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

TO-DAY and TO-MORROW in the Feminine World



Reversible Brilliance for Summer Evenings

By EMMA LOU FEITA

ECONOMY and fashion are getting to be sisters these days. Nine cases out of ten the really smart wrap for instance, is also an economical one.

Near the top in those ways is the reversible dinner cape finely woven in brilliant threads of metal and rayon as fashioned that the design is equally charming on each side—very much like our grandmother's coverlets in that respect—very, very different in sheerness and drapability.

These delightful, soft, light wraps are much in vogue at the moment both abroad and here. They are charming for country club dances; ample to wrap around one during the drive home; yet thoroughly casual and decorative when thrown carelessly around the shoulders on the country club porch.

In town they are equally adapt-

Home Decoration

By Jane Smedicor.

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 Smedicor, care of Women's Department of the Mail Tribune.

Query: What is meant by "Lloyd Papers"? Mrs. S. H. S.

Answer: Lloyd wall papers are English made and designed wall papers which have won for themselves a reputation for quality and artistic merit. At the present time no American made papers quite equal these imported papers.

Query: We are very anxious to get a davenport and yet our living room is rather small. What do you advise? Mrs. T. L. L.

Answer: The davenport has crowded itself and everything else out of many a small home. It is a piece of furniture which requires a large room and other large pieces of furniture to balance it properly. Furnish your room with several very comfortable chairs and no one will ever ask you why you haven't a davenport.

Query: What kind of furniture can be used with large braided rugs? Mrs. W.

Answer: Good plain American pieces of furniture such as were used in the average well to do colonial home. Avoid modern draperies and use wools and cottons rather than silk for upholstery, draperies and cushions.

Query: What colors are best for porch furnishings? Mrs. P. Y.

Answer: Greens are almost always safe colors. The green blues are better than the ordinary commercial greens and with it may be used touches of black, orange, bright yellow, blue and Chinese red.

Query: What can be done to clean old brasses and should one leave them dull with blotches of green or brighten them to look like new? Mrs. H. S. A.

Answer: Lemon juice and salt rubbed on well and then carefully washed off with clear cold water is as simple a polish as one can find. If it is of course a personal matter just how old you may wish your piece to look, but it is true that our grandmothers took a great deal of pride in keeping their brasses very bright and shining.

Household Hints

A Canning Record—I keep in the kitchen a list of all canned goods. This saves me many trips to the basement at this season of the year, as I can tell at a glance what fruit and preserves remain without searching about for them in the fruit closet. At canning time I register each can of fruit, preserves, vegetables, etc., as it is taken to the basement. I use the tally system and it is a simple matter to check off each can as used.

Mrs. H. L.

Tip: Dress Up the Bird Cage—For a gift bird cage which had become tarnished, I used a brushing lacquer in old ivory. This can be purchased in any color desired. For the fine mesh on the cage use a few drops of thinner in the lacquer. Let dry and apply a second coat if necessary. This makes a beautiful cage. Enamel may be used instead of lacquer, but will not dry quite as quickly.—Mrs. L. E.

The Awnings Ropes—If you wax the ropes of your awnings, they will wear longer and the awnings will pull up and down more easily.—Mrs. H.

Household Hints for the Bride—I am making a scrap book of "Household Discoveries." I see a young lady who is soon to be married. I am sure she will find them very useful. I am pasting them in a loose-leaf blank book, decorating the cover with the heading of this column.—A. C.

Cones for the Children's Party—Use cones in which to serve ice cream at a party of picnic for children. The children will be pleased and there will be no dishes or spoons to be washed, broken or lost.—Mrs. R. C.

The Hard-to-Open Bureau Drawer—If bureau or table drawers become hard to open—which often happens in damp weather or near the sea shore—rub the well with paraffin and you will find they will work quite smoothly. Soap may be used although paraffin is better.—Mrs. C. H. L.

Wash Day

Clothing should be mended before being washed. Garments look better, and further tearing is prevented.

Delicately tinted underwear that fades after several washings, can be renewed by tinting soaps in the washing. They are much more attractive than if allowed to look pale and faded.

An effective way to soak clothes

WOMEN PLAY PART IN CAMPAIGN



During the coming presidential campaign these women will be active workers in the cause of their respective kin. Upper left, Mrs. Herbert Hoover, Jr., wife of the son of the secretary of commerce and presidential nominee of the Republican party. Below, Mrs. Dolly Curtis Gann, of Washington, D. C., who was active in aiding her brother, Senator Charles Curtis, in his fight for the Republican vice presidential nomination. Right, Mrs. Leona Curtis Knight, of Providence, R. I., daughter of Senator Curtis, who seconded his nomination for the vice presidency.

before washing, is to dip them in water, soap them well, roll and place in a very small amount of water. It takes more time than the usual method, but is also more effective.

