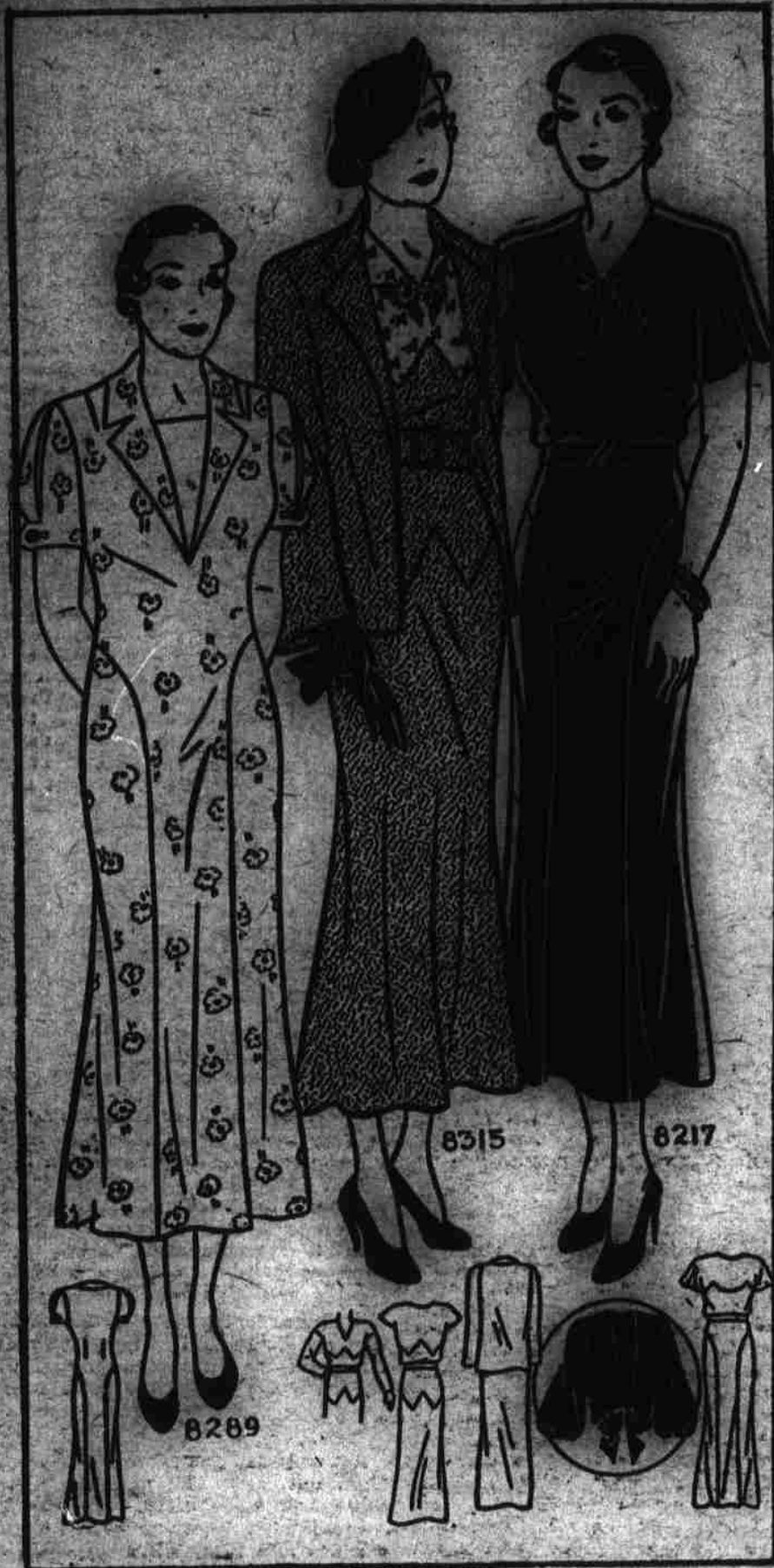


HOME MAKING HINTS

For The RURAL HOUSEWIFE



New Fall-Fashion Book Is Now Ready



Do you come within the 36 to 52 range? Then your Fall and Winter fashion problem is solved. The Pattern Department of this newspaper now has available a new 32 page pattern catalog. In this beautiful new book, you will find entire pages devoted to just dresses in sizes 36 to 52. You will also find an attractive photographic section showing dresses being worn. These new Fall and Winter numbers show house dresses, street dresses and other frocks, the lines of which are designed for slimness. You will find that many of the new designs are shown only in the new Pattern Book. Send for this attractive illustrated and colored Pattern Catalog now.

Pattern 8289 is just as comfortable to wear as it is charming to look at. Because it is belted, it makes one appear tall and slim. The notched collar is very trim and the pleated and tabbed sleeves are very smart. Sizes 36 to 52.

