

LAST NIGHT'S DREAMS

—WHAT THEY MEAN

DID YOU DREAM ABOUT THE OCEAN?

TO LOOK upon a calm, unruffled sea of dreams is accounted a most favorable omen and should a business man embark in a dream-ship and go sailing over the placid ocean he will sail to the port of prosperity. In fact, there is no maritime venture which is warranted to result in such munificent returns as a cruise in a well-found dream-ship over a tranquil sea of slumber, if the mystic sea be believed. They stand ready to insure your phantom ship and cargo even if Lloyd's will not.

For lovers to embark in one of these ships of dreams, and be wafted over the shining waves indicates for them an increase in affection, marriage, conjugal bliss, children and good fortune. Merely to stand on shore and gaze over a sea of dreams is, if the sea is calm, an omen of good luck, an indication of prosperity. And any dream of the sea denotes that you will shortly make a pleasant journey.

If, through your dreams, you hear the moaning of an angry sea upon the shore it is a sign that your life is lonely through your own fault—you are too much aloof from your kind. If from the shore you gaze out upon an angry dream-sea the wise men say your enemies are talking about you—which is a way one's enemies have anyway, so it doesn't matter. To dream of sailing over a stormy sea is not a favorable omen, and if you are in danger of shipwreck your agents will try to cheat you and your debtors refuse to pay up. Should you happen to be in jail, however, the shipwreck of your dream-boat is a most auspicious thing—it indicates that you will speedily be released.

Most authorities agree that though your ship of dreams has "sails of silk and ropes of scandal such as gleam in magic lore," it is far better not to dream of the vessel's rigging. It would appear that the galleons of our slumbers do not like to be inspected as to their top-hammer.

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SCHOOL DAYS



THE GIRL ON THE JOB

How to Succeed—How to Get Ahead—How to Make Good

By JESSIE ROBERTS

BUSINESS TRAINING

TOO many girls are willing to consider a course in stenography as sufficient business training. To be sure, there is a constant demand for stenographers, but the girl who can possibly do so should study on a far broader basis. A stenographer usually sticks pretty steadily in the same rank. It is the few only who rise to important positions, who come to run their own offices, or graduate into being private secretaries.

A sound business training is a most valuable possession. The girl who has it can afford to take chances. If she is with a firm that shows no inclination to promote her, or to use her to the best ability, she can quit and look for another position and be sure to find it. For, let it be said right here and now, the girl who really knows business methods, who is capable of managing an office, the girl who can take responsibility, who is accurate and who makes full use of her intelligence in business hours is still the rare girl. Too many girls save their real interest and their cleverness for the time spent outside the office. At work they fall into a dull routine and stay there, doing the same thing day in and day out, and doing it rather worse as time goes on.

If you cannot get your business training before you begin to earn your living, do it afterward. Nowadays there is plenty of opportunity. There are extension courses and home courses, evening schools and lectures. There are publications devoted to business that are of the greatest value, and then there are the opportunities constantly available right where you work.

Don't be satisfied with half measures, shoddy effects. Think of your job as an interesting, a vital part of your life, and keep on the lookout for advancement, earned advancement. To stay in a less-well-paid, less-worthy while and less important position than you are fit for is a crime against yourself. Do it long enough and you will begin to deteriorate.

(Copyright.)

It Might Have Happened.

The Immortal George—What a pretty tavern. I do not remember it. I had better stop there and refresh myself.

Ald—But, general, time presses and you have already entered 3,000 taverns, stopped under twice as many elms, not to mention the wells and fountains.

The Immortal George—I know, but the thing has become a habit. I must keep on stopping. Posterity expects it.—Cartoons Magazine.

THE KITCHEN CABINET

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There is no age limit. Many people do not learn how to live until they are past fifty. Gladstone, at eighty-six, was brilliant. Goethe, at eighty-four, found life full of interest. You are never old until you think you are.

CARROTS IN VARIOUS WAYS.

Carrots contain iron and other mineral matters especially good for the blood, and because of this mineral content are a vegetable which should be served often, especially in families with growing children.

The common way of serving them is creamed or cooked and served in a white sauce. We tire of having any food served in the same way time after time, so the following recipes may be suggestive of different ways of serving this wholesome vegetable:

Carrot Glace, With Cream.—Scrape the carrots, cut in halves or quarters, according to size, then cut in short pieces an inch and a quarter in length. Cover with cold water and cook 15 minutes, then drain and rinse and add boiling water; for each pint of water add a half teaspoonful of salt, a tablespoonful of sugar and two tablespoonfuls of butter; cook until the carrots are tender and the water is reduced to a sirup. Stir the carrots in this sirup until well glazed, then add hot cream to cover; let simmer for a moment and serve at once.

