

NOVELTIES IN NECKWEAR; CHARM OF SILKEN "UNDIES"

THERE is a little nip in the air that fills one with pep and there are millinery openings abroad in the land that fill one full of enthusiasm for the incoming winter modes. The quest for the new season's headwear is exciting, for women have learned how much, in the way of enhancing good looks, hats can do for them and how much they mean to them. Hats can lend any sort of flavor to the costume—they can lift the simple toilette into distinction or they can reduce a magnificent one to

inducements offered by silk lingerie. Present vogue features silk underwear sets. The most popular are vests and step-ins to match. Not necessarily of pure thread silk are these, for since the advent of rayon, that marvelous product of the ingenuity of man, the faithful silkworm must needs look to its laurels. Rayon is indeed one of the noteworthy achievements of industrial art. Who but marvels at its remarkable silk likeness?



Artistic Design in Neckwear.

the level of the commonplace. They are most important. The first hat to be purchased for any season is the simple utility hat. Millions of them in felt or velours or hatters' plush and the like are now covering the heads of the feminine world, while their wearers go in quest of more formal and important millinery—the hat which is to be the keynote of their winter outer apparel. Hearts are destined to sing and eyes to dance in the presence of the new collectors of rich and brilliant hats for winter. The group of new models pictured here shows the trend toward elaboration and the importance of velvet in the modes as well as something of the variety in shapes. The velvet-covered shape at the top is faced with crepe and trimmed with a band of huckle feathers with pearl pins at the front. It may be made in many rich color

is equally charming of pure thread silk, rayon, or developed of colorful crepe de chine. Crepe satin is also a favored medium for step-in and chemise sets, for gowns, combinations, likewise pajamas. Among the newest lingerie ideas gowns with chemise are made of either crepe de chine or crepe satin, each laundering with eminent satisfaction. In regard to gowns, very interesting is the news that sleeves, yes, bona-fide sleeves, are coming into cognizance again. Once more will we be able to distinguish our gowns from our chemise, almost a puzzling matter when each bore simple shoulder straps. Trimmings of lace continue to be applied in devious ways, the inclination being to express exquisite delicacy of design. In the finer hand-made garments considerable use is made of net as a background for deft handwork. Not only is net a chosen medium for

combinations. At the right an off-the-face shape, with silk crown and velvet brim, boasts a "new art" ornament of metal which is unusual. The wide brimmed hat at the right is covered with cut-out motifs of felt posed over satin and is faced with velvet—two pearl pins finish it. A smart tailored model of black hatters' plush depends upon covered buttons and beiling ribbon for adornment. An embroidered fabric in pheasant brown and gold makes the rich hat that finishes the group.

If you are counting your blessings do not forget this one—living in an age when silk underwear is considered an economy and not an extravagance. That silk underwear is practical is a perfectly logical conclusion arrived at by women everywhere who having put the theory to the test have proved it as a fact.

When it comes to the problem of laundering, silk underwear has simplified it, as to the coveted slender silhouette, silk "undies" work wonders; then there is the delightful sense of comfort which comes with the touch of silken undergarments. The joy of color indulgence, that is another of the

Charming Silk Lingerie.

yokes but it serves as insertion as well. Antique flet still holds forth as a favored trimming. Combinations and sets are featured in great variety, styled of crepe de chine, also georgette tastefully designed with valenciennes, flet and embroidered net. The colors for these are lovely. Just now lavender and violet hues are emphasized, also orange and pale green.

JULIA BOTTOMLEY.

(© 1928, Western Newspaper Union.)

THE KITCHEN CABINET

(© 1928, Western Newspaper Union.)

Harvest and birds a-swing,
Orchard and vineyard with rich fruit-
age-crowded,
And golden sheen on the sheaves well
bound—
Fulfillment in every thing.
—Edith Bradt.

ECONOMICAL SUGGESTIONS

All liquids in which vegetables are cooked should be saved; either serve combined with thickening for a sauce, with butter or cream, in gravies, or simply chill and use as a drink for those who need iron and the various mineral salts. A few

tablespoonfuls of the water in which young carrots are cooked will be far more effective than iron pills or tonic. Even the water in which potatoes have been cooked, though we have been taught in times past that it was poisonous, will be found good in bread, griddle cakes and gravy.

When cooking such succulent greens as spinach, no water is used, but any drained off should be used in the food for the family.