Very delicate fabrics, or small articles likely to be lost may be placed in a net or coarse meshed bag to wash.

Tuesday is a better washday, for some families, than the universal Monday. It allows time for the house to be straightened up after Sunday's carelessness and lounging about, or visitors, and as every woman knows, it is easier to work in a clean, orderly house.

To remove ink spots from colored fabrics, dissolve a heaping teaspoonful of cream of tartar in a cup of boiling water. Soak the spot for five minutes, then rub lightly. Dry and launder as usual. This will remove fruit stains as well without spoiling the original color of the stained garment.

Rice and potato starches give a finish to fine fabrics which need body, but not stiffness.

A half teaspoon of paraffin stirred into the starch gives a nice finish to the garments, and the iron is less likely to stick.

Some women find it advantageous to wash more often during the week, and thereby avoid having a large washing once a week.

twice. Beat egg. Add diluted milk and butter. Pour into a well that has been made in the middle of the dry ingredients. Fold dry ingredients into the liquid until partially mixed. Then beat one minute. Pour into oiled muffin tins and bake in a moderate oven (375° F.) 10 to 25 minutes, depending upon the size of the muffins. Frost with uncooked icing. Yield: 20 tea cakes or 14 medium-sized muffins.

Hermita

| | |
|--------------------|---------------------|
| 2 1/2 cups pastry | 1 cup raisins |
| 1/2 cup salt | 1/2 cup dates |
| 1/2 cup cinnamon | 1/2 cup chopped |
| 1/2 cup cloves | 1 cup chopped |
| 1/2 cup butter | 1 cup nuts |
| 1/2 cup brown | 1 1/2 cups soda |
| sugar | 1 1/2 cups raisins |
| 2 eggs | 1 1/2 cups molasses |
| 1/2 cup evaporated | |

Sift flour with salt and spices. Cream butter and sugar, then add eggs and continue creaming. Add the flour mixture, chopped fruit and nuts and stir vigorously until well blended. Lastly, add soda and molasses and stir until thoroughly distributed in the mass. Drop by spoonfuls onto an oiled tin. Bake in a 375° F. oven.

Here's Some Help For Replenishing "Old Cooky Jar"

"Once upon a time," as the story runs, the king was about to make a visit to a small town in one of the provinces of France. In those days, it seems that the king had a way of demanding peculiar things. Any how, this time, His Majesty ordered that a cake be served him—a cake of the like of which he had never eaten before.

The job of making this cake was given the town's biggest baker. He tried and tried and finally, went away in despair leaving his domain on the table. A small boy entering the room, saw the dough, and in childish fashion, began to mold it into small cakes which were put into the oven and baked. Then, still in play, he decided to dress them up with the little bits of coloration lying around and again put them back into the oven.

The king ate the cakes; they were new to him and he liked them. From that time on, they became popular. They were called "biscuit" in those days which means "twice cooked"; the English still call them biscuit but we call them cookies.

Cocoanut Confections

| | |
|----------------|-----------------|
| 1/2 cup pastry | 1/2 cup almond |
| 1/2 cup salt | 1/2 cup extract |
| 1/2 cup sugar | 2 cups shredded |
| | cocoanut |

Combine ingredients in order given. Drop from a teaspoon on to a well greased (not buttered) baking pan. Bake in a slow (300° F.) oven 15 minutes. Remove from pan while hot to prevent crushing. Yield: 18 kisses.

Pineapple Cakes

| | |
|-------------------|---------------------|
| 1 1/2 cups pastry | 2 cups evaporated |
| 1/2 cup salt | milk diluted |
| 1/2 cup sugar | with |
| 1 egg | 1 cup liquid |
| | pineapple juice to |
| | 1/2 cup soft butter |
| | 1 egg |

Sift flour, then measure. Beat with the other dry ingredients

1 1/2 cups bread 1 cup lard || 1/2 cup salt | 1 cup sugar |
| 1/2 cup cinnamon | 1 egg well beaten |
| 1/2 cup cloves | 2 cups evaporated |
| 1/2 cup butter | milk diluted with |
| 1/2 cup brown | 1/2 cup water |
| sugar | 1/2 cup raisins |
| 1/2 cup evaporated | 1/2 cup chopped |
| 1/2 cup | nuts |

Sift flour, then measure. Beat with soda, salt and spices. Add rolled oats. Cream the fats and sugar. Add egg and beat thoroughly. Add dry ingredients and diluted milk alternately, then raising and mixing with last few stirs. Drop by spoonfuls on an oiled baking sheet. Yield: 2 dozen cookies.

