

Upholstered Furniture Requires Care



Using Air Pressure to Apply an Aqueous Fluoride Solution to Moth-Proof Wool Tapestry.

(Prepared by the United States Department of Agriculture.—WNU Service.)
Furniture upholstered in wool or mohair is attractive, and many people buy it for their homes. Unless proper precautions are taken, however, injury by moths is apt to occur.

The bureau of entomology of the United States Department of Agriculture believes that there is no reason why woolen covers cannot be maintained in good condition indefinitely if certain control measures are used.

The adult insect, or clothes moth, which may be seen flying about it practically any season of the year in heated houses, does not eat the fabrics. It is seeking a good place to lay its eggs, so that when the larva or worm hatches it will have its favorite food right at hand. The larvae eat the fabric on the surface of the furniture and also get under the cover and eat the wool threads that go through to the back.

Many manufacturers now treat fabrics to be used for furniture covers to make them resistant to moth attack. Another precaution taken by the manufacturer is to place a layer of cotton batting between the padding and the cover of the piece of furniture. It is essential that this layer of cotton batting should be continuous, without breaks through which the moths can work their way to the under side of the fabric. Fumigation at the warehouse or by the furniture dealer is also used to assure freedom from infestation in the piece when it is delivered to the purchaser.

In buying upholstered furniture, the choice of leather, silk, cotton, linen, or rayon covers eliminates the moth problem from the start. Feather cushions are not immune to moth damage, but are rarely disturbed. If mohair or wool covers are selected, it is well to inquire whether they have been treat-

Food Hints That Will Appeal to All

By NELLIE MAXWELL

"Good housekeeping is not necessarily good home-making. Spots and stains may grace a house, not a home. Real living means comfort, happiness and growth."

Nowadays with the loveliest of linens and lace for the table, so many up-to-date hostesses save the wear and tear on these pieces for more state occasions, and for one's intimate friends the delightful colors in crepe tissue are used for cloth and napkins. It is such a saving on both the linen and the nerves, for if an accident occurs a fresh crepe cloth may be quickly placed with no damage to either the feelings of the hostess or guest.

One may buy just the note of color in napkins and tablecloths that may be carried out in the refreshments, table decorations of flowers and glass or china.

The new china of bone, unbreakable though quite expensive, may prove in the long run most economical. The intriguing colors on the creamy plates are most exquisite. Many hostesses use the large dinner plates for the cover plates, matching with cup and

saucers and perhaps the butter plate, then glass is used for salad plates and other table accessories may be the usual silver. In this way one's table may be furnished without buying a whole dinner set.
Garnishes should be featured as much as possible. Not only are they appealing to eye but they serve as appetizers and in many cases supply the body with mineral salts greatly needed.
Ham Sandwich de Luxe.—Chop cold cooked ham fine, add prepared mustard. Beat three eggs, add a cupful of milk and mix well, add a bit of salt. Spread the ham on bread, make sandwiches and cut into triangles. Fry in hot butter after dipping into the egg mixture. Serve this dish for luncheon with hot coffee.

The ordinary deviled ham when spread on buttered bread and covered with a thin slice of cheese, broiled in the oven, makes a most unusual combination.
To keep the family happy and well nourished, one must be constantly alert to find new combinations.
We have favorite foods, as we have favorite friends, yet it is not possible nor wise for us to always be served with the foods we like best, or associate with people always agreeable. We may develop character in our restraint in regard to foods as we do in our companionship of friends.
As a rule our cooks prepare too complicated foods, which we are told are not good for our alimentary tract, overworking our organs of digestion. We are advised to go at least one day a week with no food at all, but plenty of water or fruit juice. This gives the stomach a rest and food will be much more enjoyed after such a fast day. Another good suggestion which seems reasonable is to go one week without any kind of meat, eat-

ing vegetables and fruits in abundance and plenty of bulky foods like brown bread, cereals and fibrous vegetables. The simple diet is the best, using freely all kinds of vegetables in season and but one or two at a meal when meats are served.

The common foods served daily often become monotonous, if they are served day after day in the same way. Lay away all unused clothing, jewelry, pictures, ornaments in boxes to give to those less fortunate. Things that we are tired of are often highly treasured by another.

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Hashed Brown Potatoes a Welcome Dish

Have you ever wondered how the restaurant chef made those delicious hashed brown potatoes, folded over like an omelet, with a crisp brown crust on the outside? Hashed brown potatoes are easy to make and are a good way to warm over boiled potatoes. Cut or chop the cooked potatoes into pieces the size of the tip of the finger, or dice the potatoes first into pieces of this size and cook quickly, taking them from the fire before they become soft or mushy. The onion flavor is, of course, a special attraction for those who like onion. Many people, particularly in New England, would derive the two tablespoonsful of fat from dried salt pork. The following directions are from the bureau of home economics of the United States Department of Agriculture.

