

Rayon Affords Favored Fabric

By JULIA BOTTOMLEY



It is quite probable that the strong endorsement given rayon weaves by best-known French stylists has added to their prestige. At any rate, the fashion feature of rayon fabrics, ranging from the most informal washable prints to the most formal transparent velvets, is unquestioned.

Since rayon has entered the fabric field, new thrills in the way of handsome weaves have followed one after another. There is that "I will" spirit about rayon which results in its accomplishing all that linen or cotton or silk has achieved.

The picture presents two widely varying phases of rayon weaves. The attractive rayon print which fashions the cunning coat-and-hat ensemble which the little girl is wearing tells

its own story of effectiveness. The coat which grown-up sister is carrying conveys a message of the smartness of checked rayon velvet for sportswear.

Among weaves which are getting a

lot of favorable attention these days are rayon flat crepe in solid tones, rayon print crepe and rayon velvets, either plain colors or gay prints. It seems that flat crepes are becoming immensely popular, both for the making of the one-piece frock and for the fashioning of the coat or ensemble.

Rayon print-crepe is ideal for the little jacket suits, such as hold the center of the style picture for spring. At the moment those with dark backgrounds and tiny cravat patterns are the smart item.

As to rayon velvets, one cannot withstand the temptation of buying an extra dress pattern, every now and then, for they are so alluring in their baffling sheerness and beautiful colorings. Anyone who has purchased rayon velvets and given it the test of laundering knows what an excellent "buy" this material is. It has the "expensive" look, although as a matter of fact it costs so comparatively little.

Other interesting rayon weaves stress taffeta, moire and satin. Taffeta for the evening frock and moire for daytime wear are outstanding. (© 1929, Western Newspaper Union.)

To Make Mexican Fudge

Cook two cupsful of white sugar with half a cupful of milk until it forms a firm ball when dropped in cold water. Remove from the fire and add one pound of dates pitted and cut into very small pieces. Stir until the dates are softened and the whole is like a paste. Add one cupful of pecan nuts chopped, and when fairly stiff pour out onto a dampened cloth. Grease the hands with butter and form the mixture into a roll, then let cool. Cut into slices about a quarter of an inch thick. Delicious served with cream cheese.

SOME GOOD THINGS TO EAT

By NELLIE MAXWELL

The men whom I have seen succeed best in life have always been cheerful and hopeful men, who went about their business with a smile on their faces, and took the changes and chances of this mortal life like men, facing rough and smooth alike as it came.—Kingsley.

Celery is one of the vegetables which supplies sodium. Sodium is a solvent for hard deposits of calcium in the joints, also for hardening of the arteries and gall stones. Sodium neutralizes body acids and is especially valuable in all rheumatic troubles.

Celery, carrots, cucumbers, apples, spinach and beets are all natural solvents. It is much more agreeable to take our mineral matter needed for the body in fresh good vegetables than from the drug store as well as more healthful and considerably cheaper.

The dandelions will soon be with us, they supply potassium, so have them often while tender and young. Serve fresh, with finely minced onion and a French dressing, using oil and lemon juice.

Escalloped Corn and Tomatoes.—Mix together one can of golden bantam corn and one can of tomatoes drained of the juice, two teaspoonfuls of salt, one tablespoonful of sugar, three tablespoonfuls of butter and pep-

per to taste. Pour into a loaf pan, cover with buttered crumbs and then bake.

Arabian Baked Pork Chops.—Select six pork chops, cut one inch in thickness. Sear them on both sides in a hot frying pan, then place in a casserole. Cover them with sliced tomatoes, a little sliced onion and a bit of green pepper. Add two cupsful of hot water, cover closely, bake in a moderate oven.

Here are a few dishes which will help to start and finish a dinner acceptably:

Iced Fruit Cocktail.—Dice the following fruit: One grapefruit, three oranges, one banana, five slices of pineapple, one-half cupful of pineapple juice and a small bottle of maraschino cherries and juice. Mix all together and pour into a bowl to chill for five or six hours.

Fruit Bread Pudding.—Take two cupsful of dried bread crumbs, four cupsful of hot milk, one-half cupful of sugar, two eggs beaten well, four tablespoonfuls of melted butter, one-half teaspoonful of salt, one teaspoonful of vanilla and one cupful of chopped figs, dates or raisins. Add the bread crumbs to the hot milk and set into a buttered baking dish and

Plan for Family Expenses

(Prepared by the United States Department of Agriculture.)

