

Pleatings Solve Many Problems

By **CHERIE NICHOLAS**



Pleatings, and an abundance of them solve a majority of the trimming problems in fashion's realm this season. A lavish use of fine knife pleating results in none other than ultra chic for the costume. The model pictured gives emphasis to the charm of the new pleated trimmings. It also goes to show how prettily printed materials, especially the popular dotted effects yield to pleated treatments.

If you would like to know about the smart umbrella to which this up-to-date young woman seems to be wanting to call attention we do not mind telling you a secret, or perhaps it is the handsome leather bag which she carries which holds the secret. Anyway, to make a long story short, the umbrella is made to fold up so it can be stowed away in a certain little commodious zipper-top bag without anyone ever suspecting such a thing. Clever, is it not, and well worth following up when next you go to buy a new umbrella-and-bag ensemble.

But about this matter of decorative pleatings which are having so much to do with the swank of the mode this season, one need not hesitate to em-

ploy this form of trimming at any time for they adorn the simplest everyday print frocks with as much distinction as they enhance the most exquisite and exclusive evening gowns. As to pleating the daytime prints,

it has become the rule rather than the exception. A favorite use of fine knife pleating is to border both blouse and skirt with it.

Have you tried trimming with pleated lace? If you are making a blouse or a dress of all-over lace, for instance, cut strips of any width which may happen to suit your fancy. Have them pleated and edged. You will find that these pleated frills give a beautiful finish to all edges.

Enthusiasm for pleating also carries into the coat realm this season. Full-length coats of either light woolen or silk are given very youthful and flattering lines in that they are bordered about the bottom with pleated flounces of considerable depth, the pleating repeated on the now-so-fashionable three-quarter sleeves and if there be a cape-collar it is also finished with pleating. (©, 1931, Western Newspaper Union.)

Chiffon and Sequins in Mode for Evening Wear

Chiffon and sequins have come to a novel agreement for the skirt of an evening gown that is very full and cut on the bias to make it swing and swirl like a bell when the wearer is dancing.

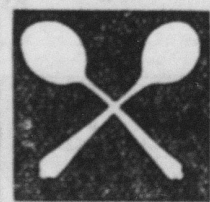
The chiffon is printed in large pink roses on a black background. The sequins agreed to let the roses stay soft and pink and untouched if they would agree to let all the black spaces behind them go sequin.

The surprise comes in the cape accompanying and on which background and flowers have completely changed places. The spaces are in chiffon and the roses in colored sequins!

Some Timely Food Suggestions

By **NELLIE MAXWELL**

The cook who really enjoys mixing ingredients as a painter does his colors, will find no limit to the delightful dishes which one may originate or enlarge upon with the materials at hand. One must follow a few fundamental principles in cookery, and after that let the imagination soar, for there is no end to inspiration. After some experience with handling



foods, most toothsome dishes may be prepared from bits of leftovers. The cook who wastes nothing, but serves her food in a dainty, appetizing manner, is a real genius and her talents are ever in demand.

It is not always wise to tell one knows as to the contents of a dish, for some conscientious objectors will refuse to try a made-over dish, or rearranged food.

Now, who will dare to call a steamed pudding a leftover? Yet one may prepare a most tasty one with a few squares of corn bread, cupful of leftover cocoa, a bit of oatmeal, a few raisins and a couple of egg yolks left from some icing or dessert.

Use the things you have at hand—anyone who knows little about foods can prepare a good meal if the market can be called upon with no regard to expense.

Do you use the half-cupful, more or less, of leftover ice cream in a cake or pudding?

with a few whole berries may be spread over the cake if desired.

Sponge Cake.

4 eggs 1 tsp. baking powder
1 cup sugar 1/2 cup milk or
2 tbs. cold water 1/4 tsp. salt
1 cup sifted soft- 1/2 tsp. vanilla
wheat flour 1/2 tsp. lemon juice

Separate the egg yolks from the whites, and beat the yolks well. Gradually beat in the sugar, add the water, and continue the beating until the mixture is very thick and light. Sift the dry ingredients together and fold them into the egg and sugar mixture. Then fold in the stiffly beaten whites of the eggs, add the flavoring, and bake in a slightly greased shallow pan in a very moderate oven (325 degrees F.) for 45 to 50 minutes.

