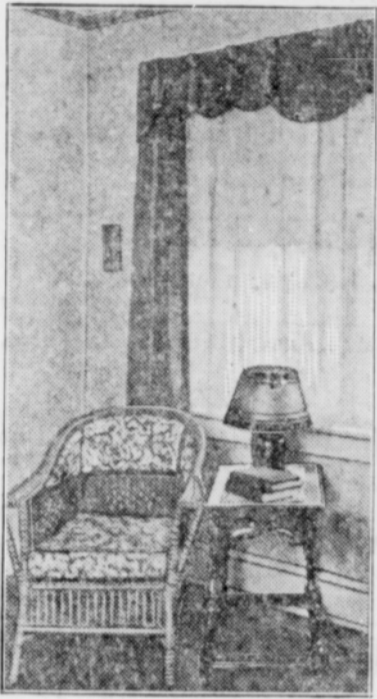


## DOUBLE WINDOWS NEED CURTAINS

Two Openings Treated as One in Hanging Draperies.

(Prepared by the United States Department of Agriculture.)

Two or more living-room windows placed in a group are usually curtained as one unit. Depending on the height of the ceiling, and the appearance of breadth given by the group as a whole, they may have only enough side draperies to give the effect of a frame for the whole group, connected by a valance at the top of the window, or there may be a separate pair of side draperies at each window. In the latter case only one valance would be used, extending from side to side of the group. Great care would be necessary to see that the repetition of vertical lines in using individual hangings for each win-



Curtains for a Group of Two Windows in a Living Room.

down in a large group did not become monotonous or distort the lines of the entire room.

For a group of two windows, the curtains shown in the illustration, which was made by the United States Department of Agriculture, are very satisfactory. Each window has its own glass curtain, for convenience, but the two windows are treated as one in hanging the side draperies. The double window is framed by the darker material and the formal, plaited, scalloped valance which carries the eye from one side to the other. In this case the draperies are rose in tone, and the glass curtains are ecru.

## CREAM PUFFS ARE NOT DIFFICULT

Method of Mixing Differs From Other Pastry.

(Prepared by the United States Department of Agriculture.)

You have doubtless wished more than once that you knew how to make cream puffs at home. They are not at all difficult to make, but the method of mixing is different from that used for other pastry and cakes. Here are the directions, given by the bureau of home economics, and a recipe for a custard filling in case you prefer it to whipped cream:

### Cream Puffs.

1/4 cup butter 4 eggs  
1 cup hot water 1/4 teaspoon salt  
1 cup flour

Add the butter to the hot water and bring to the boiling point, and add the flour and salt, all at one time. Stir rapidly and constantly until the paste leaves the sides of the pan. Remove from the fire and when cool add the unbeaten eggs one at a time, beating until thoroughly blended with the paste mixture. Drop by spoonfuls on a greased baking sheet about two inches apart. During baking the dough expands to twice or more its original size. Bake in a hot oven 450 degrees to 475 degrees F. until puffed and a golden brown. When cool cut and fill the lower half with seasoned whipped cream, crushed fruit or custard mixture. Cover with other half of the puff and sprinkle powdered sugar over the top. The quantity makes eight medium-sized puffs.

### Custard Filling for Cream Puffs.

1 cup cream or rich milk 1/4 teaspoon salt  
2 tablespoons corn-starch 1/4 teaspoon vanilla  
1 tablespoon sugar 1/2 teaspoon butter  
2 egg yolks

Heat the cream or milk in the upper part of a double boiler. Mix the corn-starch, salt and sugar thoroughly, then pour over them the heated cream or milk. Return to the double boiler, stir until thickened, then cover and cook for ten or fifteen minutes. Add the well-beaten egg yolks and cook for a minute longer. Beat well, add the vanilla and butter. When cool place the custard mixture in the puffs.

## Three Tricks in Making Good Corned Beef Hash

A good many people do not know exactly how to make an appetizing corned beef hash. There are several "tricks" to it, according to the bureau of home economics. One is having about equal amounts of cooked meat and potato. Another is in grinding the meat and potato together. A third point is in flavoring with a little minced onion and a dash of cayenne pepper for piquancy. Generally there is enough salt in corned beef to season the mixture.

