

DEBUTANTE FINDS VELVET FROCK IS SUITABLE FOR ALL OCCASIONS

By JULIA BOTTOMLEY



appears with and without her adorable wrap. Being fully aware that the smartest thing of the season is black velvet trimmed in white ermine for the evening wrap, she chooses a girlish cape-model as illustrated. When it comes to her gown she indulges in nille green transparent velvet, does the "coming out" daughter. Of course there is not a particle of trimming on the frock of her choice, for the better styles rely solely on the beauty and luster of their material for effect. And here's where fabric manipulation comes to the rescue, its artful intricacies being sufficiently decorative, such as, for instance, the softly draped Vionnet neckline which graces the semi-fitted bodice and the deftly paneled skirt which is, as it should be, of dancing length as the standing pose of the pretty debutante so clearly shows.

Wearing a swanky velvet bolero suit in the morning to go shopping, and at midday in the smart restaurants a trim and trig little velvet frock sans trimming, and at fashionable tea in the afternoon a flattering lace-embellished dressy velvet gown, not yet does the debutante busy in the social swirl "call it a day" and quit, but on into the night does this style-wise sophisticate continue to wear velvet.

What's more, her vanity and her love of the beautiful is not satisfied with velvet for the frock to wear to the "formal" and the dance, but she who has made her bow to society must needs have a "scrumptious" ermine-trimmed velvet wrap to wear with it. And just to show you how charming a velvet-clad young woman can look, here's her picture in two poses, as she

Varnish Linoleum and Obviate Much Scrubbing

Any suggestion that means less scrubbing of floors is always welcomed by the farmer's wife. How many times she has cleaned the kitchen linoleum, only to have it tracked up the next moment with muddy footprints. What it really needs, however, is not more scrubbing, but more protection. A coat of varnish on printed linoleum will give it a smooth finish which resists dirt and requires nothing more than an occasional going over with a damp cloth to keep it in spotless condition. Varnish will also lengthen the life of the linoleum and preserve the colors. When the surface has been waxed, the wax should be removed with turpentine or benzine before the varnish is applied.

Unexplored Wilds

There are still large tracts of unexplored country in various parts of the world, notably the Amazon basin in Brazil, in the Antarctic, in Central Africa, and among the islands of the Southern Pacific ocean.

Women Take Lessons in Adjusting Their Sewing Machines

Ten women of Phelps county, Nebraska, recently took their sewing machines to a clinic. The machines had various minor but disturbing ailments, such as stitch skipping, thread breakage, or a general showing up in their operation. The average age of the machines was a little over seventeen years. The oldest had been in service thirty-nine years.

An engineer from the agricultural extension service of the state university, Paul F. Hoff, presided at the clinic. Under his direction the owners cleaned, oiled and adjusted their machines until they worked satisfactorily. After returning home, the women of the clinic, as part of their responsibility, gave their neighbors the benefit of their training, sometimes assisting in the adjustment of machines and in other cases showing the owners how to clean, oil, and adjust them themselves. Altogether 77 machine owners

learned how to care for this 'em in their home-making equipment. The clinic was one of the features of the home management program on which farm women of Phelps county are working with the assistance of Itha Anderson, country home demonstration agent, according to reports to the United States Department of Agriculture.

An Interesting Way to Prepare Sweet Potatoes

Boil six medium-sized sweet potatoes with the skins on until tender. Remove the skin, add one tablespoonful of butter, three tablespoonfuls of sweet milk, sugar to suit the taste and mash well together. Add one cupful of raisins that have been soaked overnight. Put into a baking dish and place marshmallows around the top. Brown in the oven. This makes a delicious dish to serve with meat at dinner.

stead of pale green the color scheme would likewise have qualified as 100 per cent perfect, for the mode is all enthusiasm concerning costumes for both daytime and evening which have gone "black-and-blue."

