

FALL HATS MAKE THEIR BOW; VARY COATS OF HEAVY CREPE

SING hey the merry maiden!—the merry, merry maiden—who is in the midst of a joyous vacation that must soon end. Hats for college girls are peeping over the millinery horizon, the first harbinger of returning school days and a warning that the outfitting of college girls must be undertaken.

So far as her headwear is concerned the choice of new things for the school girl will prove a pleasant occupation. The new modes are delightfully well suited to youth. There is nothing startlingly different in the hat shapes, from those that have proved so becoming and popular during the sum-

mer, but there are some very novel trimmings, the like of which we have not seen before. They are the queer-looking ornaments and decorations done in the "cubist" or "futuristic" manner, that make one think of a crazy-quilt pattern. Paris started this style, which may become a vogue, by taking inspiration from the "International Exposition of Decorative and Industrial Arts" now in progress there, where the art of the "modernists" is on display. But in millinery this new art only appears in little touches—easy to get used to—if not to understand.

The group of four hats shown here includes four distinctly different shapes



THE JAGUAR

The Jaguar had heard a conversation between the Lion and the Tiger. Each had been doing much talking. The Tiger had been saying that the Lion spent most of his time in roaring, while he, the Tiger, did the clever things in life.

What the Tiger had said was perfectly true, but it had made the Lion angry and he had roared more than ever.

"Well," said the Jaguar, "as I am almost as large as the Tiger I think I ought to be heard from, too."

"What do you mean when you say you ought to be heard from?" asked a young Jaguar, a new arrival in the zoo.

"I mean that I ought to tell you something about myself," the Jaguar said.

"Well, why don't you?" asked the young Jaguar.

"I believe I will," said the Jaguar. "Ha, ha," said King Lion, "I am not the only one who wants to boast."

"Nor I," said the Tiger.

"I didn't say I was going to boast," snarled the Jaguar.

"I remarked that I should be heard from and that I should tell something of myself."

"I may tell something very, very dreadful."

"Not much chance of that," said King Lion, tossing his mane and looking very proud and superior.

"Not much chance of that," said the Tiger.

Even the young Jaguar added: "Not much chance of that."

"Maybe not," said the Jaguar, "and again, maybe so."

"Oh, don't waste so much time," said King Lion, "go on with your story."

"That's the right idea," said Tiger.

"Yes, go on with your story," said the young Jaguar.

"Ah, you're all interested," said the

Jaguar, "for there is no other reason in wanting me to hurry."

"You're not going to catch a train, as folks say, King Lion."

"Nor you, Tiger."

"Nor you, Jaguar."

"No, I'm not going to catch a train," said King Lion. "I wouldn't go on one of the silly, puffing things."

"I don't have to puff, for I can roar."

"I don't have to catch a train, it is true," said the Tiger. "Nor do I think that a very sensible remark."

Even the young Jaguar agreed with this.

"I thought I was going to have a chance to speak," said the Jaguar.

"To be sure," said King Lion. "I'm only waiting for you to begin."

"Only waiting for you to start," said young Jaguar.

"Only waiting for you to commence," said the Jaguar.

"Then let me get started," growled the Jaguar.

"Let him get started," said the Tiger.

"Let him get started," said young Jaguar.

"By all means, let him get started," said King Lion. "Not, of course, for a train, but with his story."

"That's what we mean," said the Tiger.

"Yes, that's what we mean," said the young Jaguar.

"Well," said the Jaguar, "I will tell you."

"I came from South America and I had a very exciting trip here."

"I came in a boat, I did, and so I know about boats, even though trains are beneath my notice."

"Every one admired my handsome yellow coat, my strength and my beautiful big head."

"Yes, I am the fine Jaguar, I am."

"True," agreed the young Jaguar.

"He boasted, too," grinned the Lion, roaring again.

"He certainly did," said the Tiger.

"But my boasting made a true story," the Jaguar added delightedly.

Enough for a Penny

While waiting at the railroad station, Brown put his six-year-old daughter on the slot scales. "Only 40 pounds?" he said. "You ought to weigh more than that."

"Well, daddy," exclaimed the little girl, "isn't it enough for a penny?"

Everything Counted

Esther went for a picnic with some friends. When she got home she said, "I want something to eat."

"Why," said her mother, "didn't you have lunch with the Smiths?"

"Yes," she answered, "I had some, but everything was counted."

