

STUCCO HOUSE IS POPULAR STYLE

Appeals to Many as Most Attractive in Exterior.

FINE FOR CITY OR COUNTRY

Residence With Garage Attached Is Designed for the Prospective Builder Who Wants an Economical Home.

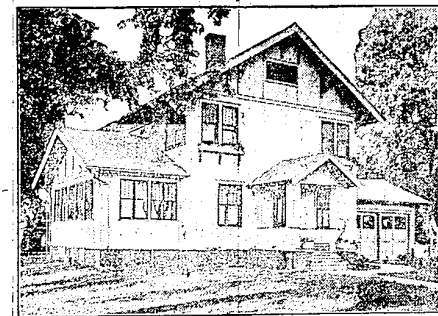
By WM. A. RADFORD.

Mr. William A. Radford will answer questions and give advice FREE OF CHARGE on all matters pertaining to the subject of building, for the readers of this paper, at his residence, 156-158 E. Main St., in Farmington, Conn., on all the above subjects. Address all communications to Mr. Wm. A. Radford, Box 107, Farmington, Conn., and only enclose two-cent stamp for reply.

The determination to build a home is not arrived at hastily; and after that object has been fixed in mind there is required on the part of a great proportion of home builders the saving of money enough to make the first payment of such an amount that the contractor who erects the home, the lumber and material dealer who furnishes the materials, and the banker, who many times supplies the money, are assured that the builder will stick to his determination. Getting ready to build the house requires time in many instances. After the site is secured and the prospective builder has reached the point when he will enter into the contract for the erection of the home, then comes the time to select the design of house that is wanted.

Ideas of what is ideal in a home are as varied as taste in dress. Some builders would have nothing but a bungalow, while others would have anything but a bungalow. A great number of builders, however, have fixed upon the stucco house as the most attractive in exterior appearance and select a design for this type of house. It is the class of prospective builders that the house shown in the accompanying illustration will appeal.

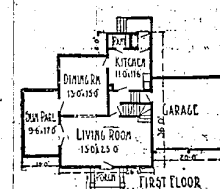
Here is a stucco house that will give the builders about the maximum amount of home for his money. It is of frame construction, with stucco applied to either wooden or metal lath.



or some one of the various shingle materials designed for this type of home. Being rectangular in shape, it is the least expensive to construct. But by the addition of the sun parlor on one side, and the garage at the other, it has a well-balanced, attractive appearance, enhanced by the paneled effect in the gable.

The dimensions of this house are only 26 by 36 feet, but it requires a lot of ground or more wide, as the sun parlor projects 10 feet at one side and the garage 20 feet at the other. However, the garage may be located at the rear of the house, or may be smaller, as this was designed to hold two cars. The advantage of having the garage adjoining the house is that the heating plant in the house may be used to warm the garage, which is well to do, as it prolongs the life of the tires and makes the machine available at all times.

While the home as shown in the illustration is set on a brick foundation, concrete may be used. The basement extends under the whole of the house, including the sun parlor. The site of the basement provides plenty of space

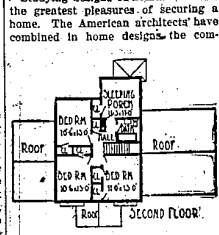


for the heating plant, storage of fuel and for a vegetable and fruit cellar, while by the installation of stationary tubs much of the laundry work can be done here in both summer and winter.

Floor plans that accompany the illustration show how conveniently the rooms have been arranged and how large they are for this size of house. The living room, 25 by 15 feet, extends across the front. The dining

room, also large, 23 by 15 feet, is connected with it by a double-door opening, and adjoining is a good-sized pantry, 11 by 11 feet 6 inches. The pantry off the kitchen and adjoining the entry is another good feature. The sun parlor is 9 feet 6 inches by 17 feet, an exceptionally large room of this kind. It will be noted that doors open into it from both the living and dining rooms, so that one end—that joining the dining room—may be used as a breakfast porch. The double opening into the living room gives spaciousness to this room also.

