

# Daphne by HAZEL LIVINGSTON

He saw her small, white hand trembling as it closed on the water glass, saw her red purse so eloquently flat. He studied her a moment longer, and then he added, "And we might as well have a second cup of coffee. The second cup is free!" He grinned, an understanding, big-brother sort of grin, and beckoning to the waiter, he returned to his paper.

Daphne's face was redder than the red leather purse. She didn't know what to do, or what to say. She thought of getting up and leaving, but she couldn't go without her check.

When the waiter came the young man said, "Two more coffees, two more ham and eggs and plenty of bread. Rush it!"

He was still smiling when Daphne met his eyes. Hers were dark and pleading, and he smiled into them reassuringly as he said, "And how are you going to have yours, turned over, or sunny side up?"

"Sunny side up!" She said it quickly, with a shy, half smile, and a little sigh of gratitude. Ham and eggs. She was going to have some ham and eggs. She could taste them already, could see them coming in the platter, all bubbly from the range. "And thanks ever so much—for—for inviting me—"

But he looked at her so blankly and then grinned so widely that she knew she hadn't said the right thing. Misery swept over her again, and an agony of embarrassment. Perhaps he hadn't intended to pay for hers . . . but of course he had, men who picked up girls always did . . .

"Pickup. That was what she was. She looked miserably at her hands, clenched in her lap, and fought a wild desire to put her head down on the table and cry. She was so tired and so hungry, and a strange man was going to pay for her dinner and she could not even pay him. Her cheeks were flushed with a mixture of flattery . . . whatever they expected when they bought you dinners.

She stole another look at him, and saw with relief that he was reading again. He went right on reading, even after the second order of ham and eggs came, apparently oblivious of her while she ate, timidly at first, then with increasing speed and content.

Little warm waves of happiness stole over her, a half sleepiness, breathlessness. It tasted so good, so wonderfully, miraculously good. As she drained the last of the coffee she met his eye and smiled, all the misery inexplicably gone. She didn't care if she was a pickup; she had had something to eat.

"Feel better?" he asked good naturedly.

"Oh, yes! Ever so much." He looked so nice, and she was so grateful. Her hand came scissoring across the table to his. "I was really sort of sick from not eating."

"Broke?"

She nodded. "I lost some money. All I have is five cents, isn't that funny?" It was suddenly easy to laugh. "Imagine only having five cents! So I ordered coffee and then I ate your bread—I ought to be ashamed, and I am."



He looked at her with frank admiration.

only it's so funny—"

"You poor kid!" His hand closed on her protectingly. She found herself walking out of the restaurant with him, down Market to Sacramento street. A cable car lurched around the curve, passed them with a clang of the motorman's bell. The car was empty, the street was deserted. Daphne stopped, her heart beginning to beat fast. "This isn't my car—I get mine on Market—"

"Well, come on to the garage over here and I'll drive you home. What's the matter—not in a hurry are you?"

"No—but—"

"Look here!" His face was close to hers laughing. "Are you trying to ditch me? I believe you are. Why, we're old friends now, what's the idea—eat and run?"

"Well—if you want to drive me home," she agreed unhappily. "You can't eat and run."

"Look here!" he said again, still teasing. "We've met before. Now let me think—was it no, not the Palace—"

"You look familiar—but I don't think I've ever met you. I could not have, because—because—because I haven't met anybody at all!"

"Oh, yes, you have!" He took her arm. Firmly. "Come along, we'll talk this over in the car—"

way out on Geary street. If it's too far to drive me, you could take me to the Geary car—"

"What? Trying to shake me again?"

"Oh, no—just thinking it might be too far out of your way to—to—" She stopped in confusion, conscious that he was laughing at her.

"All right, I'll take you right home, no foolin'. Sure you don't want a little drive out to the beach first, though? Another plate of ham and?"

"No, honestly—I'd rather go home—some other time—"

"Some other time is right. Come on, tell me your name and address and telephone number—no fakes now—"

She told him, in a strained, unnatural voice, so low that he had to lean close to hear it.

"Daphne Haines!" He whistled, a long drawn out, amused whistle. "Well, I'll be darned. And you don't know me? Say, it doesn't take you long to forget a fellow."

