Bedtime Story for Children

By THORNTON W. BURGESS

JUMPER THE HARE CONSULTS BUSTER BEAR

JUMPER THE HARE was sitting under a low growing hemlock tree deep in the Green Forest, where he could look out over the pond of Paddy the Beaver. Jumper was not feeling at all good that morning. No, sir; Jumper was feeling anything but good. In the first place, it was a long time since he had had a real good sleep. In the second place, he couldn't rest easily a minute even with his eyes wide open. All the time he felt as if his heart might jump right up in his throat any minute. And it was all because Reddy Fox had set out to

"Buster," Said Jumper, "How Do You Like the Green Forest?"

catch him, and gave him no peace night or day.

"Old Mother Nature certainly takes better care of some than she does of others," thought Jumper, just a wee bit bitterly, as he watched Paddy the Beaver swimming about in his pond. "Now, there is Paddy, perfectly safe out there in the water, and here am I, not safe anywhere. It isn't fair. It certainly isn't fair."

Then Jumper looked and listened anxiously for the least sign of Reddy Fox. But all was quiet, and once more he began to think about the unfairness of Old Mother Nature. Now, that isn't a bit like Jumper the Hare. Jumper is almost as happy-go-lucky as Peter Rabbit, and takes things just as they come. It wasn't long before he began to feel a little ashamed of himself for having such thoughts. He thought of those long legs Old Mother Nature had given him to take him quickly out of danger, and then he remembered how Paddy the Beaver has to get his food on shore, or most of it anyway, and how slow and clumsy Paddy is out of the water. The more he thought of this the more ashamed he grew of the thoughts he had had of Old Mother Nature's seeming unfairness and pretty soon he knew right down in his heart that he wouldn't change places with Paddy the Beaver if he could, not even to get rid of Reddy Fox.

He was still thinking of this when a stick snapped a little way from him and his heart gave a great, frightened thump. You see, he had grown so anxious and nervous that whenever he heard a stick snap or a leaf rustle he was sure it was Reddy Fox trying to steal up on him. Jumper held his breath and looked in the direction from which the sound had come. There, shuffling along and muttering to himself, was Buster Bear. Jumper grinned. It was a very great relief to see Buster Bear instead of Reddy Fox. You see, Jumper is't the least bit afraid of Buster, because he kows he can keep out of his way. Buster knows it, too, and so he wastes no time trying to catch Jumper.

Jumper hopped out and sat up in front of Buster Bear. Buster sat up, too. Very funny they looked as they faced each other, one so very big and one so small, and both sitting up in just the same way. Paddy the Beaver had to laugh as he looked across at them.

"Hello, Buster!" said Jumper. "How do you like the Green Forest?"

Buster's little eyes twinkled as he grinned down at Jumper. "Pretty well, Jumper; pretty well, so far. Seems to me you are looking thin. Yes, sir, you are looking thin. That ought not to be in the beautiful springtime in such a nice place as the Green Forest." Buster shook his head as if he didn't understand it at all.

"It's all your fault!" cried Jumper.

Buster Bear looked puzzled. "How is it my fault?" he demanded.

Then Jumper told him the whole story, how he had been sent to invite Buster to meet the other little people of the Green Forest, how Reddy Fox had tried to catch him, and then had been terribly frightened by the sudden appearance of Buster and had run, and then how he (Jumper) had run after him just for fun, and how all the little people were making fun of Reddy now, so that he was spending all his time trying to catch Jumper so as to get even. Buster's eyes twinkled more than ever as he listened.

"Perhaps I can help you," said he.

"Oh, will you? That would be perfectly splendid!" cried Jumper.

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MOPSY

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SEASON IS HERE FOR MINCE PIES

Pumpkin Pie Also Really Belongs to This Time.

By EDITH M. BARBER

EVEN the most modern of us have a few old-fashioned prejudices, and I admit to mine! Glad as I am to have most foods ignore local seasons, there are certain dishes that I, for one, am glad are usually reserved for certain months of the year. Mince pie is an outstanding example of a dessert which belongs with cold weather. While pumpkin pie might well be served at any time of year, it still belongs among our cold weather desserts by custom whether it is of the old-fashioned custard type or that even more delicate chiffon pie.

