Leopard Coat for Young Women

By JULIA BOTTOMLEY

Rah! Rah! Rah! The leopard coat wins at the football game. This year it is the leopard coat which is laying siege to the heart, incidentally, the pocketbook, of the young woman who aspires to dress up to the standard fashion sets for outdoor occasion.

Most every coed who is style-alert if she is not already the happy possessor of a leopard coat covets unto the point of determination to acquire one even if she has to break into her Christmas fund at the bank to pay for it. And who can blame her with such captivating models to tempt her as are shown in the picture?

This handsome coat emphasizes two important style points, namely: the favor for beaver as a trimming and the vogue for cunning little muffs. Beaver as a trimming both on contrasting furs and on cloth is one of the featured styles of the season.

As to leopard not only for entire coats but wherever opportunity affords, this showy, spotted fur is being intriguingly worked into the mode this season. An outstanding fashion is that of the black cloth fur which is trimmed with leopard. Then, too it is smart for this yellow-splotched pelt to finish off the neckline and cuffs of the seal or beaver coat. And again milliners are making wonderfully clever hat-and-scarf sets in which leopard fur plays a spectacular role.

Anyway you take it the novelty fur coat is a very important style factor in the outdoor enthusiast's wardrobe. A type which registers with chic in the sportsy group is the coat all of cream colored lapin with self collar and cuffs, and which flares from the shoulder. Other stunning coats combine brown pony with pale beige pony in checkerboard effect.

Sportswear interest also centers around raccoon, otter and muskrat, the coats boasting novel collar and sleeve treatments. Youthful furs of this sort are the type which fashion especially sponsors at not only football games but all other outdoor events as well. It might also be added that the leopard fur coat has become a style factor for children as well as their elders.

A novelty of recent appearance and which promises a widespread vogue is the fur shoulder cape with a high collar. Some of the very newest cloth coats have a detachable fur cape, the ensemble idea carried out with a matching muff.

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TOMATO ADDS TO FLAVOR OF TUNA FISH

The flavor of tuna fish is enhanced by serving it with tomato. Here is an "all-in-one" lunch dish which takes advantage of this excellent combination of flavors, and which introduces our old friend spaghetti in a new way. It is from the bureau of home economics of the United States Department of Agriculture.

¼ pound spaghetti, or 1 pint broken
2 tbs. chopped celery
5-ounce can tuna fish
1 quart canned tomatoes
1 tsp. salt
⅛ tsp. pepper

Cook the spaghetti in boiling salted water until tender, then drain. Remove the fish from the can, drain, and cut the fish into small pieces. Cook the celery in the oil from the fish, and add one or two tablespoonfuls of olive oil or other fat if desired. Add the tomatoes and cook until fairly thick. Stir in the spaghetti and the fish and season with salt and pepper. Simmer until well blended, then serve.

Use for Left-Over Cereal

Use any left-over cereal you have. Wash and core the apples and fill the centers with the left-over cereal. Put the apples in a baking dish. Place a dot of butter and one teaspoonful of sugar on each apple. A few drops of lemon juice may be sprinkled over all. Bake in a moderate oven until the apples are soft. Serve hot with cream for breakfast or as the dessert at dinner or supper.

Be sure the material is worth the time spent on it before making over an old garment.

Dried Fruits Should Be Stored

(Prepared by the United States Department of Agriculture.)

It is hardly necessary to point out that all dried fruits, whether bought commercially or prepared at home, should be stored in tight containers to protect them from insect attack. Adult insects of various species choose dried peaches, apricots, raisins, figs, and other fruits as suitable places for laying their eggs. These will soon hatch out into larvae or worms and make the product unfit for food.

The bureau of entomology of the United States Department of Agriculture receives many requests, however, for information on how to protect peaches and other farm orchard fruits from insect pests during the process of drying. All fruit should be covered with a light cheesecloth while drying, to keep out dust as well as insects. An additional precaution suggested by entomologists studying the insects that attack stored and dried products is to sterilize the peaches or other fruits by heating them for a short time in a hot oven. This should kill any eggs that have been laid on the fruit, also any living weevils.