Special Recipes

- Four July Vegetable Dinners
- Stuffed egg plant
- Creamed new potatoes
- Fried tomatoes, Graham toast
- Mixed salad, radishes, lettuce and radishes
- French dressing with garlic
- Raspberries and cream
- Cup cakes, coffee

- tomato and green pepper
- Spanish omelet (mushroom, sauce)
- Lyonnaise potatoes
- Beet tops or spinach
- Hot biscuits
- Fruit salad cherries, oranges, canned peaches and lettuce
- Tea coffee

- Onions country style
- Potato cakes
- String beans
- Buttered beets
- Graham rolls
- Asparagus salad
- Blueberry deep dish pie

- Browned lima beans
- Cucumber stew
- Toasted rolls
- Spinach
- Radishes and celery
- Berry short cake or melon

Onions Country Style

Peel and boil six large onions for two minutes in salted water. Drain, halve, and dry on a cloth. Melt two tablespoons of butter in a baking dish, brown the onions in it, add three strips of bacon sliced, and bake for fifteen minutes. Let cool a little, add one egg beaten and diluted with two tablespoons of milk or cream and return again to the oven for browning. Serve a crisp salad with it, toast or biscuit and a raw fruit dessert, and you won't be in the kitchen more than an hour before dinner.

Two features are greatly needed in American kitchens. Namely a list of dressings and sauces and a seasoning shelf and its contents. What a difference they make, how cheap they are and how far they go! All it takes is the "set up and get" to have them handy and the taste to use them wisely and with restraint. Bay leaf, celery seed, chervil, chives, curry and dill, garlic and mace, mint and mustard, nutmeg and paprika, and parsley and shallot catnip and chilli sauces, different vinegars, chutney, horseradish, pearl onions and pickles. Quite a list! Extravagant? Not a bit of it. Economical, because you can dress up the leftovers and everyday foods, the cheap, nutritious, bland products, wholesome salads and vegetables with flavorings and make them all popular.

Browned Lima Beans

Very young lima beans are delicious, boiled, salted and buttered. But the larger beans or dried beans make a savory backbone for the meal if two cups of shelled beans are seasoned this way: Cook a chopped onion and a teaspoon of chopped chives until in a tablespoon of butter and strain. To two cups of bouillon (canned or water and bouillon cubes) add this seasoned butter and boil the beans in it till tender. Season to taste with salt and pepper and dust with chopped parsley.

Here again you have the touch of meat flavors. These beans, with broiled tomato, either asparagus, cauliflower or cabbage (cooked and browned) and peas or some of the spinach tribe, will make a vegetable plate to set before a king.

Combining Salad

Take sliced tomatoes and cucumbers, rings of green and red pepper, radishes and onions sliced and heads of lettuce dressed with a rich, thick French dressing. The dressing must be something more than oil and vinegar. Add to it a thick tomato puree or ketchup, with one or two drops of tabasco. The dressing is gassed and served with the salad materials.

For additional party plans call Kozie 924 or write Home Economics Department, Calumet Baking Powder Company, 4100-Pennmore street, Chicago, Illinois.

A Good Sewing Assistant

A good fashion book is almost essential, and is certainly an economy for the woman who makes even one dress, either for herself or one of the children.

The different colors and patterns shown in the fashion book suggest hundreds of ideas to the home seamstress. She finds ways and ways to make over the old things into bright, fresh-looking new ones. She finds little ways in which the foundation pattern can be used to make new and different looking dresses. The smartest, newest notes are discussed and featured in a fashion book and can be carried out in different ways, either on old dresses, or on the new ones that needs a little more chic.

Looking through a whole book of new, fashionable patterns is one of the best ways to keep up with the leading trends in fashionable dress.

WASHINGTON DEBUTANTE TO WED



Miss Diana Cumming, daughter of the U. S. Surgeon General and Mrs. Hugh S. Cumming, of Washington, is to wed Manville Kendrick, son of Senator and Mrs. John D. Kendrick, of Wyoming.

HOME EDUCATION

"The Child's First School is the Family."—Fraebel

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

HELPING MOTHER

Mrs. Noel Nestor

Helping Mother

At a very early age a child can help mother.

