



**ENJOY YOUR HOME LIFE BY  
STUDYING THESE USEFUL  
HINTS BY JUNE DUNHAM**

**APPETIZERS**

Often in planning the menu for sugar, in an extra large fruit glass or a special meal, the homemaker surrounded with crushed ice. Over looks over the list of dishes, and the top of the fruit put several cubes of green mint jelly, and place sprigs of mint over the crushed ice. The mint jelly is made as follows:

Pour one cup of boiling water over one cup of mint leaves. Let stand covered, until the water has taken on enough of the mint flavor. Then strain, heat the mint water until it begins to boil, and then pour over one-half package of lemon-flavored gelatin. Add enough green coloring to make it a delicate green, pour into a shallow pan, cool until firm, and cut into cubes.

But generally, everything which can be thought of is "too much trouble" or the addition of a vegetable will make too many vegetables, or something to this effect. Having run against this blank wall, she often forgets, in her consternation, that the easiest place to begin is at the beginning.

An appetizer, either hors d'oeuvres, or fruit cocktail, can be gotten together in such a manner as to give distinctive charm and color to all which is to follow.

A fruit cocktail with orange sherbet balls or with melon balls, when they are in season, is both tempting and refreshing. Use for the cocktail any preferred combination of fruits, cutting them and soaking them first in a syrup, not too sweet, of a contrasting flavor. Or, instead, of a syrup, let them stand in their own juices with a little sugar. Thoroughly chill before serving, and add three or four of the orange ice balls to each serving glass just before placing on the table.

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**MALT TAX BILL**

A bill to tax malt in Missouri was defeated, the Solons arguing that its passing indirectly would license brewing in the home.

**THESE CHILDREN OF OURS**

By GEORGIA JEWETT HALE

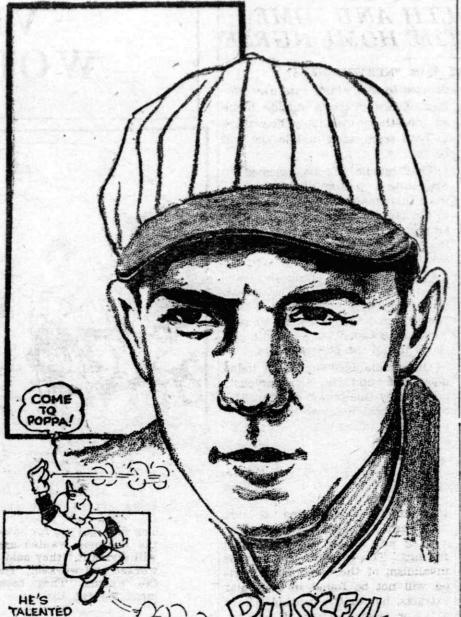
**THE POWER OF EXAMPLE**

THE other day I heard a little girl say, "I love my spinach!" just before slipping an outrageous spoonful into his mouth.

And he really does! One of the prime reasons for his enthusiasm is the fact that he has an older brother, who eats his spinach with relish. But it was not always so with Older Brother! No, in fact, he actually spit out the first mouthful of spinach mother ever fed to him. But then mother didn't know as much about raising children when he was a baby. Since then she has discovered that there is a great deal more she doesn't know, but at least she has discovered how to dispose of the spinach.

When little brother was born and started growing up, she realized that Big Brother was going to be an even bigger influence in the life of the infant. From that time on

**Promising Rookie**



**RUSSELL SCARRITT**  
YOUNG RED SOX OUTFIELDER.  
HE'S DOING HIS BIT  
TO KEEP THE SOX UP  
OUT OF THE  
CELLER

STOCKE ALLAN

**BEAUTY**

**Household Hints**

HAVE you a bath brush in your home?

If not, go out and purchase one immediately and then come back and read this article—

(Denoting lapse of ten minutes)

Now that you have it, I'll tell you why you bought your brush. In the

first place these long-handled bath brushes are about the only implements ever devised by human cunning to solve the problem of washing your own back thoroughly. I suppose the reaching and twisting and bending you have indulged in hitherto in the effort to clean your back come under the head of exercise, but it's much simpler to use the brush. Lather it well with soap and give your back a thorough scrubbing then rinse off under the shower. The bristles are stiff enough to stimulate the circulation and get the soap well into the pores without being harsh enough to injure the skin.

If you are troubled with blemishes on your shoulders which make you self-conscious every time you wear an evening dress, the brush will do much to solve your problem. Blackheads will soon disappear under such treatment and the skin will be clean and smooth.

