

# A PAGE FOR THE HOME

## BONNY BONNETS



FRUIT TRIMMING SUCH AS THIS IS MUCH SEEN ON FRENCH HATS  
Made by Underwood

### Chat Concerning the Chic Chapeaux

WHAT will be the character of the new hat that is to top the early Summer costume? That question has almost as many answers as there are hats being sold and fashioned this minute, for never has individuality been so stressed in the millinery circle. Usually one hat stands out as a popular favorite, as did that smart little hat of last season, turning up in the front, faced with roses and veiled with lace. Remember it? Everyone seemed to have some version of it. But so far this year not any one style stands out unless it is the poke.

#### Drooping Trimming.

This always picturesque hat is back because of the trend in fashion to Directoire lines. The small poked hat, with tall crown and stiff trimming, then is here to please those with young faces who can wear it. But don't attempt it if you are not quite young and quite piquant. The poke, then, is not for you. Nor do not try to wear it with the soft canton crepe frock with its low-bloused waistline. It simply does not see. It is better fitted for the wide-skirted, tight-bodied frocks of taffeta that with a poke bonnet or mushroom of any kind acquire a quaint Victorian air.

There is one new feature of the bonnets which might be said to be very new; at least it has not been exploited for many seasons, and that is the exaggerated drooping trimming, usually a feather, which may wind around the crown and fall off the side of a narrow brim or through a slit in the wider brim to touch the shoulder. In some instances this feather is trained to make a scarf for the neck, though that is a bizarre notion.

#### Laces and Spanish Influence.

The tricorne offers the tailored woman whose soul delights in straight lines and corners that must be tipped just so for smartness some very charming models. These are variously trimmed with cockades of ribbon, fringed loops of heavy moire or crepe ribbons, long pins, stiff wings artificially made from novelty feathers and so on. If the tricorne needs softening to make it becoming there is nothing better than a lace veil trimming, dyed to match the color of the straw.

Laces bring to mind the fact that a decided Spanish influence is noted in the newest hats; particularly is this felt in the silk scarf and the lace veil trimming, done in various ways; the mask veil that drops under the chin and swathe the neck, leaving the face free except for the tiny founce of lace that veils the eyes, being the most picturesque. Large, dressy hats for wearing with the lace dinner gowns and softer crepes and chiffons show a folded lace that seems to swathe the crown and fall in two pleated tabs to the side. This balanced trimming, by the way, would seem to be favored by more than a few of the great minds and deft fingers that shape the bonnet.

Garden and orchard and even swamp have been called upon for inspiration, and the most realistic blossoms and fruits and berries are the result. The red currants drooping in rich clusters over the crowns and brims of soft straws are a triumph. Then there are grapes, small oranges

used with their own blossoms, apples, cherries—hanging by a thread to the edge of a yielding brim—and even peaches. Long grass thatches the crowns on other hats, velvet catails enrich others.

Flowers are applied in various unique ways, in close little wreaths, studding a ribbon band or scarf, sandwiching the brim at the point where artistic lines demand a droop, arranged closely into a cabochon at the center of a turned-up brim, in other words, an artificial flat arrangement



BROWN STRAW WITH YELLOW FLOWERS  
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rather than the profuse natural method usually sought in placing flowers on the hat.

#### Emphasis on Under Brim.

An emphasis on the under-brim of the hat promises variety for those who seek it. Flat roses, colored facings, the end of a fringed scarf coming through to fall against the hair, all lend a subtle enchantment that the same thing on top of the brim could never give. This is particularly true of the large hats which the season is sponsoring strongly, picturesque Gainsborough hats of satin and straw, and garden hats of straw, with crepe de chine, and embroidered linen playing a big part in their make-up. The double brim is employed, too, with the trimming hiding between the two brims.

### Cocoa and Its Value on Menu

COCOA when combined with milk, and this may be skimmed milk, is an excellent food, since it possesses all the essential food elements; and it is interesting to know that two and a half tablespoonfuls of cocoa (a hundred calorie portion) is equal in



A DRESS HAT IN BLACK MILAN AND CHANTILLY LACE

As to color, it would be hard to place anything first, although all-black is receiving kinder attention than it has for a season or two. Other colors are high, tangerine, the new green that replaces jade, tomato and the rust and pheasant shades all being particularly good.

