

MODISH LINGERIE FOR SERVICE; SCALLOPS RIVAL THE FLARE

NOW in the after-holiday lull is the time to take inventory of one's lingerie supply. Whether one does it through the buying or home-sewing method new combinations, step-ins and costume slips must be acquired, if one would keep up with fashion's pace. In underthings as well as frocks and outer wraps styles change. This season more than ever there is a notable difference in many of the undergarments. This is greatly due

collection are combinations of gorette decorated with ribbon applique. Paris says, "Let scallops reign supreme in costume designing," and they do, judging from the multitudinous number of gowns and wraps and two-piece dresses which are greatly bescalloped this season. It is a question whether scallops or flares are receiving most attention from noted couturiers at present. According to late models emanating from various



Modish Spring Lingerie.

to the introduction of fullness about the hemline which takes the place of the heretofore slim silhouette.

To meet this new condition the designer of pretty undergarments must, through subtle adjustment, make necessary concessions. For instance, the latest idea is to introduce godets of lace into the skirt portions of combination costume slip and gown.

Youthful slips not only emphasize skirt brevity but they also substitute a fitted bandeau top for the low-waisted effects which once prevailed. In models for more developed figures the slender line is retained, wide flouncing or lace forming the flare.

As to trimming there is a decided trend toward using net and footing.

renowned French ateliers, the honors are divided.

The illustration presents a very attractive exponent of the scalloped frock, also the newest interpretation of the flare.

Arranging scallops in tiers is an outcome of the trend of the vogue for scallops and then more scallops. This lovely model is of flat crepe in a fashionable old rose shade. It bears out the fact that all soft and unusual colorings will be called into play for spring and summer frocks.

The decorative scallop has made its appearance on the two-piece frock, in interesting ways. That is, the blouse carries a scalloped hemline matched to that of the skirt. Sometimes only



Showing the Scalloped and the Flare.

Even the hem about the ankles shows a dainty finish of ruffled footing, often matching the net insertion which joins the seams. Net or valenciennes insertion would be equally effective for a combination such as the picture shows.

A whimsical touch to colored voile undergarments is the edging of black footing. Peach, maize, rose, blue or orchid filmy step-ins or combinations can be made of sheer silk or voile with black footing finishings at little expense, and this home sewing is a most delightful pastime when mid-season snows have not yet melted and indoors seems so enticing and "comfy."

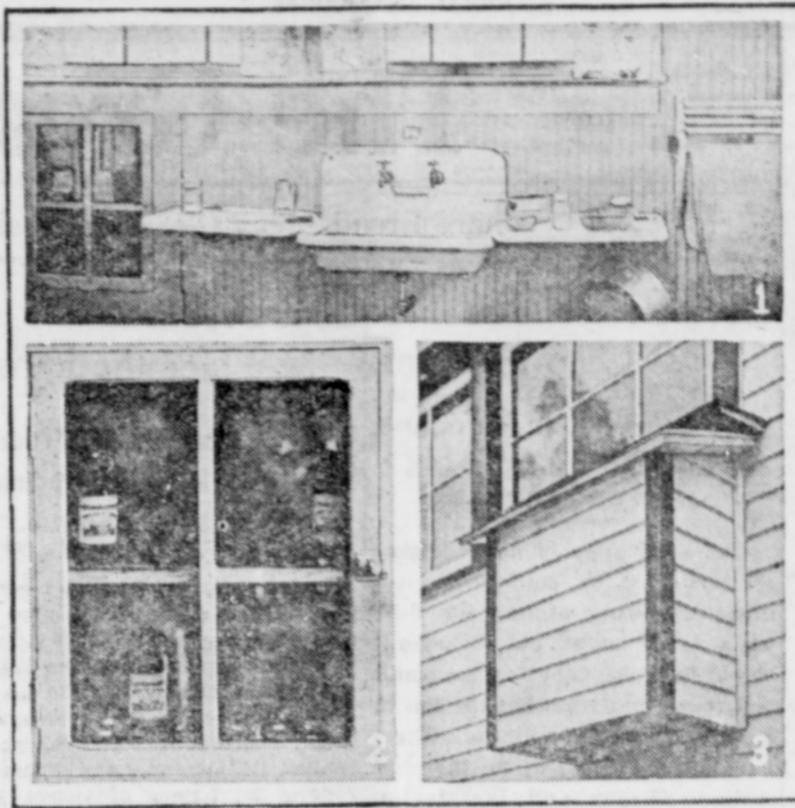
Very charming also in the lingerie

the jumper is scalloped, the skirt adopting a circular flare. It is remarked that in most instances when the silhouette conforms to straightline models, then scallops are brought into play as a trimming.

As to the flare its interpretations are too versatile to enumerate, but one instance is of unusual outstanding interest—namely semi-fitted princess lines which ripple into a flare at the hemline after the manner of the smart street dress pictured to the left. This rather extreme style is characteristic of the coming mode.

JULIA BOTTOMLEY
(© 1926, Western Newspaper Union.)

SUCCESSFUL CARE OF FOOD DURING WINTER



Cold Box Built in the Side of a House—1. Situation of a Cold-Storage Box in the Kitchen Wall—2. Interior View of Ventilating Cold-Storage Box—3. A Ventilating Closet Like This Is Good for Storing Food in Winter.

