

# 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 Curving Little Suit.

**PROFESSIONAL** looking suit this (6490)—or at least it seems so to you when you hear the charming name of it, but undoubtedly deems of suit. Annette Kellerman has never 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.

**Bungalow Housewife Has Cute Morning Dress.** Cretonne Is Cross Between Pretty Frock and Pinafore.

**FROM** the bungalow housewife there is the cutest morning dress which is a cross between a pretty frock 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 rickrack trimming. The wide white ends of the apron and the pockets on the skirt extending several inches below the apron.



1329 Braid Is Put on This Way Now.

In table appointments seems to be on the wane. A recent advertisement published in the newspapers and says the advertisement, and assures by one of the big New York shops calls attention to "interesting and amusing things for dinner-table decoration." And the trifles include

to the modern taste for frivolous effects. For instance, a centerpiece of glass in black and white checks, the receptacle held with brightly representing kneeling cloths with black checks, and magpie-colored awnings 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 new.

Perhaps you discovered last summer, when you got to your vacation place that you had not an single sport hat in which you could lean back in a porch rocker. The smart stiff-brimmed sailor and becoming wide-brimmed picture hat made you sit forward uncomfortably in a tall-backed rocker while other women with soft-brimmed hats leaned back and relaxed.

## 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 EVELINE SPENCER**  
Fish Cookery Expert, United States Bureau of Fisheries.  
ON 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 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 bicarbonate of soda. The crabs should be cooked 20 to 60 minutes, according to the size.

**Crab Souffle.**  
One cup crab meat, 1 cup of flaked halibut cheeks, 1/4 cup butter or substitute, 2 tablespoons Worcestershire sauce, 1 clove of garlic, 1/2 cup of oil, 1 egg white, 1 green pepper, finely minced, 1 teaspoon Worcestershire sauce, 1 tablespoon finely minced parsley.

**Crab Louis.**  
One cup of crab meat, 1 cup of whipped cream, 1/2 cup of lemon juice to taste, 1 cup mayonnaise, 1/2 cup of cream, 1/2 cup of milk, 2 egg yolks, 1/2 cup of cream.

**Crab on Toast.**  
One cup of crabmeat, 4 tablespoons butter, 4 tablespoons flour, slices of toast, 1 and 1/2 cups milk, 1/2 cup of cream, 2 teaspoons of Worcestershire sauce, lemon juice to taste.

**Crab in a Newberg.**  
One cup crabmeat, 4 tablespoons butter, 2 tablespoons flour, 1 teaspoon onion, 1/2 cup of cream, 1/2 cup of milk, 2 egg yolks, 1/2 cup of cream.

clothes or boating clothes, but they are horribly uncomfortable in tall-backed porch rockers. Take heed to this and think how much comfort it is to double the amount of the day, when you select your afternoon sport headgear.

There is nothing so depressing on a hot July day, as the small, one-windowed kitchen of an average apartment. One thinks with a sigh of the country house kitchen, with its two or three white-shaded windows, and space enough to prepare a cluttered-up look during the preparation of a meal.

One little woman who cannot get away for the summer has put one of her best pictures, a framed painting of a garden scene, over the sink in her kitchen. She insists that the picture helps her to get through her kitchen work by appealing to her imagination. She does most of her work on the sink, and she uses a week to avoid heating the gas oven constantly. And she knows a trick worth remembering—she uses water for drop in a bit of sugar. She treats the potato water to a bit of sugar, too, and shuts off the gas flame a few minutes sooner thereby.

**Crab Chops.**  
Prepare mixture for crab croquettes, but shaping it into little chops, making finely sifted bread crumbs shape them. They require no aging process, because they are baked in a very hot oven. Place in a hot frying pan, with a sprinkling over with a little oil and bake in a hot oven ten minutes.

