

## Government Cites Convenience of Heating Homes With Oil

(Prepared by the United States Department of Agriculture.)

There is widespread interest in the new method of heating homes by burning fuel oil, and many types of oil burners have been designed especially for this purpose. People like the relief from the uncertainty of the coal supply, from tending furnaces, taking out ashes and other dirty work, and the possibility of regulating the heat automatically.

The United States Department of Agriculture has made some investigations of oil burners and fuel oils. These studies indicate that this method of heating is well suited to the requirements of many home owners on account of its convenience and ease of heat control. However, to obtain these advantages, the prospective purchaser must be willing to pay the cost of changing to the new system, and possibly an increased operating cost. Before deciding whether a change to oil burning is desirable, there should be a thorough understanding of different types of oil burners, and of installation and operation costs.

Fuel for oil burners is derived from crude oil after other products have been extracted, and is sold in various grades. The proper grade for use in

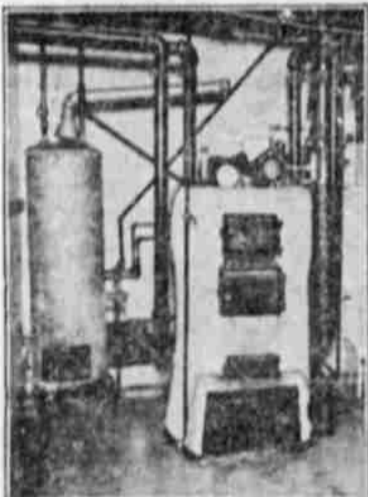
in general these burners are not equipped with automatic control. The atomizing types have a motor and other mechanical devices for atomizing the oil and mixing it with air before delivery to the combustion chamber. They are generally equipped with full automatic control, are less exacting as to the type of fuel required,



Burner Mechanism Almost Entirely Within Furnace.

and are less given to smoking and sootling because of better combustion.

Safety is of paramount importance in any device to be used in the home, regardless of any advantages claimed, no home-owner would be justified in installing a burner that is not reasonably safe. The Underwriters' laboratories have tested and listed many of the burners now manufactured as complying with standards of minimum hazard. Burners that have been so tested bear a mark indicating the fact. However, the absence of such marking does not necessarily mean that a burner does not comply with the requirements of the Underwriters' laboratories. There are on the market a number of burners which have not been submitted for test or which are now on the waiting list.



Burner Projects in Front of Furnace.

any case is determined by the type of burner in which it is to be used. The vaporizing type of burner requires a light oil which costs more per unit of heat than the heavier grades, and

## Household Hints

A vacuum cleaner is excellent for cleaning automobile upholstery.

A child who is worried, irritated, unhappy, or over-tired at meal time cannot digest his food properly.

To eat raw vegetables is one way to get the vitamins and the soluble minerals which may be lost in the cooking water.

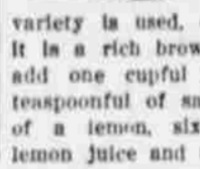
Sweet potatoes keep best if they are carefully handled to prevent bruising or breaking the skin, and if they are kept at a medium rather than a cold temperature.

To preserve a friend, three things are necessary: To honor him present, praise him absent and assist him in his necessities.—Italian Sayings.

This is the time of the year when pumpkin pies flourish in the land.

Here is one fit to serve the most honored guest:

**Pumpkin Pie Supreme.**—Take two cups of well cooked and browned pumpkin. If the canned variety is used, cook it down until it is a rich brown. Beat five eggs, add one cup of sugar, one-half teaspoonful of salt, the grated rind of a lemon, six tablespoonfuls of lemon juice and two cups of rich



milk. Mix all together and fill the crusts for two pies. Bake in a hot oven at first to set the pastry then lower the heat; bake about forty-five minutes.

**Tuna and Spaghetti Salad.**—Take a cupful of tuna fish flaked into bits, add two cups of cooked spaghetti cut into half-inch pieces, a half cupful of grated carrot, a bit of finely minced celery—half a cupful or more—a few nuts, mix well with salad dressing and heap on lettuce. Garnish with stuffed olives. This amount will serve eight plentifully. Cut the celery into inch strips the size of the spaghetti, making the dish most attractive with the pretty color of the carrot.

**English Meat Dish.**—Those who are fond of kidneys will not doubt enjoy this excellent English dish: Parboil a pair of sweetbreads for five minutes, and cook ten minutes in one cupful of rich stock. Drain and cool. Prepare a pair of calves' brains, using the same stock. Wash and clean a calf's heart and kidneys; the latter may be omitted. Slice and cook them in the stock until tender. Sauté the heart in butter, dip sweetbreads and brains into egg and crumbs and fry in deep fat. Add to the butter in the

pan two tablespoonfuls of black currant jelly; when melted add two tablespoonfuls of flour; add this to the stock, boil up once and pour over the meats in a hot dish. Serve with peeled potatoes, baked.

Serve with the above meat dish a crisp onion and french dressing.

