

## CLASSIC AND QUAINT BROUGHT INTO THE FASHION PICTURE

By CHERIE NICHOLAS



In the realm of evening frocks the very air breathes of romance. Styles of the past reincarnated into modes of the present, thus fashion's magic wand is working miracles. Would you be statuesque like a goddess of ancient Greece, or would you reflect the quaint charm of mid-Victorian days? You will find the answer in the lovely dine, dance, and party frocks which grace the 1930-31 midseason showings.

A gathering of the elite attired in formal evening regalia takes on somewhat the aspect of a historical pageant, for our contemporary fashionists have delved into the history of dress for inspiration, gathering all that is loveliest irrespective of whether the

period be that of the Middle ages, the first or the second empire or the golden age of Pericles.

And so fashion's followers find themselves living in an age of romance so far as evening dress is concerned. Side by side in the procession of beautifully clad women goes sauntering a chastely classic gown of Grecian inspiration, its statuesque silhouette contrasted by a quaint frock

whose naive fall-off-the-shoulder décolletage is its charm.

In the picture we see the classic lines of an exquisite lace gown silhouetted against the background in contrast to the girlish dance frock pictured in the foreground. Youth is expressed in every detail of the dainty dress of powder blue satin, which features a beguiling off-the-shoulder and puff-sleeve arrangement. Romantic necklines such as this and which recall the adorable portraits of sweet Jennie Lind in her lovely low-neck gowns, have found their way into the modern picture, much to the delight of those who are seeking the picturesque. The circular skirt of this winsome frock is handsomely encrusted with lace. The ornate decoration of appliqued flowers adds beauty.

It is a far cry from the ingenu frock in the foreground to the sophisticated lace model as shown, and yet who can say which is the lovelier? Jeanette Loff, a recent recruit to the Hollywood clan of film stars, wears this lace fantasy and it is particularly becoming to her graceful, slender figure. The lace of which it is made is a pinkish beige posed over a satin foundation in exactly the same shade. Its cape effect and its wide flounce are important style details.

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## EVENING STORY FOR THE CHILDREN WHEN THE SANDMAN COMES

By MARY GRAHAM BONNER

You have heard before how parrots behave in a zoo when the rain falls down on the roof, but now you must hear the story of Mrs. Red Winged Parrot and some of her friends.

"Of course," said Mrs. Red Winged Parrot, "it would not be surprising to



They Spread Their Wings.

me if you wondered if I really and truly meant what I said a few minutes ago.

"Parrots are often not supposed to mean what they say. People like to

have parrots copy them, and then they say we are just copying parrots.

"Very ungrateful of them, after they have taught us to copy them, and wish us to copy them.

"However, I must continue. "You see a great many people take baths at one time, and then, at quite another time altogether, they take their drinks of water.

"They don't save time as we do, and yet they are always rushing around as if they were trying to catch up with the time that they have lost."

"What you say is absolutely correct," shrieked Mrs. Yellow Winged Parrot, shaking her head wisely.

"Now we parrots can drink and have our baths at the same time.

"We can open our beaks for the drops of water to refresh us, and we can shake our feathers and get fine and clean.

"And all at the same time." "So we can," said Mrs. Yellow Winged. "There is certainly no mistake about that."

"Now you take our cousins who live in people's houses," said Mrs. Red Winged, "they never get over that sensible idea and habit of ours.

"They may hear the rain on a tin roof and they spread their wings all

in readiness to get their bath.

"Of course the tin roof keeps the water from falling in—which I think is most extremely stupid, but at the same time I must admit that it is pretty smart of our dear cousins never to forget the ways of parrots who are wild."

"Isn't it splendid of them?" said Mrs. Yellow Winged, proudly.

"And they do the same thing when they are kept in bird houses and hear the rain pattering on the glass," said Mrs. Red Winged.

"Ah yes, they do, the sensible dears," said Mrs. Yellow Winged.

"To be sure," continued Mrs. Red Winged. "But now we must be having supper.

"Do you eat twice a day, too?"

"Yes," said Mrs. Yellow Winged.

It began to rain now, and as these parrots were in the zoo they spread their wings as though the rain would fall down on them.

