

# STRAIGHT LINES CAPITULATE; THE LAST HATS OF SUMMER

WITH much unanimity master designers decided to attack the straightline silhouette this spring—going on the theory that we can have too much of even a very good thing. Although the attack comes from all quarters it was not a marked success in the ranks of street and sports clothes. So far from disappearing, the straightline vogue has not even grown less—not so that you can notice it, when throngs on the street, or promenades on athletic fields, pass in review.

But among gay and light-minded afternoon frocks, there was much wavering—the attack has proved successful. In more or less informal afternoon gowns, women are inclined to

and godets plaited at the top but loose at the bottom, are other means of insinuating fullness into afternoon and evening frocks.

Of certain kinds of hats it is not necessary to say anything—there are so many of them—they speak for themselves. The little felt hat, in pastel colors and white, for instance, is everywhere. It has been reinforced by similar hats of white kid and combinations of white and black in kid. Following immediately upon the heels of the kid hat came the hat of black patent leather, combined with white kid, in facings and decorations.

In dressier hats the wide-brimmed pastel-colored, hair-braid shapes have outdistanced all rivals for midsummer

## The KITCHEN CABINET

(Ed. 1925, Western Newspaper Union.)

Choose what you will, within the limits of reason, and by the exercise of the average ability you possess you will, in time, reach your mark.—Marden.

### SPINACH DISHES

Spinach needs good seasoning and care in serving if you must teach your family to like it, as most of us do. Being such a worth-while vegetable, so good for the blood, being rich in iron, it is needless that we learn ways of serving it in the



most attractive manner. **Spinach With Stuffed Pimientos.**—Arrange six pimientos in well-buttered ramekin dishes. Take one and one-half cups of cooked spinach, two tablespoons of lemon juice, one-half teaspoonful of salt, one egg, one-half teaspoonful of grated nutmeg, two tablespoons of butter and one-half cupful of bread crumbs. Mix the stuffing and fill peppers, cover with buttered crumbs and bake in a hot oven.

**Bohemian Spinach.**—Take six strips of bacon, three-fourths of a cupful of cooked spinach, one-half teaspoonful of salt, two eggs, three-fourths of a cupful of milk, one-half cupful of bread crumbs. Curl the bacon inside of six ramekins. Chop the spinach, add seasonings and beaten eggs, milk and crumbs. Pour the mixture into the ramekins and bake until firm. The bacon if partly cooked will be more satisfactory. If it is not sufficiently cooked, turn the molds out onto a baking dish and bake in a hot oven.

**Spinach and Noodles.**—Take one and one-half cupfuls of noodles cooked, one and one-half cupfuls of cooked chopped spinach, one cupful of grated cheese, one teaspoonful of salt, one-fourth teaspoonful of pepper and one cupful of milk. Put alternate layers of spinach and noodles in a baking dish, sprinkle with cheese and season over each layer and top with noodles. Pour over the milk and bake forty-five minutes.

**Spinach Croquettes.**—Take one cupful each of chopped ham and spinach, one tablespoonful of prepared mustard, one-half cupful of boiled rice, one egg yolk, one-fourth of a cupful of spinach liquor. Mix all the ingredients and moisten with the stock. Shape into croquettes, dip into egg and crumbs. Serve with tomato sauce.

**Spinach With Buttered Crumbs.**—Put the well-washed spinach into a kettle, adding no water; cook carefully, stirring occasionally for the first few minutes, then cover and cook until tender. Serve seasoned with butter and sprinkled with buttered crumbs.

**Savory Dishes.** Don't fail to learn a few of the kinds of field mushrooms. There are so many savory dishes to which a few mushrooms will add flavor.

**Scrambled Eggs and Mushrooms.**—Break into small pieces one pint of fresh field mushrooms. Sprinkle with salt and let them stand twenty minutes. Into a saucepan place two tablespoonfuls of butter,

add the mushrooms and juice, cover and cook eight minutes after they commence to simmer. Season with pepper and more salt if needed. Add the yolks of five eggs, beaten slightly, to the mushrooms. Stir until the eggs are cooked, adding more butter. Serve on buttered toast.

**Curried Eggs.**—Take six hard-cooked eggs. Peel three large onions and cut them into thin slices, put them with two tablespoonfuls of butter in a saucepan to cook until soft. Add a tablespoonful of curry powder, one clove of garlic, one-fourth of a teaspoonful of ginger, one-half teaspoonful of salt, one tablespoonful of flour, one-half pint of stock, cool. Take three cupfuls of cooked rice, place around the edge of a platter, cut eggs into slices and place over the rice; over this pour the sauce, very hot. Garnish with green pepper or sprigs of parsley.

