

Fairy Tale for the Children

By MARY GRAHAM BONNER

"I'm glad you like the sea as I do," said Mr. Sharp-Tailed Sparrow, "and it is nice that you have your nest in the same salt water marsh that I have chosen for my nest."

"This marsh leads right into our beloved ocean, as we can see from here."

And then both birds began to sing a song about the beautiful ocean and how they loved the salt water and the salt air and the salt sea breezes. They said it made them feel so full of life. They never got tired of the sea because it was always changing.

"It's strange that we should have met here," said Mr. Sharp-Tailed Sparrow, "though I have heard our two families often did have their nests in the same places."

"And I've heard that we do the same things—we build the same sorts of nests, and are just as alike as brothers."

"We're cousins," said Mr. Seaside Sparrow.

"But we act like brothers," said Mr. Sharp-Tailed Sparrow.

"We admire each other's ways," said Mr. Seaside Sparrow.

"Yes, that is why we do things so much alike," said Mr. Sharp-Tailed Sparrow.

"Let's take a little hop through these glorious long grasses."

"It's almost like playing hide-and-go-seek," said Mr. Seaside Sparrow.

So they went through the tall grasses and rushed and ran over the sand, or rather hopped over the sand. They chatted and chirped and trilled and squeaked in their funny little voices and chatted of everything possible, but mostly they talked of the sea and of how they loved the

wind and the salt in the air and the salt in the sea and the salt in the marshes.

In fact they agreed that they were very fond of salt and they were so glad that the sea always was salty.

They said how horrible it would be if the sea were ever without salt, and then they became quite sad.

But after awhile they comforted themselves by remembering that the



"Just as Alike as Brothers."

sea had never been without salt as far as they had ever heard, and they didn't believe it ever would be.

"What sort of a home do you have, Mr. Seaside Sparrow?" asked Mr. Sharp-Tailed Sparrow.

"I have a nest of seaweed and long grasses which I find does very well—grasses such as we have here," said Mr. Seaside Sparrow.

"And Mrs. Sparrow has greenish white eggs, speckled with brown which she lays in the nest."

"I often cover my nest with dried-out seaweed, dried by Mr. Sun."

"The very same ways as I have," said Mr. Sharp-Tailed Sparrow.

And then they talked of their many cousins, the Nelson Sparrows, the Dusky Seaside Sparrows who would only live in Florida, and of the many other seaside sparrows.

But most of all they enjoyed finding out that their ways were just the same.

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Household Notes

A coat of tan is a coat of health; but don't put it on too quickly.

If stockings are purchased half a size longer than is actually needed for the foot, less mending is required.

Crisp foods like toast, celery, or raw cabbage for children give the teeth exercise and encourage digestion.

To prolong its usefulness and increase its efficiency, keep your sewing machine clean with gasoline and a stiff brush.

Rhubarb is one of the best palate tempters for spring appetites and contains valuable calcium and iron. Use it while it is plentiful and inexpensive.

