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Home and Fashions



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Children's Pleasure Column



(A Department Conducted by Mary Ann)

Dear boys and girls: All the letters and stories that you send to me are so interesting! I'm always so happy to hear from you, because you have so many fine things to tell me about. Just keep it up. Now that school has started, write some stories on things that happen at school, also about your pets. Be sure to have your stories about one hundred words and write plainly and on just one side of the paper.

An interesting contest will be started soon so watch this column closely.

Send your stories in as soon as possible, the first of each week and address, care Mary Ann, Mail Tribune.

Handsome Window Shade Rings

The ordinary covered rings and cord attached to window-shades are not very good-looking. But one can make at home extremely attractive ones that will add a most interesting bit of decoration to the entire room.

Cut off all the old cord around the old ring and crochet new, heavy mercerized cord, of the same color as the shade, around the ring in the same manner as the other cord had been, and attach the ring to the shade by a length of the new cord, in the customary manner. Now buy some handsome fringe, either ball or straight fringe, of course matching the shade and ring in color, and sew it on across the bottom of the ring, that is, along about one-quarter of its lower circumference. The effect, seen through the lace curtain, will be surprisingly lovely.

A distinctive, although not quite so striking, effect may be produced if one makes the fringe oneself. Use mercerized cord like that of the ring, but get a much finer size cord. With a crochet-hook run double threads of this through along the bottom edge and tie each pair of threads. If the covered ring measures about one and one-half inches across, the fringe should be between one and one and one-quarter inches wide and three inches long.



PROOFS

By Edgar Daniel Kramer.

When I think how the seasons come and go,
How winter blossoms into fragrant spring,
And how the blossoms through the summer grow,
Until the time of autumn's harvesting;
When I consider the strange mystery
Of endless dying and of endless birth,
As shown us in each mystic lily-trove
And in the grass that carpets all the earth;
The while I watch the twilight walk the sky,
When the red sun has set and day is gone,
And in each trembling breeze that lingers by
I hear the whisper of tomorrow's dawn,
I wonder as upon my way I plod,
How anyone dare say, "There is no God!"

Fall Suggestions for Flower Gardens

To Store Bulbs Safely
When you must keep bulbs for a time instead of planting them immediately, as is desirable, don't just let them lie around; take good care of them, urges the October American Home.

Unpack them at once, examine carefully, discard or place by them selves any bulbs appearing injured or diseased, and replace in the original containers, taking care to provide for ventilation—that is, what the small round holes in the bulb bags are for. Or better still, pack in dry peatmoss, particularly if it may be several weeks before the bulbs can be planted. This sterile material will preserve the bulbs in plump, sound condition.

For Present Plantings
Among the sturdy hardy flowering shrubs that may be planted in the fall, there is probably no family of greater value than the Elderberry (Sambucus). North America has given us several very good species and varieties, in both red and blue berried forms, that make fine background shrubs, screens, or large untrimmed hedges.

To Make Fall Cuttings
Many of our choice evergreens will not "come true" to type from seed, so cuttings must be made. Arbor vitae, junipers, yewes, spruces, and retinosporas come under this head. Take the cuttings late in the fall or during the early part of winter, after the growth has ripened, through the aid of a few frosts, but never handle when actually frozen. The best wood is from the vigorous side and top branches.

Spring Blues for the Garden

In the squills and grape hyacinths, we have materials for the finest sets of intense blue in the early spring that give character to the garden before the hardy plants have more than a brief start into growth. The Siberian squill, Scilla siberica, is now used in great quantities all over the garden. It is a companion of the crocuses and of a rich intense blue that has no rival at its season. This little squill once started in a garden will seed itself and in a few years establish large colonies.

It is a useful little bulb to scatter all over the garden, dibbling in a few bulbs wherever a space presents itself among the perennials. It can be dropped into the open center of iris clumps, around the crowns of peonies, between clumps of delphiniums, in fact any little space will accommodate these



English Iris

becomes almost a pest. It makes beautiful pots of bloom for the window. Plant a half dozen or a dozen bulbs in a bulb pan, a pot of half depth, set in a cold frame or merely leave it outside until wanted indoors. Bring it in, throw it out gently and set in a window and the grape hyacinths will pop up and give a beautiful display. These pans of grape hyacinths make beautiful centerpieces for table decoration and have become a favorite with florists. The sellars are equally amenable to forcing in the house.

