

DREAMLAND ADVENTURES

The Giant's Lost Princess By DADDY

Jack and Janet, with Bally Sam, Jotted Mule and Wooden Elephant join a circus side show. They find there a romantic fat lady who wants to get thin, and a handsome young giant who is seeking the lost princess of his heart. They start to take the fat lady on an elephant ride to make her thin.

CHAPTER III Riding Two Mules

THE circus fat lady, mounted on the back of Wooden Elephant, was ready to start on her getting-thin ride. It had been hot work hoisting her upon the elephant's back, and she looked as if she were melting. The perspiration rolled off her in streams.

Janet and Jack thought that a good sign. If her fat was melting that meant that she was losing weight. The handsome young giant looked wistfully at Wooden Elephant set off with the fat lady on his back.

"I'd like to go riding, too," said the fat lady. "I'm so fat I never have had a horseback ride."

Jack and Janet looked at him with great sympathy. He was really very, very tall—so tall that he couldn't possibly fit on one horse. Then, as Jack gazed at the giant, he remembered having seen workmen hauling logs with poles across the day before.

"If a giant had a horse to carry him and another horse to carry his legs he could go riding," said Jack. Janet's eyes glowed.

"Why, Bally Sam, can't you ride the giant's Jotted Mule can ride his legs," cried Janet.

"Hee-haw! To be sure," brayed Bally Sam, who wanted to show that he was a strong mule even if he couldn't carry the weight of the fat lady.

No the giant sat on Bally Sam's back. He was so tall his feet still rested on the ground. The giant, however, stretched out his long legs and put his feet on Jotted Mule. Then he brayed for a ride, thanks to Jack's bright idea.

"Hee-haw! There is still room left on my back," brayed Jotted Mule to Jack and Janet. "Wouldn't you like a ride?"

To be sure Jack and Janet would like to ride. They climbed on Jotted Mule in front of the giant's feet and were very comfortable.

"Hee-haw! Away we go," brayed Bally Sam, and the two mules set off after Wooden Elephant, who was all ready outside the circus grounds and heading for the high hills.

"Hee-haw! We will catch you!" brayed Jotted Mule after Wooden Elephant. At that Jotted Mule jumped forward and began to gallop.

Now when Jotted Mule jumped, he forgot to tell Bally Sam to jump with him. The result was that he jumped out from under the giant's feet, and down came the fat lady on the ground, ker-slam!

When the giant's feet hit the ground they acted as brakes and stopped him short. Bally Sam still went forward so the giant slid off his back, and sat down on the ground, ker-thump!

The fat lady grunted the giant. "I don't like this kind of riding. It is too bumpy."

Bally Sam was much vexed with Jotted Mule for jumping ahead that way. "You ought to be ashamed of yourself," brayed Bally Sam. Jotted Mule was ashamed of himself and promised that when he started to run again, he would first give a warning "hee-haw."

The two mules lined up once more. The giant sat on Bally Sam and put his feet on Jotted Mule, and they hurried after Wooden Elephant and the fat lady, who were now climbing the hills.

Mrs. Wilson Adopts Alabama Mammy's Recipes for Delicate and Unusual Cakes

And Mixes This Southerner's Wise Sayings About the Art of Cooking With Measurements for Nut Concoction and Dreamland Icing

By MRS. M. A. WILSON Copyright, 1921, by Mrs. M. A. Wilson. All rights reserved.

THE dear old lovable mammy of the South is slowly but surely dying off. You can picture her with her ample guinea-blue calico dress and white muslin apron and a gayly colored bandanna wound tightly around her head in turban fashion, you have visualized the desert of the Southern kitchen.

Sophie, the dear old tyrant mammy of an old plantation in Alabama, expressed herself one day: "Mah stahs obwah—whetber an you gwine ter do wid de gals nowadays. Dey weahs dey dresses nighah dey knees den de ankles and wid bundles ob hainh stuck outen der dey eahs—no, mam, Ah shore nebber did see de beat on them. Dese yere gals don't want to cook now."

In mah time, Ah came inter de cook-house as soon as Ah was able to feed Aunt Liz, and whenobor Ah tinkes de de big range, de kindlin' and all de old-fashioned pamferrin' Ah larned ter wok wid and den looks at dese yere whidder and wen'er how dey all am gwine feed der famblies—den, Ah shore nebber did see de beat on them. Dese dey wish Ah was back in de good ole days!"

Here are a few of Aunt Sophie's maxims—by and true and true and true, they may lend us a helping hand. She says that:

A man may just love floating island, but he would a heap radder have bread and meat when his stomach is empty. If the joint of the rickiest is tough, then you can make up your mind that the pastry is tough too.

The woman who just flies at her work has the most time to make pies. Vastness just naturally make the family keep their manners nice.

