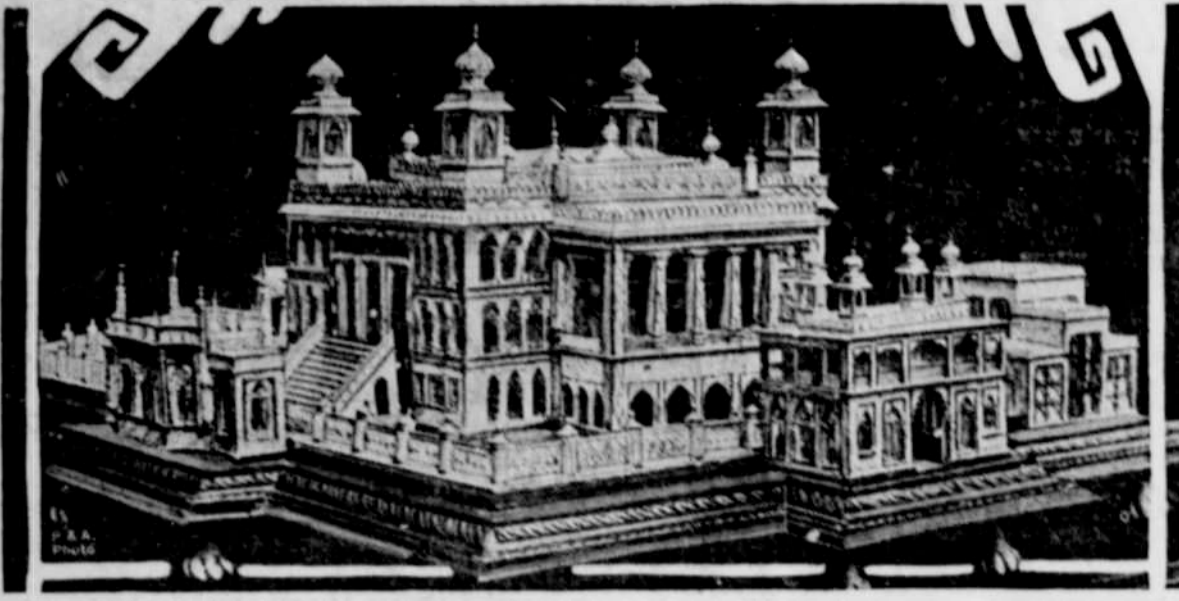


Silver Model of Nizam's Proposed Palace at Delhi



The common people of India are beginning to complain, formally, of the huge sums taken from them by the native princes and wasted in various ways. Nevertheless the nizam of Hyderabad is now planning to build a white marble palace at Delhi, at a cost of £350,000. Above is a photograph of the silver filigree model of the palace which he has had made.

Our Delegates to Road Conference in Italy



This is the delegation appointed by President Coolidge to attend the international good roads conference in Milan, Italy, photographed as it was about to sail from New York. Left to right, the members are: John N. Mackall, Paul D. Sargent, Thomas H. McDonald, H. H. Rice, and Pike Johnson.

Highland Spatees the Latest



Miss Lela and Minnie Smith, daughters of the British high commissioner for South Africa, are seen above wearing the "Highland spatee," a new fashion for women, introduced at a reception held at the Savoy hotel, London. The spatee is made of showerproof material (wool) to be worn over the silk hosiery during wet weather, to take the place of Russian boots.

Cupid Takes No Account of Years



James L. Shroyer, eighty-nine, and Mary A. Couch, seventy-two, being married in Los Angeles by Judge Hollizer, Shroyer, who previously had been married four times, took Mrs. Couch as his fifth wife, and Mrs. Couch accepted Shroyer as her second husband. Shroyer has only one child of his own, but is stepfather to nine children by previous wives. Mrs. Shroyer has four children, seven grandchildren and one great-grandchild by her former marriage.

OF INTEREST TO EVERYBODY

Wild geese are the most wary of birds. A man's body contains chemicals valued at 98 cents. Water flowing from deep artesian wells is warm because of the internal heat of the earth. The United States is the second largest consumer of nitrogen in the world, but it ranks only tenth in production of fixed nitrogen. The mean density of the earth is 5.5 times that of water. Diamonds in their natural state are usually of a dull lead color. Malaria mosquitoes cause 3,000,000 cases of chills and fever in this country annually. Experiments have shown that seeds may sprout after being frozen for three days at a temperature of 427 degrees below zero, Fahrenheit.

GOLDA A. FOSSETT



Women have ventured into many fields in the business world, but Miss Golda A. Fossett is said to have the distinction of being the only one of her sex at the helm of a national live stock exposition. As secretary of the National Swine show, celebrating its eleventh anniversary at Peoria, Ill., September 13 to 18, Miss Fossett shoulders most of the responsibility incident to making this blue ribbon event of American hogdom a success. Hog men throughout the country agree that she is "boss of the show."

