

THESE gay aprons will come in very handy for use at home, for a bazaar, or a surprise gift. Your piece bag is sure to have many odds and ends of ric rac braid and bias binding and bright scraps of material which will do



for trimmings with a 3/4-yard remnant of plain gingham or unbleached muslin

The diagram gives cutting dimensions for the skirt and shows how to shape the waistline. It is easy to add a straight bib if you like. Use wider belts, about 2 1/2 inches finished, for the bibless type and cut the ties about four inches wide. These three aprons will give you ideas for any number of trimmings. Be lavish with bright color.

NOTE—These aprons are from Mrs. Spears' BOOK 4 which also contains directions for more than 39 other gifts and things to make for the home. Booklets are 15 cents. Address:

MRS. RUTH WYETH SPEARS  
Bedford Hills New York  
Drawer 10  
Enclose 15 cents for Book No. 4.  
Name  
Address

Just 2 drops Penetro Nose Drops in each nostril help you breathe freer almost instantly, so your head cold gets air. Only 50¢—25 times as much for 50¢. Caution: Use only as directed. Penetro Nose Drops

The Printed Word  
A drop of ink makes millions think.—L. W. Neff.

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SNAPPY FACTS ABOUT RUBBER

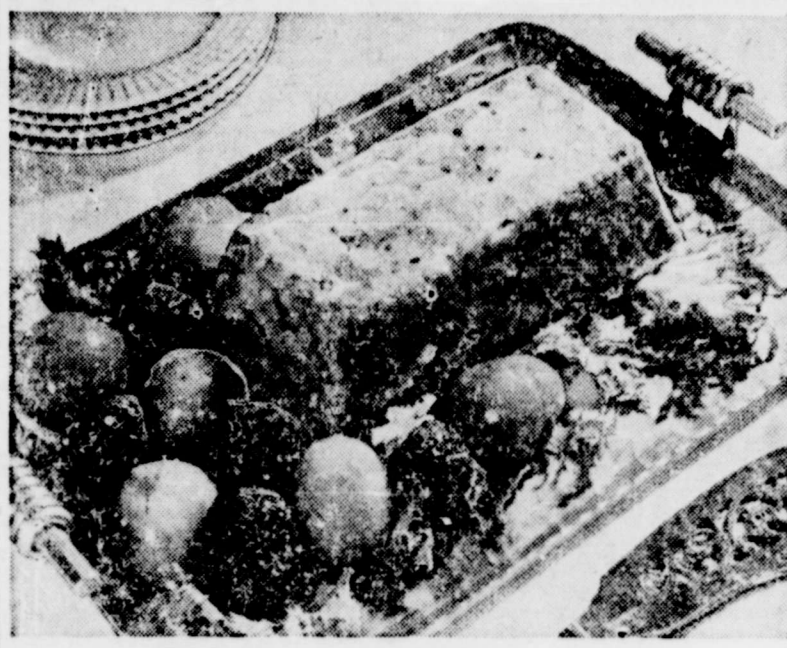
Crudo, or natural, rubber has been defined as a substance found as liquid latex in many types of trees and plants and being characterized by the physical qualities of stretch, bounce, and impermeability to water.

In 1939 crude rubber was the most important single commodity imported into the United States on a dollar basis. Gross imports then were 499,616 long tons, valued at \$178,489,142.

A small test plot of land in a Pacific Coast experimental project last year produced at the rate of 50 pounds of rubber per acre from Russian candelion.

In war or peace  
B.F. Goodrich  
FIRST IN RUBBER

HOUSEHOLD MEMOS  
by Lynn Chambers



Small Amount of Chicken Makes a Loaf (See Recipes Below)

