

Finns Evacuate Homeland to Escape Russian Rule



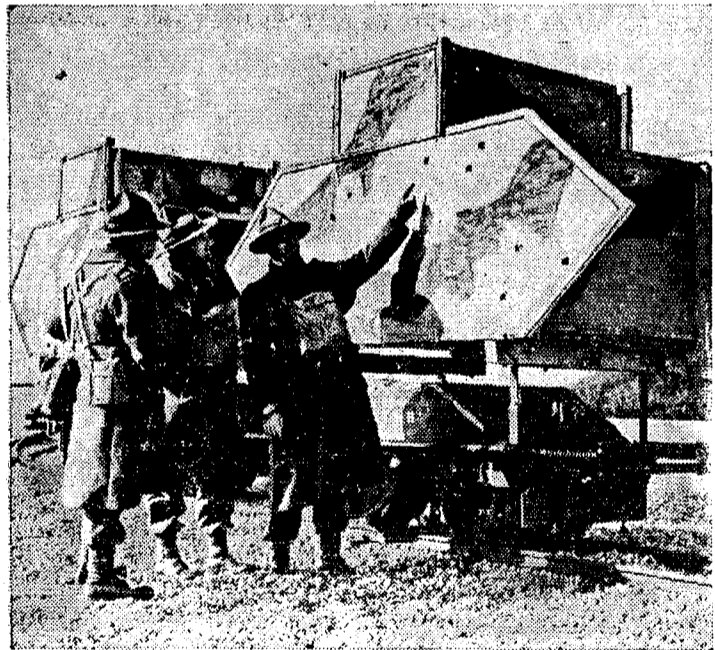
Their worldly goods loaded on a horse-drawn sleigh, members of this Finnish family flee from Russian rule. They are going into exile, evacuating their home, which is situated in the section of Finland ceded to Russia by terms of the peace treaty. The father rubs his child's nose to guard against frostbite. Right: A Finnish soldier helps this old lady and her daughter carry the last of their portable belongings from their home in Hangö, which was included in the area taken over by Russia.

Harvard Inaugurates Housing Project for Benedicts



No longer need married students attending Harvard university at Cambridge, Mass., be separated from their families. The university has established living quarters for the benedicts. Homes in three communities serve 171 married students. Rentals range from \$35 to \$70 a month. Pictured here is Eric Rafter, law student at Harvard, reading Blackstone and looking after his daughter, Mary. Right: A view of the Shaler Lane homes for married students, sponsored by the university.

Practice Time for Anti-Tank Gunners



Because all is too quiet on the western front for real tank warfare, British and French anti-tank crews brush up on their marksmanship by using dummy tanks made of wood and cardboard. Here are British anti-tank gunners with their dummies loaded on trucks on the way to the gunnery range behind the lines on the front.

Action Scene 'Somewhere in France'



Approved by both the British and French censors, this picture was snapped at the moment a shell, smoking hot, was ejected from the breech of a big gun just as its missile of death had been sent on its way to enemy lines. Both the Maginot and Siegfried lines are strongly fortified with heavy artillery.

Drum Majorette

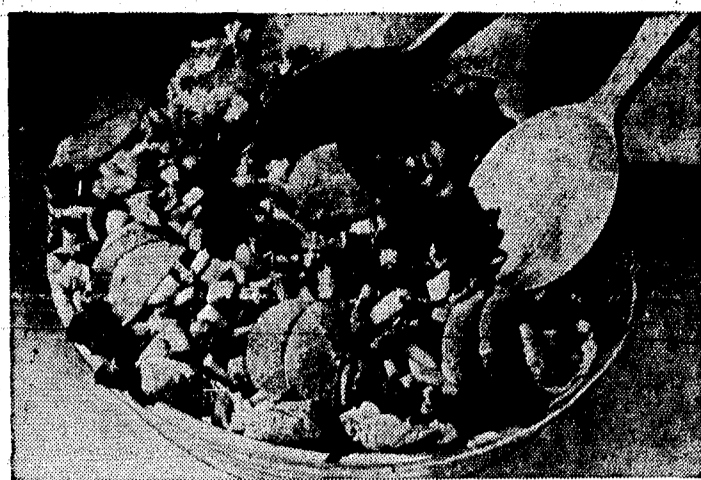


World's champion drum majorette is Miss Jeanne Ladd of Swampscott, Mass. She is pictured leading the annual festival of states parade in St. Petersburg, Fla. She won her title at the American Legion convention in 1939.