EATS MOST CLAMS



Mrs. Rose Rooney as she appeared winning the clam-eating contest which was held at the Antiquarian clam bake at Rehoboth, Mass. Mrs. Rooney ate two pecks of clams, beating the record and the two men who opposed her.

Moving Mountain

A mountain approximately 2,000 feet high moved slowly across the Rio Blanco valley, Colorado, in March a year ago. Traffic on the highway was blocked by the shifting of the mountainside. A similar movement was reported in 1909.

Rapid Pipe Smoking

An ordinary pipe can be smoked in eighteen minutes, although British pipe smokers who have crammed the bowl of the pipe full of a peculiar grade of tobacco have been known to smoke it in eleven minutes.

Gland Transplanting

The transplanting of glands into the human system is no new discovery, the first record of such an operation being accredited to John Hunter in 1672, says the Chicago Journal.

VARIOUS METHODS FOR MAKING BREAD

Satisfactory Article Made From Recipe Given.

(Prepared by the United States Department of Agriculture.) About three and a half pounds of very satisfactory homemade bread can be made from the proportions given below. Hard-wheat flour is called for. If soft-wheat flour is used a larger quantity is needed; also more yeast and sugar than the recipe provides for, says the United States Department of Agriculture in Farmers' Bulletin 1453, "Home Baking." For the same amount of liquid about 2 1/2 pounds or 2 1/4 quarts of sifted soft-wheat flour will be required, and about double the amount of yeast and sugar. The liquid in either case may be milk, water, potato water, or any combination of these. All measurements are level.

About 2 1/2 pounds, or 2 1/4 quarts, sifted hard-wheat flour. 2 1/2 cups liquid. 2 1/2 cupsful salt. 1 ounce (2 cakes) yeast.



The Experienced Bread Maker Tells by the Feel of the Dough When Enough Flour Has Been Added.

course, be watched very closely, as there is more danger of letting the fermentation go too far. A small quantity of the liquid, about one-half cupful, must be set aside for softening the yeast. If milk is used, it must be scalded first to check the growth of bacteria, and then cooled. In this case the part reserved for soaking the yeast should be cooled quickly, and the rest may be poured while still hot over the sugar, salt and fat.

Other liquids than milk usually do not require heating, but often this is done for convenience in dissolving and melting the sugar, salt and fat. In any case the liquid mixture should be brought to a temperature below 100 degrees Fahrenheit before mixing with the yeast. This exact temperature depends on that of the room and of the flour, and should be so adjusted to these as to bring the temperature of the dough to about 82 degrees Fahrenheit.

The flour, except one cupful, should be added to the liquid and mixed thoroughly with a spoon, the hands or a mechanical bread mixer. All the flour may be added at once if experience has shown the amount necessary. It is impossible, however, to tell beforehand exactly how much flour will be required unless flour from this lot has been used. The experienced bread maker tells by the "feel" of the dough when enough flour has been added.

Allow the bread to rise twice to about its bulk, in a place where the temperature is from 80 to 85 degrees Fahrenheit. Divide the loaves, mold, grease the top surface lightly, and place in pans to rise, regulating the temperature carefully as before. Start to bake in a fairly hot oven, 400 degrees to 415 degrees Fahrenheit, depending on the size of the loaf. A pound loaf should be baked at a higher temperature and more quickly than a pound and a half loaf. Turn the loaves around after 20 minutes and lower the temperature of the oven. Bake from 45 minutes to 1 hour.

COTTAGE CHEESE MADE FROM SKIM MILK



Cottage Cheese Pie, One of the Good Dishes That Can Be Made From This Valuable Food.

(Prepared by the United States Department of Agriculture.) Cottage cheese made from skim milk furnishes all the food principles found in milk except the butterfat. If desired, cream may be added to make up for this deficiency. There are many ways in which cottage cheese may be served cooked, as well as in its original form.

HOUSEHOLD HINTS

A sunbath for the bread box now and then helps to prevent moldy bread. When peaches are over-soft, press them through a fruit strainer and serve ice cold with whipped cream. Fat should be hot enough to brown a piece of bread in 20 seconds before potatoes should be put in for French frying. Windfall apples, plums and peaches may be converted into fruit butters. Fruit stains will come out of white or fast colored materials if the stained part is placed over a bowl and boiling water is poured through it from a height. Buttermilk or vinegar will remove tarnish from copper or brass. The metal must be washed with water and dried afterward, however, or it will tarnish again quickly.

Peaches or Apricots May Be Peeled by Use of Lye

In case a bushel or more of peaches or apricots is to be canned at one time, they may be peeled with the use of lye, but this method is not justified with a smaller quantity, says the United States Department of Agriculture. It is necessary to be careful in using the lye, especially if there are children around, for it is a powerful caustic and serious accidents have happened.

