

THEIR HOMEMAKING EXPERIMENT

(By D. J. Walsh.)

THE small nickel clock on the stand at the side of the bed gave a warning click that in just half a minute it would strike six, the time for Miriam Nourse to rise and prepare breakfast for Dan, her husband. She slipped out of bed and, dressing hurriedly, went downstairs. Going through the hall she adjusted the chains to the furnace and in the dining room she pulled up the shades. She paused a moment before entering the kitchen. She dreaded what she was to find in the kitchen because the night before her daughters, Caroline and Helen, had entertained some of their crowd, but even past experience had not prepared her fully for what she found. A fast drying-up loaf of bread and an empty cream bottle gave mute evidence to the fact that the girls had raided the kitchen in search of "eats," and a pile of sticky dishes in the sink announced the fact that they had had a perfect bout of candy-making. Miriam picked up the empty bottle and sighed. That empty bottle meant that there was no cream for Dan's morning cup of coffee, and Dan without his morning coffee—

She turned to the stove to put on the drafts and found that her heedless girls had not attended to the fire after their frolic and the fire was out.

"Oh, those girls! Will I ever be able to teach them to be thoughtful!" With a sigh Miriam took the coffee can down from its corner in the kitchen cabinet. It was so light that she did not have to remove the cover to learn that the girls had used up the last drawing of coffee. "Well," she thought, "there isn't any time to worry now. I'll have to do my best, which, I'm afraid, isn't going to be very good this morning."

Just as Miriam was setting the breakfast on the table, Dan came downstairs.

"Oh, Dan," she said, "there isn't any coffee this morning. I've made you a splendid cup of orange pekoe."

"No coffee?" Dan was plainly disappointed. "Did you forget to order it, Miriam?"

"No," Miriam answered, "there was plenty, but the girls used it last night. You know they had a crowd in."

"U—umm," mumbled Dan, but Miriam knew he was not pleased.

Miriam was in the kitchen ironing when the girls came down at ten o'clock for their breakfast.

"What's up, mother?" Caroline asked. "You're as white as a ghost. I bet you've got another one of your headaches coming on. It makes me tired to see the way you wear yourself out fussing over this old housework. I'd let it go if I were you. You just wait until I get a home of my own and you won't see me killing myself doing a lot of unnecessary things. When I get a home it's going to be run on common-sense principles."

"You're just right, Carol," chimed in Helen, who was the younger of the two girls. "Mother's just plain fussy, and awfully old-fashioned, and if she had her way we'd all be trotting round with a broom or dust cloth in our hand two-thirds of the time and the rest of the time we'd have our heads tied up in cold water and camphor because we'd overworked. When I get a house I'm going to let it take care of itself. Oh, I'd like to live in this house for one week and do just as I please, and I bet we'd be lots more comfortable and never know the difference, either."

The girls would, no doubt, have continued the conversation, because their mother's housekeeping methods came up for frequent discussion, but Miriam unexpectedly interrupted.

"Girls," she said, "I'm going to make a bargain with you. Your father, you know, is going away on a business trip this afternoon. He will be gone ten days. Suppose during his absence we try out your housekeeping methods or lack of method? I won't interfere in any way. We will all do just as we please."

"Honestly, mother," Caroline cried with enthusiasm, "have you come to your senses at last? Do you mean that you won't nag us to pick things up and do all those absolutely unnecessary things?"

"You girls needn't do a single thing you don't want to," assured Miriam. "I think it is only fair for you to have a chance to work out some of your modern methods at housekeeping since you do not approve of mine."

"It's a good idea, mother," cried Helen. "You'll see we'll be a happier family and we'll teach you how to really enjoy life. But we can't begin the experiment until tomorrow morning because we are invited over to Amy Frank's to dinner to night, but tomorrow morning, mother, you'll see—you'll see."

When morning came the girls arose early and hurried downstairs. They were surprised to find that their mother was not already at her post in the kitchen and Helen rushed back upstairs to discover the reason. When she opened the door she was amazed to see her mother propped up in bed reading a book.

"Are you sick, mother?" Helen cried in alarm.

"No, indeed," Mrs. Nourse said, and her smile was reassuring. "I'm only taking my time about getting up. I've always wondered why you girls loved

to lie in bed so late mornings and I am beginning to find out. Get your breakfast whenever you like. I'll get mine when I get ready to get up."

"Then you aren't really sick?" Helen's eyes looked bewildered.

"Not a bit," Mrs. Nourse shook her head. "Now run along, dear."

