

ALL-ONE DRESS FOR LITTLE GIRL

Child Will Learn How to Manage Garment.

Prepared by the United States Department of Agriculture. The fewer clothes in hot weather, the more comfortable the child. Up to about three or three and a half years old a romper is often the only garment necessary on either a boy or a girl; but as the little girl grows older she looks better in a costume with a skirt of some sort, however abbreviated.

The bureau of home economics of the United States Department of Agriculture has been working for some

and pull on the shoulders when they are used. Easy making and easy laundering are also points kept constantly in mind in planning children's clothing. Here is an all-in-one outfit for a little girl to wear on hot days. It eliminates the need for undergarments, yet has the outward appearance of a dress. It is made in two parts, with a detachable plaited skirt for easy laundering. The self-help idea is emphasized, since the dress has an invisible front opening, snapping together under the blue front trimming. The child can also learn very quickly to button the skirt onto the waist before she puts the dress on, if she is once shown how the box plait comes in the middle of the front. The seven buttons on the skirt are arranged so that there are two side-back buttons and none in the center back. The buttonholes are made vertical so the buttons will stay closed.

A kimono style romper pattern was chosen, with a seam on the shoulder, and very short sleeves. Except where the collar-like trimming closes at the center front, it is stitched flat, fitting the outline of the neck. The panty part of the romper has an invisible drop seat, and is made on a fold of the goods to give ample room through the crotch, and the very short legs are bound with plain blue material like the little skirt, the neck and armhole trimming and the top of the pocket.

Tomato Cheese Whoopie Especially Delicious.

A generation ago it was probably called a "rarebit" of Welsh or other descent, but the modern tendency to apply the latest catchword to everything has turned it into "whoopie," which happily gives one a feeling that the dish is sure to be enjoyed. The bureau of home economics says it makes not only a good lunch or supper dish, but an appetizing and quick-made meal after a long all-day motor trip or day on the water.

- 1/2 cup butter 1 tsp. salt
1/4 cup finely cut 1 pint tomato pulp
celery and juice
1/2 green pepper, 1/2 lb. cheese,
chopped fine flaked
1/4 cup chopped onion 2 eggs beaten
1/2 lb. flour Few dashes ta-
baco

Melt the butter in a heavy skillet, add the celery, pepper and the onion, and cook for about five minutes, stirring frequently. Sprinkle the flour over these seasonings, quickly pour in the tomato and then add the cheese and salt. Cook over low heat until the mixture thickens and the cheese is melted. Pour some of this mixture into the well-beaten eggs, then pour all back into skillet, and continue to cook over low heat until thickened and creamy. Add the tabaco and serve on crisp slices of toast or heated crackers.

THE KITCHEN CABINET

One of the curious superstitions of friendship is that we somehow choose our friends. To the consensus in friendship no idea could be more amusing and incredible. Our friends are chosen for us by some hidden law of sympathy, and not by our conscious wills.—Rudolph S. Bourne.

HELPFUL SUGGESTIONS

Do as much of the canning, pickling and preserving as possible each week as the fresh berries, apples and other fruits come on. One of the nicest sweet pickles may be made from the early Duchess apple before it has matured. Pickle just as one does peaches and they will be enjoyed next winter. When the apples are quite green the peeling is best left on. Core and cut into quarters and proceed as for peaches as follows: Make a sirup of four pounds of brown sugar, one pint of mild vinegar and boil ten minutes with a loose bag of mixed spices, stick cinnamon, cassia buds, allspice and a teaspoonful of cloves, one-half cupful in all. Skim and add the apples, cook until tender, then remove the apples, cook the sirup down a few minutes and pour over boiling hot Peas (the small hard ones) are nice pickled in this way, but they will need longer cooking.



Uncooked English Chutney.

Take one pound each of ripe tomatoes and tart apples, four medium sized peppers, eight medium sized onions, half a cupful of mint leaves, one and one-half teaspoonfuls of salt, two cupfuls of granulated sugar, and three cupfuls of vinegar. Chop the tomatoes, add the salt and mix. Chop other ingredients. Scald the vinegar and cool, add sugar and mustard, mix all well, and let stand two weeks before using, stirring occasionally.

Piquant Apple Jelly.

Cut up crab apples or any early tart apples, add a cupful of vinegar, a bag of mixed spices and enough cold water to just appear between the fruit. Boil covered until mushy, straining and mashing, then strain through a jelly bag. The next morning measure the juice, boil hard with the bag of spices ten minutes, remove the spices and add an equal measure of hot sugar. Boil three to five minutes, skimming carefully. Put in glasses.

Plum Conserve.

