

## ROMANCE IN THE AIR



### Brighten the Garden With Clay Objects

JUNE BRINGS THOUGHTS of lovely flower gardens. Flowers in profusion, in blue and pink combinations, is a thought dear to Americans.

Phlox Drummondii Apricot edged with Ageratum Little Blue Star is one such combination; Nigella Miss Jekyll edged with Bedding Petunia Rosy Morn is another; Blue Petunia edged with Bedding Petunia Rosy Morning still another. And don't overlook the charm of a bed of blue petunias surrounded with apricot phlox.

For a luxurious flower bed, the gardener must not only select flowers with a long blooming period, but he must also provide them with good rich soil. Unless your soil is naturally rich in available plant food, you should make special preparations prior to planting.

Strolling ducks, playful kittens, china frogs and, of course, a bird bath—gaily colored, will help brighten your garden.



BE ULTRA-FEMININE, be romantic—well, it's hard to be anything else these spring days with feminine notes regaining their power in the designing world.

Regard that soft, gentle creature in the photo, with her hands demurely hidden in a muff of yellow cowslips, which are repeated also in her hair. The dinner dress is silver in corder Chantilly, and cut with decollete in front, short full sleeves and voluminous skirt. For what courtly youth can she be waiting there on the balcony overlooking the star-lit sea? Romance is in the air.

And carrots are in the hair. At the recent International Beauty Shop Owners' Convention in New York, Leon, a likely young man, announced not only the use of carrots in the coiffures he creates this spring, but also cherries, grapes and of course natural flowers. Romance, many strange things are done in thy name!

## Try These Recipes If You Want Variety In Your Menus

OUT OF THE THOUSANDS of recipes sent into the recent Second Annual Championship Cookery Contest, sponsored by the Women's Exposition of Arts and Industries, we might gratefully take a few for our own private cook books. Mrs. Percy Finks of Arlington, Va., has a fondness for spoon bread when made according to the recipe of her ancestors.

**SPOON BREAD:** 4 to 6 servings. One cup milk, 1 teaspoon sugar, ½ teaspoon salt, 1 tablespoon bacon drippings, 1 tablespoon butter, 2 cups water-ground Southern cornmeal, 1 cup sour cream, 2 tablespoons baking soda, 3 eggs.

Place milk in large saucepan. Add sugar, salt, bacon drippings and butter. Bring slowly to boil, then add cornmeal. Stir well until it thickens. Remove from fire, add sour cream, soda and beaten eggs which have all been whipped together before being added to cornmeal mixture. Pour into greased baking dish and bake in very hot oven (450 degrees) for about 20 minutes. Serve at once.

From Phillipsburg, Kas., Mrs. Lloyd J. Robertson sent this recipe to the Cookery Contest of the Women's Exposition in New York.

**PORK CHOPS SURPRISE** — 1 pork chop for each person, fresh tomatoes, green peppers, onions, salt,

## The Nation Protects Its Milk Supply...

While the crusade for pure milk was started by the milk industry in the middle of the 1800's the big impetus to modern milk sanitation came with the introduction of pasteurization in 1893.

As knowledge of pasteurization spread, government, state and local health officials, cooperating with milk distributors and producers, made possible a milk supply that is a vital factor in safeguarding the nation's health.

Pasteurization also helped speed developments of the far-reaching American system of daily distribution of milk now unquestionably the finest in the world.

In 1910, three years before pasteurization of milk became compulsory in New York, 3,598 children under 5 years of age died of diarrheal disease during the three summer months, July, August and September. By 1920 the number of such summer deaths had been reduced to 1,280; in 1930 there were 302 and in 1935 only 136.

"There is no doubt," Health Commissioner John L. Rice said recently, "that a large part of this splendid showing should be credited to the pasteurization of the city's milk supply."

Other cities were pasteurization of milk is required show comparable records in the reduction of infant mortality. While pure water, as well as pure milk, has also been a factor; to the milk industry and health officials, today's scientifically safeguarded milk supply is an accomplishment of the first order.

The value of a dependable milk supply to a community is graphically epitomized by Dr. J. H. Collins, Deputy Health Commissioner of Schenectady, who says that "1007 babies are alive in our city today who would have died if the 1910 rate had prevailed until 1936."

"Still within the memory of the old-



Exact laboratory tests are constantly made to safeguard milk. Among many tests are those for quality, cream content and "solids" content.

er citizens," Dr. Collins continued, "the price of a quart of milk was about one half of what it is today."

"When the subject is thoroughly shown, however, it can be shown that the price of milk to the consumer is not unreasonable," he added, "instead it is the best investment that the individual or the community as a whole could make."

"Statistics of large insurance companies place a monetary value on human lives. Hence, the number of lives saved has a money value reaching to hundreds of thousands of dollars. Human beings are the most valuable asset that a community possesses and thus it can be shown that the wealth of the community has been increased by many thousands of dollars."

"Milk gives the greatest nutritive return for the money spent and pays dividends in health and vigor. Milk fed children are usually larger and have stronger bones, clearer eyes, more vigor, grow faster and resist disease better."

"One reason for the characteristic vigor of Americans is said to be their use of this food, Americans being one of the foremost milk-drinking nations of the world. From an economic standpoint milk is much cheaper than many other foods which the average householder thinks necessary in the daily menu."



After the milk is bottled and ready for distribution it undergoes additional close inspection before it can leave the plant.

pepper, celery seed, 2 tablespoons fat, cup water.

Saute chops in fat until browned on both sides. Sprinkle with salt, pepper and celery seeds to taste. Arrange for baking with 1 slice onion, 1 slice tomato, 1 slice green pepper on each chop. Pour water around chops, sprinkle with salt and bake in hot

oven (400 degrees) one hour.

Mrs. Julia Le Flore of Dallas, Tex., sent a delightful "Fruit Surprise" recipe.

Mash a No. 2 can of pears with juice and freeze until mushy. Beat 2 egg whites well, add. Freeze. Cut in squares and serve with strawberries.



Don't forget fruit salads these spring days. Grapefruit sections with fresh berries, lettuce or other greens, combined in a grapefruit shell with a little French dressing, make an excellent salad course.