

ADOPT BOLERO OR JACKET IDEA; TOTS NOW DRESS UP IN VELVET

THAT "things are not always what they seem to be," is most charmingly evidenced in very new tailored frocks, which at front view, look like two-piece suits. The back, however, dispels the illusion, for it follows the one-piece effect. To the question "reason why" comes the answer, Boleros and jackets or semblances thereof are stylists' pet hobby when it comes to creating spring modes.

The jacket-dress pictured is an extremely attractive exponent of fashion's trend. The frock is handsomely styled of all-wool jersey cloth in tweed coloring. It could be copied to advantage using fine navy twill or any desired woolen fabric such as rep or wool-and-silk crepe. There is

of velvet, for tiny tots to dress up in not only this winter but throughout the cool spring days. Thus are little folks sharing the elegancies of the mode with their elders—but there is a difference. Mother's and big sister's dress is apt to be absolutely void of trimming, but when it comes to tiny Miss Three or Four-Year-Old, there are gay festoons and wreaths of wee flowerets embroidered here, there and everywhere just like the picture shows.

It would be too much of a good thing to have the little bloomers also of velvet, so the stylist chose satin in match color for their making. These are cuffed with velvet just to carry out the ensemble idea. The original of the



A Jacket-Dress Model.

excellent opportunity to impart a spring-like aspect by using plaited georgette for the all-in-one waist portion. The front skirt part could be plaited or cut circular to emphasize the popular flare.

Promise of a decided vogue for dresses similarly patterned to the model in the illustration, is given in advance spring silk and satin models. These new bolero and jacket handlings not only stress youthful lines, but they serve as means of introducing dainty lingerie touches. Many black satin models disclose an underwaist portion of plaited georgette, buttoning at the front opening. One of the prettiest thoughts is to use white or flesh-pink satin, tailoring it in shirt-waist manner. Little turnover cuffs and collar of the satin are effectively worn with the bolero or jacket. Flesh-colored satin vestees are considered very smart.

In some models, a one-piece dress appearance is maintained beyond the underarm seems to within a few inches across the front, the space be-

model here shown was all in tones of brown with a piping of the satin finishing about the hemline scallops and the neckline, also on the sleeves.

Little velvet suits are chosen by very small boys, as well. These are made in straightline smocks over tiny above-the-knee tight-fitting trousers. With "teensy weensy" buttons along the side seam. Some clever models show inset square vestees of cream crepe de chine, with lace trimming the crepe cuffs and turnover collar.

Returning to the subject of little girls' dresses, very often crepe de



Cunning Frock of Velvet.

tween the jacket or bolero edges being just wide enough to disclose a vestee rather than a blouse.

There are many possibilities for front skirt variation also. The hem may be curved as the picture shows or one may use a circular portion from the side seams thus indicating the popular flare.

If grownups can wear velvet, why not the children? asks Dame Fashion. Forthwith she voices her approval by setting her designers to work designing cunningest of frocks made

chine is used for the overslip and the panties, with velvet applied in border-like trimming.

A very lovely style for youngsters is the plaited skirt of plaid silk or wool over which is posed a velvet jumper.

Cross-stitch embroidery is employed effectively in little basket designs with flowers in a dark green velvet frock, while another model of navy velvet has bright red silk crepe cuffs and collar.

JULIA BOTTOMLEY.
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POLENTA IS CHEAP NOURISHING FOOD

Corn-Meal Mush May Be Served in Different Ways.

(Prepared by the United States Department of Agriculture.)

This dish, which is common in Italy, differs little, except in name, from corn-meal mush, though it is served in very different ways. Sometimes cheese is added during the cooking. Polenta is often reheated either with tomato sauce or meat gravy or a combination of these. In any case, the dish is improved by sprinkling the cooked polenta to be reheated in gravy, it is well to cut it into small pieces in order that the gravy may be well distributed through the dish.

To make the mush, put the corn meal, cold water and salt together in the top of a double boiler. No stirring is necessary. Put the top of the double boiler into the lower part and allow the mush to heat slowly, cooking half an hour, if convenient. Many people cook it as long as four hours. For each cupful of meal allow from 1 to 1½ level teaspoonfuls of salt and from 3½ to 4½ cupfuls of water, depending on the length of cooking. Milk may be added in place of part or all of the water. Just before serving remove the top of the double boiler from the lower part and boil the mush for two or three minutes. In boiling it at this time there is no danger that it will lump.

Tomato Sauce for Polenta.
2 tablespoonfuls 1 cupful thick butter
2 tablespoonfuls 1 cupful strained tomato juice
Salt and pepper

Melt the butter; cook the flour thoroughly in it; add the tomato juice and seasonings, and cook until smooth, stirring constantly.

