

# Pretty Things That are made at Home



IF ALL the women who love to adorn their homes with pretty little home-made furnishings could hold a convention, they would come to order and immediately voice a rising vote of thanks to those who design beautiful objects made of paper—and to those who make beautiful papers.

About the most important item among the newly arrived furnishings shown in the crepe paper shops, are lamp and candle shades, made over wire foundations. These wire frames are first covered with a thin strong muslin stretched smoothly over them. Designs cut out from figured crepe papers of floral or geometrical patterns, landscapes, sea views, figures of all kinds, in fact any appealing and appropriate picture, are used for decorating the shades. The figures are pasted to the muslin. By a simple process either ground glass or something that has that appearance is blown over the surface. Fringe or metallic braids make the usual finish.

The fascination of candles for living and bedrooms will never end. Sealing wax flowers and gold or silver paints are the usual mediums for touching up plain wax candles in white or colors, and giving them added artistic value. Graceful candle sticks and even lamps are made of paper

armed against the first cool days, for nothing is more pathetic than a summery hat on a shivery day. Having tired her people over to the time when they must confront winter, this same efficient lady is now presenting real winter millinery in all types of hats.

In many representative displays of new millinery there are hats that divide their responsibilities and travel in the company of neckpieces made to match. These neckpieces are of several kinds, scarfs, ties and collarettes, but nearly all designed to be worn in the choker effect, high up about the throat. Collarettes are small, merely high turnover collars made of velours, felt or other mil-



THREE HAT-AND-SCARF SETS

linery fabrics. Three hat-and-scarf sets are shown here along with the always popular fox scarf, which is worn with any sort of hat. A bit of modernistic art is shown at the upper left of the picture with curious, cutout felt figures applied to a velvet scarf. The hat, of velours, is faced with velvet and has velvet and satin-covered cord wandering in devious ways over the crown. Next to it a wide-brimmed hat, of hatters' flush, is faced with velvet and trimmed with an applique of velvet petals forming a huge conventional rose. Velvet in three shades of one color makes the chic turban with coronet covered with folds and a jeweled pin at the front. Small cabochons of silk braid in three colors are scattered over the crown and clustered on the scarf. Folded ribbon and a gilded leather blossom adorn a small velvet hat with matching scarf of ribbon. These sets have much style.

Long before there was any other hint of autumn abroad in the land, Madam Milliner everywhere saw to it that her clients were supplied with simple little velours and felt hats. It was easy to slip from the white and light colored felts of late summer to the darker and more glowing colors for fall and to be fore-

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JULIA BOTTOMLEY.  
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## MAKE VINEGAR OF UNEXCELLED QUALITY.



Apples Are Commonly Used for Making Vinegar.

(Prepared by the United States Department of Agriculture.)

Many fruit juices are well suited to vinegar making as they contain sugar in the proper proportion and other necessary or desirable substances, says the United States Department of Agriculture. Vinegar is the result of two distinct fermentation processes—an alcoholic fermentation, followed by an acetic fermentation.

Apples are most commonly used in the United States, but vinegar of unexcelled quality can be made from grapes, and very acceptable vinegar is made from oranges, peaches, persimmons, pears, berries and watermelons. Vinegar made from red raspberries will retain indefinitely the odor and flavor of the fruit, which makes it desirable for flavoring foods and beverages.

### Much Material Wasted.

Fruit enough to make all the year's supply of vinegar is wasted in many homes. Surplus or inferior grades of fruit not desired for immediate use or for canning may often be turned into a useful product at a merely nominal cost. The best receptacles for making vinegar in the home are stone jars of three to six-gallon capacity. These should have straight sides and open tops and should be provided with covers. With most fruits used it is impossible to separate the juice from the pulp before the alcoholic fermentation has taken place, so a yeast inoculation is made in a mash of the fruit. The juice only may be used if it can be extracted easily. The following method, which calls for peaches, may be used, with slight variations, for any fruits.

Ripe fruit is selected. Overripe fruit may be used if decayed portions are removed. Enough peaches are used to fill a four-gallon jar about two-thirds full after they have been cut

in two and crushed with a potato masher. The stones need not be removed. Mix a cake of compressed yeast with a small portion of the juice and add it to the mash. Cover the jar with a double layer of cheesecloth to keep out insects, and a cover to exclude light. Stir the mash daily. In four to six days alcoholic fermentation will be complete.

