Second Section
Six Pages

MEDFORD MAIL TRIBUNE

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Home and Fashions

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

Frozen Desserts Easily Made

By EMILY ALLEN SAYRES

THERE are two subjects upon which all of my friends are agreed—one is that so far we have had a hot summer, and the other is that those of us who have a gas or electric refrigerator to help us are lucky.

When I see, or rather feel a hot spell coming on, I just congratulate myself for having one of the new gas refrigerators, plan a summer meal schedule and settle down to enjoy myself. No more laboring with the ice-cream freezer Sunday mornings. Instead, I plan a mousse or a parfait and let it freeze itself in the refrigerator pans.

I have enjoyed experimenting with frozen desserts in my gas refrigerator. Everyone says I have awfully good "luck" with them. It really isn't luck at all. It is getting to know my refrigerator and finding out what it will do best and how long it takes to do it. There are, of course, good recipes for frozen dishes to be found in the magazines, and in the booklets prepared for the refrigerator companies by home economic experts. The time, however, which it takes to make them just right depends more or less on the weather, upon how often and how long you open your refrigerator, and upon whether you have all the liquids covered on the refrigerator shelves. I wonder if you realize that moist air takes more gas or electricity as well as more time, to cool it. I am trying to keep the cost of operating my refrigerator low enough to justify what I told my husband when we bought it, that I would make it pay for itself some day.

Perhaps you would like one of my favorite frozen desserts.

Banana Apricot Mousse

1 cup banana pulp (2 bananas)
¾ cup apricot pulp
4½ cup powdered sugar
3 tablespoons lemon juice (½ lemon)
½ cup apricot juice
Salt
1 cup cream.

Mash banana with a fork. Press canned apricots through a sieve; add to the banana pulp. Add lemon juice, apricot juice, sugar and salt, and beat well. Whip cream and fold into the first mixture. Put in two refrigerator pans and freeze three or four hours.

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.

THE GAME OF TRUTH
Florence Bascom Phillips

"Mother, Virgil hit me!" cried my three-year-old daughter.

"I did not! She hurt her own self," emphatically declared my five-year-old son.

"He did hit me. He did," sobbed Evangeline.

"Why, I didn't either!" replied Virgil with still more emphasis.

Such episodes become problems befitting the wisdom of Solomon, and the persistence of a Philadelphia lawyer, rather than that of an ordinary, busy mother with four tots under school age, all demanding attention. But experience with an older foster-son had demonstrated the evils growing out of a childhood habit of falsehood, so I determined to find a way to get these kindergarten children of mine to tell the truth. Therefore I invented the "Game of Truth."

Placing a bottle, a pencil, a book, a ring or similar articles on the table, I shut my eyes and said: "Virgil, put the pencil on the kitchen cabinet."

Both children had formed habits of obedience, so this part was easy. Then I carefully explained how in this game we had to tell things exactly the way they really were, and placed a score card on the wall with each child's name written on it, promising a tiny gold star after the name of each one who successfully played the game as I questioned as follows:

"Virgil, who put the pencil on the cabinet?"

Upon a satisfactory, truthful, well expressed answer, I said:

"Evangeline, who put the pencil on the cabinet?"

At first, she echoed the words of her brother, which made her claim that she had put the pencil there.

Virgil then got a star after his name for telling the truth, and I played the game with Evangeline doing the acting. Each time I questioned both children as to who did whatever I had told them to do, explaining patiently that each one must tell things just exactly as they really were, until both children could tell the truth about these simple things. It was a game to them, one of the most thrilling games we had played, and their delight knew no bounds when they began to see a row of gold stars after their names, for telling the truth.

Neither one has developed into a George Washington yet, but it has simplified the matter of getting their stories straight when they have a disagreement, for when I find one telling one thing and the other something else a reminder to, "tell it just as it really is as we do in the Game of Truth" usually causes the child who is telling a falsehood to speak truthfully about the matter, even to acknowledging having done wrong. It seems that when approached in this way, the child's mind grasps the larger thought of speaking the truth in place of the more personal idea of possible punishment or reprimand for having done wrong.

