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**The KITCHEN CABINET**  
(© 1928, Western Newspaper Union.)  
The sky is a drinking cup  
That was overturned of old  
And it pours in the eyes of men  
Its wine of airy gold.  
We drink that wine all day  
Till the last drop is drained up  
And are lighted off to bed  
By the jewels in the cup.  
—Richard H. Stoddard.

**WHEN ENTERTAINING**  
The cool afternoons in early spring offer splendid opportunities for afternoon teas and "at homes."

Nothing could be more attractive than "four feet on a fender" with a cup of tea to drown all cares. One of the nice things about an afternoon tea, is that everything but the tea may be prepared beforehand. There is no hurried, hurried bustle when entertaining in a simple manner. There is no hurried bustle or hurried bustle to detract from the pleasure of enjoying one's friends.

There should be five or six kinds of sandwiches, to meet all tastes. Making them in different shapes and the color combinations always appeal to the eye.

Here are a few suggestions for sandwiches; (the cakes will be another story):  
**Open-Faced Sardine Sandwiches.**—Drain twelve medium sized sardines, remove skin, tails and bones. Pound to a paste with two tablespoons of lemon juice. Cream two tablespoons of butter, add one teaspoonful of minced parsley, salt, pepper and cayenne to taste. Add to the sardine mixture and spread on thin slices of rye bread. Mix three hard-cooked egg yolks with a little mayonnaise and make a border around the edge of each sandwich. A slice of stuffed olive in the center of each makes an attractive touch.

**Pink-Face Sandwiches.**—Take one-half cupful of cooked beets, put through the food chopper, add one-half teaspoonful of sugar, two table-spoonfuls of lemon juice and one-half cupful of cottage cheese. Mix well and spread on triangles of buttered bread. Make a border of three hard-cooked egg whites. One or more sweet sandwiches should be included. Maple sugar (grated), cream and chopped pecan meats make a delicious filling for white bread sandwiches. Cut into fancy shapes.

*Nellie Maxwell*  
Make the best of everything.  
Think the best of everyone.  
Hope the best for yourself.  
—George Stephenson

**Madam's Clothes Must Be Youthful**  
Apparel Grows More Romantic; Sifting Out Most Desirable Models.

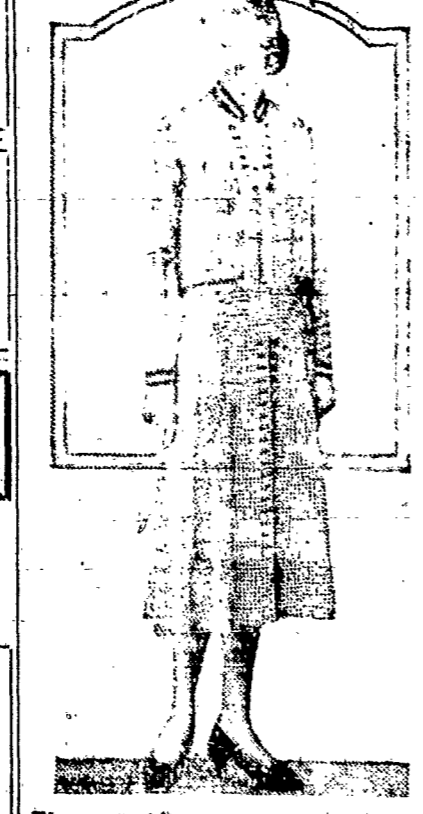
Thousands of words have already been written concerning the recent Paris openings, notes a fashion correspondent in the New York Times. Out of this vast welter of facts concerning colors, lines, fabrics and details of design it will remain for the next few months to sift that which is really pertinent to the modern fashion trend and that which is merely incidental. Certain it is that we are in the midst of exciting times, for a new fashion is being evolved before our eyes which promises to be more fascinating in its diversity, more individual and more beautiful than any that has gone before. Women are daring more today than they have in many years, and the haute couture is aiding and abetting them with clothes designed to enhance the charm of the wearer to the utmost degree. Only the timid, the careless or the unimaginative will fail to realize the possibilities of the mode of 1930 for presenting one's self to a critical world in the best possible light.