On the second floor there are three good-sized bedrooms, the bathroom and a sleeping porch. The latter has a comfortable feature of this design. It is located so that it has privacy, a thing to be desired. The bedrooms are ranged around a central hall, and the bathroom is adjacent to the sleeping porch. Studying design of homes is one of the greatest pleasures of securing a home. The American architect has combined in home designs the comfort



forts that the American family wants, and also have combined these comforts and conveniences with exterior beauty. However, prospective builder will not appeal to another, and by securing a large number of designs practically every individual will find just about the sort of home he has visualized as being the kind he wants.

To secure home-building ideas a visit to the local architect, the lumber and material dealer, and the contractor who will be asked to bid on the building job will be worth while. These building specialists all have available a wide range of homes, both perspective view and floor plans. With these plans before them, prospective builders will be able to select the home that meets the requirements and can be built for the amount of money he wants to invest. But in going over these plans it will surprise anyone how much real enjoyment he will get. Home building is a popular hobby because it is the best and practically the only means of securing a comfortable,



convenient and attractive place in which to live. Rentable houses are always in demand, and anyone who moves now is glad to get any sort of shelter. That is where the home builder is better off than the renter.

BEWARE OF INEFFICIENT MEN

Supposed Interpreter, Unable to Interpret, Failed to Save Countryman From Prison Term.

A. R. Hawley, president of the American Club, told in New York the other day an inefficiency story. "Beware of the inefficient man," he said, "for if you have dealings with him it is not you, not he, that will suffer from the inefficiency."

"A foreigner in outlandish garb, claiming to be an Armenian, came here to solicit funds last year for his compatriots. It happened that another American was attracted at the time, and the first chap was asked to go to court and act as his interpreter."

"Well, he reluctantly consented to act, though the truth was that he knew no Armenian language. Anyhow he strolled into the courtroom, listened in grave silence to the prisoner's passionate protestations of innocence, and then turned to the judge and said in a low voice:

"Your honor, my compatriot has confessed all. He begs you, however, to be lenient for suffering Armenia's sake."

"The judge thanked the interpreter warmly for his services and then sentenced the innocent prisoner to five years at hard labor."

Monument to Vaughn. Exercises of an unusual nature were held at recent picnic of the Cascade County, Mont., farm bureau. It was the dedication of a monument to commemorate Robert Vaughn, who, in 1863, plowed the first furrow in the county. The monument, which is made of cobblestones and is about 8 feet high, contains a plaque inscribed: "The first plowing in Cascade County was done by Robert Vaughn in 1863, in whose memory this monument was erected in 1919 by the farm bureau."



The flush of youth soon passes from the face. The spells of fancy from the mind depart. The form may lose its symmetry and youth may claim no victory over the heart.

SEASONABLE FOODS.

Where apples are plentiful one may have a variety of dishes besides apple pies and apple sauce, good as they are. Here is one to enjoy:



Apple Souffle.—Stew good apples, add sugar, adding lemon peel and juice. Spread the stewed apples high around the sides and bottom of a baking dish. Make a custard, using the yolks of two eggs and a pint of milk, with a tablespoonful of cornstarch mixed with two of sugar; flavor with cinnamon. Cook the custard and let it cool, then pour it carefully into the apple-lined dish. Beat the whites of two eggs, add a tablespoonful of sugar and cover the top. Brown in the oven and serve cold.

Apple Stuffed With Nuts and Raisins.—Core half a dozen even-sized apples and remove the peeling of half of each apple. Cut each apple in two, and place in a saucepan; into this set the apples, the half which is unpeeled down, in such a way that they will not lose their shape while cooking. Turn and baste carefully until the apples are tender. Set them carefully into a baking pan and fill the centers with one-third of a cupful each of chopped nuts and raisins; sprinkle over them a little sugar and bake in a moderate oven for half an hour. Serve with the sirup poured around them.

