

Vogue for Tweed Apparel

By JULIA BOTTOMLEY



Ditto, ditto for tweed, says the mode, and with increasing emphasis. Ensembles, coats, suits and street frocks issuing forth from the ateliers of noted French couturiers all continue to accent the vogue of tweed. Wherefore, no one who makes any pretense of keeping up with the mode may expect to go tweedless this season.

Novelty, both in color and patterning, is the key which unlocks the door to chic, not only for tweeds but for all new autumn and winter woolsens. Quite an outstanding feature, and one of such charm, is the presence of white in "last-word" worsteds, especially tweeds.

Wonderfully effective are the 1929 tweeds which are nubbed or flecked, or perhaps plaided, checked, chevron or herringbone-striped with white or in some instances light yellow. To heighten their charm, costumes and wraps of these tweeds are intriguingly furred with white or egg-shell caracul, if not with white fox, or perhaps showy badger or fish.

As one stands at the threshold of autumn, not only does one's fancy but one's need turn in the direction of a suitable and practical wrap. To this call the sports coat expressed in terms of tweed gives immediate

HINTS FOR HOUSEKEEPERS

- Sunlight yellows white silk.
- Eggs are a balanced diet, rich in protein, fats and minerals.
- Cottage cheese is a valuable meat substitute, especially in summer.
- The child who is tired, irritated or unhappy at meals cannot digest its food properly.
- To keep parsley fresh, sprinkle it with cold water, put it in a tight fruit jar, and keep it in a cool place.
- To pack silk dresses in a traveling bag, put crushed tissue in the folds and in the sleeves to prevent wrinkles.
- To keep the color, flavor and nutrients in green vegetables such as string beans or asparagus drop them into boiling salted water and cook until just tender in an uncovered kettle.

Cream Cheese in Sandwiches

(Prepared by the United States Department of Agriculture.)

Neufchatel or cream cheese is used in both the rolled and the fancy sandwiches illustrated. The rolled sandwiches are spread with cream cheese mixed with finely chopped watercress. Chow chow, chili sauce, or any other desired pickle mixture might have been used with the cheese in place of the watercress. Another good spread for these sandwiches, suggested by the bureau of home economics, United States Department of Agriculture, consists of equal parts of soft cheese, chopped olives, pimientos or green peppers, and nuts. Any two of these may be used with the cheese. Add salt and a little lemon juice if liked.

The bread for rolled sandwiches should be fresh and elastic in texture, so that it will not crumble or break when rolled. Spread the sandwich mixture on the cut end of the loaf, and then with a very sharp knife, cut off the thinnest possible slice, roll it up, and trim the ends. Use cutters of fancy shapes such as hearts, clovers, stars, and others for the flat sandwiches. In spreading these, do not put filling too near the crust or parts likely to be trimmed off.

Many different chopped vegetables may be worked into cream cheese.

she takes her morning walks along Hollywood way.

One cannot select anything smarter than black and white, according to the verdict of French stylists, unless it be brown and white, for browns of every degree lead in the new color card. Brown tweeds, brown knitted novelties, brown velvet, brown satin, all give a beautifully brown aspect to the new autumn modes.

If you are wanting to know what colors come next in the list of featured new colors, dark green and wine shades is the answer. Tweed cloakings, especially, make a fascinating play on these ultra-smart shades. Often a basic green or red is blended with harmonizing tones with a soft, hazy colorfulness that is most beguiling. Wherefore it is only fair to conclude that the prestige of the new coats is largely a matter of their materials. This is true to an unprecedented degree.

answer. To prove it we are showing this picture of Kathryn Crawford, a shining light among universal players, who wears this stunning black-and-white plaided tweed coat when

"Now we both know who we are, and we both know who each other is," said Mr. Mountain Lion. "We know that we are called the Mountain Lion family or the puma family, and that both names are correct."

"We know so many things," said Mrs. Mountain Lion.

"That's so," agreed her mate. "I am not just sure what all the things are that we do know," said Mrs. Mountain Lion.

