

COLORFUL FROCKS FOR FALL; DRESSING SMALL MAIDEN

"THE melancholy days are come"—to a time in their history when it's no use trying to be melancholy any longer, for just ahead of them comes one brilliant style show after another, setting forth the most cheerful, sensible and interesting apparel for fall—not a melancholy note in it! These new fall garments put every beholder in a good humor; they reveal an advance in the art of designing and making beautiful clothes suited to the needs of American women. There may be a few freakish things among them, but the discriminating need waste no time on them, and do not.

In colors there are some new shades and several old favorites revived. Among the first there are col-

Stylists who devote themselves to children's clothes appear to be having little trouble nowadays with the "difficult age." When little miss reaches the pin-feather stage, anywhere from six to early teens, the majority of her clothes are very simply designed and sensibly made. It is their mission to give her freedom to be as active as she will, and to keep her more or less unconscious of what she wears. When occasion requires dressier things her clothes are still simple as to line, but much ingenuity is lavished on them in order to give them distinctive and charming style touches.

Paris offers the two chic frocks shown in the picture, among dressy



Beautiful Costume for Fall.

fee, rosewood, reddish purple, several strong blues and soft rose shades, warm browns and golden pheasant, and with them are navy, gray, wine, fuchsia and black. Metal brocades and gold embroideries or gold buttons provide touches of splendor and are used with the proper restraint. In dresses skirt lines are fuller, but in those designed for the street the fullness is introduced by means of plaits, and the straight silhouette preserved. There are also numbers of straight-line models. Sleeves are long, in afternoon frocks often decorative, and in neck treatments there is so much variety that no one style

frocks for late summer, and, with longer sleeves, they may be developed in wool fabrics for fall and winter, or in the heavier wash materials—plain linens, cotton broadcloth and similar weaves. The scarf-collar in the frock at the left, finished at the ends with peasant embroidery, promotes its chances as a popular fall model. It has a pointed, embroidered pocket supporting a little silk tassel—which little detail has a very French accent. It would be pretty in any of the plain colors in flannel—almond green, pencil blue, buff, burgundy or red, or in the staple navy and brown shades. A fancy braid and buttons



Suitable for Miss Six-to-Two-ve.

dominates, but the trend is toward higher neck lines.

A conservative herald of fall modes appears in the tan-colored flannel dress, with navy figures, shown in the picture. It is bordered in dark red, the border outlining the skirt, which is split at the sides and finished with red buttons. The narrow girde is made of the figured flannel.

This three-color combination is very pleasing, and there are many well-balanced combinations of navy with the different red, copper and fuchsia shades in the new frocks.

provide adornment and furnish color for the trim dress at the right. "Paris" is written in the clever strap which extends across the "V" shaped neck opening and slips through a slash at one side.

Tub frocks, for every-day wear fill much more of the horizon in children's styles than their dressier things. These, in gingham, cotton broadcloth, English prints and other dependable weaves, are popular in simple dresses with bloomers to match.

JULIA BOTTOMLEY.
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THE RACKET ROGUES

Of course there are a great many of them. There have to be a good many of them in order to play the game in the way it should be played.

It is called the racket game. It is not played with either one racket or many rackets. But there are plenty of players.

The rules of the game are few. In fact there is only one chief rule. If they all obey this chief rule it is all that is expected of them.

The chief rule is that all should make as much noise as possible, and they play many times when no one is certain that they are playing, but when they are certain that there is lots of noise.

Those who play this game are called the Racket Rogues.

They call themselves rogues because they love to be naughty and full of pranks and roguish. They adore mischief and nonsense, but above all they love noise.

They love noise so much that they could never have called themselves anything but Racket Rogues.

When there is about to be any noise anywhere some of the members of the Racket Rogue club are always on hand. They are ever ready for noise.

They hear some noise and some of them rush toward it and without being seen they add a great deal of noise of their own.

They laugh and talk at the tops of their voices. They shriek and yell and scream.

They exclaim and shout and howl. They move things with as much noise as possible. They do everything that they do with all the noise they can.

They walk heavily, they jump heavily.

They hate quiet and stillness and silence.

The reason why only some go to join each noise they hear is that there



They Are Quite Fat.

must always be plenty of others ready to join another racket that is going on. It would not be right for any racket to be happening without some of the Racket Rogues taking part.

They look like naughty little gnomes and they are quite fat and their feet and hands are quite large. They have wide-open eyes which are very bright and keen blue in color.

