

MRS. WILSON DINES WITH AN OLD PIONEER

And Learns Some of His Recipes to Hand Along to Those Who Are Interested in New and Tempting Dishes for the Table

By MRS. M. A. WILSON
THE old Santa Fe trail winds its ways among the Mission hills of Missouri directly southwest. It starts from that great midwest city of Kansas, Mo. An old pioneer of the days of '39 with a love of nature has many splendid photographs of the well-traveled highway to the southwest. Looking at a picture taken fifteen years ago it shows an old, well worn road winding in and out between the mountains. The road puts some things eighteen inches deep. Today this trail is a broad highway of fine macadam, and it glimmers in the sunlight like a beautiful silver ribbon.

The early pioneers took from six to eight weeks to make this trip. Today, with the automobile, the ground can easily be covered in four days. On my way into the heart of the Ozark mountains I turned off to a trail over the Santa Fe trail, and as we made the entire trip the auto was stopped not at the hotels that are naturally a part of this highway, but in the homes of the friends and acquaintances of the old pioneer, who are yet to be seen and who are in quiet places, where they doze and dream of those grand and glorious days that are gone by. And I naturally hanker to see the places for which I am to photograph, and to see the old pioneer's trail.

And this old chap, with eyes as bright as the midday sun, admits to seventy-eight years of age. He is up and going. So with an early start long before the sun peeped over the sunset hill, we were on our way. About 11 o'clock, after making nearly two hundred miles, we arrived at the home of Langgins's daughter for our midday dinner, and, unlike the day of the pioneer, we had an abundance of products from the garden which were cooked in the most delicious manner. Our menu was:

- Chilled Melons. Chilled Beef Sweet Potatoes with Spinach. Dressed Onions, Lettuce and Cucumbers. Apple and Jelly. Entree, roast of beef, shaped pieces and sprinkled with just a suspicion of lemon juice. Chiles of Beef. Place one-half cup of shortening in a frying pan and add six tablespoons of flour. Cook very slowly until brown. Now add one pound of lean steaming meat, cut in pieces of size of a walnut. Toss until a nice brown and then add: One and one-half cups of cold water; One cup of the K. tomato pulp, rubbed through a sieve; One cup of good apples; One and one-half cups of prepared Pinto beans; Three onions, sliced fine; Cover and cook slowly for one and one-half hours.

- To prepare the chiles: Place one dozen red peppers in a hot oven to blister. After they may be placed in the broiler of the gas range and then turn the peppers until well blistered. Remove and then rub the hands well with salad oil, rub down the skin and seeds of the pepper and put peppers and onions through the food chopper, using the hot butter juice. This mixture is then added to the red kidney bean. Look over one cup of the dried beans. Wash and soak overnight or four hours in warm water. Drain for fifteen minutes and then drain. Wash again and add to the chile. This combination of beans and meat is delicious and very economical. The secret of the success of the chile is not the combination of corn and beans of the East and New England states. This chile is strictly an Indian one, and was originated among the Aztecs and the South Sea. Place in a saucepan: Three tomatoes, chopped fine; Two chiles, chopped fine, with red peppers; Turn from large large ears, cut from chile. Cook slowly until ears are tender and then drain and season and add two and one-half cups of sweet potatoes, dried.

