

# Woman's Interests

Household Children Cooking Fashion

## Sister Mary's KITCHEN

In the kitchen of her own home Sister Mary cooks daily for a family of four adults. She brought to her kitchen an understanding of the chemistry of cooking, gained from study of domestic science in a state university. Consequently the advice she offers is a happy combination of theory and practice. Every recipe she gives is her own, first tried out and served at her family table.

Home-made ice cream has a taste and lure that is impossible to find in the "boughten" variety, no matter how expensive the caterer's product may be.

Other things being equal the price of home-made is less than that of confectioners' ice cream.

The one reason most housekeepers hesitate to make their own frozen desserts is because of the labor involved. But there are freezers on the market that require no "freezing." That is, the turning of the freezer is not necessary and the cream is of a perfectly smooth texture.

If you have coffee or baking-powder cans that are absolutely water-proof, you can make your own freezer. Use a pall that has a radius of at least five inches larger than that of the can. Pack the can in ice and salt and pour a very strong brine over the packing. The brine assists in the freezing and in producing a smooth cream.

The first hour that the cream is freezing, scrape down the sides of the mold with a still spatula four or five times. If the cream is frozen and you are not ready to serve it, drain off some of the brine and add more salt and ice, using less brine. Cover closely and let stand till needed.

Mousses do not require beating during freezing. All creams with a custard foundation are better if frozen without being disturbed. Ices and sherbets are equally as good when allowed to freeze without the dasher being turned.

It will be necessary to put a weight on the top of the mold, for, as the ice melts, the mold will begin to rise and float.

### Peach Sherbet

8 peaches.  
3 cups water.  
1½ cups sugar.  
1 teaspoon gelatin.

¾ cup cold water.  
1 lemon.

Pare and stone peaches. Rub fruit through a sieve. There should be 1½ cups of pulp. Crack peaches and remove kernels. Boil peach kernels with water and sugar until the syrup thickens. Remove from fire and add gelatin dissolved in cold water. Strain through a cheesecloth. Let cool and add peach pulp. Add lemon juice. Freeze in finely crushed ice and coarse salt in the proportion of three parts of ice to one of salt. Pour over a strong brine. Allow two hours for the sherbet to freeze.

### Blackberry Mousse

1 quart berries.  
1½ cups sugar.  
1 teaspoon gelatin.

1 orange.  
2 cups whipping cream.  
Wash berries. Drain. Cover with sugar and let stand an hour. Pour through a fine wire sieve. Dissolve gelatin in cold water and let stand over hot water till a liquid is formed. Add to the blackberry juice the dissolved gelatin and the juice of the orange. Let stand in ice water till the mixture begins to thicken. Then add the whipped cream. Turn into the mold and pack in ice and salt. Let stand two hours or more.

The hand that rocks the cradle rules the world and also feeds it.

Mary

## Confessions of a Bride

(Copyright 1920, by The Newspaper Enterprise Association)

### THE BOOK OF ANN

Most of Us Take to Heart What Our Neighbors Say About Us.

"What's the matter, sissy?" Jim Junior dropped onto the bench beside me, with a little sympathetic tap on my shoulder. I managed to stop my sobbing, but I couldn't manage to speak for several minutes. Finally I stammered:

"Nothing."

"Bunk!" contradicted Jim as promptly as he used to do when he was 12 and I was 10 years old. "Out with it, sis."

"It's all about Bob. So, of course, I can't tell you," I explained.

"Of course, as a loyal little wife, you cannot," Jim agreed. "But I'll bet it's all Bob's fault. Treat him rough, Jane. Whatever it is, treat him rough. That's my advice. But that isn't what I hunted you up to say, my dear. As your very grateful big brother and devoted friend, I want to thank you for all that you have done for my little girl this summer."

"It was so little, Jim. Nothing at all," I answered, quite sincerely, for my personal woes blindeed to all past worries and distresses.

"You saved my reputation—in the case of that scoundrel!" Here I think Jim ground his teeth, or choked. At least, he couldn't mention my name.

