Choice of Entertaining Current Features of Interest to the Home Circle

"Pirates of Venus"

By Edgar Rice Burroughs

Carson Napier takes off for Mars in a giant rocket-torpedo but because of planetary attraction lands on Venus. There he sees a race dwelling people much like himself in stature. He is entertained in the household of the "Jong" Danus, a scientist teaches Napier the language and explains their strange theories of the universe.

CHAPTER XI

Danus admitted that surveys had been made and that they had shown the apparent discrepancy that I had pointed out, but he explained it ingeniously by a purely theoretical theory of the relativity of distance, which he proceeded to elaborate.

"A degree is one three-hundredth part of the circumference of a circle," he commenced. (This is the American degree, her servants not having had the advantage of a visible sun to suggest another division as we have—"difference of a circle as did the Babylonians, who hit upon 360 as being close enough). "And no matter what the length of the circumference, it measures just one thousand degrees. The circle which separates Strasel from Trabol is accurately 1,000 degrees in length. You will admit this?"

"Certainly," I replied.

"Very good! Then will you admit that the circle which separates Trabol from Karbol measures exactly 1,000 degrees?"

I nodded my assent.

"Things which equal the same thing equal each other, do they not? Therefore, the inner and outer boundaries of Trabol are of equal length, and this is true because of the truth of the theory of relativity of distance. The degree is our unit of linear measure. It would be ridiculous to say that the farther one was removed from the center of Amtor the longer the unit of distance became; it only appears to become longer; in relation to the circumference of the circle and in relation to the distance from the center of Amtor it is precisely the same.

"I know," he admitted, "that on the map it does not appear to be the same, nor do actual surveys indicate that it is the same; but it must be the same, for if it were not, it is obvious that Amtor would be larger around the closer one approached the center and smallest of all at the perimeter, which is so obviously ridiculous as to require no refutation.

"This seeming discrepancy caused [illegible] considerable controversy [illegible] tion until about 3,000 years ago, when Klufar, the great scientist, expounded the theory of relativity of distance and demonstrated that the real and apparent measurements of distance could be reconciled by multiplying each by the square root of minus one."

I saw that argument was useless and said no more; there is no use arguing with a man who can multiply anything by the square root of minus one.

For some time I had been aware that I was in the house of Mintep, the king, and that the country was called Vepaja. Jong, which I had originally thought to be his name, was his title; it is Amterian for king. I learned that Duran was of the house of Zar and that Olthar and Kamlot were his sons; Zuro, one of the women I had met there, was attached to Duran; the other, Alco, was attached to Olthar; Kamlot had no woman. I use the word attached partially because it is a reasonably close translation of the Amterian word for the connection and partially because no other word seems exactly to explain the relationship between these men and women.

They were not married, because the institution of marriage is unknown here. One could not say that they belonged to the men, because they were in no sense slaves or servants, nor had they been acquired by purchase or feat of arms. They had come willingly, following a courtship, and they were free to depart whenever they chose, just as the men were free to depart and seek other connections; but, as I was to learn later, these connections are seldom broken, while infidelity is as rare here as it is prevalent on earth.

Each day I took exercise on the broad veranda that encircled the tree at the level upon which my apartment was located; at least, I assumed that it encircled the tree, but I did not know, as that portion assigned to me was but a [illegible] fifteenth part of the circumference of the great tree. At each end of my little segment was a fence. The section adjoining mine on the right appeared to be a garden as it was a mass of flowers and shrubbery growing in soil that must have been brought up from that distant surface of the planet that I had as yet neither set foot upon nor seen. The section on my left extended in front of the quarters of several young officers attached to the household of the king. I call them young because Danus told me they were young, but they appear to be about the same age as all the other Amterians I have seen. They were pleasant fellows, and after I learned to speak their language we occasionally had friendly chats together.

But in the section at my right I had never seen a human being; and then one day, when Danus was absent and I was walking alone, I saw a girl among the flowers there. She did not see me; and I only caught the briefest glimpse of her, but there was something about her that made me want to see her again, and thereafter I rather neglected the young officers on my left.

Though I haunted the end of my veranda next the garden for several days, I did not again see the girl during all that time. The place seemed utterly deserted until one day I saw the figure of a man among the shrubbery. He was moving with great caution, creeping stealthily and presently, behind him I saw another and another, until I had counted five of them all together.