"Neither am I," said her mate, "but I don't suppose it makes much difference."

"It might, of course, if anyone came up to us and said:

"What are all the things you know?"

"Do you suppose," said Mr. Mountain Lion, "that anyone would be so rude as to come up to two perfectly nice animals and ask such a question?"

"They might," said Mrs. Mountain Lion.

"Horrors," said Mr. Mountain Lion. "Horrors, indeed," said Mrs. Mountain Lion, "but they might."

"I don't think it would be fair," said Mr. Mountain Lion. "It would not be nice for us to go up to anyone and say:

"How much do you know, or what do you know?" It would be very rude.

"No one wants to show how little he knows, though everyone wants to show how much he knows, and when asked how much it might appear very little."

"You talk as though you didn't know much," said Mrs. Mountain Lion.

"But I know a great deal," said Mr. Mountain Lion.

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MOST CAKES ARE MADE AT HOME

Cake making is one field in which the American housewife has not yet surrendered to the commercial baker. The bakers have taken over a large proportion of the bread baking of the country, but the cakes the country eats are predominantly of home manufacture.

The bakers here have a wide opportunity for expansion of their business. Baking specialists of the United States Department of Agriculture, however, inform the baker that "not only must he make cake that is good and yet relatively inexpensive, but he must also convince the housewife that the cake made in the kitchen, like the bread, is as good as that made in the home, and possibly better."

Fairy Tale for the Children

By MARY GRAHAM BONNER

"My dear puma mate," said Mrs. Mountain Lion, "what would you do if anyone did ask you how much you knew?"

"I would pretend I was asleep," said Mr. Mountain Lion.

"That's a bright idea," said Mrs. Mountain Lion, "but suppose your ribs

were tickled and you laughed, what then?"

"I'd pretend I was laughing and talking in my sleep," said Mr. Mountain Lion.

"Besides, I very much doubt if anyone came and tickled my ribs.

"I don't think people do that to

mountain lions or to puma creatures.

"But still, if they did, I could say how we belong to the puma family or the mountain lion family, and that we have both names.

"They could see that we were handsome creatures, so I wouldn't have to tell them that."

"I could tell them how quick and spry and clever we are. I could mention how quickly we can run and how easily we can move, and how wonderfully we can climb.

"Oh, we're such good climbers! We're the best climbers in the world—at least of the cat family."

"Then, too," said Mrs. Mountain Lion, "we could tell how we can swim, and how, whenever we come to a piece of water we go right in swimming."

"Water doesn't come in pieces," said Mr. Mountain Lion, smiling sweetly. "We'd better speak of water in some other way."

"We'd better mention whether we came to a brook, or a river, or a pond, or a lake, or what it was, and if it happened to be large enough for us to have a fine swim."

"Yes, we'd better do that," said Mrs. Mountain Lion. "However we really have a good deal to tell about ourselves."

"A good deal, it is true," said Mr. Mountain Lion.

"A good deal," repeated Mrs. Mountain Lion again.

Proper Food for Children



Train the Child From the Start to Like the Right Foods.

(Prepared by the United States Department of Agriculture.)

A child's eating habits can be so formed in babyhood under his mother's wise guidance, that he will simply accept as a matter of course, and really like, all the common foods which make up a satisfactory diet. Later in life these tastes and habits in eating will stand him in good stead, for he will instinctively choose the foods that, in combination, serve as a basis for good nutrition. He will have learned to enjoy variety, to try new flavors and textures, and, socially, to be very much more cosmopolitan and at his ease wherever he goes, than the person who was allowed in childhood to eat what he liked and

reject what he found strange to him.

The normal, rapidly growing child has a good appetite. He comes to the table eager for his meal, and he eats with zest the food set before him. It must, of course, be appetizingly prepared—there must be an appeal in its appearance, its odor, and its flavor—but if the mother knows her job of preparing suitable food properly, it will be eaten as a matter of course.

