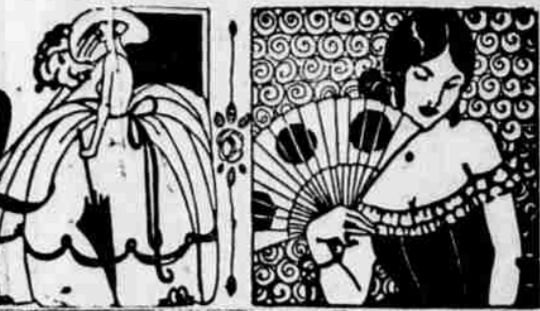




For Women

Irene DeLosh, 325 South Holly St.—Phone 390-L or 75



Children's Pleasure Column

Edited by Mary-Ann

This department is for our younger readers. We want you to write freely, telling of your experiences, adventures and of interesting happenings in your neighborhood. Tell of your favorite books or authors, favorite flowers, etc. Original poems and stories will also be appreciated. Write with pen and ink on one side only of the paper. Do not use pencil. Help one another to make this page both interesting and instructive. Address your letters to Mary Ann, care Mail Tribune, Medford.

What Mother Does
My mother tells me stories That I love because they're true. She tells of games she used to play And tasks she used to do.

A Baby
Oh, mamma dear! take baby too. Oh, please, please, mamma dear! I want to see the funny men! And see the tearing steer.

She shows me pictures of herself, A child whose clothes look strange But she explains that that's because The clothing fashions change.

Oh, dear! you mean the circus! Why maybe, yes, I will! You want to see the funny clowns An' the neighing horses shill!

She lets me stir the things she bakes, And craps the frosting pan. Then makes me dolls of cookie dough For helping all I can.

Are there 'emfants, and big, graffs And the funny monkeys, too? They sing just like the funnygraft, Oh, mamma! is it true?

And when at night she's tucked me in My little bed upstairs, She pats my head and kisses me And listens to my prayers.

Yes, my dear, there is, But they don't sing like you say. I'll take you now and let you see The animals today.

Bobbie-Birds

(This is a true story, written by a blind lady)

High up in the grand, old pepper-tree sat a beautiful mocking-bird. He was as melancholy as it is possible for a happy bird to be. The reason he was looking so sad was: it was an unusually sultry August day and he was thirsty. On the wide, comfortable porch within thirty feet of where he sat were two women. One was busily knitting and was intent upon her work. The other was lying on her porch-swing doing nothing, just idly swinging. In front of her stood a table where she wrote when she was able. There was no machine on it today. Instead, there was a large dish of luscious grapes, the seedless variety. Just within reach.

He grabbed another and ate it. Then there was the last one which no bird could possibly eat whole. He was afraid he would have to leave that one. But, no, it must be his! Didn't she put it there for him? Then a bright idea came into Bobbie's little head. With one mighty push, he rolled the grape from the rail and followed it to the ground, where there was plenty of room and he could eat it at his leisure. Which he did!

How Bobbie did long for just one grape! The vineyard where he had been feeding all summer was empty. And there was that tempting dish and he was so thirsty! But what about those two big women? At last, the knitter looked up. Bobbie had ventured from the protection of the tree and was sitting on the wire that carried the electricity into the house. The knitter, who had had quite an experience with birds and knew their habits, sized Bobbie with his deplorable expression and immediately knew he was hungry.

A few days later, he came back with some of his friends. But they were not half so brave as their captain and soon left him to enjoy his fruit alone.

Carefully she rose from her chair and laid a tiny grape on the porch-rail. Bobbie saw. He knew it was for him, but oh, how could he get it? He sat thinking. He flew to another tree to get a better view. If she would only throw one out where he could pick it up without going close! As if she had read his thoughts she pushed the grape nearer the end of the porch-rail and closer to him. After much consideration and overcome with longing for the juicy morsel, Bobbie made a quick dive, seized the grape and swallowed it whole and flew back to his retreat in the tree.

Then came a time if he were not in sight, the knitter would whisk for him and he would come out of the most unexpected places. When he had finished his meal, he would perch on a large rose-bush and pour out his thanks in a wonderful volume of song. He became so tame that we would sit on the rose-bush an' dsing to them. Once the knitter timed him and he had

China Has 'Em, Too



Companionate marriages aren't new at all—China has had them for centuries, declares Princess Der Ling, former first lady in waiting to Tzu Hsi, China's dowager empress. She also is the daughter of a Chinese war lord, wife of an American businessman and graduate of a Paris finishing school. This photo was taken in San Francisco.

Home Decoration

By Jase Snedlor.

This department on Home Decoration is for the benefit of all women who have household problems to solve. Queries pertaining to problems of this kind may be addressed to Miss Snedlor, care of Women's Department of the Mail Tribune.