CAN LEFT-OVERS AS MIXED VEGETABLES



(Prepared by the United States Department of Agriculture.)

Mixed vegetables are attractive and economical in salads, omelets, scalloped dishes and to use as garnishes for meat dishes. If the small quantities left from packing different vegetables whole are placed in one can, many desirable combinations can be made. A good combination during the spring season is young carrots, a mixture which the fall garden might furnish is peppers, celery, onions and small lima beans. Do not use beets in such combinations, because they will discolor the mixture.

All the vegetables are prepared separately as for canning and packed in layers in a well-boiled jar, according to United States Department of Agriculture specialists. Each layer should be packed as tightly as possible before the next is added. Fill jars with a brine. Put on boiled top and rubber. Process in water-bath canner either 120 minutes one day or one hour on three successive days, or 35 minutes in steam-pressure cooker under 15 pounds pressure.

Corn and Tomatoes Good.

Corn and tomatoes make a good combination to can. The resulting product is served as a vegetable dish. Blanch fresh corn on the cob five minutes, dip for an instant in cold water and cut from the cob. Scald tomatoes from 30 to 60 seconds and dip in cold water. Remove the skin and core. Chop tomatoes into medium-sized pieces. Mix thoroughly two parts of tomatoes with one part of corn. Pack the mixture in hot glass jars, add a level teaspoonful of sugar and one-half teaspoonful of salt to a quart. Fill jars with hot water. Put on boiled top and rubber and process 120 minutes in water-bath canner one day or one hour on each of three successive days, or 35 minutes in steam-pressure cooker under 15 pounds pressure.

A corn, tomato and string-bean combination is made by using one part of corn, one part of green string beans and three parts of tomatoes. The corn is blanched, dipped in cold water and cut from the cob. The string beans are cut into convenient lengths and blanched for four minutes. The to-

matoes are blanched from 30 to 60 seconds and cold-dipped. Remove the skin and core of the tomatoes and cut into medium-sized pieces. Mix the three vegetables thoroughly and pack the mixture in hot glass jars. Add a level teaspoonful of sugar and one-half teaspoonful of salt, and fill jar with hot water. Put on boiled top and rubber and process in water-bath canner either 120 minutes one day or one hour on three successive days, or 35 minutes in steam-pressure cooker under 15 pounds pressure.

Concentrated Soup Recommended.

An excellent concentrated vegetable soup can be made from any desired mixture of vegetables. A tasteful combination to can consists of one quart of concentrated tomato pulp (tomatoes boiled down until thick), one pint corn, or tiny lima beans, one pint okra, and four teaspoonfuls of sugar and salt mixture—made by mixing sugar and salt in the proportion of one-third salt to two-thirds sugar.

To make the tomato pulp, cook together three quarts of sliced tomatoes, one small chopped onion and half cupful chopped sweet red pepper. Put through a sieve and remove seeds and skin. Return strained pulp to kettle and cook down to about the consistency of catsup. Measure, add the corn or beans and okra which has been prepared as for canning, with seasoning. Cook together for ten minutes and pack hot into jars which have been previously boiled 15 minutes. Put on boiled top and cleanse rubber, partially seal and place on false bottom in water-bath canner with water to cover.

If the single-period continuous method of processing is followed, boil for at least two hours. If the intermittent boiling process is used, boil for one hour on each of three successive days. Before each subsequent boiling, the covers must be loosened and after each boiling the covers must be securely tightened again to make sealing complete.

Processing under steam pressure is recommended. Quart jars should be processed 35 minutes under 15 pounds pressure. On removal tighten the tops, invert to test for leaks, and when cool put in a dry, dark, cool place.

BERRIES DRIED BY HEAT OF THE SUN

Avoid Unnecessary Handling and Rough Treatment.

(Prepared by the United States Department of Agriculture.)

Dried berries of many kinds are excellent for pies, puddings and sauce. Select berries which are fully ripe but not overripe.

Berries to be dried should be picked in the early morning hours. Do not allow them to stand in the sun or in deep layers in picking vessels.

No attempt should be made to wash the berries intended for drying, as the wet berries will soften and mat together in the dryer. Spread on the trays, holding the vessel of berries with one hand, and, while slowly pouring the fruit, use the fingers of the free hand to spread them in a close, uniform layer one to two berries deep. Protect them from insects. Avoid all unnecessary handling and rough treatment, as crushed berries spoil the appearance of the finished product.

