

of the round, mince-meat closely up the in a hot oven, They smell the ships of hot they are them at the in the oven if and. up and set you please. Chilling them is a flake- sized, just mix fully beaten egg with this before

**Good Candy?** our familiar cream—made flavored with that Aunt Perrow out by the packet. You buy not a penny a ve contributed stores gone styl- to more sophisti- and well-liked will do. Crush mix with the vanilla) and chocolate sauce it out this time ing, in the little cream bowl in

gether with spoons teaspoon of salt. ming with 1 cup beaten eggs and ing like crazy. ap is to succ- the other. opolate (that un- as you know, mately with 1/2 at, beat—first, with 1 teaspoon pans in an oven twenty minutes. boiled icing, roll the ice cream.

Want tea, some must please them them all. There's the customer is tea made as tea pot replenished ice is hot and to call for en- consideration member you are Year.

ame. So many ing it to one an- ever-growing nds—but always as befits old lives. Happy then ring out the bells of old, three ageless we across miles lie between. ing out the old, the new, with and kindness and Happy New

# New Fashioned

## THRIFT



Willful waste still makes woeful want. And often we wish that we had something that once we threw away.

BY MARGARET DAVIDSON

**R**ESTORE that crisp look to droopy hat veils by pressing them over a piece of waxed paper. A medium-hot iron is indicated.

If a dress gets thin at the elbow or under the arms, keep it in the running by stitching firm net inside. Use neat little stitches and the patch won't show, but it will put off the coming-out party.

Definition of mend: "A change for the better." To mend a rip or a burn in your wool skirt or your husband's trousers, use a thread raveled from a seam. The thread will match exactly, so the repair will be inconspicuous. And that lace collar you were going to throw away can be mended too. Use a matching thread and stitch net or lace of similar pattern to the underside.

Good grooming offers no substitute for clean clothes. Learn to take spots out promptly. Keep a kit of spot-removal supplies on hand.

The tailor's bill will slump if you make a practice of doing the pressing at home. Remember, a sponge and a pressing cloth are important aids for a professional-looking pressing job.

If you slosh home in the slush and your shoes get soaked, treat them carefully. Use good shoe trees or rumpled paper to shape them, and dry them at normal room temperature—never over direct heat. When they are dry, use a cream to soften the leather. And remember, next time wear rubbers!

Speaking of shoes—do you have a shoe-shining kit handy? There are special lotions for leather and suede that are easy to use. But when heels are worn, make a beeline for the shoeman, for even the best of shoes get out of shape when worn with run-over heels.

To keep the light bill within reason, have the family make it a habit to turn lights out when they leave a room. You

can't impress neighbors by the number of rooms you keep lighted. This doesn't mean being stingy with light while you are working—that doesn't pay.

Is heat turned off in the bedrooms at night while windows are open? It's a big order to heat the whole outdoors.

How about turning the heat off in bedrooms that aren't used during the day?

Dripping faucets should be fixed. They waste water, and fuel it if it's the hot water that's dribbling. Then, besides, the drip, drip, drip of water is annoying and may leave a rust stain in the sink.

When house-heating bills run high, consider weather stripping around doors and windows, storm windows on exposed side, or attic insulation to plug heat leakage. Investment today will pay dividends in years to come. Perhaps the heating system needs checking.

To keep bread fresh and mold-free, store in the refrigerator—wrapped in wax paper, of course, to keep it moist.

If you have overstocked on bread, dry unused slices in a slow oven. When they are crisp, crush with a rolling pin and store crumbs in a covered jar. Handy as topping for scalloped dishes.

If the cake box boasts a piece of stale cake, try toasting it and serving with fruit, preserves or a dab of whipping cream. A good dessert for any meal.

If you measure up as a thrifty cook you: heat measured amount of water for coffee—not a kettleful; turn heat low under the vegetables once they start steaming; use the oven for a full meal or several baked foods while it's heated.

All economies fall into two groups—true and false. True economy is good value for your money. False economy is poor value—cheap, shoddy items that wear out before their day. Avoid them.



### For proud modern desserts this delicate, old-time Vanilla Pudding!



**CREAMY-SOFT SWIRLS**, delicate, melting, and fragrantly delicious! It's the new Jell-O Vanilla Pudding—marvelous by itself and the beginning of a hundred dessert delights. Made with real vanilla that's the secret!



**GRANDMOTHER CONSIDERED** a rich, silken smooth Vanilla Pudding like this one of her finest creations. But she used to spend nearly a whole hour and go through 13 steps to make it!



**WOULDN'T SHE** have been astonished to see you making this lovely and perfect Jell-O Vanilla Pudding in just 8 minutes—4 quick, easy steps! See recipes below for just a few of the many ways you can garnish and serve it!



**VANILLA IS ONE** of Jell-O's trio of luscious, made with milk puddings. There's Chocolate, too, with chocolate flavor from the Walter Baker folks. And Butterscotch—made with real old-time brown sugar. All 3 at the same low price as Jell-O.

**Orange Vanilla Pudding.** All 4 teaspoons grated orange rind to Jell-O Vanilla Pudding before cooking. Then garnish with additional orange and cream or serve with whipped cream.

**Peach Cream Pudding.** Use 1/2 cup sliced canned peaches with 1/2 cup Jell-O Vanilla Pudding. Cover with soft cream and baked Peaches. Garnish with additional Vanilla Pudding. Or use the soft cream, peaches and peach.

**Strawberry Vanilla Pudding.** Use 1/2 cup sliced strawberries with 1/2 cup Jell-O Vanilla Pudding. Top with whipped cream, fresh strawberries. Or use the soft cream and strawberries. Garnish with preserves.

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