The juice is then separated from the mash by straining it through a cheesecloth, or using a hand press at the last. Return the juice to the jar with a starter in the form of vinegar. Use one part of the vinegar to four parts of juice. Cover as before. Within a few days a thin coating or film will appear on the surface. This "mother of vinegar," which is composed almost entirely of acetic bacteria, is essential for a successful fermentation. Great care, therefore, should be taken not to cause it to fall by stirring or agitation.

### To Determine Acidity.

During the acetic fermentation frequent tests should be made to determine the increase in acidity. As soon as this has reached its maximum the vinegar is filtered and bottled. Canton flannel is a good material for filtering vinegar.

The strength of the vinegar can be determined roughly by tasting. When the vinegar reaches a point where it is comparable in taste to that of a good, strong vinegar, it may be regarded as complete. For accurate results a vinegar tester, in which the strength of the vinegar is determined by the volume of gas given off when bicarbonate of soda (baking soda) is treated with a measured quantity of the vinegar to be tested, should be used. Farmers' Bulletin 1424 on "Making Vinegar in the Home and on the Farm," gives a full description of this apparatus.

## PIECE THAT DON'T SPOIL APPETITE

Child Is Fortunate Who Has  
Been Brought Up to  
Like Milk.

(Prepared by the United States Department of Agriculture.)

Is your child hungry between meals or has she merely formed the habit of eating at all hours? It is easy to find the answer to this question by checking up on the kind of food she wants between meals or by observing whether or not she eats a full meal at the table without fussing. A rapidly growing child who is very active may well have food in the middle of the forenoon and afternoon if it does not dull the appetite for regular meals, according to the United States Department of Agriculture. But the patronage of the ice-cream-cone vendor and the everlast-



Orange Juice and Bread and Butter.

ing munching of candy, half-ripe bananas and pickles forms a vicious habit to which American children are particularly addicted. The nickels given to children for concentrated sweets might better be thrown away; they ruin appetite, digestion, disposition and good teeth. That child is fortunate who has been brought up to enjoy without question a glass of milk and a simple bread-and-butter sandwich while the neighbor's children are eating all-day suckers. An apple, orange or other fruit in season or a glass of cool fruit juice is especially desirable because it provides a part of the vitamin and mineral content of the diet needed for proper growth and good health.

## French Fried Onion Has Very Mild, Sweet Flavor

French fried onions have a very mild, sweet flavor. They may be served hot or cold, and like potato chips, they may be kept for several days. If they are to be used when cold they should be fried in oil, since lard or fat which is solid at room temperature will cause them to look cloudy when no longer hot enough to keep the fat melted.

The United States Department of Agriculture gives the following directions for making them:

### French Fried Onions.

Shave the onions crosswise into very thin slices and separate the rings from each other. Dip these rings into the batter given below, place the dipped onions in a frying basket, keeping the rings well separated, drain thoroughly, and fry in deep fat at 400 degrees Fahrenheit until crisp and browned. Drain on soft paper, salt if necessary, and serve.

### Thin Fritter Batter.

1 cup milk 1 cup flour  
1 or 2 eggs 1/2 teaspoon salt

Beat salt and eggs well together, adding the flour and milk gradually and continuing to beat. This is a pop-over batter, and should be of the consistency of cream. The amount given should be sufficient for frying from one to two pounds of onions of medium size.

## Fruits and Vegetables Prevent Liver Troubles

Spinach, onions, rhubarb and other foods are sometimes said to be especially good for the liver, because they will "stimulate it." It is a common belief that many liver ailments are due to a sluggish liver and that these ailments can be overcome by eating certain foods. The apparent beneficial effect of these foods is probably due to the fact that they are mildly laxative, and nutrition specialists now believe that many of the ailments ascribed to a disordered liver are really due to intestinal disturbances. Most of these ailments would be avoided if the diet were well chosen and if various health habits were established which would do away with constipation. The United States Department of Agriculture has published much information on the rational diet and how to choose it. Such facts can be found, for example, in Farmers' Bulletin 1313, entitled "Good Proportions in the Diet," which describes the five food groups, and recommends that the diet include some food from each group every day, the proportion indicated. When vegetables and fruits occupy an important place in the diet, many of the supposed liver troubles disappear.