Fond Farewell



Bidding farewell to his infant son is this British soldier who returns to the front after a leave of absence. The baby was born while his dad was at the front.



NOVEL BUT GOOD IS THIS ORANGE VEAL ALMOND SALAD (See Recipes Below)



Spring Salads for Spring Tonics

Time was when we needed sulphur and molasses, or its equivalent, as a spring tonic to repair the damages of a winter diet which was quite likely to be lacking in fresh fruit and vegetables. Nowadays spring tonics are unnecessary nuisances, for most of us, because even through the long winter months, a plentiful supply of fruits and vegetables is available.

But somehow this season creates an appetite for "something right out of the garden," and it's now that we find salads of fresh fruits and vegetables as refreshing as the first spring breeze.

Serving a salad is such a simple means of making sure that the day's quota of fresh vegetables or fruits is included in the diet.

Salads look so cool and inviting, and properly prepared they do such a lot toward perk up one's appetite. But they must be inviting to look at, cool and crisp, and well seasoned.

Wash salad greens carefully, then soak in cold water to make them very crisp. Remove all brown or wilted spots. Dry carefully on a towel or place cleaned salad greens in a clean sugar sack and shake or swirl vigorously to remove the drops of moisture that cling to the greens. Chill thoroughly.

Simple salads, in general, are the smartest—and if they're to serve their purpose as spring tonics, they're the best. Salads which are too rich, too elaborately garnished, or decked out with whipped cream, defeat their own purpose, and I have a feeling that it's one reason most men dislike salads, because too often they've had served to them in the name of salad, some queer, sticky concoction, with so many ingredients, so badly mangled, and so much garnish, that there's scarcely a salad green to be seen or recognized. Men do like good salads, though, and you'll find recipes for the kind they enjoy, in my booklet, "Feeding Father."

When you're planning your spring tonic salads, don't overlook the raw vegetables—shreds of pared, raw beets, slivers of carrot, and the tender young leaves of spinach, raw cauliflower, broken into flowerettes—is an excellent addition to a vegetable salad, and don't forget that just a suspicion of garlic in a vegetable salad is as important as the dressing! Minced green onion tops or chives will serve as a substitute, if your family doesn't approve of garlic.

Orange Veal Almond Salad. (Serves 6-8)

Novel but good is this orange veal almond salad. The orange blends with and brings out the flavors of the other ingredients. This is an especially excellent buffet salad.

- 2 cups orange half slices
- 2 cups cooked veal (diced)
- 2 cups celery (diced)
- ½ cup lemon french dressing
- Lettuce
- Watercress
- ¾ cup toasted almonds

Blend orange, veal, celery and french dressing. Put in salad bowl, lined with lettuce and watercress. Top with the toasted almonds. Chicken may be substituted for veal.

Lemon French Dressing.

- ¼ cup lemon juice
- ¼ cup salad oil
- ½ teaspoon salt
- ½ teaspoon paprika
- 1 tablespoon sugar or honey

Stir or shake thoroughly before serving. Lemon juice is particularly good to bring out flavors in a dressing for a meat salad. (makes ½ cup.)

Pinwheel Salad.

Take halves of grapefruit and remove every other grapefruit segment, leaving membrane intact.

Spring Menus.

Menus, in spring, can be something very special—if you'll take advantage of the grand variety of foods available! In this column next week, Eleanor Howe will give you some of her own favorite suggestions for dressing up spring menus.

