

HAT BRIM OF 12 SIDES IS FASHIONABLE AND HAS UNUSUAL AND STRIKING EFFECT

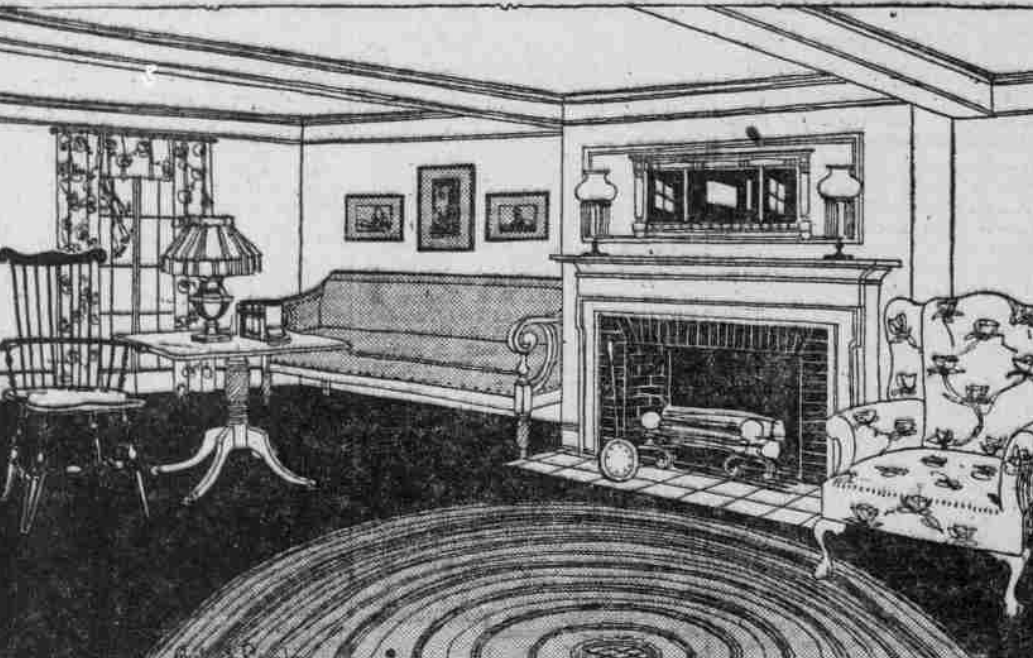
Model Has Something of Shape of Umbrella. With Flat Sides to Brim Instead of Usual Long Curve. Hat Has Touch of Dash and Brightness in Narrow Brown Moire Ribbon.



AN UNUSUAL and striking effect in hat brims is pictured here (1927). Though at first glance the hat seems to be only a conventional roll-brim model, the frame over which the velvet is draped has something the shape of an umbrella and there are flat sides to the brim instead of the usual long curve. Like so many of this season's hats this one is trimmed at the back, a youthful and graceful fashion. Of dark brown velvet, in most simple style, the hat has a touch of dash and brightness in the narrow brown moire ribbon that follows the line of the brim and borders the bow of velvet at the back.

NEW YORK HOMES AND SHOPS SAID TO PREFER ENIGHTEENTH CENTURY STYLES

Numerous Displays of Bronzes in Conservative Studios Lead to Belief That Demand for Exceptionally Decorative Art Is Steadily Increasing—Articles From Candlestick Pieces of Statuary Represented.



BY ANITA DE CAMP. GLIMPSES into New York homes and shops reveal a preference for eighteenth century styles. Numerous displays of bronzes in conservative studios lead us to assume that the demand for this exceptionally decorative art medium is steadily increasing. All sorts of articles, from the simplest candlestick to elaborate pieces of graceful statuary, are represented. In a living room recently completed by one of our well-versed decorators touches of bronze add a note of distinction. The room is furnished in Italian renaissance style, with cast-iron walls. A gavelport faces an open fireplace, the exquisitely wrought accessories of which are bronzes. At each end of the long davenport table there is an antique bronze candelabrum. The bases of this pair are so shaped that they may serve as book ends. In the center of the table there is a heavy bronze center. Before a window, at one end of the room, a tripod, replete with the charm of peculiar bronze objects, supports a clear crystal goldfish bowl, which catches and radiates the sunlight. In the recess afforded by a triple window, opposite the door which leads into the room, the fine outline of a statue of young Diana, on a well-proportioned pedestal, is silhouetted against the sky. Other touches of bronze are added by means of hinges and hardware of the double door.

gian style, has plain sage-green paneled walls. One side of the room has paneled treatment of wall and end tables, with arm chairs facing each other at either side. Balanced bookshelves are set into the paneled walls, and an old mirror is used for a middle decoration. Above the black marble mantle an old portrait is hung. A black lacquered screen furnishes a highly decorative note in a corner of the room. Chairs and sofa are covered with glazed china of rose pattern. Rose damask is used for the window hangings, and a pair is upholstered in the same material. Typically colonial is the living room illustrated today. The floor is painted deep taupe, the woodwork French gray, and the walls ecru. The ceiling is painted a soft, airy blue. The Windsor chair and Duncan Phyfe card table manifest the fineness of line which makes these styles of furniture desirable in the living room. Hand-blocked linen, matching the draperies, upholsters the window seats. The background is light ecru, and the figures are in old rose, old gold and peacock green. Over the mantle hangs a mirror, and the woodwork is distinctly colonial in the brass candlesticks, with their shades of frosted glass and prisms. A silk shade, which matches the rose color in the linen, finishes the old brass lamp.