At ten, when the girls had left the house to spend a morning at the "gym," Mrs. Nourse slipped downstairs to get something to eat. The long wait for her breakfast had made her almost faint. The sight that met her eyes was just what she expected. The girls had eaten a hasty breakfast and gone away leaving their unwashed dishes on the breakfast table. Habit was strong, and instinctively Miriam started to pick up the dishes, but, with a shake of her head she simply shoved them to one side and ate her own breakfast on one corner of the table. She was going to spend the morning shopping and intended to lunch downtown.

Miriam had a delightful morning. She met an old friend whom she had not seen in a long time and it was two o'clock before she returned home. She found the dining room just as she had left it in the morning, and going on into the kitchen she found that the girls had prepared a hasty lunch and eaten it on a corner of the kitchen cabinet. On one of the dirty plates lay a note which informed her that the girls had gone motoring out into the country, but would be back before dinner.

It took every bit of will power Miriam possessed to ignore the appeal. "We'll surely be home early for dinner," she realized that the girls with their healthy appetites had gone motoring in the cold, bracing air fortified with only a sketchy lunch, and that, too, after a skimpy breakfast, but she got a piece of paper and wrote a note and left it beside the one she had found on the dirty plate. She informed them that she had gone out to make calls and they need not expect her until she got back.

That was the longest afternoon Miriam Nourse ever passed in her life, and when she finally wended her weary way home at six o'clock she was conscious of the fact that she had not been a success as a caller. How could she be bright and interesting when her thoughts were following her precious girls who must be half-starved by this time? As she mounted the steps to her home she was ready to acknowledge herself beaten.

But just as she reached out to open the door it flew open and she was confronted by Caroline and Helen, very rosy and very triumphant.

"Oh, mother," both girls cried in a breath. "We were afraid you would be late and so spoil our surprise. We've got the bestest dinner you ever ate. Hurry, hurry, and get your things off quick. We're simply starving."

Miriam was whisked out of her wraps and ushered into the dining room where a spotless table, in the center of which stood a big bouquet of flowers, waited. The food which the girls had prepared was the most appetizing that Miriam had ever eaten. Nothing was said about the "do-as-you-please experiment," but when the meal was finished and Miriam started to pick up the dishes she was informed that she was not to touch the dishes, and before she could protest Caroline had whisked them into the kitchen and begun to wash them.

Later in the evening when Miriam and the girls were enjoying the grate fire in the living room Caroline said soberly:

"You win, mother, and if you will be patient I think you will find in time we will develop into first-class, old-fashioned housekeepers."

"Oh, save your breath, Carol," interrupted Helen, and then turning to her mother she made her a sweeping bow and said: "My dear Mrs. Nourse, we wish to inform you that when breakfast is served at seven o'clock mornings we will be at the table, and hereafter the house will have three women workers instead of one. 'Nuff said; but if you had been as hungry as we were when we got back to this house this afternoon you'd understand."

Miriam did understand.

Feathered Pets Quite Literally Gold Mine

"Worth their weight in gold," is a proverbial saying true of very few people, but now found by statisticians to be true of canary birds. Good canaries, of course, can be bought for a couple of dollars; but occasionally a champion singer will bring as much as \$100.

The average such bird weighs one and one-quarter ounces, and is therefore worth \$80 an ounce. Fine gold costs \$22.88 an ounce, making a heavy balance in favor of the feathers.

On the other hand, the pet bird is the cheapest of all pets to have, according to recently completed research by the professional pet authorities. Expenses of upkeep or maintenance total two cents a week, and when allowance is made for depreciation on original investment, wear and tear, and reserve for replacement, in the best financial style, the total reaches as high as two and a fraction cents. Considering the returns for this outlay, one finds such items as songs rendered, color and gaiety delivered as per contract, and friendship offered in generous quantities. The balance shows in favor of the bird, say the accountants.—Kansas City Times.

Reason
Mother—What would father do if he caught you smoking?
Isabel—I don't know. I suppose he'd be peeved because they're his cigarettes.

Gayly Ornamented Shoes for Summer

Brocade, Straw, Kid, Novelty Leathers Are Used in New Models.

An extravagant style in shoes for the summer is the embroidered slipper for evening, and gay shoes of different sorts are shown for the country. Dress shoes are elaborate. A unique model is made of rich brocade, with a vamp jeweled embroidery. In this very ornate style of shoe the needlework pattern takes the place of a buckle, but heels continue to be conspicuous, studded with stones, painted, inlaid and enameled. This detail alone makes the new evening shoes exceedingly costly.

Straw shoes and straw embroidery are the latest fancy in footwear for the country and the beach. These are brightly colored and are made in one of the sandal shapes, pumps or colonials. The needlework patterns are suggestive of both the peasant and the American Indian embroidery. This is done in straw which resembles the crocheted sports hats, on kid and even no linen, with which linen flowers are shown for the coat lapel.

