

**SHEER AND COLORFUL LINGERIE;
VELVET COATS FOR DAYTIME WEAR**

HOW many women would appreciate a dainty piece or more of lingerie as a Christmas gift? All in favor, signify by raising their right hands. Contrary minded, say "No." Not a dissenting voice! The vote is unanimous for a Yuletide gift of lovely lingerie. Let's accept this as a last-minute suggestion as to "what to give" to our sisters and our cousins and our aunts. Such lovely sets as one finds nowadays, all beautifully boxed, lacking only the name and address of the recipient to be, and the personal card of the donor. Others of us prefer to hand-make our gift rather than buy. In either case lingerie never fails to happily solve the gift problem.

There is quite a rivalry between rogue, but it is only recently that interest has turned in the direction of the full-length velvet coat for daytime occasion. A perfectly charming velvet coat is this in the picture. Just to look at it makes one feel an urge to have one like it. It is very simply yet effectively styled of almond green velvet, strikingly collared, cuffed and bordered with gray wolf. The body of this smart straightline coat is finely worked in standing tucks grouped in rows of four extending from shoulder to hemline. The belt is of gray suede leather. Perhaps this model would better suit your purpose if it be made of beige or gray velveteen, than which there is no more fashionable clothing. A girl-



Features Lace Yoke Treatments.

dainty voile and crepe de chine just now. Fashioned of either, the effect is sure to be lovely, if the sheer fabric be exquisitely fine and colorful. There are, however, certain style points upon which creators of fashionable lingerie agree. To be of latest mode "they say" both chemise and gowns should be featured with novel lace yokes and there should be a generous knife plating of the sheer material. Many of the French garments are plated all the way round, contriving, however, to preserve a slim silhouette. Some of the chemise and gowns show group platings, such as here pictured. Here is something else to remember: hemlines are now scalloped and either trimmed with ruffled lace edging or

ed leather belt with the beige or a silvered one with the gray would be just the thing. Of course the fur must be harmonized to the color of the velvet, for that is the mode's way of doing things this season. Black and even colorful velvet coats for daytime wear are running close competition with those of cloth or fur. The details which feature smart cloth coat modes are the same for the velvet coat. Clever women who know how to make a handsome appearance at a comparatively small outlay are investing in the black velvet ensemble costume, planning to use the long coat as a separate dressy wrap. There may be many a blouse to this suit, but the



Handsome Daytime Coat.

net footing. The model in the picture shows how pretty the effect. And listen to this! Sleeves are in fashion again. At last we will be able to distinguish gowns from chemise. Any number of the newer gowns have graceful almost-to-the-elbow sleeves, made of lace to match the yoke. Here is a word of advice: When buying material for lingerie you intend to make at home, be sure to ask for triple voile. Real triple voile of good quality will wear and wear. To proclaim the vogue of velvet for the evening wrap would be to repeat that which has been heralded from the season's very start. But velvet for the daytime coat—that's a different story, which promises no end of fascinating chapters as the season progresses into midwinter. As to the short velvet jacket, it has been and still is enjoying a popular

one for formal occasion must be of silver or gold cloth, or of some choice fabric all over embroidered with metal thread and paillettes. As to the coat, in order that it may measure up to the requirements of a winter wrap, it should be full length and handsomely furled.

JULIA BOTTOMLEY.
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The Kitchen Cabinet

(By 1926, Western Newspaper Union.)
No one is beat till he quits,
No one is through till he stops;
No matter how hard failure hits,
No matter how often he drops,
A fellow's not down till he lies
In the dust and refuses to rise.
—Edgar Guest.

SOMETHING ABOUT FISH

When we order fresh fish the mental picture of most housewives is of a fish just out of the water. The average person does not know that fish is fresh for months—twelve months to be exact—although most of it is sold before that length of time has elapsed. If the housewife wants fish which is out of the water twenty-four hours or so, she should ask for "green fish," the correct term for freshly caught fish.

The reason fish is fresh for so long a period is that it is frozen as soon as it is taken from the fishing boats and decomposition stops immediately. It is kept frozen for months at a time, in refrigeration plants, and shipped in the same state to the local market man. He it is who defrosts the fish and sells it direct to the housewife.

