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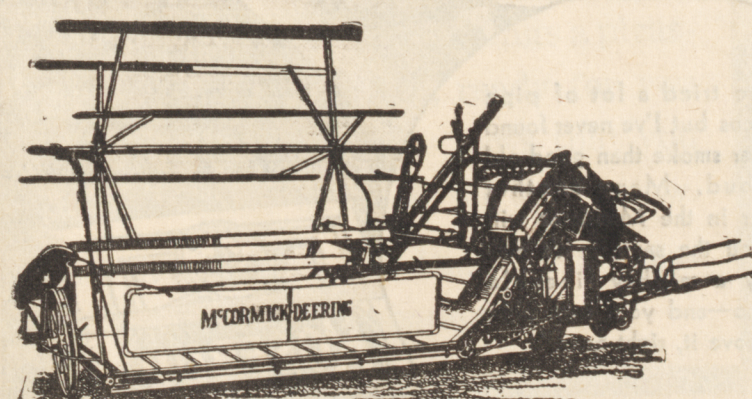
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... OF ...
Interest to Women**'GET THAR' DRIVERS**
NEVER SEE SCENERY

Their Minds Are Set On Making Their Running Time, Says Ruth Cameron, and a Trip With Them Is a Lesson in Patience

(By Ruth Cameron)

They really ought to be engineers on trains, they would be happier and every one else would be safer.

For they are the automobile drivers (might be women, but almost always seem to be men) whose idol is running time, and whose lives on a trip are devoted to shielding said idol from the dangers that constantly threaten it.

A trip to any place to them is not a chance to see the different and the beautiful; it is a chance to demonstrate just how good running time one can make.

Say there are two roads which lead from one night's stop to the next. One is a broad highway bordered largely by scrub pines. It runs mostly through flat country, and is punctuated every mile or so by a gas station or a Coney Inn. The other winds its beautiful way through the mountains, every curve a picture.

Don't be Ridiculous

Which road does this type of driver take? Don't make me laugh by suggesting there is any doubt. Of course he couldn't take that mountain road; it would kill his running time.

Some one in the car has heard of a perfectly lovely little place where you can get a marvelous luncheon, quite reasonably, and speaks about it. The driver discovers to his horror that it is three-quarters of a mile off the main road. His wife tries to make him admit that three-quarters of a mile doubled is only a mile and a half, and that it wouldn't mean more than three minutes at the speed at which he goes, but he is outraged at his tenderest feelings. They might have to hunt for it and it's things like that that kill your running time. So the party goes instead to a roadside stand which, while it is ugly and the food is poor, has the supreme recommendation that it is handy and the service is fairly quick. They are on their way again in 25 minutes, a

fact which he points out triumphantly.

Dirt roads, of course, are absolutely out of the question. When a detour throws him onto one for a few miles he mutters and grumbles darkly, "How can you make any running time when they're always fixing the roads and throwing you onto lousy little roads like this? I should think they'd fix the roads some other time." The rest of the party have been rejoicing in the fact that the rotten little road leads through the loveliest back country they have seen on the trip, but they regard it as the better part of tact not to mention it.

So devoted are these drivers to their idol, running time, that they are even known at times to sacrifice truth on his altar. "Yes, we made the 360 miles between X and Y in six hours and a half," they claim. If they did, they should be put off the roads. But they didn't. Only they know some one else who says he did it in six hours and three-quarters, and honor demands that they should lay a better record on the altar.

As for a passenger's comfort: "What, you don't mean you're such a sissy that you can't stand going 400 miles in a day? Why, I've driven 500 with my mother, and she's 80. What kind of time are we going to make this trip if we have to stop every 200 miles or so?"

Yes, they ought to be railroad engineers, these get-thar drivers. And here's another thought: Couldn't some one make a fortune by building a track for them to drive in? Every lap would be three miles, say, and they could drive in comfort from Maine to Florida, or New York to San Francisco without going out of their home towns. A thousand laps, 3,000 miles. Some kind of recording machine to record the laps should go with the course.