Query: Is fringe used on lamp shades now? Mrs. F. C. P.

Answer: Fringes have had their day and are passe now. The light filtering thru and the almost constant movement of the fringe have made it very unpopular.

Query: Are fire-places ever built without mantels? Mrs. D. M. P.

Answer: Yes, many of them are. The hobstone ones in cabins and informal homes are very decorative and do not require a mantel at all.

Query: How high should fire-side benches be? Mrs. F. L.

Answer: Most of them are about fifteen inches high while some are almost as high as a chair, which is eighteen inches.

Query: Are slip covers good for reed or grass chairs? Mrs. F. P.

Answer: No, because the unevenness of the surface of the chair is too much of a strain on the slip cover material and the cover will wear out quickly. If it seems necessary, however, pad the back, arms and all other edges well with cotton before fitting the cover on.

Query: Are quilted pillows still in good form? Mrs. S. T.

Answer: Yes, they are very smart, but like our grandmother's work they must be well done.

Query: How should I hang a picture? Mrs. J. K.

Answer: Pictures should be hung for eight minutes scarcely taking time to breathe.

He became nolder and bolder and would hide under the awing, and when the knitter would whistle for him, expecting him to come flying from the tree or bush, he would come hopping out to her, tilting his little head as though enjoying the game.

To get a mocking-bird to do that is quite a task. Many a sharp country he gave her with his wise little eyes, but closer and closer he came until his little toes touched her fingers as he picked his meal from her out-stretched hand. Now, she says, some day he will sit on her lap and eat out of her hand. And I know he will if she says he must!

He is growing already to be a very human little bird. What he wants he wants and right away! If she is not in sight when he comes, he calls her in a sharp commanding voice. And oh, how his appetite is growing! There is nothing dainty about it! So when your friends tell you that you have an appetite like a bird, think of Bobbie and what he can eat at one time. He ate for his dinner one day, three raisins, a nice fat worm which he swallowed whole, then after flying to a dripping hydrant and drinking a long drink, he came back and ate eight more raisins! Then he flew away for a while and came back for more!

And now, the expected has happened. He has walked across the knitter's fingers and eaten from the palm of her hand!

We are hoping he will build near us. We will be glad to help him feed his family and we will enjoy his beautiful music.

Jennie M. Chicken.

Fads & Fashions

Short Furs Used For Summer Coats

PARIS.—(P) Fur coats for summer are mostly of short shag or clipped for this season, unless they are ermine. Among the new coats are a white baby calf with a large shawl collar of brown clipped rabbit and a mocha, colored leather mink coat entirely lined with richly dyed brown rabbit. It has a big shawl collar of fur like the lining.

Angora Straw Hats Summer Novelty

PARIS.—(P) Angora straw hats are a summer novelty. Angora wool is woven with the straw to give a fuzzy surface. The hats are meant for sport and casual wear. Knitted and crocheted split straw turbans are among the most popular small hats for summer.

Removable Armes

"Mother, wouldn't it be nice if you had the toothache instead of sister?" "Why do you think it would be nice?" "Because you can take your teeth out and sister can't."

REPRESENTS STATE IN FESTIVAL



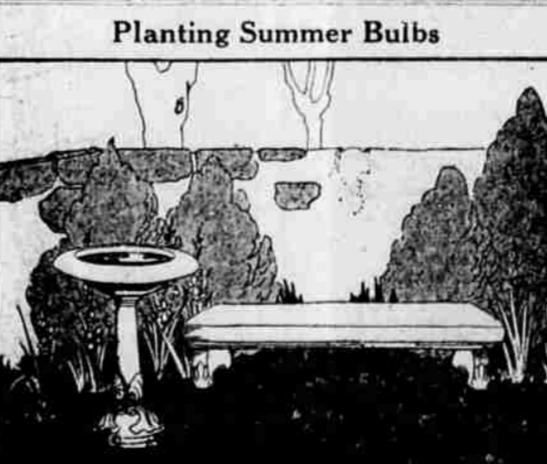
Miss Louise Hinton, co-ed at the University of Alabama, at Tuscaloosa, is representing her state in the Rhododendron Festival at Asheville, N. C., in June. She has been awarded the honor after a contest over the radio at Auburn, Ala.

Pointers for Parents

The hearing and singing of songs are an important part of every child's musical education. But these songs should be as carefully chosen as the children's shoes or luncheons.

Many so-called children's songs are childish rather than thoughtful, vocabulary nor melody, says "Children, the Magazine for Parents." Mother Goose herself has suffered much at the hands of many musicians, but there are settings for her which are as singular as they are delightful for beginners. And there are many newer songs that all children should know.

