

# 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, that you will be planning a Christmas present for most everyone you know, jeweled by your very own handwork. 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 as-



Besjeweled 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

swearing 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 caplet 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 variations 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 wax 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. Dah 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 as supple and easily manipulated as the sheersiest chiffon.

Fabric this season makes an eloquent plea through color. Agate 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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## USES FOR THE GUMMED-PAPER DRESS FORM



Local Leader Demonstrating Use of Dress Form in a Platte County, Missouri, Community.

(Prepared by the United States Department of Agriculture.)

A remarkable impetus was given to home sewing through the teaching, in connection with extension work for rural women, of the method of making a gummed-paper dress form. As the popularity of this sewing accessory has spread over the entire country, it would be difficult to say where it originated, or to estimate with any accuracy the number that have been made altogether. Reports received by the United States Department of Agriculture from several of the Western states say that home demonstration agents are no longer called upon to explain how paper dress forms are made because practically every woman who wants one has one.

**Uses Are Innumerable.**

The uses to which the dress form can be put are innumerable. First and most important is its use in fitting oneself; that is exceedingly necessary when the farm home is located at a considerable distance from the nearest neighbor, and time is too precious to spend running back and forth for help in fittings. The women in the Missouri group illustrated are adapting a commercial pattern to an individual form, preparatory to making a permanent foundation pattern.

If there is a member of the family away from home, the dress form made from her exact figure is especially valuable, used in connection with such a plain foundation or guide pattern. For example, the daughter at college who has left her "form" with her mother can send home a sketch or picture or commercial pattern she likes, and receive a properly fitting dress as soon as the mother finds time to make it.

**Fitting Over Garments.**

Another way in which the dress form is a blessing to the home sewer is in fitting over garments bought ready made. Straps on petticoats and brassieres are often too long or too near the armpits, and it is exceedingly difficult to get them just right on oneself. Again a ready-made dress may need minor adjustments on the shoulders or hip line, to set well, and here the dress form helps. Nothing is more expediting than to sew on a washable collar and find that the ends do not come where they should. If they are first pinned in place on the form such wasted labor, and much irritation, are avoided. The woman with a talent for designing her own clothes can work out her ideas directly on the form.

## OLD-FASHIONED BOILED DINNER

With Corned Beef as Main Feature It Is Popular.

(Prepared by the United States Department of Agriculture.)

On a good many days there is need for a dinner easily prepared which will almost cook itself while the housewife is busy with cleaning, turning out closets, or possibly with garden work. For such days the old-fashioned "boiled dinner" answers every purpose, with its corned beef as the main feature, and the mixture of vegetables usually associated with it. There is an important difference, however, in the modern method of cooking this dinner as compared with the way in which it would still be prepared in many country districts. This difference is in the attention given to short cooking the vegetables, all of which, of course, require far less time than the corned beef. In the old-fashioned "boiled dinner" the vegetables were often "boiled to death," at least the vitamins in them were, and so the dinner defeated the very purpose it was intended to serve—that of being a means of combining various vegetables in one dish.

The right way of cooking a boiled dinner suggested by the Bureau of Home Economics of the United States Department of Agriculture, therefore, is to cook the meat alone until it is thoroughly done. If you have a fireless cooker you will find it very useful for this. As the vegetables are to be cooked only for the shortest possible time, it will be easier to finish the cooking on the top of the stove.

You will require about 2½ pounds of corned beef, which should be mostly lean. Of course, if you prefer to use ham, tongue, salt pork or any other cured meat you may do so, or use fresh meat if your family likes it better. In that case select any of the somewhat cheaper cuts of lean meat suitable for stewing or pot roasting. There should be, as a rule, at least one and preferably two other vegetables besides potatoes. This recipe suggests small quantities of six vegetables which combine well in flavor, but if you do not have all of them on hand, use what you can get or add others. String beans, beets or tomatoes might be added or substituted for any of the following:

Here is our list of ingredients: 2½ pounds of lean corned beef, 2 white or yellow turnips, 4 or 5 carrots, 3 medium-sized onions, 1 small bunch of celery, 2 potatoes, ¼ head of cabbage, green if possible; 2 or 3 quarts of water to cover, and salt if needed. Cut the onions in halves and the other vegetables into quarters or pieces of desirable size. Cut the cabbage into slices suitable for serving.

If the meat be from a particularly strong cure or is particularly high in salt, it may be best to parboil it by bringing it slowly to a simmer, and then simmering it for 10 minutes.