Savory Sauce.
Take two ounces of salt pork, bacon or sausage. If bacon or pork is used, cut it into small pieces. Heat until crisp but not burned. In the fat which separates out from the meat, cook a small amount of finely chopped onion and red or green pepper, being careful not to burn them. Add one cupful of thick tomato juice or a larger amount of uncooked juice, and cook the mixture until it is reduced to a cupful. Season with salt. To this sauce capers, mushrooms or finely chopped pickle may be added.

Cooking Bacon Until It Is Delicious and Crisp

Frying bacon so that it is thoroughly delicious and crisp is chiefly a matter of getting the water and excess fat out of it, says the United States Department of Agriculture. In order not to burn it, one should be very careful that neither the bacon nor the fat in the pan becomes overheated. Throughout the process the fat should remain a light-brown color and should not be allowed to get dark brown. It is easier, therefore, to cook it slowly than to cook it fast.

To be crisp, bacon does not need to drain while it is cooking. It can even be fried in deep fat with excellent results. But after it is cooked and has been taken from the pan it should be thoroughly drained while still hot, then served promptly. Some prefer to cook bacon placing it in a skillet and covering it with boiling water. It is then boiled until the water has cooked away and finished by browning in the bacon fat.

Another way of cooking bacon is to broil it under the gas flame on a wire rack set over a drip pan, which catches the fat. The bacon should be turned after one side is brown. It can be also browned in the oven.

Sometimes bacon is cut up into thin slices and allowed to stand in milk for about 20 minutes, after which it is removed, rolled in flour and fried, a cream gravy is made from the fat in the pan and the milk previously used.

FARM WOMEN MAKE HATS AT LITTLE COST



Farm Women Learn to Make Their Own Hats.

(Prepared by the United States Department of Agriculture.)

Every woman likes to feel that she has an individual and becoming hat. For this reason she endeavors to learn enough about the principles of hat-making and selection to purchase or construct hats for herself and for the members of her family intelligently.

Hat-making is one of the most popular branches of the work for women and girls conducted under the direction of extension agents co-operatively employed by the United States Department of Agriculture and the vari-

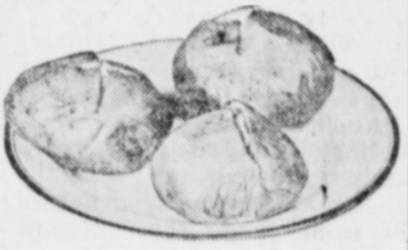
NOTHING BETTER THAN POTATOES

Baking Is Most Popular Method for Cooking.

(Prepared by the United States Department of Agriculture.)

If properly done, baking is the best method of any for cooking potatoes. The flavor developed is exceptionally appetizing, and perhaps the fact that a baked potato will serve to convey an unusual amount of butter makes a fully seasoned baked potato a universal favorite.

Cook those of the same size together, or the smaller ones will cook tender first and become soggy or dry, while the others finish baking. Scrub the skins well, as many people like to eat them. Trim only where absolutely necessary. Put potatoes on a grate in a moderate oven, and bake 45 to 50 minutes, according to size. A very hot oven produces a hard, dark crust. When the potatoes feel mealy and tender to the very center, when pinched, or pierced with a fork, take them out



Baked Potatoes, Gashed to Let Steam Out.

of the oven immediately and pinch between the fingers so as to crack the potato skin open on one side and let out the steam. Or this may be done by gashing them with a knife. Press the flesh of the potato outwards so that it bulges a little through the opening, place a lump of butter on each potato, sprinkle with paprika, and serve at once.

Stuffed baked potatoes are made by cutting off the end of the potato, or cutting the potatoes in halves lengthwise, and scooping out the inside in order to mix it with butter, cream and seasonings. A little chopped cooked meat, such as sausage, may be mixed with the stuffing, or spinach, parsley, onion butter, or any preferred flavoring. Sometimes a raw egg is added to the hot potato, and often grated cheese is mixed with it and sprinkled on top. The stuffing is packed back in the shells or half potato skins, and the stuffed potatoes are then put into a hot oven to brown a little. Paprika is sprinkled over the tops if liked.

Keep Clothing Budget, Check Unwise Expense

Economy in purchase and upkeep of clothing is easier when expenditures are planned in advance. The woman who so plans and classifies her expenditures will set aside a sum for clothing based on the clothing she has on hand and the use she can make of it, on her known needs, and on her income. The clothing budget should be her guide when she buys. Even if she does not do just what she has planned, she will be more likely to avoid mistakes than she would if she acted without giving the purchase careful consideration with respect to her expenditures in general. In the opinion of the Department of Agriculture, budgets well planned and intelligently followed should enable men and women—for the budget system is equally valuable for both—to be better dressed for a given sum than when purchases are made haphazard.

