OSTRICH BOA HAS COME BACK: YOUTHFUL DESIGNS IN PAJAMAS

A NOLD friend has returned. Yes.] 'tis true, the ostrich boa in the full measure of its former glory is with us again. Paris decrees it as the outstanding idea among accessory fashlons. So in comes the ostrich boa. very long or very short, not only in dressy versions but in street types their opinion on the subject and inas well.

Some of the smartest ostrich boas or ruffs assume a flat collar shape at- | rent of words upon the comfort and tached beneath to a grosgrain ribbon. practicability of the fashion. Even so Then there is the Pierrot collarette in regard to the vogue of wearing pawhich extends just around the neck, in Jamas, Womankind has been conas sancy and perky a manner as one verted to the idea from a common

A fascinating play of color adds beauty upon beauty to the new ostrich stan of fashion. Which all goes to show that ostrich accessories are a fores, st thought of the present hour. Ask any of the bobbed hair sorority. and their name is legion, to express furniture? variably in a burst of enthusiasm they will expatiate in a veritable tor

sense standpoint. More and more are



With Ostrich Accessories.

consummate artistry, which, of course, well as esthetic lingerie modes. add a new charm and interest to the quisite pastel tints for evening wear- rate this particular model expresses

neckpleces. Tones and tints are com- , pajamas establishing themselves as bined, blended and contrasted with essential in the realm of sensible as For the making of practical, easy-tovogue. Imagine, if you please, a navy launder pajamas, there is no fabric blue ruff sprinkled with chanel red comparable to the humble, yet adorably ostrich. The ostrich neckplece in this colored, crinkly seersucker. However, if picture is of just that wondrous col- one's fancy turns to silk, what more oring, although you would never guess charming than crepe de chine or wash it to look at this newspaper print, satin made after the manner of the Brown and yellow present themselves | model portrayed? Perhaps it is the in amber effect, greens turning to frivolous lace ribbon bows, or poslighter shades, chinchilla mottlings, ex- sibly the cunning pockets, but at any



How can anyone start the day properly if he wakes in a room where the paint and wallpaper are constantly making faces at the

HELPFUL HINTS

Sliced cold roast beef makes a most



beef, cover with tomato and bake until the potatoes are well done. If gravy is at hand it adds to the flavor, covering the meat with the gravy. Serve with a spoonful or two of cooked peas over the top of the dish.

It is hard to teach the average housewife to buy the coarser cuts of ment. They have more flavor and as much nourishment as the steaks and tender portions. Meat that has been used for soup has lost its flavor, but the food value is still there and by adding various seasonings a most palatable dish will result. The meat which has the most flavor is found in the parts of body most active, like the legs and neck. These are the cheaper cuts.

For the second meal cut the meat into bits. Fry onion in a little butter, remove the onion when light brown and add the meat. Add stock or water and cook five minutes, season with two teaspoonfuls of curry powder. thicken the gravy with flour and add a tablespoonful of vinegar. Serve with a border of rice.

Milk at fifteen cents a quart is cheaper food than meat and eggs, while in small towns where milk is nine and ten cents a quart it is cheap food

Most housewives have a certain amount to spend for food. If the amount is small, all the more need that it be spent wisely, so that her family gets to the limit every cent invested for the most satisfying and nourishing food. The haphazard buying which is common in many households, the last minute order, means either feast or famine. Marketing in person when possible is the best way; it teaches self-control, by being able to pass by the food too expensive for the purse and often one finds real bargains in foods that the family enjoys.

A thrifty housewife may have two good meals from a three-pound knuckle of yeal. Cover the meat with cold water and cook at a low temperature until the meat is tender, but not tasteless. Remove the meat from the broth, add two tablespoonfuls of rice that is well cooked, a grating of lemon rind, or a bit of nutmeg or mace, a pint of milk and serve at once.

What to Eat. There are few people who feel that a meal is satisfying which is not fin-

ished with some kind of dessert.

THE BEAVERTON REVIEW

One of Most Satisfactory to

Serve Guests.

(Prepared by the United States Department of Agriculture.)

If you have not discovered the pos-

sibilities of a casserole for making a

dinner both delicious and easy to pre-

pare, now is a good time to try it.

An earthenware or glass baking dish

with a close-fitting cover, is desirable

If you have one, especially if you in-

tend to bring the casserole to the ta-

ble. But if you wish to experiment

The casserole is a dish saver.