Correct Posture Is Important

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

While the lady in the picture suggests rather the old verse "Gather ye rose-buds while ye may, Old Time is still a-flying—" a home gardener examining shrubs for insect pests—one is struck immediately by her beautiful carriage.

Her posture is the ideal, easy standing position for which we should all



Ideal Standing Posture.

strive. It is necessary for her to lean forward slightly to examine her rambler roses, but in doing so she has kept her back flat and straight, her head, shoulders and hips in line with

her ankles, and she uses her feet properly to balance herself.

The picture is from a series of charts on good posture prepared by the extension service of the United States Department of Agriculture. These talks on posture include advice on the proper position for all sorts of home activities, both outdoors and indoors. The charts indicate by analogy with indoor tasks, that for garden work, too, such as digging, weeding, planting, and tasks that require stooping, it is possible to carry on the job and at the same time avert the fatigue that comes from bad position maintained for long stretches. Work close to the ground, for example, can be done on a kneeling pad, with the back straight and the shoulders flat; hoeing and raking can be done like mopping or sweeping, keeping the abdomen and hips in the correct position and the feet squarely on the ground. Pruning, watering and gathering garden products are, similarly, much less fatiguing if good posture is maintained while carrying them on.

This and That

"Logic" is what is used in Plato's works to split hairs.

Female tarantulas have been known to live thirteen yedra.

Pushing into society rids anyone of the inferiority complex.

A loving heart is the beginning of all knowledge.—Cariyle.

Monotony marks the bachelor's existence; "and aren't we all?"

Somebody is always pointing out violations of the Constitution.

Every man has obligations which belong to his station.—Whewell.

We take less pains to be happy than to appear so.—Rochefoucauld.

Even a "red-blooded he-man" recognizes that he can acquire polish.

Intolerance may be necessary in order to keep the rein on one's self.

One may like to be indifferent to the fact that he does not know and even not want to know.

One has to be whole-souled in manner, and calculating in mind to be a successful political boss.

Laws are like cobwebs, which may catch small flies, but let wasps and hornets break through.—Swift.

Fruit Shortcake Is Tempting Dish

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

When strawberries are over it is time to adapt that favorite of all desserts—shortcake—to other fruits. Nothing is more tempting than a raspberry shortcake, made with the large, perfect, ripe berries, on a foundation of either biscuit dough type or sponge cake—whichever happens to be your preference. Whipped cream, of course, is the traditional sauce for the top layer, although the adherents of the biscuit school of shortcake often maintain that no cream at all is needed to enhance the taste of this delectable dessert.

The bureau of home economics furnishes the recipes below for the biscuit type mixture and sponge cake for the foundation. Some people, in making the former of short cake, divide the dough into two thin rounds, and bake them on top of each other after spreading the lower round with butter. Then they slip apart readily. When raspberries are gone, come

blackberries, peaches, fresh apricots, blueberries for shortcakes.

2 cups sifted flour 4 tbs. fat
3/4 tsp. salt 1/2 cup milk or
4 tsp. baking powder enough to make
a soft dough
1 tbs. sugar Berries or other fruit

Mix and sift the dry ingredients. Cut in the shortening with a biscuit cutter or rub in lightly with the finger tips. Make a well out of the flour and add the milk gradually and stir from the center with a fork until a soft dough is formed. Knead very lightly until the dough is well mixed. Pat with the palm of the hand until about one-half inch thick. Cut with a large biscuit cutter. Bake in a moderately hot oven about 375 degrees Fahrenheit to 400 degrees Fahrenheit for 12 to 15 minutes or until light brown. While hot, split and butter. Place crushed berries, sweetened to taste, between and over the biscuit and serve at once while the biscuit is still warm. Whipped cream decorated

The Evening Fairy Tale for Children

By **MARY GRAHAM BONNER**

EXCITED TALKING

Now the wind and the thunder and the lightning were all having a party. They all got very much excited talking and boasting, and the storm became worse and worse.