Alas, they found as usual, that rain would not go through a roof.

To parrots that is always a disappointment.

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Georgia sends out health education circulars with its auto license tags.

## Checking Up on the Cost of Food

(Prepared by the United States Department of Agriculture.)

Most home makers think they know in a general way the probable cost of the food materials needed in their families for a week or a month. Nevertheless there is a surprising fluctuation in the monthly item for food at different seasons. It is due not only to the kinds of food available and the local retail prices, but also to changes in the make-up of the household, the number of house or dinner guests, the number of days in the month, and even the number of hired persons who eat meals.

For example, the father may be away on a business trip during February, which is a short month, anyway. Because of his absence there may be little or no company. In March, a thirty-one-day month, the spring holidays from school or college begin, the boy or girl away from home returns, bringing a friend, perhaps, and there is more or less entertaining. Spring sewing or cleaning possibly adds a dressmaker or charwoman to the number of persons to whom midday or other meals are served. Regardless of the current prices for food, it is clearly impossible to compare the March bills with those of February.

Nobody can tell you how much either month's food should cost, but there is a simple way to estimate this with reasonable accuracy. If you have previously kept accurate accounts and know how many persons ate meals

during each month, try this plan, suggested by the bureau of home economics of the United States Department of Agriculture: Get out the bills for the same month last year, and divide the total by the number of days in that month. Divide again by the number of persons in the family. What is the result? Forty cents? Fifty cents? Sixty cents? This is the approximate cost of feeding one person for one day at your standard of living. If there were many changes in the make-up of the household for the month you are analyzing, you may prefer to credit each person with the number of days he or she ate meals and divide the total food cost by the total number of person-days. The result will be similar to the other figure. If you have no records make the best guess you can, and when you make next month's food budget revise the estimate as necessary.

### Swiss Steak

Pound into both sides of a three-pound round steak with the edge of a thick saucer, one cupful of flour well seasoned with salt, black pepper and paprika. Sear brown on both sides in sweet fat in a very hot skillet. Pour in enough hot water to half cover the steak. Cover the skillet tightly and let simmer, not boil, for an hour. More water may be added if necessary. The rich sauce formed is very delicious. Serve with potatoes, boiled hominy or rice and one green vegetable.

## Some Timely Hints

### for the Homemaker

If doughnuts crack in cooking, try a little less baking powder in the recipe.

Hearty meals should be followed by light rather than rich desserts.

Molasses is recommended for children's sweets because it is rich in iron and calcium.

The wisest parents wish to understand and help rather than to dictate to their children.

Attractive garnishes often make the difference between an appetizing dish and an uninteresting one.

Apples baked in maple syrup, with a piece of butter in the center, will be a rich satisfying dessert for dinner.

A good workman is known by his tools, so the home maker buys kitchen utensils of good quality and takes good care of them.

## SOME FOOD HINTS THAT WILL INTEREST THE FAMILY

By NELLIE MAXWELL

Every mother knows how hard it is to force children to eat the food they should eat. The only way to accomplish this is to begin with the baby. Food and feeding time will be a happy time if habits of correct eating are formed early. The child who has had his own way in all things is going to make a difficult adult to live with or for other people to enjoy being with. It takes but little patience to train a baby, but often it is difficult when the child has become willful.

All foods given children should be simple, well cooked, easy to digest and attractively served. Tasting the food before being served is an important duty for the mother or nurse, to be sure it is palatable, for often dislikes have been formed that are hard to overcome by one dish of poor food.

The following are a few breakfast suggestions:

**Orange Honey Crispy.**—Peel an orange and separate into sections, removing the membrane. Allow six to

eight sections for each serving. Dip each section into honey and turn over in rice or corn flakes, puffed wheat or any of the light cereals which have been warmed until crisp in the oven. Arrange on an attractive plate and serve. Maple syrup may be used in place of honey for variety.

**Breakfast Cocktail.**—One beaten egg yolk, a pinch of salt, a teaspoonful of honey and the juice of two oranges. Beat well and serve cold. This supplies iron from the egg yolk and vitamins from the orange juice. This is a good drink to give as a mid-meal.