To peel peaches or apricots with lye, prepare in an agateware or iron kettle, a solution of one-fourth pound of granulated lye of a standard brand, in two gallons of water. This quantity is equal to four ounces or four level tablespoonsful of lye. Never use an aluminum kettle for this purpose. Heat the mixture to boiling, and while actively boiling immerse the peaches or apricots in a wire basket until the skin is loosened and partially dissolved. This will usually require 30 to 60 seconds. Remove the fruit, wash it at once in running water, if possible, until the skin and lye are removed, and thoroughly rinse the fruit. If still water is used, rinse the fruit in a fresh supply after washing off the skin and lye.

Hominy Grits Left Over Always Find Much Favor

Left-overs of hominy grits, browned in butter or other fat, are unusually good, and can be served at any meal. The hominy is boiled first and either part at least is served as a mush, either for breakfast or to accompany sausage or other meat. What is left is poured while warm into a bread tin to mold it so that attractive slices can be cut when it is cold. The slices should be at least half an inch thick. They are dipped in flour and fried to a delicate brown on all sides. The United States Department of Agriculture points out that care should be taken to have the fat sufficiently hot so that a crust is quickly formed, while the inside of the slice remains soft. Time the cooking of the fried hominy grits so as to have them hot and ready at the moment they are to be eaten.

For dinner, fried grits may take the place of other starchy foods, such as potatoes, rice, or macaroni, or they may be used for dessert with a favorite syrup, honey, preserves, or sugar and cinnamon. Served in either way, fried hominy grits may be the main dish at lunch or breakfast, such as waffles or pancakes are used.

Spanish Sauce Depends Much on a Combination

Spanish or creole sauce depends for its characteristic flavor on a combination of pimiento or green pepper, tomato, celery, and onion, according to the United States Department of Agriculture. Minced ham or bacon is often added as in the following recipe, but for a Lenten menu may be omitted. The ingredients are:

- 1 pint canned tomatos
- 1/2 cupful finely chopped celery
- 2 tablespoonsful of chopped onion
- 1 tablespoonful of sugar (if liked)
- 4 tablespoonsful of minced ham or bacon
- pepper or equal quantity of chopped cayenne
- 2 tablespoonsful of butter
- 1/2 tablespoonful minced parsley
- 1 bay leaf
- Salt and pepper to taste

Housekeepers Often Ask What Is Essential Food

It is impossible to make a list of the essential foods, says the United States Department of Agriculture. There are essential nutrients, or nourishing substances, in foods, however, and we may list foods that contain these essential nutrients. Such a list for a child one and a half years or older would contain for a day at least a pint of milk; an egg or helping of meat; a whole-grain cereal breakfast food, or whole-grain bread, or a baked or boiled potato. At one meal at least, one cooked vegetable other than potato; at one meal fruit, fresh, canned, or dried; and at another fresh fruit or a raw green vegetable such as lettuce, or a little canned tomato. Added to these there should be butter at every meal.

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 dressier 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

ing. It is the yield-to-the-touch cheapeau which is making its debut for autumn and winter. With a deft pull here, a clever kink there and a dimpling or denting after-it-is-on of the crown milady tunes her headwear to her own individual style of beauty from now on or at least until further notice.

The new exquisitely fine felts and velours let their modishness be accentuated through ripping brims and adjustable crowns. Just as important as the felts and even more so, are the muchly bestitched, besmoked and beshired velvet hats, most of which are as limber as a wireless, unstiffened



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 seal-skin collar. The cleverly designed pockets and cuffs add a pleasing note of variety



Some Autumn Millinery.

tion in that plaid-on-the-bias is used for trimming. Among coats for motoring, traveling and general sports fur-lined suede models are appealingly styled.

To much cannot be foretold in regard to lavish fur trimmings, but for the present many of the fall models show merely the fur collars. Coats of fur fabric with trimming of genuine fur are proving an interesting new subject in the realm of later winter wraps.

Not this season will madame or miss be expected to put on a hat and wear it, becoming or not becoming

Almost Mid-Victorian

Colored girdles and sashes are seen everywhere. The number of white organdie frocks with pink satin girdles reassures the most cynical as to the return of feminine modes.

Smart Millinery

Both large and small shapes are featured in sports hats of natural colored ballbust which are introduced as the smartest hats for informal wear with sports suits or jumper frocks.

Red Is the Color

"Wear red" is the edict from Paris and red in all its tones, from a light rather pinkish tone to the deep strawberry and wine reds is conspicuously exploited in models to come from the salons of famous designers.

New Fashion Edict

The ukase is that jabots shall be visible in front only. That is to say, the white collar should never be worn outside the coat.

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