#### NAVY BLUE WOOL JERSEY WITH WHITE COLLAR IS CALLED ANNETTE KELLERMAN

Graceful Little Suit Is Very Practical One for Swimmer-Slim Youth Looks Best in Clinging Jersey Suits Guiltless of Sleeves in Boyish Fashion,



6490 This is the Annette Kellerman Suit.

1238 The Flapper's Cunming Little Suit.

PROFESSIONAL looking suit this (6496)-or at least it seems so to you when you hear the charming name of it, but undoubtedly dozens of sults Annett Kellerman has never seen have been named for the champion of champions among women swimmers. The suit pictured is of navy blue wool jersey with white collar, sleeve border, belt and lacings on tunic and trouser. It is a graceful little suit and a very practical one for the swimmer. The low-placed belt is a

good feature.

Slim youth looks best in these (1235) clinging jersey suits guiltless of sleeves in the boyish fashion, and with very short trunks under the short tunic. The little suit pictured is most engaging on its extremely youthful wearer; and this year sne will wear long slik stockings that meet the edge of the short trunks. It is considered better style—which appeals more to some wearers than the question of better taste. The flapper suit pictured is of green jersey with narrow white pipings,

and the headkerchief is green, too.

A dark blue bathing suit (1329) with white braid! You might have said the same thing 20 years ago.

But then the suit would have been blue fiannel and the white braid would have been former. would have been in rigid rows. The modern suit is of clinging bine wool jersey and the braid is embroidered on in an effective pattern like the one petured. She has not donned her rubber swimming cap yet but is ready for it, with a ribbon-covered chamois band tied around her head to keep out the wet.

Bungalow Housewife Has Cute Morning Dress.

Creation Is Cross Between Pretty Frock and Pinafore.

FOR the bungalow housewife there is the cutest morning dress which is a cross between a pretty freek and a pinafore. It is made of red and white checked gingham with round neck and elbow sleeves and at the front of the skirt is a gathered panel shaped like an apron. Neckline, elbow sleeve and apron are edged with white ricrac trimming. The wide sash ends of the apron and the pockets on the apron are also trimmed with ricrae. The apron-panel is rounded at the sides and falls just below the knee, skirt extending several inches below

Very graceful sport skirts are not of heavy material like eponge, crash or cotton duck, but are of handkerchief linen. They look delightfully cool and blowy on a veranda or sailout dock where there is any breeze. These skirts are a little wider than skirts of heavier fabric. There is a deep hem and above that tucks in graduated width or in groups.

One of the prettiest of the new rainbow sweaters has the shaded stripes running vertically instead of horizontally in the usual way. The vertical stripes are much more be-coming to any figure. The sweater is a silp-on, rather long and with elbow sleeves and V-neck. The stripes are an inch wide and two inches apart and are shaded from light to dark color. White sweaters with shaded violet stripes are charming; tan sweaters with shaded brown stripes are smart for tennis



1329 Braid is Put on This Way

brown stripes are smart for tennis or golf wear.

The craze for odd, original things in house decoration grows and grows. The fine dignity that used to be a tradition with housewives who upheld standards of good taste

age apartment. One thinks with a sigh of the country house kitchen, But how much more satisfying to good taste the dignified and beautiful diamer table aste out with snowy damask, silver candiesticks, roses produced instead of painted, artificial fruit and bombon dishes of exquisite glass apartment house that has nice shady or silver. This frency for "amusing" table appointments seems hardly worth while to invest largely in such ephemeral novelties.

Perhaps you discovered last summer, when you got to your vacation place, that you had not a single sport hat in which you could sample back and relaxed.

Pots and pans hanging around the smart stiff-brimmed sallor and becoming wide-brimmed picture hat women with soft-brimmed hats learned back and relaxed.

Save at least one sport hat that the you had not a single sport hat in which you cold and back and relaxed.

Save at least one sport hat that the you had not a least be decreably the sport appared that one word would wear with late afternoon costumes devening on the porch afterward, you won't want to don your soft four and green and white oilcloth you won't won't make the decreased and evening on the porch afterward, you won't want to don your soft four and green and white oilcloth you won't want to don your soft four and green and white allcloth you won't want to don your soft four solutions and mixed in with the crab.

One oup of crabmeat, 1 cup of flaked halbut cheeks, 11k the green flat which was altiving room and bedroom in the crab.