They were similar to the Vepajans, yet there was a difference. They appeared coarser, more brutal, than any of the men I had as yet seen; and in other ways they were dissimilar to Danus, Duran, Kamlot, and my other Venusan acquaintances. There was something menacing and sinister, too, in their silent, stealthy movements.

I wondered what they were doing there; and then I thought of the girl, and for some reason the conclusion was forced upon me that the presence of these men here had something to do with her, and that it had to [illegible] just in what way I could not even surmise, knowing so little of the people among whom fate had thrown me; but the impression was quite definite, and it excited me. Perhaps it rather overcame my better judgment, too, if my next act is any index to the matter.

Without thought of the consequences and in total ignorance of the identity of the men or the purpose for which they were in the garden, I vaulted the low fence and followed them. I made no noise. They had not seen me originally because I had been hidden from their view by a large shrub that grew close to the fence that separated the garden from my veranda. It was through the foliage of this shrub that I had observed them, myself unobserved.

Moving cautiously but swiftly, I soon overtook the hindmost man and saw that the five were moving toward an open doorway beyond which, in a richly furnished apartment, I saw the girl who had invaded my consciousness and whose beautiful face had led me into this mad adventure. Almost simultaneously, the girl glanced up and saw the broadax man at the doorway. She screamed, and then I knew that she had not come to him.

Instantly I leaped upon the man in front of me, and as I did so I gave a great shout, hoping by that means to distract the attention of the other four from the girl to me, and in that I was wholly successful. The other four turned instantly. I had taken my man so completely by surprise that I was able to snatch his sword from its scabbard before he could recover his wits and as he drew his dagger and struck at me, I ran his own blade through his heart; then the others were upon me.

Their faces were contorted by rage, and I could see that they would give no quarter.

The narrow spaces between the shrubbery reduced the advantage which four men would ordinarily have had over a single antagonist, for they could attack me only singly; but I knew that I had not come in vain, for help did not reach me, and as my only goal was to keep the men from the girl, I backed slowly toward the fence and my own veranda as I saw that all four of the men were following me.

My shout and the girl's scream had attracted attention; and presently I heard men running in the apartment in which I had seen the girl, and her voice directing them toward the garden. I hoped they would come before the fellows had backed me against the wall, where I was confident that I must go down in defeat beneath four swords wielded by men more accustomed to them than I. I thanked the good fortune, however, that had led me to take up fencing seriously in Germany, for it was helping me know, though I could not long hold out against these men with the Venusan sword which was a new weapon to me.

I had reached the fence at last and was flashing with my back toward it. The fellow facing me was cutting viciously at me. I could hear the men coming from the apartment. Could I hold out? Then my opponent swung a terrific cut at my head, and, instead of parrying it, I leaped to one side and simultaneously stepped in and cut at him. His own swing had carried him off balance, and, of course, his guard was down. My blade cut deep into his neck, severing his jugular. From behind him another man was rushing upon me.

Relief was coming. The girl was safe. I could accomplish no more by remaining there and being cut to pieces, a fate I had only narrowly averted in the past few seconds. I hurled my sword, point first, at the oncoming Venusian and [illegible] his chest. I turned and vaulted the fence into my own veranda.

(To Be Continued Tomorrow)

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VIRGINIA PLUM PUDDING

Four eggs, 1 cup brown sugar, 1 cup molasses, 2 cups bread crumbs, 1 cup suet, 1 pound of raisins, seeded; ½ pound of currants, ¼ pound of citron, ¼ pound of lemon peel and ¼ pound of orange peel, cut fine; 1 cup of shredded almonds, 1 teaspoon of cinnamon, 1 teaspoon of cloves, 1 teaspoon of nutmeg, 1 glass of apple or currant jelly (optional).

Mix eggs, sugar, molasses, crumbs, suet, (chopped fine), fruit that has been mixed with flour, spices, nuts, and jelly—makes three puddings. Boil in hot water three hours in glass jars, seal and store.

Serve hot with hard or yellow sauce.

Furry Family's Circus

—By HARRY W. FREES

Copyright, 1935, Star Newspaper Service

FOUR VICTIMS OF THE KITTEN-POX!

They've all had Kitten-pox at once, the little Sisters Purr—
And oh, the lots and lots of spots they had beneath their fur!
Of course, it wasn't nice at first. But now they're on the mend.
They simply love the fruit and toys that kind relations send.
Now, getting well is rather dull when you are only one,
But getting well in fours like this is just tremendous fun!