(Prepared by the United States Department of Agriculture.)

During the winter season sometimes the housekeeper's vigilance in the care of food supplies becomes relaxed. She places the same reliance on Jack Frost that was formerly accorded to the iceman, and does not always do a fair share of the work necessary to keep foods in good condition.

Successful care of food in the home depends very largely on whether there is a good storeroom, suitable containers, and an icebox or some other means of keeping foods cool, the United States Department of Agriculture points out. Merely keeping perishable foods cool, however, does not eliminate the need for frequent inspection and picking over, discarding wilted leaves on vegetables and salad materials, for example, selecting for first use those pieces of fruit most likely to become over-ripe, and otherwise exercising the same care that one would in summer or any other season, to provide sanitary conditions where food is stored.

Set Box Outdoors.

When it seems no longer necessary to buy ice, foods can be kept cool in various other ways. If the refrigerator is used as a winter cold box without ice, it should be set out of doors, preferably on a screened porch, and ventilated by propping open one of the doors at all times. It should be cleaned and cared for regularly, as usual. In freezing weather food cannot be kept out of doors, however, and some unheated, protected place must be found for it.

If the cellar must be used as the chief storage place for food in cold weather, a dumb-waiter on which sup-

plies can be lowered and raised soon pays for itself in time and strength saved. Since the bottom of the cellar is the coolest part, foods often keep best if set on the floor, provided it is clean and dry. If the floor is damp and earthy, a layer of clean bricks may be arranged under the food. If there is a furnace in the main part of the cellar, it is generally too warm and dry for the winter storage of fruits and vegetables, but a storeroom can often-times be partitioned off and so ventilated that the temperature is kept constantly cool.

In a cold, dry climate food may be successfully kept in an air-shaft extending from the cellar or the lower floor of the house to the roof, and equipped with a door opening into the kitchen or pantry and wire or perforated shelves of convenient height. Both ends of this shaft should be screened. It will be usable for the greater part of the year.

Best Cold Box.

One of the best cold boxes for storing food in winter is the type projecting out of a kitchen window or built in the side of the house, with a door opening into the kitchen. Such a cold box should be closed entirely when food is in it, except for screened openings allowing a current of air to pass through it at all times. These openings should be placed so that dust will not blow upon foods in the cold box.

All foods and food materials that are to be used without washing, such as butter, cheese, or sugar, should be wrapped or kept in covered receptacles, whether stored in the refrigerator or in the pantry, cellar or any other place.

OLD FOWL SERVED AS FAMILY TREAT

Chicken and Vegetables Form Delicious Blend.

(Prepared by the United States Department of Agriculture.)

When some of the older birds are being culled from the poultry flock, plan to treat the family to fowl en casserole with vegetables. The chances are that the oldest rooster will not be recognized in this combination. The long, slow, moist cooking in the covered dish makes even drumsticks tender, while the flavors of chicken and vegetables form a delicious blend. This is also the kind of "dinner in one dish" that is easy for the homemaker to prepare long in advance of the meal hour.

The United States Department of Agriculture gives the following directions for preparing fowl en casserole with vegetables:

- 5-pound fowl
- 3 carrots
- 1 onion
- 2 stalks celery
- 1 green pepper

Cut the fowl into convenient pieces for serving. Slice or chop the vegetables into very small pieces. This can be done quickly on a tin vegetable slicer. Dust the pieces of chicken with flour and brown them delicately in a small quantity of fat. As the chicken is removed from the frying pan, place it in the casserole. Then pour the chopped vegetables into the frying pan and let them absorb all the browned fat from the chicken, before placing them in the casserole. Add enough hot water to keep the mixture from sticking to the dish, place the cover in position, and cook for three to four hours, or until the fowl is tender. Just before serving, remove the pieces of fowl, add a cupful of milk which has been blended with one and one-half tablespoons of flour, and cook for ten minutes. Pour this sauce over the chicken or replace the chicken in it and serve from the casserole. Flaky boiled rice, baked or plain boiled potatoes are a good background to serve with this tasty chicken dish.

Mending Rubber

This spots in rubbers can be mended at home by applying a cement made from five cents' worth of rubber dissolved in benzine. First apply benzine an inch or more round the hole and scrape until clean. Then apply the rubber with a brush, as quickly as possible, so that it will not harden.

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Prudence is the knowledge of things to be sought and those to be shunned.—Cicero.

The first principle of business is that you cannot spend the same dollar bill twice.

They Catch Them First
Charles Stuart, clerk in Superior court, room 5, took his young son to the country for a visit with relatives. On his return the boy was overheard relating some of the wonders of rural life and among other observations was this one: "Out in the country they don't swat the flies like we do in the city. They just catch them and put them on paper."—Indianapolis News.

Stop the Pain.
The hurt of a burn or a cut stops when Cole's Carbolic is applied. It heals quickly without scars. 50c and 60c by all druggists, or send 50c to The J. W. Cole Co., 127 S. Euclid Ave., Oak Park, Ill.—Advertisement.

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Strange as it may seem, some of the "Yep, got a good ocer."
Australia are proud to claim descent from the convicts who were the first settlers in that land. In explanation, it is to be borne in mind that a large proportion of the convicts transported to Australia in the early days were not what we should now call criminals. Many were convicted of quite petty offenses, and some were mere children.

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