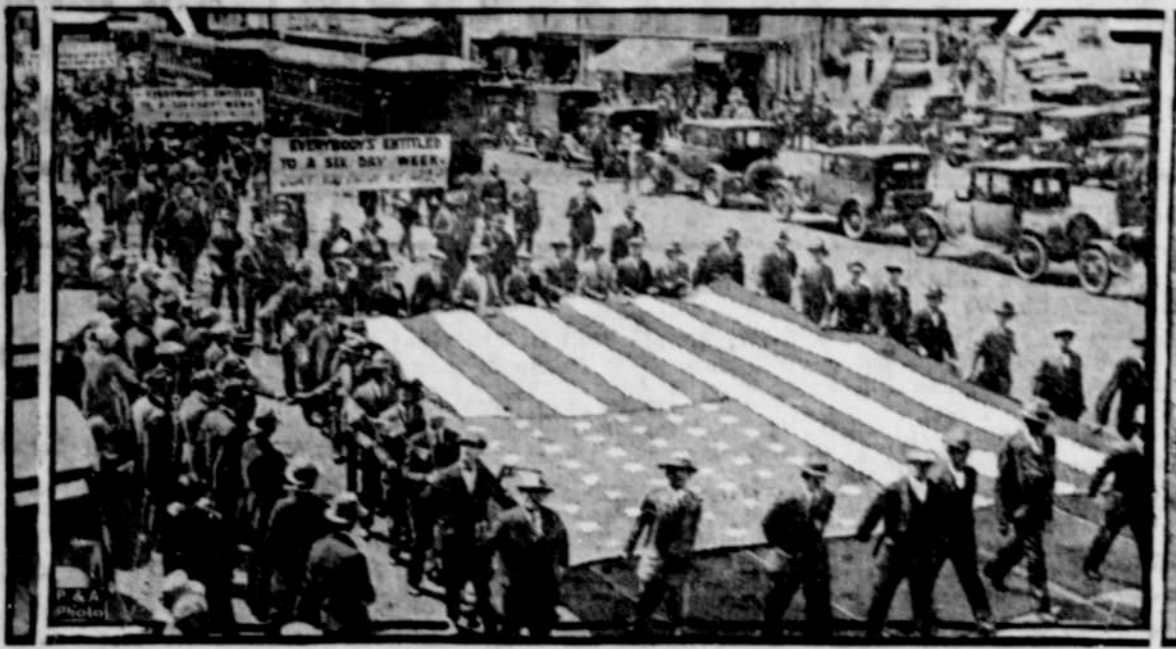
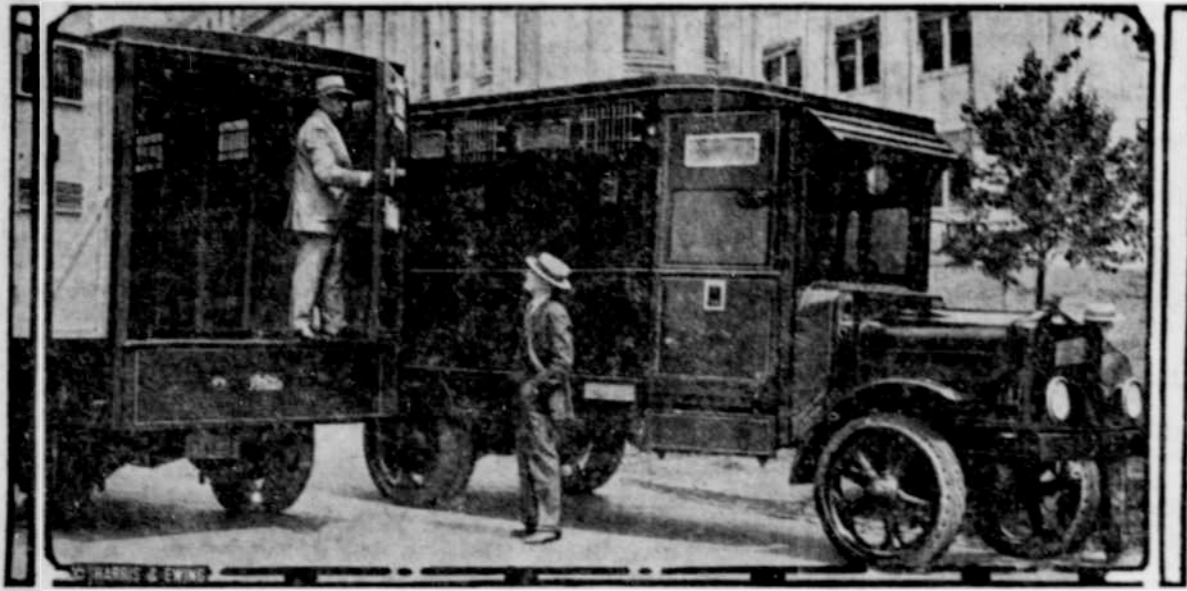


Parade of Striking Musicians in San Francisco



The strike of theater musicians which has been threatening to spread over the country started in San Francisco. In that city the strikers staged a big parade to further their cause.