Do not attempt to pick out leaves, bits of stem or green berries. These are readily removed after the berries are dry. Raspberries and Logan blackberries require careful handling, as they are liable to crush or flatten out when first heated. Spread them in thinner layers than other berries.

As rapidly as the trays can be spread, place in strong sunlight if they are to be sun dried, as they can be in most sections of the United States, or in a warm evaporator if artificial heat is employed. With artificial heat the initial temperature should be from 135 to 145 degrees. This may be gradually increased when the fruit is two-thirds dry to 150 degrees, with any berries except Logan blackberries and red raspberries. These should be started at 130 degrees F.

When the berries have dried sufficiently to be stirred without crushing, go over the trays and break up any

thick clumps which are drying too slowly. The fruit is dry when it begins to rattle somewhat on the trays and when the berries no longer show moisture when crushed between the fingers.

When the berries are dry place in a large wooden or pasteboard box covered with muslin to exclude insects. Pour the warm berries directly into this box as they come from the dryer and every time a new lot is added stir the whole mass thoroughly together. The berries will at first become quite moist, but they will then gradually lose moisture until they become dry and hard to the touch. When ready to be stored permanently, return them to the dryer or oven and heat up to 180 degrees for two or three minutes to destroy any eggs of insects which may be present. Place immediately in sealed containers and store in a dry, warm place.

Kohlrabi Is Delicious When Young and Tender

Do you know kohlrabi, sometimes called turnip-rooted cabbage? It may be used when it is young and tender if it is to be eaten at its best. When it is no more than two or three inches in diameter this vegetable will be found quite delicious, says the United States Department of Agriculture.

To prepare it for the table, clean the kohlrabi, and cut off the leaves. (The very young fresh leaves may be cooked separately as greens, with or without a little chive or onion.) Pare the globe or bulbous stem, discarding any stringy or tough portions at the base. Slice it or cut into dice, and cook for about half an hour in slightly salted water. Season with butter, salt and pepper, and serve or make a white sauce and mix with the kohlrabi. Kohlrabi can be used in practically any dish in which turnip is used. It is milder in flavor, and not quite like turnip, though suggestive of it. The dark leaves and the white diced pieces from the globe portion make an attractive dish when served together.

IMPROVED UNIFORM INTERNATIONAL

Sunday School Lesson

(By REV. F. B. FITZGIBBER, D.D., Dean of the Evening School, Moody Bible Institute of Chicago.)
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Lesson for August 30

PAUL AND THE PHILIPPIAN JAILER

LESSON TEXT—Acts 16:16-40.
GOLDEN TEXT—"Believe on the Lord Jesus Christ, and thou shalt be saved."—Acts 16:31.
PRIMARY TOPIC—The Story of an Earthquake.
JUNIOR TOPIC—Conversion of the Jailer.
INTERMEDIATE AND SENIOR TOPIC—Conversion of the Jailer.
YOUNG PEOPLE AND ADULT TOPIC—The Gospel in Philippi.

I. Paul and Silas in Jail (vv. 16-26).

1. The Occasion (vv. 16-24).

As the missionaries went out from day to day to the place of prayer they were accosted by a young woman possessed by a spirit of divination. She was owned by a syndicate of men who derived large gains from her soothsaying. This act of the woman became a great annoyance to Paul, who in the name of Jesus Christ commanded the evil spirit to come out. The evil spirit immediately obeyed. When the demon was cast out of the maid, her supernatural power was gone, therefore, the source of revenue was dried up. This was so exasperating to her owners that they had Paul and Silas arraigned before the magistrates on the false charge of changing their customs. This was playing the hypocrite for it was not custom, but illicit gains that had been interfered with. There is always trouble ahead when you interfere with wrong business. Without any chance to defend themselves Paul and Silas were stripped and beaten by the angry mob and then remanded to jail, and were made fast by stocks in the inner prison.

2. Their Behavior in Jail (v. 25).

They were praying and singing hymns to God. It seems quite natural that they should pray under such conditions, but to sing hymns is astonishing to all who have not come into possession of the peace of God through Christ. Even with their backs lacerated and smarting, their feet fast in stocks, compelling a most painful position in the dungeon darkness of that inner prison, and with the morrow filled with extreme uncertainty, their hearts went up to God in gratitude.

3. Their Deliverance (v. 26).

The Lord wrought deliverance by sending a great earthquake which opened the prison doors and removed the chains from all hands. The earthquake was not a mere coincidence, but a miracle. Earthquakes do not throw all bolted doors open, and unclasp the fetters from men's hands.