**Coconut Pie.**—Line a deep pie plate with rich pastry and let stand in the ice chest for an hour. Beat four eggs, one-half cupful of sugar, the rind of a lemon and add two cupfuls of milk. Sprinkle the top with a cupful of grated coconut. Bake in a moderate oven one hour.

**Rhubarb de Luxe.**—Take four cupfuls of rhubarb cut into small pieces, two cupfuls of granulated sugar, one-half teaspoonful of mace, one-fourth teaspoonful of cinnamon, twelve whole cloves, one large orange. Place the ingredients together in a well-buttered casserole, adding the rind, juice and pulp of an orange. Cover and bake until the rhubarb is tender. If very juicy, uncover the last fifteen minutes of cooking.

**Crackerjack.**—Take one cupful each of brown sugar and extracted honey, boil until it hardens in cold water. Remove from the fire, add one-half teaspoonful of soda and all the popcorn or puffed rice or wheat you can stir in. Add a few shelled peanuts and press into a well-greased dripping pan. Mark off into squares.

## CARPET BEETLE IS HOUSEHOLD PEST

Larvae Feed on Fabrics or Various Articles.

(Prepared by the United States Department of Agriculture.)

Carpet beetles, or so-called "buffalo moths," are common household pests usually associated in their destructive work with clothes moths. Ordinarily they are not so destructive as clothes moths, because they reproduce only once a year, and then not so abundantly.

Experienced housewives throughout the North are familiar with the stout, oval, reddish-brown hairy grubs or larvae of the common carpet beetle, found beneath carpets or in clothing. In southern homes, however, the longer, slender, golden-brown larvae of the black carpet beetle, with its tuft of golden bristles, is more common.

All carpet beetle larvae feed upon fabrics or upon various articles, including upholstered furniture, containing wool, silk, hair, fur bristles, or feathers. They even feed upon dried animal matter, Naphthalene flakes and paradichlorobenzene crystals are used to protect susceptible articles from carpet beetles in about the same way



Insects Secrete Themselves in Upholstered Furniture.

they are used for protection against clothes moths. That is, the garments, rugs, or other articles should be thoroughly cleaned, sunned, and brushed before being put away. They should then have either the naphthalene or the paradichlorobenzene scattered through the box or container in which they are to be stored, between folds and in various parts of the article. This box should then be tightly closed and wrapped with an extra protective covering of heavy wrapping paper. If the articles are to be stored in a trunk or chest the container should be tightly closed, as it is essential in all cases that the fumes given off by slow evaporation of the flakes or the crystals be closely confined. Either of these substances is effective against all stages of the beetles if properly used. The action of camphor is slower, but it may be used.

Cedar chests will kill the very young larvae of carpet beetles, but they will not kill the beetles, the older larvae, or the pupae, nor will they prevent the eggs from hatching. Articles such as balls of yarn, floor skins backed with woolen cloth, pillows stuffed with hair or feathers, and similar objects in the interior of which the older carpet beetle larvae can hide, should not be placed in cedar chests until fumigated to kill the larvae hidden where they can not be reached by brushing.

Where infestation is general throughout a house or is serious in closets, it may be advisable to fumigate with hydrocyanic acid gas, carbon disulphid, or sulphur, but none of these fumigation methods should be employed except by a person well informed regarding them. Laundering in thick suds or with water hotter than the hand can bear, or pressing with a hot iron, will probably kill the larvae and eggs of the carpet beetle in articles to which this treatment is adapted. The usual commercial dry-cleaning processes are probably effective in killing them.

## FOOD PREPARATIONS AND THERMOMETERS

For Uniform Results in Cooking Be Exact.

(Prepared by the United States Department of Agriculture.)

The modern housekeeper has learned, among other things, that it is necessary to be exact in her cookery methods to secure uniform results. She must measure the ingredients of her cake in the same way every time she makes it, and she must regulate her oven temperature to the same point at each baking. Cookbooks intended to meet requirements no longer tell her to "bake in a moderate oven," leaving her to guess just what "moderate" may mean; they say, "bake at 300 degrees Fahrenheit," or "bake at 300 degrees to 400 degrees Fahrenheit, beginning low, and raising temperature gradually." If one is following up-to-date directions for making candy, for deep-fat frying, for roasting meat, or for any kind of baking, the recipe will undoubtedly mention the best temperature or range of temperatures for the process and materials being used.

