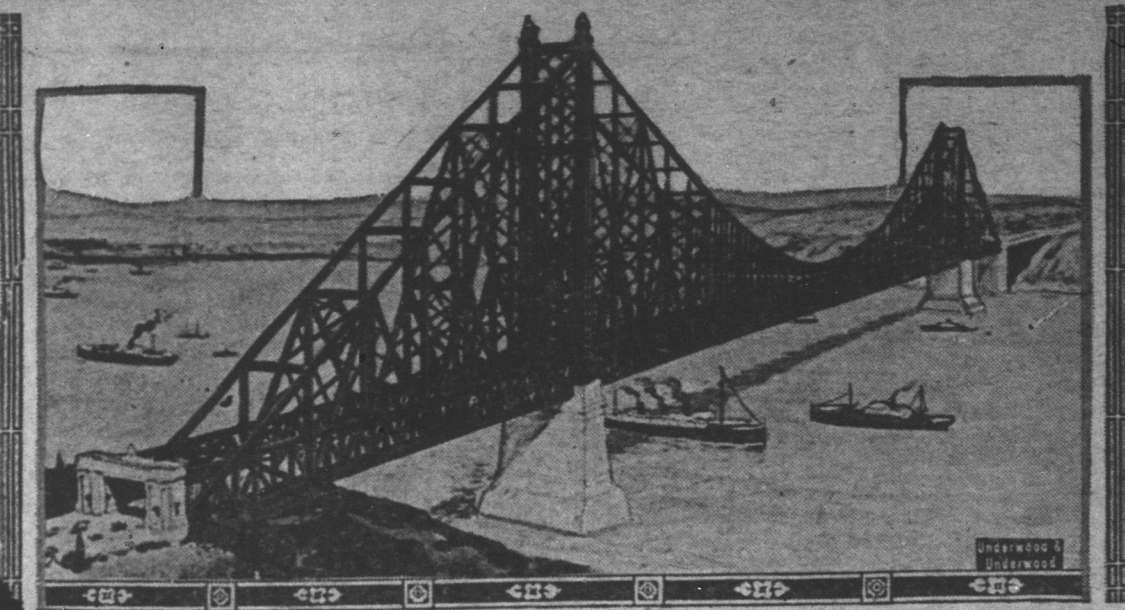


Golden Gate Bridge Designed for San Francisco



Artist's drawing from latest plans for the Golden Gate bridge at San Francisco, Cal., plans for which have just been approved by the United States War department. The cost of the giant structure, which is to stretch from Loma Point, at the Presidio, to the Marina shore, is estimated at \$21,000,000. The bridge will be of a new type of cantilever construction, its main span being 4,000 feet, or more than double that of any other span's length, and it will be 210 feet above the water.

Jerusalem Celebrates Delivery From the Turk



The seventh anniversary of the deliverance of Jerusalem from the rule of the Turk was celebrated recently in that city with impressive ceremonies. A feature was the formal opening of King George avenue. In the illustration Sir Herbert Samuel, high commissioner, is seen cutting the ribbon; with him are Lady Samuel and native dignitaries.

Yank General Visited by Chang



Chang Tso-lin, the Manchurian war lord, and his son, Chang Yu-hsiang, calling on Brigadier General Connor, in command of the American forces in China, at Tientsin.

McRaes Create a Precedent



Gov. and Mrs. Thomas Chipman McRae of Arkansas, who have just celebrated their golden wedding at their home at Prescott. Thousands of guests from all sections of the state attended the reception in their honor. It is the first time in history that a governor has celebrated his golden wedding while in office.

FACTS WORTH KNOWING

The Nile has a greater variety of fish than any other river in the world. The term "Yankee" came from the Indians' attempt to pronounce the word "English."

A Rootstown (Ohio) gardener does his potatoes at night, having a searchlight mounted on his hoe.

Locusts have been gathered by the tons in Bocholt, Germany, and oil extracted from their bodies.

The first Pullman sleeping car was built 60 years ago.

The pholad, a small sea animal kin to the oyster, can bore holes through stone.

One of the most frequent results of submarine earthquakes is the breaking of telegraph cables.