When cooking any of the green vegetables that grow above ground, do not add salt until they are nearly ready to serve, as it toughens the fiber and makes them less digestible.

When peas or corn lack sweetness a teaspoonful of sugar added to the kettle when cooking will greatly enhance the flavor. However, do not overdo the sweetening, as it will be noticeable and unnatural.

A small steak which could serve but three will answer well for five or six in the following dish:

Chop Suey.—Brown a small steak in suet, cut into small pieces, add a small onion or not as one's taste dictates, and simmer with a little water for a half hour on the back of the stove; then add two bunches (if ordinary size) of celery cut into small pieces, and continue to simmer until the celery is tender but not soft. Season well with salt and pepper and a few teaspoonfuls of chop suey sauce. Serve in the center of a hot platter with a border of cooked rice well seasoned and sprinkled with chop suey sauce. Left-over meats may be used for this dish, such as roast veal with a little fresh pork browned and cut up. A small amount of meat thus flavors a large dish and it is one that most families call for again and again.

Corn Souffle.—Melt one tablespoonful of butter, add two tablespoonfuls of flour and stir until well blended, then pour on one cupful of milk. Bring to the boiling point and add one can of corn, one and one-fourth teaspoonfuls of salt, a few grains of pepper, the yolks of two eggs beaten until thick and the whites of two eggs beaten stiff and dry. Turn into a buttered baking dish and bake in a moderate oven thirty minutes.

Suggestions for Dinner.
A fruit cocktail is a good beginning. Slice a ripe peeled pear into fine strips, add a peeled sliced peach or two, then a dozen or more melon balls; these are prepared with a potato scoop. Put the mixture into sherbet cups and pour over a thick sugar sirup made of sugar, water, lemon juice and a bit of the rind grated. Chill and serve for the first course.

Breast of Veal Stuffed.—The market man will cut a pocket as deep as one likes in a breast of veal. Fill it with a stuffing, using breadcrumbs, butter, eggs, salt, pepper, onion finely chopped and such poultry dressing as one likes. Sew up and roast, basting often during the roasting. Serve with:

Spanish Potatoes.—Boil as many potatoes as the family needs, drain and shake over the heat to dry. Into a vegetable dish which has been well heated, put plenty of butter and a small onion very finely minced. Mix well and turn in the hot potatoes, cut with a knife, mixing until all are well-seasoned.

Hashed Brown Potatoes.—Try out fat salt pork cut into small cubes and remove the scraps; there should be one-third of a cupful of fat. Add two cupfuls of cold boiled potatoes, finely chopped, with pepper and salt if needed. Mix the potatoes thoroughly with the fat, cook three minutes, stirring constantly, then let stand to brown underneath. Fold as an omelet and turn out on a hot platter. Garnish with parsley.

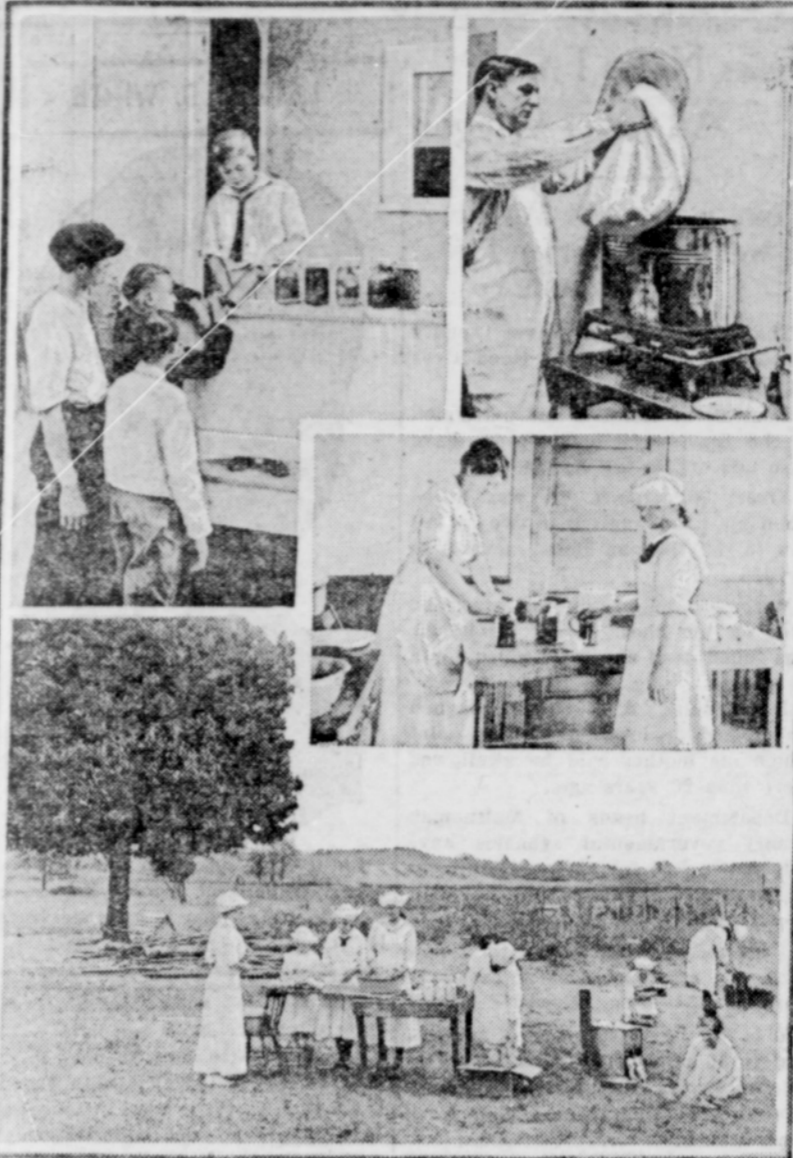
Potato Muffins.—Mashed potato, left over, put into buttered gem pans and baked until brown is both attractive and good. Serve as a garnish to platter of fish or chops.

