Fur-Trimmed Suit Is Popular



It is the fur-lavished short-jacket | tention as a trimming fur. The cossuit which is holding the center of the stage when it comes to the really distinctive costume for wear about town. The vogue has to do with perfectly stunning types, which are furred to the nth degree of luxury.

Some of these midwinter suits are fairly breath-taking in their fur extravagance and animated "lines." This is especially true of the smart and colorful tweeds, the short jackets of which are bordered with showy longhaired fur which stands out about the hipline in sprightly peplum effect. Quite often the jacket is nipped in at the waistline, thus exaggerating a contour of flaring lines. Add to this a fur collar of generous proportion with wide and novel cuffs, also a matching must and the picture of a perfect midwinter short-jacket suit, as fashion

Contrasting the extreme winter types fust described is the suit is more conservatively furred with flat peltry such as astrakhan galyak, caracul, dyed lapin, and only just recently

season and on raw, chilly early spring days it will prove timely. The models illustrated are the sort that will happily bridge over from

be wearable not only during the mild-

er winter days, but all through mid-

winter to spring. They are the "classy" type which the smart set will be wearing to luncheon and matinee. The suit to the left is of red woolen material with black caracul edging the collar, cuffs, and the flaring peplum.

As to the suit shown to the right, it sounds the fashionable all-black note, in that it is made of a black velvety woolen weave, being also trimmed in black caracul.

It may further be said of the suit that it will be seen everywhere this spring. Not that it will always be strictly a suit version but rather the trend is to jacket costumes, such as accent contrasts between the skirt and vivacious little coatees.

(@. 1931, Western Newspaper Union.)

Oatmeal With Raisins

Cover four tablespoonfuls of raisins with rapidly boiling water and let stand long enough for them to swell and soften. Then cut the raisins in halves if they are large. Stir these into left-over oatmeal. As much as two cupfuls of the cereal may be used. It is a good plan to have the oatmeal warm when the raisins are added. Moisten small molds or cups with cold water and then pour in the cereal mixture. Chill and serve with a little sugar and cream or rich milk.

Extra Educational Course

"Experience," says Hi Ho, the sage of Chinatown, "is a great teacher, but her classes are largely made up of people who had to stay after school for not passing the common-sense exvantage in one respect, in that it will amination."-Washington Star.

Bedtime Story for the Children

By MARY GRAHAM BONNER

"Of course I looked very expensive

and in truth I was very expensive, for

I wasn't worth my price and that

makes an object most tremendously

poor. I was nervous and not well

and strong and so I couldn't go

"Well, you see, my works were very

cheaply made inside.

expensive.

steadily.

Use Steam Pressure for Canning Meats

of Agriculture.)

The steam pressure canner should always be used for canning meats or chicken, says the United States Department of Agriculture. To be safe, meat must be processed at 250 degrees Fahrenheit. This temperature is higher than boiling water, and is only obtainable under a steam pressure of 15 pounds. Improperly sterilized meats may cause food poisoning.

In choosing a steam pressure canner, see that it is strongly built and that the top clamps on tightly so that there is no leakage of steam when it is closed. There must be an air outlet with a pet cock. The top should be equipped with a pressure gauge, a thermometer, and a safety valve. One serves to check the accuracy of the other. In size, a pressure canner should be suited to the kind of containers to be used and the probable number to be handled at one time. In case the canner must be lifted on and off the stove during canning, it is also important that it should not be too

After slaughtering, the meat may be prepared for canning as soon as the animal heat has disappeared. The meat is always cooked and seasoned before canning, just as though for immediate serving. It may be roasted. fried, or stewed. It need not be cooked tender, but it should be cooked until the center is no longer red. Remove all bones. Pack the meat while as hot as possible and fill up the jar or can with hot gravy or stock, so that the sterilization period will not be longer than necessary.

Either glass jars or tin cans may be used for canning meats. Full directions for each step in the process will be found in Farmers' Bulletin 1186-F. "Pork on the Farm." Recipes are also given for preparing the various cuts in different ways for canning. The

"It's rather exciting-the news I

"My owner is to come for me to

morrow. And then I'll be really and

The others in the repair shop did

"I'll be beginning the new year-

to begin with the new

and keeping the new moments all

moments of the new year and I'm

heard just a little while ago.

surely and truly all right.

right.

"And what do you suppose?"

(Prepared by the United States Department | flavor and proportions in these recipes may be varied to suit individual taste, but the length of time and the temperature for the processing of each meat or mixture should never be changed. Other meats are canned similarly after first being cooked in the way desired.

Canned Roast Pork.