Clothes today are dramatic—and every woman loves the right stage setting. They are the embodiment of a mood. The sports clothes, for instance, are casual, well bred, achieving a careless air through their very perfection of cut and fabric. And, above all, they are youthful. The Parisienne, who has decided ideas about the clothes for the occasion, still prefers the short skirt for this type of garment, and wears her tweeds and jerseys four or five inches below the knee, while the American, more prone to extremes, frequently drops hers an inch or so lower.

**Must Be Perfectly Tailored.**  
For street one must be smart, perfectly tailored; preferably in dark blue or black, and, if the costume be a suit, with a feminine touch in a boutonniere, and sheer lingerie or soft crepe blouse. Frocks for street go for simple lines, usually have accompanying jackets or three-quarter coats, and may be an inch or so longer than the sports costume.

For formal afternoon wear elegance is the keynote, introducing soft clinging fabrics, long slender lines, the hat with irregular brim which lends piquant beauty to the face, a stunning bracelet, ring or jeweled clip for a highlight; shoes and bags which match.  
The evening mode—the last act of the clothes drama—presents a striking climax, for here we have fashion in its most romantic and seductive guise. Every woman may pretend she is somebody else when the lights are lighted—somebody far removed from the exigencies of everyday life. The Greek, the Empire, the Directoire, even the quaint charm of the Victorian era, are hers for the choosing. Or, if she prefers, she may don a frock as modern in inspiration as tomorrow's skyscraper. She has but to consult her mirror, decide upon her type, and fashion is prepared to do the rest.  
The openings show certain themes as predominant in the new spring clothes, which are established beyond question. The cape, for instance. We have long capes, short capes and cape

lets, capes for morning, afternoon and evening; and just when the last word has apparently been said upon the subject a new model appears more charming than the last, and we succumb to the inevitable.  
Three interesting variations of the cape theme are Chanel's sleeveless dress of beige jersey, with detachable cape lined with polka dot jersey, Le-lon's afternoon dress of navy blue crepe with triple capelet, and Irene Dana's evening gown of black crepe lace with ruffled cape forming cap sleeves.



Flamenga Afternoon Dress for Spring in Black, Red and White.

(Continued Next Week)  
**Scrumptious Scarfs**  
The scarfs which London women wear these days are hand painted in designs of stars and other objects never glimpsed on land, sea or in the sky. But they are beautiful with their striking designs and coloring. Upon one of the fantastic painted figures you are likely to find also painted the initials of the wearer's first name.

**New York Woman Wills \$145,000 To Charities**

**Four Institutions Receive Total of \$110,000, and Priest \$35,000.**

New York, N. Y., Nov. 28.—Four Roman Catholic institutions receive a total of \$110,000 under the will of Mrs. Margaret O'Connor (nee Kieley), widow of Timothy J. Kieley, a merchant and inventor, which was opened Saturday for probate. They are the Church of St. Joseph, Washington, three acres, sixth avenue, which gets \$50,000; St. Joseph's Academy, 154 Waverly place, and the Nursing Sisters of Bon Secours, 1195 Lexington Avenue, \$25,000 each, and St. Vincent's Hospital, Seventh Avenue and Eleventh Street, which receives \$10,000 in annuities for accountants and engineers. The Rev. Joseph L. Norris, 457 West Fifty-first Street, of the Church of the Sacred Heart of Jesus, is named an executor and receives \$35,000 in lieu of commissions. The other executors include the Bankers Trust Company and a priest and nephew, who get \$100,000, one-fourth of the residue and \$10,000 each in lieu of commissions. They are Joseph O'Connor, Arverne, L. I., and Margaret O'Connor, 246 Waverly Place. Two other nieces, Florence and Anne O'Connor, who live with Margaret O'Connor, get \$100,000 and one-fourth of the residue each. About 15 other legatees ranging from \$5,000 to \$50,000 go to other relatives, friends and employees. Mrs. Kieley died on November 15.

**Holy Cross Basketball**  
Worcester, Nov. 28.—Holy Cross College has accepted games on its basketball schedule for 1930-31, including Yale and Harvard, it was announced today. The schedule opens on November 10th, with Arnold College, and closes on March 14th, with Brown University.

