Fairy Tale for the Children

By MARY GRAHAM BONNER

Netty, "as I was busy swinging by my tall and didn't pay much attention to the people outside of my zoo room."

Netty and Elsie were both monkeys. "Well," said Elsie, "I was sitting on my perch, and so I heard what was being said.

"But let me tell you, the keeper told them some things."

"What did the keeper tell them? What did the people say?" asked

"Listen, and I will tell you," said Elsie. So Elsie and Netty sat on the same

perch and Elsie put her arm around Netty and said: "Keep calm when you hear it, for

the keeper set the people right." "Good," said Netty. "The keeper is always doing things for us.

"He is splendid." "He most certainly is," said Elsie, "and he says that only people who

***** CORN FRITTERS ARE RICH, SUBSTANTIAL \$

(Prepared by the United States Department

of Agriculture.) When the lunch or supper supplies seem a trifle less hearty than usual, it Is a good time to have fritters, which are rich and substantial-in fact, too substantial to have in addition to other foods on a heavy dinner menu. With cold meat at any meal, they are tasty and appetizing. Fritters may be made of many materials, but are extra good when the basis is canned corn. The recipe below is from the bureau of home economics of the United States Department of Agriculture.

1% cups sifted soft- 1 cup liquid, elwheat flour 2 tsp. baking powcanned corn or milk, or the two

% tsp. salt mixed
l cup drained 1 egg
canned corn 1 tbs. melted fat Mix the flour, baking powder, and

salt. Mix the juice from the canned corn or milk, or whatever liquid is used, the egg after it has been beaten slightly, and the canned corn. Stir this liquid mixture gradually into the dry ingredients. Add the melted fat. If the corn is very moist, even after the liquid has been drained from it, more flour may be needed. Dried corn which has been soaked and cooked until tender muy also be used.

Fry the corn fritters in deep fat or. if preferred, in a skillet in shallow fat. In either case drop the mixture by spoonfuls into the fat and fry rather slowly. The fritters need time to cook through to the center before the outside becomes too brown. Drain the fritters on absorbent paper and serve

Washington's Dinner Hour In his diary, George Washington re-

peatedly speaks of dinner as a daytime meal. He recounts guests who dined at Mount Vernon, then sets down how the afternoon was spent.

"I didn't hear what you heard," said | care about animals and who love them ! when they're well, or sick, or naughty, and who understand them, should be the ones who are allowed to take care of them."

"That's right," said Netty. "Just suppose we had any other keeper but the one we have.

"Wouldn't it be too dreadful?" "My dear Netty, don't even say such a thing. The very thought sends shiv-



"Listen and I Will Tell You."

ers from the top of my head to the tip of my tail."

"It makes me feel the same way." said Netty. "I was sorry the moment I had spoken that thought of mine." "Oh," said Elsie, "we have a keeper who means what he says and who

Those persons and things, then,

that inspire us to do our best, that make us live at our best, when we are in their presence, that call

forth from us our latent and unsus-

pected personality, that nourish and support that personality-

those are our friends.—Randolph S. Bourne.

In many homes fresh cookies are so

amount baked at one

time. Here is the ice-

box cooky which may be

kept many days and

when a tin of fresh cook-

ies is wanted, slice off a

few, put them in the oven

and bake them as brown

Ica Box Cookies .-

and sods, one cupful of nutmests, one rolls quickly, brush with melted lard

Take one cupful each of

much more enjoyed than a large

as you like.

butter, brown and granulated sugar,

two eggs, one tenspoonful each of salt

teaspoonful each of almond and

vanilla extract and four and one-

fourth cupfuls of flour. Cream the

butter, add the sugar, eggs and other

ingredients. Roll into two rolls and

let stand on a cloth in a pan placed in

the ice box. The cloth keeps the

Jackets Last Word in Economy

lives up to it."

"What do you mean by that?" asked Netty. "I know the keeper is perfect. "But tell me Just what those words mean." "Well," said Elsie, "there are some

people who will say: "'I love little children. They are so dear tnd sweet.' And then if a little child gets dirty or does something wrong (which we're all very apt to do once in a while) or if the child is tired and not feeling well, some of

these people don't act as though they

did love little children at all.

