Dolls Of Yesteryear

by Frances Grinstead

TWENTY-FIVE years ago a little girl's letter to Santa Claus went something like this:

Dear Santa:

Please bring me a new head for my dolly. Her name is Christina. She still has a nice body, but her head has so many dents it won't last another year. I would like one this time with real hair made into curls and eyes that open and shut.

Your trusting friend,

What has become of those Christmas dolls whose bodies could outlast half a dozen heads? When the curls went straight, or the wig

Mother Took the Little Girl to See the Dolls.

dropped off, or little brother Johnnie picked the wax off the eyelids, and sister was consoled by promising her a new head. Mother took her to a department store where there was as large a display of doll heads as of dolls. There were china heads, metal heads, and heads of papier-mache. There were heads with wigs and some without. There were those with parted lips and dainty teeth showing, while others hid their smiles behind firm mouths and staring eyes.

One thing these varied heads had in common. Their necks widened into four-square bibs front and back with holes at the corners for applying the needle to the old body. The bodies in those days were of cloth, their inner substance sawdust. Where now are those torsos that could withstand endless repairing, fresh sawdust, and new heads?

They probably found their way to the attic in time and sister was promised a whole new doll. Then her trip to the department store was a matter of deciding between a "dressed" and an "undressed" dolly. Mothers preferred the latter because they would bear closer inspection as to materials and workmanship. Dolly's clothes were easily made out of the family scrap-bag or by the willing hands of the family seamstress; who did the job for recreation. Moreover, the undressed doll cost a little less: But sister liked to linger over those in silks and satins with poke-bonnets and plumes covering their golden curls. They wore petticoats and often they held their fragile fingers in tiny muffs of mink and sable.

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CHRISTMAS GLADNESS

THE chimes in the spires,
The singing of choirs,
Are telling these tidings anew;
May all their glad ringing
And all their sweet singing
Fill Christmas with gladness for you!

Real Christmas Joy

by Blanche Tanner Dillin

IT WAS foolish to waste time and material making them, John Carlson told his mother when she said she would like to make some "gingerbread dolls" for the Christmas display in the window of his bakery. No one was interested in such things any more.

Yes, he was a very good son to her—he had given her a good home. She had nothing to worry her now—no responsibility. But she would enjoy making the dolls; that wouldn't seem like work. She would furnish the materials and make them in her own kitchen. Of course if she wanted to make them she could, John said.

That he was wrong, John had to admit. "We have never had so much interest shown in the window display and never sold more than we have since we put those gingerbread dolls in the window," John told a customer who had returned for a second purchase of dolls. Hulda Carlson had made not one type of doll, but different ones, and grouped them into families. "Her idea of grouping them into families is new. That's what attracted attention," the customer said.

When John told his mother this, she smiled. It was the love and happy thoughts—glad memories—

"That's What Attracted Attention," the Customer Said.

which went into the making that was the cause, she told herself. Her children had loved the sweet bits she had made for them at Christmas. Her children and grandchildren had outgrown such pleasures, but weren't there others who would enjoy those things? There proved to be many. And what joy it had brought her. No profit in money, but large dividends in joy—real Christmas joy—that of serving and giving happiness.

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Christmas Eve Ghost Is Idea of Charles Dickens

THE ghost that turns up annually, on the stroke of midnight on Christmas eve is mainly the invention of Charles Dickens and his imitators. But ghosts do prefer to visit their familiar haunts on dark, winter nights, and, for some of them, Christmas appears to be the favorite season for apparitions, writes a correspondent in Pearson's London Weekly.

For many centuries Hilton castle is said to have been haunted at Yuletide by an old-time scullion, who amuses himself by breaking crockery and flinging pewter dishes about.

Tamworth castle, says legend, has two ghosts who never fail to appear at Christmas—a "White Lady" who promenades the terrace clad in glistening white robes, and a "Black-Robed Lady," whose haunt is the ancient staircase leading from the royal bedchamber to the tower.