A belt with wire legs, which supports a baby while sitting and allows it to crawl, has been invented.

AT END OF LONG FAST



It's terrible to be hungry but it's worse to be slender. That is the philosophy of Mrs. Agnes Swick, wife of Dr. E. L. Swick of Pasadena, Cal., shown here at the end of a 42-day fast. When Mrs. Swick began her voluntary fast she weighed 182 pounds; 42 days later she weighed 145 pounds and didn't care whether she ate again or not.

REAL-LIFE CINDERELLA



More than a thousand women of Baltimore tried in vain to get their feet into a pair of silver slippers, size 8-B. Then along came Mrs. Simon Grief and they fitted her little feet perfectly.

Plant for Your Fish

The best plant for aquarium purposes is sagittaria. The variety known as natans is of moderate size, says Nature Magazine. An aquarium of size 9 by 15 by 10 inches high should be started with about a dozen such plants, well-rooted in coarse sand or grit, one and one-half to two inches deep.

Escaping Good Counsel

Youthful rashness skips like a hare over the meshes of good counsel.



CURIOUS

"Yea, even the hairs of our heads are numbered!" thundered the minister.

After the sermon a small boy came up to the pulpit. "I thought I would ask you a question," he said meekly, pulling a hair from his head. "You said all the hairs of our heads are numbered, so I thought you would tell me the number of this one."

Her Answer

First Teacher—So you proposed to Nellie by letter, did you?

Second Teller—Not exactly. You know, she runs the S to Z book. Well, after the checks were sorted I wrote her a letter on the back of a check and slipped it into her stack. Yes, I proposed to her in it.

First Teller—What did she do?

Second Teller (sighing)—She returned it marked "Insufficient funds!"

—Bank Notes.

WHAT HE DIED OF



Insurance Man—You seem a good risk, Mr. Brown, but please tell me what your father died of?

Mr. Brown—I was very young when that happened, Mr. Jones, but he died of a Tunes ay, they say.

How Often!

How often in this world we meet those resignation rumors! A few of them bear fruit, complete. But most are only bladders.

Universal Favorite

"Yes, my friends," said the theological lecturer, "some admire Moses, who instituted the old law; some, Paul, who spread the new. But after all, which character in the Bible has had the largest following?"

As he paused, a voice from the back bench shouted: "Ananias!"

That's Different

"I want to show you the famous flexible ivory comb, an absolutely unbreakable comb, ladies and gentlemen, that will stand anything. You can bend it—so, or twist it—so, or you can—"

"Can you comb your hair with it?" interrupted a practical member of the audience.

Reason in His Attitude

Judge—You don't know whether you're guilty or not?

Defendant—No, your honor.

Judge—Preposterous!

Defendant—Your honor, how could I when I haven't heard yet what a single witness has got to say?

What He Wanted

Dealer—This engine will develop sixty horse power without a vibration.

Customer—And how much with one? I want the best money can buy.

NATURALLY



First Bug—You got the best of Mr. Worm in your little run in.

Second Bug—Yes, I made him crawl.

But He Didn't

A mile in a minute.

Thundered the lightning express. And he said, "I can beat it!"

But he missed his guess.

Trained

May—I can't drive our old car at all any more.

Naise—Howzat?

"Jack has driven it so much lately that every time it gets on a dark and moony road it stalls automatically."

Lady Luck

"Ah wins."

"What yuh got?"

"Three aces."

"No yuh don't. Ah wins."

"What yuh got?"

"Two nines and a razor."

"Yuh shoh do. How come you so lucky?"

War Stops Auto Business

One effect of the war in China was the practical paralyzing of the automobile and motorcycle business.

Out of That Article

"So you are going to propose to Mabel?"

"You bet! Wish me luck!"

"Oh, I wish you luck, all right Jimmy, but I won't do you a bit of good. I know she is going to accept you."

Not So Difficult

Howell—I have a good memory.

Powell—It's easy to remember everything when you don't know enough to have anything to forget.