Planting Summer Bulbs



Gladioli Fill an Important Place in Modern Color Scheme Gardens

Summer bulbs occupy a place of growing importance in the garden, particularly the gladioli, one of the most magnificent summer flowers and even more valuable for cutting than garden decoration. The first planting of gladioli should be put in the ground now, planting six inches deep in order to avoid the necessity of staking.

The deep planting also will avoid any danger from myriarth frosts as the plant will not be above ground for some days after planting.

The variety of gladioli is so great that the selection becomes merely one of individual taste, taking a list and selecting such colors as are desired. For garden purposes the prinitulus hybrids are the best and this African species, which came into garden use only a few years ago, has become one of the most important influences in the whole race of gladioli.

The prime, as they are usually called, are of more graceful stem than the older types and soft yellow, oranges, salmons and scarlets are the prevailing tones. They are characterized by hooded flowers that is, the upper segments curve inward, shading the center of the bloom while in the older types, for the most part, the divisions of the flower flare widely.

Parent-Teachers' Associations

End of the Year.

As the school term closes Parent-Teacher work also comes to an end. Except for the planning for future work, meeting unexpected calls and doing preliminary organization, the associations will take a much needed rest.

It has been a good year. The work has grown and developed along many new lines. The retiring officers merit a word of praise for their enthusiastic efforts during the past year. The incoming officers need your help and encouragement.

A convenient thing to have is a handy list of officers when one is doing P. T. A. work.

Cut this out—paste on card-board—and it may turn out to be a joy forever.

Officers, Parent-Teacher Association—1928-1929

Jackson School—President, Mrs. Waltemire; vice president, Mrs. secretary, Mrs. Wells; treasurer, Mrs. Rynning.

Lincoln School—President, Mrs. Scheengost; vice president, Mrs. Turner; secretary, Miss Webber; treasurer, Mrs. Warren Rohrer.

Washington School—President, Mrs. Carl Fichtner; vice president, Mrs. W. H. Gilbert; secretary, Mrs. W. Kresse; treasurer, Mrs. Lyle Thuman.

Roosevelt School—President, Mrs. Dolph Phipps; vice president, Mrs. Howard Grover; secretary, Mrs. Harvey Field; treasurer, Mrs. H. D. Powell.

Junior High School—President, Mrs. Fred Cummings; vice president, Mrs. D. R. Terrett; secretary, Mrs. W. W. Walker; treasurer, Mrs. Milton Ottoman.

Home Pointers

Meat with flecks of fat throughout is more tender and has more juice than cuts without any fat. If meat cuts are fresh, they will have dark dry edges.

If milk is kept in a large shallow basin instead of a deep one, it will remain sweet much longer.

A new sandwich filling is made by creaming one teaspoonful of butter, adding one small cream cheese, mixing thoroughly. Stir in two tablespoonfuls of strained honey. Pare and cut one large apple, slice in thin slices and put into the mixture. Spread on light or dark sandwich bread. White bread may be toasted.

Select cuts, which come from those parts of the animal which receive least exercise, are muscled, with little connective tissue. These are better when cooked by dry heat. The chief methods are broiling, pan broiling, roasting, pan frying and frying.

On Thinning Peony Buds

A garden authority gives it as his opinion—and a very good opinion—it is that the best time of the month for the disbudding of peonies. If one pinches away the small secondary buds, leaving only the central bud to blossom, it follows that the favored flower will be larger and more brightly than any of the four flowers would have been, et us say. Such peony blooms, this newspaper will agree, are for those who desire them. And yet—and yet—there is something to be said for the plant that has not despoiled of its flower children. Not all peonies are bred for show purposes, let us be thankful, and something besides bigness of blossom is sometimes desirable.

We aspire too frequently to the superlative in flower culture, to dimensional superiority more often than otherwise. Yet many of the dearest wards of the gardener are minor by nature, and thrice lovely because it is necessary to pay the tribute of the bended knee if the beauty of the blossom would be observed. As we say, a peony that provides unusually large blossoms, owing to the thinning process, is beautiful in all truth—but that it can be more beautiful than one which has retained all its bloom, and has hidden its verdure in a burst of rich color, we are not prepared to grant. Form, color, loveliness, all are there in any event, and the wisdom of nature stands not reproached. She was the first gardener, and taking it by and large we are bound to concede that she has done fairly well with her gardening.

A full bloom peony blossom is huge enough in any case. The peony is not a plant to scripp its blooms. They are ample and generous. And to those who have the least reluctance to thin their peony buds that the stalk shall bear, but one bloom, we would say that it is permissible, and ethical, and not bad form to refrain. They may do as they please, since it is not apples they are growing, nor produce for any market—but a flower desired and beloved for its profusion and prodigality of blossom.

