

### CHINTZ COVERS

BY CORONA REMINGTON

McClure Newspaper Syndicate

Raymond, look at this little chintz cover set. Isn't it precious! It'll go so well with the dull colored wallpaper on the salesman's back was while Gladys Clayton had slipped a leading hand into her fiancé's.

"How much is it?" he asked.

"Our special sale now for only \$395. (our \$500 set)," she smiled.

"No, not because of that," said March. "That is, as a rule, it isn't my fault that my behavior appears to be so shocking.

"But I was thinking about something and the more I think about it the more it makes me mad."

"Perhaps," said the Fairy Queen, "it would make you feel better if you told me about it all. Sometimes it is a great help to tell a sympathetic friend what is bothering one."

"What is a sympathetic friend?" asked March.

"Poor March," sighed the Fairy Queen, "that is too bad. You have been so roughly and unkindly regarded that you do not really know what sympathy means, nor do you know what a sympathetic friend is!

"When a person is sympathetic it means that that person has sympathy or compassion or pity for another. And a sympathetic friend is a friend who doesn't just care for you when everything is gay and happy but when one feels as though the tears would come and when one's feelings are hurt."

"Ah," said March, "how very nice, and how much, much better you make me feel already. Yes, I shall talk to you, kind Fairy Queen."

At that moment there was a great whistling breeze and then a sudden gust of wind.

"Now, Mr. Wind," said March, "please let me have a little talk with the Fairy Queen. I don't want to chase about now and I don't feel like looking on at a frolic between you and Miss Warm Wind."

"For if Miss Warm Wind is winning and I encourage her and urge her on then people say not to pay any attention to the warm breeze for I'm so treacherous that there will be a cold gust when least expected. And I'll get the blame for your pranks. Let me talk to the Fairy Queen first."

"All right," said Mr. Wind, good-naturedly.

"You see," began March, "I'm in a very awkward position. It is most extremely awkward to be the month of March. I can think of nothing else that is so awkward. Now November hasn't the troubles I have.

"If November it is expected that there will be cold weather and no one seems to mind in the same way. Then

### Daddy's Evening Fairy Tale

MARY GRAHAM BONNER

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#### MARCH'S COMPLAINT

"It just makes me mad," said March.

"Is that why you behave so outrageously at times?" asked the Fairy Queen.

"No, not because of that," said March. "That is, as a rule, it isn't my fault that my behavior appears to be so shocking.

"But I was thinking about something and the more I think about it the more it makes me mad."

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### IMPROVED UNIFORM INTERNATIONAL

## Sunday School Lesson

BY REV. P. B. FITZWATER, D. D., Teacher of English Bible in the Moody Bible Institute of Chicago. Copyright, 1923, Western Newspaper Union.

#### LESSON FOR MARCH 25

#### REVIEW

#### JESUS THE WORLD'S SAVIOR

**GOLDEN TEXT**—This is a faithful saying, and worthy of all acceptance, that Christ Jesus came into the world to save sinners.—1 Timothy 1:15.

**PRIMARY TOPIC**—Favorite Story of the Quarter.

**JUNIOR TOPIC**—Favorite Lessons of the Quarter.

**INTERMEDIATE AND SENIOR TOPIC**—Luke's Picture of Jesus.

**YOUNG PEOPLE AND ADULT TOPIC**—Lessons From Luke's Gospel.

The method of review must be determined by the grade of the class, by the test of the teachers and by the nature of the studies of the quarter. Three methods are suggested:

(1) Centering in the Topic—Jesus the World's Savior. This method is suggested by Doctor Crannell.

I. The World's Liberator.

1. From Diseases. Lessons 1, 5.

2. From Legalism. Lesson 1.

3. From Pride. Lessons 2, 6.

4. From Selfishness. Lessons 2, 5.

5. From Prejudice. Lesson 7.

6. From the Sinful Past. Lesson 7.

II. The World's Teacher.

1. About Sin and Salvation. Lesson 3.

2. About Human Duty:

(a) To Others. Lessons 2, 4.

