

## Belting Ribbon Used as Trimming

By **CHERIE NICHOLAS**



WHEN costumes begin to look a bit winter-worn, as they have a way of doing during midseason, there is a never failing solution to the problem—a perfectly new hat. To answer this call for a "first hat" milliners are advocating models either made entirely of belting ribbon or ever-smart looking felts which are trimmed with belting ribbon.

Early arrivals include arresting models such as are shown in this group. The most noticeable thing about the advance styles is that they are so designed as to be worn far back on the head so as to reveal a high forehead. Then, too, brim treatments are made a feature. As you see in the picture of the all-ribbon hat shown at the top the one-sided brim effect which has proved so flattering works out very pleasingly with belting ribbon. The bow at the side indicates that all ribbon hats need not necessarily have a strictly tailored look.

The all-ribbon hat just below emphasizes the effectiveness of fine knife-

pleating. Not only does the pleated ribbon form the sharply upturned brim, but it resolves itself into rosettes at each side which give the hat a youthful look.

Wonderfully chic are the new felts which are trimmed with belting ribbon. They are being received with considerable enthusiasm. In the hat centered to the right in the picture, the idea of trimming felt with belting

ribbon is worked out with utmost success. The pleated frill at the back cleverly suggests the baby-bonnet effect which is so popular. In this instance the ribbon is brought up through slots, a treatment which milliners are adopting in many instances.

The cloche of felt shown last in the group carries the ribbon-drawn-through-slot idea very attractively.

Resort hat fashions include many of these ribbon hats, the difference being between north and south that in the headwear worn in the former is in more conservative colors, while champagne which will sojourn under sunny skies are in not only pastel shades and pure white, but in the new algerian shades which promise to be the smart color note for spring.

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## HOW TO PREPARE CANDIED SWEET POTATOES

(Prepared by the United States Department of Agriculture.)

Candied sweet potatoes are a general favorite, but not everyone knows the trick of making them tender and using corn sirup as well as sugar to candy them. The parboiled sweet potatoes are baked in the sirup mixture.

Another good sweet potato dish which can also be served in a casserole or baking dish is a combination of sweet potatoes and apples. Still another is made with pineapple to furnish the sweet-acid flavor that goes so well with sweet potatoes. All three recipes are supplied by the bureau of home economics of the United States Department of Agriculture.

**Candied Sweet Potatoes.**  
6 medium-sized sweet potatoes 1/2 tsp. salt  
4 tbs. butter or other fat  
1 cup corn sirup 1/2 cup sugar

Partially cook the sweet potatoes in boiling water, cool, and skin. Cut the potatoes in halves lengthwise, or in three pieces if the potatoes are large. Put in a greased baking dish large enough for just one layer, not packing too closely. Make a sirup by boiling the corn sirup, sugar, salt, and fat until fairly thick. Pour the sirup over the potatoes and bake in a very moderate oven for one hour or more. Turn the potatoes carefully as they are cooking.

## Wool Challie Practical for Children

(Prepared by the United States Department of Agriculture.)

While it is practically always necessary to put washable clothes on younger children, in some climates the warmth of such materials as wool challie or jersey is imperative. If handled with care, these fabrics may be washed at home, and as a rule, they do not show soil quickly. A wise mother provides special protection for them at meal-times, to reduce the number of trips to the wash tub. If lunch is carried, a large napkin should be put in the lunch box; if meals are eaten at home, an apron may be worn over the dress.

The little dress shown is a good model for developing in wool challie. It was designed by the bureau of home economics of the United States Department of Agriculture. A circular yoke at the neckline holds the full-

ness in place and eliminates any bunchiness.

The dress illustrated has raglan sleeves, and the neck is flatly bound. Trimming stitches of brown and orange bring out the structural lines of the garment and emphasize the becoming lines of the yoke. The colors harmonize with the fine brown and tan pin stripes of the material. The front opening is faced back with a loose facing, so strengthen the edge



Challie Dress With Circular Yoke.

for loops and flat buttons. A loop and button is used at the wrist to lap the cuff a little so that it may be let out later. The dress is made full through the body because of the long sleeves, which would otherwise tend to pull if the child were very active. Such a dress for winter wear should be made knee length, with a deep hem to allow for growth, turned up by hand with invisible stitches. Under it cotton bloomers are worn, but they do not show. They may be white or the color of the background of the dress material.

## Apricot Tapioca Dessert Good for Children

A dessert that is good for children as well as adults is always a satisfaction to a busy mother. Here's an old-fashioned favorite for which the ingredients may be found in any grocery store. The bureau of home economics of the United States Department of Agriculture furnishes the recipe:

1/2 pound dried apricots 1/2 tbs. quick-cooking tapioca  
1 cup water 1/4 tsp. salt  
1/2 cup sugar

Wash the apricots and soak them overnight in the water. In the morning cook the apricots until tender, and drain. If necessary, add water to the juice to make two cupsful, stir in the tapioca and salt and cook in a double boiler for fifteen minutes, or until the tapioca is clear. Force the apricots through a sieve and add the pulp and the sugar to the tapioca.

