

BY MARY MARSHALL DUFFEE

ly, lay them across their laps. The

Sometimes after dinner it is the cus-

leaving the men of the party to enjoy

journing to the drawing room all to-

(@. 1923, by McClure Newspaper Syndicate.)

Bowl Must Be Sterilized.

a pretense of it.

## FOR DINNER GUESTS

THE first duty of the man or woman who has received an invitation to room. The hostess gives the signal to dine at the house of a friend is to eat by doing so herself. In this counsend either an acceptance or regret to try it is not usual to begin eating until that invitation. There is no function all present have been served, but in where an even number of guests is England it is considered better form more essential to its success than a to begin as soon as you are served. dinner. A dinner engagement once It is in very bad form to refuse a made can be broken only for some vital reason, such as sickness, death to eat it. You may, if you choose, rein the family, etc. I have known a fuse some dish that is passed but you girl to accept an invitation of this should never refuse the course. If character, then, a day or two before you do not like soup, that is no reathe dinner, decide that her blue gown son why you should not have a plate was too soiled, and her pink one was of it set before you. You need not out of date, and finally write a hasty indulge in it to any extent but make note to her hostess, saying that she finds she is unable to be present. This is simply inexcusable.

Guests should arrive at the house of their hostess about ten minutes before the hour set. It is almost as a stag smoke. This is the English grave a mistake to arrive thirty min- custom but more and more we are utes too soon as ten minutes too late. adopting the French method of ad-As a rule no room is set aside for the men, as they come in evening dress gether. and simply remove their coats and hats in the hall, but a dressing room is always ready for the women.

When the dinner is announced the hostess asks the men to escort the ladies to the dining room. She designates to each man the woman whom he is to take in. He then offers his left arm to that woman and finds their seats, which will be indicated by place cards. The gentleman then draws out the chair, seats his companion, and seats himself. It is, of course, necessary that the hostess be seated first.

All seated, the guests take their napkins and, opening-them unostentatious-

#### Has Anyone Laughed At You By ETHEL R. PEYSER Because—

You are a stickler for detail? Haven't people taunted you and begged you to "cut out" being so tidy, so careful, so pernickety and what not? Oh friend, you are lucky to be good on details and if you are you will always have a job; there are too few today who are "in the large," and never in the small things. You no doubt get on some people's nerves. But not on your employers', or any one's done. You are a detailist anyhow; you probably never will be anything else; so make it pay, as you do, probably, or you wouldn't be being laughed at. Yet you must remember, too. that even this good trait can be carried to an excess and then you are what is called a crank! Beware!"

Your get-away here in: Little dreps of water. Little grain of sand Make the mighty ocean And the pleasant land. McClure Newspaper Syndicate.)



By John Kendrick Bangs.

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A TRIBUTE

THE 'skeeter is a nuisance That is a fact that's mighty yet sometimes I opine if I Showed half as much real in-

dustry, And sang as he does at the work He does not seem to wish to Twould not be long ere I'd con-Tis land and sea, from pole to ( by McClure Newspaper Syndicate.) 

# nats in a Name?"

BY MILDRED MARSHALL FACTS about your name; it's history; meaning; whence it was derived; significance; your lucky day and lucky jewel

ADA

ADA is the fortunate possessor of in use in 1393 by the feminine mem-Others believe that it really comes in this country, from the Teutonic Oda, which signified rich, or the old Saxon Ide, mean- It is said to fulfill for her its promise ing happy. In all events, Ada may of courage, and invulnerability, and which are exploited by ornaments.

The first feminine form correspond lucky number. ing to Ada was Audur, the name bestowed upon a beautiful viking, one of the first Icelandic settlers. Auda | More than 375,000 acres of national or Alda named the wife of Criando, forest lands were burned over in 1921. plano practice is music-that is love.

the Paladin. A queen of Italy in 926 you? was so called, and the name was still

wise she may choose her own signifi- The low German form, Ead, came cance, since there is considerable con- to be translated as Ide and appears flict in translating the name. Some as such in the Cambral register. As etymologists take Ada to be an adap- Ida, it was bestowed upon the countation of the early Biblical name, Adali, tess of Boulogne, granddaughter of meaning ornament, which occurs fre- King Stephen. Ada seems to be purequently in Hebrew nomenclature. ly an English usage, until its adoption

The ruby is Ada's talismanic gem. be said to find happiness in riches to shield her from adverse fortune. Wednesday is her lucky day and 3 her If you only saw how I had to cry to

(@ by Wheeler Syndicate, mc.)