Cream of Carrot Soup.—Cook until tender a pint of diced carrots, drain and mash; put through a ricer. Scald a quart of milk with a slice of onion and a pinch of nutmeg; remove the onion after 15 minutes, add the carrot pulp, salt, sugar and a few dashes of cayenne. Melt a tablespoonful of butter in a saucepan, add a tablespoonful of flour and cook until smooth; add by thinning with a little of the milk to the hot soup. Cook until well blended, stirring occasionally. Serve hot with croutons.

Browned Carrots.—Take uniform-sized carrots, scrape and cut in halves. Parboil for 15 minutes, then arrange around a roast of mutton and baste with the fat to brown. Serve around the roast when it is served on the platter.

There are many meat sauces and soups which would lack in flavor if it were not for carrot, even in small quantities, which gives a most appetizing flavor.

A CHAPTER ON POTATOES.

One of the best practical substitutes for a slice of bread is a potato. The salts of a potato are valuable in building body tissues. When baked it is one of the most easily digested vegetables.

Potato Puffs.—Add one-half cupful of milk to two cupfuls of mashed potato and beat until thoroughly blended. Add two beaten eggs, a teaspoonful of salt, and gradually one cupful of grated cheese. Bake in a buttered baking dish in a slow oven.

Shepherd's Pie.—Put flaked fish in a baking dish. Add a sauce made of a tablespoonful each of flour and fat, one-half teaspoonful of salt, a dash of pepper and a cupful of broth. Cover with two cupfuls of mashed potato, brush with cream or fat and brown in a hot oven.

Potato O'Brien.—Make a sauce of one tablespoonful each of fat and flour, one-half cupful of skimmed milk, one teaspoonful of salt and a dash of pepper. Mix two cupfuls of diced cooked potato with one green pepper cooked and chopped and one-half cupful of grated cheese. Mix with the white sauce and put into a baking dish and brown in a hot oven. Canned red pepper may be used in place of the green when that cannot be obtained.

Potato and Lima Bean Loaf.—Take one and one-third cupfuls of lima beans cooked and put through a sieve; add two tablespoonfuls of fat, one-fourth of a cupful of milk, one teaspoonful of salt, one-third teaspoonful of sage, two cupfuls of diced potato. Add to it one-fourth of a cupful of milk, salt and butter to season. Put the first five ingredients into a buttered baking dish, cover with the potato blended with the milk and seasonings. Bake in a quick oven. Serve with tomato sauce.

Potato Peanut Loaf.—Take one pint of mashed potato, one cupful of ground peanuts, or one-half cupful of peanut butter, two teaspoonfuls of salt, one-half teaspoonful of paprika, one-half cupful of milk, two tablespoonfuls of melted fat and two well-beaten eggs. Beat the entire mixture together and place in a greased baking dish; set in a second pan containing hot water and bake in a hot oven until firm. Serve with tomato sauce.

Nellie Maxwell

VERY SIMPLE BUT DISTINCTIVE FROCKS



THE seamstress who is equal to making simple frocks for herself or her daughters, is able to touch up even the simplest of them with distinctive details in their construction or in embellishments. Dress that has both simplicity and originality simply compels admiration from those who know the best when they see it, and these are the elements that gentlewomen love in all apparel, from hats to shoes. Above all they are the excellences that the business woman should look for, and look until she finds them, in coat, hat and all accessories of her outfitting.

It often happens that a good seamstress has no talent for designing and it is much better to be a good copyist than a bungling originator. Depending on patterns for the foundation of her frocks she can follow her own ideas in color combinations, in hand needle-work, embroidery and other details of construction.

The two practical and graceful models shown here are commended to the home dressmaker. They are made of wool jersey—that handsome and un-musable fabric that is so strongly entrenched in the esteem of women. The one-piece frock at the left has cuffs and collar, also facings of the plain at the side, made of duvety in a contrasting color. The collar and cuffs are ornamented with needle-work heavy silk floss. In color combination and in needle-work design there are opportunities for use of individual taste. The other frock has a plain skirt and overblouse with yam embroidery in two colors used for decoration. The girde is made of fur also and may be braided or crocheted. Blouses of this kind are prettily trimmed with flowers crocheted of yam and sewed on, their foliage and stems simulated in simple stitches in yam on the blouse.

Brief Story of School Hats



THE story of hats that are worn by school girls is brief this season and its main points may be gathered very quickly from the group of hats shown here. There sprung up before school bells began to ring a demand for tams, that included those for school girls but was not by any means confined to them. In answer to this call came tams and more tams. One would not believe so great a variety in one kind of hat could be made, and the school girl found in them exactly the things she liked. These tams are made of various kinds of cloth having a shaggy, velvety or suede-like surface, and are finished off with yam pompons, yarn or silk tassels or are without any ornament. There are some velvet models among them. Two pretty tams shown in the picture bring out the differences that appear in the construction of the tam. The hat at the left has a crown made of sections of shaggy cloth sewed to-

Julia Bottomley

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THE ROMANCE OF WORDS

"BOCHE"

LIKE "camouflage," the term "boche" as applied to the German soldier during the World war, had its origin in the slang of the Parisian army where it has been used for years, though it has not slipped into the dictionary of the French academy.

