

Fur-Trimmed Suit Is Popular

By CHERIE NICHOLAS



It is the fur-lavished short-jacket suit which is holding the center of the stage when it comes to the really distinctive costume for wear about town. The vogue has to do with perfectly stunning types, which are furred to the nth degree of luxury.

Some of these midwinter suits are fairly breath-taking in their fur extravagance and animated "lines." This is especially true of the smart and colorful tweeds, the short jackets of which are bordered with showy long-haired fur which stands out about the neckline in sprightly pepum effect. Quite often the jacket is nipped in at the waistline, thus exaggerating a contour of flaring lines. Add to this a fur collar of generous proportion with wide and novel cuffs, also a matching muff and the picture of a perfect midwinter short-jacket suit, as fashion interprets it, is complete.

Contrasting the extreme winter types just described is the suit which is more conservatively furred with flat peltry such as astrakhan, gulyak, caracul, dyed lupin, and only just recently seal has come in for considerable at-

tention as a trimming fur. The costume with lightweight fur has the advantage in one respect, in that it will

be wearable not only during the milder winter days, but all through mid-season and on raw, chilly early spring days it will prove timely.

The models illustrated are the sort that will happily bridge over from winter to spring. They are the "classy" type which the smart set will be wearing to luncheon and matinee. The suit to the left is of red woolen material with black caracul edging the collar, cuffs, and the flaring peplum.

As to the suit shown to the right, it sounds the fashionable all-black note, in that it is made of a black velvet woolen weave, being also trimmed in black caracul.

It may further be said of the suit that it will be seen everywhere this spring. Not that it will always be strictly a suit version but rather the trend is to jacket costumes, such as accent contrasts between the skirt and vivacious little coatees.

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Oatmeal With Raisins

Cover four tablespoonfuls of raisins with rapidly boiling water and let stand long enough for them to swell and soften. Then cut the raisins in halves if they are large. Stir these into left-over oatmeal. As much as two cupfuls of the cereal may be used. It is a good plan to have the oatmeal warm when the raisins are added. Moisten small molds or cups with cold water and then pour in the cereal mixture. Chill and serve with a little sugar and cream or rich milk.

Extra Educational Course

"Experience," says Hi Ho, the sage of Chinatown, "is a great teacher, but her classes are largely made up of people who had to stay after school for not passing the common-sense examination."—Washington Star.

Bedtime Story for the Children

By MARY GRAHAM BONNER

"I'm bright in a way," said the gold watch, "because I am of gold.

"But I will tell you first of all why I have done such dreadful things as I have been doing lately—such as to lose and gain time in such a reckless way.

"I was made to look expensive. I cost a lot of money—that is, I cost a good deal of money.

"The one who made me, and the one who had me made were more anxious to have me look well than to have me act well.

"They didn't care what happened to me once I was sold and they sold me for less than they usually would sell

a gold watch for because I was so cheaply made inside.

"Of course I looked very expensive and in truth I was very expensive, for I wasn't worth my price and that makes an object most tremendously expensive.

"Well, you see, my works were very poor. I was nervous and not well and strong and so I couldn't go steadily.

"One day I'd feel very fine and I'd go dashing ahead, trying to make up for lost time.

"That, of course, a poor watch can never do. It has never been expected of a watch and so a watch shouldn't try to do it.

"Time goes right on no matter what we may do. But you see I would be so silly.

"I would go ahead so fast that it was as bad as though I had lost time.

"Many were the times when I felt so downhearted that I just dragged the hours away—and lost lots of time.

"The whole trouble was that I was trying to pretend that I was something I wasn't.

"And that never does. If a creature is what it is and isn't trying to be something else, then it is all right.

"I was trying to act like a fine gold watch and I was really a poor gold watch.

"I was a humbug, but it wasn't my fault. It was the fault of the people who made me.

"Anyway I'm here now to be fixed up and I believe I'm to be fixed right so that I'll be what I should be—a good timekeeper.

Use Steam Pressure for Canning Meats

(Prepared by the United States Department of Agriculture.)

The steam pressure canner should always be used for canning meats or chicken, says the United States Department of Agriculture. To be safe, meat must be processed at 250 degrees Fahrenheit. This temperature is higher than boiling water, and is only obtainable under a steam pressure of 15 pounds. Improperly sterilized meats may cause food poisoning.

In choosing a steam pressure canner, see that it is strongly built and that the top clamps on tightly so that there is no leakage of steam when it is closed. There must be an air outlet with a pet cock. The top should be equipped with a pressure gauge, a thermometer, and a safety valve. One serves to check the accuracy of the other. In size, a pressure canner should be suited to the kind of containers to be used and the probable number to be handled at one time. In case the canner must be lifted on and off the stove during canning, it is also important that it should not be too heavy.

After slaughtering, the meat may be prepared for canning as soon as the animal heat has disappeared. The meat is always cooked and seasoned before canning, just as though for immediate serving. It may be roasted, fried, or stewed. It need not be cooked tender, but it should be cooked until the center is no longer red. Remove all bones. Pack the meat while as hot as possible and fill up the jar or can with hot gravy or stock, so that the sterilization period will not be longer than necessary.