All the above recipes are equally good for the nursing mother who needs to take as much liquid as possible.

For a child of six years the addition of the juice of half a lemon to a glass of orange juice is recommended to give increased vitamin C and to prevent and cure tooth troubles.

**Frosted Orange Juice.**—Into a large glass pour a cupful of orange juice. Add a spoonful of vanilla ice cream and stir a moment, then serve.

**Panned Oysters.**—Drain the oysters and put into a hot pan with two

tablespoonfuls of butter for each pint of oysters, sprinkle with salt and pepper and cook until the edges curl. Serve very hot with finely minced onion and french dressing on lettuce.

**Preserved Watermelon Rind.**—Cut the red portion from the watermelon rind, remove the green skin and cut the rind into inch pieces. Soak the rind in lime water using two quarts of water and two tablespoonfuls of lime; let stand three and one-half hours. Drain and let stand in fresh cold water for an hour. Drain and cook for an hour and a half in clear water, or until tender. Drain, make a syrup of two pounds of sugar and four quarts of water, drop in the rind after it has begun to boil, add one thinly sliced lemon that has been cooked in very little water until transparent. Add such spices as one wishes and cook until the syrup is thick. Pack in jars and seal.

Take canned cherries or large strawberries drained from their juice, toss them into egg white and sugar prepared as for a meringue. Chill and serve in sherbet glasses.

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## Coffee Meets Food Law Requirements

(Prepared by the United States Department of Agriculture.)

Does your breakfast coffee have a smooth rich flavor with just a slight sharpness to give it refreshing zest?

It should have, and most of the 1,400,000,000 pounds imported annually into the United States do have, says the United States Department of Agriculture. Inspectors of the food and drug administration seldom find coffee to be in violation of the pure food law. Adulterated coffee is immediately seized to prevent sale to a public which wants and has a right to expect its coffee to be pure.

The coating of the coffee berry known as "silver skin" has no beverage value and is removed before roasting. This skin not only covers the

berry but continues into the fold or crease, from which it is very difficult to remove. Some of this chaff is taken out in the process of grinding, but a small amount is sure to remain. Any good brand of ground coffee bought at the store may be expected to contain approximately 2 per cent of coffee chaff, say the officials.

However, inspectors in Mississippi recently found a shipment of coffee which contained as high as 20 per cent chaff in some samples. They immediately recommended seizure. Examination by government scientists indicated that a very clever attempt was being made to defraud the public. Chaff from the coffee bean had evidently been ground, molded, and mixed with whole coffee.

## Cleanliness Vital When One Has Cold

For the person who cooks the food as well as for those who eat it, there is no more important health measure than thorough and frequent hand cleansing with soap, warm water and a nail brush. The woman who is suffering from a cold or any other communicable disease is doing herself as well as her family an injustice by pottering around the kitchen when she should be in bed. If there is some good reason why it is necessary for her to be up and about, she must be especially careful to use plenty of clean handkerchiefs and to keep her hands clean.

## Brittany Druid Stones

Brittany, the "Land of the Sea," is one of the oldest lands in the world, and its Druid stones of colossal size date back thousands of years before the Christian era and, like those at Stonehenge, in England, are visited annually by thousands.

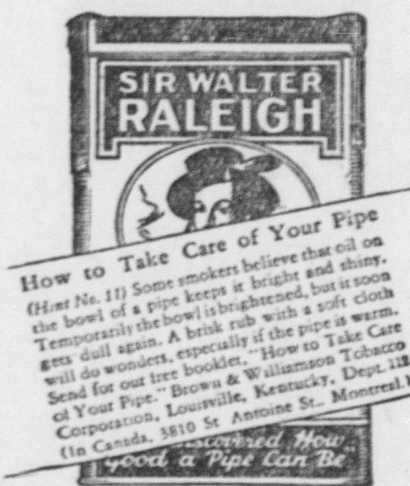
St. Malo, on the coast, has the appearance of a large ship at anchor. It stands on a rocky peninsula and is surrounded by massive walls which were built in the sixteenth century as a defense against the French and the British. The town is named after a Welsh monk named St. Malo, or Maclou, who held a bishopric there in the sixth century.

