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For Women

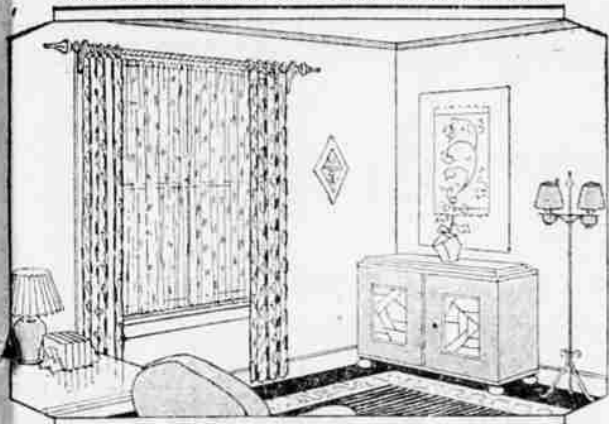


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Beautiful windows

BY C. W. KIRSCH

Answers to your individual window and door draping problems can be obtained by addressing the Editor of the "Beautiful Windows" Department. Enclose a self-addressed envelope with your questions. We send our readers out at this series of articles out for future reference. The suggestions will prove useful.



SPRING and summer bring to every woman a desire for some fresh new touch of color and beauty for her home—in match the changing season out of doors.

There is no easier or more economical way of transforming old familiar rooms than by a simple change of draping treatments. Different drapery hardware at windows and doors, new colors and new fabrics in draperies and curtains, will work magic in any home, and at surprisingly low cost.

Among the latest fabrics to acquire a tremendous vogue is woven art crash. This is a washable, extremely durable material, made of cotton in fifty-inch widths. Highly colored, but delightfully worked out as to shades and harmonies, it is especially charming for spring and summer use.

Charming new materials for net curtains are also available. They are made of marquisette, as you know, an open fabric, and veils more closely woven. The material is an unimproved rayon,

The Tell-Me-a-Story-Papa

"I have found out something," said Sammy's father as he sat down to the dinner table. "I have found out what happened to so many of my muskellons last summer!"

"What, Father?" asked Sammy, innocently, but his round red cheeks, all shiny because he had just washed for dinner, kept crying out and crying out until Sammy's face looked very much like a great big prize-winning tomato.

"No need for me to tell you," said Sammy's father, and he added to Sammy's mother, who was setting a big plate of corn muffins down in front of Sammy, "when I think of the unnecessary trying you did last summer!"

Sammy's mother didn't object at the table—well, you might think that nobody is going to look like Sammy if they don't eat!

Sammy blushed some more, but he went right ahead eating his corn meal muffins. He wasn't going to be cheated out of them, not even if he was fat.

It was because Sammy was so fat that he was teased so much, and because he was teased so much that he used to go down to the melon patch secretly, so secretly, and eat the tiniest yellowest melons he could find, one after another.

Who could have told? Why it was almost a year ago, and Sammy had thought his secret so safe that he was expecting to do the same thing this summer. Who had played tattletale? Sammy's round cheeks became hot with anger, wondering.

"Oh my, I'm glad I didn't write that mean letter to Dicky," thought Sammy. He pulled his old straw hat over his ears and ran fast up the hill. His father was out in the new melon patch, and he laughed after Sammy.

"You want to be careful after this," he laughed, "even trees sometimes tell secrets."

"I know, they do," answered Sammy. "After this I'm not going to tell them any."

Sammy stopped for a minute, for being fat, he did get out of breath.

"But a good friend like Dicky Norman," said Sammy to himself, "never tells secrets."

Canning Recipes

1/2 pack of apples (acid fruit is best).

3 bunches of fresh garden mint. Juice of 2 lemons.

Wash apples, remove imperfections and cut into eighths. Pour on water until it can be seen well through the fruit, but does not come quite to the surface. Cover and let cook until fruit is quite soft. Turn into a thin muslin bag and allow to drain over night. To each pint of juice take 1/2 pint of sugar. Put juice on fire and drop in the sprigs of washed mint. Let boil 15 minutes. Heat the sugar in the oven, add gradually to hot syrup and let boil about four minutes or until it flakes from spoon. Add lemon juice and green fruit coloring, to tint a delicate green, after the jelly is taken from the fire. This is lovely to serve with log of lamb.

GOOSEBERRY PRESERVES

The berries should be picked when they begin to show signs of ripening. Stem carefully, drop them into cold water and let come to a boil. Remove from fire and pour off the water. When the berries have cooled drop them into boiling syrup (made by using just enough water to sugar to form a heavy syrup) and cook for 15 minutes. Wash and pick over the fruit, stem cherries. Cut the orange in thin slices. Weigh and add an equal amount of sugar. Let boil until thick, one hour is usually sufficient. Turn into jelly glasses.

CHERRY, CURRANT AND RASPBERRY CONSERVE

One quart of cherries, 1 quart large currants, 1 pint of raspberries, 1 large orange equal amounts of sugar or sugar and syrup mixed. Wash and pick over the fruit, stem cherries. Cut the orange in thin slices. Weigh and add an equal amount of sugar. Let boil until thick, one hour is usually sufficient. Turn into jelly glasses.

