

FOOTWEAR FOR SUMMER ALWAYS SHOULD BE LITTE MORE ROOMY THAN WINTER SHOES

Many New and Interesting Modes in Gloves Make Appearance—Fabric Gauntlets Worn With Tailored Trotter Frocks That Have Long, Tight Sleeves.



SUMMER footwear purchased now and fitted over the wool sport stockings of cool weather time will be sure to feel comfortable and easy later on when donned over thinner hosiery. Summer shoes always should be a little more roomy than footwear worn in cool weather.

Many new and interesting modes in gloves for summer wear are appearing these days. For tailored trotter frocks that have long, tight sleeves there are fabric gauntlets with tops imitating flit lace cuffs that look very neat, drawn up over the sleeve. Seal brown kid gauntlets with trimmings of beaver brown kid are ready for homespun sport coats. A silk glove for wear with summer dresses is trimmed all up the long wrist with shirred puffs, held in place by invisible elastic. To give correct formality to the afternoon tailleur are two-clasp white kid gauntlets that have cuffs cut in scallops and bound in black.

All sorts of new trimmings on spring undies! A chemise and step-in set of orchid radiance silk has disc-shaped insets of white radiance, each disc encircled with orchid French knots. Nightgowns that are specially smart are of orchid radiance silk encircled with blue forget-me-nots and trimmed with bows of orchid and blue ribbon. Periwinkle blue is a new lingerie color and nightgowns, chemises and step-ins of this lovely blue shade, in handkerchief linen, are favored by the spring bride. The garments are trimmed with bands of motifs of apricot, linen, or with white Irish lace.

Jabot frills are in high favor this spring, and the daintiest are of pink-tucked net and Irish lace. Usually the collar is a round, turned-down collar, with the jabot frill fluffing out below a pert little black ribbon cravat.

The handbag has come into its own and is recognized now as an extremely important note in the costume. The young woman in the picture (1831) wears a black frock, black hat and black gloves, and the strong note of color contrast is focused in her purse, which is made of tiny, brilliant bird plumage, the feathers arranged to form a great demand and high price, becomes much sought after and is held in highest regard.

I have found this so with the shad, whose run is now at hand. On the Pacific coast, where the Columbia and the Sacramento rivers yield their millions of shad annually, it is least regarded by the housewives. I am not speaking of the epicures who always recognize the best, but their number is always small.

I am going to illustrate my point by telling a little story. Down in Sacramento, Cal., where very fine shad were selling for 10 cents a pound, I was extolling its merits to an audience of housewives.

Fine Flavor Mentioned.

The shad belongs to the oily meat variety, who carry their fat in their flesh, so I called attention to its richness, its fine flavor, how it was always much esteemed by connoisseurs in the delicacies of the table, who gladly overlooked its multitudinous bones for its luscious deliciousness. I was detailed in this city to teach the housewife to eat the cheaper fishes of her own locality, and the shad, happily for me, was one of the most abundant and least used.

The much-interested women watched me cook the shad and afterward partook of it. They accepted the bones with the meat and patriotically determined to educate their families as well as worthily addition to the family menu.

At this point a rather unconvinced, perturbed woman broke in with: "Can you suggest some way that I could serve shad at a luncheon for company?" With all those bones, do you consider it fit to serve when one has company?"

"Yes, I do," I replied earnestly. "Much better for company than for serving at a lunch which must be



opens down the front instead of being a top-on, as of canna red silk bordered in gray and over-plaided with lines of gray and black. It has a twice-around sash of plain canna red, faced with gray, and the long scarf, also of knitted silk, matches the sweater. This exclusive outfit set off the sweetest and most graceful of equally exclusive costume; the skirt of pleated white flannel, the tailored shirt of pleated white linen.

The sleeveless sweater (1182) which

The vestee and collar styles are in-

numerable, and it is easy to pick up just the right color contrast for your tailored suit of dark twill or tweed. Plotted (1338) is a set of vestee-and-collar, made of cream sponge, with lavender embroidery around the border. The vestee is sleeveless and goes on like a slip-on or jumper. The collar is separate and may be left out of the outfit ensemble, though these little collars, turning back over tailored jackets always look dainty and fresh when springtime comes around.

For all kinds of oven cooking. It may be skinned, the largest of the side bones, as well as the backbone, removed, and from one fish we have two fine fillets or strips lengthwise of the fish, containing only the smallest of the bones.