Browned Cheese Crackers.—Split milk crackers and spread with butter, sprinkle with grated cheese and cayenne. Put into a dripping pan and bake until delicately brown.

Mock Crab.—Melt one tablespoonful of butter, add two tablespoonfuls of flour and stir until well blended, then add one cupful of milk and cook until thick. Add one can of corn, one and one-fourth teaspoonful of salt, a teaspoonful of worcestershire sauce and a half teaspoonful of mustard. Add two egg yolks and the beaten whites at the last. Bake slowly until set.

NEELIE MAXWELL

CAN SURPLUS FOOD TO KEEP COST DOWN



Everybody's Doing It—Even Father Takes a Hand in Canning Nowadays.

(Prepared by the United States Department of Agriculture.)

Don't let any fruits and vegetables go to waste in the garden this summer. When there is more than the family can eat in season, put it in cans to furnish variety in the diet next winter. An abundant supply of fruits and vegetables at all times is essential for health, and from an economic standpoint every family should produce and conserve as much as possible of its food. However, no product which is too ripe for immediate eating should be canned. Above all, do not can bruised, wilted or partly rotten material.

Open kettle canning—fruit and vegetables cooked in a kettle and put in the jars hot—is not a very satisfactory way to preserve certain kinds of vegetables, although it is used successfully with fruits and vegetables like tomatoes. The modern way, and that used by the home-demonstration workers and the boys' and girls' club leaders from the United States Department of Agriculture, is to place food products cold in jars, cover the fruit with sirup or the vegetables with salted water, and then process (heat) the jar and its contents in steam or hot water the required length of time. With this method, the average of success is high and the results are satisfactory. If directions are carefully followed, say the Department of Agriculture specialists.

Kinds of Cannery.

No expensive equipment is necessary. A washboiler, lard can, or any container with a tightly fitting cover large enough to hold a number of packed jars, and a few other simple utensils generally found in the ordinary kitchen, will do the work. When such equipment is used, a false bottom must be placed in the boiler or other container to prevent the jars coming in contact with the metal. A rack made of strips of wood is probably best for the purpose. The processing or boiling of the jars in the container may be done on the kitchen stove or on a furnace built out of doors.

Several types of canners, by which the work can be done more easily than with a homemade outfit, are on the market. The hot-water-bath canner is the least expensive commercial type. There are two kinds, one that may be placed on the kitchen stove and another which has a firebox and pipe attached and is to be used out of doors. Each has a sterilizing vat, lifting trays, tongs for handling hot jars, false bottoms and tools necessary to use in sealing tin cans. Tin cans or glass jars may be used with any outfit.

