



Home and Fashions



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

CALIFORNIA SETS THE PACE



Rabbit fur anklets will be the popular foot novelty for the coming season. This Los Angeles belle is wearing them at the beach, where she has a rabbit-fur cushion to sit on. You would say she is wearing a handsome dark mink coat. But the rich garment is made of dyed white Flemish giant rabbit skins, and she is selecting—as women do when they come to President Hoover's state—the rabbit pelts, which have been grown near Los Angeles, for a silvery evening wrap.

HOME EDUCATION

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

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THE SPIRIT OF INVESTIGATION

Mary Stark Kerr

A business woman was calling at way of doing so," said the caller, the home of a young mother. "When children want to handle while the latter was studying some everything, they do not mean to peep but child was playing he enjoying, they are only trying around the room and investigating to learn. Help him to learn by various articles which attracted showing him the objects which his attention, as is natural for a child, and explaining what child eighteen months old. "Stop there are for. That will help him that," cried the mother. "Let it grow out of this stage sooner, "and she jumped up and stretched the child away hurriedly. necessary things about these articles. "He is so comelike," she said, "he will not trouble about to the caller. "He is into every-thing any further. But the more thing. I wish he were a girl; that you hinder him in his search for it is what I wanted, hope you never knowledge, the longer this stage any use to one when they know will stop."

"I never heard that before," said the mother. "I think I'll see how it works, because I surely want him to get out of this stage; it is terribly trying." "I know it is trying to us, but do you know, I haven't a doubt that it is a good deal more trying to you. A child, even of his age, can feel the antagonism you are experiencing, and it will cause him to have the same feeling toward you or else, if he keeps on having you, it will break his little heart." "Well, I wish he would let things alone," snapped the mother. "You can have your wish fulfilled, if you will take the right

A Fashion Note
The problem of what sort of a bag to carry with the trim sport dresses which characterized the summer and early fall mode is solved by the design of the lining handbag which is being shown in

In Capital Society



Associated Press Photo
A new and unusual portrait study of Mrs. William D. Mitchell, wife of the attorney general.

Two Belts Are More Chic Than One

New belts are being worn in style. However strange it may sound, leather, alligator, snake and other animals are used to make two identical belts with identical buckles. The buckles on opposite directions, one buckle on the left hip and one on the right or else one buckle in front and the other at the back. If you do not like the idea, there is another way may prefer. It is that of a wide, very wide belt, based up with a round cord, finished at the ends with bright metal edgings.—McCall's Magazine.

Pickles Add Snap

By Beth Clarke
Uncooked Tomato Relish
3 quarts chopped ripe tomatoes, 1 pint green peppers, 1 pint sweet red peppers, 1 pint onions, 1 pint cabbage, 1/2 pint celery, 2 teaspoons ground cloves, 4 teaspoons mustard seed, 5 tablespoons salt, 1 pound brown sugar, 1 quart white vinegar.
Scald and peel the tomatoes. Chop all ingredients; do not put through meat-chopper. Add seasonings and mix well. Add vinegar and let stand overnight. In morning, pack cold in pint jars, process 15 minutes in hot-water bath and seal.

Sweet Pickled Watermelon Rinds
Soak overnight 1 pound of watermelon rind, peeled and cut into pieces, in brine made of 1 quart of water and 2 tablespoons salt. Drain off salt water and boil in fresh water until tender. Drain again and cook in sweet spiced vinegar made as follows:
1 quart vinegar, 2 cups sugar, 2 tablespoons broken stick cinnamon, 1 teaspoon whole cloves, 1 teaspoon allspice, 1 teaspoon salt.
Cook rapidly until rind becomes clear. Pack the rind closely in glass jars, cover with the hot vinegar and seal.

Ripe Cucumber Pickles
Pare and remove seeds from ripe cucumbers. Cut into cubes, cover with salt and let stand overnight. In the morning, drain and rinse until salt is removed. Prepare syrup as for watermelon-rind pickles, and cook cucumbers in it until they are clear and transparent. Pack in jars, cover with the hot syrup and seal.

Sweet Pickled Peaches
1 peck peaches, 2 quarts cider vinegar, 2 pounds brown sugar, 1 ounce cloves, 1/2 ounce mace, 2 ounces stick cinnamon.
Small clingstone peaches are the best. Peel and stick cloves in the fruit. Bring to a boil the vinegar, sugar, mace and cinnamon. Add peaches and continue boiling for about 30 minutes or until the fruit begins to clear. Remove fruit from syrup. Cook syrup about 20 minutes longer, or until it is sufficiently thick. Return fruit to syrup and let it reach boiling point. Then pack in glass, cover with syrup. Seal.