The old-fashioned grape hyacinth seems to respond more readily than the Heavenly Blue type. The white grape hyacinth is particularly attractive in combination with the blue type and with the early dwarf lilies. It is not as robust a grower as the blue, it also makes a delicately beautiful pot for indoor decoration during the winter season.



Dutch Iris

little bulbs which will give a sheet of blue in the first warm days of April. Other plants springing into growth will cover the dying foliage of this bulb which matures early.

A little later and of larger growth is the grape hyacinth, muscari, boxillides, and its more beautiful relative, Heavenly Blue, muscari racemosum. The latter is displacing the old grape hyacinth because of its more substantial stalks of intense blue "grapes" and because its foliage is not so rank. The old-fashioned grape hyacinth makes dense patches of blue and multiplies so rapidly that it often



Spanish Iris

HOME EDUCATION

"The Child's First School is the Family."—Froebel
Issued by the National Kindergarten Association, 8 West 46th St., New York City. These articles are appearing each Sunday in the Mail Tribune.

THAT MESSAGE TO GARCIA

Lelia Munsell

"Mother, I got a knot in this old shoe string. My five-year-old's voice floated out to me, where I was busy in the kitchen. 'You'll just have to come and get it out.' 'Keep working at it,' I called back. 'You'll get it.' 'I've tried and tried, and I can't.' 'That's another message to Garcia,' I suggested. 'Put it through, son.' 'There was silence for a full minute, then the patter of bare feet on the floor. My son stood before me with flashing eyes and head held high. 'Mother, you know that story is not true. You know you just made it up to get me to do things I don't want to do or can't do.' 'Indeed I didn't make it up,' I assured him. 'It's all true, every word of it.' 'Honest?' 'Honest.' He looked at me, decided I was playing fair, and gave his head a toss. 'All right, then, I'll put it through.' And he pattered back to the living-room.

'There was another silence but after a little time he called to me, triumphantly. 'Well, I put it through.' 'This lad, like many another child, was inclined to give up a disagreeable task or a hard task too easily. One day I had an inspiration. I told him the story of how Lieutenant Rowan had carried a message to Garcia at the beginning of the Spanish-American war. I made it as vivid as possible. I pictured the Cuban jungle with its

big snakes and other animals, its dense growth of tropical plants. I told him how the young lieutenant did not even know where Garcia was, how he had to hunt for him in that wilderness, and how enemies might follow him and kill him at any time.

He was very much interested and asked all sorts of questions. Finally I suggested, 'Now, suppose we say, when we find something hard to do, something that we think we simply can't do, "This is a message to Garcia. I'm going to put it through." That's what this young soldier did. He put it through.' 'That was a new game and it appealed to him. It worked, too. The idea of it kept him at many a task when he would have given up, otherwise. Then came the shoe string episode. That was a real crisis. A knot in a shoe string is not an easy thing for a five-year-old to tackle. No made-up hero would serve him then. He had a literal mind, and a real job to handle. That's what I assured him that the story was true, he went back to that job and "put it through."'

The incident contains a suggestion for character training. This small lad was already responding to life, real life. Unconsciously he was acting upon the principle that has kept many an older person at a difficult task. "If somebody else did it, I can." Mere present would not have impressed this lesson upon his mind. The true story of Lieutenant Rowan

Humane Society

All Like Dogs

Presidents and Princes Are

No Exception

Judy Brown in the Birmingham News says lovers of dogs are proud of their pets and let it be known. She seems to think this love of dogs goes so far that some people are slightly unbalanced on the subject.

Among those she mentions as being very strong for dogs is The Prince of Wales whose terrier, Coco, has accompanied him on nearly all of his travels and now is taken along just the same, even if she has five babies who have to go too!

The prince was troubled for a while as to the way to manage it but he could not be separated from Coco, so workmen had to evolve a way by arranging a kind of traveling kennel which folds up when not in use and straps into a handy bundle. It can be set up wherever His Highness happens to be and has a nice little runway for the puppies. When he motors from St. James Palace to his week-end summer residence at Sunningdale this contraption and Coco and her puppies go right along.

Then there is O. O. McIntyre, the columnist. As often as he James Mr. McIntyre tells of his dog, which seems too good to be true, had we ourselves not owned one just as intelligent and lovable. Discreetly but inevitably he brings his pet to the attention of his millions of readers. He is cunning about it lest he bore those few peculiar ones who do not love dogs as much as he does.

