Sandman Story for the Children

\$.... Freddy Cole looked at his sailboat | "You frighten those creatures almost | helping his mother do the homeliest and then looked at the weather. The out of their wits." | of tasks. He was loyal to his friends and then looked at the weather. The sallboat looked well, the weather did

Freddy's home was along the coast where sallboats were often hard to manage and where the weather did exactly as it chose—even more so than it did anywhere else—so it seemed to those nearby.

Freddy had been sailing all through the early spring and summer. He had learned to manage the boat well and he was well aware of this.

Not only had Freddy learned to sall the boat but he had learned to drive his father's automobile. He did this well, too, though with none too much regard for those along the highway. To be sure, in the part of the world

where Freddy lived the highway was never very crowded, but if a partridge did wander out upon the road it was all it could do to get back to the woods in time-or if a cow meandered along it was no easy matter to get out

of Freddy's way. Freddy rather prided himself on just being able to miss objects when he "I missed that chicken by a feath

er," he would say with pride. "But that's not fair," his best friend Harold Grant would answer.

CHOCOLATE CUSTARD DESSERT

Soft custard flavored with chocolate is a more delicious and richer dessert than the chocolate cornstarch pudding which is the only kind of chocolate pudding many people know. It is not necessary to serve cream of any sort with this custard, but a little whipped cream on top is undoubtedly good. The directions below are from the bureau of home economics.

% cup sugar 4 eggs

1 squares unsweetened chocolate.

Heat the milk, sugar, chocolate and salt in a double boiler. Beat the eggs slightly and pour some of the bot mixture into the eggs. Mix well and add to the remaining milk. Cook, stir-ring constantly until thickened. When cool, stir in the vanilla and chill thoroughly. If left overnight the custard comes thicker. Serve plain or with a little whipped cream over the top.

********* HINTS FOR HOUSEWIVES

****** Wenr a pair of cheap cotton gloves when you dust and clean. They will help to keep your hands soft and

Regular daily cleaning prevents those dreadful upheavals of housecleaning at longer intervals and keeps the home looking immaculate all the

Useful storage containers for fruits and vegetables are racks of wire which bein to ventilate the food and make it easy to note and remove any which may show signs of decay.

"Aw-what do they feel-just so long as they're not hit they are all right."

"But it's not fair," Harold would persist. "They're not used to auto-



Learned to Manage the Boat,

mobiles and suddenly you scare them so they go back to the field or the woods panting with fear."

"They'll all be killed sooner or later." Freddy would reply.

"Let them be happy, then, while they live." Harold would answer. "Ah-don't be so soft," Freddy would answer.

There were many nice qualities bout Freddy. He was generous, anything he had he shared with others. He was not afraid of bard work. He helped his father, nor was he above

When one grows up with moun-

which to measure one's self, one's

importance becomes amusingly small.—Margaret Prescott Mon-

Salting, smoking and pickling are

to be reminded that

these methods will apply

to fish as well as meat

It is a very poor mar-

ket that cannot furuish

fish at least once a

week. Fried, boiled and

baked fish are too well

known to discuss, yet

these methods are the

so well known that one only needs

most often used, while other more

Scalloped Fish .- Take a well-cooked

fish, preferably by boiling, remove the

skin and bones and flake. Rub to a

smooth paste two tablespoonfuls of

butter, the same of flour; when well

blended add one pint of milk and cook

until the sauce is smooth, stirring un

til well cooked. Add the fish, season

with sait, pepper, finely chopped pars-

tey and onion, a little table sauce, and

place in a baking dish; cover with

buttered crumbs and brown in the

oven. Or, this dish may be served on

Fish Mousse.-Steam fish until ten-

der-about thirty minutes. Prepare a

rich white sauce using a tablespoon

ful each of butter and flour and a

cupful of rich milk or thin cream;

buttered tonst.

agreeable ways of serving are slight

ed. Here are a few suggestions:

of tasks. He was loyal to his friends and never talked against others.

But there was a cruel streak run-ning through him which worried Harold and bothered him.

At times Harold would argue with himself that Freddy was not really cruel-he was just thoughtless and so full of energy and strength and the joy of excitement that he didn't stop to think. And yet it was cruel to make any creatures suffer. Perhaps Harold, was, as Freddy said, soft, but he wished he could make Freddy softer, too. Freddy could do things so supremely

well. He caught on to things at once. He had learned the hang of the automobile at once, he had learned to sail the boat so quickly and with such skill. Harold envied him for his cleverness and quickness.