According to M. Maurice Donnay, the Parisian playwright, "the word boche is not a creation of the war, for, in French slang, it is a frequent occurrence to substitute 'boche' or 'oche' for the final syllable of a word, thus treating the original term in a manner which signifies contempt or disrespect. Taking the French word for German, Allemand, dropping the last syllable and substituting 'boche,' we get 'Alleboche,' later shortened to 'boche'—or 'contemptible German.'"

The fact that this term annoyed the former kaiser is apparent from his protest, early in 1918, against the "detestable word boche" and his satisfaction over the report that its use was becoming more infrequent in France. But, with "Hun," the word will probably remain—one of the landmarks of language growing out of the war.

(Copyright.)

Extrawd'n'ry.

An amazing report reaches us from Yorkshire. It appears that a centenarian has been discovered who is unable to read without glasses or even to walk to market once a week.—Punch, London.

MILITANT MARY

Some men are blessed with brains and some decidedly are NOT. But we, beneath our camouflage, ARE ALL-A-CLEVER LOT!



MOTHER'S COOK BOOK by Nellie Maxwell

"The ripe rosy apples are all gathered in. They wait for the winter in barrel and bin. And nuts for the children, a plentiful store. Are spread out to dry on the broad attic floor. The great golden pumpkins that grew to such size. Are ready to make into Thanksgiving pies. And all the good times that the children hold dear. Have come round again with the feast of the year."

SEASONABLE GOOD THINGS.

Cranberry Ice
Cook the cranberries as for sauce; add an equal amount of sugar syrup and freeze. Serve in tall glasses with the turkey course.

The chicken pie may be varied from its usual appearance by covering the top with small light baking powder biscuits and baking as usual.

Glazed Onions.
Use the silver skins, boil until tender, then cook in butter until brown and glossy. These with boiled turkey prove a better combination than creamed onions.

Turnip Croquettes.
Boil and mash the turnips; add third or half the quantity of mashed potato and one or two beaten eggs; add melted butter and, if too stiff, a little milk. Mold in the desired shape and roll in egg and crumbs. Fry in deep fat. These may be all prepared and reheated when ready to serve.

To Boil a Turkey.
Stuff the turkey with chestnut dressing the same as for roasting; wrap in cheesecloth and plunge into a kettle of boiling water, using as little water as possible. Cook very slowly until tender. Garnish with strings of cranberries or small sausages in links, in fact any garnish used for a roast turkey may be used.

Egg Plant, Creole Style.
Cut a large plant in slices; pare off and discard the skin, then cut in slices and the slices into half-inch cubes. Pour boiling water over the egg plant and cook until tender—about twenty minutes. Melt two tablespoonfuls of butter in a saucepan; add two onions chopped fine, half a green pepper, chopped; stir and cook until the onions are softened and slightly yellow;

add the cubes of egg plant, drained, a cupful and a half of bread crumbs, half a teaspoonful or more of salt, a dash of paprika, a cupful and a half of tomato; stir until well heated, turn into a buttered baking dish, cover with three-fourths of a cupful of cracker crumbs mixed with three tablespoonfuls of melted butter and cook in the oven for 20 minutes.

Chestnut Stuffing.
Blanch one pound of Italian chestnuts, boil until tender and put through a ricer. Add one cupful of bread crumbs, one-half cupful of shortening, one and one-half tablespoonfuls of poultry dressing and one-half cupful of seeded raisins, with salt, pepper, celery salt, sugar and cayenne to taste. Mix well and use for turkey or game. (©, 1920, Western Newspaper Union.)

THE WOODS

BY DOUGLAS MALLOCH

SUCCESS.

All might the tank conductor goes
Along the skidroad through the trees
An' sprinkles on the crispy snows
The water that will fall an' freeze;
Thus, by the aid of his device,
Lays down an avenue of ice.

At morn the busy teams will bump
Along the way with mighty load
An' find a passage to the dump
Along the tank conductor's road—
Will pile their creakin' bolsters full
An' brag about the loads they pull.

There are a lot of us, I guess,
Who call ourselves "self-made" an' such.
Who talk about our own success,
Yet haven't done so very much.
Fer, ten to one, some other cuss
Went out an' led the road fer us.
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The Latest Thing in Tips.
A nervous old lady was about to cross the channel, and as she went on board began inquiring diligently for the captain. On being asked what she wanted to see him for, she said: "I should like to give him a small tip to keep off the rocks."—London Morning Post.