## Roy Stewart



Of the big, heavy outdoor type, is Roy Stewart, a popular "movie" star. He is six feet two inches tall, and weighs 195 pounds. He was born in The Oregon state board of health has San Diego, Cal., and attended the promulgated a rule forbidding the use University of California. He is marof the finger bowl except on request, ried. Stewart is a brunette, having and when it is requested the bowl brown eyes and black hair. He loves must be sterilized with steam after the saddle and the bathing suit and is an expert at all the outdoor sports.

THE rair. was coming down fast "Oh dear, the horrid old rain," she pouted. "I hate such a dark, rainy day."

"I don't believe the sun is "p there behind the clouds at all, as Father says it is."

"We need the rain, dear," said Aunt Alice. "Why not do your part in making the sun shine incoors? You can, you know, if you try." "How can I make the sun shine?"

stairs to her room. Mary sat down by the window with

window panes. "Patter, patter, patter."

"It sounds like little feet," thought Mary. "But it is the rain." "Patter, patter, patter."

"There aren't any fairles 'only in

A LINE O' CHEER

# HOME-MADE SUNSHINE books," thought Mary. "It is the rain I hear. Patter, patter, patter."

Still the sound fell upon ner ears and the sky showed no sign of the and then a bright golden light floodsun for which little Mary was looking. ed-no, not her own little room, but a beautiful garden of roses. "Patter, patter, patter."

"Yes, it was after all the sound of many little feet she heard, for at that moment around a big cluster of rose bushes Mary saw hundreds of dainty little creatures running toward the steps of a castle with a wide open

All the little fairles-Mary kinw they must be fairles, even though they were not in a book-were laughing inquired Mary with a look of surprise. and singing as their feet went patter-"By trying to be happy and with ing along the path. Up the steps they your smiles," answered Aunt Alice. ran and Mary heard one fairy say-But Mary did not answer her aunt. ing: "W; must make our own sun-Instead she pouted again and looked shine, sisters, it is going to rain. But very cross indeed, as she went up the the roses need it to make them beautiful."

"Yes, and the grass and the leaves a book, her pretty lips still pouted and all growing things," said another. and her eyes fixed on the drops of "We will laugh and be happy and the rain that came pattering against the sun will shine for us indoors while the rain is giving drink to Mother Nature's children outside."

"Patter, patter, patter," went the feet of the little fairles, and Mary



"It Sounds Like Little Feet," Thought Mary.

ran after them, meaning to go in the castle with them and see how they made their sunshine, for at that moment she felt the raindrops on her

But instead she saw standing by her chair the laughing face of her little Cousin Betty and the raindrops she felt were Betty's wet fingers.

"Wake up," she was saying to Mary. "Oh, I had such fun running through the rain. I have come over to spend the day with you. I do love to play with dolls on a rainy day, don't

Betty's smiling face looked so much like one of the little sunshine fairles she had seen in the rose garden that for a second Mary was not quite sure where she was. But it did not take long to find out and in a short time she had forgotten the rain outside and was laughing with her little cousin just like the fairles in her dream.

Mary was making her own sunshine just as we all can do if we only try hard enough, (6, 1923, by McClure Newspaper Syndicate.)

Crying Tears. "Pearls are tears? I know they are! my husband before I got these!"-Lustige Blaetter, Berlin.

If a young man thinks that a girl's

# PECTIN EXTRACT HAS . MANY COOKING USES

Lemon or Orange Best for Making Clear Amber Jelly.

(Prepared by the United States Department of Agriculture.) Many fruit juices that do not ordinarily make successful jelly may be fellied by the use of pectin extracts. Lemon or orange pectin extract is better to use than apple pectin extract when a clear amber jelly is desired from such juices as pineapple, orange, lemon or grapefruit. Even with rhubarb, apple pectin extract often produces a dark, cloudy jelly instead of the transparent, brightly-tinted product which may be secured by the use of the practically coloriess orange or lemon pectin.

