

THE STORY OF A STOLEN TEACUP

Frances Longed for Set of Tea Things and One of Dorothy's Cups Finds Its Way Into Her Pocket

VIRGINIA CARRY
Little Frances Carroll looked at Dorothy Dale's new tea set. She thought she had never seen anything so pretty. There was a little teapot, a sugar bowl and creamer, and six tiny cups and saucers, all with sprays of pink flowers on them. She picked up each piece, held it in her hands with wistful admiration, then carefully set it back on the tea-table. Why didn't she have a tea set like that? She wanted one all her own.

Dorothy came from the kitchen with cookies and water. "The water is tea," she said.
As they played "tea party," Frances kept looking at the tea set, and wishing and wishing.

When the time came for her to go home, somehow one of the little teacups found its way to her apron pocket. At home, she hid it among her playthings, but all the afternoon she kept thinking about it—it was such a pretty little cup. How did it get there? She had a feeling that mother might not want her to have it.

The next day Mrs. Dale paid Mrs. Carroll a hurried call. When she had gone, Mrs. Carroll called Frances.
"You haven't one of Dorothy's little teacups, have you?" she asked.
Frances' heart began to thump uneasily. Mother seemed so sad, she was frightened. She started to say, "No, but looking into her mother's face, she couldn't. Instead, she told her just how it had happened. She had wanted the cup so much that without thinking she had picked it up and put it into her pocket.

Mother told her to get the cup, and together they went over to Dorothy Dale's.

"You stole my cup," said Dorothy accusingly.
But Dorothy's mother said, "We will forget all about it."

Frances had never been so miserable in all her five short years. Mother did not scold her, but all the way home something kept saying, "You stole—your stole—your stole."

When they reached home, they found they had company. Miss Payne, Frances' teacher at kindergarten, was smiling waiting for Dorothy. Frances was smiling waiting for Dorothy. They talked and talked, but mother sent her off for a nap.

Mrs. Carroll turned to her guest. "I have a problem for you," she said. Then she told her about Frances and the teacup. "Do you suppose she is going to be a thief?" she said wretchedly.

Miss Payne laughed. "Of course not. A child of her age has not yet developed a sense of right and wrong; she is primitive. All she knows is that she wants certain things because they give her pleasure and does not want other things because they make her unhappy. Whatever you do, do not lay a great burden of guilt on the child and make her feel that she has done a dreadful wrong. Many adult complexes can be traced to an overburdening sense of fear or guilt implanted in childhood. Talk to Frances. Show her that she does not really enjoy taking things that belong to other people—that it makes everyone unhappy. Frances wants her little world to be a happy one. When she is a little older, she will be able to understand the moral question involved."

When Frances awoke from her nap, her first thought was that something was wrong—oh, yes the teacup.
Then mother came and sat on her bed, and she cuddled up close to her and they talked about little girls who wanted things. Mother understood all about it, and that heavy something inside seemed to go away.

"I feel glad inside now, mother," she said, "but I am never going to do it again."

HANDSOMEST, BEST DRESSED



AUGUST P. KANTZ, LEFT, AND ALLEN F. MAYBEE, RIGHT

August Paul Kantz, left, and Allen F. Maybee, scored landslide victories in the annual election at Columbia University as the best dressed and handsomest men in the senior class. Maybee, who hails from Kalamazoo, Mich., may be matched by fellow students in a contest for national college beauty honors. Kantz lives in Brooklyn, N. Y.

Time to Pass Ahead
Comfort in driving is largely a matter of knowing where and when to expend energy. Some drivers take precautions which are quite unnecessary, while others get into trouble by not taking the right precautions at the right time. When about to overtake another car, it is important to glance into the rear-view mirror to see whether anyone behind is trying to pass. If several cars have passed from the opposite direction, however, it is not necessary to glance behind. It is obvious under these conditions no one could be swinging over to the opposite side of the road in an effort to pass.

"It's hard for a mother to lose her only daughter by marriage," says a writer. In these days of more women than men some mothers find it impossible.