"You aren't—you aren't" Ralph McKerritt.

Even as she said it she knew he was. Ralph . . . meeting Ralph again like this, and not knowing him . . . Ralph, whose pictures she had saved for years; Ralph, whom she had dreamed about ever since the day in the orchard, when he found her under the trees and said she was beautiful . . . Beautiful . . .

She felt beautiful just remembering it. She lifted her face to his, faintly smiling, and in the glare of a passing car light he saw the misty, starry wonder of her lips.

"I don't know why I didn't know you . . . I guess it was because I never really saw you before, and I guess I never thought I'd ever really know you . . . did you really know me again? Was that why you spoke to me back there in the coffee shop?"

She was so young and pleading, so pathetically, tragically young. "Sure I knew you. Knew you right away. What did you think?"

She gave a little shuddering sigh of happiness and snuggled closer to his rough tweed overcoat. The car sped on, houses passed in a beautiful blur . . . everything was beautiful . . . the deserted streets, the foggy night, the street lamps at the corners.

"I went to all the games!" she said suddenly out of the silence. "I never missed one!"

"Never missed one what?"

"Football game—that you played?"

"Oh," he chuckled. "You mean when I was in college—how did you remember all that?" But he

was pleased . . . so she'd seen him play . . . "Well, those were the days, Daphne—"

They lapsed into silence again, each acutely conscious of the other's nearness. When he stopped in front of the ugly square old house where the Hinkles lived, she couldn't believe that they were there already.

"Well, here we are, safe and sound," he said.

"Yes, here we are," she echoed, unwilling to leave him so soon, not knowing how to keep him or how to ask him to keep her again. "Here we are!" And she didn't make any move to get out.

He grinned and stopped the motor. "So this is where you are living. Well, well! What did the family say about all this city life?"

"Oh, they don't care."

(Continued on Page 10.)

## GOOD-NIGHT STORIES

By Max Trell

The Shadow-Children Seek Wisdom from Old Grandfather Frog

WELL, said one of the children, "well!"

At this, one of the other children turned sharply to the first and said, "Well—well—how many wells make a river?"

Mij, Flor, Hanid, Yam and Knarf—the five little shadow-children with the turned-about names—who always listened to what the real children were saying, looked at each other in surprise.

"How many wells 'do' make a river?" asked Yam.

"Fifty hundred," ventured Mij.

"Oh, no, that's too many," said Flor. "I think four hundred and ninety-nine wells make a river."

"What's the use of guessing," broke in Hanid, who was always sensible. "Let's ask someone who really knows."

"But who?" Yah demanded.

"The one to see about this is Grandfather Frog, who lives in a well," said Hanid.

"Exactly!" exclaimed Knarf. "Just what I would have said if I had said it!"

So they all went to the well where Grandfather Frog, the grandfather-of-all-frogs, lived. They peered down the shaft of the well.

"Hello, down there," shouted the shadow-children.

"Well?" croaked the frog.

"What do you want?"

"How many wells make a river?" cried the shadows.

"Well—let me see," began the frog. "You'd better drop down," he said at length. "I've got to think about it."

"But we can't 'drop' down," insisted Hanid.

"Well then, you can take the elevator down if you like, only it



"Hello, down there," they shouted.

isn't running right now."

"He means the bucket," explained Mij. "We'll have to wait till some one comes along and lets it down."

"Let's climb down," said Knarf. So, making themselves as small as pins, they cautiously climbed down the side of the well until they reached a little ledge on which Grandfather Frog was sitting. He was thinking and thinking.

"Did you find out yet?" cried Knarf.

"Sh—h," said Flor. "Don't disturb him. He's thinking."

"Well," croaked the frog at length, "it's all very clear. If you put all the wells in the world together, do you know what you'd have?"

"A river!" cried the shadows

## The Home Kitchen

By ALICE LYNN BARRY

**Cream Sauce, With and Without.**

WHY do we call it cream sauce when it doesn't contain any cream? Probably for the same reason that the pudding without any plums is called plum pudding.