There are also steam pressure outfits for home use. They develop a higher temperature than the water-bath canners mentioned. Steam pressure outfits are made to carry from 5 to 30 pounds of steam pressure and are regulated easily. Any kind of a glass jar which makes a perfect seal readily may be used. Test both jars and rubbers to make sure they are perfect. Select jars which are appropriate for the fruit or vegetable to be packed. Consider the size of the container from the standpoint of the quantity desired when opened, the size of the fruit or pieces of fruit to be packed, and the ease of processing.

Wash the jars carefully and place them, side down, in a vessel. Cover with cold water and bring the water to the boiling point and allow it to boil for 15 minutes to process the jars.

While the jars are being boiled sort and grade the fruit or vegetables according to size and degree of maturity. Discard all over-ripe, under-ripe or unsound fruit. Vegetables should be in choice condition for the table to be suitable for canning. After the sorting and grading, wash thoroughly before proceeding to pare, core or slice.

Berries should be washed lightly by placing in a colander and pouring water over them. Instead of immersing them in water. Peel, or scrape when needed, and cut large products into pieces of canning size. If the hot jars are not yet ready, cover the prepared product with a clean towel or cover, but the quicker a product is prepared and packed into the jar which has been scalded 15 minutes, the better.

What Blanching Does.

The blanch—immersion for a short time in boiling water or live steam—gives a more thorough cleansing, improves the texture of the product and insures a clearer liquor in the can. It also shrinks the fruit or vegetable and makes it more flexible. A full pack is then made more easily. The time required for blanching varies with the state of maturity. After blanching the fruit or vegetable place it for an instant in cold water to make it more crisp.

Place in the hot jars, which rest on cloths wrung out of hot water. Fruits cut in half should be arranged with the pit surface down. A thin, slender, flexible paddle made of wood is useful in placing the fruit or vegetable in the jar. When the jar has been packed as full as possible without crushing the pieces, the sirup, brine or seasoning is added. The paddle is also used to take out bubbles of air after the liquor has been added to the pack.

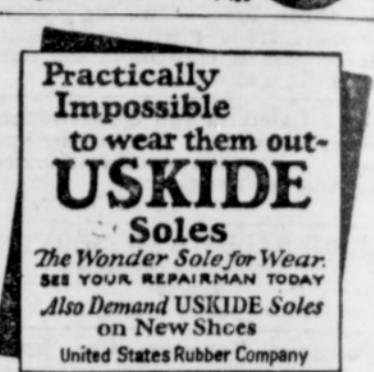
When the jar is full, put in place a rubber jar ring (which has been boiled in a solution of one teaspoonful of baking soda to one quart boiling water). Put on the caps. When a screw top jar is used, screw the top evenly about half way. When a glass top jar with wire clamp is used, place the lid on evenly and raise both clamps, the upper one fastened to hold the lid in place. When jars equipped with rubber caps and clamp spring adjustment for sealing hermetically are used, the cap should be fastened on the jar evenly with clamp.

The Canner's Alphabet

- A stands for Apple.
- B Can a bushel or two.
- C stands for Cherry.
- D stands for Dewberry.
- E stands for Eggplant.
- F Canned, scalloped, or fried.
- G stands for Grape.
- H stands for Huckleberry.
- I Hard to beat, many think.
- J stands for Juneberry.
- K It's sour but it's fine.
- L stands for Lima Bean.
- M stands for Muskmelon.
- N stands for Nectarine.
- O Keep that ever in mind.
- P stands for Peach.
- Q Quince jelly for mine.
- R stands for Rhubarb.
- S stands for Spinach.
- T stands for Tomato.
- U That good old stand-by.
- V stands for Vegetables.
- W stands for Watermelon.
- X stands for X-penses.
- Y stands for Yam.
- Z stands for Zeal.

AFTER EVERY MEAL WRIGLEYS

makes your food do you more good. Note how it relieves that stuffy feeling after hearty eating. Sweetens the breath, removes food particles from the teeth, gives new vigor to tired nerves. Comes to you fresh, clean and full-flavored.



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Early Handkerchief. Churchmen have been credited with being the first to use handkerchiefs in Europe, and for a time priests alone were permitted to carry them. Even they were subjected to certain restrictions of use, for the handkerchief formed part of the vestments of the cleric's office and as a "facial," by which name it was known, was worn by the priest officiating before the altar.

Would-Be Hero Fined. Frederick Austin tried to stop a thief by firing a revolver at him. The shot passed through ten pairs of trousers in a London tailor's shop. No one was injured, but Austin was fined 40 shillings for discharging a pistol to the danger of the public.

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