

Household Hints--By Mrs. Morton

TWO GOOD PUDDINGS

Bread Pudding—Cook sufficient berries to measure one quart. Add one and one-half cups of brown sugar, one-half cup of shortening, three cups of fine bread crumbs, one-half teaspoon of nutmeg.

Mix thoroughly and then turn into well-greased dish and bake in a moderate oven for thirty-five minutes. Serve with custard sauce.

Cornstarch Pudding, Fruit Sauce—Place two and one-half cups of milk in a saucepan and add one-half cup of cornstarch. Stir until dissolved and then bring to a boil and cook slowly for five minutes, stirring constantly to prevent lumping. Now add one whole egg, yolk of one egg, one-half cup of sugar, one teaspoon of vanilla.

Beat the eggs, sugar, and vanilla to mix thoroughly before adding to the cornstarch mixture. Beat hard after adding and then rinse the custard cups with cold water, then pour in the starch to mold. Do not return the starch to the stove after adding the eggs, sugar, and vanilla flavoring. The heat in the mixture will be sufficient to cook the eggs. Serve with fruit sauce.

Both these puddings are old-time favorites and will make a splendid change in the menu.

USE ORANGE PEEL

Orange Peel—Do not make the practice of throwing away the skins of oranges. The grated yellow rind makes a good flavoring for cakes, puddings, sauces and icings, and is much cheaper than extracts.

Candied Orange Peel—Cut the peel of three or four oranges into narrow strips and soak it twenty-four hours in enough cold water to cover, adding two tablespoons of salt to each quart of water used. Pour off the salt water and rinse very thoroughly. Cover with fresh cold water and boil until tender. Make a syrup of two cups of sugar and one cup and one-quarter cups of water. When it boils add the orange peel and simmer until it looks clear and the syrup has thickened. Cut out a few pieces at a time and roll in granulated sugar and spread on a platter to dry. If any syrup is left it can be used a second time, or for pudding sauces.

Orange peel may be dried in a slow oven, packed in glass jars and used cut up fine for mince pies, puddings and other desserts.

True Stories of Successful Women

By Edith Mortary

Six years about newspaper offices found Lucile Young a cynical, pessimistic young woman who felt herself doomed to one disappointment after another in this life. Her most recent disappointment was experienced when she asked the managing editor for a raise and it was refused on account of the war and the general hard times which the newspapers were feeling very keenly at that time.

Her first disappointment was one that she never seemed able to forget. For ten years she claimed that it had made her a failure. When Lucile was graduated from high school she was planning to go to Boston and study music.

She was talented beyond doubt and she longed for a career as a musician. Her clothes were packed and her ticket bought when for some reason which she has never found out her father decided that he would not send her.

She was almost distracted for she had planned so much and worked so hard with her music in order to get a scholarship which would help her pay her way. She started to teach music in her home town, but her heart was not in her work and she hated teaching although her methods were so good that she was unusually successful for a person so young.

After a year of music teaching she decided she could stand it no longer at home and so when she was offered a position as governess to two children with a family which was going to Mexico she readily accepted. She liked everything about her new position except the business of it.

She did not like to teach. Her many new experiences took her mind from her music and she was really quite happy until the family returned to the United States and decided to send the children to school.

What to do next was a problem. She soon decided, however, that she would not teach music or anything else. From the time she graduated from high school she had to earn her own way and so what to do was a serious question, and must be answered soon. Hearing of a position on one of the large daily papers she applied and was given the job, but it was far from what she expected.

Her duties were not editorial, but clerical. She was made assistant in the library or morgue of the paper. Clipping, filing, hunting up pictures and cuts and other routine business was her lot. She liked it because it was something different and it was interesting because it was new. Her methods again made her successful. She seemed to have a methodical mind and she brought order out of the chaos that had existed in her department. She was soon made head of the department and given an assistant, but her pay was still very small.

Then a rival paper needed some one to straighten up their morgue. She applied for the place and was hired at a larger salary than she had been getting. She spent three years at each paper. She introduced to each an efficient system of keeping pictures, cuts and clippings.

She had a record of never having lost a thing, and she was so well-read and had such a good memory that she seldom needed to look up the ordinary questions which were asked her about dates, statistics and names and the like, yet now after six years of good service she was getting but \$17.50 a week.

The manager's refusal to give her more money was a disappointment, but it was also an awakening. She was twenty-six and was considered by the paper worth just \$17.50 and no more. That looked as if she were in the wrong place, for she could not be satisfied doing the same work for years to come and at such a small sum.

