

Embroidery Adds That Smart Touch

Embroidered flowers that promise to be the "life" of your frock are these that you'll want for immediate stitching. They're fun! They're easy to do! They're entirely in lazy-daisy and single stitch; the pretty floral border is a grand finisher for neckline,



Pattern 5853

sleeves, or belt. Flower clusters, gay in garden colors of wool or silk floss, may adorn a blouse, or both bodice and skirt of any desired frock. In pattern 5853 you will find a transfer pattern of a motif 9 by 9 1/2 inches, one and one reverse motif 6 1/4 by 6 1/4 inches; two and two reverse motifs 3 1/4 by 3 1/4 inches and two strips of border 2 by 15 inches; color suggestions, illustrations of all stitches used.

Send 15 cents in stamps or coins (coins preferred) for this pattern to the Sewing Circle Household Arts Dept., 259 W. Fourteenth St., New York, N. Y.

Household Questions

Removing Wallpaper.—To remove wallpaper quickly, put a heaped tablespoonful of saltpetre to a gallon of water and apply freely with a whitewash brush while the water is very hot. The paper then can be stripped from the walls quite easily.

Summer Salad.—Peel and cut into small squares or slices 6 medium-sized potatoes (boiled), add 3 tablespoons grated onion, 2 tablespoons chopped parsley, 2 tablespoons chopped carrot, 2 tablespoons chopped cucumber, 2 tablespoons chopped celery or beetroot. Pour over a generous supply of French dressing and set aside for several hours. Garnish with mustard and cress or shredded lettuce.

Clear Blueing.—To prevent blueing from streaking clothes on washday, dissolve a tablespoon of soda in the "blue" water.

Washing Linoleum.—Dissolve a lump of sugar in the water when washing linoleum or oilcloth, and a brilliant polish will result.

A Refreshing Drink.—Rhubarb juice makes a good beverage of pleasing tart flavor. Clarify the juice with water and add sugar to taste. It may also be combined with fruit juices.

Stop-Go Oratory
A "stop" and "go" signal light system has been installed in the Danish folketing, or lower house of the national legislature, to check undue verbosity. No longer can members run over time allotted for speeches.

A little box on the platform desk contains a green and red light. The green comes on warning for one minute before the red signal, and when the red flashes the politician must stop talking at once, no matter what heights of rhetoric he has achieved.—Service.

Black Leaf 40
KILLS LICE
JUST A DASH IN FEATHERS... OR SPREAD ON ROOSTS

KILL ALL FLIES
DAISY FLY KILLER

Watch Your Kidneys!
Help Them Cleanse the Blood of Harmful Body Waste
Your kidneys are constantly filtering waste matter from the blood stream. But kidneys sometimes lag in their work—do not act as nature intended—all to remove impurities that, if retained, may clog the system and upset the whole body machinery.

EXPLAINED IN PART

By M. SCHOLL
© Associated Newspapers.—W.U. Service

"PSYCHOLOGY," said Ira Hood, "deals with the subconscious as well as the conscious mind. Perhaps more. At any rate, authorities on the subject claim that much of a person's mental distress is apt to be caused by some sort of craving or obsession of which he is wholly unaware, and over which he has no control. Relief, claim the authorities, comes at the most unexpected times and presents itself in the most astonishing forms."

Ira chuckled as if memory stirred within him.
"I have a case in mind that might, in part, explain what is meant by that theory. It concerns young Noel Hood and Kathy Din. These two met at a mountain summer resort three years after Noel had graduated from Harvard. Each was attracted to the other because of mutual interests in such things as mountain climbing, books, a love of the outdoors, tennis. With Kathy this was as far as the interest went. With Noel it went farther, which was unfortunate.

"Noel fell in love with the girl, and because Kathy appeared to enjoy his company and never resented the little attentions he paid her, he came to believe that she loved him, too. It was, therefore, something of a jolt to him to discover after a month of constant companionship that, as far as love went, it was a wholly one-sided affair. They were, at the moment, seated on a high mountain crag, flushed and happy after a two-hour climb. Studying her profile, the laughter suddenly died out of Noel's eyes and he said: 'Kathy, I love you. I—I guess I've always loved you. Will you marry me?'

