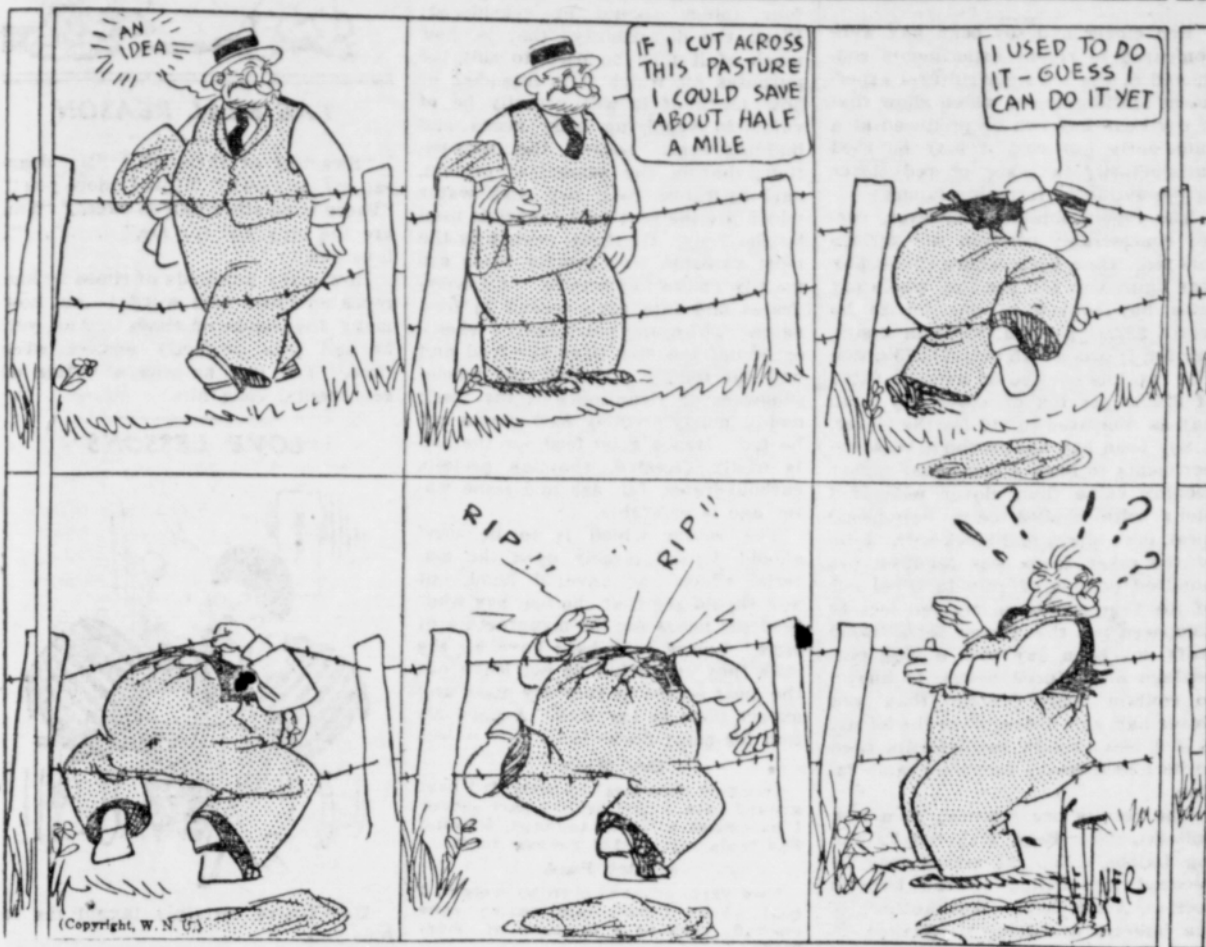


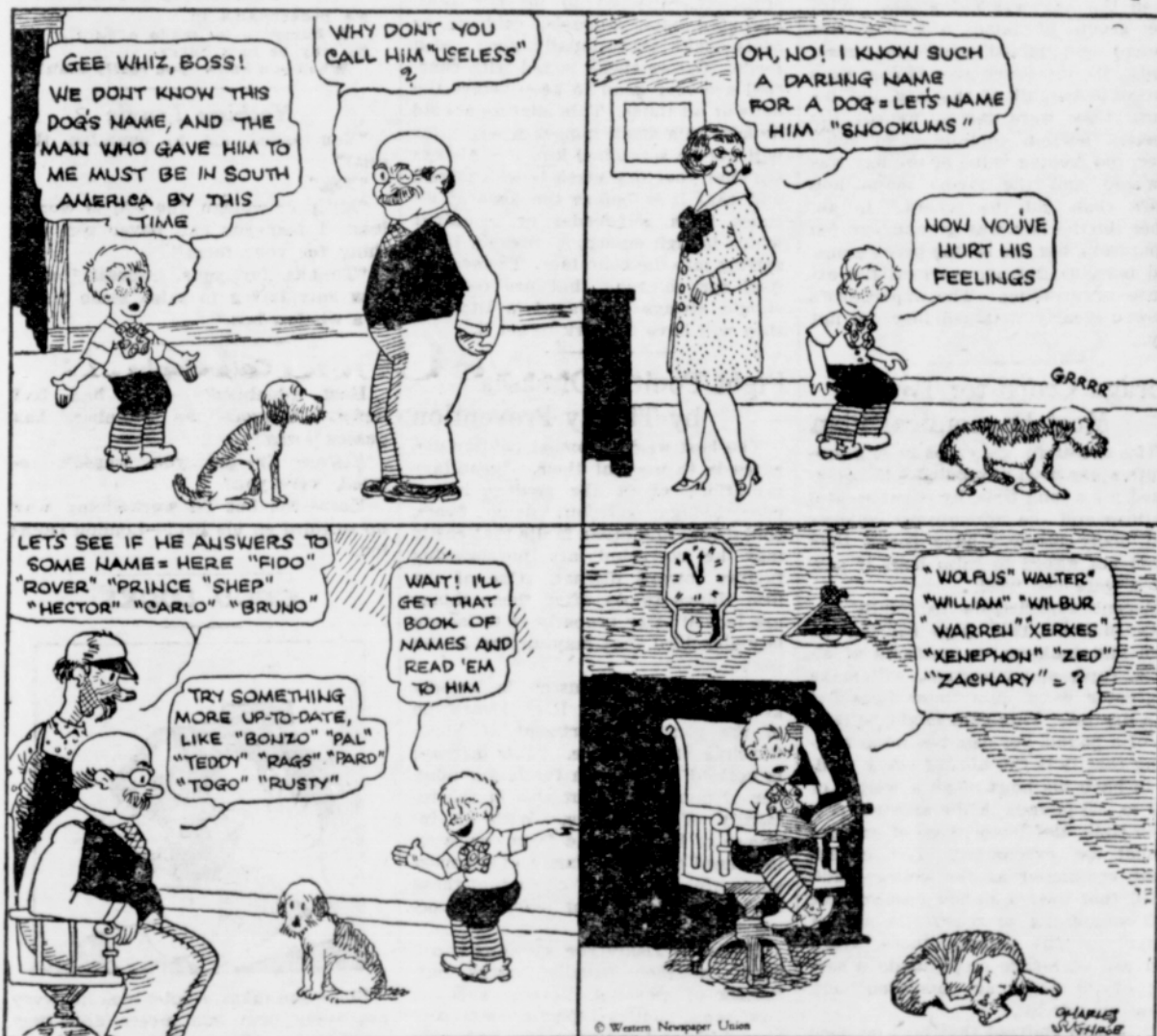
OUR COMIC SECTION

Our Pet Peeve



MICKIE, THE PRINTER'S DEVIL

Read 'Em and Weep



THE FEATHERHEADS

Car or No Car!



LUXURIOUS UTILITY COATS; AUTUMN MILLINERY IS HERE

COMES now autumn with winter not far away and what has fashion to say in regard to the coats we will wear to protect us from chilling winds? Briefly let the answer be—luxurious plaids, fur-collared, and if it so please you, fur-lined. An increasing difference in styling is manifesting itself between the sports or utility coats and the dresser types for more formal occasion. While the latter is taking on all sorts of new vagaries in the way of fanciful sleeves and decorative features, the coat which we will serve for play, for work, for school and for all practical daytime affairs is remaining loyal to



A Fur-Collared Plaid Coat.

the regulation slim silhouette, stressing warm deep-pile fabrics and wondrous fur collars and sometimes long revers at the front opening. An interesting item about some of the lighter weight fur-lined cloth coats is that they are reversible. Deep, roomy useful patch pockets are a prominent feature for the coming season's practical coat. The picture defines a very stylish model of handsome wool plaid, its brilliant colors accented in contrast to the wide, plain but very elegant sealskin collar. The cleverly designed pockets and cuffs add a pleasing note of variety.

The millinery group in the picture records some vastly important style items. The little hat in the lower left corner of this collection has three outstanding features, namely, it is snooked, is styled of smart-looking suede cloth and exploits the popular beige coloring. Stitching is one of the stressed treatments for velvet. Sometimes the stitching is so close that when done in thread contrasting the velvet effect is of a solid coloring. The graceful velvet hat shown last in the picture shows a profuse stitching, also



Some Autumn Millinery.

one of the new whimsical soft brims. The center model to the left, too, is of velvet and being of the extremely stylish vagabond type it may be bent to become. It is everywhere apparent that brim bindings are featuring the newer felt shapes. Note with what nicety the brim is bound and the crown be-ribboned in the hat illustrated first. Hatter's plush, please do not forget, is to be a leading medium for the styling of hats. Note its use for the model shown to the right center. JULIA BOTTOMLEY. (© 1924, Western Newspaper Union.)