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It is the fat which would whole succes of the dehends which with which and cause it to hest steamed or simme

the dress-up sport hat that you wear with late afternoon costumes — the dress-up sport apparel that you put on for the hotel supper and evening on the porch afterward. You won't want to don your soft tweed or felt sport hat with filmy frocks or silk skirts and sweaters, but don't make the mistake of choosing for your dress-up headgear a stiff-brimmed model.

The silk sport hats are charming for dress-up wear with pretty frocks' and light sweaters, and there are small flexible-brimmed hats of straw with worsted gmbroidery or pleated tailored bows of grosgrain ribbon across the front. Some of the linen hats, embroidered by hand and designed to mate with embroidered or hemstitched frocks, are very attractive also.

Stiff-brimmed sailors are very smart and good looking with golf

#### CRABS UNFIT FOR FOOD IF DEAD AT TIME OF COOKING

Housewife Urged to Have Water at "Jumping Boil" Before Putting Crustacean Into Kettle for 20 to 60 Minutes.

BY EVELENE SPENCER. Fish Cookery Expert, United States Bu-reau of Fisheries.

projection forming the tail of the orab's shell and the body. With a slight effort the latter may be lifted out of the shell. The soft, spongy stuff adhering to the body should then be picked off and thrown away, also the sand bag. If the meat is to be prepared as deviled crab, save

wash it out thoroughly and put shell and leg shells into a saucepan, covering them with cold water, and leaf, as an addition. allow to simmer for at least an nour, longer if convenient.

milk and orab liquor together. In another pan melt the butter, stir in the flour and allow to cook together, then add this to the boiling milk and crab liquor, beating it with cook's whip until very smooth. Then add the crab meat and seasonings, simmering it and stirring in the oream.

Scald the milk. Heat the butter (or oil), all the flour, stir and cook well with cook's whip until smooth. Add the seasonings and the orabmeat, then fold in the beaten whites of eggs. Oil a gifas baking dish.

ings, simmering it and stirring in the cream.

When up to the boiling point and ready to serve, beat the egg white very stiff, add the yolk and blend together. If serving bisque from a soup turcen, place egg in bottom of turcen and pour the boiling bisque over it, stirring gently until blended. If not, remove bisque from the fire and add the egg, not allowing it to come to boiling again or egg will ourdle. This is a very delicious crab soup.

Crab Louis.

One cup of crab meat, 1 cup of

One cup of crab meat, 1 cup of whipped cream, 1-3 cup of cocktail cat-sup, lemon juice to taste, 1 cup mayon-

Mix and chill on ice and serve in cocktail glasses. Creamed Crab on Tonat.

One cup of crabmeat, 4 tablespoons butter, 4 tablespoons flour, slices of toast, 1 and 15 cups milk, 14 cup of cream, 1 taaspoons of worcestershire sauce, lemon juice to taste. Scald the milk and cream; melt the butter, stir in flour, cook to-gether; add hot milk and whisk until smooth with cook's whip, add the orabmeat and season. If toast should be celd and dry, dip quickly in and out of boiling water, butter and pour the crab over it. Serve

Crab a la Newberg. One cup crabmeat, 4 tablespoons but-ter, 2 tablespoons flour, 1 teaspoon anchovy essence, 1 teaspoon tomate cat-sup, 1 cup milk, 2 egg yolks, 4 cup of

at once.

Melt two tablespoons butter in saucepan and put in the crabmeat, stirring as it heats. Scald the milk, melt the rest of butter, sift in the flour, cook together, adding hot milk and beating until very smooth

boiling point. Taste to see if sea soning is satisfactory, then serve at once on toast with thin slices reau of Fisheries.

No the Pacific coast the principal edible crab is the Dungeness, which is found from Lower California to Unalaska. It attains a much greater size than the blue crab of the Atlantic coast. This crab molts the same as the blue crab, but none of them are caught in this condition, as most of them

Scalloped Crab.

One cup of crab meat, 1 cup of flaked halibut cheeks, 14 cup butter or substitute, 2 teaspoons Worcesterabire sauce, lemon juice to taste, 2 cups of milk, 1 cup of fish or crab stock, 14 cup cream or canned milk.

cent of the total weight of the crab is edible. In the edible portion about 77 per cent is water and 23 per cent solid matter. The composition of the water free substance is as follows: Protein, 72.55 per cent. fat, 8.55 per cent; ash, 13.64 per cent.