A budget shows the relative amount spent for clothing as compared with other needs, and the relation of the probable purchases to what one has on hand.

It prevents unwise spending, since it helps one to consider quality in relation to price. It promotes saving.

The Kitchen Cabinet

(©, 1924, Western Newspaper Union.)

He who would bring home the wealth of the Indies must carry the wealth of the Indies with him, says the Spanish proverb. So it is in traveling; a man must carry knowledge with him if he would bring home knowledge.

CULINARY HINTS

A well-made, nicely flavored and long-baked pumpkin pie is a work of real art in cooking. It should be snappy with ginger, sweet, but not too sweet, and rich with good milk and well-cooked pumpkin. Two eggs will be sufficient for an ordinary-sized pie, and a few drops of lemon extract or a little grated peel will make the pie different from the ordinary. When serving for a special occasion add whipped cream in which a little grated cheese has been stirred.

A pretty winter salad is prepared by using canned pears. Lay halves of pears, flat side down, on a crisp leaf of lettuce. Decorate with blanched almonds, putting them into the pear pointed down. Serve with any desired dressing. Frozen whipped cream, sweetened and flavored, then packed in ice and salt, and when firm served with bits of preserved ginger with the sirup or candied cherries makes a pleasing dish.

Apples cored and the centers filled with bananas cut into strips to fit the cavity, add butter and sugar and a little water, then bake while baking. A quick dessert enjoyed by those who are fond of chocolate is Dresden crumbs: Take one cupful of bread crumbs, one-half cupful of grated chocolate, two tablespoonfuls of sugar and a pinch of salt. Stir and mix well and bake until the chocolate is melted. Serve with sweetened whipped cream.

When a child or an older person who is ill refuses to drink milk or cocoa which is provided for them, give him a straw or two through which to drink.

Milk toast is a wholesome dish for child or adult and should be one of the common dishes served at least once a week. It is especially good for a hot supper dish.

Calves' hearts are tender and delicious cooked gently in a little butter after cutting into thin slices. Brown well and serve with the gravy, which may be thickened or not.

When preparing a meat loaf add one-half to one cupful of cooked oatmeal to the meat and arrange two or three hard-cooked eggs in the loaf so that when sliced they will add to its appearance.

When the housewife and mother makes the statement that her family will not eat this or that, which are valuable foods and needed in the diet, it is only admitting her lack of proper training her family to eat the things they should. It is not easy, but it has been done in thousands of homes where intelligence about foods is used.

Try These.
Oysters are so well liked and served in such a variety of ways that one never tires of them.

Oyster Roast.—Put a pint of oysters in an omelet pan, after heating it hot and adding a little butter; season with salt and pepper and cover to cook two minutes. Serve on buttered toast moistened with the hot oyster liquor.

Apple Meringue Pie.—Take one and one-half cupfuls of left-over apple sauce which has been sweetened, add two egg yolks, cinnamon and a bit of nutmeg and a tablespoonful of melted butter, with a cupful of cider. Place in a pastry-lined pie plate and bake until the crust is brown. Cover with a meringue prepared from the two egg whites and two tablespoonfuls of sugar. Brown lightly.

Cuban Eggs on Toast.—Cook together for five minutes one-fourth of a cupful of sausage meat and one teaspoonful of onion, grated. Add to the pan six beaten eggs, one-fourth of a teaspoonful of salt and a dash of pepper, stir until the eggs are creamy. Pour over slices of well-buttered toast and garnish with fresh tomato, sliced and sprinkled with chopped green pepper.

Cuban Codfish.—Pick into pieces enough codfish to fill a cup, after it has been freshened. Fry an onion sliced thin in a little butter, add the fish, mix well, then cover with boiling water; add one-half a can of tomatoes, a tablespoonful of chopped green pepper and simmer gently for half an hour. If the tomatoes are very juicy less water will be needed. Serve the mixture well seasoned and hot on hot buttered toast.

Barbecued Mutton.—Make a sauce by melting two tablespoonfuls of butter, to this add the juice of half a lemon, one-fourth cupful of currant jelly, one-fourth teaspoonful of prepared mustard, one-half teaspoonful of salt, a few dashes of cayenne and one teaspoonful of grated orange peel. Reheat the thin slices of cooked mutton in the sauce. Serve hot, but do not cook.

Nellie Maxwell

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