

THE ONE-PIECE CLOTH FROCK; MILLINERY LEANS TO VELVET

THE appearance of the flared and molded silhouettes on the horizon of stylish frocks disturbs the status of the straight-lined dress not at all. We are willing that fashion may have its way in most things, but when the discontinuance of the straight-line frock is even hinted at, womankind rises up in righteous protest. The straight-line dress is too necessary to our comfort and happiness to be lightly discarded. With so many staunch admirers to plead its cause, the simple cloth or silk slip-on frock still occupies its niche in the hall of fashion.

The models in the picture are acceptable types for wear in schoolroom or in office. There is aristocracy in their very simplicity. The dress to the right indulges in groups of pin tucks. Immaculate pique cuffs and

the most." The modern hat glories in fascinating superembellishment. Even the littlest hat, be it ever so close-fitting, is a mass of gleaming gold and silver, gay color and complicated handwork. Striking individualism is given to most every chapeau this season—no two alike.

One of the smart trimmings which plays a brilliant part in the realm of millinery is gilded leather. It is triangular insets of gold kidskin which accent charm in the hat shown first in this group. Amber brown is the color of the velvet, and the brim indicates the popular soft effect.

Novel shapes are the order of the day and they are works of art in their handcraft. A very beautiful effect is attained with yarn and chenille in the model to the right above in this

The KITCHEN CABINET

(© 1925, Western Newspaper Union.)
So many gods, so many creeds,
So many ways that wind and wind
While just the art of being kind
Is all this sad world needs.—Willcox.

FOR EVENING PARTIES

Now that the long evenings are upon us, we will like getting together in small groups for the pleasure which the lovely out of doors has kept us from enjoying.

If it is a dancing party, and sweet apple cider is to be procured, there is no refreshment equal to a chilled glass of the good drink and a doughnut. Very simple to get ready, easy to serve and most enjoyable. To make the doughnuts use the following old recipe which is one hard to equal:

Doughnuts.—Take one and one-fourth cups of sour milk, one-fourth cup of rich sour cream, two eggs, one and two-thirds cups of sugar, a teaspoonful of soda, a teaspoonful of grated nutmeg, one-half teaspoonful of salt, and as little flour as is possible to roll. Beat the eggs, add the sugar, then the milk and cream with the soda, salt and nutmeg, stir in as much flour as will go in nicely with the mixing spoon and set away on ice to thoroughly chill before frying. When rolling out handle quickly, using as little flour as possible. These doughnuts when fried in hot fat will keep well, are rich without being soaked when cooking.

Peanut Candy.—Shell one pound of roasted peanuts and roll with a rolling pin until like coarse crumbs. Boil for eight minutes from the time the first bubble appears, two pounds of brown sugar and twelve level tablespoonfuls of butter. Stir in the nuts and pour at once into a greased dripping pan. Mark off into squares before it is too hard.

Chicken and Spinach Soup.—Wash and cook two pounds of spinach in one-half cupful of butter for five minutes, or until tender. Add one-half cupful of flour, mixed with one tablespoonful of salt and three-fourths of a teaspoonful of white pepper, stir into the spinach. When cooked rub through a colander, add two quarts of chicken broth. Stir until it boils and serve in bouillon cups; garnish with whipped cream.

Emergency Soup.—Dissolve two and one-half teaspoonfuls of beef extract in three cupfuls of boiling water. Add three tablespoonfuls of flour and add to the first mixture, stirring constantly until the boiling point is reached, then cook three minutes; add seasoning and three-fourths cupful of cream.

Household Hints.

"Eats in one's belly" is no joke if they have ever taken possession of the upper regions of a house. Fill all openings where it is possible for them to get in and burn sulphur, a lot of it, in the attic until they are smoked out.

For the bedridden who get so tired lying in one position and can help themselves: Tie stout new cotton cloth cut into wide strips to the head board or bed frame, have large knots in each end of the strip to grasp. By holding to these supports one may raise or change position easily. The knots may be slipped under the pillow when not in use.