Bisque of Crab.

One large crab, 4 tablespoons butter, 4 tablespoons flour, 1 quart of milk, 4 cup of cream, 1 teaspoon worcestershire sauce, 1 egg.

First wash and scrub the crab shell with a brush until perfectly clean. Crack and remove the crab meat and mince it up. Empty shell, wash it out thoroughly and put shell and leg shells into a saucepan, covering them with cold water, and into the leaf of the crab leaf, as an addition.

Crab Souffle.

hour, longer if convenient.

Strain off the liquor and reduce it by rapid boiling in open pan, until just one cup is left. This should have a strong crab flavor. Heat the milk and orab liquor together. In another pan melt the butter, stir in the same.

mixed together in salads, creamed and scalloped dishes, couffies, etc., the whole mixture takes the flavor of crab. Where the skate meat is not available hallbut cheeks may be used instead. They cost more a pound than the skate, but are solid meat and a half pound seems above. meat and a half pound goes a long

The hallbut cheeks also pull off in long white strands like the meat from the crab legs, and it also takes the atronger flavor of the crab when used to double the amount of meat in making salads and all kinds of



to the modern taste for frivolous effects.

For instance, a centerpiece of glass in black and white cheeks, the receptacle heaped with brightly representing kneeling clowns with black candles, and magpie-colored swans of china hollowed out to hold colored artificial fruit; candlesticks nuts or bonbons. Certainly this dinner table would intrigue the fancy of diners who are devotees of the new and the bizarre.

But how much more satisfying to good taste the dignified and beau-

Scald the milk. Heat the oil or butter, sift in flour, stir and add the milk all at once, beating vigorously with cook's whip until smooth. Add the seasonings, crab and halibut, blending all together and tasting to see if seasoning is right. Spread out on an oiled platter and set in a cool place until very stiff. Roll in finely sifted bread store as in frying or broiling and

Crab Chops.

Prepare mixture as for crab croquettes, but shaping it into little loin lamb chops, using finely eitted bread crumbs to shape them. They require no egging process, because they are baked in a very hot oven. Place in olled baking pas or dish, sprinkle over with a little oil and bake in a hot oven ten minutes. Serve with acuce tartare or Norwegian sauce, a spoonful-being placed in a cupped lettuce leaf on each plate with the chops. The softer the mixture is left, consistent with the handling of either croquettes or chops, the more tender and creamy

added or it will curdle. It must also be remembered that eggs will also be remembered that eggs will not thicken the mixture unless the blue crab of the Atlantic coast. This believe crab, but none of them are caught in this condition, as most of them are caught in this condition, as most of them are obtained by means of baited traps, and the molting crab does not seek food at this stage.

Crabs should always be alive up to the time they are cooked. If they die in shipping or before cooking, they should be thrown away. The water in which the crab is to be boiled should be brought to a "jumping boil" before the crab is put in. To each quart of water used put in a teaspoonful of blearbonate of soda. The crabs should be cooked 20 to 60 minutes, according to the size.

Flesh Easy to Extract.

Added or it will curdle. It must also be remembered that eggs will not thicken the mixture unless the blow thicken the mixture unless the bolling point is nearly reached. So the sauce must be carefully watched and at the first sign of boiling, draw it aside where it cannot boil, then add the egg yolks and keep the sauce in the temperature just under the boiling point until thickening has taken place. If not ready to serve immediately pince the saucepan in another one containing boiling water on the back of the siove.

Crab a la Creole.

Meat of one large crab, 2 tablespoons butter, 2 tablespoons butter, 2 tablespoons the paper. It will will an enchovy added. Kinding in the crab should be cooked 20 to 60 minutes, according to the size.

Flesh Easy to Extract.

When the mixture unless the boilling point is nearly reached. So the sauce must be carefully watched and at the first sign of boiling, draw it aside where it cannot boil, then add the egg yolks and keep yolk

Mince the onlon, garlic and pepper. Heat the oil and in it fry the minced ingredients colorlessly, placing a tight lid on saucepan, until tender, which will be 10 to 15 mincroacked with a hammer, when the sonings, simmering all together. In sonings, simmering all together. In sonings, simmering all together. In small pan melt the butter, sift in flour, cook together, then add this routed in served between the slight it thickens. Taste to see if seasonthing I know of. The finger should then be inserted between the slight in gis correct, then gerve with toast of the season in the seaso judge that the hallbut had been first out into individual servings, either in smaller slices, say, off the chicken hallbut (which is a small fish) or chunky pieces of about a third of a pound off the big hali-but. This all depends upon the also the sand bag. If the meat is to be prepared as deviled crab, save the shells, one of which will hold the meat from two crabs. Thoroughly wash off the body and extract the meat.

