

Evening Fairy Tale for the Children

By MARY GRAHAM BONNER

When Mrs. Coal had been given to Joan, she had taken the kitten into her arms, and had said:

"Oh, you precious black kitten. Why, you are as black as black as—well—as black coal."

"I know, I shall call you Mrs. Coal. That will be your name."

And so the name had always stuck to the kitten, and now that she was a big cat the name seemed to suit her very well.

Whenever anyone asked the name of the cat and heard that she was Mrs. Coal, no one was in the least bit surprised, the name almost seemed made for her.

And another thing, which Joan said showed how much Mrs. Coal did approve of her name, one of her favorite places in the house was in the old coal bin.

Often Joan would go to look for Mrs. Coal and there on top of the coal bin she would be sitting, her green eyes the only part of her showing a color different from the coal.

And of course no one could tell if Mrs. Coal was dirty or not from sitting in the coal, but just looking at her—though Joan naturally suspected that if she had been sitting in the coal she would be pretty dirty.

But Mrs. Coal was very fussy about

herself and kept herself looking fine and clean.

Now one morning Mrs. Coal was missing. Poor Joan did not know what to do.

She looked in the coal box and there was no Mrs. Coal. She called through the house.

"Mrs. Coal, Mrs. Coal," and then she burst out crying.

Never before had she called for Mrs. Coal that from somewhere or



Mrs. Coal Was So Happy Too.

other the sound had not come of: "Me-ow, me-ow, me-ow."

But this time not a sound came.

"Where has Mrs. Coal gone. Where could she have gone?" asked Joan of everyone.

But no one had seen Mrs. Coal all day.

Joan spent a wretched time. What could have happened? She knew Mrs. Coal would not want to worry her,

and so that was why she had always come to Joan when she called.

Besides Mrs. Coal loved her little mistress and how she would purr when she was stroked! Joan kept thinking now of all these things as she looked, in vain, for Mrs. Coal.

It was getting late afternoon when Joan was eating her supper. Nothing tasted very good and she was feeling so mournful. As a rule Mrs. Coal had come to sit by her side during supper time, and had always had a nice bowl of warm milk.

"Me-ow, me-ow," came a little sound.

Joan gave one cry of gladness. And what do you suppose had happened?

Mrs. Coal was behind the closet door of the dining-room and with her—

Guess! Guess! Guess!

Yes, with her was a lovely family of dear, dear, little kittens—Mrs. Coal's new family.

Oh, how happy Joan was, and Mrs. Coal was so happy too.

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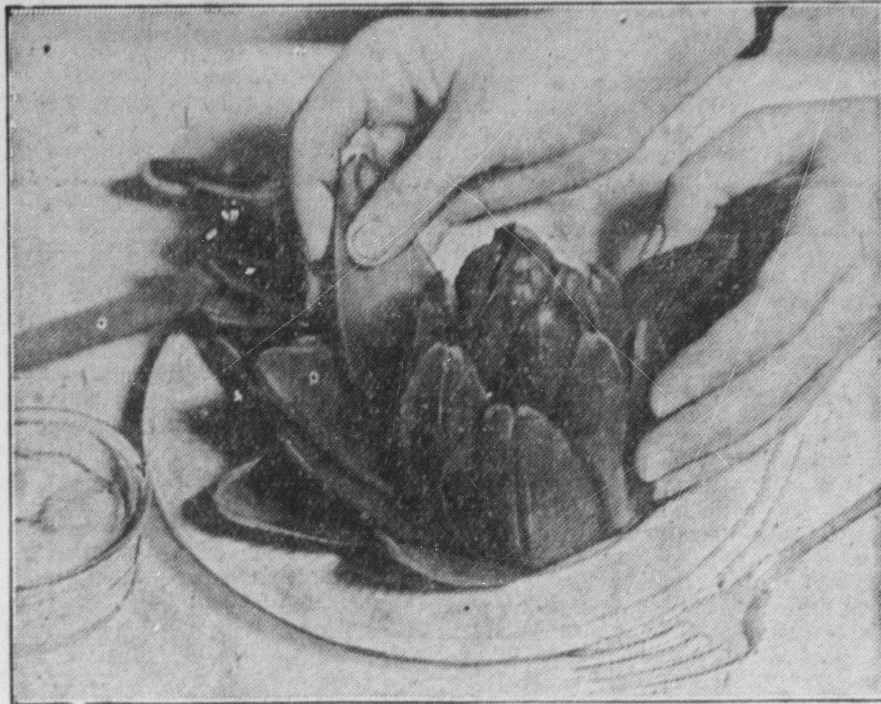
Monarch's Prerogative