Another method is to fumigate each batch of dried fruit with carbon disulphide and then store it immediately in tight containers. The fumigation is accomplished by placing the fruit in a tight container and exposing it overnight to the fumes of the chemical. One or two ounces of carbon disulphide is sufficient to fumigate a space of ten cubic feet. The chemical should be poured out in a shallow pan and placed on top of the fruit. The fumes of carbon disulphide are inflammable and fire in any form should be kept from the room in which it is being used.

HOUSEHOLD HINTS

Home conditions have the greatest effect in setting the child's character.

• • •

The home dressmaker will find a smooth, firm, well-padded ironing board one of the greatest aids to efficient sewing.

• • •

No real craftsman will tolerate poor or dull tools; yet many a housewife struggles along with dull, badly worn, or stained knives.

• • •

Since the mineral content is particularly valuable in helping to maintain the alkalinity of the body, it is most important that the least amount possible be lost. This is done when vegetables are cooked only until tender and in a small amount of water. Green leaf vegetables such as spinach, turnip tops, mustard, swiss chard and the like need little water, and other vegetables just enough to cook and not burn. An intense heat is found to be not essential.

APPLE BUTTER WITHOUT CIDER

Good apple butter is often made from tart apples without the use of cider. Enough water is added to the sliced apples to make a thin apple sauce, which is then cooked very slowly over a low fire for three or four hours. A pound to the gallon of brown rather than white sugar is added when the cooking is about two-thirds done. The amount of spice and vanilla to be used is determined by taste. Stir often.

Several variations of flavor are possible by using other fruit juices. For instance, a pint of grape juice may be added to each gallon of peeled and sliced apples, cook into sauce and strained. Add also one cupful of brown sugar and one-quarter teaspoonful of salt. Cook slowly and stir often for two hours.

To make apple butter with lemons, slice four lemons, cover with water, and let stand overnight. Next morning put them in a reserving kettle with eight pounds of apples, pared, cored, and sliced. Cook for one hour, add three pounds of sugar, and cook slowly with frequent stirring one and a half hours longer, or until of the proper thickness.

Story for Children at Bedtime

By MARY GRAHAM BONNER

At the ball, being given in the music shop for Minna who had come to pay the shop a visit after all the real people had gone home, there was much excitement.

Minna saw how all of them were noticing that a C Major Scale from out a book of Scales was dancing with a Miss First Piece—much like a first piece of music she had been taught to play by her music teacher.

They had been dancing together, talking together, and Minna hoped with all her heart that this was going to be a lovely romance.

All lovely stories, she felt, ended with weddings and living happily ever afterward!

The C Major Scale was a straight, simple, direct looking fellow, no airs or flourishes about him, but there was certainly something very splendid about him.

Minna was talking with the Saxophone after a very crazy dance they had just had when she overheard this conversation.

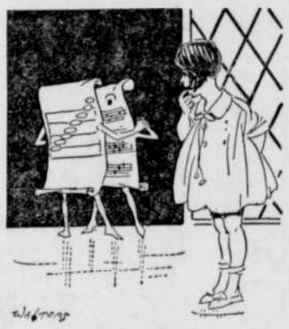
It was all in singing too. It went just like this:

Said C Major Scale to Miss First Piece,
"On piano keys I've taken lease,
So won't you be my darling bride,
Then we can be there side by side?"

Said Miss First Piece to C Major Scale,
"At such a thought my family'd quail,
For though I really love you truly,
They'd say I was just unruly."

The Saxophone went on with his remarks to Minna but she could scarcely pay any attention, so interested was she in hearing the singing conversations of these two who had fallen in love. Minna had never been so close to anything so romantic. She had heard of engagements and had been at weddings, but here she was, almost sharing in the grand proposal.

And now everyone was paying attention to the loving couple, some were staring at them, others were trying to watch without appearing to stare, while almost all had begun to chatter



Dancing Together.

about the possibilities of such a romance. Minna turned to the Saxophone who had at last stopped talking and was watching this particular C Major Scale and this certain Miss First Piece too.

"Do you suppose they will elope?" she asked him.

"There will probably be many objections to the match," the Saxophone answered. "They won't consider him her equal.

"Well, maybe they will, maybe they won't.

"Don't care if they do, don't care if they don't!"

And that was all the satisfaction Minna got out of the Saxophone.

They were all talking now about C Major Scale and Miss First Piece. There was no doubt about the fact that they were very much in love with each other, but so many objections were raised about its not being a suitable match.