When the little toddlers follow us around from room to room, why not give them bright colored dusters and allow them to dust the lower parts of the chairs? This would save us a great deal of stooping and amuse the babes.

They would not enjoy into the work. A baby's dusting would be more like polishing. Think how the chairs would shine! Think how the little worker would get initiated into the ways of home-making!

As the child grows older, you could cut off the top of an old broom and let the little one sweep. I did this with my baby. Be sure to put tea leaves down first, because it is not good for baby to swallow dust.

Soon you will hear baby say, "May I help you, Mother?"

It is a pity to repulse a child's efforts even if they seem to hinder us at first. A little girl soon learns to make cookies and even cakes—just as well as Mother does. When the mixing is done you can put the pan into the oven and take it out. A child can help a great deal with the making of cakes, cookies and pies without being allowed to go too near the fire. This is "Mother's part." The oven door is too hot and heavy for tiny hands.

You may think it a bore to make a cake; the little girl thinks it fun. She would rather make a real cake than "mud pies." I believe the reason so many children like making "mud pies" is because we allow their desire to cook no other outlet. Just start a child making real pies that everyone will eat, and she will soon stop dabbling in mud and water. The girl she is allowed to make a cake every Saturday at first—will be the day to which she will look forward all the week. One day a visitor will come and you will say, "Shall we make a cake?" Your little daughter will jump at the chance.

The child will sometimes want to work in a different way from what you do. This shows she has initiative. Let her do it if the results are not likely to be disastrous. For instance, see that she has all the ingredients for making a cake on the table. If you do not do this, she may forget the baking powder. Once she has everything in front

Poe's Work is Filmed

PARIS GP—Edgar Allan Poe has got into the French movies. The Fall of the House of Usher, including the Fall itself, in slow motion, has been presented in color. France, which has always been in the forefront of Poe's admirer's, is giving the new film of the "sombre Colicote post" an excellent welcome. Poe's fantastic story is particularly admired for its modern, scientific skill in photography.

Fad Is Economical



Nothing beauties have started a new fad which has the unusual advantage of being economical. It is to make coolie coats for beach wear out of flour sacks. They may be dyed in brilliant colors. Pictured is Louisa Bremer, of Chicago, whose coat is trimmed with striped green linen.

Let's Fix for Some Pansies Next Year

When the heat like a mist veil floats, And poppies flame in the sky, And the silver note in the stream, lets throat Has softened almost to a sigh It is July.

—Susan Hartley Sweet.

Late this month is the time to plant that pansy bed for the gladdening of your eyes next season. Prepare it in a partly shaded spot, making the soil fine and firm and rich with well-rotted manure. The best seed—chance, named varieties—will handsomely repay you for the small extra cost.

July is the most satisfactory month for starting any of the hardy perennials from seed. But the weather often goes droughty

and the seeds of many perennials are fine. They must then be watered. To keep from washing them out, lay a strip of old burlap over the bed, and sprinkle the water on that.

Here's a hint for kids' room flowers from "Flower Growing," a book by Leonard Barron: "A charming thing is a handful of morning glory buds, picked and sent the night before, that the infant may watch their unfolding in the morning."

The hydrangea blooms pink on a soil that's sweet from lime, and blue on an acid soil. Sometimes watering one with weak alum water will make the flowers blue the next year.

To rid lawns and gardens of mold, sprinkle sulphur in their runways. A cloth saturated in gasoline and placed in their runs will help to drive them away.—Mrs. A. H.

You can help your everblooming roses to keep up their beautiful work by giving them a weekly application of rainier water—not too strong about the color of weak tea. Or you can use a quart of soda in water, an ounce to a gallon. Either of these plant foods will encourage your other summer and fall flowers. 186.—Pamela life.

The Children's Pleasures Column

When Mother Was a Girl! She wore such funny clothes! Her little shoes were all puffed out.

Her skirts "most reached her toes." And ribbons on her curls. And ruffles on her petticoats. Like other little girls.

But I don't wear such clothes at all. And I can romp and run; But Mother—wonder how she could.

Have had a bit of fun? It makes me laugh to think of them. The clothes they wore, and how; But most it makes me glad to be a little bit of now. Constance Vivien Frazier.

Hazel Jeanne Nelson, of Chicago, Ill., chosen as "Miss Mooselet" at a mardi gras of the Loyall Order of Moose at Chicago, is to go to Europe as a representative of the order to attend its international convention at Cardiff, Wales.