**Two Interpretations**  
"To admit that you are wrong," said Hi Ho, the sage of Chinatown, "may show that you are very fearless or somewhat scared."—Washington Star.

## Evening Fairy Tale for Children

By **MARY GRAHAM BONNER**

Little Effie Elf came along and saw Mrs. Swallow feeding her three children.

"Hello, Mrs. Swallow," said Effie Elf.

The swallow gave a shrill cry, and all the little swallows squealed for all they were worth—even though their eyes were not yet open and they didn't see to whom their mother was speaking.

"I'm not going to hurt your children," said Effie Elf. "I like chimney swallows—yes, I do."

"Do you really?" asked Mrs. Swallow. There was something about Effie Elf's voice that made Mrs. Swallow trust her and care for her almost at once.

"Well, then," she continued, "would you like to have a look at my nest? It is quite a beautiful one."

Effie Elf looked at the nest and admired it greatly. "How can you ever do so much with your fingers?" asked Effie. "It seems wonderful to me to think of being able to make a nest like that, and to put all that wonderful glue on it, too."

"Don't your fingers get sticky?"

The little swallow almost fell off the top of the chimney where she was sitting, so hard did she laugh.

And the little swallows, in their shrill little, young, voices, laughed, too, for the first time in their young, little lives!

"Little Creature, who are you?" asked Mrs. Swallow.

"I'm Effie Elf."  
"Well, and who am I?"  
"You're Mrs. Chimney Swallow," said Effie.

"And will you please take another look, and tell me where my hands are that will get so sticky, and where my



Hello, Mrs. Swallow.

fingers are with which to make a nest?"

"To be sure, to be sure," said Effie.

"How very, very stupid of me!"

"Of course, you haven't any fingers at all. And you can't get your hands sticky when you haven't any hands."

"But how do you ever manage?"

"Well, I'll tell you," said Mrs. Chimney Swallow, for she liked talking to the gentle little elf.

"In the first place," she began, "I

have feet to use instead of fingers.

"They do just as well! And I make that glue you see by rubbing my beak around my nest."

"The glue comes from my beak. Isn't that fine?"

"Marvelous," said Effie Elf. "I think your nest is one of the finest I have ever seen."

"I am so glad you like it," said Mrs. Chimney Swallow.

"And now I must teach my children to fly and you know I let my children shriek and talk at the tops of their voices."

"Some people want their children to have soft voices, but not Mother Chimney Swallow."

"She's a mother who has her own ideas."

"And feet instead of fingers," said Effie Elf admiringly!

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## Frying or Broiling Young Rabbits Best



Tender Young Domestic Rabbit Fried Like Chicken.

(Prepared by the United States Department of Agriculture.)

Most domestic rabbits are marketed at eight to ten weeks of age, and are then termed "fryers." The bones of these quickly grown rabbits are very brittle, and in preparing the meat for cooking care should be taken to break them in such a way that they do not splinter. Like young chickens and tender chops and steaks, young rabbits can be cooked by the quick methods of frying or broiling.

The bureau of home economics of the United States Department of Agriculture gives the following recipe for frying domestic rabbit:

**Fried Rabbit.**  
Choose a plump young rabbit, wipe the dressed meat with a damp cloth, and cut into pieces for serving. Beat one egg yolk, add one-half cupful milk

and three-fourths teaspoonful salt, and stir into one-half cupful flour to make a smooth batter. In a heavy skillet, heat four tablespoonfuls of fat until very hot, so that it will set the batter quickly. Dip the pieces of rabbit into the batter until well coated and drop into the hot fat. As soon as browned, reduce the heat and cook at moderate temperature for 25 to 30 minutes, or until the meat is tender. Serve on a hot platter and garnish with parsley.

For each cupful of gravy desired, use two tablespoonfuls of the pan drippings and one and one-half tablespoonfuls of flour. Blend fat and flour thoroughly in the skillet, add one cupful of milk, and stir until thickened. Add chopped parsley, salt, and pepper to season.

## Moist Bread Will Slice More Evenly

When planning an afternoon tea with fancy sandwiches or for any occasion, you will find that if the crust is cut from the whole loaf and the loaf then wrapped in a damp napkin or tea towel, and let stand for an hour or longer, that the bread will be moist and pliable and will slice more evenly. Use a very sharp knife in cutting this slices.

## Canadian Rivers

Back river is a modern name given to replace that of Great Fish river and commemorates Admiral Sir George Back, 1796-1878, the Arctic explorer who commanded an expedition to the river in 1833-35. The name Pelly lake is due to Back who named it in 1834 after Sir John Henry Pelly (1772-1852), who was governor of the Hudson's Bay company for 30 years.

## Useful, but Not Wealth

Useful, material things which are not appropriated do not come under the head of wealth. Rain, wind, clouds, the Gulf stream, the heavenly bodies, are all useful and all material, but are not directly appropriated, and so are not rated to be wealth as commonly understood.