Footwear is of more than passing interest this season. In shoes of all types there is a tendency to elaboration such as has not been accepted by well-dressed women since the days of ornate historic shoes. Apparently the foot is extinct.

In the better shoes a much finer quality is shown and in the greater number two leathers are used. Snake, lizard and even shark are made into the smartest models, almost always in combination with plain kid. As summer weather arrives fewer black shoes are shown, and almost none of the violent colors that were worn a



Lizard Skin, Gray Kid Trimming; Pale-Blue Opalescent Kid.

few seasons ago are seen. In their stead are the natural grays and gentle shades of the skins, and in plain kids, pretty tans, beige, brown and taupe.

Gray in the light pearly shades is shown by bootmakers who cater to a fashionable clientele, and the most elegant shoes for afternoon and evening dress are sandals with Louis Quinze heel and one strap, made of plain leather or kid in delicate tones of the new blues, rose and all of the latest colors and in light and pastel shades. Kid is considered correct for the better shoes and comparatively little patent leather is shown except in combination with kid.

Ruffles Are Playing Part in New Fashions

The use of ruffles is noticed on many of the dresses in the current Paris collections this spring. Skirts with many ruffles in front and straight backs are frequently seen. Taffeta afternoon dresses and georgette or chiffon evening frocks quite often take this way of inserting the necessary fullness while retaining the smart straight silhouette.

Cyber presents a dainty evening model of cool green georgette crepe in this style ornamented with a strip of strass embroidery. A darker green inset at the neck gives a pleasant effect.

Hand-Plaited Flocks Among Dress Features

In the golden nineties women feared coming untied. Now they fear coming uncreased. For the plaits put in solely by hand are outstanding features of many of the spring frocks. Many of these dresses have no other trimming than the series of tiny plaits. The latter are so employed that they form stripes, checks, chevrons and even cubist designs. In other cases they are used to simulate a yoke, a bodice or even a belt.

Made of Metal Cloth; With Karakul Fur Trim



Showing a pleasing and novel street dress made of metal cloth and trimmed with karakul fur. With the dress is worn a black hat, gun metal silk hose and black pumps. Barbara Kent, the "movie" star, is wearing the outfit in the picture.

Carefully Studied Line Is Featured by Vionnet

A smart collection presenting a carefully studied line with a clever and intricate cut of the models is shown by Vionnet. The waistline is very slightly raised, but there are many indications of a higher line obtained by insertions, decoups, and trimmings. A black crepe de chine frock was really high waisted with a belt in front only and a long skirt much shaped in front. Many boleros are seen. The fullness of the skirt is in front, obtained by a shaped movement, godet or plaits. Also a number of frocks and coats crossed to the side with a flare on one side only or perfectly straight.

The most characteristic feature of Vionnet's collection is decorations of tiny "pils plaques," which in some cases are used over all the frock. Generally, however, these are on the bodice only, while the skirt has a few plaits in front. These "pils plaques" form geometrical designs, checks, points, transversal and vertical lines. Another important trimming is the one made with drawn thread work, which is also generally on the bodice alone. In a very pretty beige crepe frock these form a round plastron underlined by many lines of embroidery. The necklines generally are finished with a small neck-band, scarf or a small collar on simpler models.

Sleeves frequently are kimono shaped and cut in such a way that it is difficult to see where the seams are.

Frocks of a more habilite type, which often are in crepe satin, either black or beige, or in printed crepe or chiffon, have bodices trimmed with large soft facings falling so as to give a double jabot effect with one-sided facing or with scarf collars tied in front or at the back. Again several frocks show a bodice draped in front in the manner of a hood with a corresponding godet in the front of the skirt.

Color of Hose Can Make or Mar Milady's Costume

Since beige is the accepted hosiery color for spring, which of the many tones and shades are you going to choose for your new costume?

There are three groups—the rose beiges and the yellow beiges and the gray beiges. Consider them carefully in relation to your costume color or colors before you buy.

The rose beiges are best with colors that have a touch of rose in them or with navy blue or black. They are never worn with the yellowish colors.

The yellow beiges are chosen to harmonize with the yellow colors, such as gooseberry green, the new golden browns or the lighter blues.

The gray beiges are more neutral and therefore, a safer choice for the woman who is not too sure of her colors. The gray beiges harmonize with a greater number of colors than the other beiges.

If you have chosen beige for your spring costume color, or if you have beige anywhere on your costume, remember that the beige of your dress and that of your hose must match or harmonize. A yellow beige with a yellow beige, a rose beige with a rose beige, etc.

