

FAVORITE COLORS FOR SHOES INCLUDE BROWN, GREEN, WINE

By JULIA BOTTOMLEY



According to orders from fashion headquarters footwear must be as lovely and as colorful as the gown, suit or ensemble with which it is worn. Which means with the costumes in the new and exceedingly handsome dark greens, deep wine and various brown colorings which are scheduled for the coming months we are going to wear shoes made of fine supple kid in perfect match colorings.

It is very evident that the creators of our frocks, our wraps, our headwear and our footwear have made it a point to "get together" and talk it over with the result that we are going to match from head to foot especially in view of the fact that the jeweler, the pocketbook maker and even the handkerchief designer have joined this matchmaking group.

It is a matter for rejoicing that shoe stylists have selected fine soft and supple kid as the medium-elect for our fall and winter shoes. A kid shoe, like a kid glove, has a decided elasticity which the smartly attired woman demands in her footwear, for the woman with a reputation for being well dressed at all times—who is invariably the subject of admiring glances—is the woman who is absolutely comfortable in her clothes. One among many arguments in favor of kid for milady's shoe is that being more or less porous, it allows the foot to breathe, as it were, hence its comfort. Then again it is resilient and a shoe made of it conforms to the foot like a glove to the hand.

Shoes with the same discrimination that is exercised in choosing a gown or a hat, for the footwear can make or mar the entire costume. Today color is one of the greatest factors in shoes. Leather specialists have fashioned and appreciated this fashion consideration. In typical American spirit they have met the challenge with the result that kid shoes are easily obtainable in almost any color from deep wine, green and copper brown to the most esthetic pastel shades.

Shoes in tuneful color play an im-

HINTS FOR HOUSEKEEPERS

Salads and fresh fruit desserts are good for the family and are simple to prepare in summer.

In the efficient kitchen food moves in only one direction from the time it arrives at the kitchen until it is ready to serve.

The tomato has taken its place beside the orange as a source of necessary vitamins in the diet. Can plenty of tomatoes this year.

A backyard playground equipped with slides, swings, a sandpile, or toys for both active and quiet play may keep the child away from the danger of passing motorists.

portant part in achieving sartorial perfection for each of the costumes in the picture. The afternoon frock to the left is of rose-rust fall silk with the inevitable lingerie touch of dainty lace at the neck and the wrists. Brown kid pumps with beige trim complete the color symphony.

The ensemble is of silk in that very new dark color designated as date-plum—one of the off-black shades heralded for this fall. Please to observe the three-quarter length of the coat for it confirms the news of a coming vogue for long-coat ensembles. The coat is lined with a lightweight matching wool fabric with stitched bands of the same trimming as the dress. The hat is in self-color and the kid shoes are a deep wine tone.

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How to Make the Blueberry Pudding

Easy enough for an inexperienced bride to get ready, and delicious enough to offer to the most distinguished person you know, is this quick blueberry pudding for which the bureau of home economics of the United States Department of Agriculture furnishes a recipe:

1 quart blueberries 2 cups soft bread
1 cup sugar crumbs,
1/4 cup water 2 tbs. salted butter,
1/4 tsp. salt 1 tbs. lemon juice,
if desired.

Pick over the berries, wash, drain, mix with the sugar, water and salt and boil for five minutes. Combine the bread crumbs and butter, add to the hot fruit, stir until well mixed, and let stand on the back of the stove for about 30 minutes, but do not let the pudding cook. Add the lemon juice and serve the pudding while still warm with plain or whipped cream.

HOMEMAKERS PREFER KITCHENS THAT ARE LIGHT AND AIRY

(Prepared by the United States Department of Agriculture.)

When a homemaker looks over a house with the possible intention of renting or buying it, she lingers in the kitchen longer than in any other room. It is vital to her that her workshop should be light and airy, of good proportions and with a pleasant exposure and outlook. Of special importance is the equipment—not only what it is, but how each piece is placed with relation to all the others. The homemaker has to think of the work that will go on in the kitchen, of how she goes about each task, and what equipment and tools she will need to do it easily.

Builders have been known to supply excellent ranges, cabinets, sinks and ice boxes, all placed so that many unnecessary steps were taken by the housewife in her daily work. After the water and gas pipes and the electric wiring have been put in and the sink installed with cement, it is expensive to make changes. When one is planning and building a new home this difficulty can be anticipated while the house is still on paper.