In a bygone day the making of mince meat in the early fall was just as common as fall pickling and preserving. Today, most of us are content to buy one of the ready-to-use mixes which, however, we may like to make individual through the addition of candied cherries, nuts, bits of left-over canned fruit, with brandy or some other liquor for special flavor accent. It is a good idea to keep a covered jar in the refrigerator which may be gradually filled with any fruit or juice which remains after cherries, apricots, pineapple or other fruits have been served for dessert. This jar can be called upon to add additional flavor when the mince pie is in the making.

Pastry for mince pie should be good and rich. By the way, have you seen the gorgeous chromium rolling pins which can be filled with ice? The metal and the ice between them make it possible to roll rich pastry easily.

By the way, I had a pie which was new to me not long ago at a dinner party. Have you tasted egg nog pie, flavored as the name shows with rum?

Mince Meat.

1 pound lean beef
½ pound suet
3 large tart apples
1½ ounces citron
2 pounds raisins
1 pound currants
½ tablespoon cinnamon
¾ teaspoon mace
¾ teaspoon cloves
¾ teaspoon allspice
½ tablespoon salt
1 pound brown sugar
1 quart cider

Cover meat with boiling water and simmer until tender. Cut suet in small pieces and let stand in cold water 1 hour. Drain. Grind meat suet, apples and citron in the meat chopper. Add raisins, currants and spices mixed with the sugar. Add cider and cook slowly 2 hours, stirring frequently to prevent burning. Seal in hot, air-tight jars. When ready to make pies, add more chopped apples, water, cider or brandy.

This recipe makes seven pints mince meat.

Pumpkin Chiffon Pie.

3 egg yolks
½ cup sugar
1¼ cups canned pumpkins
½ cup milk
½ teaspoon salt
½ teaspoon ginger
½ teaspoon nutmeg
½ teaspoon cinnamon
1 tablespoon granulated gelatin
¼ cup cold water
3 egg whites, stiffly beaten
½ cup sugar

Mix egg yolks, sugar, pumpkin, milk, salt and spices and cook over hot water until of custard consistency, stirring constantly. Soak gelatin in cold water 5 minutes. Add to the hot pumpkin mixture and stir until dissolved. Cool and when mixture starts to congeal, fold in beaten egg whites and sugar. Pour into baked pastry shell and chill in the refrigerator until set. Garnish with whipped cream before serving.

Chess Tarts.

1 cup brown sugar
2 eggs
1 tablespoon melted butter
¼ cup milk
½ teaspoon vanilla extract
½ teaspoon cinnamon
½ teaspoon cloves
¾ cup walnut meats
½ cup currants
Pastry

Beat sugar and eggs together and add the melted butter. Mix thoroughly. Add remaining ingredients and fill small tart pans which have been lined with pastry. Bake in a moderate oven, 347 degrees Fahrenheit, for half an hour.

Egg Nog Pie.

1 tablespoon granulated gelatin.
¼ cup cold water
4 egg yolks
½ cup sugar
½ teaspoon salt
½ cup hot water
3 tablespoons rum
4 egg whites, beaten stiff
½ cup sugar
Whipped cream
Nutmeg

Soak gelatin in cold water. Cook egg yolks, sugar, salt and hot water in top part of double boiler until of custard consistency, stirring constantly. Stir in softened gelatin and when dissolved add rum and beat well. Allow mixture to cool and when it starts to congeal fold in stiffly beaten egg whites and sugar. Pour into baked pie shell and chill in refrigerator. When ready to serve spread with a thin layer of whipped cream and sprinkle with grated nutmeg.

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MANNERS OF THE MOMENT

By JEAN

© By The Associated Newspapers

SOME people would ask you how you were if they happened to pass by when you were drowning. "Hi, there. How are you?" they'd say, with a broad grin and a cheery wave of the hand. "I'm drowning," you'd answer. And ten to one (wanna bet?) they'd answer, "That's fine." They always do.

Personally, we think the question, "How are you?" should be reserved for hospital and convalescent cases. But for tea parties and casual meet-

"Hi, There. How Are You?"

ings on the street a much better leading question is, "How much are avocadoes today?" or "Have you seen the new hats?" Something chatty, you know, that won't get you into a discussion of measles symptoms. Of course, you can leave out the leading question altogether. "Hello" is quite enough, and if no conversation comes naturally it may be followed after a tactful interval by "good-by."