The bureau of home economics, United States Department of Agriculture, makes these suggestions about the early training of children's food habits: Accustom the child early in his life to a variety of foods, one by one. By the end of the first year the baby should have been given repeatedly eggs and some of the more usual fruits, vegetables and cereals, as supplements to his principal food, milk. Start with small amounts and increase the portion gradually. Allow the baby the chance to learn the flavor and texture of one new food before another one is introduced to him. He may object to new foods at first. It is not uncommon for a baby to spit out the first few mouthfuls of any food that is strange to him. He has to get used to new tastes, different temperatures, strange textures, and to new eating utensils. Changing the baby's diet from liquid to semi-solid, and finally to solid foods must be done step by step. Long before he gives up the bottle or the breast teach the baby to take water, fruit juice, cereal gruel, and strained vegetables from a spoon and then from a cup. Make these gruels and purees thicker in consistency until the child is prepared for the next step—mashed and scraped or finely diced fruits and vegetables. Even the young baby gets hard toast or zwieback to exercise his gums. In this way he gradually learns to chew and swallow foods of different texture and consistency so that by the age of one and one-half or two years he has left baby foods behind him.

Meals for children of any age should come at regular hours and there should be no distractions during the meal. Serve the very young child only one or two foods at a meal; too much variety at once bewilders him.

Nugget of Wisdom

Let us be of good cheer, however, remembering that the misfortunes hardest to bear are those which never come.—Detroit News.

Some Timely Food Suggestions

By NELLIE MAXWELL

Because so many housewives serve fish to their families on Friday, all others when they wish to have the delectable delicacy fresh and firm, know that that is the day to serve it.

The markets depend upon whether the salt or the fresh water fish are most obtainable. One can find in almost any locality in our country fresh, smoked, salt or pickled fish. In small places quite removed from fresh water or salt, the canned variety is always available.

Different kinds of fish may be used with these same recipes: **Halibut Supreme.**—Boil one and one-half pounds of halibut in enough salted water to cover well, until it flakes easily, with one small chopped carrot, one teaspoonful of minced onion, and a bit of bay leaf. Drain, flake and lay in a shallow glass baking dish well buttered. Pour over a rich well seasoned cream sauce to which some nippy cheese has been added. Top with buttered crumbs and brown in a hot oven. Accompany with: **Celery Salad.**—Stew the hearts of celery in boiling salted water to cover, until tender. Drain and cover with a french dressing seasoned with paprika, while the celery is still hot. Let stand until cold and serve with the fish.

While tomatoes are plentiful make this sauce in quantity:

Tomato Sauce.—Fry a good thick slice of salt pork diced into very fine pieces, add a tablespoonful each of minced onion, carrot, celery and sweet pepper; cook, stirring for five minutes. Add two quarts of ripe tomatoes, a bit of bay leaf, a clove, a sprig of parsley and cook for half an hour. Rub as much as possible through a sieve, reheat, add salt, pepper, cayenne, sugar and a tablespoonful each of flour and butter; cook until smooth.

When preparing coffee, first buy a good brand, have it ground not too fine to make it muddy when served; use one tablespoonful to each cupful of water and one extra cupful of water for evaporation. The usual amount of coffee to serve is counted as a tablespoonful for each cup and an extra one for the pot.

Coffee is made in various ways—boiled, percolated and dripped. No matter what method is used in its making it should not be allowed to stand, be warmed over and served again, as such treatment ruins the flavor. The custom of serving a "demi tasse" or coffee cocktail before breakfast, which originated in the South, is becoming very popular all over the

country. Many railroads and hotels make a practice of serving their patrons the demi tasse, as they find it has a good effect on the morning disposition and enhances the enjoyment of the meal that follows.

Here is what the experts say about making coffee:

"Boiling coffee cooks it. It has received all the cooking it needed in the roasting process. Boiling serves to dispel the delightful aromatic qualities of the coffee in the air and to extract the bitter properties which should be left in the grounds. All the fragrance should be retained. In percolating the coffee, water comes in contact with the coffee at too low a temperature to extract full the aromatic substances. The repeated contact of the liquid and grounds dispels fragrance and extracts undesirable elements. The strainer will not hold fine pulverized coffee so a coarser grind must be used."