A touch of blue enlivens many a black velvet chapeau this season and as for the myriads of dresses made of black velvet with spots of flattering blue, the list is infinite. The latest note is the costume jewelry set to wear with black velvet. This same includes, in addition to necklace, bracelet and earrings, a clever ornament set with turquoise to be clipped on the hat at just that point which will make it most becoming.

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Hints for Housekeepers

Eggs that are stored in water glass need not be put down all at one time; they may be added as convenient.

Glass supports under the legs of the stove or kitchen cabinet will keep them from cutting the linoleum.

If the color of a garment is likely to run, wash and rinse it rapidly in cool water and dry it quickly.

When asparagus is canned, the large tough ends may be used for canned soup instead of being wasted.

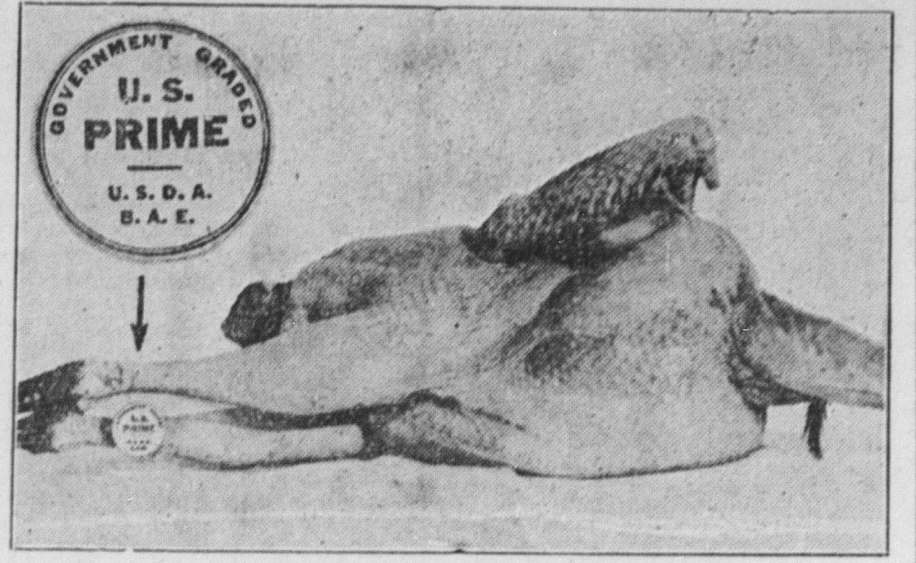
Silk and rayon garments should be washed in lukewarm water and dried away from direct heat and sunlight.

Keep egg custards, flavored with coconut, coffee or chocolate, in the refrigerator, for luncheons or late suppers for the children.

Slip covers for upholstered furniture of unbleached linen or similar materials help to make the living room look fresh and cool in summer.

Buttermilk is an excellent summer drink. It has the same food value as skim milk but is more easily digested by some people because the casein is clotted by the acid.

Tags Attached to Turkeys Indicate Birds Have Been Inspected, Graded



How Turkeys Are Marked by Government Inspectors.

(Prepared by the United States Department of Agriculture.)

When grandmothers lived chiefly in the country and raised their own turkeys it was a widespread tradition for all the branches of a family to gather at the old farm home to share the Thanksgiving feast, praise the cook, and exchange news.

Modern conditions make it more convenient at times for both the younger and the older generation to discontinue these very large old-fashioned Thanksgiving gatherings. The various younger branches of the family often decide to celebrate Thanksgiving individually, or to take their turn entertaining the old folks. One reason for the change is the fact that fine turkeys are now available in almost every market throughout the winter, as well as at the holiday season. So they are less of a novelty in themselves, and other conditions lead the modern young housewife to try her hand at cooking them rather than to look for an invitation to the old home.

The less experienced housekeeper however is apt to hesitate before the problem of selecting the royal bird. The United States Department of Agriculture suggests that when she goes to market she should look for tags attached to the legs of the turkeys displayed for sale, indicating that the birds have been inspected and graded by the bureau of agricultural economics. The turkeys on the retail market generally fall under one of three groups: "Prime," "choice," and "medium." The principal difference is

In the amount of fleshing and the occurrence of defects due to dressing. Prime turkeys are full-fleshed; choice are well-fleshed, and medium are fairly well-fleshed. A turkey that bears one of these grades carries its own assurance of tenderness and palatability if properly cooked.