SMOKED FINNAN HADDIE ONE OF MOST SATISFACTORY FISH

Portland Housewives Usually Care Nothing for Cured Product Because They Are Unfamiliar With Methods of Cookery.

BY EVELINE SPENCER. Fish Cookery Editor, United States Bureau of Fisheries and Author "Fish Cookery." THE curing of haddock by smoking originated about the middle of the 18th century at Findon, Scotland, the cured product being known in the English markets as "Finnan Haddie," which later was modified into "Finnan Haddie." Originally the fish was salted and dried and afterward soaked and placed over a smoldering fire or dried over a hot water bath. The fish, in the homes of the curers, but the demand soon compelled the erection of special buildings for the purpose. Formerly they were cured by the dozen and consequently only the small fish were smoked, but at present the sales are made by weight and haddies of all sizes are available. The season begins in October and lasts until the following April. When a smoked and thoroughly cooled fish is packed in boxes containing from 25 to 400 pounds each and shipped to the trade, usually by express. During the warm weather they will keep only a few days, but the winter months they will, under ordinary conditions, keep from ten days to two or even three weeks. If it is desirable to keep them longer they must be smoked much harder. The choicest haddie are tender and the inside is of a light yellowish-brown, or silvery color.

In some sections of the country, where it brings a comparatively high price, the housewife should remember that she is only paying for cured fish which has lost the water it contained with the salt, and so brings the price down considerably. In Portland it is not so expensive, after all, at from 25 cents to 35 cents a pound for every dozen haddies. It may be bought to suit, even the skin and bones simmered in water may serve as a flavoring to other fish dishes. In making any of the following dishes from the left-over portions of the finnan haddie, any white fish, preferably of the same variety, such as rockfish (locally called red snapper), ling cod, halibut, etc., may be added to the proportion of half and half, and the fish should contain the same nourishment. Left-over steamed or boiled fish is the best to add.

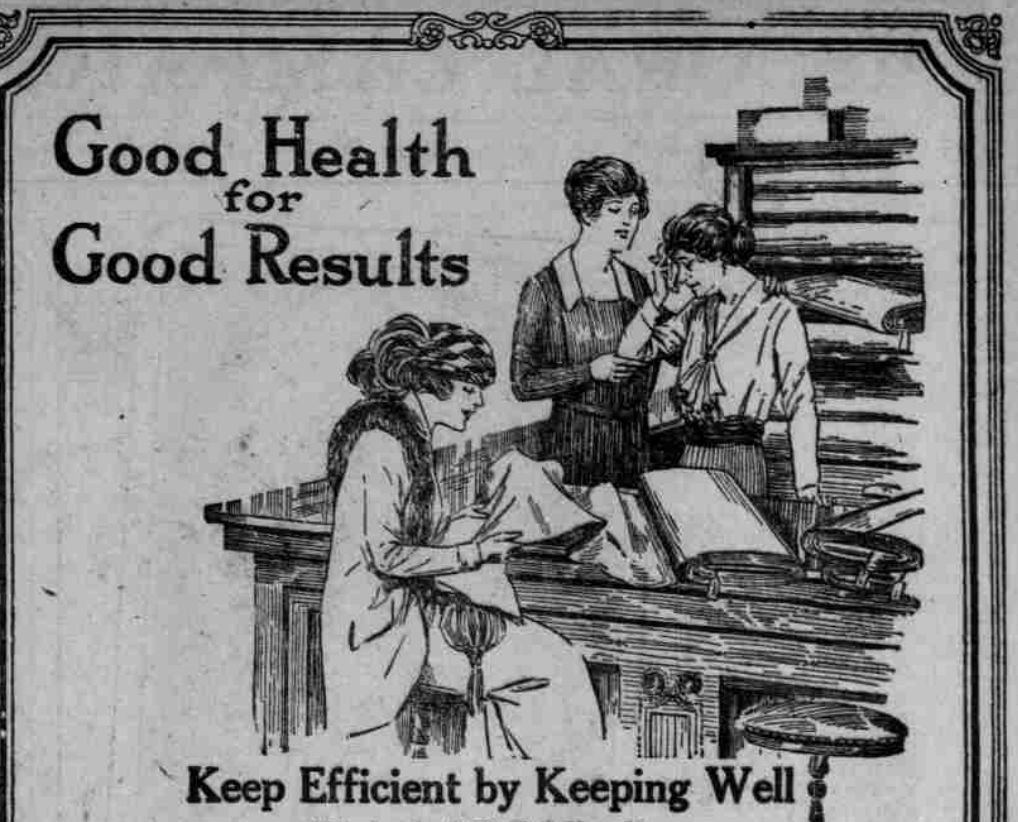
I recall the incident of a caterer's manager who attended a demonstration in Chicago where I was suggesting ways for left-over portions of Finnan haddie, combined with cheaper fish, half and half and then served a dish of the same which I had made that day. Later on, I learned that the chef had adopted the suggestions and was daily serving creamed and scalloped dishes made from a combination of finnan haddie and a cheaper fish, a dish which happened to be very plentiful there at that time. One of our party went to lunch there one day to taste the dish to which it was "out," having proved so popular they were not able to supply the demand. Being mixed with a cheap fish, the management could sell it at a reasonable figure and the savory finnan haddie flavor was sufficient to permeate the whole dish.

