

SWEATERS VARY NECKLINES; LUXURIOUS WINTER COATS

WHAT is it, which to wear, is always in fashion, never out, something which is an essential for the joy and comfort to old and young, man, woman or child, especially appreciated by the schoolboy, schoolgirl and college student when crisp autumn days come on apace? Sweaters! An easy guess it is, for, as everybody knows, sweaters have become indispensable to our wardrobe program.

The matter of sweater selection is not very complicated this season, for the reason that the trend is mostly in one direction, namely, long sleeves.

When it comes to color, the up-to-date sweater is almost reckless. The sweater made in the picture is a joy to behold, as far as color is concerned. Red, black and gray stripes meet themselves halfway to form this attractive knitted slipon, which, by the way, is individualized with a stylish flat V-neck as above mentioned.

Slipon sweaters of fine jersey are a popular sort just now. Rose and rosewood are favorite colorings with purple, perhaps, the most exploited shade of all. It is considered quite the proper thing to wear with these

COOKED CUCUMBERS ARE QUITE DELICIOUS

Good in Different Ways and Seem Like New Vegetable.

(Prepared by the United States Department of Agriculture.)

The crisp texture of cold, thinly sliced raw cucumber adds greatly to many salads, and for many people that is the only way cucumbers appear on the table. Cooked cucumbers are equally good in a different way, and to those who have not tried them they will seem like a newly discovered vegetable.

The United States Department of Agriculture says to peel and slice or quarter the cucumbers, removing the seeds if they are large. Then boil in a little water, salted to taste, for 5 or 10 minutes. Serve them buttered, with a little minced parsley, or in a cream sauce, plain or savory, or one with grated cheese in it.

Try baking cucumbers, after peeling and slicing them. Use either custard cups or a single baking dish, and cook them alone or combine them with a little celery or cooked carrots or other vegetable. Cover them with a vegetable stock or with tomato juice, adding buttered crumbs or grated cheese, or both, on top.

Here is a recipe for stuffed cucumbers, open to many variations:

Stuffed Cucumber.

6 cucumbers	1 tablespoonful
1 1/2 cupfuls canned tomatoes, or 4 small tomatoes (1 pound)	1 1/2 tablespoonfuls minced parsley
6 tablespoonfuls butter	1 1/2 tablespoonfuls minced onion
1/2 cupful chopped celery	1 1/2 cupfuls bread crumbs
	1 1/2 teaspoonfuls salt

Cook the celery and onion in the butter until yellow, add the parsley and cook for two minutes. Cut the cucumbers in halves lengthwise without peeling, scoop out the contents and mix with the fried onion; add the other ingredients, cook five minutes to dry out slightly. Fill the shells with this stuffing and bake in a hot oven until slightly browned on top.

Green Peppers Stuffed With Corn Easily Made

Here is a recipe furnished by the United States Department of Agriculture:

6 green peppers	1 1/2 cupfuls meat
2 1/2 cupfuls fresh or canned corn	stock thickened with 2 table-
1/2 onion, cut up fine	spoonfuls flour
1 1/2 cupfuls meat, chopped or ground fine	1 1/2 cupfuls bread crumbs
	1/2 teaspoonful salt
	Dash of pepper

Remove the tops and seeds from the peppers and parboil in boiling water for two minutes. Remove from the water, drain, and put in a casserole. Stuff the peppers with a mixture of the corn, onion, meat, bread crumbs, thickened stock mixture, and seasoning, and bake. The mixture may be varied by using other materials such as rice and tomatoes. Cooked macaroni may be substituted for the bread crumbs.

To Fix Leaky Faucet Is Very Simple Operation

Faucets should never be jammed. If they drip after moderate pressure on the handle, it is because they need new washers. Washers are small round disks about 1/8 inch thick; those of asbestos or rubber or fiber composition have largely replaced leather and are suitable for both hot and cold faucets. They cost little and are easy to put in after the water has been shut off, according to the United States Department of Agriculture in a new Farmers' Bulletin, No. 1423, "Farm Plumbing." This bulletin deals with the installation and care of simple plumbing in the rural home. The operation of replacing a washer is as follows: With a monkey wrench unscrew the cap nut over the stem packing at the top of the body of the faucet; take hold of the handle and turn it to the left to unscrew and to remove the stem from the body; with a small screw driver unscrew the washer screw at the bottom of the stem; replace the worn washer with a new one and replace the stem and cap nut. In making repairs of this kind it is a great convenience to have wheel handle valves installed on the fixture supply pipes just below the fixture.

