

Fairy Tale for the Children

By MARY GRAHAM BONNER

"You know," said Peter Gnome, "I haven't had a meeting of the Gnomes' club of late. And in case there are any new ones here among us who haven't joined, let me explain the rules and the regulations of the club. It is called 'The Every-Day-Is-Nice club.' That means that all our members promise not to complain about the weather but to enjoy every day as it comes.

"We make the most of every kind of a day, and we find, after becoming good and faithful members of the club, that we are much happier all the time.

"We like all kinds of weather and most assuredly we have all kinds."

"We do, indeed," said Billie Brownie. "We enjoy the snow, the rain, the sunshine, the windy and the quiet days."

"We have parties on all sorts of days, of all sorts and varieties."

"It has made us think of a great many more games and trips."

All the ones who did not already belong joined the club and were given the badges the members wore with the motto of the club on every badge.

"Now," said Peter Gnome, "to show that we are true members, we must have a party today."

"We have always loved this sort of a day," said the brownies and gnomes.

"Yes, I remember years ago," said Peter Gnome, "that Billie Brownie was the first one to give a slush party. For that is what we are going to have today. It's glorious! Fine!"

"What is a slush party?" asked the new members.

"Ah, there are many kinds of slush parties," said Peter Gnome. "Just wait and see."

"We'll have one this afternoon."

"In the meantime every one must go and take out his high rubber boots and his rubber suit."

It was not long before all the brownies and gnomes appeared in rubber suits and rubber boots.

They looked somewhat like firemen, except the brownies looked fatter than

ever, and they kept falling down all the time.

They could never have run up ladders, but then they didn't have any. They were brownies and not firemen, even if their suits did look a little bit alike.

"Let's build a fine slush castle," suggested Billie Brownie. They all set to work at once.

Out of the wet snow they made the most wonderful of castles. The snow



Most Wonderful of Castles.

stuck together so beautifully wherever they wanted to put it.

They made turrets and towers, bridges and deep chasms.

They made kings and queens and princes and princesses. They had the most beautiful time, and the new members of the club said:

"What a wonderful idea to enjoy every day. There is always something to do."

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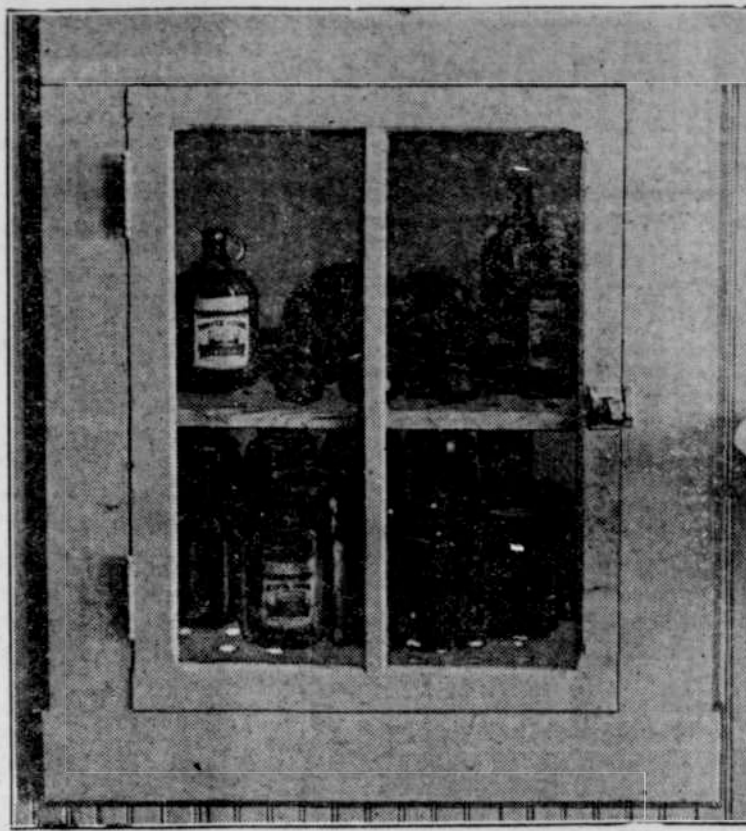
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Cold Box Is Convenient

