

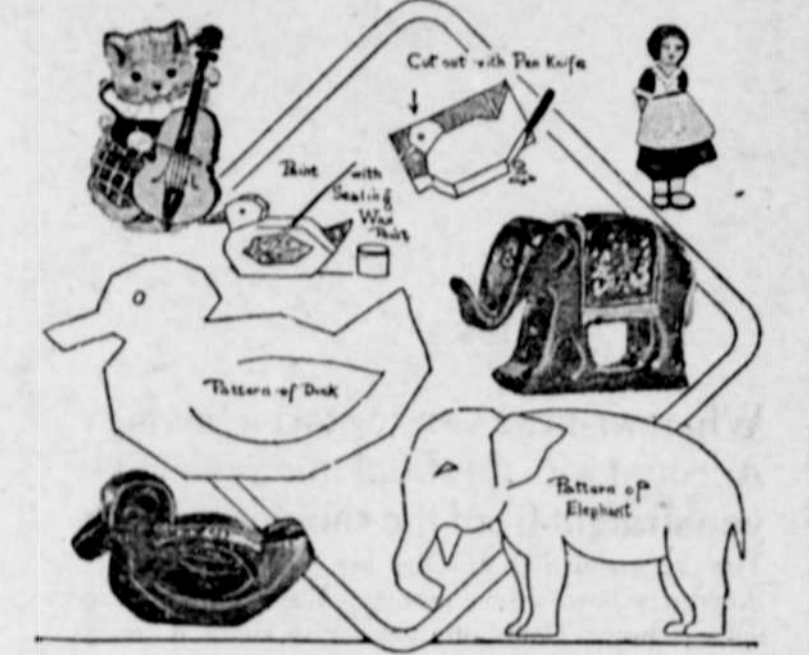
Pretty Things that are Made at Home

WANT to turn rainy, blustery, stay-in-the-house days, also long winter evenings into hours of joy for the children of the household? Easiest thing in the world to do, if you start them carving toys out of soap, beautifying them with sealing wax paint. The work is not only fascinating but instructive as well. Crown-ups themselves will welcome an excuse to show the "kiddies" how, for it's lots of fun making these toys.

In this brief article one cannot go into minute detail but "a word to the wise is sufficient." The materials needed are simple—just an oblong bar or more of white soap that floats, a

here could be enriched with jewel incrustations.

Why not select one's spring suit now? Get the thrill of being swept along on the current of fashion at the beginning of its onrush toward that which is new and "different." If you would be smartly attired on these midseason days which lead on to spring, choose a short-jacket suit of plaid, such as the model in this picture, for the mode is enthusiastic over this type. The new woolen plaids intended for the spring tailor are indeed handsome, but perhaps no more so than the lovely jacquard weaves, or smart tweeds in check formation.



LOTS OF FUN TO MAKE THESE

penknife or a paring knife, and sealing wax of various bright colors, also white or transparent amber.

To prepare the sealing wax paint, break it into small pieces, place each color in a separate little screw-top jar and cover the wax scantily with denatured alcohol. Put the covers on the jars and allow to stand until the sealing wax dissolves, which is usually about twenty-four hours.

In the meantime draw on paper an elephant or a duck. The outline pattern in the picture is half size. Cut this out and stick it on the top surface of the bar of soap so it cannot slip. Then cut away the soap from around the pattern. In other words carve out the toy as if sculpturing.

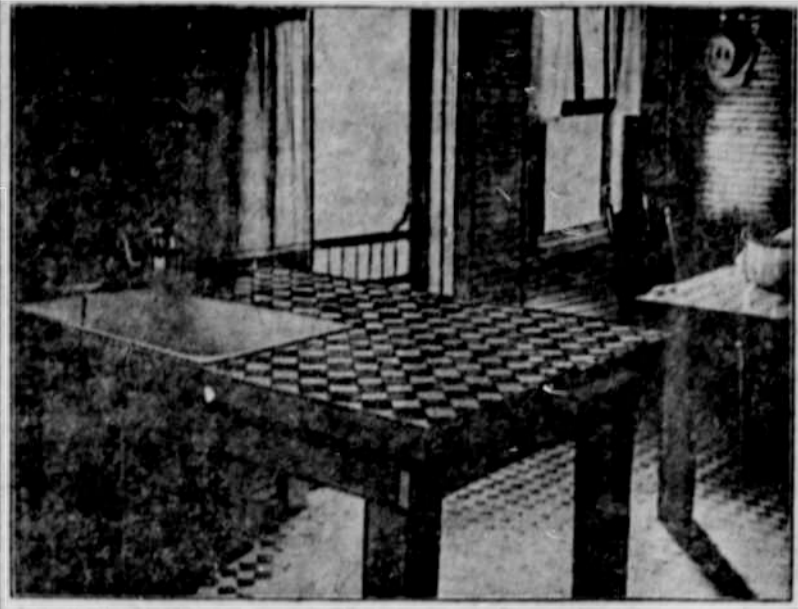
Now comes the fun of coloring with the sealing wax paint. Any child's