"Kathy didn't look at him, but she laughed. 'Oh, Noel, do be serious. I am serious. I was never more serious in my life... Kathy, don't you love me?'

"She turned to face him, attracted by some quality in his voice. 'I'm sorry, Noel. I—I never thought of you that way.'

"Noel was human and a man, hence his vanity was scored. He didn't press the matter again that day, but at night, alone in his room, he thought things all over and decided that life without Kathy would scarcely be worth living. Yes, he must win her at all costs. And he knew that sitting around brooding, acting sultry and sulky, wouldn't help matters any.

"So the next day he became his old cheerful self and succeeded in dispelling in Kathy's mind the fear that his confession might alter their friendly relations. But now, instead of acting the part of mere friend, Noel became a lover, a secret and shrewd lover. Craftily, without apparent design, he became her slave, her worshiper, her devoted admirer. And gradually, watching, he thought he saw a change in the girl, a weakening, a yielding. He waited another fortnight and then, one day when they had packed a lunch and gone by canoe up the river to North Point island, he proposed again.

"Kathy poked at the dying embers of their camp fire with her foot and didn't answer him. But Noel could see the expression on her face, and no answer was necessary. A desperate hopelessness took hold of him.

"'Why is it, Kathy?' asked with pleading in his tones. 'What's wrong with me?'

"Kathy looked at him tenderly. 'There's nothing wrong with you, Noel. That's why it hurts so. I can't give you a reason. It—it's just that I—don't want to get married.'

"'There must be some reason. There must be!'

"Kathy sighed. 'I wish I could explain. But I can't. You're so nice, so kind and thoughtful, I—I feel like a—cad.'

"Noel opened his mouth to speak and closed it again. Behind Kathy a man had appeared on the edge of the clearing. He was a big man, unshaven, ugly looking and he carried a club. His eyes took in the scene at a glance and, as if reassured by sight of only the boy and girl, a smirk appeared on his lips. He strode quickly toward the fire.

ADVICE ON HOW TO MAKE PASTRY

Flour and Proportion of Fat
First Consideration.

By EDITH M. BARBER
"THAT certainly is a good pie," I remarked to my hostess not long ago when I was spending a week end in Boston. "Well, it ought to be," she returned "You taught me to make it." I remembered then that when I was visiting her a few years previously, she had complained that she just could not make pastry. I gave her a demonstration, then and there, of how easy it was to make what I call foolproof pastry.

First of all there is the flour and the proportion of fat. Bread and all-purpose flour demand one-third cup of shortening to each cup of flour. One cup of pastry flour, on the other hand, will take only one-fourth cup of shortening. As far as the type of shortening is concerned, lard or hardened vegetable fat is usually preferred to butter, which makes a less tender crust.

For large and small quantities the salt should be sifted with the flour and the cold shortening should be cut into it with a fork or with a knife. Perhaps you can use your hands for this purpose, but mine are too warm. The fat should be well mixed with the flour, but should not be too fine. A hole at one side should be made in the mixture and into this one tablespoonful of cold water should be poured. As much flour as the liquid will take should be drawn into it with a knife until you have a small ball of dough. The balls of dough and any dry mixture left over should then be pressed together with the fingers. A few extra drops of water may be needed.

When making crust for pies you will find it easier if the dough has been chilled in the refrigerator half an hour or so. With custard pies, however, you will have better results if the dough is rolled immediately, your pan lined with it and then the pan itself set in the refrigerator to chill thoroughly.

Pastry.
1 1/2 cups flour
1/2 teaspoon salt
1/2 cup fat
Cold water

Sift together the flour and salt. Cut in the fat with two case knives. For a large quantity a wooden bowl and chopping knife may be used. When done, add at one side of the bowl one tablespoon of cold water and stir in as much of the flour and fat as the water will take up. Continue this until you have four or five balls of dough and some dry flour left in the bowl. Press together with your fingers. If all the dry flour is not taken up add a little more water. Chill and roll.

