

Come Early, Penney Co. Fashion Show Starts 1:15 P. M.

New Model Apex Cleaner Causes Real Sensation

Many New Features Are Explained By Star Furniture Co.

When the Safeway Stores and Piggly Wiggly Homemakers' Bureau course in "Kitchening" comes to its conclusion on April 27, one of the local housewives in attendance will be the proud possessor of a brand new Apex De Luxe vacuum cleaner, and it won't have cost her a cent.

This was the statement made today by H. M. Abramson, manager of Star Furniture Co., in announcing that his firm would donate one of these sensational new cleaners to the cooking school by way of furnishing an added attraction.

One of the outstanding features of the cleaner is the novel method by which the user guides it. On this new Apex, the old-fashioned handle becomes, at will, a thing of the past. With the slipping of a catch, the handle is transformed into a mere matter of turning the wrist, so that the user can very nearly clean an average room, corners and all, without moving from one spot. Certainly, users report, this novel feature eliminates a great deal of the walking necessary with old-type cleaners.

Another unusual and interesting feature of the new Apex is the method of adjusting it to the nap of any rug. It is unnecessary, with the machine, to stoop to make this adjustment, and the turning of a difficult knob is entirely eliminated. The adjustment is simply made by gentle foot pressure on a pedal, and a visible gauge registers the adjustment.

Still another feature is a motor in floor light, while a two-speed motor makes it possible to use the cleaner on light rugs, cleaning thoroughly, but without picking up fringes. Many other features, including a thumb control switch, are incorporated on the new cleaner.

Purchasers of this Apex model are enthusiastic over its performance, and retailers agree that it has, in no uncertain way, caused a sensation among housewives long familiar with cleaners with little to distinguish them from each other save for trade marks.

The newly-designed Apex, reported to have been years in planning, is a product of the Apex Motor Manufacturing Company, makers of washing machines, ironers and refrigerators as well as cleaners.

The cleaner is on display at the Star Furniture Co., 1273 Sartori Ave., and prospective visitors to the Safeway Stores cooking school are wondering which of them will be the fortunate recipient.

Plate Lunches Solve Problem

Plate lunches for family and company solve many problems. Family lunches are an opportunity to use leftovers and to plate service permits of small servings which do not disclose the fact that there is but a small amount of certain foods.

Luncheon plates can be so attractive, too. Did you ever try painting pictures with food? That does not mean trying to make it look like what it is not, but working out harmonious and contrasting color schemes, such as a green vegetable (spinach, chard or such greens), a saute of yellow corn mixed with green peppers, half a tomato broiled or several slices of cold tomato (marinated in French dressing) or better still, a tomato or pepper, stuffed (any leftovers) and baked, or filled with a salad mixture. With a hot bread or a dainty sandwich, beverage and fruit, nothing could be more satisfying.

For really hot weather, a fruit plate makes a most inviting luncheon. Picture an attractive grill plate, in one section a banana split lengthwise laid curved side down, and overlapping slices of melon or citrus fruit placed down the center. Sprinkle lemon juice over all to prevent discoloring. In another section, halves of fresh peach or pear, the center piled with cottage cheese, garnished with a few fresh berries or a bit of bright jam. A lettuce cup of any delicious salad dressing, relish or even a conserve might complete the whole. With hot biscuits and iced tea you will surely want to try it.

Here is a suggestion for stuffing to bake in tomatoes or peppers. Small summer squash are also delicious cooked this way.

STUFFED TOMATOES

6 firm tomatoes
1 cup left over meat or fish
1 tbsp. chopped onion
1 tbsp. chopped parsley
2 tbsps. oil or shortening
1 cup any left over vegetable or mixture of vegetables
1/2 cup bread crumbs
Cheese or bacon
Seasoning
Wash and dry tomatoes, cut off top and scoop out inside. Invert to drain and place in cool place. Brown onion carefully in fat. Add pulp from tomatoes and cook five minutes, stirring constantly. Add

AN ANSWER TO THAT PARTY PROBLEM



The sandwich loaf, as delicious as it is attractive, and an answer to the hostess who is puzzled by what to serve at bridge parties and luncheons.

It Takes Place of Sandwiches

As a substitute for individual sandwiches at home affairs, Mrs. Julia Lee Wright, director of the Safeway Stores and Piggly Wiggly Homemakers' Bureau, likes to prepare

it in many possible variations from the same easily-made base, and it is as attractive as it is delicious. Here is the way she makes it:

Remove crusts from a sandwich or ordinary loaf of bread, cut loaf in four slices, lengthwise, like cake layers. Spread slices with mayonnaise or butter, both sides of each slice, except the top and bottom slices. Place slices together with any desired combination of fillings, such as cucumber and celery salad in first and third layers, and salmon salad in the center. Cover the loaf with cream cheese moistened with mayonnaise. Garnish with lettuce cups filled with ripe olives, radish roses and small sweet pickles.

No Trouble and Delicious

Mrs. Wright Tells About New Party Food

Doughnuts, fritters 'n French fried potatoes — all crusty and brown — how good they smell and taste! Food can be so appetizing when fried in deep fat — and don't be scared off by any old "bug-a-boo" or an idea that it is indigestible, for it is not true, though fried foods do take a little longer to digest.