Even when mistakes have been made with some of the fixed equipment, it may be possible to move other pieces about to correct matters somewhat. One of the larger kitchen furnishings which can usually be moved is the kitchen cabinet, if it is on casters. As the sink and the work table or cabinet are the nucleus of the food preparation center, it saves steps to have the cabinet as close to the sink, as space permits. In the illustration, taken by the bureau of economics of the United States Department of Agriculture, the cabinet is at right angles to the sink in a rather small kitchen. After mixing a cake, for instance, bowls and other utensils can be put immediately on the drainboard to be washed, without any extra steps. Water is within reach for filling saucepans or using in recipes, as well as

for washing vegetables or fruits or cleaning up dishes.

At the sink there should be brushes for cleaning vegetables, paring knives, measuring cup, scissors, strainers, colander and other small articles, hung up if possible. The garbage can should also be near the sink. As one thinks over the various tasks to be done in



Handy Food Preparation Center.

the kitchen in the course of a day, it will be realized that sometimes the same kind of tools are wanted in more than one place. A few duplicate articles which can be found quickly and without walking about will be worth many times their cost. For instance, sharp knives are wanted for paring and cutting foods in the food preparation center, and also in the serving center. A bread knife kept by the bread box and board or placed on the table with the bread will save extra steps and unused cut slices of bread. One might have two measuring cups: one at the work table or cabinet, and one near the sink.



A REAL DISCOURAGEMENT

Maid—I am afraid I must leave you, ma'am.
Mistress—But you only came yesterday.
Maid—But I can see you don't trust me.
Mistress—But I gave you the key of the cellar, of my jewel case, of master's desk.
Maid—Yes, ma'am, but none of them fit.

THEN HE FOUND OUT



"Was it a case of love at first sight?"
"No, second sight. The first time he met her he didn't know she was an heiress."

Precedences

There's social precedence in crime. The true philosopher believes. Some rogues steal fortunes at a time. And some are merely chicken thieves.

Last Word in the Air

A group of pilots were buzzing about something or another, and the flight commander approached, and several times he caught the expression "the last word in airplanes."
"Well," he said, as he reached the group, "what is the last word in airplanes?"
The group chorused: "Jump!"

Beginning of Trouble

"When I get rich I shall proceed to enjoy life," said the sanguine person.
"Maybe you will," answered Mr. Cumrox. "But the chances are you'll have my experience. You'll find that you are up against a long program of acquired tastes, such as oysters, roquefort cheese and Wagnerian music."—Washington Star.

Food Worker

Kindly Lady—Why don't you go to work?
Tramp—I would if I had the tools.
Kind Lady—What sort of tools do you want?
Tramp—A knife and fork.

A Most Interesting Time

Hubby—Well, did you enjoy the concert?
Wife—Yes, it was lovely. I was lucky to sit next to Mrs. Joyce. I haven't seen her for several months and we had so much to talk about.

HAMMER-HEAD WON



Perch—"Who won the anti-driving contest at the picnic?" Bass—"Why, the hammer-head shark, of course!"

Varying the News

And still we sing a little song
For hope we never lose,
"The world has never gone along
With nothing but good news."

Seeing Is Believing

Walter found his mamma talking to a very stout woman.
"Walter," said his mother, "this is your great-aunt."
"Yes," said Walter, gazing at her ample proportions, "she looks it."

Would Rather Walk

She (after the shipwreck)—Don't look so worried, Mr. Young. Some passing vessel is sure to pick us up.
He—That's just what I'm worrying about.—The Humdrum.

Dangerous Discrepancy

"A government official is but a servant of the people," said the man with old-fashioned ideas.
"Yes," answered Senator Sorghum. "The trouble is that in so many cases the tips amount to more than the regular wages."—Washington Star.

Names of Nuts

Doctor Lion—Now, Micky, tell me the names of some nuts.
Micky—Coconuts, brazil nuts, and forget-me-nuts.

STORY FOR THE CHILDREN WHEN THE SANDMAN COMES

By MARY GRAHAM BONNER

The Twins, Latitude and Longitude, were telling their story to David, and all that they did and all the help they gave.

"It all sounds very fine," agreed David. He really couldn't help liking the twins.

"We've all over the world," Latitude said, "but perhaps we mean more to ships and the people on ships than to any other."

"When anything happens they can always send word just exactly where they are by telling what we measure. If it weren't for us they'd have a hard time."

"It would be pretty difficult to simply send word they were somewhere on the Atlantic Ocean, for example."

"We heard you were adventuring, and as we're most important inhabitants of the Living Map, we stopped to have a chat."

"We called out to you awhile ago, but then we were so busy for a few moments we didn't have time to chat ourselves. Then we thought we'd talk to you here, you see."

"That's mighty kind of you," David said. He really did like the twins immensely.

