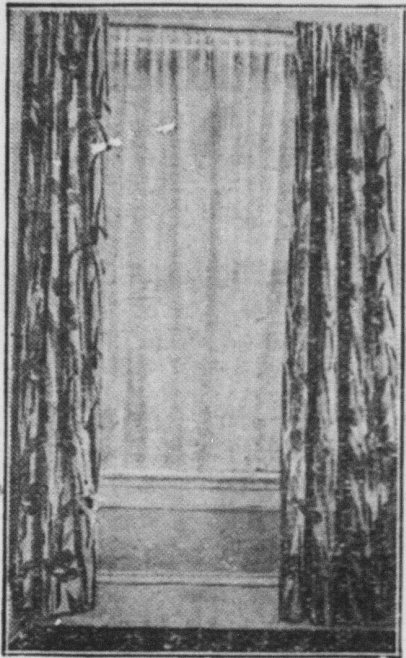


**KIND OF CURTAIN FOR BEDROOM WINDOWS**

How shall one curtain the bedroom with best effect? Shall we use glass curtains only, or glass curtains with side draperies, or colonial tie-back curtains, or draw curtains of heavier fabric? Much depends, of course, on the character of the room and the taste of the occupant in other furnishings. The curtains at the windows must complete the other articles in the room, as it were, by harmonizing or contrasting pleasantly with them, or by centering attention on the windows as decorative features.

A bedroom in an apartment may require glass curtains for the sake of privacy where cross-over colonial curtains could be used in the bedrooms of a house set back from the road. Many people, however, like a uniform appearance of the windows of a de-



Figured Bedroom Hangings Against a Plain Wall Finish.

tached house from the outside, and so put the same kind of glass curtains in every room, with the possible exception of the kitchen, at the back. They depend on overdraperies within to express the special characteristics or use of each room.

Choice of plain or figured overdraperies for any window is regulated by the background furnished by the walls. If the wallpaper is figured, plain-colored drapery is almost obligatory. Patterned side curtains would result in confusion of lines, design, and colors. But if the walls are tinted or papered in a plain background color, definite patterns and vivid shades may be used for side draperies with good effect, provided the colors chosen are right for the room.

The picture shows a bedroom window treatment planned by the bureau of home economics of the United States Department of Agriculture for a room in an apartment having a plain light tan wallpaper. The glass curtains extend only to the sill, but the side hangings reach almost to the floor, giving height and dignity to a

rather small window. The length of the side draperies in this case was governed by the desire to make the window seem longer and the room slightly formal in treatment. The patterned material was also chosen to bring out the window as a point of interest, and to make a contrast with the plain walls. Sometimes the choice of longer or shorter side curtains is governed by the prevailing style among decorators, but more often it is decided by the needs of a particular room and the likes of the individual. If there had been a radiator under the window in this case it would have been advisable to use draperies extending to the apron edge only.

There is no valance, as a line crossing the window would have cut off some of the desired height. The glass curtains of natural theatrical gauze, which match the background of the drapery, are shirred on a rod with small heading. The side draperies are of good quality, fast-colored cretonne, unlined, and finished with an invisible handsewn hem. They are laid in french pleats and attached to rings which enable them to be drawn across the window on the outer pole.

**Hot House Lambs Are a Tasty Dish**

Lamb is in season all the year round, and in most seasons is very reasonable in price, despite the opinion of those who think only of legs and chops.

Of course, "hot house" lambs, supplied through the winter from as early as Christmas, are a luxury, for much care and expense is required in producing them.

"Easter" lambs come next, and in this season the term "genuine" is in use, to differentiate between real lambs and small yearlings which might pass as lambs.

The lamb carcass is entirely made up of tender cuts, so the inexpensive cuts can be made into delicious dishes without difficulty: Saratoga chops, saratoga noisettes, stuffed breast, lamb pie, etc.—The Farm Journal.

**Indicates Oven's Heat**

To judge of an oven's heat, try the oven every ten minutes with a piece of white paper. If too hot, the paper will blaze up or blacken. When the paper becomes dark brown, darker than ordinary meat, the oven is fit for small pastry. When light brown, the color of nice pastry, it is ready for tarts. When the paper turns dark yellow you can bake bread, large meat pies, or pound cakes. If it is just tinged, the oven is fit for sponge cake and meringue.

