MANY GORGEOUS SILK PRINTS; FASHION FAVORS BRIGHT CREPE

prints which the mode heralds for waiting for spring, but already are spring to cast even the sugges-tion of a shadow, then of them beneath the "comfy" fur and novelty might one say that "Coming events cloth coats of the smart set. Let come cast their shadows before." Fig- balmy days and colorful gowns of uratively speaking, this is true, for crepe and silk print will burst forth as certain it is that all signs point to a season of patterned silks the like of flowers themselves. which, when it comes to flamboyant design and bizarre coloring, the world of fashion ne'er knew.

Crepes, failles, shantungs, georgettes, radiums, and even taffetas, charm. Perhaps the rose shades come show prints quaint and prints mod- first in favor. The range includes bois ernistic, large bold designs, tiny de rose, arabesque (very deep rose), prim figures, border effects and all- rose-bloom, rose-beige and rose-leaf, over patternings as well. Some of the the latter trending to pink. Closely latest silks suggest the inspiration of allied to these are peach and apricot.

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WERE it possible for anything so are to be "the rage" this seagorgeously gay as the new silk son. However, early arrivals are not plentiful and lovely as the spring

As to colorings, the fine crepe weaves, of which so many of the new models are fashioned, almost outrival nature itself in their freshness and beautiful stained glass cathedral win- Blues, from periwinkle to navy, are



A HANDSOME AFTERNOON GOWN

dows. Others bespeak flowers of ex- | smartly fashionable. Greens are feaotic hue. Super-large chrysanthe tured as chartreuse, citron and lovemums, daisles and roses splash their bird. Some predict a success for rich colorings in border design across banana and other yellowish hues, silks whose upper portion is primly while gray, especially opal-gray and printed with small buds and leaves. graystone, bid fair to become leaders.

The styling of the new silks is as Sand, beige and blond retain their fraught with new interest as are the usual springtime popularity. fabrics themselves. Two outstanding points in the making of these novelty silks are capelet effects and long fanciful sleeves. A third interesting fea- Elizabeth, crepe romain, crepe Louise, ture is the trimming of bold patterned frost crepe, chiffon and georgette. The silks with solid colored borderings, new weaves trend to crepe-like effects. facings and pipings.

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RURAL ENTERPRISE

CANNING MEATS AT HOME IS IMPORTANT



Meats Must Be Canned in the Steam Pressure Canner.

The canning of meats on the farm has become one of the most important methods of food preservation. Only meats that have been freshly killed and cleanly handled should be preserved in this way. The United States Department of Agriculture recommends that the steam pressure canner should always be used. A high temperature of 250 degrees Fahrenheit, equivalent to a steam pressure of 15 pounds per square inch, is required to sterilize meats properly and prevent spoilage.

In selecting a pressure canner the following points should be carefully checked: A pressure canner should be strongly built and the top should clamp on tightly so that there is no leakage of steam when it is closed. There must be an air outlet with a pet cock and the top should be equipped with a pressure gauge, a thermometer, and a safety valve. Since the temperheavy.

Directions for Canning.

prepared for canning as soon as the animal heat has disappeared. The dlrections below are given for canning meat should always be cooked and seasoned before it is canned-whether it is roasted, fried, baked, or stewedso that the flavor will be retained. It no longer red. Pack the meat as hot minutes,

(Prepared by the United States Department as possible. Remove all bones and fill of Agriculture.) up the jar or can with hot gravy stock, so that the sterilization period will not be longer than necessary.

Either glass jars or tin cans may be used for canning meats. Full directions for each step in the process in either case will be found in Farmers' Bulletin 1186, "Pork on the Farm," and also recipes for preparing the varions parts of the hog in different ways for canning. The flavoring and proportions in these recipes may be varied to suit individual taste, but the length of time and temperature for the processing period of each meat or mixture should never be changed.

How to Can Roast Pork.

The ham, shoulder or loin of pork is generally used for roasting. Scrape the skin clean and wipe it with a damp cloth. If the ham is used and the skin is left on, cut with the point of a knife just through the skin so as to dice it, and trim with cloves and tufts ature is a measure of the pressure, it of parsley if desired. Salt and pepper is ordinarily assumed that one can be to taste should be sprinkled over the interpreted in terms of the other. It ham. Heat in a roasting pan from is better, however, to have both a two to three tablespoonfuls of grease gauge and a thermometer, for the one | Put in the roast when this is hot and serves to check the accuracy of the sear it quickly all over to seal the other. In size a pressure canner pores and prevent loss of the juice of should be suited to the kind of con-] the meat. Add two small turnips to tainers and the probable number to the roasting pan and from one-half to be handled at one time. In case the one cupful of bolling water. Leave canner must be lifted on and off the skin side up and do not turn, but stove during canning, it is also im- baste frequently. When cooked through portant that it should not be too and nicely browned, slice and pack in cans or jars to within one-half inch of