They have eyes that aren't going to miss what is going on, and wonderful hearing.

They hear a noisy game being played and without being seen they are about, adding to the general cries with their cries, too.

They hear a lot of commotion and they are on hand, too. They wear invisible suits, which means that the eyes of people cannot see them.

But they can hear them, although they do not always know it is because of the Racket Rogues.

All they know is that they hear a great racket and it seems much noisier than it should be.

It is then that the Racket Rogues are about.

Whenever you hear a great racket you may be sure the Racket Rogues are around adding their part.

Sometimes you will hear people say: "My, what a racket there is!"

When you hear people say that you will know what it means.

When some one says: "Dear me, what a terrible racket," you will understand why the racket is so great.

When games are being played quietly you will know that the Racket Rogues aren't bothering about these quiet games and that they are waiting for more excitement.

Oh, you can't mistake the Racket Rogues even if you never lay eyes on them.

You will hear them and the Racket Rogues will laugh and shout and cry: "Come on, every one of us that is here. Show what we can do. For we're the Racket Rogues, we are!"

Her Dress Was Dry

The young lady of the house looked sad and ill at ease.

"What's the matter, Evelyn?" inquired her father.

"Well, dad," she replied, "you might have told me that you had painted the garden seat. Fred and I sat on it last night, and Fred got his coat and trousers in a dreadful mess!"—London Telegraph.

For Pete's Sake, Hurry Up

Her Mother—Has Ferdinand any favorite song to sing while he bathes?
Mrs. Pester—When I start in to speed him up he usually tunes up with "I Hear You Calling Me."

CAREFUL ATTENTION NEEDED IN CANNING



Use Only Fresh Product in Canning.

(Prepared by the United States Department of Agriculture.)

Safe canning requires careful attention to every step in the process. Only clean, fresh, sound fruits and vegetables should be used for canning. "Two hours from garden to can" is a good slogan. All material showing any signs of spoilage should be discarded for canning purposes.

Circular Explains.

General directions for canning fruits and vegetables and time-tables for processing are given in Miscellaneous Circular 24, issued by the United States Department of Agriculture. Before beginning any canning it would be well to send for a copy of this circular, as it explains very carefully how each product should be handled through the canning operation. The "hot-pack" method is recommended, and the use of the pressure canner with all vegetables except tomatoes is strongly advised. The "hot-pack" method consists of precooking the product and then packing as near boiling hot as possible into clean hot containers.

The important steps in canning may be briefly summarized:
Clean and prepare the fruit or vegetable.

Precook, parboil, or scald products that require it. If the vegetable or the fruit is to be peeled, dip it in cold water after scalding or parboiling. If no preliminary cooking is needed, put it at once into jars.

Pack products in jars or cans that will seal airtight.

To jars or cans of vegetables, add salt and hot water if there is not sufficient liquid to fill the containers. To fruits, add sirup or fruit juice.

Adjust rubbers and tops of glass jars or seal tin cans and place them in the canner as soon as possible.

Process at the given temperature for the required time.

Remove jars or cans from canner. Seal the jars airtight at once and place them out of drafts. Cool the products in tin by plunging them in cold water.

Keep all canned products under observation at room temperature for at least a week.

CANNED TOMATOES ARE VERY USEFUL

Do Not Spoil Easily if Given Proper Care.

(Prepared by the United States Department of Agriculture.)

Tomatoes can probably be prepared in a greater number of ways than any other common vegetable. They form the basis of many soups and are used in sauces for fish or oysters. As a vegetable they may be used in many ways. Tomatoes are one of the standbys in salad making and the combinations made with onions, pepper and spices are almost endless. Canned, they do not spoil easily when reasonable care is exercised in the work.

One of the best methods of canning tomatoes is: Select only sound and ripe tomatoes. Dip them in boiling water for abt 1 1/2 minutes or until the skins loosen. Remove skins and, with a slender-pointed knife, cut out the core without cutting into the seed cells. Have in readiness jars which have been boiled 15 minutes. Pack the whole tomatoes into the jars as rapidly as they are peeled. Add one level teaspoonful of sugar and one-half teaspoonful of salt to each quart. Put on the cleansed rubber which has been dipped in hot soda water and top which has been boiled 15 minutes. Half tighten the top. If hot-water bath canner, either commercial or homemade, is used, place jar on false bottom with sufficient water to process the jars. Boil 30 minutes after the water starts boiling vigorously. Remove jars, tighten tops, invert to test for leaks and store in a cool, dark, dry place.

