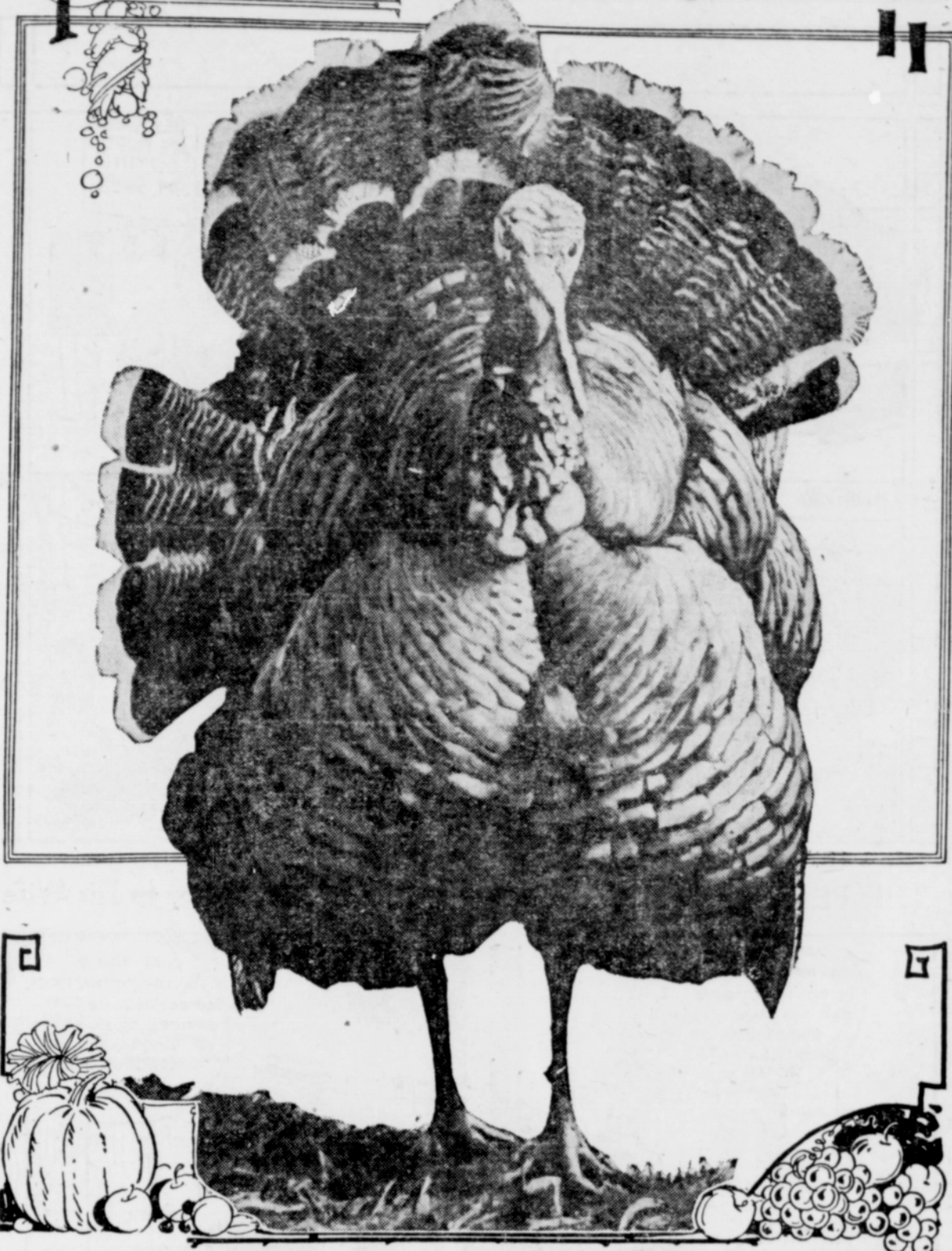


Thanksgiving, 1926



THE festival of harvest time is upon us. We are anticipating the good fellowship and the prospect of the happy reunions which are accompaniments of this annual celebration. Perhaps, then, it will not be amiss if we dwell a little upon the deeper significance of Thanksgiving.

It is always an interesting adventure and often profitable to trace a word back to its derivation, and a very cursory research with the aid of a dictionary will reveal to us the suggestive fact that the words "thanks" and "think" have a common origin. The former, indeed, is an obsolete form of the latter, and required only in course of time and usage its special significance of pleased or grateful thinking.

