

Fairy Tale for the Children

By MARY GRAHAM BONNER

"You're all to appear this evening," said the Fairy Queen, "just as old Mr. Moon peeps up behind the hill."
 "He'll try to come up behind a low hill and then hide for a little while behind a higher one."
 "But just you wait until he is really and truly up in the sky. For we need him."
 "We're to have all the stars, too, for the stars must come to a Fairyland evening party."
 "We'll all be there on the moment that Mr. Moon is really up in the sky."
 "And are we to ask any others to the event?" the little Fairies asked.
 "Oh yes," said the Fairy Queen. "You must ask the Elves, the Gnomes, the Brownies, our old friend Mr. Giant, and Witty Witch."
 "We'll go off and ask them right away," said the Fairies.
 "Come back soon again," said the Fairy Queen. "We must get things ready. I've lots of schemes."
 Soon the Fairies came back from giving their invitations.
 "They'll come," the Fairies shouted.
 "Goodie," said the Fairy Queen. Then they planned for their party.

They made castles out of the autumn leaves, they made rooms and front porches and ballrooms and banquet-halls.
 Oh, such a beautiful party as they made.
 At last everything was ready. They had big courts and courtyards and soon the stars came out and shone down on their work.
 Mr. Moon came out and winked his right eye. As the guests arrived they could see the wonderful preparations for the party but they could not see the Fairies.
 Soon the Fairies arrived, and how do you suppose they were dressed? They wore costumes made out of pumpkins—or rather they wore splen-

mixed up and not marked out into rooms and courtyards at all!
 So what do you think they did?
 They had a bonfire. A glorious bonfire. And as they danced around the bonfire they sang:
 We belong to Fairyland,
 Heigh-ho, heigh-ho,
 We belong to Fairyland,
 Heigh-ho, heigh-ho!
 We belong to Fairyland,
 Yes, it's really so,
 You behold our bonfire glow,
 Are we happy? Yes, or not?
 Yes, yes, yes,
 Heigh-ho, heigh-ho!
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Soon the Fairies Came Back.

did pumpkin girdles, and the Fairy Queen wore a dress of autumn maple leaves which was very beautiful.
 Then they played games, they played old-fashioned games and they made up new games.
 They had refreshments in the rooms made of autumn leaves, and before they had finished all the leaves were

HOW TO WASH SILK GARMENTS

Silk manufacturers have given considerable attention to the matter of dyeing their products in such a way that they can be washed. While it has been found possible to use certain dyes that will withstand high temperatures, the silk itself suffers if put into too hot water. Both colors and fabric come out best when lukewarm water is used for washing.

The bureau of home economics of the United States Department of Agriculture gives these directions for washing silk garments of any kind: Use lukewarm and neutral soapsuds. Do not rub hard. Squeeze and work the garments in the suds. Do not twist the fabric. Rinse thoroughly in water of the same temperature, and remove the water finally by squeezing and patting between dry towels. Dry as quickly as possible, but never in the sun. Silk hose should not be ironed, and many other knit silk garments do not need pressing. For crepe de chine and other woven silks, use a warm, but not hot, iron, and protect the fabric with cheesecloth. The fabric should be evenly damp, but not wet. To keep pongee silk from spotting, iron it dry.

May Save Paper Parasols

Chinese paper parasols, once popular in this country until Americans turned against their odor and their propensity to wilt in the rain, may be saved by Americans. Chinese students of American universities are trying to find a deodorant for the oil used on the parasols, and treated American kraft paper is hoped to make them more durable. Four years ago half a million Chinese parasols were carried in the United States; now there is practically none.

Some Timely Food Hints

By NELLIE MAXWELL

Spiritual achievements are the consummation of holy aspirations. He who lives constantly in the conception of noble and lofty thoughts, who dwells upon all that is pure and unselfish, will as surely as the sun reaches its zenith and the moon is full, become wise and noble in character, and rise into a position of influence and blessedness.—James Allen.

The common foods so often spurned are most appetizing and tasty if nicely prepared. There is no dessert more delightful than a well made Bread Pudding.

Bread Pudding.—Spread three slices of stale bread with butter and a generous layer of marmalade; cut into quarters and place on the bottom of a greased, shallow baking dish. They should cover the bottom, but not overlap. Scald one and one-half cups of milk, add one-fourth cup of sugar, two eggs lightly beaten, one teaspoonful of vanilla or other flavor to taste, one-fourth teaspoonful of salt and cover the bread slices. Sprinkle one-half cupful of co-

conut over the top and bake in a slow oven.