"There are others, too, who will say they love animals and yet will leave their pets alone for hours and hours and hours, with nothing at all to do and no place to play in.

"But the keeper is different. He says he loves people, and he does." "Now I know what you mean," said Netty. "And I agree with you. There is no make-believe about our keeper. "He attends to us and plays with

And then the one monkey, sitting with her arm around the other, told how the keeper had said to the people that the monkeys were so good, so clean, so intelligent and that they were just as lively as they could be. and if one monkey did something naughty it no more meant that all monkeys were cross than if one person should do something mean.

Oh, the monkeys were happy to have such a good, understanding keeper.

Hints About Things Good to Eat

By NELLIE MAXWELL ******************************

Another food so much liked in all

our homes is fresh rolls. It takes

time to prepare a light and crisp roll.

Here is a recipe which will keep for

a week or longer in the ice chest and

a pan of biscuits may be baked any

Ice Box Rolls,-Dissolve two com-

pressed yeast cakes in one-fourth of

a cupful of warm water, adding two

teaspoonfuls of sugar. Add two table-

spoonfuls of shortening, one tenspoon-

ful of salt, one-half cupful of sugar

to a pint of boiling water. Beat two

eggs and mix all together with four

cupfuls of flour. Beat well, then add

three and one-half cupfuls more of

flour, mix well with a spoon but do

not knead. Set away in the refriger-

ator until the next day at noon, when

it will be ready to use. Handle the

or sweet fat when they are placed in

the pan, Let stand until more than

double their bulk; keep covered while

With these two mixtures in the ice

box, one may be ready for the unex-

rising in a warm place.

pected and need not worry.

time one cares to serve them:

one's taste suggests.

half a nut meat, a raisin or cherry as | ful of sugar. Scald a pint of milk,

(C), 1931, Western Newspaper Union.)

Forcemeat Makes a Good Stuffing



Stuffing a Breast of Lamb With Forcemeat.

(Prepared by the United States Department of Agriculture.) Did you ever try roast breast of lamb, stuffed with "forcement"? Forcemeat is a chef's name for a wellseasoned mixture of chopped ment,

bread crumbs, and vegetables, used for stuffings of various kinds. The bureau of home economics of the United States Department of Agriculture gives the following directions for preparing this cut so that all the delicious flavor of roast lamb is retained and the meat is tender. The breast is one of the least expensive cuts of lamb.

Select a breast of lamb, including the foreshank, which will be used to make the forcement stuffing. Have the butcher crack the bones of the breast so that it can be served between the ribs. Wipe the meat with

a damp cloth. Remove the foreshank, and trim off the meat and grind it. Make a pocket in the breast by cutting through the flesh close to the ribs. Sprinkle the inside of the pocket with salt and pepper, pile in lightly the hot forcement, made according to the directions below, and sew the edges together. Rub the outside with salt, pepper and flour. . Lay the stuffed breast, ribs down, on a rack in an open roasting pan. Do not add water. Place the roast in a hot oven (480 degress F.) and sear for thirty minutes. If there is not sufficient fat to keep the meat from drying out, baste with melted fat, or lay a strip or two of bacon on top. After searing, reduce the oven temperature rapidly to 300 degrees Fahrenhelt and continue the cooking in the open pan until the meat is tender. The total time required will probably be one and one-half to one and three-fourths hours. If there is more stuffing than the breast will hold, bake it in a separate dish or use it as stuffing for onions to serve with the ment. Serve with brown gravy made from the drippings.

For the baked onlons, choose a large, mild-flavored variety. Cut the onion in half crosswise and simmer in lightly salted water until about half done. Lift the onlone out and arrange on a baking dish. Remove the centers without disturbing the outer layers. Chop the onion centers and add to the forcement stuffing. Fill the onion shells with this mixture, cover, and bake in a moderate oven for about one-half hour, or until the onions are tender. Remove the cover from the baking dish during the last of the cooking so that the onions will brown well on top.

Forcemeat Stuffing.