TIME TO GET READY
FOR PICKLING SEASON

(By Marjorie Mills)

We're getting a head start on the pickling season—but so are you if our mail is any indication. Alice E. wants a few pickling recipes, some one else wants a guide to serving various pickles, and Mrs. Arnold wants us to repeat Mother's Piccalilli. Our own inclination is to have some of the spicy pickles on the table every meal but here is a guide that seems a bit more restrained than our own appetite.

With beef used sliced cucumber pickles, mustard pickles, spiced currants, and any or all homemade style pickles, sweet or sour.

Sweet gherkins, sweet relish, Dixie relish, mint jellies and sauces go best with lamb.

Dill pickles, chow chow, mustard pickles or piccalilli are close friends of the pork family and sweet sliced dill pickles, sweet mixed pickles and the sweet relishes and spiced fruits seem to suit the poultry family best.

Just a word of caution about pickling. Use fresh high quality fruits and vegetables, fresh spices (but not too much—you lose the fresh taste of the vegetables if you do) and insist on fresh cider vinegar for complete success.

Chow Chow1 pint small onions
1 large cauliflower
18 small cucumbers
6 small green peppers
2 small red peppers
1 cup salt
2 tablespoons mustard
1 tablespoon turmeric
1 quart vinegar

Peel onions; let cook 10 minutes in boiling water, then drain. Separate cauliflower into flowerets and let soak in salted water one-half hour. Put onions in one bowl; cauliflower, cucumbers and peppers in another. Add salt to three quarts of water and let boil ten minutes; skim and pour over vegetables in the two bowls and let stand overnight. Pour off brine and put vegetables together in a preserving kettle. Mix mustard and turmeric with half cup water and pour over vegetables; add the vinegar and let heat to boiling point; simmer one hour, then seal in sterilized jars.

Mother's Piccalilli2 quarts green tomatoes
2 quarts ripe tomatoes3 onions
3 ripe peppers
3 green peppers
1 large cucumber
2 bunches celery chopped coarse
Sprinkle with two-thirds cup salt. Leave 12 or more hours. Drain well and add:
3 pints vinegar
2 pounds brown sugar
1 teaspoon mustard
1 teaspoon pepper
Cook one hour. Put into jars and seal.**Mustard Pickles**1 quart sliced cucumbers
2 quarts green tomatoes, cut up
1 quart small button onions
1 cauliflower, broken in small pieces4 green peppers, 4 red peppers cut quite small
1 small bunch celery, cut fine

Make a brine of four quarts of water, one pint salt, pour over vegetables hot and leave overnight. In the morning heat and scald well in brine; drain. Mix one-half cup flour, four tablespoons mustard, one teaspoon turmeric powder and 1½ cups brown sugar, with enough cold vinegar to make a smooth paste. Add two quarts of hot vinegar and when it is cooked smooth add the vegetables with a few whole cloves and a few pieces of stick cinnamon. Allow to scald thoroughly and bottle.

Chili Sauce1½ dozen ripe tomatoes
3 small onions
3 green peppers
1 cup sugar
1 teaspoon cinnamon
½ teaspoon chili pepper
1 teaspoon powdered cloves
2 cups vinegar
½ teaspoon ginger
1 tablespoon salt

Remove the skins of ripe tomatoes; peel the onions and discard pepper seeds. Put the vegetables in a kettle after chopping them in small pieces. Cook slowly until they are tender. Add sugar, salt, spices and vinegar and cook ten minutes. Seal in sterilized bottles.

Oil Cucumber Pickle800 very small cucumber pickles
Salt
1 cup olive or salad oil
1 ounce celery seed
2 ounces black mustard seed**FROSTY FRUITS**

As the temperature soars, one is reminded of how cool and soothing something icy cold would be, and the answer to that thought is frosty fruit. Any effort to make the product seems almost impossible, but this time the effort is so small that you will find the act frequently repeated.