A bed light fastened to the head-board of the bed is a great comfort for a poor sleeper. With a slight movement the light may be turned on or off and one may read in bed without the trouble of moving.

For tired feet, a mixture of baking soda and talcum sprinkled into the shoes will give great relief. Change footwear; a change of shoes will rest the feet and a bath of salt water is very refreshing. Feet need care as much or more than other parts of the body, yet they are greatly neglected.

Corns and calluses may be relieved by keeping them covered with a piece of surgeon's tape; renew as often as the bathing removes them. If they cling to the hose, cover with a small bit of absorbent cotton.

When applying adhesive plaster to a wound which has to be dressed often, use short strips with tapes fastened to the strips; these can be untied, the dressing changed and returned without disturbing the adhesive at all. It is not only painful, but dangerous to remove adhesive on a tender skin.

The use of paper napkins together with the dinner napkin is a great economy. Fruit stains and much soiling will be saved by the use of a napkin of paper. If cracked ice is to be used in a sick room it will keep much longer if a flannel cloth is tied over a bowl and the ice kept in it. Cover the bowl with another and place a paper bag over both. When the ice chest is at some distance this is a wonderful step-saver.

When a good tablecloth has been stained and is otherwise in good condition, stretch the cloth with the spot over a pair of embroidery hoops and remove the stain, then press, and the cloth is fresh again.

Orange cut into bits and left where a fever patient may help himself, is a great comfort.

Julia Bottomley
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PLUM PUDDING IS HOLIDAY FAVORITE

Christmas Tables Incomplete Without Plenty of English Desserts.

(Prepared by the United States Department of Agriculture.)
Desserts of the English plum pudding type are general favorites for the holiday season. Perhaps one reason for their popularity is their good keeping quality. A steamed plum pudding will keep for weeks and can be heated up for serving whenever desired. With a delicious pudding or two on the pantry shelf Mrs. Housewife will find her Christmas dinner easier to prepare, as well as other dinners during the holiday season when an unexpected guest "happens in."

Here are two such puddings that may be made ahead of time for Christmas and New Years, the recipes of which were tested in the experimental kitchen of the United States Department of Agriculture.

Suet Pudding.
1 cupful molasses 1/2 teaspoonful soda and 2 teaspoonfuls baking powder if sweet milk is used
1 cupful raisins 1/2 cupful chopped citron and 1/2 cupful chopped dates
1 cupful beef suet (cut very fine) 1/2 teaspoonful nutmeg
1 cupful milk (sour or sweet) 1 teaspoonful allspice
1 cupful sifted flour 1/2 teaspoonful mace
2 teaspoonfuls soda if sour milk is used

Mix ingredients and turn into a well-greased mold. Place the pan or mold in a steamer over boiling water and steam four hours. Place the pudding in a warm oven for ten minutes to dry.

Carrot and Suet Pudding.
1 cupful suet chopped fine 1/2 cupful brown sugar
1 cupful grated carrots 1/2 cupful sifted flour
1/2 cupful chopped citron 1/2 teaspoonful cinnamon
1 cupful sultana raisins 1/2 teaspoonful nutmeg
2 eggs (well beaten) 1/2 teaspoonful mace
1/2 cupful molasses 1/2 teaspoonful allspice

Place in a well-greased pan or pudding mold and steam four hours.

Sauce for the Pudding.
Serve either of these puddings warm with any sauce desired. Foamy sauce is good with a plum pudding, or a hard sauce may be preferred.

Lighter Desserts.
For the Christmas dinner itself, usually a very hearty meal, a less



Plum Puddings Keep Well and Are Useful in Any Emergency.

hearty dessert may be desired, such as a frozen pudding or a molded gelatin dessert.

For Custard Sponges.
1 1/2 cupfuls gelatin 1/2 cupful sugar
1 cupful milk 1/2 cupful salt
3 eggs 1 teaspoonful vanilla

Scald the milk with the gelatin and pour slowly on the yolks which have been beaten to a froth with the sugar. Return to the double boiler and stir until thickened. Remove from the fire, add salt and flavoring, and the stiffly-beaten whites.