Ground lean meat 1 sprig parsley from the forefrom the fore-shank % tsp. celery seed 2 cups fine dry % tsp. savory bread crumbs 2 tbs. butter seasoning 1 tsp. salt % cup chopped cel- % tsp. pepper

Melt the butter in a skillet, add the celery and onion, and cook for two or three minutes. Add the ground meat and stir until the juice evaporates and

A Few Little Smiles WOULD YOU BELIEVE IT?

"I don't take tips, sir."

"Our prices are reduced." "Things were much better in our day."

"I shan't want a holiday this year, sir."

"May I offer you my seat, miss?"

"The editor will be pleased to accept your contribution." "I never criticize the government."

"Yes, we've had our cook six years." "I think she is better looking than I am, dear."-Passing Show.

Barred

A neighbor offered Martha who was admiring his pupples, one of the rat terriers.

"I know mother won't let me have it, because we don't raise rats, and her grocery bill is about all she can stand," said the philosophical six-year-

WAS NEVER LIFTED



"Has she ever had her face lifted?" "Where could you find a thief who would want to steal such a thing?"

Fickle

"The styles are changing very fast,"
Said Bessie to Marie
"And it's just the same with husbands,

I'm changing mine, you see."

Utilizing It "I want to return this license."

"Won't the girl marry you?" "I thought I was getting a hunting

"Can't refund your money." "Then I guess I'll have to go hun ing for a girl."

Charged Plenty

Bride (on honeymoon) - Why do you look so unhappy, Jim? You know that we are one now.

Groom-Yes, dear, but judging from the hotel bill I've just received the manager seems to think we're about half a dozen.

ON THE SQUARE



She-Why is this boxing ring not round? It has four corners. He-Well, this match is on the

Wags on Wags

I told my dachshund such a joke;
I thought he did not see, But, ere five minutes had elapsed. He wagged his tail in glee.

A Doctor's Night "I attended a wild party last night,"

remarked the doctor. "Why, you told me you were going to see a patient," exclaimed his wife.

"I did," grinned the doctor. "He was the wild party, and they had just brought him home from one."

The Easiest Way

Ship Captain (excitedly)-All hands on deck! The ship has sprung a leak! Voice From the Hold (sleepily) - Aw, put a pan under it an' go back to sleep!"

50,000 Years Ago

Mrs. Pithecanthropus-Look at that,' willya? Every shelf in this cave loaded down with those pieces of

Mr. Pithecanthropus-Well, what am I gonna do with my old razor blades? -Chicago Daily News.

A Toss-Up

"What's an oil prospector?" "About as good a definition as any is, a man who doesn't know whether he is four feet from a million dollars; or a million feet from four dollars."

dough from flattening and sticking to Coffee Cake Most Excellent-Disand left a large fortune at his death. stir until well mixed. the pan and thus losing its round solve one yeast cake in half a cupful shape. Slice very thin, decorate with of warm water, adding one teaspoon-



in the realm of costume design at the present moment is the jacket-plus frock. These little removable jackets are the last word in economy and as to chic, they are all that and then

One of the most popular movements | jackets provide sleeves to the sleeveless but they enable the frock to play a dual role-with the jacket a charming afternoon costume as you see in the picture, sans jacket the transformation of an informal to a formal gown. Small wonder is it, that in cre-Not only do these cunning separate ating the new spring and summer

modes, designers are working the idea for all it is worth.

The model pictured has been aptly called a "double-date" dress for reasons which are obvious. As it stands in the illustration it is ready to go stepping to most any afternoon affair from backgammon party to luncheon here or there amidst smart environment. Comes "after six" with its round of more formal dine, dance and theater parties to which this costume of lovely wine-red bemberg chiffon crepe tunes in at a moment's notice. simply by removing the jacket, thus

rendering the gown sleeveless Note the graceful girdle. It is made of shaded sheer velvet. In adjusting the jacket one may or may not draw this colorful sash through slots at the side seams. The advantage in doing so is that the jacket will not "fly open" to the annoyance of its wearer. Then, too, it gives a very charming effect to tie the jacket down across the front just as it is shown in the

picture. The merit of sheer crepe such as this bemberg type is becoming more and more apparent. There is everything to recommend it, from the fact of it being durable and practical at the same time that It is flattering as well as being sufficiently dressy for festive occasion. With good reason style creators are continuing to exploit sheer frocks in solid colors such as the model illustrated.

