

Decorative Things for the Home

By JULIA BOTTOMLEY



In with opaque paint (dissolved sealing wax) on the reverse side of the glass. To give color to the scene the foliage and ornamental details pretty

What with movies, bridge parties and a thousand-and-one other allures, "long winter evenings" have almost become a tradition of the past. Assuming, however, that time does hang heavy on yet a few of the feminine clan, we submit suggestions of decorative things for the home, which, to make, provide fascinating pastime for leisure hours.

One of the most popular artcrafts of the moment is illuminating or hand-painting on glass. The very attractive silhouette panel at the top of this illustration is an "illuminated glass picture." Seen in the original it is very colorful. The work involves several very interesting processes which can merely be suggested in this brief space. However, the materials and instructions are easily available in departments where art materials are sold or wherever fancy crepe papers, sealing wax and such are sold for flower making and other ornamental knick-knacks.

The various steps include the cutting out of figures from decorated crepe tissue paper, also painting these

HINTS FOR HOUSEKEEPERS

Serve fruits raw for their vitamin content. Raw fruits are excellent for salads.

When choosing your new hat, select one which can be worn with more than one costume.

The secret of looking well dressed when traveling is to take just a few well-chosen clothes and pack them carefully.

sky effects are painted in with transparent effects.

The final touch is achieved with very thin silver, gold or bronze paper worked in so as to illuminate the entire in a brilliant way. As valentine gifts small pictures worked in this way would be most unique and highly prized by those so fortunate as to receive them.

Sprays of flowers, made to look like thinnest glass through painting cellophane paper foundations with transparent dissolved sealing wax, give an exquisite touch of color to any room. The structure of the flowers begins with forming the petal-shaped of wire. These are then covered with cellophane paper to simulate glass or with crepe tissue in desired colors for opaque majolica effects. In either event as a final touch the flowers are painted with transparent sealing wax paint.

A bas relief of sealing-wax painted flowers or other motifs transforms the simplest parchment lamp shade into a "thing of beauty" from the standpoint of the interior decorator. Sealing wax, molding clay and pictured crepe paper are essentials for this fascinating work. The idea is to cut the flower or figures out of the fancy crepe paper. Pictures can also be used from magazines and the like. The motifs are then pasted smoothly on the parchment shade. To gain the "relief" effect, the designs are then built up with molding clay. After all is thoroughly dry, paint with melted sealing wax.

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Some Recipes That Will Be Liked

By NELLIE MAXWELL

A quick hot bouillon may be made by using a teaspoonful of the prepared vegetable paste, dissolved in a cupful of hot water. Any other flavor may be added if desired—a slice of lemon or a bit of onion extract.

Tomato Canape.—Cut bread one-fourth inch thick and make into rounds with a cookie cutter. Spread with butter and then with mayonnaise; on this put a slice of peeled tomato the same size, spread with mayonnaise, edge the tomato with a ring of chopped chives inside a ring of chopped egg white and the rice yolk to fill the center. Top with a stuffed olive or a sprig of parsley.

Cider Punch.—Beat up a glass of apple jelly to a froth, add a cupful of boiling water and a quart of cider. Flavor with nutmeg. Fill glasses with shaved ice and pour over this the punch.

Cherry Creams for Decorating.—Cut candied or preserved cherries with scissors to make four open petals. Put a small ball of fondant in the center of each, stick a stem and leaf of angelica or citron at the bottom and use to decorate small cakes.

Oyster Cocktail in Grapefruit Shells.—Put two tablespoonfuls of catsup, a

tablespoonful of chili sauce, a dash of paprika and tabasco into a small glass with one-half dozen oysters for each cocktail. Set into the shell of half a grapefruit, surround with ice on the plate and serve. Horseradish is well liked and may be substituted for the chili sauce.

Fruit Juice Frosting.—Beat the yolk of an egg with three tablespoonfuls of any fruit juice, add enough confectioner's sugar to make the frosting of the right consistency. Strawberry or raspberry is especially good.

There are many people who do not enjoy a meringue. The following pie is made with the eggs folded in and makes a filling like sponge cake:

Lemon Sponge Pie.—Cream two tablespoonfuls of butter with two of flour, add the well-beaten egg yolks of two eggs, the juice and rind of a lemon. Mix well and stir in one cupful of milk, three-fourths of a cupful of sugar, and fold in the beaten whites. Pour into an uncooked pastry shell and bake until firm.