With this in mind we may turn to a passage in the letter which Paul wrote to the Christians in Philippi of Macedonia—a letter which is keyed to a high note of spiritual rejoicing, and breathes throughout the gladness which should mark the life attuned to the purpose of God. You will find it in what we call the fourth chapter, in the farewell words addressed by Paul to his friends. We quote from Doctor Goodspeed's translation of the New Testament:

"Have no anxiety about anything, but make all your wants known unto God in prayer and entreaty, with thanksgiving. Then through your union with Christ, Jesus, the peace of God, so far above any human thought, will guard your mind and thoughts. Now brothers let your minds dwell on what is true, what is worthy, what is right, what is pure, what is amiable, what is kindly—on everything that is excellent or praiseworthy. . . . Then God who gives peace will be with you."

It is at once apparent that Paul understood the intimate relation between "thinking" and "thanksgiving." His admonition for the thoughtful life is manifestly the underlying basis for the thankful life. And the thankful life is the assurance of the guarding and companionship of peace of God. Paul sets forth the things upon which our minds should dwell—the true, the worthy, the right, the pure,

the amiable or lovely, the kindly. In his philosophy it was vitally important that our minds should be occupied with such thoughts as these. He understood, as we are understanding better today, that what is in a man's thinking will determine the character of his life. He understood, also, that in order to keep one's thinking on a high and wholesome plane there must be effort and discipline.

It was not easy in Paul's day to do this. The world in which he lived was superficially provocative of much bitter, evil and unclean thought. In a city like Philippi there would be many things happening to the Christian and many things under his observation to evoke thinking on the baser level. Even in this joyous letter he felt it necessary to warn his friends with tears against those whose "appetites are their god; who glory in their shame, and who are absorbed in earthly matters."

It is not easy in our day to follow Paul's instruction and example—for he practiced splendidly his own teaching. What we do not actually see in the happening is brought to us in the news columns of the daily press—things that are evil, indecent, ugly, cruel. We cannot wholly ignore these things; Paul did not in his day. When necessary he spoke frankly of them, calling a spade a spade, in his letters. They are part of the world in which we live—of the world we must help. But our effort must be to discipline our thinking so that they will not flood and overwhelm our minds, excluding or submerging thought of better and finer things.

Even more difficult, perhaps, is it to escape the peril of those "who are absorbed in earthly matters." The tide of materialism is strongly set against the influences of the spiritual. Unless the channel is kept clear which admits the flow of God's thought we will find ourselves presently with minds incapable of grasping His purposes and principles, with minds which cannot meditate happily upon His truth or which will not respond to what is right and pure and lovely. The possibility of the thankful life, of the life which knows the comradeship of the God of peace, will be lost to us.

This life of right thinking and glad thanks is the appreciative life. Go

to your dictionary again. To "appreciate" means to "set a value." The man who has adopted God's standards of values, who sees the true and the good and the lovely and lovable as the worthwhile and abiding things, is the real appreciator, and for him there will always be occasion for the grateful thinking which is thanks.

If you find little of it in your mind today there is something wrong with your standard of values. You are erring in the practice of "appreciation." You have set your heart upon things that are unworthy, temporary, illusory, and they are disappointing you. Take Paul's recipe. Begin to think about all that is excellent and praiseworthy. Take your mind out of the material shadows and into the sunlight of God's thought and love. Make your wants known to Him. The spirit of thanksgiving will enter your soul, and the "peace of God, so far above any human thought," will come to stand "guard" at your mind's gateway.

And so on this Thanksgiving day let all good Americans give thanks in spirit to the Pilgrims of Plymouth Rock; for turkey, cranberry sauce, and pumpkin pie; for their heroic struggle for freedom, and for their successful demonstration that their new land could be made to yield a living.

For the specialties served up at all good Thanksgiving dinners, Americans must bow to that friendly old Indian, Massasoit. It was he who introduced the cranberry and the pumpkin to the American people through the Pilgrims. Massasoit may have been a poor uneducated savage, but he and his people had a delightfully simple and fairly efficient agricultural system: Corn in the hill and a climbing bean; a pumpkin seed every five hills. Massasoit showed the Pilgrims the cranberry growing wild in the marshes, and had no difficulty whatever in demonstrating that roast turkey and cranberry sauce was an unbeatable combination. The Pilgrims, of course, knew all about turkeys, which had been taken across seas from Mexico and had become common on English farms before the year 1600. But it was the friendly Indian who as impresario brought together for the first time on any stage those three Thanksgiving stars—turkey, cranberry sauce and pumpkin pie.

the prevalent methods of silk culture the cocoons have to be all sold within a period of two or three weeks, but the use of chloropicrin promises a practical way, it is said, for the growers to turn the cocoons into non-perishable merchandise which can be sold when the market is best.