## Good Things for the Family Table

By **NELLIE MAXWELL**

"The strongest strand in the cable that binds a man to his God is a wife's devotion."

"The purest altar from which prayers ascend to heaven is a mother's knee."

If you like the Chinese dishes this will be one to prepare for the guests who also enjoy them:

**Crab and Egg Omelet.**—If the fresh shrimps or crab is used, cook and cool. Shred one cupful of crab or shrimp. Cut

one cupful of lean pork into inch long narrow strips. Use scissors for the cutting. Soak one-fourth of a cupful of dried mushrooms, then cut into strips. Slice one large mild onion and cut fine into strips. Fry the pork in two tablespoonfuls of peanut oil until tender and brown. Add onion, one cupful of bamboo shoots and mushrooms, a tablespoonful of soy sauce,

Just before dinner beat six eggs, add the finely cut crab or shrimp and the vegetable mixture. Fry in a small amount of peanut oil in small bits like a pancake.

**Lobster Club Sandwich.**—Toast bread cut one-third of an inch thick, butter and keep hot. Allow two slices for each person to be served. Sauté the lobster in a little butter, use either fresh or canned. Season well with salt, pepper and a teaspoonful of currant jelly. Fry bacon until crisp. Place slices of bacon on toast and cover this a layer of pieces of lobster; cover with mayonnaise, then top with a piece of crisp lettuce or chilled watercress; make another layer of bacon and lobster and on top place a slice of toast. Garnish the sandwiches with sliced tomato, mayonnaise and lemon. Cut into triangles and serve.

**Pimiento Cup With Egg and Celery.**—Drain the small red peppers from their liquor, place in gem pans to fill. Fill with the following salad: Chop

one cupful of celery very fine and mix with two hard cooked eggs chopped. Into this stir one-half cupful of mayonnaise and fill the cups. Decorate with mayonnaise and small shapes cut of green pepper. Serve very cold on crisp lettuce with toasted biscuit and cheese.

**Casseroles of Salmon.**—Take two cupfuls of cooked, shredded salmon, two tablespoonfuls of tapioca uncooked, one cupful of milk, two tablespoonfuls of butter, one-fourth teaspoonful of salt, a dash each of pepper and paprika. Mix in the order given and bake ten minutes, then cover with small baking powder biscuit and finish baking.

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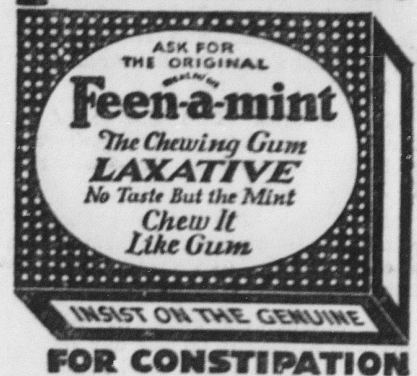
## Improved on Nature

Many of the flowers that adorn our gardens have been procured from plants which originally grew wild. They have been changed or improved by the patient art of the professional gardener.

## 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



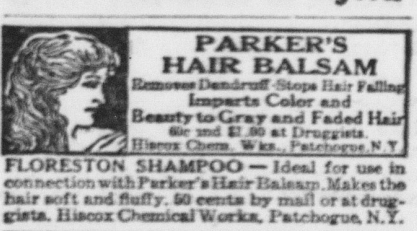
Taking Her Time  
"Doesn't she do everything slowly?" "Yes, it took her thirty years to become twenty-five years old."

## Backache bother you?

If miserable with backache, bladder irritations and getting up at night, don't take chances! Help your kidneys at the first sign of disorder. Use Doan's Pills. Successful for more than 50 years. Endorsed by hundreds of thousands of grateful users. Get Doan's today. Sold by dealers everywhere.



## FOR FIRST AID SINCE 1846



**The One Sure Thing**  
Wrecks happen so quickly that you can't be sure of anything except that the man's accident policy lapsed a week ago.

Good intentions may do for paying materials but the streets get just as dirty.

There's nothing wrong about propaganda—if there's nothing wrong about it.



## After 40 Bowel trouble is Most Dangerous

Constipation may easily become chronic after forty. Continued constipation at that time of life may bring attacks of piles—and a host of other disorders.

Watch your bowels at any age. Guard them with particular care after forty. When they need help, remember a doctor should know what is best for them.

"Dr. Caldwell's Syrup Pepsin" is a doctor's prescription for the bowels. Tested by 47 years' practice, it has been found thoroughly effective in relieving constipation and its ills for men, women and children of all ages. It has proven perfectly safe even for babies. Made from fresh, laxative herbs, pure pepsin and other harmless ingredients, it cannot gripe; will not sicken you or weaken you; can be used without harm as often as your breath is bad, your tongue is coated; whenever a headache, bilious, gassy condition warns of constipation.

Next time just take a spoonful of this family doctor's laxative. See how good it tastes; how gently and thoroughly it acts. Then you will know why it has become the world's most popular laxative. Big bottles—all drugstores.

