

Simple Colors Rule at Paris Auto Show

Nineteen American Companies Exhibit and 589 Cars Shown in All

By F. DE FRANCOIA
Paris Office, Duco Information Service

PARIS (By Mail)—A more sober trend in decoration and fewer contrasting colors was noticeable at the Paris Automobile Salon which opened the first of this month and which displayed the models of sev-



Sports Model in bright blue, winner of Grand Prix at Paris, Geneva, Le Touquet and Ostende

enty-five motor car manufacturers. About half of them are French. Nineteen American companies are represented, six German, five English, two Belgian, six Italian and one Spanish.

Of the five hundred and eighty-nine cars on display black, as usual, remains the leading color, although it shows a decrease over last year. It is followed closely by blue and maroon, green coming a close fourth with beige and ivory trailing. The latter shows a considerable increase over the show of last year.

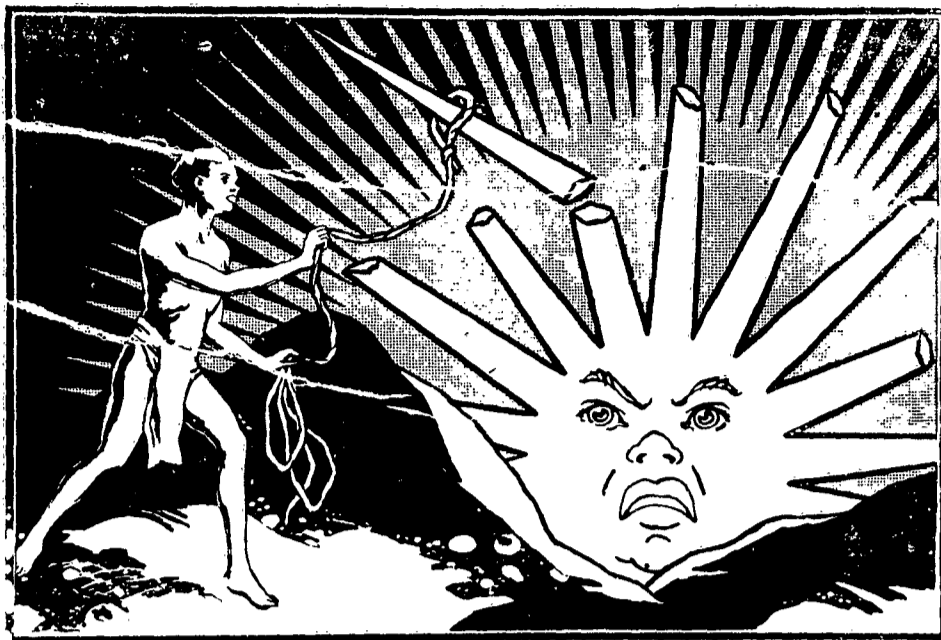
The display is striking this year in the designs shown in beige and ivory and also in grey, brown, yellow and red, although this year's show departs from the colors of last year in that less composite shades are on view, and medium

shades are absent, leaving only light and dark with the latter prevalent, a very dark blue being especially in favor.

Noticeable was the tendency to use the new color scheme of having cars all of the same color with relief only of a stripe on the belt, which tends to seemingly increase the length of the car. Colored fenders are still used, though generally in some subdued contrasting color. Most of the fenders are black. Disc wheels are more widely shown, especially on the French cars and on the exhibits of bodymakers, the proportion being about twice that of wire wheels. Striping of louvers is less popular, decorative effects being attempted by shape, angle and disposition of the louvers themselves. Some exhibitors seek decorative effect by use of a different color on the hood.

Most of the cars are upholstered in plain woolen cloth some twenty-three percent using fancy woollens, the remainder used Bedford and pile materials. Leather and fabricoid show an appreciable gain, some twenty-one per cent of the

Snaring The Sun



ES, they do that in Hawaii, both in legend and in fact. The legend, recorded by the Reverend A. O. Forbes in Hawaiian Folk Tales compiled by Thomas G. Thrum is to the effect that a certain Maui was the son of Hina-lau-ae and Hina and they dwelt at a place called Makalia above Kahakula on West Maui. Now, his mother, Hina, made *kapas* (cloth beaten from the bark of the paper mulberry and other trees). And as she spread them out to dry, the days were so short that she was put to great trouble and labor in hanging them out and taking them in day after day until they were dry.

Maui, seeing this, was filled with pity for her, for the days were so short that, no sooner had she got her *kapas* all spread out to dry than the Sun went down, and she had to take them in again. So he determined to make the Sun go slower.

A Coconut Fibre Lasso

He first went to Wailoahi in Hana-kua, on East Maui, to observe the motions of the Sun. There he saw that it rose toward Hana. He then went up on Haleakala, and saw that the Sun in its course came directly over that mountain. He then went home again, and after a few days went to a place called Paekoko at Wailoahi. He gathered the coconut fibre in great quantities and

He went up Haleakala again, taking his cord with him. And when the Sun rose above where he was stationed, he prepared a noose of the cord, and casting it snared one of the Sun's larger beams and broke it off. And thus he snared and broke off, one after another, all the strong rays of the Sun.