Cream sauce is merely a name, and those who are particular about calling foods by their correct terms refer to it as white sauce. It's the most widely used of all sauces in this country, is the basis for others less known, and is one of the dishes which every cook must know how to make. It's easy enough, but there are two common errors. One is a less forgivable slip, to serve it with tiny lumps. For of all things, cream or white sauce must be smooth. Really it should be cooked properly so that it attains this creamy consistency, but to make sure, most cooks run it through a sieve before serving.

Here is a basic recipe for thick white sauce. It may be used with any kind of vegetable, or added to diced chicken, shrimp, oysters, etc.

**White Sauce**

Two tablespoons butter, two tablespoons flour, one cup milk, half teaspoon salt.

Melt the butter in a saucepan, rub in the flour and salt, and

excitedly, sure that they had the answer at last.

"No," croaked Grandfather Frog, "you would have one 'great' BIG WELL!"

The shadows were disappointed. "But wouldn't any amount of wells make any river?" they demanded.

"Water makes rivers not wells," said the frog. This seemed decisive, so he plunged into the water and disappeared.

"But there's water in wells," shouted Hanid after him. He didn't answer. He was quite gone.

The shadow-children looked sad. They had so wanted to know how many wells made a river.

gradually add the milk. Stir constantly, and when it is smooth and thick and begins to bubble, move. Or, add the vegetable to other foods to be served with it.

There are hundreds of variations to this white sauce, and you can choose your flavorings to suit the food. Spices like curry, paprika, mustard, thyme, etc., are suitable for some meats and vegetables. A tablespoon of lemon juice or of onion juice, stirred up the white sauce, makes a tomato sauce, parsley and green peppers, are added to the fresh vegetables, all of which are sauce to give it flavor.

If the white sauce is to be used to thicken soup, the proportions are different.

**White Sauce (thick)**

One tablespoon butter, one tablespoon flour, one cup milk, three cups of liquid (meat or vegetable stock), one cup cream.

Melt the butter, rub in the flour, and gradually add the milk and other liquid.

These are liberally white sauces. But many people like cream sauces that are just what they are called. For this purpose, use sweet or sour cream, and the flour omitted. The result is delicious. The same has the pasty taste which is made possible in flour mixtures, and in addition the cream makes it noticeably smooth and free of lumps.

To make a genuine cream sauce, use one cup of sweet or sour cream to every two cups of liquid. If it is for cream soup, one cup of sweet or sour cream for every four cups of liquid.

Add sweet cream to the cooked vegetable has been placed in a hot serving bowl. The cream may be warmed slightly, but should not be permitted to come to a boil. Sour cream may be added to any hot cooked vegetable with little melted butter, and gently heated, but not permitted to boil. It thickens the sauce, and, while most of the sourness disappears in cooking, it does leave a very pleasing flavor.

Two tablespoons butter, two tablespoons flour, one cup milk, half teaspoon salt.

Melt the butter in a saucepan, rub in the flour and salt, and

excitedly, sure that they had the answer at last.

"No," croaked Grandfather Frog, "you would have one 'great' BIG WELL!"

The shadows were disappointed. "But wouldn't any amount of wells make any river?" they demanded.

"Water makes rivers not wells," said the frog. This seemed decisive, so he plunged into the water and disappeared.

"But there's water in wells," shouted Hanid after him. He didn't answer. He was quite gone.

The shadow-children looked sad. They had so wanted to know how many wells made a river.

gradually add the milk. Stir constantly, and when it is smooth and thick and begins to bubble, move. Or, add the vegetable to other foods to be served with it.

There are hundreds of variations to this white sauce, and you can choose your flavorings to suit the food. Spices like curry, paprika, mustard, thyme, etc., are suitable for some meats and vegetables. A tablespoon of lemon juice or of onion juice, stirred up the white sauce, makes a tomato sauce, parsley and green peppers, are added to the fresh vegetables, all of which are sauce to give it flavor.

If the white sauce is to be used to thicken soup, the proportions are different.

**White Sauce (thick)**

One tablespoon butter, one tablespoon flour, one cup milk, three cups of liquid (meat or vegetable stock), one cup cream.

Melt the butter, rub in the flour, and gradually add the milk and other liquid.

