

Edited by
Irene Delash

Modern Styles and Household Suggestions

Telephone:
390-1 or 75

HOME EDUCATION

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

Mary S. Stover

Appreciate Their Obedience

Miss Ballard is a grade school teacher of some years' experience. A fairly wide acquaintance with boys and girls made her soon realize very highly the young niece and nephew whose home she was visiting for the first time since they were babies.

Elma and Raymond were not only bright, sturdy and good-looking but so well-mannered and obedient that Miss Ballard felt her sister should be a very happy mother. On the contrary, Louise was a worried, fretful, nagging parent. The sharpness with which she called the children from their play caused the listening aunt to wonder if their good behavior might be just a cloak which they put on in her honor.

Both the children came in as promptly as little folks can be expected to tear themselves away from an engrossing game, but the frowning mother scolded instead of praised. Day after day this sharpness was so common that Miss Ballard finally put a half-teasing, older-sisterly question. "Don't you demand rather too much, Louise? See how respectful and obedient your youngsters are compared with all their playmates."

"Disobedience among the neighbors' children is my reason for holding Elma and Ray to strict account," explained their mother, soberly. "Most of the parents in this part of town are so easy-going that I feel called upon to take a very firm stand. If my children should once get to acting like the rest, there's no telling where it would end."

"I understand your reasoning, but let's study the question more. Whoever distrusts children tempts them to 'go lengths,' as the old saying is, whenever a chance comes. Your kiddies are too loving and fine to rebel, but over-strictness with them may endanger the sweet comradeship that means so much in family life. All children have a strong sense of justice, and they must know themselves to be far more obedient than the rest. Doubtless they ought to be; but why not praise them for minding so well?"

"Frances Willard's mother was noted for her habit of encouraging each child, yet when asked how she would do differently if living her life over again, she said: 'I should blame less and praise more.'"

"Another counsel from long ex-

perience has impressed me so much that you can take this reasoning for an attempt to share advice of which I myself was greatly in need," Louise, I was just overwhelmed with shame when a favorite summer school instructor urged us teachers, to feel more appreciation for what he called juvenile docility. This man pictured himself as watching any school ground when the last bell rang and the children, as he said, "left the games they loved more than they loved to eat" for studies of little natural interest to them.

"Of course boys and girls should answer the school bell promptly; it is right to expect a willing response to every summons from the home doorway. Yet it often takes much self-control and good nature for them to drop whatever they are doing when the children are not unlike us. To understand their dismay we need to recall some time when we've been called away from a good visit or from a piece of work we were in a hurry to finish. I've found the memory of such times a very present help to patience with children who insist a little. It makes me feel that those who come on time deserve a word of praise."

The young mother had stopped sewing. "I've had hundreds of such interruptions," she said, "yet have never considered how trying they might be for children. Being at the door has often served for an excuse to make Ray do some errand at that instant whether urgent or not. Thank you, sister."

Personality Factor in Jobs for Women

Whether the employer or applicant realizes it or not, personality is one of the chief factors in jobs for women, according to Hazel Rawson Cades, beauty expert of Woman's Home Companion.

"Personality," says Miss Cades, "has much to do with the first impression which often decides whether you get a job."

Aside from the characteristics demanded by a special job, the idiosyncrasies of an employer, certain qualities are more or less appealing to everybody. It is difficult to define charm and popularity. It is not supposed to be a factor in business, but it is and if you have it you are apt to stand a better chance of getting the job you are after. This does not mean any feminized combination of airs and graces. It means that delightful and indefinable quality that makes you enjoy buying a bolt of ribbon from one particular salesgirl or rush today to rent from one real estate agent the same house that yesterday you turned down from another.

"Sooner or later, this is called the 'right attitude' and it's really a combination of friendliness and reticence, of assurance and modesty, of ambition and willingness to do anything, of today's accuracy and tomorrow's vision. If you can define it all you must define it in terms of common sense."

How far personal appearance goes is most question. The twin fallacies that the pretty girl is surely dumb and the homely one a faithful paragon of virtue have long ago been exploded. Almost every employer realizes that there is a fundamental connection between neatness of fingernails and neatness of type machine. This does not mean a fashionable appearance, but neatness and precise signs of good breeding that distinguish the up-to-date, wide-awake young woman."

