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**Attractive~ Tho Inexpensive Hangings**

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As we drove thru the country one bright afternoon my little daughter was much interested in watching the sign boards along the road-side. The pictures that pleased her especially were those under the title, "That School Girl Complexion." There were several different treatments of this subject. One showed a charming girl in a blue pullover with a tie to match her cherry-red lips; another a young girl going away to college, in a soft autumn brown suit with a green feather in her hat and still a third in a King's blue sleeveless sweater. All designed to impress upon the public that these attractive girls owed much of their beauty to "That School Girl Complexion," which is, in turn, produced by the use of a certain soap.

Whether this soap is responsible for the complexion I cannot say, but we are indebted to the soap manufacturing company for giving us delightful portraits of young girls—a subject which has always been a great favorite with artists of all ages. It seems ludicrous, yet to me, typical of the age in which we live, that an ideal high school girl should be portrayed on a soap advertisement.

As we rode along and my young daughter, wearied with the journey, napped on the back seat, I began to analyze these pictures in an attempt to determine the characteristics which attracted me to them. I thought of all the high school girls in Iowa, especially those who are even now hurrying to Iowa State College and I had a glorious thrill in remembering that each one of them has it in her power to be "an Ideal high school girl."

Being a woman, studying young women, I first considered the clothes of these ideal girls. We are taught at Iowa State College that clothes are judged upon three points, beauty, utility and appropriateness, and I decided that my ideal would fulfill all three requirements in her selection of clothing. No French vamp cut out shoes for her on the campus, nor wrinkled dresses in the class room, any more than a mousy blouse or golf stockings at a formal dance!

What about the hair, the skin and the teeth of this girl? Of course her hair is bobbed—who wants to be a "horse and buggy" in this day of high-powered cars? But I feel sure that this girl has been intelligent enough to select a becoming bob—whether it be a single, a Gloria Swanson or a Ponjola and that the beauty of her shining head is due to much better than fashioning.

In spite of the soap manufacturers' claims, I have an idea that the "School Girl Complexion" is due in part to the magic of open air exercise and proper diet.

My girl may have been endowed by the gods with those pearly teeth, but being of a practical turn of mind, I am inclined to believe that they are due more to regular care by a dentist and careful attention on the part of the girl herself.

When I had gotten this far in my study I paused—in this day and time thousands of girls dress well and possess tidy hair, skin and teeth. But my portrait of a young girl showed much more than these. She has such a clear straight-forward look out of her eyes, such a merry dimple near the corner of her mouth and such an alert wide-awake manner, together with a delightful poise and composure. What had the artist put into the picture which impressed me far more than these outward physical characteristics of the girl?

I began to set down in my mind those inner mental and moral traits which gave my girl a charm not due to the "School Girl Complexion"—a charm which is far deeper and more lasting than mere beauty of physical being.

Honesty I put down as her first characteristic—not merely the kind of honesty which prevents one from stealing a wrist watch or cheating in exams—but the sense of honesty which enables one to meet difficult situations fairly and squarely and to accept just criticism. It is the honesty which will not permit my girl to neglect her school work all quarter and then try to cram enough in one night for the final examination to attain a passing grade; the honesty which compels her to champion an unpopular cause if the cause be righteous.

Loyalty is a second attribute of my girl. Not only is she loyal to her family, her friends and her school, but she is loyal and true to the very best within herself. She cannot be petty or small because in so doing she would be disloyal to those high standards which she has set for her conduct.

"To thine own self be true; And it must follow as the night the day, Thou canst not then be false to any man."

This ideal girl possesses a broad sympathy. She knows that the word sympathy comes from two Greek words, meaning "to suffer with," or "to feel with," and she is conscious of a significance of its derivation. Her sympathetic understanding of her small brother's hopes and ambitions, as well as his woes, has made him her devoted slave and he thinks Sister is the finest person in the world.

What inner characteristic gives my girl that twinkle in her eye? Is it her clear, sunny, little lines about her nose and mouth and that dimple in her cheek?

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are crisp and delicious with afternoon tea or coffee.

Fattig mand kager (poor man cakes) are an appetizing pastry made by adding to four beaten egg yolks one cup of sugar and eight tablespoons of sweet cream. The whites of the four eggs are then beaten and added. Flour is folded in until the mixture is of a consistency stiff enough to lightly roll out to about a quarter of an inch in thickness. Strips are then cut and fried in deep fat.