Shutters came off from windows,



Terrible Streaks and Darts of Lightning.

plants in gardens were knocked over and some were knocked quite flat.

Benches and chairs which had been left in gardens or on the porches were overturned.

But the wind said when the storm

was all over he was going to be quiet and rest for awhile.

"Well, this has done me good," he said.

"I do believe, too, that it has done the grown-ups and children good."

"They have day after day of sunshine, and now they know that old Mr. Sun isn't the only creature in the world."

"There is the storm wind, King and Queen Thunder and the Lightning children."

Now the storm was over for a little while, but do you know that old King Thunder and Old Queen Thunder and the Lightning children and Mr. Wind found that they had forgotten a number of things they had wanted to say to each other.

"The people down on the earth said to each other:

"It seemed as though the storm was over a few minutes ago, but the sky is growing dark again now."

"I believe we are going to have another storm—and so soon after the first one, too."

It was true and Mr. Wind came rushing along.

"I forgot to tell you that I thought you were a fine old fellow, King Thunder," he said.

"Thank you, thank you," rumbled the deep voice of King Thunder, "and I feel the same way about you."

Mr. Wind made a low bow, and as he did so he made such a sweeping

one that everything that was in his way was caught up in the air and thrown about.

"I admire you so much, too, Queen Thunder," said Mr. Wind in a whistling tone of voice.

"Thank you," said Queen Thunder. "I'm much complimented."

And her voice was low and deep and quite terrific.

"You're such bright, brilliant, flashing, clever children, you Lightning children," said Mr. Wind.

"Ah, we're so glad you like us. We'll do the best we can. We'll try to do better now for you, too, because of your kind words and your praise."

"What terrible streaks and darts of lightning," said the Earth people.

"The storm seems to be getting worse all the time."

Oh, the earth people thought the storm was a terrific one.

But the Wind, King Thunder, Queen Thunder and the Lightning children thought it was lovely.

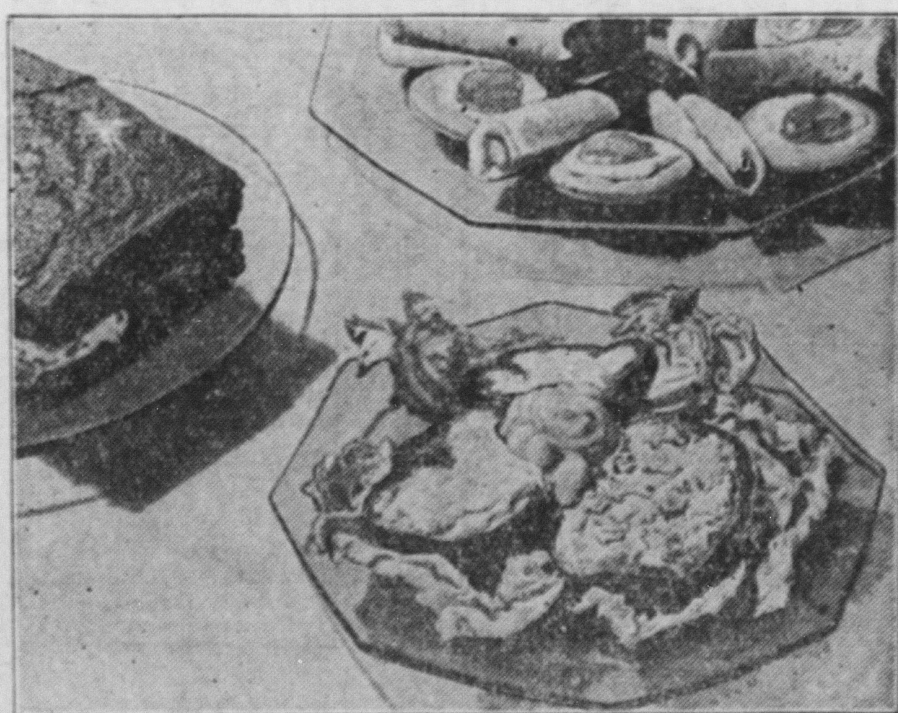
Only Mr. Wind did a very naughty thing. Some one had forgotten to take in some sheets that had been hanging out to dry—great, big sheets that were heavy to wash.