Big brother must set a good example by hanging up his clothes, putting his rubbers away, answering mother softly, and a good many other things that an important person such as an older brother would do for the world be caught dead of the spinach.

Ridicule may kill ambition, but encouragement and pride, will make it grow faster and more luxuriant than a garden of weeds!

## U.S. TO BUILD 2 ALL-METAL AIR-VESSELS

### Progress In World Air-Way Told By Noted Aviation Editor

By JOSEPH H. BAIRD

United Press Aviation Editor

WASHINGTON, May 18—(UPI)—

If either of two all-metal airships under construction—one by the Navy at Detroit and another on the Pacific Coast by private interests—prove practical, Roger Bacon, famed English philosopher of the 13th century, certainly will find some way to send an "I told you so" message

to the world.

For it was Roger himself who, in one of his scientific treatises, said it was entirely practicable to build large hollow globes of copper or other suitable material, filled with ethereal air or liquid fire which could float in the air "like a vessel on the water."

Scientists throughout the middle ages played with the idea of airship construction, some advocating metal and others light wood for the gas bag.

Deodato Francesco Giosafio Lana, a Jesuit priest who lived in the 17th century, wrote voluminously on the subject of airship construction. He proposed a craft comprising four thin copper globes exhausted of air connected by four ties, a boat-shaped car, with masts, sails and oars for propulsion. He went on to describe how air could be exhausted from the containers.

In 1843 Marey Monge actually built a metal gas envelope, but it leaked and was not able to rise.

The rigid ship idea was carried to practical success by Count Zeppelin in Germany. He, however, gave up the Baconian idea of a solid metal bag and employed a light metal frame covered with cloth.

The two present projects of American interests mark the first efforts here to build all-metal ships. If practical, aviators believe, they will possess many advantages over their smaller predecessors. But many airmen, particularly in the Navy, view the new projects with a skeptical "show-me" attitude.

The rapid growth of aviation in America during the past year is clearly shown by comparative statistics just made public by the Aeronautics Bureau of the Commerce Department. These figures reflect a phenomenal growth in the number of airways operating, completed airways, mail carried, and miles of airways in operation.

At the end of 1927, there were 23 air-lines operating in the United States. On Dec. 3, 1928, these had increased to 63—nearly tripling. The number of airways has risen from 22 to 47. Year before last 1,654,165 pounds of mail were carried, compared with 4,061,481 in 1928. The length of airways increased from 9,121 to 16,867 miles during the same period.

Genoa, Italy, long known as the birthplace of Columbus, is again bidding for fame. The city is rapidly becoming the local point of Italy's aviation system, because of its central geographic position on the west coast. It offers close contact with the industrial sections of North Italy and is the only point where European air routes can successfully connect with those of Italy

and France. The Italian government has recently issued a decree authorizing the opening of a new airway between Genoa and Rome.

Genoa is also the starting point of the new airway between Genoa and the island of Sardinia. This airway will be opened in July.

The Czechoslovak Air Traffic Company has followed the lead of airlines in Germany and Austria by issuing life insurance policies worth \$5,920 along with, and included in the price of their tickets.

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Hors d'oeuvres must be daintily prepared, and very tasty. Most recipes for canapes use slices of bread toasted or fried in hot fat, or buttered and browned in the oven.

The shape depends upon individual taste and what it is to be used as a foundation for.

Rounds of toast may be used for a stuffed mushroom canape. Remove the stems from large canned mushrooms, and fill with caviar, flavored with lemon juice. Place on buttered rounds of toast, and garnish with mayonnaise.

The bread for a sardine canape may be cut finger-shaped, slightly larger than the sardine. Use the large boneless variety of sardine, and broil. Place on the toasted bread, lightly spread with butter. On top put a thin section of lemon.

Smoked salmon and egg canapes are very attractive arranged in the following fashion: Sauté the bread in olive oil. Lay on top strips of the salmon to form an X, then dividing the canape in sections. Sprinkle the salmon and bread with lemon juice, and arrange in alternate sections the sifted eggs of eggs and the chopped whites.

A mint-flavored syrup is very delicious over most fruits. One cocktail is made with pineapple and grapes, freshly cut, in the bottom of the serving glass, topped with whole sections of firm oranges, free from membrane. Have the fruit chilled, and pour over all a table spoon of chilled mint syrup. The syrup is made by boiling one cup of water and one-half cup of sugar for five minutes, and pouring hot over one cup of mint leaves. Let stand until cool, strain and add two tablespoons of lemon juice and two tablespoons of orange juice. Garnish the fruit cocktail with a sprig of the mint.

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