The king of England receives the nominal stipend of one guinea a year in virtue of the fact that he is a minor canon of the cathedral of St. David's. He has the right to preach once a year from the cathedral pulpit.

"Oberammergau"

"Ammer" is the name of a river; "ober" means "upper"; "gau" means "district." "Upper district of the Ammer river" is a translation of the name Oberammergau.

Globe Artichokes Served With Sauce



How to Serve and Eat a Globe Artichoke.

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

Perhaps you have seen in food stores a curious looking green, cone-shaped vegetable, covered with scale-like leaves, called a "globe" or "French" artichoke. You may have wondered what to do with it. Until comparatively recently, in this country, globe artichokes were considered expensive delicacies, served chiefly in hotels and restaurants, although they have been well known in France and other European countries for a long time. An increased supply and more widespread distribution has now brought them, like many other foods

that were unknown a short time ago, into our everyday markets.

People are asking whether or not globe artichokes have value as food, and how to cook and serve them. The globe artichoke, says the bureau of home economics of the United States Department of Agriculture, supplies vitamins A and B and carbohydrates in amount similar to young peas, as well as other nutrients. It is not to be confused with the Jerusalem artichoke, which is a tuber, growing profusely in many parts of the country. The characteristic flavor of the globe artichoke is liked very much by many people.

In purchasing globe artichokes, plan to serve one to each person unless they are very large, when the individual artichoke may be cut in half. See that the artichokes are fresh, with a good green color and plump leaves, not dried up or brownish in tinge. As the edible portion is the base of the leaves and the heart to which the leaves are attached, a good artichoke should be thick and broad at the base.

To prepare globe artichokes for the table, wash them in cold water, trim off the stems and remove a few of the outer leaves. Drop them into lightly salted boiling water and cover and simmer for 20 or 30 minutes, or until the central part is tender. Test by pulling off a leaf. Artichokes are usually served with drawn butter or hollandaise sauce in a small individual dish beside each plate. As the leaves are pulled off they are dipped in the sauce, one by one, and eaten from the fingers. The flower center or hairy portion growing on top of the heart is discarded, but the bottom or "cheese" is considered by many the choicest part of all.

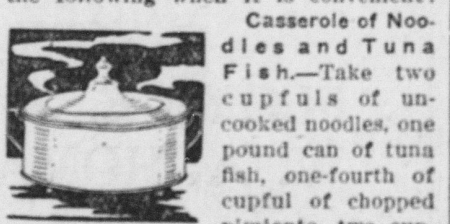
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Tried Recipes of Interest to All

By NELLIE MAXWELL

He who would do some great thing in this short life must apply himself to work with such a concentration of his forces as, to idle spectators, who live only to amuse themselves, looks like insanity.—Parkman.

For a most tasty luncheon dish, try the following when it is convenient:



Casserole of Noodles and Tuna Fish.—Take two cupsful of uncooked noodles, one pound can of tuna fish, one-fourth of cupful of chopped pimiento, two cupful of drained, canned peas, two cupful of thin white sauce and buttered crumbs. Cook the noodles until tender in three quarts of boiling water to which one tablespoonful of salt has been added. Drain and place a layer of noodles in the bottom of a buttered baking dish, then a layer of fish, pimiento and peas. Season well and repeat until all the ingredients are used. Pour over the white sauce and top with a thick layer of buttered crumbs. Bake until brown.