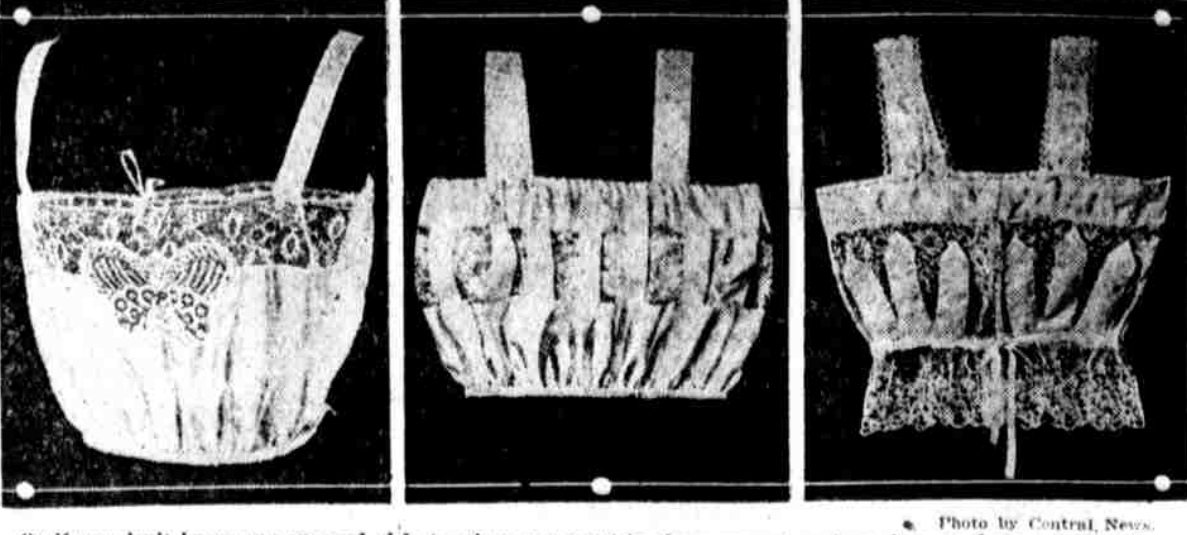
Menu Contest Honor List

Table with 2 columns: Name and Menu. Includes Miss Lula T. White, Mary Mitchell, and Mrs. T. E. Semisch.

Table with 2 columns: Item and Price. Lists various food items like Tuna fish, Bread, Potatoes, etc. with prices.

Table with 2 columns: Item and Price. Lists various food items like Stewing lamb, String beans, Potatoes, etc. with prices.

FOR THE BRIDE-TO-BE



Or if you don't know any engaged girls to whom you want to give a present, make or buy one for yourself. Here are three pretty styles which furnish some good hints to the home dressmaker. The points of ribbon, for instance, are novel and would be easy to make out of small ends of washable ribbon. While, if your satin doesn't quite reach from one end to the other, use an insertion made of strips of ribbon on lace. If you happen to have a butterfly or some other design in some old lace it would make a dainty insertion like the one shown above in a crepe de chine cambric

CARELESS HEARTS

By HAZEL DEVO BATCHELOR
The divorce of Diana and Julian Long was not the talk of the group of people who knew them best, but neither Diana nor Julian believed that their separation could possibly influence any one else to go and do likewise. They had been married for a long time, and their marriage had been a happy one. They had a large family and were well-to-do. Diana was a beautiful woman and Julian was a successful man. They had been married for ten years and their marriage had been a happy one. They had a large family and were well-to-do. Diana was a beautiful woman and Julian was a successful man. They had been married for ten years and their marriage had been a happy one.

ALICE heard Jim go into the children's room. She heard their gay shouts as they played their games. The children adored Jim. When he came out he was carrying a large box. She knew that he had brought home some new toys for the children. She was glad to see him so happy. She had been worried about him lately. He had been acting strange and she had been afraid that he was going to leave her. But now she was glad to see him so happy. She had been worried about him lately. He had been acting strange and she had been afraid that he was going to leave her. But now she was glad to see him so happy.

WHAT'S WHAT
By HELEN DEWE
The 'fox pass' is older than the fox; nobody has identified the Mrs. M. drop who first perpetrated the mispronunciation of faux pas. Even speakers who know the French language thoroughly rarely use a French phrase in English conversation. Reputable authors are equally chary of interlarding their good English with foreign words, although occasionally some meanings can be conveyed more succinctly in a familiar French or Latin phrase. In the illustration, an imperfectly educated and pretentious talker is airing his ignorance of French in misused expressions of which she knows neither the reconstruction and restoration of Mrs. Keefer's house, nor on building. She found very quickly that women, whose decision is usually final in the matter of selecting a place to live, like to consult a woman architect. Mrs. Keefer, who has had a long and successful career in the building business, stepped right into the shoes of her mother-in-law, and her mother-in-law, who had been a successful architect, stepped right into the shoes of her mother-in-law.

THE IRISH GIANT
The Irish Giant, an extraordinary person, Patrick Cotter by name, was born in Kinsdale, Ireland, of obscure parentage and original height of six feet and six inches. He was quite large, and would serve for shopping, for carrying one's luggage, or for general purposes. They are made of galvanized iron and are made of a heavy chain composed of what appears to be large oval black links. And on the front of each are richly colored worsted flowers. For instance, one has a large blue and white flower in an oval shade of pink and a sort of a French blue, and then the lining will be pink or blue. The price of one of these bags is \$3.75.