BETWEEN-SEASONS MILLINERY; FASHION FAVORS TUNIC BLOUSE

Will she, or will she not, take up with the new, extremely high crowns that dear Paris has thrust upon a waiting world? The chances are that she will. The high crown is a reaction from the small, close-fitting hat that had an unusually long reign, but is likely to soon be relegated to the realm of forgotten things. The pendulum of fashion began swinging the other way a year ago and has gone a long way. The high crown came, it saw, but it did not immediately conquer; therefore, milliners are

the resort season and become fashions for spring. From present indications the younger women are inclined to adopt the towering crowns with top trimming and small, upturned brims, which they can "carry off," while older women find them unflattering. Matrons are favoring small, close-fitting, black hats in combinations of silk or satin and straw, in tailored or semi-tailored styles—practical and chic.

The story of blouses is literally a long one—it is a story just now of tunic blouses as long as they have



Give Hint of Spring Styles.

showing it along with less extreme models. Whether the high crown meets with universal favor or not, it has centered attention on crowns.

In the meantime whoever must have a new hat may safely invest in one made of silk, satin, straw cloth, or any of these combined with millan, cellophane, tagal, yedda and other braids. In the group of hats shown here five becoming shapes are pictured, showing silk or silk and straw combinations and styles in tailored and dressy types. The hat at the left, covered with silk in a pheasant shade and faced with a lighter tone, is trimmed with ostrich pompons and a narrow velvet collar in shades of the same color. The pretty black hat at the

been and of overblouses that are developing additional length. The tunic blouse is compelling more attention than other styles because many variations of the slim, straightline are appearing in it. By means of godets, slashed seams and plaited frills, the tunic blouse is achieving a flare below the knees and this breaking of the long line appears to be a welcome change.

But the majority of tunics remain slim and straight. Occasionally a model makes its appearance with a half belt across the back, set on at a low waistline. Another interesting note is introduced by borders in two or three shades of the color used in the blouse, running in bands that



One of the Long Blouses.

right shows a combination of braid and satin to be worn with an embroidered mesh veil. The dressy hat at the center, in fuchsia and orchid fallie, has roses and foliage of the same silk about the crown, with bead centers. A tailored model at the lower left is of silk, with braid facing. It is finished with an ornament at the right side. The group is finished with a dress hat of silk and crepe, trimmed with silk petals, beads and ribbon.

In the fashion parade of fine apparel at certain southern winter resorts, new styles in millinery are having their "tryout." Some of them will survive

Bags Repeat Note of Color

Tailored frocks of black or dark blue wool almost invariably boast a bit of bright color, which is often repeated in the piping of an envelope bag of moire silk or leather.

New Shade of Yellow

The newest party frocks for young girls are fashioned of daffodil yellow crepe de chine. They are hand made and simply trimmed with real lace and handwork.

Green for School

Attractive dresses for young girls to wear to school are made of green flannel and are trimmed with lighter green. Gay little wool balls of the green add to their charm.

Smart New Topcoats

The bolder the design the smarter the coat, so one would be much in the mode if one's choice happened to be a coat of black and white blocked wool with collar and deep cuffs of red fox



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WEEKLY MENU SUGGESTIONS

Meal planning to include the entire family will be much easier if some of the general fundamentals of food and their proper proportions are understood.

SUNDAY—Breakfast: Oranges, French toast. Dinner: Stewed chicken, corn on cob, parsley potatoes. Supper: Marmalade, sandwiches, cocoa.

MONDAY—Breakfast: Grapes, poached eggs, toast, coffee. Dinner: Cornish pasty, gelatin with cream. Supper: Baked apples, gingerbread.

TUESDAY—Breakfast: Stewed prunes, oatmeal, top milk. Dinner: Baked sliced ham, baked sweet potatoes. Supper: Chicken soup, stuffed eggs.

WEDNESDAY—Breakfast: Cantaloupe, corn gems. Dinner: Cream of spinach soup, minced meat on toast. Supper: Scalloped rice with tomato.

THURSDAY—Breakfast: Cereal, cream, griddle cakes. Dinner: Broiled steak, Spanish potatoes, horseradish sauce. Supper: Creamed dried beef, baked potatoes.