"Ann has my eye, then?" I cried.

"All about it."

"Good for her," I exclaimed. "It was some confession for a bride to make Jimmy-boy. And I know you were generous."

"I hope so," Jim said with a sigh. "And I appreciated all you've done for Ann so much that I couldn't sleep until I had told you, sissy."

"It's all right, Jim," I said, and then we watched the crowd which, just before dispersing, had gathered about the buffet, picturesquely placed among the rocks.

Bob was still with Katherine. Plainly, he didn't know what to do with her. He couldn't "drop her" without ceremony. She should have asked him to order her car, but she hadn't done so, it appeared to me.

Bob had a worried and a harassed look. Now that the last delightful dance was done, his conscience was reproving him, I thought. At last he was remembering that he had a little wife somewhere in the park, and that she would be just a mite timid about going home alone at 2 a. m.

"Jimmy! Take me home, please."

Come quick before Bob sees me leaving with you," I commanded. "I don't understand, sis, but I'll do whatever you say. You've always bossed me, you know," said my dear, big brother-in-law. And he tucked my hand on his arm, and we proceeded homeward down the box-walled path.

"I like Ann for telling you that awful story the first half hour you two were alone," I said before Jim left me at my door. "That kind of frankness promises well for your future happiness, Jimmy."

"I hope so," After the other horror—tonight, you know, I decided she and I had better take a little trip."

"Grand idea," I agreed.

"Ann's never traveled, you know. And I've been under orders so many months. I'd rather like the feeling of running myself for a while."

As I went up to my room, I realized that Jimmy had hit upon the one fortunate solution of the embarrassing situation created by Katherine Miller's tongue. Whether we admit it or not, most of us care a good deal about what our neighbors think and say about us and our relatives.

By vanishing for awhile, Jim would defeat Katherine altogether. I wished that I could as easily and completely defeat her scheming.

She was winning that night's battle, all right. Bob was gone a long time. Perhaps he hadn't worried about me as much as I had a right to expect.

I brushed my hair frantically, as I wondered how much longer he was going to stay out in the moonlight with Katherine Miller.

"All the old-fashioned conventional ideas about marriage are best," said myself to myself. "This new-fangled freedom is almost unendurable."

(To be continued)

Smart Gown Has Double Waist-Line



BY CORA MOORE  
New York's Fashion Authority

NEW YORK—Fashion's newest silhouette involves a double waist-line. The first of them is adjusted at the top of the corset and the second one comes just a trifle below the normal waist-line. The effect is generally becoming when properly carried out. In the attractive gown of white tricotine illustrated the idea is cleverly evolved. The overdress falls from the raised belt, while the skirt, obviously, is hung from the lowered line.

## HEAR! HEAR! NO MORE H. C. OF HATS! WOMEN AREN'T GOING TO WEAR 'EM!



Front and back views of the "Lightnin' Hair Bonnet in Four moves," invented by Beatrice Nichols

NEW YORK—Here's good news for husbands.

The ladies, bless their hearts, aren't going to wear hats. They have eliminated other articles of apparel and have skipped pretty dangerously on skirts—without walloping old h. c. of l. very hard. But if they really do without hats it ought to help a lot.

Beatrice Nichols, leading woman in "Lightnin'" at the Gaiety Theater, says hats are going to be passe and backs up her statement by dispatches from Washington telling how Mrs. Woodrow Wilson goes riding without a hat. So Miss Nichols has invented the "Lightnin' Hair Bonnet in Four Moves" which, according to her, "has the objects of simplicity, applicability to feminine features, and particularly

such usefulness as will do away with the wearing of a hat in any weather, indoors or out."

The first move is to part the hair on the sides; second, arrange a soft buffant on top; third, divide hair in two strands in middle of back; fourth, cross strands and bring around head and fasten in back. If necessary, secure all by net, and arrange dips to frame eyes and ears.