Sweetmeat Wishes.—Put one-half cupful of candied orange peel, one cupful each of dates, figs, walnut meats and candied cherries through the meat chopper, add one tablespoonful of lemon juice and knead until well mixed.

Baked Beans for Supper

(Prepared by the United States Department of Agriculture.)

When tradition associates a particular dish or food combination with a definite part of the country, some good reason usually exists for the popularity of that menu. Winter days along the Massachusetts coast, and in fact, anywhere in New England, are much of the time as bleak as we paint them when we talk about the Pilgrims. There is need, therefore, in planning meals for those who go out of the home to work, to have various dishes which will be tasty, hot, substantial, and filling, when the workers come home.

New England thrift doubtless plays its part in the choice of one of the best liked of these traditional menus—Boston baked beans and brown bread for Saturday night supper. The beans themselves are economical and filling, but to be fine-flavored they must be cooked very slowly for a very long time. In many households it was the custom in colonial days to prepare all of Sunday's food on Saturday, and even where this is not adhered to, it is common enough to find Saturday a busy baking day, what with cakes and pies and bread for the week-end. With the fire in constant use from early morning, Saturday proved to be the most practical day for leaving the bean pot in the back of the oven until the taste of the salt pork and the molasses and other seasonings was thoroughly blended with the beans. The brown bread that goes with the beans is also the result of long cooking. First it is steamed, and then baked, so that advantage is again taken of the fire in the coal or wood range. The bureau of home economics

of the United States Department of Agriculture furnishes the following directions for making Boston baked beans in the true New England way.

Boston Baked Beans.
2 cups dried beans 1 tsp. mustard, if
1 1/2 quarts water desired
1/4 pound salt pork 1 1/2 tsp. salt (de-
pending on salti-
ness of pork)
4 tbs. molasses Onion, if desired

Soak the beans overnight in cold water to cover. In the morning discard the water, add the quart of fresh water and simmer for 45 minutes, or until the beans begin to soften, and drain. Score the rind of the salt pork and put half of the pork in the bottom of the bean pot. Add the beans, mix the molasses and other seasonings with a little hot water, and pour over the beans. Add enough hot water to cover. Place the rest of the salt pork on top, cover the pot, and cook the beans in a slow oven (about 250 degrees Fahrenheit) for six or seven hours. Add a little hot water from time to time to replace that which cooks away and is absorbed by the beans. Keep the lid on the bean pot until the last hour of cooking, then uncover, and allow the beans and pork on the top to brown.

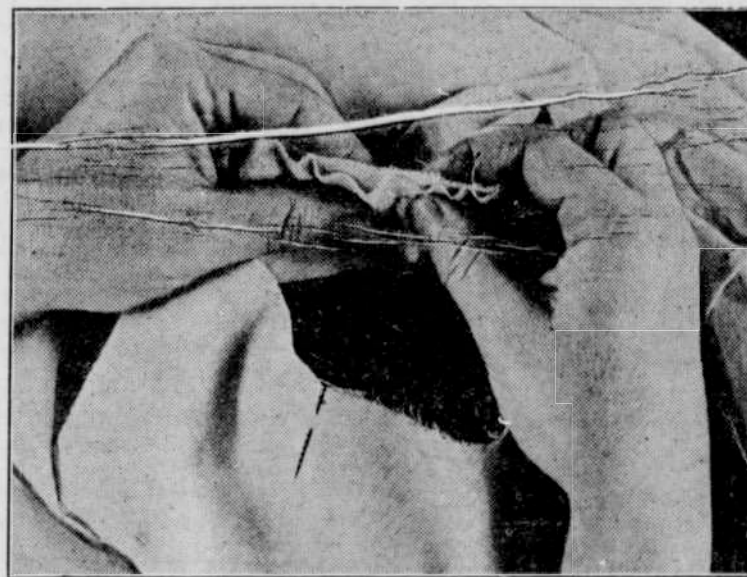
Boston Brown Bread.
1 cup corn meal 2 cups sour milk
1 cup rye meal and 1/4 tsp.
1 cup graham flour soda or 1/4 cups
1 tsp. salt sweet milk and
1/4 cup molasses 4 tbs. baking
powder

Mix and sift the dry ingredients; add the molasses and the milk. Beat the mixture thoroughly. Pour the batter into a greased tin can or mold until it is about three-fourths full. Cover, and steam for 3 1/2 hours. Remove the cover, and bake the bread in a moderate oven for one-half hour to dry it off. If the bread seems likely to crumble, loop a clean string around the loaf and cut slices by pulling the ends of the string.

cupful of chopped nuts to the gelatin, add one-fourth cupful of orange juice, two tablespoonfuls of lemon juice and the grated rind of an orange. Boil together one cupful of sugar and three-fourths cupful of hot water to the soft ball stage, remove from the heat and add the gelatin, stir and cook for ten minutes. Pour into a pan and sprinkle with four tablespoonfuls of chopped nuts.