These are liberally white sauces. But many people like cream sauces that are just what they are called. For this purpose, use sweet or sour cream, and the flour omitted. The result is delicious. The same has the pasty taste which is made possible in flour mixtures, and in addition the cream makes it noticeably smooth and free of lumps.

To make a genuine cream sauce, use one cup of sweet or sour cream to every two cups of liquid. If it is for cream soup, one cup of sweet or sour cream for every four cups of liquid.

Add sweet cream to the cooked vegetable has been placed in a hot serving bowl. The cream may be warmed slightly, but should not be permitted to come to a boil. Sour cream may be added to any hot cooked vegetable with little melted butter, and gently heated, but not permitted to boil. It thickens the sauce, and, while most of the sourness disappears in cooking, it does leave a very pleasing flavor.

Two tablespoons butter, two tablespoons flour, one cup milk, half teaspoon salt.

Melt the butter in a saucepan, rub in the flour and salt, and

excitedly, sure that they had the answer at last.

"No," croaked Grandfather Frog, "you would have one 'great' BIG WELL!"

The shadows were disappointed. "But wouldn't any amount of wells make any river?" they demanded.

"Water makes rivers not wells," said the frog. This seemed decisive, so he plunged into the water and disappeared.

"But there's water in wells," shouted Hanid after him. He didn't answer. He was quite gone.

The shadow-children looked sad. They had so wanted to know how many wells made a river.

gradually add the milk. Stir constantly, and when it is smooth and thick and begins to bubble, move. Or, add the vegetable to other foods to be served with it.

There are hundreds of variations to this white sauce, and you can choose your flavorings to suit the food. Spices like curry, paprika, mustard, thyme, etc., are suitable for some meats and vegetables. A tablespoon of lemon juice or of onion juice, stirred up the white sauce, makes a tomato sauce, parsley and green peppers, are added to the fresh vegetables, all of which are sauce to give it flavor.

If the white sauce is to be used to thicken soup, the proportions are different.

**White Sauce (thick)**

One tablespoon butter, one tablespoon flour, one cup milk, three cups of liquid (meat or vegetable stock), one cup cream.

Melt the butter, rub in the flour, and gradually add the milk and other liquid.

These are liberally white sauces. But many people like cream sauces that are just what they are called. For this purpose, use sweet or sour cream, and the flour omitted. The result is delicious. The same has the pasty taste which is made possible in flour mixtures, and in addition the cream makes it noticeably smooth and free of lumps.

To make a genuine cream sauce, use one cup of sweet or sour cream to every two cups of liquid. If it is for cream soup, one cup of sweet or sour cream for every four cups of liquid.

Add sweet cream to the cooked vegetable has been placed in a hot serving bowl. The cream may be warmed slightly, but should not be permitted to come to a boil. Sour cream may be added to any hot cooked vegetable with little melted butter, and gently heated, but not permitted to boil. It thickens the sauce, and, while most of the sourness disappears in cooking, it does leave a very pleasing flavor.

Two tablespoons butter, two tablespoons flour, one cup milk, half teaspoon salt.

Melt the butter in a saucepan, rub in the flour and salt, and

excitedly, sure that they had the answer at last.

"No," croaked Grandfather Frog, "you would have one 'great' BIG WELL!"

The shadows were disappointed. "But wouldn't any amount of wells make any river?" they demanded.

"Water makes rivers not wells," said the frog. This seemed decisive, so he plunged into the water and disappeared.

"But there's water in wells," shouted Hanid after him. He didn't answer. He was quite gone.

The shadow-children looked sad. They had so wanted to know how many wells made a river.

gradually add the milk. Stir constantly, and when it is smooth and thick and begins to bubble, move. Or, add the vegetable to other foods to be served with it.

There are hundreds of variations to this white sauce, and you can choose your flavorings to suit the food. Spices like curry, paprika, mustard, thyme, etc., are suitable for some meats and vegetables. A tablespoon of lemon juice or of onion juice, stirred up the white sauce, makes a tomato sauce, parsley and green peppers, are added to the fresh vegetables, all of which are sauce to give it flavor.

If the white sauce is to be used to thicken soup, the proportions are different.