PEACH-PINEAPPLE MARMALADE

Two quarts of sliced peaches, canned or fresh; 1 pint of rhubarb; 1 pint of grated pineapple, sugar and water.

APRICOT JELLY IN RIND MOULD

One and one-half cups apricot pulp and juice, made by rubbing one cup of apricots through colander, add 1/2 cup water. Bring to a boil and add one package of orange gelatin. Fill moulds and let cool. Turn out on lettuce leaves and fill centers with fruit salad.

Pointers for Parents

SHYNESS

(By Alice Judson Peck)

"Phillip is so shy, I don't know what to do with him. Come here, Phillip, shake hands with the lady. What's the matter—can't you say how do you do? Well, well, I do believe the cat's got your tongue."

Meanwhile Phillip regarded the visitor in an agony of embarrassment and shame. It was incredible that his mother, who so evidently was fond of him, could have been so thoughtless unaware of what was going on in his soul.

What makes children shy? We might answer with another question. Would not anyone of us be shy if we were made the subject of such personal comment as Phillip was before a stranger? Fathers and mothers, regiments of relatives and armies of friends are under the peculiar delusion that it is with this sort of direct attack that one breaks the ice and starts making friends with a child. Only a youngster who has the hide of a rhinoceros could remain natural and responsive under such conditions.

There are, however, children who never have been subjected to such violation of their individuality who nevertheless are unwhimsically shy and reticent.

Usually these very shy children are over-protected children—reared alone—whose mothers have been afraid to allow them to mingle freely with those of their own age. The cure for this shyness is to provide companionship, either by inviting in the children of the neighborhood, or, preferably, by sending the child to a good nursery school.

If adult visitors to the home are the sort who can be relied on to treat him with respect and courtesy, he should be encouraged to come into the living room to make friends with them. But if they are the sort who are likely to say that "the cat has his tongue" it is better for him not to see them at all.

MEASURING TURKEY

Untouched by archaeologists and viewed only by occasional travelers, are some 20,000 marble sarcophagi in a region north of the Anatolian town. They are relics of the time when this section constituted the Clitae of the Romans.



What is HOME without a GARDEN

Your Next Year's Color Scheme

Your Next Year's Color Scheme Color schemes are carefully planned but in the planning the reservation should be made, "subject to change," for that is the common experience with the best laid plan on paper. As the scheme which has been planned unfolds and the changes that are desired become apparent, plant seeds of the perennial you want for next year. Blue is the hardest problem and the main dependence is in the stately delphiniums which in old-time gardens, were known as blue larkspurs. The term larkspur now is chiefly applied to the annual, although both are delphiniums, so named from a Greek word meaning lophin, the likeness of the keel of the flower to that fish being the reason.

Many gardeners have suffered disappointment in getting poor or no germination at all from expensive delphinium seed planted in June or later. The germination is not as good as when planted in early spring, as the delphinium seed germinates best at low temperature. But the difficulty may be avoided to a good extent by giving the seed 24 hours' soaking

before planting. Plant it in the shade where it will have as cool quarters as possible and the germination will be better than if planted in the open.

Arrangements can be made to get fresh larkspur seed later in the season, germination will be better, as the freshly ripened seed germinates freely, but after standing over winter it does not do so well in the warm months.

For later blues try the balloon flower or platycodon, which in August makes a fine show of its blue open bells, the balloon referring to the shape of the bloom before it opens. Also start some of the like strains of columbines at this time. They furnish a beautiful blue note but do not come altogether true from seed so it is best to have a reserve bed from which to make replacements if off colors appear.

The vesicariae are another fine blue subject. Plant veronica spicata and you will have a fine mass of blue and fine cutting material during the mid-summer months next year. And in low growing plants the forget-me-not is indispensable for blues. Plant it now.

put "blugs" into the upper slice. To do this, cut tiny circles or any fancy shape with vegetable or garnish cutters. With the same cutter cut a piece of minicotto or bread of contrasting color and insert it into the opening. Or if the opening is the proper size, insert a slice of stuffed olive. You will think of many other ways to make "blugs" when you begin to work on them.

How to Be Well Dressed To be well dressed a woman must know the new and then, with the greatest care, select from that what is best and most suitable for her to wear.—Farm and Fireside.

When the scarlet cardinal tells Her stream to the dragon-fly, And the lay breeze makes a note in the trees, And murmurs a lullaby— It is July.

When the fangled cobweb pulls The cornflower's cap awry, And the lilies lean over the wall To bow to the butterfly— It is July.

When the heat like a mid-evil floats, And poppies flame in the rye, And the silver note in the stream-let's throat, Has softened almost to a sigh— It is July.

When the hours are so still that time Forgets them and lets them lie North petals pink till the night stars wink At the sunset in the sky— It is July.

—Susan Hartley Sweet.