Rogues' Who's Who

One of the most novel reference books in the world is now being compiled by an East London vicar for the protection of those who might

otherwise be deceived by the plausible tales of professional beggars. It is a complete "Who's Who" of rogues of this class and gives the stories they tell in order to abstract money from the pockets of the tender-hearted. Most of the information in the volume has been gathered from the author's personal experience. He has found that most professional beggars have only one story apiece. After they have exploited it to the full in one district they move on to another. —Answers.

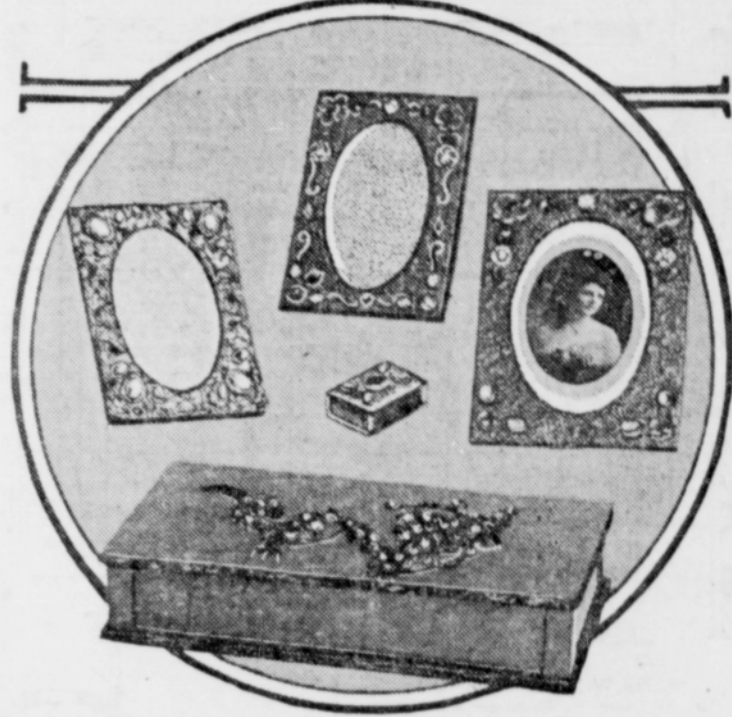
Pretty Things that are Made at Home

"JEWEL" work—it sounds interesting, does it not? It surely is all that and more. In fact, it is so fascinating, once begun it, you will be planning a Christmas present for most everyone you know, bejeweled by your very own handiwork. There is simply no end to the pretty things one can make for the home with just sealing wax and a few colored glass jewels—and the cost is so trifling compared with the looks.

How to do it? Well, here are the directions which follow closely if you want the reward of perfect results. One can pick up such attractively shaped little wooden boxes or picture frames for a few pennies or perhaps

the box, say a Chinese dragon as the motif on the box in the picture shows, or a floral patterning, setting jewels in the center of each flower as has been done on the frames in this illustration. Any colors can be used, but the bronze waxes are the prettiest.

A frock which glorifies the material of which it is made, is the designer's joy and pride this season. A simple silhouette accomplished through an intricate handling of the fabric especially distinguishes the popular velvet frock, also those of solid colored georgette. To be sure, when trimming is conspicuous for its absence, there must be details to supply its place, and genius is admirably an-



