

ADVANCE SPRING FROCKS; INTERESTING MIDSEASON HATS

IT IS a matter for rejoicing that another season of plaits is scheduled for the coming months. As to plaited skirts, they are a certainty. In endless variety are they appearing, expressing both new and old lines of thought.

To the blouse, however, is given the honor of presenting a most unusual interpretation of plaits, in that they are arranged in the form of inset panels at each side front, as this pic-

ture so smartly defines. In this charming model we have cut-in pockets, sleeves and semi-yoke in one piece, the entire posed over a simple across-the-front plaited skirt.

In these tailored two-piece frocks which are destined to occupy the center of the fashion stage there is also considerable use of pin-tucks and scallops as well as plaits. The simplest application of scallops is that which outlines the hem edges of the blouse as well as the bottom of the flare skirt. Matching scarf collars tied in choker fashion about the throat are very numerous. They bespeak the extreme of the present mode.

Materials add to the glory of these new two-piece sports and street costumes. Flat crepe, radium crepe faille and crepe de chine are the most popular fabrics, particularly in al-

ward lovely pastel solid colorings and blendings.

There are two distinct tendencies registered in these hats for immediate wear. One is that of extreme simplicity, the other bespeaks the highly ornate. Included in the former are little shapes of the pull-on, close-fitting variety which rely solely on color effect and clever manipulation of the fabric. For these smart interseason modes, belting ribbon is especially in use. Many of the imports show a remarkable combination of ribbons cut in sections of contrasting color, working out futuristic cubes, diamonds and squares.

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Showing Panel Plaited Blouse.

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Group of Pretty Hats.

luring pastel tones, which bespeak the very quintessence of refinement. In this range of more than ordinarily interesting spring dress colorings are beautiful silvery grays, rose-beige tones, bois de rose, apricot, salmon pink, sea shell, artistic blues such as periwinkle, pearly violet and a remarkable range of greens including citron, chartreuse and palmetto. Black, white, navy and sand also retain a practical style value.

Out-of-the-ordinary color combinations are also achieved in a tailored way, in that a periwinkle blue silk crepe blouse and skirt are each apt to be banded with pink-mauve borders. A citron-colored frock may have its scallops piped with white, and so the effects will be continued ad infinitum throughout the season.

Though winter has not yet bid its adieu, fashion is flirting with spring, coaxing it to come in advance of schedule time. In the meantime, the milliner, always most forward in challenging the calendar, is sending forth legions of charming midseason chapeaux in springlike colorings. "Off with the

old, on with the new" is the message these hats for immediate wear convey to the world of fashion.

A favorite medium for these early millinery harbingers of spring is taffeta in such refreshing colors as love-bird green, pale Nile and palmetto, for green leads the procession of tones and tints for the coming season. There is also a vast showing of rose pink tones. Silvery gray, too, is being featured. In fact, the whole trend is to-

colored taffeta background, similar to the first hat shown in this group. Perhaps the designer chooses to use metal soutache, tubular multicolored braid and silk floss in many shades, as the model to the right so prettily expresses. Even the larger hats indulge in color and applique as shown third in the picture. Flowers shirred of varicolored taffeta carry out the thought of much handwork and spring tones. The hat illustrated last carries out this idea.

A most popular item in the new hats is the all-over shirred taffeta model in gay spring coloring.

JULIA BOTTOMLEY.
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HOW TO MAKE VARIOUS VEGETABLE CHIPS



Using a Deep Frying Kettle to Make Potato Chips.

(Prepared by the United States Department of Agriculture.)

Potato chips are not difficult to prepare at home with ordinary household equipment. An accurate vegetable slicer is needed, as it is almost impossible to slice the potatoes thinly and evenly enough by hand. A deep frying kettle is best, especially if it has an inner perforated pan or basket to fit it for lowering and raising the potatoes in the fat. A thermometer which will register more than 400 degrees F. is also advisable for uniform results. Use mature potatoes, high in starch, for making chips. Large or medium-sized, smooth, round potatoes with shallow eyes are best.

