MABEL'S CHITCHAT

The Way to Put on Professional Looking Hat Facings.

TASK NOT A DIFFICULT ONE.

Velvet Should Be Cut Right Way of Nap From Back to Front, Silk on the Straight of Goods-A Masculine Domestic Hint.

Dear Elsa-Yes, dear; I can well imigine what a sad time you had facing "the hat with a high rolling brim" you to feelingly wrote me About in your last letter. These facings to look well must fit on the hat brim without the slightest crease or wrinkle.

Few women, however, who trim their own hats seem to have the least notion of how to put on a facing, so ion't be discouraged, for when one thows how this millinery accomplishment is quite easy. Here's the way it should be done:

First eatch your hare, or hat it is in this instance, then take a piece of tissue paper large enough to cover the enthre brim. Lay this flat on a table and put the hat on top of it.

Have at hand plenty of pins and fraw the paper up over the brim, pinaing it securely to the edge at inter-rais of haif an inch all round the

This done, cut the paper outside the sdge to a point one-half inch above the brim's edge, then turn the hat over and sinsh the paper in the center of the crown to a point one-quarter of au inch inside of the brim line. Make sight or ten slashes across the diameter of the crown so the paper will fit well up into it without wrinkiling.

Between the sinshes the paper will be pointed. Cut off one inch from each point.

With great care you must remove the paper from the hat. Now, Elsa, you will have a correct pattern from ch to cut your umberial for facing. With a pencil mark the ceater of the front and back of your pattern so that when you cut out the material the grain will run all right. As your facing is of velvet you must cut the nap to run from back to front.

Cut the velvet exactly like the pattern and lay it on the hat's brim, but be careful not to stretch it while so doing. Pin it securely to the brim's edge, as you did the pattern, then smooth it into the crown and pin at frequent intervals at the crown line.

Be sure the facing lies smoothly be-fore you begin to sew. Beginning at the center back, turn in the edge of the facing to meet the edge of the hat's brim and sew it fast with a small slip stitch-that is, running the thread under the edge of the velvet and catching it to the straw,

Now, with the hand smooth the facing from the edge of the brim toward the crown and, if necessary, readjust the piece to make it fit without a single wrinkle. This done, sew the facing at the crown line, using a long and short back stitch and strong cotton thread. The hat's lining is also sewed around at this point, concealing the line of the stitching on the facing. Then the hat is ready for the trimming. It does not sound so terribly difficult, does it, Elsa? And I am quite sure that any one who trims hats as charmingly as you do will have no trouble facing them if you follow these directions

A Masculine Domestic Hint.

Dick's old college chum, Tom D., was stopping in town over the week end, so we asked him to have ten with us last Sunday night. Of course the day before my mald's cousin or grand-



There is a proper and an improper way to cook bacon. One unfortunately sees too much of the latter. Baked on a rack or a broller it is considered. more wholesome than when it is fried. but much of the trouble with fried bacon lies not in the fact that it is fried, but rather in the way it is fried. It is too often sent to the table either half cooked and deating in grease of

else it is dried up and half burned. To fry bacon ideally it should, after It has been cut into thin slices, be placed on ice to become thoroughly ch The pan must be very hot, so that the bacen curis into little rolls as soon as the pan is shaken. Fry it thoroughly, but not long enough to hurden it.

Bacon baked as follows is free from grease: Cut it into thin slices and place them on a rack such as is used for roasting meat or upon a gridiron placed over a dripping pan. Have the oven very hot and let the slices remain in it until they are crisp and The following is a unique way of

brolling bacon. Cut it into thin slices as usual, place cracked ice over them and let them stand in this way until they are chilled. After broiling the allees on one side place them again on the ice. In a moment or two put back on the fire and broll them on the other side until done. The sudden change of temperature is believed to improve

There are many nice ways of serving bacon as a breakfast dish. Tomato fried with bacon are a favorite dish in many English bouseholds. Cut the matoes in silces, season with salt and pepper and, if preferred, dip in egg and breadcrumbs before frying. Fried bacon with cream gravy makes

a nice breakfast dish in spring with corn broad. After cooking the bacon free it from superfluous grease. Add a little flour and mlik to the drippings that remain, cook the sauce on top of the stove and pour it over the bacon.

Puffed Panniers Like Window Shades. Like the window shades seen in the fashionable shops on Fifth aver New York, or the Rue de la Paix, Par-





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Make it your household remedy today. 200 Tab-lets \$1.00. Ask the Bliss Agent. Raymond Callavan, Agent

Prineville, Oregon 6-20 3mg

Notice of Administrator's Sale of Real Estate. Notice is hereby given, by the under-signed, the administrator of the estate of Robert Pennington Johnson, de-ceased, that in pursuance of an order of the county court, of the State of Ore gon for Crook county, made an entered on the 6th day of June, 1912 the undersigned, the administrato aforesaid, will sell at private sale, for cash, subject to confirmation by sale cash, subject to confirmation by said court, after Saturday, the 13th day of July, 1912, at his office in PrinceIlle, Oregon, all the right, title and interest the said Robert Pennington Johnson had at the time of his death and all the interest the estate has acquited in ad-dition to that of the said Robert Penn-ington Johnson at the time of his death, in and to the following described real property situated in the County of death, in and to the tonowing described real property situated in the Countr of Crock, State of Oregon, towit: The east half of the southeast quarter of section seven, and the east half of the northeast quarter of section eighteen in township thirteen south, of range four-teen east of Willamette Meridian. There and coulificance of sale cash

Terms and conditions of sale, cash, five per cent of purchase price to be paid on day of sale, balance upon cou-firmation by the court. M. R. ELLIOTT, Administrator of the estate of Robert Pennington Johnson, deceased. 6-6

Notice for Publication.