The housewife who has a well supplied emergency shelf is like the man with plenty of money in the bank, always ready for emergencies. The sudden visit of unexpected guests has no terror for her, for she knows she has a supply on which to depend.

However, with many things at her hand if she is not careful, she will fail to remember the availability of such food as a can of salmon. With the salmon add a bit of chopped celery, cabbage and a sour pickle or two, dressed with the ever-ready mayonnaise or boiled dressing, and a tasty salad is ready.

With the canned vegetables to be bought in the market and those which one prepares at home, one may have hot buttered beets, carrots in butter, asparagus on toast, and numerous

other dishes in a short ten minutes of preparation.

A good salmon salad is prepared with a cupful of fresh grated coconut or the dried coconut with the sugar washed out of it, adding a bit of chopped pickle or olives.

It does not always happen that there is a cold cooked chicken in the larder. But if so, there is chicken salad or hot minced chicken on toast served with a few pieces of tender celery and a cup of tea, making a most savory meal.

Add a cupful of canned corn to a fritter batter and cook some corn patties to serve with chicken or any meat you are serving.

A can of tomato soup with a bit of extra seasoning makes a fine sauce to serve over sliced cold meat heated, or any meat loaf.

It is hardly necessary to mention the large range of canned soups one may serve. One of the good combinations is pea soup and a can of condensed milk, heated hot and served with croutons.

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## Keeping Up With the Fashions

By JULIA BOTTOMLEY

There's sure lots of excitement in the style realm these days. It seems that new fashions will insist on being old fashions or is it the other way round—old fashions insisting on becoming new fashions? Anyway, the revival of long skirts and short waists has about caused a near panic in the mind of the woman who insists she won't wear the down-to-the-ankle hemlines and she will keep her "bob" no matter how long others let their hair grow, and it's been a regular tussle between Dame Fashion and her followers up to now. However, Mistress Fashion seems to be scoring another triumph, which is not at all surprising, for her record has ever been one of victory.

Arguments on both sides are good. Those on the negative side begin by saying that the chief aim of woman is to look as youthful as clothes and beauty parlors can make one look and that the long skirts add years to one's appearance, besides they are not practical. So there!

Those in favor of the new silhouette talk along lines of clothes psychology, declaring that the long graceful skirts, the slenderizing princess lines and form-fitting bodices, the elegances of detail all tend to create an air of refinement in charm, a delightful femininity, a ladylike demeanor on the part of the wearer which is truly fascinating. So there you are, or rather, I should say, where are you?

There's no doubt about the charming costume of black net over satin here pictured, being a convincing argument in the affirmative. The long skirts are, after all, very becoming. Women who have laid aside their prejudice and are wearing them are really quite enthusiastic over the flattering "lines" which they give.

Attention is called to the elbow sleeves which style this gown. Just as womankind is trying its best to become reconciled to skirts that go down and waistlines that go up, along come



elbow sleeves to be reckoned with, and would you believe it, tiny puff sleeves are "in" again for evening wear. What designers are doing to sleeves, it would take a volume to tell.

Brims of hats are widening, too, as the picture so flatteringly reveals.

Adding a few words, by way of a postscript concerning skirt lengths, after all the change is not so all-inclusive as one might suppose. Sports clothes, for instance, remain reasonably short, four inches below the knee being the average length. As to afternoon frocks they camouflage their lengths with uneven hemlines with deep points and such, the only really very long gowns being reserved for evening and very formal daytime occasions.

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## Food for the Family Table

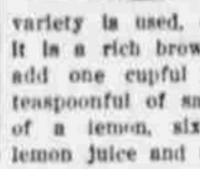
By NELLIE MAXWELL

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## Fairy Tale for the Children

By MARY GRAHAM BONNER

"I wouldn't mind a little trip," said King Snow. "In fact I need a change. And the earth needs a new blanket. Old Mr. Sun has been melting a great deal away."

Old Mr. Sun grinned. "Well," he said, "I would like to have a holiday, and if you and your friend nearby wish to take a trip I'm sure I could have a rest."

"Your friend would particularly like to have me take a rest. I'm sure of that."

"I like you very much," said King Snow's friend who was Prince Sleet. "That may be," said old Mr. Sun, "but you wouldn't care to have me for a traveling companion."

"But I am not insulted. I understand. I quite understand."

"That's good of you," said Prince Sleet. "It shows what a nice, sunny disposition you have not to get angry at such things."

Incorporate air, add the vanilla and fold in the whipped cream and the well-beaten egg whites. The egg whites reduce richness, increase volume, and improve texture. These proportions will make over four cups before freezing; or, if the egg whites are not used, about three cups.

Half a cup of strong coffee may be substituted for  $\frac{1}{2}$  cup of the thin cream, to give coffee flavor. Or, use  $\frac{1}{4}$  pound of peppermint stick candy in stead of sugar, for peppermint ice cream. One-fourth pound of peanut brittle finely ground and used instead of sugar makes an excellent variation, new to many people. Many other variations in flavor are possible after one has become familiar with the foundation recipe.