At any rate novelty cloth two-piece suits are the thing for immediate wear and for the weeks to come. Their popularity seems to be assured from the advance notices.

Among points to decide in regard to the new suit is that of double or single breast. Better flip a penny to find out which you'll have, for the mode favors either. And then comes that important subject of pockets, for pockets jauntily positioned are the pride of this season's tailored mode. Oh, yes, in regard to the plaids in the skirt, they may be kick plaids at the front, or they may be grouped at the right side of the front.

The composite idea is especially exploited in the short-jacket mode, such as the jacket of mannish worsted in all black, braid bound at its edges,

WAXING OR VARNISHING IMPROVES LINOLEUM



Tables and Floor Covered With Linoleum Varnished to Resist Water, Soap, Grease and Heat.

(Prepared by the United States Department of Agriculture.)

Waxing or varnishing is said to improve the appearance of linoleum and to make it last longer. Wax should be used on the linoleum and plain linoleum and varnish on the printed ones, for wax sometimes tends to soften the printed surface. If either of these finishes is applied, the linoleum is then cleaned and cared for like a wood floor so finished. If not given a special finish linoleum should be swept with a soft brush and dusted with an oiled dry mop. Occasionally it should be cleaned more thoroughly with a cloth wrung out of suds made with luke-warm water and neutral soap, rinsed with clear water, and wiped dry with another cloth. Only a small space should be wet at a time, and a linoleum-covered floor should never be flooded. Strong soaps and cleaning powders that contain alkali injure linoleum and should never be used on it. Whenever any kind of cleaning powder is used on a particularly dirty spot care should be taken to remove any trace of the water in which the powder was dissolved.

LAYER CAKE IS UP TO STANDARD

Good Old-Fashioned Method of Mixing Is Favored.

(Prepared by the United States Department of Agriculture.)

At least twenty-five times a year, counting only every other week, most housekeepers make a layer cake. What with birthdays, and holidays, church fairs and community picnics, the number is probably much more. While there is nothing strikingly new about the recipe before it is a good standard rule that has been tested by the United States Department of Agriculture and it may be depended on for a fair proportion of the total number of cakes you make in the course of a twelvemonth. The ingredients given are for a simple foundation cake suitable for layer cakes that are to have filling or icing. The amount given will make two thick or three thin layers. When you start to make your cake measure out all your ingredients first, grease your tins, and then begin mixing. You will work faster and with less chance of omitting something important. While cakes may be put together with fairly good results by what is called the muffin method—mixing all the liquids in one bowl and all the dry in another, and then combining the mixture—most of us prefer the good old-fashioned method of mixing a cake, beginning by creaming the sugar and fat together and ending by folding in the fluffy, stiffly beaten egg whites.

Here is the list of ingredients: 1 cupful milk; 3 cupfuls flour, soft wheat; 1/2 cupful fat; 2 to 3 eggs; 4 teaspoonfuls baking powder; 1/2 cupful sugar; 1/4 teaspoonful salt; 1/2 teaspoonful flavoring. Place the fat in a warm place until it becomes soft, though not melted, so that it may be combined easily with the sugar. This is just as satisfactory and much quicker than the laborious method of creaming together the cold fat and sugar. After the fat and sugar have been thoroughly combined stir in the beaten egg yolks and add alternately the dry ingredients, which have been mixed and sifted together, and the liquid. At the start add only a small quantity of liquid. If too much is added it dissolves the sugar, and the fat separates into large masses that must be combined with the other ingredients by beating, thus making useless the work of combining the fat and sugar in the beginning. Add the flavoring and fold in the well-beaten egg whites. Pour the batter into lightly greased, floured pans, taking care that it is spread evenly. The oven should be about 275 degrees Fahrenheit. Turn the layers out on a wire cake cooler. Ice when sufficiently cool.