Baked Apple Dumplings.—Select tart apples which cook without losing their shape, though this is not necessary. Core and peel. Cook in water and sugar enough to float them until nearly done. Remove them with a skimmer and place each on a square of pastry; fill the cores with sugar and lemon juice and drop a little of the thickened sirup in which they were cooked over them. Moisten the tips of the pastry and press together over the top of the apple. Bake in a hot oven until well browned. Serve with cream and sugar; dust with nutmeg.

To Make Egg Sauce.—Beat two eggs until light; add a half-cupful of milk, a half-cupful of sugar, and cook over hot water until thick; add vanilla and serve.

Apple and Raisin Roll.—Take two cupfuls of chopped apple, a half cupful of raisins. Place in a thin sheet of pastry and roll. Place in a deep baking dish and pour the folded pastry over the top. Pour over a cupful of boiling water, add a cupful of brown sugar and a tablespoonful of butter. Bake one hour in a moderate oven. The apples with the sugar and water will make sufficient sauce, or cream and sugar may be served with it.

To grow and to keep in person as attractive as possible should be not only everyone's desire but should be also everyone's duty.

OLD-FASHIONED DISHES DEAR TO OUR HEARTS.

How very rarely do we see the toothsome crullers, dainties, sugary, rich and crisp. The same recipe may be used for fried cakes, but the manner of cutting the cruller makes them so much more attractive. Roll up twice as thick as pastry, then cut in oblongs with three or four cuts cut nearly through to the edge with a sharp knife they look like an old-fashioned barred gate before they are fried. Drop into deep hot fat and fry a golden brown; roll in powdered sugar before serving. Some cooks twist the little strips before dropping into the fat, which gives them an especially attractive appearance.

Creamed Apples.—Take one cupful of sugar, two eggs, three tablespoonfuls of butter, one cupful of sweet milk, a teaspoonful of cream of tartar, one-half teaspoonful of soda, some grated nutmeg and a bit of salt. Cream the butter, add the sugar and when well mixed the yolks of the eggs well beaten, then a little of the milk with four sifted with the dry ingredients and add the whites beaten stiff. Beat just a little flour as possible to roll. Chill on ice before rolling and then roll on a floured surface. Bake in a moderate oven for ten minutes. (A cube of bread browned in one minute—n. fat.)

Dumplings.—Delicious fluffy dumplings may be prepared as follows: Take one beaten egg, one cupful of water, mix, add two cups of flour, a half cup of baking powder and half a tea-

spoonful of salt sifted in flour enough to make about a cupful and a half of drop batter. Drop from a teaspoon into boiling hot butter or oil, with plenty of bones on which to rest the dumplings. Cook eight minutes. Do not uncover during the cooking.

The health and morals of a people depend mainly upon the food they eat and the homes they live in.—Ellis Richards.

IDEAS FOR HALLOWEEN.

The chestnut is the nut which belongs to the time-honored holiday, and no party on that occasion is quite complete without a fire and roasted chestnuts.

Roasted chestnuts, apples and cider make the ideal refreshments. For a Halloween luncheon or supper, by expending the daylight and covering the orange-colored tissue, or using candles with orange shades, the table will be most attractive. For the centerpiece, in a large pumpkin may be cut in the form of a basket and used as the fruit holder for grapes and apples. Small gourds or tiny pumpkins may be decorated with a face and lighted with a candle inside; these may be favored for each plate, and around the pumpkin grape or autumn-themed leaves may be placed. Small squashes may be used as candlesticks, or brass candlesticks are always appropriate. White gourds for jack-o'-lanterns and white cosmos as a centerpiece make a very attractive table.

Another pretty device for a candle-light supper: Fill a large punch bowl with water, place in it a number of boats fitted with tiny candles to float on the water.

Chestnut Croquettes.—Mix roasted chestnuts to a smooth paste; add a tablespoonful of butter, two table-spoonfuls of milk, the grated peel of a lemon, one teaspoonful of salt, a dash of cayenne and the beaten yolks of two eggs. Form into balls the size of large chestnuts. Dip in egg yolk, then in crumbs, and fry in deep fat. Garnish with slices of lemon and parsley sprays.