THE NEXT HILL

By Grace Noll Crowell

When I get over the next hill,

I always used to say,

"There will be the loveliest road."

If it were a long road,

Someday, without an end—

Always over the next hill,

Was best, I would pretend.

Always over the next hill—

(The habit eludes and elings)

There will be something to

take my breath

And give me the feel of wings.

There will be distance!

Distant

The upward dip of the

skies.

The tang of the wind on my

face and throat,

And the sunlight in my eyes!

On and over the next hill—

Always it will be so.

Beauty will rise ahead of me.

The farthest road I go.

Meat Pies for New Year's Dinner

MEAT pies may be made in either individual or family size. The success of the hinges on two preparations. The crust must be delicate and crisp and the meat mixture within must be flavorful and of just the right richness and consistency.

The crust may be a simple mashed-potato crust for the amateur, a rich biscuit dough for the more practiced, or a rich puff pastry for the experienced cook.

Each of these lends itself to decoration of desire.

Quick Puff Pastry

1 cup bread flour, 1 tablespoon shortening, about 1/4 cup cold water.

Cut the shortening into the flour and add cold water enough to form a dough that may be patted and rolled out. Roll to one-fourth inch thickness and, using one-third of the butter at a time, dot small pieces all over the surface of the rolled-out dough. Sprinkle very lightly with flour.

Fold the dough from the four edges to meet in the center, and then double the folded dough, making it four layers deep. Roll out and repeat until the second and third portions of the butter have been used. Roll to one-fourth inch thickness and cut into the desired shape. Use for a top crust only. Chill thoroughly and then bake in a hot oven from twelve to fifteen minutes, or until thoroughly puffed and delicately browned.

Flaky pie crust is made from a standard pie-crust recipe by folding in extra shortening by the method described in quick puff pastry. From two to five tablespoons of butter may be thus folded into the standard recipe. Bake as for plain pie crust.

Potato crust may be made from well-seasoned mashed potatoes, or a potato-croquette mixture may be spread over the cooked meat-pie filling. Decorate by cutting deep

gashes or by applying designs with a pastry tube. Brown in a moderate oven (375 degs. F.) from thirty to forty minutes, or until the crust is well browned.

Dumplings as a crust are made as for drop biscuits, the mixed

dough being dropped by tablespoonfuls into boiling water. Steam for twelve minutes in a tightly covered steamer. Be sure that the cover is not lifted until the cooking time is up.

Savory Chicken Pie

Three to four pounds chicken, 1/2 teaspoon pepper, 1 teaspoon salt, 1 cup dried-out chicken fat or shortening, 1 bay leaf, if desired, 1/2 cup dried carrot, 1/2 to 2 cups hot water, 4 pound mushrooms, if desired, 1 cup drained cooked green peas, if desired, 2 tablespoons flour, 2 tablespoons cold water.

In making chicken pie, two large ones are preferable, as the individual pieces will be daintier to serve. Clean the chicken and disjoint as for fricassee. Sprinkle with the salt and pepper and fry until brown in the chicken fat, which has been prepared by melting over a low flame. Turn and continue cooking over a brisk fire until well browned on all sides.

Life into the casserole. Add the bay leaf and onion, if used, together with the peppercorns and carrot. Pour the hot water into the frying pan and scrape loose all the browned particles of fat. Then pour this stock over the seasoned chicken. Enough water should be added to nearly cover the chicken.

Cover the casserole and bake in a moderate oven (375 degs. F.) from two to three hours, or until tender. The time will vary according to the age and size of the chicken. Because it stands in its own gravy the chicken will not dry or deteriorate if prepared thus far the day before. Half an hour before serving, return the casserole to the oven, after skimming off the fat which has collected. Use this fat to saute the mushrooms, which have been washed, peeled, and chopped. After tightly and cook very gently for about five minutes. Add the peas, if used. Combine with the cooked chicken, together with the flour and water which have been stirred to a smooth paste. Top with any desired crust.

Hints for Making Meat Pies

Avoid the danger of a soggy crust by baking it on the top of an oiled or buttered casserole lid.