(Watch for another Furry Family's Circus scene in tomorrow's Herald)

Glorify Yourself

By ALICIA HART

If you are having trouble with nail polish that cracks and peels, don't be too quick to blame it on the polish. Careful tests, made recently by one manufacturer of manicure preparations, showed that most peeling polish can be traced to the improper use of cuticle oils and creams during the manicure routine.

Oil is beneficial of course, because it prevents cuticle from becoming hard and nails from growing brittle. However, it always should be used after the polish has been applied and is quite dry.

If you put on oil before polish, no matter how carefully you wipe it off, some is sure to remain. This thin film, unfortunately, prevents the polish from adhering properly. As a result, your polish peels before it should. Remember, too, that two coats stay on much longer than one.

When you are ready to manicure your hands, remove all old polish with a remover that has an oil base. Then, using the coarse side of an emery board, file each nail into shape. Smooth down rough edges with the fine side of the emery board, scrub nails with warm water and soap and use cuticle remover to push back the cuticle and to clean underneath each nail. Scrape off dead skin.

When you have finished, wash your hands again and use a buffer to stimulate circulation. Buff only in one direction, however, as the friction caused by two-way buffing overheats the nail.

Application of polish is the next step. When both coats dry, rub cuticle oil or cream around each nail.

Scalloped Parsnips

Do you want a really delicious way of serving parsnips? Here is how to do it: Six or 7 medium-sized parsnips, 3 tablespoons butter, 2 tablespoons flour, 1 cup milk or cream, ¼ teaspoon salt, 1 cup buttered bread crumbs.

Scrub the parsnips clean, cook for 20 to 30 minutes, or until tender, in lightly salted boiling water, then drain. Scrape off outer skin, split the parsnips lengthwise, and pull out the stringy cores. Place parsnips in a shallow baking dish, cover with white sauce. Cover top with bread crumbs, bake in a moderate oven for about 20 minutes, or until the parsnips are thoroughly heated and the buttered crumbs are golden brown. Serve in the baking dish.

Recipe prepared by Consumers' Information Service, Department of Agriculture and Markets, Albany, N. Y.

Family Circle Is Magic Ring That Shuts in Our Happiness; We Break It at Our Own Peril

None So Forlorn As Those Who Never Knew Joys of Satisfying Life With Kinsfolk Writer Avers

By Dorothy Dix

THEY say that modern life has smashed the family circle into smithereens.

They say that no longer is the family a group of people bound together by every tie of affection and interest. It is a bunch of antagonists, forced by a biological accident to live together, who fight like the Kilkenny cats. They say that husbands and wives regard marriage merely as an experiment; that parents look upon their children as burdens, that children despise their fathers and mothers; that brothers and sisters are hereditary enemies and [illegible] for it.

Of course this is a highly exaggerated picture of the situation, but no one can deny that there has been a sad decline in family life in the last few years and a general loosening of the ties that bound a household together. Nobody now thinks of a happy family as spending its evenings gathered together about the lamp or the parlor organ, entertaining and amusing each other. On the contrary, we know that as soon as dinner is over they scatter to their various diversions—to the movies—to a night club—to a joyride—to a lecture, each going his or her individual way.

Many homes are merely lodging houses which the members of the family used only as bases of supplies for clothes and food, and bedding and to which they only go when other places are shut up. Worse still, the members of the family meet each other so seldom and so casually that they are really scarcely acquainted and so there is between them none of that intimacy that is the outgrowth of having a common background of experiences and memories.

This decadence in family life is greatly to be deplored, for, after all, the only real happiness that any of us ever know we must find in the domestic relationship. A palace is the abomination of desolation if one lives in it alone, without love and companionship. His success is dust and ashes to a man if he has a cold and carping wife and children who are a heartbreak to him.

It is those who have a happy family life who have the best that the gods can give. It matters not if they be poor or rich, they have that which makes the coming home a glamorous adventure, that turns the simplest dinner into a joyous feast, that makes the baby's new tooth and Johnny's school report and what the neighbor next door said and the things that happened at the store topics of thrilling interest that keep them from ever being bored.

Unfortunate, indeed, are those who have never had a real mother, who have never known what it was to have a mother tuck them into bed at night and talk to them intimately in the dark. Unfortunate those who have never had a father who was anything but a cash register, who never had a father who took them to the circus, or went fishing with them, or brought them pink lemonade. And defrauded are those parents who have never been little tin gods to their children and had broken at their feet the alabaster box of a child's adoration and admiration.

