

# Pencil-Painting on Stamped Linen

By CHERIE NICHOLAS



Yes, we agree with you that this lovely wall-hanger as illustrated looks as if it might be a rare bit of tapestry, borrowed, perhaps, from a collection of priceless art treasures or gracing the walls of a princely home. In appearance it is all that, but here is the amazing truth about this renaissance

wall panel—it is merely a matter of stamped linen worked with aquarello water-color pencils. And the best part of it is that the amateur who does not know the first thing about art can work up these exquisite effects simply by following directions in the use of colored pencils which are sold

## Vary the Way of Cooking Winter Vegetables

Winter vegetables need not become monotonous if one takes pains to vary the way they are cooked. Here's a combination of two good foods that can be found in every country storage cellar and on any grocer's counter in the country. Yet, when put together they make a tasty dish that seems like something new. This is an excellent accompaniment to roast pork or roast beef—in fact, to any meat dish which gains savor by the addition of cooked apples. The bureau of home economics of the United States Department of Agriculture enumerates the ingredients needed:

6 medium-sized carrots  
2 lbs. fat  
1 1/2 lbs. sugar  
1/4 tsp. salt

Scrape the carrots and cut them lengthwise into thin slices. Pare the apples or leave the skin on, as preferred, core, and cut into slices about a fourth of an inch thick. Place a single layer of the apples and the carrots in a large skillet with the fat,

cover tightly and cook until well browned, turn and brown the other side. Just before the cooking is finished sprinkle with the sugar and salt. Serve on a hot platter, first a layer of carrots, then a layer of apples, so the two can be lifted together.

## Lemon Has Variety of Uses in Any Household

The lemon has a variety of uses in the household aside from that of food. A slice of lemon kept near the sink in the kitchen is useful for removing fruit and vegetable stains from the hands, and helps to keep them smooth and soft.

A half lemon placed in the washing machine makes the laundry beautifully white.

Lemon juice and salt rubbed on an iron-scorched spot on white garments, then placed in the sun, will remove the spot.

It is excellent as a dentifrice, and makes a refreshing mouth wash. Used in the bath it softens the water and gives a delightful feeling of freshness and exhilaration.

Lemon juice is healing to small sores or cuts, even though the first sensation may not be so pleasant.

In most all fancy work departments for this type of work.

Besides wall hangers depicting various scenes, linen pictures can be had for framing, also pillow tops. However, now that interior decorators have in this day and age revived the vogue for wall hangers and are placing so much emphasis on their effectiveness, we selected this very pretty specimen as a most timely theme.

The idea in brief is that by moistening the linen and working with the colored pencils according to the printed chart which comes with each subject the tones and tints resolve themselves into a most exquisite water-color effect.

Materials for this work include a small brush, a box of colored pencils, the stamped linen piece (every pattern has a chart attached giving the color scheme) also material for lining.

The first step is to dip the brush in water and moisten a small portion of the design. Then work over with the pencils using the chart as a color guide. The little panel centered in the illustration indicates this chart in miniature. On the original, tiny letters are printed "B" for black, "Y" for yellow and letters in combination when two colors are to be blended. To make a stronger effect the pencil itself is dipped in water.

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## Puffs of Locomotive

For every revolution of its driving wheel a locomotive gives forth four separate puffs. These are made by the rapid sending out of waste steam from the smokestack. A locomotive with a wheel of average size going 50 miles an hour gives out 800 puffs a minute. When there are more than 18 per second the human ear can no longer distinguish them.

## Teaching Children to Feed Themselves

(Prepared by the United States Department of Agriculture.)

Several good results are obtained by teaching children, from the earliest age, to feed themselves and take part in such activities as laying their own places and carrying food to and from the table. They soon learn, also, to help mother by setting the table for many meals and putting away silver and other clean utensils and dishes after meals.

The most important effect of encouraging self-help at meal times is of course on the child himself. He develops steadiness in his muscles and self-confidence as he gradually becomes able to manage a plate, or glass, or tray containing both, without spilling anything. The little boy in this picture from the bureau of home economics of the United States Department of Agriculture is only three, and he has reached a point where he can safely carry his own lunch from the kitchen to his little table. He calls it "playing cafeteria."