"He's not even a Chromatic Scale," the Chromatic Scale objected.

The Sharps and the Flats were very much against the marriage. They were quite cross about the whole affair. The Grace Notes flitted about trying in their cheery, pleasant, graceful way to make matters better.

"I'm a sensible creature and most substantial and reliable." C Major Scale said. "What would the First Pieces or any number of pieces amount to if it weren't for me? What would music do without me? And what about so many of the little tunes given to music students now before they learn their scales? Aren't they taken from me and my family—only dressed up a bit?

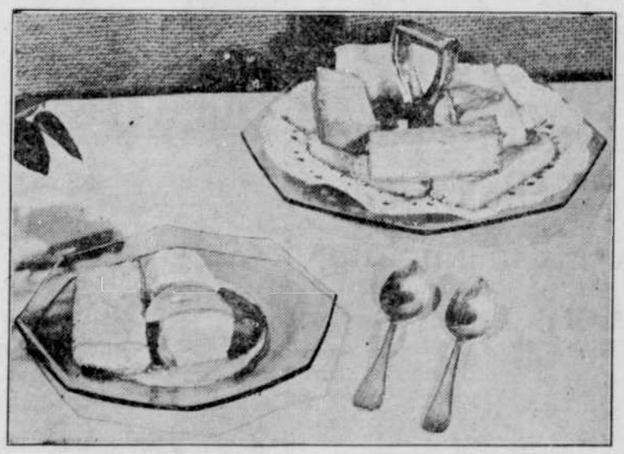
"Besides you all show your ignorance." The chattering had stopped and they were all listening to C Major defend himself. They were amazed that he dared to speak as he did, in such brave, clear tones. One or two were about to answer and argue when the Bass Viol exclaimed:

"Let him say what he has to say for himself. We can make our remarks later." Minna thought he was a noble one; she was sure there would be a lovely wedding.

(©, 1929, Western Newspaper Union.)

Deed is everything; fame nothing.

Ways to Serve Ice Cream



Nicely Arranged Plates of Ice Cream, Cake and Cookies.

(Prepared by the United States Department of Agriculture.)

Ice cream can come on the table as just ice cream—dipped from a box or a freezer, or cut in slices from a brick—or it may be served in a charming and interesting way that will give a delightful touch to the entire meal. An attractive setting, of course plays its part—pretty dishes of glass or china, a nicely arranged plate of cake or cookies, a beautiful bowl of flowers. The illustration, taken by the bureau of home economics of the United States Department of Agriculture suggests some of these accessories.

In this case the ice cream was in reality a mousse, made in a ring mold which was filled, when turned out, with canned peaches. Each portion included some of the peach, placed on a plate neatly and attractively with cake to accompany it. Sometimes this combination is reversed. The ice cream is put into halves of large canned peaches. "Peach Melba" is the popular name for this dessert. Half canteloupes and honeydew melons are often used as containers for ice cream, adding greatly to both flavor and charm of appearance. Vanilla cream with canteloupe and lemon or orange ice with honeydew melons, are liked.

A "parfait" might be called a sundae built on a vertical plan. A tall narrow glass is used. In the bottom is put a little of the ice cream; then a spoonful of fruit or chocolate sauce, according to the flavor wanted, then more ice cream, and a generous serving of whipped cream, topped by a candied or maraschino cherry for color.

Ice cream sandwich, which is ice cream placed between layers of sponge cake; pie a la mode, or pie with a helping of ice cream on top; ice cream with berries or cut up peaches, bananas or other fruits; ice cream in sherbet cups with chocolate sauce or maple sirup, are other familiar ways of presenting this wholesome and always welcome dessert to your family.

About Good Things to Eat

NELLIE MAXWELL

Those lives are, indeed, narrow and confined which are not blessed with children. Every branch the tree puts out lays it open more to the storms and tempests of life; it lays it open also to the light and the sunshine, and to the singing and the mating of birds. A childless life is a tree without branches, a house without windows.—John Burroughs.

The schools which provide lunches for the children are yet too few though success has followed them where the work has been tried. For the thousands of children in the large cities and scattered country districts, the distances are so great that carrying a lunch is a necessity.

Let she who has not put up lunches 200 days in the year say it is an easy task; just let her try it for one month and see what a burden it becomes.