**White Sauce (thick)**

One tablespoon butter, one tablespoon flour, one cup milk, three cups of liquid (meat or vegetable stock), one cup cream.

Melt the butter, rub in the flour, and gradually add the milk and other liquid.

These are liberally white sauces. But many people like cream sauces that are just what they are called. For this purpose, use sweet or sour cream, and the flour omitted. The result is delicious. The same has the pasty taste which is made possible in flour mixtures, and in addition the cream makes it noticeably smooth and free of lumps.

To make a genuine cream sauce, use one cup of sweet or sour cream to every two cups of liquid. If it is for cream soup, one cup of sweet or sour cream for every four cups of liquid.

Add sweet cream to the cooked vegetable has been placed in a hot serving bowl. The cream may be warmed slightly, but should not be permitted to come to a boil. Sour cream may be added to any hot cooked vegetable with little melted butter, and gently heated, but not permitted to boil. It thickens the sauce, and, while most of the sourness disappears in cooking, it does leave a very pleasing flavor.

Two tablespoons butter, two tablespoons flour, one cup milk, half teaspoon salt.

Melt the butter in a saucepan, rub in the flour and salt, and

excitedly, sure that they had the answer at last.

"No," croaked Grandfather Frog, "you would have one 'great' BIG WELL!"

The shadows were disappointed. "But wouldn't any amount of wells make any river?" they demanded.

"Water makes rivers not wells," said the frog. This seemed decisive, so he plunged into the water and disappeared.

"But there's water in wells," shouted Hanid after him. He didn't answer. He was quite gone.

The shadow-children looked sad. They had so wanted to know how many wells made a river.

gradually add the milk. Stir constantly, and when it is smooth and thick and begins to bubble, move. Or, add the vegetable to other foods to be served with it.

There are hundreds of variations to this white sauce, and you can choose your flavorings to suit the food. Spices like curry, paprika, mustard, thyme, etc., are suitable for some meats and vegetables. A tablespoon of lemon juice or of onion juice, stirred up the white sauce, makes a tomato sauce, parsley and green peppers, are added to the fresh vegetables, all of which are sauce to give it flavor.

If the white sauce is to be used to thicken soup, the proportions are different.

**White Sauce (thick)**

One tablespoon butter, one tablespoon flour, one cup milk, three cups of liquid (meat or vegetable stock), one cup cream.

Melt the butter, rub in the flour, and gradually add the milk and other liquid.

These are liberally white sauces. But many people like cream sauces that are just what they are called. For this purpose, use sweet or sour cream, and the flour omitted. The result is delicious. The same has the pasty taste which is made possible in flour mixtures, and in addition the cream makes it noticeably smooth and free of lumps.

To make a genuine cream sauce, use one cup of sweet or sour cream to every two cups of liquid. If it is for cream soup, one cup of sweet or sour cream for every four cups of liquid.

Add sweet cream to the cooked vegetable has been placed in a hot serving bowl. The cream may be warmed slightly, but should not be permitted to come to a boil. Sour cream may be added to any hot cooked vegetable with little melted butter, and gently heated, but not permitted to boil. It thickens the sauce, and, while most of the sourness disappears in cooking, it does leave a very pleasing flavor.

Two tablespoons butter, two tablespoons flour, one cup milk, half teaspoon salt.

Melt the butter in a saucepan, rub in the flour and salt, and

excitedly, sure that they had the answer at last.

"No," croaked Grandfather Frog, "you would have one 'great' BIG WELL!"

The shadows were disappointed. "But wouldn't any amount of wells make any river?" they demanded.

"Water makes rivers not wells," said the frog. This seemed decisive, so he plunged into the water and disappeared.

"But there's water in wells," shouted Hanid after him. He didn't answer. He was quite gone.

The shadow-children looked sad. They had so wanted to know how many wells made a river.

gradually add the milk. Stir constantly, and when it is smooth and thick and begins to bubble, move. Or, add the vegetable to other foods to be served with it.

There are hundreds of variations to this white sauce, and you can choose your flavorings to suit the food. Spices like curry, paprika, mustard, thyme, etc., are suitable for some meats and vegetables. A tablespoon of lemon juice or of onion juice, stirred up the white sauce, makes a tomato sauce, parsley and green peppers, are added to the fresh vegetables, all of which are sauce to give it flavor.