To six pounds of pitted plums add six pounds of sugar, three oranges and one lemon, put through the meat chopper, add one and one-half pounds of seeded-raisins. Boil slowly until the consistency of jelly and put into hot sterilized glasses.

Midsummer Desserts

During the warm weather, light desserts and those that are frozen are the most acceptable. The following will be sug- gestive.

Grape Juice Parfait.

Boil one cupful of sugar, one-half cupful of grape juice until it threads, then pour in a fine stream slowly over the whites of two beaten eggs, beating constantly. Chill and one-half cupful of grape juice and one tablespoonful of lemon juice to two cupfuls of heavy cream, beat until stiff, then fold in the first mixture. Turn into a mold, adjust the cover and pack in ice and salt. Unmold after standing for four hours or longer. Serve on a lace paper covered plate, covered with candied violets.

Orange Tarts.

Make small pastry shells by baking them on the bottom of small pie pans. Fill with the following: Take one cupful of sugar, four tablespoonfuls of flour, a bit of salt and the grated rind of an orange, three-fourths of a cupful of orange juice, two tablespoonfuls of lemon juice, two eggs slightly beaten and one-half tablespoonful of butter. Cook ten minutes in a double boiler, stirring constantly. Fill the shells and spread with a meringue. Use orange extract to flavor the meringue. Serve cold.

Currant Pie.

Mix two and one-half cupfuls of fresh ripe currants with two cupfuls of sugar, one-half teaspoonful of salt, two tablespoonfuls of flour and two egg yolks mixed with two tablespoonfuls of water and a tablespoonful of butter. Bake in two crusts. Sprinkle the top with powdered sugar and serve.

Baked Tapioca Pudding.

Mix one-fourth cupful of minute tapioca with one-third of a cupful of sugar, one-half teaspoonful of salt, stir into three cupfuls of boiling water and cook until the mixture is clear then stir in three well beaten eggs. Turn into a buttered baking dish and bake in a moderate oven until the pudding is firm in the center. Pineapple sauce or any fruit sauce may be served with it. Apples cut in eighths, or peaches or pears may be baked with the pudding and serve with cream.

Junket Ice Cream.

Heat to luke warm one quart of milk, add one junket tablet crushed and dissolved in a tablespoonful of warm water. Flavor with vanilla and add one cupful of heavy cream and one cupful of sugar. Freeze and serve in halves of muskmelon well chilled. Top with bits of candied ginger.

Inherent Ambition

Every child born in Ober-Ammergau is bred up in the tradition of the Passion play. From the time that it begins to speak it looks forward to the time when it shall be one of the 500 or 600 chosen to perform.

Miraculous Emerald

An emerald as large as an orange was one of the wonders that the Spanish adventurers found in an Indian village when they came to Colombia in the sixteenth century.

FLASH THE LEAD DOG By GEORGE MARSH

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CHAPTER XII—Continued

"No." Then Gaspard's face suddenly sobered at a surmise which chilled his heart. "I go see," he muttered, leaving the fire.

Beside the stiffened body of their old comrade of the trails, Gaspard found Silt-Ear and Kona mourning the dead in the manner of their breed. Near them, ignored, the Indian lay rigid in the snow.

"By gar! Yellow-Eye! Poor ole Yellow-Eye!" muttered the boy, sadly shaking his head, as his eyes found the wound through which the life of the dauntless king-dog had ebbed.

"You mak' beeg fight—keel heem, after he shoot you! Brave ole Yellow-Eye!" Gaspard knelt on the snow and, dropping his mitten, placed his hand on the great skull, with its bared fangs, and its slant eyes glazed in death. "You were de good worker and de wise lead-dog—an' you die for Brock an'. Gaspard I weesh you pientee rabbit in de flappy Hunting Ground—Yellow-Eye."

With difficulty the saddened boy drove Silt-Ear and Kona before him back to camp. Reaching the fire, he nodded to the Cree. "Shot!" he muttered huskily in the Indian's native tongue.

"Shot!" came a weak voice from the blankets. "What, you say? Who's shot—not Flash?"

"No, poor ole Yellow-Eye. No, you be still an' sleep, Brock."

"Yellow-Eye? Game ole Yellow-Eye! I saw . . ." I saw . . ." Then the dazed Brock slept.

In two days Brock's clouded brain had cleared from the effects of the glancing blow of the bullet across his skull and his strength returned, while Kona's shoulder was rapidly healing.

Graphically Brock related the story of the ambush and the fight in the forest with the revenge of the dying Yellow-Eye, which Gaspard's bush-craft had already revealed to the curious halfbreed through the map of the snow. Hearing the shots far upstream, while he still followed the dog team of the Cree, Gaspard had boldly rushed him from the shore, learning to his surprise, that the boy had no intention of putting up a fight.

