

WERE ON THE SAME SALARY

(By D. J. Walsh.)

IT WAS so beautiful in Sue Biddle's eyes that she could not leave it long enough to go to the kitchen where unwashed breakfast dishes and other tasks called her. It was only an old-fashioned chest of drawers which she had picked up for a song and Cal had rubbed down and stained and polished until it was rich and smooth and glossy as mahogany should be to look its best. Computed in mere dollars it had cost little, but computed in work and appreciation, it had cost almost as much as it was actually worth and that was a good deal.

There was the sound of an opening door, a gay "hoo-o-o!" and Sue's next-door neighbor, Helen Chandler, entered.

"Why, you're all dressed up!" Sue exclaimed, making a flashing survey of Helen's appearance. Strapped shoes, silk stockings and a dark silk frock gave Helen a distinctly social air.

"I'm not dressed up at all. This old dress happens to be fit for nothing but the ragbag, but I thought I'd get a bit more wear out of it by using it around the house. As for my feet—Helen sank into a chair and thrust her feet up before her—I never let my feet go the way some do. It ruins your arches to wear old shoes."

Sue, flushing, promptly tucked her shabby brown oxford as far out of sight as possible. Helen's feet looked charming. As for the dress—it might be old now, but it had been brand new just a little while before.

"What do you think of our acquisition?" she asked.

Helen looked at the chest of drawers carefully.

"Old, isn't it? I hate old things. I'd rather have new any day. Have you seen that parlor suite in Whitaker's front window? It's the swell-est thing, I think—black and lavender. I told George that I'd jump into the brook if he didn't get it for me, but he said, nothing doing. He's simply got to have a new suit of clothes. Since he joined that swell club he's getting too stuck on himself for anything. And of course I have to have things to make me presentable with such a stylish husband. I got me a new crepe—some class to it, I'll tell the world. But the price—I nearly fainted away when she said sixty-five dollars."

"I'm making—" Sue paused. She would be ashamed to bring out that voile picked up on the bargain counter and carefully designed by herself. She had a knack of sewing, but, of course, she could never hope to make a frock that would look like Helen's sixty-five dollar crepe.

Suddenly Sue felt a little depressed. The Chandlers seemed to get such a lot more out of life than she and Cal did. They went everywhere, they owned a car, they were in with a gay, stimulating, fashionable crowd. And George was pretty sure of a promotion that would mean increased salary. At the present moment he and Cal were drawing the same amount. Yet Cal insisted on conservation. They had a budget which they adhered to strictly. Every week so much went into the savings bank. Sometimes Sue would have relaxed, but Cal never.

"If you come out only one penny ahead you're a capitalist; if you come out one penny behind you're a spendthrift," was his favorite quotation.

Helen sat there the whole morning. She told about a luncheon she had been to yesterday and of a motor trip on Sunday with the Bassetts, when George had to stand treat at the Arlington for chicken and shortcake. And they were going to a party on Friday night. It sounded gay and carefree and delightful to Sue, who had been obsessed by the humble problem of cooking a shank bone in a new way so as to disguise the fact that it was shank bone. An extravagance of asparagus had reduced her allowance materially.

"One thing more," Helen said as she arose to go—"It is lunch time. Isn't it? But I'm only going to open a can or two—we are talking about moving. There's a house next to Mrs. Bassett's which will be empty the first of the month. George will surely have his raise by that time, and, although the price is steep, I think we can manage it. It's really the most fashionable neighborhood in this section of town."

Sue had nothing to say. She went to the kitchen and bent over the pot of shank bone. It seemed sordid somehow. Not only the shank bone, but the whole business of living. She had been married three years, and as far as she could see they were no better off than the Chandlers, who, married the same length of time and receiving the same income, had pretty furniture, good times, a car even.

However, any mood of that sort could not long continue with one so sane and sound as Sue.

"What a nasty little gutter I'd be if I ever complained of Cal's way," she told herself. "He's splendid. He is worth a whole lot of money of George Chandlers. And I hope he prefers me to Helen, although she is astonishingly chic and pretty."

