to 10 servings)

> town."
> His employer paid his fare to the town and told him to buy it. He went straight there and bought the vase which stood in the window on sale for ninepence, exactly as in his dream. The pair were then put up for auction and an Amer can paid \$5,000 for them. Mr. Reilly was given \$600.

In Capetown some years ago a 200-ton schooner, the Protea, which cost ,\$36,000 to build feched \$5 at an auction timber alone was worth hundreds. An American threemasted vessel, the J. O. Webster, of 431 tons, went for \$15. And about 1932 the German gunboat Tsingtau was knocked down in Canton Harbor for one

By F. (BOE) VON PILIS

Contemporary events lead us to link a planned economy with the notion of dictatorship. Indeed the beginnings of planned economy have in the eyes of the defenders of human personality been somewhat com-promised by the totalitarian use made of it, or rather by its

abuse; e.g. in Germany and The fact that planned economy was made to serve anti-individualist regimes must not be taken to mean that it can-not serve a personalist society. It is a technique making for efficiency. There is nothing in the airplane to determine its being used for transporting bombs or medicine. So also a

planned economy can be used for aggression and defense, or for improving the lot of man. It should be used to free man

from hand-to-mouth economic insecurity, to allow him to rise above the level of animal life, to give him leisure from economic activity, so that he may give himself over to culture, arts, science, philosophy. That is the personalist and human purpose in answer to the why or whither of planned economy. The concrete content of the plan must be directed to

But a further question arises: this end. "Planned economy, yes, but di-rected by whom?"

9. Bellow
10. Poker stake
11. Require
17. Plasters
19. Open court
22. Insact exgs
24. Weep
25. Native metal
26. On the ocean
27. Pointed knife
28. Donkey
39. Galf mound

15 19 20

25 26 27 28 25

95

9 5

Answer elsewhere on this page.

45 45 45 45

5 G 19 F 4 9 19 19

36. Ancient Celtie

38. Court orders
39. Draws
40. Headliner
41. Sea eagle
42. Look slyly

Planned economy must be linked up, not with dictator-ship, but with political democ-

In a capitalist economy the desires of consumers are ex-pressed by purchases, indicating to producers what to go on manufacturing. Each purchase is a vote ratifying a decision made by a producer. The vote is imperfect because falsified by advertising. Yet in ideal realization this system would best attain maximum satisfaction of consumers and safe-guard their freedom of choice, which is an attribute of person-

plan predetermines the quantity and quality of goods to be produced. Thereupon it is necessary to oblige the consumers to use the goods in the proportions foreseen in the plan. Decisions thus come from above. The planners wield economic sovereignty; while in a capitalist economy the paying con-sumers wield it. The latter regime is more democratic.

This is true if we treat of the capitalistic system of the first half of the 19th century. Then there were numberless small producers who were in touch with consumer demand. Modhave changed all that. A long time intervenes between pro duction and final sale and producers decide long bet knowing consumer wants. The consumer not being consulted till after the article is produced -how can he still be sovereign?

There is no doubt that in the capitalist economy sovereignty has passed to a considerable extent from consumers to the directors of large enterprises. In a planned economy the con-sumer will be dispossessed still more of all say. Planned economy is long-time planning.

And once the planning has determined operations and these are begun, they must be pushed to completion (to final asumption of the planned products) under pain of a total upsetting of economic activities. If planned economy is pushed to its extreme in the dispossession of consumer sovereignty, the latter must be restored in another way, by transforming the former purchase vote of the consumer into universal suf-frage. In other words the new directors of the planned economy must be, not private capitalists, but public servants of the common good, elected by the people to the government



Out of the pot and on to the table, a whole meal at one cooking It's hearty, delicious fare for the "can't-fill-'em-up crowd."

well. Divide into 8 to 10 portions and form into flat patties. Place on baking sheet and broil until well browned on both sides. Cover each patty with a slice of cheese. Broil a minute or until cheese is hot. Serve each cheeseburger on a buttered half bun

(a) First two weeks-16 linear

(b) During 3rd and 0th week

-24 linear feet*
(c) During 5th and 6th week

—32 linear feet*
(d) During 7th and 8th week

8. The following minimum drinking space should be allowed for each 100 poults:

(a) First two weeks-3 linear

two 5-gal. fountains.