If we might make ourselves invisible and be able to look into the lunch boxes, baskets and pails of the school children, who in their active little lives need so much good building food, not only to supply the heat and energy needed for each day but to build up strong bodies for all future life, would we find good, wholesome nourishing food, or combinations or haphazard mixtures which furnish little food for healthy bodies. The anemic, dull child may be so simply because the mother has not taken any thought to learn what is good food for her child.

Our boys as well as our girls should be taught the simple food principles in the grades. How to prepare simple foods well and with economy, and not think it is unbecoming for him to know these things. Such trained children are a help in preparing their own lunches. A lunch for a child who spends his time in a warm room should be of different food from the one who spends much of his day in the open. Food should be simple and limited in variety. Avoid monotony by changing the fillings for the sandwiches, adding a bit of fruit—anything to surprise the child. If he packs his own lunch, slip in a bit of candy, fruit or cake to relieve the monotony, when he knows just what he has to eat.

The small paper cups, plates and even spoons and forks will make a game of lunch time, they are so attractive.

Pandowdy.—Fill the bottom of a casserole with sliced canned peaches, add one-fourth cupful of water and sprinkle with sugar, a bit of cinnamon if liked. Over the top put a baking powder biscuit crust and bake in a hot oven. Serve with cream or thickened peach juice.

Entertainment may take the form of a luncheon, dinner, afternoon tea or an evening party. The average hostess without help will wish to serve food that may be prepared some time before, so that the labor will be lightened. Sandwiches, hot dishes, some simple dessert and a drink will be sufficient for an informal occasion.

A few suggestions for open sandwiches may be helpful.

Cheese Sandwiches.—Butter white bread, cut into thin slices and then into rounds. Prepare a cream cheese, or grate any rich American cheese and moisten with mayonnaise. Fill a pastry tube and pipe on the cheese to form any desired design. Place a slice of stuffed olive or a raisin or cherry in the center.

Black Walnut Sandwiches.—These are prepared with graham bread cut into rounds. Spread with soft cheese mixed with coarsely chopped black walnut meats. Serve with rounds of sliced stuffed olives around the edge of the sandwich.

There is no punch or cocktail that will give a greater zest to a meal or leave one with less regret for the indulgence, than fresh fruit cocktail.

(©, 1929, Western Newspaper Union.)

Daddy's Evening Fairy Tale

By MARY GRAHAM BONNER

CHRISTMAS TREE

"We're very fortunate," said the stockings, "because we are used only at Christmas time.

"We Don't Get Worn Out."

"We don't get worn out, we're saved from Christmas to Christmas."

"You are indeed fortunate," said the Christmas tree, "but for my part I am willing to be around for one season of the year and to have a glorious time then.

"Oh, dear, I am so excited. I can hardly wait!"

"Patience, dear tree," said the stockings. "Santa Claus will be here soon."

"You don't think he has lost his way, do you?" asked the tree.

"I never heard of his losing his way from any of my relatives, but perhaps he might have forgotten this house."

"Forgotten!" exclaimed the stockings. "You don't know Santa Claus! Santa Claus forget a house where there are children.

"Dear, dear, Christmas tree, he never forgets. He's Santa Claus—that's why."

"You talk just like my relations who have been Christmas trees," said the Christmas tree.

"I've heard what they've said from the wind who whispers secrets to the pine needles, the fir trees, the pine trees, the spruce trees and pine cones.

"He tells us all his secrets."

"Listen!" said the stockings.

A sound was heard coming down the chimney and over the roof they heard the sound of hoofs.

"The reindeer are above!" said the stockings. "Santa Claus is coming now."

There was a sound of sleigh bells and another strange sound was heard in the chimney.

And, while the tree was trying to stand very straight, and the stockings were trying to hang so that they looked their very Christmas best, down into the room came Santa Claus!

"Hello," said Santa Claus, "hello my good old friends, the stockings.

"And hello, Christmas tree! How nice of them to have you all ready for me to trim.

"You're certainly handsome!"

The tree was very happy, very proud, as you may imagine, at such a compliment from Santa Claus.

"Hello," Said Santa.

"Well, I must start right in. Everything is all ready for me.

"I remember these stockings—the three nice children who live in this house."