Small water pipes closed by rust or other obstruction are more or less successfully opened by pushing a steel wire through, flushing with a powerful pump, forcing muriatic acid through, or using a swab or wire brush attached to a small, flexible brass or steel rod. In long lines, the pipe may be opened at intervals and the cleaning be done section by section. If these remedies fail, the pipe should be taken up, cleaned, and relaid, or be replaced with new pipe.

Nuts in Sandwiches and Salads Are Delicious

Nuts are good in almost any kind of a sandwich, and when the school lunch is a problem, a filling of chopped nut kernels with raisins, dates, figs or prunes will prove a solution. Nuts and olives go well together in sandwiches, nuts with cottage or cream cheese and nuts with maple or plain brown sugar. It is a good plan to keep a jar of shelled nuts on the emergency shelf for these and other uses. Peanut butter as a sandwich filling is familiar to everyone. It can be made at home by putting the roasted shelled nuts through the meat grinder and then stirring enough cream or melted butter to make a smooth paste.

A cream cheese ball can be rolled in chopped nuts and served as an accessory to almost any kind of salad. Celery stalks stuffed with nuts and cheese are often used in a similar way. A few nuts in a fruit, aspic or vegetable salad are a distinct improvement. Even in a potato salad they add an unusual touch. Baked chestnut kernels make an excellent salad. When Persian walnut kernels are used in salad or for other purposes, in the raw condition, the little dark spot at the center of the kernel should be removed as it has a bitter taste.

Daddy's Evening Fairy Tale

By Mary Graham Bonner

PLEASANT CAPYBARAS

"It's too bad, too bad," said Mrs. Capybara. "It surely is too bad."

"What's too bad, too bad?" repeated her mate.

"That we have such a name," she said.

"Ah, we have such a fine name," Mr. Capybara remarked.

"Is that what you mean my dear?"

"No, that is not what I mean," said Mrs. Capybara. "I mean that we have a name that people say is quite dreadful."

"They say: 'O, what a funny name for an animal to have.'"

"They're jealous," said Mr. Capybara. "They're most extremely jealous because they have rather plain and ordinary names."

"Well, it often keeps people from being interested in us because they think we must be queer!" said Mrs. Capybara, gloomily.

"If they're not interested in us, no matter," said Mr. Capybara. "The keeper thinks we're very fine and that's enough."

Now the Capybaras are the largest of the group known as the gnawing animals, because they gnaw or bite at things, especially when looking for food.

They are about the size of pigs and have coarse, gray hair.

"I love the water," said Mr. Capybara. "Well do I remember the days when I lived far, far down south where the banks are grassy."

"One day some horrible creature would have captured me had I not made a tremendous dive into the water where I lived, and stayed below the water for a little while until I thought danger was past."

"And I made a wonderful dive."

"Ah, diving has many a time saved a capybara's life," said Mrs. Capybara.

"They say that we are the best divers of all animals who live on land."

"Do they say that?" asked Mr. Capybara.

"Well, then, you needn't be discouraged because your name is different from the names of other creatures."

"I won't be any more," said Mrs. Capybara, "but I do so like to please visitors, grownups and children, for though we're far away from home and haven't our wonderful lakes and ponds to dive into, still we're affectionate and we love everyone in the zoo."

"If they want to have us here, we're glad to be here."

And as she said this, along came the keeper with a vegetable meal, for the Capybara family will not eat meat.

"My nice, good-natured Capybara pair," said the keeper, and the two animals smiled their Capybara smiles!

Not far away, while the Capybaras were eating, Clarence, the Wart Hog, was telling the handsome Red River-Hog of the great gift he had made to the animal world. He had told this before on a number of occasions but this particular Red River-Hog had not heard his story previously and was ready to listen to it.