The ham, shoulder, or loin of pork is best roasted. Scrape the skin clean. Hams will cook more quickly with the skin left on. Wipe the piece of meat with a damp cloth. Sprinkle salt, pepper and flour on the roast. Place it fat side up on a rack in an open pan, Sear quickly in a hot oven, then re-



Steam Pressure Canning.

duce the temperature and cook slowly. allowing 25 to 30 minutes to the pound. Do not cover and do not add water. When cooked through and nicely browned, slice and pack in cans or jars to within one-half inch of the top of the can. Add gravy made from the pan drippings. There must be at least one-fourth of an inch space between the gravy and the top of the can. Close the can or jar and process in the steam pressure cooker. No. 2 cans or pint jars are processed for 45 to 50 minutes at 250 degrees Fahrenhelt or 15 pounds steam pressure. No. 3 cans or quart jars from 55 to 60 minutes at the same pressure. In case the meat is fat the time for processing must be prolonged 10

....... Broccoli Should Not Be Cooked Too Long :

....... Broccoli has come to be regarded as a sort of aristocratic relative of cauliflower, but in its native habitat-Italy ind France-it was more democratic, and eaten quite widely. The chief point to watch in cooking it is that it does not become overdone and consequently too soft to lift in whole pieces. The bureau of home economics of the United States Department of Agriculture gives the following method of cooking it:

Trim off and discard the leaves and tough lower portion of the stalks of broccoli. Thoroughly wash the remaining center stalks with flower heads attached, and cut lengthwise into strips. Drop into lightly salted bolling water, leave the kettle uncovered, and cook for 15 to 25 minutes. As soon as the broccoli is tender and while the color is still fresh green, drain, season with salt and pepper to taste, and add melted butter or other fat, or serve with hollandaise sauce.

The Siamese fighting fish has never claimed a foul, but it fights to the finish. The battlers, whose formal name is betta splendens regan, have caused fortunes to be won and lost in Bangkok. Prominent Slamese keep stables of the fighters. Tips are whispered about town on likely winners of encounters.

Breed Fighting Fish

"I was made to look expensive. I cost a lot of money-that is, I cost a good deal of money. interprets it, is complete.

How to Remove Spots Without Forming Rings

"The one who made me, and the one who had me made were more enxious to have me look well than to

watch, "because I am of gold.

"But I will tell you first of all why

I have done such dreadful things as

I have been doing lately-such as to

lose and gain time in such a reckless

tume with lightweight fur has the ad-

"They didn't care what happened to me once I was sold and they sold me seal has come in for considerable at- | for less than they usually would sell

"One day I'd feel very fine and I'd o dashing ahead, trying to make up for lost time. have me act well. "That, of course, a poor watch can

"I'm bright in a way," said the gold | a gold watch for because I was so

never do. It has never been expected of a watch and so a watch shouldn't try to do it.

"Time goes right on no matter what we may do. But you see I would be so silly.

"I would go ahead so fast that it was as bad as though I had lost

so downhearted that I just dragged the hours away-and lost lots of time.

"Many were the times when I felt

"The whole trouble was that I was trying to pretend that I was something I wasn't.

ture is what it is and isn't trying to be something else, then it is all right. "I was trying to act like a fine gold

"And that never does. If a crea-

watch and I was really a poor gold watch. "I was a humbug, but it wasn't my

fault. It was the fault of the people who made me. "Anyway I'm here now to be fixed up and I believe I'm to be fixed right

so that I'll be what I should be-a

good timekeeper.

Tick-tock Hap-py Tick-tock (2), 1921, Western Newspaper Union.)

In the Repair Shop.

to have a new start, and I know I'll

The others all ticked-tocked and

said they were sure this would be the

case, and they all ticked-tocked these

be like a new watch!"

Good Things for the Family Table

Removing a Grease Stain With Carbon Tetrachloride.

(Prepared by the United States Department of Agriculture.) One of the commonest of the little accidents that occur at home is getting an unsightly spot on a dress we were counting on wearing. Grease spots, like those made by salad dressing or other food, or by car grease, can be taken out comparatively easy by means of several different fluids, but on some fabrics after cleaning a faint, still larger spot remains where the original damage occurred.

CARBON

RACHLORID

Just why do rings form? They are caused in two ways. The extra dressing in the material often dissolves in the cleaning fluid and backs up to form a ring. The other cause is the spreading of soil by the fluid. Most silks, especially the less expensive ones, are heavily dressed in the finishing process of manufacture. This gives them a better feel, better draping qualities, and a greater weight. The materials used in this finishthe waxes, gums, sugar, dextrine, and glue, are apt to cause rings when the cleaning fluid is applied. They are dissolved, carried back to the edge of the damp portion, and left there as the fabric dries. Another cause of rings is that the stain merely spreads, and is not removed from the fabric, The grease spot or soil already on the garment may just dry in again, as the cleaning fluid evaporates. Often our dresses are slightly solled even when usually necessary to dip the entire dress in naphtha or gasoline to remove a spot satisfactorily.