She made her decision quickly and without any thought as to the future, she left the paper. She tried to get a position by answering advertisements, but was often turned away because she had had no experience along the right lines or because she could not take dictation.

Finally she entered a manufacturing concern with the intention of changing their filing system to a more efficient one. She had done that successfully at the paper, but here where all the matter was dull correspondence about brushes and orders, she found the work tedious. After completing the job of changing their files, she left them.

This time she decided she would take up stenography at night, but the question was to find some work which would enable her to live and pay for her schooling at the same time. She decided on selling bonds.

She thought she had found her sphere at last, for the money she earned depended entirely upon herself and her own efforts. She thought she was succeeding because she often made in a day three and four times the money she formerly earned in a whole week.

She started to night school and was getting along fairly well when the Liberty bonds were issued. These put her bonds in the background and she



She was often turned away because she had no experience.

Dear Mrs. Thompson: Is it proper

Heart Problems

Dear Mrs. Thompson: I had a fellow who went to France and told me to wait for him. I wrote to him and he never answered the letter. I didn't think anything about that. When he got back he came down to see me and stopped and talked awhile and then went down the road.

It just broke my heart to have him treat me that way. I have known this boy for some time and always loved him. I have only seen him once since he returned.

He is all right, but he drinks when he gets where it is. I would like to keep company with him, but my father doesn't like him. I am nineteen years old. Do you think I am too young to think of things this way?

T. THOMPSON.

Do not grieve so much for the boy. He has treated you shamefully and is not worthy of your love. Give him up entirely and wait for some young man who is more suitable.

Buy it—try it—and you'll stick to it.

At all good grocers

5 Cents Almost Free!

There's Magic, in



Red Cross Ball Blue

A hundred years ago, the magic, dazzling whiteness it gives to the coarsest as well as most delicate fabrics would have caused its user to be hailed as a witch. To-day she is the envy of her neighbors, at much less labor to herself. Makes clothes beautiful.

Buy it—try it—and you'll stick to it.

At all good grocers

5 Cents Almost Free!

people to invest in her bonds when they should really invest in government bonds, and so she gave up selling bonds.

She then decided that she was a failure and that the reason for it was that she was not trained along any special line. Her aim was to learn shorthand and typewriting and then try to find an opening in the business world, perhaps a position as secretary, for she surely had more general knowledge and a better education than most ordinary stenographers.

Her schooling and her experience on the newspapers made her the intellectual equal of many girls who had had more advantages.

She chose the most direct way of reaching her goal. She borrowed enough money to pay her expenses at school and then she found odd jobs of filing and the like to pay her board.

She finished her course in half the usual time, started to work in the accounting office of a large steel concern and in less than six months was the private secretary to the junior member of the firm.

Today she handles most of his business for him, as well as his own personal affairs; she is thirty years old and her salary and the returns from her many investments are far beyond her wildest hopes a few years ago.

She has taken up the study of music again and has decided that she would never have made a success of it. Now it is her recreation instead of her vocation and she thinks of that first disappointment as the first step toward her present success. In fact, she claims that all her disappointments only spurred her on and made her more determined to win.

camps or placed wherever seen fit in the United States.

(3) It has been stated that General Pershing will sail for home in a short time. Some of the boys will no doubt be coming at the same time. I doubt if all of them will be back by the time he arrives.

Do you think he deserves the photo if he is so willing to give it up?

THANK YOU.

In some cases it would be all right for the girl to give her picture to a friend of long standing. She should explain the matter to her fiance and see how he feels. If he objects, she should not give the picture.

The friend should be willing to give it up rather than cause trouble. He would not be a true friend otherwise.

made to Miami university for the erection of a dormitory to accommodate the overflow of girl students, provided the citizens of the town would open their homes and house the girls while the building was in process of construction.

A meeting of prominent citizens was immediately called, and assurance was given the governor that the girls would be properly cared for.

When your nerves are all on edge and sleep seems out of the question take at bedtime—one or two

BEECHAM'S PILLS
Largest Sale of Any Medicine in the World.
Sold everywhere. In boxes, 10c., 25c.

A curious butterfly exists in India. The male has the left wing yellow and the right wing red; the female has these colors reversed.



"Put some sugar on it, Mom."

If there was no other reason to do home-baking than the effect on the children's health and growth, that would be reason enough. But think of the sheer deliciousness of home-baked things.