## POINTS IN FITTING A ONE-PIECE DRESS



Using a Skirt Gauge in Fitting a One-Piece Dress.

(Prepared by the United States Department of Agriculture.)

The points on which attention is centered in fitting a one-piece dress are the shoulders, the under-arm seams, the sleeves, the neck, and the hemline. Any decorative features must be planned with care so that they are of the right size to harmonize with the entire costume and the build of the wearer, and they must be located with reference to the other lines of the garment as well as to their use. For example, the length of the front opening, or the depth of set-in plaited sections, or the size and position of pockets, are matters to be decided for each individual.

### Shoulder Seam Acts as Anchor.

A properly placed shoulder seam acts as an anchor to a well-fitted garment, says the bureau of home economics. It influences the set of the waist and sleeves and the hang of the skirt. Therefore it should be located most carefully, and the shoulders should be the first part fitted.

The under-arm seam in a one-piece dress should be perpendicular to the floor. If it tilts backward or forward, the back or the front of the dress will swing out correspondingly at the bottom. Sometimes this defect is corrected by taking darts in the front section below the armhole and at the hip line, and sometimes it may be necessary to raise the back of the dress at the shoulders and trim out the armhole, rather than to turn up the hem at points where the bottom seems to sag.

When ready to turn up the hem it helps to place the dress on a form on a table, so that the fitter can measure the distance accurately to the level surface of the table. If a dress is to have a belt, a tape-line or other means of confining the waist fullness it should be correctly placed on the form before measurements from the floor are begun, or the finished dress will be shorter than was intended and possibly uneven. A rigid skirt gauge is a help, either one made especially for the purpose or a ruler, but not a tape measure. The height of the skirt from the floor is partly a matter of the height, weight and figure of the person who is to wear the garment and partly a matter of the season's styles.

### Basting, Sketching and Pressing.

Accurate basting and stitching and careful pressing are essential in a well-fitted garment. Stitching must follow near enough to the line of basting that the size of the garment will not be altered. Press each seam as it is finished, especially when working with silk or wool materials. One final pressing will not produce the same results. Turn the shoulder and underarm seams toward the front if they are not pressed open. Turn the armhole seam and shoulder darts toward the neck. Many other fine points about fitting and making a dress will be found in Farmers' Bulletin 1330-F, "Fitting Dresses and Blouses," which may be obtained by writing to the United States Department of Agriculture at Washington, D. C.



He drew a circle that shut me out—  
Heretic, rebel, a thing to flout,  
But love and I had the wit to win;  
We drew a circle that took him in.  
—Edwin Markham.

## SEASONABLE SAUCES.

All sauces are in most seasons seasonable, yet there are some especially good with foods served only in spring or fall.

The foundation sauce for all creamed soups, sauces, au gratin dishes and those escalloped, as well as souffles, croquettes and such combinations, only varies as to the amount of thickening and fat for each dish to be served.

The one-to-one proportion, using one cupful of liquid, one tablespoonful each of butter and flour, is the type of sauce used for thin sauces and soups. These sauces are varied by different flavors and seasonings and may be used for pudding sauces as well as for vegetables where a thin sauce is liked.

A tablespoonful always means a full spoon leveled off with a knife; a cupful is a half pint. Measuring spoons and cups are now made of the standard size and one should have several to use in cookery. Be sure that your cup is really a half-pint cup when you make your purchase, as failures in cookery are too frequent with careless measures.

The kind of liquid used determines the sauce. Veloute sauce is prepared with white stock for the liquid. Allemand is made like Veloute, adding the yolk of an egg and a teaspoonful of lemon juice. Soubise is prepared with a cupful of Veloute, two cupfuls of onion purée and one-half cupful of cream.

The one-to-two sauce is the one most generally used for almost all dishes. It is thicker than the one-to-one and is better liked for creamed vegetables. When preparing sauces for escalloped dishes, use the same quantity of sauce as food, adding in alternate layers. Cover with buttered crumbs which have been evenly buttered by stirring them into melted butter. When the crumbs are browned the dish is ready to serve.

With the knowledge of the foundation sauce, one with little skill may prepare the most delightful dishes with appropriate sauces.

### Things That Help.

For those who cannot eat meat or very little, or few kinds, there are dishes which will substitute it nicely.