The most frequent cause of lying appears to be fear of consequences if the truth is known. The next seems to be the effort to create a condition which will merit praise. Keeping these two facts in mind helps me with my "little flock."

A Convenient High Chair

If four rubber-tipped door stops are screwed into the legs of an ordinary chair, it makes an ideal high chair for kitchen work, or for a small child.

One cup of molasses in a recipe is the equivalent of one-third cup of sugar and one cup of liquid. One egg equals one-half teaspoon leavening agent. If one cup ground nuts is used, one-third cup less butter is required. Three tablespoons cocoa equal one square of chocolate.

"Contributions Acceptable"

The editor would appreciate having anyone interested in this page send in original recipes, household hints, stories or other articles of interest to women, not later than Wednesday of each week. Only initials need be signed to the material.

A number of readers have expressed their enjoyment of this page and the editor would like to hear from all the readers describing which department they prefer. Address Editor of the Woman's page.

Home Decoration

By Jane Snedicor

Query.—What type of door should door knockers be used on?—Mrs. H. D. H.

Answer.—The iron door knocker dates back to the Romanesque, the Gothic and the Renaissance when it was used on all types of buildings. It fits in with modern architecture where the Spanish, English or Colonial types are employed in any of their modern adaptations.

Query.—Should mirrors be used in a living room?—Mrs. F. K.

Answer.—Mirrors always give one the feeling of an out look. They add interest to any wall and are often more interesting than pictures. Select a mirror of interesting shape and one which is not ornate and you will find that several of these may be used to advantage in any living room, dining room or hall.

Query.—How high should fireside or coffee tables be made?—Mrs. T. M. M.

Answer.—They are usually the height of a chair seat, 18 inches.

Query.—Is gray a good color for walls and wood work?—Mrs. H. E. P.

Answer.—There are so many grays that it makes it difficult to answer your question. Blue grays are depressing and to be avoided. French grays and grays which have a pink tone to them are good and can be used with all of the bright colors. If you have gray walls and gray woodwork select bright colored draperies and use many touches of bright colors thruout the room.

Special Recipes

Surprise Loaf

2 or 3 tomatoes, 1 cup diced carrots, 1 small loaf bread, 1 cup cooked veal, diced, 1 onion thinly sliced, 1 tablespoon chopped parsley, 2 hard cooked eggs, cut in slices, salt and paprika.

Peel and slice tomatoes. Cook carrots until tender in 1 cup bouillon (or in water to which a bouillon cube has been added). Cut top from loaf of bread, scoop out the soft part and save for bread crumbs. Brush inside of loaf with salad oil or melted butter, place in oven and heat until brown and somewhat crisp. In the loaf put a layer of sliced tomatoes; sprinkle with salt. Cover with carrots, veal, onion and some of the parsley. Cover with sliced egg, add remainder of tomatoes, sprinkle with salt, parsley and dash of paprika. Sprinkle lightly with buttered crumbs. (Add a layer of grated cheese, if desired.) Place in shallow baking dish and bake in moderate oven (350 deg. F.) for 20 minutes or until tomatoes are tender. Serve in dish in which it was baked, in order not to break the loaf in removing it. Garnish with sprigs of parsley and sections of tomato.—By Day Monroe and Mary I. Barber in McCall's Magazine for September.

Muffin Secrets

2 cups flour, 4 teaspoons baking powder, 2 tablespoons sugar, ½ teaspoon salt, 1 egg, 1 cup milk, 3 tablespoons melted shortening.

Mix and sift flour, baking powder, salt and sugar. Beat the egg until light and add to milk. Add melted shortening to liquid mixture. Turn liquid ingredients into dry and stir vigorously until dry ingredients are moistened. Fill the greased muffin pans about two-thirds full. Bake in hot oven (400 degrees F.) about 20 to 25 minutes.

Date and Nut Muffins: Follow standard recipe. Add 1 cup chopped nuts and dates, cut in small pieces, to dry ingredients.

Apple Muffins: Follow standard recipe and add to batter 1 cup chopped apples just before turning into pans.