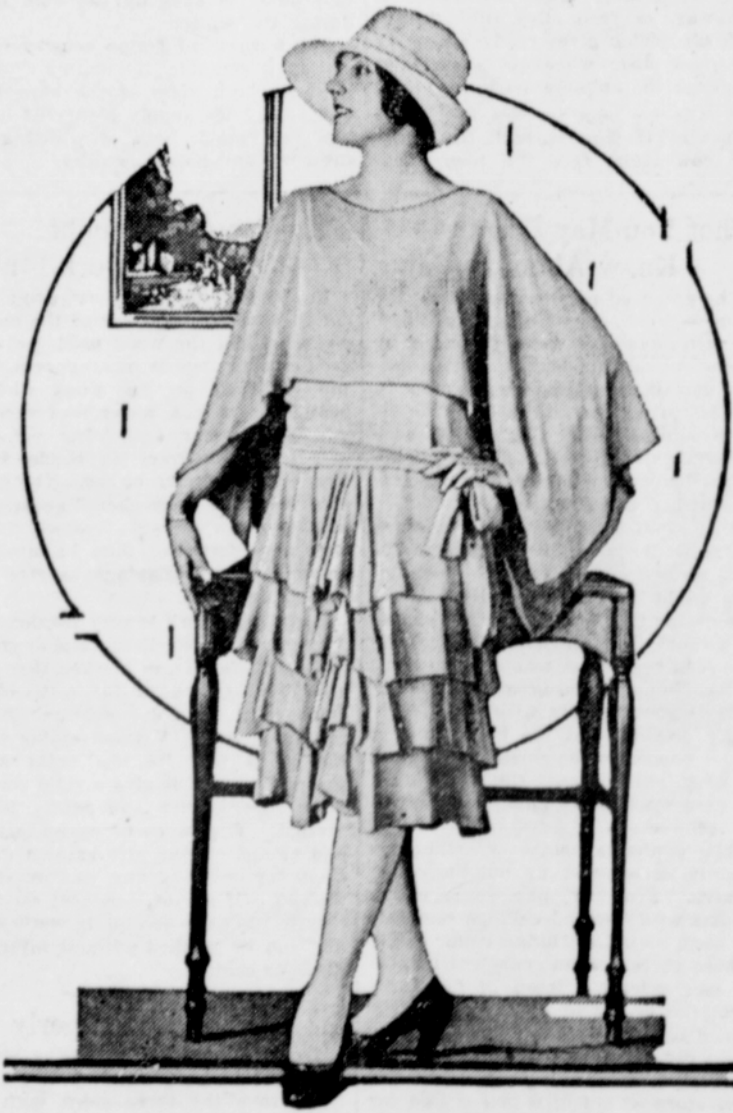
Bejeweled Handiwork.

you have been treasuring a cunning box or frame wondering "what to do with it." Here's your chance to transform it into a "thing of beauty and a joy forever." In this jewel work you cover your article roughly with melted sealing wax. This is done by melting one end of the stick of wax over a flame until it is very soft. Then dab it on your box or other article until the whole thing is covered roughly. Right here let there be a word of caution. Never under any circumstances attempt this work on a celluloid foundation. The box must be wood or tin, never celluloid, for it is inflammable and even if not in direct contact with the flame, it catches on fire when too near heat. Most everyone is familiar with the handling of

sewing the challenge. Unique necklines is one way the stylist has of adding a note of interest, then there are unusual sleeves, multitudinous tiers on skirts, graceful blousings to the waistline, not to mention profuse shirring which is one of the dressmaker's chief assets this season.

Speaking of interesting necklines, the late idea is for huge cape-like collars. Of course these require supple fabric for their styling. The collar or capelet treatment lends itself gracefully to a georgette frock such as the picture shows. In this dainty afternoon dress the designer depends entirely on fabric for effect.

The idea of many ruffles or tiers on the skirt obtains in endless versions throughout the mode. The latest is



Stylish Afternoon Frock.

sealing wax and it therefore may not be necessary to remind that a simple little wax taper in a candlestick with a good base to catch the melted wax drippings, or a wee alcohol wick as used in pyrography work is sufficient, no large blaze being required. Remember always, "Safety first."

After the box or other article, a tray, a frame or a jewel case perhaps, of wood or tin, but never celluloid, is covered with sealing wax, one begins on the real design. Dab more wax where you want your jewels. Insert them one at a time, by pressing each in its little pile of soft wax. Take your spatula (thin, pliable knife), heat it over the flame and carve the wax around the jewel to form a setting. One can trace or stamp a design on

the ruffled velvet frock. At first thought this sounds impossible unless one is acquainted with the new velvets, which are so supple and easily manipulated as the sheerest chiffon.

Fabric this season makes an eloquent plea through color. Again velvets triumph in this respect. Queen Marie blue and Rumanian purple pay compliment to the royal visitor we have with us. Beige velvet is also very highly regarded and as for black, the woman who owns not a black velvet gown this season will be the exception, not the rule.

