

FORMAL AFTERNOON GOWNS; PARTY FROCKS FROM PARIS

WHEN it comes to afternoon gowns, smartly dressed women—and designers who cater to them—put forth their very best efforts. We may "get by" and make a pleasing impression upon our fellowmen with simple, daytime frocks, but afternoon gowns are quite another matter. They must pass before the critical eyes of our sister women. An unbecoming outfit has been known to help defeat a good can-

metalic brocade, or combinations of georgette with heavy gold lace. That dear Paris shows itself alert when it sends over, just now, party dresses for girls in their 'teens—for vacation time will soon be here and pretty frocks will help youth to make the most of the holidays. Here are two simple models for the younger girls, with great names back of them; for no lesser personages than Agnes

The KITCHEN CABINET

Ability does not count, knowledge is useless, experience has no worth without the driving force of optimism.—Kaufmann.

HELPFUL HINTS

Clean the bathtub and sink with a cloth dampened with kerosene. It will take off all streaks and greasy spots like magic. Lubricate the egg beater, meat cutter and such utensils as are used around food with a drop of glycerin; it will not leave any taste if a drop leaks down into the food.

To slightly stiffen dainty white things such as baby's dresses add a tablespoonful of sugar to the rinsing water; this will give them a new look after ironing.

To clean the grater after using it for various things, use a stiff-bristle brush—the kind which costs five cents. It will save time and the hands.

Rub the grater over a cake that has been scorched, hold it so that the crumbs fall off the cake. If carefully done all of the scorched cake can be removed.

Butter the inside of a strap plecter or creamer which has a habit of leaking its contents at the spout.

Any wooden chest of soft wood which is perfectly air tight, if well oiled once a year with oil of cedar is just as effective against moths as the best cedar chest.

To clean a rusty knife thrust it into an onion and leave it for a short while.

Save all bits of paraffin left from jelly glasses. It can be well washed and used again. Bits of it used in a cloth make the iron work better when using the old-fashioned irons. Small bits as large as a pea added to boiling starch make it work better when ironing, as it never sticks. A piece used when wiping a warm stove will keep it shiny and clean looking, it will also prevent rusting.

Keep a piece of sandpaper, one that comes on match boxes is good. Use it to keep the meat grinder from slipping when screwed onto a smooth surface, like a zinc-covered table. It is good to scour off scorched food if not too badly burned. In such a case add cold water and a teaspoonful of soda to the scorched pan, set on the back of the stove and simmer for an hour or two. This will usually loosen any burned portions. If that will not do, add a pinch of lye, but do not let it stand too long or it will ruin the dish, if it is aluminum.

Before leaving a stove for any length of time in a house it should be thoroughly oiled or greased. Clean a velvet hat or coat collar with corn meal well saturated with gasoline. Rub it in well, using two dishes of it to insure against streaking, then brush well with a stiff brush. For delicate cloth or gloves, use flour instead of corn meal.

Buffalo bugs and moths do not enjoy turpentine. Put a small piece of cotton saturated in turpentine into boxes, trunks or drawers where such pests are found.

Sandwiches. The season, the occasion and the taste of those served will vary the sandwiches which one will care to offer.

Autumn Sandwiches.—Chop fine walnut or butternut meats, add an equal measure of finely chopped olives and mix

with one can of potted ham. If needed, moisten with a little salad dressing. Spread on slices of rye, graham or white bread with pimento butter. Serve with coffee. Black walnut meats are rich and full of flavor and make a delicious change from the milder English walnuts.

Pimento Butter.—Cream one-half cupful of butter. Drain and dry well three red peppers from a can, put through sieve and gradually work the pulp into the butter; season with salt.

Spanish Onion Sandwiches.—Cut white bread very thin and trim off the crusts. Chop fine one Spanish or Bermuda onion. Mix well with mayonnaise to the consistency to spread. Use as a filling for sandwich bread that has been spread with pimento butter. These sandwiches are especially good with potato salad or string-bean salad.

Waldorf Sandwiches.—Mix with one cupful of finely chopped celery, add one cupful of finely chopped Jonathan apples, then add one cupful of finely sliced, blanched almonds. Mix all together and add enough mayonnaise to moisten. Spread on thinly sliced bread that has been spread with mayonnaise. Spread the mixture on one slice, cover with a heart leaf of lettuce and put together in pairs. Serve cut into triangles. Serve with coffee.

Toasted Jam Sandwiches.—Cut white or raisin bread into thin slices, trim off the crusts and spread half the slices with raspberry jam. Spread the other half with creamed butter, put together in pairs, cut into narrow strips, arrange in a wire broiler and toast a delicate brown. Serve with hot cocoa.

When roasting meat add a tablespoonful of sugar to the basting liquor; it adds flavor as well as color to the roast and gravy.

Good tender doughnuts, freshly made, are useful for innumerable occasions where simple refreshments are called for. At church societies and other community gatherings something inexpensive but popular is usually served, and doughnuts, with a beverage of some sort, answer this need admirably. When a chance caller

BAKED HAM IS FINE FOR HOLIDAY DINNER



Properly Cooked Ham is Easy to Slice.