A jacket ensemble is one of the most practical outfits you could have. Pattern 8315 has beautiful lines and uses contrast most effectively. The dress may be made with long or short sleeves. This is a good model for sheer wool-but it makes up beautifully too, in satin and crepe. Sizes 36 to 52.

There are many evening occasions when one needs a slightly "dresier" frock. This is usually made of black—in satin or heavy or sheer crepe. Pattern 8217 was designed to meet just a need. The dress has lovely flowing lines and the pattern includes a jacket which ties at the waist and has charming full sleeves. Sizes 36 to 52.

Each of these patterns is 15c. The new 32 page Fall and Winter Pattern Book which shows photographs of the dresses being worn is 10c. (One pattern and the Fall and Winter Book 25c.) You may order the book separately for 10c. Address Pattern Department, The State Farmer Section 11 Sterling Place, Brooklyn, N. Y.

Annual Dress Review Oct. 25th At Raleigh

The annual dress review for North Carolina 4-H Club girls will be held at State College on October 25 and the winner will be named the State representative to attend the national 4-H Club congress at Chicago November 29 through December 7.

All girls entering the contest must be between 15 and 20 years of age and must have been club members for at least two years, said Miss Willis H. Hunter, extension clothing specialist at State College.

She also announced that each county entering the contest must send at least five girls to compete in the State College review. At least 25 counties must compete in the State review to make North Carolina eligible to enter the national contest.

The types of dresses which the girls may model in the contest have been divided into four classifications as follows:

Wash dress or suit for school or sports wear; wool, silk or rayon dress or suit for school wear; "best" dress of wool, cotton, silk, or rayon; and informal party dress.

The scores will be based on general appearance, suitability of the costume to the individual, suitability of the costume to the purpose for which it is intended, economic factors involved, and the ethics of the costume in regard to modesty and social influence.

N. C. GARDEN CONTEST

Many rural women who entered the fall and winter garden contest last year reported that they were well paid for their work even though they did not win a cash prize.

The gardens supplied the women and their families with an abundant supply of fresh vegetables during the fall and winter months, explained Miss Mary E. Thomas, extension nutritionist at N. C. State College.

The contest is being conducted again this year and is open to any home garden grown by a rural family. Cash prizes will be awarded the winners.

3,000,000,000 PICKLES

An average yearly production of about 3,000,000,000 cucumber pickles in the United States is some evidence that the American public is fond of good pickles, and it is probable that consumption could be stimulated, the United States Department of Agriculture says. The annual crop is grown on about 4,000 acres, yields about 4,000,000 bushels.

Four-H corn demonstrations suffered from drought followed by severe winds and rains, but there are five or six outstanding demonstrations which show signs of yielding from 75 to 125 bushels per acre. Instructions of the county agent have been faithfully carried out, and the interest among these young farmers is indeed refreshing and inspiring.—T. H. Seabrook, Beaufort, S. C.

Home Demonstration Markets Bringing Splendid Return To S. C. Farm Women

By JANE KETCHEN
Specialist in Charge Of S. C. Home Demonstration Marketing

For the next few minutes I want to ask our readers to go with me on a mental sight-seeing tour into approximately 1,024 South Carolina farm homes. On Tuesdays and Fridays of each week you will see on the back porches of many of these homes rows and rows of market baskets packed with fresh, crisp vegetables which will take only a short time in the morning to pack in the family auto and get off to the nearby home demonstration club market. Listen to what Mrs. George Hoffmeyer of the Florence market has to say about her work.

"My total sales through the club market last year were \$525. Of this, \$300 came from the sale of garden produce. I offer vegetables the year 'round; in order to do this I make plantings every two weeks during early spring and summer and every month during the winter. My leafy vegetables are always in demand

desert when you see the cakes that are ready for these markets. Almost any of you, regardless of what you had today, would enjoy a slice of chocolate roll made by Mrs. J. B. Raffield of the Sumter market. This cake is very much like a jelly roll, but Mrs. Raffield uses whipped cream instead of jelly and sprinkle plenty of pecan meats over the nice chocolate icing she has used on the outside of the cake.

The lovely icings on the cakes of Mrs. Chiles of the Greenwood market will tempt you; whether you select coconut, chocolate, lemon, or caramel, you will not be disappointed for when you cut it you will find the texture of the cake just as nice as the icing. Mrs. Mason Hollis of the Rock Hill Market will enjoy telling you of her Christmas fruit cake trade.

Club market members are always anxious to meet the demands of customers so don't fail to see, at the home of Mrs. G. E. Folsom, Hartsville, S. C. the grist mill which enables her to offer grits—home-ground grits, not the type that some of us-older people remember, which



Home Demonstration Market At Sumter, S. C.

for they are always nice and clean, free from roots and bruised or yellow leaves—in fact, they are just ready for use. When you buy a pound of greens from me, you will find no waste, every bit of it is edible."