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Milk is used considerably in Norwegian dietary in the form of cheese and other dishes. In the summer the cows are taken up on the mountain side to graze. Here the saeter (dairy) is located. The saeter (dairy) is located. One room in this cabin is the bedroom of the girl who tends the cattle, takes care of the milk and makes cheese. In the other rooms the floors are covered with juniper twigs. In one part are rows of crocks filled with milk. In another room are cheeses ripening. If you wish to bring a hint of the cool and beautiful Norwegian mountains into your menu, serve cold dravels (curd). This is prepared by adding one beaten egg mixed with a half cup of sugar and one cup sweet milk to the usual amount of sweet milk which has been allowed to just come to boil. Allow this to stand on the back of the stove and simmer for a half hour. When cooked it forms in to curds and whey. The curd is very tender and the whole has a pleasing sweet taste.

Flowers as Decorations

(Continued from page 5)

Whether it be a bit of forget-me-not, a delicate lilly, goldenrod or but a few clover, arranged with thought and care, they not only bring enjoyment to ourselves but become a complement of sympathy, strengthen our table, perhaps enliven our living room and bid welcome to a guest...

Glimpses into Child Problems

(Continued from page 6)

It is not your first菩萨 to assure you of your paintability.

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ding cretonne shades in place of the ordinary window shades. The cretonne shades may be used with plain colored draperies or with white dainty or dotted Swiss curtains. These windows are made especially attractive when ruffled curtains of dainty white are used. The figured shades add color and variety to the room as well as serving a useful purpose.

In a small room which would appear crowded with draperies, color may be introduced by using white ruffled glass curtains with valences made of tiers of ruffles in organdy or voile. Most attractive draperies may be made ofingham, pintas, percales, or dyed muslins. Another up-to-the-minute treatment is a two sash effect. These may be made of dainty white, or pale colored thin figured material, or if they are to serve in place of shades, heavier material is desirable. This type of curtain is also very practical for kitchen and bath room.

A style of glass curtain applicable for any room, and made of any kind of plain material, is one having some four or five tucks across the width. The tucks add weight to flimsy material and give novelty to the effect.

Should the purse of the housewife be so limted that the above hangingS are impossible, there is yet another way to have attractive windows if she is willing to spend much time upon her curtains. Here is the way: obtain the required number of yards of cheesecloth necessary for the windows plus a good allowance for shrinkage, and dye it in the desired color. If dainty colored glass curtains are desired the cheesecloth may easily be dyed. Darker draperies may be dyed by the cheesecloth and use these with glass curtains of the same material in white made either plain or with ruffles. The dye draws the fibers together sufficiently to give contrast in material. Dainty finishes may be put on the curtains by using simple hand stitches, such as the cross stitch, the running stitch, or the blanket stitch, in colored threads. If there is a tendency toward monotony of materials, varying threads may be introduced by using unbleached muslin for draperies. These may be trimmed with colored threads or bands of contrasting materials or dyed the desired color. If the housewife has some knowledge of stencil or block printing, most attractive borders may be made.

If the choice of materials is the essential point to remember, then glass curtains are to give an opaque effect from the exterior, and that draperies are to introduce color into the interior of the room.

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**American cheese and stir until the cheese melts. This should be served immediately on crackers or toasted bread with red pepper sprinkled on the servings. Chopped onion, olive or green pepper added to the sauce make attractive variations. Jellied salads with any of the above sandwiches is delicious.**

The following are luncheon or supper dishes which require more time for preparation than sandwiches and will probably be more satisfactory to the use of the amateur housekeeper for preparation in the evening.

**Buttered Corn and Bacon**

Scrape three medium sized carrots, cut in one fourth inch slices, then in strips or fancy shapes. Cook in boiling salted water fifteen minutes and drain. Put in a sauce pan with one half cup of butter, one half cup of sugar and one teaspoon of mint sauce. Cook slowly until soft and glazed. Drain and rinse thoroughly one cup French peas. Add salt and pepper and heat thoroughly. Turn this mixture on a hot platter and serve with various kind served dish and surrounding with carrots.

**Escalloped Potatoes With Pork Chops**

Wash, pare and cut four potatoes in thin slices. Put a layer in buttered baking dish, sprinkle with salt and pepper, and dot over with one half tablespoon butter; repeat. Mix one tablespoon flour with milk. Add to potatoes until they are filled. Place in the oven and may be seen thru top layer. Place browned pork chops on top of potatoes, sprinkle with salt and pepper. Bake until potato is soft.

**Cheese Noodles**

Beat one egg slightly, add one half teaspoon salt and flour enough to make very stiff dough. Knead, toss on floured talc, sachet, purse bottle and compact. The complete series is on sale at our toilette counters.

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