

Chocolate Sundaes Liked by All



Chocolate Sundaes Made at Home.

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

Chocolate sundaes are one of the most popular of all soda fountain dishes. There is no reason why anyone who cares to go to the trouble of making ice cream once in a while should not frequently enjoy this excellent combination of chocolate sauce and ice cream right at home. Either vanilla or chocolate ice cream may be used, but vanilla seems to be generally liked.

Almost everyone has a favorite recipe for vanilla ice cream, but in case yours is not at hand, here are two different ones from the bureau of home economics, United States Department of Agriculture. The first is for french vanilla ice cream, made with double cream and egg white and frozen without stirring in a mechanical refrigerator or by packing in the usual way in ice and salt. The plain moussé is very rich, especially when chocolate sauce is added to it. Small portions will be sufficient. Be sure to keep the chocolate sauce hot in the double boiler when this dessert is served. Sponge cake, sunshine cake, lady fingers or angel food would be a good choice to accompany the chocolate sundaes, rather than a layer cake with icing.

French Vanilla Ice Cream.

1 quart milk 1/2 cup sugar
1/2 pint double cream 1/4 tsp. salt
4 eggs 1 1/2 tsp. vanilla

Heat the milk, sugar, and salt in a double boiler. Beat the eggs slightly and mix in some of the hot milk. Pour back into the double boiler and stir constantly until the custard coats the spoon. Cool, add the cream and vanilla, mix well, and freeze. For the freezing mixture use one part of salt to six parts of ice and turn the crank slowly during freezing. Remove the dasher, pack with more ice and salt and let the cream stand an hour or more to ripen.

Plain Vanilla Mousse.

1 cup double cream 6 tbs. sugar
1 cup rich milk or 2 egg whites
thin cream 1/4 tsp. salt
1 tsp. gelatin 1/2 tsp. vanilla

Soak the gelatin until soft in a little of the milk or thin cream. Heat the remainder and pour over the gelatin. Add the sugar and stir until dissolved.

Mythological Character

Cassandra in mythology was the daughter of Priam and Hecuba. She was beloved by Apollo. Cassandra promised to listen to his addresses, provided he would grant her knowledge of futurity. This she obtained, but she was, regardless of her promise. Apollo in revenge determined that no credence should be given to her prophecies.

Favored for Tots' Party Frocks

By CHERIE NICHOLAS



behalf of their wee daughters as to "what to wear" to the next party, comes the answer from Paris and other style centers that georgette and other sheer weaves of like character are at present disputing the supremacy of taffeta which has been and still is very popular for little girls' party frocks.

One point on which all designers of children's apparel agree is that there is no limit to the amount of decorative handwork which will be lavished on summer clothes for the younger generation. The material itself may be very inexpensive, such as, for instance, the dainty pale green georgette of bemberg which fashions the cunning gown pictured, but the fact of it being handmade and exquisitely embroidered gives it an enviable air of distinction.

An effective touch is added to this dainty dress in that it is trimmed with net in matching light green, the same cleverly worked in insets which serve as a background for clusters of wee pink rosebuds which are hand embroidered.

This matter of trimming the dainty bemberg volles and georgettes which come in fascinating monotone pastels with matching net is well worth copying. The combination achieves that extreme sheerness which is so much to be desired this season, since the

A very important member of fashion's clientele is the little girl who goes to one party after another. In this fortunate class, designers of juvenile styles take a special interest, for, of course, tots who are "in society" must have many, many pretty frocks to wear.

To dotting mothers who seek to question the oracles of fashion that be, in

Story for the Children at Bedtime

By MARY GRAHAM BONNER

GEESE WAYS

"Good morning, Mrs. Goose," cackled Mrs. Duck. "How are you today?" "I'd be better," said Mrs. Goose, in a shrill voice, "if you left me alone."

"I'm sure you don't mean that," said Mrs. Duck. "Your feelings are hurt because none of us have paid you any attention."

"Yes, you've grown bitter."

"Nonsense," said Mrs. Goose, "I love the quiet."

"You can't say so," said Mrs. Duck pleasantly, "because I feel sure that it isn't true."

"It's quite true," said Mrs. Goose, snapping crossly. "I love to be left alone."

"It's not only a pig I don't like. I don't care about any outsiders. Geese are good enough for me."

"I think," said Mrs. Duck, "that you have been alone so long that you don't know how it is to have friends."

"I'll be your friend, and we'll be so happy calling on each other."

"I don't want you for a friend," said Mrs. Goose. "I have Mr. Gander and the little Goslings. They are such precious children."

"I'm glad you like some creatures," said Mrs. Duck. "She was losing patience. She had tried so hard to be friendly with Mrs. Goose, and Mrs. Goose was simply a cross old thing."

"I like creatures worthy to be liked," said Mrs. Goose, sticking out her hind toe, which is her great pride.

"How are you any better than any of us?" asked Mrs. Duck.