As a matter of fact, this frozen fish is more wholesome than many of the "green" fish unless you are absolutely sure of the local fish market. Green fish are simply packed in ice, but not frozen, and while decomposition is somewhat retarded, it is not definitely stopped as when fish are frozen.

Remember, fish is fresh and wholesome for months, but is green, for only a few hours.

After a frozen fish has thawed it should be used at once, as decomposition sets in at once. Freezing and thawing makes such fish dangerous for health.

Smoking fish is an art as well as an industry. Each individual who smokes fish in a small way as well as each manufacturer who cures on a large scale, has his own secret process, and his own formula. There are two methods—hot smoking and cold smoking. In the hot smoking process, the fish are hung close to the fire and during the few hours in which they are exposed to the smoke they are partially cooked by the heat, as well as flavored by the smoke. Cold smoking often requires several weeks to complete the process. Hard woods are used chiefly; soft woods contain too much resin which imparts a bitter flavor.

The United States government watches over all out food products and has sanctioned refrigeration plants to keep fish frozen up to twelve months. Statistics prove, however, that most of this frozen fish is consumed in from four to five months.

What to Eat.

A good luncheon dish which is substantial enough for a main dish is:

Luncheon Macaroni—Cook three-fourths of a cupful of macaroni broken into inch lengths in boiling salted water until tender; drain, rinse in cold water and drain again.

Melt three tablespoonfuls of butter, cook in it a slice of onion and carrot until somewhat softened, then remove the vegetables, add two tablespoonfuls of flour, one-fourth of a teaspoonful of salt and a dash of red pepper, cook until frothy, then add one-half cupful each of beef broth and tomato pouree, a full cupful of either, stir and cook until boiling, add the macaroni and one-half cupful of grated cheese, then with two forks mix the macaroni and cheese with the sauce. Cover and let stand over hot water until thoroughly hot. Serve hot.

When serving fish the following sauce will add much to the flavor of the dish:

Almond Horseradish Sauce.—Blanch and chop fine twenty-four almonds. Press the vinegar from four tablespoonfuls of horseradish, season with salt and cayenne and add the almonds and two tablespoonfuls of thick sweet cream. Mix well and serve.

Salmon Salad.—Mix together one and one-half cupfuls of salmon (flaked) with one-half cupful of celery cut fine, two tablespoonfuls of chopped green pepper, one small onion and salt and pepper to taste. Peel two tomatoes and cut them into dice and mix with the salad or cut them into quarters and use as a garnish. Arrange on a bed of lettuce and garnish with mayonnaise.

Blackstone Dressing.—Take four tablespoonfuls each of mayonnaise and whipped cream, two tablespoonfuls each of chili sauce, tomato catsup and vinegar. Roquefort cheese if liked may be added.

Here is a salad which will serve twenty-five portions:

Molded Crab Salad.—Take one-fourth cupful of granulated gelatin (four tablespoonfuls), soften it in one pint of chicken stock, dissolve over hot water. When well dissolved add one-fourth cupful of lemon juice, and slowly beat in a quart of mayonnaise. Drain two cupfuls of grapefruit pulp, two cupfuls of crushed pineapple and two pound cans of crab meat; mix all together in the mayonnaise jelly. Pack in molds and chill. Serve on lettuce and pass more mayonnaise.

Nellie Maxwell

Daddy's Evening Fairy Tale

By Mary Graham Bonner

CHRISTMAS PRESENTS

There in the center of the room stood the tree. What a handsome tree it was. And there were the presents all around it and hanging from the branches.

Every member of the family received presents and there were blocks and trains and toys and dolls and animals made of cloth and animals made of candy.

Later in the day when a tall person came into the room they had to take long strides to walk over the toys so as not to step on anything, and the children had to call out warnings to them to look and see that far below them the floor was covered with Christmas presents.

But the best of all was when they were taking the presents from the tree in the first place.

The children went to Christmas-tree parties and it was nice to see what was in any package they might receive off the tree, one never knew what one was going to get and it was a nice, hopeful, expectant time.

But the home Christmas tree was the best of all, for that was the tree which Santa had thought about and looked after for them.