HUMAN CURIOS
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Things You'll Love to Make
A yardstick is a very handy adjunct to the housewife. Then why not make it ornamental as well? Take two strips of white linen, one one-half inch longer than the other, and cut them into long, narrow strips, one one-half inch wide, leaving the extra length for the back piece. Crochet or knit in a narrow edge all around. Make a strong eyelet one-half inch from the top of the back strip, on which the bag hangs. Make this now and have it ready to give as a Christmas gift. FLOIDA

THE WOMAN'S EXCHANGE
To Remove Glazing
Dear Madam:—Please tell me how to remove 'glazing' from bathroom windows. The paper is worn in some places and I desire to cut out new. If you will send a stamped envelope I will be glad to forward the name of a preparation that will remove this frosting or coating from the windows. I could not give the name in this column. Canadian Newspapers

To Keep the Hair in Place
Dear Madam:—If it isn't asking too much of you, could you give me a recipe for a liquid that will aid in keeping the hair dressed? Something that is greaseless or nearly so. HARRY

For the Cotton Wedding
Dear Madam:—Kindly let me know through your column what are appropriate gifts for the first wedding anniversary. The first wedding anniversary is a pretty one, and so you want things like a cotton denim tablecloth for the living room or bedroom table; a pair of mullin curtains for the bedroom, unbleached muslin with a colored border would be pretty; a denim or cotton cover for the telephone book; some kettle and iron molder covered with pretty material; a new silence cloth for the dining room table or something personal like a fine blouse or mullin underwaist or nightgown.

THE HOSTESS WHO WAILS OVER THE PRICE OF FOOD

Fails to Fulfill Her Duty of Making Her Guests Comfortable, They Feel as if They Ought to Pay for Their Meal

IT WASN'T exactly a formal dinner party, but it was less informal than a family affair. The hostess sighed as the roast was served. "My dear," she remarked to the nearest guest, "isn't it perfectly dreadful the price you have to pay for beef nowadays? Why, it just makes me sick." "It's frightful," agreed the guest. "With so many in my family, I just can't have it very often."

THE potatoes were very small. "My dear," remarked the hostess, "what do you do about potatoes? As a rule they are small, and I just hate to see them in my garden. The family eat rice. And other fresh vegetables are so expensive—why, I went out to the market yesterday to get these things, and I was positively weak over the prices. You can't get any decent fruit for any price that you can pay." And on it went until the guests felt

Two Minutes of Optimism
By HERMAN J. STICH
The Human Safety Valve
Now that we have all had, and, we hope, enjoyed our vacations, let us indulge in a little post-mortem comment. We will begin with the promise on which most of us will stand, that a vacation should broaden a routine mind; develop a sane perspective, dissolve discouragement, apathy and "blues"; inspire us to work more intelligently, more enthusiastically and generally more zestfully; replenish the human fountain of strength, health and ideas, and altogether freshen us and fill us full of "pep."

Almost Plain Talk
Dear Cynthia—You do me great honor, Mr. De Jure, by condensing to notice my verbose rantings, and I hasten to make a humble acknowledgment for the flattering favor thus bestowed upon my efforts. I, too, look forward with eager anticipation to your next issue, in which you will bring me up to date on your new book, "Excelsior," and again "Excelsior" be our battle cry.

Was He Rude?
My Dear Cynthia—I am a girl of eighteen and live opposite a fellow of about two years my senior. I have been on good terms with him for quite a while, until I overheard something that was said by him which referred to me. I didn't like it, and I frequently speak to him. One night as I was sitting on my girl friend's step he was there with one of his girls. He introduced my girl friend to his boy friend and never introduced me. I didn't mind that because I thought he didn't see me. But last night I was walking from the movies and saw him walking back to me. He happened to get my glance so he hurried his steps until he got in front of me. Now, Cynthia, I am not at all anxious to gain his friendship, but what I would like to know is it not gentlemanlike of him to walk by and not tip his hat or say good night to me? Why should the young man speak to you after you had refused to speak to him? It seems to me that you were quite as rude as he was.

Merode and Harvard Mills Underwear
JUST ask to see "Merode" or "Harvard Mills" hand-finished underwear. Then you'll find how knit underwear can be dainty and attractive! Soft, fine yarn, smooth Flatlock seams, beautifully finished edges, carefully planned patterns—all this makes "Merode" and "Harvard Mills" suitable to wear under your very best gown. Fits without a wrinkle and keeps its shape from first tubbing to last! All weights and models for women, children, and babies are to be had at leading shops. Winship, Boit & Co. Wakefield, Mass.

If someone told you—"Drink coffee if you want a good night's sleep," would you do it?—No! But you could safely drink INSTANT POSTUM instead of coffee without having your rest disturbed. "There's a Reason"

Yes—great with a glass of milk
There is that crispness, daintiness, freshness in Keebler Soda Crackers that makes them doubly delicious with milk. What so good and wholesome for autumn luncheons? Strictly fresh—right from Philadelphia ovens. More economical, too, for you can buy by the pound and save the cost of expensive packages and wrappers. Keebler Saltines also have extra daintiness, as well as oven-freshness. At your grocer's

KEEBLER Oven-fresh Soda Crackers Buy by the pound and save KEEBLER-WEYL BAKING CO., Philadelphia