According to Wiley (Foods and Their Adulteration), about 44 per cent of the total weight of the crab is edible. In the edible portion about 77 per cent is water and 23 Scald the milk and stock together. Save the service of the crab is the service pieces before cooking—the cool and pick into long strands. Scald the milk and stock together. This all depends upon the judgment of the chef or his preference. I would like to draw attention to one point which I have tried to make emphatic through these articles and that is the desiration of the total weight of the crab is the care in the cook in the most attractive about 77 per cent is water and 23 Scald the milk and stock together.



BANISH GRAY HAIR

MANY charming faces are aged by pre-maturely graying hair. If through ill-ness or exposure to harsh elements your hair has become gray, streaked or faded, "Brownatone" will bring back the look of youth. Thousands of women have tinted their hair to natural shades with this mod-ern aid to beauty. Any shade from edden ern aid to beauty. Any shade from golden brown to black. Acts instantly, easily ap-plied and guaranteed harmless to hair, scalp or skin. All dealers 50c and \$1.50. Trial bottle sent direct for 10c. The Kenton Pharmacal Co., 619 Coppin Bldg., Covington, Ky.

**BROWNATONE** 

## SULPHUR CLEARS

Apply Sulphur as Told When Your Skin Breaks Out.

considerably. I think the pieces suitable for table service were all laid in an oiled baking pan, sprin-kled lightly with salt, then each kled lightly with sait, then each plece painted over with melted fat or oil with a large pastry brush or cook's swab (a stick with a little petticoat of slashed-up white rags), then baked in a very hot oven from 10 to 15 minutes, according to thickness of the pleces.

from 10 to 15 minutes, according to thickness of the pleces.

It is the fat which gives it the glazed appearance and causes it to have such a fine brown color. The whole success of this depends upon having an oven that can produce at least 600 degrees Fahrenheit, which cooks it similarly to either frying or belling. Should you try to cook it in an oven which cannot produce

ter and set in a cool place until very stiff. Roll in finely sifted bread crumbs to shape in croquettes, then in beaten egg, to which a tablespoon of water is added, then in crumbs again, place in a frying basket and fry in deep fat. Drain, place on a hot platter and garnish with sprigs of parsley. Serve with a parsiey again and I shall try to elucidate cream sauce, placing a ladle of sauce on each plate and setting the for experitness in fish cooking is of parsley. Serve with a parsley again and I shall try to elucidate cream sauce, placing a ladle of further. Do not get discouraged, sauce on each plate and setting the for expertness in fish cooking is gained only by study and experience. Some professional cooks, who may be masters of all sorts of meat

chops, the more tender and creamy they are. They may be shaped like croquettes and baked in oven also.

"They may be shaped like croquettes and baked in oven also."

"They may be shaped like croquettes and baked in oven also."

"They may be shaped like croquettes and the more than the salt, pepper and the anchovy essence, using just enough to give it the required shade of pink; then taste to see if flavor is strong enough.

Anchovy sauce No. 2, made with a foundation of white sauce.—Four tablespoons butter (oil may be used), four tablespoons flour, one equal parts: a tablespoon anchovy

essence or anchovy sauce.

Heat the butter (or oil), sift in the flour, stir and allow to cook together, adding the boiling liquid all at once and whisking until smooth. Add the seasonings.

# S. S. S. Fills Out



Men and women,—whether you will appearance when it reaches the dinner plate.

This baked halibut you mention a portion cut off a large baked piece, which would have reached your plate somewhat ragged in appearance and certain could not have the had the blanket of bread crumbs, as the Spencer method calls for, as you speak of having used that way you speak of having used that way in your speak of having in your blood will be in disorder, and there is to it. It sat be in your blood will be in disorder, an

#### Explains How Enlarged Veins Can Be Reduced

Oftentimes Veins Burst and Cause Much Suffering, Expense and Loss of Employment

Many people have become despondent because they have been jed to believe that there is no remedy that will reduce swollen veins and bunches.