OUR PUBLIC SERVICE STATIONS

In Time Each Child Patronizing an Educational Service Station Learns the Traffic Laws of a Democracy

By MARGARET M. ALLTUCKER
America's greatest public service stations are her public schools. When a child goes to one of these educational service stations, he is not kept waiting. He is never turned away. His association with hundreds of other children and the government of the public school—the human service station—in which he himself has a share, is a power transmission system.

In time, each child patronizing an educational service station learns the traffic laws of a democracy. He knows when the other fellow should have the right of way. He learns to despise a road hog and to run an unofficial service car. Single-tracked minds, that think only in terms of the individual run, or think that freedom means license, learn that the laws of traffic in a democratic government demand that mental headlights glancing with selfishness be dimmed.

In these free public service stations an educational program, adapted to each year's model and make of child, is provided. His exuberant energy is guided into worth while roads. If physical adaptive difficulties exist, such as poor intake or twisted running gear, they are discovered and remedial measures suggested.

Even those children who are badly crippled are never scrapped. They are rehabilitated and their batteries recharged with ambition to succeed. An attempt is made to make every human car not only self-propelling, but so adjusted that it runs on high.

Children of all degrees of ability are trained in these public service stations. Experience has shown that best results are obtained through classification according to mental engine power. The four cylinder mental engines are grouped into "slow sections," the six cylinder into "average sections," and the high power eight cylinder, into "accelerated or superior sections."

Unless such classification is made, the high powered mental engines are apt not to hit on every cylinder. The load of the average course of study is so light for them that it exerts no pull and they find it difficult to stay in the straight and narrow road built for the "average" child.

It is even more difficult with four cylinder model and make of child, to climb the "average" academic hills, and make the same mileage up steep school "grades" as do children with eight cylinder engines.

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MOTOR TOURISTS CHART 1926 VACATION ROUTES

Good Roads Main Factor For Tours In the Open

HOTELS, CAMPS, MAGNETS

With First Warm Days of Spring Call of the Highway Will Sift Wanderlust

Wintry blasts sweep through the air. Motor car radiators are swathed in blankets. An army of automobile tourists is comfortably about their hearth fires from the Atlantic to the Pacific dreaming of the pleasures of last summer's trip and conjuring up visions of new fields to conquer in the summer of 1926.

With the first warmth of spring the call of the open road will again stir the wanderlust in a million souls. From May until October they will take to the broad highway seeking recreation and pleasure.

Tourists camps on the paved highways of the nation each day of the touring season present a

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Foods in wonderful variety, for the deep-frying kettle

by a popular domestic science expert

Below she gives many valuable suggestions for deep-frying.

Of all the ways of cooking foods, don't you really prefer them deep-fried? Vegetables, fish, chicken, fritters, etc., with that lovely, golden-brown crust!

But possibly you have not often indulged your fondness for deep-fried foods—either because you've found deep-frying expensive, in that you could use the fat only two or three times before you had to throw it away; or because you didn't like the smoke and smell of burnt fat in the house.

Then let me tell you of the advantages I have found in a wholesome vegetable shortening and frying fat—Crisco.

Crisco will not smoke at proper frying temperatures. You can even heat Crisco as high as 450 degrees without a bit of smoke or odor. So you can quickly fry foods in

Crisco to a beautiful crisp crust—golden brown all over—no scorching, greasiness, too.

And when you are through with Crisco, simply push the kettle of Crisco to the back of the stove where it will cool and be ready for the next time you want it. You can use it over and over again, for frying all kinds of food. Crisco doesn't absorb food flavors and the moment you put the food in the hot-Crisco, a crust forms on the outside which prevents the Crisco soaking in and keeps the true flavor inside.

Therefore the first two or three pounds of Crisco you use to start your deep fat kettle will last a long time and you can cook in it a surprising variety of foods—straining the Crisco occasionally if necessary. You can use the same kettle of Crisco for frying doughnuts, fritters, croquettes, chicken, etc., and each is good without a trace of taste from any of the others.

As quick as broiling a steak



All you need is an ordinary sautépan, a strainer and a 5-pound tin of Crisco.