Rice Pudding.—Wash one-third of a cupful of rice, put into a buttered baking dish with two-thirds of a cupful of brown sugar, one-half teaspoonful of salt, one-half cupful of sliced dates and one quart of milk. Stir, in a moderate oven, every fifteen minutes during the first hour of baking. Serve hot with a hard sauce, or cold with whipped cream.

Scalloped Potatoes.—Cut three or four potatoes very thin, place in layers in a baking dish with a cupful or more of chopped cooked beefsteak. Repeat, add salt and pepper, any gravy or butter for seasoning and a bit of shredded onion. Cover with milk to moisten well, bake in a moderate oven until the potatoes are well done.

Egg Sandwich.—For a hungry man or boy try this way of serving a hot sandwich. Shred a small onion in a frying pan with two tablespoonfuls of butter, cook until the onion is soft but not brown, add the egg and cook carefully. Spread the bread with butter, cover with the hot onion and egg.

Should Clean Out Waste Traps



Cleaning Out a Sink Trap.

(Prepared by the United States Department of Agriculture.)

It is advisable to clean out sink or laundry tub waste traps from time to time. Dirt collects in the bottom of them and grease adheres to the sides

of the pipes. It is not hard to unscrew the cleanout plug and wash out any obstructing matter or pull it out with a wire bent to form a hook, says the United States Department of Agriculture. Grease, hair, or lint, can often be scraped out with a stick when the trap has been opened. Coffee grounds are among the commonest sources of stoppage at the trap. Melted wax used for sealing jelly glasses finds its way into the trap, and when hardened is another frequent cause of trouble. Small obstructions are often forced down or drawn up by the use of a simple rubber force cup, sometimes called "the plumber's friend," costing 30 to 50 cents. The cup is placed over the fixture outlet and the fixture is partially filled with water. The wood handle of the cup is then worked rapidly down and up, causing alternate expulsion of the water from beneath the cup and suction upward through the waste pipe and trap. Chemical solvents are sometimes needed to free the pipes. Caustic soda or potash are sometimes used. Directions for their preparation and use may be found in Farmers' Bulletin 1426-F, "Farm Plumbing."

plnt of cold water five minutes and dissolve over hot water. Add two quarts of orange juice, one-fourth cupful of lemon juice, two cupfuls of sugar, two teaspoonfuls of grated orange rind, one teaspoonful of salt. Stir until well dissolved then pour into molds. This will serve twenty-four.

Orange Pie Filling.—This recipe will make four pies: Take four cupfuls of sugar, one-half cupful of cornstarch, one and one-half cupfuls of flour, one teaspoonful of salt, two cupfuls of boiling water, eight egg yolks, one-third of a cupful of butter, four cupfuls of orange juice, two tablespoonfuls of orange rind, one-half cupful of lemon juice, eight egg whites and a cupful of sugar.

Pickles are not only an incentive to the appetite, but because of their spice, acidity and general flavor, help to digest the richer heavier foods of the cold season.
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CAP AND BELLS

ANYWAY, HE KNOWS HIS COWS

During the World war a very patriotic old lady was passing a farmer's barn one day and observed a young farmer boy milking a cow. He looked to be old enough to be in the army, and she was indignant to find him on the farm. He saw her, but didn't stop milking.
 "Why are you not at the front?" asked the indignant patriot, and the quick reply was:
 "Cause that ain't no milk at that end."—Association News.

And Get Me a Paper

The tourist was camping out for the first time in the mountainous West. As he turned in he said to the guide: "Call me about six in the morning."
 The guide looked at his watch, and after a moment, said: "Taint necessary. You give a good loud holler right now and the echo will wake you bout six."

PROFESSIONAL



Judge—Have you ever been arrested before my good man?
 Prisoner—Now listen, Judge! I don't look like no bud jes makin' her debut, do I?

Persecuted Male

The ways that serve a man to hurt, A laundry's favor wins. It pulls the buttons off his shirt And fills it full of pins.

Not a Question of Gallantry

Straphanger (to another who has just given up his seat to a woman)—Good luck, sir. I've been traveling on this line for three years and I've never offered my seat to a woman.

The Other—Then you've never had any manners, sir.
 "No, it isn't that; I've never had a seat."—Stray Stories.

Heart Trouble

"The doctor told me I'd have a tobacco heart if I didn't stop buying cigarettes."
 "Yes?"
 "So I started buying chocolates, and now I have a sweetheart."

WHAT SHE DISLIKED



He—Don't you like my company?
 She—Your company is all right, but I don't care for you.