If you will get a two-ounce original bettle of Moone's Emeraid Oil (full strength) at any first class drug store and apply it night and morning as directed you will quickly notice an improvement which will continue until the veins and bunches are reduced to normal.

The best thing to use is attractive cocoanut oil shampeo, for this is pure and entirely greaseless. It's pure and entirely greaseles

my right side over the appendix, atomach trouble and bloating, which the doctors seemed unable to reach with medicine, and advised opera-Skin Breaks Out.

Any breaking out of the skin on face, neck, arms or body is overcome quickest by applying Mentho-Sulphur. The pimples seem to dry right up and go away, declares a noted skin specialist.

Nothing has ever been found to take the place of sulphur as a pimple remover. It is harmless and inexpensive. Just ask any druggist for a small jar of Rowles Mentho-Sulphur and use it like cold cream—Adv.

with medicine, and advised operation as the only remedy, my nurse advised me to try Mayr's Wonderful Squeeze the juice of two lemons into a bottle containing three tirely well and strong, and at the last election worked hard to elect my husband." It is a simple, harmless the catarrhal mucus from the intestinal tan bleach and complexion whithener, tract and allays the inflammation which causes practically all stomarms and hands each day and see including appendicitis. One dose will convince or money refunded. For sale at all druggists.—Adv.



Sage Tea Turns Gray Hair Dark

ALMOST every one knows that Sage Tea and Sulphur, properly compounded, brings back the natural color and lustre to the hair when faded, streaked or gray. Years ago, the only way to get this mixture was to make it at home, which is mussy and troublesome. Nowadays, by asking at any drug store for "Wyeth's Sage and Sulphur Compound," you will get a large bottle of this famous old recipe, improved by the addi-tion of other ingredients, at a small cost.

Don't stay gray! Try it!
No one can possibly tell that
you darkened your hair, as it
does it so naturally and
evenly. You dampen a sponge
or soft brush with it and draw
this through your hair, taking
one small strand at a time; by morning the gray hair disap-pears, and after another ap-plication or two your hair be-comes beautifully dark, glossy and attractive.

#### DOCTOR ORDERED WOMAN OBEYED

Took Lydia E. Pinkham's Vegetable Compound

and is Now Well Chicago, Illinois. - "You surely



he ordered me to take Lydia E. Pinkham's Vegetable Compound with his medicine and I am now a new woman. I have had three children and they are all Lydia E. Pinkham babies. I have recommended your medicine to several friends and they speak highly of it. You are certainly doing good work in this world."—Mrs. Adrith Tomsheck, 10557 Wabash Ave., Chicago, Illinois.

There is nothing very strange about

rvstran the doctor directing Mrs. Tomsheck to take Lydia E. Pinkham's Vege-table Compound. There are many physicians who do recommend it and

highly appreciate its value. nen who are nervous, run down, and suffering from women's ailments should give this well-known root and herb medicine a trial. Mrs. Tomsheck's experience should guide you towards health.

Now Is the Time to Get Rid of These Ugly Spots.

There's no longer the slightest need of feeling ashamed of your freckles, as Othine—double strength is guaranteed to remove these

homely spots.

Simply get an ounce of Othine-double strength—from any druggist and apply a little of it night and morning and you should soon see that even the worst freckles have begun to disappear, while the lighter ones have vanished entirely. It is seldem that more than an ounce is seldem that more than an ounce is seldem that more than an ounce is omely spots. needed to completely clear the skin and gain a beautiful, clear com-

plexion.

Be sure to ask for the double strength Othine, as this is sold un-der guarantee of money back if it falls to remove freckles.

Be Careful What You Wash Your Hair With

Most soaps and prepared shampoos contain too much alkal!, which is very injurious, as it dries the scalp and makes the hair brittle. The best thing to use is Mulsified cocoanut oil shampeo, for this is

provement which will continue until the veins and bunches are reduced to normal.

Moone's Emerald Oil is extensively used in hospitals and in factories as first aid to the injured. It is a harmines, yet most powerful sermielde and two ounces lasts a very long time.

Indeed so powerful is Emerald Oil that soft bunches, coltre, swellen glands and wens are reduced. It is one of the wonderful discoveries of recent years and anyone who is disappointed with its use can have their money refunded. Your druggist can supply yeu.—Adv.

### "After having been in bed half the time for a year with severe pains in my right side over the severe pains in **BLEACHES FRECKLES**