

# FAIRY TALE FOR CHILDREN WHEN STORY TIME COMES

By MARY GRAHAM BONNER

David had gone to the tip end of South America and was visiting Cape Horn.

In another moment after they had talked Cape Horn was shouting in a sing-song fashion this song, for it appeared that he, too, liked to tell his story in verse:

Some capes depend on fashions  
Whether they be worn;  
And if the world of style and form  
Decides they will adorn.

But we, Capes of the Universe  
Will not let style dictate  
What they would do if they  
Could influence our fate.

For they might say to Cape Good Hope,  
"You're out of style, old dear,"  
And perhaps that is the reason  
One cape is named Cape Fear.

For I've often thought it likely  
That Cape Fear heard of styles  
And of the way that humans  
Indulge in pranks and wiles.

But whether that may be or not  
We Capes jut out just so,  
And so you needn't argue  
For what I say I know.

As a matter of fact David hadn't been arguing but Cape Horn looked so angry again he thought it best to go away. He went over toward the Atlantic Ocean, with whom he felt very friendly. Atlantic Ocean had been alongside of him during so much of his traveling.

David had not gone far when an airplane buzzed overhead and then landed very near him. A little pilot jumped out of the airplane and, rushing up to David, said:

"Want to see Canada? You didn't see any of it before to speak of—just a glance merely—and I'll take you there now if you wish.

"The Living Map is too big for you to get over all that ground yourself for it would mean going back up through South America and Central America and the United States."

"How did you know I was here and where I've been?" David asked.  
The little pilot laughed. He had a most unusual laugh. It made David feel as though he were sure he would have a good time if he went with the pilot. His laugh made him feel so



"Want to See Canada?"

pleased with everything—just as he felt when he went for tramps through the woods and the wind blowing through the trees seemed blowing.

The pilot had a suit which looked as though it were made of very strong leaves. Around his head he wore a wreath of tiny, delicate leaves. He seemed to be very fond of leaves.

"Yes," the little pilot answered, "I'm a Map person, in a way. The General Overseer will tell you who I am. I'm mostly just myself figuring in the Living Map world and just at present ready to whisk you from one place to another in no time at all.

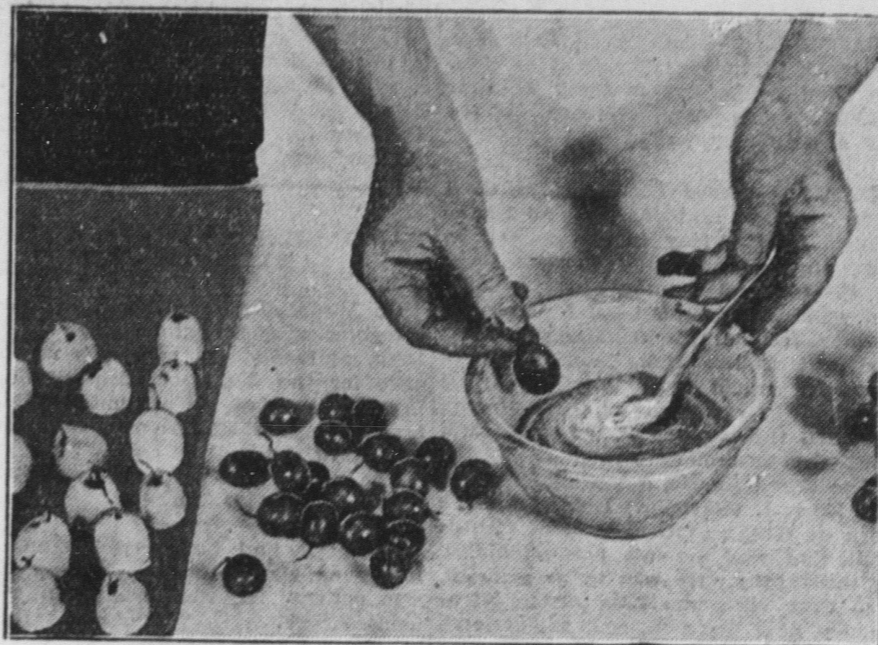
"I'm the breezy, merry, naughty, kindly air pilot, that's who I am."  
"You're up to date," said David, "with your airplane."