But if you have friends who persist in the how-are-you habit, work up some surprise answers for them. "Yes, the weather's lovely today." . . . "I give up. How am I?" . . . "Broke and hungry." The last is the best. It may get you a meal or something.

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FIRST AID TO THE AILING HOUSE

By Roger B. Whitman

HOT WATER COIL IN A FIRE BOX

WITH hot-air furnaces, and often with house heating boilers, it is very common to obtain running hot water through a coil or similar arrangement in the fire box. There are several reasons why this does not work out. For one thing, the water in the heating coil absorbs heat so quickly that the nearby part of the fire is deadened. The fire then burns unevenly, with a bad effect on the heating of the house. One of my correspondents writes to me of his experience in this connection. He had used a fire box coil for seven years, with poor luck, for several had burned out. On complaining to the maker of the heater, he was advised to substitute a separate coal burning stove for water heating. He writes:

"I followed the advice, and shall never regret it. In the last hard winter, I heated the house with two tons less of furnace coal, which I attribute entirely to the removal of the water heating coil from the furnace. I burn small coal in my water heating stove, but at less cost and in less quantity. I find it much easier to keep my furnace at house-heating efficiency. The house has been comfortable all winter; warmer than any of my neighbors', and with less fuel consumption. The theory of the furnace maker seems proven. It takes so many heat units to heat a house, and so many to heat hot water. If you use some of the heat units in the furnace for water, they are not being used for the house. The fire gets lopsided; hot on one side and cool on the other, greatly decreasing the efficiency."

That theory is entirely sound. A furnace is supposed to be of the proper size for a particular house, and if some of the heat produced in it is taken away from house heating to use for heating water, there is less left for the real purpose.

There is another reason against the use of a fire box coil. The water cannot be prevented from overheating; as a result, steam is formed, and the water may be discolored by the throwing down of sediment. Steam in the hot water pipes causes unpleasant rumbling noises. What is more serious, there is a possibility that the excess pressure may burst the hot water tank. This is so common that plumbing and heating ordinances usually require that such systems be provided with an automatic relief valve to blow off steam.

A water-heating stove should be of such size and so arranged that the fire will need attention but once a day. In addition, it should be provided with a damper regulator that will shut off the draft when the water reaches the desired temperature—usually 140 degrees. This is plenty hot enough for all household uses, while at the same time it is too low a temperature to produce much, if any, sediment.

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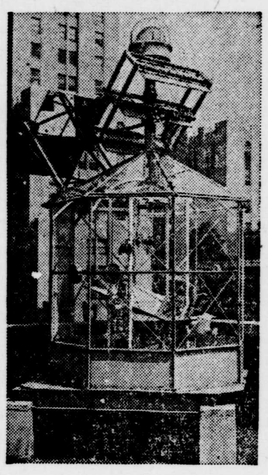
Brings in Light



This novel machine invented by Jacques Arthuys, a Frenchman, will automatically follow the sun whenever visible, set its mirrors to catch the rays and then reflect them by a complicated series of prisms and mirrors to any 1,300-foot square area desired. Thus dark rooms in city apartments and hotels can have the advantage of a few hours of added sunlight each day.

GOOD TASTE TODAY by EMILY POST

World's Foremost Authority on Etiquette

© Emily Post.

Party Invitations Are Problem Here

DEAR Mrs. Post: Two sisters and their brother would like to give a big dance and have asked me to suggest an invitation to their party. I've really had great difficulty trying to compose this due to the three hosts' names. Written formally, each one on a separate line followed by "request the pleasure of your company, etc." makes the invitation so long. I wonder whether simply "Mary, Sara and Jack Brown request the pleasure, etc." would not be better?

Answer: I would suggest printing instead:

Mary, Sara and Jack Brown
hope you will come to their dance
on Friday evening, February 23rd
at 10 o'clock
at the Blank Athletic Club
Do say yes.

On the other hand if they would rather send formal invitations, the titles will have to be included and the following wording engraved:

The Misses Mary and Sara Brown
and
Mr. John Brown
request the pleasure of
(written in)
company at a dance
on Friday evening,
the twenty third of February
etc.