(b) To God. Lessons 5, 8, 9.

(c) To State. Lesson 9.

(d) With Money. Lessons 4, 8, 9.

3. About Prayer. Lesson 6.

III. The World's Sacrifice.

1. Sacrifice Faced, Accepted. Lesson 10.

2. Sacrifice Rendered. Lesson 11.

(2) Modern Applications of the Lessons. This scheme calls for reports by members of the class to whom assignments were previously made. This is taken from Peloubet's Notes.

Lesson I. "What should we keep of the old-time Sabbath?"

Lesson II. "Why is it hard to be humble today?"

Lesson III. "Are our churches really open to the prodigals?"

Lesson IV. "What should our rich men do for our Lazaruses?"

Lesson V. "Men and women who deserve much gratitude and receive little."

Lesson VI. "What may we reasonably expect from prayer?"

Lesson VII. "Why is it hard for a modern business man to be a Christian?"

Lesson VIII. "How the church should utilize its average members."

Lesson IX. "How can we get our church members to give as much as they should?"

Lesson X. "Things that Christians do not grieve enough over."

Lesson XI. "How the message of the cross might be brought to all men in a generation."

(3) The Central Teaching of the Lessons:

Lesson I. There is no malady of man connected with soul or body which Jesus cannot heal.

Lesson II. Unselfishness will move one to humbly take the lowest place in life, esteeming others better than himself.

Lesson III. God is longing and waiting to welcome to His bosom the vilest sinner who comes with contrition of heart.

Lesson IV. The one who lives only for this life shall surely suffer agony and torment in the life to come.

Lesson V. Ingratitude is common to the natural heart. The Lord expects those who experience His salvation to give Him their love.

Lesson VI. Those who pray to God in the right spirit shall surely get the blessings sought.

Lesson VII. The supreme purpose of the coming of Jesus Christ to the earth, taking upon Himself our humanity, and dying on the cross was to save lost men.

Lesson VIII. Upon those who have not been faithful in the use of gifts the Lord shall execute judgment at His coming.

Lesson IX. We are responsible to God, but God measures our gifts by the extent of our ability.

Lesson X. Bitter agony was suffered by Christ when He bore our sins.

Lesson XI. In Christ's death a full price was paid for our sins.

**What God Remembers.**

"I," says God, "will remember." How sweet to think of what God will, and what He will not, remember! He will remember his own covenant, but He will not remember His people's sins. The cross, which ratifies the former, puts away the latter.—C. H. McIntosh.

**God's Offer.**

Back of our ignorance and uncertainty God stands with His offer of wisdom and guidance to all who will ask it.

**No Fruer Picture.**

There is no truer picture of what history reveals than a crucifix.—Rev. G. A. Studdert Kennedy.

**The Lie.**

Sin has many tools, but a lie is the handle that fits them all.—O. W. Holmes.

### Sportswear for Summer;

### Group of Five New Hats

THE plaited skirt, of silk or wool crepe, has reached the point where it goes without saying that it is the favorite style for summer sports wear. "Sports wear" includes far more than things for actual sports—a world of informal but smart clothes, comfortable and pretty, but having a casual character, are classed under this title and are seen everywhere and any time, for all sorts of out-dooring.

The plaited skirt, in white, black, beige, tan, midnight blue and in all sleeves, pockets and bottom of the blouse are bound with white ribbon. The variety of hats for summer is endless and greatly varied as to size and shape. Here is a group of small hats for summer wear, that manage to reflect the season as clearly as their wide-brimmed lacy rivals. The group includes a tailored model and four dressy hats.

