

Fairy Tale for Children

By MARY GRAHAM BONNER

"I will tell you," said the gray wolf to the prairie wolf in the next yard in the zoo, "why this life is not so thrilling."

"Do," said the prairie wolf. The gray wolf unknocked his lips together as though he wanted to tell his story.

"The zoo isn't nearly so thrilling as wild, free life, not nearly, not nearly."

"I know that," said the prairie wolf, "but I'm ready to hear your reasons."

"Now listen, prairie wolf, there are

"Oh, I could have made just as fine a speech," it wouldn't be so nice. "Take my advice, young prairie wolf, don't try to get all the credit for what everyone else has done too."

"When you tell a story I won't try to make it mine."

"All right," said the prairie wolf, "so please continue."

"Ah," said the gray wolf, "I am known by many names."

"Sometimes I am called a black wolf and sometimes a white wolf because my family moves from place to place."

"We behave a little differently in a number of different small ways and look differently in different places."

"You're mighty fond of that word 'different,'" said the prairie wolf.

"Don't be rude, young prairie wolf," said the gray wolf. "I wish to tell you that what they call me does not matter, for I have been very great in my day."

"What was your day? Thanksgiving? Christmas? Columbus day?"

"You think you're clever!" said the gray wolf. "Let me tell you I don't pay any attention to such talk."

"I wish to tell you that when I was free I was the danger of many a cattle ranch."

"Ah, what hunts and feasts and sport I have had."

"And another thing I want to tell you is that my family is interesting and they're just as wild as I was."

"They too love cattle and sheep in just the way I loved them!"

"Here in the zoo they don't give me a chance to show my love for those animals, so I think back happily of the days back when I had my chances and took them."

"Not only the days! No! Not only the days! The nights were even more important."

"Oh, such nights. Such gorgeous feasts!"

"Here it is too tame. There I was a danger to the cattle ranches."

"Here they don't let me make a danger of myself—and I can do it so easily."

"Oh, it seems a pity."

"A wolf's ways are not the ways for a zoo—they're the dangerous, wild ways of freedom and spaces and all such glorious things."

(© 1923, Western Newspaper Union.)



"Ah," Said the Gray Wolf.

many creatures who are always saying:

"Oh, that is no better than I could have done," or "I could have said as much as that," or "I was just going to say that."

"In many cases it may be quite true, but I don't like a creature to try to get the credit for something some one else has done."

"Just suppose a person made a fine speech and some cross, jealous person said:

Gumbo from Meat and Vegetables

(Prepared by the United States Department of Agriculture.)

From the far South comes this recipe, tested by the bureau of home economics, for a "gumbo" made with meat and vegetables and served in a mold of flaky hot rice. The characteristic ingredient of all gumbo is the okra, which is obtainable in most markets during the summer months.

- | | |
|-----------------------------------|-----------------------------|
| 1/2 lb. cured ham | 1/2 cup chopped celery |
| 1 lb. beef, diced | 1 quart okra, cut crosswise |
| 1 pint water | 1/2 cup Bay leaf or celery |
| 1 quart tomatoes, fresh or canned | 1/2 cup seed if desired |
| 2 tbs. butter | 1/2 cup parsley |
| 2 tbs. chopped onion, sliced | Salt and pepper to taste. |
| | 1 green pepper chopped fine |

Cook the ham and beef until browned in a large heavy skillet, add the water and tomato, cover, and simmer until the meat is almost tender. Cook the other vegetables in the melted butter and add to the meat mixture and add to the meat mixture and simmer uncovered until the okra is tender and the stew has thickened. Serve the gumbo in a rice ring made as follows:

Rice Ring.

- | | |
|--------------|----------------------|
| 1 cup rice | 1/2 tsp. onion juice |
| 4 cups water | 2 tbs. butter |
| 1 tsp. salt | 2 dashes tabasco |

Wash the rice well, and sprinkle it into the rapidly boiling salted water. Cook for about 20 minutes, or until the rice is tender and the water absorbed. Add the seasonings, put the rice into a well-greased ring mold, and pat it down gently. Reheat in the oven, turn onto a round platter, fill the center with gumbo, and serve at once.

Rayon Garments Popular

(Prepared by the United States Department of Agriculture.)

