

OF SPECIAL INTEREST TO WOMEN READERS OF THE STAR

WAS SECOND IN CHAMPIONSHIP

Mrs. Barlow was runner up in the national woman's golf championship, which was won by Miss Dorothy Campbell, of North Berwick, Scotland, on the links of the West Crickie club, Philadelphia.

Playing upon her home course, Mrs. Barlow had an advantage, but it was not sufficient to overcome the splendid play of the visitor, who is one of the greatest golfers the game has produced.



MRS. RONALD H. BARLOW.

PRESERVES AND PICKLES.

Cold Catchup.
One-half peck ripe tomatoes, 2 red peppers, 3-4 cup grated horse-radish, 1 cup sugar, 1-2 cup salt, 1 tablespoon of black pepper and 1 quart of vinegar. Skins and chop tomatoes fine, chop the peppers and mix all together well. This needs no cooking. May be kept in jars or bottles.

Small Pickled Onions.
Four hot water on them, and when the skins can be easily removed make enough strong brine to cover the onions. Let them remain in it from one morning until the next. Replace the old brine with new, allowing it also to remain on the onions 24 hours, and change the brine again on the third morning. On the fourth morning put the onions in fresh water and beat them to the scalding point, stirring frequently. A pint of milk added to the water will help whiten the onions during the boiling. Drain well, and place the onions in a jar, pouring scalding hot vinegar over them. If spiced pickles are desired, place half a pound of "prepared spices," such as may be procured at the grocers, in this jar, and steep them in the vinegar 15 minutes. But if the white-ness that is so appetizing in pickled onions is to be retained, the spices must be omitted. As the onions are placed in the jar, distribute sliced red peppers through them. These pickles present a very attractive appearance when put up in glass jars and sealed, the same as canned fruit.

Green Tomato Mince-meat.
Chop five quarts of green tomatoes, drain off juice, scald in that amount of water and pour off. In another water and then add 5 pounds brown sugar, 2 pounds seeds of raisins chopped, 1 teaspoon nutmeg or butter, 2 tablespoons salt, 1 cup vinegar. Cook until the tomatoes are the color of raisins; when cool add 2 tablespoons cinnamon, 2 of cloves, 1 grated nutmeg. Will keep all winter in jars.

Tomato Catchup.
Fifteen pounds ripe tomatoes, cut up with skins on, put in a porcelain kettle, add 1-4 teaspoon soda; put on to boil, skim off the scum that rises. When well cooked, strain, allowing all the pulp to go through, but no seeds. Make a syrup of good 3-4 cup of mixed spices (put in a bag), 1 quart vinegar, 1 pound sugar, 1-4 teaspoon cayenne pepper, 2 tablespoons salt; stir syrup to strained tomatoes and simmer moderately until thick enough to hold. Add more seasoning if desired. This is fine and a good

Out of the wisdom of CYNTHIA GREY
Children are more liable to consider the care of their eyes than their parents, for they have been trained in school not to read facing a glare, not to read in a dull light, and to have the light fall over the left shoulder whenever it can be managed.

Reading while lying down need not necessarily be harmful. When the book is supported steadily at the same angle with the eyes that the reader maintains when sitting, there is no eye strain and no injury.

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Ghirardelli's COCOA

will always drink it—not from habit, but from choice. It makes the ideal beverage for every meal.

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From MARY'S COOK BOOK



Fruit Pudding.
Put 1 pint of apples or peaches sliced (or any kind of fruit) into a buttered baking dish. Mix: 1 heaping cup flour, 2 level teaspoons baking powder, 2-3 cup sugar, 1 egg, 1 cup milk and 3 tablespoons melted butter. Beat hard, pour over the fruit and bake. Serve with sauce and it is delicious.

Dried Mushrooms.
Wipe the mushrooms clean and if they are the large variety, peel off the skin. Dry them and keep in paper bags. When using them in gravy or sauces, simmer them in the sauce for a short time, and they will swell to nearly their original size.

Breakfast Gems.
Take a pint of sour milk, a cup of Graham and a cup of wheat flour, 1 egg and 1-2 teaspoon of salt, also a tablespoon of sugar makes them nicer, I think. Beat the egg first and then stir everything well together. Butter your tins and have them hot when you put the mixture in. Bake in a hot oven.

Sea Foam Rolls.
Scald a pint of sweet milk and add 1 tablespoon sugar, 1 teaspoon salt and butter the size of an egg. When lukewarm add 1-2 a yeast cake dissolved and 3 cups of flour. Let it rise for 3 hours, then add flour to knead. Let rise again and then shape into rolls by rolling each one into an oblong and brush with butter and fold over. Let rise till very light and bake in a hot oven. If wanted for tea at 6, mix at 10.30 a. m. and shape them at 4:00 p. m.