The family needs to be kept "toeing the mark" in connection with recent resolutions about saving. It is an excellent idea to pick out some definite goal not too far off—and concentrate on saving for that. Is some member of the family graduating from school or college next June? There will undoubtedly be extra expenses to meet for that occasion—new clothes, a gift to mark the red letter day, perhaps a trip out of town if the boy or girl is being educated away from home. There's one object for saving, in which some or all the persons in the house may participate.

Or a wedding may be scheduled for the near future—a momentous event, and expensive. An automobile may be greatly desired by all the family, if possible before the summer time, so that pleasurable and healthful week-end trips may be taken. Perhaps some of the cost of the usual vacation may be diverted to this end, and other opportunities found for saving towards it. Not everyone knows that by paying cash at the time of purchasing a car a cost is saved that is concealed in installment buying, for a charge is made over and above the regular interest on the deferred payments.

Perhaps you already have a car, a radio set, a piano, or a talking machine, some of the objectives many people save for. You want to take a trip somewhere, or give the whole family a good vacation at the seashore or in the mountains. Everybody should want to co-operate in saving for a general holiday. Estimate the cost of the kind of vacation that is wanted, and if the amount is more than you can reasonably hope to have ready by next July or August, see if some less expensive plan would do equally well. If you can't afford a hotel, there are country boarding houses, or summer cottages, or camping, each with its possibilities. Count up the number of weeks from now until the month you have selected for

your holiday and plan to save a given amount each week until you have enough.

The bureau of home economics of the United States Department of Agriculture recommends that savings of this kind be included in every budget and that the weekly or monthly amounts fixed upon be set aside with absolute regularity. At the end of the period of saving you can tell whether the amount estimated is sufficient for the purpose in mind, and you will be even more eager to save again for the following season.

DIFFERENCE IN CANNED MILK

Just so you will know what you are buying the next time you get canned milk from the grocer, the Farm Journal points out the distinction between the two kinds—a point generally confused in the public mind. Condensed milk is a combination of milk and cane sugar, while evaporated milk is pure milk reduced in volume by the evaporation of 60 per cent of its water content.

CHERRY PIES AND PUDDINGS

The cherry season is relatively short, and while it lasts it is a good plan to treat the family to fresh cherries as often as possible. The tart, red cherries make excellent pies and puddings. There are several little "tricks of the trade" in making any pie from juicy fruits, in order to keep the under crust from being soggy and the juice from running out. The bureau of home economics explains what they are:

2 cups tart pitted cherries. 1 to 2 tbs. salt. 1 to 1 cup sugar, according to taste.

Wash and pit the cherries. Place them in a saucepan and bring to the boiling point and then simmer for five minutes. Drain the fruit and with each cupful of cooled juice mix two tablespoonfuls of flour. Cook until thickened. Add the sugar and the cherries and mix well.

Line a deep pie tin with pastry and bake until the crust is a golden brown. Pour in the hot fruit mixture, moisten the rim of the crust, and place the uncooked crust over the fruit. Turn the dough over the cooked crust tightly so the juice will not escape during the cooking. If desired, strips of dough can be used in place of the top crust. Cook the pie at a low temperature so the juice will not boil over.

a cake pan with waxed paper, separate twenty-four lady fingers and place around the edge, the remainder crumble and add one cupful of nuts chopped; put these in alternate layers with the cream. Chill at least five hours. Serve with whipped cream.

Save wooden skewers to clean out corners in windows and woodwork; they do not scratch when covered with a cloth.

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The Wood Box Problem



Corner of an Improved Farm Kitchen Showing Wood Box.

(Prepared by the United States Department of Agriculture.)

When wood is used for cooking fuel, as in the case of many farm homes, storing it becomes quite a problem. Wood is bulky and dust scattering, and if the wall-space is needed for the working equipment of the kitchen the wood box is very much in the way.

In Fairfax county, Virginia, in a kitchen improvement contest in which many farm homes were entered, one woman met the wood box problem by having a strong, high, narrow box built into the space between the stove and the kitchen cabinet—space that would have been good for little else. This accommodated a sufficient supply of fuel to run the cooking range for

several days and kept all the chips, bark and dust off the kitchen floor. The top of the wood box made an extra surface which was very convenient to the stove when handling hot cooking vessels or preparing to serve hot food.

This improvement, and others in the same kitchen, such as rearranging the major equipment, enameling the work table and chairs, putting linoleum on the floor, and providing a high stool for sitting at work, were suggested by the home demonstration agent, who is co-operatively employed by the United States Department of Agriculture and the state agricultural college. The farm woman carried out these suggestions herself with the aid of members of her family.

The Blue Danube



Aerial View of Budapest in the Danube.

(Prepared by the National Geographic Society, Washington, D. C.)