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Fitting Sleeve into Armscye



How to Hold a Garment When Basting in a Sleeve.

(Prepared by the United States Department of Agriculture.)

The fit of the sleeve depends first of all on having the correct armscye line, which should lie parallel to the center front and center back and pass over the tip or highest point of the shoulder in a good curve, and fit the underarm as closely as is comfortable. The fit of the sleeve is also determined by the accuracy with which the sleeves were cut from the pattern, by the method used in attaching them to the armscye, and by the cut and style of the sleeve used. When properly placed, a set-in sleeve should have no fullness in the lower half of the armscye, except in the case of very fleshy arms, when some extra room is needed. There is seldom any gathering over the upper half, although the sleeve edge should always measure an inch or more longer than the edge of the armscye. This is eased in when the sleeve is set in and prevents an uncomfortable and unattractive strain across the arm.

The illustration, made by the bureau of home economics of the United States Department of Agriculture, shows how a set-in sleeve is basted into the armscye. Locate the highest and lowest points on the armhole line of the sleeve. These are the only points on the sleeve edge where it is not bias, if the sleeve has been cut correctly. Then locate the quarter points of the armscye. To do this, fold from the high point of the shoulder to the opposite or lowest point of the armscye, and mark these points with pins. Place the highest and the lowest points together and thus locate the quarter points. The upper and lower halves will also be established.

To determine which is the right or left sleeve, fold it through the center lengthwise, with the sleeve seam edges together. The shirt or middie blouse

type, the armscye edges coincide and either sleeve may be armhole, provided there is no right and left finish at the bottom. If one side of the sleeve is only slightly higher than the other and the top curve of the front and the back lie in the same general direction, the high side is the back. The underarm and sleeve seam will also be continuous in this type of sleeve.

Place each sleeve in its correct armscye, having the right or wrong side of the garment out, depending on which side the first seam will be stitched. For a felled or french seam, the first stitching is made on the right side of the garment and the sleeve is wrong side out as it is drawn up into the armscye. When the seams are to be stitched on the wrong side of the garment first, the sleeve is right side out when placed into the armscye. Pin the highest and lowest points of sleeve and armscye together, and pin the sleeve to the quarter points of the armscye so that there is only slight fullness in the lower half of the sleeve. This will leave most of the fullness in the top half.

Hold the sleeve side of the seam toward the worker when connecting these points and when basting the sleeve in position. Hold the edges in place with the left hand. Ease in the extra length of the sleeve edge. If ruffled appearance does not indicate that there are gathers over the top of the sleeve. Be careful not to stretch the rounded top of the sleeve edge at any time.

With some material, especially wool, it is necessary to place two rows of fine gathering over the top of the sleeve and adjust the size to the armscye. Before the sleeve is stitched, shrink these gathers out by steaming over a pressing cushion with a damp cloth.

Daddy's Evening Fairy Tale

By Mary Graham Bonner

KITTY AND TOMMY

There are some cousins of the cat family known as the banded ocelot family, and they come from South America and Central America.

They had given themselves quite simple names, however, so it would not be hard for people to call them by name, and for the keeper to speak to them, using their names.

There was one named Tiger, one named Puss, Kitty, Lucifer, Mrs. Coal and Snow.

They were names which they had heard had been given to their cousins, the cats.

"It's so much nicer," said Tommy, "to be called by a good, friendly name."

"Somehow there is nothing at all friendly, nor even sociable about the family name of banded ocelot. But then cats are always called by special names, and not just called cats, so we should be allowed nice extra names anyhow."

"I'm really rather an interesting animal, when one comes to think of it," he continued.

"Who is coming to think of it?" asked Kitty.

"I mean when I come to think of it," said Tommy.

"You've been here all the time. What do you mean by saying you have come to think of it?"