Marrons au Jus.—These are chestnuts preserved in a lemon sirup, and may be prepared in cheap season, keeping for years. Shell and blanch the chestnuts, after cooking them in the shell until quite tender. Prepare a lemon sirup, and turn in the chestnuts, which scalding hot, also seal airtight. These may be used as a garnish for ice creams, sherbets, puddings, or may be served as a confection, dipped in fondant or chocolate, or creamed and rolled in powdered sugar.

Search as we will we find that the inner unseen realm of thought is inseparably the realm of cause and the realm of material form is the realm of effect.

EVERY-DAY LUNCHEONS.

It is in the every-day food where we need variety. Anyone may create some daintiness for an occasion, but it takes real brim to work every day and avoid monotony.

Crab Cakes.—Put half a cupful of sweet fat into the frying pan, add three well-beaten eggs, mixed with a cupful of cracker crumbs. Add two cupfuls of oysters, with their liquor; season with salt and pepper and cook ten minutes, stirring constantly.

Cabbage Salad.—Select a small, heavy, round head of cabbage. Cut a slice off the top and scoop out the inside, leaving a thin shell. Shred the cabbage with half as much celery; mix with a highly seasoned salad dressing; add a few nuts and fill the shell. The shell may be used to hold the fried oysters and the salad served on lettuce leaves.

Spiced Apples.—Take two cupfuls of sweet milk, add one cupful of corn meal and cook until it makes a smooth mush; add two cupfuls of buttermilk, half a teaspoonful of soda, one teaspoonful of salt and three well-beaten eggs; mix well and bake in a well-buttered pudding dish. Serve from the dish.

Baked Pears.—Peel and core pears and fill the cavity with sugar; butter and a bit of grated lemon rind. Place in a baking dish, pour over water, add sugar and the juice of a lemon; bake until tender, basting often with the sirup. Roll down the sirup and pour over the fruit. Chill before serving.

Corn Flake Dainties.—Take two cupfuls of corn flakes, one cupful of coconut, one egg, well beaten; add a teaspoonful of vanilla, a speck of salt and a cupful of sugar. Mix well and drop by small teaspoonfuls on a baking sheet. Bake until a golden brown. Chopped pecans, peanuts, hickory nuts or any kind of nut may be used in place of the coconut.

Shred pears, browned in a bit of butter and dusted with a dash of cayenne pepper and salt, make a very dainty dish.

Nellie Maywell

A schoolboy is, and calmly to a lecture on "Nero," the lecturer recounted all Nero's debaucheries, cruelties and crimes. Then, afterward, he asked the boy: "Well, boy, do you think of him?" The boy squinted in his seat, but made no reply. "Come," said the teacher. "Speak up. What do you think of Nero? Was he a good man? (Would you care to introduce your sister to such a man? Would you like to know him?" The boy squinted again; then he whined: "Well, Nero never does nothing to me."

State of Ohio, City of Toledo, Lucas County, I, Frank J. Cheney, make oath that I am the senior partner of the firm of F. J. Cheney & Co., doing business in the City of Toledo, Ohio, and that said firm will pay the sum of ONE HUNDRED DOLLARS, or any case of Catarrh that cannot be cured by the use of HALL'S CATHARTIC MEDICINE.

Swear to before me and subscribed in presence of the following witnesses, this 14th day of December, A. D. 1891, W. J. Cheney, Notary Public. HALL'S CATHARTIC MEDICINE is taken internally and acts through the Blood to the Mucous Membrane of the System. F. J. Cheney & Co., Toledo, Ohio.

Postville—Largo.

Mrs. Brown, at the back of the church, waiting to have her baby christened. Baby was getting restless, so she beckoned the vergor. "Is the serum nearly finished?" she asked. "No, mum," said the vergor, "another half hour of it yet. He's only on his 'lastly.'"

"But," said Mrs. Brown, "will it take him half an hour to get through his 'lastly'?" "No, mum," was the demure reply, "but there's the one word more, and I'm done, and he 'in conclusion' to come yet. Don't be impatient."