Whole Wheat Honey Muffins: Follow standard recipe, substituting 1 cup whole wheat flour for 1 cup of the white flour. Sweeten with 3 tablespoons honey instead of sugar and add 1 beaten egg with milk. Reduce baking powder to 3 teaspoons. If desired ½ cup chopped dates may be added.—By Sarah Field Splint in McCall's Magazine for September.

Baking Powder Biscuits

(Standard recipe)

2 cups flour, ¼ teaspoon salt, 4 teaspoons baking powder, 4 tablespoons shortening, 2-3 cup milk.

Mix and sift flour, baking powder and salt. Work in shortening with finger tips until mixture looks like coarse meal. Make a well in center, add the milk all at once and stir until well mixed. (This should form a soft dough; if it does not, add a little more milk.) Turn out on lightly floured board and knead quickly while you count ten. Pat or roll out lightly to about one-half the thickness you desire your baked biscuit to be. Cut and place on baking sheet. Bake in quick oven (450 deg. F.) about 12 minutes.

Beetle trapping is a new sport introduced in Virginia to annihilate an influx of Japanese beetles.

Children's Pleasure Column

Edited by Mary-Ann

This department is for our younger readers. We want you to write freely, telling if 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.

Dear Mary Ann:

Here is a story for the Children's Pleasure Column.

The Tower Bucket

"Just playing around here is getting tiresome," said Betty. "I wish something would happen." "You say that every day," said Bob, "and nothing ever happens." "Baby wants something to happen too," said Baby Virginia.

Betty, Bob and Baby Virginia had been staying with their Aunt and Uncle down by the ocean while father and mother went abroad. They had stayed with their Aunt and Uncle now for about two years.

This was the last afternoon they would have to be alone for father and mother would be home the next morning and was coming down to see them. They were thinking so hard about mother and father coming home that they didn't hear their Aunt calling them. When the children didn't answer her she went to look for them. While she was looking for them they went home another way for they thought supper would be ready. When their Aunt couldn't find them she came home. When she saw they were home she said, "didn't you hear me call you?" The children said No." Their Aunt said "hurry and get ready for supper."

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They awoke the next morning earlier than usual and were very happy at the thought that mother and father were coming home. "Now maybe something will happen," they said.

They had their breakfast and hurried to the station to meet mother and father.

After they had dinner their mother and father would have to start home now if they wish to get home before dark.

After they had been home about a day something did happen. Their mother and father said that they were going to another home near a Castle. Bob and Betty had been there when they were little, but remember little about it.

It was very exciting getting ready for the trip. They sold their house and shipped their furniture on ahead. They left at 8 o'clock in the morning and got there at 7 o'clock in the evening. They slept in their car and got up early in the morning to fix the house up. It took about a week to get the house straightened up and when they did Virginia disappeared. They hunted for five days but couldn't find her. Then Bob and Betty said that they wanted to go to the castle and stay for two or three days. Mother and father said they could. They packed some food for three days and started out.

They seached the castle for two days and found a few treasures. The third day they heard a noise in the tower, and started out to investigate. When they reached the tower room they heard some one crying. They unlocked the door and looked in and there was their lost sister sitting on the floor by a big bucket.

Virginia was awful glad to see them. Then they went home. Father and mother were glad to see Virginia. Father and mother both looked at each other when the children talked about the bucket. They said they would go with them tomorrow and see it.

The next morning they all went to look at the bucket. When mother and father saw the bucket they told the children that their grandfather who had owned the castle had hid it there in the secret room. Father and mother told the children that they never had enough money to run the castle. But now that they had found the money in the bucket they would live in the castle.

About a month later they had furnished the castle and the children had the tower room for a play house. The children found many treasures and stored them in an old chest and put the chest in the playroom.

Sometimes it pays to get lost said Virginia. "Something very exciting did happen after all," said Bob and Betty.

Don't you think it was exciting?

The End

Mary Ann can you write continuous stories for the Children's Pleasure Column?

From Molly Johnston, Phoenix, Oregon. Age 13.