Chili Sauce
20 large ripe tomatoes, 6 onions, 6 sweet red peppers, 3 tablespoons salt, 2 cups white sugar, 2 teaspoons ground cinnamon, 2 teaspoons ginger, 1 teaspoon cloves, 4 cups vinegar.
Peel and chop tomatoes. Put onions and peppers thru meat-chopper with small cutter. Mix all the ingredients and cook rapidly until thick. Toward end of the cooking period, watch carefully so sauce will not scorch. This can be used in hot sterilized jars, or bottles with crown caps can be used.—Farm Journal.

You Must Find Time to Read

The quality which makes a difference between people of equal natural opportunities, in about nine cases out of ten, is the difference in their ability to read intelligently. Young people, read little, some not at all, not even the daily papers. Their time is taken up with activities so that they have no time for reading; that is, they think they have no time for reading. As a matter of fact, of the time which they consume in entertaining themselves, if but a fraction were given to a systematic course of reading, in after-life it would make the difference between the really educated and contented person, and the failure and the discontented.

Reading is much more than the simple word implies. The ability to understand the definition of words is one thing and the ability to know what they represent is quite another. Many readers are nothing but bookworms and are unable to use the facts which they acquire by reading. Rich here the balanced activities, of which I have preached so much, come in. Reading should not take the place of action; indeed it cannot take the place of action. But where we have action without reading and study, much is lost, which could be systematized and arranged in the mind in better condition for use when required. If you have failed to get the reading habit, acquire it while you may. If you do not, you lose one of the important factors of a really full life. Reading gives us the experiences of others, which we may thus add to our own experiences. The non-reading human is necessarily ignorant as compared with the reader of equal activity. If you question this statement, "look 'em over" as they sometimes tell the umpire at a baseball game. You can pretty nearly pick out the readers by their inclination and ability to actually accomplish.

Reading and study, which are or should be one and the same thing, as we should not read without studying, differentiates the man from progress.—Flower Growth—Madison Cooper.

Across the Editor's Desk

"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 the preferred Address Editor of the Woman's page.

Coffee Ice Box Cake
Two-thirds cup hot milk, 3 tablespoons ground coffee, 1 1/2 tablespoons cornstarch, 1-3 cup sugar, 2 eggs, 1 teaspoon vanilla, 2 cups whipping cream, 1/4 teaspoon salt.
Four hot milk over coffee and let it stand where it will keep hot for 10 minutes. Strain. Mix together in top of double boiler the cornstarch, sugar and salt. Add egg yolks well beaten, and then the coffee infusion, stirring constantly. Cook until thick and smooth. Add vanilla. Allow to cool somewhat, then fold into the stiffly beaten egg whites.

Line a mold with lady fingers or thin slices of rather stale sponge cake. Pour the coffee mixture into the mold and cover with lady fingers. Cover with waxed paper and set in electric refrigerator for several hours, preferably over night. Serve with whipped cream.

September is considered the ideal time for dividing or planting out new peonies, for when set out now, the roots have plenty of time to become well-established before the ground freezes. Avoid deep planting and having fresh manure anywhere near the roots. If fertilizing is necessary, a top-dressing of bone meal may be used for the purpose.

To Test Eggs
Place an egg in a pan of water. If fresh it will lie on its side. If a few days old it will tilt upwards. If stale, it will stand on end. If very old, it will float.

To Clean Playing Cards
To clean soiled playing cards, dip a small sponge in spirits of camphor and rub lightly. This restores the whiteness.

Month by Month With the Flowers

Plant the Freesias immediately. This work should have been done earlier.
The paperwhite Narcissus should be planted now in order to get blossoms for Thanksgiving.
If the vines in the garden beds were kept from going to seed they may be lifted at this time and potted for winter-blooming indoors.

The Pelargoniums need a change of soil and a shifting of pots at this time. Prune and cut out all the soft and weak shoots, making the plant symmetrical in shape. Shake all the old dirt from the roots and repot in a size smaller pot.
The Chrysanthemums should have extra fertilizer from now on until the buds open. A splendid help for these plants is a teaspoonful of nitrate of soda for each plant, every two weeks until they blossom. Take care that the nitrate of soda does not touch the plant, but sprinkle around the stems.

Lift and divide the clumps of Bleeding Heart to increase the supply. The Heuchera likewise. These plants are both of such beauty that a garden cannot have too many specimens. Beside this reason, there is a safety in numbers, for if one clump is winter-killed perhaps some of the others may escape.

