

RIBBON BEDECKS SPRING HATS; PAJAMAS REPLACE TEA GOWNS

WAS there ever a season when ribbon did not play an interesting part in the program of millinery design? Nor is this spring an exception to the rule. In fact, creative genius is making a record for itself in its cunning and complex handling of ribbon. It almost seems as if the modernistic way of conjuring ribbons into cocardes and conventional foldings, platings and what not is as scientifically carried out as a two-plus-two equals four problem in arithmetic. The picketed band of ribbon which recedes the crown of the hat at the left of this picture is typical of the

a theme of fascinating interest. The styling of pajamas is a matter of individual taste. Those who favor the strictly tailored modes number about fifty-fifty with those who see in these within-the-home garments an opportunity of indulging in the highly ornate and elaborate. In either instance color and beautiful material play an important part in the creation of pajama modes. Tailored elegance is expressed in the pajama and boudoir coat in the picture. Opal gray crepe satin with borderings of Nile green, rose and orchid tell a charming color scheme. The



Charming Spring Hats.

Ingenious and methodical ribbon manipulation which marks the trend of the mode. This charming version of an all-ribbon hat, for even the crown and brim are covered. It is lovely naive shading, for mother-of-pearl colorings are part of this season's glory.

In connection with ribbon fashions just now the most important words are belting and velvet. Milliners are using these two types more than any other. As important as the kind and quality of the new ribbons is their coloring, as expressed by one all-important word, namely pastel. If the toque or turban be all of belting ribbon, which is fashion's whim at the moment, it will take on a springlike freshness of some lovely pastel rose, green, blue, maize or gray, very likely. Likewise the velvet ribbons which enhance the new bangkoks, felts and hair hats are in exquisite pastel tones or tints.

Not only are tailored ribbon effects important, for fanciful ribbon trims play a becoming part in the millinery

graceful negligee jacket of match fabric is lined with orchid.

Among new Paris ideas in pajamas for the at-home tea is a model of black satin. Over this is worn a coat of the fabric made with flowing sleeves and a yoke, the entire enlivened with elaborately colorful embroidery.

Sleeveless models are in the list of accepted pajama fashions. A very lovely garment for the boudoir is made of rose crepe bordered with wide larkspur blue. A single huge rose with leaves is embroidered on the front of the straight slipover blouse.

The last word among pajama modes is the cape model. There are the usual pajamas and blouse for this



Lovely Garment for Boudoir.

scheme as well. The model at the left top of the collection here pictured shows an ingenious ribbon trim as does also the hat in the center. Both these ribbons have metallic weaves for their foundation.

The taffeta shape below to the left shows a clever introduction of plaited ribbon which semi-outlines velvet tabs. Ribbon binding details the hat shown last.

To consider pajamas as merely sleeping garments is to limit the role assigned them on the stage of fashion. To be sure, there are those of printed crepes and voiles, also satens and similar tub-fabrics designed for that purpose and many there are who prefer them to any other nightgown. The modern woman, however, is replacing the trailing tea-gown with a handsome pajama ensemble. Thus have pajamas become

style, over which is posed a cape of rather scant well-fitting lines. The collar is a standing band that ends in ties. Flower trimmings made of multi-colored yet subdued pastel colorings supply the decorative note.

Those ambitious to do home-sewing can find no more inspirational work for deft fingers and imagination for design than is presented in the new, novel and yet practical pajama ensembles. JULIA BOTTOMLEY. (© 1924, Western Newspaper Union)

APPETIZING DISHES FOR SERVING RICE

Recipes Are Given for Several Good Combinations.

(Prepared by the United States Department of Agriculture.)

In those parts of the United States where rice is a common staple of diet, many appetizing and nourishing dishes are served in which the rice is combined with other materials. The United States Department of Agriculture gives the following recipes for several of these good combinations:

Baked Steak Stuffed With Rice.
 1½ or 2 pounds of round or flank steak 2 tablespoonsful stock or gravy
 1 onion, chopped 1 cupful cooked rice
 1 tablespoonful fat 1 tablespoonful parsley
 5 Worcestershire sauce 1 tablespoonful flour

Have the steak cut thin, and pound it well. If flank steak is used it is well to score it on both sides with many diagonal cuts. Spread on the steak a stuffing made in the following way: Brown the finely chopped onion in the fat, stir in the flour, the Worcestershire sauce, and the stock, and cook this mixture until it is thick; then stir in the rice and parsley, and add salt if necessary. After this stuffing has been spread on the steak, roll it and tie it, or fasten with skewers, and bake slowly for 1½ hours. A few strips of bacon or other fat may be laid across the top, and as the fat cooks out from them, it may be used for basting. Serve the roll hot, slicing it across the roll.

Oysters Scalloped With Rice.
 3 cupfuls cooked rice 1 cupful milk
 1 pint fresh oysters 2 tablespoonfuls flour
 1 cupful chopped celery ½ teaspoonful of salt
 2 tablespoonfuls of Pepper butter, drippings or other fat

Place alternate layers of rice, oysters and celery in a baking dish and pour over them a smooth white sauce made by melting the fat and stirring in the milk, the flour, the salt and the pepper. Bake for 20 minutes.