Dear Molly:

No. 1 prefer short stories of not over 150 words for this column. This story is very interesting but a little too long. Tell your friends to send in stories and also their experiences during the summer.

Children's Summer Beverages

By Marion Parker

Iced drinks are the summer delight and consolation of a majority of Americans for meal-time beverages, while the soda fountain, on hot days, begins to ply a brisk trade as early as ten o'clock in the morning an continues to midnight.

But neither iced water, tea, coffee nor soda fountain drinks are really good for children. Mothers need to select cool drinks that will not make the child dislike the wholesome milk which he needs for growth and strong bone and tooth structure. Popular drinks upset many small stomachs.

Iced tea probably is the favorite home beverage for hot weather, but children should never be allowed to drink this tempting ice-tinkling, refreshing liquid, say the doctors and food specialists, who all agree that tea makes children nervous, and retards rather than aids healthy development. A pitcheer of orangeade or lemonade should be prepared for the children on hot noons and nights when people are enjoying their favorite cool drink.

Buying oranges for children's drinks is no extravagance, but as good a health investment as grade A milk, whole wheat bread, fresh eggs, spinach, beefsteak, and all the other foods prescribed by child feeding specialists. Oranges supply nature's most pleasant and effective mild laxative, and they are rich in vitamins, therefore especially important in invadile and children's diet. Children will not ask for new drinks if they are provided with a pitcher of lemonade or orangeade at each meal when they are dining with their elders. A little attention to beverage selection is a safeguard against the formation of bad food habits.

The Decorative Screen

Screens of decorative hand blocked linen skillfully placed will add the necessary note of color to the most drab and unpromising room, or their gay insouciance will lend sophistication to the most indifferent of bedrooms. To hide the service entrance from the kitchen, to set apart the improvised kitchenette in a one-room studio or merely to add attractive interest to a room, they are one of the newest ideas in household accessories. They can be purchased or even simply made at home of either beaverboard or thin slabs of wood covered with the linen and drawn into place by brass headed nail studs.

Before School Opens

Before long school will be opening again, and children will be wending their willing or unwilling way to the classroom. In the days of our childhood, it was considered right that children should hate to go to school. If a teacher made school enjoyable, she was discharged. The theory was that virture was found only in doing hateful things.

Today this theory is seriously doubted. Most educators are convinced that children learn more and develop into better men and women in pleasant surroundings than in an unpleasant environment. Teachers generally are trying to make school days happy days.

Teachers can't do everything, however. The schools in a community depend on that community. Clubs, societies, parents—individually and in groups—can do a great deal toward making the schools places of happiness for the children. Now—before school opens—is the time to start.

For example, a school library. A child who develops a taste for good books gets happiness right then and has the assurance of a source of happiness all his life. Every school should have a well-chosen library. If suggestions is to books are needed, The Household Magazine will be glad to give its advice.

Another thing worth while is a clean, fresh-looking school house inside and out. Presumably that is the responsibility of the school board, but that body is likely to need some stimulus from the people of the community. It may even be necessary to have a cleaning day, when everybody pitches in and sees that the school house is absolutely spick and span. Painting and decorating probably will have to be done by professionals, but the people of the community can insist on the work being actually done. While working about the schoolhouse, it is worth while to see that all window shades are hung in the ordinary way. There are still some schoolrooms in which the shades roll up from the bottom of the window, to keep the pupils from looking out. That is a confession of weakness on the part of a teacher, and a developer of weakness in the children. School should teach children to choose—but also to suppress all human impulses. School should train them to choose study rather than gazing out of the window most of the time. But it is a poor teacher who wants her own eyes, or the children's eyes, glued to a book when the fire engine shrills by.

The playground and its equipment, the shrubbery and trees, the flower boxes, and doubtless many other things, differing in various places, may need attention. Everything that is done will make the schoolhouse a happier place, and that means that the pupils will learn more, develop a greater love for beauty, form stronger characters, and make a better adjustment to life.—The Household.