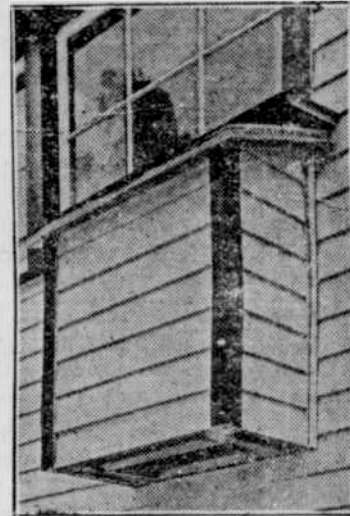


Cold Box for Food Reached From Kitchen.

(Prepared by the United States Department of Agriculture.)

During the coldest months of the winter in some climates it is often possible to keep foods safely if they are stored in a cold box out-of-doors but convenient to the kitchen. Such a box should be arranged so that

there is circulation of air, but it should be completely screened to keep out dust and insects. Food should be covered. In very cold weather there is danger of freezing any food exposed to out-of-doors temperatures, and so it is unwise to use a cold box for foods that might be injured if frozen. In those cases some spot that is very cold but not freezing in temperature may be found for storage, as in a cellar, or a pantry near the kitchen but not outside. In climates where the winter temperatures vary considerably from day to day, often rising to "Indian summer" periods, the safest



Cold Box for Food, Seen From Outside.

place to store foods the year around is in a reliable refrigerator.

When the climate permits the use of a cold box during the winter season, the type illustrated will be found very practical. The picture was taken by the United States Department of Agriculture on a Virginia farm. The county home demonstration agent suggested this improvement in connection with a kitchen contest. The owner installed a set of slat shelves on the outside of one wall of the kitchen. Clapboards matching the house finished the cold box on the outside. Screen wire protected the bottom shelf, which was otherwise left open to permit air to circulate. A glass door in the wall near the sink opens directly into the kitchen so that the housewife can store her food or take it out of the box very conveniently.

Living Dredge

The hippopotamus tears up and eats the great plants and weeds that grow in rivers, thus acting as one of nature's great dredges.

patterned effect. Note how the designer has contrived to subtly gain fullness for the skirt, maintaining a fitted princess effect for the top. Then, too, the way the hemline drops ever so gradually toward the back, also the fact of the hemline being longer but not too long, evidences the voguishness of this frock. Dark brown kid pumps and a dark brown hat contribute an effective note in the color scheme.

An outstanding style detail in this costume is the scarf which is related in color and texture to the dress. It is not a separate scarf bought casually without reference to an ensemble theme. In reality, it is the latest thing in scarf treatments, in that it is made of the crepe of the dress, however in a darker brown. This scarf's special claim to swank is its gay colored striped bordering. The cuffs of the frock are made of the same bordering.

Spring fabric showings place special emphasis on both bordered silks and bordered lightweight woolsens. To the stylist these very colorful borderings are proving an incentive to create very interesting and very desirable costumes. Not only daytime dresses exploit borders, but beach costumes and the costume blouse are made of fancifully bordered materials.

An outcome of this flair for gaily bordered effects, is the clever ensemble sets consisting of hat, scarf and handbag made of novelty wools worsteds which flaunt striking borders.

(© 1930, Western Newspaper Union.)

Two Uses for Wire Ball

One housewife says that she has found that the ordinary fine wire cleaning ball used for scouring pots and pans is excellent to clean the perches in the bird's cage. Another says it is the best cleaner for bathtub and bowl. Rub a little cleaning powder or soap on the ball, she says, apply, and the ring around the tub will disappear like magic, and the dirt is easily rinsed out of the wire ball.

Curried Fowl With Carrots and Rice

Every housewife likes to hear of a new way of cooking chicken, which is necessarily one of the most frequently served foods appearing on the menu, especially on the farm where the poultry yard must do its duty by the family table. This recipe from India, for curried fowl with carrots and rice, has been tested by the bureau of home economics, United States Department of Agriculture, and found delicious. Many East Indian dishes are flavored with curry powder, and British people who have lived in India have returned to their native land with a taste for this seasoning, so that gradually we in the West have become acquainted with it.