The Sun Surrenders

Then he shouted exultingly: "Thou art my captive, and now I will kill thee for thy going so swiftly."

And the Sun said: "Let me live, and thou shalt see me go more slowly hereafter. Behold, hast thou not broken off all my strong legs, and left me only the weak ones?"

So the agreement was made, and Maui permitted the Sun to pursue its course, and from that time on it went more slowly; and that is the reason why the days are longer at one season of the year than at another. It was this that gave the name to that mountain, which should be properly called Alehe-ka-la (sun snarer), and not Haleakala.

According to students of folk tales and mythology, this particular story is not duplicated in the folklore of any other country. Neither is the actual snaring of the sun in the golden hearts of that tropical fruit known as pineapple duplicated in any other country to the same extent, for the best and sweetest pineapples come from Hawaii. It has been found that pineapples

picked green for shipment fail to develop their full quota of natural fruit sugar, and that pineapples allowed to ripen on the plant beneath the rays of the Hawaiian sun develop almost four times as much. That is the reason why Hawaiian pineapples are picked at the moment of prime ripeness and clapped into cans with all of their flavor and fruit sugar intact.

Sugar from the Sun

This sugar comes from the sun since it is the action of the sun which ripens the plant and allows it to develop to the delicious extent which it does in this tropical fruit. There was no pineapple industry in Hawaii at the time this legend evolved, but perhaps there was something prophetic about it. It is not Maui now, but the pineapple plants on the island of Maui and also on the other islands which snare the sun.

A Sweet Pineapple Recipe

Here is a recipe which reveals a good way to use this sugar snared from the sun:
Pineapple Brown Betty: Melt one-fourth cup butter, add two and one-half cups dry crumbs, and brown slightly. Put alternate layers of crumbs, crushed pineapple from a No. 2 can, and one-half cup brown sugar in a greased baking dish, having top layer of crumbs. Bake in a hot—400°—oven for thirty minutes, or until brown. Serve with cream.

Old Pudding Recipes Are Dressed in New Styles

PUDDINGS are an old-fashioned dessert and in the history of cookery trace their lineage back to the days when knights and ladies and archery and tournaments dictated the fashions in courtesy and sports. Even this day in England your dessert six days out of the seven will be a pudding—whether it be a snack or a generous serving. But the English puddings are rather prosaic desserts for the paler palates of Americans.

Fortunate are we who have had handed down to us some of the old pudding recipes of our New England grandmothers or our Southern mammies or Pennsylvania aunts. Their pudding desserts brought swains galloping across four counties to the family table. It has become the fashion today among the young matrons to hunt out the yellow-leaved cook books and try the pudding recipes. Some receive the family approval. Others must be dressed up to meet the new fashions in fruits, sauces and synthesized flavors.

1/2 tsp. sugar, 1 tsp. butter and a dash of nutmeg to each apple. If apples are hard to cook, cut into quarters, leaving sections joined at bottom. Bring corners of pastry



up over top of apple. Place dumplings in oiled pan and bake in a hot oven (400°F.) 10 minutes, then reduce to moderate oven (375°F.) to finish baking. Serve with Raisin Hard Sauce.

Plain Pastry

4 cups pastry 1/2 cup evaporated milk
2 cups flour 1/2 cup water
2 tsp. salt 1/2 cup sugar
1 cup fat mixed

All ingredients should be cold. Sift flour, then measure. Resift with salt. Work fat into flour. The pastry will be flakier if fat and flour are not too thoroughly blended. Add only sufficient diluted milk to make dough soft enough to roll out.

Raisin Hard Sauce

2 tbsp. butter 2 cups confectioner's sugar
2 tbsp. evaporated milk 1/2 cup raisins

Cream butter, add sugar and blend thoroughly. Add milk slowly until mixture is light and fluffy. Add raisins. Keep cold until ready to serve. Yield: 6 servings.

Rice Custard Pudding

1 1/2 cups boiled rice 1 cup evaporated milk
2 eggs 1 cup water
1/2 cup sugar 1/2 tsp. salt

Beat eggs, add sugar and salt. Stir well, then add milk and water. Stir in the rice. Turn into a buttered baking dish. Sprinkle with nutmeg. Set in a pan of hot water and bake in a moderate oven (350°F.) until set, about 1 hour. Serve with maple or brown sugar syrup. Yield: 8 servings.

Cottage Pudding

1/2 cup butter 1 tsp. baking powder
1/2 cup sugar 1/2 tsp. salt
1 egg 1/2 tsp. soda
1/2 tsp. vanilla 1/2 cup evaporated milk
1/2 tsp. lemon extract 1/2 cup water
2 cups family flour 1 tsp. vinegar

Cream butter, add sugar and continue creaming until sugar granules are dissolved. Add egg and beat well. Add extract. Sift flour, then measure. Resift with baking powder, salt and soda. Combine evaporated milk, water and vinegar. Add alternately with dry ingredients to first mixture, beginning and ending with flour. Bake in a layer cake pan in a moderate oven (350-375°F.) about 30 minutes. Serve with Vanilla Sauce.