The increased vogue for garments made of rayon, particularly for underwear, has led manufacturers to strengthen and improve this fabric so that it is usually found very satisfactory in respect to wear and care. Many women launder for themselves any underwear that does not require ironing, especially knit garments of silk or rayon, such as vests, bloomers, stockings, and other articles, and if a few precautions are observed, the articles can be safely done and the articles of rayon will give good service.

Some types of rayon are weaker when wet than dry, says the bureau of home economics of the United States Department of Agriculture. It is often torn by being hung up with clothespins or by rough fingernails or rings worn while it is being washed. Lukewarm water should always be used rather than hot water, which makes rayon tender. Soaps made of pure, neutral soap, are also preferable to rubbing soap directly on the garments. The fabric should not be rubbed, but squeezed and rinsed repeatedly until it is clean.

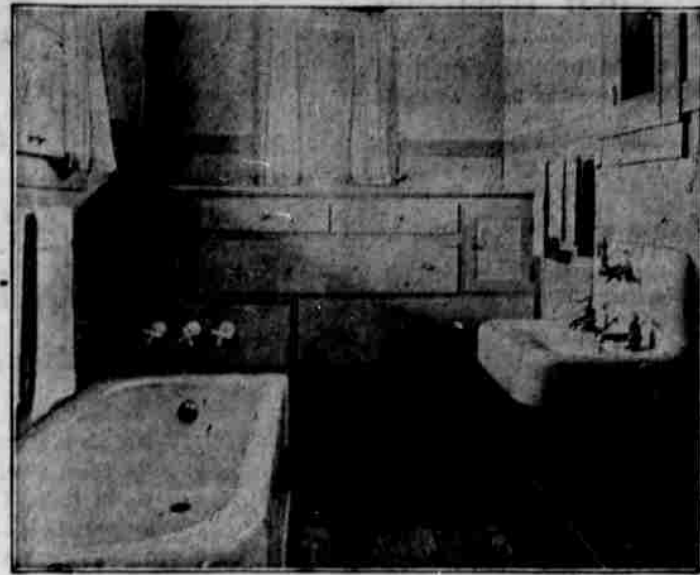
After washing, the garment should be hung over a line or in any other suitable place, but under no circumstances should clothespins be used. The illustration shows what has happened in one case where this precau-



Do Not Use Clothespins on Rayon Garments.

tion was not observed. A large hole, started from a small puncture, has appeared, and the threads of the fabric are rapidly running. Many rayon garments can be gently patted and pulled into shape sufficiently to wear without ironing, but if an iron is used care must be taken not to have it too hot. Medium heat is best.

Conveniences for Bathroom



Built-in Closets and Drawers Make a Bathroom Convenient.

(Prepared by the United States Department of Agriculture.)

When the installation of running water in an Illinois farm house was completed, it was possible to have a modern bathroom, and a small sec-

ond floor room was remodeled for the purpose. Its dimensions were such that in addition to the built-in tub and other plumbing fixtures, one of the side walls could be used for specially fitted linen drawers, with two small closets suitable for storing medicines and bottles, and a roomy lower cupboard for sick-room equipment. High windows on two sides give good light. The photograph was taken by the United States Department of Agriculture. The new bathroom was part of the general home improvement carried out at the suggestion of the home demonstration agent.

Novelty Sleeves in Coats

By JULIA BOTTOMLEY



complete the symphony in fall colorings.

Continuing with a survey of sleeve prospects, it's really surprising the extremes to which some of them are going. Some of the more formal wraps of velvet or fine cloth have deep flounces dropping from the elbows, while one-piece frocks adopt sleeves which flare a wide circular-cut ruff. Others have the sleeve and flare cut all in one piece.

The idea of novelty is further accentuated in approved ornamentation such as embroidered or appliqued patternings, which give to the sleeve a new interpretation.

Perhaps the most marked departure in the way of sleeve treatments registers in the advance fur trimmed coats. Especially does the positioning of fur interpret elaborated themes. One striking model of a modernistic patterned woolen weave has its sleeves cut slightly belled. There its a pointed upturned caracul cuff finishing in a diagonal line at the top. Several inches above another band of the fur runs parallel to this diagonal, giving an intriguing swirling effect to the sleeve entire.

