WOMAN'S PAGE

Garden Plans—When Spring Comes

If your garden is to be a success, it should be so laid out that the sun will shine on it for at least five hours on a bright day.

Don't let the presence of weeds bother you (just be sure you get them all cleared out), because the ranker they are, the better the land.

Avoid planting under or near trees—especially maples and oaks, which are most injurious of all to garden stuff.

The location should be higher than adjoining ground for a number of reasons, a prime one being that if frost comes it does most of its damage on the lower levels. The ideal soil is dark sandy loam.

The garden you plan with a pencil in February may be a far finer thing than the one that actually grows in spring; but use the pencil anyhow.

It is best to plan the whole thing on paper, and it's essential that various vegetables be so arranged that the tall-growing crops won't shade the smaller plants.

Generally speaking, rows should run north and south, but not, of course, if that direction is counter to the long way of the garden.

If there's any choice, the land should slope gently toward the south or southeast.

Don't let your zeal for turning the good earth lead you to putting a spade into the garden too early, or before the last of the winter rains have dried out well. It's hard to say just how much moisture is right, but here's a good test. Squeeze a handful of soil and drop it; if the soil remains stuck together it's too wet to work. Don't spare your back in spading, and rake right along behind the spading, breaking up the lumps and clods while they're still moist. In all cases manure—or the best available substitute—should be turned under. The whole garden should be hoed over to a depth of four to five inches to prepare it for planting after it has been spaded as deep as the good soil goes.

Seeds Planted Indoors Aided

Many Flowers Get Early Start In Frames

A number of flowers with small, fine seeds are aided in their growth and bloom development by a surface planting of the seeds indoors followed by a transplanting of the small plants first to larger containers or to a hot bed, and then to the open garden.

Seeds of the lobelia, petunia, Canterbury bell, ice plant, nicotiana, begonia, portulaca and others are benefited by such treatment.

Four to six weeks before the usual outdoor planting date they may be placed on the surface of light, loomy soil in a small box or flat, dusted over with light soil, wetted down and covered with a burlap bag. The bag may be removed after the seeds have sprouted.

In about two weeks, after the seeds have developed plants large enough to handle, transplant them to pots or other large containers, or to a hot bed. Four to six weeks after the original planting, when garden soil is warm and climate temperate, the plants may be placed in the open.

"House Dress"

An outstanding devotee of the house dress is Anita Louise. The color of her latest is a pretty green, beige and brown plaid gingham, combined with crisp white organdie. A full front drape, like those seen in current afternoon dresses, is set into the skirt, tying onto the belt with a drooping bow. Sleeves, of organdie, billow at the shoulders and narrow into a tight cuff. And a vestee, also organdie, enters into a high flared collar, finished like the belt, with a bow of gingham. Who wouldn't be proud to answer the doorbell clad in this attractive number?

Cooking Cabbage Cousins

Improper cooking of brussels sprouts and Chinese cabbage, both first cousins to ordinary cabbage, not only affects the color and flavor but may create a strong odor. All three should be cooked in a small amount of boiling water until barely tender. Chinese cabbage which looks like celery and tastes like a turnip may be served raw with dressing as a salad or salad combination. Brussels sprouts may be buttered, creamed or scalloped the way ordinary cabbage is served.

A Verse From The Bible

Ye have done worse than your fathers; for behold, ye walk every one after the imagination of his evil heart.—Jeremiah 16:12.

Helpful Hints

Potatoes that are to be French fried should be sliced and allowed to stand in cold water for half an hour before frying.

If colored candles drip wax on a tablecloth, denatured alcohol may remove the stain that is left.

If your family is a "sweet tooth" one you can agreeably surprise them by putting a teaspoon of honey into each cored apple before baking.

Dip the knife in boiling water before cutting cake or pie or before spreading butter on sandwich bread.

Pastry dough will handle much easier if kept as cold as possible so the shortening will not melt.

Old potatoes will have a better flavor if a little sugar is added to the water in which they are boiled.

Down, goose, duck and small chicken feathers make good pillow fillings.

Prunes should be stewed in the water in which they have been soaked.

Ground rice is an excellent thing with which to dry-crean white or light woolens or tweeds. Take a clean cloth, dip it in ground rice, and thoroughly rub it over every soiled part using a fresh piece of the cloth as often as it becomes at all soiled. Shake well and then brush lightly.

Clean linoleum with warm water, a soft flannel and yellow soap. Sugar dissolved in the rinsing water revives the colors. If very dirty, add paraffin to the water. For a slight polish, dampen a cloth with milk; for a high polish use beeswax and turpentine. Once every six months apply a thin coat of varnish.