4 cups finely chopped cooked potatoes
1/2 tsp salt
1/2 cup hot water
1/2 cup hot water
2 lbs. fat
1/4 cup hot water
parsley

Combine the potatoes and onions, salt, and pepper. Melt the fat in a smooth heavy skillet, add the water, put the potatoes in a thin even layer, and cook slowly until a gold brown crust is formed. Fold the potatoes over like an omelet, turn out on a hot platter, garnish with parsley, and serve at once.

Hair's Growth After Death

Certain claims have been made that in rare cases hair has been proved to have grown after death. The United States public health service has stated there are no authentic records of such cases. The widespread belief in this growth is held to be caused by the shrinking of the skin toward the roots of the hairs, giving an appearance of hair growth. The same may be said with regard to growth of nails.

Delicious goodies that would people like.

And all through it the guest of honor ate and ate and ate, and ate, for he said,

"I can enjoy a turkey dinner party when I'm the guest and not the food, and it is fine to be so big and strong that the silly people don't want you, ha, ha, ha, gobble, gobble, gobble."

And all the fairies agreed with him. It was really a splendid party.

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Daddy's Evening Fairy Tale

By Mary Graham Bonner

PETER GNOME

"All gather around me on this fine carpet of moss," said Peter Gnome. "I have something I'd like to say."

The elves, brownies, gnomes and Witty Witch, all sat on the moss, and in the center Peter Gnome stood on the stump of an old tree.

"I can always talk so much better when I stand," said Peter, and the others nodded their heads, for they were in a hurry for him to commence. "Now," said Peter Gnome, "I want to talk about the days. There is Christmas day!

"Just think what a fine day that is." "The finest in the year," they all said.

"There!" said Peter. "Just what I mean. Now, just think of the splendid thing it is the Fourth of July. That's a day many love, too. There is Thanksgiving day, and St. Valentine's day when the Fairy Queen has her wonderful Valentine party.

"And there are the holidays which come during the school year and are



"Now," said Peter Gnome,

so welcome to the children. Yes, there are just lots of fine days."

"What about birthdays?" asked Witty Witch.
"Well," said Peter, "they are different. Of course, about every day—in fact, every day in the year—is some one's birthday, but if it isn't a birthday of some one we know, we don't think of it as a birthday.

"Still, it is well to think each day—no matter how much or how little we think of that particular day—to remember that it is some one's birthday, and that some one is having a party or some nice presents or perhaps a cake."

"Then, taking the days all in all," said Billie Brownie, who was always cheerful, "all days are pretty nice."

"That's just the part I am coming to," said Peter Gnome. "One would think from what I have said that I didn't think as I said I did—that some days were of not so much importance. "But there are days when people say:

"Oh, what a horrid day. How can I go out?"

"They are abusing the day. The poor day can't help it! It's the King of the Clouds, or the Hall King or the Wind, or the Snow King or the Blizzard boys who are making such a day what it is.

"But the day gets all the blame. And then you hear complaints that it is too cold a day, too warm a day, too windy a day.

"They always blame the poor day. Yes I feel sorry for the days very often."

"It does seem a shame," said Billie Brownie, "that the days should get such blame."

"It seems a shame," they all repeated.

"And," said Peter Gnome, as he still stood on the stump telling them all what he thought, "I feel so sorry for the first day of April.

"They call it April Fool's day! How very, very sad. Don't you suppose the day must feel sad to be given such a name?"

"Oh, no," said Witty Witch. "Oh, no, Peter Gnome. You're wrong there. You mustn't feel sorry for the first of April, for that day loves jokes—nice, funny jokes. It's a jolly day."

"I'm glad of that," said Peter Gnome. So they all talked about the days—birthdays, holidays, and decided that it wouldn't be fun at all if there weren't at the days that there were!

Optimist

A little fellow of five years fell and cut his upper lip so badly that a doctor had to be summoned to sew up the wound.

The mother, in distress, could not refrain from saying:

"Oh, doctor, I fear it will leave a disfiguring scar."

Tommy looked up in her tearful face and said:

"Never mind, mamma, my mustache will cover it."

Compensation

Jack had suffered some boyish "crack-up" which resulted in his being done up in bandages to a large extent. An older friend dropped in to sympathize.

"That's too bad, Jack," she commiserated.

"Aw, I don't know," he said, cheerily, "I don't have so much to wash."

Story for Children When the Sandman Comes

By MARY GRAHAM BONNER

The fairies had a party today—a dinner party. It was a turkey dinner, but it was a different kind of a turkey dinner from any you could imagine.

All the fairies are feeling quite weary now from their wonderful day but they will soon be fast asleep.

However, that is not telling you about the party.

In the first place they had a guest of honor. I don't believe you could ever, in a hundred years—or at least fifty—guess the name of the guest of honor.

Well, it was none other than Mr. Turkey Gobbler himself. He came with his chest way out, strutting proudly along, followed by some of his family.

They called a turkey dinner party one which had Mr. Turkey Gobbler for the guest of honor, so you see it wasn't the usual kind of a turkey dinner, for Mr. Turkey walked to the party instead of being carried in on a platter!