MAKING A DINNER

CASSEROLE HELPS

Egg Yolk Is Invaluable

in Diet of Young Child Left-over egg yolks have many good

ses. The egg yolk contains a larger percentage of Iron than almost any other food. For this reason it is invalunble in the diet of children who get plenty of calcium from milk but are not likely to get enough iron. Egg yolks can be cooked hard without the addition of any fat, for they them selves contain a large amount of fat. This cooking can be satisfactorily done in a double boiler. Hard-cooked egg yolks mashed and seasoned make a very good filling for sandwiches. Egg yolks, raw or hard cooked, make good salad dressings. Chopped beef mixed

first with this method of cooking and with raw egg yolks contains a higher have no casserole, a heavy enamel or proportion of iron than almost any aluminum saucepan or even an iron ther meat dish. It can be brolled in pot with a tight cover can be used. cakes or baked in a roll. It has a very In this case the contents of the pan delicate flavor and is therefore recomused for baking will, of course, have mended for the sick. Hollandaise to be dished on a platter, which sauce which consists chiefly of egg makes an extra piece to be washed. yolks and butter is good to serve with fish and is particularly appropriate A casserole dinner is one of the for this purpose since most kinds of most satisfactory to serve to guests ish contain less iron than meat and when one is both cook and hostess. far less fat. The proportions usually It can be cooked in the morning, and iven for Hollandaise sauce are rather reheated at dinner time for half an larming for the economical househour or so. In this way the houseceper because of the large amount of keeper is free to finish the other debutter called for. For every-day purtalls of her dinner, and is spared that poses a simpler sauce made out of flustered and tired feeling that results 4 yolks, 2 teaspoonfuls of lemon from having too many last-minute Juice, 16 cupful of water, with salt foods on the fire. The meat or pouland cavenne pepper to taste will do. try cooked in a casserole, well sea-The ingredients should be combined soned and accompanied by the right in the top of a double boiler and vegetables, will be unusually fine in cooked with great care over hot water, flavor because of the long, slow, moist It is necessary to beat the mixture cooking in the covered dish. It is also even after it is taken from the hot water to prevent curdling.

Watermelon Pickles Are Excellent for a Change

As a change from other sweet pickles this year, try some made from watermelons, which promise to be abundant. Only the white portion of the rind is used. The red heart of the watermelon can be eaten as usual. The following recipe has been tested by the United States Department of Agriculture : For each two pounds of watermelon

rind allow

i cupfuls sugar i cupfuls vinegar i sticks cinnamon i sticks cinnamon i sticks cinnamon

Trim off the red portion and outer rind of the watermelons, which are hest used at the height of the season, and in ripe, fresh, condition. Cut the white part into pieces of suitable size and cook until tender, for about 15 minutes, in a part of water to which one tenspoonful of salt has been added, and drain well. Put into a sirup made of the vinegar, sugar and spices,

convenient size without carving at and cook about fifty minutes, or until clear. If the vinegar is very acid it may be necessary to dilute it. Much of the success in all pickles lies in using a well-flavored vinegar. Bottle

the pickles in usual way.

Smooth Chipped Places

on Edges of Glasses Jelly glasses, drinking glasses, and fruit jars frequently become chipped. Not only are chipped edges unpleas ant, but they also afford a lodging for nicro-organisms and not infrequently or soap used in washing. The chipped places on the edges of tumblers and other glass articles can be made smooth by rubbing down with fine emery paper, or with fine sandpaper dessert for a hot and then seared and browned in fat. if the emery is not available. To



Reliable estimates indicate that the United States will spend more than \$1,000,000,000 on the building and maintenance of rural roads during the

year 1926. This means the disappearance of the "rube" from American life. You may be able to find him on the stage. in vaudeville, in the movies, or between the pages of alleged humorous magazines, but not on the farms, says the Minneapolis Daily Star. The "rube" is a product of isolation and the spending of \$1,000,000,000 for

the rural roads means an end of isolation. The American farmer from now on lives on a main traveled high-WHY.

When the day's work is done he is only a few miles away from entertainment. If he prefers to sit by his own fireside he may read his daily paper delivered by the rural routes, get his daily market reports over the radio, or listen to the best music and lectures that America can offer any

His children are seldom more than 20 minutes away from an excellent high school. There they are being trained in all the social graces, taught the fundamental principles of culture and living a life as broad and beautiful as that enjoyed by any of the city children. On commencement day it is impossible to distinguish between the youths from the farms and those from the city.

