

THE GROOM WAS SHY

by ALMA SIOUX SHARBERRY

SYNOPSIS
When Marlborough Jones' mother leaves her home in Leebrock to address a convention in Cleveland, she is very much worried about leaving her 18-year-old son alone for the first time. The mother insists on asking Judy Miller the girl next door, to run in daily to see that her tall handsome boy is all right. Marie says Judy has enough to do helping out in her father's drug store. And when white he is in the drug store later, Lisa Loring drops in and asks him casually to meet her home that evening to come to Kentucky Louisville. This is part of a well thought out plan. When Lisa learned from the departing Mrs. Jones that Marlborough was to be alone, she thought of making use of the handsome Jones boy in entertaining Tucky. Her only fear is that Marie will not "loosen up" and spend money on Tucky although he has a hundred thousand left him by his father. Tucky, pretty and resourceful, soon realizes that Lisa invited the handsome "mama's boy" because she does not want to share her real boy with friends. Mike Tulliver, who has been put out of two prep schools, dashes up in his new runabout and Marie soon finds himself at the Red Rooster Inn. He cannot dance and apologizes awkwardly to Tucky. She says she will teach him later at her Uncle Marie's, whom she is visiting. Lisa, seeing her plans going awry, insists upon leaving early. Marie wonders what his mother will think.

CHAPTER VI
After breakfast Judy hurried over to tell Gram the news. And Gram seemed delighted. Judy turned the idea away as ridiculous. "What difference does it make? I haven't got a boy friend. I'm just the cook."

"Is that so?" Gram did some rapid figuring. "Well, we'll see about that."

"You just bet you'll go," Gram patted her on the top of her black shiny head. "And you'll buy a new dress too. I guess you can look as good as the best of 'em."

"I don't need a new dress just to go over to Marie's," Judy turned the idea away as ridiculous. "What difference does it make? I haven't got a boy friend. I'm just the cook."

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NEW Women's Feature

Miss Sadie B. Chambers, winner of the Christmas Dinner Menu Contest, will conduct a weekly column of

Home Hints

Recipes

Miss Chambers has had extensive training in domestic science. If you write to her, enclosing a stamped, self-addressed envelope, she will endeavor to help you solve your household problems.

STARTS NEXT WEEK

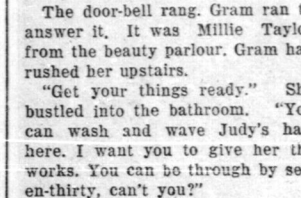
The Newest Idea

In House Plants

A new idea in house plants is arriving from Belgium, writes an English correspondent. This is the Citrus Sinensis, which is actually a cross between a lemon and an orange.

The result is a small tree carrying fruit not unlike the orange in shape, but paler—reddish yellow, as compared with the characteristic color of the orange. The trees are between six and eight feet in height, and would make an effective decoration for the hall or staircase landing.

Slip or Petticoat From This



Beauty for YOU

The Secrets of Good Looks

by Barbara Lynn

YOUR HAIR NEEDS EXTRA CARE NOW

Are you one of the many who

misses your hair when it's cut?

Whether you are not, your hair

certainly needs extra attention

laid on it during Spring, to

give it a lustre you will be proud

of.

You must brush vigorously and

often. It is important to brush

right down to the ends of your

hair and not only near the roots; and

always brush away from the normal

parting. Clean your brushes

frequently to remove dirt and

keep free of infection.

During the next few weeks give

yourself a weekly shampoo, using

a mild coconut oil shampoo to

root out the grease and dirt.

Before each shampoo, however,

treat your hair with warm olive

oil. Massage particularly behind

the ears; this has a stimulating

effect on the entire scalp.

Dull, faded hair needs toning

up with a good vaseline hair tonic.

Go about it systematically. Sit

down at a table with elbows rest-

ing on it, and sprinkle some tonic

over your scalp and hair. Begin

the massage by loosening the hair

from the scalp, then, placing your

fingers firmly on the scalp, rotate

the scalp itself, without rubbing.

Finish up by vigorously brushing

the hair.

Of Interest to Women Readers

COOKY FESTIVITY
Cooky festivity! There are Fudge Squares and Date Bars awaiting the crowd. Sugar Cooky ducks going to market or stars, ercets, diamonds, and maybe angels, too. And a home cooky jar bulging with Coconut Flake Cookies.

FUDGE SQUARES
1/2 cup sifted flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1/3 cup butter or other shortening
2 squares unsweetened chocolate, melted
1 cup sugar
2 eggs, well beaten
1 cup milk
1 teaspoon vanilla
1 cup broken walnut meats
Sift flour once, measure, add baking powder and salt, and sift together three times. Add butter to chocolate and mix well. Bake in greased pan, 8x8x2 inches, in slow oven (325°F.) 1 hour, or until done. Remove from pan and cool. Cut in squares. Makes 16 squares.

DATE BARS
1 cup sifted flour
1 teaspoon baking powder
1/2 teaspoon salt
1 cup sugar
2 eggs, well beaten
1 tablespoon melted butter
2 cups finely cut dates
1/2 cup broken nut meats
1 tablespoon hot water
Sift flour once, measure, add baking powder and salt, and sift together three times. Add sugar gradually to eggs, beating well. Add butter, then dates and nuts, and mix thoroughly. Add flour, alternately with hot water, mixing well. Bake in two greased pans, 8x8x2 inches, in slow oven (325°F.) 30 to 35 minutes. Cool. Cut in bars. Makes 16 bars.

SUGAR COOKIES
1/2 cup sifted flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1/2 teaspoon nutmeg
1/2 teaspoon grated lemon rind
1/2 cup butter or other shortening
1 cup sugar
2 eggs, well beaten
1 tablespoon milk or cream
Sift flour once, measure, add baking powder, salt, and nutmeg, and sift again. Add lemon rind to butter and cream thoroughly. Add sugar in a joint research project carried on by Dr. Horace G. Getz, of Philadelphia, and George Hildebrand and Milton Finn, of Madison, Wis.

They discovered that of nearly gradually, and cream together well. Add eggs, cream, and beat thoroughly; then add flour gradually, mixing well. Chill until firm enough to roll. Roll 1/8 inch thick on slightly floured board. Cut with floured 3/4-inch cutter and sprinkle with sugar. Bake on ungreased baking sheet in hot oven (400°F.) 10 minutes, or until done. Makes 2 1/2 dozen cookies. Cookies may be cut in fancy shapes and frosted or decorated with colored candies, sugar citron, nuts, and candied cherries. They are especially suitable for the children's parties or for holiday entertaining.

COCONUT FLAKE COOKIES
1 1/3 cups sifted flour
3 teaspoons baking powder
1/2 teaspoon salt
3 cups corn flakes
1 cup butter or other shortening
1 cup granulated sugar
1/2 cup brown sugar, firmly packed
2 eggs, unbeaten
1 teaspoon vanilla
1 1/2 cups premium shredded coconut
Sift flour once, measure, add baking powder and salt, and sift again; add flakes. Cream butter, add sugar gradually, and cream together well. Add eggs, one at a time, beating thoroughly after each. Add vanilla. Add flour and flakes mixture, mixing well. Add coconut. Drop from teaspoon on ungreased baking sheet and bake in moderate oven (375°F.) 12 to 15 minutes, or until done. Makes 6 dozen cookies. For variation 1/2 cup chopped nuts may be added to mixture before baking.

Do This If You're NERVOUS

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