**Crab a la Creole.**  
Meat of one crab, 2 tablespoons butter, 2 tablespoons flour, 2 tablespoons catsup, 1 clove of garlic, 1/2 cup of oil, 1 green pepper, finely minced, 1 teaspoon Worcestershire sauce, 1 tablespoon finely minced parsley.

**Crab Souffle.**  
One cup crab meat, 1 cup of flaked halibut cheeks, 1/4 cup butter or substitute, 2 tablespoons Worcestershire sauce, 1 clove of garlic, 1/2 cup of oil, 1 egg white, 1 green pepper, finely minced, 1 teaspoon Worcestershire sauce, 1 tablespoon finely minced parsley.

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crab dishes. Many housewives resort to the well-known kitchen camouflage of using the tender veal with chicken in salads, creamed fish, etc., to double the amount of the day, when you select your afternoon sport headgear.

**Curry of Crab.**  
One cup of crabmeat, 1 cup of flaked halibut cheeks, 1/4 cup milk, 1/2 cup of cream (cream may be substituted), 1 medium onion, finely minced, 1 small clove garlic, minced, 2 teaspoons curry powder, 4 tablespoons flour, 2 tablespoons butter.

**Crab Croquettes.**  
One cup of crabmeat, 1 cup of flaked halibut cheeks, 1/4 cup milk, 1/2 cup of cream (cream may be substituted), 1 medium onion, finely minced, 1 small clove garlic, minced, 2 teaspoons curry powder, 4 tablespoons flour, 2 tablespoons butter.

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considerably. I think the pieces suitable for table service were all laid in an oiled baking pan, sprinkled lightly with salt, then each piece painted over with melted fat or oil with a large pastry brush or cook's swab (a stick with a little wool soaked in a very hot oven, or petticoat of slashed-up white rags), and so lower the cost of production without impairing the nourishment of the dish by the substitution. Next time you want a crab dish try adding a half pound of halibut cheeks steamed or simmered, then flaked in long strands and mixed in with the crab.

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## 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 messy and troublesome. Nowadays, by asking at any drug store for "Sage and Sulphur Compound," you will get a large bottle of this famous old recipe, improved by the addition 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 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 disappears, and after another application of two or three hair becomes beautifully dark, glossy and attractive.

## DOCTOR ORDERED WOMAN OBEYED

Took Lydia E. Pinkham's Vegetable Compound and is Now Well

Chicago, Illinois.—"You surely have women on good medicine when you put Lydia E. Pinkham's Vegetable Compound on the market. After I had my baby I was all run down and it took me a long time to get my strength back. My doctor did everything he could to build me up, then 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. ADRIAN TOMSBECH, 10557 Washburn Ave., Chicago, Illinois.  
There is nothing very strange about the doctor directing Mrs. Tomsbech to take Lydia E. Pinkham's Vegetable Compound. There are many physicians who do recommend it and highly appreciate its value.

## FRECKLES

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 drugstore and apply a little of it at 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 seldom that more than an ounce is needed to completely clear the skin and gain a beautiful, clear complexion.

Be sure to ask for the double strength Othine, which is sold under guarantee of money back if it fails to remove freckles.

## Be Careful What You Wash Your Hair With

Most soaps and prepared shampoos contain too much alkali, which is very injurious, as it dries the scalp and makes the hair brittle. The best thing to use is Mulsified coconut oil shampoo, for this is pure and entirely greaseless. It is very cheap and beats anything else all to pieces. You can get Mulsified at any drug store, and a few ounces will last the whole family for months.

Two or three teaspoonfuls of Mulsified in a cup of glass with a little warm water is all that is required. It makes an abundance of rich, creamy lather, cleanses thoroughly, and rinses out easily. The hair dries quickly and evenly, and is soft, fresh looking, bright, fluffy, wavy and easy to handle. Besides, it loosens and takes out every particle of dust, dirt and dandruff. Be sure your drugstore gives you Mulsified—Adv.