## ADVENTURES OF THE TWINS

by Olive Roberts Barton

### MR. TINGALING MISSING

By the time Tarty Turtle came back with his rent, Nancy and Nick had been all around the place interviewing Tarty's granddaddy and great-granddaddy, and great, great, great, etc., granddaddy. Each one of the obligingly opening his lid enough to talk to the children and to Mr. Tingaling, the fairy landlord, who was collecting rent for the Fairy Queen in the Land-of-Deer-Knows-Where.

But they closed up again one by one, until, when Tarty returned, they looked exactly as they had before, like a row of brown toastwarmers, or war hats, or butter-bowls upset.

"Here you are!" cried Tarty, dumping his money out of the old tea-pot he had brought from the kitchen. "Now, Mr. Tingaling, count out what I owe you

may or may not have cared for art. "Yah," replied the ex-soldier. "And, say, don't believe this stuff you hear about it being a fine art gallery. I went all through it and it ain't nothin but a big department store."—Evening Sun.

Here is a slick form of an old story: A small storekeeper put up in his window not long ago an elaborate new blind. Quoth his neighbor: "Nice blind of yours, Isaac." "Yes," was the reply. "Who paid for it, Isaac?" "The customers paid." "What? You say the customers paid for it, Isaac?" "Yes, I put a leadle box on my counter and labeled it: 'For the Blind,' and they paid for it."—Outlook.

HISTORIC SLICE OF BEEF  
The energetic press service of the United States marine corps sends us a bulletin from Ann Harbor, Mich., with the following curious, if not important, information:  
"A piece of beef cooked in 1805 is still being carefully preserved in a little silver pitcher by Edward B. Manwaring of this city. This is not being kept in



"Here you are!" cried Tarty, dumping his money out of the old tea-pot.

and mark me paid in the rent-book." No answer!

They all looked around in surprise. Where was the fairymen? Where could he be? Nowhere to be seen that minute. Probably poking around some of the curious corners in Tarty's cave. "Tingaling, oh, Mr. Tingaling," they called loudly. But there was none of him. It was quite queer. Quite!

The twins and Tarty Turtle and the little fairy helper in Nancy's pocket, the Magical Mushroom, all started searching. They searched and searched and peered as completely a year before last, and everybody knows it won't come back any more than the ice cream you ate Sunday.

"Perhaps Dad or Grandpa saw him!" suggested Tarty knocking as hard as he could on their horny backs. But no one answered. I'm not able to say why it was, but perhaps they thought like this: "It's only those troublesome children again wanting to ask more questions. We'll not trouble to answer at all."

### THE LOUVRE NOT SO MUCH

He was evidently an ex-soldier and an art lover. The first you could tell by the American Legion button he wore, the second by the artistic touch in his manner and theme of speech.

Another youth was standing near him on the steps of the city library. He may or may not have sought art as Emerson paints it for us.

"Didja see the Louvre when you were in Paris?" asked the youth who



## Use Resinol at the first sign of skin eruption

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anticipation of a further increase in the cost of beef, but is a genuine heirloom. Sergt. Joseph Hobbins of the British Royal Marines saved the piece of beef, which he was eating when assaulted with an ax by a cook on a French vessel which had been captured by Lord Nelson at Trafalgar. The cook missed his aim, but the sergeant got the beef. Sergeant Hobbins was the great great grandfather of Lieut. Col. Edward B. Manwaring of the United States marine corps.—Outlook.

HE ADMITS WIFE TOO GOOD—DIVORCE  
LOS ANGELES—Russell Smith admitted to the judge that his wife, Essie, was too good for him. His honor granted the divorce Mrs. Smith was after.

## Embroidery On Unusual Town Blouse

By CORA MOORE  
New York's Fashion Authority  
NEW YORK—The town blouse is as popular as ever. The charming model illustrated is of gray pussy-willow satin and is worn with an accordion-plaited skirt of the same material to match. The distinguishing feature of this blouse is the colorful Bulgarian embroidery. The round neck with its V-shaped opening is edged with a narrow strip of the same embroidery.



The sleeves are short and the whole blouse is edged with a narrow band of the colors featured in the embroidery.

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