Their daddy lifted the presents down from the topmost branches. Each member of the family opened a present in turn. Then each had a chance to see what the other got, but sometimes things got so exciting that they opened several at a time, and everyone was looking at their own.

Of course, after it was all over, after all the presents had been brought down from the tree, they all looked over the presents each other had got and later in the day they saw the presents more thoroughly.

Well, that afternoon they had a tea party and had some of their friends.



They Gave Him a Beautiful Bone.

and there were little presents left on the tree for their friends.

But an uninvited guest came to the party. The uninvited guest was a dog, and he was standing outside the door, looking very cold.

It was a freezing cold day out, and the temperature was going steadily down.

The dog had stopped, seeing that a well-lighted house and a cheerful-looking house had every look as though it might give him warmth and welcome for a while.

The dog's home was far out in the country and the dog had been for a long run through the snow.

They let him come in and he got so beautifully warm and they gave him good things to eat, and then before he went home they gave him a beautiful bone and tied a red ribbon to his collar.

So that he, too, had a Christmas party and a Christmas present.

It was so nice to receive a cordial welcome when you weren't even invited.

So that every one that day in that house was very, very happy, even the cold, wandering dog, the uninvited guest.

Wanted Ice Cream Hash

"At the last moment some of our company could not come, so it was found that later in the day we had a small surplus of ice cream that even the children could not get away with. Our near neighbors were not at home, either, so I said, 'Well, there is not much and we might as well throw it out, as it won't do any good to keep it.'"

Robert seemed to think it was a terrible thing to waste ice cream for he said solicitously, "Oh, mother, couldn't we save it to make ice cream hash out of it?"

Not Even a Hair Cut

Jean's new brother is a bald-headed baby and Jean watches him daily for signs of a growth of hair. Yesterday her Chum Billy announced his baby sister had cut a tooth.

"Doodness," exclaimed Jean, disgustedly, "an' our baby ain't even tut his hair yet!"

In the Right Place

Little Girl (in furniture store)—May I see a time-table, please?
Clerk—Are you sure you're in the right place? This is a furniture store.
Girl—Yes. You see I've saved up to buy my mamma a clock, and I want one to put it on.

Subtraction

Teacher—Take four out of five and what do you have, Tommy?
Tommy—Pyorhea, ma'am.

Children Cry for



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"Malthusian" Theory

Thomas Robert Malthus, born 1798, was an English economist interested in social problems and study of population. In 1798 he published a book, "Essay on the Principles of Population as It Affects the Future Improvement of Society." This book demonstrated the theory that in all time population has tended to outrun subsistence, leading to the decay of the nation. He enlarged this theory in 1803 to demonstrate the impossibility of evading poverty and suffering among the mass of the people if unrestricted increase in population continued.

Optional

"Mother, I want to go to a co-educational college."
"But, my dear, isn't there a good deal of flirting?"
"Yes, but you don't have to take that course."

Have Kidneys Examined By Your Doctor
Take Salts to Wash Kidneys if Back Pains You or Bladder Bothers

Flush your kidneys by drinking a quart of water each day, also take salts occasionally, says a noted authority, who tells us that too much rich food forms acids which almost paralyze the kidneys in their efforts to expel it from the blood. They become sluggish and weaken; then you may suffer with a dull misery in the kidney region, sharp pains in the back or sick headache, dizziness, your stomach sour, tongue is coated, and when the weather is bad you have rheumatic twinges. The urine gets cloudy, full of sediment, the channels often get sore and irritated, obliging you to seek relief two or three times during the night.

To help neutralize these irritating acids, to help cleanse the kidneys and flush off the body's urinous waste, get four ounces of Jad Salts from any pharmacy here; take a tablespoonful in a glass of water before breakfast for a few days, and your kidneys may then act fine. This famous salts is made from the acid of grapes and lemon juice, combined with lithia, and has been used for years to help flush and stimulate sluggish kidneys; also to neutralize the acids in the system so they no longer irritate, thus often relieving bladder weakness.

Jad Salts is inexpensive, cannot injure and makes a delightful effervescent lithia-water drink.

Unrecorded Retort

"Lord Cassius has a lean and hungry look," remarked Julius Caesar.

"I've lost a lot of sleep lately," explained Cassius, "sitting up to watch any calories."

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for Colds

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