(Prepared by the United States Department of Agriculture.)

Well-baked ham is one of the most attractive meats that can be served on the family table. It is appropriate for any of the holiday occasions when an especially good dinner is in order, for it not only looks delicious, but has an appetizing fragrance developed from the brown sugar and whole cloves used on its surface during baking, and an incomparable flavor due to this seasoning and the method of cooking. At old-fashioned Thanksgiving dinners it was not unusual to see a baked ham at one end of the table and a roast turkey at the other; the flavor of the two meats seem to blend well.

Ham is generally baked after a preliminary boiling to make it tender and shorten the length of time it remains in the oven, but with care a moist, tender ham may be baked from the start. In most cases, however, a combination of boiling and baking is preferred. If the ham is at all dry or very salty it should be soaked in cold water for several hours before being put on to cook.

For ordinary family use, even with several guests, a ten-pound ham will be found convenient. The United States Department of Agriculture gives the following directions for cooking a ham of this size:

Wash the ham thoroughly and trim off any mold or loose pieces. Soak over night if the ham is unusually dry or salty. Otherwise, put directly into cold water with a teaspoon and a half of pickling spice, three slices each of carrot and onion, a stalk of celery, half a teaspoonful of celery salt, a sprig of parsley, and a quarter of a cupful of strong vinegar. Bring to a boil and cook just below the boiling point four hours, or until it is tender when pierced with a long-tined fork. The meat should be somewhat shrunk from the bone, but the ham should not be overcooked or it will be difficult to carve. The time of cooking varies

greatly with the shape of the ham, its age, and the kind of cure.

To bake a ham that has been boiled first, remove the skin and cover it with the following paste: One cupful of brown sugar, one cupful of fine, soft bread crumbs, one teaspoonful of mustard, and enough vinegar or cider to hold the paste together. Stick the ham with whole cloves and bake for 30 to 60 minutes, basting with one cupful of water mixed with one-fourth cupful of vinegar or cider and two tablespoonfuls of brown sugar.

Good results may also be obtained by cooking the ham in a fireless cooker until tender, and then preparing it for serving in the same way as ham cooked directly on the stove.

After the first festive serving of the ham, it may appear in many forms on the table, and if alternated with other meats, it need not become monotonous. Pieces that cannot be sliced may be put through the food chopper and used for sandwiches, hashes, creamed dishes, omelets, and in other ways. The ground ham, if covered with a layer of rendered ham fat, will keep in the refrigerator for several weeks.

Even when there is no special occasion for serving a whole ham, the ten-pound size will be found economical. The amount of meat in proportion to bone and fat is satisfactory, almost all the meat will cut into attractive slices, and if properly stored, the cooked meat will keep well. The entire ham may be cooked at one time, or it may be cut in half, and each half cooked separately. The uncooked piece should be carefully wrapped in waxed paper and stored in a cool, but not too cold place, preferably hanging where air circulates around it. Sometimes a butcher is willing to cut a ham and sell one-half at a time. Smaller hams may be found on the market, but the texture of the meat is not so good nor the cuts so satisfactory as in the medium-sized hams.

GOOD DOUGHNUTS ARE RARE TREAT

Tender Cakes Are Useful for Various Occasions.

(Prepared by the United States Department of Agriculture.)

Any mother who has ever let a boy of twelve or fourteen try his hand at frying doughnuts, knows the possibilities of this occupation as an alternative to a candy pull. Most boys like some kinds of cooking, and all boys like doughnuts. Making doughnuts appeals because it promises worth-while results. Next time the boy scouts—or the girl scouts, for that matter—want "something different" to do for a social hour, let them make doughnuts. Divide them into squads of four—two to roll and cut out, and two to fry. Use two frying kettles if possible. If there



Let the Young People Make Doughnuts.

are more young people in the group, let them play games and take their turns later. Four is about all the average kitchen will accommodate comfortably at one time. Of course part of the fun comes afterward when the doughnuts are passed, with cider or hot cocoa, and the surplus is divided to be taken home. The dough that was cut from the centers may be cooked with the doughnuts to satisfy the natural desire for "just a little taste" as the frying goes on.

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"Now I Am Well and the Mother of Two Children"

Just Another Story About the Goodness of PE-RU-NA



Mrs. Anna Linder, R. F. D. No. 1, Box 44, Dassel, Meeker County, Minn., writes: "For two years I suffered with that terrible disease, chronic catarrh. Fortunately I saw your advertisement and took Pe-ru-na. Now I am well and the mother of two children. I owe it all to Pe-ru-na. I would not be without that great remedy for twice its cost, for I am well and strong now. I cannot speak in too high terms of its value as a medicine."

For more than half a century Dr. Hartman's Pe-ru-na has been performing just such wonderwork as this.

Pe-ru-na is sold everywhere in both tablet and liquid form. Insist upon having genuine Pe-ru-na.

SPOHN'S DISTEMPER COMPOUND
Keep your horses working with "SPOHN'S." Standard remedy for 32 years for Distemper, Strangles, Influenza, Coughs and Colds. Give to sick and those exposed. Give "SPOHN'S" for Dog Distemper. Sold by your druggist. If not order from us. Small bottles 50 cents, large \$1.00. Write for free booklet on distemper. SPOHN MEDICAL CO., Dept. GOSHEN, IND.