And to be pitied are those who have never known the love of a brother and sister, which is perhaps the most satisfying and comforting love in all the world because it is so freed from all the jealousies of sex, and because it has in it the profound understanding and sympathy of those who have known you all your life, who know your every fault and weakness and yet love you still.

It is because family love brings us so much happiness and companionship and because it is such a sustaining thing that we should do everything possible to cultivate and preserve it. For after all, blood is thicker than water, there is something between us and our own that we never have between ourselves and strangers, that makes us turn to our families when we are in need of help.

And just how strong is that tie that binds us to our own we have seen vividly illustrated during these times of depression, when fathers and mothers have literally shared their last crust with their children, who had been thrown out of work and who brought back their wives and husbands and children for father and mother to feed. And when brothers and sisters have opened the doors of their own overcrowded houses to their sisters and brothers who had fallen on evil days.

DOROTHY DIX.

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Appreciation

By EMILY POST

International Authority on Etiquet and Social Usage

DEAR Mrs. Post: Our doctor has been so genuinely kind to us in the last several years that we have grown to consider him our friend. May we in propriety give him something personal as an extra expression of our appreciation for just having brought one of our children through a terrible illness? (1) And what would you suggest? (2) And should I send a note with it?

Answer: After you have paid the bill for his professional services, there is no reason why you should not give him a personal present if you want to. What you choose depends of course upon your own means. (1) Merely as an expression of though you might send him a subscription to a magazine, or perhaps an extra thermometer. Or you might choose something that seems to be missing on his desk: fountain pen in bottle, letter scales, paper-weight, small clock, etc. Or if you can, and want to give him a really important present, you might send him a watch, or you might take pains to find out if there is something he longs for (as all doctors do) in the way of an especial electrical or surgical appliance. This last is of course impossible to attempt unless you can find out the precise name and make of the object he wants. (2) Send a note (or else write on your Mr. and Mrs. visiting card) and say, "With deeper gratitude than we know how to express for all that you have done for Johnny—and for all of us." If you are sending a trifle sign your own name but if you are sending an important present it should be sent by your husband and you together.

Dear Mrs. Post: A friend and I would like your opinion about our handling of a situation the other day, which will not undo what we may have done inadvertently, but will help us should a similar problem arise. We had lunch at a very charming wayside inn, and before long we discovered that the very affable "waitress" who served us was the owner of the inn. She was delightful and told us the historical incident which made the spot famous, and all sorts of other interesting information. When it came time to leave a tip, we decided against it, but were we right?

Answer: I think so, yes, because it is seldom proper to tip the owner of any business. Under a similar circumstance, you might hand her whatever amount you are prepared to give, and ask her to give it to her cook.

(Copyright, 1935, by Emily Post)

STRAWBERRY PANCAKES

Sift together 2 tablespoons powdered sugar ½ teaspoon salt and 1 cup sifted cake flour. Beat 3 eggs until light, add ¾ cup milk and mix with dry ingredients. Add 5 tablespoons melted butter and cover a large skillet or griddle with the mixture, spread thin. Brown on both sides. Heap with crushed, sweetened strawberries, roll and sprinkle with powdered sugar.

NUTRITIOUS SANDWICH

Cream cheese makes a good filling for orange bread sandwiches. This is a nutritious sandwich and can be used for school lunch boxes.

How Fruits and Vegetables Help To Keep Our Diet in Balance

Indictment of Present American Diet, Before College Students, Calls for Explanation

By EDITH M. BARBER

Recently I read of an account of a talk given to a group of college students where the speaker indicted severely the present American diet. The speaker stated that generally the food eaten in this country was "unbalanced." In my opinion the dietary habits of the people of the United States are better than those of any other nation. They have improved enormously in the last 20 years for two reasons.

The first reason is the availability and the high quality of a great variety of fruits and vegetables which in our cities have practically no season. It is possible even in the smallest town to purchase a large variety of canned products instead of merely tomatoes and corn, the staples of a bygone day.

The second reason is the increased knowledge of the importance of a plentiful amount of fruits and vegetables and of milk and eggs. The discovery of the vitamins and their sources and further knowledge of the need of certain mineral salts and the general dissemination of these facts by newspapers and magazines have made the men and women of today diet conscious.

Children generally are being fed in such a way that not only are they in better condition than once was the case, but at the same time they are being trained to like foods which provide health essentials throughout life. Again I say that the foundation of good nutrition is plenty of milk, eggs, fruits and vegetables, some meat, some fat, some sugars and cereals.