Cut Flowers Popular
On other porches you will find baskets of cut flowers of every color and hue made up into small bunches. You may wonder at the size of some of the bunches, but if you were to ask the question why, you would have an immediate reply from Miss Sallie Geer of the Anderson market that her customers—Mrs. Brown and Mrs. Smith—like to have their so arranged. Miss Geer averages \$5.00 per week on her flower sales and you will find some type of flower or evergreen on her counter every month in the year. Mrs. John Thomson of the same market has 1500 gladioli and 500 dahlias planted for fall market. Quite a few women are successful in rooting shrubs and have developed a very good business by carefully pruning their own plants and caring for the cuttings so that they are constantly producing plants for market.

Mrs. Robert Rembert will be found in the Camden market each Saturday. She will not only sell you plants but will gladly plan and plant your grounds for you. She is developing a small nursery to take care of the demands of her customers.

Selling Poultry Products
Note the brick brooders as you pass these homes. Numbers of farm women built brick brooders and mixed home-grown feed last spring in order to supply early broilers especially for their markets. Let's stop for a few minutes and hear the report from two women who enjoy marketing poultry. This spring Mrs. Farnell of Anderson has sold 203 dressed fryers and in addition to this has selected 50 pullets.

If you will visit in the home of Mrs. Luther Fields of Hartsville, S. C.; Mrs. J. B. Warner, Greenwood, S. C.; Mrs. J. A. McLaughlin that will supply her with eggs for her local market this fall.

Mrs. T. R. Martin of the same market tells us she has grown out 750 chicks this year, selling early in the spring 375 broilers to hotel trade, and has sold 150 dressed fryers through the Anderson Club market, and will continue to supply the market weekly with fryers through August. Mrs. Martin has selected 150 pullets that she is keeping for fall and winter egg production. We must not forget to see the turkeys she is getting ready for Thanksgiving and Christmas markets.

Mrs. Martin, when telling us about her chickens said, "Yes, we produced all of our own feed this year. We made 1,500 bushels of wheat and oats and if weather conditions are favorable we should make at least 1,000 bushels of corn; in fact, we expect around 1,500 bushels of corn."

Mrs. W. P. Gramling of Orangeburg county; and many other homes of market members, their husbands will tell you, "Yes, we are making plans for our pork market this fall and winter. We will have at least one hog per week to butcher for market and will save the hams for sale next spring. We never have enough to supply our customers."

Many Cakes Are Sold
I wonder if you have had lunch? Even if you have I believe you will like to have another

had a little of the corn husk left in; for our grist mills too have gone modern in South Carolina and you will miss that husk and find what the public has demanded, both white and yellow grits, free from all bran, either coarse or fine; also the yellow and white corn meal. (Editor's Note: Another article by Miss Ketchen will appear next month.)

SELECTED RECIPES FROM LEADING DIET KITCHENS

"Eat fruit and vegetables" the doctors say. When you are seeking an unusual method of securing these healthful foods, try the following salad:

BEEF AND APPLE SALAD
1 package of Royal Gelatin Dessert (lemon flavor.)

- 1 cup boiling water.
- 1 teaspoon salt.
- 1-8 teaspoon white pepper.
- 1 tablespoon vinegar.
- 1 cup beet juice.
- ½ cup cooked beets, cut fine.
- ½ cup finely-cut apple.

Dissolve Royal Gelatin in boiling water, add seasoning, vinegar and beet juice. Chill until it begins to thicken, then add beets and apple. Pour into mould and chill until firm. Serve as salad or appetizer.

LOG CABIN BUTTER
1 cup Log Cabin Syrup.
½ cup melted butter.

Cook syrup until a small amount forms a soft ball in cold water (232 degrees F.) Add butter and beat with rotary egg beater until thick and creamy. Serve warm on waffles, hot biscuits, muffins, griddle cakes, or gingerbread. Makes 1½ cups butter.

BAKED VEAL LOAF
4 cups Post Toasties.
2 pounds veal, ground.
¼ pound salt pork, ground.

- 1 egg, unbeaten.
- 2 teaspoons salt.
- ½ medium onion, chopped.
- ½ teaspoon sage.
- 1 tablespoon chopped celery leaves.
- 1 cup diced celery.
- 1 tablespoon chopped parsley.
- ¼ teaspoon pepper.
- ½ cup tomato ketchup, if desired.

Crumble Post Toasties. Add remaining ingredients and mix well. Pack firmly into greased loaf pan. Bake in hot oven (500 degrees F.) 15 minutes, then decrease heat to moderate (350 degrees F.) and bake 30 minutes longer. Baste frequently with a mixture of ¼ cup hot water and 4 tablespoons butter. Serves 10.

MRS. MORRIS TRANSFERRED
Mrs. Cornelia C. Morris, northwestern district home demonstration agent, was transferred September 1 to the position of extension economist in food conservation and marketing.

Mrs. Morris' headquarters will remain at State College, said Dr. Jane S. McElmmon, State home agent and assistant director of the State College agricultural extension service.