Potatoes served with a cream sauce and made rich with good grated cheese.

A rich cream soup served with fingers of nicely buttered toast.

Desserts when served with a meatless meal may be of richer quality. Ice cream with chocolate sauce, steamed puddings with rich sauces, and pastry of various kinds may be served if desirable.

A salad of crisp lettuce with peanuts and French dressing or any kind of nuts with mayonnaise.

Loaf of nuts may be most appetizing, using the chopped nuts in the preparation instead of meat. Serve with a sauce such as tomato or brown sauce with mushrooms.

Mock Sausages.—Soak one-half cupful of lima beans over night in water to cover. Cook until tender, season with salt and pepper; after putting them through a coarse sieve add one cupful of bread crumbs, three tablespoonfuls of butter, a pinch of sage, one beaten egg, with seasoning needed. Shape into small sausage forms, dip into egg and crumbs and fry in deep fat. Serve with apple rings of fried apple overlapping, around the sausages.

Stuffed Eggs.—Cook in three quarts of boiling water six eggs. Drop the eggs into the water, cover closely and set back where they will keep warm but not cook. Let stand 30 minutes, then they will be well cooked and the yolks mealy. When cold, cut each egg into halves lengthwise and take out the yolk. Mash the yolks with one teaspoonful of finely minced parsley and six teaspoonfuls of anchovy paste. Fill the whites with this mixture and arrange them in a buttered baking dish, stuffed sides up. Cover with a white sauce made by cooking together one tablespoonful each of butter and flour, and add one cupful of milk. Bake covered with grated cheese and bread crumbs, until well heated.

When preparing brown sauce remember that browning destroys some of its thickening qualities, so more flour should be added to make it of the required thickness.

A roll of adhesive tape is one of the indispensables in the household. It will, with a wad of absorbent cotton, keep a wound covered nicely. It softens a corn or bunion and may be used to mend a leaky water bottle in an emergency.

Nellie Maxwell

Improved Uniform International

## Sunday School Lesson

(By REV. P. B. FITZPATRICK, D. D., Dean  
Stevenson Bible Institute of Chicago.)  
(© 1927, by Western Newspaper Union.)

### Lesson for October 16

#### ELIJAH IN NABOTH'S VINEYARD

LESSON TEXT—1 Kings 21.  
GOLDEN TEXT—Be sure your sin will find you out.  
PRIMARY TOPIC—Elijah's Message to a Wicked King.

JUNIOR TOPIC—The Wages of Sin.  
INTERMEDIATE AND SENIOR TOPIC—The Rebuke of Wrong.  
YOUNG PEOPLE AND ADULT TOPIC—Opposing Official Corruption.

#### I. Ahab Covets Naboth's Vineyard (v. 1-6).

1. Location of the vineyard (v. 1). It joined Ahab's summer home in Jezreel. He wanted to transform it into an herb garden and thus round out his property.

2. Ahab's proposal (v. 2). He offered to buy it outright for money, or give in exchange a better one.

3. Naboth's refusal (v. 3). He had a twofold reason: (1) regard for the paternal estate; (2) obedience to God's law (Lev. 25:23-28, cf. Num. 36:7-9). It doubtless would have been profitable to Naboth to have sold his vineyard, but loyalty to God was more important to him than money.

4. Ahab's behavior (v. 4). He came into his house, lay down upon his bed and refused to eat. The king was sulking like a spoiled child.

5. Jezebel's inquiry (vv. 5, 6). Apparently she came with the sympathy of a wife, inquiring as to the cause of his behavior. But when she knew of Naboth's refusal she was angry.

II. Ahab Taking Possession of Naboth's Vineyard (vv. 7-16).

1. Jezebel's treachery (vv. 7-15). (1) Her contemptuous question (v. 7). She taunted him for his cowardice. The fear of being thought weak moves a weak man quickly. Scorn is a powerful weapon in the hands of unscrupulous persons.

(2) Her exhortation to Ahab (v. 7). "Arise and eat bread, and let thine heart be merry." A wife has great influence over her husband. Many a man has been saved from discouragement and therefore defeat through his wife's influence. Unfortunately in this case the influence of the wife was bad.