The co-operative marketing associations have taught him the art of working with other men. The good road makes it possible for him to attend frequent meetings, participate in the discussions and become a part of the busy world of thinking and action. Rural roads put him in easy touch with distant markets, If his local merchant cannot supply him with the

goods he wants, a couple of hours' drive will bring him to a city of 20,-000 or more where he can buy anything he wants. The modern farmer is not easily

Imposed upon. He is a poor customer for gold-brick merchants. Bankers' figures show that the average city dweller is much the easier victim of the con man.

Improved rural roads mean consolidated schools, less loss in crops, advantageous marketing. The hardsurfaced road has done much to give the American farmer his opposiunity as a business man. It is true that the rural church has

had hard sledding, but the farmer can reach the village or city church with greater case over good roads than he

could get to the rural church a few years ago through the mud. Good roads make good citizens. The election booth is seldom more than five minutes away from the kitchen door, and the farmer is voting, and rapidly learning his political lessons. One billion of dollars spent for rural roads means that the American farmer is now living as close to the world as the city dweller. He no longer lives alone, astride his plow.



Friday, September 17, 1926

NOT TOLERATED

The bobbed-hair flapper had been arrested for making 60 on one of the main thoroughfares of the town.

"What was the big idea of burning up our roads like that?" demanded the judge, sternly.

"I was hurrying home to help mother with the dishes," she replied demurely,

"Huh," growled the judge, "you get a year in jall and a fine of \$1,000 for perfury. We would have overlooked the speeding-but perjury will not be tolerated in this country, you can bet on that !"--Cincinnati Enquirer.

ALL SHADES, OF COURSE



Customer-Are your curtains of more than one color? Clerk-Our curtains are all shades, madam, of course.

Good Disposition

To egotism praise can't be denied. The words we'd say are these "The man who always is self-satisfied Cannot be hard to please.

The Way It Sounded

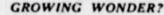
"My dear," said Henry to his wife as he caught sight of a friend of hers just returning from an outing. "I see Mrs. Wilson's back." 'You insect," was the grating re-

joinder, "how many times have I told you not to make remarks about the styles?"

He Shuts Up Instead

"I suppose you put up the fruit with your wife.

"No, that's one time she can't put up with me."





Modern Locksley Hall

Comrades, leave me here a little while, As yet 'tis early morn. Go and get some gas and bring it

His Training

ly due to his early experience in speak-

"His success as an orator is entire-

"Down on the farm. His family

Times Change

you asked a girl to go buggy riding

Roscoe-And now, when you ask

them to go riding they say, "Not in

Life in the Wilds

"This lady tourist is surprised, Too

"It are your lumberjack shirts. She

says they are the latest thing in New

Which?

Customer-Do you have any real

Grocer-Yes, ma'am. Norwegian,

False Hopes

Mrs. Foss-Mrs. Browne is so dis-

Mrs. Foss-Well, before their mar-

ringe he told her he would die for

her, and now she's found out that he

They Met

"What's become of that fellow, Smith, who was known as the per-

"He met Jones, the Imperfect one."

Canadian, or domestic?-Collier's.

appointed in her husband.

Mrs. Foote.-In what way?

fus," says his friend Pauline, "to find

all your lumberjacks so stylish."

"What do you mean?"

she'd sny, "Not on your tintype."

Harold-In the good old days when

I tinker with the horn.

"Ald where was that?"

was on a party line.

your type of tin."

York."

swiss cheese?

after his next visit.

while

ing of people."

Casserole of Chicken and Vegetables. usually ready to serve in pieces of the table, and this is sometimes a boon to the one who has to do the carving.

What goes into the casserole: Any combination of meats and vegetables you think could be cooked well together by this method. The casserole enables you to have a "meal in one dish." It also offers an excellent way of using the less expensive cuts of beef, yeal, lamb and pork. Fowls, ox-

tails, calf hearts and tongues, rabbits in season, and many small meats may be cooked to good advantage in a casserole. The preferred blend of flavors will govern the vegetables to go with these ments. As a rule, the meat Junket is a should be cut in pieces of a suitable most delicious size for individual portions, seasoned



Latest in Pajama Modes.

coming season's ostrich fantasles.

Not only color, but novelty of design holds attention throughout the ostrich accessories. One type of flat bon has a small plume down the back in pointed effect, many of the longer sort are of willowed plumage, others show willowed ostrich with marabou united. Some elaborate modes have long ostrich tassels, and so on and so on is the theme being exploited.