Prepare cherry-flavored gelatin and fill empty grapefruit sections with gelatin. When gelatin has stiffened, arrange each grapefruit half on bed of lettuce. Place mayonnaise in center of grapefruit and top with chopped green maraschino cherries.

'Salad Bowl' Fruit Salad

Toss lightly together in salad bowl, one cup watermelon balls, one cup muskmelon balls, one cup honey dew melon balls, one cup seeded red cherries, and one cup diced celery.

Add french dressing in sufficient quantity to thoroughly coat all fruits.

Have ready a supply of chilled, crisp french endive. Place two or three stalks on side of each individual salad plate and serve with salad bowl fruit salad.

May Basket Salad.

Take the desired number of firm uniform tomatoes, cut out stems and hollow out the center slightly. Slice rings of green pepper about ¼ inch thick, cut in half and fasten on tomato with toothpicks to form handle of basket. Place hearts of lettuce and radish roses (using toothpicks for stems) in the basket. Place basket on lettuce leaves. Garnish with mayonnaise.

Spicy Summer Salad.

- 1 cup vinegar
- ½ teaspoon whole cloves
- 1 teaspoon stick cinnamon
- 1 teaspoon salt
- 2 cups fresh spinach leaves
- 1 large carrot
- 1 stalk celery

Boil vinegar, spices and salt together for 10 minutes. Strain vinegar and chill. Scrape carrot. Chop all of the fresh vegetables together until they are fairly fine. Dress with the vinegar mixture and serve at once.

Gardener's Salad.

- (Serves 8-10)
- 1 sliver of peeled garlic
- 1 head crisp lettuce (shredded)
- 4 tomatoes (peeled and cut in wedges)
- 1 cucumber (peeled and sliced)
- 3 young onions (sliced thin)
- 4 radishes (sliced thin)
- 1 green pepper (cut in rings)
- 2 carrots (sliced)
- 6 slices bacon (fried crisp, and crumbled)
- 1 cup french dressing

Be sure the vegetables are washed, wiped dry, and very cold and crisp before starting to mix the salad. Sprinkle the inside of a large salad bowl with salt. With a fork, rub the garlic well in the salt. Remove garlic. Put in the shredded lettuce, the vegetables and bacon, then the french dressing. Mix well, so that all the ingredients are completely coated with dressing. Serve immediately.

Would You Like to Please Father?

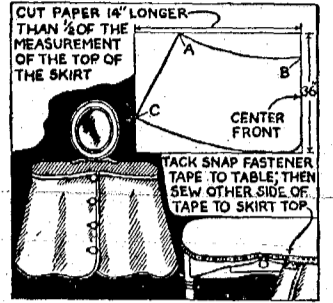
If you want to please father, serve him foods he really likes—simple green salads, beef roast with rich brown gravy, and the plain "family-style" desserts his mother used to make. You'll find plenty of practical recipes and menus for men in Eleanor Howe's cook book "Feeding Father." Send 10 cents in coin to "Feeding Father," care Eleanor Howe, 919 North Michigan Avenue, Chicago, Illinois, and get a copy of "Feeding Father" for your kitchen library. (Released by Western Newspaper Union.)

Make Flared Skirt For Dressing Table

By RUTH WYETH SPEARS

HOW to cut a flared dressing table skirt without fullness at the top, is something worth knowing. You may be making a smartly tailored affair of white pique with pink bindings and buttons, like the one shown here; or an under lining for a full skirt of transparent material.

The diagram shows how to make a pattern for half of the skirt. The center front may be placed on a fold of the goods in cutting if there is no front open-



ing. Cut the paper by the dimensions in the diagram. Mark point A in 14-inches from the upper left corner. Measure up from the lower right corner a distance equaling the length of the skirt from A to the left edge of the paper and mark point C. Connect these points with lines drawn, as shown.

NOTE: The new 32-page edition of Book 1—"Sewing for the Home Decorator," shows three other interesting styles of dressing tables, with detailed directions for making. Also slip covers, draw curtains; and numerous household articles. Write Mrs. Spears for a copy, enclosing 10 cents to cover cost. Address:

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