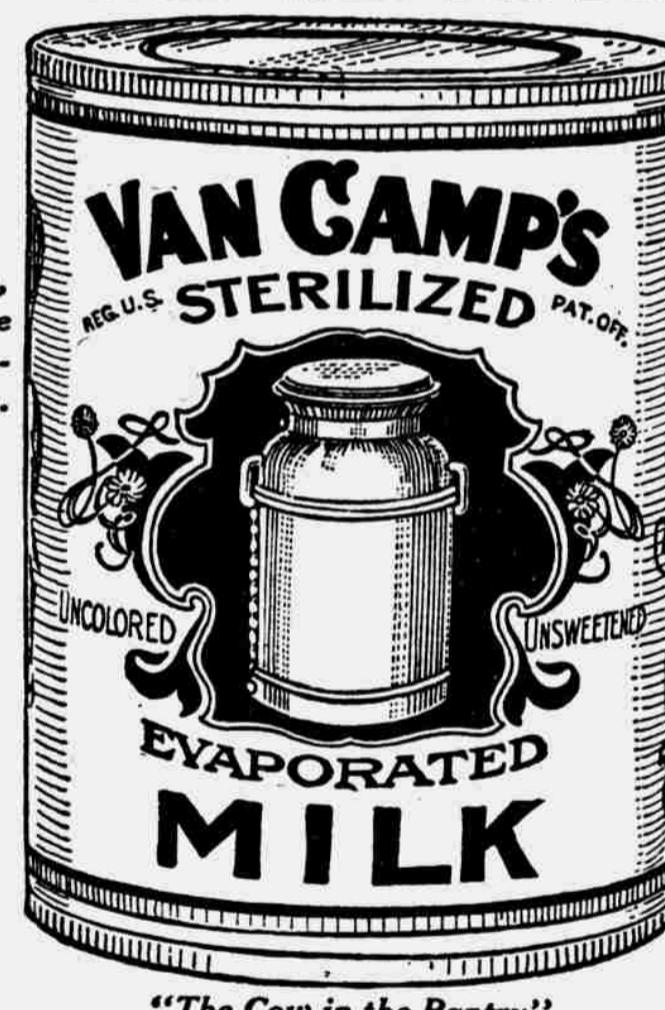
Wherever home-baking is appreciated, Valier's Enterprise Flour is most appreciated. Its quality is so much finer than the ordinary flour that the baking is bound to show the difference. If you haven't tasted this difference, please do. You'll never be satisfied again with ordinary baking results.

Phone your grocer today.

"Community's
Most Popular
Baking Flour."

The Finest Milk

Sold in America—A 20-Year Development



Rich, Whole Milk,
Reduced to Double
Richness by Low-
Heat Evaporation.

Sealed at Model
Condenseries in
Seven Great
Dairying Districts

We have spent twenty years to make Van Camp's Milk the finest milk sold in America.

The ablest milk experts have helped us. Model condenseries—each with a laboratory—have been built in seven great dairying districts.

We have bought thousands of high-bred cows. Sanitary dairies have been developed. The cows are constantly inspected.

Today millions of homes serve a perfect milk, because of what we have done in Van Camp's.

Van Camp's Milk

The Finest Milk Produced in America

It's a Safe Milk

Van Camp's is a pasteurized milk. After it is sealed in the can we sterilize the milk. You thus get a germ-free milk.

It is never an old milk. All our condenseries are close to the dairies. The milk is evaporated soon after milking.

You never get milk in bottles which is never so fresh as Van Camp's.

Thick as Cream

Van Camp's is as thick as cream. We take the whole milk as it comes from the cow and put it in a vacuum. There, by low heat, we evaporate over half the water from the milk.

Van Camp Products Co., Indianapolis, Ind.

You can use it like cream in your coffee or ice cream.

Add an equal part of water and you have a rich whole milk for all rich milk purposes. Add still more water and you have a rich cooking milk.

Saves All Waste

Van Camp's costs less than bottled milk. You save the waste.

There are small cans and large cans.

Open little or much as you wish it.

You never have too little milk, you never have too much. And you have full-cream milk—never a skimmed milk—for drinking and cooking.

The way to serve the best milk in existence is to buy Van Camp's.

What's Good at the Movies

Most people have two businesses—their own and "the movies."

The least expensive habit of today.

Realize the millions of dollars poured into this fifth industry for your entertainment and enlightenment:

Marvelously up-to-moment pictures of world's events, classics in the eye language of all, fascinating plots and people to

relax the tired business man, refresh the busy housewife, and interest the youngsters and amuse all ages with joyful comedies.

And always there are the newest and best of picture plays only

a step away, if you will get the habit of choosing what you like

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daily page of
latest offerings.

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