Apple Pie.
5 or 6 apples
1 cup sugar
1/4 teaspoon salt
1/2 teaspoon cinnamon
1 tablespoon butter
1 tablespoon flour

Pare, core and slice the apples. Mix the sugar, salt and cinnamon. Line a pan with pastry, sprinkle with a tablespoon of sugar, and add the apples and sugar in layers. Dot with butter. Cover with an upper crust, and bake in a hot oven for ten minutes, then lower the temperature and bake until the apples are soft. This method of arranging the filling may be used for all fruit pies.

Chocolate Chiffon Pie.
1 tablespoon granulated gelatin
1/4 cup cold water
1/2 cup sugar
2 squares melted chocolate
1/2 cup milk
1/2 teaspoon salt
1 teaspoon vanilla
1 cup cream, whipped

Soak the gelatin in the water five minutes. Make a sirup of the sugar, chocolate, hot milk and salt. Add the softened gelatin to this mixture, stirring thoroughly. Allow to cool, add the vanilla and as the mixture begins to thicken, fold in the whipped cream. Fill a baked pie shell with this mixture and chill. Before serving garnish with whipped cream.

Coconut Custard Pie.
2 eggs
3 tablespoons sugar
1/4 teaspoon salt
1/2 cup milk
1 cup shredded coconut
Nutmeg

Beat the eggs, add the remaining ingredients in the order given. Pour into a deep pie-pan lined with pastry. Bake in a hot oven (450 degrees Fahrenheit) ten minutes then at a lower temperature thirty minutes or until the custard is firm and the crust brown.

Lemon Souffle Tarts.
4 egg yolks, slightly beaten
1 cup sugar
1 lemon, rind and juice
1 tablespoon boiling water
4 egg whites

Mix egg yolks with sugar, lemon juice and water, cook over hot water until smooth and thick. Beat egg whites stiff and add to the first mixture. Fill baked tart shells and bake a few minutes in a hot oven.