**Many Bridges Over Seine**

Paris has built 32 bridges over the Seine river, which winds for seven miles through the French capital.

**WHITE, BLACK FELT HATS LIKED**

By CHERIE NICHOLAS

No matter how many new hats in your winter wardrobe, you will be wanting to add to your collection at least one of the sprightly white felts trimmed with a touch of black. Latest whim of fashion, these little white felts with their perky wee bows of black fur or black ribbon, or a dashing little black feather.

It is not that the white felt hat itself is so unusual but the fact of wearing it in late fall or midwinter gives it a new accent. With the smart daytime black crepe frock trimmed with white, fashion says to wear a white felt hat and be modern.

The white felt hat worn with a neck-piece and muff of flat white fur, no need to tell of its chic and its charm, such an ensemble speaks for itself. Of course a swatch of the white fur must appear on the white felt hat. For that matter the hat itself may be made all of thin fur, for hat, scarf and muff sets of white fur are ever so "classy." There should be a note of black somewhere, however, perhaps a black velvet bow here and there or black fabric-like fur made up with white fur.

The theme of the white felt hat becomes all the more arresting in that it features the very latest shapes such as for instance the tricorn and similar types whose brims rise upright from the forehead like the smart model in the oval below in the picture. Its black-and-white feather trim at one side gives it a dashing style, such as indicates a new trend.

In the other oval is a white felt which boasts the unbalanced brim silhouette about which we are hearing and seeing so much this season. Insets of black galyak fur give it an air of distinction.

The other hats sketched are individualized with novel trimming touches in black. At the top to the left black velvet ribbon ties effectively at the back of a bonnet-like shape styled of white felt which is as soft as a handkerchief. The next hat



toward the right looks "nifty" because of its cunning little bow of black galyak. Peeking around the corner is another of the most recent shapes whose brim turns abruptly up. A section of this brim is of black fur.

An inset of the fashionable black galyak also imparts a style touch to the model in the center. The manner in which a little black quill is thrust through the long-side brim of the next white felt is in keeping with the trimming trend reflected in daily arriving models from Paris. The little pom poms of black and of white angora perched at the brim edge of the last hat in the group express a late note.

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**EVENING STORY FOR CHILDREN**

By MARY GRAHAM BONNER

The whippoorwills love the nighttime, and one evening a boy thought he would like to catch a whippoorwill and have him for a pet.

He loved the wonderful song of the whippoorwill, which is a beautiful, rather sad note.

The whippoorwills only sing when away from people, and they love to be by themselves.

That is why they choose their homes away in the woods, away from people.

At first the boy heard the whippoorwills singing their sad, lovely note over and over again.

Then he tried to catch them, but they fly off so silently always that he could not do that.

In the daytime, of course, he could not have found them, because they were almost always asleep then.

Besides their wings are the color of rocks and they are difficult to see. But one night he caught Mr. Whippoorwill.

"Ah," he said, "I will be very good to you. You may have a large place in which to live, for I have made it

with wire in the yard all ready for you.

"I will not keep you in a cage. That would be cruel."

The boy had not thought that it would be cruel to keep the whippoorwill anyway—the bird who loves solitude or being alone.

At night he listened to hear his whippoorwill sing, but never a sound did he make.

Then he thought it was because Mr. Whippoorwill was without his mate, and after a long time he caught Mrs. Whippoorwill.

Now he would surely have the glorious whippoorwill singing every evening—so he thought.

But not a sound did he hear. In fact they seemed to have forgotten their note.

They had left it behind in the woods!

You see, the whippoorwill will not sing in captivity. He is utterly miserable then, and he longs to be back where he can be alone.

Then, at night, when it is quiet and dark, we can sometimes hear his glorious note.

The boy did not know what to make of it, but at last he let them go.

Oh, the joy of spreading their wings in the direction of the dark woods!

How wonderful it was! And to see the whippoorwill children! And to feel the dark, cool woods, to sleep all day, to work all night.