To insure a shapely rather than a sunken top crust, place an inverted cup or small bowl in the center of the casserole before putting in the meat filling.

If plain, rich, or puff pastry is used, the top may be decorated with designs cut from rolled pastry.

To make the designs adhere, dampen the crust before applying.

If a biscuit type of crust is used, decorate by cutting gashes in to top or vary by using individual biscuit or doughnut shapes.

Chicken, pigeon, or (especially) quail pie are improved by the addition ofysters.

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A Prophecy for the New Year

CHRISTMAS passes and the New Year comes. Just one week apart are these holidays, best loved of all in the twelve months—a beautiful sequence indeed. The first is symbolic of peace and good will throughout the world, of loving and giving, of the wiping out of selfishness and enmity; and then the portal of the New Year swings wide that we may enter a new domain, leaving behind if we will the burdens of the past.

Not long ago we heard a little store which we wish to share with you all, knowing you will enjoy it. It is declared to be true, and is surely too good not to be. More than half a century has elapsed since a young stone-cutter called New Year's day by going skating. The lake was in a lonely spot, among the mountains, and when he had grown a little tired of the sport he sat down to rest and eat his lunch. A rocky cliff towered beyond, and it occurred to him that the smooth face of it was just the place for an inscription. No sooner thought than done. He chisel was in his pocket; he climbed the rocks and before the sun went down had cut in stone the prophecy, "The New Year will be good." The letters were not especially well formed, but large and plain enough for long-distance reading, and the stone-cutter's apprentice, little more than a boy, handed his homeward way tired and happy and pleased with his work.

If he told of it, no one remembered; and when, as years went by, the lake with the cliffs about it, became a summer resort, the question of how and by whom the wonderful prophecy was written, asked by thousands of people, remained unanswered until these came to the lakeside hotel a man who did not need to ask it. A man of means he was, keen-eyed and smiling, and foremost in many good works. Sitting on the veranda with a friend who called his attention to the inscription with the usual inquiry, he hesitated an instant. "Well, I do not mind telling you that I cut those letters when I was a boy," and the whole little story came out. "It was done on the impulse of the moment," he continued, "probably with the thought of what it meant or might mean in the future to those who read it. It was simply a bit of the work in which I was so interested, and the hazard of the climb made it the more appealing. But somehow I later came to realize that I had written my own life-creed—which I have tried to carry through all the years. I am told that many have been helped by the inscription to look on the bright side, and for this I am more glad than I can say. With all my heart I believe 'The New Year will be good' to everyone who declares it, who will have it so, and is ready to work with determination to that end. And what is true of one New Year is true of every other."

Shall we not all accept the prophecy, and do our best toward bringing it to pass—for everybody?—Editorial from Needlecraft.

Helping the Homemaker

To Put a Touch of Color

Into the fruit salad or cocktail tray, preserving cubes of pineapple. In strained strawberry juice, they not only look pretty, but have a delightful flavor, and are a change from the customary cherry.—Mrs. J. H.

Pineapple absorbs color readily

and so can be prepared to carry out various color schemes. If it is cooked in a green, mint-flavored syrup it will take on a delicate green tint and a flavor that is unusual and delicious. A syrup of orange juice and sugar with grated rind added for a stronger flavor, and extra color given by means of a food coloring gives something still different. Raspberry and grape juice offer further possibilities.

Pineapple Cup

To make a median pineapple cup, select a pineapple. Have one cup melon balls, one cup cantaloupe balls and one cup diced pineapple well chilled, and arrange the fruit in glasses. Mix one-half cup pineapple syrup, one-half cup orange juice, two tablespoons lemon juice and sugar to taste, and pour over. Serve ice cold.

Almond Sandwiches

Burnt almond sandwiches might be included in a tray of assorted sandwiches to be served at afternoon tea.

Roast 1/2 pound of blanched almonds in the open pan and put through the fine knife of the food chopper. Mix with creamed butter to form a thick paste and season slightly with salt. Spread between thin slices of bread, cut in fancy shapes, pressing each two slices firmly together.

What could be more entrancing than an ostrich feather fan with the new long-sweeping skirts. Of course they were out of the question with last season's short skirts, but now they look very charming indeed.