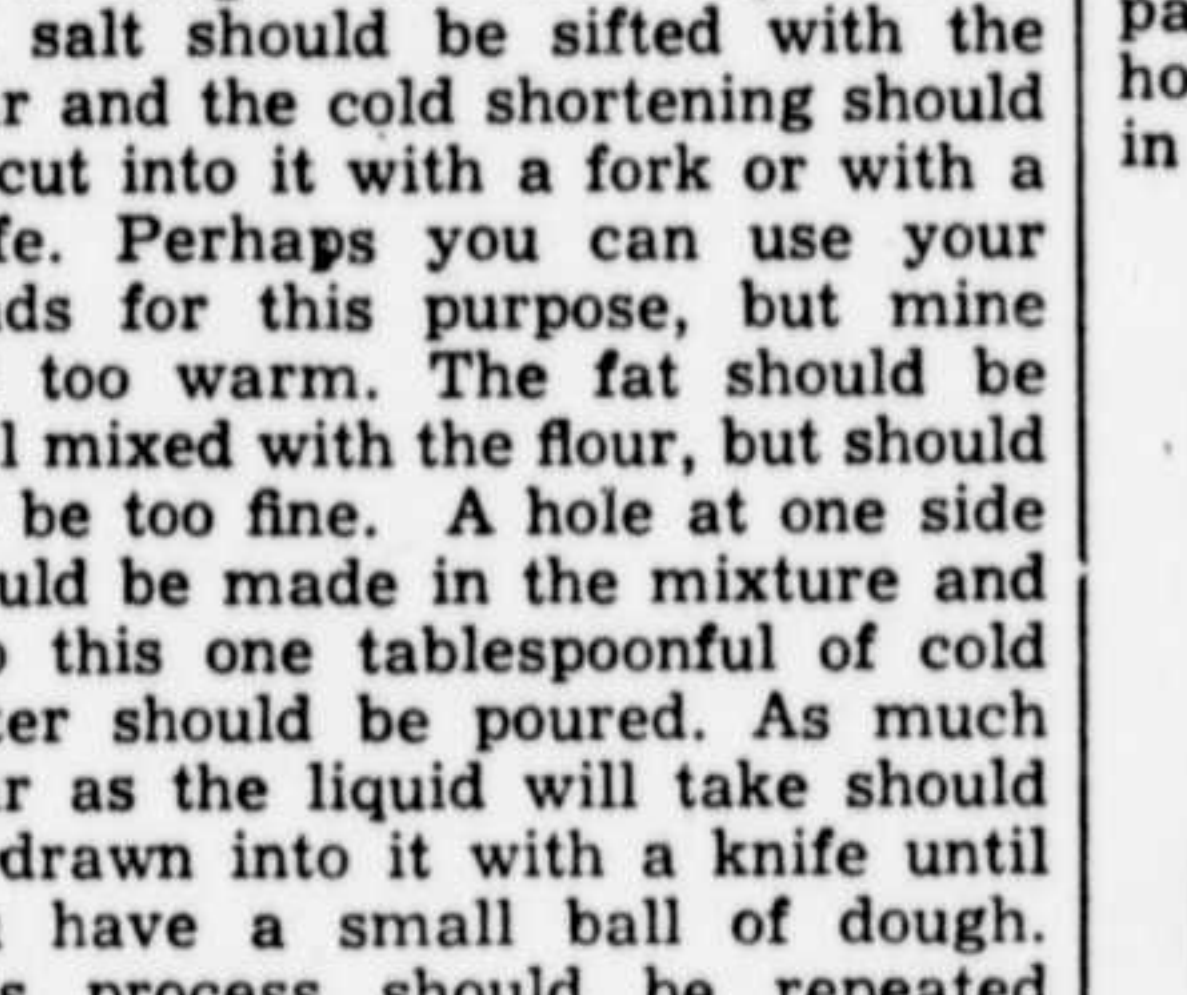
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Household Hints

By BETTY WELLS

THEY'RE an outdoor family—great on hiking, camping, exploring and roughing it. So when they built their new home and started in to plan its decorations, they decided to use leaf greens as the color theme for the entire house, because that's the tone they like best. Their place isn't big and it's all on one floor, so there's a lot to be said for a unified color theme throughout the house. For one thing, it makes the place seem more spacious and tranquil. This house wasn't to be rustic or campish, not at all. They liked to come home from their outings to a very civilized establishment with its own individual charm. So they achieved a very smart effect with beige and white combinations with green.

The living room of this small house was to have some new furniture so that their old things could be relegated to other rooms. The new pieces selected were in blond wood—a secretary, end tables and a coffee table, a console table and a pair of small chests. The old upholstered furniture got new covers in tones of beige. The new living



An Outdoor Family.

room rug was a brilliant leaf green, the walls white, the ceilings a pale green and the draperies were white ground chintz with a flower design with lots of green leaves and petals of peppermint pink. White lamps and white porcelain vases for fresh leaves made dramatic accents. Pictures were framed in blond wood frames.

The dining room adjoining had the same walls, floors, ceilings and draperies, but the old maple furniture was retained here. The master bedroom was the grand gesture. The walls here were painted of a very brilliant leaf green, the ceilings, beige, the rug was an all over floral carpet on a beige ground and the walnut furniture was re-finished by combination with spreads and curtains of permanent finish organdie, made with billowy white ruffles ten inches wide.

Little boy's room had beige walls with a row of framed prints all the way around the wall at a boy's eye level. These prints were botanical renderings of various types of trees leaves in blond wood frames. This room received the most of the left-overs from the old living room.

A Miniature Appropriation.
"I'm like the rest of the world—I haven't much money to spend!" writes a lady who lives in a little white house on a pleasant but unpretentious street. "But I do think it's awfully important to make my home as attractive as I can and keep it up with my present problems. I'm hoping to do things to my bedroom on a miniature appropriation.

