

"She gets such wonderful bargains!"

How some women find time for intelligent shopping without letting their housekeeping suffer

AREN'T there, among your circle of friends, a few who stand out vividly as possessing what seems to be a mysterious gift for making a little go a long way? Women who are able, on a limited income, to dress well, to have something new and pretty for the house every time you go over?

And aren't there others, apparently just as shrewd, just as anxious to save their husbands' hard-earned money—who somehow just do not seem to have the knack of getting the full value out of what they have?

How do they do it—those women everyone envies?

The answer can be summed up in a few words: they have learned to run their houses—instead of letting their houses run them. That one thing makes all the difference in the world.

It means that they have learned to get the most out of their time. Instead of having too little time for their housekeeping, their children, their meals, they have more than enough—

Time to watch the papers for announcements of special sales. Time to be constantly on the alert for unusual bargains. Time to shop around and secure the utmost for their money.

There are so many things to do in that housekeeping job of yours—and far too many of them happen without even a polite "by your leave." The beds must

Perhaps if you had planned that dinner differently you could have had the whole afternoon off and still have had a hot

aged Meats—Corned Beef, Dried Beef, Vienna Sausage, Veal Loaf and a long list of other delicacies.



Vienna Sausage with Corn Cakes
Heat Libby's Vienna Sausage and serve with hot cornmeal pancakes made from 1 cup flour, 1 cup cornmeal, 1/4 teaspoon salt, 1 tablespoon sugar, 2 heaping teaspoons baking powder, 1 egg well beaten, 1 cup milk. Sift flour, cornmeal, salt, sugar, and baking powder together, then add egg and milk.

They are packaged in Chicago—meat center of the world—where the choicest meats are available to the Libby kitchens. Only cuts from fresh, Government inspected meats are used.

They come to you in airtight containers, which, when opened, reveal the meats as fresh as on the day they were packed. You will find that Libby's meats have a flavor and tenderness that home cooking of ordinary meats cannot approach. Shown on this page are a few suggestions for new and delightful ways of serving these fine-flavored, little-cost meats. Begin tomorrow to let them save time for you. Learn how you, too, can find time to get "such wonderful bargains."

LIBBY'S MUSTARD—Try Libby's Mustard with Libby's Meats. An unusually good mustard—not too tangy, not too mild, delightful in flavor, it adds a touch of savoriness that puts an edge on the dullest appetite.



Perhaps this way of serving Corned Beef is best of all!

Slice Libby's Corned Beef and arrange on platter with hashed brown potatoes. Minced onions may be added to the potatoes as they are being cooked, if desired.

"Book of Five-Minute Meats"—Free

Write for the Libby "Book of Five-Minute Meats," a book of simple recipes devised by Libby's expert chefs to lighten the burden of cooking and save time for the homemaker. Every dish is attractively illustrated in full colors and is accompanied by complete cooking instructions. Write for your copy today. It is free. Your grocer can supply you with Libby's Packaged Meats, or will gladly get them for you.

Libby, McNeill & Libby, 103 Welfare Bldg., Chicago
Libby, McNeill & Libby, 47 Cast. Bldg., 45 E. Front St., Toronto, Ont., Can.



delicious dinner for the family at the usual time!

It is exactly for this purpose that Libby's packaged meats are made. They come to you with all the heavy work of cooking done, and with them delightful meat dishes can be prepared in no time at all! Imagine a dish like this Veal Loaf Fromage, made in two winks simply by heating under the broiler!



Veal Loaf Fromage—Something different from the usual loaf. Heat under the broiler until the cheese is melted.



Beef in Rice Ring
Cream Libby's Dried Beef and arrange on a platter surrounded by a border of boiled rice.

be made and the children washed and dressed—the meals must be prepared and the dusting done—and we can't stop the regular course of these events any more than we can stop the sun from rising every morning.

But fortunately things can be planned to a certain extent—and it is in planning them so they will take less time and energy that some women score.

Just for example, take your dinner last night. Probably the main dish, the meat—was something that took an hour or more to prepare. And on top of that, perhaps, another half hour to select at the butcher's just the cut of meat you wanted.

...because Libby's meats are ready prepared, that is, because they are so delicious of such fine quality that you can get them in your learning to put them under your shoulders. They have learned that there are no finer meats obtainable than Libby's Pack-



tion

ant to turn loose all bolts (place on the high hope. believe in something be- ets above the stars. The woman's warm eyes on nfortable as if I had seven each boot heel. I jerked of the oven and dumped and then I fopped the skillet into a plate and ar into the hot grease To r it had browned, I poured demned milk, and while to come to a boil. I stood and tried to unravel my listening to what my com- ed not wanting to look at ing hungry, come up and y legs had measured. For else to do, I picked her er under the chin the way she purred and dug her shirt in the painful, loving

all at once that the little of her chair and standing ce—and her hands were Her face was twisting as gging her instead of me, leazed up at me. "ss my name?" she says.

made a human being do but not me. I'm slower in reaching a conclusion. I of one I hang on too long d sort of sick and ornery hat's the use, in a world I raised my head and nowed in my face—what .omen are smart in that ed red and winced as if as she with a quirt. e cl... "Oh, Theo!

p me! How queer that I back and stood straight, h and her hands down idier. "Oh, look at me," perate kind of a way. on't you remember the to ride on the wagon seat Look at me! Look hard! was like mother. Look!" at I tried to look at her. I swallowed something ' eyes and couldn't see speckles. I worked Old om my shirt and stooped n the floor as careful as s of thin glass. g give a blind-staggered , real reverent. "You're . Miriam."

up for all my sloowness, I move, and Miriam's little n't touch the floor again uites—afterward. The ad burned, but we didn't ther of us eat much, any- I made a fire in the old he setting room and the ght there, holding hands . history, dragging out all ts—we had both packed and spreading them out ok at. ed till half past three the

ound the east ranch e for the next six months, in my way a bit, even if rub the floors according ions. And up to now, t west in the evening and I set down and write a omitted to when she got Nine times out of ten a and, speaking generally les of the creek, a family I have got a everlasting idea that a sister is a

ound a common (the various states? he new voting condi- wives and husbands the article by Mary to appear in the