Vegetable Chowder

One tablespoon fat, 1 medium sized onion, salt, 1 cup boiling water, 1 cup potatoes, diced, 1-2 teaspoon paprika, pepper, 1 cup canned corn, 3 cups milk. Brown the onion sliced thin in the fat, add the seasonings, boiling water and potatoes and cook until potatoes are soft. Add milk, corn and more salt if needed. Bring to the boiling point and serve.

Fruit Canape

Six slices pineapple, 12 sections grapefruit, 12 sections orange, 1 sliced banana, 3 tablespoons lemon juice, 6 strawberries or candied cherries, 6 sprigs mint. Arrange on each serving plate, a slice of pineapple, fresh or canned, and around edges arrange sections of grapefruit and orange, leaving center free for sliced bananas. Sprinkle lemon juice over bananas and garnish with strawberries or cherries and sprigs of mint. Pass powdered sugar.

Carrots and Onions in Casserole

One-half dozen medium sized carrots, ½ dozen good sized onions, bread crumbs, 1 cup milk, butter. Place carrots and onions in greased casserole in alternate layers, seasoning each layer with salt, pepper and butter. Pour the milk over the layers, cover with fine bread crumbs and bake slowly three-quarters of an hour.

Lentils, Mecklenburg

One cup lentils, 1 quart water, ½ teaspoon salt, 1 cup diced salt pork, ½ cup minced onion, ¼ cup diced celery, 1 tablespoon flour, ¾ cup vinegar, ¼ cup water, pepper. Wash lentils and soak in water for several hours. Add the salt and cook in the same water until tender, about one hour. Fry the salt pork in a skillet until crisp and delicately brown, add the onion and celery and cook three minutes. Sprinkle this mixture with the flour and stir until well taked. Drain the lentils and add with the vinegar and water and pepper to the salt pork mixture. Heat well and serve with game or fowl or as a luncheon dish.

Baked Pork Chops

Six pork shoulder chops, 2 onions, chopped, ½ teaspoon sage, 1 teaspoon salt, ¼ teaspoon pepper, 3 tablespoons chopped green pepper, ½ teaspoon curry powder, ¾ cup fine bread crumbs, 2 cups tomato puree, [illegible]. Roll chops in a mixture of the bread crumbs, salt, pepper, sage and curry powder. Saute them in hot drippings until brown. Place the chops in a casserole with the onion and green pepper chopped. Add the tomato puree, cover and cook in a slow oven, 300 degrees Fahrenheit, for two hours.

(Copyright, 1935)

Now RENT day-and-night GAS WATER HEATER for only 3½¢ a day

Big savings on gas.

[illegible] equipment to buy. *Rent* remarkable new water heater only $1 a month (50 gals. a day)—a larger heater, 50¢ a month extra. Tests prove it costs no more to run than a makeshift. Try it! If you don't like it, out it comes. Or buy on easy terms with liberal allowance for rentals paid. Installed free. No down-payment or long-term contract. Phone for details. No obligation.

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Associated Laundries

Yale Laundry Palace Laundry

Get Out of Groove

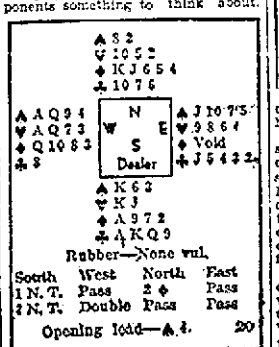
By WILLIAM E. McKENNEY

Secretary, American Bridge League

Do you play bridge in a groove? That is, do you do the same things with the same type of hand all the time? If so, your opponents soon learn to depend upon your doing certain things under certain conditions.

While it generally pays to open the fourth best of your longest and strongest suit, against a no trump contract, there are times when it pays to open a short suit.

Even though you may not win with the play, it will always give your opponents something to think about.



Rubber—None vul.

South	West	North	East
1 N. T.	Pass	2 ♦	Pass
2 N. T.	Double	Pass	Pass

Opening lead—♠ 4. 20

They will wonder if you are making a regular or a short suit opening.

Here's a hand that was played by Berny Kraus at the Carter Contract Club. His opponent was one of those who play right down the groove.

Against his three no trump contract, West opened the four of spades, which South won with the king. Two rounds of clubs were played and on the second club, West discarded the seven of hearts.