## Dyspepsia of Kings No Worry for Us Americans

Four meals a day—breakfast at seven, dinner at ten, supper at four, and "livery" at eight or nine, was the mark of the aristocratic English family in the Fourteenth century. Laborers and tradesmen had only three meals a day, at eight, twelve and six.  
"The average American today prefers to follow the sturdy English laborer's schedule for meals rather than the more de luxe dining plan," says Miss Catherine Hanley of the national dairy council. "Our stomachs are better off if we give them a rest between meals. If you enjoy good health, it is wise to limit any between meals plying to fresh fruits, or a milk drink. Children, those who are underweight, invalids, and older people can usually profit by a glass of whole milk in mid-morning or afternoon."

**Sinuses**  
The cells or cavities contained in certain bones, as the frontal, ethmoid, sphenoid and superior maxillary, are called sinuses. The frontal sinuses are two irregular cavities extending upward and outward from their openings on each side of the nasal spine, between the inner and outer layers of the skull, and separated from one another by a thin bony septum. They give rise to the prominences above the root of the nose, called the nasal eminences.

## Grapes Dipped in Fondant Make Very Attractive Confection



Dipping Grapes in Flavored White Fondant.

(Prepared by the United States Department of Agriculture.)

An unusually attractive confection for teas, dinners, and other formal occasions, as well as for gift boxes of home-made sweets, is made by dipping grapes in fondant. "Fondant," as the professional candy maker calls it, is the cooked sugar filling in chocolate creams or stuffed dates and other confections. It is sometimes flavored in various ways, as with oil of peppermint or wintergreen, rose, vanilla, or almond flavoring, and often colored with vegetable colorings. A sirup or candy thermometer is desirable for good results.

Firm grapes with unbroken skins should be used for dipping, and a little

of the stem should be left on them. They should be dipped very quickly into the melted fondant and placed on waxed paper to dry.

The bureau of home economics of the United States Department of Agriculture gives the following directions for making the fondant in which the grapes are dipped:

### Fondant.

2 cups granulated sugar  
1/4 tsp. cream of tartar  
1/2 cups boiling water  
1/4 tsp. salt

Put the sugar, water, and cream of tartar and salt into a saucepan over a hot fire. Stir constantly until, but not after, the sugar has dissolved. Do not splash the sirup. Remove the spoon and do not use it again after the sirup boils. Remove the sugar grains or crystals with a dampened brush or a clean wet cloth. Cover the pan for a few minutes. Let the sirup boil until it reaches a temperature of 235 to 238 degrees Fahrenheit, or until it forms a soft ball when dropped into cold water. Be sure the bulb of the thermometer is covered and does not touch the bottom of the pan. Pour the sirup in a thin sheet into a flat-bottomed cake pan and stir it with a flat wooden spoon until it creams. When it forms a soft solid ball, work it with the palms of the hands in the same way as bread dough until it is smooth.

Place the fondant in an earthenware or glass dish. Wet a clean cloth in hot water, wring out well, and lay over the top of the candy. After about 24 hours the fondant is ready to mold. Fondant made in this way will keep for months if covered with a moist cloth or stored in a tightly covered jar. It may be melted over hot water for dipping grapes, strawberries, or other fresh fruits, or any of the candied fruits such as cherries, pineapple, grapefruit peel or citron.

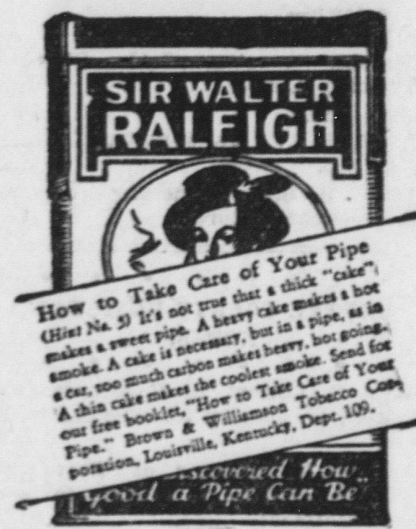
Other ways of using fondant include molding it to make centers for chocolate creams, pressing halves of nuts into balls of fondant, or rolling the balls in finely chopped nuts or shredded coconut. Nuts and coconut may also be worked into the fondant before it is shaped. Irregular shaped balls are sometimes rolled in cinnamon for "cinnamon potatoes," with "eyes" gouged out to make them more realistic. With or without nut meats fondant may be used to stuff dates or prunes.