If hard-wheat flour must be used, seven-eighths of a cupful of it may be taken for each level cupful of the soft-wheat flour.

To make an orange icing that will be hard outside and soft underneath, put one cupful of granulated sugar with one egg white, a pinch of salt and four tablespoonfuls of orange juice into the top of the double boiler. Begin to beat with a rotary beater and continue beating it over the hot water until the frosting is thick enough to spread. Add one tablespoonful of grated orange peel and spread with a knife or spatula dipped in hot water. This amount must be doubled if you wish to frost the sides of the cake as is often done.

For chocolate frosting start the sugar, egg white and 4 tablespoonfuls of water, in place of orange juice, in the double boiler as before. While beating it, as soon as the mixture is hot, begin adding unsweetened chocolate in small pieces, which will gradually melt, until you have added 2 ounces. Flavor with 1/2 teaspoonful of vanilla and spread.

To Make Prune Souffle Use Cupful of Thick Pulp

Prune whip or souffle requires one cupful of thick prune pulp.

To get this thick pulp soak one-half pound prunes overnight, or for several hours, in a pint of water, then cook until tender in this same water, remove the stones, and rub the pulp and skins through a colander. Add a half cupful of sugar, and heat this until the sugar is dissolved and the pulp thick. Stir this constantly to keep it from sticking and burning. While this is cooking beat the whites of five eggs stiff, using a wire whisk. Add one tablespoonful of lemon juice to the prune pulp and fold this in small amounts into the egg whites until thoroughly blended. This can be served in this form as prune whip or it can be baked into a souffle made from the yolks. Turn into a deep glass or earthenware baking dish which has been buttered. Set the dish in a shallow pan of water and bake for 50 minutes in a very moderate oven—250 to 275 degrees Fahrenheit. The result should be a high, fluffy, delicate souffle which holds its shape well and does not fall on cooling. It may be served hot or cold, with or without cream, or better still, a custard sauce made from the egg yolks.

Some Valuable Sources of Efficient Protein

It is frequently asked why the term efficient or adequate protein is given to certain proteins and what foods supply them in the ordinary diet. The United States Department of Agriculture explains that proteins are one of the chief constituents of all plant and animal cells. Plants are capable of building proteins from the chemical substances furnished by soil and air. Animals cannot do this, but must rebuild the tissue cells from the proteins in their food. The animal body is, however, able to break down the complex plant proteins into the simple units that comprise them and then to rebuild these units into its own characteristic body proteins. There are many such proteins, and all do not contain the same essential units, or amino acids. For this reason certain protein foods may not supply all of the amino acids for the animal in question, and are therefore not adequate for nutrition until supplemented by a protein furnishing the particular amino acids that are lacking. Meat, milk, eggs and fish are valuable sources of efficient protein in man's diet.

Eating Fish and Milk Together Not Harmful

The idea that it is harmful to eat fish and milk together is entirely erroneous. If fish is fresh or properly preserved there is no reason why it should not be eaten with milk. Fish and milk are frequently cooked together and eaten in the form of chowders or milk gravies. Creamed fish on toast or served with potatoes is a favorite dish and is often given to children. Certainly if these two articles of diet are not harmful when cooked together they will not be when eaten at the same meal. Superstitions about two foods being incompatible are most likely to arise when one of the two foods is particularly liable to spoil. This applies to the superstition about shellfish and milk. Or it may arise in connection with foods that are eaten on picnics or other festive occasions when people either overeat or do not observe the ordinary precautions in taking care of food materials.

Color of Canned Salmon

The color of canned salmon indicates the variety rather than the quality. There are several kinds of salmon and these vary in color after canning from a bright red to almost white.

Care for Washing Machine

If you have an electric washing machine, says the United States Department of Agriculture, be sure to pull out the electric plug when leaving the machine between wash days and coil the connecting cord where it will not collect moisture and dirt. Do not lubricate or adjust any part of the washer while the cords are connected to the current source. Proper insulation of all wiring, cords and electrical devices is especially important in the laundry.

Baked Bananas

Select firm ripe bananas, skin them and scrape off the stringy fibers. Split the bananas lengthwise and lay them split-side up in a pie plate, preferably of earthenware, glass or enameled. Add sugar and lemon juice, dot with butter, and pour enough water into the dish to help form a sirup and keep the bananas from sticking. Bake in moderate oven for about twenty minutes, or until the fruit is tender and delicately browned. Serve the bananas hot.