Vanilla Sauce

1/2 lb. marshmallows (13) 1 cup evaporated milk
1/2 cup water 1 tsp. vanilla

Scald milk over boiling water. Chill thoroughly. Melt marshmallows over boiling water. Add water and continue cooking until clear. Chill. Whip milk and fold in marshmallow mixture. Add vanilla. Serve cold. Yield: 6 servings.

Apple Dumplings

Pinch off small pieces of pastry and roll into pieces about 6 inches in diameter. Lay a pared, cored apple in center of each. Add 1/2

Inspirational Song and Sentiment Highly Favored by Radio Listeners



LYON "CHUCK" HAYNES, RAY FERRIS, GENE ARNOLD

IRMA GLEN, ORGANIST

Radio listeners of America are in a mood for the more inspirational and uplifting offerings in music and literature, if the pronounced and widespread success of the "Beautiful Thoughts" hour sponsored by Montgomery Ward & Co., mail-order and retail-store concern, and put on the air by the NBO network of thirty-five stations, may be taken as an indication. This program, devoted to song and sentiment—old-time hymns, ballads, poems, etc.—is broadcast week-day mornings between 8.30 and 10.30 o'clock, depending on standard time in the three "time" divisions of the country.

Following a national poll of radio listeners for the popular choice of air entertainment, the "Beautiful Thoughts" type of program received many more votes than any of three other distinct types of program. A school principal in Jersey City, N. J., plans to open the school day for her 800 pupils with the national "Prayer for Today," which concludes the daily Ward program. In Canton, Neb., has a list of 1,800, who recently voted the "Beautiful Thoughts" hour the most attractive and helpful of all air programs.

Select Your Milk By Its Sweet Taste of Safety

THERE is a sweet taste of safety that comes from the heating of milk, according to Professor R. M. Washburn, a specialist in dairying. Professor Washburn has served on the faculties of the state universities of Vermont and Minnesota and was at one time state dairy and food commissioner of Minnesota.

"Speaking agriculturally," says Professor Washburn, "the annual baby crop of America is nearly two and one-fourth per cent of the total population, thus giving us about 2,225,000 infants to be fed for strength or for weakness each year. Statistics further show that more than 80 per cent of these are required to consume food other than their mothers' milk before they are old enough to take ordinary solid food. We learn further that the death rate on the bottle-fed infant in the United States is nearly six times as great in proportion to the number so fed as those that are breast-fed."

He has made a study of infant feeding in many European countries and in the Orient.

Prefacing his story of how mothers in foreign countries boiled their milk before giving it to the infant, Professor Washburn quotes the late Dr. L. Emmett Holt: "The advantages of sterilizing milk are obvious. It is not strange that after its introduction by Soxhlet in 1886 the practice of heating milk used for infant feeding rapidly extended over the world. Among the poor of our large cities, in summer, boiling is to be advised as the most satisfactory, and in fact, the only efficient method of sterilization."

But Professor Washburn claims that the practice of boiling milk or scalding it for babies has been carried on by mothers everywhere since time immemorial.

In part he says: "The Swiss mothers boil the milk up strong so it foams up in the dish. This is heating to about 212 degrees. The Italian mothers usually scald the milk just so the skin comes to the top. This is heating to about 185 degrees. Jewish mothers of Russia and Roumania regularly boil the milk for their children, and, like the Italians, Swiss and others, they continue the process after coming to America, even though the milk delivered to them has once been pasteurized." Here Professor Washburn found

a very interesting correlation between the doctor's advice and the children's likes.

He states: "The children who had received boiled milk from infancy actually preferred it to the American variety. They did not like the taste of raw milk." Or, in other words, the flavor of milk that has been heated is odd to them.

"This is one reason," he continues, "why evaporated milk is so popular among these people. In Japan and China, where the use of milk followed its introduction in sterilized and evaporated form, people do not like raw milk, but say that evaporated milk has a sweeter, richer taste and that raw milk tastes 'heasty'."

"In this country we will find opposition to mere pasteurization because, unless carefully done, a slight taste is imparted to the milk, while in Germany and many other sections of Europe the house mothers look with disfavor on the milk unless it does have that taste which is evidence of safety."

Professor Washburn argues for "that cooked taste" in evaporated milk.

"The cooked taste," he says, "is caused almost entirely by the slight conversion or simple caramelizing of a part of the milk sugar or lactose. In the making of maple sirup, sorghum, or cane sirup it is necessary to boil the product down until some of the sugar becomes caramelized in order to obtain the desired rich flavor or color. The flavor of caramelized sugar is relished and sought in candies, ice cream and various sauces, therefore why apologize for such flavor in milks? Why not, in fact, boast that unsweetened evaporated and dry milks have that taste which is proof of high temperatures and safety?"

"The experience of innumerable mothers and doctors is that evaporated milk and powdered milk are not only remarkably good for infant feeding but under certain circumstances are to be preferred over a good grade of pasteurized liquid milk and even under conditions preferable to the latter."

Considering all these facts, asks: "Why do not mothers cultivating a taste for safety in children select the form of milk with that sweet taste of safety?"