Home Pointers

Proper Linoleum Laying

In laying linoleum the first move is to see that the floor, whether of wood or concrete, is thoroughly clean and dry. If it is of cement or concrete, every crack should be filled with plaster of paris and allowed to dry for at least two months before linoleum is laid. If the floor is of wood, all tacks and nails should be hammered down thoroughly or removed.

The next step is to take up the quarter-round molding at the base board, so that the floor covering can be slipped under it and hence leave no edges under which dirt and water may creep. A layer of felt, made for the purpose is then pasted to the floor.

After the felt has been laid, the linoleum is cemented on top of it. To prevent water from seeping under the edges, waterproof cement should be used to fill all the cracks and for about six inches around the edges.

Variations

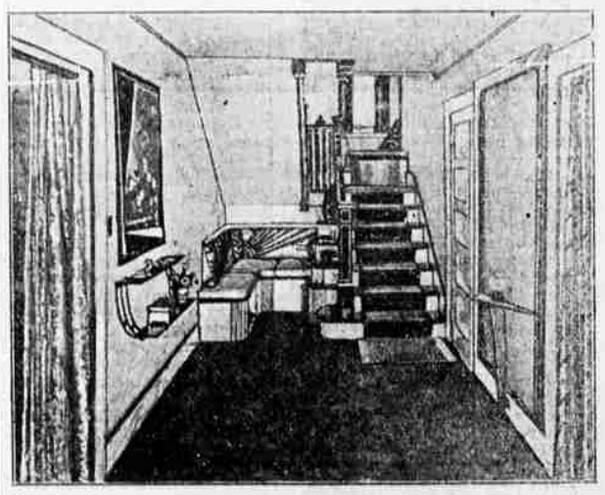
Cheese Biscuit: Follow standard recipe adding ½ cup grated American cheese to the flour mixture.

Fruit Biscuit: Follow standard recipe or use Graham Biscuit recipe. Add ½ cup chopped raisins and dates to dry ingredients.

Butterscotch Buns: Follow standard recipe. Roll out ¼-inch thick. Spread with 4 tablespoons softened butter and sprinkle with ½ cup light brown sugar. Roll like jelly roll and cut in slices about ½-inch thick. Chopped nuts may be mixed with sugar if desired. Place flat side down in baking pan which has been spread with 2 tablespoons butter and sprinkled with ¼ cup brown sugar. Bake at 425 deg. F.

Illinois has 200 new laws, passed by the last legislature.

BEAUTY *in the* HOME



Modernizing A Little At A Time

By L. Beaman Sibley

ONE chief objection made to modern decorative art is that it is too radical. Which is no objection at all because it may be radical or not, depending on how it is used. The other main objection is the belief that it necessitates casting out all the old furniture and even perhaps, building a new house. The best answer to that is found in the work of a group of important artists who are showing us how to have a modernistic home and at the same time not entirely wreck the place. They show that interiors can be modernized, bit by bit, without costly additions. An example is pictured above.

It is the hallway of a semi-Colonial home in New Windsor, N. Y., typical of a wide range of American homes. The hall is in excellent modern taste, yet there is nothing fantastic about it nor has it apparently cost a king's ransom to do it. Color has been used discreetly. The walls are ducoed in pure tones of yellow set off by green piping. The stairs, originally mahogany color, have been finished in the same way in a brilliant black. Green piping shows on newel post, banisters and rail. A jade green carpet covers the floor and knits the whole together with a feeling of spaciousness.

The stairs have been extended by a carpenter to form a low skyscraper cabinet, a triangular seat built at the top of the stairs and a corner seat at the left of the staircase. A silver framed mirror extends between the doors.

The draperies are of the new silver nemoursa lacquered fabrics, machine embroidered and hang in sleek folds. The same material, air brushed, is used on the built-in benches, and has a lovely metallic luster besides being waterproof and durable.

This shows unusually well what can be done with simple measures and without great expense. The embroidered lacquered fabrics are particularly effective because, aside from their own charm, they are very adaptable. At any time modern wall coverings may be added and this ensemble will accept the new decorative features perfectly.