The Kitchen Cabinet

(© 1927, Western Newspaper Union.)

To everything there is a season, and a time to every purpose under the heaven. A time to weep and a time to laugh; a time to mourn and a time to dance.—Ecclesiastes.

FOOD IN SEASON

A very nice dish that the German cooks prepare, which is very appetizing is:

Red Cabbage.—Shred very fine and put on to cook in a little water, let cook slowly, adding salt, butter and the sirup from pickled peaches to season. Cook for three hours to have the cabbage well seasoned.

Baked Dried Peaches.—Soak one pound of dried peaches overnight. Place in a deep dish, sprinkle with cinnamon and pour over them one-fourth of a cupful of sirup or honey. Cover with cold water and bake until nearly tender, add one tablespoonful of butter and finish baking in a shallow pan of water.

Potatoes With Cheese Sauce.—Boil potatoes in their jackets, peel and cool and then cut into slices or with a French cutter into balls. Scald one pint of milk. Cook together two tablespoonfuls of butter and flour, add salt and pepper and a little minced parsley. When the flour is well cooked with the butter add the milk, and when well cooked together add a cupful of finely flavored cheese.

Pimento Bisque.—This is such a pretty soup that it will do for state occasions. Put through a ricer one can of pimentos, add two teaspoonfuls of salt, one-half teaspoonful of tabasco sauce, one-half cupful of cream and three pints of chicken stock. Boil up before adding the cream. Serve in cups.

Cream of Chestnuts.—Peel and blanch three cupfuls of large chestnuts. Cook for half an hour in boiling water to cover, add two cupfuls of chicken stock and cook until the peaches are tender, then rub through a sieve and reheat, adding salt, pepper and butter to season. Serve with hot, split and buttered toasted crackers. Just before serving add two cupfuls of boiling cream.

Benares Salad.—Grate fresh coconut, add twice the measure of finely diced apple, a tablespoonful each of chopped red pepper and onion, salt, cayenne to season and serve on lettuce with French dressing. Use the coconut milk with the oil and vinegar in making the dressing.

Mock Terrapin.—Take a pound and a half of veal cut into small pieces after cooking until tender. Add a small bunch of sliced celery, two hard-cooked eggs diced, salt, pepper and grated onion to taste. Prepare a white sauce, using a pint of milk, four tablespoonfuls each of flour and butter cooked together before the milk is added. Season well with salt and pepper and pour over the prepared meat. Serve with toasted bread.

Helpful Hints.
Vegetables because of their bulk, form a large part of our necessary food.

Vegetables are rich in mineral salts and acids as well as the growth determinants called vitamins, which are invaluable in the diet of the child at any time.

Fried cornmeal mush is a food "which will stay by" until another meal. Bits of chopped meat, chicken or dried fruits added to the mush will make it more tasty and nourishing. Cut into slices and fry for breakfast.

Less butter is used on griddle cakes if a little is added to the sirup used on the cakes.

Gum camphor in the silver chest will keep it from tarnishing.

Clean the painted walls of the kitchen on a damp day or with the room steaming with hot water; this lessens the work by half.

A little paraffin rubbed over the kitchen range will keep it from getting rusty.

Always save all the paraffin from the tops of jelly glasses, wash it carefully and it is ready to melt and use again.

Muriatic acid will clean sinks and all bathroom porcelain. Rinse thoroughly after using or it is apt to remove the glaze if left on too long. This acid is very poisonous and should be used with care.

A cupful of any kind of good flavored cheese finely chopped or grated, added to a white sauce is good over toast or as a sauce for scalloped onions, cabbage or potatoes.

Sour milk when used in cakes makes a more moist, tender and better flavored product, and it keeps longer. Use one-half teaspoonful of soda to a cupful of thick sour milk.

To keep a jelly pie from boiling over add a small paper funnel in the opening. The juice will boil up in this and go back into the pie.

Make over worn tablecloths and put away for emergency cases.

When roasting chicken place it in the roasting pan breast side down and baste frequently. The juices will season the breast and make it better flavored.

Can tops are easily ruined by using a knife to cut round the edges when opening the can.

Nellie Maxwell

Free Cones
Each of the 900 school children in Scotch Plains, N. J., receives an ice cream cone once a year in accordance with the will of the late Dr. J. Ackerman, who left a sum of money, the interest of which is sufficient to continue this annual treat forever.