• • •

Invite Engaged People to Parties Together

DEAR Mrs. Post: Will you please explain how far the obligation of inviting engaged people together must be considered? We are asking a business associate of my husband to dinner on a Sunday and while there has been no public announcement made of it, we know that he is engaged to a young woman whom we have never met but of whom he often speaks. Must I ask her to dinner, too?

Answer: After the engagement is announced, then a hostess may not ask a man to a party without including his fiancee. This does not mean that at some occasion he may not happen to take a meal in her house. In your case I think I would ask him whether he would like you to invite her. It is possible that he would rather you wait until the engagement is announced and she can meet people as his fiancee.

• • •

Housewarming Defined

DEAR Mrs. Post: I realize that the term "housewarming" is given to any type of party as long as it is the first real one given by new owners or tenants. But is one kind of party more usually given on this occasion, and tell me, if there is, how you would suggest going about giving it?

Answer: It is rarely other than an informal late afternoon or early evening at home. Very simple refreshments are set either on the dining room table or on a card table in the living room. The principal feature is, of course, that the entire house is open for the visitors' inspection. And this means the whole house!

• • •

Greeting to Mary

DEAR Mrs. Post: Am I supposed to say "How do you do, Miss Brown," or even "How do you do, Mary" to a young friend receiving with her mother when Mary happens to be a very good friend of mine whom I greet no more formally at other times than "Hello, Mary"? The party will be a big one and the invitations are formal and I have an idea that saying "Hello, Mary" upon arrival would be very bad.

Answer: You say "How do you do, Mrs. Brown" very formally, and with a sweet smile and in not too boisterous a tone of voice "Hello, Mary" or "How do, Mary."

• • •

Hands in Greeting

DEAR Mrs. Post: Etiquette suggests that a man wait for a woman to extend her hand in greeting first. But what is a man to do when a hostess receiving at a party for her daughter fails to put out her hand in spite of the fact that etiquette also says that a guest should shake hands with a hostess and her daughter in the receiving line at such a party?

Answer: If she does not hold her hand out to him, then he behaves as he was taught in dancing school when a small boy. In other words, he takes one step, cracks his heels and bows from the waist and says, "How do you do, Mrs. Brown."

• • •

Answer Own Bell

WHEN entertaining a young man and the door-bell rings and there is no servant to answer the door and the other members of the family are upstairs, should the girl go to the door or should the young man offer to go for her?

Answer: I think she should go in her own house.

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Habits of the Stag

In winter or spring the stag rarely drinks water, depending on dew and tender herbage for moisture. In the summer time the stag frequents brooks and springs and takes refreshing baths in deeper water when possible.

White Billy Goats as Mascots

White billy goats are the official mascots of Welsh regiments in the British army. They are led by a white rope at the head of ceremonial parades.

In Step With Santa Claus

KEEPING up with the Joneses is easy—it's keeping up with Santa Claus that has Sew-Your-Own in stitches currently. We got a peek at his wares, though, and frankly we copied some of his artistry. (You can see for yourself there's a "Christmasy look" about today's trio of fashions.) And happily you can do more than look and wish—you can make them realities the easy way: just sew, sew, Sew-Your-Own!

Cute and Cozy.

Look your prettiest in leisure or on the job in the lusciously feminine house jacket (young sister to the house coat)above, left. Santa Claus has ordered thousands of these for feminine friends in his good graces and you know S. C. usually shows impeccable taste in gifts. In handsome silk crepe or very lightweight corduroy it is as cosy as a love seat before an open fire. Make it either in the short length (see inset) or regular dress length.

Feminine Flattery.

Polish yourself off in a brilliantly styled new frock for the holidays just ahead. Sew-Your-Own's newest success (above center) will be your success once you wear it in the public eye. It is most gifted in its distinctive design, below-waist slimness, and all-of-a-piece simplicity. Make your version the very essence of chic in sheer wool or satin, in your most flattering color.

A Blouse or Two.

Tops in the fashion picture just now is that friendly little item—the blouse. A completely engaging one is shown here for women who sew. Wear it tucked in or peplum style. And here's a practical idea: you have a choice in sleeve lengths. For variety's sake, why not make the long sleeved model in silk crepe for dress; the short sleeved one in jersey for sports and all occasion wear?

