

## CRETONNE FOR HOUSE WEAR; SWEATERS MORE GORGEOUS

CRETONNE seems to be wielding an hypnotic spell over all fashion-dom. This persuasive material actually coaxed some appreciative somebody into giving it a tryout as a medium for a full-length summer topcoat. To say that the experiment was a success, but mildly expresses it. Once the first cretonne coat made its appearance, behold! all fashiondom went cretonne-coat mad. Cretonne coats to the right of us, cretonne coats to the left of us, and up to the last day of summer cretonne coats reigned in countless number.

At any rate we have learned to appreciate the charm of this beautiful material and we are loth to allow it

the neck" which is winning the majority vote in this present-day contest. Although the popular sweater has of utmost conservatism, it is obvious that whatever it may lack in spectacular detail, it makes up for in elegance of quality and exquisite finesse. The finest of zephyrs and woolen yarns, much of which is imported, are employed in construction of the modern sweater. Then, too, it is distinguished by perfection of lines which conform gracefully to the figure and, best of all, comfort is assured in that these quality-kind sweaters are lightweight, yet warm.

The new turtle neck, which opens at will, features the handsome sweater



Pretty "Dress Up" Apron of Cretonne.

to settle back into the conventional role it once played as medium for draperies and household decoration. No, indeed!

Then there are newly designed cretonne aprons which are entrancing. The picture reveals a winsome model. If there is such a thing as a "dress-up" apron, this is it, for it is actually piped with heavy black satin, which of course places it in the patrician class.

Some there are who prefer the solid colored apron trimmed with cretonne. Very effective color schemes are worked out in this way. Chamberlay

in the picture. Knitted of red alpaca with white striped trimming, its colorfulness cannot fail to appeal to the schoolgirl, likewise to the sports enthusiast who graces tennis court and golf links.

In the outfitting of the school and college girl, knitted togs bid fair to play a very important part this fall. The mode insists that the component parts of the costume be carefully selected relative to a perfect ensemble. Good style is expressed in trim sweaters whose accompanying skirt, be it cloth, silk or knitted, partakes of the general scheme, the perky little felt hat



Tailored Sweater in Bright Colors.

is usually selected in rose, or maize, blue or green, for the body of the apron, with borderings of cretonne, also pockets which carry flowers and motifs which reflect the basic color. If one has leisure, the prettiest house dresses and aprons are elaborated with applique of bouquets cut from the cretonne. In fact, the idea of cretonne applique is one which applies to satin and silk backgrounds as well.

In the spirited election now going on within the precincts of sweater-dom, the successful candidate, so far, is a very reserved and conservative type. Apparently the requisite qualification for enrollment in the list of contestants for style supremacy is that of smart simplicity. Without a doubt, it is the sweater which boasts long sleeves and high neck, especially "tur-

relating itself to the entire by virtue of its matched shade.

Ombre effects are a new color note in advance sweater modes. While the tailored aspect is maintained, the novelty coloring is of captivating charm. There is something eminently fascinating in a sweater which is daintily white at the top, taking on a lavender tint, then a deeper tone until at its hip line it develops into a glorious pansy purple. Cloth of purple is suggested as a tasteful medium for a proper skirt to complete this costume. Perhaps the color scale of the sweater graduates from white through shell pink and tones of increasing intensity until it climaxes into that popular and handsome shade, bois de rose.

JULIA BOTTOMLEY.  
(© 1924, Western Newspaper Union.)

## DADDY'S EVENING FAIRY TALE

By Mary Graham Bonner  
Copyright © 1924 by MARY GRAHAM BONNER

### FOXY FOXES

"Daddy," said Freddy Fox, "why are you and all of our family called 'those cunning foxes,' and in such a way that it doesn't mean we are dear and cunning, but that we are sly and cunning in that way?"

"Yes, and I've heard them say when they looked at you:

"Oh, isn't he a sly fox?"

"Ah," said Daddy Fox, "there is a reason for what they say. A fine and honorable reason, too."

"Tell me, won't you, Daddy?" asked Freddy Fox.

"I am only too ready to tell you," said Daddy Fox, "for we are famous for this reason. Yes, we have been famous for it for years and years and years and years and years and years."

So Daddy Fox began:

"Ever since there have been foxes," he said, "and that has been a long, long, long time, we have been thought cunning and sly."

"Sometimes, as you know, people speak of a cunning child, and they mean a pretty, attractive, dear little child, just as you have heard the word cunning to mean.

"But that isn't the way they use the word or make it mean when they speak of a cunning fox.

"Then they mean a crafty creature—one who can look after himself and fool the other fellow.

"That's what a fox is!"

"Fine," said the little fox, as his small eyes shone very brightly, and had a cruel look in them as well.

For he was thinking of the chickens he would catch if he were free, and that he would not be caught, for it was the nature of a fox to be so clever.