Great British Hockey Club
One of Britain's greatest hockey clubs was the Irish club, of Palmerston, which in six successive seasons lost only two matches of 180 played



In Later Years of Life

Good Elimination is More Than Ever Important.

As we grow older, there is apt to be a gradual slowing up of bodily functions. The kidneys are the blood filters. Proper function cleanses the blood stream thoroughly. sluggish function is apt to permit some retention of uric acid and other poisons. This tends to make one tired, listless and aching—to have drowsy headaches and dizziness and perhaps a toxic backache. That the kidneys are not functioning properly is often shown by scanty or burning passages. Elderly people recommend Doan's Pills in this condition. This tested diuretic is endorsed the country over. Ask your neighbor!

Doan's Pills

Stimulant Diuretic to the Kidneys
60c all dealers. Foster-Milburn Co., Mfg. Chemists, Buffalo, N. Y.

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Paper Buildings
Paper and seven other ingredients which are being kept secret are used in a new cheap building material invented by a Serbian sculptor, Yovan Peshitch. The product is lighter than brick and is said to be fire and water-proof, fire merely softening it a little. Its only limitation is that it is unsuitable for buildings of more than two stories.

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Farmers in Co-Operation
At the end of 1925 co-operative farm associations reporting to the Department of Agriculture had on their membership rolls 2,700,000 producers. In view of the fact, however, that some farmers belong to more than one association, and allowing for inactive members, it is estimated that approximately 2,000,000 farmers in this country are now engaged in co-operative marketing. The total business of these associations for the year 1925 amounted to approximately \$2,400,000,000.

Minus the Brogue
"I've been cheated," said the irate young housewife.
"How?" asked the grocer.
"I ordered Irish potatoes, and my husband says the ones you sent me were grown in Michigan."—The Progressive Grocer.

Just the Man Wanted
Brown—I say, old man, are you fond of moving pictures?
Smith—Rather!
Brown—That's splendid. We are moving tomorrow, so you might come in and lend us a hand.

Children Cry for Fletcher's CASTORIA

MOTHERS:—Fletcher's Castoria is especially prepared to relieve Infants in arms and Children all ages of Constipation, Flatulency, Wind Colic and Diarrhea; allaying Feverishness arising therefrom, and, by regulating the Stomach and Bowels, aids the assimilation of Food; giving healthy and natural sleep.

To avoid imitations, always look for the signature of *W. D. Fitcher* Absolutely Harmless—No Opium. Physicians everywhere recommend it.



NOVEL SHORT JACKET SUIT

animal picture book is good to refer to for ideas for painting.

The figures of the little girl and the kitty with the guitar which you see, are photographs of real pictures, such as one can cut out of gay printed crepe tissue paper. These can be used the same as patterns. After the carving out of the figure, it can be gone over with sealing wax paint.

Not only do these carved figures make pretty toys, but as ornamental figures for the mantel or the cabinet they furnish a gay note of color.

If these carved figures are to be used as ornaments, tiny colored jewels can be pressed in for eyes, doing so while the sealing-wax paint is still moist. The gorgeously painted par thrown over the elephant as pictured

with a skirt of gray and black striping. For immediate wear many are preferring a little velvet coat with a plaid skirt.

Sounding an entirely new note are youthful suits in homespun or tweed with collar facing and belts of flat fur, preferably calfskin in solid beige, or in spotted white and beige, or black spotted with white. The entire ensemble is carried out in harmonizing or, rather, blended colors.

Suits in solid colored twills will be good. Ever so much is being said in regard to navy blue, for which fashion declares a coming successful season.

In smooth surfaced cloth suits the trend is to intricate seaming with conventional use of pin-tucks.

JULIA BOTTOMLEY.
(© 1927, Western Newspaper Union.)

Effective Fur Coats
Black and brown is a color combination that is particularly effective in fur coats. Sable and kolinsky trim coats of broadtail while the brown tone of mink is very smart on caracul.

Flowers and Feathers
French designers, in an attempt to help the industries hard hit by the recent vogue for plain clothes, are trying to revive feather and flower trimming for hats and gowns.

The Boa of Fur
Close upon the successful introduction of feather boa come boas of fur. They are about a yard and a half long and are full and thick in the center, tapering gradually toward each end.

Fur Edged Pockets
Fur pockets are very demure on wool frocks, and often they are dyed exactly to match the material on which they appear, be that color purple, rose or green.