The joy of accomplishment in doing this means far more to a little child than an adult often realizes. Sometimes mothers who are in a hurry to get work done, say "Here, I can do it quicker," or "I'm afraid you'll spill it—mother will carry it for you." What if he does spill a little food on a washable tray? He can learn not to with a little practice. Let him start by carrying one dish not easy to tip—a bowl of cereal, or a plate of vegetables. The first time he carries his entire lunch without spilling a drop, he needs a little praise; he will try to do it as well every time.

A child as young as fifteen months can be given his own spoon and fork to fit his small hands, and a chance to practice eating. Feeding himself will be slow, awkward, and spilly at first, and the mother is constantly tempted to save time and muss by taking the

spoon away and feeding him herself. But this only postpones the child's independence. If his clothing is protected by a large bib, and the floor and table are washable, a few accidents do not matter.

In a very short time the second benefit from the child's new accomplishment will be evident—the mother's



Carrying His Own Lunch.

time will actually be saved many times over, while the little one progresses from the stage of learning to manage a spoon up to the point where he can carry a tray, pour out and carry a glass of milk, and finally, carry two things at once if they are not too heavy.

The lunch for the little boy in the picture consists of sandwiches—bread and butter with finely chopped lettuce as filling—creamed canned beans, and a pan-broiled meat ball; milk; and a simple dessert of rice and cooked fruit.



## CANNY

A Scotsman approached an attendant of a bowling green and quietly handed him twopence.

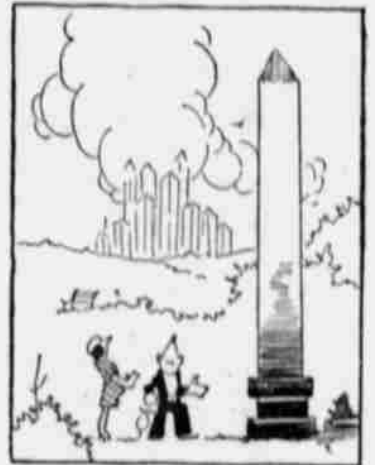
"What's this for?" asked the attendant.

"A game o' bowls, laddie," replied the Scot.

"Yes, but the fee is sixpence. Hand that board."

"I hae done, laddie," nodded the Scot with a wink. "It says fees for the green, sixpence a game, but I'm nae green."

## WHAT IT STOOD FOR



Wife (sight seeing)—What does this monument stand for, dear?  
Dumb Hubby—Don't you see it's so strongly built of marble it couldn't possibly fall!

## Barbaric Gloom

The savage said, "I really find Mine is a gloomy lot;  
They loot me if I'm good and kind  
And shoot me if I'm not!"

## For a Practical Test

The President—You told your class that a family on tour could live well on \$718 a year. Are you sure of that?  
The Professor of Domestic Economy—Absolutely. Reliable statistics prove it.

The President—I'm glad to hear it because we are cutting your salary 40 per cent for the coming year.

## Zip

Mistress (interviewing cook)—Supposing I wanted you to cook an elaborate dinner for about fifteen people, would you be lost?

Cook—You bet! That's just 'ow the last folks lost me.—Humorist.

## For His Own Good

"You must serve on the Jury, Mr. Big Business."  
"But, judge, I am rushed to death."  
"I know it. You need a rest."—Louisville Courier-Journal.

## WASTING TIME



He—Darling, I've been dreaming of this moment for months.  
She—Then why waste more time now?

## Check

A man worth while  
Is one who grins  
When the doc steps out  
And shouts, "It's twins!"

## So Sudden!

"Dearest, I love you. Since the dawn of creation, since the birth of this world, since the beginning of time, I have known and loved you. Darling, will you be mine?"  
"Oh, Tom, this is so sudden."—Pathfinder Magazine.

## Well Trained

Coach—You say you can play football. Have you had any practice?  
Football Prospect—Yes, sir, I used to be a floorwalker at the bargain sale counters in a department store.

## Sweet Forbearance

Sambo—Look heah, woman, you know you'all done marry me jus' for mah gov'ment insurance!  
Lila—Ah knows dat, honey, but ain't I been willin' to let you die a natural death?—San Diego Naval Air Station Trouble Shooter.

## Page the Math Prof.

"How come you're working today? Don't you know what the Fourth of July is?"  
"No, I'm not good at fractions."—Exchange.