Put your Crisco into a cold pan and heat slowly. When a piece of bread browns in 20 seconds your Crisco is ready for frying potatoes. Don't wait for Crisco to smoke.



Fill your strainer half full of potatoes and lower it into the Crisco. Increase the heat as the cold potatoes naturally cool the Crisco a little.



When brown lift strainer out of the fat, shake lightly, drain the potatoes on brown paper and sprinkle with salt.



When you have finished strain your Crisco back into the can and set it aside to cool. Then it is ready to use over and over again for anything you want to fry. The taste of one thing will not be carried to another.

Boulettes

Delicious Meat Balls from Left-Overs

How an old Southern mammy made left-over meats famous in New Orleans. When fried in Crisco they are cooked evenly all over with a crisp outside and tender and juicy inside—no smoke from burnt fat.

1 pound of lean meat or 1/2 ground beef
1/2 cup onion
1/2 cup tomato
1 tablespoon Crisco
1/2 teaspoon salt
1/2 teaspoon pepper
Dash of cayenne
melted

Mince and chop the meat very fine. Add the chopped onion, Crisco, salt, pepper, cayenne and lemon juice. Mix together thoroughly with a fork. Form the meat into balls. It will make 6 or 8. Do not use any flour. Drop in deep Crisco kettle when it is hot enough to brown an inch cube of bread in 30 seconds (350 degrees Fahrenheit). Cook until well done, or leave them rare, as you like. Drain on paper. Serve with Chili Sauce in lemon cups and garnish with parsley.

Nut Croquettes

A Quick Luncheon Dish

When you want something nice for lunch-come make these Nut Croquettes. They are easy to make and very good. When fried in Crisco they will keep their shape, brown evenly all over and not be greasy. No smoke, either. You can shape them into pyramids, oblong shapes or balls.

2 cups hot rice
3 tablespoons cream
1/2 cup onion
1/2 cup tomato
1/2 cup salt
1 small onion, chopped
1 egg
1 teaspoon Crisco

To the hot rice add the salt, pepper and onion. Add the cream and pecans, and last, the Crisco. Mix all together thoroughly. Roll in bread crumbs, then in beaten egg and then in bread crumbs again. Drop in deep Crisco at 300 degrees Fahrenheit, or when an inch cube of bread browns in 20 seconds, and cook until brown. Serve hot with any desired sauce. This makes ten croquettes.

Salted Nuts

A New Easier Way

Did you ever hear of browning them in the deep Crisco kettle? Try them once and you will never do them any other way. Crisco will brown them evenly all over, any shade you like, no burnt places and no toasting the face and hands before the hot oven.

Almonds are usually used, but you can use raw peanuts, walnuts, or pecans. Remove skins from the almonds by letting them stand five minutes in boiling water. Then drain, cover with cold water. The skins will slip off easily between the thumb and finger. Drain; then dry in a towel to prevent sputtering when you put them in the hot Crisco. Put the nuts in a wire basket or wire strainer; lower into the deep Crisco heated to 300 degrees Fahrenheit, or when an inch cube of bread browns in 20 seconds. Keep stirring with a fork until the desired shade of brown. Drain on paper and sprinkle with salt.

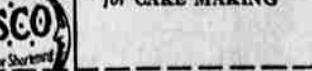
French Fried Potatoes

A real treat at home. When fried in Crisco they will be perfect—a crisp even brown, no greasy outside and no smoke in your kitchen.

Allow one medium-sized potato for each person. Peel potatoes, cut in strips about one-half inch square. Let stand in cold water about an hour, or they can be kept in the ice-box overnight if covered with water. When ready to fry, drain, dry in a towel, and put a few at a time into hot Crisco (300 degrees Fahrenheit), or when an inch cube of bread browns in 20 seconds. When brown and tender, drain on brown paper, sprinkle with salt, and serve.

Fry raw or cooked sweet potatoes the same way, but do not soak them in water. Never wait for Crisco to smoke, as it would be too hot to fry if it were hot enough to smoke.

for FRYING for SHORTENING for CAKE MAKING



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