

## YOUTHFUL FLANNEL DRESSES; NECKWEAR ADDS DAINTY TOUCH

VIOLET, indigo, blue, green, yellow, orange and red—not only are these the colors of the rainbow but the mode has made so bold as to appropriate these gay hues for its own especial use. Not one at a time does fashion help itself to the bright tones, but in pretty confusion are they applied in striped borderings on the very finest of sports flannels.

Sometimes on the frocks made of these attractive multi-colored woolsens, the stripes travel up and down, other times around and around. It is plain to be seen from this picture that, be they vertically or horizontally inclined, stripes are very decorative in dress designing.

Many blended colors appear in the striped panel effect which is at back and front of the dress shown to the

Indeed, not while the neckwear departments are so temptingly displaying such a superabundance of lovely frilly accessories.

It is really quite astonishing what wonders a lacy jabot or collar and cuff set can accomplish by way of transforming the looks of a frock. This season more than ever exquisite accessories are a part of the dress program.

There are several outstanding ideas to be considered in respect to fashionable neckwear, chief among which is the matter of the higher neckline. This trend is aptly illustrated in the model to the right of this picture. Priscilla may have taken pride in just such a prim collar as this one which is of net and lace, but the modern maiden adds a coquettish bow of black moire rib-



IN MULTICOLORED STRIPES

bon—thus is present-day pertness combined with Puritan demureness.

Not less important than collars are cuffs. In fact stylists are placing emphasis on elaborate cuff and sleeve treatments. In the smartest cloth and velveteen dresses sleeves have width concentrated below the elbow, this often being a matter of detachable deep puffs with wristbands, the entire conjured of daintiest net laces and embroideries. In the language of the fashionist these puff-below-the-elbow effects are referred to as lantern sleeves. This idea of removable half sleeves is proving a blessing to those who are remodeling last season's short-sleeved frocks.

For dressier occasions very handsome satins and silk crepes are being made up into the more elaborate accessory sets. Lantern-sleeve puffs fashioned of colorful crepes in conjunction with lace make even the simplest frock take on an air of ele-

gance. Now that the vogue is started there is no limit to the possibilities of this delightful theme of fanciful lace, lingerie or silk collar and cuff sets.

Any tailored frock is favored when it is complemented with a handsome panel-shaped jabot such as is shown to the left in the picture. For this effective panel-with-round-collar fine crepe de chine is used in conjunction with lace.

Very interesting collars and cuffs are being styled of gay leathers, either multicolored or gilded in silver or gold effects. A further touch of novelty is supplied by clever handwork done with colorful floss or metal threads. Often several colors of leather are used together. These leather sets are very effective.

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

## The KITCHEN CABINET

(© 1925, Western Newspaper Union.)  
Age cannot wither her, nor custom stale  
Her infinite variety. Other women cloy  
The appetites they feed, but she makes hungry  
Where most she satisfies. —Shakespeare.

### NICE FOODS

A pretty dessert which will be good to serve when a light and dainty dish is needed is:

**Tribby Cream.**—Take one pound of marshmallows, one can of pineapple, one cupful of whipping cream. Cut the marshmallows into quarters, using shears dipped into cold water occasionally to keep them from sticking. Put the cut-up marshmallows in soak in some of the pineapple juice. Cut the pineapple into small bits and drain. Beat the cream and when stiff add the drained marshmallows, and pineapple, a few chopped walnut meats or blanched almonds and candied cherries. Serve in sherbet cups with a cherry on top.

**Casserole of Ham.**—Take a slice of ham cut rather thick. Place in the bottom of a casserole and cover with sliced potatoes, season with salt and pepper—salt will not be needed if the ham is not freshened—place in the oven and bake well covered one hour.

**Spaghetti de Luxe.**—Take a small package or less of spaghetti, one can of chicken soup, one can of mushrooms, one shredded green pepper and one-fourth of a cupful of buttered crumbs. Cook the spaghetti in boiling salted water until tender, drain and blanch with cold water. Butter a baking dish, place in it a layer of spaghetti, half of the mushrooms, and pepper; repeat until all are used. Cover with the can of chicken soup and sprinkle with the buttered crumbs.