If the white sauce is to be used to thicken soup, the proportions are different.

**White Sauce (thick)**

One tablespoon butter, one tablespoon flour, one cup milk, three cups of liquid (meat or vegetable stock), one cup cream.

Melt the butter, rub in the flour, and gradually add the milk and other liquid.

These are liberally white sauces. But many people like cream sauces that are just what they are called. For this purpose, use sweet or sour cream, and the flour omitted. The result is delicious. The same has the pasty taste which is made possible in flour mixtures, and in addition the cream makes it noticeably smooth and free of lumps.

To make a genuine cream sauce, use one cup of sweet or sour cream to every two cups of liquid. If it is for cream soup, one cup of sweet or sour cream for every four cups of liquid.

Add sweet cream to the cooked vegetable has been placed in a hot serving bowl. The cream may be warmed slightly, but should not be permitted to come to a boil. Sour cream may be added to any hot cooked vegetable with little melted butter, and gently heated, but not permitted to boil. It thickens the sauce, and, while most of the sourness disappears in cooking, it does leave a very pleasing flavor.

Two tablespoons butter, two tablespoons flour, one cup milk, half teaspoon salt.

Melt the butter in a saucepan, rub in the flour and salt, and

excitedly, sure that they had the answer at last.

"No," croaked Grandfather Frog, "you would have one 'great' BIG WELL!"

The shadows were disappointed. "But wouldn't any amount of wells make any river?" they demanded.

"Water makes rivers not wells," said the frog. This seemed decisive, so he plunged into the water and disappeared.

"But there's water in wells," shouted Hanid after him. He didn't answer. He was quite gone.

The shadow-children looked sad. They had so wanted to know how many wells made a river.

gradually add the milk. Stir constantly, and when it is smooth and thick and begins to bubble, move. Or, add the vegetable to other foods to be served with it.

There are hundreds of variations to this white sauce, and you can choose your flavorings to suit the food. Spices like curry, paprika, mustard, thyme, etc., are suitable for some meats and vegetables. A tablespoon of lemon juice or of onion juice, stirred up the white sauce, makes a tomato sauce, parsley and green peppers, are added to the fresh vegetables, all of which are sauce to give it flavor.

If the white sauce is to be used to thicken soup, the proportions are different.

**White Sauce (thick)**

One tablespoon butter, one tablespoon flour, one cup milk, three cups of liquid (meat or vegetable stock), one cup cream.

Melt the butter, rub in the flour, and gradually add the milk and other liquid.

These are liberally white sauces. But many people like cream sauces that are just what they are called. For this purpose, use sweet or sour cream, and the flour omitted. The result is delicious. The same has the pasty taste which is made possible in flour mixtures, and in addition the cream makes it noticeably smooth and free of lumps.

To make a genuine cream sauce, use one cup of sweet or sour cream to every two cups of liquid. If it is for cream soup, one cup of sweet or sour cream for every four cups of liquid.

Add sweet cream to the cooked vegetable has been placed in a hot serving bowl. The cream may be warmed slightly, but should not be permitted to come to a boil. Sour cream may be added to any hot cooked vegetable with little melted butter, and gently heated, but not permitted to boil. It thickens the sauce, and, while most of the sourness disappears in cooking, it does leave a very pleasing flavor.

Two tablespoons butter, two tablespoons flour, one cup milk, half teaspoon salt.

Melt the butter in a saucepan, rub in the flour and salt, and

excitedly, sure that they had the answer at last.

"No," croaked Grandfather Frog, "you would have one 'great' BIG WELL!"

The shadows were disappointed. "But wouldn't any amount of wells make any river?" they demanded.

"Water makes rivers not wells," said the frog. This seemed decisive, so he plunged into the water and disappeared.

"But there's water in wells," shouted Hanid after him. He didn't answer. He was quite gone.

The shadow-children looked sad. They had so wanted to know how many wells made a river.

gradually add the milk. Stir constantly, and when it is smooth and thick and begins to bubble, move. Or, add the vegetable to other foods to be served with it.