The smart woman never wears yellow beige stockings with a rose beige dress or vice versa. In other words, she never mixes her beiges.

Tailleurs Are of Black Rep or Oxford Mixtures

The smartest tailored suits for spring are of black rep or Oxford mixtures. Coats are short, either single or double-breasted, and a striped jumper or the still smart Vionnet blouse is worn. The silver fox scarf is the inevitable accompaniment to this type of suit. Oxford shoes of black alligator or lizard and calfskin are usually chosen.

The Kitchen Cabinet

(By 1927, Western Newspaper Union.)
Let's just be glad. So many joys are given To us, each day and moment that we know, For you and me the blue sky arches over, For you and me the slender daisies blow. Let's just be glad.

FOOD FOR THE FAMILY

A ripe olive yields twice as many calories, or heat units, as the green olive, and is nearly equivalent to bread as food, which we consider the staff of life. One has to cultivate the taste for the ripe olive; it is becoming better known, but is still little used in the greater part of the United States.

Of course the ripe olive is more easily digested than the green, as well as being richer in food value. Ripe olives are especially good because of their delicate flavor in meat sauces, dressings and made dishes.

A half dozen ripe olives finely minced added to a giblet sauce to serve with roast turkey or chicken is especially fine.

Olive Salad.—Take four tart apples, one small bunch of celery, one-half cupful of walnut meats, and three-fourths of a cupful of pitted olives, ripe. Cut the celery, apples and olives into julienne strips, add the nuts and mayonnaise dressing and serve in a nest of lettuce.

Hawaiian Salad.—Place a slice of pineapple on a leaf of lettuce. On it arrange alternate sections of orange and grapefruit, carefully stripped of all connecting tissue. Between each piece of the fruit place a one-eighth section of ripe olive. In the center of the pineapple place a ball of cream cheese seasoned with mayonnaise. Sprinkle with paprika and serve with French dressing. The pineapple juice, as well as the grapefruit juice may be used instead of lemon juice or vinegar.

Olive Sauce.—Melt four tablespoonfuls of butter and add a teaspoonful of chopped chives and cook until well blended and softened. Remove the chives, add five tablespoonfuls of flour, one-half teaspoonful of salt and a few dashes of pepper; add two cupfuls of brown stock and cook until thick. Cut one dozen olives from the pits, drain and add to the sauce. Serve with game or meat.

A Chapter on Sauces.

A sauce is as important to a dish as the ordinary seasoning of salt is to our food. Without it the dish is flat, stale and unprofitable. A very ordinary dish with a piquant, tasty and appropriate sauce has made many a chef and hotel famous.

Certain foods are enhanced in flavor and food value as well as improved in appearance by a proper sauce.

With lamb we like mint sauce; with pork, apple sauce; with turkey or chicken cranberry sauce; these are always associated.

Veal without a snappy tomato sauce, or one of onion, is usually tasteless and unpalatable.

With venison we like a spiced grape jelly to blend with the gamey flavor of the meat.

Wild duck seems best with not too sweet oranges sliced and served with a good French dressing. Tart jelly is also well liked.

Fish of any kind is always better served with a sauce. Oyster sauce is one well liked to serve with fish, as is tartar sauce and bechamel.

Bechamel Sauce.—Prepare a white sauce, using cream and white stock, either of veal or chicken; thicken with flour and butter cooked together. The water in which celery is cooked, oyster liquor or lobster mixed with milk makes a good sauce. A richer sauce is made by beating an egg or two and pouring the hot sauce into it slowly, beating well.

Scouse Sauce.—Boil three large onions till very soft. Drain and rub the onion through a sieve. Stir the onion pulp into a rich white sauce made with milk or cream. This is a sauce used for lamb or mutton.

Tartar Sauce.—Mix one tablespoonful each of vinegar and worcestershire sauce, one salt-spoonful of salt and heat in a bowl over water. Brown one-third of a cupful of butter in an omelet pan and strain into the first mixture. Serve with broiled fish. The sauce should be served hot.

Cauliflower With Golden Sauce.—Cook the cauliflower in little water, drain and while very hot pour over a sauce prepared as follows: Mix until smooth one tablespoonful of flour with the yolks of two eggs, add one-fourth of a cupful of cream, one-half cupful of milk and the cauliflower liquor with three tablespoonfuls of lemon juice. Cook over hot water until thick. There should be one-fourth of a cupful of the cauliflower liquor. Add two tablespoonfuls of butter bit by bit, stirring until all is melted, then pour over the cauliflower and serve at once.

Nellie Maxwell



Journey's End

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