For evening chiffon is a desired fabric. There are any number of black chiffon frocks.

JULIA BOTTOMLEY.
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THE KITCHEN CABINET

(© 1926, Western Newspaper Union.)

Out of the air a substance,
Out of the mind a thought,
From the dim unknown
A hidden truth—
And a miracle is wrought.

This is the world of science;
Nothing is left to chance.
But science is born
And bred of dreams,
And her spirit is romance.

SEASONABLE GOOD THINGS

This is the time of the year when we enjoy spicy pickles, the rich puddings and the tasty sauces. A pudding which never loses its popularity, but is made in many ways is:

Nesselrode Pudding.—Soak one-half a box of gelatin in one cupful of water until soft. Put a pint of milk to heat in double boiler. Beat the yolks of five eggs with two-thirds of a cupful of sugar and add the hot milk. Put a dozen crushed macaroons, one-half cupful of blanched almonds and two-thirds of a cupful of muscatel raisins to cook in a double boiler until thickened, stirring constantly; add the soaked gelatin, five drops of almond extract, one teaspoonful of vanilla and set in a cold place. When it begins to stiffen, fold in the well beaten whites of the eggs. Mold and serve when firm with flavored sweetened whipped cream.

Nesselrode Pudding.—This is the recipe which is best known and liked: Make a custard of three cupfuls of milk, one and one-half cupfuls of sugar and the yolks of five eggs; cool, strain and add one-half teaspoonful of salt, one pint of thin cream, one-fourth of a cupful of pineapple sirup and one and one-fourth cupfuls of chestnuts that have been shelled and cooked in boiling water until soft, then forced through a strainer. Line a melon mold with part of the mixture, to the remainder add one-half cupful of candied fruit cut into small pieces, one-quarter of a cupful of raisins and eight chestnuts broken into pieces and soaked several hours in sirup. Fill the mold, cover, pack in ice and salt for several hours. Serve with whipped, sweetened cream flavored with sirup.

Stuffed Baked Onions.—Parboil until tender large onions, remove the centers and fill with chopped ham, bread, egg yolks and seasoning well blended. Bake until baking, serve with a cream sauce.

Helps for Housewife.

Cut glass should be washed and rinsed in water of the same temperature, not very hot.

If chicken is rubbed inside and out with a slice of lemon before being cooked it will make the meat white, tender and fine flavor.

The best flour is slightly yellow in color and feels grainy when rubbed in the fingers.

When cane-bottomed chairs begin to sag sponge them with hot soap suds, using care not to touch the woodwork. Let dry out of doors, then cover with a cloth and apply a hot iron. This will shrink the cane and make them firm again. Milk and butter will quickly absorb odors. Ice chests should be thoroughly washed once a week and if anything is spilled should be wiped up at once.

Never put cogs of the egg beater or handles of wooden or ivory knives in hot or cold water. Wash and wipe at once. Knives will keep for years as bright and fresh looking as new if they are never left in water.

To shell chestnuts—Cut a half-inch gash on the flat sides of the nuts and put them into an omelet pan, allowing one-half teaspoonful of fat for each cupful of nuts. Shake over the range until the fat is melted, then put into a hot oven and let stand five minutes. Remove the shells with a sharp knife and the skin will adhere to the shells, saving the process of blanching.

All flavoring extracts should be added to a mixture when cold, if possible.

To prepare meat glaze reduce four cupfuls of stock to one cupful. To prepare acidulated water use one tablespoonful of lemon juice or vinegar to a quart of water.

To blanch almonds—Cover almonds with boiling water and let stand two minutes, drain, cover with cold water and rub off the skins.

To make caramel—Brown dry sugar in a smooth frying pan until a whitish smoke arises from it, add an equal quantity of boiling water and simmer until of the consistency of thick sirup. Of use in coloring soups and flavoring sauces.

To prevent lumping of any sauce, mix the flour with butter or sugar if used, before adding liquid.

To wash mirrors or windows use a wet chamois skin and wipe with a dry one.

To extract onion juice—Cut a slice from an onion and place the cut-side against a grater with a rotary motion; the juice will flow down the grooves of the grater.

When buttered crumbs are desired, melt butter and mix the crumbs, stirring until all are evenly blended. This is much better than putting dabs of butter over a crumbed dish, as the butter is evenly distributed.

Nellie Maxwell