"We are perfect," said Mrs. Goose.

"I don't think so," said Mrs. Duck. "That's because you don't know any better," said Mrs. Goose. "In the first place we have shorter necks than the swans."

"The swans are beautiful," said Mrs. Duck. "You can't pretend that you

something about which to be concealed."

"People often say 'as stupid as a goose,'" said Mrs. Duck, "and now I know the reason why."

"Poor Ducky," said Mrs. Goose, "you care so much about what is nice and what isn't and what is pleasant and what isn't."

"I think you are so foolish."

"Well, good-day," said Mrs. Duck. She had found it was quite useless to try to be friendly with Mrs. Goose. She had tried it before and it hadn't worked out, and she had tried it now, and it still hadn't worked.

Mrs. Goose just didn't want to bother with Mrs. Duck, so Mrs. Duck left.

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Mrs. Goose, Snapping Crossly.

think it fine to have shorter necks, I hope.

"I should hate to think you were as conceited as that."

"Don't think, then," said Mrs. Goose.

"If you hate to think we might be concealed."

"We are! It's true. And we have

something about which to be concealed."

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Fresh Cherries Will Make Welcome Desserts

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

The cherry season is relatively short, and while it lasts it is a good plan to treat the family to fresh cherries as often as possible. The tart red cherries make excellent pies and puddings. There are several little "tricks of the trade" in making any pie from juicy fruits, in order to keep the undercrust from being soggy and the juice from running out. The bureau of home economics of the United States Department of Agriculture explains what they are:

Fresh Cherry Pie.

4 cups tart juicy pitted cherries 2 tbs. butter
2 tbs. cornstarch 1/4 tsp. salt
1 cup sugar Pastry

Simmer the cherries for five minutes and drain. When the juice has cooled, mix the cornstarch with it, cook until thickened, and add the cherries, sugar, butter and salt, and mix well.

Line a deep pie tin with pastry and bake until the crust is a golden brown. Pour in the hot fruit mixture, moisten the rim of the crust, and place the uncooked crust over the fruit. Turn the dough over the cooked crust tightly so the juice will not escape during cooking. Bake in a moderately hot oven (375 degrees F. to 400 degrees F.) for 25 to 30 minutes or until golden brown.

cooked spaghetti on the platter. Pour one-half cupful of melted butter over it and sprinkle with more grated cheese. Parmesan or roman cheese is preferred. Add pepper or paprika to season. If more sauce is desired add a little hot water to the butter, using one-third of a cupful of boiling water. Caviar mayonnaise has one-half tablespoonful of caviar, one tablespoonful of horseradish, to one-half cupful of olive oil mayonnaise. Serve on tomatoes.

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Food Hints of Interest to All

By NELLIE MAXWELL

"Not a truth has to art or to science been given
But brows have ached for it, and souls toiled and striven."

The preparation of a leftover into something appetizing takes vastly more thought than to produce an ordinary dish, which is one of the reasons why such dishes are not acceptable; they are prepared with too little thought.

There is something out of balance with a person who cannot enjoy with a thrill, crisp, well-blended salads, or well-cooked and seasoned vegetables; but no one can be blamed for refusing unattractive food. Because the male members of the family shy at anything reheated, made over, or reheated, the problem of carefully conserving good foods and giving them back in an acceptable form is one which takes more finesse than a hand of bridge.

One reason that many men balk at salads is because they have been often used as a clearing house for leftovers.

Children will learn to like almost any kind of vegetable if it is not discussed pro and con every time it appears. Children are people, and when we learn to respect their feelings as we would older ones, they will respond accordingly, usually.

When teaching a child to eat a new

dish, make it as attractive as possible in appearance and so tasty that it will not disappoint, and you will never have to urge the food upon an unwilling child.

Children need whole wheat; other cereals may be used for variety. They need fat—butterfat is the best of all fats to promote growth. The child needs milk, at least a quart a day in some form; sugar in moderate amount and candy after a meal or between meals so that it will not destroy his appetite for the coming meal. Plenty of fruit and fresh vegetables are needed in all diets, and especially in the child's.

Another food that a well-nourished child needs is fresh eggs; serve one in some form each day for each child. Well-cooked rice, fresh fish, poultry, are all good foods for the growing child.

One may prepare coffee or cocoa in a pail, or it may be carried in a thermos bottle to save the waiting. If made in an open kettle drop the coffee mixed with eggs tied in a cheese cloth bag into cold water and boil. Set off at once and let stand a few minutes before serving.

Pineapple Pie.—Prepare a rich pastry and line a pie plate. Fill with the following: One cupful of shredded or finely minced pineapple, one tablespoonful of butter, two beaten egg yolks and one cupful of powdered sugar. Beat the sugar and butter to a cream, add the egg yolks well beaten and the pineapple. Fill the pastry

shell which has been baked, cover with a meringue using the two egg whites and two tablespoonfuls of sugar with a teaspoonful of lemon juice, brown in a slow oven or serve with whipped cream instead of the meringue, adding the egg whites to the filling.