Fillets of Shad, Spencer Method.
Cut the skinned, partly boned fillets into pieces suitable for a serving. Dip each piece into salted milk, then into finely sifted bread crumbs. Arrange on an oiled baking pan, sprinkle with a little oil or melted butter, and bake in a very hot oven (400° F.) 10 minutes. Serve with Maitre d'Hotel butter or sauce Tartare.

Fillets of Shad Baked.
Place the skinned and partly boned strips of shad in an oiled baking pan. Sprinkle lightly with salt and pepper and squeeze over a little lemon juice. Mince finely some slices of bacon and strew the bits over the shad. Bake in hot oven 10 to 15 minutes, according to thickness. Place on a hot platter and garnish with sprigs of parsley and pieces of lemon or lemon butter.

Lemon Butter.
Cream four tablespoons butter and work in two teaspoons lemon juice. Place a liberal dot on each serving of fish.

Shad a La Maitre.
Shad, 2 La Maitre; 2 pounds of fillets of shad; 4 cups of cream; 1 table-spoon minced parsley; juice of one lemon. Roll the pieces of shad in salted flour, the fish having been cut in serving pieces, fry in very hot oil until nicely browned on both sides. Remove to a hot platter. Melt the butter, add the lemon juice and finely minced parsley, allow to boil up and pour it over the fish.

Shad With Grated Cheese.
Shad with grated cheese; 2 pounds of fillets of shad; 4 cups of cream; juice of 1 lemon; 1 tablespoon minced parsley; 1 teaspoon Worcestershire sauce; 4 table-spoons grated cheese; 2 table-spoons butter; 2 table-spoons catsup and paprika.

Place the fillets in oiled earthenware or glass baking dish. Sprinkle with salt and pepper, brush over with the juice of lemon. Bake in very hot oven 10 to 15 minutes, according to thickness. Melt the butter, add the catsup, stirring until smooth, add the other seasonings, blending all together. When fillets are about cooked, add the cream and minced parsley to the butter mixture, then pour over the baked fillets of shad. Serve at once.

Baked Shad, Spencer Method.
Scale, remove the fins, head and tail. Open down the belly and en-

viscerate. Cut down alongside the backbone from either side and pull it out, taking care not to cut the skin. The largest of the side bones may also be removed with a sharp knife. Wash, wipe dry and place in an oiled baking pan, skin side down. If onion flavor is liked, colorless fried onions may be strewn over the shad at this point. Sprinkle with salt and pepper and blanket in the fish with finely sifted bread crumbs. Bake in very hot oven for 10 to 15 minutes, according to thickness of the fish. By placing a pancake turner under each end it is easily removed to a hot platter. Garnish with sprigs of parsley and pieces of lemon. May be served with any melted butter sauce or a cold sauce, like sauce Tartare or sauce Piquante.

Planked Shad.
Prepare the shad as in above recipe. Sprinkle with salt and pepper and brush over with oil. Oil the oak plank and place it in a hot oven until it begins to give out a blue flame, then place the fish on it, skin side down. Bake a three to five-pound shad 20 to 30 minutes, according to thickness. When cooked, spread over with parsley butter, or pour melted butter over it and serve from the plank with pieces of lemon and little brown potato cakes.

Another way is to remove the shad from the oven 10 minutes before the cooking is finished and arrange a border of mashed potatoes all around the plank. If done with a pastry tube in fancy border, little nests may be made in each corner and filled with cooked green peas or any dried, cooked vegetable. Return the plank to the oven to finish the cooking and delicately brown the potatoes. In this way the whole dinner may be served from the plank.

Stuffed Baked Shad.
Scale and clean a three to five-pound shad, cutting off the fins, but leaving on the head and tail. Wash and wipe dry. Rub the inside well with salt and the belly cavity with any preferred stuffing, then sew it up. Oil a fish sheet or baking pan and brush the fish all over with oil from a pastry brush. Place the shad on its belly in the pan, in semicircle if preferred, and put in a very hot oven for the first 10 to 15 minutes, until the shad begins to brown, then moderate the heat, baking from 30 to 45 minutes in all, according to thickness, allowing 10 minutes for each pound up to four pounds, then five minutes for each additional pound.

The shad, being an oily meat, fish, may be cooked without basting when the heat is great enough to seal up the juices and keep them inside the fish. Remove to hot platter and garnish with parsley and lemon. Serve with drawn butter, parsley butter or any of the melted butter sauces.