For sheer frocks designers are creating sleeves which repeat the pointed and flared flounces which fashion the skirts.

(© 1923, Western Newspaper Union.)

Flavor Mixture for Potatoes

Is the family tired of potatoes—cooked in all the ordinary ways—baked, boiled, mashed, creamed, scalloped, or fried? Try this new combination of flavors the next time you have potatoes. It is from the bureau of home economics.

- | | |
|-------------------------|----------------------------------|
| 2 cups potatoes, sliced | 1 1/4 cups strained tomato juice |
| 1 small onion, sliced | 1 tsp. salt |
| 1 tbs. butter | Dash of pepper |

Cook the canned tomatoes for 2 or 3 minutes, then press them through a coarse strainer to remove the seeds. Wash, pare, and cut the potatoes into slices about 1/4 inch thick. Brown the potatoes and onion in the butter about 20 minutes and sprinkle with the salt. Add the tomato juice, cover, and simmer until the potatoes are tender. The potato thickens the tomato juice so that no other thickening is necessary.

MEXICAN SALAD OUT OF THE ORDINARY

Somewhat out of the ordinary is this Mexican salad, made with peppers and tomatoes, with a liberal amount of onion in the seasoning, as well as the characteristic chili flavoring. Bacon fat serves in place of salad oil in the dressing. The bureau of home economics suggests using this salad for a lunch or supper dish.

- | | |
|---------------------------|-----------------------|
| 2 large green peppers | 4 slices bacon |
| 1 onion, medium, cut fine | 1/4 cup vinegar |
| 2 large firm tomatoes | 1/2 tsp. chili powder |

Skin the tomatoes, remove the seeds from the peppers, and cut the tomatoes and peppers into small uniform pieces. Mix with the onion. Fry the bacon until crisp and remove from the pan. Add the vinegar and chili powder to the bacon fat. Let this mixture come to the boiling point and then pour over the vegetables. When chilled, add the bacon, which has been broken into small pieces, and serve on crisp lettuce leaves, with the sauce as a dressing.

TIPS FOR HOUSEKEEPERS

Too ripe fruit is the cause of many failures in canning.

Cook berry preserves quickly; long cooking changes flavor, color and texture.

To teach the child to enjoy the taste of new vegetables start with very small quantities.

Roll summer silks or other delicate materials in a heavy towel after rinsing, shake until dry enough for proper ironing and press on the wrong side with a moderate iron.

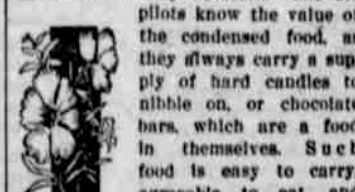
Keep on hand a supply of soda fountain straws ready for the family picnic.

Lettuce leaves which are too large or flat to make an attractive salad may be shredded. Just before serving the salad, roll each leaf in a firm roll and shred it crosswise with scissors.

The Use of Candy and Sugar

By NELLIE MAXWELL

Candy is always in season and appropriate for any occasion. The air pilots know the value of the condensed food, as they always carry a supply of hard candies to nibble on, or chocolate bars, which are a food in themselves. Such food is easy to carry, agreeable to eat, and sustaining enough to supply the energy needed in long flights. The idea that candy eating is not good for the figure, is one which is not sustained by the actresses who work hard, and whose slim outlines are so important. Here is what one says about candy: "It is necessary for an actress to keep her figure, and you may be sure I wouldn't eat candy if I thought it made me fat." She eats six or seven pieces of candy at every performance, which is



part of her current play and a bit of stage business. The woman who shops after an hour or two of pacing from one counter to another. Those who have tried it, say: "Keep a package of candy in your purse; when the feeling of fatigue comes on, take a piece." Sugar is quickly available, as it is so soon absorbed and supplies energy. With the proportions of one teaspoonful of sugar to one cupful of water all the other available vegetables were cooked by these methods. Lessen the sugar when the water is less, as one-half cupful of water will take one-half teaspoonful of sugar.

While the warm weather is with us, keep the candy box in the refrigerator, especially chocolates. The favorite bon-bon will taste better if well chilled than if allowed to soften in the warm air.