**Prune Almond Jelly.**—Soak one cupful of prunes in one quart of cold water overnight. Cook the prunes in the same water until soft; remove the stones and cut into small pieces. Soak one envelope of gelatin in cold water, pour the prune liquor boiling hot over the soaked gelatin, add three-fourths of a cupful of sugar and stir until all is dissolved. Put the prunes and blanched halves of almonds in a mold, setting them with a little gelatin around the mold. When hardened, fill the mold and set away to chill. Serve with whipped cream.

**Bread Fritters.**—Cut stale bread into thin slices, shape with a biscuit cutter, spread with jam, and dip in the following batter: Sift one cupful of flour, one tablespoonful of powdered sugar, one-fourth teaspoonful of salt, add two-thirds of a cupful of milk gradually and two well-beaten egg yolks. Beat well, add one tablespoonful of olive oil and the whites of the eggs, beaten stiff. Dip the bread and fry in deep fat.

**Baked Cheese Sandwiches.**—Stir a little finely grated cheese into rich white sauce. Cut bread into rounds, butter and spread with the white sauce, heaping it well up in the center. Place the bread in a hot oven to toast. Ham may be used in place of cheese.

**Tasty Tidbits.**  
A few pieces of good-flavored cheese (grated) will add a zest to many dishes. When preparing scalloped potatoes, add a bit of grated cheese. To scrambled eggs, to macaroni with white sauce, on crackers, grated over pumpkin pie, in fact numberless ways will occur to the cook who likes to prepare tasty food.

**Homemade Cream Cheese.**—When cheese has become dry or is in unattractive pieces, grate it and stir it into a half-cupful or more of boiling hot cream. Add enough cheese to thicken, stir and beat well, add cayenne pepper, a bit of chopped pimento or any seasoning liked. Pour into a jar and set away in the ice chest. Serve as any cream cheese.

**Cottage Cheese Salad.**—Arrange well-seasoned cottage cheese in shape of spoonfuls on head lettuce, sprinkle with chopped nuts and at the side place a spoonful of good salad dressing. A bit of colored jelly may be used as a garnish to the cheese, if preferred to the nuts.

**Cheese Savory.**—To one cream cheese add a tablespoonful of softened butter, one teaspoonful of minced chives, one-half teaspoonful of minced parsley, one-third of a teaspoonful of Worcestershire sauce and anchovy essence, with salt and paprika to taste. Press into a glass and serve with salted wafers.

Cream cheese mixed with a tablespoonful or two of chopped green and red pepper, made into balls and served with salad dressing on lettuce, makes a pretty as well as a nourishing salad.

**Cheese Supper Dish.**—This has appeared before, but will never grow old, as it is so well liked: Spread bread with butter, sprinkle with chopped cheese, making as many layers as needed in a baking pan. Pour over a custard, using a pint of milk to two eggs, and salt to taste. Bake in a moderate oven until the custard is set. Serve hot.

Nellie Maxwell

## POP CORN GOOD WINTER SUNDAY SUPPER



Popping Corn for Sunday Supper in Winter.

(Prepared by the United States Department of Agriculture.)

Though cornmeal is now used in other parts of the world, pop corn seems still to be a peculiarly American product. White, fluffy kernels of popped corn have been found among prehistoric Indian remains in South America and also specially shaped earthenware implements with a depression in the center and a long handle, evidently the equivalent of our modern corn poppers. In olden days in this country the grains were sometimes thrown on the hot coals, where they burst and bounded back on the floor for the children to scramble after. The varieties of corn best adapted for pop corn, methods of cultivation, poppers, and suggestions for making such

pop-corn dainties as pop-corn balls are described in Farmers' Bulletin 553, which may be obtained from the United States Department of Agriculture.