Bedtime Story for Children

By THORNTON W. BURGESS

BUSTER BEAR MAKES A REQUEST

BUSTER BEAR shook with laughter as he watched Reddy Fox disappear just like a little red streak. It had been great fun to give Reddy such a scare.

"I guess he won't come fooling around here again in a hurry," chuckled Buster.

"I guess he won't," chuckled Jumper the Hare. "I'm ever and ever so much obliged to you, Buster Bear. I—I'd like to do something for you to make up for it. Do you think I can do anything for you? I don't know how I can, because I'm so small and you are so big and strong. But I'd like to do something. I would, ever so much."

Buster scratched his head thoughtfully and there was a twinkle of fun in his shrewd little eyes as he looked down at Jumper. It struck him very funny that anyone so much smaller than he and so very, very timid really might be able to help him, but he was too shrewd to look down on anyone because they were smaller and weaker than he. He learned a long time ago not to despise anyone just because they are not big and strong. So he scratched his head and his eyes twinkled as he tried to think of some way in which Jumper the Hare could repay him for giving Reddy Fox such a fright. You see, it really had been a very great favor to Jumper, because Reddy Fox was hunting him. Now Reddy had had such a scare

"You Might Let Me Know If You Discover Any Danger for Me in the Green Forest," Said Buster Thoughtfully.

that he would not venture back there again very soon.

"You might let me know if you discover any danger for me in the Green Forest," said Buster thoughtfully.

Jumper looked at him as if he didn't know whether to think Buster was joking or not. Somehow Buster looked as if he meant it.

"I—I'll be very glad to," replied Jumper, "only I don't know what danger there can be for you. You are so big and strong and have such great teeth and claws that I—why, I don't see what there is for you to be afraid of, Buster!"

Buster looked as if he didn't know just what to say. No one ever likes to admit being afraid of anything. "Does—does a man ever visit the Green Forest?" asked Buster in a hesitating way.

"Farmer Brown's boy does sometimes, but nobody is much afraid of him any more," replied Jumper promptly. "He was very nice to Chatterer the Red Squirrel and to Mrs. Grouse and to Peter Rabbit this last winter, and everybody knows it. Besides, you are as big as he is and a whole lot stronger. Of course, you wouldn't be afraid of him, Buster!"

"N-o-o, no, of course not!" replied Buster. "Did you say he carries a dreadful gun?"

"He used to, but he doesn't very much now excepting when he hunts for Granny Fox or Reddy Fox," said Jumper.

"He might if he knew that I were here," replied Buster, "so I guess if you'll let me know when he is anywhere around I'll just keep out of sight. You know I wouldn't want to frighten him." Buster looked up at Sammy Jay and winked as he said this, and Sammy chuckled. "If you really want to do something for me," continued Buster, "you can try to find out for me where there is some honey. I want some honey. I'm almost starved for some honey." Buster put both paws on his stomach and looked so forlorn that Jumper had to laugh. "Don't laugh," said Buster. "Just think, I haven't had a taste of honey since last fall! If you hear of any anywhere, please hurry to let me know. Will you, Jumper?"

Jumper promised that he would, though how he was going to find out where there was any honey was more than he could guess. But he was willing to try, for he felt grateful to Buster Bear for frightening away Reddy Fox.

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ANIMAL CRACKERS

By WARREN GOODRICH

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"I forgive, but I cannot forget!"

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New Fog Light

John Hays Hammond, Jr., nationally known electrical inventor, is shown with his latest apparatus to pierce the thickest fog for a distance of a quarter to a half mile. The apparatus consists of an ordinary photo-flood bulb mounted inside a riding light that has a fresnel lens. The device can be operated with a fog horn, lighting at the same time the horn blows, as a result of which circumstance a fairly close check can be had on all craft within a quarter of a mile.

MORE SHRIMP IS BEING CONSUMED

Improvement in Their Quality Is Given as Reason.