Braid In Diagonal Lines Covers Afternoon Dress

An afternoon dress which gives a slimming line to the hips and width to the shoulders is covered with narrow cire braid which is stitched closely together in diagonal lines.

The braid runs slantwise from the shoulders and meets in "V" points up the center front and back. The skirt design is reversed with the lines running down and out from the waist to the side seams.

Sleeves also are covered with the braid.

Protection For Coiffure

A new coiffure cap, made of French net, fits as snugly as the helmet of an aviatrix. Designed in one size, this has a band of elastic across the back and holds waves and curls ever so securely in place while you sleep. It comes in all colors, of course, and is a fine little item for any beauty-minded woman.

Indian Dishes

Some of the dishes which the white man learned to make from the Indians are clam chowder, clam cakes, succotash and corn-meal pudding.

Co-eds Taught Art of Correct Coffee Making

Toledo University Students Instructed To Use Standard Measuring Utensils In Preparing Coffee

THESE four young ladies, students of Toledo University, should have no difficulty in preparing a perfect pot of coffee for their future husbands and families. Since coffee enjoys such universal popularity, it is only natural that the art of making it correctly should play an important part in the home economics classes at this modern institution.

Regardless of the type of coffee making device used, dripolator, percolator, silex or the old fashioned coffee pot, students are instructed to measure all ingredients with standard measuring utensils, thus insuring a uniform pot of good coffee each time.

Miss Lena Folger, instructor of the class, advocates the following recipe for correct coffee making. Two level tablespoons of coffee to a standard measuring cup of water. If boiled coffee is made, she suggests the same proportions for each cup, plus an extra tablespoon of coffee for the pot. She urges the use of standard measuring utensils to insure correct proportions for both water and coffee.

Coffee vacuum packed in glass containers is used in the laboratory class room because the coffee is found to stay fresher over a longer period of time. In addition to the use of coffee as a beverage, the students also test recipes in which coffee is used as an ingredient.

The four attractive misses pictured above are left to right) Mary Ann Bova, Vivian Curtiss, Eleanor Moore and Virginia Miller.

THROUGH A Woman's Eyes

By JEAN NEWTON

SOMETHING ON GRATITUDE

"DEAR Jean Newton: I think one of the lowest qualities of which the human race is capable is ingratitude. And yet the people who in other ways are not low are guilty of it. I see so much around me, people failing to appreciate favors and efforts on the part of others which they themselves would be none too ready to render someone else. It seems there are a good many people with two codes, two rules of measurement. One is for what they should do for others—and frequently it is a very small rule of measurement. The other is for what they may expect from others. And there they take a good deal for granted, frequently accepting everything casually and without gratitude. I think the subject is worth a few words from you."

Gratitude—it is an old subject, and wiser minds than mine have spoken on it. When writing the above our reader friend must have been laboring under the reaction from a bitter experience. For it would be a sad world if ingratitude were indeed so common a quality. For my part, I have not found it so; my small efforts for others have always been appreciated beyond their deserts. Yet we know that here and there in this large community that we call the world there is the type of person who is casual in what he accepts from others and thoughtless when it comes to appreciation

I have come across a recent utterance on the subject by a well-known minister, who said from the pulpit that "the emotion of gratitude is the tenderest of human feelings; it may be ranked with love, sympathy, benevolence." To me that is sentimentalizing the matter. It makes gratitude an original quality, reflecting credit on the one who feels it. I feel rather with our reader that in all decency gratitude should be involuntary, a natural reaction to kindness on the part of others—and that not to feel it in such cases is indeed base. However, our reader should remember—and it may help to avoid the canker of bitterness—that people are not all alike in manifesting their emotions, that the lack of immediate expression does not necessarily denote a lack of appreciation.

W. C. T. U. NOTES

By BERTHA M. BALDERSTON

This season of the year records of floods in various regions are common.

Our legislatures are busy with emergency relief measures.

Our courts are busy endeavoring to handle the results of the crime problem.

Speaking of floods, Washington, D. C. is showing the result of the flood of alcoholic beverages which was released as part of the New Deal. At present 1874 windows in different shops, stores, hotels, drug stores, etc., display choice collections to tempt the passing crowds. In 1917, before prohibition closed them, there were 267 licensed liquor dispensaries in the same city. A new policy of the Liquor Control Board has recently been made known, which is—that when a person has dependent children to support that person is entitled to a liquor license. The District Committee of Congress has refused to report out the Guyer Bill which would change this situation, if passed.