Indispensable, therefore, to accurate cookery is a dependable thermometer. A single strong, well-made chemical thermometer can be made to answer for a number of these purposes if it gives readings up to about 500 degrees Fahrenheit. Separate thermometers are on the market for several special cooking processes, and may be found convenient in some cases.

The general-purpose thermometer can be adapted to oven use by thrusting it through a hole in the top of the oven and clipping it in place with a spring clothespin. Used in this way, it is most effective since it can be arranged so as to record the temperature of the center of the oven rather than the sides and can be read from outside the oven without opening the door.

A thermometer helps to roast meat with accuracy. If it is inserted into the piece to be cooked its reading indicates to the housekeeper when the meat at the center of the roast is "rare," "medium" or "well-done."

In sugar cookery—represented in the household in the making of candy, icings, sirups for canning, or sauces, a thermometer is practically essential. There is much uncertainty as to just when a sirup "spins a thread," "forms a soft ball," or "reaches the hard crack," and the cook is only successful as often as she makes a lucky guess. A thermometer which can be clipped directly into the hot sirup registers the exact temperature, and as sugar combinations are known to behave in certain ways when they reach different temperatures, all doubt is eliminated. A thermometer can also be used to test the temperature for deep-fat frying or for other cooking processes at temperatures above 212 degrees Fahrenheit, where accuracy and uniform results are important.

A thermometer is obviously required for pasteurizing milk at home—that is, raising the milk to a temperature of 145 degrees Fahrenheit, and holding it there for 30 minutes. The chemical thermometer is of such a size and shape that it will go into one of the bottles. Butter making and other processes often carried on in the farm home call for the use of a dairy thermometer, but the general-purpose thermometer will do.

In addition to all the ways in which thermometers help by telling how hot foods are, one must not forget the important role they may play in connection with keeping food cool. It is only by means of a thermometer that one can tell whether the refrigerator is efficient—i. e., maintaining a fairly steady temperature below 50 degrees Fahrenheit. The thermometer shows beyond question where the coldest part of the icebox is, and in homes where ice is not always used, helps the housekeeper to locate some part of her cellar or outside porches where foods can be safely stored.

## Daddy's Evening Fairy Tale

A. MARY GRAHAM-BONNER

### HOUSEKEEPING

Allie Baa is a rag doll and many of you have heard of her. She belongs to a little girl named Margaret, who calls herself Mrs. Cucumber Green when she plays. When Margaret tidies up her doll's house she calls herself Jane Eckler, the housecleaning lady.



Not a Fussy space she calls Number Four, Green Lane.

Mrs. Cucumber Green has a place for play at the side of her bed. There is a big space between that and the wall. This space she calls Number Four, Green Lane.

Mrs. Cucumber Green had just brought her children back from grandma's chair, for they had been calling on grandma while Mrs. Cucumber Green did her housecleaning.

"They were just as good as gold," said grandma. "Really, Mrs. Cucumber Green, you should be very proud of your children."

Mrs. Cucumber Green gave a modest little smile. "On the whole, they are pretty good," she said.

After the children were back in Four Green Lane, Mrs. Cucumber Green had lessons.

They only had a few lessons and they did them quickly, for, as Mrs. Cucumber Green said, the little dears were so bright they didn't have to study very hard.

Besides Mrs. Cucumber Green was not a fussy teacher. If they spelt words wrong she didn't mind. It was so very hard to spell words right.

And if they got mixed up in their alphabet Mrs. Cucumber Green never scolded.

It was almost impossible to get the alphabet entirely right.

They were pretty good in the poetry class, though. They remembered the verses Mrs. Cucumber Green taught them, and they loved the singing class!

That was always the last class of all. Then Mrs. Cucumber Green took them shopping up the Lane, and talked with Mr. Ottaway, the grocer.

"Good morning, Mr. Ottaway," Mrs. Cucumber Green said, "have you some fresh eggs this morning?"

Mr. Ottaway was made of wood and he stood in a "pretend" grocery store, looking over his vegetables and eggs and fruits.

"Good morning, Mrs. Cucumber Green; yes, I've some delicious fresh eggs. Will bring color into the cheeks of your little ones."