Cal came in quickly, alert, vigorous, sniffing lunch eagerly.

"I smelled that stuff when I turned the corner," he said, giving Sue three kisses, one on each cheek and one squarely on her tempting mouth. "It looks good. Some cook I've got."

Sue smiled as she dished up the humble shank bone disguised as a rich and fragrant ragout. There was apple pie, too, and small crisp biscuit perfectly browned. It was good to see the appetite Cal brought to his food. Never mind if that streak of Scotch in him came out in a tendency to save, he was a splendid man and—she loved him.

She showed him the voile nearly completed and he praised it. "We'll have to celebrate when you get it finished," he said. "I'll tell you, we'll take a little run out to Westville to see your sister. How does that strike you?"

Sue's glowing joy showed how that struck her.

"By the way, Puss," Cal said as he finished his second piece of pie, "I've got something nice to tell you. There's a dandy house for sale out on Peach street—the Mayhew house next to Joe Bassett's. Mayhew has decided to sell it instead of renting it. He'll take half down and the rest in easy payments. I told him we'd think it over and if you like it, all right. Can you go out there this afternoon? Get Helen to go with you. Pay her carfare."

"Oh, Cal!" Sue was excited. "That's the very house Helen was telling me about this morning. They expected to rent it—"

"Well, you know George didn't get that raise," Cal said coolly. "Pryson got it. He told me this morning—George did. But the head of that company is sure a conservative fellow. He picks for wear every time. I'm sorry for George. He's knocked out. Seems he contracted a lot of debts on the strength of that raise—well, he asked me for a loan—"

"How much?" Sue was vibrating with emotion. How right Cal was. Poor Helen. It was sickening even to think of her disappointment. And now to take the house she wanted—

"Twenty dollars. Something pressing, probably. I let him have it. I know I am a fool," he grinned. "He never pays back, still—You won't scold me, Sue?"

Sue's eyes filled with tears. Across the little table she held out her hands and Cal clasped them.

"Cal! You're wonderful." Secretly she decided to squeeze a little in two or three places to make up for that loan, and Cal she knew would do the same.

"You're the wonderful one," Cal returned warmly. "Willing to let me apportion our finances and abide by the consequences. I knew you'd have to skimp, Sue—I'm sorry for George. I'm sorry for every fellow who hasn't a Sue to help him. George's hands are tied, really, with Helen—"

But Sue, glowing with the thought of having a real home where moving day would be unknown, felt more sorry for Helen.

Cellini Left Record of Cave-Man Savagery

Benvenuto Cellini was an unusually turbulent person even for his turbulent times, but his celebrated autobiography, where he describes several murders by his hand, leaves us in no doubt about the general state of society in respect of civilized personal relationships.

The Louvre contains a much-admired bronze relief with the figure of a nymph that Benvenuto made in Paris for King Francis I of France.

The young lady who posed for this figure had an unruly tongue. "And she kept saying so much that she led me beyond the bounds of reason; and giving myself a prey to fury, I took her by the hair and dragged her about the room, administering to her so many kicks and blows that I was tired out."

He presently repented, because he did not know where to find another model so well suited to his purpose. "Seeing her so torn, bruised and swollen, I thought that even if she did return to me, she must of necessity be treated for 15 days before I could make any use of her. . . .

"I sent a woman servant of mine to help her dress, which servant was an old woman called Ruberta, a most kindly creature. She anointed with cooked bacon fat those severe bruises which I had given Caterina, and the remainder of the fat that was left over they ate together." So peace, of a sort, was re-established.

Concerning the offspring of another young lady model, Benvenuto observes, with beautiful casualness: "As far as I remember, this was my first child."—Will Payne in the Saturday Evening Post.

When Sermons Got Tiresome

Fred Kelly has a friend who recites good poetry by the yard or hour.