Adventurers

The Jassica are long-lived indeed; Best sellers seem forlorn. "Robinson Crusoe" still we read, But where is "Trader Horn"?

A Hard Task

Parishoner—My daughter's husband treats her shamefully.
 Priest—But a woman should be obedient to her husband, and follow him everywhere.
 Parishoner—Yes, but she can't do that. Her husband is a chimney-sweep.
 —Karlakuren, Oslo.

True Love

Fond Mother—Are you sure that he loves you and you alone?
 Sweet Daughter—Oh, yes, mother. More then, than any other time.

Logical

When Marion's mother coaxed her to drink her milk, she objected strongly. Trying to persuade her, her mother said, "Why, Marion, your little cousin, Ruth, drinks her milk better than you do."
 Very quickly Marion responded, "Give it to Ruth, then!"—Christian Herald.

Or Extinct

Law Student—What would you call a woman who has nothing to say?
 Attorney—Physically exhausted.

Fur, Chenille for Hat Trimming

By JULIA BOTTOMLEY



Mrs. X—to do is to forthwith order from her milliner a chapeau which likewise is touched with white fur. A cunning black felt, with wee ermine tails ranged across the back brim, like the model shown to the left in this group would be just the thing to perfect the ensemble.

Perhaps the new suit is all black, for according to fashionable Parisiennes, there is nothing quite so chic as black trimmed with black fur. Why not take a piece of the black fur which is left "over over," to your nearest milliner, asking her to "work it in" on the new chapeau. Likely the result will be a handsome off-the-face model into the upturned brim of which will be cunningly worked a patch of the fur in some such manner as is shown to the lower right in this picture.

In regard to tuning the color of the hat to the color of the dress or coat perfectly charming are the crochet chenille hats which repeat the dark green, the deep wine or the radiant brown of the costume. The illustration includes a stunning baby-boonet type (below to left) crocheted entirely of soft chenille. It is an extreme type, we admit, but then there are many other models from which to choose most of them following simple turban or cap lines.

The gardenia-trimmed felt hat at the top is reversible, that is, it is fashioned so that the front may be worn at the back and vice versa—in reality two hats in one.
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Shut Out Temptation

If a man instantly turned his ears and mind away, the assault would be easily repulsed; but as soon as he opens his ears so far as to dwell upon and daily with temptation, he is already well-nigh conquered, and the strife is at the hardest.—John Tauler.

Teach Right Food Habits

(Prepared by the United States Department of Agriculture.)

Training children in the right food habits can be accomplished largely by expecting them from earliest babyhood to like and eat what is set before them. At the same time the mother has definite responsibilities in connection with the child's food. It must be of the right sort, temptingly prepared and served, so that it is attractive in color, odor, and flavor. It must be served at regular times and there must be no interruptions or distractions. Small portions should be given so that the child can clear his plate without discouragement. The mother must especially learn to discriminate between a genuinely upset appetite and mere finickiness.

Lack of appetite, says a specialist in child training of the bureau of home economics, indicates that something is wrong. Constipation, sometimes arising from improper eating, is an all too common cause. Sufficient emptying of the bowels is essential to keeping up the desire to eat. It is encouraged by drinking plenty of water and by the use of vegetables and fruits in the diet. Fortunately, these foods are all good sources of the vitamins that increase the appetite.

Fatigue and approaching illness interfere with the normal desire to eat. The child who is tired needs a short rest without sleep just before the meal hour, and very small portions of food when he comes to the table.

Behavior upsets near or during the meal often destroy the appetite. The frightened, angry, or disappointed child is likely to have no interest in food or to refuse it violently. Parents must handle emotionally disturbed children carefully. Otherwise, refusals will be aggravated, or unpleasant memories will become attached to the foods in that meal.

Allow the ill, tired, or upset child to miss a meal or to eat lightly while he is temporarily out of order, and place no emphasis on refusals at such times. He may need rest or wholesome activity to restore his appetite. If poor appetite persists in spite of all efforts, consult a physician as to the cause.

These situations are very different from obvious devices children sometimes use to avoid eating certain foods or to gain the center of attention. Games to induce eating are fruitless in the long run. Better let the child go hungry for a long enough interval to bring back a normal healthy appetite. Piecing or eating between meals is sometimes responsible for poor appetite and should be consistently discouraged. However, for some children a little light food, such as milk or orange juice and a cracker may be needed as a sort of extra meal about mid-morning or mid-afternoon. When such lunches seem desirable they should be given at absolutely regular times, but if they interfere with interest in the three usual meals they should be discontinued.