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Edited by
Irene DeLosh

Modern Styles and Household Suggestions

Telephone:
390-1 or 75

The New Fall Silhouette



Photo © Stekli, Paris

CONSPICUOUS among the delightful creations available this fall is this alluring mode for the afternoon. The gown falls in a moulded line at the natural waist while the skirt, which is long in accordance with the new vogue, is characterized by a use of folds and the complete absence of pleats. The material consists of pure dyo crepe and is highly effective in the season's most important new colors, dahlia and empire green.

Across the Editor's Desk

Beauty
"Beauty is not in the sky.
Nor in the sea,
Nor in the bush,
But something bound
In the blood of me."
—Jack McConnell

Wise Dog Rebukes Cook
There is a wise old dog living at a country house, who, like all wise dogs, made friends with the cook, says The Children's Newspaper, London.

The woodstack was some distance from the house and, when kindling wood was wanted, the cook would tell the dog to fetch some sticks. He knew what she meant and used to trot to the wood yard and bring back a stick at a time. One day he came back with a wagging tail and an empty mouth.

Cook sent him again, and yet again, but each time he came back empty mouthed, wagging his tail apologetically. Cook was puzzled, then angry, and calling the dog ugly names, drove him off on the same errand, determined that he should carry out her orders. Once more the old dog trotted away and in a few minutes he came back with the hatchet dragging on the ground beside him! When he reached the house he dropped the hatchet before the cook, as if to say, "There's no wood cut and if you want any you must go out and cut it!"
—A Reader.

Ice Box Cookies
To make plain ice box cookies: Cream one cup of butter or shortening with two cups of sugar. Add two beaten eggs and one-fourth cup of milk and beat for one minute.

Heads War Mothers



Associated Press Photo
Mrs. Virgil McClure of Lexington, Ky., was elected national president of the American War Mothers at the convention in Louisville.

ute. Then add one teaspoon each of vanilla and lemon extract, three and one-half cups of flour sifted with two teaspoons of nutmeg, one teaspoon of salt, two teaspoons of cream of tartar and one teaspoon of soda. Pack into a greased baking dish, preferably glass, and place, and place in the refrigerator for 12 hours or more to chill. When ready to bake, unmold, cut in thin slices with a very sharp knife, place on a greased cookie sheet and bake in a moderate oven for 10 minutes.
—Mrs. B. D.

"Die when I may, I want it said of me, by those who know me best, that I always plucked a thistle and plucked a flower where I thought a flower would grow."
—Abraham Lincoln.

Lapin Trimming
Pale lapin is the most striking fur used to trim the dressy ensembles of black or brown broadcloth. The effect of this light fur on the dark material is dressy in the extreme.

German Steak
Cut two pounds of thin-cut round steak into 3-inch strips. Roll these strips around several slices of raw potato and a slice of onion. Sprinkle with salt and pepper. The ends of these little bundles up, and around these wrap a thin piece of bacon, skewering. Dust with flour and simmer in a Dutch oven for one hour, dusting with more flour occasionally and turning often, adding moisture when needed. Cook until the steak is done and the potatoes are tender.

Caramel Pudding
One-half cupful of white sugar, 1/2 cupful of brown sugar, 1 cupful of boiling water, 1 cupful of flour, 1 teaspoonful of baking powder, 1/2 cupful of milk, 1/2 cupful of raisins, 1 tablespoon full of butter, salt.

Mix and boil the first three ingredients. Make a batter of the other ingredients, and pour into a greased baking-dish. Pour the syrup over the batter and bake. As it bakes the pudding will rise up to the top leaving luscious syrup in the bottom.

Higher Waists Longer Lines

Paprika, canton crepe, a shade between orange and red, is an authoritative style choice, with a flared skirt corresponding to the new coat flare. Foreheads are more on display and brows are wider this autumn. Both of these new style lines are apparent in a hat of silky dark seal brown soiled. The brown suede pump, a new type called "Travelers," exactly matches the brown suede bag.

Sudden Change in Fashions This Fall

Ensemble
BROWN, red green and blue—there you have the smartest autumn colors—and if you add black, which is more prominent than ever this season, you have the triumphant five!

What a long way we've come, I couldn't help thinking, since the dim dark ages of seven or eight years ago. "Ensemble" was then such a new style word in the average vocabulary that many stores obligingly spelled it out in the advertisements, "ansambul," so that public and sales person might meet on a common ground of understanding.

Now, each season we plan blithely for our tailored, afternoon and evening ensembles and see the term in its truer sense, not only as related coat and frock, but as including the accessories, shoes, hats, gloves, hose and jewelry, which carry out the color scheme and complete the style picture.

