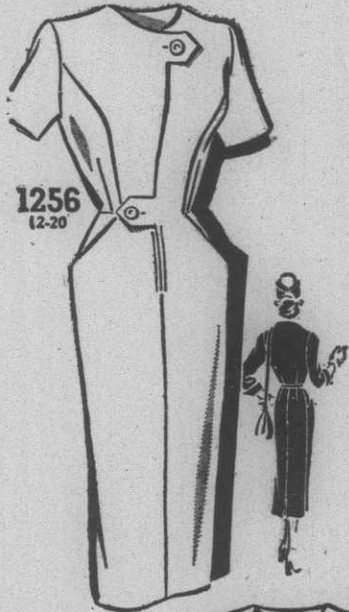


## Fall Dresses

**Right, No. 8629**—Ideal for the campus belle is this junior style. Sizes 9, 11, 12, 13, 14, 15, 16 and 18. Size 11, 5½ yards of 39-inch material.

**Below, No. 1256**—An attractive frock with slimming lines, slanted closing. Sizes 12, 14, 16, 18, 20. Size 14, short sleeves, 3¾ yards of 39-inch material.



1256  
12-20



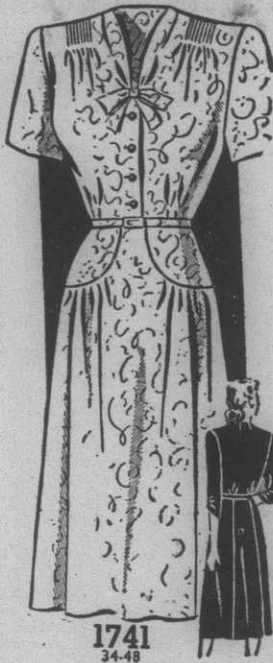
8629  
9-18

**Left, No. 1263**—A simple dress to make in a variety of fabrics. Sizes 14, 16, 18, 20; 40, 42, 44 and 46. Size 16, 4 yards of 39-inch material.



1263  
14-46

**Below, No. 1741**—A charming afternoon frock that compliments a woman's figure. Sizes 34, 36, 38, 40, 42, 44, 46, 48. Size 36, short sleeve, 3¾ yards of 35- or 39-inch material.



1741  
34-48



8628  
3-8 yrs.

**Left, No. 8628**—Your young daughter will wear this cute jumper all winter with its own blouse or sweaters. Sizes 3, 4, 5, 6, 7, 8 years. Size 4, jumper, 1¾ yards of 39-inch material; blouse, 1¼ yards.

Patterns 30 cents each

The fall and winter FASHION contains 48 pages of style, color, easy to make frocks for all ages; special features; gift patterns printed inside the book. 25 cents.

Send pattern orders direct to Chicago! The address is Montana Farmer-Stockman, Pattern Bureau, 372 West Quincy Street, Chicago 6, 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.

## Picnic Food

PICNICS SHOULD be possible for several more weeks and picnics mean wise use of casserole dishes. Maybe the hot dish is baked in a deep pan which can be set into a bed of embers at the picnic grounds. Or maybe it is baked in a glass ovenware dish which holds its own heat and that of the food for hours. The baking dish, hot from the oven, is wrapped first in a clean towel and then in layers of newspaper. Then it is set into a box convenient for carrying, and there is the main dish for the outdoor meal.

Into the accompanying picnic hamper go bread and butter sandwiches, whole tomatoes, radishes cleaned and trimmed ready for serving, salt and pepper. This combination makes the main course of the picnic. Dessert may be fresh sugared doughnuts, watermelon, fresh peaches, or chilled canned fruit served with crisp cookies. A little planning and a little preparation, makes picnics easy and extra-enjoyable.