New Armored Trucks for Carrying U. S. Money



Director Alvin W. Hall of the bureau of engraving and printing, inspecting the new heavily armored trucks, with bulletproof windshields, which have arrived in Washington to transport Uncle Sam's money. These trucks have specially constructed turrets from which guards can fire in safety.

Uncovering Hoard of Crazy Miser



Forty-one sacks of coins—pennies, dimes, quarters and half dollars—were found by policemen in the filthy New York city hut of Matilda Riese, pencil vendor. When arrested Matilda had bills of every denomination from \$1 to \$100 sewed in her clothing. Patches in her dress revealed \$10 bills. There was \$1,800 in all. She was committed to an asylum when doctors pronounced her insane. Photograph shows searchers taking coin bags from the stove.

This Is Our Smallest Post Office



The smallest post office in the United States is the designation given by the Post-Office department to the post office at Randle Cliffs, Md. The postmaster is G. E. Frazier and the tiny building is located only 100 miles from the national capital.

ALL AROUND THE GLOBE

A new silk which water will not spot has been produced. Burns are dangerous because the tissue cells which are destroyed form poisons which enter the general circulation. It is asserted that dam to be built by the British government in Abyssinia will have a beneficial effect on the rainfall of Egypt in seasons of drought.

The scent of a flower is due to volatile oils in the plant. The monarch butterfly migrates all the way from Florida to the Arctic zone. Ants invading the Spanish village of Pozuelo de Vidriales recently destroyed two houses. The lifetime of a sardine, if it escapes the canning factory, is believed to be about fourteen years.

COL. H. E. HARTNEY



Col. Harold E. Hartney, vice president of the Argonauts, who are backing the transatlantic flight to be attempted by Capt. Rene Fonck, the French ace, has come out squarely in support of the stand taken by Capt. Homer Berry in the latter's controversy with Fonck, as to whether he should be a member of the crew. Colonel Hartney said that if three men went in the plane Captain Berry would be the third man, although Fonck has said that he would take a radio man or mechanic and that Berry would not go.

LIEUT. G. T. CUDDIHY



Lieut. George T. Cuddihy, engineer officer of the naval air station at Anacostia who has made a new speed record, flying in a little blue Curtiss racing plane from Philadelphia to Washington in 32 minutes. It takes the crack trains three hours to cover the same distance.

Briefs From Billoille

Having failed in our efforts to reform ourselves, we absolutely refuse to embark in the business of reforming the world. That's too big a job for a small man to tackle.—Atlanta Constitution.

Substitute for Wheat

Adlay, a grain grown in the tropics, is said to be a good substitute for wheat or corn if either should fail. Adlay is akin to Job's tears, the hard seeds often used for beads.

COATS OF UTILITY TYPE; MILADY'S SHOES COLORFUL

IT IS high time to be buying one's new coat for fall, and just what shall it be? It all depends, for there is a most clean-cut distinction drawn this season, between informal and formal coats. As to the practical utility coat, and it is the one which interests most of us who are either at school or at business and if at leisure planning health-giving hikes over countryside and moor, the major trend is to handsome and striking novelty woollens, fur-collared and often fur-cuffed, generously pocketed and sturdily built in fashion smart as smart can be.

When it comes to dressy wraps for social occasion, that is a different

also the lining which is of quality—kind crepe de chine. The raglan sleeved topcoat is very much in evidence this season.

Let's talk of something cheerfulness for instance, for never have they been more fanciful, more colorful or more beautiful than at this very moment, and for time to come according to displays of advance autumn modes. Not only are the leathers of which present-day shoes are made almost sensationally unique, but there is also an interesting use of fascinating color.

To be sure, for practical utility wear, there are excellent styles which help us keep in mind that "shoes is shoes."



Fur-Collared Woolen Coat.

and endless story of whims and fancies, of intricacies of design and elegance of fabric sometimes gleaming with gold and silver interweavings, richly fur-laden and garnished with handiwork of world-wide attainment.

