



Homemakers' Page



LORETTO A. CONNOR, Editor

APROPOS OF ALLIGATORS

Deeply conscious of the honor conferred on this department and with feelings in which gratitude and envy are inseparably blended, we dedicate ourselves to the solemn task of expressing to Mr. Ben Lewis of "Flashes of Merriment" fame our deep appreciation of the invaluable Homemakers' Hints appearing in the August issue.

On first thought we were somewhat chagrined that the jewel of a recipe—novel and unique in the extreme—was not sent directly to this department. Chagrin, however, vanished as mist before the wind when we reflected that no reader of the Frisco Employes' Magazine ever passes up Ben's columns—so the suggestions could not have appeared to such advantage elsewhere.

Letters, too numerous for publication have been received in praise of the idea as something new and inspirational in cookery. Many of our readers are planning to try out fried alligator without delay and a number sent in interesting variations on the theme. Puree of alligator, fricassee, croquettes, Alligator a la Memphis (with apologies to Newburg and the lobster), etc., ad infinitum.

One correspondent is positive baked alligator would be delicious for those having oven accommodations. A woman from Neodesha complained because alligators are not offered regularly in the local markets and a resi-

dent of Springfield wanted to know whether the Mississippi or the Gasconade offers better prospects for a good catch. Several of the beautiful but dumb are inquiring if the alligators must be exactly fourteen feet in length, and how many pounds there are in fourteen feet and what color fly is best to use when angling and whether, in case one doesn't actually catch an alligator, the charm would work as well if one simply bought the beastie, the way friend husband does when he goes fishing and the finny ones are biting elsewhere. Two veterans are after expert opinion as to whether it is advisable to scald before peeling, or peel before scalding and we ourselves—yes, we will admit it, we are pondering somewhat on the relations of a fried alligator diet to the weight reduction problem—we are keeping a close eye on the beam these days.

Well, there is always a rose or two intermingled with the thorns—a few timid souls among the men protested against the use for the tail suggested in the recipe. One safety enthusiast considered the pastime proposed a little rough and risky for the ladies and a six foot brakeman is quite sure the tail would serve a better purpose as a flower vase on the front veranda, or if there be no veranda to adorn, it could be lacquered in the popular Chinese red and hung above the fireplace in the living room.

We thank you.

SOME PRIZE-WINNING RECIPES

Our congratulations to Section Foreman Laden, Central Division, at Okmulgee, on having such a little jewel of a homemaker in his 14-year-old daughter, Mary Margaret.

We had a letter from Mary Margaret recently—a splendid, well-written letter, brimful of suggestions, and household hints. In our opinion any man who has a daughter as capable as she, is to be envied, indeed.

Mary Margaret regularly exhibits her fancy work, canned fruits, vegetables and pastries at the County Fair. She was generous enough to send in the following recipes for cookies and we consider ourselves fortunate to be able to hand them on to our readers, for Mary Margaret's cookies have taken first prize at the County Fair for three consecutive years.

OATMEAL COOKIES

- 1 cup sugar
- 2 eggs
- ¾ cup lard
- ½ cup sour milk
- 2 cups rolled oats
- 2 cups flour
- 1 cup chopped raisins
- 1 teaspoon soda
- 1 teaspoon cinnamon
- ½ teaspoon vanilla
- ½ teaspoon salt

Cream, sugar and lard; add eggs well beaten. Dissolve soda in milk and add to the first mixture. Add rolled oats then flour, cinnamon and salt and put the raisins in before stirring the flour into the first mixture. Add vanilla and mix thoroughly. Spread on the bottom of a buttered



MARY MARGARET LADEN
The "Prize Winner"

and floured cookie sheet, or dripping pan, as thin as possible. Bake in a hot oven ten minutes. Let cool and cut in two-inch squares.

GINGER COOKIES

- 1 cup fat
 - 1 cup sugar
 - 2 eggs
 - 1 cup molasses
 - ½ cup coffee
 - 2¼ cups flour
 - 1 teaspoon soda
 - 2 teaspoons cinnamon
 - 1 teaspoon ginger
 - ½ teaspoon salt
- 1 cup raisins, or nuts, may be added if desired.