I have been astonished when using Finnan haddie at demonstrations to learn how many persons never have used this cured fish. There are a few artists, who have British ancestry, who do not prize the finnan haddie as a positive treat. The fish dealers in Portland tell me that so many of the ones who do not know what to do with the fish, and so never purchase it, often asking the dealer how to cook it. He, in answer, says that some of the country where they never have it, know nothing about its use and can only shrug his shoulders. It is a pity that it is so hard to get a fish dealer to know about fish cookery and unless he is British that limit is reached in the finnan haddie.

The first meal will be of the fish served whole, when the best portions are used. The second dish is made from the less desirable parts, from skin and bones, mixed with white sauce and any other white fish when there is not enough of the finnan haddie. The skin and bones may be covered with cold water, simmered until much reduced and of strong taste, then strained and kept to use in seasoning other fish soups. When there is no bacon on hand, a half-cup of this finnan haddie liquor will impart that pleasant, smoky flavor so desirable in fish soups. In this way every scrap

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This letter is but one of a great number received every year from women, young and old, and from almost every walk of life. These letters testify to the merit of Lydia E. Pinkham's Vegetable Compound. Mrs. Heier has a large family, and works very hard for them. But any woman is willing to work hard and to work long hours if her health is good and she is able to get the results she is working for. As she says, what the Vegetable Compound did for her it will do for other women, and every one should appreciate her offer to answer letters asking about the Vegetable Compound. The Vegetable Compound contains no narcotics or harmful drugs, and can be taken in safety by any woman. Your livelihood may depend on your health. So try

Lydia E. Pinkham's Vegetable Compound

cup soft bread crumbs, one tablespoon oil. Heat the milk, heat the oil, stir in flour, stir and cook together, then add hot milk, whisking until smooth. Add the finnan haddie and seasonings but not adding any salt until well blended together and tasting to see if salt is required. Now add the stiffly beaten whites of eggs, folding and not beating them into the mixture. Place in oiled glass baking dish or in individual ramekins, leaving space enough for the top dressing. Mix the bread crumbs with the oil and a dash of salt, then strewn over the top of the soufflé. Bake for 10 to 15 minutes in moderate oven, or until a delicate brown. Sauce tartare or a mayonnaise with chopped olives added is very nice with this delicious dish.

GALLERY GODS IRRESPONSIBLE. Los Angeles Times. Sir Henry Irving was frequently a victim to the interjections of the gallery gods. When playing Macbeth one night he had reached that dramatic moment in the banquet scene when in dreadful fear he bids the ghost of Banquo to vanish: "Hence, horrible shadow, Unreal mockery, hence!" he exclaimed, and, shuddering convulsively, dropped to his knees, covering his face with his robe. As the ghost vanished a shrill voice in the gallery broke the momentary silence, "It's all right now, 'Benny, he's gone!"

KILLS CATARRH GERMS. Chronic catarrh, no matter how bad and cases of bronchial asthma now yield readily to the amazing discovery of the germicidal. In three minutes your head and lungs are cleared, the mucous surfaces are relieved in a single night. It costs absolutely nothing to prove the efficacy of this germicide. Write Malinen Chemical Co., 2112 Grand Ave., Kansas City, Mo., Adv.

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Hurry! Move Little Bowels with this Harmless Laxative. No matter what else you give your child to relieve a bad cold or sore throat or congestion, be sure to first open the little one's bowels with "California Fig Syrup" to get rid of the poisons and waste which are causing the cold and congestion. In a few hours you can see for yourself how thoroughly it works the constipation poison, sour bile and you waste right out. Even if you call your family physician he will praise you for having given "California Fig Syrup" as the laxative because it never fails, never cramps or overacts, and even sick children love its pleasant taste. Ask your druggist for genuine "California Fig Syrup" which has directions for babies and children of all ages printed on bottle. Mother! You must say "California" or you may get an imitation fig syrup—Adv.



What She Saw in the Looking Glass. By Marion Jones. Lucile would have been a lovely girl, a real beauty, but alas! her complexion was bad, her face was covered with unsightly pimples, and at dances the young men passed her by for girls with smooth, velvety skin. Some thought they were not endowed by nature with a fairer form or lovelier face, were it not for disfiguring blotches. She spoke of her distress to the old family physician who gave her a simple cooling lotion and said: "No outward application will cure you, what you need is a good blood purifier, something to tone up a sluggish liver, and I am glad to recommend a splendid herbal remedy. I have used it myself for many years. It is Dr. Pierce's Golden Medical Discovery. I knew Dr. R. V. Pierce