Thick-skinned oranges and lemons are best to use for this purpose. The fruit should be washed and wiped dry; and the outer yellow rind, which would impart an undesirable flavor. should be carefully pared off, using a silver or glass knife, or a steel blade which does not stain. It is easier to remove this rind before the fruit is cut than afterwards.

After the yellow skin is removed the white peel is cut off in as large pieces as possible, care being taken that none of the fruit pulp adheres to it. If as much as one-half pound of peel is collected at one time, the extraction of the pectin may be made at once. If, however, the peel is collected from time to time in small amounts, it can be dried and kept broken or crumbed bread from the ceneither until there is a sufficient quantity to make the process of extraction pepper and chopped onion. About one practical, or until the jelly is to be made. It must be so carefully dried a good proportion, and sufficient to that all discoloration is prevented, stuff a beef heart. As calf hearts are otherwise the flavor will not be good.

Convenient quantities to use are: one pound fresh white peel and two can be made to do for two or three quarts of water.

grinder, using the coarse blade, then simmer until tender, or boll for ten place it in a granite saucepan large | minutes and cook in the fireless cooker enough to permit rapid boiling, cover for six or eight hours. Remove from it with the water and allow it to stand the water about one-half hour before for one or two hours. Just before be- serving. Dredge with flour, pepper and ginning to heat, measure the depth of salt, or sprinkle with crumbs, and the material in the pan, by standing a | brown in the oven. Serve with a gravy silver knife or spoon handle upright made from the water in which the in it. Boil rapidly until the volume is meat was cooked. reduced to a little less than one-half of the original, measure the depth as before. Strain through four thicknesses of cheesecloth and allow to stand until dripping is complete. The dripping may be hastened a little by preasing the mass lightly with a spoon.

Two more extractions are made in the same way, adding two quarts of water to the pomace each time. It is boll, but simmer, says the United not necessary, however, to allow the States Department of Agriculture. pomace and water to stand for an hour before heating, as it was in making or mutton, for cooking. Have ready a

concentrated by boiling until the yield ings liked.

is reduced to two pints. Stir the liquid constantly during the boiling. since there is considerable danger of scorching.

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FOR INDIGESTION

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6 BELLANS

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Simply get an ounce of Othine from any druggist and apply a little of it night and morning and you should soon see that even the worst freckles have begun to disappear, while the lighter ones have vanished entirely. It is seldom that more than an ounce is needed to completely clear the skin and gain a beautiful, clear complexion.

Be sure to ask for the double-strength Othine, as this is sold under guarantee of money back if it fails to remove freckles,

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INDIGESTION

Hot water

The extract from lemon peel is a thick, somewhat sirupy liquid having a pale sediment and no very pronounced flavor. The extract from orange peel is thinner in consistency. Pectin extracts should always be shaken before using, as the sediment contains much pectin.

Citrus-pectin extract prepared in this way does not always keep so well as does the more acid apple-pectin extract. Process in a steam pressure cooker at 10 degrees for 10 minutes. Small containers are advisable, so that when a jar is opened all of the contents may be used at once and none need be lost by spoilage.

## COOK BEEF AND CALF HEARTS

Should Appear Occasionally on Family Menu Because of Variety and Economy.

Beef and calf hearts are most palatable when properly prepared, and, for the sake of variety as well as economy, since they are among the less expensive meats, they should occasionally appear on the family menu. Beef hearts are tougher than calf hearts, and must be given long cooking. calf hearts may either be cooked very quickly, as when they are sliced and fried, or given long, slow cooking, in

the same way beef heart is prepared. For the latter dish, wash either kind of heart thoroughly inside and out, says the United States Department of Agriculture. Stuff it with a mixture of ter of the loaf, butter or other fat, salt, cupful of bread to one small onion is so much smaller, several will be needed, and the same amount of stuffing hearts. Sew up the opening. Cover Put the fresh peel through a meat the heart or hearts with water and

#### SIMMERING MUTTON IS BEST

Important for Cook to Remember That "Boiled" Meat Should Never Come to Boil.