Brides, These Recipes for Two Will Help Out in Your Cooking Troubles

Kathryn-St. John

The young bride of today, even though she cannot cook, has an advantage over her grandmother, for the delicatessen store is always convenient in an emergency and the range of canned goods at her disposal is very large. Most young brides, however, have the ambition to be a good cook. They are somewhat handicapped in this because the cook books available to them, as a rule, give recipes for



four or six and rarely for but two. It is more or less trouble to cut down these recipes and even then the results are not always satisfactory.

The following recipes have been especially designed for two, and it is hoped that they will prove useful to the young inexperienced bride and perhaps to the older ones as well.

Baked Custard
1 egg
2 tbs. sugar
Pinch salt
Dash nutmeg

Heat egg slightly. Add sugar, salt, nutmeg and hot diluted milk.

Butterscotch Rice Pudding
2 tbs. rice
1/2 cup evaporated milk
1/2 cup water
1/4 cup boiling water
Few grains salt
1/2 cup brown sugar
2 tbs. butter

Cook rice in 3/4 cup of diluted milk in a double boiler until almost tender. Add salt. In the meantime cook sugar and butter in a shallow pan to a rich dark brown, being careful not to burn. Add this to the rice and continue cooking until rice is tender and the caramel is melted. Soften gelatin in cold water and dissolve in the 5 tbs. diluted milk heated to scalding point. Strain this into cooked rice and mix well. Add nuts and turn into cold wet mold. Chill. Yield: 2 servings.

Macaroni a la King
6 oz macaroni
2 tbs. butter
1 tbs. onion
1/2 cup water
1/2 green pepper, chopped
1/4 cup milk
1/4 cup evaporated milk

Strain into two custard cups. Set in a pan of hot water and bake in a slow oven (300° F.) until set. Yield: 2 servings.

Ham a la Breck
1 cup cooked macaroni
1/2 cup cold ham, finely chopped
6 tbs. evaporated milk
1 tbs. onion
1/2 tsp. salt
1/4 tsp. mustard
Water to make 1 cup

Cover bottom of buttered baking dish with a layer of cooked macaroni. Cover with finely chopped ham. Repeat. Mix diluted milk with eggs and seasonings and pour over ham and macaroni. Bake in a moderate oven (350° F.) until firm. Lamb, beef or chicken may be used in place of ham. Yield: 2 servings.

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HOME EDUCATION

'The Child's First School is the Family.'—Froebel

Issued by the National Kindergarten Association, 8 West 40th Street, New York City. These articles are appearing each Sunday in the Mail Tribune.

'WHERE DID JOHNNY LEARN THAT?'

Mary Starck Kerr

Johnny was visiting at Grandma's house, with Mother. "Get me a drink, Grandma," he said, looking up from the little auto he was running around the carpet.

"That is no way to speak to Grandma," said his mother. "Go and get the drink yourself."

"Grandma, go and get me a drink," said Johnny, without a glance at his mother. "We must be firm with them, you know," he added in an undertone.

Grandma understood the situation in a flash. "Come, Johnny," she said, "we will get the drink together."

Sending Johnny out to play in the sand-pile for a while, she came back to the room alone. Alice was irritated, but respect for her mother kept her silent.

"I am glad Johnny gave us a little side-light into his thoughts, by that last remark he made," said Grandma. "We so often say, 'Where did the child ever learn that?' But if we will only watch carefully and with an unprejudiced mind, we can see ourselves in a mirror. It is not what we tell children to do that influences them most strongly, but what they see us doing all the time."

"But I never speak to you like that, Mother," protested Alice. "No, but children more often copy our ways toward them, than our ways toward other people," said Grandma. "You may preach to Johnny every day about the rudeness of ordering Grandma to do something, but it will have little effect so long as you order him."

"But parents have a right, and not only a right, it is their duty, to order their children to do things," said Alice. "I used to think so myself, Alice," said Grandma. "But the older I grow the more I could see that ordering was not what you children needed, but leading. Do you remember when the boys were about thirteen and fourteen years old, how they began to think Sunday school was too childish for them? Then your father started going to Sunday school with them, joining the men's class, and there was no more talk of Sunday school not being for boys as old as they were." Alice remembered. "And you know I joined the home department, and then as soon as you were able to help me with the work, we all went to Sunday school together."

"I believe you are right, Mother, and I will try you," said Alice. "Tom and I must start in practicing toward Johnny what we want him to practice toward us, and toward others. As I think it over, I can see that we order him in arbitrary tones; we interrupt him to tell him not to interrupt others, and in many other ways set a bad example every day."

"I am so glad you recognize this," said Grandma. "The delicate flavor will be brought out in salt fish if it is soaked in sour milk before cooking."

New Passport Chief



Mrs. Ruth B. Shipley has been appointed by Secretary of State Frank B. Kellogg as chief of the passport division of the state department, Washington, D. C. She is the first woman to head a division in the department. Mrs. Shipley succeeds Wilson Burman.