He might not have known before the meaning of the word cunning as it is



"Tell Me, Won't You, Daddy?" Asked Freddy Fox.

used when speaking of a fox, but he would have known how to act out the meaning of the word.

Yes, he would have known that!

"We always have three or four entrances to our homes, or our holes, when we are free," said Daddy Fox.

"That is so anyone who tries to trap us through one hole or smoke us out of another, or in any way tries to get us out or destroy us, cannot do so because we have other ways of escape.

"Yes, foxes all build their homes this way. Never would a fox have less than three entrances to his home. Isn't that sly of him? He has thought it all out—every fox has—and it's a good way to fool people.

"And, too, Freddy, they have named a word after us. They speak of a foxy person, meaning the person is able to get ahead of some one else in a cunning, sly way.

"Isn't that an honor? I don't know of many other animals who have such an honor shown them.

"No one, for example, ever speaks of a wolfy person or of a woodchuckey person!

"But oh, dear, we're very nervous, in spite of all our greatness and cleverness, and here in the zoo we're more nervous than we were outside."

"I suppose we can't have everything," said Freddy "but to be cunning and sly, crafty and have a word named after our family, is about as much greatness as we can stand."

"That's so," said Daddy Fox. "But I could stand a chicken right now, or rather I could chew and swallow one, after killing it."

And the foxes smacked their lips at such a happy thought.

"But," Daddy Fox continued, "people aren't all so fine. There are people, Freddy, who have fox hunts and they go after us with yelping dogs and have many grown men and women, too, all with their great numbers and arrangements taking advantage of us.

"We hunt for our food, but they hunt, as they call it, for sport! They give us a place to live and wander about in, and then they cruelly call it sport when they come after us with packs of hounds, and they do it for fun." No, Freddy, foxes are not so bad as people sometimes are."

### Conundrums

Why is Westminster abbey like a fireplace?

Because it holds the ashes of the grate (great).

How does a spoon in a cup resemble an attractive book?

It is in tea-resting (interesting).

When is a pie like a poet? When it's browning.

## FLAVOR OF ONIONS ALMOST ESSENTIAL

Believed to Be Good Sources  
of Vitamins B and C.

(Prepared by the United States Department of Agriculture.)

To begin with, onions are believed to be good sources of vitamins B and C, and fair sources of calcium. Hence it is well to include them frequently in children's diet, and to accustom the family to the flavor of onions in such a way that its members will not develop the prejudice that frequently exists toward this vegetable. Onion flavor may be so skillfully used as to be almost unnoticeable, and yet add appreciably to the seasoning of a dish. A slice of onion may be scalded with the milk and then removed before a cream soup is thickened; a few drops of onion juice may be added to a salad dressing; a bit of onion may be lightly fried or simmered in fat and removed before the meat or vegetables that are to be cooked in it are put into the pan. For such foods as potato salad, cream of celery or potato soup, bread stuffing for meat or fowl, stewed tomato and some meat stews, hashes and croquettes, onion flavor seems to many cooks almost an essential ingredient.

Either large or small onions may be used for flavoring. When only a small amount of onion is needed, at frequent intervals, waste can be prevented in the following way: Set an onion over the top of a glass of water so that the water touches its lower surface. Within a few days a mass of fine white roots will sprout down into the water, and these may be removed one or two at a time. One bulb may thus be made to furnish a teaspoonful or so of minced onion for many occasions.

Young spring onions are delicious when cooked and served with butter on toast, like asparagus. When very small, cut off and discard the tops and boil about five minutes in slightly salt water, cooking it down almost dry at the last. When spring onions are a little larger, it may be better to mince and fry them, or slice and boil them.

If mature onions are baked rather than boiled, they will have a milder flavor and their odor during cooking will not permeate the house so noticeably, says the United States Department of Agriculture. Holding them under water while paring prevents smarting of the eyes. If the onions are to be boiled, the time of cooking will be reduced by cutting them in small pieces, and the onions will have a better flavor. The water in which they were cooked may be used for cooking other vegetables or meat, or put into soup.

Boiled onions may be served with butter, salt and pepper, or simmered in cream for five minutes, and then seasoned and served.

## Wheat Cooked Whole in Pressure Cooker Good

Nutrition specialists urge, among other necessary foods, the frequent use of whole-grain cereals in the diet, especially in families where there are growing children who need the vitamins and mineral substances. For this reason such foods as whole wheat breads or breakfast foods, brown rice, cornmeal made from the entire grain, and oatmeal, should appear on the table at frequent intervals. The whole grain cereals can be prepared in a variety of ways. The United States Department of Agriculture suggests a way of making whole wheat very palatable—cooking it in the steam-pressure cooker. This makes an excellent breakfast cereal rich in flavor and food value.