Little Makes Lots!  
There were several requisites for recipes which made today's column and I think you'll appreciate all of them. First, they must be easy on the budget; second, they must be easy on ration points; and third, they must be leftovers, but inconspicuous!  
All three are particularly timely because you have probably splurged during the holidays and want to take it easy on points and the budget now; and third, you may have leftovers that want things done with them but still won't taste like leftovers because you know how the family sniffs at them. So, here we go, first of all with leftover pieces from that holiday bird:  
**\*Chicken Noodle Loaf.**  
(Serves 8)  
1 1/2 to 1 cup diced cooked chicken  
3 eggs, well beaten  
1/2 pound noodles  
3 tablespoons butter or substitute  
3 tablespoons flour  
2 cups milk  
1/4 teaspoon salt  
1 cup soft bread crumbs  
1 teaspoon chopped onion  
1 tablespoon chopped parsley  
1/4 teaspoon pepper  
Cook noodles in boiling, salted water until tender (2 quarts water, 1 teaspoon salt). Drain. Meanwhile, prepare white sauce of butter, flour and milk. Combine chicken, eggs, noodles, white sauce, crumbs and seasonings. Pour into a well-greased loaf pan 9 by 5 by 3 inches. Bake in a moderately slow (325-degree) oven until firm in center, about 1 hour. Let stand for about 3 minutes after removal from oven, then loosen around edges. Invert on hot platter. Slice to serve. If desired, serve with cheese, mushroom or vegetable sauce. Garnish with pickled pears and spiced prunes.  
Are there remainders of a veal roast still standing in the refrigerator? You can make a perfectly delicious chop suey from a few cupfuls of the roast meat:

Veal Chop Suey.  
(Serves 6)  
2 cups roast veal, cut in strips  
2 sliced onions  
1 cup green pepper, cut in strips  
4 tablespoons melted shortening  
1 teaspoon salt  
1/4 teaspoon pepper  
2 cups celery, cut in strips  
2 cups sliced radishes  
3 tablespoons cold water  
2 tablespoons flour  
Hot cooked rice  
Cook veal, green pepper and onions in shortening, in a large skillet for about 10 minutes, stirring frequently. Add seasonings and celery. Cover and cook slowly for 5 minutes.

Lynn Says  
Point Pointers: When you run low on stamps for processed foods, be sure to find fresh ones to substitute. To extend a processed food, use it with a fresh, seasonal food.  
Using foods that are grown near your own community helps the transportation problem, as well as your near-by grower.  
For children or invalids who use canned, pureed foods, extend by mixing with milk and cream. Use with pieces of other vegetables and fruits.  
Leftovers can be combined with other foods to use them up; for example, leftover beets can be mixed with onion, vinegar and spices for relish or salad; leftover corn may be combined with lima beans, carrots or peas.  
Save Used Fats!

Lynn Chambers' Point-Saving Menu  
\*Chicken Noodle Loaf  
Glazed Carrots  
Spiced Prunes  
Waldorf Salad  
Baking Powder Biscuits  
Orange Custard  
Cookies  
Beverage  
\*Recipe Given  
then stir in flour and water which have been blended to a smooth paste. Cook, covered, 5 minutes longer. Add radishes. Heat thoroughly, and serve on pot, cooked rice.  
Frankfurters are sometimes left over, too, and the problem of what to do with them after they've lost moisture and shriveled a bit can be easily solved if you do this with them:  
**Rosy Rounds.**  
(Serves 4 to 6)  
2 tablespoons fat  
1/4 cup minced onion  
5 to 6 frankfurters, ground  
1/2 teaspoon worcestershire sauce  
Salt and pepper  
Biscuit dough  
1 cup medium white sauce  
1 teaspoon dry mustard  
Melt fat; add onion and frankfurters. Cook until lightly browned, stirring often. Add worcestershire sauce; season with salt and pepper.  
Prepare biscuit dough as follows: Sift together 2 cups flour, 3 teaspoons baking powder, 1/2 teaspoon salt; cut in 1/4 cup shortening; add 3/4 cup milk, mixing to a soft dough.  
Roll dough into rectangle 1/4 inch thick. Cover with meat mixture; roll up in jelly-roll fashion. Cut into 1 1/2 - inch slices; place in baking pan. Bake in a very hot oven (450 degrees) 15 minutes. Combine white sauce and mustard; serve on hot biscuit rings.  
Both leftover meat and vegetables get used in this meat roll with chili seasoning:  
**Chili Vegetable Meat Roll.**  
(Serves 4 to 6)  
1 cup ground cooked meat  
1 cup chopped cooked peas, carrots or green beans  
1/2 teaspoon chili powder  
1 teaspoon minced onion  
1 teaspoon minced green pepper  
2 cups meat gravy  
Salt and pepper  
Biscuit dough  
Combine meat, vegetables, chili powder, onion, green pepper and 1 cup gravy. Season with salt and pepper. Prepare biscuit dough. Roll in rectangle about 1/4 inch thick. Spread with meat mixture; roll up in jelly-roll fashion. Place on baking sheet and bake in a hot oven (425 degrees) 30 minutes or until well browned. Slice 1 1/2 inches thick. Serve with remaining hot gravy.  
Tastiness plus describes this lima bean and leftover meat casserole to perfection. Serve it with a cabbage and apple salad, hot rolls, beverage and jelly roll and you have a well-balanced and economical meal:  
**Lima-Meat Casserole.**  
(Serves 6 to 8)  
2 slices bacon or salt pork, diced  
2 1/2 cups leftover beef, ground  
1 onion, diced  
3 cups cooked tomatoes  
1 teaspoon salt  
1 teaspoon chili powder  
4 cups cooked lima beans (fresh or dried)  
Fry out bacon or salt pork. Add meat and onions. Brown slowly, stirring frequently. Add remaining ingredients. Pour into a well-greased casserole. Cover. Bake in a moderate oven (350 degrees) for 30 minutes.  
If you want sugar-saving suggestion, write to Lynn Chambers, Western Newspaper Union, 210 South Desplaines Street Chicago 6, Illinois. Don't forget to enclose a stamped, self-addressed envelope for your reply.  
Released by Western Newspaper Union.