Nearly everyone who loves his dog desires that he shall face the camera with his pet by his side. The Howlers are by no means above it. And think of the number of pictures of the Coolidges with their beautiful white collies. As to Harding one grew almost tired reading about Laddie, and what finally was to become of the darling was almost a national issue. We were all anxious till we knew he had a good home.

In the magic picture taken of Premier MacDonald, of England, a dog somehow got into the family group. It is to be observed that one of the first things a really rich man does, having achieved financial independence, is to indulge himself in some kind of dogs. But the regular dog fanatic wants his dog right around, fears or no fears, to be his companion and friend.

It's funny when you're that way—but a lot of us are.—Jackson County Humane Society.

Abolish Jail for Debt

CONSTANTINOPLE — (AP) Imprisonment for debt has just become taboo in Turkey, except for the state's debtors. With the promulgation of a new bankruptcy and debtors' law, 54 men and two women serving sentences for private debts were released, but three persons who owe the government were kept in jail.

Chiffon Scarfs To Match Frocks

Chiffon scarfs are definitely a part of the evening mode—they are made to match the frock and are worn carelessly thrown or tied about the shoulders.



Upper Left: A new off-the-face hat in black. Very modish with furs, such as will be worn to the football stadium. Lower left: These tie effects are to be popular in autumn millinery. Center: A fabric known as silk tweed is used in this two-piece frock of eggshell white and brown. Right: Billie Dove, film star, shows a simple coat of gray and blue tweed.

Junior Cookcraft Course, Lesson V. Meat Loaf

Materials—1/2 cup rolled oats, 1 cup scalded milk, 1 egg, 1 pound ground raw beef or Hamburg steak, 3 tablespoons finely chopped onion, 1 teaspoon poultry seasoning, 1 1/2 teaspoons salt, 1 tablespoon melted butter.

Utensils—Measuring cup, measuring spoons, saucepan, mixing bowl, chopping bowl and knife or a cutting-board and paring knife, mixing spoon, medium sized loaf bread pan, butter brush or paper napkin.

Measure the rolled oats and put it into the mixing bowl. Measure the milk and scald it in the saucepan, watch it so it doesn't boil over or scorch. If you wish to do something else while the milk is scalding use a double-boiler for safety. Pour the hot milk over the rolled oats, and let it stand a few minutes. When the mixture has cooled a bit, add the egg and beat it in well with the mixing spoon, beat in the meat, mince the onion and add it with the poultry

seasoning and salt. Be sure to mix the ingredients well. With the butter brush or a paper napkin, oil the loaf pan and pack into it the meat mixture. Drizzle the melted butter over the top and set the pan into a moderately hot oven 350 degrees Fahrenheit. Bake 55 minutes. At the end of that time it should be nicely done and browned. If it is served hot, remove very carefully by easing it out with a spatula and place it, browned side up, on the platter. To serve it cold—let it partly cool in the pan before turning it out. Creamed or scalloped potatoes are good with meat loaf.

Menues and Recipes for October

Monday

Luncheon—Italian Macaroni, Roast with French Dressing, Bread Slices, Stuffed Prunes, Tea.
Toasted Potted Meat, Sandwiches, Olives, Fig and Cream Cheese, Salad.
Dinner—Oxtail Soup, Cold Sliced Ham, Pickles, Wax Beans, Stuffed Eggplant, Apple Fritters, Lemon Sauce, Coffee.
Boiled Fish, Egg Sauce, Turkish Pilau, Jizzed Vegetable Salad, Orange Jelly, Nut Cakes, Coffee.

Baked Liver and Bacon

One and one-half pounds liver, cut in one piece, 1 tablespoon of minced parsley, 1 tablespoon of minced onion, slices of bacon, 1 cup stock or water, salt and pepper. Wipe the liver carefully, cut several small gashes in it with a sharp knife and place in these the blended parsley, onion, lemon rind, salt and pepper. Place in a greased pan, lay the slices of bacon on top, pour the stock or water around, cover closely and bake in a moderate oven for three-quarters of an hour, removing the cover during the last fifteen minutes of cooking. Slightly thicken the liquor in the pan, pour it around the meat and serve with mashed potatoes or steamed rice.