Afternoon ensembles, which are a very distinct type this season, lavish as to the use of fur, reckless as to the superlative quality of fabric used, have more uses than almost any other type of autumn apparel. They are a perfect choice for bridge parties, matinees, and informal dinner dates, with that dear delightful masculine someone who appreciates smart clothes.

Studying the Silhouette
Very definite changes have taken place in the silhouette this autumn, and before you decide on your style you must think hard and fast as to whether you'll go in for straight lines or flares. Certainly, many of the coats I've seen at the smartest gathering places in New York do stress the flare. Body lines are still long and slim, and slightly fitted in princess fashion, but with a low-placed flare much more modified than that of last season. Both the back and side flares are stressed with the length of skirts from two to four inches below the hollow at the back of the knee.

Velvet and Velvety
What gorgeous things master weavers have done to formal pieces this autumn! For afternoon ensembles velvets, such as a Doge of Venice might have worn, and velvety woollens with a depth and luster which make you yearn to buy them by the bolt instead of the piece, just for the sheer joy of possession, are prominent. Suede finished coats and broadcloths have a formal character too, which makes them correct for autumn afternoons.

Fine Frock Fabrics
With the velvet coat, the velvet frock, perhaps in the lighter weight transparent type, is an almost inevitable choice. But, if you elect a fur-trimmed ensemble with skirt, blouse and two-thirds to three-fourths length jacket—or even seven-eighths length—metal cloths as sheer as silk and as gay as a summer print, or satin, which is smarter in the egg-shell shade than white, may form a wise blouse choice.

Accessories Challenge Interest
When your suit is finished and you sall forth with the sample of fabric in hand to select your accessories, your shoes will perhaps come first. For afternoon wear the pumps is still the favorite choice of the smartest women, and suede is first on the fabric list. Dark red and dark green suede which exactly match the coat have fashion's approval. Black, in suede or kid with some reptilian trimmings, goes with almost everything, and brown has a versatile charm which permits it to be linked with red, brown or green ensembles.

Those who feel that style is an inconstant, fluttering thing will perhaps be interested in something a shoe manufacturer of high type footwear told me the other day. I was admiring a certain simple, well-cut pump in his show room when he said: "We have been making that same pump for the last six years, and it is selling just as well today as it did then." Proving that simplicity is enduring, and that when women find a really smart, becoming style they cling to it.

Hose and Gloves
There is some talk of matching gloves to pumps—green gloves with green pumps, red, dark brown, or black gloves with the same hued footwear—but, on the whole, the safest rule, and one with a guarantee of good taste, is that of matching gloves and hose in some tone of beige. And beige tones are generally darker this season.

Meringue Topping
Four egg whites, 1/2 cupful of sugar, 1 teaspoonful of vanilla, 1/2 cupful of whipped hot meats.

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.

A Catty Halloween Party

By Jean Walden
Just think! It will soon be Halloween, and all the spoons, goblins, witches, jack-o'-lanterns and black cats will be waiting for a chance to celebrate.

You and I, of course, must celebrate too, so let's make funny little invitations in the form of black cats. You know how kitty humps up her back, fluffs out her tail and almost seems to say, "S-c-a-t," when she sees a dog! Well, we shall cut our cats out of black pasteboard, but we shall leave off their tails! Next we shall cut out some very large fluffy-looking tails and fasten them on to our kitties with small paper fasteners, so that the tail moves up and down.

Then, across Miss Kitty's tail we shall write the following invitation in white ink or crayon: This is the tale of a Halloween cat.

Who wants you to come as quick as a s-c-a-t?
To my front door, and give it a knock.
On October _____ at _____ o'clock.
When the little guests are admitted, on the day of the party, they are all given homemade black paper bags to wear over their heads concealing their identity completely. Faces of cats may be sketched with yellow crayon on every bag, slits being cut for the eyes and nose. Even whiskers can be made by running coarse waxed thread in and out of the bag, clipped off at just the proper length for a self-respecting kitty!

To start the party off in the "cattiest" manner possible, we shall all form in line and, while the phonograph plays a lively tune, we shall follow a very kittenish leader all around the house! We may be forced to march with our hands behind our backs, or creep on all fours for a spring, crouch on the floor, and perhaps even purr; who knows? Anyway, we may truly be said to pussy-foot nimbly in every direction!

After the march of the cats we shall sit in a circle on the floor (still wearing our cast-masks, mind you!) A leader is chosen to stand in the center of the circle and say the words, "S-c-a-t, cat!" in a voice as much like a cat as possible. The player who guesses the identity of the leader first, then occupies the center, and the former leader is allowed to remove his mask. One by one, the players are revealed during this game, so that it need not be necessary to lose the play spirit for a moment during the party.