Mix in order and drop by spoonful on to a baking sheet and bake in a moderate oven five to eight minutes.

CARAMEL COOKIES

- 2 cups brown sugar
- ½ cup butter and lard mixed
- 2 eggs
- 1 teaspoon soda
- 1 tablespoon water
- 1 teaspoon cream of tartar
- 3 cups flour
- 1 teaspoon vanilla

Cream shortening and sugar; add eggs well beaten; dissolve soda in water and add to first mixture; add vanilla; add flour sifted with cream

of tartar; knead; make into a neat roll and let stand on ice over night. In the morning slice in quarter-inch slices and bake in a hot oven.

POTATO CHIPS

Peel and slice very thin a number of large potatoes; place in cold water and let stand for two hours. Remove and dry thoroughly by placing between soft cloths and patting gently. Drop a few slices at a time into deep fat, which is smoking hot and fry until a light brown; remove from fat and drain; then sprinkle with salt. The secret of crisp potatoe chips lies in the soaking and drying of the potatoe after slicing. This rids the potatoe of some of its starch. One large potatoe will make fifty or seventy-five chips.

Southern Pastries

Marie L. Sheldon, agent, Alcoa, Arkansas has secured from an expert in domestic science the following recipe for making pie crust and assures us that a tender and flakey one is the certain result:

Pour $\frac{1}{2}$ cup boiling water over one cup shortening; beat with fork until creamy. Then add the sifted flour mixture—

- 3 cups flour
- 1 teaspoon salt
- $\frac{1}{2}$ teaspoon baking powder

Mix and roll. Sufficient for two pies or four crusts.

The following recipes also contributed by Miss Sheldon are well worth trying:

SALLY LUNN

A delicious Southern Hot Bread.

Sift together:

- 2 cups flour
- 3 teaspoons baking powder
- 1 teaspoon salt
- 1 tablespoon sugar

add:

- 2 tablespoons melted shortening
- $\frac{3}{4}$ cup milk
- 2 eggs

Mix and bake in greased shallow pan, or gem tins, as preferred.

GOLD PUFF CAKE

- $\frac{1}{2}$ cup butter
- $1\frac{1}{4}$ cups granulated sugar
- 3 cups pastry flour
- 4 level teaspoons baking powder
- $\frac{1}{4}$ teaspoon salt

add:

- 1 cup sweet milk
- 4 eggs, beaten separately
- 1 teaspoon vanilla

Mix and bake.

NONDESCRIPTS

Break five egg yolks in a bowl, add $\frac{1}{3}$ teaspoon salt and beat well; add flour to make quite stiff, roll out in thin sheet and cut in strips. Fry in deep fat until done, but not brown, turn and remove from kettle when done. When slightly cooled sprinkle with powdered sugar. These are very delicious—literally beyond description.

GINGER BREAD

- 1 cup shortening
- 1 cup molasses
- 1 cup milk (sour)
- 1 cup sugar

- 2 eggs
- 4 cups flour
- 1 teaspoon cinnamon
- 1 teaspoon soda
- $1\frac{1}{2}$ teaspoons nutmeg
- $1\frac{1}{2}$ tablespoons ginger.

The Debutante Slouch

Many young women today are sacrificing their chances of securing good positions in offices by the adoption of the so-called "debutante slouch," as posture is undoubtedly one of the points for or against an office worker.

Commenting on this subject, Beauty says:

"Men and women employers expect a business-like atmosphere in their offices; they want alert and interested workers around them. A girl who goes in for her interview wearing new gloves, good shoes and a proper dress will frequently lose out most unaccountably. It is only when she realizes that she must walk with her shoulders erect and sit up straight in her chair, that she will be chosen for any important position. Indifference in this seemingly small detail may appear to indicate, to a possible employer, that she will be indifferent to her work. Besides, it's not especially polite to slide down into a chair and cross the knees. There is a certain lack of respect implied, which in all probability is not intended by the girl who displays it.

"And that's how the pernicious habit of slouching—so repugnant to our grandmothers—sometimes defeats the ambitions of an otherwise desirable girl. Nobody wants the old-fashioned back-boards revived, but we could certainly do with a spirit of independence in the young feminine spines of today."