The vines in the porch boxes may be taken up and will do well indoors during the winter, if they are cut back most severely. In order to induce new growth, the Thunbergia or Black-eyed Susan can be used as a usual thing, be successfully transplanted and will form a most effective addition to the window garden. In making the change follow the usual procedure for transplanting.

The Formal Dinner
As the table is set for the beginning of the meal, each place has a placemat on which rests the fine damask napkin. After the guests are seated, the maid places the course (usually oysters) on the service plate. The service plate is removed with the soup course.
In the serving of a formal dinner the carrying should be done in the kitchen rather than at the table and the meat, already carved, is served on a platter in individual portions passed to each guest of the left. As are all dishes from which the guests serve themselves.

After each course, the dishes and silver used are completely removed before the next course is brought on. The servants, it must be remembered, always remove the dish of each guest separately and return it to the kitchen before removing that of another guest. In no case do they stack dishes. Before the dessert is served, the table is entirely cleared and the linen cloth crumbed with a silver crum-

ber. The coffee may be served at this time but the custom generally obtains of having it served in the drawing room after dinner. The male guests frequently remain in the dining room and have their coffee there.
Belgian Queen Fosters Music
BRUSSELS (AP)—Queen Elizabeth, who is a first class violin player, has taken the initiative in creating a "Musical Foundation" for which she has subscribed 100,000 francs. The organization aims to promote the work of Belgian composers abroad and to provide means for young musicians to study in foreign countries.

The Dear Ladies.
It is a sad commentary on life in women's colleges that the longer the students remain in college, the more indoor-minded they become.
Temptation
We are not tempted when we are weak, but when we are strong.

Home Pointers

Three Ways of Serving Roque River Fish
Hot Ring
This makes a medium sized ring to serve four people.
In double boiler put 1 1/2 cups of thick white sauce, 1 1/2 cups of shredded cooked fish, 1 tablespoon chopped green pepper, season with salt and 1 teaspoon paprika and beat. Slightly beat 2 whole eggs. Stir the fish mixture slowly into the eggs.
Grease the ring well with lard or Crisco and line it with well greased oil paper; pour in the mixture and bake it slowly 30 to 40 minutes in a pan of hot water. Great care must be taken in turning it out and peeling off the paper. The center can be filled with creamed peas or a cream sauce in which a small can of chopped mushrooms has been cooked while the ring was baking.

Cold Ring
In double boiler dissolve 1 pkge. lemon gelatine (Jello preferred) in 1 1/2 cups boiling water. Add 2 tablespoon vinegar, 1 teaspoon salt. Let it cool until it begins to thicken. Then add 1 cup small cooked peas, 2 tablespoons chopped pimento, 1 tablespoon chopped green pepper and 1/2 cup mayonnaise. Pour into a wet ring. Fill center with potato salad or chopped lettuce and mayonnaise.
French Fish
Tie up a small fish with string and cover with cold water; add 1/2 cup salt, 1 teaspoon pepper, 1 tablespoon vinegar, 2 small onions, 2 small carrots. Let simmer quietly until tender. Remove and peel carefully and lay on a platter. Put 2 cups of the water; it boiled in a small saucepan and heat again. When hot remove from fire and add 1 pkge. gelatine dissolved in a little cold water. Stir this until melted, then set on ice. When it begins to thicken pour some over the fish. Let the rest set, then break it up around the fish. Make a cold sauce as follows: Separate 2 hard boiled eggs. Chop the whites very small. Break yolks into powder with a fork, add 1 teaspoon salt, 1/2 teaspoon pepper, 1 teaspoon dry mustard, 1 tablespoon Worcester sauce, 1 tablespoon vinegar and 6 tablespoon olive oil. Add a few pieces of ice and beat until it is smooth. Beat with the whites. Serve in sauce boat with the fish.

Blanquette de Veau
First soak one or two veal knuckles in cold water with 2 tablespoon vinegar. Pour this off, cover with fresh water and let simmer (not boil) for 2 hours until tender.
Remove meat and cut it off the bones into small pieces. Thicken the soup with Hour, needed with cold milk and add 1/2 cup small mushrooms. Let simmer quietly until parley and 1/2 small eye garlic chopped very fine. Lastly, piece of 1/2 lemon and season with salt and pepper. On a large platter serve this all surrounded by a ring of rice, spaghetti or macaroni. A cheap dish but wholesome and good. Very popular in France.