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Parley Butter.
One-half cup of butter, one table-spoon very finely minced parsley, one table-spoon lemon juice. Cream butter in a bowl as for a cake, adding lemon juice a little at a time, then add the parsley. Place the shad ready to serve. A liberal piece placed on the very hot fish soon melts in.

Shad, Spanish, With Rice.
Two to three pounds of fillets shad, one-half cup oil, two cups of boiled rice, one cup of fish stock (made from trimmings), two cups of strained tomato, three onions sliced, one green pepper minced, and one clove of garlic cut up small.

Heat the oil, add the onions, pepper and garlic, cover and allow to simmer slowly for ten minutes, then add the strained tomato and cup of fish stock and season with salt, pepper. Oil a casserole and spread the boiled rice

in the bottom, then put in the fillets of shad, cut in servings and sprinkled with a little salt, then pour the tomato mixture over it. Bake in medium oven for 45 minutes. The lid of the casserole may be removed the last ten minutes, allowing contents to slightly brown.

Creamed Shad on Toast.
One cup of shad cooked from skin and bone (may be canned shad), two table-spoons butter, three table-spoons flour, one table-spoon catsup, one cup of milk, one-half cup of cream, one-half slice of toast.

Heat the milk. In another pan melt the butter, stir in flour, cook together and add hot milk, whisking until very smooth. Add cream and the seasonings, add the fish. Dip slices of toast quickly in and out of boiling water, butter them and pour the creamed fish over. Serve at once.

Shad in Shells or Ramekins.
Prepare as for creamed shad, place in oiled shells or ramekins and cover the top with silver-colored bread crumbs. Bake in oven for 10 minutes. Serve with sauce Tartare or Norwegian sauce.

Norwegian Sauce.
Two table-spoons freshly grated horseradish, one cup thick mayonnaise, mix together.

Shad Pie.
Prepare as for creamed shad. Place in baking dish and cover top with mashed potato, smooth over or piped on from a pastry bag. Put a spoon of grated cheese and a dot of butter here and there. Cooked rice, macaroni or spaghetti may be used with the grated cheese on the top.

Steamed Shad in Spiced Vinegar.
Cut the shad in two-inch squares and sprinkle with salt. Place in an oiled steamer over kettle of boiling water. Steam for ten minutes, or until cooked through, but not sufficiently to fall apart. Place the pieces in a crock or bowl and cover with a cold, spiced vinegar. Slice onions and a lemon on the top and wily knief over with paprika, allowing to stand over night before using. Will keep in a cool place for more than a week. Very fine for lunches or suppers.

Speed Pickling Vinegar.
One quart of vinegar, weakened with water; too strong; one-half cup of whole mixed pickling spice, one-third cup of oil, salt and sugar.

Put the vinegar and spices on to boil, seasoning with salt and sugar enough to take away sharpness of the vinegar. Boil gently for 20 minutes and strain. When cold add the oil and pour over with the cooked fish. When all the fish is used this vinegar should be strained through a very fine strainer to remove all particles of fish and set aside in a jar for future use. When ready to use for another batch of fish, if too weak, reduce by boiling and add a little more spice and vinegar, if necessary.

Shad Salad.
Two cups of sliced shad, free of skin and bones; two cups of finely minced celery or spring cabbage, two hard-boiled eggs, mayonnaise to mix, lemon juice, head of lettuce and clove of garlic.

Cut the garlic and rub it around the mixing bowl. Put in the cabbage or celery with the fish and season with salt, adding sufficient mayonnaise to mix. Blend well together and add lemon juice to taste. Line a salad bowl or small platter with the heart of lettuce leaves, place salad in the center, garnish with rings of the hard-boiled eggs and dust over the whole with paprika.

The Wages of Sin.
"Bredren," exclaimed the preacher as he came across a portion of his flock engaged in pursuing the goddess of chance. "Don't you all know it's wrong to shoot craps?" "Yas, parson," admitted one parishioner sadly, "an' bliv me, Ah's payin' to mah sin."—Arkansas Thomas Cat.

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When as a freshman, he was assigned to a seat beside her in history class, she was so agitated by his presence that she hardly recalled it. She continued to adore him for three years, until he moved away to school, and I don't believe she had ever even spoken to him.

Time passed and she moved from the town and he came to college, and finally left the town to establish himself. Last summer, she came to visit me and with a boy in our grade. I'll admit he was stunning, tall and dark and handsome, but he never acted but a snooty and unknown to all but me, for to me she saved by the hour.

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