The tailored hat of satin hair cloth in beige looks very Frenchy with odd quill of suede to match, thrust daring-



PLAITED SKIRT FOR SPORTSWEAR

three colors combined with white, will be found in the company of many over blouses, jaquettes and sports coats. It makes a fine background for colors and nothing has more class than black and white in these combinations. An example of the black and white idea appears in the illustration where a blouse of black satin, adorned with white ribbon, is worn with a plaited skirt of black silk crepe.

Either side plaits or narrow box plaits are used for the skirts and they hang from loosely adjusted belts or are fitted about the hips and are ly out at one side. Just below it at the left a taffeta silk hat is wreathed with an abundance of cherries made of the silk. This reflects the season made in any of the lovely colors in which plain and changeable taffeta is shown. A similar hat is shown with a wreath of raisins made of the silk.

At the right a hair braid hat has a collar of narrow velvet ribbons in three colors, twisted together. There is an odd flower trim at each side giving it the style of a Dutch bonnet, and many ends of velvet ribbon fall from the left side. A draped hat of richly



VERY LATEST IN MILLINERY

betless. These plaited skirts are not becoming to the average figure unless they are roomy enough to hang loosely, that is, they must not be snug fitting else the effect of slenderness is lost.

There is an endless variety in blouses and jaquettes. Most of them are of printed silks, plain crepe de chine or other crepes. A crepe satin adjusts itself smartly as may be gathered from the picture. This is a slip-over blouse with short sleeves, neckline high at the back and having revers at the front opening. The embroidered chiffon is finished at the edge with a plain satin binding.

Nothing quite equals for elegance the beautiful black hats that midsummer always brings in. One of these of hair braid, trimmed with tiers of malines folds, is a fitting climax to this group of exquisite millinery. Huge silk and velvet roses are posed at one side toward the back.

Julia Bottomley  
(©, 1923, Western Newspaper Union.)

### THE KITCHEN CABINET

(©, 1923, Western Newspaper Union.)

Don't talk so much about your hardships. Conserve your energy and use it to plan, create and work. If you suffer, keep still about it until you have succeeded and then probably you won't feel so much like talking about it.—Max.

#### SEASONABLE SALADS

These salads are not new, neither are they of unusual combinations, but each may in the way it is garnished, arranged, and served, appear original.

**Apple Salad.**—Take two nice crisp, well-flavored apples, peel, cut in dice, add one-half cupful of diced pineapple and one cupful of diced celery, season with salt and cayenne and mix with a good salad dressing. Garnish with narrow strips of unpeeled red apple and serve on heart leaves of lettuce.

**Nut and Fruit Salad.**—Cut in fine pieces one-half cupful of tender celery, add one cupful of finely diced juicy apple, two slices of pineapple finely diced and a few shreds of red and green pepper for color. Add one-half cupful of thinly sliced Brazil nuts which have been carefully cracked and the brown skin removed. Whip one-half cupful of cream until stiff, add two tablespoonfuls of boiled dressing or a heavy mayonnaise, season well with salt, cayenne and a dash of sugar. Serve on heart leaves of lettuce.

**Combination Salad.**—Take one cupful of chopped cabbage, one-half cupful each of diced pineapple and apple, shredded blanched almonds and marshmallows. Mix the ingredients, sprinkle with salt, and add a boiled dressing, using pineapple juice and lemon juice instead of vinegar. Garnish with small spoonfuls of whipped cream and almonds. Serve on lettuce.

**Mock Lobster Salad.**—Take one cupful of diced celery, one-half cupful of shredded almonds, a spoonful of onion (grated), marinate with French dressing until serving time, then add a mayonnaise dressing and serve on lettuce.

**Spinach and Egg Salad.**—Take two cupfuls of cooked spinach, add two hard-cooked eggs cut in eighths, season well and serve with a mayonnaise dressing on lettuce.

**Royal Soup.**—Cut up a fowl and put into a cooker kettle of cold water. Bring to the boiling point and put into a fireless cooker for six hours. Remove the chicken and to the stock add one dozen onions—very small ones—two diced carrots, one diced turnip, one cupful of peas and two bay leaves, with salt and pepper to taste. Reheat the radiator and bring the soup to a boil; put back into the cooker and let stand for two or three hours. Do not strain, but serve with buttered toast.

