

Unfurred Coats for Spring Wear

By CHERIE NICHOLAS



If it is unfurred, is made of a stunning spongy wool weave, if it has a "tricky" scarf arrangement and an unusual sleeve, then, depend on it, the coat which answers to this description is a brand-new this-season model.

Just such a coat is shown in the illustration—Rita La Roy of Radio Players pictures, posing. Both the coat and the matching beret are fashioned of tweed, the new soft, spongy kind, in mottled beige and brown tones. A scarf collar, cape sleeves and a nar-

row leather belt are distinguishing features.

Spring coat collections especially emphasize the favor for spongy fabrics of nubbed mixture construction. Skipper blue, tan tones, browns, green and some red are prominent. Gray has come into its own for dressier models and white nubbed black tweed registers smartly for sports types.

Odd sleeves, new-type scarfs, long-placed big square revers and all sorts of belt treatments ranging from nar-

row effects to wide soft-tied girdles of self fabric play their part in achieving coats of distinction.

Button fastening is another accent placed on the new models. In fact, the new and ingenious placement of buttons is a study in itself.

One of the newest gestures is the touching up of the coat with a dash of plaid silk. A coat in light navy, for instance, detailed with a plaid silk scarf collar with plaid facing the elbow-depth cuffs is as nifty as one may hope to see. By the way, scarfs must be worn smartly to be chic. Bright cravat ties are tied close up around the throat, either ascot fashion or in a natty bow with long streamers. As a rule, the scarf is set snugly on the inside of the collar. The chief mission of the scarf is to supply a splash of vivid color.

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Two Full Moons in Month

The period of one full moon to another full moon is 29 days 12 hours 44 minutes and 2.57 seconds, or 29.53059 days. When one full moon occurs on the first or second day of the month, there will be another full moon before that month ends. In August, 1928, there were two full moons, one on the first and the other one on the thirtieth.

Peculiar "Beautification"

Native belles of the Sara-Djings tribe in the Lake Tchad region of Africa stretch their lips for beauty. The process of stretching the lips begins when the girl is about four or five years old, and their lower lips are stretched to the size of an ordinary dinner plate and their upper lips are distended about half as far.

Destroying Troublesome Carpet Beetles

(Prepared by the United States Department of Agriculture.)—WNU Service.

The larva of the carpet beetle or so-called "buffalo moth" is almost as great a nuisance in some parts of the country as that of the clothes moth. It feeds on much the same thing—woolen fabrics, silks, furs, feathers, and hair in upholstered furniture and mattresses. Carpet beetles are possibly less destructive than clothes moths because they reproduce only once a year and less abundantly. Nevertheless they are troublesome when they once get into a house and may even become so generally established that the only remedy is complete fumigation with a satisfactory fumigant. As fumigation should be tried only by some one experienced in handling fumigants, other ways of controlling carpet beetles are suggested by the United States Department of Agriculture.

The young woman in the picture is filling up cracks in the floor with a liquor crack filler. Carpet beetles can live in very small quantities of dust and lint in cracks and corners, and one of the first things to be done to get rid of them is to destroy their hiding places. Kerosene may also be used to drench the cracks and kill any live beetles or larvae that may be lodged in them, but it gives only temporary relief, and the filler should be used if possible to close the cracks entirely.

Rugs, clothes, blankets, and other articles likely to be attacked should be protected from damage in just the same ways as they are protected from clothes moths. They should be thoroughly cleaned and wrapped in tight packages with crystals of naphthalene or paradichlorobenzene, or stored in tight trunks or red cedar chests. Washing in hot soap suds and subsequent ironing will kill any larvae

or eggs of the carpet beetle that may be present, but unfortunately this cannot be done to the woolen articles that are most likely to be infested.