Bacon and Egg Sandwiches.—Cook the bacon, save a part of the fat to cook the eggs, lay a slice of bacon and scrambled egg on a slice of buttered bread, cover with another slice, adding some chopped or thinly sliced onion and you have a most sustaining sandwich. For dessert, cup cakes are always liked. If one wants them very nice cut them open and fill with sweetened and flavored whipped cream.

Drop cakes, pie of various kinds, even wonderful layer cakes are often the choice end to a picnic lunch.

Spaghetti Bambino.—This is a favorite children's dish. Cook one-half pound of spaghetti until tender, drain. Butter a large platter and sprinkle well with grated cheese. Spread the

TWO-GARMENT SUITS FOR LITTLE FELLOWS

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

A sun-suit ensemble for a boy consists of just two garments—trousers buttoned to an open-mesh top, and an overblouse. The sun suit itself is worn without undergarments, for play in the sunshine. Then when it is time for the child to go on the street or indoors, the matching blouse is slipped

button to a straight neck waist cut away around the neck and under the arms as much as possible. The part passing over the shoulders, however, is fairly wide, to prevent cutting into the child's flesh, and fitted comfortably so the garment will not slip. The waist buttons are just the right size and in the right places for very small inexperienced fingers to reach easily.



Overblouse for Sun Suit.



Underpart of Sun-Suit Ensemble.

on. This looks better at the meal-table, and there is less danger of cooling off too quickly after the heat of the sun.

The ensemble illustrated was designed by the bureau of home economics of the United States Department of Agriculture. All the little things that often make clothes a nuisance to the boy are done away with in this model. The self-help trousers

Scraps of Humor



APPLYING FOR WORK

Sydney Shields, well-known actress, has an old negro mammy from the South in her employ. The other day a colored man appeared at the door seeking work. The women met him and the following was the conversation between the two:

"I don't reckon you-all knows of nobody what don't want to hire nobody to do nothin', does you?"

"Yes, indeed, I doesn't."—Illinois Central Magazine.

Quite an Honor

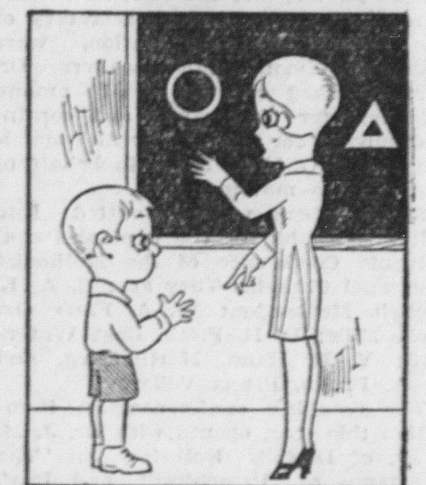
"What's the matter, sonny? Why are you crying?"

"I saw a building on fire and I went and pulled the fire alarm."

"Well, now, that's nothing to cry about. That was a noble action."

"No, it wasn't. The building was my school."

IN BUSH LEAGUE



Teacher—Eddie, give me a description of the buffaloes.

Eddie—Can't. I don't know much about that team.

The Merry Life

We stay up late and strive to keep Old Morpheus on the run, And think because we're losing sleep We must be having fun.

Pleasures of Observation

"What is your favorite game?" "Golf," replied Senator Sorghum. "But you never play it." "Probably that's the reason I like it. The men whom I have seen playing it abused it terribly and didn't appear to get any enjoyment out the fresh air and the scenery."—Washington Star.

He Knew Her

Hobbs (visiting)—I see by this paper that the doctors have discovered a new disease.

Dobbs—For the love of Pete, throw the paper away before my wife sees it.

HELPING WILLIE



Mother—Mercy, Bobby; what are you doing to Willie?

Bobby—We're 'ast bobbin' for apples an' I'm helpin' him to git one.

Exceptional Felicity

How seldom is he seen or heard, The man with patriot zeal aglow, Who this year can stand by each word— He said a year or so ago!

Even Chiefs Have to Diet

First Cannibal—The chief has hay fever.

Second Cannibal—Serves him right. I told him not to eat that grass widow.

Elevation

"I am quite convinced that our remote ancestors lived in trees." "We have climbed some since then. What is a tree compared to a skyscraper apartment building?"—Washington Star.

Force Put

"So you left off the old night shirt and gone to wearing pajamas?" "Yes, I had to make some concession to decency when folks took to wearing their night clothes to teas and parties."

Might Do Better

She—"I'm sure tennis hasn't made the slightest difference to my looks," said she, in reference to the assertion of some one who had said the game ruined a girl's beauty.

Geometrical Vamp

"Maud has made some swell marriages, but divorced all her husbands." "Yes, she moves in the best triangles, so to speak."