Cecil county has also been affected by the same deluge and in 1934 granted 98 licenses for the dispensing of Alcoholic Beverages. In 1935 116 were granted of which number 105 are now in force. A few encouraging reports come through occasionally such as—Refusal of a license in a section of Elkton largely inhabited by colored people because of opposition by the colored people themselves. Refusal of a liquor license in Cecilton because of protests by citizens of that town which were accepted by the County License Board. One License has been revoked in the county during the year after a long drawnout struggle. The few dry spots in the county are so small as to be almost unknown.

Meanwhile the vendors of liquor themselves are busy planning for revision of the State liquor law and hoping to get it in as emergency legislation. It is to be hoped that they will recognize the importance of stopping the Sunday Traffic which has so demoralized the state especially along its borders.

For the next few weeks the work of the March term of Court will be recorded and when it is over and the bills all paid how much richer will the county be because of the revenue from licenses? Also it will be of interest to note just what proportion of the cases which come before the court are indirectly, if not directly, the result of the influence of this curse of mankind.

Mother's Cook Book

SUNDAY NIGHT MEAL

THERE are as many forms of Sunday night lunches as there are families. Some like one thing and some another. For a winter night there are many who enjoy a bowl of mush and milk. Those who do not like that may like bread and milk or popcorn and milk. Whatever is served for this meal, after the usual Sunday dinner, it must be rather light. In many homes a simple dish of popcorn and an apple or two will satisfy the appetite.

For those who have a few friends to serve, a simple salad of stewed prunes, stuffed with cream or cottage cheese, or simply plain with a tablespoon or two of french dressing. A sprinkling of nuts may be added, if one needs more nourishment. Cottage cheese with dates is another good, well-liked tidbit.

On a cold night a bowl of hot soup is always enjoyed. Hot cocoa, tea or milk, malted milk or coffee if one cares for it, are all warming and stimulating.

A nice salad which is always appetizing is head lettuce, sprinkled with a little chopped or shredded onion, then add a handful of fresh roasted peanuts, rolled like coarse crumbs; serve with french dressing. Any lettuce salad is much more appetizing and crisp if prepared just before serving.

Sandwiches of various kinds are always enjoyed. This is a good night, provided you are not to appear at church, to eat onion sandwiches. If a bit hungry, fry an onion in butter, after chopping fine, add an egg or as many as will be needed, place on buttered bread and serve very hot. They are most appetizing.

On especial occasions, by previous arrangement, cup cakes may be prepared and filled at the last moment with whipped cream sweetened and flavor, or a bit of preserved fruit with the whipped cream. They make a nice variation. Cut the top from the cake, scoop out enough to leave a thick wall to hold the filling, put back the top and serve on dainty doily-covered plates.

Pleats Play Prominent Role In Spring Styles

Pleats play a prominent role in spring fashions. Sleeves, bodices and skirts of day frocks are worked in fine pleats and evening gowns have insets of sunray pleating. Short fan-pleated capes top several evening frocks.

The Fashion Flashes Say . . . . .

Luxurious leisure is typified by a nightgown of pale mauve chiffon with knife-pleated bodice and high-waisted skirt. This is bound on the bodice and around the waist with self-hued satin ribbon. With the nightie comes a huge jacket of maribou dyed to match, the feathers put together with tiny strips of chiffon.

A new gleam appears in, of all things, the foundation garment. A new all-in-one, made for evening wear, in front and in back has fashioned elastic sections, in which are woven silver threads. A fine lace brassiere and diaphragm section and a lace flounce are other features of this luxury foundation.

Just right for wear now is a coat of beige woolen with the outside of beaver bands that terminate in a tiny turn-down collar. There are big beaver buttons placed just below the neckline. The wide belt is of beige oxcalf.

Always right is the black dress with white accents. A new import is a dress of black hairy woolen with a square yolk of white silk braid placed beneath a jointed collar of the dress fabric. The belt fastens with a silver bow and arrow.

Play, Play away, wearing happy play clothes. A new beach outfit is a three-piece model in yellow silk pique and has a shirt and shorts and a wrap-around skirt.