Tuscan Net

The woman who is interested in novel pillows, scarfs, table runners and similar accessories will revel in the new ones made of Tuscan net, embroidered, or rather darned in vari-colored yarns which the shops are featuring for summer use.

The net comes in interesting shades and is often made over colored silk in alluring combinations. One cushion made of dull green net over orange silk and darned with black squares, touched with orange, was particularly stunning.

Another shimmering pillow was made of orange net over vivid blue silk with the darning in black and matching blue. The edges of each pillow were cross-stitched together with the colors used in darning.

A charming cover for a dark wood table was made of brown net, unlined, and buttonholed around the edges with blue yarn. Square motifs of buff, blue and orange, darned in the corners added to the attractiveness. An equally striking cover was of sand-colored net darned with brown and orange wool and buttonholed in the same shades.

Crocheted Tassels

Crocheted cords and tassels are quite the vogue and without a doubt they

do much to smarten window shades and curtains. They add an individual touch to the simpler ones and fit in effectively with the more formal and elaborate window treatment.

One attractive pull featured four graduated rings, another four graduated balls. The more elaborate pulls show triple tassels, surmounted by engaging flower motifs.

Summer Entertaining

Although the regular meetings of the afternoon clubs may lapse during the summer months there is always a great deal of informal afternoon and evening entertaining to be done for which light refreshments must be planned. To think up "something different" to serve at these gatherings is no easy task.

There are a few suggestions which apply to entertaining at any season of the year, but which are especially timely in connection with the social events of summer.

Above all else the successful hostess must always appear well poised and at ease. She must never permit herself to become flurried and excited as to the outcome of her party. Doubts and questions floating through her mind at the last moment tend to make her appear tired, preoccupied and inhospitable. The surest way to guard against this is not to strive for effects beyond one's resources and capabilities. By no means should one strive to prepare a luncheon too elaborate for the facilities at hand. Simple, yet delicious, "goodies," daintily served by a gracious hostess, are far better than more pretentious ones poorly prepared and served by a hostess on the verge of hysteria.

Remember the three prime requisites for summer luncheons are that they be light, dainty and refreshing.

Cocoanut Dainties

Mix together the following:

- 1 cup of sweetened condensed milk.
- $\frac{1}{2}$ teaspoon almond extract.
- 2 cups shredded cocoanut.

Drop from teaspoon into greased pan and bake in moderate oven until brown. Time in cooking about twenty minutes.

Peaches and Cream Sandwiches

Drain the juice from a can of peaches and chop the fruit into small bits. To one three-ounce package of soft cream cheese add one-half cup of chopped peaches. Mix together well and spread between thin slices of white bread. The bread may be cut in circle or crescent shapes.

For some unknown reason they have a way of saying, "Well, God bless you" in St. Louis that appeals to certain individuals.

M. W. Abernathy, division accountant, has been in St. Louis the last few days, looking over business in the general office.



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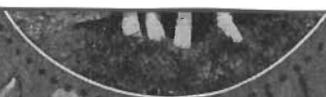
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1—Balfour F. Thompson, Jr., 2 months, son of B. F. Thompson, Birmingham. 2—George Alexander Wilson, Jr., (Buddy), 26 months, son of Geo. A. Wilson, Kansas City, Mo. 3—Carl Bannister, 2 years, 3 months, son of Henry W. Bannister, West Shops. 4—W. Joseph Spangler, 3 years, son of Wm. L. Spangler, Thayer, Mo. 5—Mildred E. Thompson, 2 years and B. F. Thompson, Jr., children of B. F. Thompson, Birmingham, Ala. 6—Irene and Pauline Linders, 5 years, twin daughters of A. Linders, bridge foreman, Western Division. 7—Robt. Wm. Cooper, 3 years, son of T. M. Cooper, Ft. Scott, Kan. 8—Alfred and John Gerdel, 2½ years, twin sons of A. J. Gerdel, St. Louis, Mo. 9—Hazel, 4 years, Paul, 3 years, children of Mrs. Minnie Hulburt Van Mannen, Springfield, Mo. 10—Dorothy May Crow, 3 years, daughter of W. H. Crow, Memphis, Tenn. 11—Paul Albert Huss, 2½ years, son of C. H. Huss, Springfield, Mo.



