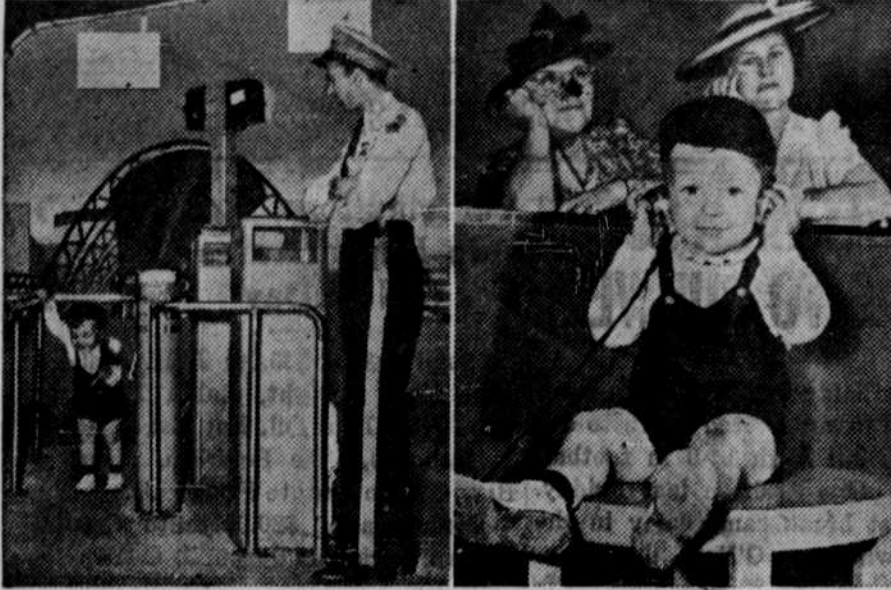
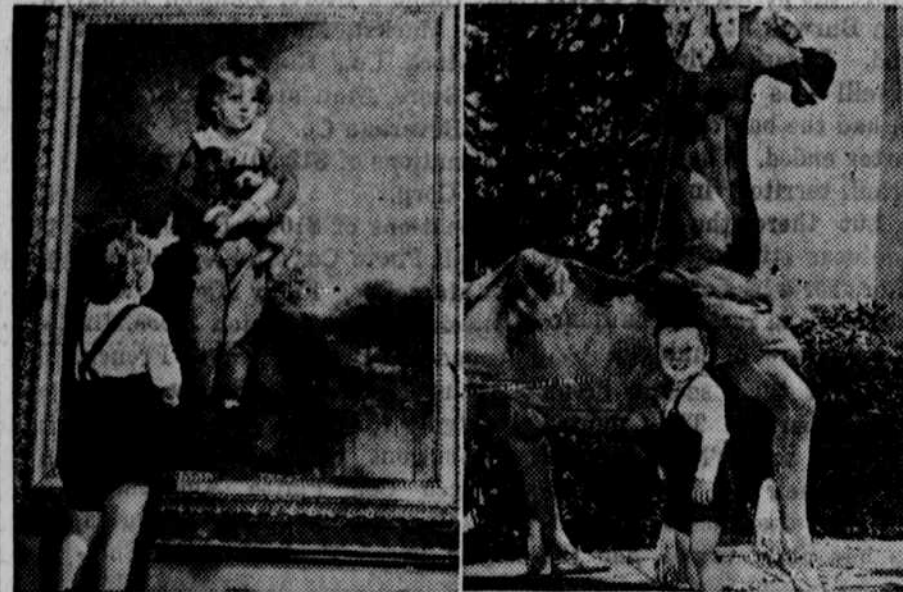


Vest Pocket Romance at the Fair Or Man and Maid on the Meadow



Peter William Morris of Elmhurst, N. Y., sneaks up on the future. Allergic to turnstiles since childhood.

With most people it's in one ear and out the other. Peter eavesdrops with both ears at the Telephone Exhibit.