Ladies In The Senate

Appointment of Rose McConnell, Long, widow of the late Senator Long, of Louisiana, to the Senate brings the total number of women to occupy a seat in that body to three. The late Mrs. William H. Felton, of Georgia, was the first. She was appointed in 1922 and served only two days before an elected successor took her place. Senator Hattie W. Caraway of Arkansas was the second. She is the only woman ever elected to that office. She was appointed to a vacancy in 1931 and in 1932 was elected for the full term ending in 1939. Mrs. Long credits a cake recipe with winning her a chance to serve in the Senate. While selling shortening some 20 years ago the late Senator sold Rose McConnell some shortening. She baked a "bride's loaf cake" which won a $10 prize in a contest. Salesman Long bought the cake and liked it so well wooed and won the present Senator. Here is the recipe: One and three-fourths cups of sugar, two-thirds of a cup of shortening, one cup of milk, three cups of flour, three teaspoons of baking powder, seven egg whites, and two teaspoons of extract. Cream the shortening, add sugar and cream together, add the dry ingredients and the milk alternately. Fold in the egg whites, then add the extract. Bake in moderate oven for 45 minutes.

Immunize Children Early

As a rule little heed is given to immunization against various preventable diseases until the child is ready to enter school. But the careful parent does not wait until required by law to secure this protection for the child. A child may be immunized against diphtheria at the age of six months, according to the Children's Bureau, and vaccinated against smallpox by its first birthday. There is usually a reaction from vaccination, that is, most children have a day or so when they do not feel so well but this is less likely in diphtheria immunization. These serums are best administered by the family physician who is familiar with the child's physical background and is the best judge of the proper time for immunization.

Don't Break the Mirror

Breaking a mirror will bring misfortune.

Style War Over Heels

Built-Up And Covered Models Have Defenders —Brown Shoes With White Heels Seen.

Heels are kicking up a new style controversy. The question is, "Will women stay mounted on their high heels or descend to the flats so many stylists are betting on?" Both built-up heels and covered models are before the jury.

A beauty writer scores a point for low heels with the statement, "Cheers and loud rejoicing. Lower heels are not just being talked about. They are here being worn."

On the heels of her fervent outburst, the editor of a mid-western daily rushes into print with this declaration: "Women demand the right to slant their feet sharply and insist they are only comfortable with their feet in a position men consider complete torture."

The tables may soon be turned on the brown-heeled white shoe that has been a favorite for so many summers. In a current Broadway drama one of the feminine principles flits about on brown shoes with white heels.

Not to be outdone by the season's inconsistencies, many shoes that are flippant in color have a strong and determined build. Among the most popular modes are modern adaptions of peasant footwear in navy blues and grays, and in glowing new tones of russet, terra cotta, ginger and Bourbon.

Heels are a significant feature of current footwear fashions. Many flats and high covered heels are being worn, but more and more smart women are asking for shoes with medium built-up heels to wear with daytime clothes.

Epsom Salts Bath Eases Weary Feet

When your feet ache so you feel you just can't go on though you must, try at hot-water soak. A little epsom salts added to the water helps draw out the puffiness and brings circulation back to normal. Stay off your feet as much as possible until you must keep the next appointment and putting on shoes again won't be quite so much torture.

Baked Bean Favorites for Lent

THIS IS A TIMELY moment, with Lent now upon us, to consider some new meatless main dishes. Of course, we can serve fish frequently but not every day. And vegetable plates begin to pall after so long a time. Soon now, the men folk will begin to clamor for good solid food, so it's up to us to cast about for some hot and hearty dishes for dinners without meat. The answer to this problem is savory Oven-Baked Beans prepared, vegetarian style, without meat. In these beans, you will find the valuable proteins and minerals that make them a worthy substitute for meat. And besides, it is easy to prepare Oven-Baked Beans in such a variety of delightful new ways that they can be used in place of the meat course with complete satisfaction to the whole family. Any of these grand dishes will slip into your menus with such ease, the old favorites will scarcely be missed:

By JOSEPHINE GIBSON
Director, Heinz Food Institute

Bean and Corn Casserole—Place 1 large can Oven-Baked Beans, Vegetarian Style, in a casserole. Arrange 8 small peeled onions in two rows, pressing them down half way into the Beans. Sprinkle onions with ½ teaspoon salt, then cover with ¼ cup Tomato Ketchup. Pour 1—No. 2 can whole kernel corn, from which the liquid has been well drained, over the Beans and onions. Cover and bake in a moderate oven (375° F.) for 1½ hours. About 20 minutes before taking from the oven, remove lid and top casserole with ¼ cup buttered bread crumbs and allow the crumbs to brown.