So Santa Claus filled the stockings and trimmed the tree, and took out ever so many presents from the great pack which he had brought down the chimney with him.

And oh, how happy the Christmas tree was as it waited throughout the rest of the night and the early morning until the children came down, for he knew how much the children would think of the beautiful way in which Santa Claus had trimmed him.

And he was not disappointed. Not one bit. The children said they had never seen such a beautifully trimmed tree in their lives.

RIDDLES

Why is a hat like a king? It has a crown.

• • •

What is a put-up job? The paper on the wall.

• • •

What flower leaves its first syllable in the kitchen. Pan-sy.

• • •

Why is a proud girl like a music book? She is full of airs.

• • •

What nut cannot the farm go to town without? Wagon nut.

• • •

My first is a reflection, my second not so much, and my whole none at all? Thought-less.

• • •

If a man falls out of a three-story high building, what does he fall against? His wishes.

Foul Ball

The village choir boys had decided to form a cricket team, and appointed their junior member honorary secretary.

In due course the youngster appealed to the curate for support.

This is how his letter ended: "And we should be very pleased, sir, if you would allow us the use of the bats which the choir men say you have in the belfry."—London Tit-Bits.

Mothers . . . Watch Children's COLDS

COMMON head colds often "settle" in throat and chest where they may become dangerous. *Don't take a chance*—at the first sniffle rub on Children's Musterole *once every hour for five hours.*

Children's Musterole is just good old Musterole, you have known so long, in milder form.

Working like the trained masseur, this famous blend of oil of mustard, camphor, menthol and other ingredients brings relief naturally. It penetrates and stimulates blood circulation, helps to draw out infection and pain.

Keep full strength Musterole on hand, for adults and the milder—Children's Musterole for little tots. All druggists.

CHILDREN'S MUSTEROLE
BETTER THAN A MUSTARD PLASTER
MILD

SUFFERING ELIMINATED

15-years success in treating Rectal and Colon troubles by the Dr. C. J. Dean NON-SURGICAL method enables us to give WRITTEN ASSURANCE of PILES ELIMINATED or FEE REFUNDED. Send today for FREE 100-page book describing causes and proper treatment of such ailments.

TREATING PILES

DEAN RECTAL & COLON CLINIC
PORTLAND SEATTLE
MENTION THIS PAPER WHEN WRITING

Needed a Mental Stroke

"Is Bill absent-minded?"

"He certainly is. It nearly cost him his life one time."

"How was that?"

"He fell overboard and forgot he knew how to swim."

Cuts, Burns, Bruises
Try Hanford's
Balsam of Myrrh
All dealers are authorized to refund your money for the first bottle if not suited.

Perfect Hate

"He must hate jazz!"

"Why do you think so?"

"He always tunes out when that's all he's getting and declares he'd rather listen to his wife than it."

Considerate

Horatio—Ah, sweetest Miranda, I would lay the world at your feet, but for one thing.

Miranda—And what is that?

Horatio—Some other people are using it, dear.

From Youth to Age

There are three trying periods in a woman's life: when the girl matures to womanhood, when a woman gives birth to her first child, when a woman reaches middle age. At these times Lydia E. Pinkham's Vegetable Compound helps to restore normal health and vigor.

LYDIA E. PINKHAM'S VEGETABLE COMPOUND
LYDIA E. PINKHAM MED. CO., LYNN, MASS.

Beauty and Interest

"What impressed you as the most beautiful and interesting buildings along your motor journey?"

Without hesitation Mr. Chuggins responded: "The gas-filling stations."

Obsolete Measure

Tun is a liquid measure formerly in general use, but now obsolete. A tun of ale was 216 gallons.

Millions now use Russ Ball Blue. Makes clothes snowy white. Get the genuine.—Adv.

A survey of what kind of radio programs prison inmates prefer indicates that they like news reports best, old-time songs next and jazz music third.

More than half the time when a woman tells a secret some man is at the bottom of it.

BILIOUS?

Take NATURE'S REMEDY —NR—tonight. You'll be "fit and fine" by morning—tongue clear, headache gone, appetite back, bowels acting pleasantly, bilious attack forgotten. For constipation, too, Better than any mere laxative.

At druggists—only 25c. Make the test tonight FEEL LIKE A MILLION, TAKE

NR TO-NIGHT TOMORROW ALRIGHT