By EDITH M. BARBER

ACCORDING to the seafood statistical bureau, the people of this country ate several million more shrimp during the last year than they did during the previous five years. The bureau gives as the reason for this, improvement in the quality which has resulted since the Department of Agriculture has provided an organization for the inspection of the sanitary methods of harvesting and canning this popular shellfish. You have probably noticed the improvement in flavor in the shrimp which you have purchased in canned form. There is an absence of that taste which I can only describe as "wooly" and which once was common.

Of course, another reason for the increase in the use of shrimp, although it is not mentioned by the statisticians, is the fact that shrimp are among the popular appetizers served with cocktails. There certainly have been millions of shrimps impaled on toothpicks for ducking in savory sauces. With slices of raw carrots and dill pickles, flowerets of raw cauliflower, sometimes supplemented by cucumber fingers or radishes, shrimps add contrast in texture and color when arranged around a bowl of sauce on a large glass plate. Dunking is popular in its new form.

There are many ways in which shrimps can be put to use by the business woman housekeeper in her never-ending search for a quickly prepared main dish for the quick meal. Creamed or scalloped with a Newberg sauce, made into croquettes or cutlets, or in the ever popular salad, shrimps do their bit quickly and well.

Shrimp Croquettes.

2 cans shrimp
1 tablespoon tomato paste
¼ cup boiled rice
2 hard-cooked eggs
2 tablespoons butter, melted
1 teaspoon salt
Cayenne pepper
¼ teaspoon mustard
½ cup top milk

Grind shrimps very fine. Mix with tomato paste, rice, finely chopped eggs, butter and seasonings with shrimps. Stir in milk. Mold into croquettes, dip in bread crumbs, egg and then crumbs again and fry in deep hot fat (390 degrees Fahrenheit) until golden brown. Drain on soft paper.

Scalloped Shrimps.

¼ cup butter
3 cups soft bread crumbs
1 tablespoon lemon juice
1 teaspoon Worcestershire sauce
1 teaspoon paprika
1 teaspoon salt
Pepper
2 cups cooked or canned shrimp

Melt butter, stir in bread crumbs and seasonings. Arrange this mixture in alternate layers with shrimp in a greased baking dish. Bake ten minutes in a hot oven (425 degrees Fahrenheit), until crumbs are brown.

Shrimps With Bacon.

1 pound shrimp
Pepper
Sliced bacon
6 slices toast
3 to 4 pickles

Season the shrimp with pepper. Fasten four or five shrimps together with toothpicks and wrap in bacon. Broil about five minutes under a hot flame. Serve on squares of hot buttered toast and garnish with thin slices of sour or sweet pickle. Cucumbers marinated with French dressing may be used instead of the pickle.

• • •

SOME FAVORITES

Sunshine Salad.

2 tablespoons granulated gelatin
½ cup cold water
2½ cups boiling water
¼ cup sugar
½ teaspoon salt
½ cup lemon juice
1½ cups shredded carrots

Soak gelatin five minutes in cold water, dissolve in boiling water and add sugar and salt. When cool, add lemon juice and carrots. Turn into a mold and chill. Serve on lettuce leaves.

Sweet Potatoes Imperial.

5 or 6 sweet potatoes
Butter
½ cup sugar
½ cup Jamaica rum

Boil sweet potatoes; cool; peel and slice. Brown lightly in butter in a frying pan. Place in chafing dish, sprinkle with sugar, add one-fourth cup of butter and mix lightly. When thoroughly hot pour in rum, set on fire and baste with the syrup and the flaming rum.

Apple Dumplings.
(Steamed or Baked)

Apples
Rich biscuit dough
Sugar
Cinnamon
Butter

Pare, halve and core the apples. Divide the dough into six parts, roll each piece until large enough to cover the half apple. Place the apple on the crust and sprinkle with sugar and cinnamon. Fold the crust over, dot with butter and bake in a moderate oven (375 degrees Fahrenheit) until the apples are soft; or steam in a closely covered steamer thirty or forty minutes.