The Patterns.

Pattern 1412 is designed for sizes 32 to 42. Size 34 requires 4½ yards of 39-inch material and ½ yard for contrast. Short length requires 4⅛ yards.

Pattern 1394 is designed for sizes 14 to 20 (32 to 42 bust). Size 16 requires 2⅞ yards of 54-inch fabric.

Pattern 1417 is designed for sizes 34 to 44. Size 36 requires 2⅛ yards of 39-inch material; with short sleeves, 1⅞ yards.

Send your order to The Sewing Circle Pattern Dept., 247 W. Forty-third street, New York, N. Y. Price of patterns, 15 cents (in coins) each.

New Pattern Book.

Send 15 cents for the Barbara Bell Fall and Winter Pattern Book. Make yourself attractive, practical and becoming clothes, selecting designs from the Barbara Bell well-planned, easy-to-make patterns.

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HOUSEHOLD QUESTIONS

Ripening Bananas.—Green bananas can be ripened by placing them in a paper bag and keeping them in a dark closet for a day or two.

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Improving Vegetables.—Sugar, added in the proportion of a fourth of a teaspoon to two cups of vegetables, will improve the flavor of cooked corn, beets, peas and lima beans.

• • •

Cleaning Brassware.—Brass ornaments should be put into hot soapy water to which soda has been added and scrubbed with a soft brush to remove any polish that may have stuck in previous cleanings. Finish off by rinsing with clean hot water and dry with a soft cloth.

• • •

Concerning Mirrors. — Never hang a mirror where it faces a glare of light. The back of the mirror should be protected so that no light or water could possibly enter.

• • •

Manipulating Velvet.—The usual method of pressing seams, especially in velvet, is to get a second person to hold one end of the material while you hold the other. Flatten out the two sides of the seam, then pass the iron along on the wrong side.

• • •

Vegetable Water Sauce.—Two tablespoonfuls butter, two tablespoonfuls flour, salt and pepper to taste, one cup vegetable water or half cup milk and half cup vegetable water. Melt butter in a saucepan, stir the flour and seasonings into it, and stir over the fire until frothy. Add vegetable water gradually and stir constantly over the fire until it boils and thickens.

Smiles

In Reverse

Office Boy—Sorry, madam, but Mr. Snifkins has gone to lunch with his wife.

The Wife—O! Well . . . tell Mr. Snifkins his typist called.

"If the barometer falls suddenly, isn't that a sign it's stormy?" asks a reader. Either that or the nail's come out.

Next Best Thing

Farmer (to new hand)—Did you hang that gate?

New Man (coming back)—Sir, I couldn't find any rope, so I threw it in the river.

Rastus was bemoaning his wife's laziness to his friend. "She's so lazy," he said, "dat she done put popcorn in de pancakes so they'll flop over by demselves."

New Excuse

Policeman—How did the accident happen?

Motorist—My wife fell asleep in the back seat.

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Love, Honor and Obey

Companies Incorporate to Limit Obligations

If you saw the words "Naanlooze Vennootschap"—N. V. for short—after the name of a company, you probably would be stumped as to what it meant unless you belong to a Dutch family. In Holland, however, notes a writer in the Chicago Tribune, it would be simple. Naanlooze Vennootschap—means "Inc.," which is the abbreviation of "incorporated."

The British and Canadian "Ltd.," which stands for "Limited," and means the same as "Inc.," is more familiar. In France it is "S. A." for "Societe Anonyme." The Italian, Spanish, South American, and Mexican companies also have "S. A." for their tag.

Germany's designation for "Incorporated" is "A. G." of "Aktien Gesellschaft." Sweden's "A. B." is "Aktie Bolaget." Japan has "K. K." which stands for "Kabushiki Kaisha."

The British term "Limited" is more expressive than the American "Incorporated." Companies are incorporated to limit the legal liability of their owners to the amount they have invested in stock. In unincorporated partnerships the legal liability of the partners is not thus limited.

ANIMAL CRACKERS

By WARREN GOODRICH

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"It's a 'stand up' strike."
WNU Service.