Time for Cooking.

Dasheens, which are well known in the South, and Jerusalem artichokes also make delicious chips. Jerusalem artichokes, however, only require soaking for thirty minutes, and dasheens from one to two hours, but the potato slices are soaked from three to four hours in cold running water before being fried. The longer period of soaking or washing in comparison with dasheens and artichokes is necessary in order to remove the free starch grains on the cut surfaces, thereby preventing the adhesion of one slice to the other, and to chill and firm them, thus making them easier to handle. If running water is not available the water should be changed every hour.

The vegetables to be made into chips are first peeled, either by hand or by a special peeling machine, if a large quantity of chips is to be made, and all eyes are carefully removed. They are then sliced very thin, and given a bath in cold running water, which helps to remove free surface starch grains. They are next soaked in clear cold water the required length of time. Shake off as much of the water as

possible after soaking them, and dry between towels. Dasheen chips are dried in the same way before frying. The fat should have a temperature of 400 degrees F. when the chips are put in it and after each batch is cooked it should be reheated to this point before a fresh lot of chips are put in. If a large quantity of chips is being made the fat should be strained from time to time; otherwise any small floating particles of potato can be skimmed out.

Cottonseed Oil is Best.

High-grade cottonseed oil is the best fat to use for frying chips. Vegetable oils or compounds give better results than animal fats. No fat with a smoking point of less than 428 degrees F. is satisfactory. Care should be taken not to cook too many chips at once. The fat should be deep enough to cover the slices completely and allow them to lie flat and be crusted over quickly in from three to five minutes. They should be gently stirred while in the fat.

When the chips are delicately browned, the basket is raised, the excess fat is drained off, and the chips are emptied on brown paper to dry and lightly sprinkle with salt. Chips cooked in high-grade oil keep sweet several weeks in cold weather. Approximately half a pound of oil will be required for every pound of chips, says the United States Department of Agriculture. This is not all absorbed in the chips, but includes fat splattered in cooking and taken up by crumbs skimmed out from time to time. Even when chips are made commercially the oil is not used more than two or three days, and in the home, if chips are made at intervals, it is best to start each time with good, fresh oil, finding some other way to use the oil that has had chips fried in it.

NUMBER OF WAYS FOR USING NUTS

Select With Care to Avoid Too Rich Combination.

(Prepared by the United States Department of Agriculture.)

In suggesting a number of ways in which nuts may appear on the table, the United States Department of Agriculture reminds the housekeeper that nuts are rich in fat and that the other ingredients of a meal at which nuts are used should be selected with care to avoid too rich a combination of foods. The term "kernel" is preferred to "nut meats" in speaking of the shelled nuts. Nuts bought already shelled should be looked over carefully for small pieces of shell, then washed and dried in the oven before being used.

Nuts are good in almost any kind of a sandwich, and when the school lunch is a problem, a filling of chopped nut kernels with raisins, dates, figs or prunes, will prove a solution. Nuts and olives go well together in sandwiches, nuts with cottage or cream cheese, and nuts with maple or plain brown sugar. It is a good plan to keep a jar of shelled nuts on the emergency shelf for these and other uses. Peanut butter as a sandwich filling is familiar to everyone. It can be made at home by putting the roasted shelled nuts through the meat grinder, and then stirring in enough cream or melted butter to make a smooth paste.

A cream cheese ball can be rolled in chopped nuts and served as an accessory to almost any kind of salad. Celery stalks stuffed with nuts and cheese are often used in a similar way. A few nuts in a fruit, aspic, or vegetable salad are a distinct improvement. Even in a potato salad they add an unusual touch. Boiled chestnut kernels make an excellent salad. When Persian walnut kernels are used in salad or for other purposes, in the raw condition, the little dark spot at the center of the kernel should be removed as it has a bitter taste.