These graded turkeys are widely distributed. A single group of chain stores may absorb as many as 150 carloads of 2,000 turkeys each. Of course the housewife must go to market with some idea of the weight bird she will need. If only four people are to enjoy the dinner, an eight-pound turkey will be ample; in fact, it would serve six or even eight if necessary. Perhaps a ten-pound bird would be a better choice for eight persons, and so on, correspondingly, with an increased number.

One must know, too, whether she wants to cook a young or an older turkey, the latter requiring longer, slower cooking. Age is distinguished, as with other poultry, by the flexibility of the tip of the breast bone, which bends easily in young birds.

As the government grades indicate, fleshing is the principal consideration in selecting a turkey. An exceptionally fine bird will have a broad full-fleshed breast, and the back, hips, and pin bones will be fully covered with fat. Young birds are softer meated than older ones, which have coarser flesh and require longer cooking.

A good turkey should also be well-bled, well-dressed, and free from pin feathers. The crop should contain no feed. There should be no flesh bruises and very few skin abrasions. A dry-picked turkey is to be preferred.

Lima Beans in Tomato Sauce Fine Winter Dish

In colder weather the dried legumes, such as peas, beans of different kinds, lentils and so on, come into the menu more often. This tasty recipe for limas is from the bureau of home economics, United States Department of Agriculture:

- 2 cups dried lima beans sliced
- 2 quarts water
- 2 cups canned tomatoes
- 4 whole cloves
- 1/2 lb sliced bacon
- 1 large onion, sliced
- 2 the flour
- Salt
- Pepper
- Tabasco

Wash the beans and soak them overnight in water to cover. In the morning pour off this water, cook in two quarts of tightly salted water for about one-half hour, or until tender but not broken, and drain. Simmer the tomatoes with the cloves for ten minutes and strain off the juice. Cook the bacon in a skillet until crisp, remove from the fat, drain on absorbent paper, and keep warm. Brown the onion in the bacon fat, stir in the flour until well blended, add the tomato juice and beans, and cook until the sauce thickens. Season to taste with salt, pepper, and tabasco, and serve with the strips of bacon over the top.

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THE EVENING STORY FOR CHILDREN WHEN THE SANDMAN COMES

By MARY GRAHAM BONNER

Rose had been invited to visit her cousins. She was so excited. She thought the trip would be wonderful. She had never been so far away from home before—a two hours' trip on the train was the longest she had ever taken and this was to be much more of a trip.

"Then I shall accept for you?" her mother asked.

"Oh, please, please, I'd adore going," Rose said.

Her mother went to her desk, took a pen in her hand and began to write the letter.

The letter was finished. Just at that moment Rose's little fox terrier dog, Bennie, came in.

He saw the letter and wagged his tail as he barked.

Bennie used to take letters in his mouth and carry them out to the postman when he would hear his whistle.

"Bennie wants to take this letter," Rose's mother said.

Bennie barked that was what he wanted to do.

"Oh Mother," said Rose.

"Yes, dear," answered her mother, as she handed the letter to Bennie.

"Wait a moment, Bennie," said Rose. Bennie turned half around and waited.

"I had forgotten all about him for a moment," said Rose, feeling unhappy and ashamed. She knew that Bennie never forgot about her.

"Mother," continued Rose, "is Bennie going too?"

Bennie's ears bristled. He wondered where they were going! Perhaps a walk over the hills! Maybe a visit to the nearest pond and a game with sticks.

But no, it didn't seem as though he were going to be taken anywhere. He looked sad and his ears drooped.

"No, they don't like dogs there,"



Bennie Was Sent Off With the Letter.

said Rose's mother. "When they come here it is different."

"If Bennie scratches our furniture a little or gets on a cushion we won't mind."