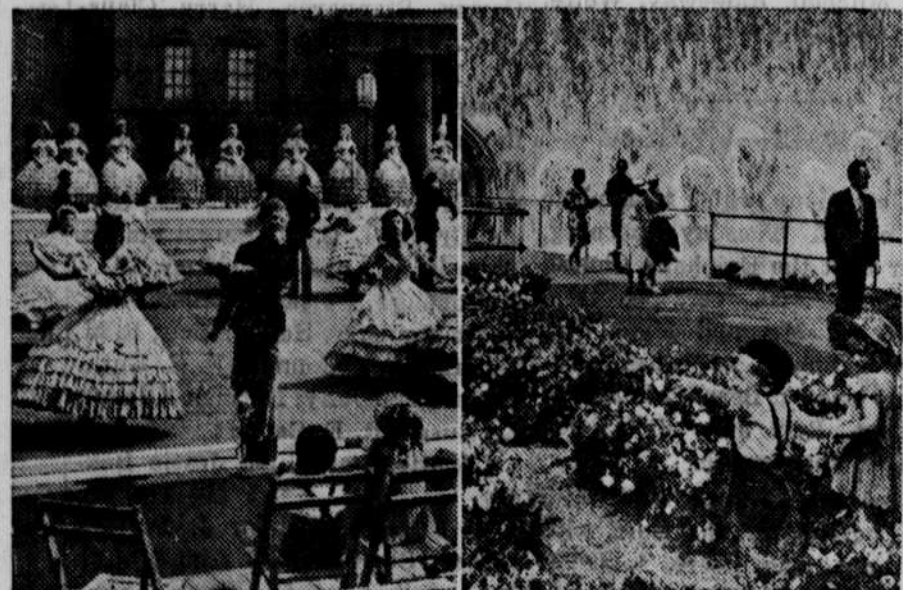
Culture wasn't the motive behind this trip, but Masterpieces of Art is one of the shows you HAVE to see.

Hack of a horse! Must be one of those night-mares the old man talks about. Anyway, where does Dobbin fit in at the Food Show?



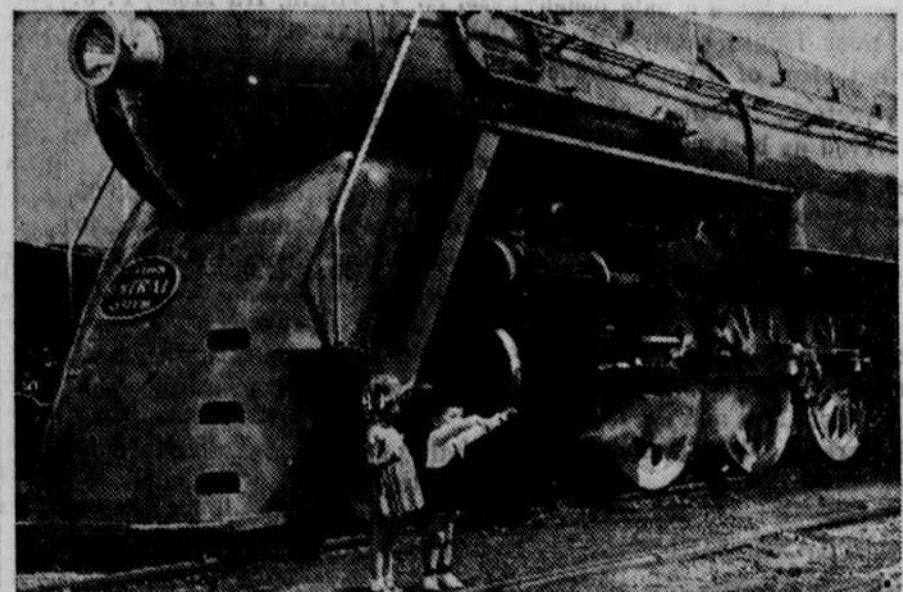
Mind if I share the grass? I've got Flushing Feet, too. Your name? Joy Krumm of the Bronx?

Don't stare at that dress all day, Sister. Let's get out of this World of Fashion and see things.



Hang on to your seat, Joy! This Jubilee Show can't knock us out in the aisles with their "Gone With the Wind" number.

These Electric Utility people think they have something, but wait until I take you to Niagara on our honeymoon.



Here's how I do, Joy. I get right up in that old streamliner. Pull the throttle. Zing! We're in San Francisco.



Left: Looks like a parachute—but it's only a drop in the Kodak Show. Right: Trylon and Perisphere all bathed in blue.



THIS FUNNY WORLD

An Insect?
Judge—You say your wife attacked you with a death-dealing weapon? What was the nature of that weapon?
Meeker—It was a fly-swatter, your honor.

The Mouse
"If you and your mother keep nagging, you will bring out the animal in me."
"Don't say that, Henry. We're both scared of mice."

The new summer home was named "The Nutshell." It bore its name but a short time because the owner became exasperated by boys who called nearly every day to ask: "Is the Colonel?"

The Glutton
Street Performer—Ladies and gentlemen, in a few moments I will astonish you by eating coal, stones and nails. I will also swallow a sword, after which I will come round with the hat, trusting to get enough for a crust of bread.
Voice in the rear—What! Still hungry?