The furniture is maple—good enough, though not half as fancy as the decorative scheme. We're buying new rug and planning to have the room re-papered. I'll get new spread, curtains and lamps if possible. Since we have no room for sitting—it's large for a bedroom—we keep two old easy chairs here.

"These I'd like to slip-over so they would add rather than detract from the effect of the room. But as the room is used by both my husband and myself, I don't want it to be too feminine. Anything you suggest will be appreciated and followed out if it's not too expensive."

Doing Over a Bedroom.
suggest will be appreciated and followed out if it's not too expensive. Yellow wall paper with little sprigs or oots in white, then brown and white checked gingham for spread and curtains. Make the spread with pleated flounce and you might have a pleated valance for the windows. If you have a skirted dressing table, have the skirt of starched dotted swiss in yellow with narrow brown ribbon bows at intervals around the yoke. The easy chairs might be effective in matching slip covers of a very gayly flowered chintz with quite a bit of yellow in the design, and it would be interesting to arrange them under a wide window, facing each other with a low table between. What a nice place for light refreshments or a late snack on a tray! Be sure to provide good lamps nearby for reading light. The rug we'd have in old blue... repeat this color in lamp bases, accessories and picture frames. Or you could have a flash of blue in the material chosen for chair covers, too.

Painting Wallboards
In many summer cottages several types of wallboard are used for room partitions. Wallboard makes excellent partitions. When painting such surfaces for the first time, a special sealer should be used as the first coat.

Protects Linoleum
Worn spots on the linoleum mar the effect of a pretty kitchen. A coat of varnish, shellac or lacquer, topped with wax, will prevent these unsightly scars.

Distinctive Exterior
A distinctive and different effect was obtained for the exterior of a white painted house by using shutters on the windows of the upper floor, but not downstairs.

Intimate With Chic

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The lovely flower may have been born to blush unseen, Milady, but not you. Anyway, what chance could you have of going unnoticed when you wear one of these exciting new frocks by Sew-Your-Own—not the Ghost!

Cool, Cool, Cool.
The clever new dress at the left is as young as you are, and in dotted Swiss you'll be as crisp, pretty, and cool as though you bloomed always in an air-conditioned room.

Be certain of success because Sew-Your-Own has made everything easy for you in the step-by-step sewing instructions.
We Only Heard.
Maybe we're wrong, Little Sis, but we heard that this is the dress Mommy has her heart set on for you. You know princess lines that

Uncle Phil Says:
Aristocracy is Real
Aristocracy consists in holding one's self above vulgarity and ignorance.

Are you satisfied with the friends who choose you or do you want to initiate all your friendships yourself?
In hot weather it is not much use to try to look well-dressed. Try the next best thing—Look comfortable.
Calf love provides experience to temper the follies of the love that comes later.

All nakedness, kept up, becomes infinitely tiresome. Clothes can be beautiful in 10,000 different forms.
The World's Reply
Vandals commit the kind of desecrations that show they hate the world, and the world should apply a stout hickory paddle.
Here motor accidents than you think are caused by the wild exhilaration of speed. "It doth work like madness in the brain."
It depends on who tells it, whether you believe, "only half of you are wise." Sometimes, if you are wise, you will believe twice as much.

No man can understand how a lady's handkerchief is ever big enough for any useful purpose; but perhaps he imagines she carries seven.

GO FARTHER BEFORE YOU NEED A QUART



QUAKER STATE MOTOR OIL
Don't worry about your car... enjoy it. Most of the annoying troubles of motoring come through improper lubrication. Take care of that and you won't have to bother with much else. Quaker State gives your car the safest possible protection, because there's "an extra quart of lubrication in every gallon." And that's why you don't have to add quarts so often. Quaker State Oil Refining Corporation, Oil City, Pa.
Retail price... 35¢ a quart

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Cold water

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Chocolate Chiffon Pie.
1 tablespoon granulated gelatin
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2 squares melted chocolate
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1 cup cream, whipped

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