II. The Conversion of the Jailer (v. 27-34).

The Jailer's sympathy did not go out very far for the prisoners, for after they were made secure he went to sleep. The earthquake suddenly aroused him. He was about to kill himself, whereupon Paul assured him that the prisoners were all safe. This was too much for him. What he had heard of their preaching, and now what he experienced, caused him to come as a humble inquirer after salvation. He was convicted of sin and felt the need of a Saviour. Paul clearly pointed out the way to be saved. "Believe on the Lord Jesus Christ." The proof that the jailer was saved is threefold:

1. Transformation From Brutality to Tenderness (v. 33).

He who a little while ago could with impunity lay on the cruel lashes is now disposed to wash and mollify the wounds of the prisoners.

2. Confession of Christ in Baptism (v. 33).

Those who have really been convicted of sin and have experienced the saving grace of God delight to confess their faith in Him under whatever circumstances.

3. He Set Meat Before Them (v. 34).

His Whole Household Baptized (v. 33).

III. The Magistrates Humbled (vv. 35-40).

1. Orders to Release the Prisoners (vv. 35-36).

The earthquake brought fear upon the magistrates which moved them to give leave for the prisoners to go.

2. Paul's Refusal to Go (v. 37).

The ground of his refusal was that their rights as Roman citizens had been violated. They demanded public vindication. The magistrates were guilty of serious offense. Paul was willing to suffer for Christ's sake, but he used the occasion to show them that persecuting men who preached the gospel was an offense against the law of God and man.

Grace and Glory

Grace and glory differ but as bud and blossom. What is grace but glory begun? What is glory but grace perfected?—John Mason.

Plan for Every Life

God has a plan for every life; no life can be truly great if it is not founded on God.—Selected.

An Act of Goodness

An act of goodness is of itself an act of happiness.—Christian-Evangelist.



SOME FALL MILLINERY

met, but there are some very novel trimmings, the like of which we have not seen before. They are the queer-looking ornaments and decorations done in the "cubist" or "futuristic" manner, that make one think of a crazy-quilt pattern. Paris started this style, which may become a vogue, by taking inspiration from the "International Exposition of Decorative and Industrial Arts" now in progress there, where the art of the "modernists" is on display. But in millinery this new art only appears in little touches—easy to get used to—if not to understand.

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ored, to meet requirements of many kinds.

Here is a coat of heavy silk crepe that will make itself very useful in the interim between summer and winter. It is a straight-line garment with fullness let in at the skirt portion by means of wide plaits at each side. The banding which finishes the bottom and sleeves and makes the collar is made of a fancy weave in black silk that suggests fur at a glance—but appears to be like parallel rows of shirred tucks. There are many plis fabrics and plushes that may be used in this way.

A coat of the heavier silk fabrics, lined with crepe, and interlined, will make itself useful nearly all the year round and for afternoon or evening wear. Black and dark brown are the usual choice in colors with black always in the lead.

Among new arrivals from authoritative designers there are crepe de chine



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COAT OF HEAVY CREPE

among popular types of millinery and leads off with a small off-the-face model of silk that is soft and close fitting. It is made with a sectional crown and pointed upturned brim, both covered with rows of machine stitching in silk. As a rule these hats are made of black, or dark-colored, silk and stitched with a bright contrasting color or several colors in silk thread and this stitching gives them the required texture. They need no frame. Applique motifs of stitched silk and an ornament supply the trimming.

At the left another silk-covered hat has rows of pin tucks in the silk and a velvet facing, with soft brim edge. Loops of ribbon and an ornament trim it. At the right a small velours hat has an upturned brim and a simple strap trimming. It announces itself as a smart herald of new modes with brim edge and strap trimming bound with gilded kid. A wide-brimmed dress hat of soft felt finishes the group. It is adorned with velvet leaf motifs, veined with gold paint and edged with gold ribbon and a small ornament.

For daily wear hats of the same type as two of those pictured are rec-

or crepe meteor coats in dark colors, including navy blue—all of them, practically, introducing the flaring skirt line with fullness at the sides or toward the front. Some of these coats have rather small fur collars and short bands, or patches, of fur used in their decoration. But the furless models, with scarf or the neck finishes, are even more original and quite as attractive.

JULIA BOTTOMLEY.
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