"From where have you come? From where? I repeat—from where?"

"You're putting on airs and pretending you've been away for a journey when you've not moved from home at all."

"Don't get so excited, Kitty; you remind me of our other cousins."

"When a creature says he has come to think of a certain thing he means

he has just arrived at the point where he is thinking about it, that's all."

"A lot of senseless words about nothing at all," said Kitty, snarling.

"Purr, my love, purr," said Tommy.

"There is nothing to get excited about. 'Have a cat nap.'"

"What's that?" asked Kitty. She liked the sound of the word nap.

"It's a sort of sleep enjoyed by our honored cousins, the cats."

"Haven't we any ocelot naps?" asked Kitty.

"To be sure," said Tommy, "but it's much easier to say cat nap. It means a nice little snooze with one eye half open ready for anything that may happen—from a morsel of food or a bowl of milk to an adventure and a wild chase."

"I know about such naps," said Kitty, as she purred. "I've had many a one myself."

"I haven't told you why we were interested," said Tommy.

"All right, tell me."

"We're half way between the tiger family and the cat family, and no other creatures are like us."

"We purr and meow like cats. We're wild like tigers sometimes."

"We're like the domestic cats and we're like the animals of the jungle!"

And all the banded ocelots who were listening purled as they agreed with Tommy, and said:

"Meow, what you say is true."

Have a Cat Nap.

The salesman had urged his "best sellers" in vain. Finally he struck out desperately.

"How would you like a loose-leaf dictionary?" he asked.

"Got one," replied the prospect.

"What kind?"

"Webster."

"I didn't know there was a loose-leaf Webster."

"Well, you ought to see mine after my twins, eleven years old, have been using it for school work."—Chicago Daily News.

Too Low

Teacher of young Hebrew—Sammy, if you put \$100 in the bank for a year at 2 per cent interest, how much money would you have at the end of the year?

No reply. Teacher repeated the question. No reply.

"Sammy, what is the matter with you? Don't you hear my question?"

"Yes, teacher, I heard, but I ain't interested in 2 per cent."

Bouquet for Dad

Teacher (looking over Teddy's homework)—I don't see how it's possible for a single person to make so many mistakes.

Teddy (proudly)—It isn't a single person, teacher. Father helped me.

HEADACHE?

Instead of dangerous heart depressants take safe, mild, purely vegetable NATURE'S REMEDY and get rid of the bowel poisons that cause the trouble. Nothing like NR for biliousness, sick headache and constipation. Acts pleasantly. Never grips.

Mild, safe, purely vegetable. As drugs—only 25c. Make the test tonight. FEEL LIKE A MILLION. TAKE

NR TO-NIGHT

10-MORROW ALRIGHT

Vacations Help Trees.

Trees like human beings, should be allowed to have a vacation occasionally, according to George F. Weldon, noted pomologist. Southern California's climate is too good for a number of varieties of peaches, apricots and apples, and if something happens to prevent the trees bearing fruit for one season they show renewed life and greater production the next season, according to Professor Weldon.

This "vacation" for the tree may be occasioned by a severe winter, which would cause the tree to lie dormant.

Is Your Rest Disturbed?

Deal Promptly with Kidney Irregularities.

If bothered with bladder irritations, getting up at night and constant backache, don't take chances. Help your kidneys with Doan's Pills. Used for more than 40 years. Endorsed the world over. Sold by dealers everywhere.

50,000 Users Endorse Doan's.

John Greener, 29 N. Sheridan Ave., Indianapolis, Ind., says: "I was troubled with backache. The kidney secretions burned and contained sediment. I felt tired out and had no energy. Doan's Pills put me in good shape and I have used them several times with good results."

DOAN'S PILLS

A Stimulant Diuretic for the Kidneys

Life in a Circle

New York state has just planted its first trees on its first state-bought land under the Hewitt act, and 470,000 young trees are to be set out on 530 acres purchased in Cortland county, reports the Farm Journal, which observes: "Our ancestors toiled mightily to get rid of the trees and get the country into farm land. And here we go back-tracking to get the marginal farm lands back into trees. It's a great life!"

Largest Railroad Station

The Pennsylvania terminal in New York city is the largest under one roof, but the Grand Central terminal in the same city has two levels and twice as much floor space.—New York Telegram.

Interested

"What is your book about?"

"Marco Polo."

"And how does that differ from the regular game?"