Chicken Pie Supreme.—Cut up a cooked chicken and arrange in a large

casserole in layers with uncooked rice, add small onions, broken mushrooms and a few peas. Dot each layer with butter, using two layers of chicken. Pour over well-seasoned chicken broth, season well, cover and cook until the rice is done. Uncover and place very small baking powder biscuits over the top or well-browned croutons.

Orange Tapioca.—Take four tablespoonfuls of quick cooking tapioca, one-fourth teaspoonful of salt, one and one-third cupfuls of boiling water and cook in a double boiler for 15 minutes, or until the tapioca is transparent, stirring frequently. Add one-half cupful of sugar, and when well mixed a cupful of orange juice and the grated rind of half an orange. Stir until cool. When cool fold in one-half cupful of whipped cream. Pile in sherbet glasses and serve.

Macaroni Nut Crisps.—Grind one cupful of uncooked macaroni through the food chopper, using fine knife; measure after grinding. Cream together two cupfuls of light brown sugar and one cupful of shortening, add one-half teaspoonful of salt, one-half teaspoonful of cinnamon, one-fourth teaspoonful of nutmeg. Beat the yolks of three eggs and mix well,

now add one cupful of chopped nut meats, and one and one-half cupfuls of flour. Mix well, then add the stiffly beaten whites. Drop by spoonful on buttered sheets. Bake until brown. Keep in a jar covered with a cloth, not a tight cover, or they will lose their crispness.

Spanish Sandwich.—Chop enough green pepper and onion to make two tablespoonfuls each. Cook until a light brown, in one tablespoonful of butter. Add a cupful of thick tomato pulp and simmer five minutes. Stir in one cupful of soft grated cheese, one-half teaspoonful of salt, a few dashes of paprika and one well-beaten egg. Cook just a moment and serve spread on finely buttered toast—cover with another slice.

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Little Girls Like Short Sleeves

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

"Mother, can't you cut the sleeves off this old dress? It's so hot today, and all the girls are wearing short sleeves."

Even a five-year-old may be stimulated to make a protest like this about her clothes when the first warm break comes after the bleak windiness of March. You may try to point out that all the cool days are by no means over, but more likely you give thoughtful consideration to the long-sleeved winter dress your child is wearing. To begin with, some kinds of sleeves might possibly be cut off halfway be-

from last year can only be counted on for part of the season. With foresight the new spring wardrobe can be made ready for the really warm days of April and May, when short-sleeved styles and lower necklines will be in order.

The bureau of home economics of the United States Department of Agriculture has designed a great many children's dresses with a view to the child's normal activities, easy making and easy laundering. The design shown in the picture is made up in plain light green chambray. Cotton broadcloth or other firmly woven cotton fabrics would have done equally well. It has rather wide set in sleeves, hemmed invisibly, by hand. Four inverted box pleats, two in front and two in back, take up the fullness at the shoulder that is needed in the skirt. These are stitched down on the underside for about two inches and pressed in place before the shoulder is cut out by the basic pattern. The plainness of the front coat-style opening is relieved by three square tabs for the buttonholes, lapels of white at the neck in front, and a colored decorative edge. This is made by first finishing the edge with a very short blanket stitch and then whipping this edge with a thread of another color.

Certain details of making should be mentioned. All seams are "french"—stitched first on the right side, trimmed, and stitched on the wrong side—with the exception of the sleeve seam. This lies flatter, on account of its curves, if first stitched on the wrong side and then double overcast, or finished by turning in the edges of the seam and stitching again. The hem is very deep to start with, to allow for letting down and is put in by hand. The first turn in the edge of the hem is stitched on the machine to keep it firm and make the hand-hemming easier. The hem itself looks better when the stitches do not show on the outside, and it is easier to rip for letting down.