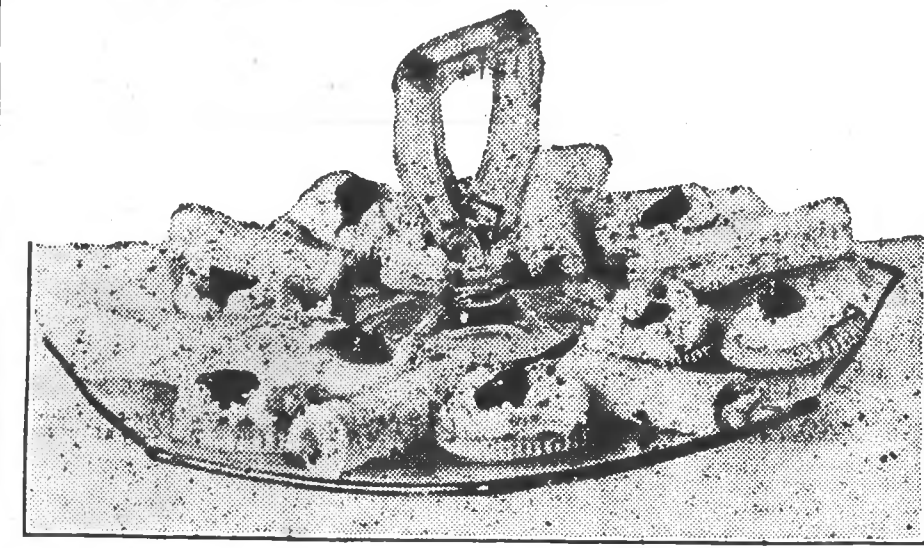
Nellie Maxwell's Recipes

The luxury of all summer's sweet sensation is to be found when one lies at length in the warm, fragrant grass, soaked in sunshine, aware of regions of blossoming clover and of high heaven filled with the hum of innumerable bees.—Harriet E. Prescott.

There is such a variety of fancy cakes and desserts that one may prepare with chop paste that it is a good recipe with which to become familiar. To the untrained cook, the making of chop paste seems difficult, but if directions are followed carefully even the most inexperienced will have good results. The proper mixing and baking are the important things to remember: Take one cupful of hot water, one-half cupful of butter—a mixture of lard and butter may be used—but of course butter is better, add one-fourth teaspoonful of salt and place over the heat, as soon as the butter is melted bring the mixture to the boiling point quickly, then add one cupful of flour, all at once, stir briskly until smooth and continue cooking and stirring until the mixture leaves the sides of the pan in a golden creamy mass; now remove from the heat and continue stirring until it begins to cool, pour into a cold bowl and wait until it is slightly warm to the touch. Now we are ready to add the eggs, using three and adding them without beating, one



SANDWICHES WITH CREAM CHEESE



Cream Cheese Mixed With Finely Chopped Watercress.

(Prepared by the United States Department of Agriculture.)

The rolled sandwiches in the illustration, taken by the United States Department of Agriculture, are spread with cream cheese mixed with finely chopped watercress. Chow chow, chili sauce, or any desired pickle mixture might have been used in place of the watercress. Equal parts of soft cheese, chopped olives, pimientos, or green peppers, and nuts might be used. Many different finely chopped vegetables may be worked into cream cheese to be used in this way. Some of the best liked are parsley, watercress, lettuce, spring onions, chives, radishes, cucumbers, and celery. Onion or lemon

juice may be included in the seasoning.

The bread for rolled sandwiches should be fresh and elastic in texture, so that it will not crumble or break when rolled. Spread the sandwich mixture on the cut end of the loaf, then with a very sharp knife, cut off the thinnest possible slice, roll it up, and trim the ends.

Toasted crackers are used for the round sandwiches. In a hollow on top of each a little colorful jelly is placed. These crackers should not be spread until just before they are to be eaten, as the cheese softens the crackers if allowed to stand.

HOT WEATHER DRESS FOR LITTLE GIRL

(Prepared by the United States Department of Agriculture.)

Here's an excellent type of sleeveless dress for a little girl to wear on warm afternoons in summer. It was designed by the bureau of home economics to be made from any plain commercial pattern that has kimono sleeves with a seam on the shoulder. The armholes are made at the point most becoming to the child. Carried out in white or pastel shades, it is pretty enough for a party, and yet if developed in colors, such as old rose, green, delft blue or even darker shades, it would be entirely suitable for ordinary wear on hot summer days. The material is fine cotton voile, and the only trimming consists of the stitched design in leaf green yarn, and the neck binding and tie of green voile to match. This dress is so simple that it can be cut out and made on the sewing machine in about two hours.

The armholes and front opening are bound in the white voile, and slight gathers are taken in at the neck and bound in green voile. To make the stitched trimming, the yarn is wound



A Cool Hot Weather Dress for a Little Girl.

on the bobbin, after loosening the shuttle tension, and white thread is used for the upper stitch. The design is marked and stitched on the wrong side of the material. The turned-back corners of the square pockets are also trimmed with the stitching. These pockets are made of a double square of voile, and turned with the seams in. They are in keeping with the design on the front.

It is a good idea to use a double blue neck binding about three-fourths of an inch wide when folded. The raw edges and the top of the dress are seamed together, with the binding lying on the right side of the garment. The binding is then folded over, but does not have raw edges to be turned under on the other side. A second stitching, also on the right side, very close to the first seam, holds the folded edge and makes a neat finish.