Fruit Gelatin.
1 tablespoonful gelatine soaked into small sections 1/2 cup cold water 1/2 cup chopped red cherries (preserved or candied)
1/2 cup sugar 1/2 cup lemon juice

Chill and when it begins to stiffen add fruit and mold.

To mold the gelatin pour a layer of the sponge one inch thick into an oblong mold. Allow it to chill until partially firm, then add a layer of the fruit gelatin and another layer of the sponge. Keep in a cold place until firm when it may be removed from the mold. Garnish the dish with sections of oranges and red cherries.

Frozen Pudding.
Alternate layers of plain frozen custard and frozen custard containing raisins, cherries, and chopped candied pineapple may be molded in a square mold. Served in slices it also makes an attractive dessert for the Christmas dinner.

TENDER CRUST FOR THANKSGIVING PIE

Much Depends on How Dough Is Handled and Proportions.

(Prepared by the United States Department of Agriculture.)
Why not have pie for dessert on Thanksgiving day! The traditional conclusion to a New England Thanksgiving dinner was always a pie of some sort. Aside from the fact that New England housekeepers were famous pie-makers, and could exhibit their skill to advantage at the large family holiday gathering, probably one of the reasons for choosing pie for dessert at this time was that it could be made early in the morning, or even the day before, leaving the cook free to attend to other details of her dinner.

No matter what kind of a filling is used, a pie is not a success unless the crust is tender, flaky, and delicate. While this result depends in part on how the dough is handled, good ingredients in the right proportions are necessary to begin with. The directions given below for making pie crust will be found helpful, and the novice will acquire skill in manipulation with a little practice and possibly by watching a more experienced cook mix and roll out her crust. The recipe is taken from Farmers' Bulletin 1450, Home Baking, issued recently by the



There is Nothing Better Than Mince Pie for the Thanksgiving Dessert.

United States Department of Agriculture. Many housekeepers find it practical to make up sufficient dough, by doubling or trebling the amounts given to last for several bakings. Pie crust dough can be stored in the ice box for at least a week. This plan can be followed with the Thanksgiving menu in mind to simplify the preparation of the dinner:

Plain Pie Crust.
(1 two-crust pie.)
1 1/2 cupfuls sifted soft wheat flour.
5/8 to 7/8 teaspoonfuls fat.
1 teaspoonful salt.
About 2 1/2 tablespoonfuls water.

Soft wheat or pastry flour is desirable, but if only strong, or bread flour, is on hand, a little less should be used—about seven-eighths as much. Mix and sift the salt and the flour, and work in the fat with the tips of the fingers as lightly and quickly as possible. The use of a knife, pastry fork, or biscuit cutter is often recommended to avoid warming or handling the materials too much. Add the water slowly and use no more than is absolutely necessary. Roll the dough very lightly, each crust separately. When putting on an upper crust, moisten the edges so they will stick together, and crimp them around with a fork or the fingers. Prick the top several times with a fork to allow the steam to escape.

If the filling is very liquid in nature, or even of the consistency of lemon meringue or pumpkin, it is better to prebake the lower crust about ten minutes, until it is delicately colored, but not brown. The juices or liquids do not then affect the pie crust and make it soggy. A lower crust is entirely prebaked when a cooked filling, such as lemon, chocolate, or butter-scotch, is to be used.

Start a two-crust pie in an oven with a very high temperature (about 450 degrees Fahrenheit), and then, after eight or ten minutes, lower the heat rapidly so that the filling may cook through without overcooking the crust.

The filling for the Thanksgiving pie may be any preferred kind. Pumpkin and mince seem about equal in popularity at this season, but apple, raisin, and lemon meringue pies appear very often, and other family favorites may be served. Mince and apple pies are usually made with two crusts, although occasionally criss-cross strips are used instead of an upper crust. Pumpkin and lemon pies are made with a lower crust only. A very festive looking pie may be made by adding a meringue or whipped cream to a plain open pie. Almost any kind of a pie except lemon meringue may be served "a la mode"—that is, with a spoonful of vanilla ice cream on top.