Beneath the Skin

Contrary to the belief prevalent among the majority of women, the care of the skin is not external only, says Marnie de Pinaud, noted authority on cosmetics and the hygiene of the skin. The formula for a perfect complexion may be summed up in five points.

Exercise regularly, especially if you lead a sedentary life.

Avoid any excess of starch and fats. Too much chocolate, by overstimulating the sebaceous glands,

For trimming placed high on the sleeves of winter coats adds a note of definite smartness. Sometimes these fur trimmings look as if they are second sleeves—and again they seem to be flaring cuffs that start almost at the elbow.

For home laces baked in milk rub surface of meat with prepared mustard, sprinkle with brown sugar, add milk to almost cover, and bake one hour or until meat is tender.—Mrs. E. L.

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Beauty Resolutions for Nineteen-Thirty

IT HAS never been my lot in life to have my teacher give me a list of new resolutions to abide by without thinking that maybe teacher needs make some for her own good. So I am going to start out to tell my readers that among my resolutions on behalf of my Priscilla friends I am going to include in my talks this coming year a number of personal interviews with some of our famous beauty specialists. They may seem to differ at times in their theories but often we find several roads to one place, indeed the ancients avowed that all roads lead to Rome. So, there are several theories and practices discovered by beauty specialists that ultimately arrive at their goal—Beauty. My chief warning is... if you begin with one theory please carry it out to its conclusion for though I may send you to China by way of San Francisco or in the opposite direction through New York and across the Mediterranean and around the Eastern Seas, yet in both cases you will get to China unless you decide to turn north before you reach your destination.

Now here we are facing a brand new year with all its hopeful possibilities, and in every woman's heart is the desire for an added quota of beauty to gladden the eyes of those she loves as well as the satisfaction of knowing that she has glorified the gifts given to her by an all-wise law of nature.

One cannot gain more beauty however by a quick and easy road... we have many natural enemies to personal beauty; even our own dispositions rise up and menace a smooth skin, a sweet face, and clear eyes. Anger will disturb your stomach, prevent perfect digestion, and bring about headaches and other ills. Therefore, one really important step toward beauty is to "keep calm."

Another—and this is an often overlooked fact—is the wearing of comfortable clothes, and adequate ones for the season and occasion. Do you know that uncomfortable ill-fitting shoes cause as many wrinkles as a woman may have? Or, shivering in clothes that are not sufficiently warm for the weather impedes the natural functioning of some of our most important secretions? You cannot have a clear skin and silky hair if the circulation of the blood is impeded, or the oil ducts are dried up, or the sweat glands do not function. These are all as essential to your outward beauty as the sap is necessary to the tree.

And then, oh, the indignities of eating! No, I don't believe in starvation rations by any means, but I do believe that every person old enough to select the food they eat should give some thought to what they are putting into their bodies.

Again, do you know your body is one of the most perfect of machines? Divinely endowed, it is true, yet working much the same as machines that create the necessities of our daily lives. And would you permit an expensive, valuable piece of machinery to disintegrate through neglect? You must keep it clean, you must oil it, give it activity, for only by these steps can you preserve its usefulness. This, then, is true of your body... the daily bath, the daily cleansing, the daily activity are of the greatest importance.

Every woman has her own personal problem about this question of daily exercise, yet each woman can arrange her home or business activities so as to combine physical exercise with her essential duties. The simple act of going up and down stairs can be done in a manner that contributes to poise and stimulation of blood circulation.

You can make the commonplace action of going out into the street, getting on a surface car, or picking up a parcel, contribute to the well being of your body, instead of the reverse. The great thing is to make these self-duties become automatic. It would be a sinful waste of time to say, "now I must do this at eight-thirty for my hair, and at eight forty-five something else for my eyes," etcetera, etcetera, but when you train yourself to control your physical actions as easily as you breathe, then indeed you are working for real beauty.

Will be surprised at the comatose gesture with which you reach for your cleansing cream jar if you only keep it where it is conveniently placed. Make your duty to your beauty as easy and convenient as possible, and you will see a gradual new loveliness coming into your face.—Modern Priscilla.

