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The quickest way to grate cheese is to put it through the meat chopper.

The efficient parent makes use of the child's early years to implant desirable habits.

. . . Light-colored walls in the kitchen reflect and distribute both artificial and natural light.

Carefully scrape solled dishes and cooking utensils to prevent greaseclogged sink drains.

Cook dishes containing cheese at a low temperature because intense heat makes cheese tough and stringy.

The walls of a room make the background for all the furnishings, and should not have a pronounced color. Wallpaper which is too bright in color, or too conspicous in design, draws attention to itself and tends to dominnte everything else in the room.

Sea!

100.4

2.6

lint.

too thin. Place on baking sheets and of cold roast bake quickly. This recipe makes six Nuts may be added or onelamb to accom dozen. pany the steak or yeal and trimmed half nuf ment placed on each cooky. with well-seasoned potato salad, and The following dressing is excellent with all fruit salads, but try it with All cold ment should be sliced very thin and arranged with care and proper garnishment to make it attractive. Cream cheese with chopped nasturtium leaves to give pungency,

chicken breast, two tablespoonfuls

of cooked peas and the grated yolks of two hard-cooked

eggs. The jellies, jams, marmalades, conserves and preserves as well as pickles of various kinds will convert the most modest meal into a tempting repast. All housewives like to have a supply for their tables. Begin with currants, cherries and strawberries, and go on through the season with goose, black and raspberries, crab apspoonful of soda, three times. Take ples, peaches, pears, grapes and

day, thinly sliced ham and a few slices of cheese. Garnish with eighths of hard-cooked eggs, small yellow to-matoes, peeled, hollowed out and filled with mayonnaise, placing each on a

of cold water. Let stand over night. In the morning simmer gently in the same water until tender. Remove the pits, add to the liquid the juice and rind of a lemon, one-half cupful of vinegar, a cupful of sugar, a teaspoonful of ground cinnamon and one-half tenspoonful of cloves and alispice. Simmer for five minutes, drop in the prunes and cook five minutes. Remove the fruit to sterilized fars and boll down the sirup for five minutes. Pour over the fruit and seal while

heart leaf of lettuce. two cupfuls of chopped new cabbage, three tablespoonfuls of minced watercress, two-thirds of a cupful of diced them.

advantage over carbon disuiphid that its gas is neither explosive nor inflam-Ice cream is always enjoyed as a dessert, but when the weather is hot mable, hence there is no risk of fire it is particularly desirable. In Its use. Bananas are delicious served with crushed fresh currants or currant juice well sweetened poured over Spiced Prunes .- Wash a pound of prunes and cover with three cupfuls

When cool add one-fourth of a cupful of broken shrimps and one fourth cupful of finely cut tender celery, salt to taste. Mold and chill, serve with any good dressing. When muskmelons are overripe and

good of the fumigation.

have lost some of their flavor, cut the peoled fruit into cubes and heap In tail glasses, pour over a lemon or a ginger sirup with a few bits of Canton ginger, chill and serve. Salad Sandwich Loaf .- After remov-

moths from crawling into the closet by

way of the cracks and offsetting the

Carbon tetrachlorid has the great

ing the crust cut a whole loaf of bread into four silces, lengthwise. Put together with any desired sandwich filling, using three different fillings. The following are suggestive:

with the stately beauty of old structures. There are 29 organizations in England devoted to the preservation of rural beauties. They use publicity and seek legislation to prevent sub-dividing beauty spots, destruction of ancient monuments, constructing ugly buildings or buildings out of keeping with the character of their surroundings, and spoiling inndscapes with unsightly advertisements. In our rapidly developing country,

in this country, to prevent tasteless

and injurious real estate changes. In

many German cities there are strict

regulations preventing the erection of

buildings of such architectural char-

acter as to contrast unfortunately

if greater attention were given to the protection of public rights and the conservation of natural beauty and to prevention of the encroachment of ugilness, it would be a good thing. And it would pay, too, if that is any argument.

Material for Outside Walls



one has a ready meal.

day.

appetizing dish.

made into balls and dropped around

the platter with a few fresh nastur-

tium leaves and a blossom or two,

will make an appealing dish on a hot

Various fish may be served in the

same way. A can of salmon, tuna, a

can of shrimps and one of smoked

sardines with bits of temon and

parsley arranged on a chilled chop

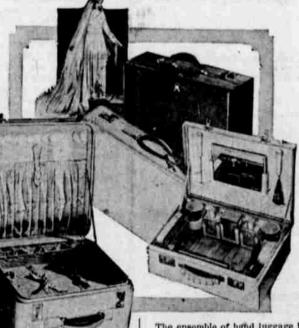
plate or platter will make another

Icebox Cookies .-- These are fine to

have ready to serve with ten, punch

or as a dessert with fruit. Sift five

and one-half cupfuls of flour, one tea-



When the bride counts the four pleces of luggage that make up the perfect ensemble for the wedding journey, the groom will count his blessings at the same time. For he will have no difficulty in tracking down the elusive missing shoe case, or the new hat box, when they are dashing for the boat or train, because each plece is in the same leather and the same color, and the only thing for him to do is remember what leather and what color his wife favors.