Cottage Pudding.
One cup of sugar, a scant cup of milk, 1 egg, 2 full teaspoons of yeast powder or 2 even teaspoons of cream tartar, 1 teaspoon of soda, a tablespoon of butter heaping, and lemon for flavoring or what you like. Put about an inch of cake at bottom of pan, then a layer of sliced apples, thin sliced. Put in one inch thick of the apples, then put the rest of the dough on top so as to cover the apples up, then put one layer on top. Sugar and nutmeg on both layers. Be sure it is baked through. It is fine with hot or cold sauce, but best of all with whipped cream. One can use peaches.

Dropped Fish Balls.
One-half pint of raw fish, 1 heaping pint of pared potatoes (let the potatoes be under medium size), 2 eggs, butter the size of an egg and a little pepper. Cut the fish in half-inch slices across the grain and measure it lightly. Put the potatoes into the boiler and the fish on top of them, then cover with boiling water and boil half an hour or until tender. Drain off all the water and mash the fish and potatoes together until fine and light. Then add the butter, pepper and the egg well beaten. Have a deep kettle of boiling fat. Dip a tablespoon in it and then take up a spoonful of the mixture, having care to get it into an good shape as possible. Drop into the boiling fat and cook until brown, which should be two minutes. Be careful not to crowd the balls and also that the fat is hot enough. The spoon should be dipped in the fat every time you take a spoon of the mixture. These balls are delicious.

Chili Sauce.
Select 18 large, ripe tomatoes, 5 good sized onions and 2 red peppers; chop fine and add 2 tablespoons salt, 1 tablespoon each of cinnamon, cloves and allspice, ground, one-eighth of an ounce of mace, broken into bits. Mix all thoroughly, then add 1 pound of brown sugar and 3 1-2 cups of vinegar and half an ounce of ginger. Put into a granite kettle. Cook till thick as catchup, stirring often, but do not strain; put away in tightly corked bottles or jars.

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CYNTHIA GREY'S CORRESPONDENTS

Dear Miss Grey: Please give me a cocoa recipe. How can nickel be cleaned? What is the best soap for baby's skin? How should a baby's scalp be treated to make the hair grow MRS. C. H. A.—(1) For six cups, mix three large teaspoonfuls cocoa with two teaspoonfuls sugar and one scant teaspoonful corn starch. Put in a sauce pan six cups milk, or half milk and half water. When this has reached the boiling point pour a little on the mixture, and stir well, then pour all into pan, boil up once and serve, with or without a spoonful of whipped cream.

(2) Any cleanser that does not scratch or ordinary silver polish will brighten nickel. Hot soapsuds and ammonia keep it in good condition. (3) Pure castile, well rinsed off. (4) Baby's first hair soon comes off and is replaced by slightly coarser hair. Its growth is best aided by keeping the scalp clean, the hair well brushed and the head not too warmly covered.

Dear Miss Grey: Is it proper for a girl of 15 to allow a boy of 16 to walk home with her? Is it right for her to accept candy or flowers from him if her mother has not met him? INQUIRITIVE. A.—If there is no harm in this acquaintanceship there can be no good reason why the young man should not meet your mother. It would be better for all concerned.

Dear Miss Grey: Please tell me how to make filled noodles. ALICE. A.—Beat an egg slightly, add a half teaspoon salt and flour enough to make a stiff dough. Knead, and roll as smoothly as possible in two thin sheets. On one sheet put here and there little dabs of spinach which have been cooked with salt pork. Place the other sheet over the first one, cut in squares and pinch together with the fingers. Drop into your veal or chicken soup and cook until done. Finely minced chicken giblets are used sometimes instead of spinach.

Dear Miss Grey: Do you think this is right? My father is engaged to my husband's mother. Will you express your opinion about it? Don't you think one marriage in the family is enough? DAUGHTER AND SON. A.—If they love each other I see no reason in the world why they should not marry. Haven't they the same right to happiness that you have?

NEW WAY TO TRIM THE BODICE



An odd conceit is the gown in the illustration. It is made of the new rough cashmere and is trimmed with self-colored embroidery on the yoke, lower sleeves and waist. The ornaments are made of heavy silk cord in the same shade, and the pleated flounce on the skirt, the bodice decoration and the bottom yoke are all edged with the cord. The hat is more fancifully trimmed than is usual this season, and is intended only for dressy wear. It is a picture hat of velvet draped with satin and silk roses.

Wit of our Jots

A little boy was asked how he wanted his hard-boiled eggs boiled. "Give 'em to me stewed," he said. A peal of laughter was evoked by this remark.

One summer day 6-year-old Sylvester came back from the grocery with a large head of cabbage. "But I told you to bring me a cake of compressed yeast," chided his mother. "I know," said Arthur, "but there is more nourishment in a cabbage." Needless to say this provoked a great deal of merriment.

Maggie, aged 4, saw a chicken scratching for worms. "That is just the way I scratch when something bites me," she said. We think Maggie has the saving sense of humor, and possibly worms also.

Mamma was hulling strawberries. This attracted the attention of Roscoe, our youngest. "Why do you throw them away?" asked the child. "Because they are useless," answered mamma, with a smile.

A small girl of 5 was observed one day taking a photograph into the henry. "What are you going to do, Mirabel?" asked her mother. "I am setting a hen," replied the little one. "And why the photograph?" said the parent, much puzzled. "Oh, I am setting her to music," retorted Mirabel.