For the whippoorwills do a great deal of good work. They catch bad insects when they are flying.

The whippoorwills enjoy eating the insects for breakfast and dinner, and they do away with insects which would otherwise injure shrubs and trees.

"Ah," said Mr. Whippoorwill, when he was back in the woods, "I must see if I can find my note. I left it in the woods behind me."

"So did I," said Mrs. Whippoorwill. They found their notes! They were singing their lovely song now.

And the boy heard them.

He realized he had made a mistake. How thankful he was that he had let them go.

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**Try a Dish of Liver**

Boil one pound of liver until quite tender, mash fine, then add one cupful of bread crumbs or cracker crumbs, three finely minced onions, one egg, one teaspoonful of salt, a little pepper and one cupful of milk. Hot water may be used instead of the milk. Mix well together, form into small flat cakes, dip into flour and fry brown in hot bacon fat or butter.

**Cod Liver Oil Wards Off the Winter Colds**

Having plenty of vitamin A in the winter food supply helps to prevent infections of eyes, sinuses, air passages and lungs, according to Miss Inez Hobart, extension specialist in nutrition, University farm, St. Paul, Minn. "It is true," Miss Hobart says, "that the body has ability to store some of vitamin A for future needs, but the demand for it is high during the first cold months. To keep up bodily resistance this fall and winter, everyone needs to keep a generous supply of this 'anti-infective' vitamin in their diet.

"Butter, cream, dairy products, eggs, liver, green leafy vegetables and cod liver oil are our richest sources of vitamin A. During the winter when the cows' and chickens' green food supply is so limited the vitamin content in dairy products and eggs is somewhat lowered. It then becomes very essential to increase the supply of green leafy vegetables in the diet and to supplement the diet with daily use of cod liver oil.

"The amount needed depends upon the individual and the vitamin con-

**FOOD FOR THE FAMILY TABLE**

By NELLIE MAXWELL

The delicious cinnamon or pecan roll which may be made with one base is a most delicious bread to serve on many occasions.

**Cinnamon Rolls.**—Take one cupful of scalded milk, add two tablespoonfuls of sugar, one-half teaspoonful of salt, four tablespoonfuls of shortening to the hot milk. Cool until lukewarm and add a yeast cake

softened in one-fourth cupful of warm water. Mix with sufficient flour to handle and knead thoroughly, then allow the bread to rise until treble its bulk. Cut down and fold and let rise again. When light roll into a sheet one-half inch in thickness and spread with melted butter, sprinkle with sugar and cinnamon. Roll like a jelly roll and slice into one-inch slices. Place in a baking pan and allow to rise again. Bake in a hot oven twenty minutes.

For the pecan rolls place a gener-

ous portion of butter and brown sugar with a half cupful of pecans in the bottom of the pan. Place the rolls and bake when light. Turn upside down and serve.

**Spiced Hot Cross Buns.**—Prepare the above mixture, make the rolls into rounds after adding one-half cupful of currants or a mixture of currants and raisins, a teaspoonful of cinnamon and one-half teaspoonful of allspice. Cut a cross on the top of each with a sharp knife just before baking.

**Spice Cake.**—Sift two and one-half cupfuls of pastry flour with one-half teaspoonful of soda, one teaspoonful of baking powder, one-fourth teaspoonful each of allspice, nutmeg, mace and one-half teaspoonful of cinnamon. Sift three times. Cream one-half cupful of butter, add two cupfuls of sifted brown sugar and cream together until light and fluffy. Add two eggs well beaten and the flour mixture alternately with one cupful of sour milk. Beat well after each addition and bake in a greased tin eight by eight inches. Bake fifty minutes.

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of Agriculture. They may then be cooked by any preferred method. If a gas oven is used, have the chops two or three inches below a moderate flame. Sear them on both sides. Then lower the flame and continue the cooking at reduced temperature. Turn the chops occasionally, but do not prick the brown crust. Do not let the bacon scorch. It may be found more convenient, after searing the chops under the flame, to transfer the broiler to a moderately hot oven (375 degrees to 400 degrees Fahrenheit) to finish the cooking.