Now the opening lead of the four of spades showed declarer that West had exactly four spades, as the deuce of spades was in the dummy and declarer held the three spot. West had one club, which meant that the other three suits held by West were four-carders, because if West held a five card suit he would have opened that instead of his four-card spade suit.

So, with West holding a four-card diamond suit, it meant that East was void of diamonds. Now declarer quietly played his deuce of diamonds. West, never suspecting, played the three, and the four was played from dummy, which held the trick.

The ten of clubs then was played and allowed to win. A diamond was played and won with the ace. Declarer cashed his queen of clubs, discarding a heart from dummy and then the diamond finesse was taken.

This gave the declarer one spade, five diamond, and four club tricks for four no trump.

Today's Contract Problem

South opened with a psychic spade bid, West doubled, East bid two hearts, West jumped to three no trump, North doubled, and East redoubled. North opened the king of diamonds. What card should South play, the ten or the jack of diamonds?

SOUTH

♠ Q 9 5 2
♥ 10 9 6 3
♦ J 10
♣ Q 7 4

Solution in next issue. 20

In New York

—By Paul Harrison—

NEW YORK, May 20.—When the mail came to my desk the other morning, it looked as though the fan-letter market suddenly had zoomed right into the stratosphere. Postmarks from Missouri, Colorado, California, Texas, Wisconsin, Ohio, Florida and some other places listed in gazetteer.

The height of the stack made me a little uneasy. Maybe I had been caught in some stumbling inaccuracy, or an unintentional slur on some public idol. Or perhaps these letters were all from ambitious blondes, aged 17 and considered quite beautiful by their friends, who wanted directions for getting a job in a Broadway chorus.

I picked up the first one and discovered it was a chain letter. So were the second and third—and right on through the heap, with only three exceptions. "Faith, hope, charity . . . Make five copies of this letter, omitting the top name and adding your own at the bottom . . . Send a dime . . . Receive $1,452.50 . . . Is this worth ten cents to you?"

No, frankly, it isn't. The dollar letters aren't worth a dollar to me either. I'm the weakest link in any chain of letters. And if, as threatened by some of them, bad luck will attend any chain-breaker, then I'm in for nothing less than Waterloo, Gethsemane, a visitation of locusts, the plague, the pox, calamity, cataclysm, the doghouse, an ace and deuce, the blight, a Yarborough and general ruination.

In matters of gambling, however, I'm one who's inclined to consider his percentages rather carefully. My fine old grandfather, in the years when his faculties were becoming slightly blurred, used to call me to his knee and say, "My boy, don't fire till you see the whites of their eyes. Don't give up the ship. Don't draw to an inside straight, and never draw two cards to a flush."

In bridge there is always the dreadful cognizance that in the hands of the other three players are possibilities of exactly 635,013,559,600 different combinations. But that figure seems small beside my chances of collecting on any chain-letter scheme — even disregarding the likely interference by postal inspectors. No, I would rather bet on something easier, such as that the sun won't rise tomorrow, or that Major Hoopla's Dreadnaught will win the Futurity.

The only foolproof chain-letter idea I've seen already has been put into action by Herman Mankiewicz, who's now out in Hollywood. The chain-letter form which he reproduced in paid advertisements in the newspapers resembles most of the others in wording, but there are two important deviations. For the five people who are the most immediate recipients of gratuities, he has listed himself twice, together with three members of his family, all at the same address.

Also he suggests that the person at the top be sent one hundred thousand dollars. He points out that if the chain isn't broken each person should receive, eventually, $1,562,000,000, which is a pretty fair piece of change. I'm not sure, whether Herman is lampooning the optimistic chain-letter scheme of grandiose Hollywood,

Tintex — Restores Gay Colors To Home Decorations

WOMEN who *know* never let curtains . . . and other home decorations . . . show the effects of sun-fade . . . or the ravages of soot and dust. They rinse their curtains . . . and other home decorations . . . in Tintex. *Presto!* These magic tints and dyes snap them back to bright-as-new freshness or, if you wish, give them fashionable *new* color. Simply "tint as you rinse". Tintex has no substitute. 38 brilliant, long-lasting colors.

PARK & TILFORD, *Distributors*

Use TINTEX for

Underthings • Negligees Dresses • Sweaters • Scarfs Stockings • Slips • Men's Shirts Blouses • Children's Clothes

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At all drug and notion counters 15¢

Tintex *World's Largest Selling* **Tints & Dyes**