

Sliding Metal Fasteners Protection From Wind, Rain or Snow



Winter Play Suits That Shed Moisture.

(Prepared by the United States Department of Agriculture.)
Sliding metal fasteners that insure complete protection from wind, rain, or snow, are an important feature of both these play suits for children designed by the bureau of home economics of the United States Department of Agriculture. The suits are somewhat similar, but one is made of a woolen fabric, the other of a close-woven, warm, cotton material. In slight details the suits also differ. The one on the left has patch pockets, the one on the right, tailored welt pockets; the former has a buttoned front opening, the latter closes with metal fasteners. On the first the extra elbow room in the sleeve is held in at the wrist by a stitched pleat; on the second this fullness is confined by means of a loop and button.
Fundamentally, however, the suits have many points in common and can be made from a good coverall or

night-drawers pattern with certain adaptations. We know that children need comfortable, nonrestricting garments for play, that will at the same time keep them warm and dry. In very cold weather these suits, like an overcoat, can be worn over the clothing ordinarily used in the house.
The locking type of metal fastener is used at the side plackets. To give roominess in the seat without bulk the back leg section is made longer on the seam than the front. This extra fullness is shrunk into the seam, so that 4 inches are reduced to 2 1/2. Fullness for the seat is also taken up at the waistline.
Bulk around the feet is taken up by a gore from the knee to the instep. The openings thus made are closed by sliding metal fasteners. Notice how they are placed around in front, not at the side where they are hard for a child to reach.

Fairy Tale for the Children When the Sandman Comes

By MARY GRAHAM BONNER

FLYING FOLDS

There are some creatures known as the phalangers—the flying phalangers they are usually called. They are something like squirrels, and they have loose folds of skin that they use for flying.
In fact these folds of skin are used by the phalangers just as though they had private airships of their very own.
And they can always be ready for a flying trip, too!
Now two little phalangers had curled up in the corner of a tree far away from here.
They had some straw beds which they thought were especially fine and they were talking.
Their names were Betty Phalanger and Freddy Phalanger.
“Do you know,” said Freddy Phalanger, “that people have always thought airships were very wonderful!”
“They still like to look up at them. They often get stiff necks looking at

them, and they think they are marvelous sights.”
“Who told you all this?” asked Betty.
“Never mind,” said Freddy, “I know what I am saying.”
“Do the people jump into the airships and fly?” asked a little baby phalanger.
“No,” chuckled Freddy, “they don’t get a chance. People can only watch or else climb in properly, and there are other people who don’t like to leave the ground.”
“Are there, really?” asked Betty in great surprise.
“You don’t mean to say so?” asked one of the neighbors who had come to join in the conversation.
“Oh,” said Freddy, “they have to get into airships but they can’t get airships right out of themselves as we can.”
“Our airships are attached to us. Yes, we’re like the flying squirrels.”
“We do not go too high with our airships—we do not like to fly high.

“But still we can fly, and we carry our airships with us wherever we go—our folds which we can use for flying.”

The phalanger families talked for a long time of people and their airships and of birds who were clever indeed, for they could fly very, very high, and



They Are Something Like Squirrels.

they always carried their airships with them.

Yes, the phalangers did not think so much of people as they did of birds.

The birds didn’t have to step into planes in order to fly.

They merely had to spread their very own wings and they were off, up in the air.

And they could catch insects when flying and do their marketing in this way.

But the phalangers thought they were quite bright, too, with their folds which helped them to fly little, low distances.

And don’t you think so, too?
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Fruit Gelatin an Attractive and Delicious Dessert

(Prepared by the United States Department of Agriculture.)

Peaches, pineapples, oranges and lemons are the main fruit flavors in the recipe below for a most attractive molded fruit gelatin. It is one of those desserts that are exceptionally good to plan for a company dinner for several reasons. Fruit is always good for dessert after a hearty meal; the dish looks pretty when it is turned out; and—what probably appeals greatly to the homemaker—the whole thing is prepared hours before it is wanted, leaving the cook free to attend to last minute details. The proportions are from the bureau of home economics of the United States Department of Agriculture.