Next Best Thing
The touring dramatic company was not having a prosperous time. "Look here, Jinkes," protested the manager, addressing the tall, curly-haired fellow who played leading parts, "you can't play the Count of Goldero with a dirty collar like that!"
"But it's the only one I've got," replied the other, gloomily.
"Then we'll have to change the bill, that's all," groaned the manager, "and play instead 'Poverty Is No Crime!'"

Patterns SEWING CIRCLE



SCHOOL girls will love to wear this pretty frock—and it's so very becoming to all of them! Flared at the skirt, wide at the shoulders, design No. 8763 fills them out, at the age when they shoot up like beanpoles. And the

high-cut princess skirt scoops in gratifyingly at the waistline. This pretty frock makes up charmingly in a combination of plaid and plain fabrics, as pictured, but it's very smart in one color, too. The two versions look so different that you'll really get two fashions out of this one pattern. Gingham, linen, percale and chambray are pretty for this. Make it up, later on, in wool crepe or challis.

Pattern No. 8763 is designed for sizes 6, 8, 10, 12 and 14 years. Size 8 requires 1 1/2 yard of 35-inch material for short sleeved waist portion, 1 3/4 yards for skirt. Send order to:

SEWING CIRCLE PATTERN DEPT.
Room 1324
211 W. Wacker Dr. Chicago
Enclose 15 cents in coins for Pattern No. Size.....
Name
Address



Maybe your furniture isn't old. Maybe it is lovely underneath... Why don't you O-Cedar it?

Why don't you go and get a bottle of genuine O-Cedar Polish... and hurry home and have a circus? First, it cleans the chairs and tables, cabinets, doors and floors, takes away the old worn look, the muggy blurry look, the ugly fingerprints... and leaves instead... the soft warm lovelier lustre of years ago... a lustre that lasts... and LASTS.



Essence of Friendship
Sincerity, truth, faithfulness, come into the very essence of friendship.—William Ellery Channing.

Send Your Livestock TO STOCK-GROWERS AND TAGG R COMMISSION CO. Omaha, Nebr.

Get the top for your kind from the market. Write us for best market information—we furnish it free of charge.

Careless With Life
There is nothing of which men are so fond, and withal so careless, as life.

OUTSTANDING BLADE VALUE
7 for 10 Cents
CUPPLES CO., ST. LOUIS, MO.

Inquire Within
Go to your bosom; knock there and ask your heart what it doth know.

ASK ME ANOTHER ? A Quiz With Answers Offering Information on Various Subjects

- The Questions**
- Approximately how long is the Panama canal?
 - How many innings was the longest major league baseball game ever played?
 - During what war did the British complete the conquest of Canada from the French?
 - Has the South Magnetic pole ever been reached by man?
 - What part of the edible portion of the average watermelon is water?
 - Which of the Harrisons, William Henry, or Benjamin, his grandson, served but one month of his term as President?
 - How are fortunes told in China?
 - How many people are killed in this country each year by lightning?
 - In case no candidate for President receives a majority of the electoral votes, how is the President chosen?
 - On what river is the Grand Coulee dam?

- The Answers**
- Approximately 50 miles.
 - A 1 to 1 tie was played by Brooklyn and Boston in 26 innings in 1920.
 - Seven Years' war (1756-1763).
 - No. Sir Douglas Mawson came within a few miles of it.
 - Approximately 92.4 per cent.
 - William Henry Harrison, who died one month after his inauguration.
 - In China fortunes are told by reading the lines on the soles of the feet as well as the markings on the palms of the hands.
 - Some 2,000 people in the United States are either killed or injured by lightning each year. Of those killed, the annual average is about nine men to each woman.
 - By the house of representatives.
 - Columbia river.

Gems of Thought

NO MATTER what his rank or position may be, the lover of books is the richest and happiest of the children of men.—Dr. John Langford.

The faith that stands on authority is not faith.—Emerson.

There is no dependence that can be sure but a dependence upon one's self.—John Gay.

To do is to succeed.—Schiller.

Too low they build who build beneath the stars.—Young.

The apple tree never asks the beech how he shall grow, nor the lion the horse how he shall take his prey.—Blake.

Never let man imagine that he can pursue a good end by evil means, without sinning against his own soul! Any other issue is doubtful; the evil effect on himself is certain.—Southey.