To prepare it, sort the grain, wash it thoroughly, then cover with about two and one-half times its volume of water, add salt, and cook under 15 to 20 pounds pressure for a half hour or longer if needed to make the grains soft. A generous dish of these thoroughly cooked whole wheat berries with milk or cream, and a serving of fruit, makes an ideal breakfast, lunch, or supper. The germ and the outer layers of the wheat grain are rich in vitamins and minerals, while the rest is such an excellent source of energy for the body that wherever possible people all over the world use wheat in some form as the mainstay of their diet.

## Vegetable Flavors Are Good in Soup or Stews

Combinations of vegetable flavors are liked in soups and stews, and the same idea can be applied to make a lunch or supper dish and introduce more vegetables into the diet. The recipe below, tested by the United States Department of Agriculture, includes vegetables easily procured in most localities the year around. Often vegetable combinations may be worked out by the housekeeper, following the preferences of her family for particular vegetables.

### Vegetable Pie.

2 cupfuls diced or shredded raw potato (white or sweet)  
2 cupfuls diced raw celery  
1 cupful diced raw onion  
1 cupful shredded Brussels sprouts  
1 cupful cauliflower  
1 cupful cabbage  
1 cupful tomato juice or other vegetable stock  
Salt, pepper  
Rich biscuit dough

Cook first four vegetables in boiling water for ten to fifteen minutes, drain; add cooked brussels sprouts, tomato juice, and seasonings. Place in baking dish. Use stock drained from boiled vegetables instead of water or milk, when making biscuit dough for crust. Line sides (not bottom) of baking dish and cover top with dough. Bake until crust is browned.

Cooked cauliflower or kale or even cabbage (cooked or raw) may be substituted for the brussels sprouts.

## PIMENTOS BEST PEPPERS FOR CANNING



Rub With Cloth to Remove Dirt—After Roasting Cut Out Stem and Seed Partitions—Roasting the Peppers—Placing Filled Jars in Container to Process.

(Prepared by the United States Department of Agriculture.)

The best sweet peppers for canning are the Spanish variety, known as pimientos. The fruit of these peppers has a very thick flesh and tough skin and comparatively smooth and free from ridges. Bell peppers are not a suitable variety to can. Only ripe, sound peppers free from bruises should be used. Can the whole peppers. The small or broken ones may be cut into strips and canned or used in relishes, sauces and soup mixtures.

Remove the seeds with a slender paring knife by cutting around the stem and taking out the inside partitions. To peel, roast the peppers in a hot oven from 6 to 10 minutes or until the skin blisters and cracks. Do not allow them to scorch. Remove skin

with a sharp paring knife, flatten the peppers and pack in layers in a jar which has been boiled 15 minutes. No water or seasoning is used in the canning. The processing in the jar brings out a thick liquor which almost covers them.

Put in a place the rubber and top which have been boiled. If a screw-top cover is used, screw about half way on; if a glass top with wire balls, put top ball in position and leave the lower clamp unfastened. Place jars on the false bottom in a water-bath canner. If the cover of the vessel in which the processing is done, is not tight, water sufficient to cover the jars should be put in. Boil pint jars for 30 minutes, invert to test for leaks and, when cool, store in a cool, dark, dry place.

## WRIGLEYS

AFTER EVERY MEAL



THE FLAVOR LASTS

Probably one reason for the popularity of WRIGLEY'S is that it lasts so long and returns such great dividends for so small an outlay. It keeps teeth clean, breath sweet, appetite keen, digestion good. Fresh and full-flavored always in its wax-wrapped package.



A new full set of Champions every 10,000 miles will greatly improve engine performance and pay for themselves in oil and gas saved.

Champion Spark Plug Co. Toledo, Ohio

Windsor, Ont., London, Paris



## Mona Motor



A whole story in one word

"MonaMotor" is the whole story of safe lubrication in one word. Oil must endure—and MonaMotor does.

Your search for the most dependable oil is ended and longer service from your car is a certainty—when you learn this one word for perfect lubrication, "MonaMotor."

MonaMotor Oil Company San Francisco, Cal. Los Angeles, Cal.

## MonaMotor Oils & Greases

Dickey's OLD RELIABLE Eye Water relieves sun and wind-burned eyes. Doesn't hurt. Genuine in Red Folding Box. 25c at all druggists or by mail, DICKEY DRUG CO., Bristol, Va.-Tenn.

### Cows Fond of Garlic

American dairy interests recently appealed to the Department of Agriculture for a solution of the problem of preventing the garlicky taste in milk from cows that have eaten garlic, says Popular Science Monthly. Experts of the department determined that the only way is to keep the cows from the weed, in which they revel.

Nothing necessary is impossible.

## A Health Builder

HOSTETTER'S Celebrated Stomach Bitters is a wholesome tonic. Keeps the stomach in good condition and improves the appetite.



THE HOSTETTER CO., Pittsburgh, Pa.

## RESINOL

Soothing and Healing For Rashes and Chafing