Don't bother to "make this simple test"



But if you must convince yourself, try some ordinary tobacco in an old pipe. Note result in chaff on the bottom of your left shoe.

Then try some ordinary tobacco in your favorite pipe. Note on other shoe. Finally, try some Sir Walter Raleigh smoking tobacco in any good pipe. You won't have to note it anywhere, for you'll notice with the very first puff how much cooler and milder it is. It stays so, right down to the last puff in the bowl—rich, mellow and fragrant. Your regular tobacconist has Sir Walter, of course. Try a tin—today.



IT'S 15¢—and milder

## Large Georgian Family

Up among the north Georgia mountain tops is a big family, one that includes a set of triplets, nine sets of twins, numbers nearly four-score, and eats 50 pounds of flour at a meal. Dr. Joe P. Bowdoin, deputy health commissioner, has the name of the fifty-seven-year-old grandmother on his records, he says. The woman is the mother of 18 children, including the triplets and three of the sets of twins. Her grandchildren include six sets of twins, and there are 50 of them, the oldest being fifteen.—Indianapolis News.

## The Moral of It

The Harty financial crash in London, a nine-figure crash, led President Grace of the Bethlehem Shipping corporation to say in an interview:

"Harty was a fine young chap—for that matter he's still young—and he did splendidly, working like a slave, for ten or twelve years. Then—good-by.

"Harty's case shows us why the highroad to success has so few travelers. Nearly everybody gets lost trying to find short cuts."

## Hooray for the Yam!

The sweet potato has been found to contain a kind of starch needed for weaving cloth. Heretofore 250,000,000 pounds of starch was used annually in textile mills, much of it being imported.—Country Home.

Wright's Indian Vegetable Pills correct indigestion, constipation, liver complaint, biliousness. They're Sugar Coated. 25c a box. 372 Pearl St., N. Y. Adv.

## Few Sand-Hill Cranes

The sand-hill crane, noted for its amusing courtship antics, is almost extinct in this country.

## Radios for Police Cars

Oklahoma City plans to equip its police and fire cars with radios.

The rain falls, but it gets up again in dew time.

DR. J.D. KELLOGG'S  
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## Poisoned Paste Exterminates Silverfish

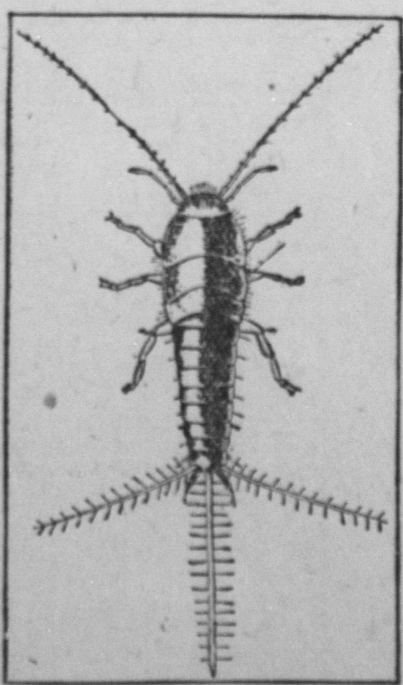


Preparing a Poison Paste to Get Rid of Silverfish or Slickers.

(Prepared by the United States Department of Agriculture.)

When you give the attic its annual turning out you may see some shiny little flat insects darting here and there, especially near books and clothing and other stored articles. They are silverfish or slickers, which damage textiles such as cotton, rayon, or silk fabrics by eating the size or finish, if it contains starch, glue, or gum. This insect likes a dark place where it can live undisturbed. Frequent use and airing of clothing and other articles is the best protection against destruction by silverfish.

Silverfish may be easily poisoned by spreading poisoned paste on cardboard. The girls in the illustration are preparing poisoned paste to use in this way. The poison is made by adding a small quantity of white arsenic to half a cupful of paste made from flour and boiling water. Care must be taken to destroy all leftover paste and to cleanse the dishes and brushes used in preparing the paste and the boards. Put the cardboards where children cannot get them.



Silverfish.