Her recipes are eagerly sought for miles around. Aunt Sophie is a born cook and as she has no real idea for actual working proportions that would be suitable for this corner, one must be on the alert to measure what she calls just a mite or a pinch of this or that.

Aunt Sophie's specialties are delicious old-time cakes. I have tested every recipe given here, so you can enjoy making them. Careful and accurate measures are very necessary for the success of any recipe—so sift the flour once into a bowl and then fill lightly in the measuring cup and level off the top of the cup with a knife.

Watermelon Cake An oval-shaped pan is necessary for the success of this cake. For the white part cream

One and one-fourth cups of sugar, One-half cup of butter, Cream well and then add Three cups of flour, One-half teaspoon of salt, Five level teaspoons of baking powder.

Beat to smooth batter and then fold in one cup of milk.

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One cup of cornstarch, Two and one-half cups of white flour, Four level tablespoons of baking powder, One-half level teaspoon of cinnamon, Sift four times and then place in a mixing bowl.

Two-thirds cup of butter, Yolk of two eggs, One and two-thirds cups of powdered sugar, Cream until light lemon color and then add

The prepared flour, One and one-half cups of milk, Beat for ten minutes until like molten gold and then add

One-half teaspoon of cinnamon extract, One-half teaspoon of nutmeg extract and stiffly beaten whites of eggs. Line a pound cake or round cake pan with two thicknesses of greased and floured paper and then turn in the cake batter and spread toward the sides of the pan.

Have it a little higher on the sides than in the center. Bake in a slow oven for one hour. Remove from the oven and turn on a wire rack to cool and then, when cold, ice with the following icing:

Dreamland Icing Soak one tablespoon of gelatin in two tablespoons of cold water. Place two cups of sugar in a saucepan and add

One-half cup of water, Three tablespoons of white corn syrup, Cook until the mixture will form a firm ball when tried in cold water. Now pour one-half of this syrup upon the stiffly beaten whites of egg. Return the balance of the syrup to the saucepan and add the gelatin and stir to dissolve.

Cook for five minutes. Now place the bowl containing the first part of the icing in ice cold water. Beat hard and then add the balance of the icing and

Alabama Nut Cake Cream well One and one-fourth cups of sugar, Two-thirds cup of butter, Yolk of four eggs, Then add

Three cups of flour, Four teaspoons of baking powder, One-half teaspoon of salt, One cup of sour cream, Two-thirds cup of cocoa, Beat hard to blend and then add

Two cups of finely chopped nuts, One cup of seeded raisins, One cup of prunes, stones removed, and cut in bits, One-half cup of finely chopped candied citron, One teaspoon of nutmeg, One-half teaspoon of allspice, One-fourth teaspoon of clover, One cup of finely chopped nuts, Beat to a smooth mixture and then turn in a pan which has been lined with greased and floured paper and bake one and one-half hours in a slow oven.

When cold ice with water icing which has been colored a delicate green with vegetable coloring.

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beat until the mixture is quite thick. Flavor as desired. Just as soon as it will hold its shape, spread on the cake and have it about one inch thick on top and about one-half inch thick on the sides.

MRS. WILSON'S ANSWERS Dear Mrs. Wilson—Last summer you gave a sponge-cake recipe. I recall it was inexpensive and at the same time delicious. Will you kindly print it again? MRS. C. C.

Sponge Cake Place in a bowl Three-quarters cup of sugar, Yolk of two eggs, Four tablespoons of water, Two level teaspoons of baking powder.

Beat to mix, then fold in the stiffly beaten whites of the two eggs, turn in a well greased and floured pan with a tube in the center, and bake in a slow oven for forty minutes.

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Cook until the mixture will form a firm ball when tried in cold water. Now pour one-half of this syrup upon the stiffly beaten whites of egg. Return the balance of the syrup to the saucepan and add the gelatin and stir to dissolve.

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Women's Polo Coats, \$16.50

These polo coats in four jaunty models are what a great many schoolgirls and business women want. They are sturdy, practical and withal smart, with their big cozy collars and deep roomy pockets. Half lined. All in soft brown and blue tones. (Market)

All-Wool Plaid Blankets \$8.50 and \$10

\$8.50 blankets are in pink, blue, tan or gray black plaids with white and measure 66x80 inches—and, oh, so snug and warm! \$10 blankets are in two sizes, 68x80 inches in blue, tan, gray, pink or black plaids with white, or in red with black. 70x80-inch size is in pink, blue, tan or gray plaid. (Central)

Men's Black or Brown Shoes For Business Wear Special at \$4.75

They have comfortable toes, broad low heels and sturdy welted soles—exactly the shoes to wear day in and day out. Of black or tan leather of sound quality or of soft black kidskin. No man can make a mistake on shoes like these. (Chestnut)