"We have an engagement to lecture this afternoon," said Latitude, "on the 'Long and Short of It'—that is the

We're Longitude and Latitude, the twins without a last name. But even lacking that, you know, we certainly have gained fame. In books it really is a sin The way they so dully put us in.

Chorus.

Latitude is very fat. He moves from East to West; Longitude is very thin. He thinks his way is best— He has his up and down's it's true, He goes from North to South But—

They suddenly broke off singing, and Longitude shouted: "We'll be late, Brother Twin. If we don't hurry, we really must hurry and not linger any longer."

So David never heard the end of that poem which they had made up about themselves and which they had sung to him.

With a good-by wave to David they had rushed off, leaving him sitting alone, and saying to himself:

"It's a pity one is so fat and the other so thin. It makes them both look so queer!"

"But in spite of that, I like them. They are as jolly as can be, and really, I feel as though those Twins were certainly my friends now."

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Mites Attack Oranges

Oranges or grapefruit which have a rusty appearance have been attacked by rust mites, animals so small that it has been estimated that half a million of them could find room on a grapefruit. These insects puncture the outer cells of the rind and suck the oil from it. Although the food value of such fruit is not reduced greatly, buyers generally prefer bright fruit, consequently the russeted sell at a discount of 25 to 50 cents a box.



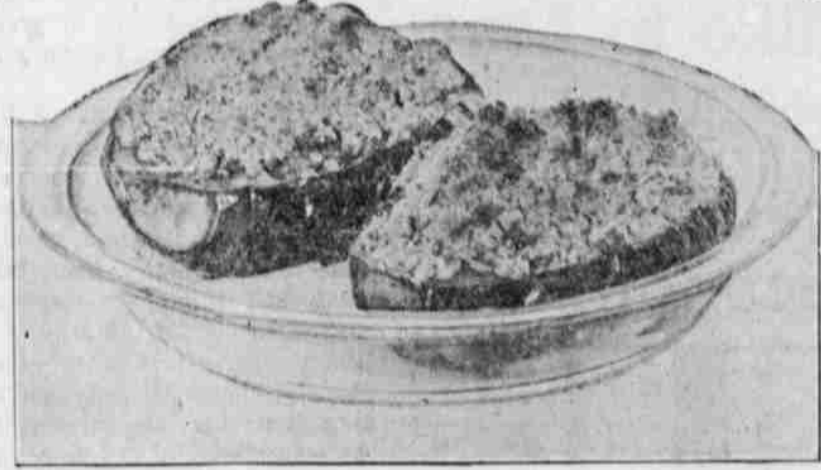
"We're Longitude and Latitude."

subject of our lecture, but before we go we'd like you to hear our song. "I'd be delighted to hear the song," David exclaimed, and he meant it. He thought it would certainly be something to tell them when he got back home again.

"We'll sing the first verse, the second chorus, then go back to the second verse," they said.

"We're Longitude and Latitude, the twins who measure the earth. One is fat, the other is thin; to see us causes you mirth. In books we're very complicated, And often we are greatly hated, But we pass it off with a grin and a laugh. As we distance the earth up, down and in half."

Vegetables Which Can Be Scooped Out to Make Container for Filling



Eggplant Scooped Out and Filled With Dressing.

(Prepared by the United States Department of Agriculture.)
Among the various stuffings used for vegetables like cymbalings and eggplant which can be scooped out to make a container for the filling, the following has been found very good by the bureau of home economics of the United States Department of Agriculture. The eggplant pulp is cooked and mixed with the other ingredients:

1 large eggplant 1 cup cooked string beans
4 tbs. melted butter or other fat 1/2 cup peas, or other
1 1/2 cups dry bread crumbs 1/2 cup left-over vegetable
1 small onion, finely chopped 1 tsp. salt
Pepper

Wash and cut the eggplant in half

lengthwise. Remove as much of the white portion as possible without breaking the shell, cut the pulp into small pieces, cook in a small quantity of hot water for ten minutes, or until tender, and drain. To the melted fat add the bread crumbs, stir until well mixed, and reserve half of the crumbs for the top. To the remaining crumbs add the other ingredients, pile lightly into the eggplant shells, sprinkle the top with the crumbs, place in a shallow baking dish, pour a few tablespoons of hot water around the shells to keep them from sticking, and bake in a moderate oven for 30 minutes. Serve in the baking dish.

SOME TIMELY HINTS ABOUT FOOD FOR THE FAMILY TABLE

By NELLIE MAXWELL

It is often in the early fall days we suffer from the stifling heat; then, if ever, we need to serve food that will be appealing and refreshing.