Savory Lettuce

For savory lettuce wash the thick, abundant outer leaves of a large head of lettuce and cook in a little water, tightly covered, until tender—about half an hour—adding a bit of scraped onion if you like. Drain thoroughly, chop fine, add pepper, salt, bit of sugar and liberal butter. Arrange in a hot dish, smooth top, rice a hard cooked egg over and serve at once—with vinegar and oil if you like, or plain. This makes enough for a small family.

Across the Editor's Desk

This column is for all readers of the Mail Tribune, especially by the housewives of southern Oregon. The editor asks you to send in recipes you find dependable and practical—the home-making 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.

To Give a Subtle Flavor

of onion or garlic, and also as a measure of economy and as a time saver in using these two seasonings. I chop a small onion or two or three cloves of garlic, cover with half a cup of salad oil, and keep in a tightly corked bottle in the refrigerator. A few drops added to roasting meats, put into gravies, or sprinkled over a salad is sufficient.—Mrs. G. H.

Left-over Cake

at our house is quickly converted into one of our favorite desserts. For each serving I cut two rings of cake the size of canned pineapple slices. The bottom ring may be made up of pieces. These I put together like a sandwich with a slice of pineapple between and pour over the whole a custard sauce in which pineapple juice is used as liquid. A garnish of cherries makes it attractive, and whipped cream may be used to dress it up still more. This dessert is improved by standing an hour or more before it is served.—Mrs. K. E.

Popcorn Cake

You can fashion a cake pretty enough to be used as a centerpiece on the dinner table when there is company by mixing popcorn and walnuts with hot syrup. After the corn is popped and is stirred into the hot syrup, it is pressed into a round, generously buttered, angel food cake pan having a tube in the center. (Mary Louise learned by sad experience that the cake will stick if the pan is not well buttered.)

The cake is unmolded immediately. Then the decorations are put on. The syrup will be sticky enough to hold them in the proper position. Tiny colored candies are pressed on a little red cinnamon candies are a hungry child, and you can use candy hearts if the cake is to grace a Valentine party. A candle may be inserted in the hole in the center of the cake, and lighted if your mother is willing.

Mary Louise makes this syrup: One cupful of white sugar, 1 cupful of white corn syrup, 1/2 cupful of cold water, 2 tablespoonfuls of butter.

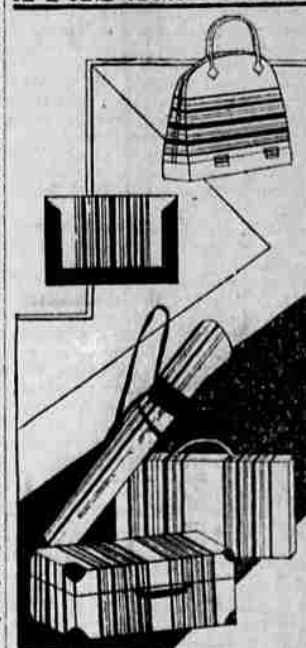
Stir the ingredients together and cook to the soft-ball stage. Pour this over 2 1/2 quarts of the popped corn mixed with 1 cupful or more of walnut meats. Mix thoroughly and press into the greased cakepan with the back of the spoon's bowl. Unmold immediately, and place on a plate. (The walnuts contain iron and copper, the two substances that make rosy cheeks and red lips.)

Popcorn balls can be made of these same ingredients, and by using popped rice or wheat instead of popped corn, the cake or balls are different. Mary Louise thinks they are delicious, but she is great for changes.—Mrs. Louise's Mother.—Better Homes and Gardens.

Chicken Pie

Clean and disjoint a plump hen. Boil until tender enough to remove bones. Take from the kettle and have ready a quart or more of thickly sliced or small potatoes. When these are done, replace chicken and thicken broth with flour, stirred smoothly in a cup of sweet milk. Season well with salt and pepper. Pour in the pan you wish to bake in and keep boiling, while being covered with small baking powder biscuits. Have a good gravy to come to top of pie and have the American units are done. The secret of success is in having the pie boiling when top is added, to prevent scorching.—Mrs. L. H. Smith, Central Point.

NEW YORK-PARIS FASHIONS



A MENTION of the Basque