The other day Kelly asked him how he happened to memorize so much of it. The friend explained that during the pastorate of a dull preacher in his boyhood, he found a book of poems with a cover exactly like that of the family hymn book. To avoid listening to the sermon, he would sit engrossed, supposedly in the hymnal, but secretly storing poetry in his memory. Here is a suggestion for enterprising boob-blunders.—Capper's Weekly.

Women Appointed

More than one-fifth of the postmasters appointed by President Coolidge in 1928 were women.

Statistics issued by the civil service commission show that 161 women, or 21 per cent of the total number, were appointed to first, second and third-class postmastercies during that period. All of the appointees were women of business experience and were awarded the appointments because they rated the highest in the civil service examinations.

PRINT OR PLAIN FOR EVENING; GAY TAFFETA FOR PARTY FROCKS

AS SPRINGTIME makes its way with summer soon to follow, a growing sentiment is expressed for frocks of sheer light-colored fabrics, either print or plain. Chiffons, nets, laces, organdies and others of like filmy texture are in the list of favorites.

Those lovely solid-tint chiffons—who would be without frocks made of them? Long may they continue to contribute their entrancing loveliness to both the daytime and evening

French couturiers are showing a genuine enthusiasm for rayon weaves of every sort. They declare the filmy rayon chiffon and organdies to be of special appeal both because of their exquisite sheerness and their beautiful patternings.

Go as far as you like in matter of color when it comes to assembling spring and summer wardrobes for the little folks. According to the picture fashion is flashing on the screen this is to be a season of gaiety for chil-



Print or Plain, One of Each.

mode! The smart new colorings, which they flaunt, such as the delicate banana shades, a range of yellows, many subtle greens, lilac and capucine shades, also novelty blues, add greatly to their allurements.

These filmy monotone frocks are prettiest when made with fluttering scarfs or capes and artful irregular hemlines. It's the fashion for the one-color chiffon frock to have a jacket to match, or if not a real match, then a fanciful cocktail jacket like the one thrown over the shoulder of the standing figure in the picture. With the aid of this wee jacket fantasy the most formal gown of low-cut décolletage may be transformed into a very proper dinner gown.

To choose between a flower printed chiffon and a monotone sheer weave is almost too much to ask of any beauty-loving woman. Probably the best solution is to include both a plain and a print in one's spring and summer dress collection, for frocks of the types pic-

dren's clothes. All along the line designers are emphasizing color contrast. The newest thing is "fruit colorings" for little girls' dresses and coats. Lime, lemon, apple and banana are especially highlighted.

Add fruit colorings and color contrast and the sum total promises a fascinating color program. In the move toward achieving color contrast, piping plays an outstanding role. So "when in doubt" pipe all the edges with a colorful fabric and thus follow fashion's lead.

Often the piping appears not only in one contrasting tone but in several. To illustrate, a frock of banana colored broadcloth is finished with triple piping in red, blue and pale green.

In the picture a cunning flower-petal dress is shown which features a unique use of piping in that it marks the novel seaming of fabric panels, also outlining the scalloped hemline. This lovely little dress is made of time-tinted taffeta, piped with pale blue. Of course you have already guessed that it is a French model, for it looks the part.

Being fashioned of taffeta this dainty frock tells a story of "what's what" in fabric for children's party dresses. This crisp silk in sprightly tones and tints is considered very new and very smart for little girls' frocks.

If one wishes a less formal dress the model in the picture could be successfully copied in organdie.

Color is played up with startling contrast when it comes to such washable materials as gingham, plique, printed linen and such. A bright red plique posed over a frock of red and white



Gay Party Frock.

tured are just such as will solve the question of "what to wear" during hours of dining and dancing.

To tell the truth the flower printed gown pictured is not chifon, although it might just as pleasingly have been for its flowing scarf neckline and irregular hemline are details such as are characteristic of chifon stylings. This dainty naive gown is, however, of rayon organdie. Designers this season are working wonders with organdie, as they are also with chiffon. For this youthful model Vinnetta selected pale green rayon organdie patterned with morning-glories in realistic mauve and violet hues.