Curried Fowl With Shredded Carrots.
1 fowl weighing 3 cups shredded to 4 lbs. carrots, cooked
1 quart water ¼ tsp. curry
½ cup sliced onion 1½ tsp. salt
Flour

Disjoint the fowl and simmer in the water to which one teaspoonful of salt has been added. When the fowl is tender, drain it and measure the liquid. For each cupful of liquid, blend two tablespoonfuls of flour with two tablespoonfuls of fat removed from the top of the broth. Cook the carrots in a

small amount of the chicken fat, add the broth, the blended flour, and fat and cook until thickened. Then add the curry and the remaining half teaspoonful of salt. Remove the skin from the back and legs of the fowl and add the meat and carrots to the sauce. Allow the meat to heat through, taking care that the meat and carrots do not become broken while stirring. Serve the chicken with flaky boiled rice.

How to Prepare Pineapple Salad

Prepare a pineapple by cutting slices straight across and removing the core with a core cutter, or use canned pineapple which is already cut in this way. As this is to be served on individual dishes, chill some bleached lettuce and place a large leaf or several small leaves upon each plate. Lay a slice of pineapple upon the leaf and fill the cavity with thick mayonnaise. Use English walnut halves to garnish the pineapple around the edge, using about six pieces.

Efforts to Foretell

Weather Date From 1654

Forecasting the weather has long been an interesting study. Organized scientific effort to unfold its mysteries date back to 1654, when a corps of meteorological observers was appointed under the auspices of Grand Duke Ferdinand II of Tuscany. One of the most interesting facts about this pioneer enterprise is that the participants (mostly Jesuit priests), who kept up weather observations on a more or less uniform plan for 13 years, were not confined to Tuscany, nor even to Italy. Unsuccessful efforts were made to obtain observations from Java, Labrador and Iceland. Instructions were drawn up in Latin for the guidance of the observers, who were well supplied with instruments of uniform pattern. Lastly, the records for this far-flung system of weather stations down to the year 1702 were published in 12 quarto volumes, copies of which are now among the rare treasures of meteorological libraries.

This Little Girl Got Well Quick



"Just after her third birthday, my little daughter, Connie, had a serious attack of intestinal flu," says Mrs. H. W. Turnage, 217 Cadwalader St., San Antonio, Texas. "It left her very weak and pale. Her bowels wouldn't act right, she had no appetite and nothing agreed with her."

"Our physician told us to give her some California Fig Syrup. It made her pick up right away, and now she is as robust and happy as any child in our neighborhood. I give California Fig Syrup full credit for her wonderful condition. It is a great thing for children."

Children like the rich, fruity taste of California Fig Syrup, and you can give it to them as often as they need it, because it is purely vegetable. For over 50 years leading physicians have recommended it, and its overwhelming sales record of over four million bottles a year shows it gives satisfaction. Nothing compares with it as a gentle but certain laxative, and it goes further than this. It regulates the stomach and bowels and gives tone and strength to these organs so they continue to act normally, of their own accord.

There are many imitations of California Fig Syrup, so look for the name "California" on the carton to be sure you get the genuine.

Good Job, but Late

Recently when a Junction City woman cleaned her attic and found seven perfectly good hats which her daughters were no longer wearing she decided to send them to a rummage sale. She halted a small boy, gave him a dime and directed him to take the package to the place of sale.

Later one of the daughters was mystified when she received a bill from a local cleaning establishment for cleaning seven hats. Imagine her amazement when the package was unwrapped to see long-forgotten millinery dating back to the days before the war. They had cleaned beautifully!—Junction City (Kan.) Union.

Don't Be Disfigured.

Keep Cole's Carbolicaine in the house. It stops pain from burns or cuts quickly and heals without scars. At all drug stores, 50c and 60c, or J. W. Cole Co., Rockford, Ill.—Advertisement.

Earthquakes

The occurrence of earthquakes depends on strains set up by changes in elevation and other slow earth movements. There are more such actively moving regions in Europe and Asia than in the United States, hence more quakes. The details as to why certain regions are in this state of change, and others are not, are not fully known.