After a quiet game we shall have a lively peanut hunt, using the black cat-bags as containers for the nuts, which are hidden in corners all about the house.



familiar to need any description, but should mothers object to their boys and girls getting their heads wet, the players may each in turn try to spear the apples with ordinary pins, if they can!

The catfish game of "meow" is so well liked by boys and girls of all ages that they never seem to tire of it, especially when the grown-up is a dramatic story-teller, and can put a lot of expression into the reading of "The Three Little Kittens Who Lost Their Mittens!"

Everyone sits in a half-circle on the floor, the grown-up facing the group. The story must contain the word, meow, at frequent intervals. Whenever that word occurs, every little listener falls forward on his knees and repeats, "Me-ow," with a great show of discomfit manifested by his tone of voice.

Suddenly a ghost appears! (It is really a grown-up dressed in a sheet and pillowcase.) "Follow me—one and all, into the Black Cat's banquet hall!" loudly calls the ghost, leading the way to the dining room.

As the boys and girls enter, they see a most amazing sight. The dining table is decorated in orange and black. The room is quite dark, except for the glow from the small jack-o'-lanterns at every guest's place. These jackies are made of oranges, scooped out like pumpkins. In the center of the table is a large Halloween witch's cauldron, or iron kettle, from which real smoke seems to be rising! This effect is gained by placing lighted incense in the bottom of the cauldron and covering it with a strainer for protection. Many beautiful sprays of orange bitter-sweet berries are laid on top of the strainer, almost concealing the cauldron itself. Black witches, made of clothepins covered with oblong pieces of black crepe paper, seem to be wildly riding astride the smoky branches, while tiny toy cats (concealed by the bitter-sweet) form a charmed circle about the base of the cauldron. Each cat has an orange ribbon around its neck which extends outward to every little guest's place. When the ribbon is pulled, out jumps Mr. Cat to be carried home "to show mother and to keep."

Cheese Has a New Importance

AS WE know it now, cheese is such a diverse product, it has assumed so many nuances of flavor and shape and uses, that it is universal in its scope. Where it was once simply a staple article of diet, used as a single and particular foodstuff, its availability as an ingredient for many delicious cooked and uncooked dishes, where its high protein mineral and vitamin value make it of importance in the meal plan, is now limited only by the ingenuity of the cook. It is used in all countries, and the long range of flavors makes it possible to devise such combinations with other foods, that by a wise selection from the many forms of cheese nicely packaged in convenient size, now available in our markets, all tastes and preferences, all occasions and all opportunities for cheese service may be taken care of adequately and with distinction.

Cheese has the best of manners when introduced to fruits, both canned and fresh. It is a truism that no salad whatever is complete without its accompanying cheese, and with many a vegetable it is on the most familiar and friendly terms. It lends itself with equal grace to the most elaborate 123 grace to a simple dinner of vegetables and bread and to the most elaborate preparation as a full course at the formal table.

One of the cheese dishes which is attractive and which combines the salad and cheese service most happily is the cheese ring. Prepared with a sharp and icy cold salad, the richness and pliancy of the cheese, the contrast in color and the charm of course make this one of the nicest courses of a luncheon or dinner menu.

Cheese Ring
One cup cream, 5 tablespoons grated yellow cheese, 1 teaspoon Worcestershire sauce, 1/2 cup milk, 1 tablespoon gelatin, 1/2 teaspoon mustard, 1 teaspoon salt, 1/4 teaspoon cayenne, 1/4 teaspoon paprika.

Just in passing, let us remind you that cheese is a marvelous addition to Russian dressing for salad, and Roquefort cheese in a French dressing is truly Epicurean; and using it thus, one may still serve another cheese or a cheese accompaniment with the salad, and so utilize the art of blending which is so highly appreciated by those who know.

Cheese Balls
One cup grated cheese, 1/2 cup bread crumbs, 1/2 teaspoon salt, 1 teaspoon Worcestershire sauce, 1 tablespoon cream, 1 egg, 1 teaspoon mustard.

Mix together, form into balls. Dip in beaten egg, roll in crumbs and fry in hot fat. Drain and serve hot with salad.

Cheese Tarts
One cup grated cheese, 2 tablespoons flour, 3 eggs, 1/4 teaspoon paprika, 2 tablespoons butter, 2 cups milk, 1/2 teaspoon salt, dash of cayenne.

Make a rich pastry and line patty tins. Scald milk and add butter and flour blended together, seasonings and cheese. Add yolks of egg beaten well, and cook in double boiler until thick and smooth. Cool, fold in stiffly beaten egg whites and fill pastries. Bake in a moderate oven, 325 degrees Fahrenheit, for twenty to twenty-five minutes.