Don't Waste Butter
Why waste butter, whether it's 40 or 80 cents a pound, asks the United States Department of Agriculture? Using individual butter plates, bread and butter plates, or even individual saucers for butter keeps all unused butter clean and usable in cooking. The saving is worth the additional dishwashing. Serving butter in individual pats rather than putting a whole piece on the table prevents waste and if the pats are made small it is easier for each person to take as much as he wishes and no more.

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Contact with a high-minded woman is good for the life of any man.—Vincent.

Backache Wearing You Out?
Every day find you miserable with backache? Suffer sharp, stabbing pains? Feel lame and stiff—always tired, nervous and dejected? Then look to your kidneys! Your kidneys are the blood filters. Perhaps they have failed to properly rid the blood of body poisons. Naturally, then, you suffer the injurious effects of this slow poisoning. Don't risk neglect! If your kidneys need help, use Doan's Pills. No other kidney diuretic is so well recommended nor so successful. Ask your neighbor!
A California Case
Mrs. J. E. Buell, 1524 Orizaba Ave., Long Beach, Cal., says: "I had a bearing-down pain across my kidneys and a sharp, stinging pain through my back. My back became lame and I a few days felt tired. I had headaches and dizzy spells when tiny specks flickered before my eyes, blurring my sight. My kidneys were also disordered. But after using Doan's Pills I was rid of the attack."
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W. N. U., San Francisco, No. 47-1925.



Models of One-Piece Frocks.

collars convey the assurance of refinement. This frock would serve equally well for practical wear, made up either in black, tan or navy rep or silk crepe. Of snuff-colored Poiret twill is the other frock of sweet simplicity pictured here. It is eminently correct in every detail, and for that reason it is a worthy fashion for women who "live, do and have their being" in the business world.

One can with dainty accessories vary the appearance of frocks such as these shown in the picture, and this is another reason why the cloth or silk frock minus furbelows is such a favorite with women of fine discrimination in the matter of good dressing.

In the matter of the simple cloth frock, wrist-length sleeves reign almost

group. Gazelle-colored yarn is used in matching shade to the velvet for buttonholing every seam and edge, also for an all-over lattice background. Against this are silhouetted cheerful little bouquets done in chenille.

Like a Russian headdress is the chapeau shown to the left. The type is extreme but authentic in its interpretation of the tiara brims which are again in fashion. The last hat in the group is carried out in gold and dusky brown. Gold lace and malines produce a becoming transparent brim. Mink fur blends its brown tones into these harmonious tones.

A becoming feature of this season's millinery is the thin brim. It lends its note of airy grace to both the small and large shapes. Especially in favor



Group of Late Hats.

without exception. If any indulgence of "ideas" be allowed, it is in the lower portion of the sleeve. Very cleverfulness is achieved by inserting godets half-way to the elbow, furling these into a close-fitting wristband. These new fall-below-the-elbow sleeves are referred to as barrel or lantern styles, and they are really the latest style touch.

Fascinating colors individualize the simple flannel or cloth frock, stressing particularly peach, apricot and snuff. In the lighter shades, with red, deep wine, green, black and navy favored for the darker tones. Scotch heather shades and plaids are also very popular. Smoke gray is becoming a very much-sought-for color. A one-piece frock developed in smoke-gray suede cloth would prove very charming with silvered leather cuff and collar set.

Evidently the milliner of today attaches no significance to the saying that "beauty unadorned is adorned

are the brims formed of malines on which are stitched rows of soutache, the silver kind being very much in fashion used in connection with black. Gold soutache on brown is also an oft-repeated effect.

Metallic turbans are answering the call of the mode in various interpretations. Some are draped of gold or silver gauze, other have crowns and cuff brims made of metal cloth which is extravagantly braided and embroidered.

Fanciful little dance hats are playing a lively part in this season's modes. Most of them are of metal tissues and malines.

Neelie Maxwell