FRIDAY—Breakfast: Peaches, omelet. Dinner: Codfish chowder, cole slaw. Supper: Oatmeal cookies, lettuce salad.

SATURDAY—Breakfast: Corn flakes, doughnuts, coffee. Dinner: Buttered lima beans, sliced tomatoes, prune pie. Supper: Sardines on toast, canned plums.

Parsley Potatoes. Take uniform small potatoes, cook until tender, turn into a vegetable dish with enough warmed butter to cover each potato well. Sprinkle with chopped parsley and serve.

Cornish Pasty. Line an ordinary pie plate with a rich biscuit dough. Put in a layer of diced round steak with plenty of suet or butter. A pound of meat will make a good-sized pie. Cover with two or three sliced onions, plenty of salt and pepper and a layer of thinly sliced potatoes. Cover with the crust, leaving a vent for the steam to escape, add a teaspoonful of water and bake two hours in a slow oven. When the crust seems done, cover to avoid getting too brown. Remove from the oven, wrap in a cloth and steam for ten minutes before serving.

Horseradish Sauce. To three tablespoons of grated horseradish, one tablespoonful of vinegar, a little salt and sugar, add one-half cupful of whipped cream. Stir lightly and serve with fish or steak.

GOOD THINGS WE LIKE

A stuffed, well-roasted chicken is a dish fit for a king, yet we like a change occasionally. Let us not forget:

Chicken à la King. Melt two tablespoons of butter and cook in it one-fourth pound of fresh chopped mushrooms and one-half of a green pepper chopped fine. Cook the stems of the mushrooms first, then add the caps. Melt two-thirds of a tablespoonful of butter, add three tablespoons of flour, cook until well blended, then add two cupsful of thin cream, one cupful of chicken broth, and stir until boiling; add the mushrooms and pepper and set over hot water. Beat three tablespoons of butter to a cream, add three egg yolks one at a time, one teaspoonful of lemon juice and one-fourth teaspoonful of onion juice and stir in the sauce; then add the meat from a hot cooked chicken, cut into inch-square pieces. Mix thoroughly without breaking the chicken and serve hot with or without toast.

Standard Cake Formula.—A base for all kinds of butter cakes is the following: When adding fruit the flour is increased slightly.

Take one-half cupful of butter, cream well, add one and one-half cupsful of sugar, cream both together, add the well-beaten yolks of three eggs and flavoring to suit the taste; rinse the egg bowl with one cupful of milk and add to the above mixture alternately with two and one-half cupsful of pastry flour sifted with two and one-half teaspoonsful of baking powder and one-half teaspoonful of salt. Beat the batter hard for a few minutes to thoroughly incorporate the baking powder, then fold in the stiffly beaten whites of three eggs. Bake in a loaf, a layer or in individual cakes.

To make a spice cake, add one-half teaspoonful of cinnamon, a quarter teaspoonful of mace or nutmeg, and the same of cloves. Bake in a loaf and ice with chocolate. To make chocolate cake omit two tablespoonsful of flour, add two tablespoonsful of cocoa, or unsweetened chocolate melted. Bake in layers and use orange filling.

Waffles.—Sift one and one-quarter cupsful of flour, one-half teaspoonful of salt, one teaspoonful of sugar, one-half teaspoonful of soda and add, slowly, one cupful of sour cream or milk, one-quarter cupful of melted butter, three egg yolks. Beat well and fold in the stiffly-beaten egg whites and cook on a hot waffle iron. Serve with butter and maple syrup.

Reheat any leftover pumpkin pie, garnish with a spoonful of whipped cream, and sprinkle with grated cheese or chopped nuts, whichever is convenient.

Nellie Maxwell

Explaining Politeness

It is because gold is rare that gilding has been invented, which, without having its solidity, has all its brilliancy. Thus, to replace the kindness we lack, we have devised politeness, which has all its appearance.—De Levis.

Man's Place in Nature

We are members of one great body. Nature planted in us a mutual love, and fitted us for a social life. We must consider that we were born for the good of the whole.—Seneca.

JULIA BOTTOMLEY.

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