Hems on any dresses are much more attractive if put in by hand, and often set better than when stitched on the

machine. On children's dresses hand-sewed hems facilitate letting the dress down when necessary. The first hem should be very wide to allow for growth. In sheer materials like voile, the turned-under part of the hem will look best if it is the full width of the hem, and the allowance for letting down can be taken care of in this way.

MAKING COTTAGE CHEESE

One gallon of skim milk will make about one and one-half pounds of cottage cheese. If the milk is sweet it should be placed in a pan and left in a clean, warm place at a temperature of about 75 degrees F. until it clabbers, when it should have a clean, sour flavor. Ordinarily this takes about 30 hours. A small quantity of clean-filtered sour milk mixed with the sweet milk will hasten the process, according to the United States Department of Agriculture.

An agreeable sight is an old man who dresses to his dying day.

Frocks With Coats to Match

By JULIA BOTTOMLEY

THE call of the midsummer mode is to complete the costume picture with a complementary coat. Greatest enthusiasm is shown by both fashionists and fashionable for the new custom of matching the coat to the frock.

This popular matching mode finds its happiest expression in the realm of gay print ensembles which top lively patterned dresses with coats of the selfsame lively patterned material. The picture emphasizes the fact that this colorful ensemble vogue which is so prominent in the midsummer landscape features both "the long and the short of it" as far as coats are concerned.

The model to the left, as you see, is the fashionable seven-eighths length. It is a highly colorful affair from start to finish, its navy silk background being enlivened with a print done in vivid scarlet and buff—quite Spanish in its coloring. The hemline of the dress and its diagonal front opening are scalloped. A piping of plain red outlines all the edges.

One is almost justified in referring to the three-piece sports costume to the right as a travelogue ensemble, because of the fact that the printed crepe of which it is made is one of those now scenic silks, this one cleverly depicting certain famous playgrounds of the world. There are palm trees and little figures and sea and sky and such, adroitly depicted so as to produce a handsome all-over design. The colors are particularly fetching, harmonized and blending so as to produce a fascinating pastel effect.

Another important style feature of this sports frock is the fact of the blouse being sans sleeves. The sleeveless mode is spreading. This, however, need not alarm those who do not admire unsleeved frocks. Likewise those to whom sleevelessness is any



thing but becoming may solve the problem of being chic by wearing a sleeved coat of the identical material as that of the dress. Most of the sheer costumes for dressy garden

at a time, beating the mixture well after each egg is added, beat until the mixture becomes creamy; it will seem as if it will not blend, but keep beating until it does become as smooth as satin. Drop in spoonfuls onto a greased baking sheet and bake in hot oven at first then in a moderate oven. If one before taking from the oven—it must feel light and buoyant. The best flour to use in making these puffs is a combination of equal parts of pastry and bread flour.

Eclairs are made with the same paste, but they are made in long, narrow fingers and allowed to stand five minutes before putting into the oven. Small puffs will bake in less time but the ordinary sized cream puff will need thirty minutes, the first ten in a hot oven and finish in a slower heat.

Summary Dishes

During the warm weather of summer, as the appetite is not so keen, more dainty and less hearty foods are enjoyed. Here are some old standbys:

Ice Box Pudding.—Take one-half cupful of minute tapioca and

add to one pint of hot grape juice, place in a double boiler and let stand over hot water until cooked and clear. Add one cupful of sugar, remove from the heat and add one-fourth cupful of orange juice, one small bottle of maraschino cherries cut fine, using the juice. Cool and before the tapioca is thick pour into a greased mold lined



Live Stock TB Being Conquered

Doctor Wight Presents Facts and Figures to Substantiate Statement.

(Prepared by the United States Department of Agriculture.)

The allied forces of eradication are gradually crushing the menace of tuberculosis of live stock in the United States. This was the encouraging announcement made by Dr. A. E. Wight, chief of the tuberculosis eradication division, United States Department of Agriculture, before the ninth annual Eastern States Tuberculosis conference, held at The Weirs, N. H.

In support of his optimistic views, Doctor Wight presented an array of facts and figures showing the current progress of the campaign.

Facts and Figures.