Whether a spot comes out without leaving a ring also depends on the weave and color of the material that has been stained. A ring will not show as plainly on rough and figured fabrics, such as rep or flat crepe, as it does on smooth and plain-colored materials. One cannot hope for great success in getting a spot out of light neutral-colored satin.

"Spots may be taken out of almost any fabric, however, if the cleaning fluid is applied carefully," says an expert in the bureau of home economics of the United States Department of Agriculture. "Most cleaning fluids, such as chloroform, ether, wood alcohol, gasoline, and carbon tetrachloride, are very good. Of these, carbon tetrachloride is the least likely to form rings. It has additional merit of

being noninflammable." Here's the method of procedure recommended by the bureau: "Place a smooth pad of clean white material under the part of the garment to be cleaned. Next, put clean white blotting paper on the pad and place the garment wrong side up with the stain on the blotting paper, right side next to the blotter. Use a soft rag, and take care not to allow the stained material to become very wet. Always brush lightly from the outside of the it does not show. In that case it is spot toward the center and spread the spreading the stain.

Oh, for the fresh spring season, When the groves are in their prime, And far away in the future, Is the frosty autumn-time!
—William Cullen Bryant.

A salmon dish flavored with almonds makes an excellent late supper dish. It may be prepared ahead

of time, and this is an advantage. Almond Souffle of Salmon.-Shred one pound of cooked salmon, add

one-fourth pound of finely minced blanched almonds, one teaspoonful each of onion juice and worcestershire sauce, one egg, white and yolk beaten

moisture unevenly into the surrounding goods. The secret of the trick is to spread or 'feather' out the liquid into the fabric surrounding the treated section until there is no definite edge when the material dries. This prevents the ring. It is always well to hasten the drying by brushing with a

dry rag." If the grease stain has been caused by a mixture of food materials, not all of which are grease, it is well to brush the spot lightly with a small clean dry brush before beginning to remove the stain. In this way, particles of food may be loosened and brushed off with less chance of dissolving them and separately; salt to season and one I the yolks of the eggs and mix well, cupful of whipped cream folded in the last of all. Turn into well oiled molds and set in water. Cook for thirty minutes or until the center is firm. Serve with a white sauce.

Shrimp Supper Dish .- Take one pound of small shrimps, two large slices of bread. Moisten the bread with two cupfuls of milk, add a teaspoonful each of onion juice and worcestershire sauce, three sprigs each of parsley and thyme, one bay leaf, a blade of mace finely chopped, onefourth of a grated nutmeg and a tablespoonful of butter. Mix well and bake in a casserole; cover with buttered crumbs,

Cream Cheese Pie .- Mix one-half cupful of sugar, one tablespoonful of flour, one-eighth teaspoonful of salt and the grated rind of an orange. Add one and one-half cakes of cream cheese, work in one-half cupful of cream, add two beaten egg yolks and a few drops of vanilla, then fold in the stiffly beaten egg whites. Pour into a pastry shell and bake in a slow oven until firm. Serve cold with

strawberry jam.

Cheese Loaf.—Take two cupfuls of grated cheese, one cupful of bread crumbs, one cupful of mashed potato, two tablespoonfuls of minced parsley. one-eighth tenspoonful of pepper, onehalf teaspoonful of salt and two well beaten eggs. Mix the cheese, bread crumbs, potatoes and seasonings. Add

then fold in the whites of the eggs. Put into a greased bread pan and bake in a hot oven twenty minutes or until firm.

> Fruit Cocktail.-Take a can each of apricots and peaches, add one teaspoonful of lemon juice and one tablespoonful of confectioner's sugar. Cut the fruit into cubes and arrange in glasses. Just before serving, after adding some of the fruit juices and more lemon juice, cover with ginger

Lyonnaise Spaghetti.-Take half a pound of spaghetti, cook until tender in boiling salted water; drain. Chop one onlon, one green pepper, one pimiento, add to four tablespoonfuls of bacon fat and cook until the mixture begins to brown. Add the spaghetti and cook until browned. Serve with meat in place of potato.

Sour Cream Spice Cake.-Beat one whole egg and the yolks of two, add three-fourths of a cupful of granulated sugar, three-fourths of a cupful of sour cream in which half a teaspoonful of soda has been dissolved. Stir into the mixture two cupfuls of flour which has been sifted with a teaspoonful of baking powder, a teaspoonful of cinnamon and half a teaspoonful each of mace and clove. Add raisins or nuts and bake in loaf or in a square cake pan.

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