Helped at Change of Life

"Lydia E. Pinkham's Vegetable Compound is a wonderful medicine at the Change of Life. I would get blue spells and just walk the floor. I was nervous, could not sleep at night, and was not able to do my work. I know if it had not been for your medicine I would have been in bed most of this time and had a big doctor's bill. If women would only take your medicine they would be better."

—Mrs. Anna Weaver, R. F. D. No. 2, Rose Hill, Iowa.

Lydia E. Pinkham's Vegetable Compound

Lydia E. Pinkham Med. Co., Lynn, Mass.

PARKER'S HAIR BALM

Restores Color and Beauty to Gray and Faded Hair. 50c. and \$1.00. Sold Everywhere.

FLORESTON SHAMPOO—Ideal for use in connection with Parker's Hair Balm. Makes the hair soft and fluffy. 50 cents by mail or at drug stores. Hileco Chemical Works, Pathecoque, N. Y.

W. N. U., PORTLAND, NO. 4-1930.

Bedtime Story for the Children

By MARY GRAHAM BONNER

David was about to see the great parade of Europe where he had gone adventuring and Europe was acting as master of ceremonies, and explaining why his suit was made of so many colors—just as the map of Europe has so many colors.

The sound of the music came closer and closer and now David was sitting in the grandstand to which Europe had led him.

At the head of the procession was the drum major, followed by Little Map people beating drums. Suddenly they burst into a splendid march.

The drum major wore wooden shoes, and whirling about his head was a windmill. He carried a stick which Europe whispered to David was part of a forest tree used in building Holland's dikes. He kept throwing it up into the air. How splendid he was. The bands following him were from various countries. There was a lovely one from France, so melodious a one from Italy, a wild, sad, beautiful one from Russia, a gypsy band from Rumania, another from Poland, yet another band from Norway, which played parts from the Peer Gynt suite (which David recognized from having heard his school orchestra play it) and a gorgeous band from Germany and the five and drums from Scotland.

There were some marchers from Iceland who were undressing their coats, for they were not used to warmth, and as they belonged to an independent country, even though they had the same king as Denmark, they felt they could do as they liked.

Two Map people from Alsace and Lorraine, were dressed like twins in costumes of mineral.

Then came the floats. On Belgium's float were all kinds of farming produce. Norway's float had a big tank

upon it with fish in the tank, and Sweden had built a house upon its float made out of matches. Denmark's float was like both Norway's and Belgium's.

Italy's float was shaped like a boat and almost attached to the toe end of the float was Sicily's float.

Switzerland had a beautiful mountain scene depicted on it.

Then came the cages. In the first one was the Map person representing



At the Head of the Procession.

Vesuvius, the most noted volcano in the world.

As it went by the creature shouted out:

"Steam and gases, lava for sale. Guaranteed to make even the solid old earth tremble. See our fine cooler—we make mountains, too."

"Best crater ash throwers in the world. Finer than any. Have Mt. Etna and all the others beaten."

This cage was heavily barred and the creature taking the part of Mt. Vesuvius was most magnificently untidy, so David thought.

Then came the animals. There were seals, elder ducks, reindeer, wolves, wild bears, chamols, goats and sheep. David clapped as the animals went by.

Next came those taking the parts of the city ladies. The one from Paris was beautifully dressed.

Birmingham was dressed in a heavy suit of iron. David felt that it must be most uncomfortable. Dresden from Germany was dressed to look like a china doll. Prague from Czechoslovakia looked like a distinguished old duchess. She was very old but she was dignified and handsome. Budapest from Hungary was dressed in the latest style, and Amsterdam and Rotterdam of Holland were the most dazzling diamond ornaments. Florence, from Italy, came along carrying a box of paints a palette and a paint brush, and Athens was dressed as though ready for sports.

The country of Bulgaria sent a beautiful rose float, filled with fragrant roses.

There were so many city ladies! And then came more floats. David could hardly keep track of them all. He loved the Spanish float upon which were girls dressed in red and yellow who beat upon the tambourines and sang and danced gaily. When they came directly in front of the grandstand they threw David a package in which were olives and fruit, while those who rode on Portugal's float called out:

"Nice stoppers for your lemonade bottles," but they didn't seem to realize that David had no lemonade bottles.

"It's because they make stoppers there," Europe explained, "and so they're quite proud of the fact. They naturally regard it as important."

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