Either glass jars or tin cans may be used for canning meats. Full directions for each step in the process will be found in Farmers' Bulletin 1186-F, "Pork on the Farm." Recipes are also given for preparing the various cuts in different ways for canning. The

flavor and proportions in these recipes may be varied to suit individual taste, but the length of time and the temperature for the processing of each meat or mixture should never be changed. Other meats are canned similarly after first being cooked in the way desired.

Canned Roast Pork

The ham, shoulder, or loin of pork is best roasted. Scrape the skin clean. Hams will cook more quickly with the skin left on. Wipe the piece of meat with a damp cloth. Sprinkle salt, pepper and flour on the roast. Place it fat side up on a rack in an open pan. Sear quickly in a hot oven, then re-



Steam Pressure Canning.

duce the temperature and cook slowly, allowing 25 to 30 minutes to the pound. Do not cover and do not add water. When cooked through and nicely browned, slice and pack in cans or jars to within one-half inch of the top of the can. Add gravy made from the pan drippings. There must be at least one-fourth of an inch space between the gravy and the top of the can. Close the can or jar and process in the steam pressure cooker. No. 2 cans or pint jars are processed for 45 to 50 minutes at 250 degrees Fahrenheit or 15 pounds steam pressure. No. 3 cans or quart jars from 55 to 60 minutes at the same pressure. In case the meat is fat the time for processing must be prolonged 30 minutes.

Broccoli Should Not Be Cooked Too Long

Broccoli has come to be regarded as a sort of aristocratic relative of cauliflower, but in its native habitat—Italy and France—it was more democratic, and eaten quite widely. The chief point to watch in cooking it is that it does not become overdone and consequently too soft to lift in whole pieces. The bureau of home economics of the United States Department of Agriculture gives the following method of cooking it:

Trim off and discard the leaves and tough lower portion of the stalks of broccoli. Thoroughly wash the remaining center stalks with flower heads attached, and cut lengthwise into strips. Drop into lightly salted boiling water, leave the kettle uncovered, and cook for 15 to 25 minutes. As soon as the broccoli is tender and while the color is still fresh green, drain, season with salt and pepper to taste, and add melted butter or other fat, or serve with hollandaise sauce.

Breed Fighting Fish

The Siamese fighting fish has never claimed a foul, but it fights to the finish. The battlers, whose formal name is *Betta splendens* regina, have caused fortunes to be won and lost in Bangkok. Prominent Siamese keep stables of the fighters. Tips are whispered about town on likely winners of encounters.



In the Repair Shop.

to have a new start, and I know I'll be like a new watch!"

The others all ticked-tocked and said they were sure this would be the case, and they all ticked-tocked these words:

Tick-tock
Happy
Tick-tock
New Year.

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How to Remove Spots Without Forming Rings



Removing a Grease Stain With Carbon Tetrachloride.

(Prepared by the United States Department of Agriculture.)

One of the commonest of the little accidents that occur at home is getting an unsightly spot on a dress where were counting on wearing. Grease spots, like those made by salad dressing or other food, or by car grease, can be taken out comparatively easy by means of several different fluids, but on some fabrics after cleaning a faint, still larger spot remains where the original damage occurred.

Just why do rings form? They are caused in two ways. The extra dressing in the material often dissolves in the cleaning fluid and backs up to form a ring. The other cause is the spreading of soil by the fluid. Most silks, especially the less expensive ones, are heavily dressed in the finishing process of manufacture. This gives them a better feel, better draping qualities, and a greater weight. The materials used in this finish—the waxes, gums, sugar, dextrine, and glue, are apt to cause rings when the cleaning fluid is applied. They are dissolved, carried back to the edge of the damp portion, and left there as the fabric dries. Another cause of rings is that the stain merely spreads, and is not removed from the fabric. The grease spot or soil already on the garment may just dry in again, as the cleaning fluid evaporates. Often our dresses are slightly soiled even when it does not show. In that case it is

usually necessary to dip the entire dress in naphtha or gasoline to remove a spot satisfactorily.

Whether a spot comes out without leaving a ring also depends on the weave and color of the material that has been stained. A ring will not show as plainly on rough and figured fabrics, such as rep or flat crepe, as it does on smooth and plain-colored materials. One cannot hope for great success in getting a spot out of light neutral-colored satin.

"Spots may be taken out of almost any fabric, however, if the cleaning fluid is applied carefully," says an expert in the bureau of home economics of the United States Department of Agriculture. "Most cleaning fluids, such as chloroform, ether, wood alcohol, gasoline, and carbon tetrachloride, are very good. Of these, carbon tetrachloride is the least likely to form rings. It has additional merit of being noninflammable."