But later on Freddy learned, and admitted it, too, that courage was not trying to bully some one more helpless than himself.

Courage was something far more important than that. It was being brave when unexpected dangers came up. It was being willing to admit fear but not let it get the better of you. Oh, Freddy learned what real courage was, and it was Harold who taught it to him-though Harold never

sald a word about it. And the younger boys in that place learned, too, something of what cour-

age really, really meant! (© 1929, Western Newspaper Union.)

Food for the Family Table

two cupfuls of flaked fish, add the

snuce, the beaten whites of two eggs,

a tablespoonful of melted butter,

minced parsley and onion, sait and

pepper to season. Mix all well and

place in a mold. Chill, serve unmold-

ed on a platter with any preferred

Creamed Smoked Fish .- Take two

cupfuls of rich milk, mix with two

tablespoonfuls of flour and cook until

smooth and thick, then add butter.

salt If needed, one cupful of smoked

fish finked. Serve hot on buttered

Fish Portugaise.-Take five or six

even silces of any firm fish, season

well and place in a baking pan with

three tablespoonfuls of butter, two

tablespoonfuls of olive oil, two

chopped onions or a clove of garlic

fried lightly in the butter. Add five

tomatoes or the equivalent in canned

tomatoes, a tablespoonful of minced

parsley, two tablespoonfuls of par-

bolled rice, one pint of water, with

a cupful of any good fruit juice.

Bring to a bell and simmer on the

back of the stove twenty minutes.

adding more fruit juice and water if

Smoked Fish Pattles.-Take two

cupfuls of smoked fish put through

the food chopper, two cupfuls of

cracker crumbs, one egg and one half

cupful of cream or milk. Make into

parties and fry in equal parts of but-

ter and lard until well browned. Serve

sauce.

tonst.

needed.

cook until smooth and thickened. Take | on a hot platter garnished with pars-

cupfuls of

Convenience in the Kitchen



Convenient Kitchen and Pass Closet.

(Prepared by the United States Department of Agriculture.) An arrangement that is very frequently recommended for making the kitchen convenient is to have a pass

Chicken is always the favorite meat

meat; it is so adaptable

Chicken a la Italy --

Simmer slowly one

minced green pepper

half a cupfut of mush

rooms in three table

spoonfuls of butter, well

covered for five minutes.

Add one and one-fourth

minced chicken, three

to any luncheon or din-

to serve when one desires a delicate

ner menu.

fourths cupful of minced ham, one

half teaspoonful of paprika; cook

together three minutes. Add three

fourths cupful of spaghetti, one-half

a pimento, two cupfuls of cream, and

a teaspoonful of salt. Cook four min

utes. Mix the yolks of three eggs

with two tablespoonfuls of cream and

stir into the mixture. Take off the

Sea Food Salad .- Take one package

of lemon flavored gelatin, add one

cupful of boiling water to one-half

cupful of chill sauce, one tablespoon

ful of vinegar, two drops of tabasco

sauce, one teaspoonful of worcester

shire sauce, two tenspoonfuls of grat

ed horserudish, add enough cold wa-

ter to make a cupful; add to the gel

atin, chill, and when slightly thick

ened fold in two cupfuls of lobster

meat, shrimp or shredded crub. Un

mold if in individual molds, or cut

into squares or oblongs. Garnish

with a spoonful of mayontalise on

Tripe a la Creole.-Those who like

Cut three cupfuls of tripe into

pleces two inches long and one inch

tripe are usually very fond of it. Here is a good recipe which you will

lettuce or cress.

sprigs of water cress. Serve

fire and serve at once.

the dining room and kitchen. This plan can be made particularly compact when the sink and drainboards are placed at right angles to the pass closet on an outside wall so that a window may be located above the sink for light and ventilation. In the house where the photograph was taken by the United States Department of Agriculture, the stove is placed on the connecting wall next to the pass clos-With a minimum of steps, food can be prepared at the sink and put on the stove or in the oven to be cooked. When done, the platters and vegetable dishes can be reached with

closet in the connecting wall between

cooking.