Nor is the vogue limited to neckpieces, for ostrich trimming is furthermore making its appearance on our frocks and on our wrips. Then there is the ostrich fan. Together with the boa it makes its entrance on the

Evening Coats

Slim straight little coats to wear over filmy dance frocks are made of glittering metal brocade in pastel colorings. Their particular claim to smartness lies in their slender lines in the Swing" and others of similar and lack of ornamentation.

For the Tailleur

Some of the smartes: new tailored man wears with his dinner cont.

these but suggest the multitudinous, youth in its every detail and that is delectable colorings which mark the a declared requisite feature for all pajama creations this season.

> There are times when the feminine heart longs for lace and ribbons aplenty. The new lingerie displayed for the coming months is especially satisfying to those who delight in the ornate. Lacy, with much handwork, is fashion's ultimatum for the daintier boudoir pajama sets, with no limit to elegance and novelty when it comes to the more formal types.

Color contrast is an interesting theme such as flesh-tinted slik pajamas, either crepe or crepe-back satin, trimmed with nile green, or blue with pink or orchid with maize.

JULIA BOTTOMLEY. (2. 1926, Western Newspaper Union.)

New Handkerchiefs

Charming little handkerchiefs of white crepe de chine have scenes painted in each corner. These are quaint reproductions of "The Woman character.

Irregular Hemline

The scalloped hemline is not only biouses have plaited bosoms and tiny smart for evening in pastel colors, but bow ties of black ribbon, such as a for day in black or navy blue frocks that have simple lines.

varied by the use as a garnish. Add a tablet of junket

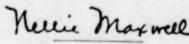
to-a quart of lukewarm milk, add sugar to sweeten and stir until the tablet is well dissolved. Crush the tablet and let stand in a tablespoonful of water to dissolve before adding to sherbet cups in a warm room until the junket is set. Mash bananas and cover each sherbet giass with the pulp and top with whipped cream when ready to serve. Peaches or other fruit may be used.

Peach Sherbet .- Put a pound of sugar and a quart of water on to boil for twenty minutes. Let cool, then add one and one-half cupfuls of peach pulp, the strained juice of an orange and the juice of half a lemon. Freeze.

Mint Sherbet .- Soak half a cupful of chopped mint leaves in the juice of two lemons half an hour. Boil two cupfuls of sugar and a cupful of water five minutes, then pour over the other ingredients. When cold strain into a freezer, add the grated rind of the fruit and a well-beaten egg white, with a cupful of stiffly beaten cream. Serve with lamb roast or as a dessert, Date Crackers .- Put a pound of washed and pitted dates with a cupful of sugar and one-half cupful of

water into a saucepan and cook until smooth. Cool. Cream a cupful of shortening, add a cupful of brown sugar, two and one-half cupfuls of rolled oats which have been parched to a light brown, and two cupfuls of flour; stir until well-blended, add a teaspoonful of soda in half a cupful of hot water and stir into the mixture. Roll out, cut and place a spoonful of fruit on a cooky, cover with another, then bake.

Larded Beef Tenderloin .-- Cut the salt pork for larding from the firm fat portion nearest the rind. Cut the lardons into strips one-fourth inch wide and as long as the slices will permit. Chill the lardons in feed water before threading and insert them one-fourth inch below the surface, draw through, tying in a loose knot.



Cities' Names Changed

New York was formerly called New Amsterdam. Chicago is the original name of that city, which the Indians gave it. Los Angeles was formerly

the sink.

serve six people.

. . .

those made with great care.

known as Pueblo de Nuestra Senora la Reina de los Angeles.

Greek Irrigation Tried

Irrigationists in Australia are experimenting with a system used by the ancient Greeks in Theodosia, by which water for irrigation purposes was carried through sandstone pipes.

day; it may be Vegetables are also cut into pieces of convenient size. Moisture in the form of fruit pulp and of gravy or water is needed. If one whipped cream plans a tomato gravy, for example, or is quite commonly carried out where has meat stock on hand, the gravy food is sold and served in quantities, may be made at the beginning of the cooking period. Otherwise the water juices drawn out of the meat and vegetables may be thickened at the time of serving the dinner. A tight-fitting the milk. Let the mixture stand in lid keeps the steam inside the casserole and prevents the meat from drying out.

> Source of Vitamines Grapefruit is a good source of at

least two vitamines, those called B and C, which help to prevent certain socalled deficiency diseases. The pleasant aromatic odor of grapefruit also literally makes the mouth water, or in other words starts the flow of digestive juices, and the acid that gives the tart flavor helps the food to move through the digestive tract in a healthful way.