EUROPE'S "temporary Ice Age"—the most severe winter that has been known for many decades—gave the role of destroyer to the stream that is normally the Beautiful Blue Danube. The stream was frozen so solidly that ice dams were formed, imprisoning millions of cubic feet of water. When milder weather caused a break in the ice barriers, the resulting flood damaged hundreds of the river boats that had been imprisoned in the ice.

Economically the Danube is to the land-locked nations of Europe what the Mediterranean is to the countries of southern Europe. Once the Northern frontier of the Roman empire; later the path for conquering hordes of Huns, Slavs and Magyars; now the commercial Main street of Central Europe, the Danube may claim to be the most important river of Europe, though it is exceeded by the Volga in length.

Human activity attains extremes along the Danube's course even more marked than the contrasts along blizzards Broadway, N. Y. Its waters see the revels and destitution of Vienna and flow by flat rocks on which Hungarian women pound their clothes with wooden mallets and bear them away in tubs on their heads. They pass mills like those of Minneapolis, bear vessels like those on the Hudson, and turn the wheels of boat-borne water wheels to which peasants bring grain in primitive ox carts with even the wheels kept in place by wooden pins.

The river halves Budapest and courses by busy Belgrade where it receives the waters of the Save. It carries barges on which families live as they do on canal boats. Grim castles, great estates, and tiny cottages stand along its banks.

Scenically the Danube possesses variety almost as infinite. Rising in the Black forest, some of its waters seep through underground fissures to a stream of the Rhine basin. Sometimes it is pressed between high hills. Smaller craft appear on its waters in Bavaria. In Austria it splits into many arms and forms a whirlpool. In Hungary plains it sprawls wide, receiving many important branches, remnant of a prehistoric inland sea. It resumes a wild, torrential aspect again when it pierces the Kazan defile and the Iron gates. It receives nearly as many tributaries as there are days in the year, and drains an area almost equivalent to that of Egypt.

Along the steep right bank of the Kazan defile can be traced a road built by Trajan early in the Second century. Not until recently has the construction of a modern road made the defile passable upon either bank.

Recognition of the international importance of the Danube was attested by placing it under a commission in 1856, and further provisions regarding it are contained in subsequent treaties, including that of Versailles in 1919.

The Scenic Glories.

The scenic glories of the Danube are chiefly to be seen along the upper reaches of the river; but the broad highway of the lower reaches is economically of more interest, because of the traffic it carries.

Below Gurgevo, Rumania, and Rutschuk, Bulgaria, the Danube widens to about three miles from bank to bank. Gurgevo, a point of great strategic importance, is accessible by river steamers at high water and has an auxiliary port about two miles further down stream.

The lower Danube has a very slight fall, only 120 feet in the last 600 miles of its length, but because of the great volume of water, increased as it goes on by the Alt, the Argesch, the Jalamita, the Sereth, and the Pruth, as well as smaller streams, it flows with great force. The Bulgarian banks are high; the Rumanian shore is low and flat and often overflows.

Silistria, the "fortress of the Danube" since Roman times, though of less military importance than Galatz, is the next place of interest below Rutschuk. A Roman relic, "Trajan's Wall," may be seen from the river below Silistria, and forty miles from that city there is a railroad bridge over two and a half miles long and the only one below Belgrade, connecting Bucharest and the Black sea port of Constantza. This is one of the most remarkable examples of its kind of en-

gineering and was built at a cost of \$7,000,000.

Hirsova and Gura-Jamoltza are the next places of importance. The river at Hirsova broadens like a sea with many islands. The town with its fortified castle is prettily situated on a hilltop above the surrounding flats.

Important River Port.

The more important of the river's ports are next approached. Braila, unlovely and monotonous of aspect, is, however, the chief Rumanian port of entry, before the war a town of over 50,000 inhabitants and a center of the grain and timber trades. Between Braila and Galatz are the ruins of an ancient bridge said to have been built by Darius the Great.

The latter city, about ten miles below Braila, is a very thriving port. Vessels of 4,000 tons can come up the river to the point. Between Galatz and the confluence with the Pruth the Danube makes its turn to the east. On its left bank lies Bessarabia, formerly Russian territory, but annexed during the World war by Rumania.

After sprawling in a great angle around the barrier of Dobruja, the so-called blue Danube drops its load of mud and sand gathered from eight nations of Europe in a large delta at the western end of the Black sea. This delta takes the form of a huge, equilateral triangle 50 miles long on each side.