D.W. (Tommy) Tomlinson, FAMOUS STRATOSPHERE FLIER

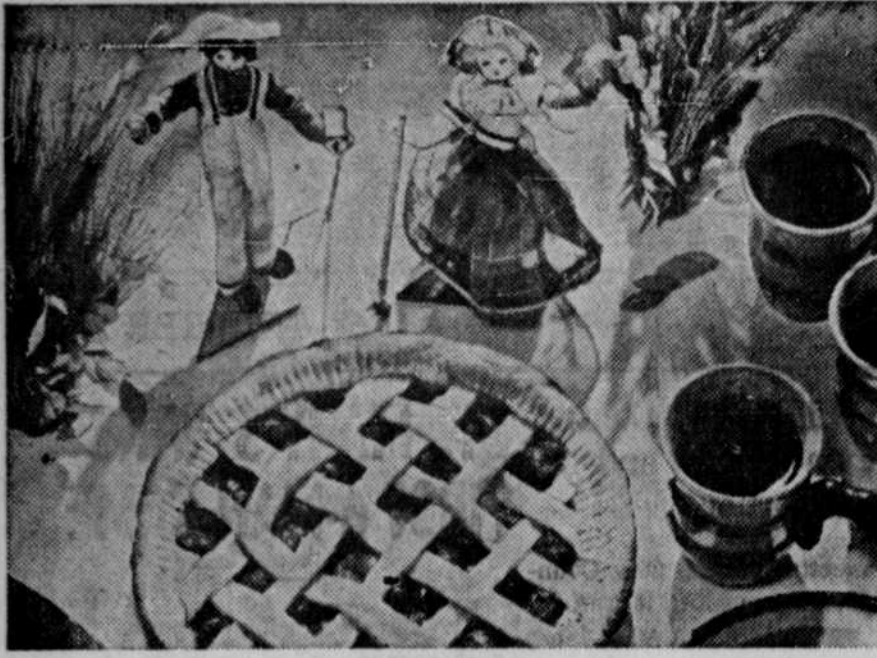
GIVE ME THE SLOWER-BURNING CIGARETTE EVERY TIME FOR EXTRA MILDNESS. I LIKE ALL THE OTHER EXTRAS IN CAMELS, TOO

EXTRA MILDNESS EXTRA COOLNESS EXTRA FLAVOR

In recent laboratory tests, Camels burned 25% slower than the average of the 15 other of the largest-selling brands tested—slower than any of them. That means, on the average, a smoking plus equal to **5 EXTRA SMOKES PER PACK!**

GET THE "EXTRAS" WITH SLOWER-BURNING

CAMELS
THE CIGARETTE OF COSTLIER TOBACCOS



HARVEST HOME PARTY (See Recipes Below)

Household News By Eleanor Howe

Everybody enjoys singing a song of harvest home, even if they haven't had a personal stake in bringing in the crops. At your harvest home party, if you follow tradition, you'll have cornucopias filled with fall fruits and garlands of wheat or grasses grouped at the center of your festive board. Little dolls dressed in overalls and aprons make amusing favors.

Farmer in the dell, blindman's buff, puss in corner, and the never to be forgotten game of charades, in which the participants can give their all in dramatic acting, are traditional juvenile game favorites that are likely to give the grown-up contingent an equally good time. You may want to do a little bit of folk dancing, with the old time fiddler, the pianist, and even an accordionist hitting off "country" songs.

When it comes to refreshments, you may decide upon anything from a big picnic spread to cookies and a refreshing beverage. A fruit pie is the most appropriate happy ending to your harvest home feast. Just a hint to you homemakers if you have trouble keeping the delicious juice in a pie; quick cooking tapioca may be used as a thickener, thus eliminating the traditional hazard of runaway juice.

Doughnuts and hot spicy cider are always an attractive and favorite combination to serve at a party of this type. Or you may like to use the old oaken bucket for serving punch.

Cherry Pie.
2 1/2 tablespoons quick-cooking tapioca
1 cup sugar
1/4 teaspoon salt
1 tablespoon melted butter
1 No. 2 can sour cherries (2 1/2 cups)
3/4 cup cherry juice and 2 tablespoons water (to make 1 cup)
1 recipe pastry

Combine quick-cooking tapioca, sugar, salt, butter, cherries, and cherry juice; let stand about 15 minutes. Line a 9-inch pie plate with half of pastry rolled 1/4 inch thick, allowing pastry to extend 1 inch beyond edge of plate. Fold edge back to form rim. Fill with cherry mixture. Moisten edge of pastry with cold water; arrange lattice of pastry strips across top. Flute rim with fingers. Bake in a hot oven (450 degrees) 15 minutes, then decrease heat to moderate (350 degrees) and bake 30 minutes longer.