The collar lapels are double. The back of the neck is finished with a narrow shaped facing and an edge of colored thread like the front opening. The underfacings of the front edges are not stitched down but are held in place by the buttons and buttonholes. On the extreme inside edge of this facing a quarter-inch turn-in is made, like the top edge of the skirt hem, and stitched on the machine to prevent unraveling.



Practical Spring Dress for Little Miss.

Then you observe that your little girl's dress is several inches too short—a condition which is bound to grow worse as time goes on. The hem must come down, perhaps to its very edge. Obviously a few new and larger dresses will be needed very shortly, for this and other let-down dresses

Frankfurts Popular, Easy to Cook

Almost everybody likes frankfurts. They are easy to cook, especially for a large number of people, so they are often used for picnics, community suppers and similar gatherings. A good extra dish in which frankfurts are used is suggested by the bureau of home economics of the United States Department of Agriculture. The quantity given in the recipe below is suitable for a family of about six persons.

¼ pound spaghetti 1 cup canned tomato puree
2 quarts water 1 matato parred diluted with 2 cups water, or 1 pound frankfurts 2 cups tomato sauce
2 tbs. butter

Cook the spaghetti in the water for about 30 minutes, or until tender. Drain well and mix with the tomato. Cook the onion in the butter until lightly browned and mix with the spaghetti and tomato. Wash the frankfurts, barely cover with boiling water and simmer for ten minutes. Put the spaghetti and tomato on a hot platter, lay the hot cooked frankfurts on top, garnish with cress or chopped parsley and serve at once.

The spaghetti mixture may be placed in a greased casserole, the cooked frankfurts laid over the top, covered, and heated until the sauce bubbles. Serve from the dish.

Setting It Straight

For the purpose of setting the record straight, we hereby set down what was one of Kin Hubbard's best, best-known, and much misquoted, much stolen paragraph: "Tell Binkley arrived at the porchhouse in his \$3,000 limousine too late to see his mother die."—F. P. A. in New York World.

Bolero Suits in Fashion Picture

By CHERIE NICHOLAS



The woman coveting "lines" which are youthful, yet not too youthful, will find in the bolero suits, which are so up in vogue this season, just what she is looking for—a young-figure silhouette.

It is indeed a far cry from the severely tailored manish suit to types such as the little cloth costume in the picture the soft feminine styling of which is its charm. The tendency for the silhouette to tread away from stereotyped form to lines of gentle grace is notable this season, especially in the cut realm where the jaunty bolero in all its versatile moods is injecting a refreshing note of youth.

The promotion of the cape theme is also exercising a marked influence

throughout the mode this season. Add the two together, the bolero plus a cunning cape effect, and the result

figures a sum-total of chic for the spring suit as ultra, according to the model in the picture, as any college girl might envy. The fact that the capelet and brief jacket are scalloped, all the more emphasizes the departure from the severely tailored.

Very interesting and style-significant, too, is the skirt which achieves its smart flare via many sections of the material which are skillfully seamed together. Skirts which are fitted snugly about the hips with the flare starting about the knees lead among the new silhouettes.

No less important than the jacket suit itself is the blouse which is worn with it. As every woman knows, there's magic in a blouse. In the twinkling of an eye it can change a suit of tailored aspect into as dreary looking costume as one may have need of during the daytime hours and vice versa. This season, more than ever, designers are playing up blouses with vim, vigor and intriguing artistry.

The sleeveless blouse worn with the suit pictured is of aquamarine georgette. The assortment of blouses for spring are bewildering in their diversity of color, fabric and styling. Two types are, however, outstanding—those of plaid or stripes and those of lace. The necessity of acquiring a whole wardrobe of blouses this season is obvious.