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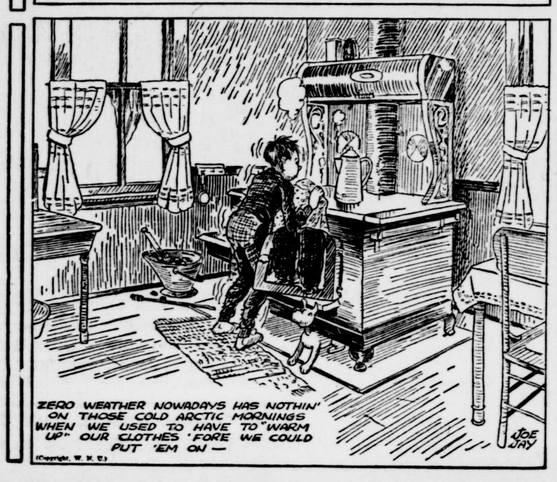
Early Indiana Capital

Corydon was once the territorial capital of Indiana. A city was laid out, much building construction done, and the first session of the general assembly met there in December, 1813. In addition to the Capitol building, the governor's house and other public places were constructed. Here the Constitutional convention, authorized in April, 1816, assembled on June 10, 1816. A treaty with the Indians in 1818 made it essential to locate the capital elsewhere.

Events in the Lives of Little Men



Washing of Hands Before Eating an Old Ceremony

The custom of washing the hands before eating dates as far back as the beginning of formal dinner-giving. The early Egyptians, Greeks and Romans made a ceremony of washing the hands in water from small pitchers before each meal, says a writer in the Washington Star.

The Romans introduced the custom of floating fragrant flowers in the basin so the water would be pleasantly scented. In Egypt, a specially appointed servant had as his duty the anointing of the guest's head and the washing of his hands, upon his arrival in the house. The hands were washed again before leaving the table, and sometimes the ceremony was repeated several times during the progress of a long meal.

About the middle of the Fifteenth century, the finger-bowl, as we know it, probably first appeared. The use of scented water for washing the hands at table became general among the wealthy and fad-seeking classes. But unlike many faddish things, the use of the finger-bowl became as acceptable to us as to the folk who first thought of it.

FIRST AID TO THE AILING HOUSE

By Roger B. Whitman

BOILER INSULATION

SOME years ago I bought a new boiler for my steam heating system. The sides and top were covered with enameled sheet metal, and the whole thing was very attractive in appearance. But the outside surfaces were hot to the touch, and the cellar was distinctly warm. This radiation of heat by the boiler was pure waste. I did not need heat in my cellar, and the heating of that space meant that less of the heat of the fire was available for the warming of the upstairs rooms.

After two seasons, I took off the sheet metal surfaces, and found thicknesses of asbestos board underneath. There were openings between the sheets and behind them. This gave plenty of space for circulation of air underneath the sheet metal, and was largely responsible for the wastage.

All of the insulation was taken off to the bare metal. The unevenness of the metal surface was filled with a cement intended for high temperatures; cement made of rock wool was used, although asbestos cement would have been just as effective. The boiler was then covered with an inch-and-a-half of good insulating material, a layer of cement was put on top and covered with heavy muslin. When the insulation had dried out, the job was finished with aluminum paint. Now, even when the fire is going full blast, the outside is only faintly warm to the touch. Fuel is being burned far more efficiently; a larger portion of the heat is passing to the upstairs rooms. Aside from the unheated attic, the cellar is now the coolest part of the house, which is as it should be.

Several kinds of insulation are available for such a job; magnesia blocks or rock wool blocks are especially effective.

As a general thing, it is best to have boiler insulation applied by a specialist. But I have seen a number of home talent jobs that were excellent. One in particular, began with the filling of all inequalities with so-called "high temperature" cement. High rib metal lath was then stretched around the boiler, with the ribs inward, to form a dead-air space. Pads of rock wool were bound against the lath with wires, and the surface covered with a layer of high temparature cement finished with muslin and aluminum paint.

The covering of a boiler with magnesia or rock wool blocks is by no means impossible for anyone handy with tools, but I believe that a professional job is worth while because it is more likely to be fully efficient.