Three Newest Summer Styles



Humane Society

Assimilated Knowledge

"Have you ever noticed how nearly every child longs for a playmate? Cherished boys are gladly put aside for a romp with the family pet. The interest in animals is inherent and needs no stimulus. Friendly and wise guidance will ripen this experience and natural aptitude into an understanding of the rights of those unable to look out for themselves. As they learn to respect the feelings of their animal friends, they come to appreciate the beauty of unselfishness, the benefits of sharing with others, the blessing of kindness, the importance of regular habits, the penalties of carelessness. These lessons we want implanted in the heart of every child. Knowledge thus attained is assimilated and becomes a vital part of its future impulses. Humane education produces such results. Because it has the ability to build noble character, educators readily accept it.

Humane education meets the requirements of the type of knowledge that President John Grier Hibben, of Princeton, recently declared essential.

"Whenever knowledge can be not only received by us, but also assimilated, then it is not merely stored in our memory, but it becomes transmitted into intellectual vigor, moral conviction or spiritual appreciation. This is the end of education—that we may become something more than an interested hanger-on in the march of the human progress."—From National Humane Review.

The Dog

"The never known a dog to wag His tail in glad he didn't feel, Nor quit his old time friend to tag at some our influential heel. The yellowest cur I ever knew Was to the boy who loved him, true.

I've never known a dog to show Halfway devotion to a friend, To seek a kinder man to know Or richer, but unto the end The humblest dog I ever knew Was to the man who loved him, true. American Field, Jackson County Humane Society.

Choosing Colored Glass

In selecting glassware for the new home the bride who wants to brighten her dining room with colored table glass should remember that not all shades are suitable for year-round use.

If she intends to have only one set of glass, it is wisest to choose the entrancing darker shades of ruby, blue and amethyst. The fact that at least twice as much stemware of these colors sells in winter as in summer indicates that there is a certain seasonal feeling about them. Also, when seen continually these darker tones are likely to tire the eye. Ghent and amber are the safest shades to choose for the first set of glassware as these are colors suitable for all months.

Ninety-five million Americans and Canadians paid admission to fairs and exhibitions last year, says Karl Lehman, chamber of commerce secretary at Orlando, Fla.

Modes of the Moment



Paris
Parasols of printed chiffon are the smart thing to carry with fluffy summer dresses. One must wear a close fitting turban with such a costume, preferably of twisted chiffon. Rita

The Tattle-Tale

By MIRIAM E. MASON

Once upon a time there was a wicked giant (Daddy, was the giant bigger than you are?) Yes. And the giant said to his wife—(Daddy, could a giant lift a truck out of a ditch?) Oh, yes. (Just put his hand under the back wheel?) Yes. (And did his wife say, "Did he carry a big club?") Yes. (And did he wear a bathing suit?) Something like a bathing suit. There wasn't much to it. (And did he have a long tail with a point on the end?) No, son, you've got your pictures mixed. (Did he have a black beard?) Yes. (Why didn't he shave?) Because his beard was so tough it hurt him to shave.

Now, there was a boy named Jack—(Daddy, did Jack have a cow?) Yes. (And did his mother tell him to sell the cow?) Yes. (And did he sell it for some beans?) Yes. (And did he plant the beans?) Yes. (And in the night did the beans grow up into the sky?)

There are some fathers who tattle themselves that they might be very good story tellers if their audience only gave them a chance. —(Baltimore Sun.)

Sundials Easy to Make

Do you want a sundial for your garden? One of the simplest of all sundials to make consists of a half a cylinder through the center of which a gnomon is passed. Cut a sheet of heavy metal into a strip two or three inches wide and twelve inches long. Mark this strip into twelve divisions, each one an inch in length. These are the hour lines and further divisions into half and quarter hours may be made. The center line is the noon or mid-day point.

Now bend the sheet metal into as perfect a half circle as possible, seven inches in diameter. A cylindrical form such as a thick bottle or pot around which the metal may be bent gives excellent results.

Half this curved sheet to a support and place a vertical gnomon 2 1/2 inches in height on the southern side of the mid-day line. The opposite end of the line must point to the north. A small pocket compass will be of sufficient accuracy to determine the direction of this north pointing line.

To Improve a Bondoir Sometimes an ill of a bedroom is equipped with just a bit more grace and charm than the room proper, and thus a bondoir effect is created where otherwise there is no space for a bondoir. Into such a nook the built-in corner cupboard fits snugly and tellingly, says American Home. It is at its best in such a setting if constructed like the woodwork of the room, but with its shelves lacquered or painted in contrasting color to emphasize one of the tints in the room's color scheme. The color in the cupboard may echo the dominant note in the chintz draperies. It

BATHING IN JAPAN

An interesting commentary on the personal cleanliness which prevails in Japan is found in an apology from a native to a visitor because of what he feared would seem personal uncleanliness. The apology, translated, was as follows: "You see in the summer time we are too busy to bathe more than twice a day." The visitor asked, "How often do you bathe in winter?" The reply came with a typical Japanese smile, "Four or five times daily."

Household Hints

After a watermelon is cut it can be kept some time by spreading a piece of wax paper over the cut surface and turning it down on a plate. Each time the melon is used the entire surface should be cut and the paper replaced.

Clean brass by rubbing with a wet henoc. Polish with soft cloth.

To measure molasses quickly dip the measuring cup or spoon into scalding water and the molasses will run out quickly.