Papa Next in Line To Be "Dolled Up"
Although they refuse to call all the fancy things barbers do for their "beauty treatments" men are spending more and more on their looks, according to Helen Rawson Cades, feminine beauty expert, in Woman's Home Companion. A man's average barber shop check is now ninety-two cents, whereas women's average checks are two dollars and thirty-four cents. Facial treatments now account for much of the increase in men's barber bills.
"There was," says Miss Cades, when whiskers were an achievement. But that was before Father became Dad. There may be less hair on men's faces now, she adds, but there is considerably more on the top of heads. The jokes about bald headed row hardly get a laugh now.
"Men have been more active about saving their hair than about other aspects of good grooming for the reason that baldness is more obvious than blackheads or a bad shave," the article says, "and that hair tonic to the ordinary male sounds less effete than, say, cold cream. It has to him a fairly medicinal sound. He gets it at the barber's or drug store instead of at the toilet goods counter. He would rather go through fire than to approach a toilet goods counter with a question.
"There's been more activity in hair than faces among men heretofore, but that's all changing now."

A white window shade may be cleaned by applying very thick soap suds with a sponge. Use white soap and warm water. The sponge should be wrung almost dry so as not to water-soak the shade. Best results will be obtained by spreading the curtain on a flat surface.

Old New Orleans and Quakertown Salads



By Emily Allen Sayres

If any of you have ever been to New Orleans, you know what marvelous cooking you can find in some of the restaurants in the old French quarter. The cooking is French with a Spanish flavor which makes it different from anything in France.
Another salad which stands out in the memory was served in a Paris delphin restaurant as a specialty, a number of years ago. This is a fruit salad dressed with a mild French dressing, served on the usual crisp lettuce. The different note, however, comes from the orange or lemon ice which is put on top of the fruit at the last moment. One can now make this ice in the tray of the refrigerator and not a cube on top of the salad just before serving.

Keep your lettuce in a tightly covered can in the refrigerator. This is much better than using a lettuce bag. One woman uses a lacquered tin can which once held cookies. When after a time it gets rusty she has a new can on hand. The lettuce should be washed well, shaken slightly, put into the can and covered tightly. Enough water will remain on the leaves to prevent them from drying out, and they will keep fresh and crisp thus for a week or more.

If you have ever had a frozen tomato salad you will have a new experience. First of all, select tiny tomatoes and skin them carefully. Hollow the top slightly and fill it with a mixture of mayonnaise well seasoned with anchovy paste. If you have a stalk or two of tender celery on hand, cut into very small pieces and add that also to the mayonnaise. Put the tomatoes in a refrigerator tray and let them stand about three hours. Serve in lettuce cups.

Rainbow Frocks Brighten Drab Business Environs

City streets blossom today with a gayety that was unknown ten years ago. Rose and green and violet are the frocks the business girl wears to work, as well as those that can make a business woman enjoy. Once upon a time business women unadorned themselves in blue serge suits with shirtwaists, or dark silk dresses. The idea was to be unobtrusive in the world of men and to wear only clothes that were practical.

That word "practical" meant clothes that would not show dirt. The shirt waist, which had to be truly laundered every day, was the only exception. When the weather grew too hot, off came the jacket, and the uniform became white above and dark below. Compare the crowded noonday streets of ten or fifteen years ago with their colorful vivacity today. Even Wall Street is no longer a man's world, for downtown New York blossoms with the rainbow.

bow frocks of girls who work in stores and offices. Many reasons for this change exist, but some not to be overlooked is in the fact that dyes have improved, textiles have been developed in new colors and designs, and many fabrics are now washable. Practical! Indeed they are. And these girls know how to wash, iron, crease or pipe at night, iron it, and have it fresh for the next day.
Women in business and the professions used to govern themselves by the sober clothing of men, but now they are wise enough of themselves to set their own styles and wear what they like. Perhaps men will follow their lead some day. Perhaps they, too, will adopt a gay and more comfortable garb. Some warm day they may substitute for their coats, vests, and shirts a Russian smock of silk or linen, as cool and immaculate and decorative as the garments of the girls who take their direction.

make dirt adhere to the heads, especially when they are worn during active exercise. A few minutes immersion in lukewarm soap suds will restore their freshness. They should be rinsed in lukewarm water and rolled in a soft cloth or towel to dry.
Very often a bad complexion is due to lack of frequent bathing.

Heads Women's Clubs

What has become of the unadorned beauty of former days? The beautiful girl of today, regardless of her type, would consider her costume incomplete unless set off by some bright colored trinket. At an afternoon tea or luncheon conference, on the golf links, tennis court, or at the washhouse, she wears one of the attractive new necklaces of carved wood, crystal, cork or galathea.
A plunge in the ocean does not affect the beauty of these clever ornaments. But it may leave a sticky sediment that is uncomfortable to the wearer. The perspiration of the body is also likely to



Associated Press Photo
Marion H. McClenck of Ann Arbor, Mich., is the new president of the National Federation of Business and Professional Women's Clubs.