WAR ON ALL FRONTS  
A SERIES OF SPECIAL ARTICLES BY THE LEADING WAR CORRESPONDENTS

Post-War World  
By Charles E. Kettering

(WNU Feature—Through special arrangement with The American Magazine.)

Everybody talks these days of what kind of a world we shall have after the war. There are two kinds of fellows to watch out for; one kind says we are going to have heaven on earth; the other says the world is going to pot.

I think we are going to be somewhere in between—and the degree of that in-betweenness is going to depend on how well we—all of us—think and plan as we go along.

But a lot of what passes for "war planning" is really "wishful thinking." The way to tolerance is this: Does the world assume that human nature is different after the war? If it's post-war wishing.

Human Race Plods On

The human race has been plodding for a couple of million years. It doesn't know how many thousands of times it has fought during that time, but the human race keeps plodding along in the same sort of way. It has a powerful continuity. This war is not going to change that. We can do something to make our method of thinking, our attitude, very important. But the nature of us humans is still the same.

So, when a plan says that this war is over everybody should be a good neighbor and so on, I think that's a question that.

"Well, even so," say the gazers, "it will be a new world. Look at all the new inventions made during the war. Plastics, radar, synthetic fibers, new light metals, and all the rest. Won't that be a bright new world?"  
I'm an optimist, too, but I don't ask questions. Which things were invented during the war? Answer: Not any of them. I've seen great achievements; I've seen highly developed machinery under pressure of war; but all the inventions and well started during the war. All the countries are busy with their prewar techniques. There have been improvements in production methods, not so much in fundamental processes.

Not Much That's New

Actually, not so very much comes along in the way of new inventions during the war. And these embody refinements and adaptations rather than new principles. To my mind, it is an open question whether basic discovery has helped or hindered by the war.

But the wishful gazers are discouraged. They are drawn to designing the most miraculous war automobiles. They are showing lovely pictures of them. They are made of transparent plastic shaped like an egg. Others are gadget where you attach helicopter blades or airplane wings a way to the office or to Hollywood!

Everybody seems to be designing post-war cars except the automobile engineers. They are too busy designing weapons. Besides, they think that you can't change faster than the customer will let you go. The public is the boss, and the opinion of the public can be learned in the stress and strain of competition. Through that, American motor companies produced the best cars in the world before the war, and will do so again after the war.

Offhand, I would say that the war car will look much more like an airplane than like an egg. It will steer with a wheel, rather than with a wheel. And it will control for a long time to come, to do its power and strength chiefly through steel. The tendency will be to a smaller, more finely built engine burning a higher-octane fuel—power in a smaller package.

If you think it over, you will see why there cannot be revolutionary changes in familiar American production articles immediately after the war. Most factories used to make cars, refrigerators, washing machines, and the rest. Now making the machinery of them.

After the war, they must first be reconverted to peacetime production, a huge task in itself. It must be accomplished as quickly as possible in order to provide employment and to make up the shortages that have developed. Therefore, most of the post-war models, while improved in detail, will not differ radically from last prewar models. Next, the inventions must go through the necessary, time-consuming trial which intervenes between the laboratory, the sample, and practical utility.