JULIA BOTTOMLEY.
(© 1929, Western Newspaper Union.)

THE KITCHEN CABINET

(© 1929, Western Newspaper Union.)

Keep your face with sunshine lit. Laugh a little bit! Gloomy shadows off will fit. If you have the wit and grit Just to laugh a little bit.

—Cook.

SUGAR, AN ENERGY FOOD

The value of sugar, pure candies and sweets such as honey, maple sugar and sirup are not well enough appreciated. The body needs sugar; it is natural to crave it. Even a bear will brave the wrath of the bees in order to get honey.

Youth has a similar insatiable craving for candy. His body cries out for energy and by instinct the youth seems to know that candy or other sweets will provide it. Sugar's function is to provide the flame which gives the body heat and produces the energy to perform labor.

"Fats may be likened to the coal in a furnace—sugars to the flame that consumes it. Normally, sugar in proper proportions not only burns itself up daily, but burns the fat of the body as well. The body stores certain foods. Fats are stored in reserve, sugar is stored in the form of glycogen in the liver and muscles. There is always some sugar circulating in the blood. After a meal the sugar increases until the body either uses it as a source of energy or stores it up for future need. This stored glycogen is released when needed in order that the muscles may have fuel to do their work.

We learn then that sugar is a valuable substance in human life, because it quickly furnishes action and energy. It is in a usable form as it is eaten and the digestive organs are put to little effort in bringing about the changes necessary for absorption. This is the reason that candy is chosen in the case of heroic emergencies. Soldiers on long marches carry candy. Men under violent athletic strain. Byrd in his flights, Gertrude Ederle in her long swimming contest, all these had candy for immediate replacement of body fuel and the prevention of waste of the body tissues.

All sugars are converted into glucose in the process of digestion before they can be used by the body. Honey in its natural state consists largely of glucose. That is one of the best of recommendations why honey should be freely eaten. The glucose used by sugar manufacturers is a perfectly pure substance extracted from vegetable sources and one need not fear any impurity.

Excitable, active children should be given a daily allowance of pure candy, after a meal but never before one. So it satisfies the appetite that other necessary foods are refused, if eaten before a meal.

Chicken Sandwiches.

The ideal mixture for a sandwich filling is the cooked white meat of the chicken, put through a grinder then pounded to a paste in a mortar. Boiled ham, chopped mushrooms and a little American cheese prepared thus is a fine combination also.

Edgewater Beach Club Sandwich.—Spread a slice of freshly made toast with butter and then with mayonnaise. Cover with sliced white meat of chicken, press on two strips of broiled bacon, a leaf of lettuce, then another slice. Butter and spread with mayonnaise the top slice and press on another layer of the same ingredients. Garnish with a slice of tomato, cress and an olive.

Virginia Chicken Sandwich.—Bone and skin the breast of a two-pound chicken. Turn the skinless side down in a frying pan and brown in butter. Brown and turn over, add a little stock and smother in a covered pan on the back of the range for ten minutes. Broil a slice of Virginia ham lightly, place on a slice of trimmed and buttered toast. Top with the breast of chicken and a broiled mushroom on top of the chicken. Place a second slice of toast, cut in half diagonally, one-half on either side of the first slice and pour over it a rich cream sauce to which an egg yolk has been added.

Breast of Chicken Sandwich (Open).—Brown a boned breast of chicken and smother in a covered pan until well done. Place the breast on a buttered slice of toast and cover with a sauce using chicken stock cream, flour and butter for binding. Garnish with triangles of toast on each of which are placed two fried mushrooms.

Chicken With Broccoli.—Chop one cupful of cooked broccoli, drain off the surplus moisture, spread on buttered toast after mixing well with the white meat of chicken that has been pounded in a mortar. Sprinkle with grated cheese and brown quickly under the broiler flame.

Charles Lamb Sandwich, Barbecued. On plain toasted white or whole wheat bread spread butter and place thin slices of barbecued pork loin, Season with salt and lay a slice of fried apple on top. Press on another slice and serve in rounds. Hot roast pork can be used in the same way, spreading apple sauce over it or a slice of baked apple.