Cuticura Soap Itching Scalp. On retiring gently rub spots of dandruff and itching with Cuticura Ointment. Next morning shampoo with Cuticura Soap. It did not work. Make them your every-day toilet preparations and have a clear skin and soft, white hands.—Adv.

Clay O. Sells Falls Off. The quality and value of the clay mined in the United States in 1918 showed a considerable decrease in output but an increase in value compared with 1917. The total quantity of clay mined and marketed as such is estimated at 2,840,000 short tons, valued at \$3,207,000, or \$3.28 a ton. This is a decrease of about 304,000 tons, or 10 per cent, in quantity, but an increase of about \$1,100,000 or 14 per cent in value. The imports decreased in both quantity and value.

Values of Precious Stones. Emeralds ranked with rubies and sapphires as the most costly gems of the ancient world. Thin diamonds were worn in a rough state. The art of cutting the precious white stone was not discovered until the fifteenth century, when the dazzling brilliancy of the diamond was brought to light. Emeralds are still fashionable. They are rare, and good ones are becoming rarer. Good for carats they are as valuable as diamonds.

The Fire Ship and Saver. The beverage of the nineteenth century were wine, beer, sack and ale. In the middle of the next century tea was introduced, and with it came the Chinese or "chip" tea. The handle of the cup was of Mediterranean origin. Originally it was made of lead and strong earthenware and applied to heavy jars and lamps.

Millie—My hair is asleep! Willie—Yes; it's a beauty sleep! Cartoons Magazine.

Once in a while an actress makes good for her past agent.

THIS WOMAN SAVED FROM AN OPERATION

By taking Lydia E. Pinkham's Vegetable Compound, One of Thousands of Such Cases.

Black River Falls, Wis.—"As Lydia E. Pinkham's Vegetable Compound saved me from an operation, I cannot say enough in praise of it. I suffered from a very bad case of hemorrhoids, and my side hurt me so I could hardly get up from my bed, and I was unable to do my housework. I had the best doctors in Eau Claire and they wanted me to have an operation, but Lydia E. Pinkham's Vegetable Compound cured me so I did not need the operation, and I am telling all my friends about it."—Mrs. A. W. Benezee, Black River Falls, Wis.

It is just such experiences as that of Mrs. Benezee that have made this famous root and herb remedy a household word from ocean to ocean. Any woman who suffers from inflammation, ulceration, displacements, backache, nervousness, irregularity or "the blues" should not rest until she has given it a trial. For medical advice write Lydia E. Pinkham Medicine Co., Lynn, Mass.



GRAY'S SYRUP OF RED SPRUCE GUM. Manufactured by WATSON & CO., New York.

W. N. U., DETROIT, NO. 43-1919.

RUSSIANS HIT BY FAMINES

Shortages of Food Date From 1900—8,000,000 Persons Reduced to Starvation in Famine of 1911.

Next to the proletariat of India and China, the Russian peasant feels the pinch of poverty and hunger more keenly and more frequently than any other, says the National Geographic Society. One of the earliest Russian famines on record was that of 1600, with a death toll of 500,000 peasants. Cats, dogs and rats were eaten, and even the strong overcame the weak. Human flesh was sold in the markets. Three Russian famines of recent date were among the most severe in history—in 1891, 1906 and 1911. During the ten years following the first of these, the government allotted nearly \$12,000,000 for relief, and the sums were not always judiciously expended. In 1904 the government gave 40 pounds of flour a month to all persons under eighteen years old and over fifty-nine. Those between these ages received no allowance, and the older and younger shared their pittance with the others.

The famine of 1911 extended over one-third the area of Europe and affected 30,000,000 persons, while 8,000,000 were reduced to starvation. Weeds, the bark of trees, and bitter-bread made of acorns, constituted the chief diet.

Kissing either wife or child was a punishable offense in England in the seventeenth century.

A Saver to pocket book and health, and a delight to the palate.

Do as your neighbor is doing and cut the high cost of living by drinking

INSTANT POSTUM

Instead of coffee.

No Raise in Price

50-Cup Tins 30¢—100-Cup Tins 50¢

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