Boys' School Shoes, \$2.90

All sizes from small 10 for the little fellow to big 5 which will fit the boys who are wearing their first long trousers. Of durable brown leather with wide toes and full double soles for extra wear. Special at \$3.75

Boys' black or tan leather shoes cut on an English last. They have straight tips and welted soles and are for big boys wearing sizes 1 to 5 1/2. (Gallery, Market)

Children's Shoes Special \$2.90

Little children's everyday shoes that will stand a great deal of hard wear. They are of strong, durable brown leather with wide, comfortable toes and long-wearing soles. Sizes 6 to 2. (Chestnut)

Prices Are Down in the Skirt Store

Quality of materials is better in every instance, and the following list will give an idea of the lowered prices.

Plain-tailored blue serge skirts of the grades that last year were \$5.75 are now \$3.75.

Pleated wool plaid skirts of the grades that last year were \$7.50 are now \$5.75.

Good-looking pleated striped prunella skirts of the grades that last year were \$12.75 are now \$7.25.

Satin-finish prunella cloth skirts, in pretty stripes, that last year were \$13.50 and \$15 are now \$8.75.

Beautiful box-pleated striped prunella skirts of the grades that last year were up to \$16.50 are now \$9.75.

Extra-Size Skirts

Made of softest wool prunella in attractive stripes in grades that last year were \$19 are now \$11.75. (Market)



85c 50c 75c Bib Aprons—Bungalow Aprons—50c to 85c

Percalé Bungalow Aprons, 75c

Generous all-enveloping aprons of percalé in light grounds show stripes and small figures in many colors. They are trimmed with plain color bindings or rickrack. (Sketched.)

Gingham Bib Aprons, 50c Blue-and-white checked aprons are bound all-around with white. (Sketched.)

At 65c, 75c and 85c A variety of serviceable bib aprons of light percales, smartly cut and trimmed with rickrack.

Cretonne-Pattern Aprons, 85c Gay, velvet aprons are cut somewhat like the Polly Prim aprons. They have pretty sashes and are trimmed with white bindings. (Sketched.) (Central)

An Extra-Size Shop featuring aprons, house dresses, negligees and undermuslins in sizes 46 to 54 is located near the Market Street Subway entrance, just beyond the Millinery Store.

Center Aisle Opportunities

Remarkable Hats at \$3 and \$3.85 Silk velvet hats with brims of tinsel brocade and silk linings really are remarkable at \$3. And others, with feathers, lacquered ribbon, plaited felt strips, wooden beads or saucy "ears," are likewise extremely low priced at \$3 and \$3.85.

Corduroy Breakfast Coats, \$4.85 Full-length ones lined throughout with flowered cotton challis. Heavy nap corduroy in lovely shades—rose, Copenhagen blue, mulberry and cherry.

100 Reversible Wool Chenille Rugs, \$3.85 Only a few left of these wool chenille rugs at just half price. Some solid colors, but mostly mixtures. 30x60 inches.

Pongee Blouses, \$3.50 Their popularity far exceeds anything else we can find for the price. Roll, "two-in-one" convertible and Peter Pan collars, with cuffs that accommodate turn back over coat sleeves.

Clearaway of Women's Underclothes \$1.35 Chemises, nightgowns and petticoats, slightly mussed from handling. Trimmed with embroidery, lace or hemstitching, and all are considerably under standard price at \$1.35.

Lace Collars, 50c Half their former price for straight imitation Venise lace collars in cream and ecru. Large assortment of patterns to choose from.

Absorbent Cotton Toweling, 19c Yard No chapped hands with these unusually soft towels in use! 18 inches wide. (Market)

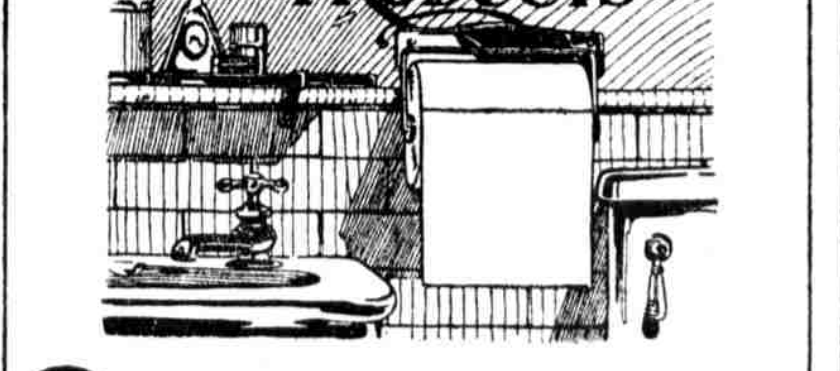
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