

Fairy Story for the Children

By MARY GRAHAM BONNER

The children had not been eating long at their picnic when they heard a great fuss, and then they heard: "Goog-a-room, goog-a-room, goog-a-room."

"What could it mean?" the children asked each other.

Still Grandpa Frog made a great noise, and soon, what should be seen rushing around but Mr. Rabbit followed by some other rabbits.

"There!" said Grandpa Frog, as he swallowed noisily and blinked his eyes. "I thought you'd never get here in time."

"Take yonder stump while I sit on my lily pad."

The rabbits all sat on the old stump, while the children, who had been having the picnic, looking on in amazement.

Just then a strange sound could be heard through the long grass.

It was a snake!

A very large snake, too—just the kind of a snake that might enjoy a meal of rabbit stew.

The children shouted, and it frightened the snake away.

Oh, how happy and relieved the rabbit family was!

No more frights happened, and the children gave the rabbits some of their lettuce, and the rabbits became quite tame.

But as they sat there who should be seen wobbling down to the pond but Mrs. Duck.

"I'm going to give a dinner party," she quacked.

"I hope we aren't in the way," said Grandpa Frog, as he swallowed a large bug which had been sitting on his nose.

"Oh, no," said Mrs. Wobble Duck, "you've as much right to the pond as we have, and if you'd like to see how I entertain, I'd be glad to have you stay."

Mrs. Wobble Duck was waiting for her guests. All over the pond were lily pads and wide leaves.

The sun was shining brightly and it was almost like summer in this place so far from the northern winter.

On the lily pads and leaves Mrs. Wobble Duck had put delicious berries and bugs for all her guests to swim around and nibble at.

Pinky Pig and his mother came a little later, and Mrs. Wobble Duck told them they could have a table to themselves where the water was very shallow and where they could look for good things to eat in the mud.

That delighted Pinky Pig and he thought Mrs. Wobble Duck a very charming hostess and duck, who knew just how to make her guests enjoy themselves.

While they were eating and drink-

ing and quacking and squealing, what should they hear but angry voices. "I'm invited to this party. And you're not!"

"I am, and you're not!" said the other voice.

Mrs. Wobble Duck and her guests looked above them from where the



Mrs. Wobble Duck Was Waiting for Her Guests.

sounds came and saw the Blue Jay and Mr. Squirrel.

Each wanted to get ahead of the other and steal some berries from the party.

But Mrs. Wobble Duck smacked her beak, cackled, and grinned:

"I invite you both to come now, if only you two won't quarrel."

So both the Blue Jay and the Squirrel enjoyed their dinner without having to steal it or quarrel about it.

And how the children did enjoy watching others have a party while they finished their picnic food.

It was a jolly, jolly day for all. (©, 1928, Western Newspaper Union.)

HINTS FOR HOUSEKEEPERS

Care in hanging clothes to dry saves much work in ironing.

Overshoes and raincoats will last longer if kept away from strong heat.

The stout woman will find that dresses of dull finish crepe are generally becoming.

Success in family life is usually the result of co-operation among all members of the family.

When sewing by machine on sheer soft materials prevent pulling and puckering by laying a strip of paper under the material and stitching through. The paper can easily be torn off when the sewing is finished.

TO PREPARE ROAST BREAST OF LAMB



Breast of Lamb With Stuffed Onions.

(Prepared by the United States Department of Agriculture.)

To enjoy roast lamb, it is not necessary always to buy a leg or even a shoulder. Did you ever try roast breast of lamb, stuffed with force meat? Specialists in the bureau of home economics of the United States Department of Agriculture give the following directions for preparing so that all the flavor of roast lamb is retained and the fibers of the meat are tender and palatable. The breast is one of the least expensive parts of the lamb:

Select a breast of lamb, including the fore Shank, which will be used to make the forcemeat stuffing. Have the butcher crack the bones of the breast so that it can be carved between the ribs. Wipe the meat with a damp cloth, remove the fore Shank, and trim off the meat and grind it.