Apple Surprise.—Peel and core six good flavored apples and place them in a shallow pan. Sprinkle with three-fourths of a cupful of sugar and pour over one-half cupful of water, simmer for a few minutes, then fill the cavities with one small can of diced pineapple and place half a cupful of cinnamon candies around the apples. Cook for twenty or more minutes, then add one-half cupful of nuts and one marshmallow for each apple. Cook again until the apples are tender, remove and cool. Serve with whipped cream.

Chocolate Butterscotch Pudding.—Take two cupfuls of scalded milk, two and one-half tablespoons of cornstarch, one-fourth of a cupful of sugar, four tablespoons of cocoa and a pinch of salt. Mix until well blended, then cook until smooth and thick. Add the vanilla (a few drops), twelve marshmallows and six pieces of butterscotch. Mix until all the ingredients are well blended. Pour into molds and chill. Serve with whipped cream.

Plum Pudding.—Dissolve one package of lemon gelatin in boiling water or half water and the other fruit juice, using a pint of liquid; stir in three-fourths of a cupful of grape-nuts, three-fourths of a cupful of cooked chopped prunes, three-fourths of a cupful each of raisins and nuts chopped, and one cupful of ground peanut brittle. Stir all into the hot gelatin and when well mixed set away to mold. Serve with whipped cream.

Salmon Souffle.—Flake a can of salmon and season with paprika, salt and lemon juice. Cook one-half cupful each of bread crumbs and milk ten minutes and add to the salmon; then add the yolks of three eggs, beaten thick and lemon colored and cut

and fold in the stiffly beaten whites of the eggs. Turn into a buttered baking dish and bake until firm.

Egg Sandwich.—Chop hard cooked eggs, moisten with lemon juice, season with salt and pepper, spread over a lettuce leaf, place on a buttered slice of bread. Cover with a plain buttered slice.

Raisin Sandwich.—Butter brown bread cut very thin and cover one slice with chopped raisins mixed with mayonnaise.

Brabant Dressing.—Beat four egg yolks, add one teaspoonful each of mustard and salt and one tablespoonful of sugar, one tablespoonful of butter, four tablespoonfuls of vinegar and a dash of red pepper. Cook all until thick, in a double boiler. Cool and

Dry Air Is Necessary to Avoid Mildew

Protection from a mildew is best afforded by having a dry atmosphere where susceptible articles are stored. The attic is better than the cellar for articles not in immediate use, because the air in it is drier. Where mildew is prevalent, the atmosphere inside closets may be dried off to some extent by keeping a pail of unslaked lump lime in the closet, replacing it as soon as it becomes slaked. The door of the closet should be snug and tight when closed.

A mildew wall paper is likely to spread mildew through to any fresh layer of paper that is put over it, especially since wall papers are put on the walls with a starchy paste. A method that has been suggested for removing mold spots is to apply with a sponge a solution of one part salicylic acid in four parts alcohol. If this fails to remove the spots satisfactorily, the old paper should be removed and the walls repapered in dry weather.

Good ventilation and plenty of sunlight will help materially to prevent the development of mildew.

add cupful of whipped cream and one cupful of nut meats.

Where the child must carry a lunch at school, every effort should be made to make the food appealing. Fresh fruit when it is possible should always be included.

Jams, jellies, dried fruits such as figs, prunes and raisins or dates will help out when apples, oranges and fresh fruits are not available.

Fruit Paste.—Thoroughly mix chopped dates, raisins, dry figs and finely ground nuts with orange juice and a little cream. Spread generously on thin, buttered bread.

Quick Orange Jam.—Take two cupfuls of orange pulp and juice, one lemon, pulp and juice, and one and one-half cupfuls of sugar. Boil ten minutes. Put into jelly glasses and seal. Serve in sandwiches or with toast. A small glass of this jam makes a dainty addition to the lunch-basket.

For a wholesome sandwich, spread one slice of the buttered bread with orange marmalade and the other with cottage cheese. Put together and wrap.

Carrot, Celery and Nut Sandwich.—Mix ground raw carrots, celery and nuts with lemon juice and boiled dressing. Put the mixture into cases made by scooping out a roll cut in half. Fit the halves together.

Party Sandwiches.—These should be served as soon as prepared. Mash bananas and fresh raspberries in equal amounts and moisten with sweet cream, add a pinch of salt and a bit of sugar if needed. Spread white bread with butter, then with the fruit mixture. Put the slices together and cut into fancy shapes. If the fresh berries are not obtainable, use raspberry jelly. If desired especially festive, decorate the top of small sandwiches cut into rounds with a spot of the jelly.

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