

Women's Page

VERY LATESTS By MARY MARSHALL

After several seasons of the most extravagant sort of flowered design and spraying modernistic figures there is something especially pleasing about the small dot designs that are used for some of the smartest of the new summer silks. Rather small dots, not too closely spaced, on a dark background are especially attractive in combinations of white or ecru on navy blue or black.



For a practical addition to your summer wardrobe we suggest black and white dotted silk made into a dress with short puffed sleeves, long, rather full skirt and a collar with scalloped edges made of white organdie, gorgette or mull.

Collars of this sort appear on a number of the new summer dresses and are not at all difficult to make. To cut a pattern lay any simple flat collar that fit you on a paper, trace the outline. It should be about five inches deep at back and sides and the front should be extended in two tabs as shown in the little sketch. Draw two-inch scallops round the edges of the collar and front tab. The material may be finished by machine pi-quot or by a fine rolled hem.

To finish the collar at the front buy a small pearl buckle ornament and draw the ends through this so that they may be held securely in position at the front of the collar.

Classified Ads Get Results

Favorite Recipes of a Famous Chef

As Told to Anne Baker
By FREDERIC FRANCOIS
GUILLOT
Chef, Hotel Astor, New York City

The two following recipes, Mr. Guillot points out, are sufficiently unusual to be well out of the ordinary routine of the family menu, but at the same time are both economical and easy to prepare.

Deviled Bones—Brush the drumsticks, wings or back of a cold fowl with melted butter. Mix together one tablespoon prepared mustard, one tablespoon chutney, and one tablespoon curry powder. Cover the parts of the fowl with the mixture and broil lightly. Mix together over the fire one cup gravy, one teaspoon sugar, juice of one lemon, one tablespoon ketchup, few grains cayenne, and salt and pepper. Cook the parts of the fowl with the sauce for five minutes and serve.

Spanish String Beans—Shred two medium-size onions. Sauté in two tablespoons butter until tender. Mix with two cups strained, stewed tomatoes. Add salt and pepper to taste, one teaspoon sugar, and a few grains cayenne. Bring to boil and add one quart of freshly cooked string beans. Simmer for a quarter of an hour, add two teaspoons butter, and serve.



Chef Guillot

Returns Triumphant



Mrs. Helen Willis Moody, world's champion tennis player, photographed on her return from her European victories.

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Mints for the Home

by Nancy Hart

PEACHES

Peaches are, and for the next few weeks will be, at their best and cheapest. So have them every day and more than once a day, if your family likes them.

And if you use a little imagination in serving them, there are few families that will tire of them before the end of the season.

Here are some ways of using them to suggest new ideas to the cook:

Peach Foam

Press three or four ripe peaches through a colander making one cup pulp and juice together. Stir one envelope gelatin with one-half cup of sugar and dissolve in one cup of boiling water. Add peach pulp and juice flavored with one tablespoon lemon juice or almond extract and pinch of salt. Set in cool place, and when beginning to jell add the well-beaten whites of two eggs, and beat all together until very thick so it will not separate. Pour into molds and set in cool place until firm. Serve with custard sauce.

Baked Peaches

Plunge the ripe peaches into boiling water for a moment, then the skins will rub off as easily as the skin of a scalded tomato. Arrange in a rather deep baking dish sprinkle with sugar and cinnamon and dot the tops of the peaches with bits of butter. Add a cup of boiling water to the baking dish and bake in a steady, moderate oven. Serve hot or cold.

Peach Fritters

Peel and split ripe peaches, sprinkle with powdered sugar and let stand for an hour. Drain, dip in fritter batter, fry brown in deep fat, drain, sprinkle with powdered sugar, and serve.

Peach Delight

Peel and split ripe peaches and fill a baking dish, sprinkling each layer of fruit with sugar. Dot the top with butter, add a cup of water and sprinkle with flour. Make a crust of one and one-half cups of flour sifted with a little salt and a teaspoon of baking powder, rubbing into the flour then half a cup of lard and adding ice water to mix. Cover the peaches with a thin sheet of the dough, slit the crust and serve hot with fresh cream.