As to the lace blouse it may be as frilly and frivolous as fancy can picture, and this type is adorable with the youthful bolero suits. Designers are also very enthusiastic in regard to the new linen lace. Many of the handsomest blouses in the season's collections are of this type of lace in either natural tint or in any of the pastel colorings.

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Slang Financial Term

A "monkey" is used to mean 500 pounds sterling, or, sometimes, \$500.

HEADACHES

Needless pains like headaches are immediately relieved by Bayer Aspirin as millions of people know. And no matter how suddenly a headache may come, one can at all times be prepared. Carry the pocket tin of Bayer Aspirin with you. Keep the larger size at home. Read the proven directions for pain, headaches, neuralgia, etc.



The Nation's Fuels

During 1920 the energy supplied by water power was only one-thirteenth of that furnished by mineral fuels in the United States, according to a special study by F. G. Tryon, of the United States bureau of mines. Anthracite coal and natural gas each supplied more energy than did water power, while oil furnished 3½ times, and bituminous coal 7½ times as much. If the figures for the work done by windmills, animals and the energy contained in firewood and miscellaneous fuels are taken into consideration, the proportion of water power in the total of the nation's energy supply is less than 7 per cent.



Kill Rats Without Poison

A New Exterminator that Won't Kill Livestock, Poultry, Dogs, Cats, or even Baby Chickens. K-R-O can be used about the home, barn or poultry yard with absolute safety as it contains no deadly poison. K-R-O is made of Squill, as recommended by U.S. Dept. of Agriculture, oven-dried under the Gennable process which insures maximum strength. Used by County Agents in most rat-killing campaigns. Money-Back Guarantee. Insist upon K-R-O, the original Squill exterminator. All Druggists, 75c. \$1.25, \$2.00. Direct dealer cannot supply you. K-R-O Co., Springfield, Ohio.



KILLS-RATS-ONLY

Dishes That Will Not Break. After experimenting for several years, a British inventor has succeeded in treating cotton in such a way that it can be made into serviceable dinner plates and other light articles usually made of some material that is easily broken, says Popular Mechanics Magazine. Aside from being unbreakable when dropped, the cotton dishes and other articles also are light in weight as compared with the materials used ordinarily for such purposes.

SAVE YOUR BABY FROM WORMS

The most dangerous ill of childhood is—worms! You may not know your child has them. Disordered stomach, gritting the teeth, picking the nostrils are signs of worms. Take no chances. Give your child Frey's Vermifuge today. It is the safe, vegetable worm medicine which has been used for 75 years. Buy Frey's Vermifuge at your druggist's.

Frey's Vermifuge Expels Worms

Such Language! Two girls, pupils in an Indianapolis high school, were walking home—which happens occasionally. "Say, dearie," said one, "what's the difference between auction and contract bridge?" "I'm not sure," was the reply, "but the new game makes father swear more!"—Indianapolis News.

Dr. Pierce's Pleasant Pellets are the original little liver pills put up 60 years ago. They regulate liver and bowels.—Adv.

Reasonable Hypothesis "Wonder who invented the oag-pipe." "I imagine some Scotchman got the idea from stepping on the cat."

Stomach Troubles Headache and Dizziness

If your stomach is sick, you are sick all over. If you can't digest your food, you lose strength, get nervous and feel as tired when you get up as when you went to bed.

For 10 years Tanlac has restored to health and activity many thousands who suffered just as you do.

Mr. Daniel Vinciguerra, of 6200 Stiles St., Philadelphia, Pa., says: "I have not had a dizzy spell or a headache since taking Tanlac. My nerves are in better shape and I can enjoy a good night's sleep."

Let Tanlac help you, too. It corrects the most obstinate digestive troubles—relieves gas, pains in the stomach and bowels, restores appetite, vigor and sound sleep.

Tanlac is made of roots, herbs and barks. Costs less than 2 cents a dose. Get a bottle from your druggist today. Your money back if it doesn't help you.