Make a pocket in the breast by cutting through the flesh close to the ribs. Sprinkle the inside of the pocket with salt and pepper, pile in lightly the hot forcemeat, made according to the directions below, and sew the edges together. Rub the outside with salt, pepper and flour. Lay the stuffed breast, ribs down, on a rack in an open roasting pan. Do not add water. Place the roast in a hot oven (480 degrees Fahrenheit) and sear for thirty minutes. If there is not sufficient fat to keep the meat from drying out, baste with melted fat, or lay a strip or two of bacon on top. After searing, reduce the oven temperature rapidly to 300 degrees Fahrenheit and continue the cooking in the open pan until the meat is tender. The total time required will probably be one and one-half to one and three-fourths hours. If there is more stuffing than the breast will hold, bake it in a separate dish, or use it as stuffing for onions to serve with the meat. Serve with brown gravy made from the drippings.

For the baked onions, choose a large, mild-flavored variety. Cut the onions in half crosswise and simmer in lightly salted water until about half done. Lift the onions out and arrange on a baking dish. Remove the centers without disturbing the outer layers. Chop the onion centers and add to the forcemeat stuffing. Fill the onion shells with this mixture, cover, and bake in a moderate oven for about one-half hour, or until the onions are tender.

Forcemeat is a chef's name for a well-seasoned mixture of chopped meat, bread crumbs and vegetables, used for stuffings of various kinds. The following combination is good with lamb.

Ground lean meat 1 sprig parsley from the fore-cut fine shank. 1/4 tsp. celery 2 cups fine dry bread crumbs. 1/4 tsp. savory 1/2 tsp. butter. 1 tsp. salt. 1/4 cup chopped celery. 1/2 tsp. pepper. 1 tba. chopped onion.

Melt the butter in a skillet, add the celery and onion, and cook for two or three minutes. Add the ground meat, and stir until the juice evaporates and the meat browns slightly. Then add the bread crumbs and seasonings and stir until well mixed.

Some Favorite Recipes

By NELLIE MAXWELL

"The day is cold and dark and dreary; It rains and the wind is never weary. The vine still clings to the old stone wall And at every gust the dead leaves fall And the day is cold and dreary."

With the chilly days one enjoys hot dishes, even if simple, as a part of each meal. A hot drink or soup will rest and warm one after a walk in the brisk air.

With the variety of canned soups on the market there can be no excuse for going without a dish of the warming fluid for luncheon or dinner. The liquor from a bottled dinner is one of the most tasty of soups. Put it away in the ice chest after serving the vegetables and meat and the next day warm it up for a luncheon dish. The rest may be chopped and served as hash on another day.

Pigs in Blankets.—Cut thin slices of bacon into halves. Dry large oysters and wrap each in a slice of bacon; skewer with a toothpick. Lay on a towel to thoroughly dry them just before they are cooked.

French Cream Potato Salad.—Dice four cups of cold cooked potatoes and three stalks of celery, mix with three tablespoons of chopped onion, two teaspoons of salt, one-eighth teaspoonful of paprika and the same of pepper; add one-fourth cupful of vinegar and allow to stand fifteen minutes. Heat one cupful of cream, two tablespoons of butter and pour over the potatoes, mixing well with a fork. Serve cold.

Brown in a hot frying pan and put two "plugs" on each square of buttered toast when serving; garnish with parsley. The gravy from the pan is thin but delicious; pour a bit over each piece of toast.

Cheese Custard.—Spread slices of bread with butter and place in a baking dish. Sprinkle each slice with finely cut rich cheese; when the dish is sufficiently full pour over a pint of milk to which two eggs have been added, salt and cayenne to taste. Bake until the dish puffs like an omelet and serve at once.

A salad is always in season and always popular, from luncheon to supper. Here are a few that are good standbys:

Baked Ham With Jelly Sauce.—Parboil a two-inch slice of ham until tender, drain and place in a baking pan. Beat one-third of a glass of jelly with two tablespoons of orange juice and some of the grated rind, spread over the ham and bake until brown.

It used to be thought necessary to dress a little boy for play in thick heavy denim overalls of blue or khaki, reaching to his ankles. This costume, often worn over other clothing, was unsightly and uncomfortable, especially in warm weather. The overalls were hot, impeding freedom of

BOYS' PLAYSUITS SHOULD BE PRACTICAL

(Prepared by the United States Department of Agriculture.)