Peach Snow

For peach snow, beat a cup of cream until it is stiff and add half a cup of sugar and two egg whites, beaten stiff. Cut up a quart of peaches in a lard dish and pour the cream mixture over them. The peaches in a glass dish and pour chilled through before mixing. Serve them as soon as they are mixed.

Flying Ability of Birds

The narrower a bird's wing is in comparison to its length, the better is the ability to fly. Also, the shorter the body is in comparison to the length of the outstretched wing the greater is the flying power.

The Scrap Book

MY LOVE

By James Russell Lowell
Not as all other women are
Is she that to my soul is dear;
Her glorious fancies come from far
Beneath the silver evening-star,
And yet her heart is ever near.

Great feelings hath she of her own,
Which lesser souls may never know;
God giveth them to her alone,
And sweet they are as any tone
Wherewith the wind may choose to blow.

Yet in herself she dwelleth not,
Although no home were half so fair
No simplest duty is forgot,
Life hath no dim and lowly spot
That doth not in her sunshine share.

She doeth little kindnesses,
Which most leave undone, or despise;
For naught that sets one heart at ease,
And giveth happiness or peace,
Is olve-esteemed in her eyes.

She hath no scorn of common things,
And, though she seem of other birth,
Round us her heart intertwines and clings,
And patiently she folds her wings
To tread the humble paths of earth

Blessing she is; God made her so,
And deeds of week-day holiness
Fall from her noiseless as the snow,
Nor hath she ever chanced to know
That aught were easier than to bless.

She is most fair, and thereunto

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The Way of Life

By BRUCE BARTON

SITTING

Dr. Charles M. Sheldon wrote in "His Steps," the book that sold a million copies.

I asked him once to tell me about the greatest sermon he had ever heard.

"I don't know that I can name the greatest sermon," he answered, "but I can tell you about one of the most interesting.

"It was in London. The preacher had won a great following by the unusual character of his mind and the directness of his speech.

"On this particular morning he startled the congregation with a text which most of them did not know was in the Bible.

"In the year that king Uzziah died, I saw also the Lord sitting upon a throne high and lifted up, and his train filled the temple."

"I wondered what in the world anybody could find in that text to hang a sermon on. I did not have long to wait.

"The preacher proceeded in vigorous tones: 'I direct your particular attention to the one word sitting. The great king Uzziah, had just passed away. You would expect that there would be excitement and confusion in heaven. Angels would be rushing around asking,

Her life doth right harmonize;
Feeling as though that was not true
Ne'er made less beautiful the blue
Unclouded heaven of her eyes

She is a woman; one in whom
The spring time of her childish years
Hath never lost its fresh perfume
Though knowing well that life hath
For many blights and many tears

Every tough thing passes. Al-
most every problem becomes less
hard under the softening influence
of time. And when the turmoil is
thickest the wise man climbs up
on his great high throne and calmly
and quietly sits.

"What is going to happen?" and
"What shall we do?"

Was that the case? Not at all. Behold the utterly unflustered Lord sitting upon a throne, high and lifted up.....I want to preach to you about the eternal patience and tranquility of God."

That story has always stuck in my mind. I like to think of the picture—the little kingdoms of the earth in turmoil, while the Lord sits quietly upon the throne, knowing that time will quiet the turmoil and that the crisis will pass. Write down the attributes that make men successful, do not fail to include staying power.

I know a man who has grown rich beyond any of his associates, though he is in many respects the least brilliant of the lot. But he had great patience and stick-to-it-iveness. When the others became excited and pessimistic, and sold their stock he just sat tight. And time and the growth of the country have carried him high.

I read about all the men who thought they were smarter than Lincoln—Seward and Stanton and Chase—and maybe some of them were. But Lincoln had a great philosophy. When things were at their worst he would say, "This too will pass."

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THE BEE WAS BOSSY

By Terry Cilkison