(3) Her promise to Ahab (v. 7). "I will give thee the vineyard of Naboth."

(4) Her wicked scheme (vv. 8-15). She wrote letters in Ahab's name, sealed them with his seal, and sent them to the elders and nobles who were dwelling in the city with Naboth, asking them to proclaim a fast, as though some great calamity had befallen the nation, and place Naboth before the public as the one who was the cause of it all. They were instructed to find two false witnesses who would testify against Naboth. The charge they brought was blasphemy against God and the king. Naboth's only offense was his refusal to sell his estate. When they had thus stoned Naboth and his sons to death (2 Kings 9:26), they came and, told Jezebel, who in turn came to Ahab with the information and directed him to take possession of the vineyard. It was the custom for the property of those who were condemned to death for blasphemy to revert to the king.

2. Ahab goes to Jezreel to take possession of Naboth's vineyard (v. 16). Ahab had not killed Naboth, but he eagerly accepted the prize without inquiring as to how it was secured. Many today are like Ahab, too cowardly to commit wrong themselves, but are willing to reap the benefits of the wrongdoing of others.

III. Elijah in Naboth's Vineyard, Announcing Doom Upon Ahab (vv. 17-26).

Elijah told him the dogs should lick his blood in the place where they licked the blood of Naboth. It would seem that Naboth's body was thrown out to be devoured by the dogs. Evil was to fall upon Ahab and his posterity, even to wipe out his seed and name. Ahab stood in that vineyard guilty of all the sins which Jezebel had committed, though he had been silent and inactive. God held him responsible for Jezebel's acts, for he was king and head of the nation. The day of reckoning did come to Ahab (1 Kings 22:38). Ahab's question to Elijah when confronted by him in the vineyard showed that his conscience was not wholly dead.

2. Doom upon Jezebel (vv. 23-26). She likewise should be eaten by the dogs by the wall of Jezreel. This was literally fulfilled (2 Kings 9:33-37): "Be sure your sin will find you out." "Whatever a man soweth, that shall he also reap."

IV. Ahab's Repentance (vv. 27-29). Because of this God promised to withhold judgment during his lifetime.

### We Live in Deeds

We live in deeds, not years, in thoughts, not breaths, in feelings, not in figures on a dial. We should count time by heart throbs; be most lives who think most, feel the noblest, acts the best.—P. C. Bailey.

### Safety

A safe auto driver keeps his hands on the wheel and his eyes on the road. A safe Christian keeps his hands on the Bible and his eyes on God.—T. C. H.

## What's the Answer?

### Questions No. 17

1—Who was the Venerable Bede?  
2—What city is regarded as the greatest commercial center of Asia?  
3—What is the most notable characteristic of the movie comedian, Buster Keaton?

4—Who was the leading pitcher in the American league in 1926?

5—What famous British spy was hanged by the Continental forces during the Revolution?

6—Who was the American commander of the U. S. S. Constitution in the battle with the British ship Guerriere?

7—Who invented the airbrake?

8—How many chambers are there in the human heart?

9—Is it correct to call the Olympic games an Olympiad?

10—What is God?

11—Why did Oliver Wendell Holmes write the poem "Old Ironsides"?

12—What South American country was the ancient kingdom of Quito?

13—What island is noted for its many colossal images and architectural ruins?

14—What great pianist of the day is also a statesman and has served as premier of his country?

15—What great caricaturist, working in colors, is remembered largely for his illustrations for the novels and sketches of Charles Dickens?

16—What horse won the Kentucky Derby in 1914 and what was his time?

17—What famous American warship was called "Old Ironsides"?

18—What President had been known as "Old Rough and Ready" in what war?

19—Who invented antiseptic surgery?

20—What does the sense of smell do to help many animals?

### Answers No. 16

1—Mount Logan, in the Yukon.

2—Willie Munden with 171 strikes

3—Gen. George Meade.

4—Daniel Boone.

5—In Arkansas.

6—Joseph Mallord William Turner

7—Algernon Blackwood.

8—This land crab is often over a foot long and frequents coral islands in the Indian and Pacific oceans.

9—That it is not significantly related to the matter in hand.

10—For Thine is the kingdom, and the power, and the glory, forever.

11—"Pilgrim's Progress" by John Bunyan.