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FOOD HINTS THAT WILL INTEREST ALL MEMBERS OF THE FAMILY

By NELLIE MAXWELL

"There must be no stint of labor where labor will tell for our neighbor's happiness; but no wasteful extravagance of it where it will not profit."

The personality in food is supplied in various ways, first its appearance, next its taste, then, of course, its food value, which appeals to the calorie counter. When food is dull, lacking in color, tasteless, is insipid, look to the little spanish pepper to give zest to your dishes.

The flavor of the pimiento is not its only attraction; the color adds brilliancy to an otherwise dull dish. The little pepper comes packed in several sizes so that if one serves two, a small bottle is provided, and when it is to be the chief ingredient there is the seven-ounce can. For stuffing, one may use any desired mixture. The peppers should be drained, placed in muffin pans, and they are ready to be filled.

Pimientos Stuffed, With Mushroom Sauce.—Cook one small onion (chopped), one stalk of celery also chopped in two tablespoonfuls of fat until tender. Add one-half pound of round steak (ground), salt, pepper, and a dash of cayenne to season, and

cook five minutes; remove from the heat, add three-fourths of a cupful of cooked rice, one slightly beaten egg; mix well and fill the peppers. Bake until brown.

Savory Sandwiches.—Take a small can of pimientos, three and one-half ounce size, chop after draining, add one-fourth cupful of peanut butter, one-fourth cupful of sweet pickle, and one-fourth cupful of mayonnaise. Chop the pickle and mix all together, adding salt to taste. Spread on lightly buttered bread and cut into any desired form.

Pimiento Canapes.—Split the six pimientos after draining, using a seven-ounce can. Sprinkle the inner surface with salt and cayenne. Place a rectangular slice of cheese lengthwise of the pepper and roll up. Skewer with toothpicks securely. Roll in flour, cook in a small amount of fat three minutes or until the cheese melts and the flour browns. Serve on oval slices of toast well buttered and hot.

Baked Spinach.—Pick over and wash three pounds of spinach, wash thoroughly and cook in only the water which clings to the leaves. When tender, chop and add salt, pepper, onion juice, butter and bread crumbs, using two tablespoonfuls of butter, one of onion juice, one-half cupful of fine crumbs. Now add three well-beaten eggs and beat in well. Put into a well-greased baking dish, sprinkle

with more crumbs well buttered and bake in a hot oven.

Lyonnais String Beans.—Cut four slices of bacon into small pieces and fry until crisp. Remove the bacon and add one onion sliced thin to the bacon fat, cook slightly until light brown. Add four cupfuls of canned string beans, bacon, salt and pepper to season. Serve with a dash of tarragon vinegar.

Liver Loaf.—Take one pound of calf liver and cook in boiling water with a small onion until tender. Cool, put through a food chopper, onion and all. Mix with one teaspoonful of salt, one beaten egg, one cupful of soft bread crumbs, one-half cupful of milk and form into a loaf. Bake in a well-greased baking dish covered with three slices of bacon. Bake for an hour.

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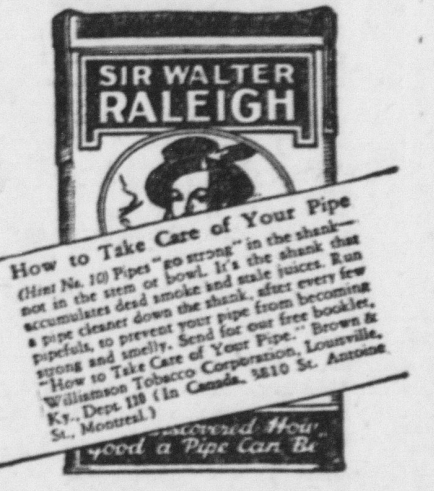
Berry Muffins. A cupful of fresh blueberries, dredged in flour, added to a regular muffin recipe, sweetened slightly, makes appetizing muffins.

Very Quickly Done. Wash steel knives with powdered bath brick or scouring powder, and use a large cork or a cut potato to scour with.

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