Of all the varieties of earth surface, deltas rank high as the most useless to civilization. Mountains are admired for their inspiration, deserts hold rare beauty for those who seek it, but few people go to a delta even to hunt ducks if they can help it. The Danube's delta is particularly unattractive since the peasants have not been able to adapt it to agriculture, as sugar-cane planters have large parts of the Mississippi delta. Some deltas, such as those of the Amazon and the Yangtze, consist of large islands surrounded by considerable water; but the Danube's waters run through a vast swamp which was almost a complete barrier to navigation before the European commission of the Danube took a hand.

In country that is neither land nor water, the reeds and willows take command and do not catch malaria. Deprived of timber the peasant fishermen put the reeds to many uses. Willows are used for basket making and for fish weirs. A plumed reed is cut for fuel and still another kind is woven into mats or used as thatch. Those who are irritated at fishing restrictions in the United States can appreciate what a fisherman's paradise they live in by comparison. The Rumanian government considers fishing a government monopoly, and every commercial catch must be brought to a government customs house to be auctioned off.

By the construction of levees and piers, the European commission of the Danube has opened a channel to Galatz, the Rumanian naval port, capable of receiving shipping up to 4,000 tons. The traffic in and out the river amounts to more than 5,000,000 tons annually.

Elephants Make Good and Faithful Servants

Elephant labor is both satisfactory and economical, according to members of a Harvard expedition to the Belgian Congo. The big fellows make wonderful servants, and after doing a day's work equivalent to that of a tractor he gathers his food free of cost in the forest, where it grows wild, while the gasoline "feed" of tractors is expensive in the Congo.

African elephants long had a reputation for incurable ferocity, and the accomplishment of the Belgians in learning how to domesticate them is new. The successful training is due to catching the elephants young. Numbers of them have been given to settlers for farm work.

Horticultural Marvel

Luther Burbank, famous American horticulturist, was born on March 7, 1849, at Lancaster, Mass. Burbank was always devoted to the study of nature. He originated many new forms of apples, pears, berries, nuts and vegetables.

Gypsy Philosophy

There is no more dangerous sickness than sadness.—American Magazine.

FAIRY TALE FOR CHILDREN

By MARY GRAHAM BONNER

The dogs played in the soft spring-time yard.

They would take turns in playing "dead dog" and one would lie down while the other would bark when it was time to keep still and when it was time to get up again.

Then they would both start playing and frisking about again.

Such a time as they had. Soon two little girls came walking by.

They were both carrying books and pencil boxes, for they had been to school.

"There's Pat," said the little girl named Helen.

"There's Gyp," said the second little girl whose name was Dorothy.

Pat, you see, belonged to Helen and Gyp belonged to Dorothy.

"How did they ever happen to be together, I wonder?" asked Helen.

For while Helen and Dorothy were the very best of friends, and their dogs loved to play with each other, still they lived quite far apart.

They didn't usually go to each other's homes, unless Dorothy and Helen were going to play together.

"Well," said Helen, "I say we have a tea party."

"I'm sure mother will be willing."

"She said I could ask you very soon."

"That was this morning, and this afternoon means very soon."

"All right," said Dorothy. "I'd love to come."

"Of course the dogs will play together," said Helen.

"They look as though they would enjoy a tea party, too, and it's so interesting that they found each other when we were off at school."

So the dogs and the two friends played together. The dogs did their tricks and the little girls laughed and clapped.

Then the dogs played with balls while the little girls played with dolls.

When it came time for the tea party, the little girls sat by a small



Played With Balls.

blue painted table, and the dogs had cushions to sit on.

They had tea, which was mostly sugar and milk, but it was very delicious, and it had a pretty tea color.

Then they had delicious bread and butter and jam, and there were large bowls of milk for the dogs.

Gyp and Pat also had a fine chop bone apiece.

It was certainly a very jolly little tea party, and when Dorothy had to leave she said:

"It was all because our dogs were playing together that we decided to have this little party, and it has been such fun."

"Yes," said Helen, "our dogs know when it's time to have a party, don't they?"

And the dogs wagged their tails and barked as though to say:

"We know when to have parties."

Really, the way they wagged their tails showed how very polite and friendly they were.

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Has Rolling Pin Used by Washington's Cook

A rolling pin that is said to have rolled out fritters for George Washington is owned by Ralph Gill, who lives near Las Animas, Colo.

According to Gill, the rolling pin has been handed down in the family from generation to generation and was sent to him by his father in Richmond, Mo. It is now in the possession of the fourth generation.

Gill claims the utensil was used by his great-grandmother, Mrs. Mary Ann Thompson, while cooking for General Washington and his staff at Trenton, N. J. It was later used by his grandmother.

Are twins always twice welcome?