"I'll have four dozen, then," said Mrs. Cucumber Green, and put them, in a "pretend" manner, in her basket.

Then she stopped at Mr. Gerken's, the butcher, Mr. Gerken was made of wood, too, and he had a fine black beard painted upon his bright wooden face.

"How about a good leg of lamb this morning?" asked Mrs. Cucumber Green.

Mr. Gerken stood in his "pretend" butcher shop and looked over the make-believe cuts of meat.

"Yes, ma'am," he said, in a deep fine voice, "I've a good cut for you. It's a good, generous cut. I'm one for fair measures. And you can use the bones after for soup. A good soup makes healthy children, I say."

"I agree with you, too," said Mrs. Cucumber Green, and put the lamb in her basket. The lamb was attached to a toy plate and that had to be put into the basket, too.

Later, of course, the lamb would be returned to Mr. Gerken's shop, but for a "pretend" meal it was the very thing.

Then Mrs. Cucumber Green went down the Lane to her home at Number Four, and there she set to work to get the dinner, while Allie, taking hold of her hand, and with only a very little help set the table.

The children had good appetites. Johnny Naples was actually growing fat! Indeed, he was almost too fat. She would have to get him a new suit if he kept on growing like this. Oh, children were dreadful the way they grew! Mrs. Cucumber Green knew that. She was really quite tired when the day was over. She had had a very busy day. But then it kept one busy to keep house and look after the children and do the marketing. But it was so lovely to be busy, even housecleaning was fun.

"Isn't it lovely to be busy, Allie?" Mrs. Cucumber Green asked her beloved rag child, and from the way Allie looked at her, Mrs. Cucumber Green just knew that Allie thought the same!

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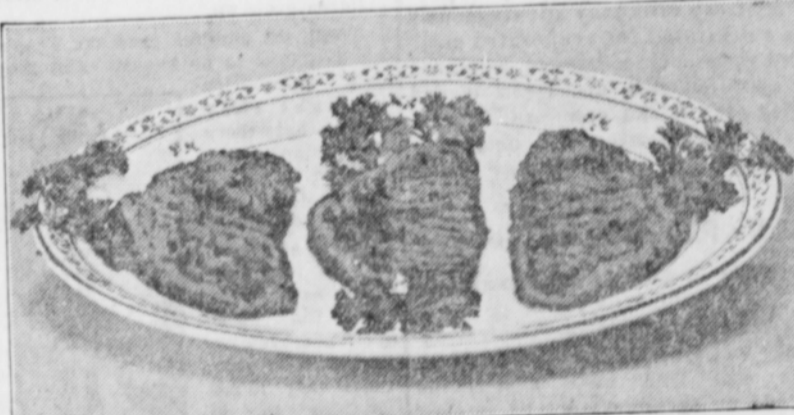
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## COTTAGE CHEESE CUTLETS ECONOMICAL