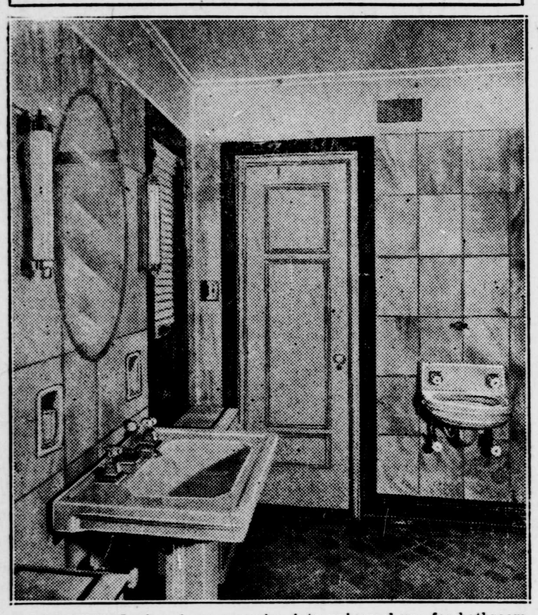
Baked Bean Rabbit on Toast—Melt 3 tablespoons butter in a saucepan, add 4 tablespoons flour and blend well. Add 2 cups milk, ½ teaspoon salt and a dash of pepper and stir until thickened. Add 1 medium can Oven-Baked Beans, Vegetarian Style, and cook until the Beans are thoroughly heated, then add 1 cup grated American cheese and allow the cheese to melt slowly. This makes a delicious, creamy, flavorful rabbit. Serve on slices or cubes of toast.

Baked Beans in Tomato Cups—Cut off slices from tops of 6 large ripe tomatoes and scoop out centers. Dust inside with salt and sugar and spread lightly with Prepared Brown Mustard. Fill with Oven-Baked Beans, Vegetarian Style (1 medium can will be needed) and sprinkle tops with ¼ cup grated cheese. Bake for 20 to 25 minutes in moderate oven (375° F.).

Baked Bean Casserole *(serves 4)*—Cook 2 small finely chopped onions and 2 finely chopped green peppers in 2 tablespoons butter until they are tender and golden brown in color. Add 1 large can Oven-Baked Beans, Vegetarian Style, and mix thoroughly. Arrange the Beans and ¾ cup grated American cheese in alternate layers in a greased casserole, having Beans on top. Mix 1 tablespoon melted butter with ½ cup fine, fresh bread crumbs and sprinkle over top. Bake in a moderate oven (375° F.) for 30 minutes.

Luncheon Beans *(serves 5)*—Place one half of a medium can Oven-Baked Beans, Vegetarian Style, in a buttered casserole and sprinkle with ¼ cup grated American cheese. Repeat layers and pour ¼ cup milk over top. Sprinkle with ¼ cup buttered bread crumbs and bake in a moderate oven (375° F.) for 25 minutes. A delicious and nourishing dish for children's lunch or supper.

Colors Are Golden Agate With Emerald Trim



STRUCTURAL glass is now coming into universal use for bathroom walls. It brings a modern note of color, is sanitary, and very easy to keep clean . . . the occasional use of a damp cloth being all that is necessary. The bathroom pictured above is built of Vitrolite, structural glass. Walls are of golden agate, with emerald agate trim. Its surface has a soft, though polished luster, bright reflectivity, and will not dull with age.

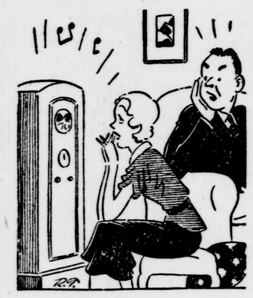
Many other beautiful color combinations are available to the builder. Vitrolite structural glass may be applied right over old walls of plaster, without undue inconvenience. Its cost too, is little, if any greater, than that of ordinary and less beautiful materials.

Toque for Spring

The high pointed crown of this toque of shiny black basket weave straw is emphasized by a spray of flowers tucked into the front. The bow is of cornflower blue silk taffeta matching the cornflowers that are combined with pink and yellow bachelor buttons.

ANNABELLE'S ANSWERS

By RAY THOMPSON



DEAR ANNABELLE: IS THERE ANYTHING TO THE RUMOR THAT THE CROONER, VING BALLEY, LOST HIS VOICE 'CAUSE HE WAS STRUCK ON THE HEAD? *DIALER.*

Dear "Dialer": NO—IT WAS PROBABLY STARTED BY SOME BIG HAMMER MANUFACTURERS!

Annabelle.

Royalty Sliding

Here are the Crown Prince Olaf of Norway, Crown Princess Martha and their two daughters, Ragunhild and Astrid, coasting at their winter sports quarters at Skaugum.