"I am a wart hog," Clarence said. "I am a regular one. By that I mean that I am no improvement on any wart hog. They have all been very ugly and I am no exception to the rule."

"I am as ugly as a creature can be. I have horns where they shouldn't be, and they are crooked. My skin is wrinkled and hideous. I have a few ugly hairs over my face. My face—well, my face—well—it is awful! It's a terrible face."

"It's so ugly that it couldn't be any more so. My eyes are watery and have no expression at all."

"In fact, there never existed an animal like me. I am the ugliest animal in the whole animal kingdom."

"Therefore I have made a great gift to the animal world. When other animals think they aren't looking their best, or that they have lost their looks, or that they are growing old and show it, all they have to do is to think of Clarence, the wart hog, and they will cheer up, for they can't beat me in ugliness."

And the Red River-Hog, and the Capybaras, who overheard this talk, one and all, thoroughly agreed.

Along Came the Keeper.

Good-Natured Capybara Pair

Helping Him

"I'm so happy I can't help but break into song."

"Get the key and you won't have to break in."

"Sun Never Sets"

The time is not far distant when the king of England will be able to speak to all the lands under the British flag through a radio broadcasting station, Marconi, the wireless expert, predicts.

Confined "Back" Fan

A prolific writer of striking letters to newspapers, Sir Harry Poland of London, at ninety-six boasts that he owes his long life and enduring physical and mental vitality to the fact that he never married.

His Idea

"Here's a queer item in the paper," said Mrs. Johnson in the midst of her reading. "A feller, over at Ten Diggins, slipped in a bathtub tuesday, and fell and broke three ribs."

"I've been sorter studying for a year or so about buying a bathtub," replied Gap Johnson of Rumpus Ridge. "but I reckon I'd better give up the idea; them bathtubs is too devilish—p'tu!—dangerous"—Kansas City Star.

Gave Skunks Right of Way

A party of Bangor motorists returning from Winterport, Maine, halted their car to let a moving obstruction have the right-of-way. The obstruction consisted of a family of skunks, including father, mother and three children, crossing the road in solemn single file.

Alert Fire Woman

Dashing to a fire in a garage, a fire department at Grimsby, England, arrived after a woman had run from her house with a chemical extinguisher, put out the blaze and returned home.

Two More Payments

"Say, Mary, how much more do we owe the doctor?" asked an East side man of his wife.

"Why, only \$10," she replied.

"Oh, goody," spoke up the oldest son. "In two more payments the baby is ours."

Foiled by Scarecrow

For several days a patient fisherman has been noted standing on the shore of a certain pond in Wilton, N. H. Day after day he stood there. A particularly constant watcher felt sure the man was getting short trout, and notified a game warden. However, the watcher's eyes are in need of correction, for the man turned out to be a well-fashioned scarecrow.

Tribute to Brave Woman

A monument to Mrs. Edith Lacey, an American welfare worker who lost her life in the Japanese earthquake of 1923, has been dedicated by the Yokohama Young Women's Christian association. Mrs. Lacey was a leader in the association. The monument is in the form of a house which is to be used as a rest and recreation center for the girls of Yokohama and is the gift of Mrs. Lacey's father, Dr. Charles C. Roosa of Buffalo, N. Y.

Making Signals Secret

Invisible light is opening up a new method of sending secret signals in warfare. Flash signals are invisible to all but the receiver of the message, and can be sent in full sunlight for a distance of from five to eight miles. Infra-red rays, too long to be seen, cause certain dyes and pigments to become more luminous. The receiver of the message is equipped with a tinted shade for his field glasses, similar in color to the shade used in the signal lamp.

"Excuse Me" or "Pardon Me"

Both of these phrases have been in reputable literary use in England for more than three centuries and are thoroughly established as idioms. (See Shakespeare's "Troilus and Cressida," act 1, scene 2.) Only a person who is ignorant of this fact would condemn their use, which continues among the cultured people of our time. Curiously enough 30 years ago "Excuse me" found favor with us and "Pardon me" was preferred by the English. Ten years later the table was turned and "Excuse me" found favor with the English while "Pardon me" was preferred by ourselves. "I beg your pardon" when an apology is made. "Sorry" is an English vulgarism of the near-polite who are in too great a hurry to say "I am sorry" or "I am very sorry" when they wish to express regret in different degrees.—Literary Digest.