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"Well," said old King Snow, "now that we are all so friendly and polite let us talk about our trip."

"Do you want to take any luggage or baggage, or whatever it is that they call bags and trunks and boxes?"

"Ha, ha, ha," said Prince Sleet. "You're a good old companion, for you make things jolly."

"No, I don't want to take any trunks or bags along, for I haven't any other costumes."

"And besides, even if I had them, what would be the use?"

"I wouldn't receive any invitations out to dinner, so I would not need

"So you won't need to be bothered with things to carry," said Mr. Sun.

"No," said King Snow.

"No," said Prince Sleet, as he gave a cold, cold whistle.

"Let's get started soon," said old King Snow.

"Ah, I'll have a fine rest while you fellows are enjoying yourselves," said Mr. Sun.

"We had better ask the King of the Clouds, too, eh?" asked Prince Sleet.

"By all means," said old King Snow. So Prince Sleet gave his long, cold whistle and then called.

"King of the Clouds, King of the Clouds, come with your Army of Raindrops, and your own most loyal self, come for a trip with old King Snow and Prince Sleet."

Soon along came the King of the Clouds and the Army of Raindrops.

"So we're going to have a trip, eh?" asked the King of the Clouds, Prince Sleet and old King Snow nodded.

"And we're going to the earth, eh?" asked the Army of Raindrops.

Again Prince Sleet and old King Snow nodded.

"May we come, too?" asked some very cold, chilly voices, and they all saw the Icicle Brothers coming near along with old Mr. Freezing-In-Fun.

"Indeed you may," said Prince Sleet, "and this will be the right sort of a place with all the right sort of travelers going along."

So they all started, led by Prince Sleet.

They went down to the earth and had a marvelous trip. The earth people said the storm was dreadful but Prince Sleet and the others thought it was splendid.

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## Community Building

Town's Business Areas

Recognized as Problem.

The multiplicity of stores, many of which are not needed and sooner or later join the ranks of the business failure whose demise is marked by the "to let" sign, is one of the problems with which, according to the civic development department of the Chamber of Commerce of the United States, many cities are now struggling. It arises as a phase of zoning.

"In several cities," says the chamber, "zoning authorities are studying this problem and coming to tentative conclusions as to how large a proportion of the street frontage in a given area should be allocated to business. The problem is the same as that of the retailers, wholesalers and manufacturers who are concerned over ignorant competition and business failures. But the different angle from which it is approached should provide a valuable means of checking results."

"In one large city of the Northwest, for example, it is believed that sub-business centers, outside the downtown area, should have not more than 2 per cent of the street frontage of a given area. Studies made in the Los Angeles metropolitan district indicate that retail business will occupy only about 5 per cent of an area, though from 11 to 18 per cent has been allocated to it by the zoning regulations."

"The basic question is, of course, how many families it takes to support a store. The answer, naturally, varies with the kind of store."—Today's Business.

Home Ownership Stirs

Pride of Possession

"Home ownership vs. rent is not an argument," says a bulletin of the home builders and subdividers division of the Cleveland Real Estate board. "The money difference is not a fair basis on which to approach the subject or to arrive at a decision. Possession brings pride, and pride is the mother of many virtues—morals, thrift, discipline, self-respect and, in the end, freedom. "A man or woman experiences a sense of freedom in the ownership of a home that nothing else gives. And freedom is the base and the structure of progress."

"Home ownership correctly means erecting a home when some effort—some sacrifice—has been made to acquire land on which to build and then building on the land, the two representing a value. To do this inspires desire, and it is desire that builds first the individual, then the family, and finally the nation."

Consider Human Element

If you invite a group of contractors to bid on your house, and they all submit proposals, based upon the same plans and specifications, it is customary to let the contract to the lowest bidder. If, however, quite a number of contractors ask the privilege of estimating on your house, it is not necessary to follow this custom. In fact, a well-prepared set of specifications includes the following clause: "The owner reserves the right to reject any and all bids." Contractors and builders understand that the lowest bidder may not be the one elected to erect the home. It may be worth while to let the work to the highest bidder even though the cost is somewhat increased. The human element that enters into home building is so important that you should not permit a few dollars to stand in the way of assuring your home being wisely built.—Chicago Daily News.

Home Owners Make City

The growth of a city is dependent to a large extent upon the stability of its citizenship. In this respect Cleveland's future is assured because of its high standing among other American cities in the percentage of homes owned by their occupants.

Home owning is a factor of paramount importance in the civic, social and commercial progress of a city. It makes for a more intelligent and a more substantial citizenry. It means greater loyalty and therefore better government. In the end it means more prosperity and more contentment of the masses.—Jacob Haller, County Savings and Loan league, Cleveland.

Evergreens and Landscape

Whether you are planning to complete the building of your new home in the early spring or in the late fall, the large family of so-called evergreen trees will, indeed, fill a very large place in the border planting. With the taller varieties of trees unsightly objects can be screened, even large buildings. With the small or dwarf species the ground may be covered in sunlight or in