How to Make Drip Coffee.—Utensils for making coffee by the drip or filtration process are obtainable in many forms. If the filter bag is used it should be large enough to permit a thorough flow of water through the coffee. A teaspoonful of coffee to the cup of boiling water and the boiling water should be poured through it. Be sure the water has reached the boiling point. Coffee prepared in this way may be kept hot for half an hour without destroying its flavor.

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Community Building

Growth or Decline of Town in Citizens' Hands

A town is a business—your business. You are a part of that business the same as an employee is of an industrial plant. Your bread and butter depends on the continued growth and prosperity of that business, and regardless of your station in life—regardless of the job you hold, the work you do or the business you are in, you are responsible.

As an employee of a manufacturing plant you are a part of it; you must do good work, you must be sold on the product made or you are fired. The better the work you do, the more you make. As a part of your town, the same is true.

You should know about your town—it is yours, and what you do goes to make it a good town, a progressive town, or—a bum town. You may think your town is not a good town—maybe it isn't; maybe it is "old-fashioned," maybe it has "just grown"—but what have you done to make it any different? A town is just as big as the people in it, and you are the people!

It is not the opinion and habits of the few shining lights that make a community. True, there must be leaders, but when big industries consider your town for location of a new factory, investment in present enterprises, etc., it is the people in general they are most interested in—you and all the other people like you.—Anderson Herald.

Up to Town Merchants to Meet New Conditions

The Southwest merchants in council in Kansas City reached certain collective conclusions as to adapting themselves to changed and changing conditions of trade. They are going in for collective buying, after the manner of the chain stores. They also have learned the chain-store lesson of attractive stocks, attractive fronts and attractive show windows.

When town merchants combine on a policy of sprucing up, of orderly and inviting display, the effect will be seen all along Main street. Furthermore, this effect will be contagious. If the community spirit is right, the sprucing up will become general. It will affect the homes, the grounds and the condition of the streets. And when everything works out harmoniously, such a town, which is sure to be on one or more good roads, will be enticing to the motorist. A rundown town or village offers no inducement for the tourist to tarry.—Kansas City Star.

Build With Eye to Beauty

It is a common sight in residential sections of our cities to see unsightly rows of houses of the type which are built by the mile and sold by the foot. They are identical in design, planning and setting. If careful attention had been given to the fundamental principles of good planning and designing, these same dwellings could have been built with far more pleasing results and at no greater expense. Those who build small houses become responsible not only for creating the desire to build attractively and economically, but also for preserving the ideals which lead people to build beautiful homes with loving hands and eager hearts.

"Working" Through School

The co-operative high school has been worked out very satisfactorily in certain communities. The funds for this type of school are obtained by appropriation from the tax moneys, just the same as any other public school. The advantage of a co-operative school is that a boy may go to school so many days each week, and then work the rest of the time. This is usually managed by two students to the job. While one is working, the other is studying, and vice versa. In this manner the employer gets full time, and the student gets an equal opportunity for work and study.

Minnesota Zoning Law

A zoning enabling act authorizing the regulation of the location, size, use and height of buildings, the arrangement of buildings on a lot, and the density of population in all cities of the second, third and fourth classes and in all villages, and the adoption of comprehensive city plans pursuant to such regulation was enacted by the Minnesota state legislature at its recent session.

Environment is Important

Today there is an ever-growing demand for the same care and thought in the setting and environment of the house as in the house proper, so that the whole may become a residence in which the out of doors is as fully enjoyed as the interior.

Lawn Important Factor

No matter how much money is spent to make a house attractive through remodeling the exterior, it is impossible to get a thoroughly good looking job unless the lawn too is given proper attention.

Town Advertising

More than 100 American cities and communities are advertising their attractions as residential, industrial, resort and convention centers.