"In plain blunt words, Bill, your pipe smells like a 'Hot-Box'!"



ONLY an old and trusted friend would venture to speak so frankly.

A new pipe, or an old one carefully broken in with Sir Walter Raleigh's favorite smoking mixture, changes everything. And why shouldn't it? Sir Walter is milder and more fragrant. And it has the body and flavor found only in the finest of Burley, skillfully seasoned and blended. What more could we offer any pipe smoker? What more could he ask?



IT'S 15¢—and milder

### Given Back to France

In memory of Mrs. Anne Murray Dike, American war worker, Miss Anne Morgan, her associate on the committee for devastated France, has presented to the French government the Chateau de Herancourt which the committee purchased for its wartime headquarters. The historic chateau now becomes a national museum, housing among many valuable relics a collection showing the interrelation of France and America.

## HEALTHY COMPLEXIONS



Healthy complexions come from healthy systems. Free the body of poisons with Feen-a-mint. Effective in smaller doses. All druggists sell this safe, scientific laxative.

## Feen-a-mint FOR CONSTIPATION

All Over Country Policeman (at scene of murder)—You can't come in here. Reporter—But I've been sent to do the murder. Country Policeman—Well, you're too late; the murder's been done.—Vancouver Province.

People are less interested in what you did than why you did it.

## Coughing STOPS

Boschee's Syrup soothes instantly, ends irritation quickly! GUARANTEED. Never be without Boschee's! For young and old.

## Boschee's SYRUP

At all druggists

## FROCKS OF SHEER VELVET ARE FAVORED BY THE YOUNGER SET

By JULIA BOTTOMLEY



The lure of the season's new velvets is proving positively irresistible. As to the debutante set, it has taken up the theme of velvet with an enthusiasm which knows no bounds. Not only are these latest recruits to society looking their smartest in richly furred velvet suits and ensembles in the daytime hours, but they are all excitement over a new fad—that of

the party frock which is quaintly styled of sheerest velvet.

For inspiration these young enthusiasts are harking back to the picturesque befooned fashions of the quaint 1850s, and what fun they are having in tuning the modes of the yesteryears into a very modern and sophisticated present. There's the adorable dress in the picture, for instance, its volumi-

nous skirt and prim-fitted bodice turns the pretty trick of making youth look more youthful.

Perhaps it is the flounce measuring "yards and yards" around the hemline which more than anything else gives this winsome frock its air of quaintness. Or is it the fact of those multitudinous tiny folds of velvet sewed "row-and-row" on insets of peach-pink chiffon which reminds us that old fashions are becoming new fashions in the eyes of the modern style world?

Another pretty fashion which appeals to youth is the off-the-shoulder decolletage. Costume designers have found that this quaint silhouette is adorably youthful for the velvet frock. Wherefore young girls are dining, dancing and stepping out in the most fascinating little velvet frocks one may hope to see, their naive low-cut lines dropping off the shoulders quite in the same manner as they did in the long ago.

Most of these girlish necklines are held in place with shoulder straps, and the youthful note is sounded when these little bands are formed of tiny roses. A prim bouquet of these same roses at the nipped-in-at-the-waistline and the frock quaintly styled of dainty transparent velvet, be in black or in color, breathes the very essence of youth.

Lace, ermine, delicately beaded georgette and softly draped are also used at necklines.

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## Federal Home Economics Bureau Offers New Designs for Girls' Dresses

(Prepared by the United States Department of Agriculture.)

How the children grow over the summer! Vacation weeks have passed quickly. Children in their sun suits or bathing suits have needed little in the way of clothing. Then comes the distressing discovery that May has positively nothing to wear to school—she's outgrown every single one of her dresses, and must have a brand new set. It isn't merely that her legs and body have lengthened; she has broadened in shoulders and chest, her arms have grown longer, and altogether she's just a bigger girl and must be provided for accordingly.

We mothers manage to bridge the gap somehow with a hem let out here and there, while we hastily shop for prints and patterns for fall outfits. The bureau of home economics of the United States Department of Agriculture has some help for us this year, in the form of new designs for little girl's dresses. The one illustrated is a very good type to begin on, while there are still likely to be warm days when freedom of arm and a loose neck line will be much appreciated. If you put a generous hem into this dress—six or eight inches—you may even get over another summer with it, for it is roomy through the chest, and has raglan sleeves which will take care of width at the shoulders.