Striped Sweater with V-Neck.

There is variety in necklines, however, and gay color, with fine quality the determining factor in every instance. Having passed through an era of frivolous sweater types, some more or less cheap and shoddy, we have arrived at the commonsense stage where genteel appearance and dependable service must feature for eligibility in the preferred class. Fashionists and manufacturers, apparently holding the thought that a sweater is no bet r than that of which it is knitted, are making it a point to use, for the most part, highest grade yarns, much of which is imported. Lightweight zephyrs, exquisitely prepared and dyed, mohair and rayon enter conspicuously into the development of the modern sweater.

It is well that the newest sweaters express versatility in regard to necklines, for when it comes to sleeves, the

colorful sweaters matching hats which are either knitted or of felt. Made of soft pile or nap fabrics in warm rich colors and nearly always provided with at least a fur collar, it is not difficult for winter coats to achieve dignity. Everywhere newly arrived models on display disclose the good taste of designers, who have made the season's new style features harmonize so well with the fabrics and trimmings used. Conservative but luxurious styling gives the new coats enduring charm, which is only one of the respects in which they resemble good fur coats. There is no nonsense about them and they are good for several seasons.

A great many coats have flaring hemlines and this characteristic of the new season's models is introduced in varied ways. Many dyed furs are used in collars, cuffs and trimming and



Conservative Winter Coat.

occasionally the coat is widened near the hemlines by godets of fur. Tuxedo, shawl and pouch collars are all popular and side fastenings almost universal. Brown shades lead the list of popular colors, which include all the tan, beaver and beige tones, besides dark blue, dark red and bottle greens. Black is also represented and is especially well liked in broadtail cloth. Conspicuous among the furs used are fox, fitch, squirrel and wolf and they are often dyed to match or harmonize with the fabric they adorn. A typical coat in a brown pile fabric is shown in the picture with collar and cuffs of fitch fur. It is the sort of garment that fits in with almost any background.

It is the richness of fabrics and furs that gives autumn coats their luxurious flavor, for most of them are quite plain. But there are even more luxurious models of silk duvetine or similar fabrics, richly embroidered in metal thread and braid and lavishly bordered with furs. In the same class are black satin coats bordered and lined with cloth and having brilliant embroidery in gold and colors on sleeves and collar.

JULIA BOTTOMLEY.
© 1925, Western Newspaper Union

DRYING PEACHES WITH HOME FACILITIES



Cookstove Driers Make the Work of Drying Quicker and Much Easier.

(Prepared by the United States Department of Agriculture.)

Peaches are usually dried unpeeled, although a superior variety is made by removing the skins. Select peaches for drying which are ripe but not soft. Wash, cut in half, remove stones and place in trays with the pit side up.

Many housewives use a lye solution for removing the skins. Dissolve two pounds of commercial concentrated lye in 10 gallons of water. When boiling hot, place the peaches in a wire or wooden basket and plunge into the solution for one to two minutes, moving the basket up and down to hasten contact with the lye.

Lift from lye when fine cracks or checks in the peel appear. Plunge immediately into cold water and move about to wash off the lye. Remove the skins by rubbing between the hands or with a brush. Wash to remove the adhering lye. Halve, take out pits and place on the drier, cavity side up.

If peaches are dried in the sun, cover with muslin or mosquito netting to protect from insects the same as with other kinds of fruit. In an artificially heated drier the temperature at the beginning of drying should not be more than 120 degree F. This may be gradually increased to 190 degrees. When the pieces are pliable and leathery and no moisture can be pressed out of the freshly cut surface, the product is sufficiently dry. Transfer from the drier to large, clean wooden or pasteboard boxes and cover with muslin which will admit the air and exclude insects. Place the box in a warm room in a rather dark spot. Stir until the fruit is in a uniform condition, after which pack it in permanent containers.

Apricots and nectarines are treated in precisely the same way.

minutes
That's all it takes—5 brief morning minutes—and Albers Carnation MUSH is on your table piping hot, ready-to-eat tomorrow!

Albers Carnation MUSH