It used to be thought necessary to dress a little boy for play in thick heavy denim overalls of blue or khaki, reaching to his ankles. This costume, often worn over other clothing, was unsightly and uncomfortable, especially in warm weather. The overalls were hot, impeding freedom of

reaching the small boy's skin, where they can do so much good when unimpeded.

The small boy can have playsuits or rompers quite as attractive and practical as those his sister wears. They may be made of lightweight, easily laundered cotton materials, like broad cloth, sateen, rep or kindergarten cloth, which will stand frequent washing, for, of course, they will be subjected to hard wear. Darker colors like blue, brown, and green, will usually be accepted more cheerfully by the boy than by his sister, and will not reveal his inattention to mere dirt quite so plainly as lighter shades. They may be relieved by collars or trimmings of brighter hue.

A boy's rompers should, above all things, be comfortable to wear, not interfering with normal active play in any way. They should be made short and loose in the legs so they do not catch at the knees, with straight trouser legs. Short sleeves are liked. In cold weather a sweater may supplement the romper without detracting from its masculinity.

In the romper or playsuit illustrated, a small straight collar and front facing of tan was used to relieve the severity of dark brown sateen. It is not large enough to bother the wearer or make extra work for the laundress. Cuffs are also of tan. The straight front opening with three or four flat buttons makes it easy for the little boy to dress himself. Like his older brother's garments, the small boy's clothes should have the left side lapped over the right, just opposite from the way a girl's or woman's garments close.

Kimono sleeves with a shoulder seam provide ample width through the chest. There is a drop seat, and the always necessary pocket is trimmed with the tan material to match the collar and cuffs.

"Robot."

"Robot," meaning a mechanical device which does the work of men, is correctly pronounced "rob-ut," with the accent on the first syllable. This is the pronunciation adopted by the New York Theater guild, which produced the play, "R. U. R." in which the word was coined by Karel Capek, a Czech playwright.—Pathfinder Magazine.



Practical Playsuit for Boy.

knees and ankles, and often at the shoulders because the straps pulled heavily. Very seldom were they really clean after the first newness was lost by playing in the dirt. One of the poorest features of the overall was the fact that all the valuable rays of sunlight were effectually kept from

Coats Liked by Women

By JULIA BOTTOMLEY



the arguments in favor are many. First and foremost is the fact of the style element having entered into the realm of furs to an unprecedented extent. That is, the days of the all-look-alike fur coats are forever past. Today the fur coat is styled with every diversifying detail which speaks the whims and caprice of fashion. In this respect necessity has indeed become the "mother of invention," for furriers in order to meet the keen rivalry of the cloth coat, which has with the passing of the seasons become increasingly intriguing, have been impelled as never before to exercise all their ingenuity in working furs to a point of equal interest and versatility.

The smart thing about many of the new fur coats is that they have adopted a fabriclike styling. This is especially true of the fashionable thin supple furs which are handled like cloth. That is, they are made to lie in little bow effects at neck and wrists. Collars are especially smart and becoming, often handled in a "dressmaker way," also furs are seamed together as any material would be. Then, too, it adds to the zest of the vogue that there are so many heretofore unknown types now included in the furs we wear.

No less interesting are modern cloth treatments. Not only are fabrics manipulated in artful seamings, inlays, tuckings and such, but imagination is given full play when it comes to the positioning and designing of the luxurious fur trims.

Two rivals are posed side by side in the picture. Both the seal model to the left and the fur-trimmed black broadcloth to the right are conservative types such as appeal to the woman who dresses in quiet elegance. Canary-colored dyed ermine enlivens the handsome seal coat. As to the other model, it accents the smartness of black broadcloth for the winter wrap, also the vogue for the voluminous shawl collar.

(©, 1928, Western Newspaper Union.)

An all-fur coat or a furred cloth coat? Which, oh, which shall it be! And Dame Fashion laughs at this dilemma of womankind, for well this mystic spirit whose willing subjects we are, knows of the keen competition which she is staging between the two.

Never has the fur coat been so al-

luringly fashioned as it is in these ultra-modern days. The same may also be said of the cloth coat, so richly furred and in the styling of which amazing fabric manipulation plays such a fetching part. Which brings us back to the original problem of choosing between them.

If one is inclined toward a fur coat,

The Kitchen Cabinet

(©, 1928, Western Newspaper Union.)