A well-arranged kitchen has all the major equipment placed so that work is routed from one center to another in a logical way and with no unnecessary steps. By thinking carefully how each part of the work is done it is sometimes possible to rearrange one's kitchen equipment and make it more convenient without extensive structural alterations.

A Palatable Entree

Rice mixed with a cupfut of cold tomato or even left-over tomato soup. well sensoned, sprinkled with cheese and buttered brend crumbs and baked till brown, appears as a palatable entree. It can be utilized for croquettes, drop cukes, for a thickening to soup and stews; it may be carried, worked into left-over ment disties, and

wide. Put into a pan and place in the oven to draw out the water. Cock sible for the tree to withstand the spoonfuls of butter, one chopped mushroom, one-eighth of a green pepper also chopped, one tablespoonful of flour, one-half cupful of stock and one-fourth cupful of drained tomato, Cook until boiling, then add the tripe and cook five minutes.

(St. 1925 Western Newspaper Union.)

out extra walking about and the hor food dished on the counter and passed at once through the closet to be taken out on the dining room side. The sink is within reach for those foods which must be drained immediately after

even added to ice cream.

Black and White in the Mode

By JULIA BOTTOMLEY



Anything is apt to happen in the name of fashion this season—even that, for instance of a handsome black yelvet cont, like the one in the picture | black-and-white question. The whole

which flaunts a black fur cuff on one sleeve, a white fur cuff on the other, and a collar that goes afty-fifty on the trend of fashion is just like thatsimply thrilling through and through with its chic, charm and striking orig-As is the case with so many of the

new fashions, the cont illustrated highlights the black-and-white theme. And though the idea in Itself is ageworn, the interpretations as given this season are utterly and refreshingly different from those which have gone before.

All through the scheme of things fashionable one sees the somberness of black happily relieved by white, Especially is a play being made on combining black furs and white furs. For instance, a seal or black velvet coat is enlivened with perky bows of white ermine or lapin, and usually the black hat boasts a single or a series of corresponding white fur bows.

With a black velvet jacket suit milady wears a white crepe satin blouse, or one of glistening white transparent velvet if her pocketbook so allows. This effective black-and-white costume she tops with a snowy angora or white chenille-crocheted toque. Her boutonniere is, of course, white, the newest thing being to substitute a cluster of little black-and-white ermine tails for flowers, with a corresponding ermine motif on her hat.

The latest message from Paris which has to do with black-and-white, is t'int of flat white fur embroidered with black chenille. Wonderfully effective are the ensembles which line the upstanding collar of a black velvet coat with snowy ermine or lapto, the same showing in bold relief a flower-patterning handworked with black chenille. To this the designer adds white fur streamers, their scarf ends also elaborated with black hand-stitchery.

(ft), 1929, Western Newspaper Union.

Planning the Christmas Fund

(Prepared by the United States Department |

Every fall about the time school reopens the newspapers begin to heraid, especially in their advertising columns, the approach of the Christmas senson. "Only so and so many weeks before Christmas"; "Do your Christ mas shopping now"; "Mail early for Christmas," and so on. But none of these captions are of the slightest use in helping us to get the one means of carrying them out-enough money to spend for gifts. The assumption is that one has it.

Of course there are a good many thrifty thousands who have been educated by "Christmas Savings Clubs" and similar movements to tuck away a small sum regularly for fifty yeeks of the year. They begin early in December to save for the next year and about Thanksgiving time are rewarded for their regularity by a substanthat bank check. There are countless others, however, who spend as they go, and who find themselves unlikely to do much about Christmas unless a financial miracle happens. How are they to find the wherewithal to celebrate the holidays and give remembrance even to their nearest and dearest with Christmas but a few mouths distant?

In most families the need can be met best in the way other large needs are met, suggests the bureau of home economics. Assuming that one is interested in that type of Christmas giv. ing which is dictated by affection and that therefore the kindliness and

thoughtuiness of the remembrance is more important than its intrinsic value, it is possible to fix on a minimum sum which will be necessary. How many weeks are there between now and the last available shopping date? Then figure out: How much regular saving each week will be obligatory to have your minimum sum in hand by that time? Three dollars? Five! Where can you get it?