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MAKE "YOUR" MAGAZINE

of the Valued Members of the Editorial Staff

a charter member of the reportorial staff of the Frisco Employes' Magazine, and as such has been at all times a valuable reporter. Mr. Darling has a clever way of saying things in his little contributions which make them always interesting.



Miss Irene Woestman

Miss Woestman is our reporter for the Mechanical Department of the Central Division and a very good one. Isn't she pleasant looking? And just as pleasant as she looks.



Folks, Meet "The Texas Coyote" Ben B. Lewis, Himself

And this, members of the Frisco Family, is Ben B. Lewis, the "Texas Coyote" whose whimsical, humorous, yet always philosophical and logical articles have evoked an unusual amount of interest among readers of the Frisco Employes' Magazine. Ben made us promise not to write a thing about him in connection with this picture, we just recalled making that promise. And just to make good on it, we tell you frankly that we shall not say a word about him.

The magazine drew a big asset when it discovered Ben Lewis—or did he discover us. There is a touch of human interest about all his "copy" which makes it all worth while, and any time this "Texas Coyote" wants to put his feet on our desk and smoke his own cigars, the welcome sign is on the door.

Ben Lewis is a hustler, he is working constantly for the success of the Frisco Lines, and the same interest he displays in the magazine is reflected also in his daily work. More power to you, Ben.



May We Present Miss Martha C. Moore?

Every reporter on the staff of the Frisco Employes' Magazine has earned the favor and plaudits of officials, employes and readers. Each has done his—or her—best to make of this magazine a real success.

And foremost among the members of the staff has been Martha C. Moore, editor of the Mechanical Department News. Miss Moore has a "middle"



Reid Darling Always on the Job
Reid Darling, over at Fort Scott, is

We hope to show you others of the staff next month.

name—it is Claribel and she says that she has spent seven years in the service of the Frisco which means she started with us when a mere child. As secretary to John K. Gibson, assistant to superintendent of Motive Power, she is regarded as one of the most efficient and invaluable of employes. We have but one regret. Miss Moore is to leave us this fall to enter the Sargent School of Dramatic Expression in New York. But we hope that out of Greenwich Village she will continue to favor this magazine with her welcome "copy."

That interesting "family news" from out of Fort Worth is written by this young woman—Miss Lois M. Sheppard, a "veteran" of two years' experience. Miss Sheppard is secretary to the auditor of the Frisco's Texas Lines. Miss Sheppard has been an earnest worker for the success of the magazine since it was first established and her material sent in each month has a snap and vitality about it which always makes it welcome.



And Here We Have Miss Rose Resnick

From the very outset no one has shown a greater nor a more sustained interest in the success of the Frisco Employees' Magazine than has Miss Rose Resnick, the highly efficient secretary to Vice-President Koontz. Miss Resnick is ever on the alert to find something original and unique that will be of interest to the readers and her assistance has been welcome, indeed, to the editor. Miss Resnick comes of a newspaper family, and perhaps this has something to do with the excellence of her own copy.



Miss Lillian Hultsch

Miss Lillian Hultsch, whose photograph appears herewith, was not one of the "charter members" of the Frisco Employees' Magazine staff, but she has more than made up for this



M. A. Schulze Is Here With Us

M. A. Schulze is one reporter who is always right on the dot with his copy each month and it is always well written and smacks of an originality which is gratifying to editor and readers alike. Mr. Schulze—ladies and gentlemen of the magazine audience.



Well Well, So This Is the Editor

When we sent out the letters asking for photographs of reporters, several replied that only on condition that the Editor permit his own photograph to be used would they send their likeness. At first we had demurred, but it occurred to us that surrounded by such a galaxy of beauty as represented by the young women reporters on this and other pages, no one would notice the editor's photograph any way. So here it is. Those lines indicating worry have been caused by wondering how we are each month to use all the splendid material sent us by our wonderful staff of reporters. It is always best for an editor not to permit the use of his own picture—it's too easy to identify him in case of complaints to be made. But this editor has the natural instincts of a gambler and is willing to take a chance. But please do not let this photograph discourage you—the editor has a kind heart.



And This Is Lois M. Sheppard

We want the photograph of every reporter or contributor. Please send your's to the Editor.