Satisfying Summer Thirsts

If there's anything more satisfying than a cool and refreshing fruit drink during the hot weather, it might be another fruit drink, to follow the first one as expeditiously as possible. Cool fruit drings in the summer not only taste cool because their temperature is below that of the body, but they actually make one cooler, as the beneficial acids in the fruits help keep the body fluids in an alkaline condition, which makes it more comfortable in any weather. Save the juice from the canned fruit to use for this purpose, or cook and strain fresh fruit.

At the more-informal types of summer entertainment, a fruit punch or a fruit "high-ball" with a thin wafer cracker, or at most a thin bread-and-butter-and-lettuce sandwich, are all that are necessary for refreshment. It is the drink which counts!

Colonial Punch is a most delicious and cooling beverage, and is served ice cold, with a cherry in each glass. Simmer for several minutes 3 tablespoons sugar in 2 cups of water. Add 1 cup of juice from can of red pitted cherries, 1 cup of juice from can of sliced pineapple and 4 tablespoons of lemon juice. Chill thoroughly and serve. Cut a few cherries and some pineapple and add to the punch. (4 servings).

Sour Cherry Cordial is another good summer drink which is extremely festive and cool-looking. Simmer together 1 cup of sugar and 1 cup of water. When a thin syrup forms, add 2 cups of tea, 1 cup of orange juice and ¼ cup of lime juice. Run through a food chopper or press through a sieve 1 can of red pitted cherries. Add both the cherry pulp and the juice to the other ingredients. Just before serving add 1 quart of ginger ale. Garnish each glass with a thin, wedge-shaped slice of orange. Makes 2 quarts. (12 servings).

Ice-Cream Soda: Into a tall glass put 1 tablespoonful of any canned fruit, or any fresh fruit fruit which is in season. On top of this put 1 tablespoonful of whipped cream, then a generous scoop of ice cream. Add another spoonful of the fruit. Fill up the remainder of the glass with plain carbonated water or with a carbonated drink of the same flavor as the fruit used, or with ginger ale. A garnish of whipped cream with a red or green maraschino cherry adds a party touch. Put an iced-tea spoon and two straws into the glass, and serve at once. (1 serving).

Pale Ginger Ale Special. Two bananas sliced into wafers; 3 oranges, juice; 4 cups pale dry ginger ale. Have ingredients well chilled. Serve at once. (6 servings).

Grape Mint. One bunch fresh mint; 5 lemons, juice; * up sugar; * cup water; 2 cups grape juice; 1 quart ginger ale. Shake bunch of mint under faucet, remove leaves, reserving tips of spray for garnish, and put leaves with lemon juice, sugar and water. Let stand for 30 minutes. Strain, add grape juice and ginger ale. Pour ovel block of ice and serve in glasses with mint leaves and thin slices of lemon for garnish. (8 servings).

Zippy Porh Punch. Two oranges, juice; 1 lemon, juice; 2-3 cup sugar; 1 pint water; * cup red cherry juice or canned cherry sirup; 2 ups grape carbonated beverage. Reserve * orange, cut into thin slices and then halve the slices. Mix fruit juices, water, sugar and stir until sugar is dissolved. Add grape carbonated beverage just before serving. Put a little chipped ice into each glass and fill with punch. Stick toothpicks through a slice of orange and one cherry and decorate tops of glasses with them. (8 small glasses).

Powdery mildew of peach trees, a disease long known in Oregon but seldom doing serious damage, usually yields to spraying with some form of wettable sulphur, or to dustings with sulphur at intervals of a week or two, reports the experiment station.

As Youth Grows Up

1. Young people demand freedom because freedom is needed for their growth as individuals.

2. The wise teacher gets her pupils to graduate from her emotional as well as an intellectual control.

3. There is danger of a youth's being caught permanently in an occupation that he thought he was merely testing.

4. The adolescent cannot keep his house tiss unbroken if he is to develop normally.

5. Many parents who claim to be considerate and affectionate are merely selfish.

6. The clever-minded parent encourages the child to express himself.

7. Interest in the opposite sex is the human right of every person.

8. Adolescence — the 'teen age—is the parent's second chance to help the child develop normal emotions and adjust himself to everyday life.