There are hundreds of variations to this white sauce, and you can choose your flavorings to suit the food. Spices like curry, paprika, mustard, thyme, etc., are suitable for some meats and vegetables. A tablespoon of lemon juice or of onion juice, stirred up the white sauce, makes a tomato sauce, parsley and green peppers, are added to the fresh vegetables, all of which are sauce to give it flavor.

If the white sauce is to be used to thicken soup, the proportions are different.

**White Sauce (thick)**

One tablespoon butter, one tablespoon flour, one cup milk, three cups of liquid (meat or vegetable stock), one cup cream.

Melt the butter, rub in the flour, and gradually add the milk and other liquid.

These are liberally white sauces. But many people like cream sauces that are just what they are called. For this purpose, use sweet or sour cream, and the flour omitted. The result is delicious. The same has the pasty taste which is made possible in flour mixtures, and in addition the cream makes it noticeably smooth and free of lumps.

To make a genuine cream sauce, use one cup of sweet or sour cream to every two cups of liquid. If it is for cream soup, one cup of sweet or sour cream for every four cups of liquid.

Add sweet cream to the cooked vegetable has been placed in a hot serving bowl. The cream may be warmed slightly, but should not be permitted to come to a boil. Sour cream may be added to any hot cooked vegetable with little melted butter, and gently heated, but not permitted to boil. It thickens the sauce, and, while most of the sourness disappears in cooking, it does leave a very pleasing flavor.

Two tablespoons butter, two tablespoons flour, one cup milk, half teaspoon salt.

Melt the butter in a saucepan, rub in the flour and salt, and

excitedly, sure that they had the answer at last.

"No," croaked Grandfather Frog, "you would have one 'great' BIG WELL!"

The shadows were disappointed. "But wouldn't any amount of wells make any river?" they demanded.

"Water makes rivers not wells," said the frog. This seemed decisive, so he plunged into the water and disappeared.

"But there's water in wells," shouted Hanid after him. He didn't answer. He was quite gone.

The shadow-children looked sad. They had so wanted to know how many wells made a river.

gradually add the milk. Stir constantly, and when it is smooth and thick and begins to bubble, move. Or, add the vegetable to other foods to be served with it.

There are hundreds of variations to this white sauce, and you can choose your flavorings to suit the food. Spices like curry, paprika, mustard, thyme, etc., are suitable for some meats and vegetables. A tablespoon of lemon juice or of onion juice, stirred up the white sauce, makes a tomato sauce, parsley and green peppers, are added to the fresh vegetables, all of which are sauce to give it flavor.

If the white sauce is to be used to thicken soup, the proportions are different.

**White Sauce (thick)**

One tablespoon butter, one tablespoon flour, one cup milk, three cups of liquid (meat or vegetable stock), one cup cream.

Melt the butter, rub in the flour, and gradually add the milk and other liquid.

These are liberally white sauces. But many people like cream sauces that are just what they are called. For this purpose, use sweet or sour cream, and the flour omitted. The result is delicious. The same has the pasty taste which is made possible in flour mixtures, and in addition the cream makes it noticeably smooth and free of lumps.

To make a genuine cream sauce, use one cup of sweet or sour cream to every two cups of liquid. If it is for cream soup, one cup of sweet or sour cream for every four cups of liquid.

Add sweet cream to the cooked vegetable has been placed in a hot serving bowl. The cream may be warmed slightly, but should not be permitted to come to a boil. Sour cream may be added to any hot cooked vegetable with little melted butter, and gently heated, but not permitted to boil. It thickens the sauce, and, while most of the sourness disappears in cooking, it does leave a very pleasing flavor.

Two tablespoons butter, two tablespoons flour, one cup milk, half teaspoon salt.

Melt the butter in a saucepan, rub in the flour and salt, and

excitedly, sure that they had the answer at last.

"No," croaked Grandfather Frog, "you would have one 'great' BIG WELL!"

The shadows were disappointed. "But wouldn't any amount of wells make any river?" they demanded.

"Water makes rivers not wells," said the frog. This seemed decisive, so he plunged into the water and disappeared.

"But there's water in wells," shouted Hanid after him. He didn't answer. He was quite gone.