General Management

at seven days. The guard should

be solid except in hot weather when a wire guard may be used.

10. Provide at least two inches

of suitable litter at the start. The litter used should be free from injurious materials and

reasonably free from dust. Stir

and add fresh litter as needed.

tional during the brooding per-

iod. If used, four to six inches

of roosting space, per poult should be provided from three

11. The use of roosts is op-

feet* or two 1-gal. foun-

-40 linear feet*

THE FARM FRONT by John Russell

Fourteen management tices for brooding poults from hatch to eight weeks of age have been recommended to growers by the Nutrition Cour cil of the American Feed Manu-facturers Association. The recommendations, which deal with feed, water, housing and general management practices were de-veloped by the Nutrition group after an 18-month study of all research available from the 48 land grant colleges, the U.S. Department of Agriculture and the feed industry.

The recommendations velloped for brooding poults from hatch to eight weeks in-

. . . . Housing Management 1. With hover brooding poults, temperature at edge of hover three inches above the floor should be 95 degrees F. at the start. Drop temperature 5 degrees each week to six weeks, considering at all times the behavior of the poults. Room tem-peratures preferably should approximate a range of 60 degrees to 70 degrees F. through tne first six weeks consistent with good ventilation. room temperatures fall below those recommended, hover temperatures should be increased by 5 degrees. After six weeks, room temperatures should be as cool

space and one square foot of sun

Feeding and Watering

6. Poults should be fed and

watered as soon as possible after

hatching, preferably within 24 hours. (CAUTION: Be sure both

feed and water are being con-

feeder space should be allowed

with this function in mind.

Only in that way can the will

of the consumers remain en-

tirely safeguarded and effec-

Thus the older money-vote of

the consumer would now be-

come a real vote having power

and authority. The result would

be a true democratization of

industry, with economic issues

and aims decided in the public

arena of electoral voting. This

would substitute the present

monetary evaluation of pro-

duction by a human one deter-

mined by the people express-

ing their needs and demands and preferences effectively by

This column welcomes criti

cism, constructive or destruc-

tive, and suggestions, wise o

otherwise; it will endeavour to

their ballots.

7. The following mi

for each 100 poults:

porch space.

sumed.)

weeks on. 12. Night lights of 71/2 to 10 as possible, provided the poults watts per brooding unit should be used during the brooding 2. For hover brooding, a miniperiod to aid in prevention of mum floor space of 12 square inches per poult should be procrowding and piling.

13. If and when picking starts, vided under the hover. debeaking or other preventive 3. No more than 300 poults 14. Where it is desirable to 4. Battery brooders are satisprevent fighting, wing clipping factory for starting poults up to or wing notching should be done 14 days of age. Provide 25 square early in the brooding period. nches of battery floor space per

*Linear feet-One foot of feed 5. Where poults are confined ing or watering space. For exto the brooder house, provide ample, a 4-foot trough open or 11/2 square feet of brooder house both sides has eight linear feet floor space per poult through eight weeks of age. Where a of feeding or watering space. sun porch is used, provide one square foot of brooder house

PROVED THE POINT

"Your heart is quite sound," the doctor told the elderly man. With an organ like that, you should have no trouble living till you're 80." "But Doctor," protested the patient, "I'm 82 now!" "There!" exclaimed the doctor.
"What did I tell you."



Christian Living (Temperance Lesson)

Colossians 3:5-10; 1 Timothy 4:12; 1 John 2:1-6

Memory Selection: As he which hath called you is holy, so be ye holy in all manner of conversation; because it is writ-ten, be ye holy; for am holy. Peter 1:15-16.