For that hot main dish in the casserole or big baking pan, macaroni meat pie is good. Use elbow macaroni. It is probably a bit easier to manage in outdoor eating. Combine equal parts of cooked macaroni, canned peas or lima beans, and cut up cooked meat. The meat could be chicken or nicely browned ground beef, or cubed ham or canned table-ready meat. Mix all together and season to taste with salt and pepper. Add condensed mushroom soup just as it comes from the can. Use just enough of the soup to moisten all of the other ingredients well. Pour the mixture into a baking dish, sprinkle buttered crumbs generously over the top and bake in a moderate oven (375 degrees F.) until bubbly hot. Wrap at once. Serve hot at the picnic.

Another popular combination is cooked cubed beef, spaghetti and tomato sauce. Add a hint of onion and a chopped green pepper to give it a zip. Take a jar of grated Parmesan cheese to the picnic and let folks help themselves. Serve crisp French or Vienna bread or hard rolls with this.

**More:** Yes, that's the name it goes by because anyone who tastes it will want a second helping. 1 (4 to 5 pound) stewing chicken, salt, 3 to 4 peppercorns, 1 stalk celery, several sprigs parsley, 1 pound fine egg noodles or spaghetti, 2 large onions, minced, 1 green pepper, minced, 3 tablespoons fat, 2 tablespoons flour, 1 (No. 2½) can tomato soup, pepper to taste, 2 cups cooked or canned peas, 1 (No. 303) can whole-kernel corn, drained, 1 (8-ounce) can mushroom stems and pieces, drained, ½ pound American cheese, grated (2 cups). Place chicken in large kettle; barely cover with boiling water; 1½ teaspoons salt, peppercorns, celery and parsley. Cover and simmer 2½ to 3 hours, or until chicken is tender. Let chicken cool in broth, then remove meat from bones. Take off skin and cut fine with scissors. Cut meat in fairly good-sized pieces.

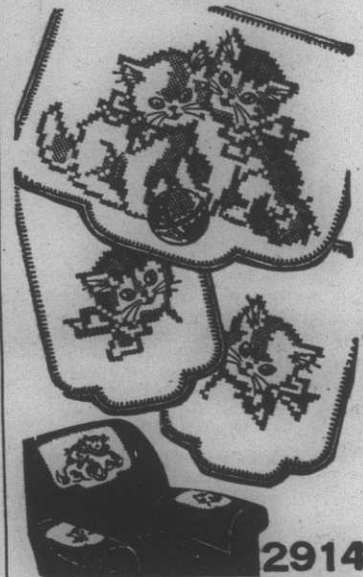
Strain broth; do not skim off fat. Measure broth; add water to make 7 cups liquid; add salt to taste. Heat diluted broth to boiling; add noodles; cook, stirring occasionally, 15 to 20 minutes, or until noodles are tender and broth is absorbed. Saute onions and green pepper in butter 5 minutes or so. Blend in flour; add tomato soup; cook, stirring constantly, until mixture is thickened and smooth; season with salt and pepper. Combine this sauce with the diced chicken, chicken skin, noodles, peas, corn,

## Needlework



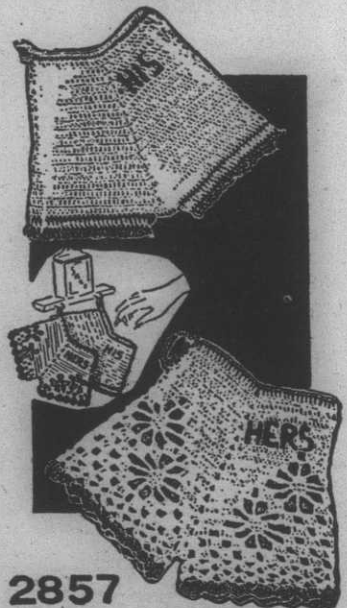
2998

**2998**—Wear this good-looking sweater over everyday dresses or sports outfits for fall and use it also to ward off the cold winter winds.



2914

**2914**—These little kittens guard new upholstery and hide soiled or worn coverings as well as lend a delightful note to any living room.



2857

**2857**—These amusing potholders will make perfect shower gifts or as a donation for bazaar tables.

Patterns 25 cents each

Send pattern orders to Montana Farmer-Stockman, Pattern Bureau, 372 West Quincy Street, Chicago, 6, Ill.