## HOUSEHOLD NOTES

- Use hot water and a whisk broom for sprinkling clothes.
- For a sore or inflamed throat, try gargling with a strong solution of salt and water.
- Vegetables sliced lengthwise instead of crosswise keep their flavor better when cooked.
- Give the family a pleasant surprise

## GOOD CENTER FOR PREPARING FOOD

An Oilcloth-Covered Work Counter Is Quite Handy.

(Prepared by the United States Department of Agriculture.)

Very simple and easily arranged in this oilcloth-covered work counter next to the sink, where food may be prepared with the least possible effort.



Good Light From Windows Is Big Advantage.

ter are seen supplies in glass jars, well protected from insects and mice. The shelves of the lower closet are also covered with oilcloth.

Hooks on the door of the closet afford a place where such implements as egg beaters and measuring spoons can be hung immediately after they are washed, and used without leaving one's seat on the high stool. There is even a place in this attractive kitchen for a few flowers on the window sill to be enjoyed in the midst of one's household duties. The picture was taken by the United States Department of Agriculture in Utah.

## Dark Vinegar

The pronounced darkening which sometimes occurs in vinegar is in nearly every instance due to the presence of an iron salt which, combining with tannin, a common constituent of vinegar, causes darkening. Iron salts, while not a normal constituent of vinegar, may gain entrance in the process of manufacture. The prevention of the darkening of vinegar lies chiefly in the avoiding contact with iron.

the next time you serve roast lamb by putting some grape or currant jelly in the gravy.

A steam-pressure cooker should be used for canning meat because the high temperature obtainable with it insures the best-quality product.

Perfect bunches of grapes, cut with scissors, should have the stems dipped in hot sealing wax, then be packed in sawdust. In this way they keep until the holidays.

## The Kitchen Cabinet

If I cannot do great things, I can do small things in a great way.—James Freeman Clarke.

### THREE UNUSUAL DESSERTS

Every woman likes to have at her finger tips a few "sure-fire" company desserts—to give confidence in times of stress. These three are simply delicious and they're so easily made that you can treat the family any day in the week without waiting for Sunday.

**Lady-Fingers Pudding.**—Split twelve lady-fingers, spread with jam or jelly, and put together again. Make a soft custard of one-half cupful of sweetened condensed milk diluted with one and one-half cupfuls of hot water, three egg yolks, one-eighth teaspoonful of salt and one teaspoonful of vanilla. Place a layer of the lady-fingers in bottom of buttered dish and cover a meringue custard; repeat. Make a meringue of two egg whites, stiffly beaten, and four tablespoonfuls of granulated sugar. Cover top of pudding. Bake in a slow oven until meringue is slightly browned.

**Southern Pecan Pie.**—Dilute three-fourths cupful sweetened condensed milk with one and one-fourth cupfuls hot water and bring to scalding point in a double boiler. Cream two tablespoonfuls butter, add four tablespoonfuls flour gradually, then two egg yolks slightly beaten and one-fourth teaspoonful salt. Pour scalding milk over mixture gradually, stirring constantly; return to double boiler and cook fifteen minutes. Remove from fire, add three-fourths cupful pecan meats cut into small pieces, and one teaspoonful vanilla. Pour into a baked pastry shell and cover top with meringue made of two egg whites stiffly beaten and four tablespoonfuls sugar. Brown lightly in a moderate oven.

**Pineapple Tapioca With Custard Sauce.**—Dilute three-fourths cupful sweetened condensed milk with two and one-fourth cupfuls hot water, stirring well. Bring to scalding point in a double boiler. Add three tablespoonfuls quick-cooking tapioca, one cupful grated or crushed pineapple, and one-fourth teaspoonful salt. Cook one-half hour. Remove from fire and fold in two stiffly beaten egg whites. Chill. Make sauce as follows: Dilute one-half cupful sweetened condensed milk with one cupful hot water. Bring to scalding point in a double boiler. Pour slowly over two beaten egg yolks to which one-eighth teaspoonful salt has been added. Return to double boiler and cook until mixture coats spoon, stirring constantly. Strain, cool and flavor with one teaspoonful of vanilla. —Mildred Maddocks Bentley, Formerly Director of Good Housekeeping.

### GOOD EVERYDAY DISHES

On the day that fresh gingerbread is baked, serve it with cottage cheese and apple sauce as a dessert.

**Casserole Chuck Steak.**—Cut a slice or two of chuck, at least two inches thick and large enough to fill a casserole. Brown well in a little suet, place in the casserole with enough hot water, meat or vegetable stock to cover. Cover closely and simmer until tender in a hot oven. An hour before serving add six small whole onions, a few sliced carrots and potatoes; continue cooking until the vegetables are tender. Thicken the gravy and serve from the casserole.