An important thing to be remembered is that "bolled" meat should not

Prepare a leg or shoulder or lamb, large kettle containing enough boiling Mix the three extractions together. water to cover the meat. Lower the If the peel has been cooked according meat into the water, taking care that to the directions given, a little less it is entirely submerged. Bring the than one pint of strained liquid should water again to the boiling point, then be obtained as a result of each extrac- place kettle where water will simmer, tion, and the total amount from a as shown by continued motion on one pound of peel should be about two and side of the kettle. Continue the simone-half pints. The lemon pectin ex- mering until the meat is tender, from tract obtained in this way is suffi- an hour and a half to two hours for ciently concentrated for use. Better lamb and from two to three hours for results are obtained with the orange mutton. While cooking add to the wapectin if the combined extracts are ter salt, pepper and any other season-

# For the Skin Soap 25c, Ointment 25 and 50c, Talcum 25c.

DEALT WITH MORTAL LIFE

There Are Ghosts in Shakespeare's Pages, but Subject Was Not His Province.

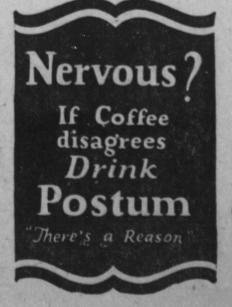
> It is sometimes said that Shakes peare teaches little or nothing concerning life after death. The reply is that this was not his province. His genius was to paint the life of this world as he saw it. Mrs. Leo Grindon, who is a considerable authority on the bard and his works, maintains, nevertheless, that our greatest poet knew a great deal about spirits, and in a recent series of articles entitled "Shakespeare's Ghosts," she gives much information in support of her view. Taking "Cymbeline," she shows some striking parallels between the "supernatural" element in that play and the facts of modern spiritualism. From "The Winter's Tale" she selects the trance of Hermione and her appearance (in the etheric body) to Antigonus while at sea, "Hamlet" naturally is fertile in illustrations both as regards the action of the play and the text.

# Horrified Housewife.

One day my neighbor was having a club meeting at her house. More members came than she expected, so she ran short of silver. She came to me to borrow some to help out. I was a trifle flurried and ran to the drawer where we keep our knives, forks and spoons, counted out the right number of each and ran in with them to her. As she took them in her hand, horrors, and more horrors. One of the forks had dried potato between the tines. If ever I felt like fading away, evaporating or going through the floor, it was then. Of course, she being childless, could probably never understand that the baby had taken a fork off of the table before it was washed and dropped it in the drawer.-- Exchange.

"The old-fashioned girl used to make a man give up cigarettes." "Well?" "Now she joins him."

Fortunately for his neighbors the man who borrows trouble never pays it back.



Giant, Simmering and Standard Burners.

WHICH GAS BURNER TO USE AND WHY

(Prepared by the United States Department | burner uses from one-third to one-half

of Agriculture.)

Save gas by depending largely on the simmering burner. Use the medlum-sized or standard burner to start water boiling or food cooking; then reached the boiling point, it will conmeats which require long, slow cooksoot or smoke the bottom of the utensil above it, even when turned low. It should be used as often as possible. stove may even be found an economy. The giant or largest burner should only be used when absolutely neceswith a very large bottom. The giant that amount of gas.

more gas than other burners,

Turn to Lowest Point.

Any burner in use should be turned down to the lowest possible point which will maintain the temperature continue the cooking over the simmer- of the boiling point as soon as boiling burner. After food or water has ing begins. To leave the burner turned high throughout the boiling tinue to cook at that temperature with process, is to waste gas. Tests made a very small application of heat, and on various gas stoves by the United most cereals, vegetables, gravies or States Department of Agriculture have shown that fully one-half the gas used ing can be finished on the simmering | in any one day's cooking with the gas burner with a minimum consumption turned high or on full, may be saved of gas. The simmerer should never by turning the gas down as quickly as possible. When the medium-sized star burner uses 12 to 14 cubic feet of gas per hour, the giant burner, it was Putting two simmering burners on a found, used 18 cubic feet, and the simmering burner used about three to four cubic feet. The ordinary and giant burners can be turned down to sary, either to concentrate some food keep food boiling while consuming not rapidly by violent boiling, without re- more than three cubic feet of gas per gard to gas consumption, or when a hour, and the simmerer can be so food is being cooked in a saucepan turned down that it uses only half