Russ Ball Blue, I want. Insist, don't accept substitutes. Grocers sell coast to coast.—Adv.

Labor Saving

Hubby—These portable houses ought to be easy to house clean in. Wife—Not any different from any other houses.

Hubby—Yes, they are. You can let the sides down and have the wind blow the dirt out.

FEEL DIZZY?

Headache, bilious, constipated? Take **NR-NATURE'S REMEDY**—tonight. This mild, safe, vegetable remedy will have you feeling fine by morning. You'll enjoy free, thorough bowel action without the slightest sign of griping or discomfort. Safe, mild, purely vegetable—no drugs—only 25c. **FEEL LIKE A MILLION, TAKE NR TO-NIGHT.**

NR TO-NIGHT

TOMORROW ALRIGHT

Cuticura

Are you satisfied with what your mirror reflects? Does it show a skin clear, healthy and beautiful? Consistent use of Cuticura assures you such a satisfying reflection. Cuticura Soap is cleansing and antiseptic; Cuticura Ointment keeps the skin soft and smooth and the scalp healthy; Cuticura Talcum imparts a dainty and refreshing fragrance.



Don't get SORE THROAT get the best of you...

FIVE minutes after you rub on Musterole your throat should begin to feel less sore! Continue the treatment once every hour for five hours and you'll be astonished at the relief. Working like the trained hands of a masseur, this famous blend of oil of mustard, camphor, menthol and other ingredients brings relief naturally. It penetrates and stimulates blood circulation and helps to draw out infection and pain. Used by millions for 20 years. Recommended by doctors and nurses. Keep Musterole handy—Jars and tubes. To Mothers—Musterole is also made in milder form for babies and small children. Ask for Children's Musterole.



Garfield Tea

Was Your Grandmother's Remedy

For every stomach and intestinal ill. This good old-fashioned herb home remedy for constipation, stomach ill and other derangements of the system so prevalent these days is in even greater favor as a family medicine than in your grandmother's day.

HANFORD'S Balsam of Myrrh
A Healing Antiseptic
All dealers are authorized to refund your money for the first bottle if not satisfied.

That Decided Her
"What did you say when you proposed to Muriel?"
"I told her the truth. I said: 'I am nothing, I have nothing, and I can do nothing.'"
"What did she do?"
"She did nothing."—Hummel, Hamburg.

What this Doctor did for Humanity

As a young man the late Dr. R. V. Pierce, practiced medicine in Pennsylvania and was known far and near for his great success in alleviating disease. Finally he moved to Buffalo, N. Y., and put up his ready-to-use form, his GOLDEN MEDICAL DISCOVERY, the well known tonic for the blood. Its strength builder is made from a formula which Dr. Pierce found effective when in private practice. It aids digestion, acts as a tonic and enriches the blood—clears away pimples and annoying eruptions and tends to keep the complexion fresh and clear. All druggists. Tablets or liquid.

CHICKS
Queen Hatchery Hushies for Poultry Profits
R. I. Reds, Banded Rocks, White Leghorns—all from carefully supervised flocks of large birds and mature breeders, including world's record strain. Also W. L. pullets, yearling hens and day-old turkeys. Write for prices at once as everything points to greatly increased demand. Prompt 100% live delivery guaranteed. 20 years' wonderful reputation your safeguard.
(Jay Todd) **QUEEN HATCHERY**
2420 1st Ave. Seattle, Wash.

PARKER'S HAIR BALM
Restores Color and Beauty to Gray and Faded Hair
FLORESTON SHAMPOO—ideal for use in conjunction with Parker's Hair Balm. Makes hair soft and fluffy. 50 cents by mail or at druggists. Illinois Chemical Works, Patsburg, N. Y.