Any preferred wash fabric can be used for this little dress. The one illustrated is made of blue gingham. Extra fullness is allowed on each side of the center front and center back by means of four inverted box pleats, stitched down a few inches and then pressed into place. The short sleeve was preferred in making this dress because of the freedom from restriction, and because it was made for the in-between season, when longer sleeves are unnecessary.

Notice especially the rounded out collarless neck line. When this dress is worn under a coat or sweater, as the weather will soon require, it will

be much more comfortable than a dress with a rolling or sailor collar. Too, there will be nothing to smooth and straighten as the coat goes on. Both neck and front opening are finished with a simple and effective trimming made by overhanding with colored twist a short blanket stitch edge. The three square tabs for the buttons and buttonholes give a tailored finish.



Good Dress Type for a Six-Year-Old.

ished with a simple and effective trimming made by overhanding with colored twist a short blanket stitch edge. The three square tabs for the buttons and buttonholes give a tailored finish.

**Old Industry Wiped Out**  
The plain of Jordan was assigned to the Knights Templar of Jerusalem by the Crusaders, and they are reported to have made \$25,000 a year out of the sugar cane industry. The old mills are still there, in ruins, but under Turkish rule irrigation systems were allowed to deteriorate, and no canes grow there now.

## TESTED RECIPES THAT WILL BE ENJOYED BY ALL THE FAMILY

By NELLIE MAXWELL

A dainty dessert and one easy to prepare is always popular with all housewives. Here is one:

**Marshmallow Dessert.**  
—Cut into small bits a cupful or more of marshmallows, add a handful of blanched and shredded almonds, cover with a cupful of whipped cream and at serving time serve in sherbet glasses topped with shredded pineapple.

**Graham Cracker Date Tort.**—Roll twenty-four graham crackers until fine with a rolling pin. Pour over the crumbs four large tablespoons of butter melted. Prepare the following custard: Mix one cupful of sugar with one-half cupful of cornstarch, blend well, add a little salt and one quart of rich milk, cook until thick. Beat four egg yolks until light, add a little of the milk mixture and pour into the saucepan; cook until the custard is thick and smooth. Beat the egg-whites until stiff, fold in gradually one-fourth of a cupful of sugar. Cut up one package of dates into fine bits. Now prepare a layer of the

buttered crumbs in a good-sized dripping pan, pour over the custard, then on the custard sprinkle the chopped dates; cover this with the meringue and over that another layer of the buttered cracker crumbs. Bake twenty minutes in a moderate oven. Serve cut into squares, top with whipped cream and a maraschino cherry. Use a pancake turner to serve the squares.

**Fluffy Turnips.**—Take four cupfuls of cooked and mashed yellow turnip. Melt two tablespoonsful of shortening, add one-half tablespoonful of chopped onion, one and one-half tablespoonsful of butter, one-half teaspoonful of salt, pepper and paprika to taste. Mix with the turnip, add two well-beaten egg yolks and fold in the stiffly beaten whites of the eggs. Place in a buttered baking dish and bake in a hot oven twenty to twenty-five minutes. Leftover turnip may be used for this dish.

A potato salad is one of the easiest salads to make and one which is often the poorest. Potatoes are tasteless when cold and should always be marinated with a french dressing for two or three hours before the mayonnaise is added.

For the occasion either before or after the nuptials, there is nothing which the hostess can afford which will be too much trouble. For the beginning the following cocktail will be most dainty.

**Cupid's Cocktail.**  
—Boil together one-third of a cupful of sugar with one cupful of water, or better—canned fruit juice—for two minutes, then add four tablespoonsful of lemon juice and cool. Chill one cupful each of seeded white grapes, red cherries, diced pears, and pineapple. Mix all the chilled ingredients together and serve in glass cups placed on pink hearts on serving plates.

**Fruit Salad.**—Prepare a bed of shredded lettuce. Place a slice of canned pineapple upon it. Fill one-half of a canned pear with diced bananas and celery mixed with mayonnaise dressing. Lay on top of the pineapple. Garnish with strips of green pepper. Serve with french dressing.

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