Furniture which has become infested should be fumigated, either in the house when the entire house is being fumigated, or in the establishment of some firm which maintains a spe-



Filling Cracks With Liquid Filler.

cial room for the purpose. Hydrocyanic acid gas is the best known gas for speedily eliminating carpet beetles and other pests that may be present. Where a house has been generally troubled with them, nothing will give greater peace of mind and freedom from worry than one thorough fumigation carried on by a professional fumigator or by an intelligent, careful person capable of following directions.

Evening Fairy Tale for the Children

By MARY GRAHAM BONNER

"How can I bother about being appreciative when I can't even bother about being affectionate?" asked Mr. Hairly Armadillo of his mate.

"In fact," he added, "you are the same way. You can't be affectionate."

"I know," said Mrs. Armadillo. "I heard that we were always far from



"Tell Me Some of Your Adventures." being affectionate—it runs in our family.

"I mean that it runs in our family not to be affectionate—it doesn't run in our family to be affectionate."

"I understand you. That's all right," said Mr. Hairly Armadillo, in a quiet tone of his armadillo voice.

"I can understand it," said Mrs.

salem artichokes; mushrooms; and some of the dried legumes, such as lentils, dried lima, dried navy and kidney beans and peas are among the winter vegetables which vary monotonously. Not all of these furnish vitamins in amounts comparable to the vegetables of green or yellow color, so they are better looked upon as supplements to other foods. With a raw vegetable salad, however, any of the last list may be introduced from time to time for the sake of change.

Hairy Armadillo. "Our bodies are covered with a hard, hard shell—even our tails are hard."

"Tails?" repeated Mr. Armadillo. "We haven't more than one tail apiece."

"I wasn't speaking of one of us alone—I was speaking of many of us," said Mrs. Armadillo.

"We have more than one tail among a lot of us—we each have our own tail."

"That's so," agreed Mr. Armadillo. "You are quite right, only you talk so queerly."

They did not talk for a moment or two.

Then Mrs. Armadillo said: "Tell me some of your adventures."

She felt that he would be cheered up if he talked about himself. He had been a little sad of late.

He brightened up at once. "Ah," he began, "there was the time that I ate a chain. It was a very fine and valuable chain."

"But I thought I would eat a chain as my shell body is covered with rings."

"Of course not the kinds of rings that are worn by people but markings that look like rings."

"I've always felt that it was as fine as belonging to a jewelry store to have the rings I have—even if they are so very different."

"Perhaps a jewelry store would like to get hold of some different kinds of rings, but they won't get hold of mine."

"Then there was another time that I ate some birds—and another time I ate some animals."

"Oh yes, I've had some fine and splendid meals in my life."

"Speaking of meals," said Mrs. Armadillo, "wouldn't you like a meal of choice berries today?"

"Would I?" exclaimed Mr. Armadillo delightedly. "Have you some? I'm sure no one would relish and enjoy and appreciate them more than I would!"

So Mrs. Armadillo gave him a splendid meal of very choice berries and he was simply delighted.

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Saw End to Invention

It is one of the legends of the patent office, but cannot be absolutely authenticated, that an official offered to resign from the patent office many years ago because he thought everything had been invented. However, Commissioner of Patents Ellsworth in his report to congress dated January 31, 1844, said: "The advancement of the arts from year to year taxes our credulity and seems to presage the arrival of that period

No Fried Foods

Children should not have heavy, rich foods such as rich puddings, cakes and pastries, or concentrated sweets, and fried foods. Starchy foods and sweets may be cheap and may fill the children, but lack necessary vitamins and minerals.

Many Carbon Compounds

Some 300,000 compounds of carbon are now known.

Variety in Vegetables Is Good Plan

(Prepared by the United States Department of Agriculture.)—WNU Service.

In our large city markets many of the best liked vegetables are to be had the year around. But this is not the case in smaller places, and sometimes the family gets very tired of the repetition of the few that are available. A little ingenuity, however, will dress some of these up so that they seem like entirely different foods, suggests the bureau of home economics of the United States Department of Agriculture.