Didn't Mr. Wind just knock them to the ground and over on a dirt path so they had to be washed all over again.

Naughty Mr. Wind!

(©, 1931, Western Newspaper Union.)

Dainty Dishes for Afternoon Tea



Cream Cheese Is Useful for Making Sandwiches.

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

Some particularly appetizing ways of using cream cheese in lunch dishes and for afternoon tea are illustrated in this photograph from the bureau of home economics of the United States Department of Agriculture. The salad of green peppers, stuffed with cream cheese, is served with crisp lettuce leaves on a green glass salad plate. It tempts by color and texture as well as by its flavors. Canned pimientos could have been stuffed for a red salad, or such fruits as prunes, figs, canned peaches, or pears, for a fruit and cheese salad. Large cherries, too, are good with cream cheese stuffing or with cheese balls and mayonnaise dressing.

For afternoon tea, dainty rolled and open sandwiches made with cream cheese will usually prove popular. The open sandwiches consist of a cracker covered with cheese and decorated with red jelly.

Neufchatel and cream cheeses are valuable for the protein, fat, phosphorus and calcium they furnish to the diet. They may be introduced into almost any meal—as part of the appetizer at the beginning of a dinner or of the dessert at the end, and in any course between. Gingerbread with a cream cheese filling, shown in the picture, is an excellent dessert for lunch or dinner. Here are recipes for the gingerbread and the filling.

both from the bureau of home economics of the United States Department of Agriculture.

Gingerbread.

1/2 cup fat 1/2 tsp. soda
1/2 cup sugar 1/2 tsp. salt
1 cup molasses 1 tsp. ginger
1 egg 1 tsp. ginger
3 cups sifted soft- 1/2 tsp. cloves
wheat flour 1/2 tsp. cinnamon
4 tsp. baking pow- 1 cup milk

Cream together the sugar and fat. Add the molasses and beaten egg. Sift together twice the dry ingredients and add to the first mixture alternately with the milk. Bake in two shallow pans in a moderate oven (350 degrees F.) for 30 or 40 minutes. Serve with cream cheese or whipped cream.

One cup of sour milk may be used instead of the sweet milk. In that case, use one scant teaspoon of soda in place of the one-half teaspoon now called for, and use only two teaspoons of baking powder.

Cheese Filling for Gingerbread.

2 neufchatel or 1/2 tsp. salt
cream cheese Cream
1 cup chopped nuts

Mash the cheese and mix with it enough cream to give it the consistency of a soft filling. Add the nuts and salt, and mix well. Split open a loaf of hot gingerbread, spread the cheese mixture on the lower half, replace the upper part and press it down lightly. Serve the gingerbread at once while still hot.

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Fifty Years Unwashed

A well-known Norfolk hermit, Edwin Ernest Colman, aged seventy-eight, was found dead at Gissing, near Diss (England), with a bruise on the head. He was turned out of two homes and an effort was made to evict him from a shed in which he took refuge. As the result of a public petition, however, he was allowed to remain. A whilst drive was held, and with the proceeds and donations Colman's shed was remodeled and he had since lived peacefully there, looking after his poultry. It is reported that he had not undressed for years and had not washed for 50 years.

Photographing Wills

Legal circles are concerned, for financial reasons, at the recent innovation by the government in photographing all wills. A supercamera and dark room were provided for the experiment, which is said to have had considerable success in the United States. The photographs of the wills will be placed on the most durable paper, and authorities maintain will outlive the present copies provided by lawyers.

Advice

"Keeping money in a teapot, hey?"

"Yeh."

"Boy, put your money to work."

"I dunno how."

"Get it a job in a bank."

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