Nut breads of various kinds never lose their popularity. The cakes and cookies with nuts mixed into them or used on top or in the filling, are too numerous to describe. Nuts may be used in many substantial dishes and desserts and in confections of all sorts.

Renovating Pillows Is One Task of Homemaker

One of the tasks which confront the homemaker when the house is being cleaned and put in order for winter is the proper cleaning of the pillows. The United States Department of Agriculture considers that the most satisfactory method is to transfer the feathers to a muslin bag two or three times the size of the ticking. This may be done easily by sewing the edges of the openings of the ticking and bag together and shaking the feathers from one to the other.

The feathers and the ticking are washed separately. To wash the feathers, after sewing them in the muslin bag, scrub them in a weak solution of washing soda, using a good suds. If necessary this is repeated in a second suds. Rinse in two or three lukewarm rinses. If an extractor type of washing machine is available, extract as much moisture as possible, and then dry the feathers on a sheet in the sun. If one has no machine of this type, squeeze out as much of the excess water as possible and dry in the same way. Beat from time to time during the process.

After washing the ticking, starch it on the inside with a very stiff starch mixture, applied with a sponge. This closes the pores of the material and prevents the feathers from working their way through. The ticking is then dried and refilled.

The pillows themselves may be washed without removing the feathers, in much the same way as the feathers are washed when transferred to the muslin bag as described above. A slip cover between the ticking and the pillow case will prevent the ticking from becoming soiled easily and do away with unnecessary washing of the pillow. Slip covers may be made of a lightweight muslin. They are then taken off and washed from time to time and tacked back in place.

Honey and Sugar Sirup

Honey or a homemade mixture of honey and sugar sirup can be satisfactorily used for sweetening lemonade and other fruit drinks. Sirup of any kind is more convenient for this purpose than undissolved sugar, and when charged water is to be added it has a further advantage since it has less tendency to expel the gas. It is the custom of many housewives to keep a homemade sirup for this purpose, and variety can be obtained by occasionally using honey.

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To avoid imitations, always look for the signature of *Dr. H. H. Fletcher*. Absolutely Harmless—No Opium. Physicians everywhere recommend it.

All for Science
Teacher—Here, you young scoundrel! Why did you put this pin in my chair?
Bright Pupil—I was just showin' the class how nerve impulses are sent to the human brain.—National News.

The Tripping Tongue
He—Why don't you wear your long earrings?
She—Oh, I feel such a fool with them on.
He—They're very becoming to you.

Poets have been known to make dollars out of lines that ordinary mortals couldn't make sense out of.
Automobiles were shown at recent South African agricultural shows and now motor trade with the farmers is booming.



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Those Girls
"Madge believes kissing goes by favor."
"Oh, yes; any man who kisses is in favor with Madge."—Boston Transcript.

Decided Advantage
Howell—I have been reading of a machine which does the work of 32 men.
Powell—And it won't ask for a raise in pay every week, or go on a strike.



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You look ten years younger!"

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If I look any younger, Nujol gets the credit."

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"Yes, Billie, and I felt old. No appetite, couldn't sleep nights—one day just like another, and none of them any good. I knew constipation was at the bottom of it, but it seemed the more laxatives I took the worse I got. Then one day I saw Nujol giving Nujol to my little grandson. The doctor had prescribed it for the baby, but I found out it's just the thing for old fellows like me, too."

Middle age brings on a decrease in the natural lubricating secretions in the intestine. Then you need Nujol. It supplies the deficiency of the natural lubricants. Medical authorities approve Nujol because it is gentle, safe and natural in its action.

Constipation is dangerous for anybody. Nujol is safe for everybody. Nujol simply softens the waste matter and thus permits thorough and regular elimination without overtaxing the intestinal muscles. It is not a medicine.

You can take Nujol for any length of time without ill effects. It should be taken regularly in accordance with the directions on each bottle. Unlike laxatives, it does not form a habit and can be discontinued at any time.

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THE INTERNAL LUBRICANT
For Constipation