Father was attempting to tell Nellie how fortunate he was in his youth. "I was born with a silver spoon in my mouth," he said. "That's funny," said Nell, with a roguish twinkle in her eye. "You seem to prefer eating with a knife."

Our 7-year-old Lucy had the lock-jaw. After a visit by the doctor she said: "One thing is certain—this ailment is not hereditary." All who knew her mother's conversational ability were convulsed by this quaint conceit.

the way, yet available, is to seek them off their cards and to paste them in a scrapbook bought for the purpose. This should have gray leaves to furnish the best background for the pictures. On one page paste all the pictures you have of a certain person. Photographs of a child might be arranged according to age, and the age written neatly under each picture.

A girl thinks it is flirting if she catches a young man looking at her.

HINTS TO MOTHERS
There are two different length short skirts to be worn—one which just clears the ground, and it must be admitted, is a dust catcher; and the other, which is at least three inches from the ground and cannot fall to be thoroughly clean and comfortable to the wearer.

The neatest way to keep photographs and to keep them out of the way, yet available, is to seek them off their cards and to paste them in a scrapbook bought for the purpose. This should have gray leaves to furnish the best background for the pictures. On one page paste all the pictures you have of a certain person. Photographs of a child might be arranged according to age, and the age written neatly under each picture.

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FREDERICK & NELSON, Inc. Basement Salesroom

Charming One-Piece Serge Dresses to Be Sold at \$6.35

This offering is the result of a special purchase made at an unusually low figure.

The Dresses are in the popular Moyer Age style, with full-plaited skirts. Among them are plain-tailored models, made with crush collar of self-material and fastening down side with jet buttons—also pretty trimmed effects, having waist and sleeves tucked and finished with rows of soutache or silk moire, and round yoke of cream net.

The color-assortment includes olive-green, old-rose, Copenhagen, navy and gray; also black.

Specially priced at **\$6.35**

Important Embroidery Specials At 10c and 19c Yard

800 YARDS 10-INCH EMBROIDERY EDGING, in an excellent assortment of pretty patterns, specially priced at 10¢ Yard.

500 YARDS 18-INCH EMBROIDERY FLOUNCING, Swiss and Nainsook, including a good range of styles in openwork English eyelet effects, specially priced at 19¢ Yard.

Frederick & Nelson Incorporated

20 Men Wanted To Work at Birmingham

5 or 10-Acre Tracts at Birmingham AT \$50 PER ACRE
ON TERMS OF \$2.00 PER MONTH, FOR ANOTHER WEEK
Excursion Every Day Rain or Shine FREE

Nice big warm cabin on boat, so don't mind the rain or cold. We land on our own property at our new dock.

YESTERDAY WAS A BIG DAY—WORTH OVER \$45,000 WORTH OF LAND—OVER \$20,000 WORTH TO EDOMONDS PEOPLE ALONE.

Remember, sale will continue for one week more, after which all our land will be held for higher prices—nearly double. Some folks don't know this land is on this side of the Sound with railroad and street cars and is worth five times the price of lands on the other side of the Sound. As soon as Everett & Bellingham car line is built across this land, it will bring ten times present prices. The sawmill will soon be up and running there, giving cheap lumber. Men with brains buy land on the Sound; fools laugh at them; fools work for others all their life, like the ox.

THE LAST BIG LAND SALE OF 2,000 ACRES WILL BE CONTINUED AT BIRMINGHAM Tomorrow, Wed., Nov. 3rd

Big FREE BOAT VENUS, no tickets needed, leaves Pier 6 at 10 a. m.; returns at 7 p. m. Over 6,000 acres have been sold the last 90 days; dozens of new houses going up. We have work at big wages for all kinds of men. R. R. and street cars run through this land, as it is only 11 miles from Everett. Get on boat; no tickets needed; or come to C. D. Hillman's offices in Times Block for free maps and guides of all this country. 8 FRESH WATER LAKES FULL OF TROUT AND BLACK BASS ON LAND. 16 MILES OF WALK TO BE LAID. MEN WANTED NOW.

FURNITURE DRY GOODS FREDERICK & NELSON, Inc. FURNITURE DRY GOODS

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This store is the exclusive Seattle sales-agency for the famous Hastings line of Extension Tables. A large shipment just received covers a wide variety of new patterns in Early English, fumed and waxed golden oak; also in mahogany, dull or polished finish.

Inseparably associated with Hastings Tables is the Tyden Lock, with which all Hastings Tables are fitted, and which absolutely prevents spreading of pedestal.

Another important feature in connection with Hastings Tables is that the tops are fitted with steel pins and sockets, preventing them from working loose.

The Hastings Table illustrated to right is of quartered oak, finished waxed golden; top measures 44 inches when closed. Shown in two lengths, priced as follows:

6-ft. length, \$23.00
8-ft. length, \$26.00

—Third Floor.

Ostermoor Mattresses **Frederick & Nelson Incorporated** **McDougall Kitchen Cabinets**

Water Trips Navy Yard Route

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