Take carrots, for example. Carrots sliced and fried with apples are a pleasant change. Or scalloped in layers with apples. Or mashed carrots. Instead of sliced carrots or carrots in "shoestring" pieces carrots served whole with parsley butter are attractive. The flecks of green over the yellow give a pretty color combination and the lemon in the parsley butter adds a pleasing flavor.

Celery need not always be served as raw, crisp hearts, with salt. The outside stalks are often better cooked. They may be cut in inch lengths, mixed with well-seasoned meat drippings, put in a shallow pan and baked or "braised" until tender. Celery fritters are another possibility. Have plain stewed celery once in a while, either seasoned with butter, salt and pepper, or served with a white sauce or a sauce made from the liquor in which the celery is cooked. Celery and

canned tomatoes are good cooked together in about equal parts, or celery and sliced or diced white turnips.

Cabbage has no end of possibilities. Try it shredded, simmered in milk for five minutes, then thickened slightly with blended flour and butter salt and a little cream added. Scalloped cabbage and apples may be new to you. Cabbage, spaghetti and cheese, covered with buttered crumbs, will appeal to everyone. If you can get red cabbage or chinese cabbage once in a while, you have what seems like a brand new vegetable. Don't forget cabbage salads. Chopped raw cabbage with cream cheese dressing is delicious and so is pineapple and cabbage salad with mayonnaise. Cabbage slaw, hot or cold, is a form of cabbage salad.

Canned corn should be kept in mind. Besides using it in corn custard and corn fritters, you can combine it with tomato and grated cheese and serve it on toast. Corn chowder is made of milk, potatoes and canned corn, with onion, salt pork and parsley for flavor and color.

Onions we have always with us—boiled, baked, creamed, french fried, stuffed, or combined with tomatoes or fried with apples. There are still other ways in which onions can be used as the main vegetable.

Salsify or oyster plant; parsnips; beets, both stored and canned; Jeru-

Food Hints of Interest to All

By NELLIE MAXWELL

If the power of evil has never been so manifest in the world before as it is today, the power of God has never been so apparent.—John Jay Chapman.

To the majority a meal is not finished or, at all satisfactory unless some form of dessert is served. It may be a few stuffed dates, or a bit of fruit fresh or dried, and a handful of nuts. Whatever it may be the meal is well rounded and more enjoyed when something sweet finishes it.

Prune Whip.—Pick over, wash and cover with cold water, two dozen prunes. After soaking ten to twelve hours cook in the water in which they were soaked. Remove the stones and put the pulp through a coarse sieve. To the pulp add one-half cupful of sugar, two tablespoonfuls of lemon juice, the grated rind of half a lemon and one-third of a teaspoonful of salt. Now fold in the whites of six eggs which have been beaten stiff.

Turn the mixture into a buttered baking dish, set in a pan of water and bake until firm in a moderate oven. Serve with a boiled custard or with sweet cream.

Toasted Sponge Cake With Pineapple.—Cut stale sponge cake into slices one-half inch thick, then cut with a biscuit cutter rounds the size of pineapple slices. Spread these rounds with butter and sprinkle with sugar, set into the oven until delicately toasted and glazed. Drain the pineapple slices, add to the sirup one-half cupful of sugar, one tablespoonful of lemon juice, the grated rind of half a lemon. Add the pineapple and heat to the boiling point, cook two minutes. Reduce the heat and keep hot ready to serve. Place a slice of the pineapple on each piece of cake and pour over the sirup. Serve at once.

French Fried Onions.—Mix and sift one cupful of flour, one-half teaspoonful of salt, two-thirds of a cupful of water, beat until smooth; add two tablespoonfuls of cooking oil and fold in one stiffly beaten egg white. Slice ten or more onions one-eighth inch thick and separate into rings. Soak in

milk to cover one hour. Drain and dry, dip in the batter and fry until a light brown. Drain on soft paper.