Statistics say that Canada is about 98% christian. But when we examine modern society in the light of the New Testament tandard of Christianity, we see that 'Christian' in statistics and 'Christian' in everyday living are much different. Immorality, impurity, passion, evil desire, covetousness, anger, wrath, malice, slander, foul talk and lying have no place in Christian liv-Yet what common these are among us today. Paul even calls upon Timothy, the youth, to be an example in speech, conduct, love, faith and purity. John makes it clear that a mere profession is not sufficient. He writes, "He who says, 'I know him' but disobeys his commandments is a liar, and the

truth is not in him." The Bible condemns sin. John write, "I am writing this to you that you may not sin." But we dare not stop there. He says, "If any man sin, we have an advocate with the Father, Jesus Christ the righteous." If there is sin we may find forgiveness by coming to God through Jesus Christ who died for us. We ought to pattern our lives after

(b) Third and fourth weekthe example set by Jesus. Drunkenness gets more head-6 linear feet* or four 1-gal. lines than any other modern (c) Fifth through eighth week — 8 linear feet* or sin. This is because it figures in so many murders, sex crimes and motor accidents. I helped Additional space should be provided during hot weather. remove three bodies from a car wrecked when being driven dangerously at a high rate of speed. Another occupant died later in hospital. As we pried open the doors empty liquor bottles fell out. No one was sur-9. A confinement ring (or guard) at least 12 inches in prised. The accident was clearly height should be placed approxithe result of the reckless yet dulled mind of a man who had mately two feet from the edge of the hover when poults are started. Gradually increase the distance to three feet. Remove

been drinking.
We need not just statistical Christianity but applied Christianity. How happier people are when they turn to Jesus Christ as their Lord and Saviour

FAIR QUESTION

A small girl was entertaining her mother's visitor. "How's your little girl?" the

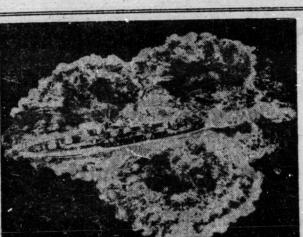
child asked. "I'm sorry to say, my dear, that I haven't a little girl."
"How's your little boy?"
"I haven't a little boy, either." "Then what are yours?"

"What's up - has she turn ed you down?"

"Rough luck, old man - but don't take it to heart too much. "She didn't say 'No' - she

Upsidedown to Prevent Peeking





LUCKY ON TOPSIDE ONLY-Good luck for the destroyer, bad luck for any lurking submarine, that's what this gigantic shamrock in Mediterranean waters signifies. H. M.S. Barrosa fashioned this pattern of destruction with a new depth-charge launching

device, "The Squid," which flings depth charges ahead of the attacking vessel instead of dropping them behind it.



KEYS TO PURSEONALITY—White kidskin bag, left, is locked to the chain of spring fashions with these large costume keys of gold and silver-toned lightweight metal. The striking fashion accessory is a Parisian original. At right, fashionwise Kit Grant in London, England, carries a treasury of Shakespeare in three volumes, which opens to reveal not coins of wisdom, but a place for coins of the realm. The item speaks volumes for the display at the recent Leather



TABLE TALKS _____.

COMPLIMENT - CAPTURING CASSEROLE

1/2 cup dry bread crumbs 1 lb. ground lamb Chop the parsley; peel and chop onion fine. Add parsley, onion, sage, mustard, salt, pepper, bread crumbs to lamb. Mix well. Beat egg until bubbly.

to 6 generous servings.

2 lbs. ground lamb shoulder

1 egg 4 teaspoon salt 4 teaspoon pepper

cheese together. Beat egg until How Can 1?

Q. How should sweaters be

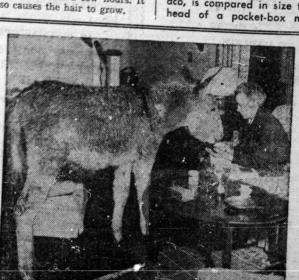
A. Sprinkle bubach powder on shelves and in drawers, and

dipped in lemon juice, then rolled in crumbs, before baking.

ter and slightly moistened with glycerine. If there are any glycerine stains they can be eponged out with alcohol.

Q. How can I get rid of dan-

MATCHLESS - Even though it may not be the smallest book



NOT "BURROWING" TROUBLE—Trinca's no donkey, she's a smart

.. PLAIN HORSE SENSE .