The ensemble of hand luggage is an accepted fashion now, but these four new pleces which make up the 1929 ensemble are unique because they are so simple in design, and their special use is so intrinsic a part of this design. The square hat box is made to hold hats, not to hold everything, The tray is for extra pieces of lingerie, and for sweaters, blouses or hoslery not packed in the trunk. The hat box, like the sultcase, is made with shirred pockets in the lid and sides, and both are similar in construction to the shoe case, with rounded corners and practical locks, The smaller dressing case is fitted with bottles and toilet articles in ex-

quisite French enamel, and these may be used on the dressing table when the journey is over.

Natural pigskin and creamy tan cowhide are the two aristocrats among leathers for these four-plece ensembles, and cream-white linen or beige moire are used exclusively for linings, in place of colored textiles of former seasons. The travel-wise will order fabric covers for the four pleces, also in matching color, and harmonizing with the leather. These covers are snapped on easily, and may be laundered as often as necessary. They are particularly desirable for motor travel, as they provide complete protection against dust and scarring.

The shoe case in this ensemble is worth special mentioning because it may be opened up and hung flat on the closet door as an Meal storage place for shoes when not in use for traveling. It is made in two sizes, to carry twelve or eighteen pairs of shoes, and with a special compart-ment for hosiery. The fitted dressing case in the ensemble may be replaced by a small dressing case without fittings, for the woman who prefers to pack this type of bag with her own particular lotions, creams and toilet articles. The dressing case or the fitted case may or may not match the other pleces. Some women choose them in blue, green or red ecrase, snake or lizard, and have them covered with the cloth snap-on covers so that they will harmonize with the other pleces.

By the way, the lovely bride pictured in miniature is gowned in medieval manner, in shimmering rayon satin of a deep creamy white tone, with a long court train and standing collar of Duchesse lace.

(@, 1939, Western Newspaper Union.)

hot. This is an excellent standby as it can be made at any time.

Celery and Shrimp Salad .- Dissolve two-thirds of a teaspoonful of gelatin in three tablespoonfuls of boiling water, add one-fourth tenspoonful of lemon juice. Add a tablespoonful of cold water to the gelatin to soften before adding the boiling water.

Rub hard-cooked egg through a sleve, season with sait, pepper and melted butter.

Take one-fourth cupful of chopped olives and pickles, two radishes, a bit of chopped green pepper or parsley, salt and pepper, blnd with thick salad dressing. (S. 1929, Western Newspaper Union.)

At this time of year when eggs are plentiful and many good dishes are being made with them, there is nothing unusual in seeing a housewife bent



Don't Stoop Over to Beat Eggs or to Do Other Household Tasks.

over a table vigorously using an egg beater. It's too bad, however, for any woman to assume such a bad posture for doing any of her frequently recurring household tasks, for by repeti- | tage.

Should Keep Good Posture (Prepared by the United States Department | tion she trains her muscles and bones of Agriculture.) into whatever position she habitually takes. It would be an easy thing for her, in the first place, to stand with back straight and still beat eggs, if she simply thinks about how she is standing. She might help berself to maintain a good position while at work at the kitchen table if she had a set of blocks made to put under the legs of the table and raise it to a more effective and comfortable working height. Extension workers among farm women in many states have recently

been stressing the importance of good posture and working levels suited to the individual. The illustration, taken by the United States Department of Agriculture, shows a woman in Hampshire county, Massachusetts, demonstrating the effect of having to bend over a work table. Other demonstra-tions have included correct and incorrect posture while washing dishes, mopping floors, handling food at the oven, and other common activities in the ordinary farm household routing labors.

Attention must be given to posture no matter what work is being done. The reward of any effort to improve the height of working surfaces and household equipment generally in or der to assure good posture at work a a noticeable lessening of fatigue and often a reduction in the time spent on a given task. The net result is of course greater leisure and increased ability to enjoy and use it to advan-

With the great popularity of the English style as interpreted by architects in this country, the house wherein are blended a variety of materials is frequently seen. There are many justifications for exterior walls combining several types of finish.

Suburban architecture recognizes no single style and conforms to no uniform precedent. Neighboring houses on a street will be in brick, stucco, stone and frame. There is therefore every reason for welcoming a newcomer which combines several or all of these. For instance the first story may be stone with brick trim, and small wing in brick, the second story stucco with siding in the gable ends.

Money for Improvements

Some thirteen hundred building and loan associations are lending more than two billion dollars, and for those who wish to carry on remodeling and modernizing of their homes, these associations will often increase the first mortgage on a house enough to cover the modernizing expenses.

National banks may lend up to 50 per cent of their savings deposits on realty loans of five years or less. This means that with all the savings deposits now existing there is plenty of money for home construction and home modernizing .- Portland Oregoninn.

Town Forests and Taxes

In Europe town forests have existed for many years. In some instances the forest yields have been a material help in reducing the town taxes, says the American Tree association. Many eastern states have special legislation regarding municipal forests. These include Massachusetts, Minnesota, New Jersey, New York, Ohio, Penn-sylvania, and Vermont.

House Requires Width

One essential principle of architectural beauty is that the width of a house shall be greater than its height, for only in this way will it fit in with the horizon line in a way that will please the eye.