Pour the contents of a can of fruit into a refrigerator pan and allow it to partly freeze. The desired frosty stage is when the syrup is mushy, with ice crystals that break easily when stirred with a fork or spoon. At that particular stage the fruit will be thoroughly chilled and will have a frosty taste, but will not be frozen. If the fruit is allowed to freeze much of the delicate flavoring is lost, but none of it is lost when just the surrounding syrup is partly frozen.

The fruit pieces can be left just the size they are when taken from the can, or they can be cut into smaller pieces. Pear halves, apricot halves, peach halves or slices are delicious when frosted in the original size. Canned fruit cocktail or salad mixture in which the pieces are small, is good by itself, and the mixture is also good when added to another fruit.

Canned berries, particularly red raspberries, strawberries and loganberries are fine prepared this way. Nothing needs to be served with the fruit. It is a dessert all in itself.

Frosty fruits are just the thing to serve for afternoon refreshments after a game of bridge or other entertainment. They are refreshing, and not hearty enough to spoil one's appetite for dinner later in the evening. You know that 4 o'clock hour when it seems almost impossible to finish the rest of the day, and whether company is on hand or not, frosty fruits will help to tide over that difficult hour. Company helps, because if you have to talk or listen part of the time, you think less about the heat and more about the delicate refreshments being served.

Bad Posture Ruins
The Smartest Gown

(By Antoinette)

We are going to wham away at posture until women get to thinking of it as an absolute 'must' in their efforts at youth and beauty preservation.

Also, so that the young girls will get to know that the money they spend on clothes isn't worth a tinker's dime unless they equip the clothes with the proper carriage.

We would ask each and every one of you girls and women to give over one day to watching people walk. Every one you see approaching or retreating should be studied. If one comes waddling along, register that as an offense against grace and charm.

Watch the one who comes plowing through the air with arms swinging. You may have to look closely to notice the figure and the frock worn because the hand-powers or hand-rovers call attention to their hands only.

Here's something you do see a lot of right now from which good posture study may be made. I don't know whether it is summer corsetlessness or such lightweight corseting that there's no control, but look for the protruding abdomen and see always in its company the rounded back, slightly or heavily, according to the individual's weight and size, and notice particularly what the type of posture does to clothes.

They wrinkle where they should n't. They often pull messily across the lower back. They just don't look smart. And it isn't the frock that is to blame. It's the girl or woman inside it.

My observation is that of 100 women studied in the course of a day you'll find easily 80 per cent. of them well coiffed, well made up and thoroughly attractive of face, hair and nails. But, of that 100 we feel we are being generous when we say that only 20 per cent. offers the same advance in chic carriage.

2 ounces white mustard seed

Vinegar

Slice very thin (potato slicer may be used), the cucumber pickles, sprinkle with salt and let stand overnight. In the morning drain, mix together the olive oil, celery seed and the black and white mustard seed. Pour this over the sliced cucumbers and add vinegar to cover. Pack in hot, sterilized jars. No cooking.

**MATHIEU'S**
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BRONCHITIS
GRIPPE**STOPS COUGHS****Environs Not Always**
A Character Index

(By Vida Hurst)

"She was a taxi-dancer in a cheap night club when he married her," the neighborhood gossip said. "Imagine a man with his background falling for a girl like that! It must make his parents feel terrible to think they spent so much time and money to educate their son and give him every advantage, only to have him marry someone so unworthy."

"What makes you so sure she was unworthy?" growled her husband. "So far as you know she may have all the qualifications necessary to make a good wife. He doesn't need money, and culture can be acquired by a girl as young as she is."

"That's what you say," the wife commented acidly. "Like all men, you think a pretty face and figure are more important than anything else."

"That's not true," he retorted, "but they do help. Particularly when accompanied by a charming personality. The chances are the girl under discussion was also good. The fact that her surroundings were cheap and tawdry may have made her own character shine the brighter in comparison."

"It's possible that circumstances over which she had no control forced her to make a living in a way

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which was against her inclinations. There may have been any number of reasons for it, all good and none of which the outsider may know. But I'm willing to bet no man of his intelligence would ask such a girl to be his wife unless he considered her worthwhile."

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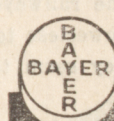
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