Here's the method of procedure recommended by the bureau: "Place a smooth pad of clean white material under the part of the garment to be cleaned. Next, put clean white blotting paper on the pad and place the garment wrong side up with the stain on the blotting paper, right side next to the blotter. Use a soft rag, and take care not to allow the stained material to become very wet. Always brush lightly from the outside of the spot toward the center and spread the

Oh, for the fresh spring season, When the groves are in their prime, And far away in the future, Is the frosty autumn-time!"

—William Cullen Bryant.

A salmon dish flavored with almonds makes an excellent late supper dish. It may be prepared ahead of time, and this is an advantage.

Almond Souffle of Salmon.—Shred one pound of cooked salmon, add one-fourth pound of finely minced blanched almonds, one teaspoonful each of onion juice and Worcestershire sauce, one egg, white and yolk beaten

moisture unevenly into the surrounding goods. The secret of the trick is to spread or 'feather' out the liquid into the fabric surrounding the treated section until there is no definite edge when the material dries. This prevents the ring. It is always well to hasten the drying by brushing with a dry rag.

If the grease stain has been caused by a mixture of food materials, not all of which are grease, it is well to brush the spot lightly with a small clean dry brush before beginning to remove the stain. In this way, particles of food may be loosened and brushed off with less chance of dissolving them and spreading the stain.

WORLD WAR YARNS

by Lieut. Frank E. Hagan

She Liked That Mule!

During the great German retreat of 1918 a detachment from the Twenty-seventh division, New York National Guard troops, was detailed to evacuate civilians from the recaptured villages still under German gunfire.

Since only the aged, the children, and the infirm were left, this was a difficult and a dangerous job. It was necessary to use force on many of the old peasants to make them leave their homes, the New York troops learned. Often, evacuations were made under shell fire.

One day an ambulance drove up to a receiving station established for these evacuated civilians. The officer in charge noted a commotion and saw that the chauffeur was experiencing difficulty in discharging his load. The sound of puffing, wheezing and swearing came from the ambulance in gusty outbursts. Soon, a flail heave, and the driver emerged from the back of his car, clutching a donkey.

"Hey," shouted the officer. "What's the idea of making this ambulance a truck for live stock? There isn't enough transport for humans."

The disgruntled driver pointed a shaking finger to an aged crone who was tending her donkey away.

"Listen," said the disgruntled driver with a fine disregard for military etiquette, "you try some time to evacuate the old madam yonder without taking the donkey. Say," he added confidentially, "I battled with her an hour while Fritz was knocking h-l out of the town. She never would leave without that mule, so I brought him along."

Valiant Trenchermen All

The dense blackness of a night in northern France and a rapidly changing front line are credited with supplying a detachment of the Twenty-eighth infantry with a delightful and unexpected meal in the fall of 1918.

From out of the darkness that night a German field kitchen, bearing food, coffee, cigars and cigarettes for 100 men, drove innocently to a battalion p. c. of the Twenty-eighth. It began to unload.

A roly-poly German cook was deeply chagrined when he learned the American front lines had been mistaken for his own. His only consolation was the knowledge that not even an enemy can hate you thoroughly if you bring him food.

The 25 Americans of the detachment prepared to set upon the food when a lieutenant popped from his nearby hole. He warned that this probably was a plot and that the German rations must be filled with poison for the Americans.

Among those disappointed at this alarm were the Germans. They were prepared to make the best of a bad situation by assisting in eating the food. As soon as the lieutenant popped into his hole again the fat German cook volunteered to taste the slum, coffee and other edibles he had brought along, as evidence of good faith.

This solved the difficulty. The Germans were permitted a taste only. Then the rations intended for 100 of the enemy disappeared before the determined onslaught of 25 Yanks.

Happy to Salute You, Sir!

The hand salute, and its many regulations, caused more trouble to the American army, it is estimated than crotches or any other species of pest spawned by the World War. But here is the story of one salute that was given—oh, so gladly—on a main street of Le Havre. The man who figures in it is now a well-known member of the Chicago Board of Trade but at that time he had just been discharged from the French army, in which he had served almost two years before our troops arrived, had sewed a discharge chevron on his sleeve and, having a few hours before sailing time, spent them in a stroll through the streets of Le Havre. Here's what happened, as he tells it:

"The English are quite meticulous about saluting; quite! For one thing, their officers must never acknowledge a salute when holding anything in the saluting hand or in the mouth.

"So imagine my joy to see an English captain approaching. I wore a discharge chevron and didn't have to salute. But the captain had a swagger stick under one arm, a pipe was in his mouth, both hands were piled with packages. Oh, boy!

"The captain eased over to the other side of the rue when he saw me. I crossed over, too. Then he knew that a meeting was inevitable.

"Well, I'll hand it to the captain. By the time he reached me, where I was frozen to a salute, he'd managed to pile all his bundles, the swagger stick and pipe into one hand. With his free hand he acknowledged my 'courtesy' with a handsome salute. . . . But I'd hate to tell the words his lips were plainly forming as he passed by!"

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Doubts All Experts

We get tired of authorities who pontificate on their specialties. Our observation of men is that as soon as one of them becomes an authority on anything, he loses his sense of proportion and his tolerance for the viewpoint of others.—Public Ledger.

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