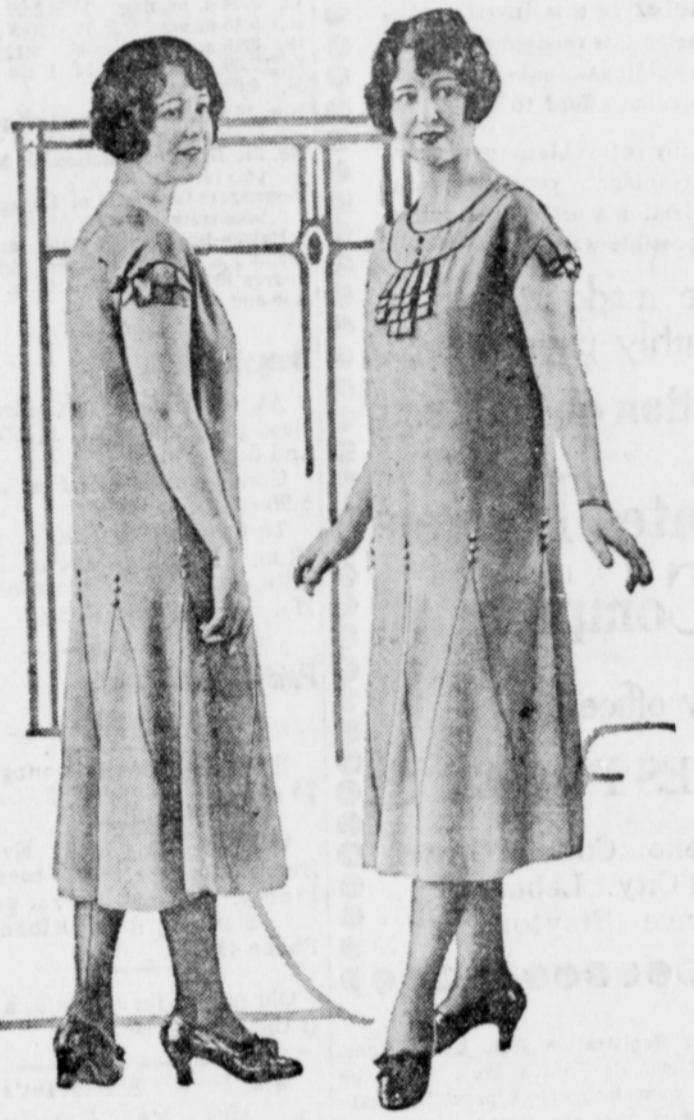


Appetizing Cottage Cheese Cutlets.

(Prepared by the United States Department of Agriculture.) Cottage cheese cutlets offer an economical and appetizing way to use up left-over cereals or even the unneaten quick breads. Where bread crumbs are called for in the recipe given below by the United States Department of Agriculture, they may be made from left-over corn or other hot breads. Mashed cold potatoes may be used in place of cereal. Dry corn meal or finely ground oatmeal may be used to stiffen the mixture instead of crumbs, but in that case it is better to form it into a loaf and bake it in the oven about twenty-five minutes. Other seasonings may be used.

- 1 cupful cottage cheese
- 1 cupful dry bread crumbs, or 1/2 cupful cold cooked rice, and 1/2 cupful bread crumbs
- 1/2 cupful peanut butter, or 2 tablespoonfuls savory fat
- 1/2 cupful coarsely chopped peanut meats
- 1/2 teaspoonful powdered sage
- 1/2 teaspoonful thyme
- 1 tablespoonful milk
- 1 teaspoonful salt
- 1/4 teaspoonful pepper
- 1/4 teaspoonful soda
- 1 to 2 tablespoonfuls finely chopped onion

Cook the onion in the fat until tender but not brown. Dissolve the soda in the milk and work into the cheese. Mix all other dry ingredients thoroughly with the bread crumbs. Blend peanut butter and onion with the cheese and mix the bread crumbs with them. Form into flat cakes, dust with bread crumbs or corn meal, and fry a delicate brown in a little fat in a hot frying pan.



Introducing the Flared Skirt.

run after strange gods and to encourage new ideas. The flared skirt, tiered dresses and tunic dresses all found themselves made welcome and all have appeared in many graceful versions. Even higher waistlines were occasionally entertained and the long sleeve succeeded in establishing a place for itself. Among these innovations, the most successful is the flared skirt. By fair means it has made itself a success that is going to last.

To the lighter shades fashion has added rich purples in pansy and fuchsia tones. Many of these hair braids are flower trimmed, with blossoms in shades of the same color as the hats. Roses, with stems long and large, chrysanthemums and water lilies are in great demand for them, but there are many models trimmed with silk or velvet, with printed chiffon or applique figures of velvet.

Leaving these leading items out because every one is familiar with them, the group of hats pictured includes new developments of established styles—the last of the summer hats in which designers embody the season's most successful ideas. At the top of the group a hat of hair and straw braid



Varying Modes in Summer Hats.

fashion sponsors and there are also ingenious and original details of finish sure to win favor for this frock. They appear in groups of small crepe covered buttons posed at the point of each godet, in graduated loops made of folds of the crepe, used for finishing neck and short sleeves and in the narrow yoke.

stitched row on row reveals a crown trim of ribbon and flowers and a facing of light crepe. Below it a hair braid with drooping brim offers lines of gold thread run in the crown by way of variation, and trailing stems as well as roses, posed on the crown. Below it a small shape of straw braid is trimmed with a ribbon collar and veiled with printed chiffon. A novel and handsome fabric hat covered by rows of narrow braid is shown with a series of upward-turning points that form the brim and a flat rosette of small flowers and ribbon at the front. Stems play an important part in the daring trimming on the last hat in the group. If it were not for the cluster of roses at one side they might be taken for a small family of tiny snakes wriggling over the crown and brim.

JULIA BOTTOMLEY.  
(Ed. 1925, Western Newspaper Union.)

Nellie Maxwell