There is a high gloss to everything that can stand it, ribbons, straws, feathers, lace and even flowers. Metal threads are found woven in with the straw and horsehair braids. Metal cabochons dangle from ribbon ends, and what look like over-grown earrings weight the sides of small turbans so that they almost seem to hang from the ears.

The very next time somebody mentions that there is nothing new under the sun just refer the skeptic to the feminine fashions and accessories and furbelows!—Philadelphia Record.

food or heat value approximately to two servings of a vegetable like asparagus, two large slices of toasted baker's bread, one large egg, half a glass of whole rich milk, or a small slice of steak.

It should be remembered that cocoa



THE TASSEL IS THE STRIKING FEATURE OF THIS FRENCH MODEL  
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of sugar. Mix well, turn into a buttered mold and steam four hours. Serve with a whipped cream sauce.

#### Cocoa Parfait.

Boll together for 10 minutes one cupful of sugar and half a cupful of water, then pour the syrup on to four tablespoonfuls of cocoa, that has been blended with the beaten yolks of four eggs. Cook all over hot water until of the consistency of thick custard. Remove from the fire and beat until cold. Beat two cupfuls of thick cream solid, fold into the cold curd mixture and add two teaspoonfuls of vanilla extract and a quarter of a teaspoonful of salt. Turn into a mold with a water-tight cover and bury in ice and rock salt for four hours before serving.

stitches for about one inch. This I find a very great help, as it relieves the strain on the end of the seam and prevents ripping.

#### To Mark Stockings.

Before wearing new stockings put a mark of some kind with colored embroidery cotton at the top of each and with another color mark the next pair. A very small mark at the tops of stockings will not make much difference and then they can easily be matched after washing.

#### Make Use of the Heater.

Try roasting potatoes in the heater. When opening the heater door you will find enough space to roast potatoes for a meal. Use a piece of tin for a shield to keep them from burning if the fire is too strong. Can use same method to bake beans if put in a casserole.

#### In Sewing Buttons.

I find when sewing on buttons by placing knot on the right side of cloth, with button up against the knot, will save you from sewing on any more buttons.



EVERY DAY HELPS

differs from chocolate, in that half of the fat has been removed; and it seems to require a smaller amount of sugar to render it palatable. To obtain, however, the rich chocolate taste from cocoa, it must always be boiled for a few minutes, as cocoa is not properly prepared by merely adding either hot water or milk.

Children who object to drinking milk will rarely refuse a cup of well-made cocoa, especially if a spoonful of whipped cream, or a few shreds of marshmallows are added to give it a "party look." A generous cupful of weak cocoa, made with milk and served with whole wheat bread and butter and fruit, will be relished for a simple luncheon or supper, when plain milk would be rejected.

#### Baked Cocoa Custard.

Scald two cupfuls of milk with a one-inch piece of stick cinnamon and dissolve one heaping tablespoonful of cocoa with two tablespoonfuls of boiling water. Gradually add the cocoa to the hot milk and remove the cinnamon; then stir in a quarter of a teaspoonful of salt and two eggs lightly beaten, with four tablespoonfuls of sugar. Continue to cook over hot water until slightly thickened, pour into buttered custard cups and set in a pan of hot water. Bake in a very moderate oven until set.

#### Creole Cocoa Cake.

This recipe gives a very rich, dark cake and yet it is not expensive. Cream together half a cupful of shortening and one cupful and a half of brown sugar and add the yolks of three eggs beaten until lemon-colored. Add half a cupful of strong, strained coffee infusion to one-third of a cupful of powdered cocoa, mix well and let cool. Stir this into the first mixture, with one teaspoonful of baking soda, dissolved in half a cupful of thick sour milk, two cupfuls of sifted flour, a pinch of salt, one teaspoonful of vanilla extract and the stiffly whipped egg whites. Bake in a loaf and frost with boiled nut icing.

#### Cocoa—Raisin Pudding.

Soak one and a half cupfuls of fine cracker crumbs in two and a half cupfuls of warm milk and add half a cupful of cocoa, one-third of a cupful



HOW MUCH OF ONE'S EARS ONE MAY SHOW WITH FASHIONABLE MODESTY.