**Prune, Raisin and Cheese Salad.**—Clean and steam two cupfuls of prunes. Remove the pits and fill with a mixture of chopped raisins, using one cupful; one-half cupful of grated cheese and one-half cupful of chopped nut meats. Arrange on lettuce with stalks of shredded celery and serve with boiled dressing.

**Pineapple Delight.**—Rub a salad bowl with a cut clove of garlic, then add one cupful of finely shredded cabbage, one-half cupful of finely cut celery and one-half cupful of diced pineapple. Arrange on lettuce, served with French dressing and garnish with slices of red pepper.

**Stuffed Cabbage.**—Remove the outer leaves of cabbage and wash them thoroughly. Heat two tablespoonfuls of oil and brown one chopped onion and a clove of garlic, also chopped. Add one-half cupful of washed rice, stirring carefully until the rice is brown. Add one cupful of chopped mutton and enough stock to cover the rice. Simmer slowly until the rice is tender, season with salt and pepper. Fill the cabbage leaves with the rice mixture; if too crisp wilt them in hot water. Roll up and tie, simmer for thirty minutes, turning occasionally. Serve with the gravy poured over the rolls after removing the strings.

**Hash.**—A well prepared and cooked dish of hash is a food that should be treated with respect, for it is a most tempting, savory and wholesome dish. A hash prepared from the meat and vegetables left over from a boiled dinner is hash par excellence.

Nellie Maxwell  
(© 1926, Western Newspaper Union.)

**Early American Congress**

The Anti-Stamp-Act congress, the first congress of the American colonies, met on October 7, 1765. Nine colonies were represented. Four colonies not represented were: New York, Virginia, North Carolina and New Hampshire.

**Knocker's Long Service**

A brass knocker on the front door of Francis Hopkinson's house has been in use since the building was erected in 1750 at Bordentown, N. J.

## CHILDREN CRY FOR



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## License for Travel in Canadian Forests

Licensing travelers through forests, as a means of protecting Canada's timber wealth from the ravages of fire, is advocated by the Canadian Forestry Association. Rolson Black, editor of Forest and Outdoors, believes that a forest is potentially almost as dangerous as a powder magazine and advocates the issuance of travel permits, without which no one would be permitted to travel through any forest region during those seasons when there is danger of forest fire. The advantage of this system, says Mr. Black, would be twofold. The formality of securing a permit would bring forcibly to mind the real dangers of forest fires, and since a permit can be revoked, the possibility of forfeit would make the traveler careful. The preservation of Canadian forests, Mr. Black says, would assure to Canada an annual income of \$500,000,000 for all time to come.

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The American men and women must guard constantly against kidney trouble because we often eat too much rich food. Our blood is filled with acids which the kidneys strive to filter out; they weaken from overwork, become sluggish, the eliminative tissues clog and the result is kidney trouble, bladder weakness and a general decline in health.

When your kidneys feel like lumps of lead; your back hurts or the urine is cloudy, full of sediment, or you are obliged to seek relief two or three times during the night; if you suffer with sick headache, or dizzy, nervous spells, acid stomach, or if you have rheumatism when the weather is bad, begin drinking lots of good soft water and get from your pharmacist about four ounces of Jad Salts. Take a tablespoonful in a glass of water before breakfast for a few days and your kidneys may then act fine.

This famous salts is made from the acid of grapes and lemon juice, combined with lithia, and has been used for years to help flush and stimulate clogged kidneys, to neutralize the acids in the system so they no longer are a source of irritation, thus often relieving bladder disorders.

Jad Salts is inexpensive, cannot injure, makes a delightful effervescent lithia-water drink and belongs in every home, because nobody can make a mistake by having a good kidney flushing any time.

## Importance of Color

Man has apparently become careless about one of the most important items in his environment—color. As soon as he realizes fully the inhibitive and repressive influence of drab, uninteresting color surroundings the vastness about will be immediately transformed. Man has always conquered or changed conditions unfavorable to his best development. There is no reason to believe that he will not rise to the present situation and restate into his daily life the color which is so important to his well-being.—Exchange.

## Great Fun

Madame De Lange, whose luxurious hair vies in fame with that of the seven Sutherland sisters, naturally depletes the lock, "in too many cases, though not always, a woman loses much of her feminine charm. Even children notice it, as I had occasion to observe when the twins, Tessie and Teddie, were conoling with one another.

## Knew the Symptoms

"Isn't it odd how some children learn so much faster than others?" "What did your baby say now?"

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