## Some Good Things for the Table

By NELLIE MAXWELL

Burly, doting humble bee,  
Where thou art is clime for me.  
Let them sail for Porto Rique,  
Far off heats through seas to seek;  
I will follow these alone.  
Thou animated torrid zone  
Zigzag stealer, desert cheerer,  
Let me chase thy wav'ing lines;  
Keep me nearer, me my hearer,  
Singing over shrubs and vines.  
—Emerson.

When making pastry prepare more than is needed and place in a cold place or ice chest, tightly covered with waxed paper. The thoroughly chilled mixture makes more flaky crust than that baked at once. From this pastry a few tarts may be made in a hurry, or cheese straws, a meat pie, using leftover meat.

Ice box rolls are another special than can be mixed and left in the ice chest for a week. Take off just the amount needed for rolls and put them to rise; when light, bake. A tin of delicious rolls are quickly served. An hour or two before baking make them into small rolls and keep very warm, tightly covered. It is better to grease them well with lard—that keeps the flour from drying out on top while rising. They should be more than double their bulk when put into the oven.

When baking potatoes prepare enough so that the next day a few

will be available for cream potatoes. They are fully as good as those freshly cooked.

By keeping jars of chow chow, capers, olives, pickles as well as cheese, celery, anchovies and numerous other condiments and relishes, one has access to delightful fillings for sandwiches which need to be made in a hurry. A jar of mayonnaise and a bottle of french dressing should be made in such quantities that they are always available. It takes very little extra effort to double the amount when preparing a salad dressing, and then there is always a supply.

Wash the heads of lettuce and place in a cloth or covered dish in the ice chest, then the lettuce will always be ready for use. Parsley well washed,

leaving the moisture clinging to the leaves, if put in a fruit jar tightly covered, will keep two weeks, fresh and green. Add a bit of water if it seems to dry out.

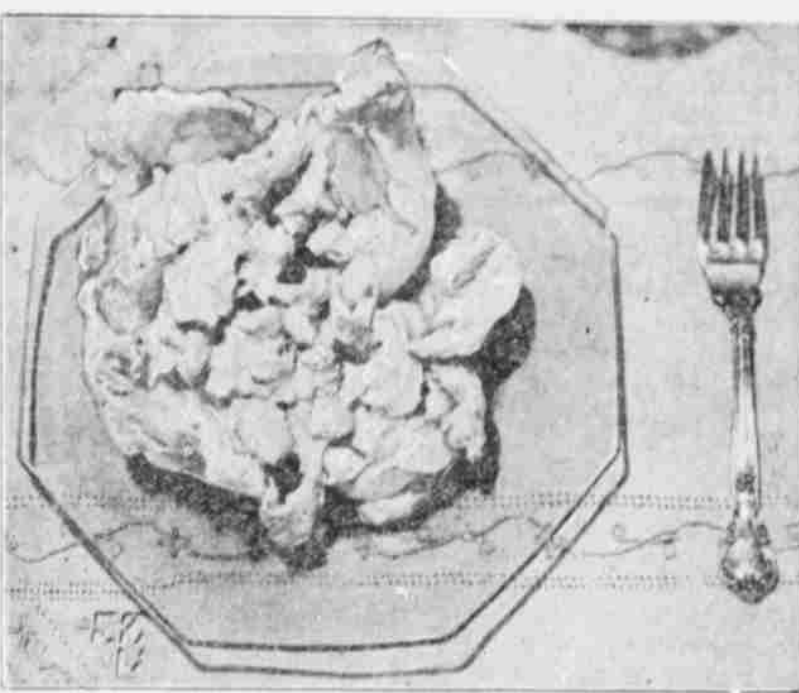
To make lime water take a piece of fresh lime the size of an egg, put in to a fruit jar and cover with a quart of water. Let stand overnight, drain off the water, bottle and keep in a cool, dry place.

Cream to whip should be very cold and at least a day old.

Hard Sauce.—Cream one-fourth pound of butter, add gradually one cupful of powdered sugar. When light and white add one unbeaten egg white and beat five minutes. Add nutmeg.

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## Chicken Salad Is Popular for Lunch



Chicken Salad Is One of the Most Delicious Dishes.

(Prepared by the United States Department of Agriculture.)

