

Tot and Junior School Styles

Left, No. 8347—A darling little jumper for school wear with wide shoulders and pocket flaps. To match, a puff sleeved blouse. Sizes 3, 4, 5, 6, 7 and 8 years. Size 4, jumper, 2 yards of 35 or 39-inch material; blouse, 1 3/4 yards.



8347
3-8 yrs.



Left, below, No. 8343—A neatly tailored blouse and skirt pair that comes in a wide size range. For sizes 12, 14, 16, 18, 20; 40 and 42. Size 14, 4 1/2 yards of 39-inch material.

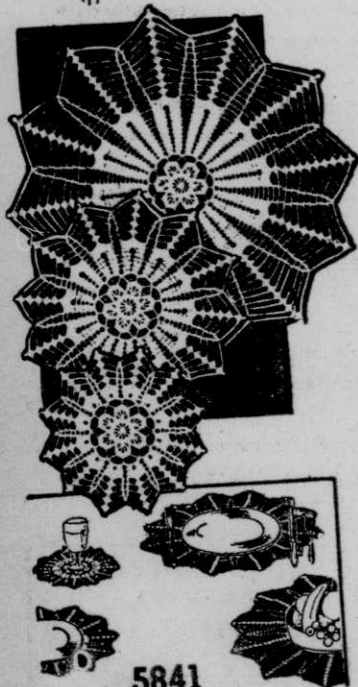
Below, No. 8299 — For date or classroom, this clever junior style is tops. Sizes 11, 12, 13, 14, 16 and 18. Size 12, short sleeve, 4 1/4 yards of 35 or 39-inch material.



8343
12-42



8299
11-18



Above, No. 5841—A set of dainty doilies in graduated sizes to set off your china, glassware and silver.

Send pattern orders direct to Chicago! The address is Montana Farmer-Stockman, Pattern Bureau, 530 South Wells Street, Chicago, Ill. This pattern bureau in Chicago has been established in order to give you faster returns on your orders for patterns and the style book. Do not send orders to Great Falls as that will only delay delivery of patterns to you.



8356
36-52

Above, No. 8356—Your favorite shirtwaist frock tailored to perfection. Sizes 36, 38, 40, 42, 44, 46, 48, 50 and 52. Sizes 38, 4 1/4 yards of 39-inch material.

Patterns, 20 cents each.

Tested Recipes

Fall Vegetables

THERE are so many ways with vegetables that there is no excuse for monotony with them, especially those available now.

Escalloped cauliflower au gratin: Boil one medium sized head of cauliflower. Drain well and separate the flowerets. Place them in a greased baking dish. Prepare 1 cup cream sauce, season, pour over cauliflower. Sprinkle generously with grated cheese. Heat the dish in hot oven (450 degrees F.) until the cheese is melted.

Baked cabbage: Boil one medium sized head cabbage by shredding it finely and boiling 7 minutes. Drain well and place in greased baking dish. Combine 2 beaten eggs, 1 tablespoon melted butter, 1/2 cup cream or milk, 1/4 teaspoon salt, 1/2 teaspoon paprika. Pour these ingredients over the cabbage. Bake in a slow oven 325 degrees until light brown. Cover the top with dry bread crumbs, dot with butter. Grated cheese may also be sprinkled over. Return to oven to melt cheese and butter.

Caramelized carrots: Cook medium sized carrots in their jackets. Skin them. Cut into halves or quarters. Dip in melted butter, sprinkle with salt, paprika and brown sugar. Place

them in a heavy skillet over a low fire until they are well glazed. Baste them from time to time with melted butter.

Baked turnips: Boil small turnips. Drain. Place in shallow baking dish. Spread them with buttered, seasoned bread crumbs. Add 1/2 cup rich milk or sweet or sour cream, 1/4 teaspoon paprika, 1 teaspoon grated onion. Bake in hot oven 400 degrees F. until brown. Garnish with chopped parsley.

Onions French fried: Skin onions. Cut them crosswise in 1/4-inch slices. Combine 1/4 cup milk and 1/2 cup water. Soak the onions in this for 1/2 hour. Drain the onions, spread them on absorbent paper and dredge them with flour. Season them and fry them until they are a light brown in deep fat heated from 350 to 370 degrees F.

Honeyed Vegetables

HONEY ADDS FLAVOR, is nutritious and affords that something different that the family finds especially pleasing in its routine of meals. For small white onions or carrots, prepare a tasty honey glaze. Over tender cooked beets, pour a delicious honey sauce. Include honey in your casserole of escalloped tomatoes.

Glazed onions or carrots: Cook small white onions or carrots in boil-



with
SAPHIRE FLOUR'S
DELICATE NUTTY FLAVOR

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flour

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