Though pop corn is most often eaten between meals and as a sort of food accessory, it has a food value similar to that of the same weight of corn prepared in other ways. It makes an excellent breakfast cereal served with milk or cream, and is so used in many families. It is hard to imagine a better supper for a winter Sunday at home than corn popped over the open fire and served hot with melted butter or with milk and a little salt, and perhaps with apples or other fruit as a finish.

## CANDIED BERRIES ARE IDEAL GIFTS

### Homemade Confections Are Excellent Remembrances for Christmas.

(Prepared by the United States Department of Agriculture.)  
Unusual homemade confections are always an ideal Christmas remembrance when one does not wish to spend very much money. The little jars with screwed-on lids in which salad dressing is often sold make admirable containers for gifts of this



Attractive Packing Gives Small Homemade Gift Distinction.

kind if they are decorated with bright-colored splashes of enamel paint or simple designs in black.

Candied cranberries are easily made. The United States Department of Agriculture recommends the following way of preparing them.

**Candied Cranberries.**  
1 cupful of large 2 cupfuls water.  
cranberries. 2 cupfuls sugar.

Select large, firm cranberries. Make three small slits, each one-eighth inch long, in each berry with a point of a penknife. Boil the sugar and water together until clear. Allow this sirup to cool, add the berries and bring very slowly to the boiling point. The saucepan should be large enough to permit all the berries to float at the top of the sirup during cooking. If the berries are heated too quickly, the skins will burst before the sirup soaks into the pulp. As soon as the sirup boils, take the dish off the stove and let it stand overnight.

Next day drain the sirup from the berries and reduce it to about half its original volume by boiling. Cool the sirup, place the berries in it, heat again slowly; boil very gently for three or four minutes, and allow to stand for two hours or more. Then boil gently a third time for five minutes. Allow the berries to stand in the thick sirup overnight; warm once more, so that the sirup will be thin enough to pour easily, and drain the berries from the sirup.

Spread them on a clean cloth or oiled paper to dry. When dry, the berries should be bright, firm, plump, and semitransparent.

Jellied peel is another delicious confection which can be made from materials available practically everywhere. Either grapefruit, orange, or lemon peel may be used.

### Jellied Peel.

5 ounces peel cut in thin strips 1/4 inch wide (grapefruit, orange or lemon). 2-3 cupful water or sirup. 1 cupful sugar for sirup. 1/4 teaspoonful salt.

Use strips of thick, soft peel free from blemishes from bright-colored, heavy, smooth-skinned grapefruit, lemons, or oranges. Add one quart of cold water, boil for one-half hour. Repeat this process until the strips have been parboiled three times, discarding the water after each cooking. The strips should then be tender.

Dissolve the sugar in the water for the sirup. In a small saucepan, add the strips of grapefruit or orange peel, and cook rapidly for about 20 minutes, then place an asbestos mat under the pan, and continue the boiling about 20 minutes longer, or until the sirup is all absorbed by the peel. Great care must be taken at this point that the sirup does not scorch, and the strips of peel must be turned frequently. Use a fork in turning the strips and in removing them from the pan.

Place the peel on waxed paper until cool; and, using the flat side of a knife, roll the strips in granulated sugar. Let the strips dry out for an hour or two, then wrap in waxed paper, and keep in tightly-covered tin containers until used. This confection should keep in good condition for two or three weeks, if stored in a moderately-cool place.

Candied cranberries and jellied peel may both be used effectively for decorating Christmas cakes and cookies in place of cherries, citron, angelica, etc. Those who have preserved watermelon rind on hand may like to tint it green with harmless vegetable coloring, flavor it with a few drops of peppermint, and use it in combination with the red of the cranberries and the yellow jellied peel. Or the jellied peel may be colored with harmless vegetable coloring by adding a small quantity of coloring to the last water in which the peel is parboiled.

Dates stuffed with strips of grapefruit peel instead of with peanuts or almonds are interesting and new. When the date pit has been replaced by a strip of the peel, the date is closed and rolled in granulated sugar.