"Again she ordered chicken salad." The cartoonists have made chicken salad a national by-word, through poking fun at the inexperienced young girl who does not know exactly what to choose on the restaurant menu, with its French names for ordinary dishes and sauces she never heard of. Nevertheless, to order chicken salad shows common sense in more ways than one. At its best chicken salad is one of the most delicious dishes one can get anywhere. Even in a restaurant of no special distinction it will be one of the most satisfactory orders, for the method of making it is widely understood and the chief ingredients—cooked chicken, celery, lettuce and salad dressing—are obtainable almost everywhere.

There are a few points about putting chicken salad together, however, that make all the difference between well-flavored and indifferently flavored results. One is the slight suggestion of onion flavor in the vinegar.

## Chicken Salad.

A fowl weighing 1 sliced onion about 5 pounds, Salt or 2 smaller Mayonnaise dressing 1 cup mild vinegar

Simmer the chicken until tender in

a small quantity of water. When about half done, add a teaspoonful of salt. Let the chicken cool in the broth. After it is cold remove the skin, strip the meat from the bones and cut it into small pieces of even size. In the meantime allow a few slices of onion to soak in a cupful of mild vinegar to give the vinegar a slight onion flavor. Remove a cupful of chicken fat from the cold broth and mix with this vinegar. Pour this mixture over the chicken, adding more salt and vinegar if needed to season it well. A few drops of tabasco improve it. Let this stand, or marinate, for several hours or overnight. Cut the celery stalks and some of the tender leaves into small pieces and let stand in a cold place until crisp. Mix enough thick, well-seasoned mayonnaise dressing with the chicken to coat the pieces well. Shortly before the salad is to be served, add the celery and more mayonnaise if needed. Stir the mixture lightly so as not to break up the chicken. Add still more salt if needed. Pile the salad lightly on crisp lettuce and serve at once.

If desired, add one-quarter cupful of capers when the celery and chicken are combined. Hard-cooked eggs may be used as a garnish or cut in pieces and mixed with the chicken to make it go further.

## Vegetable Fritters With Cold Sliced Meat

Nothing like crisp vegetable fritters as an addition to a plate of cold sliced meat of any sort. The bureau of home economics of the United States Department of Agriculture tells how to make celery fritters:

1 1/2 cups sifted soft wheat flour  
1/2 tsp. salt  
2 tsp. baking powder  
1 egg  
1 cup milk  
2 cups chopped celery  
1 tbs. melted fat

Sift together the flour, salt, and baking powder, add the beaten egg, milk, celery, and fat. Fry the celery fritters in deep fat or, if preferred, in a skillet in shallow fat. In either case drop the mixture by spoonfuls into the fat and fry rather slowly. The fritters need time to cook through to the center before the outside becomes too brown. Drain the fritters on absorbent paper and serve hot.

## Evening Fairy Tale for Children

By MARY GRAHAM BONNER

You could have told from Letty's eyes that she was a very bright bird. The eyes of the bird always show just how much wisdom and intelligence the bird has, and Letty proved that she had a great deal.

When any one spoke to her, her eyes looked very bright. They watched the person who was speaking to her, showing she was listening and paying attention.

If her eyes had wandered all about she would have shown she was stupid. A bird is very much like a person



Never, Never Still.

In this way. When you speak to people and they let their eyes gaze on anything and don't pay attention to any one thing they're not so bright and keen.

Letty belonged to a little girl named Alice. Now Alice fed her parrot some very nice seeds and bits of corn. Letty thought she had fine food, and every day after lunch Letty would have a piece of cake.

It was a small piece but it was extremely good! Letty learned to say almost everything after a while. My, what a talker she became.

And she wanted to show Alice how pleased she was with everything so she chattered pleasantly most of the time.

When callers would come they would ask if the parrot was ever still, and then Letty would say:

"Ever still? No, never still."

They always laughed then, and did not mind her chattering. For after they had been there a little while Letty muttered and said things in very low tones so as not to disturb any one.

It was night time and Letty had her head under her wing. Sometimes she slept this way, just as a canary would sleep.

But often she would huddle up on her perch and doze off with her head drooping down a little on her chest.

But this night she was sound, sound asleep and her head was hidden away—while she was dreaming of seeds and cake and all the goodies that parrots love.

All of the family were asleep when Letty seemed to notice something strange.

She didn't like the smell that came to her. Now she was wide awake.

She didn't want to disturb the family. She was a good parrot, and never disturbed any one who might be sleeping.

But this she knew was not right. She was sure of it.

The smell became stronger and there was something rather frightful about it.