Tweeds of durable promise accent deep rich colorings this season and the very last word in practical cloaking of irresistible attraction is the fabric of ombre coloring, that is plaids or stripes shaded in gradations. There are such combinations available as red ombrés in wide stripes, plaids; also small block designs. Then there are soft brown ombrés done in complementary tints and the new greens in ombre styling

but when it comes to the dressier modes, oh me, oh my! where are the adjectives to describe them. Perhaps this picture of four of the reigning styles will best tell the story of the elaborate trend of modern shoeology.

In the list of shoe fashions the pair shown first in this illustration register as strap sandals. In line with the thought that the smartest footwear this season invariably features a combination of colors, narrow underlays and heels of blond kid combine with champagne kidskin.

A French tie-model is shown to the right which declares most frankly the supremacy of the extremely ornate, in that it combines royal blue lizard skin on a background of pearl gray kid.

The newest note in Paris is the slipper which appears from the outer side to have but one strap, which develops into three narrower straps across the inside. This modish pair in the picture, shown to the left, are of parchment kidskin.

Cutout effects are very fashionable as defined in the exquisite kid slippers



Some of the New Shoes.

are exceptionally handsome. Black and white plaids in deep-pile wool are stunning trimmed with either black or white fur.

It seems as if novelty woollens call for fur as unique and it is a fact fur trims are almost without exception included in every coat styling. A fur collar is almost a certainty on every topcoat for sports or utility, and often there are wide fur cuffs, likewise frequently neck to hem revers, but hemline borders are conspicuous by their absence.

The attractive topcoat in the picture aptly defines the popular trend in coats for schoolgirl, business woman and for general practical wear. The fur collar is toned to the browns in the fabric patterning, as is

which conclude this interesting group of leading footwear styles.

The close relationship between fall dress colors and the tones and tints of new leathers is a subject to ponder over. Many snakeskin slippers appear to have been dyed to match the costume. Bright green, royal blue and red are shades noted in footwear now at fashion's rendezvous.

In practical daytime styles for fall, favor is expressed for black patent leather, also tan in both dark and light shades. Growing demand for moderate Cuban heels is noted, especially among American women, although abroad the higher heels are very much in evidence.

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

Mole to Be Popular

Mole, somewhat neglected as a fur recently, is mentioned most favorably as a fall trimming. It combines advantageously with the fashionable greens and reds of the moment.

Striped Jumpers

Jumpers of fine white wool striped in red and beige are worn with the new sports skirts of beige or white wool crepe. These are plaited in groups to allow free movement.

Ostrich Boas Two-Toned

Ostrich boas are being conspicuously featured in the smartest shops. A number of the best dressed women in Paris have recently appeared with uncurled ostrich boas in two-toned shadings, the colors matching those of the hat.

Tailored Effect

Rows of scalloping, giving the effect of many tunics, trim some of the new chiffon frocks.

MAKING DILL PICKLES IS NOT DIFFICULT



Placing Pickles in Salt Solution.

(Prepared by the United States Department of Agriculture.)

Dill pickles are prepared by putting them in a mild salt solution. In such a salt solution fermentation takes place within the cucumber, developing acid. Dill herb is also added, which gives a distinctive flavor to the pickles, though they may be made without the addition of the dill.

Use Jars or Kegs.

Dill pickles may be made in either stone jars or clean water-tight kegs or barrels. For a four-gallon jar proceed as follows: Place in the bottom of the jar a layer of dill and half an ounce of mixed spice, then fill the jar to within two or three inches of the top with washed cucumbers, which are as uniform in size as possible. Add another half ounce of spice and a layer of dill. Pour over the pickles a brine made up as follows: Salt, one pound; vinegar, three-fourths quart; water, 10 quarts. Cover with a board

or plate, with sufficient weight on top to hold the cucumbers well below the brine.

Vinegar is Desirable.

The vinegar is not always added, but it is desirable, since the cucumbers are less likely to soften if the vinegar is used. If the temperature is high enough (80 degrees Fahrenheit) the cucumbers will be cured in about two weeks. Any scum which comes to the surface should be skimmed off. When the fermentation is complete the pickles should be protected in some way against spoilage. They may be covered with a layer of paraffin, or they may be sealed in glass jars or tin cans. In transferring them to glass jars, fill with fresh brine made as directed above, adding a small amount of dill and spice. The brine should be boiled, then cooled slightly before pouring over the pickles.