Cranberry Sherbet

One quart cranberries, 2 cup of water, 2 cups sugar, Juice 2 lemons. Cook the cranberries and water together rapidly for ten minutes. Strain, add the sugar and stir until thoroughly dissolved. When cold, add the lemon juice and freeze several small cubes in it with a sharp knife and place in these the blended parsley, onion, lemon rind, salt and pepper. Place in a greased pan, lay the slices of bacon on top, pour the stock or water around, cover closely and bake in a moderate oven for three-quarters of an hour, removing the cover during the last fifteen minutes of cooking. Slightly thicken the liquor in the pan, pour it around the meat and serve with mashed potatoes or steamed rice.

Nut Pudding

Two cups scalded milk, 1 cup soft bread crumbs, 2-3 cup sugar, 1 cup chopped nut meats, 2 eggs, grated rind and juice 1 orange, 2 tablespoons melted butter. Add the bread crumbs to the milk, cover and let the two stand together for five minutes. Then add the sugar, nut meats, egg yolks, orange rind and juice and the melted butter. Blend all thoroughly, fold in the stiffly beaten egg whites, turn into a greased baking dish and bake about thirty-five minutes in a moderate oven. Serve with hard sauce flavored with grated orange rind.



Erma Funk of Bristol, Mass. Caught Florence Trumbull's bouquet when the latter married John Coolidge. Miss Funk is engaged to marry William P. Moore of Bristol.

Across the Editor's Desk

This column is for all readers of the Mail Tribune, especially the housewives of southern Oregon. The editor asks you to send in recipes you find dependable and practical—the homemaking ideas and shortcuts that save money, time and labor—also jokes that amuse you. Please write on one side of the paper only and sign either name or initials, and send in articles as early in the week as possible. Address: Editor Woman's Page.

For Fall Parties

Leaves when they are at the height of their fall brilliance, make lovely decorations for autumn parties and weddings. Gather suitable branches of them and lay them flat between layers of newspaper. Put a weight on top-boards are good—and let them dry. When thoroughly dry and pressed flat, brush each leaf with white varnish.—Mrs. E. D. W.

Birthdays Cake Candle Holders

Marshmallows make attractive candle holders for birthday cakes; they are light, and can be eaten afterward, which delights small folk.—Mrs. A. M.

Eggless Spice Cake

This is Aunt Nellie's recipe for a spice cake which requires no eggs: Chop together a cup of seedless raisins and 1/2 cup of nut meats and add to the following which have been sifted together: Four cups flour, 2 of sugar, 1 teaspoon each of cinnamon, cloves and nutmeg and 5 of ground chocolate. Melt together 4 tablespoons of salad oil and same of butter and mix into the dry ingredient. Dissolve two fairly heaping teaspoons of baking soda in 2 1/2 cups of either sour milk or buttermilk and add to rest. Bake in a moderate oven. It keeps quite well.—Ella D. Gold Hill.

Complication in Refusal

Mrs. Nap: "Does your husband's stuttering bother you?" Mrs. Nap: "On the contrary, it helps me. He'd much rather help with the housework than say no."—A Reader.

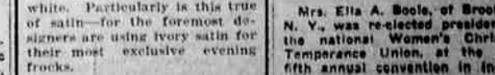
Pineapple-Meringue Cake

This cake recipe won first prize in a contest conducted by Better Homes and Gardens. I thought it might be of interest to other readers of this column.—Mrs. A. D. One-half cupful of butter, 1/2 cupful of sugar, 1 egg yolk, 1/2 cupful of cake flour, 1 tablespoonful of milk, 1 teaspoonful of bak-

Pineapple Filling

One cupful of whipping cream, 1 1/2 tablespoonfuls of powdered sugar, 1 cupful of crushed pineapple, drained; 1/2 teaspoonful of vanilla. Place one layer, meringue side down, on a cake plat. Whip the cream, add the powdered sugar, drained pineapple, and vanilla. Spread this filling on the first layer. Then place the other layer on top of the pineapple filling, meringue side up. (The judges found this cake to be better when eaten the same day it was made.)

W. C. T. U. President



Mrs. Ella A. Boole of Brooklyn, N. Y., was elected president of the national Women's Christian Temperance Union, at the fifty-fifth annual convention in Indianapolis.

Pastel Shades Are Smartest

Pastel shades are loveliest for evening and smartest of all are the tones that are just off-white. Particularly is this true of satin—for the foremost designers are using ivory satin for their most exclusive evening frocks.