### Use Left Over Cereals

Small amounts of left-over cooked cereal sometimes present a problem to the housekeeper. She could, however, put them into bread, muffins, or griddle cakes in place of part of the flour and liquid. She could use them to thicken soups, stews, or gravies or fry them for use like a starchy dinner vegetable, or to serve with sirup for a dessert, the United States Department of Agriculture points out.

Stale cake can be made into cabinet pudding, with custard mixture and a few raisins or prunes. Try drying it, rolling it into crumbs and sprinkling them through or over ice cream, whipped cream or custard desserts, says the United States Department of Agriculture.

## Division Manager

Mutual Life of Illinois Never Without PE-RU-NA In His Home



Mr. F. H. Fricke, whose address is 625 Pontiac Bldg., St. Louis, Mo., writes under the date of June 25, 1924—

"My family and myself have had splendid results from your Pe-ru-na. We are never without it in our home. I wouldn't take a thousand dollars for what it has done for my family and myself. When I contract a cold I immediately take a dose of Pe-ru-na and get relief. I recommend Pe-ru-na everywhere."

For coughs, colds, catarrh and catarrhal conditions generally Pe-ru-na has been recognized as reliable for over fifty years.

Sold Everywhere Tablets or Liquid

Send 4 cents postage to THE PE-RU-NA COMPANY, Columbus, Ohio, for book on catarrh.



## Reciprocity

"What is your opinion of the European situation?"  
"I decline to say," answered Senator Sorghum. "People in Europe used to say they couldn't understand American politics. I now consider it my privilege to admit that I can't understand European politics."—Washington Star.

## Nervous Girl

"You say Maud makes you think of a canoe. How?"  
"It takes so little to upset her."

## Never Grows Older

He feels like a boy at forty. Whenever constipation troubled him Beecham's Pills brought certain relief.

"For over a year I suffered from headaches and constipation, other remedies having failed. I told someone at my club, who suggested that I try Beecham's Pills. I tried them, and they relieved me. I'm only forty and I feel like a boy again after taking Beecham's Pills."

"Anyone with common sense should take Beecham's Pills for constipation, biliousness and sick headache."

Mr. J. G., Yonkers, N. Y.  
"This man gives good advice. Follow it, and see how quickly digestive disorders, constipation and biliousness are overcome by Beecham's Pills."

FREE SAMPLE—Write today for free sample to B. F. Allen Co., 417 Canal St., New York. Buy from your druggist in 25 and 50c boxes for Better Health, Take

## Beecham's Pills FOR OVER 200 YEARS

haarlem oil has been a world-wide remedy for kidney, liver and bladder disorders, rheumatism, lumbago and uric acid conditions.



correct internal troubles, stimulate vital organs. Three sizes. All druggists. Insist on the original genuine GOLD MEDAL.

## Cuticura Soap Is Pure and Sweet Ideal for Children

Sample Soap, Ointment, Talcum Free. Address: Cuticura Laboratories, Dept. W., Malden, Mass.

## No more RHEUMATISM

IT'S GONE! That awful agony! Rheumatism can't stand the rich, red blood that S. S. S. helps Nature build.

But rheumatism will bring pain and misery to your joints and muscles just as long as you are without plenty of rich, red blood in your system. It's the red-blood-cells that S. S. S. helps Nature build that drive out of your system the impurities that cause rheumatism. And until you do build up your blood to where it is pure and rich and red, you simply can't get rid of rheumatism.

And S. S. S. is the thing. Red blood conquers rheumatism. Everybody knows that. S. S. S. means millions of red-blood-cells—means health all over. No more rheumatism. Nights of rest—days of joy, filled with the happiness of accomplishment—made possible by a body brimful of red blooded life, energy and vitality. That's what the end of rheumatism means—that's what S. S. S. brings to you. Get S. S. S. from your druggist. The larger bottle is more economical.



Bring All