## IMPROVED UNIFORM INTERNATIONAL

# Sunday School 'Lesson'

(By REV. F. B. FITZWATER, D.D., Dean of the Evening School, Moody Bible Institute of Chicago.)  
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### Lesson for October 11

#### PAUL IN CORINTH

LESSON TEXT—Acts 18:1-11.  
GOLDEN TEXT—"Be not afraid, but speak, and hold not thy peace."—Acts 18:26.  
PRIMARY TOPIC—God Protecting Paul.  
JUNIOR TOPIC—Paul in Workshop and Pulpit.  
INTERMEDIATE AND SENIOR TOPIC—Paul's Experiences in Corinth.  
YOUNG PEOPLE AND ADULT TOPIC—Paul Plants the Church in Corinth.

#### I. The True Missionary Method (vv. 1-3).

Paul came to Corinth a stranger in a strange city. He did not have an advance agent to do his advertising. His method in gaining a foothold in Corinth was as follows:

1. Finding a Home (v. 2).  
This he found with Aquila and Priscilla, Jews, who were recently expelled from Rome by the cruel edict of Claudius.

2. He Tilled for His Daily Bread (v. 3).  
He was of the same craft with them, being a tentmaker. Every child among the Jews was taught some trade by means of which he could gain a livelihood, should occasion require.

3. Preaching in the Synagogue at Corinth (vv. 4-8).

1. Though Compelled to Tilt for a Living While Getting a Foothold in Corinth, He Did Not Lose Sight of His Main Work (v. 4).

He reasoned in the synagogue every Sabbath, persuading the Jews and Greeks. While the missionary should not be above honest toil when necessity arises, he must not allow toil to interfere with preaching the gospel.

2. His Activity Was Increased When Silas and Timothy Came (v. 5).  
This resulted from three causes:

(1) They brought good news from the church at Thessalonica (I Thess. 3:6).

To hear of the steadfastness of those who had confessed Christ under his ministrations, put new vigor into his labors.

(2) They brought pecuniary gifts from the Macedonian church (Phil. 4:15; II Cor. 11:3).

Being relieved from the necessity of toiling for a living, he could now devote more time and energy to the preaching of the gospel.

(3) Silas and Timothy became assistants to Paul in the work.

3. Paul Opposed (v. 6).  
His increased activity was met with increased opposition. As the Lord's ministers become more aggressive in their work, the ministers of Satan put forth corresponding efforts in opposition.

4. Paul Announces His Purpose to Turn to the Gentiles (v. 6).  
Because of their blasphemy and opposition, he ceased to work among the Jews. There is a time when good judgment causes one to abandon work where efforts have been fruitless, but it is difficult to know just when to do it. Oftentimes lasting harm is done to the work by pressing efforts when people have turned against the truth. Paul's declaration, "I am clean," was a most solemn one.

5. He Did Not Go Far Away (v. 7).  
He remained sufficiently near those whose hearts God had touched that they could easily find him. It is likewise true that although Christ is obliged to depart from the soul that refuses Him entrance, He lingers with yearning love around that heart.

6. His Success (v. 8).  
Crispus, the chief ruler of the synagogue, was converted. Perhaps Paul's severe action in turning away from them moved Crispus to act.

7. Paul's Vision (vv. 9-11).  
His experiences since coming to Europe were very trying. He needed encouragement at this time. It is just like the Lord to come at the time of the servant's greatest need. Note the Lord's words to him.

1. "Be Not Afraid." When one is executing the commission of the Lord, he need not be afraid.

2. "Speak and Hold Not Thy Peace." The one who has heard the voice of God cannot refrain from speaking. He cannot be still.

3. "I Am With Thee." The Lord is with every one who faithfully carries out His commission.

4. "No Man Shall Set on Thee, to Hurt Thee."  
The one sent by the Lord to do a work is immune from danger and harm until his work is done.

5. "I Have Much People in This City." It is most encouraging to know that in the great cities the Lord has His own people, and that the one who goes in His name shall have fruit for his service.

### All Are His

It is not the high summer alone that is God's. The winter also is His . . . and all man's winters are His—the winter of our poverty, the winter of our sorrow, the winter of our unhappiness, even the winter of our discontent.—George Macdonald.

### Character

Character requires a still air. There may be storm and upheaval around, but there must be peace within for the soul to thrive.—Rev. T. T. Munger.

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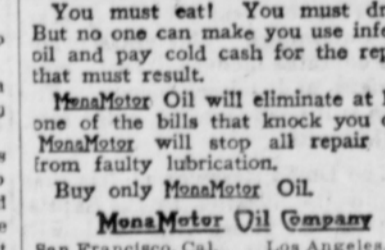
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