"During the last 12 months, federal, state, and county veterinarians, working under the uniform co-operative plan, tested more cattle than during any other 12-month period. During two of the months (October, 1927, and March, 1928), the number of cattle tested exceeded 1,000,000 head and the number has been nearly as high on several other occasions, as shown by monthly reports.

"Within the last year, 187 counties completed the testing of all cattle within their borders and were recognized by the United States Department of Agriculture as modified accredited counties. This term signifies that infection did not exceed one-half of one per cent and that in addition old reactors were removed.

"In 90 per cent of the area of the United States tuberculosis infection among cattle is not more than 3 per cent.

Controlled Diseases.

"Along with the aggressive campaign of eradication, the administrative officials have controlled the spread of the disease. About 45,000 cattle are moved monthly from one state to another for dairy and breeding purposes. Tuberculosis tests of this stock have resulted in the discovery and removal of reactors averaging somewhat over 250 a month. Except for this safeguard, the diseased cattle would probably carry the infection to new herds and areas. With the increasing numbers of counties that are being freed from tuberculosis, farmers should soon be able to obtain healthy, new stock locally, with benefit to home industry and a considerable saving in transportation charges.

"That the eradication of tuberculosis involves small loss to cattle owners, especially when the benefits of healthy herds are considered, is shown by appraisal, indemnity, and salvage figures.

"The average appraised value of cattle condemned because of tuberculosis was \$109.61 during the 12-month period ending April 30, 1928. The combined value of federal and state indemnity and salvage was \$85.48. This figure is within \$25 of the appraised value and represents the amount that the owner received for the average diseased animal. The sum which the owner receives is commonly used toward the purchase of healthy stock, usually of better quality than those condemned."

Proper Development of Heifers of Importance

Dairy heifers which freshen too young, or which do not receive proper feed so they reach their proper size, are often less profitable than heifers which are properly developed. A case of this kind is reported by a county cow testing association. Two heifers which are full sisters and which were in the same herd, freshening at different ages. One heifer freshened at two years of age while the other was bred early and was only eighteen months old when she calved. As a result one heifer will grow into a 1,200-pound cow while the other is stunted. The stunted heifer during the first six months of lactation produced 2,630 pounds of milk containing 108 pounds of fat. The larger heifer during the first six months produced 3,820 pounds of milk containing 167 pounds of fat. The larger heifer returned \$54.80 above feed costs, while the stunted heifer only returned \$16.16.

Agricultural Squibs

Do not milk cows completely dry for 48 hours after calving.

Watch the garden for the insect visitors. A bug in time saves nine, and it saves the garden, too.

Dipping is the only known practical method of eradicating sucking or biting lice from sheep and goats.

Hogs seem to have a special liking for wild morning glories, and if given a chance will destroy the vines by going after the succulent roots.

Crowding young chicks is false economy. Failure to give the chicks ample room is a serious mistake, for congested conditions usually lead to stunted growth and heavy mortality.

Dairy farmers are looking more and more toward leguminous hay crops for their roughage. Alfalfa is very profitable where the soil is suitable, and where liming, proper preparation of seedbed, hardy seed, and inoculation have been attended to.

A "Company" Dessert

Here's a "company" dessert that will appeal to your guests, whether young or old. It must be made several hours before it is wanted, and that is always an advantage, since it permits the housewife to "get the dessert out of the way" and give her attention to other dishes on the menu. The bureau of home economics sponsors the recipe:

1/2 lb. dried apricots 1/2 cup boiling water
2 1/2 cups cold water ter
1 1/2 lbs. gelatin 1/2 pint whipping cream
1 cup sugar 1/2 teaspoonful salt

Wash the apricots and soak them over night in 2 cupfuls of cold water. Cook the apricots until soft in the water in which they were soaked and press them through a fine sieve or colander. Put the 1/2 cupful of cold water over the gelatin and after it stands for 5 minutes add the boiling water. Stir until the gelatin has dissolved, then add the sugar, salt, and apricot pulp. Chill and fold in the cream which has been whipped. Line a serving dish with lady fingers or slices of sponge cake, and pile the apricot mixture lightly in the center. Place the dish in the cold for an hour or more before serving.

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