the top of the can. Add the gravy After slaughtering, the meat may be from the roasting pan, or soup stock, so that it barely covers the meat. There must be at least one-quarter inch space between the gravy and the roast pork, but they may be applied top of the can. Close the can or jar, to similar cuts of beef or lamb. The and process in the steam pressure cooker. No. 2 cans or pint jars are processed for 45 to 50 minutes at 250 degrees Fahrenhelt or 15 pounds of just as though for immediate serving. steam pressure. No. 3 cans or quart jars from 55 to 60 minutes at the same need not be cooked tender but it pressure. In case the meat is fat time should be cooked until the center is for processing must be prolonged 10

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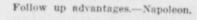
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tion' that I gladly give my experience for publication, hoping that it will be of benefit to the mother of today who needs just such help as only Dr. Pierce's Favorite Pre-scription can give."—Mrs. Ida Tusler, 235 N. Rowan Ave. All dealers. Tablets or liquid. Send Dr. Pierce, President Invalids' Hotel, Buffalo, N. Y., 10c for trial pkg. tablets.

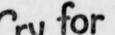
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some afternoon gown in these practical and hand

As to materials which fashion spon-

sors for this season, included in the

list are: Flat crepe, georgette, crepe

When it comes to the styling of



TYPICAL OF THE MODE

points. The graceful side drape also less. Outstanding high lights stress bespeaks the last word in styling as long and fanciful sleeves, high necks, does the bow of wide velvet rlbbon, for there is prophesied for velvet ribbon a pronounced vogue as millinery trimming as well as dress embellishment.

effectively in two-plece jumper suits, arabesque. The circular skirt is one the border finishing the hem of the blouse rather than that of the skirt.

Perhaps a little too early it is for the big coming-out party of the gay silken frocks which fashion declares

the picture emphasizes all of these style | rials the story is fascinating and endsome of which are convertible, and widened skirt hemlines.

The model here pictured is typical of the mode. It is of flat crepe, in Bordered sliks are being made up that new deep rose shade known as way of carrying out the dictates of fashion in regard to fullness at the hemline.

JULIA BOTTOMLEY. (@, 1926, Western Newspaper Union.)

BIG DIFFERENCE IN FLOUR TYPES

Increased Use of Soft-Wheat wheat flour that has been sifted once, Will Help Prices.

(Prepared by the United States Department of Agriculture.)

It behooves the housewife to learn to tell the difference between hardwheat and soft-wheat flours, and to know the particular use for which each is best adapted. With this knowl edge she can then select a flour well suited to her needs often at a distinct saving in price and to the benefit of local industry.

The United States is now growing about as much hard wheat as it can economically. The increase in the production of baker's bread and in the use of machine mixers in the bake shops, has greatly increased the demand for the hard-wheat flours. Their higher gluten content gives them greater ability to absorb water and to stand the severe "punishment" given the dough by power machinery.

For many home uses, soft-wheat flours are just as good or better than the hard-wheat. It is easier to make ; tender cake and flaky ple crust with or seventeen ounces or even more. soft-wheat flour. For thickening quart of soft-wheat flour sifted and sauces, gravies and the hundred and one other small household needs one kind is as good as another. The housewife can thus by greater use of softwheat flours, help in stabilizing demands and prices.

The housekeeper, however, sometimes has difficulty in telling what pudding may be a new idea to many type of flour she is buying. The people, but it is a favorite combination United States Department of Agricul- in New England, and is worth a trial ture suggests the following simple anywhere. Use vanilla ice cream and tests for distinguishing hard-wheat make the pudding in the following and soft-wheat flours :

The flours from soft wheats have a velvety texture somewhat like cornstarch, and those from hard wheat are usually more gritty, but it requires some experience and a fine sense of 1/2 cupful molasses ginger touch to detect this difference. Experts usually do it by taking a pinch | boiler 20 minutes; add the molasses, of flour and rubbing it lightly between salt, and ginger; pour into a buttered the thumb and the third finger. An- pudding dish and bake two hours in a other way to tell is by squeezing a slow oven. This serves about eight handful of it tightly and noticing persons. The ice cream may be placed whether as the hand is opened the on the same plate with the pudding, or flour remains in a mold and shows the served in a separate saucer. If impression of the fingers. In this test cream is not used, serve the pudding a hard-wheat flour acts more like with cream,

a powder and the mold breaks up more readily than that of a soft-wheat flour. Weighing is still another method used to distinguish hard-wheat flours from soft. A quart of hard-

Indian Pudding.

salt

5 cupfuls milk 1-3 cupful of corn





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