**Thanksgiving Dessert Particularly Suitable For Children.**  
By BETTY BARCLAY

Some of our most popular holiday desserts, like mince pie and cranberry sauce, are rather heavy for children, particularly after they have partaken liberally of turkey or chicken. Quite often you can avoid serving such a dessert and at the same time furnish a delightful surprise to the children by substituting a candy custard.  
Preparatory to usual custard but before turning the custard cup for baking, drop a little peanut brittle or caramel candy in the bottom. When turned out the melted candy makes a nice sauce for the custard which will always attract the children and will also give the custard a delightful flavor. A little bit of candy found at the bottom of a dish of hot cereal will also prove pleasing and will furnish a touch of quick energy food to the dish.

**Cranberry Dessert**  
1 junket tablet  
1 tablespoon cold water  
1 cup cranberry jelly or marmalade  
1 pint milk  
3 table-spoon sugar  
1/2 teaspoon vanilla  
Prepare the junket according to directions on package. Pour at once into individual dessert glasses and let stand undisturbed in a warm room until firm—about 10 minutes. Then chill. When ready to serve add cranberry jelly or marmalade to each dish. A topping of sweetened whipped cream may be put over the cranberries if desired.

**Orange, Tomato and Celery Salad**  
1 orange  
1 small tomato  
lettuce  
1/2 tablespoon diced celery  
French dressing  
Arrange alternate slices of orange and tomato on lettuce. Sprinkle with celery and serve with a small portion of French dressing.

**Thanksgiving Conserve**  
2 cups cranberries  
1 cup diced apples  
1 1/2 cups water  
1 cup crushed pineapple  
1/2 lemon juice and grated rind  
2 oranges, juice and grated rind  
3 cups sugar.  
Cook cranberries and apple in the water until tender. Add pineapple, lemon and oranges and sugar. Mix well and cook rapidly until thick and clear. Turn into sterilized glasses and when cold cover with paraffin.

**Crab Mornay**  
(Serves six)  
2 1/2 table-spoons lemon juice  
1/2 pound crab meat  
1 table-spoon butter  
1 table-spoon salt  
1/2 teaspoon pepper  
2 red peppers  
Pour the lemon juice over the crab meat. Melt the butter in a frying pan and add the crab meat, seasonings and chopped peppers. Cook for twenty minutes.

**Dato Bars**  
1 cup stoned dates  
1 cup nut meats  
1 cup powdered sugar  
2 eggs  
1 table-spoon melted butter  
2 table-spoons lemon juice  
4 table-spoons flour  
1/2 teaspoon salt  
Put dates and nuts through food chopper. Add sugar and beaten eggs and mix well. Add melted butter, lemon juice, flour and salt and mix thoroughly. Spread evenly in a greased shallow pan, having mixture one-fourth inch deep. Bake in a moderate oven, 325 degrees F., about 30 minutes. Cut in strips and roll in powdered sugar while hot.

**Alfred E. Smith's Articles Start On January 4th**

Ex-Governor Will Write a Weekly Article on Any Subject That Appeals to Him.

New York, N. Y., Nov. 28.—The former Governor Alfred E. Smith's debut as a weekly writer is to take place Jan. 4, it is announced by The World, which will publish his article.  
His journalistic output is to be one article a week, for the first year, for publication in New York at least on Sunday. The subjects he has chosen range from discussions of politics and prohibition to literary and historical stories, according to the announcement.  
Because of the greater publicity of his individual offerings, Mr. Smith's remarks in print are expected to be as timely about the same number of words as those of Calvin Coolidge, who supplies a chain of papers with a story article daily.  
Other papers which have arranged to publish the former Governor's work outside New York include: The Seattle Times, The Minneapolis Journal, The Louisville Herald-Post, The Boston Globe and The Providence

Agan the day of holy rest,  
Which when He made the world Je-hovah blest;  
When like His own, He bade them labor's cease,  
And all be plety, and all be peace.  
—M. Mason.

No soul is desolate as long as there is a human being for whom it can feel love and reverence.  
—George Eliot.

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