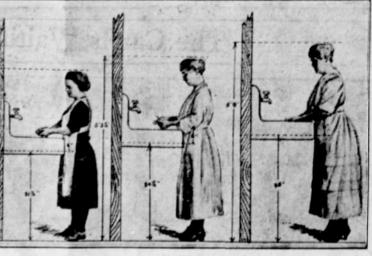
avoid breathing the glass dust, one should tie a dampened cloth over the cose and mouth. Such repair as this emery wheels instead of emery paper being used to smooth down the chipped and broken edges. In this case, too, precautions should be taken to avoid breathing the glass dust.

Canning Pimentos

Pimentos to be canned should b packed without water, it is stated in the latest Farmers' Bulletin on canning, No. 1471-F, "Canning Fruits and Vegetables at Home." This is because the processing brings out a thick liquor in the can. The skins of the pimentos must first be removed by immersing them in hot oil or placing them in a hot oven. If you have sur plus pimentos to can, be sure to send for the bulletin, which gives all necessary time tables and detailed direc-

tions.

PROPER HEIGHT FOR THE KITCHEN SINK



Women of Different Sizes Need Sinks of Varied Heights.

(Prepared by the United States Department of Agriculture.)

The right height for the kitchen sink depends on the height, length of arm, and general build of the person who is to use it. Any homemaker can test this out easily for herself by placing the dishpan at various heights until she finds the most comfortable one. Most sinks are set too low. Thirty-six inches from the rim to the floor is often given as a good average height for

AROUND THE HOUSE Rolls or biscults taste almost like freshly baked products if they are closed in a paper bag and warmed Six pounds of unshelled peas will

in a moderate oven. To make a plain cheese salad cut When the dining room and kitchen the cheese into thin strips, scatter china cupboards are back to back, a them over lettuce leaves, and serve pass-way between saves many steps. with french dressing.

Some lettuce and salad dressing Light handling makes tender biscuits. That's why the ones mixed in added to a can of fish plus a cucuma hurry are frequently better than ber, equals a delicious lunch or supper dish, minus a hot cook.

He is on a highway where "the race of men go by."

Kittle-Isn't it wonderful he said Center-Road Hog Menace I was charming, after seeing me once? Kat-It will be still more wonderful, dear, if he repeats the remark

to Traffic on Highways One of the greatest menaces to traffic on the streets, the boulevards and even on the country highways is the slow driver cruising down the center of the thoroughfare. That this is the case is attested by hundreds of

letters to the American Automobile association. "The rules of the road" require all slow-moving traffic-whether passenger automobile, truck or bus-to keep to the right near the curb. This rule is violated every day, and all the time. Everywhere may be found the slow traveler, creeping down the middle of the driveway, blocking traffic and actually endangering the lives of others,

"Can't you do anything about the man who has the 'middle of the road complex?" is the complaint of so many letters reaching us that it looks as if the road hog will never learn.

Good Time for Action

The present generation has a right to expect the building of improved highways-which in the last analysis are the most economical. It requires no great amount of argument to prove that a hard-surfaced highway will not cost as much to maintain as a graveled road does. There is considerable difference in the expense, and no good reason why the auto owner should not have the benefit of the saving that paved highways are certain to bring about. It is the time for action.-Mankato (Minn.) Free Press.

Good Roads Facts

Kansas will have 8,640 miles of paved highways in 1940, according to Walter Van Buck, state highway englhasn't a bit of insurance. neer,

. . .

Any person found guilty of throwing glass or other sharp substances upon highways in New Jersey is subject to a fine of \$100 to \$500.

Florida is spending more than \$33, 000,000 for highway construction this year, according to the Trust company of Florida. Roads of that state now embrace approximately 5,654 miles.

. . .

Because of an enormous increase in

night driving a new system of road

signs is to be introduced in Massachu-

setts to help drivers. Safety devices,

directional signs and route markers

cost of \$1,000,000.

. . .

Hub-You bet I do. It was the day after I sank that thirty-foot putt.

ried with borrowing in your neighborhood?

Mrs. Newlywed-Oh, dear, yes. My are to be erected along the 1,530 miles of state highway at an approximate neighbors never seem to have what I want.

He Remembered It Wife-You think so much of your old golf you don't even remember when we were married.

fect driver?"

Annoying

Mrs. Mature-Are you much wor-