WAY TO PRESERVE GREEN TOMATOES

Fruit Responds Readily to Action of Brine.

(Prepared by the United States Department of Agriculture.)

Tomatoes which develop late in the season are often prevented by frost from maturing. It is not necessary, however, to lose them entirely as they can be utilized in a number of ways. Where a large crop must be handled hurriedly, it is sometimes convenient to brine them. Green tomatoes, when put in a weak brine for a few weeks have a very agreeable flavor, and can be eaten when taken directly from the brine. It is believed by the United States Department of Agriculture that this offers a very satisfactory method of preparation for immediate use. A weak brine is made by adding one-half pound of salt to nine pints of water.

A strong brine is desirable for preserving green tomatoes when it is necessary to keep them for any length of time.

It has been found these fruits respond very readily to the action of brine. A 40 per cent brine, made by dissolving one pound of salt in nine pints of water, is the most satisfactory strength to use for green tomatoes. As the brine must be maintained at the same strength throughout the entire process of curing, and as juices which dilute the brine are drawn out of all products, it is necessary to add salt from time to time. A salinometer, which is a simple inexpensive piece of apparatus, is the best means of determining when the brine is of the required strength. Its use is recommended wherever possible, especially if any quantity is being handled. Lacking a salinometer, a simple household test for a 40 per cent brine is to drop a fresh egg in it. The egg should barely float, being almost submerged.

A keg or a stone jar is satisfactory for brining. Kegs must be well washed with hot water, and soaked overnight with fresh water to be sure they are watertight. Round board covers coated with hot paraffin are used to keep the vegetable submerged in the brine. Clean bricks are used as weights. An other large round wood cover over the top of each keg is necessary to keep out the dust.

At frequent intervals it is necessary to remove, with a large wooden spoon, the scum which forms on the surface. This contains wild yeast, molds and various organisms. Covers and weights should be washed and the strength of the brine tested whenever the scum is being cared for.

The salt is removed from the brined tomatoes by soaking them in fresh water. They can then be made into sweet, sour or mixed pickles.

Inspection Mark Harmless

People often wonder whether the purple meat-inspection mark is harmful. The purple dye and all other ingredients of the marking fluid as applied to meats by the federal meat inspection service are entirely harmless and may be eaten with impunity.

AROUND THE HOUSE

Cabbage and celery salt may be used in salads in place of celery.

Raw carrots, raisins and chopped celery make a salad worth trying.

When making covers for sofa cushions, sew a strip of snap fasteners on the end left open to slip the pillow in.

If snaps on garments are fastened before laundering there is less

Sugar Supplies Energy in a Concentrated Form

It is natural that thoughtful mothers should wonder why, if sugar is a good food, it is unwise to allow a child to eat many sweets. The United States Department of Agriculture explains that sugar supplies energy to the body in a very concentrated form. Refined sugar, however, furnishes only energy. It contains none of the protein, minerals, or vitamins which the growing body of a child must have



Eating sweets unwisely lessens the appetite for needed foods such as a bowl of milk and mush.

In order to develop normally, if a child is allowed to eat many sweet foods his appetite is spoiled for the other foods that he needs. This is the reason that it is better for a child to eat cereal and fruit without sugar, and that any candy or sweet foods be given him at the end of the meal rather than at the beginning or between meals. Continued eating of large amounts of sweets by a child may also cause fermentation in the digestive tract.

Cooking Soft Custard

A soft custard should be cooked slowly in a double boiler and stirred almost constantly. If a custard is cooked in this way at a temperature lower than boiling a longer time is required but the custard is smooth and velvety. When it cools the spoon custard is done and should be removed at once from the heat and cooled rapidly. Setting it in a pan of cold water will stop the cooking and prevent the custard from curdling. An overcooked soft custard that has curdled can be made smooth by beating with a Dover egg beater.

Sodium Fluoride Poisons

Sodium fluoride and preparations containing sodium fluoride, while not as dangerous as arsenic, are poisonous to human beings when taken internally and should be handled with care. Such preparations should be kept out of the reach of children and when put out to kill insects should be distributed in such a way as to avoid all chance of contamination of food products with the material.

danger of their being bent or flattened in the process.

Fly specks may be removed from windows or light fixtures by brushing them over with white egg and then rubbing them with a soft cloth.

When the screw top on the oil stove tank has tightened so that it is impossible to unscrew it, a piece of sandpaper held in the hand will prevent it slipping and the top can be loosened with little effort.