Those men who try to do something and fail, are infinitely better than those who try to do nothing and beautifully succeed.—Jenkin Lloyd Jones.

#### FOOD FOR THE FAMILY

A variety for the table is the constant aim of the thrifty housewife. The using of every particle of food with no waste and serving a variety is a study and needs the closest attention of the housewife.

The following is something out of the ordinary and may be used for a company dish:

**Stuffed Olives in Aspic.**—Stone large-sized green olives and fill the cavities with green butter. Place small molds in a pan of ice water and pour in the aspic jelly mixture one-fourth-inch deep. When firm put an olive in each mold and add aspic by spoonfuls until the mold is filled. Chill thoroughly, remove from the mold and garnish with strips of red pepper. For the green butter, mix the yolk of hard-cooked egg with softened butter, a sprig of minced parsley and one of tarragon, one small shallot, anchovy paste and a few capers with one teaspoonful of chopped gerkins or pickles. Pound in a mortar, then put through a sieve. Season with salt, pepper and a few drops of vinegar.

**Stuffed Prunes.**—Take the large-sized prunes, wash, soak and simmer until tender. Pit them and fill some with creamed cheese and chopped olives; others with fondant and a blanched almond for center. Seeded raisins, maple sugar, nuts and dates chopped and mixed together make a good filling, or use a spiced fondant, prepared by adding cinnamon, clove, allspice and nutmeg to fondant. Form in a roll and inclose in the prune.

**Fish Balls.**—Put two cupfuls of mashed potato into a frying pan. Add salt, pepper and a little milk and some finely minced green onions and parsley. Cook slowly until well blended. Add the yolk of an egg and one cupful of shredded fish, previously cooked. Mix well, form into balls, dip in egg white, then in cracker crumbs and fry a golden brown.

When frying bacon attend strictly to it, or it will be either overdone or burned in streaks. When liked crisp and dry, remove the fat when it is still cooking, tip the frying pan to drain off further surplus fat and the bacon will be crisp and dry.

Nellie Maxwell  
(©, 1923, Western Newspaper Union.)



"Now, Mr. Wind."

If warmer days come people simply smile and call it Indian summer, but they don't doubt November.

"In October chilly days come but people call the days braeing and seem to be ready for them or prepared for them, and October is always getting praise such as this: 'Oh, it's a perfect October day. The trees are at their loveliest.'

"Now, I'm not jealous of October, nor am I jealous of November. But I call it hard luck. They call me treacherous. They say, when anyone remarks that it is a nice day and that they're going to wear something light and pretty, 'It's March, remember,' and then they'll all shake their heads as though they were talking about the worst scoundrel in the whole world. They need me, too! Do you wonder I get mad and that I have my poor feelings hurt?"

"They won't praise a good day I have, and they'll abuse a bad day 'A regular wretched March day,' they'll say if it's horrid; and if it's nice, 'Don't be deceived by this nice day, for March isn't over yet.'

"Every one, almost, complains of me, abuses me, doubts me, and talks about me as no other month in the whole year is talked about.

"Of course I will admit that people must be careful about changing their clothes and taking off their warm ones for their light ones, but it's not my fault nor because of treachery.

"The reason is this: Old Man Winter and Mistress Spring are having their yearly meeting and they spend their time telling each other stories and often acting their stories out! Sometimes their stories are short, sometimes long, I never know when one is going to end and the other begin. But it's not fair to put the blame on me."

"It's not," said the Fairy Queen.

"And I'll tell your story about it," March felt very much better.

Obsoloescent,  
"Johnny, can you spell 'horse'?"  
"I could if I wanted to, but what's the use—spellin' anything so out of place?"—Boston Evening Transcript.