You can make these at home with no trouble at all — just observe a few standard rules.

First, use suitable fat, preferably vegetable shortening; second, have the proper utensil; third, have the food properly prepared; and last, suit the temperature, the fat and the time of frying to the foods being used.

The temperature for frying must be exact and accurate as possible. The use of a deep fat frying thermometer gives exact temperatures, but if not obtainable, the old-fashioned test with a cube of bread may be used. A 1-inch square of bread should brown in 40 seconds in fat at 390 degrees F. (proper temperature for cooked foods), and in 60 seconds in fat at 360 degrees F. (proper temperature for uncooked foods).

FITTER BATTER

1 cup flour
1 tsp. baking powder
1/4 tsp. salt
2 tbsps. sugar
1-3 cup milk
1 egg
Flour for rolling
Deep fat
Pieces of fruit, vegetable or other food
Sift flour and measure, sift again with other dry ingredients. Mix in the milk and egg beaten together. Lightly roll fruit in flour, dip in batter and fry in deep fat (375 degrees F.) until delicately browned. Drain on brown paper. Serve with or without sauce. For vegetable or meat fritters, omit sugar from batter. Note: For fruit fritters, roll fruit in flour so that the batter will adhere.

seasonings, bread crumbs, meat and vegetables. Mix well, fill tomatoes, sprinkle with additional crumbs and top with grated cheese or bit of bacon. Bake in a moderate oven (350 degrees F.) about 20 minutes. Serve hot. If peppers or other vegetables are to be stuffed, cut off tops and remove seeds. Use one whole tomato in mixing the stuffing. Pour boiling water over peppers and let stand five minutes before filling.

The fillings may be varied and the outside coating of cream cheese may be tinted or combined with other ingredients. This has almost endless possibilities for the housewife who likes to experiment and invent.

Correctly Ground

for these 3 approved methods of brewing



Try this choice quality coffee... made your favorite way



★ Featured in the Safeway Cooking School ★
Edwards' DEPENDABLE COFFEE
Dwight Edwards Company
San Francisco Portland Los Angeles Denver

Salt Is Used In 1400 Ways

Those of you who look on salt as something to be used only for seasoning food will be startled to learn that it has no less than 1400 uses, ranging from melting ice on sidewalks to its place in every medicine cabinet. Dentists recommend salt as a

to a glass of warm water) and also for daily use on the toothbrush. They assert that its use as a dentifrice will quickly whiten the dulled teeth and keep the gums firm, pink and free from pyorrhea. Opticians advise the frequent use of a mild salt solution as an eye bath, pointing out that Nature's own eye wash, tears, is nothing more nor less than warm brine. And it is said that rubbing a salt solution into the hair

once a week will keep it from falling out. For tired, aching feet, a salt water bath every night quickens the circulation and brings immediate comfort. Tender feet, apt to form callouses, can be hardened by bathing nightly in cold salt water. Dyspepsia, heartburn and indigestion are often relieved, physicians say, by a cup of hot water in which a small spoonful of salt has been dissolved; while consti-

tion can be banished by drinking upon rising each morning a quart of tepid water containing two level teaspoons of salt. Salt added to the bath given the skin a delightful tingle and stimulates the entire body. Or, if preferred, it may be used as a rub. **FOR RUST STAINS** To remove rust stains from cloth, wet them with lemon juice and hold them close over the steam from a boiling teakettle.



Loud Cheers

Greet Any Menu Which Includes These Popular Specialties by Van Camp's

They Tempt the Family's Appetite Save You Time and Trouble!

BEAN HOLE BEANS

The Bean Lover's Choice

Bean Hole Beans taste better than the beans you bake at home because they're the best of plump, white beans, prepared with prime sugar-cured pork, molasses, brown sugar and mustard — cooked by a secret process which gives them their tempting appearance, more delicious flavor — and makes them easier to digest. Bean Hole Beans are ready-to-serve, just as they come from the can. But if you want to know how really grand they can be — try them this easy way. Heat the contents of one can in a covered casserole for about fifteen minutes in a moderate oven. This will bring out all their full, wholesome flavor. If you like a crisp top layer, heat them a few minutes longer. They're wonderful that way — a welcome, economical food for all the family!

VAN CAMP'S TOMATO SOUP

With a tantalizing true tomato flavor!

You've never tasted Tomato Soup with such rich, tempting color, such true, sun-ripened tomato flavor! You've never known how good tomato soup can be until you've tasted Van Camp's — made from the finest plump, sun-ripened tomatoes — skillfully blended with savory spices and seasoning to make it velvet-smooth, delicately fragrant and delicious! Serve it piping hot!

VAN CAMP'S VEGETABLE SOUP

The real, old-fashioned kind!

There's a flavor thrill, and a whole meal, too, in every tempting bowlful! Healthful, satisfying and full of real, old-fashioned flavor — Van Camp's Vegetable Soup is made with celery, carrots, peas, potatoes, lima beans, rutabagas and rich red tomatoes — seasoned with a little onion and blended with savory beef broth and alphabet macaroni. Ready-to-serve — and marvelously good to eat!

Van Camp's

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