"Well," he gobbled-gobbled, as he walked to the pine-wooded grove where the fairies were going to have their dinner party, "these silly people think they have paid me an insult when they have said I was proud and vain and—tough—not good to eat!"

"Ha, ha, gobble-gobble, as if I cared about being tough. In fact I like it.

"That's why I'm the guest of honor here!"

"Yes," he continued, "haven't I a



Mr. Turkey Gobbler.

right to be vain? I am at a dinner party myself as a real guest of honor, admired for the way I walk and

chatter, and not for the way I'm cooked on a platter.

"I almost could sing a song about that for joy."

And, then, would you believe it, that silly old turkey began to sing—or shriek we would have called it.

"Gobble, gobble, gobble," he called, and he thought it was a perfect song.

"Good health, my dears," he went on, "is most important. Of course it is well enough to have turkey dinners."

"I am proud that they have such parties named after our family, but just the same this is a very delightful, a most enchanting, a most exciting, a most beautiful change."

"You're a fine speechmaker," laughed the Queen of the Fairies, "but dinner is ready now and we are all very hungry."

At that very moment a lovely tablecloth of new spring ferns was laid in front of all the invited guests, and such a feast as they did have of berries, nuts, and all sorts of other de-

Plenty of Becoming Millinery

By CHERIE NICHOLAS



The woman who is not really beautiful can appear so this season, through the magic of her hat. The

individual type, it is "so becoming." For instance, if her ladyship wants to show her curls she chooses a cloche with a very shallow crown so that it sets back on the head in the bewitching pose caught by the camera as shown at the top of this group. It may be of any one of the exotic straws—bakou, sisal, or ballbant, or paper panama, the last named particularly registering high style.

Very wide brims are also "in" again. The model centered to the left is of novelty straw, its crown being crisscrossed with narrow velvet ribbon.

Sheer bodies with allover braiding done in vermicelli patterning as pictured at the top to the right, present an interesting phase of dressy millinery. Note in this model that there is a suggestion of a bandeau, which emphasizes an off-the-face flare for the brim.

Those who feel at their best in a snug hat of the toque variety may select from among a collection of chic types of which the clever little black-and-white straw model to the right in this group is one. It is a crochet type, limp as can be in the hand—the sort that must be worn to be appreciated.

It's a bit of a poke which concludes this quintette of spring chapaux, a sand-color bakou, to be explicit, with a band and bow of brown grosgrain ribbon. Its brim is pleated at the back as are so many of the new models.

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Personal "I. Q."

The intelligence quotient or "I. Q." of a person is determined by multiplying the mental age by 100 and dividing by the actual age. Thus the intelligence quotient of a normal person is 100. A person with an "I. Q." below 80 is rated as subnormal, while one with an "I. Q." above 120 is rated as gifted. About five persons in 100 will be found to be 20 below normal and about five 20 above normal.

Some call this an era of romance so far as millinery is concerned, for we are seeing the return of the pretty little ribbons, and flowers, and frills, and furbelows, and graceful brims, and bandeau effects, which trend to the picturesque.

And so mildly does not buy her hat this season because it's "the style," but rather because, being her

Keeping Record of Home Expenses

(Prepared by the United States Department of Agriculture.—WNU Service.)

When a family has decided to keep an itemized record of household expenses, who should keep the account? The one who does the bulk of the purchasing, usually the wife, is generally the best person to attend to this task. But so long as everything necessary to a correct picture of the family financial situation is obtained, it

up in a convenient place an ordinary blank book with a pencil attached to it. Then each one who pays for goods or services can note the kind and cost of what has been bought. Personal expenses, if covered by a lump sum or allowance, are not entered among the household items. The homemaker probably carries in her purse a small notebook for writing down petty cash spent. Some items are doubtless paid by check, either monthly or at the time of purchase. All these miscellaneous entries must be collected and classified in one permanent record book to obtain a true picture of how the family money is being used.

A very good classified record of family expenditures has been designed by the bureau of home economics of the United States Department of Agriculture. It is made in loose-leaf form, so that unnecessary pages can be removed. The following groups of expenditure are shown in the marginal index: Food, housing, operating, furnishings and equipment, clothing, health, development, personal, automobile and savings. Purchases are transferred at regular intervals from the miscellaneous entries in the daily notebooks to the proper heading, so that at a glance one may see what is spent for food, clothes, and so on. Anyone could make such a record out of a blank book, or, by sending fifty cents to the government printing office at Washington, D. C., obtain the special loose-leaf printed forms. Among them are a number of other pages for information about family finances, such as accounts payable and receivable, a household inventory, records of insurance policies and investments, and for the rural family, the value of products furnished by the farm for home use or sold by the homemaker.



A Good Place to Keep Accounts.

makes no difference whether the records of expenditure are made by the husband, the wife, or some other member of the household. It is practical to have one person enter all the items so that classifications may be uniform.

When several different people in the household handle money and make purchases it is a good plan to hang