You Need this Tonic
HOSTETTER'S CELEBRATED STOMACH BITTERS
It tends to promote good health, strengthen the digestive organs and to keep the stomach in good condition. At All Druggists.
THE HOSTETTER CO., PITTSBURGH, PA.
To build you up

Let Cuticura Soap Keep Your Skin Fresh and Youthful
Simplicious Soap, Ointment, Talcum Free. Address: Cuticura Laboratories, Dept. K, Malden, Mass.

That Person, Bill
She—Why did the referee call that foul on Bill?
He—For holding.
"Now, isn't that just like Bill!"—Texas Ranger.

Is Your Work Hard?

Is your work wearing you out? Are you tortured with throbbing backache—feel tired, weak and worn out? Then look to your kidneys! Many occupations tend to weaken the kidneys. Constant backache, headaches, dizziness and rheumatic pains result. One suffers annoying kidney irregularities; feels nervous, irritable and worn out. Don't wait! Use **Doan's Pills**—a stimulant diuretic to the kidneys. Workers everywhere recommend Doan's. They should help you, too. Ask your neighbor!

A Kidney Case
A Wright, retired barber, 71 S. Annie St., Pasadena, Calif., says: "My kidneys acted in such a way, I had to get up five or six times during the night. At times the kidney secretions burned and contained a brick dust sediment. Sharp pains darted across my back. My back was always lame. I used Doan's Pills, and one box rid me of the trouble."

DOAN'S PILLS 60c
STIMULANT DIURETIC TO THE KIDNEYS
Foster-McIlburn Co., Mfg. Chem., Buffalo, N. Y.

A Long Wait
Cobbler (to customer who waits his shoes repaired at once)—Can't do 'em till Wednesday.
Customer—But you announce "Repairs while you wait."
Cobbler—Ay—and you'll have to wait till Wednesday.—London Punch.

Sure Relief
BELLANS INDIGESTION 25 CENTS
6 BELLANS Hot water Sure Relief
BELLANS FOR INDIGESTION
25c and 75c Pkgs. Sold Everywhere

PARKER'S HAIR BALM
Restores Color and Beauty to Gray and Faded Hair
HINDERCORNS Removes Corns, Calluses, etc., stops all pain, restores comfort to the feet, makes walking easy. Use by mail or at drug stores. Hindercorns Chemical Works, Patience, N. Y.



Two Afternoon Gowns.

didate for a club office and it takes positive genius to overcome the handicap of poor taste in dress. Therefore the afternoon gown is a matter for serious thought.

There are several types of afternoon gowns, all more or less formal, but ranging from unpretentious to luxurious—depending upon the fabrics used. With the advent of velvet in dress modes and the vogue for metallic materials—in company with fur trimmings—some afternoon frocks become quite splendid. Such a dress appears at the left of the two pictured and shows a very ingenious combination of plain silk crepe and figured brocade, with a metallic thread gleaming in the pattern. This handsome gown has many noteworthy style points, and they are introduced with great cleverness. Among them are the uneven hemline of the tunic, the effective sleeve treatment and the rich fur banding. Few accessories are worn with such gowns.

Much less pretentious, but ingenious and original in its use of popular new style points, is the satin gown at the right. This is one of those very wear-

and Patou originated them. Both these designers seem to have special gifts for adapting the modes to young girls.

Agnes must be given credit for the delightful dress at the left of the sketch. It is made of light green georgette, with long bodice and moderately full skirt. Four handkerchief drapes of the georgette are posed over the skirt and long wreaths of chiffon roses, in different pastel colors, make the pretty adornment that suits youth so well. White georgette, with gold embroidery in a light tracery is the choice of Patou for the frock at the right. It has a fairly short bodice and very full skirt with a band of fur at the hem, which insures its flare. The deep bertha does not fall across the back, which is quite plain. A double apron embellishment emerges from the bertha at the front and falls over a plain front panel in the skirt. This model is pretty in any light color.

Crepe de chine in light colors maintains its place as an ideal fabric for young girls' party frocks, especially for those in their early 'teens. The same gold tracery is used in embroidery, that is shown on frocks for



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For Girls in Teens.

able types, with moderate flare in the skirt and long sleeves draped at the wrist, where they are gathered into a tight band. Small metallic cabochons are set about these wristbands. Ties of the satin fall from the shoulder and disappear under a bit of real magnificence in the long vari-colored Chinese tassel, posed at the front.

New arrivals among afternoon dresses include two-piece models of velvet, velvet skirts and blouses of

older girls, but the dresses are more simply designed. Pettit point embroidery and plaits or ruffles of the crepe de chine are other favored trimmings. One lovely straightline model has narrow vertical ruffles placed at three-inch intervals about the skirt portion and a girdele of velvet ribbon threaded through eyelets about the low waistline. The girdele is tied in a bow at the side. JULIA BOTTOMLEY.

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Nellie Maxwell