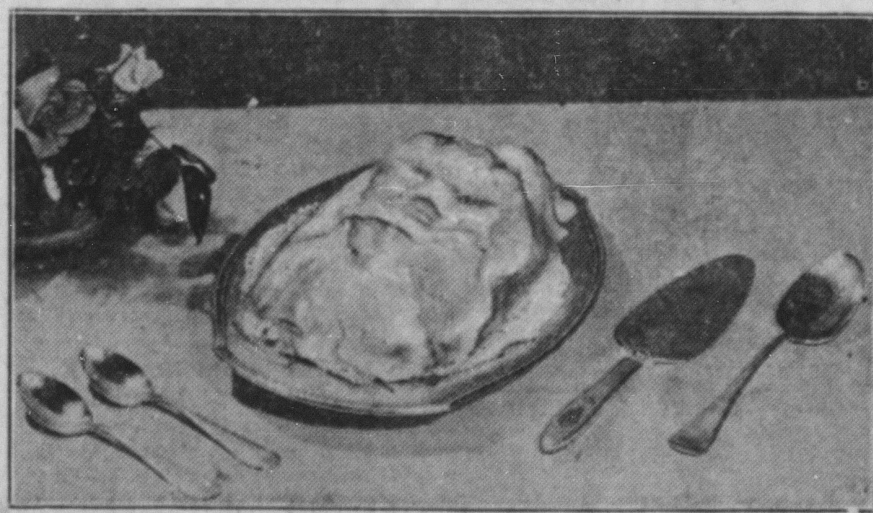
Coconettes.—Cream one cupful of sugar with one-half cupful of shortening, add two well beaten eggs and beat well. Stir in one-half cupful of coconut milk, sift one and one-half cupfuls of flour with two teaspoonfuls of baking powder, one-fourth teaspoonful of soda and one-half teaspoonful of salt. Brown two cupfuls of rolled oats, put through the food chopper, add one cupful of each of chopped raisins and grated fresh coconut. Mix well and drop by spoonfuls on a buttered sheet. Bake in a moderate oven.

Cold Night Sandwich.—Chop sausages fine and combine with fried onion. Butter bread, spread with the mixture and brown on both sides in a hot frying pan. Serve with a hot drink.

Another one with the chopped sausage is prepared with a little soup and a cupful of grated cheese; stir until the cheese melts, add chopped pimiento and a few olives, ripe or green. Serve cold.

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"BAKED ALASKA" IS AN EXTRA DELICACY



Festive Dessert Can Be Made at Home.

(Prepared by the United States Department of Agriculture.)—WNU Service.

It must have been a courageous cook who first thought of putting ice cream in the oven long enough to set the crust of a meringue spread over it. At any rate, the result, which was christened "baked Alaska," has been considered an extra delicacy by the chefs who have produced it. There is no reason, however, why this festive dessert cannot be made at home.

Ice cream of any flavor may be used. Perhaps vanilla goes best with the sweet crust, or such flavors as caramel or macaroon. Any of the menses made without stirring, frozen thoroughly to hold their shape may be used for baked Alaska. Or ice cream made in a freezer with a dasher may be packed for two hours or more in a mold of a shape that will be suitable

for turning out in a compact brick. A flat oblong mold is good, or a melon mold.

Before turning the mold of ice cream out, have ready the stiffly beaten egg whites, to which sugar, vanilla, and a small amount of salt have been added. Two tablespoonfuls of sugar per egg white will give a crisp, crusty meringue. From three to six whites will be needed, according to the amount of ice cream and its shape.

Turn the ice cream quickly onto a thin layer of cake placed on a plank or board that can be put in the oven safely. Spread the meringue over the top and sides of the ice cream, and bake quickly in a hot oven until the meringue browns lightly. Slip the baked Alaska on a serving dish and use at once.

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"Because there is no competition then."—Faun (Vienna).

40-41-42-43 44/45
47-48-49-50
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