MEM-U-HIN
Safe, mild, purely vegetable—no drugs—only 25c. **FEEL LIKE A MILLION, TAKE NR TO-NIGHT.**

W. N. U., PORTLAND, NO. 8-1930.

Scotch Shortbread for Dessert

Justly famed for its delicious flavor, Scotch shortbread is often imported to serve with afternoon tea or beverages of any sort, or with fruit for dessert. In the present state of the butter market, which is at its lowest price level in several years, it will pay the housewife to make some shortbread herself for home consumption. If carefully stored in a moderately cool place and in a tight container it will keep crisp and good-flavored for several weeks. The recipe is from the bureau of home economics of the United States Department of Agriculture.

¾ cup sifted flour ¼ cup sugar
1 cup butter ¼ tsp. salt

Sift the flour, salt, and sugar on a bread board. Break the butter into small pieces and work into the dry ingredients by pressing with the palm of the hand and the wrist, until there is a smooth even mixture. Make the dough into a ball and roll out about three-fourths of an inch thick. Prick well with a fork, and place in a pan with high sides to prevent the shortbread from browning too quickly around the edges. Bake in a very moderate oven, at a temperature between 275 degrees F. or 300 degrees F., for 35 minutes, or until a pale amber tint. Allow shortbread to stand an hour or two before serving so that it becomes crisp and thoroughly set. Then break it into small pieces and serve.

It's the Rule Here, Too
One squeeze finishes a lemon, but it only aggravates a girl.—Chicago News.

Good Things for the Table

By NELLIE MAXWELL

The secret of egg cookery lies in the simple principle, which is a rule with all protein foods, that is, never to cook them at a high temperature, as heat toughens and hardens protein foods. Eggs being the most delicate of these foods should have especial care in cooking.

When we speak of eggs as boiled hard or soft, we do not mean boiled at all. Eggs will cook hard at 170 to 180 degrees, depending upon the length of time to which they have been subjected to the heat. Eggs to be cooked in the shell, if desired hard, should be placed in a saucepan, using one pint of boiling water for each egg that is of room temperature when put into the water; if taken from the ice chest, more boiling water will be needed to cook the egg. Cover closely and let stand on the back of the range or in a warm place for 30 minutes. The egg is then hard cooked, but the white will be tender and easily digested. If a soft-cooked egg of various softness is desired, remove at six, ten or twelve minutes. Once the principle is learned for cooking eggs in the shell it is learned for other forms. Low temperature, be-

low the boiling point, is used for poached eggs. When cooking foods with eggs, place the dish in water, especially in the oven cooking. A successful meringue is one that expands by long slow cooking in the oven for 20 minutes in an oven of 250 to 300 degrees.

The garnishing of foods is an art that needs to be studied as carefully as one builds a menu or balances a meal. Garnishes not only enhance the food value of dishes as to flavor and color, but they increase the appetite, hence make food more digestible. The sense of sight is a large aid toward digestion, as food which appeals to the eye, usually satisfies the appetite.

A dainty open sandwich, so garnished that it looks like a flower or a French pastry, may make but a mouthful, yet it satisfies both the artistic and the gustatory sense.

There is no limit to the garnishing of sandwiches, salads or desserts. The sauces used for meat or fish not only add flavor but brighten a dull dish with color.

Circles of pineapple broiled with

fabric for this dress. This is one of the very new prints which gives such a conservative tweedlike and a street-like appearance rather than a boldly

Belge printed crepe is the chosen

lamb or ham and basted with the juices make most tasty a dish of either meat. A spoonful of snappy tart jelly placed in the center of the pineapple ring adds both to its appearance and flavor.

Mint so well liked as a sauce with lamb may be served as a jelly and served on slices of orange baked with the roast. Place the roast in the center of a hot platter, arrange the roasted orange slices around it and top with a cube of the green mint jelly.

Curis of bacon also add to a lamb dish, sprigs of fresh crisp watercress alternating with the bacon around the roast or chops.

Boiled or stewed beef with horseradish sauce is one that is too common to mention. Roast beef with spiced raisins, chopped tomato pickle, pepper hash, cole slaw or mustard pickle, with the countless bottled sauces from which to draw, is a very versatile meat dish.

Ham cooked in grapejuice, cider or ginger ale and served with the roasted orange slices, makes a delectable dish. Pineapple seems to go well with ham either as a garnish or as a salad. The fresh fruit is not sweetened, making it more palatable with ham or pork.

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