## S. S. S. Fills Out Hollow Cheeks, Thin Limbs!



**Men and women—whether you will ever build yourself up to your normal, right weight depends on the number of blood-cells in your blood. That's all there is to it. It's a scientific fact. If your blood-cell factory isn't working right, you will run down, thin, and perhaps your face will be broken out, and your hair will fall out. S. S. S. keeps your blood-cell factory working full time. It helps build new blood-cells, and that's why S. S. S. builds up thin, run-down people, it puts firm flesh on your bones, it crowds out your face pimples, freckles, and blotches, and it makes your limbs the whole body. It puts the "pink" in your cheeks. It takes the hollows from the eyes, and it makes Father Time stop anything out wrinkles in men and women by "plumping" the up. S. S. S. is a remarkable blood-purifier. While you are getting plump, your skin eruptions, pimples, blackheads, acne, rheumatism, and other blotches are being removed. The medicinal ingredients of S. S. S. are guaranteed pure and vegetable. S. S. S. is sold at all drug stores, in two sizes. The larger size is the more economical.**

## Explains How Enlarged Veins Can Be Reduced

**Offentimes Veins Burst and Cause Much Suffering, Expense and Loss of Employment.**  
Many people have become dependent upon the use of strapping, and that there is no remedy that will reduce swollen veins and bunched-up arteries. If you use the original bottle of Moone's Emerald Oil (full strength) at any first class drug store and apply it night and morning as directed you will quickly notice an improvement which continues until the veins and bunches are reduced to normal.

## Wife Helps Elect Hubby

"After having been in bed half the time for a year with severe pains in my right side over the appendix, stomach trouble and bloating, which the doctors seemed unable to reach with medicine, and advised operation as the only remedy, my nurse advised me to try Mayr's Wonderful Remedy, and its results have truly been wonderful, as I am now entirely well and strong, and at the last election worked hard to elect my husband." It is a simple, harmless preparation that removes the extraneous mucus from the intestinal tract and allays the inflammation which causes practically all stomach, liver and intestinal ailments. A constant application of this wonderful medicine will convince you money refunded. For sale at all drugstores—Adv.

## GIRLS! LEMON JUICE BLEACHES FRECKLES

Squeeze the juice of two lemons into a bottle containing three ounces of Orchard White, which any drug store will supply for a few cents, shake well, and you have a quarter pint of the best freckle and tan bleach and complexion whitener. Massage this sweetly fragrant lemon lotion into the face, neck and arms and hands each day and see how freckles and blemishes bleach out and how clear, soft and rosy white the skin becomes—Adv.



## BANISH GRAY HAIR

**MANY** charming faces are aged by premature graying hair. If through illness 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 modern aid to beauty. Any shade from golden brown to black. Acts instantly, easily applied and guaranteed harmless to hair, scalp or skin. All dealers 50c and \$1.50. Trial bottle sent direct for 15c. The Kesson Pharmaceutical Co., 616 Coppin Bldg., Covington, Ky.

## BROWNATONE

**SULPHUR CLEARS A FILMY SKIN**  
Apply Sulphur as Told When Your Skin Breaks Out.

Any breaking out of the skin on face, neck, arms or body is overcome by applying Menthol-Sulphur. The pimples seem to dry right up and go away, declares a noted skin specialist. "I have never been found to take the place of sulphur as a pimple remover. It is harmless and inexpensive. Just ask any druggist for Menthol-Sulphur. One dose will convince you money refunded. For sale at all drugstores—Adv.

**Almost Unbelievable**  
You can hardly realize the wonderful improvement to your skin and complexion your mirror will reveal to you after using Gauraud's Oriental Cream for the first time. Send 15c for Trial Size. F. D. HOPKINS & SON, New York.

comic candlesticks, birds and animals posing as bonbon holders, and so on. "Very gay and original," says the advertisement, and assures the table set with these decorations would be very gay and original—and probably quite appealing