According to the prisoner, who, strange to say, seemed overjoyed at his capture, the two Indians who had ambushed Brock had come from little Carcajou lake to the east and evidently had reached the river barely in time to discover the approaching team of the white boy. The three with whom the prisoner had camped had not heard the firing or they would have turned back down river. When Brock learned how Gaspard had found him guarded by Flash, who, in his grief, refused to share his dead, the eyes of the boy winked hard as his hand sought the massive head that lifted with pricked ears as Brock spoke his name.

Then, for Brock's benefit, the Cree repeated in his native tongue what he had already told the greatly excited Gaspard. "My name is Joe Nipissing. In the moon of the mating of the caribou, my brother and I hunted geese on the coast below Fort Severn. One day strange Indians came ashore to our camp from a large boat. With them was a bearded white man who offered us whisky and asked us to go south to trap on this river, the Carcajou. My brother and I did not wish to go, but they stole our guns in the night and forced us. Three—four sleeps north, at the mouth of this river, the big white man with the red beard winters with his boat. They have a house of logs where the hunters bring their furs. Three hunters were sent to look for you and did not return, so the others are afraid. They say that a Frenchman called 'Black Jack' is hunting them."

"But your father, Gaspard? Does he know what?"

"He know—he know!" Gaspard's dark features worked under the strain his eyes glittered with excitement and hope. "He say a Frenchman, a prisoner, sees at de beeg camp. He has not spik to heem, but eet ees my fader! He ees alive, Brock! My fader ees alive!"

"Thrilled, Brock wrung his partner's hand. "Golly, that's wonderful news, Gaspard, old partner!" It might be true—this story, thought Brock. Who could tell?

"Who are these people—these white traders? Where are they from?" Brock demanded in Cree, of Joe Nipissing.

"They came from the west coast. They are bad men and many of their partners are hiding from the Red Coats. That is why they are here."

"How do you feel, Brock?" demanded Gaspard.

"Fine, my head's a bit sore but that won't keep me from traveling."

(TO BE CONTINUED.)

Hobbies and Worries

Contented absorption in some activity is good for the disposition; when we are absorbed we don't stop to bother about small worries.—American Magazine.

Infinite is the help man can yield to man.—Carlyle.

Animals Gifted With Instinct Denied Man?

Animals seem to be gifted with prophetic instinct, and have foreknowledge of impending disaster.

An hour before the Thames flood, says an article in Pearson's Weekly, which did such dreadful damage in London, mice were noticed running up a curtain on the ground floor of a house in Westminster. Some have attempted to explain this by saying that water was already penetrating the mouse holes in the basement, but that is not likely, for it will be remembered that the flood came with one rush when the embankment wall gave way.

Besides, there are other cases of premonition—as it is called—on the part of animals, which cannot be explained away (one day in August, 1922, an army of squirrels, numbering several hundred, was seen traveling through the trees in the Fox hills near Aldershot.

They crossed a road and took up their quarters in a wood half a mile beyond. Two days later a fipe broke out a mile away from the wood which the squirrels had vacated, and reaching that wood it burned it out completely, but stopped on reaching the road which the squirrels so short a time previously had crossed.

It Left the Evidence

A stench emanating from beneath a counter in an Indianapolis business office became so offensive that the colored janitor was called to investigate it was decided in a consultation that the cause of the odor was a dead rat. The janitor got down on his knees and began to pull out the papers and sundry articles; but his efforts to find the animal were unavailing. At last he emerged and exclaimed: "Phew! Dat dead rat is gone, but he sho' did leave his evidence!"—Indianapolis News.

A year in jail doesn't seem long except to the man who is there.



Self-Help Idea Runs Through Design Shown in Illustration.

time on various problems connected with dressing children of different ages, but especially those of the preschool years. The self-help idea runs through all the designs chosen. Garments that button in front with few and easy-to-find flat buttons or other forms of fastening are preferred. If there must be buttons in back at the waistline two toward the sides are used rather than a single center-back button. Every mother knows how often that center-back button has to be sewed on or the buttonhole mended. Not only can the child reach side-back buttons better, but there is less strain

CAN STRING BEANS IN PRESSURE CANNER



String Beans Most Popular of All Vegetables.

Prepared by the United States Department of Agriculture.

The farm garden should be planned to supply a considerable surplus of excellent vegetables and fruits which may be enjoyed later on at little cost if canned when fresh. Of course, the practical homemaker does not waste time canning what may be stored, like mature beets, turnips, carrots, sweet potatoes, persimmons, winter squash and pumpkin, or vegetables that may be dried, such as okra and large lima beans.