Quite a few of the midseason dresses of chiffon or sheer crepe are topped with either lace, beaded or self-material yokes, the latter usually in pale pink or a delectable pastel tint or pure white.

Speaking of the separate jacket, an interesting outcome of the mode is the solid-colored chiffon frock with a bolero or novelty-cut jacket of lace in matching color. A sleeveless sheer gown, if it does not have a jacket of self material, is almost sure to be complemented with a bolero or eton of all-over lace. In Paris they are

beading these lace jackets and they are very effective. (@, 1931, Western Newspaper Union.)

cool to lukewarm, add the yeast, bent well and add enough flour to make a thick creamy mixture. When light and bubbling add one cupful each of sugar and shortening that has been creamed together, add two well-beaten eggs and one cupful of raisins, the grated rind of a lemon and the juice of one-half of a lemon, one teaspoonful of salt. Beat well and add flour to make a mixture beaten with a wooden spoon stiff enough to stand erect in the dough. Set to rise until light in a warm place. Put into baking pans, cover with softened butter and sprinkle with a mixture of one teaspoonful of cinnamon and one cupful of sugar. Let rise until light and bake in a hot oven. (6), 1931, Western Newspaper Union.)

Had Enough of the Sea

On account of a shipwreck in his

teens when he was emigrating from England to South Africa, Mr. Clark of Boshof, Orange Free State, made his way inland, and vowed that he would never cast eyes on the sea again. He

ery 1 tbs. chopped onion

settled at Boshof, where he built up the meat blowns slightly. Then add an extensive general dealers' business, the bread crumbs and seasoning and

POOR POSTURE CAN BE REMEDIED

(Prepared by the United States Department | This picture was made in connection of Agriculture.) Poor posture in childhood often becomes so confirmed in people that the bones and muscles assume faulty posi-

tions permanently, to the great disadvantage of the person concerned. Bad posture crowds heart and lungs, makes the stomach and intestines sag, and causes muscle strain. It also fosters



Slight Early Rickets Caused Muscles and Ligaments to Relax.

shallow breathing, poor circulation, bad digestion, sluggish bowel action. If taken in time, poor posture can often be remedied. Sometimes it is a result of unnoticed early rickets, as in the case of the child shown in the accompanying picture, by the United States Department of Agriculture. with extension work in better posture and good health among children. It brings out the special defects that are increased by continued poor posture.

This five-and-a-half-year-old child had slight early rickets, which caused her muscles and ligaments to relax. She has a distinct hollow or groove across her chest, flaring ribs, knocked knees and lowered arches, all indications of rickets in early childhood. The remedy in this case was to give the child exercise that would tend to improve her habits of standing and sitting, so as to correct as many of these defects as possible. Also great care was given to her dlet, to include in it as many of the protective and growth promoting foods as possible.

Rice Is Served With Curried Dishes

A curry of vegetables is an East Indian idea. Rice is always served with curried dishes in the east. It is cooked separately, so that it is dry and flaky, and placed in a ring around the other ingredients of the curry, with the sauce poured over them so that the flavor is well distributed. The bureau of home economics of the United States Department of Agriculture says this vegetable curry is very easy to make and quite delicious on a cold winter night.

1/2 cup rice 4 ths. butter or 1 cup diced cnion
1 cup diced carrots
1 cup diced celery
1 cup fresh or
1 cup fresh or
2 tsp. worcestershire sauce Wash the rice and cook in two

quarts of bolling salted water. Drain in a colander, pour cold water through, and let stand over steam until the grains swell and become separate. Cook the vegetables in a small quantity of water and just before removing from the stove add the canned peas, or if fresh peas are available, cook them with the other vegetables. Use the liquid from the vegetables and add the fat, salt, curry and sauce. On a hot platter make a ring of the cooked rice, pile the vegetables in the center, pour over them the liquid.