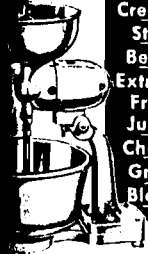


A SUNBEAM HOME

Get more  
for your  
money"

- Mixes
- Mashes
- Whips
- Creams
- Stirs
- Beats
- Extracts
- Fruit
- Juice
- Chops
- Grinds
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The food mixer that gives you ALL the advantages—the mixer that is POWERFUL, EASY TO USE, and has such a complete food menu available at such an AMAZING PRICE. Mixer-master not only mixes, whips to perfection, but also is used for hash, hamburger, loaf and vegetable sharpeners of open cans—blends mayonnaise, etc. That's why women say they buy for their money when they buy Mixer-master has ALL the most simplified and perfected the latest 4-speed motor, the lovely SELF-TURNING mixing bowls, the juicer that is ALWAYS ready, and only ONE Mixer-master and It Beats all your electric light company or write Chicago Flexible Shaft Co., 1700 N. La Grange, Chicago, 42 years making products. MIXMASTER

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Prevents odor and safely re-  
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One in your purse wherever you go.  
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Also splendid for Sanitary Napkins.

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Christmas happiness is as-  
sured in The Girls' Club!

Earn Easily--  
for a  
Merry Christmas

ISN'T it great not to have to worry about Christmas money any more?" rejoices Mrs. Howard. "It was a lucky day for me when I joined The Girls' Club."  
"I made a profit of \$7.95 in one day," writes happy Mrs. Dionne.  
"I shall never forget my excitement over those first profits," says Miss Harlan. "My earnings soon mounted to \$24.00, which I spent for Christmas gifts."

Hundreds of such letters come to my desk continually. They're a constantly growing record of the many happy earning experiences enjoyed by girls and women in The Girls' Club.

*Our Earning Club!*

IT WON'T be difficult for you to equal or even excel such profits. How easily and joyously members are starting their Christmas shopping. No need for wistful glances at that big, flaxen-haired doll which would be the idol of Betty May's heart—the toys and games to make Junior fairly squeal with joy. . . .

No window-shopping for the watch he has wanted so long . . . or the electric toaster over which Mother would fairly weep with happiness!

Instead there are joyous visits to the shops—important purchases—fascinating packages to hide away for the Great Day! Best of all is the knowledge everything's paid for . . . no bills to worry over later.

*Start With Us Now!*

WRITE now for information about The Girls' Club. It's the very best time to start earning, for Christmas and the whole year round. No initiation fees—no Club dues to pay. Your only expense will be that of a stamp. Address:

MANAGER OF THE GIRLS' CLUB  
LADIES' HOME JOURNAL  
448 INDEPENDENCE SQUARE  
PHILADELPHIA, PENNSYLVANIA



**Southern Spicy Gingerbread** 2 eggs — ¼ cup brown sugar — ¼ cup Brer Rabbit Molasses — ¾ cup melted shortening — 2½ cups flour — 2 teaspoons soda — 2 teaspoons ginger — 1½ teaspoons cinnamon — ½ teaspoon cloves — ½ teaspoon nutmeg — ½ teaspoon baking powder — 1 cup boiling water.  
Add beaten eggs to the sugar, molasses and melted shortening, then add the dry ingredients which have been mixed and sifted, and lastly the hot water. Bake in small individual pans or in a shallow pan in moderate oven (350° F.) 30 to 40 minutes.

PRETTY little Mrs. Jones, popular new member of the Bridge Club, was beginning to feel scared at the idea of entertaining the members at her house.

Such elaborate food as those women served! What showing could she make? On Bill's salary!

Thinking of Bill, and "what to eat" brought her back onto familiar ground—gave her the answer to this Bridge Club menu problem. A nice fruit salad, with cheese crackers and coffee, and then—why Bill's favorite dessert, of course—gingerbread!

For little Mrs. Jones was clever as well as pretty. She knew how to make a gingerbread tender and tempting—golden-brown, and utterly delicious.

For its pungent, spicy flavor she used Brer Rabbit Molasses — old-time New Orleans molasses with a gorgeous tang. Simple, but oh, so appetizing! Easy and inexpensive—perfect, Mrs. Jones decided.

"Perfect!" echoed the other members of the Bridge Club, a few weeks later, at Mrs. Jones' house. "Simply marvelous gingerbread, my dear." "However do you make it?" "The best idea yet!" . . . So that she said to Bill that evening: "That gingerbread was the best bridge partner ever!"



Brer Rabbit has that delicious, distinctive flavor because it is made from the very cream of fresh-crushed sugar cane juice. It is made in two grades: *Gold Label*—the highest quality light molasses for fancy cookery, delicious on pancakes; *Green Label*—a rich, full-flavored dark molasses.

Try Brer Rabbit Gingerbread when you want an economical but especially appetizing treat.

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L. H. J. 12-32

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