Julia Bottomley.
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Nellie Maxwell

DAIRY TAVERN DAIRY

IMPROVEMENT OF THE DAIRY HERD

Records Create Friendly Competitive Spirit.

Numerous advantages of Dairy-Herd-Improvement association work are listed in a summary of the results of the association's activities for the year ended July 1, 1928, which has just been published by the Colorado Agricultural college.

Cow-testing records kept by the association enable dairymen to cull unprofitable cows, select heifers for the young herd, determine the worth of the bull and intelligently conduct feeding operations, the report states.

C. A. Smith, fieldman for the state dairy commissioner, prepared the summary, which states that the association records "create a friendly competitive spirit between dairymen, which tends to raise the production of the herd and makes for more efficient management."

He adds: "Dairy-herd-improvement association records are becoming more and more necessary to the successful sale of surplus females. The man who is going into the dairy business today wants animals with authentic production records behind them. The dairymen who has such records on his cows can command a premium price on his sale stock."

The association work also presents an opportunity for a community to make a name for itself as a center for high-class stock of a particular breed.

The cow testers' records show that the man who fed a balanced ration according to production had a succulent winter feed, took the chill off the water in winter time, supplemented pasture with grain had the larger return above feed cost. Copies of the report may be obtained from the extension service of the state agricultural college.

Let Dairy Cow Market

Home-Grown Grain Feed

The dairy cow furnishes a better market today for feed than ever before, says H. R. Searles, dairy specialist with the agricultural extension division, University of Minnesota.

Mr. Searles has been comparing prices and finds that while the prices of dairy feeds have increased 24 per cent since 1914, butterfat prices have mounted about 70 per cent in the same period.

"In 1914, with butterfat selling at 30 cents a pound, the 300-pound cow returned \$90 at a feed cost of \$45, or a return over feed cost of \$45," says Mr. Searles. "In 1927, with butterfat at 51 cents a pound, the 300-pound cow returned \$153 at a feed cost of about \$56, leaving a return over feed cost of \$97. This cow, then, in 1927 returned \$52 more over feed cost than she did in 1914. Translated into terms of return over feed costs, the increase in favor of 1927 has been around 115 per cent."

"It pays to feed grain to good cows. For the man who has the cows they are a better market for his feed grain than the elevator. If he is short of grain he can afford to buy it at present prices. The proper grain ration fed with roughage will greatly increase his income for the roughage he is selling through the cow."

"Cow testing association reports show that as the production of butterfat increases from 100 pounds per cow to 300 pounds, the price received for the roughage the cow eats increases from \$5.50 per ton to \$39 per ton."

Outdoor Exposure Quite Harmful to Dairy Cows

Tests at state experiment stations show that a dairy cow drinks about four gallons of water for each gallon of milk she produces. This means that a cow giving five gallons of milk a day must have approximately 20 gallons of water.

Dairymen have observed that cows compelled to drink at an unheated outdoor tank in cold weather do not take as much water as they need. They also consider outdoor exposure harmful to the cows when the winds are cold and the weather stormy. Members of dairy herd improvement associations often find that the installation of automatic drinking cups in their barns increases the production of their cows 9 or 10 per cent. A Minnesota dairymen says that keeping a constant supply of fresh water before his cows in drinking cups saved him an hour's labor a day. He considers his investment in drinking cups one of the most profitable he ever made.

Ideal Dairy Barn

Two requirements of a dairy barn wall must be met in order to provide warmth. The wall must be airtight to prevent drafts and it must be built of materials and after a plan which reduces heat loss by radiation to a minimum. Incidentally, when both these requirements for warmth are met the problem of successful and effective ventilation is greatly simplified. Walls constructed for warmth combined with an approved ventilation system eliminate frost on walls.

It May Be Urgent



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No Longer Hick Town

If you and a walking stick can stroll down street and inspire no gut-faws, it is no longer a hick town.—St. Paul Dispatch.



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