Rich Drop Doughnuts. (Makes 1 1/2 dozen)
2 eggs
6 tablespoons sugar
2 tablespoons shortening (melted)
2 cups flour
3/4 teaspoon salt
2 teaspoons baking powder
1/4 teaspoon nutmeg
6 tablespoons milk

Beat eggs until very light, and gradually beat in the sugar. Add melted shortening. Sift together the flour, salt, baking powder and nutmeg, and add to the first mixture alternately with the milk. Drop from a teaspoon into deep fat heated to 375 degrees, and fry until well browned. Drain on unglazed paper. Sprinkle with confectioner's or powdered sugar.

Hot Spiced Cider.
2 quarts cider
1 cup brown sugar
1 6-inch stick cinnamon
6 whole cloves
1 teaspoon allspice

Add spices and sugar to cider; place in kettle and let simmer over heat (not boil) for 15 minutes. Strain and serve hot in small glasses. Add a little grated nutmeg, if desired.

Baked Ham.
1 whole ham
1 teaspoon whole cloves
1 1/2 cups sweet cider
1 1/2 cups brown sugar
1/2 cup orange juice

Wipe ham with a damp cloth and place in an uncovered roaster, skin side up. Roast in a very slow oven (300 degrees) allowing 25 minutes per pound of ham. About 1/2 hour before the ham has finished baking take from oven. Remove skin and pour off all excess fat. Cook cider and sugar together to thick syrup

stage. Add orange juice and pour mixture over ham. Dot with whole cloves. Return to oven and bake 1/2 hour longer, basting frequently with liquid in pan.

Old Fashioned Jelly Roll.
4 eggs
3/4 teaspoon baking powder
1/4 teaspoon salt
3/4 cup sugar
1-teaspoon vanilla
3/4 cup cake flour
1 cup jelly

Break the eggs into a bowl and allow them to warm to room temperature. Then combine eggs with baking powder and salt. Set the bowl of eggs in a smaller bowl in which you have poured hot water. With a Doverbeater, beat the eggs, baking powder, and salt mixture until it is thick and light. Gradually beat in the sugar and continue beating until very light and fluffy. Remove the bowl from the hot water and, with a spoon or spatula, fold in the vanilla and the flour which has been sifted several times. Line a 10 by 15 inch jelly roll pan with buttered wax paper, and pour the batter into the pan. Bake for about 12 minutes in a moderate oven (350 degrees). Remove cake from pan and turn onto a towel which has been dusted with confectioner's sugar. Pull off paper and trim edges from the cake. Roll, and cool. When the cake has cooled, unroll it and spread with jelly which has been whipped to make it spread more readily.

Date Nut Cake.
3 cups raisins
2 cups dates (cut fine)
1 cup pecan nut meats (cut fine)
1 teaspoon soda
1 cup boiling water
Put fruit and nuts into bowl; dissolve soda in boiling water and pour over the fruit. Let stand while preparing the following batter mixture:
3/4 cup butter
1 cup sugar
1 egg
2 1/4 cups cake flour
1 teaspoon baking powder
1/4 teaspoon salt
1 cup milk
1 teaspoon vanilla extract

Cream butter and add sugar gradually. Add egg and mix well. Add fruit mixture. Mix and sift all dry ingredients and add alternately with the milk and vanilla extract. Place batter in three well-greased layer-cake pans. Bake in a moderate oven (350 degrees) for approximately 35 minutes. When cool, put layers together with boiled icing to which chopped dates and raisins have been added. Then ice with the plain boiled icing.

Chocolate Nut Gingerbread.
3/2 cup butter
1 cup brown sugar
2 ounces chocolate (melted)
2 eggs
1 1/2 cups cake flour
1 1/2 teaspoons baking powder
2 teaspoons ginger
1/4 teaspoon cloves
1/4 teaspoon salt
3/2 cup milk
1/2 cup nut meats (chopped fine)

Cream butter thoroughly and add the sugar slowly. Add melted chocolate and eggs, one at a time, beating well. Sift dry ingredients and add alternately with the milk, beating between each addition. Add nut meats. Bake as a loaf cake in a moderate oven (350 degrees) for approximately 45 minutes. Serve with whipped cream, sprinkled with cinnamon, or with chocolate fudge icing.

Magic Fruited Macaroons. (Makes about 30)
3/2 cup sweetened condensed milk
2 cups coconut (shredded)
1 cup dates (chopped fine)

Mix together the sweetened condensed milk and coconut. Add finely chopped dates. Drop by spoonfuls on greased baking sheet, about 1 inch apart. Bake in a moderate oven (350 degrees) 10 minutes, or until a delicate brown. Remove from pan at once.