12—Mount Whitney, in California

13—Scapa Flow.

14—Gen. John C. Fremont.

15—Battle of Trenton.

16—In the feet.

17—Leopold Auer.

18—On the islands in the Caribbean sea.

19—Instead of "whom" it should be "who," nominative case as subject of the verb "was."

20—In the year 1869.

## Famous Painter Put Heart Into His Work

In many respects the career of Titian, the Venetian artist, is without parallel in the history of art. The span of his productive life is unprecedented. He lived to be ninety-nine years old and painted steadily for nearly seventy-five years. This noted painter apparently believed that no amount of inspiration or intuitive genius is a substitute for painstaking labor. A contemporary wrote of him:

"He laid in his pictures with a mass of colors which served him as a ground-work for what he wanted to express. I myself have seen such powerful strokes swept in by him with solid pigment, sometimes with pure terra rossa (red ochre)—and this served him for the half-tones—sometimes with a brush full of white lead; and with the same brush dipped in red, black or yellow he picked out the lights. In four strokes he had sketched in a remarkably beautiful figure. Then he laid the picture against the wall, and left it there, often for several months, without looking at it again, and when he wanted to work at it he examined it very critically as if it were his mortal enemy, in order to discover any possible faults. Then he took away a prominence here, set an arm straight there, and got a foot into the right position. So by degrees he brought his figures to the most perfect symmetry, and then he proceeded to do the same with the next picture."

—Kansas City Star.

### Novel Use for Hose

Sir James Crichton-Browne relates this anecdote of a colleague's absent-mindedness: He was standing by the bedside of a lady patient giving her copious and emphatic instructions as to what she ought to do, when to her dismay she saw him take her black silk stockings, which were lying on a chair beside the bed, and draw them on his hands and arms as gloves. He did not discover his mistake but walked off with the stockings.—Exchange.

## Current Wit and Humor



### HARD TO CHOOSE

Once there was a woman who had three suitors. She didn't know which one to marry. One was a grocer, one a doctor, and one a preacher. If she married the grocer, she could get her groceries for nothing. If she married the doctor, she could be well for nothing. If she married the preacher she could be good for nothing.—Progressive Grocer.

### MAKING SURE



"The cook says she is going to leave."  
"Nothing will change her mind?"  
"Nothing."  
"All right. Then I'll go down to the kitchen and discharge her."

### Hymn of Hate

A guy I hate  
Is Johnny Nash,  
Quotes: "He who steals  
My purse steals trash."

### A Variation

Mr. Billyuns—So you are giving my wife painting lessons? What sort of a pupil is she?  
Artist—I find her very apt to say the least.  
Mr. Billyuns—That's queer! I always find her very apt to say the most.

### It Should, but—

Father was having a round of golf with a friend and little Joan came along with mother to look on. After watching her daddy on the green for some time, Joan asked: "Mustn't the ball go into that little hole, mummy?"—Boston Post.

### Catty

"My husband," she said, "always wants me to look my best, no matter what it costs."  
"Well," her friend replied, "one can hardly blame him for feeling as he does."—Boston Transcript.

### Following Precedent

"Why is it a man always has to wait for a woman?"  
"Did not Adam have to wait until Eve was made up?"

## ANY GOOSE CAN DO THAT



Speaker (emphatically)—"You can't produce eggs without hens!" Boy in Audience—"Aw, any goose knows how to do that!"

### Good By, Jack

He wagered on a pony  
That takes a dusty track;  
But the rain came down in torrents—  
Twas good-by to his jack.

### Save the Pieces

"What a pretty name your maid has!" remarked the visitor.  
"Oh, that isn't her real name," was the reply; "we call her 'Dawn' because she's always breaking!"—Congregationalist.

### A Traitor

Interviewer—What do you think of the voter who casts his vote for the one he thinks is the best man?  
Politician—He's a traitor to our party!—Vancouver Province.

### Worse Than Pining

"Is the rich young widow pining for her husband?"  
"Not exactly, but from the way she is making his money fly, it might be said that she is wasting away."—Boston Transcript.

### Question

Wife—Did you miss me while I was away?  
Hubby—Yes, I'd often feel homesick. But I'd look at your photograph and I wouldn't feel homesick any more.