THE KITCHEN CABINET

(© 1924, Western Newspaper Union.)
The courage to be just, the courage to be honest, the courage to resist temptation, the courage to do one's duty; this is moral courage that characterizes the highest order of manhood and womanhood—it is the courage without which no great or permanent success in life is achieved.—Samuel Smiles.

REFRESHING DRINKS

Mint is so refreshing in flavor and so attractive when used as a garnish, that even the word reminds us of delicious drinks. The famous mint juleps of the South were usually made with liquor, but one may serve a drink of fruit juices with nothing but pleasure in the consequences.

Mint Cup.—Express the juice from five lemons, add the leaves from a dozen stalks of mint, one and one-half cupfuls of sugar and one-half cupful of water, cover and let stand thirty minutes. Just before serving pour into a pitcher over a large piece of ice and add three bottles of chilled ginger ale. Put a sprig of mint in the top of each glass or a bunch in the top of the pitcher for garnish.

Pineapple Lemonade.—Make a sirup by boiling one cupful of sugar and two cupfuls of water ten minutes, add the juice of three lemons and a can of grated pineapple; cool, strain and add four cupfuls of ice water.

Ever Ready Lemonade.—Add a cupful of sugar to two cupfuls of water and boil together twelve minutes; add a third of a cupful of lemon juice, cool and turn into a jar. Keep in the ice chest and serve with a few slices of fresh lemon for a garnish.

Chocolate Milk Shake.—Melt four squares of unsweetened chocolate, add one and three-fourths cupfuls of sugar and a pinch of salt; pour on gradually, stirring constantly, one and one-half cupfuls of boiling water. Boil five minutes. Cool and put into a jar, keep on ice. For chocolate milk shake add two and a half tablespoonfuls of the sirup, one egg and two-thirds of a cupful of milk, with two tablespoonfuls of chopped ice.

Iced Egg Nog.—This drink is not only refreshing but nourishing. Beat one egg for each glass, add a pinch of salt, a little sugar and a few drops of any desired flavoring. Beat well until the egg has absorbed the sugar. To make it especially good separate the egg and white and stir in the white lightly, add lemon juice if desired with a grating of lemon rind, and sufficient milk to fill the glass. Use iced water when the lemon juice is used.

A delightful drink which may always be at hand for an emergency is grape juice, with ginger ale. The combination is good and the zest of the ginger ale makes a most refreshing drink.

Some Choice Recipes.

For variety try this recipe; it is as pleasing to the palate as it sounds:

Stuffed Pork Chops.—Have pork chops cut one and one-half inches thick, split each chop to the bone and stuff with bread crumbs seasoned well with melted

butter and eggs and onion, pepper and salt. Roll in cracker crumbs and beaten egg and fry in deep fat until brown on both sides. Now place in a baking pan and cover with the following: One small can of tomatoes, one small onion chopped, one tablespoonful of butter, a teaspoonful of sugar and one of salt. Fasten together with a toothpick before frying and bake until thoroughly well done.

Olive Salad.—Take one cupful of stoned olives, two cupfuls of celery chopped fine, four hard-cooked eggs diced fine. Mix with a cupful of mayonnaise and serve on lettuce.

Raisin Fudge Cake.—Cream together one and one-half cupfuls of brown sugar and one-half cupful of butter, add two egg yolks, one cupful of chopped raisins, four ounces of melted chocolate, one-half cupful each of hot water and sour milk, two and one-half cupfuls of flour, one teaspoonful of soda, one-half teaspoonful of cinnamon and one-fourth teaspoonful of cloves. Bake in sheet pan in moderate oven. Cover with boiled frosting, using the two egg whites and two cupfuls of sugar, adding water to moisten and boil to a thread, pouring over the beaten egg white. Sprinkle a half cupful of blanched almonds over the top of the cake.

Vegetable Curry.—Mix one cupful each of cooked carrots, potatoes, turnips and peas together. Pour over them one cupful of white sauce, one tablespoonful of lemon juice, one-fourth teaspoonful of curry powder, all cooked in the white sauce. On a large platter heap seasoned mashed potato, with plenty of butter dotted over it, make a border and brown in the oven. Pour the vegetable curry into the border and sprinkle the whole with finely minced parsley. Serve very hot.

Cored apples cooked and filled with a mixture of chopped nuts, raisins and marmalade, then covered with a meringue and browned in the oven, is another attractive way of serving apples.

Nellie Maxwell