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MANNERS OF THE MOMENT

By JEAN

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PEOPLE who wouldn't think of drinking coffee with the spoon in the cup seem to think nothing of handing you a cocktail with a tortuous looking toothpick sticking up from the olive or the cherry. If you drink the cocktail first you run the risk of spiking an eye with the toothpick. And if you reverse the process you get neat little drops up the front of your best frock.

The only safe solution we know of is to take the toothpick out of the

The Toothpick-in-Cherry-Menace Is Growing Worse.

cherry right at the start by pulling the contrivance up against the side of the glass. Then, if you have a plate or a cocktail napkin, put the toothpick down, and when you finish the cocktail pick up the toothpick again, spike your quarry and eat it without drippings.

If you aren't given a plate or a napkin you'll have to hold the toothpick in your left hand and wave it around, hoping that the hostess will walk by and get jabbed with it.

We seriously suggest to hostesses that they pass the toothpicks separately along with the canapes. It's nice to have your cherries and eat them, too—but most people are fond of their eyes and their best dresses as well.

WNU Service.

MOPSY

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Lacy Cartwheels Make This Cloth

There's magic in this two colored crocheted square—when it's joined into a cloth or spread, it looks like two medallions! Begin right away on the first 8 inch square. Its "repeats" will follow in quick succession for it is simple to do in economical string and makes delightful pick-up work. You may use the same color throughout, if you prefer. Pattern 1570 contains chart and directions for making the square; material requirements; illustrations of the square and of all stitches used; a photograph of the square; color suggestions.

Pattern 1570

Send 15 cents in stamps or coins (coins preferred) for this pattern to The Sewing Circle, Needlecraft Dept., 82 Eighth Ave., New York.

Please write your name, address and pattern number plainly.

Rising Tide

A new magazine has made its appearance on the newsstands of the country. It is pictorial in character under the name of the "Rising Tide," originally issued in England and now being prepared for distribution in eleven countries under nine different languages. The magazine is reported to be a non-profit publication carrying no advertising but such matter that is of interest to the people of the world who are seeking answers to their own problems. It is said that these problems are covered without regard to race, class or creed.

Smokers know that
LUDEN'S
Menthol Cough Drops 5¢
"...soothe a raw throat instantly."

Sentinels of Health
Don't Neglect Them!
Nature designed the kidneys to do a marvelous job. Their task is to keep the flowing blood stream free of an excess of toxic impurities. The act of living—*life itself*—is constantly producing waste matter the kidneys must remove from the blood if good health is to endure.
When the kidneys fail to function as Nature intended, there is retention of waste that may cause body-wide distress. One may suffer nagging backache, persistent headache, attacks of dizziness, getting up nights, swelling, puffiness under the eyes—feel tired, nervous, all worn out.
Frequent, scanty or burning passages may be further evidence of kidney or bladder disturbance.
The recognized and proper treatment is a diuretic medicine to help the kidneys get rid of excess poisonous body waste. Use *Doan's Pills*. They have had more than forty years of public approval. Are endorsed the country over. Insist on *Doan's*. Sold at all drug stores.
DOAN'S PILLS

WNU—4 50—37

GET RID OF PIMPLES
New Remedy Uses Magnesia to Clear Skin. Firms and Smooths Complexion —Makes Skin Look Years Younger.
Get rid of ugly, pimply skin with this extraordinary new remedy. Denton's Facial Magnesia works miracles in clearing up a spotty, roughened complexion. Even the first few treatments make a noticeable difference. The ugly spots gradually wipe away, big pores grow smaller, the texture of the skin itself becomes firmer. Before you know it friends are complimenting you on your complexion.
SPECIAL OFFER
—for a few weeks only
Here is your chance to try out Denton's Facial Magnesia at a liberal saving. We will send you a full 6 oz. bottle of Denton's, plus a regular size box of famous Milnesia Wafers (the original Milk of Magnesia tablets)... both for only 60c! Cash in on this remarkable offer. Send 60c in cash or stamps today.
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