"Be good, my dear, and let who will be clever; Do noble things, not dream them all day long; And so make life, death, and the east forever One grand sweet song."

OUT OF THE MOLASSES JAR

There is nothing more delectable than a well made, fresh gingerbread.

Those of us who like the golden molasses choose the New Orleans variety. The darker kinds come from Porto Rico or Barbados. Molasses at its best, unadulterated and unadorned, is second only to honey for wholesomeness.

Hot Water Gingerbread.—Beat one egg, add one cupful of sugar, one-half cupful of melted fat, one cupful of molasses, one tablespoonful of ginger, three cupfuls of flour and when all are well mixed add one cupful of boiling water into which is stirred one teaspoonful of soda and one-half teaspoonful of salt. Mix well and pour into a well greased dripping pan and bake forty minutes.

Orange Loaf Cake.—Mix one-half cupful of fat and one cupful of molasses; add one well beaten egg, the grated rind of half an orange, and one-half cupful of orange juice. Add one-third cupful of water and two cupfuls of pastry flour sifted with one-half teaspoonful of salt and one teaspoonful of soda. Bake in a greased tube pan forty-five minutes. When done brush with butter and sprinkle with sugar.

Molasses Layer Cake.—Combine one cupful of molasses, one-half cupful of brown sugar, two tablespoonfuls of melted fat and one-half cupful of hot strong coffee. Sift together two cupfuls of pastry flour, one teaspoonful of soda, one-half teaspoonful of salt, and two teaspoonfuls of mixed spices. Use one-fourth nutmeg, cloves and one-half cinnamon. Combine the flour and molasses mixtures and add one beaten egg. Beat well and bake in three layer tins. Put together with moka filling made as follows: Whip stiff one pint of cream, add one cupful of powdered sugar and one tablespoonful of coffee extract. Spread on the layers and heap high on top.

Golden Cup Cakes.—Mix together one-half cupful each of molasses, sugar and squash, and two-thirds of a cupful of buttermilk. Sift two cupfuls of pastry flour, one teaspoonful of cinnamon, one teaspoonful of nutmeg, one teaspoonful of soda and one-half teaspoonful of salt. Add to the first mixture with two drops of oil of cloves and two tablespoonfuls of melted fat. Beat well and fill greased muffin pans. Bake for thirty minutes in a moderate oven. Place a marshmallow on each ten minutes before they are done.

Try These Good Things.

For a change when serving out bread try this splendid recipe:

Orange Nut Bread.—Sift two cupfuls of flour with four teaspoonfuls of baking powder, one-half teaspoonful of salt. Mix three-fourths of a cupful of milk with one beaten egg, one-third of a cupful of orange marmalade and two tablespoonfuls of fat; blend with the flour mixture. Fill a loaf pan about two-thirds full, let stand fifteen minutes and bake in a moderate oven forty-five minutes. One cupful of graham flour may be substituted for one cupful of white flour if preferred.

Pound Cake.—Here is one that has been tried out by the Good Housekeeping Institute which guarantees a fine cake if directions are followed carefully: Take one cupful of butter, break into small pieces and put into a mixing bowl. All materials and utensils should be cold. Now with a wooden spoon cream the butter until it is light in color and soft as cold cream. You cannot cream the butter too much. Measure one and one-half cupfuls of pastry flour and sift it with three-fourths of a teaspoonful of baking powder, one-fourth teaspoonful of salt and one-half teaspoonful of mace. Sift this mixture a very little at a time into the butter, mixing it and keeping it in a creamy condition. When the last of the flour is added give it another thorough beating. Separate the yolks from the whites of five eggs, beat the yolks until light and thick, then add one and one-third cupfuls of confectioner's sugar (4X), adding it a little at a time, beating well. Beat the egg whites until stiff and dry and fold into the cake batter which has been well mixed with the egg and sugar and flour mixture. Now beat well again, whipping it hard until it looks like a thick hard sauce with no trace of the egg whites. Now add one teaspoonful of vanilla and pour into a paper-lined cake pan. Bake one hour to one and one-quarter hours. When done turn out on a cake cooler.

To this foundation one may add raisins or nuts or prepare a marble cake mixture, or with the addition of citron one has a white fruit cake. Citron, candied ginger and candied pineapple with shredded orange and lemon rind may all be used if liked.

Nellie Maxwell