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| 2 1/2 lbs. gelatin | 1/2 cup lemon juice |
| 1/2 cup cold water | 1 cup orange juice and pulp |
| 1 cup boiling water | 1 cup sliced |
| 1/2 cup sugar | 1 cup canned peaches |
| 1/2 tsp. salt | 1 cup sliced |
| 1 cup peach juice | 1 cup pineapple |
| 1 cup pineapple juice | 2 bananas, scraped and sliced |

Soak the gelatin in the cold water for five minutes, add the boiling water, sugar and salt, and stir until dissolved. When cool add the fruit juices, place this mixture in a bowl surrounded by ice water, and stir now

and then. As it begins to congeal, wet and chill a mold in an attractive design. Cut the remaining fruit into small pieces, combine with the rest of the gelatin mixture, fill into the mold, and chill for five or six hours. When ready to serve, invert a plate over the mold, and turn it upside down. Insert a knife along one edge of the gelatin, and the molded mixture will slip out easily. Serve with plain or whipped cream.

Braised Celery Adds to the Variety for Winter

As a cooked vegetable, celery offers a pleasant change when the winter variety dwindles to a few standbys. Here is a good way to cook it, described by the bureau of home economics, United States Department of Agriculture:

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| 1 1/2 quarts celery | 2 lbs. flour |
| cut into pieces | 1 1/2 cups cold water |
| 1 lb. drippings | 1/2 tsp. salt |
| 1/2 cup oil | 1/2 cup pepper |

Put the cut celery into a shallow baking dish. Melt the meat drippings in a skillet, add the flour, stir until well blended, and then gradually add the water and continue to stir until smooth. Add salt and pepper to taste and pour this hot gravy over the celery, or use an equal quantity of left-over slightly thickened gravy or meat broth. Cover the dish and bake in a moderate oven for 45 minutes, or until the celery is tender. During the last 15 minutes remove the cover from the dish, so that the gravy cooks down and browns slightly.
This is an excellent way to use the outer stalks of celery less attractive for serving raw and also to make use of left-over gravy or meat drippings.

Tea Should Be Kept in Air-Tight Packages

Tea is so delicate a fruit, according to the United States Department of Agriculture, that it cannot maintain its individuality when it openly associates with odorous foods.

The dried tea leaves have such great absorptive powers that they readily take up flavors of other foods, such as nutmeg, pepper and flavoring extracts, when exposed on the pantry shelves.
C. F. Hutchinson, federal tea examiner, stationed at New York city, says tea must be kept in an air-tight

Artichokes Variation for the Winter Menu

(Prepared by the United States Department of Agriculture.)

Increased interest is being shown in the Jerusalem artichoke, both as a human food and as a forage crop. As a human food it gives a pleasant variation to potatoes and garden roots. It has long been known that the Jerusalem artichoke stores its carbohydrates as insulin instead of starch, and it is claimed that it may be used by diabetic persons to a much greater extent than foods containing an equivalent amount of starch.
It has promise also as a source of levulose, or fruit sugar, which is derived from insulin as dextrose or corn sugar is derived from cornstarch. Levulose, which is a very sweet sugar, with many potential practical uses in cookery, has heretofore been found very difficult to crystallize and is still made only in small quantities.

Probably the widest use of Jerusalem artichokes for human food at present is in the form of pickles. But they may be boiled, baked in the casserole, fried as chips, or served raw in thin slices with other vegetables in salads. In this form they make a very good substitute for the “water chestnuts” used by the Chinese in chop suey, and may be used when the Chinese ingredients cannot be obtained. The tubers are irregular in shape and somewhat tedious to scrape or pare for table use.

Fruit Cup

Cut grapefruit in halves and remove inner fiber. Sweeten and fill with slices of orange and banana. Top with a cherry and serve either as a cocktail or a dessert.

package if it is to retain its individual flavor. A glass jar is an excellent container.

Interesting Recipes That Will Be Enjoyed by the Family

By NELLIE MAXWELL

“How can any man start the day properly if he wakes in a room where the paint and wall paper are constantly making faces at the furniture?”

All cooks enjoy using the common things in such a manner that an unusual dish or combination is the result.

Pepper Relish.—Take two cups of finely chopped peppers (green and red may be used) and pack the cup

solidly full in measuring. Use a food chopper and put the peppers through the finest knife twice. Measure into the kettle, using just enough of the juice to flood the cup level. Add six and one-half cups of sugar, one and one-half cups of vinegar, mix well and bring to a boil, set aside uncovered for 20 minutes. Bring again to a boil and stir constantly, boiling hard for two minutes. Remove from the fire and stir in one bottle of pectin, stir and skim for just eight minutes to cool slightly and prevent floating. Pour quickly, cover the hot relish with

a good cover of paraffin. This makes about nine glasses.