Notice for Futuritation. Department of the Interior, U. S. Land office at The Dalke Oregon, June 19th, 1912. Notice is hereivy gives that Charles A. Stevenson. of Held, Oregon, who on June 20th, 1967, and May S. Bill, mark homestead, No. 1506 and serial Nos 64141-5860, for set, mai, revi, net, et net, set 5, with set, set 22 bailed dy set, section 35, township 19 south, ridge W establish willamette Merddian, has filed nobles of In-tention to make five year proof, to establish thein to the land above described, herare Warren Brown, County Clerk, at his office, at trinnerling. Oregon, on the 28rd day rd July, 1912, Chaiman transes as witnesses. Charles Par-sh, of Held, Oregon, Oliarry Barnes, Fisher C. Claiman rish, of He rish, of Heid, Gregon, Harry Barnes, Fisher C, Logan, Otis Logan, of Barnes, Oregon. 6-Ilp C. W. Mooss, Register.

Notice of Hearing.

Before the Board of Control of the State of Oregon, Water Division No. 2, Crook county. In the matter of the determination

of the relative rights to the waters of Crooked River and its tributaries, tributary of Deschittes river, W. W. Brown, contestant,

John Davin, contestee To John Davin, contestes, above named;

In the name of the state of Oregon.



mother or some kind of relative died, so I was minus a domestic to help get meal. But I never even missed the Martha, for Tom insisted upon being assistant cook.

When I proposed scrambled eggs as a piece de resistance my bachelor assistant asked permission to add some puffed rice to the scrambled mixture. joyfully consented, and after the butter had been melted in the sauce-pan he threw in a cupful of the puffed rice and let it get brown, being very careful not to let it scorch. He then stirred in the eggs and milk. The browned rice gave a deliciously appe tizing flavor to the scrambled eggs and also made it unnecessary to use as many eggs as would have been needed without it.

But while the egg process was proving so interesting we forgot the toast, and it burned a bit. The man who seemed to know so many helpful things asked for the nutmeg grater and easily and evenly grated off the burned parts. These are hints worth passing on, aren't they? Hoping to see you soon in town wearing the velvet faced hat, I am, as ever, yours de-votedly, MABEL.

New York.

Narrow Belts Smart, The fushiosable belt of the moment es about an inch and a half in width and is made of black patent leather decorated with a buckle to match of with an antique sliver one. A perbotly plain belt has its rotaries, but me cases an introduction is made of they white button tranmings, which ook very amart indeed when the buttons are clustered at the back in a per slippers and passed on a silver pyramidal form designed to give gives to the figure.

Narrow satin belts are being issued tiso, and some of the dressmakers introduce by their means a contrast in colors to the rest of the costume, using shades of pink, blue and mauve most dexterously folded into the narrow compass at their command.

ALL BATST SHIPS

FROCK OF GREEN TAFFETA

is, is this much puffed overskirt. On a short stont woman the effect would be unfortunate, but when there is height enough to give long lines the new dra-This frock is is rather shurt. made of green shot taffeta, with black velvet trimming. The bodice is of chantilly draped over white chiffon.

Wind Shields For Candles

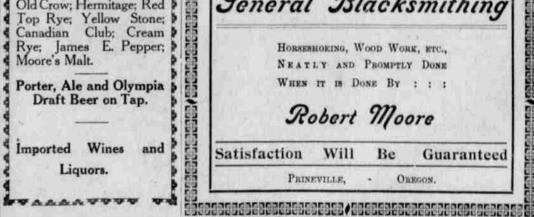
For lighting country homes the use of candles is becoming more and more popular, especially when the environent is in keeping and quaint old mahogany is employed as a background. But to use candles with comfort the glass wind guards are necessary; oth-erwise one is constantly tormented by the fear of their going out with the lightest draft.

The wind shields, which look like very large lamp chimneys, stand over the candle on the table or mantel and make it possible to use this picturesque manns of illumination without a flicker of the light they give. They are at least a foot and a half in height and are not to be confused with the short chimney or globe which fits on to some candlesticks just where the candle joins the socket. The glass may be either plain or etched.

To Speed the Parting Bride. Those who still ding to the time honored custom of throwing rice after the bride may finney the blog of having the rice provided for them is tiny pamake ready for her wedding journey. This is a new idea and quite novel and One that is still newer is to pretty. have the forist provide a supply of flower petals to toss after the departing bride, and an idea borrowed from the English is to cast after her tiny aliver paper horseshoes.

You are hereby notified that the above named contestant has filed a contest against your claim to the waters of the above named stream and its tributaries, and that a hear-ing will be had in the matter of said contest at the conthouse in Perine. ing will be had in the matter of said contest at the courthouse in Prine-ville, Crook county, Oregon, at the hour of 10 o'clock a. m. on Monday, the 22nd day of July, 1912, before the undersigned superintendent of Water Division No. 2; and you are hereby required to appear before me at said time and place with your witnesses, to give evidence in the matter of such contest.

Witness my hand this 13th day of May, 1912, at LaGrande, Oregou, GEO, T. COCHRAN, Superintendent of Water Division No. 2, State of Oregon, 5-30-7t



Guaranteed

OREGON.

The drunkard will have none of me. The heavy drinker says "no" when my name is mentioned. The man who craves rough--strong-whiskey passes me by.

All this is as it should be----as I myself would wish it. I am not for them.

Cyrus Noble

W. J. Van Schuyver & Company, Agents, Portland.