If the chops are to be pan-broiled in a very heavy skillet heated sizzling hot, they may be seared quickly first on both sides and then, with a rack slipped under them, finished in a moderately hot oven. By either method, double loin chops from one and one-half to two inches thick require 25 to 30 minutes. Season with salt, pepper, and butter, and serve on a hot platter the moment they are done to the right turn.

Experiments in growing Turkish tobacco in Canada, near Leamington, Ontario, have proved successful.

**Lamb Chops, Rolled in Bacon, Tasty**



Wrapping Loin Lamb Chops in Bacon.

Whether single or double, from loin, ribs or shoulder, always have lamb chops cut uniformly thick, and the fell removed. Double chops are often featured by "chop houses" and grills because they can be cooked to a tender juiciness without drying out. They

are especially good broiled over a coal or wood fire, but excellent results may be obtained with the flame of a gas stove, an electric grill, or a heavy skillet.

Double loin chops may be boned, rolled, and wrapped in sliced bacon, suggests the bureau of home economics of the United States Department



**Mothers... Watch Children's COLDS**

COMMON head colds often "settle" in throat and chest where they may become dangerous. Don't take a chance—at the first sniffle rub on Children's Musterole once every hour for five hours.

Children's Musterole is just good old Musterole, you have known so long, in milder form.

This famous blend of oil of mustard, camphor, menthol and other ingredients brings relief naturally. Musterole gets action because it is a scientific "counter-irritant"—not just a salve—it penetrates and stimulates blood circulation, helps to draw out infection and pain.

Keep full strength Musterole on hand, for adults and the milder—Children's Musterole for little tots. All druggists.



Discoverer Honored

At Wickenburg, Ariz., the adobe house in which Henry Wickenburg lived and died fifty years ago, will become a curio of a guest ranch. The house is to be part of the Bar F X ranch. Henry Wickenburg was the discoverer of the famous Vulture gold mine.

**May Be Exceptions to Rule**

Atchison has a very sensible woman. She is deeply in love with a certain man and is determined to marry him because he is a poor dancer. She argues that a poor dancer is very apt to be good at making a living.—Atchison Globe.

**that sluggish feeling**

Put yourself right with nature by chewing Feen-a-mint. Works mildly but effectively in small doses. Modern—safe—scientific. For the family.

**Feen-a-mint**



FOR CONSTIPATION

**Enough's Enough**

"When humor becomes too acute I pinch myself, fearing that one of us has become unbalanced and that perhaps I am the one," says Heywood Brown, theatrical critic.—Woman's Home Companion.

**KILLS 103 RATS ON NEBRASKA FARM**

A Nebraska farmer killed 103 rats in 12 hours with K-R-O (Kills Rats Only), the product made by a special process of squill, an ingredient highly recommended by the U. S. Government. It is sure death to rats and mice but harmless to dogs, cats, poultry or even baby chicks. K-R-O is today America's most widely used rat and mouse exterminator. Sold by druggists on money back guarantee.

**Looking Forward**

Philosopher—It is safe to prophesy that civilization will continue for at least fifty centuries.

Cynic—Yeah? And when will it start?—Life.

**FARM WOMAN BENEFITED**

After Taking Lydia E. Pinkham's Vegetable Compound

Lickdale, Pa.—"Before I was married, my mother and sister and I did all the farming work on a 64-acre farm for eleven years. I married a farmer and now in addition to my housework and the care of my children I help him with the outside work on our farm. After my last child was born, I began to suffer as many women do. Finally our family doctor told me to try Lydia E. Pinkham's Vegetable Compound. I did and now I am a new woman and I know that good health is better than riches."—Mrs. CLYDE I. SHERMAN, R. #1, Lickdale, Pa.



**This and That**

Try too much to inspire a man and he may seek some one who doesn't.

You don't remember your Latin unless you have to continue to use it.

Some boys, somehow, learn good manners though seeing scarcely any.

It is no fun cutting a spurge unless you have money enough to do it with.

When you pretend you already know the secret, some one will tell it to you.

A sense of humor is one of the greatest blessings. It can even make trouble look foolish.