Two groups of culinary experts, in research work, working independently of each other, have been improving the flavor and appetite appeal in methods of cooking vegetables. Although sugar has been used in vegetable cooking for many years among many cooks to accentuate and blend vegetable flavors, the general use of it is rather a new departure for the majority.

When soldiers are to travel light and yet go on long marches and still retain their energy, the best concentrated food for them is sugar. Athletic coaches recognize the value of sugar for intense muscle effort. Crews given a liberal allowance of sugar to eat before entering a boat race were winners over their opponents who were without the sugar.

(© 1923 Western Newspaper Union.)

LIGHTS OF NEW YORK

By GRANT DIXON

Coincidence
New York.—Several months ago an author of my acquaintance completed a novel, which has been appearing as a serial in a magazine but is not yet out in book form, in which the hero is the inventor of a machine which enables motorists to serve themselves with gasoline by dropping quarters in a slot. A few weeks ago it was announced that a California inventor had perfected such an apparatus.

City Museum
New York, which already may lay claim to being the city of museums, will have a museum of its own next year, wherein will be displayed the municipal waxworks. Unlike the waxworks at Coney Island, which pictures such civic events as the murder of Arnold Rothstein, this museum will depict the more serious and important moments in the history of the municipality. The first scene, will show Henry Hudson on the deck of the Half Moon, approaching the island of Manhattan on his search for a route to the Indies. Other scenes will show Peter Minuit making his famous \$24 deal with the Indians, and Washington's inauguration at Federal Hall. Also pictured will be a draft riot in Union Square during the Civil war, and the waterfront in the days of clipper ships. No plans have been laid for picturing more modern events, but I, for one, vote for the inclusion of a scene depicting the returning of Lindbergh from Paris. There was something that for sheer magnificence may never be duplicated.

Floating Hotel
Several years ago an imaginative reporter got himself and his newspaper into all sorts of trouble with a highly colored story of a floating palace on Rum Row, where the elite of the fast set were enjoying gambling and drinking orgies. The vessel was pure imagination on the reporter's part, and every one agreed, a very superior grade of imagination. But now the real thing has appeared off the coast of Long Island. It is a luxurious boat, operated as a hotel where stage and society folk spend their week-ends. It is no gambling hell or floating liquor dispensary, and it operates within the law.

Foolish Squirrels
Columbia university, where men and women are equipped in a superior fashion for their battle with life, has proved the undoing of a community of squirrels. These animals have been broken down mentally to such an extent that they have forgotten the instinct which would lead them to burrow into the ground so that they may eat in winter. The students are at fault. Apparently all of the thousands that attend the university in the winter session have been willing to provide nuts for the campus squirrels, and the squirrels have developed a devil-may-care philosophy. And the strange part of it is that early summer is the leanest period of the year for these improvidents, for the winter students have departed and the summer session attendants have not yet arrived.

Army Studies Airplane Equipment for Camping
Washington.—Airplane camping equipment to provide for field expeditions by air is being devised by the army air corps. Secretary of War Good has directed Maj. Gen. James E. Fechet to initiate a study of the equipment question, with a particular view to lightweight sleeping bags, camping stoves using gasoline fuel, and "tents" to fit over the lower wings of an airplane to provide shelter. All these must be light and most compact, for storage in the plane.

Mayor Tyson Busy Man With All His Positions
Denmark, Tenn.—Mayor T. H. Tyson is a busy man. He serves as a notary, justice of the peace, road supervisor of this section, farmer, miller, substitute rural mail carrier, a physician of sorts, and as a side-line sells tombstones. He is also chairman of the Sons of Rest.

First Fag Starts Fire
Philadelphia.—Smoking his first cigarette at the age of fifty-four, W. W. Cole set fire to his home and was nearly overcome before he rescued his four-year-old niece. Mr. Cole's first smoke was a bigger one than he intended.

Claims Plane Shakes Dishes Off Her Shelves
Syracuse, N. Y.—That a low flying airplane keeps her awake and "shakes dishes off the shelves" in the wee hours of the morning was the complaint made to the police here recently by one housewife.
"It flies so low it wakes us all up and the vibration from the engine shakes dishes off my shelves," said the woman, adding that she wanted "something done about it." The sergeant promised to do his best, though as yet there are no "air cops" on the force.