Another procedure which is more economical of space is to fill quart jars with peeled whole tomatoes and then pour in a thick tomato sauce. Each jar will have whole tomatoes for salads or baking and a tomato puree for soups or sauces. This sauce is made by cooking the small or broken tomatoes until tender. The seeds are then removed and the pulp concentrated by boiling to about the consistency of catsup. Process quart jars for 30 minutes.

If desired, all of the tomatoes may be cooked to a pulp and a more economical utilization of space within the jar will be obtained.

Sweet Cherries Favored for Making Fruit Salad

Sweet cherries are excellent in salad, either mixed with other fruits or as one of the prominent ingredients. Large, firm cherries should be selected and pitted. The cavity may be stuffed with cream or cottage cheese and served on lettuce leaves with any preferred dressing. Cherries and pineapple combine well, and the stuffed cherries may be added to pineapple salad or the two fruits used in a mixed fruit salad, suggests the United States Department of Agriculture.

Another way of using cherries with cheese and pineapple is to pit the cherries, cut them in small pieces and mix them with an equal amount of cream cheese, adding a little salt. The mixture is served piled lightly on lettuce leaves, with a dressing, or made into balls and served on a slice of pineapple, either with or without lettuce and dressing.

SIMPLE PLAN FOR CANNING PEACHES

Lye Method of Peeling May Be Found Useful.

(Prepared by the United States Department of Agriculture.)

In canning peaches sort the fruit and select firm, sound, uniform peaches. The soft or broken ones may be used for jam. Remove the peel with a knife, with boiling water or with a boiling lye solution. If boiling water is used, immerse peaches about one minute or until the skins slip easily. Remove and plunge for an instant into cold water. Slip off the skins, cut in halves and pack at once into jars which have previously been boiled 15 minutes.

Some peaches have skins which will not slip off after treating with clear boiling water. For them or for any peaches, the lye method of peeling may be used when they are firm, perfect and not too ripe. Have ready a boiling lye solution (4 tablespoons of commercial concentrated lye to 4 quarts of water). Drop the peaches into this for about 20 to 30 seconds. Lift out and drop into clear boiling water for 30 seconds. Remove and place for an instant in cold water. The skins will then come off easily.

Before preparing the fruit, make a sirup of 7 cups of sugar to 4 quarts of water or, if a richer sirup is desired, use 11 cups of sugar to 4 quarts of water. Allow one cup of water for each quart jar. Put one cracked peach pit for every quart of sirup into it. Boil sirup for five minutes.

The peach halves should be placed in the jar in overlapping layers, the concave surface of each half being downward. Sometimes very large peaches are canned whole in a heavy sirup. These are called melba peaches. When the jar is full of peaches, fill with hot sirup and, with a wooden paddle or knife, carefully remove air bubbles.

Partially seal the jars (with mason tops, screw half way on; with glass tops, put top wire ball in position). If a hot-water bath canner, either commercial or homemade, is used, place the jars on a false bottom with sufficient water in the boiler to process them. The water should cover the tops of the jars.

Lye Is Very Useful to Clean Washing Machine

One of the bugbears of the housewife's washday is cleaning the washing machine. The suds unites with the free perspiration oils contained in the pores of the fabric to form a compound insoluble in water. This deposit, or scum, collects on the cylinder and tub and is usually removed with kerosene or cleansers. This requires the removal and replacement of cylinder, which is a strenuous operation.

Cleaning the washing machine thoroughly after doing the washing can be easily accomplished without unnecessary work. Drain the dirty water and dissolve a heaping tablespoonful of lye in sufficient clean water to cover bottom of cylinder two inches. Start the motor and let it run for two or three minutes. Cleaning the washing machine by this method will save you time and effort with extremely satisfactory results.

WRIGLEYS

AFTER EVERY MEAL

affords benefit as well as pleasure.

Healthful exercise for the teeth and a spur to digestion. A long-lasting refreshment, soothing to nerves and stomach.

The Great American Sweetmeat, untouched by hands, full of flavor.



German Required

Study of the German language will be obligatory in Bulgarian primary and grammar schools during the coming year. This has been announced in a governmental decree by the Bulgarian premier.



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Irish Goods for Ireland

Dublin's industrial development association has installed a permanent exhibition of Irish manufacturers in St. Stephen's green, where many varieties of articles that Ireland produces are prominently on view. Full-page advertisements from the firms exhibiting appear in the Dublin newspapers and a vigorous campaign is instituted to induce the purchase in Ireland of Irish goods.

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