String beans are among the most popular and satisfactory of all the home-canned vegetables. Only the steam pressure canner should be used to process them. (Processing means heating the material to kill bacteria.) All vegetables except tomatoes require processing at higher temperatures than boiling. This can only be done under steam pressure. Either glass or tin containers may be used. String beans and all vegetables should be packed boiling hot. That is, they are cooked for a few minutes, and then, while still boiling, packed into the jars, sealed, and processed the required length of time. This is sometimes called the "hot pack." It

is recommended by the Bureau of Home Economics of the United States Department of Agriculture because the beans at the center of the container are quickly raised to the temperature required for processing, and the bacteria that cause spoilage are more likely to be killed. The following directions for canning string beans as well as for canning most other common vegetables and fruits, are given in Farmers' Bulletin 1471-F, "Canning Fruits and Vegetables at Home."

Pick the beans over carefully, string, wash thoroughly, and cut into pieces of the size desired for serving. Add enough boiling water to cover, and boil for five minutes in an uncovered vessel. Pack in containers boiling hot, cover with the water in which they were boiled, and add one teaspoonful of salt to each quart. Process immediately at ten pounds pressure, or 240 degrees Fahrenheit—quart glass jars for 40 minutes plus glass jars for 35 minutes, and No. 2 and No. 3 tin cans for 30 minutes. Remove from the canner and invert glass jars, placing them out of drafts. Plunge tin cans in cold water to cool quickly.

AROUND THE HOUSE

- Slightly under ripe fruits make the best fruit pickles.
Fruits canned in too thick a sirup shrink and rise to the top of the jar.
Clothes should be damper for an ironing machine than for ironing by hand.
Easily washed curtains which let in every available breeze and are not

harmed by sunlight are best for summer use.

Never turn electricity on or off when you are standing on a wet or even on a damp floor.

An electric fan in the kitchen does much to relieve the discomfort of preparing meals in hot weather.

Linooleum makes an excellent finish for the floor in the child's room. It is smooth, easily cleaned, and silverless

Majestic Model 92 advertisement with image of the radio and technical specifications.

Only Majestic Dealers can offer you This Amazing Value!

YOU buy the world's finest radio when you buy a Majestic. And you buy it at a quantity price because the public demands it in enormous quantities—5000 Majestics a day! To equal Majestic quality, to equal Majestic craftsmanship, to equal Majestic engineering, any other manufacturer would have to charge you at least \$300. You pay \$179.50 for this Majestic—and save the difference!

See it for yourself at your Majestic dealer's. Note the charm of the cabinet design. Where else will you find such choice matched wood? Run your hand over the rich piano finish. Then look inside! Observe the size of Majestic units—over-powered and over-strengthened at every point to insure you reliable year-round performance.

Majestic RADIO

Slightly Astray. They say now that an error of 85,000,000 years was made in computing the age of the dinosaur eggs found last year in the Gobi desert. Man, churlish, by Dr. Roy Chapman Andrews of the American Museum of Natural History. While the explorer at first estimated them to be only 10,000,000 years old, other physicists, geologists, and paleontologists employing the latest scientific methods, have now helped Doctor Andrews to make a new estimate of the age of the eggs at about 95,000,000 years.

Russ Ball Blue delights the housewife. Makes clothes whiter than snow. At your Grocer's.—Adv.

After All. Former Senator Owen of Oklahoma was condemning an attack that had been made on a statesman. "But, after all," said Mr. Owen, "our friend vindicated himself, and so—and so it like the story."

Historical Hypothesis. Teacher—What would Washington have done if Lafayette had not answered his call? Bright Pupil—I suppose he'd have waited in the telephone booth and got his nickel back.—Montreal Star.

Smart Black Hens. Little Girl—Black hens are cleverer than white ones, aren't they, Mummie? Mother—Why, dear? Little Girl—"Cos the black hens can lay white eggs, and the white ones can't lay black.—Humorist.

It's Gone, Anyway. Freddy—Grandpa, did you once have hair like snow? Grandpa—Yes, my boy. Freddy—Well, who shovelled it off?—Pittsfielder.

And That's That. "Do you have any trouble with 'shall' and 'will'?" "No; my wife says, 'You shall,' and I say, 'I will.'"—Christian Herald.

The alimony that enables some men to figure in a divorce suit.

And Sorry for Himself. "I didn't marry beauty, my boy; I didn't marry wealth or position; I married for sympathy." "Well, you have mine."

No matter how big a man is he can't afford to be hostile others.

Some men act as if they really believed everything they say.

Conceal scuffs this easy way advertisement for Barton's Dyanshine shoe polish.