Cheese and Tomato Surprise
Scrap out a small portion of chilled tomatoes. Fill with the following: Cream together one cream cheese and one section of Roquefort cheese. Add one-half cup mayonnaise and one mashed pimiento. Serve cold.

Tomato Cheese Jelly
Two tablespoons gelatin, 2 cups tomato juice, strained, 1 small bay leaf, 1 tablespoon sugar, 1 cup grated cheese, 1/2 cup cold water, 1 small onion, 2 or 3 cloves, 1/2 teaspoon salt, 1/2 teaspoon pepper.

In the Feminine World



Modern Underthings Pretty and Practical

There is much talk today about lingerie. A visit through any great department store proves that the garments we wear under our outer clothing are no longer ugly. At the same time they are not impractical. Many types of lingerie are to be found than ever before and each kind has a special, practical use.

There are, for instance, cunning "running trunks"—no less—of washable, porous, knit material, used for very active sports. Sometimes they are cotton or silk, but according to a recent research made by the National Retail Dry Goods Association, the most popular lingerie identities—both knitted and woven. There are milaneses, tricot, crepes, ainos, and everywhere this season much Alencon lace is used.

Practical sport type garments and ones for every day wear are also being fashioned more and more of these lovely rayon materials, and they can readily be laundered if accorded sane, practical wash-tub care.

October's winds are spreading now a cough of weary autumn flowers. Before her waning grace we bow and prize her swiftly passing hours.
—Ruth Raymond

The winds of October are also scattering over law and garden, a cover of leaves. That is Nature's way of furnishing winter-protection to vegetation, and we may profit by the hint, and rake up and store for a similar purpose the leaves that fall in paths and other places where a mulch is not needed.

Take up some promising heads of lettuce, plant them in a box, and set in the cellar near a window. Endive may be taken into the cellar also, but should be put in a dark place to encourage the blanching of the leaves which have previously been tied up loosely around the heart of the plant.

Pull up some tomato plants on which there are plenty of green fruit and hang the vines from the rafters. The tomatoes will continue to ripen, and one may have them to use for weeks after frost has destroyed all plants left out in the garden.

Before the ground freezes, dig up a healthy-looking clump of parsley and plant in a pot, placing it in a sunny kitchen window. It will thrive for many weeks furnishing, besides material for the garnishing of food, a cheerful bit of green coloring to the surroundings.

Though the iris is a hardy plant when established, it is wise to put a light dressing of marsh hay or similar material over a newly-set

The illustration shows an evening set of panties and brassiere made of soft supple rayon crepe trimmed with very fine dahlia lace in the ecru shade which is so popular. The strapless bandeau is held in place by narrow elastic and can thus be worn with the most decorative of gowns. The brief panties avoid the need for fullness by their clever cut. They have a tiny button which fastens to the brassiere, avoiding the old-time tight elastic about the waist which is sometimes uncomfortable.

As soon as the tops of the dahlias have been blackened, dig the tubers on a fair day, and allow them to lie on the ground to dry off, cut the tops and store the tubers in a cool well-ventilated place. If the dahlias are planted in rows or masses, it is more convenient to cut the tops off with a sickle before digging.

If you intend to force bulbs for indoor bloom, select those kinds and of the size recommended for this special purpose. Pot the bulbs in a good garden soil mixed with a little sand, and make sure to provide for proper drainage. Water the potted bulbs and set away in some cool, dark place for six or eight weeks until a root system has been formed.—Flower Grower.

To the contents of 1 can of tomato soup, which has been placed in a sauce pan, add 1/2 of a stalk of celery, 1 green pepper and 1 onion, all chopped in small pieces. Cook slowly until the vegetables are soft; then add 1/2 pound of grated cheese, stirring constantly over a low flame until the cheese has melted. Serve piping hot on fresh toast.

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Industry is beginning to find that keeping clean makes for efficiency. The well-tubed man is alert, fresh and energetic. He respects himself.

colored frosting, also may be given a face in the same manner. There is not a single boy or girl, however, who doesn't just love toasted marshmallows, especially when each has been placed on top of a thin round buttered cracker, then toasted under the flame until it almost runs over the sides of the cracker. When served hot, they are delicious!—From Child Life.

Low Flare Princess Line
Seal brown velours with red fox is a distinguished combination for the ensemble coat which has the fashionable new princess line. Longer gloves in a darker brown than we have been accustomed to, and matching hose with the smart narrow heel, are a correct autumn choice. The sophisticated brown suede bag has a gold clasp. A woven gold chain, with fringed pendant, is set with simulated topaz.

Associated Press Photo
Mrs. C. A. Tusch of Berkeley, Cal., "mother" to birdmen scattered all the way across the continent, was entertained by some of her eastern "sons" when she visited New York.