Rolled Orange Wafers.—Cream one-half cupful of butter, add gradually one cupful of sugar and the grated rind of an orange, beat until light. Dissolve one teaspoonful of soda in one tablespoonful of cold water, add to one-half cupful of orange juice alternately with two cupfuls of flour. Beat well and spread on buttered baking sheet in the thinnest possible layer. Bake in a moderate oven. When baked cut into squares and roll each square while hot over the handle of a wooden spoon. Sprinkle with powdered sugar and arrange on a dolly-covered plate.

Banana Butter.—This makes a delicious cake filling. Use ripe, mellow fruit and take three cupfuls of the crushed pulp, add six and one-half cupfuls of sugar, the juice of a lemon and one-fourth teaspoonful of butter. Mix and bring quickly to a boil, boil one minute, stirring constantly over the entire bottom, adding one bottle of pectin. Remove from the heat and stir frequently for eight minutes to cool slightly and prevent floating. Pour quickly into cups and cover with

hot paraffin. It sets slowly. Makes nine to ten glasses.

Stuffed Squash.—Cut one squash in to half and remove the seeds. Soak one tablespoonful of dried mushrooms in three tablespoonfuls of warm water. Chop one-half cupful of water chestnuts and mix one and one-half cupfuls of chopped beef with the mushrooms and chestnuts, and two tablespoonfuls of soy sauce. Fill the squash with the mixture and steam over hot water for three-fourths of an hour or until the squash is tender. Add two teaspoonfuls of soy sauce to the water in which the squash is steamed, as it adds flavor.

A salad dressing is in daily use in all homes, or should be. To vary the mayonnaise add a teaspoonful or two of chowchow, catsup, chopped pickles, anchovies, chutney or horseradish sauce. Keep a jar of mayonnaise or boiled dressing and a bottle of french dressing. A tablespoonful or two, according to taste, of french dressing added to such salads as potato, which needs long seasoning to be palatable, adds much to the flavor. By adding any of the above accessories the salad dressing is given variety.
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FELT HATS ARE AS POPULAR AS THEY EVER WERE

By JULIA BOTTOMLEY



Notwithstanding the lure of velvet and all the other interesting and beautiful materials which are serving as voguish media for milady’s hat, the fact remains that the faithful felt is as popular as ever.

It is not without reason, milliners declare, that their clientele continues susceptible to the wiles of felt, for felts never staged a more fascinating program—a program versatile not only from the standpoint of ingenious styling, but the qualities and types which register in the name of “felt” were never so versatile. So exquisite are the new felts, some of satiny sheen, others of lustrous chamolis suede type, others one color on one side contrasting another color on the reverse side and so smartly manipulated are they that many of the better felts have succeeded in working their way out of the sports class into the realm of the “dressy” hat.

Trimming with fur is one of the interesting phases approached by designers who interpret their art in terms of felt. The hat with a brim to the left in the picture is a superfine black french felt. Its embellishment

of white flat fur is an unmistakable expression of chic.

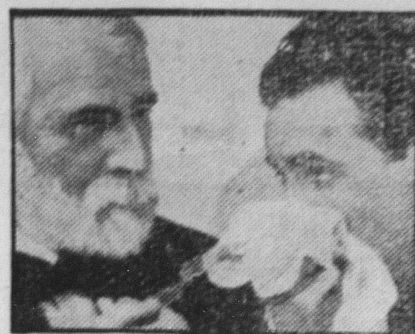
Speaking of the present felt-trimmed-with-fur vogue, the latest gesture in this direction is the white felt hat which carries a touch of thin black fur such as galyak, caracul, or Persian lamb.

The hat at the top is noteworthy in that its upturned brim suggests the new tricorne, variations of which are among the smartest millinery trends of the present season. The

quaint model pictured is a fur felt with felt bow and fancy ornament on top.

A beret of cricket green felt with self-trim is centered in the group. The charmingly youthful mode which you see to the right above in the picture is a fine vis-a-vis type draped off-the-face in effective “lines.” The group concludes with a Lewis model of hunter’s green felt with trim of self-colored wide belting ribbon.

The style importance of these hats is emphasized in that before being released for publication, they were submitted to a group of American millinery fashion authorities whose purpose it is to promote and maintain a high standard of design in this country.
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Ex-Mayor Hyland of New York complained in a recent address about a politician who, having risen to high office and great popularity, had turned his back on his humble old friends of the East side.

“Some politicians,” said Mr. Hyland, “are like that. Yes, they are like cigars. The more you puff them the smaller they get.”

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Poor Fish
First Young Fish—How come you’re not with the school?
Second Young Fish (taking another nibble at the bait)—Stupid, can’t you see I’m playing hooky?—Capper’s Weekly.

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