The shadow-children looked sad. They had so wanted to know how many wells made a river.

gradually add the milk. Stir constantly, and when it is smooth and thick and begins to bubble, move. Or, add the vegetable to other foods to be served with it.

There are hundreds of variations to this white sauce, and you can choose your flavorings to suit the food. Spices like curry, paprika, mustard, thyme, etc., are suitable for some meats and vegetables. A tablespoon of lemon juice or of onion juice, stirred up the white sauce, makes a tomato sauce, parsley and green peppers, are added to the fresh vegetables, all of which are sauce to give it flavor.

If the white sauce is to be used to thicken soup, the proportions are different.

**White Sauce (thick)**

One tablespoon butter, one tablespoon flour, one cup milk, three cups of liquid (meat or vegetable stock), one cup cream.

Melt the butter, rub in the flour, and gradually add the milk and other liquid.

These are liberally white sauces. But many people like cream sauces that are just what they are called. For this purpose, use sweet or sour cream, and the flour omitted. The result is delicious. The same has the pasty taste which is made possible in flour mixtures, and in addition the cream makes it noticeably smooth and free of lumps.

To make a genuine cream sauce, use one cup of sweet or sour cream to every two cups of liquid. If it is for cream soup, one cup of sweet or sour cream for every four cups of liquid.

Add sweet cream to the cooked vegetable has been placed in a hot serving bowl. The cream may be warmed slightly, but should not be permitted to come to a boil. Sour cream may be added to any hot cooked vegetable with little melted butter, and gently heated, but not permitted to boil. It thickens the sauce, and, while most of the sourness disappears in cooking, it does leave a very pleasing flavor.

Two tablespoons butter, two tablespoons flour, one cup milk, half teaspoon salt.

Melt the butter in a saucepan, rub in the flour and salt, and

excitedly, sure that they had the answer at last.

"No," croaked Grandfather Frog, "you would have one 'great' BIG WELL!"

The shadows were disappointed. "But wouldn't any amount of wells make any river?" they demanded.

"Water makes rivers not wells," said the frog. This seemed decisive, so he plunged into the water and disappeared.

"But there's water in wells," shouted Hanid after him. He didn't answer. He was quite gone.

The shadow-children looked sad. They had so wanted to know how many wells made a river.

gradually add the milk. Stir constantly, and when it is smooth and thick and begins to bubble, move. Or, add the vegetable to other foods to be served with it.

There are hundreds of variations to this white sauce, and you can choose your flavorings to suit the food. Spices like curry, paprika, mustard, thyme, etc., are suitable for some meats and vegetables. A tablespoon of lemon juice or of onion juice, stirred up the white sauce, makes a tomato sauce, parsley and green peppers, are added to the fresh vegetables, all of which are sauce to give it flavor.

If the white sauce is to be used to thicken soup, the proportions are different.

**White Sauce (thick)**

One tablespoon butter, one tablespoon flour, one cup milk, three cups of liquid (meat or vegetable stock), one cup cream.

Melt the butter, rub in the flour, and gradually add the milk and other liquid.

These are liberally white sauces. But many people like cream sauces that are just what they are called. For this purpose, use sweet or sour cream, and the flour omitted. The result is delicious. The same has the pasty taste which is made possible in flour mixtures, and in addition the cream makes it noticeably smooth and free of lumps.

To make a genuine cream sauce, use one cup of sweet or sour cream to every two cups of liquid. If it is for cream soup, one cup of sweet or sour cream for every four cups of liquid.

Add sweet cream to the cooked vegetable has been placed in a hot serving bowl. The cream may be warmed slightly, but should not be permitted to come to a boil. Sour cream may be added to any hot cooked vegetable with little melted butter, and gently heated, but not permitted to boil. It thickens the sauce, and, while most of the sourness disappears in cooking, it does leave a very pleasing flavor.

Two tablespoons butter, two tablespoons flour, one cup milk, half teaspoon salt.

Melt the butter in a saucepan, rub in the flour and salt, and

## POLLY AND HER PALS

By CLIFF STERRETT



## TILLIE, THE TOILER

By RUSS WESTOVER