You have only so much money. If you have this you cannot have that. Your Christmas saving must be the result of doing without something else, of many small economies, sacrifices, and here and there, better management. Get into the habit of scrutinizing all the activities and purchases of the household. Have the other members of the family do so also. How about the ones who leave lights burning unnecessarily? Or the gas heater running too long? Which ones are careless about their clothes, re quiring much pressing and cleaping? What about the cost of foods charged and delivered compared with those on the cash-and-carry plan? Even two cents saved on each article bought from the grocer will mount into doliars in a month. What services have been bired that you could perform courself? Could you save by doing more sewing? What dothing could be made to serve a little longer by repair or remodeling? How often do you, or others in the family, indulge in unneeded sodas and sundaes or in recre; ations of temporary satisfaction that could be omitted?

Industrial Center Made

Into City of Gardens

Essen, the city of smokestacks, the tron and steel center of Germany, has been converted into a city of gardens by a system which has aroused the envy of many other towns and made It the antithesis of the general conception of what a mill town looks like.

Careful city planning has been partly responsible for this result, but a farsighted policy by Alfred Krupp, founder of the famous steel works, is also entitled to much credit. Decades ago Herr Krupp set aside comfortable one-family houses for his workers, and the city has been laid out in such a way that the mills are confined to one section, business houses and office buildings to another and residences to a third.

In this third section gardening has become the favorite family sport. The municipality has encouraged this by setting aside tracts of land and any citizen can lease a plot with a tool shack on it for a ridiculosly low rent. There has grown up a wholesome rivalry as to who among the 480,000 inhabitants can produce the best flowers or vegetables.

A garden fair was laid out in a tract of 57 acres. Some 70,000 rose bushes, 30,000 dahlias, uncounted thousands of other flowers and shrubs in profusion were planted there. Artistic skill was used in the grouping. but the scientific gardener's craft also was used to create an object lesson for other cities.

Ugly Wayside Stands

Should Be Abolished

Signboards are not the only nulsances which may destroy the beauty of a scenic route. In the western states, where distances are great between towns, it is almost necessary that there be wayside stands where motorists may purchase supplies en route. Many of these stands are ugly shacks, hastily thrown together for summer use only.

In 1926, during a visit to the na-tional parks, Mrs. John D. Rockefeller, Jr., was impressed with the need of beautifying American roadsides, especially those leading to the national parks. Accordingly she organized a contest, with an annual prize of generous proportions, for the most attractive wayside stand. She also estabtished a plan board of architects, which will furnish plans and designs for wayside stands without cost. This is an entirely new approach to the problem-one which appears to be offective in several areas. I note from reports of state highway commissions of several eastern states that they believe the tendency is in the direction of more attractive and well-kept way. elde stands.-Herace M. Albright, in the Saturday Evening Post.

Proper Tree Protection

Not long ago a tree lover in Missouri took out \$500 in Insurance on a fine old tree that stands in his yard. He values that tree highly, But there is another form of insur-

ance that probably would be of more real benefit to the tree. That is an investment in the tree which will insure its longer life and make it poselements against which it must ligh for existence.

Many trees are structurally weak. Usually the greatest danger is with trees which have sharp forks. The upper branches get heavier and heavier as the tree grows older. Finally the weight is too much and during a storm, or even on a still day, the branches will snap or the fork split down, leaving the tree disfigured and permanently ruined as a thing of beauty.

D:ties Before Architect

"The architect is a citizen who is respected in his community, who uses not only his brain but his eye and his hand, and he has numberless oppor-tunities to help bring the kingdom of beaven to help upon earth," says Fred-erick P. Kepnel, president of the Carnegle corporation.

"He can do it by the creation of beauty, by participation in community enterprises such as town and regional planning and the development of parks and parkways. He can do it by seeing that the elements of the art are not neglected in the schools, " "He can do it by organizing groups

of people to create objects of beauty. and there are many more groups of this sort than is generally realized."

Beautify the Highways

"Make Missourt Beautiful" wouldn't be entirely satisfactory as a slogan for beautifying the paved highways, that now cross the state. Missouri is ben itiful, but its roadways might offer opportunity for beautification. Trees. may be planted and at many points, flowerbeds laid out. This example should induce thousands of private property owners to beautify their own frontage, -F. H. Collier in the St. Louis Globe-Democrat.

Ready to Help Buy Home

Ready assistance awaits the man who wants to own a home. Your employer, your banker, your contractor, your realtor and your builder are ready to help you give your family the many advantages and savings that come with owning a home.