Baked Rice With Cheese.
 4 cupfuls cooked rice 1½ cupfuls tomato juice
 ½ cupful grated cheese 2 teaspoonfuls salt
 ½ cupful chopped Pepper pimiento

Mix the ingredients well together and pour into a baking dish. Cover the top of the dish with the pulp left from straining the tomatoes. Bake for 30 minutes in a moderate oven and serve hot.

Baked Rice and Giblets.
 1 cupful of cooked giblets 2 cupfuls gravy
 2 cupfuls cooked rice 1 teaspoonful salt
 Pepper

Chop the giblets fine, mix them with the other ingredients, pour the mixture into a greased baking dish, and bake it for 20 minutes. A little finely chopped celery or green pepper may be added if desired.

Stewed Kidneys and Rice.
 2 veal or 5 lamb kidneys 1 cupful butter or other fat
 1 teaspoonful salt 2 cupfuls cooked rice
 ¼ teaspoonful pepper 1 cupful water
 1 onion, chopped 1 tablespoonful flour

Trim, split and cook the kidneys for 10 minutes in boiling water. Cut them into small pieces, add the salt, the pepper, and the chopped onion, and saute them in the fat until brown. Place the browned kidneys and onion in a baking dish with the cooked rice. Make a brown gravy by adding the flour and the water to the fat in which the onions and kidneys were browned, and pour it over the rice and kidneys. Set this dish in a hot oven until the mixture is heated through.

How to Freshen Brined Peppers for Stuffing

Experiments by the bureau of home economics of the United States Department of Agriculture in the utilization of green peppers brined for six months have shown that there are several satisfactory ways of using these vegetables after they have been freshened. They are put into three times as much water as their own volume of cold water, heated to simmering, from 170 degrees F. to 185 degrees F., and held at this temperature for 35 minutes. This water is then drained off, an equal quantity of fresh cold water is added, and the simmering repeated. After being drained a second time the peppers are again put into the same quantity of water, heated to simmering point, and left to cool for three hours. This repeated heating leaves the peppers very tender and mild in flavor, but satisfactory for stuffing with chopped meat and vegetables, rice and cheese, or any of the mixtures used as filling for fresh peppers.

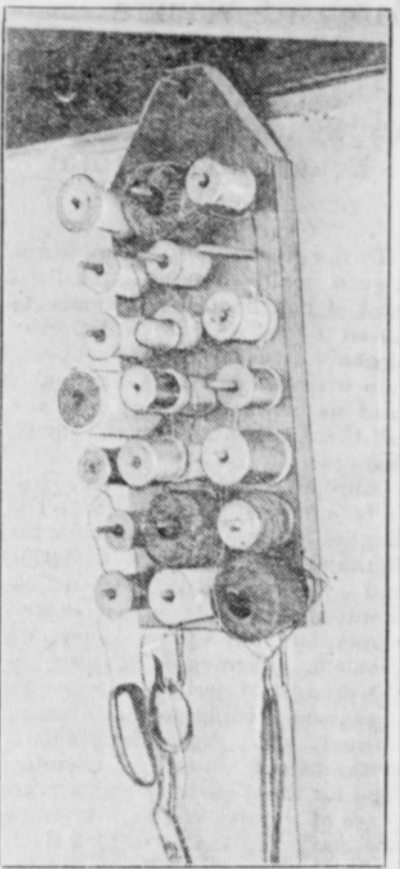
Vitamins Are New

Vitamins are among the comparatively recent discoveries of science. Little is known about them or the part they play in the diet save that there are several kinds that are necessary for normal health and growth and that when they are left out of the diet for a long time so-called "deficiency diseases" develop. At least three kinds of vitamins are now recognized, which, until more satisfactory names are agreed upon, may be known as A, B and C. All three of these vitamins may be present in milk.

Simple Rack for Spools Found Very Convenient

(Prepared by the United States Department of Agriculture.)

Spools of thread and silk in a work basket have a trying way of getting their ends snarled, with consequent waste of time for the sewer, and also much thread and silk. Mrs. W. W. Blough, a Missouri farm woman, devised this simple and convenient rack which hangs near her sewing machine. Anyone could make a similar rack.



A Home-Made Rack for Spools.

using a board of suitable size and shape, and large heavy nails. Mrs. Blough is a member of a home demonstration group interested in clothing work. The photograph was taken by the United States Department of Agriculture.

Carrots and Apples May Be Baked in Same Dish

Apples have many uses in dishes accessory to meat. It has always been a tradition to serve apple sauce with pork, or to put an apple inside a roast goose, or in the mouth of a baked young pig. Apple fritters or fried apples appear more often with the meat course than as a dessert, and many people are familiar with the southern combination consisting of sweet potatoes and apples baked in layers. An addition to these ways of serving apples with the main course, consists of preparing them with carrots in the proportions given below. This recipe is one of a number of combinations of vegetables tested by the bureau of home economics of the United States Department of Agriculture, in experiments to determine new or better ways of cooking everyday vegetables to conserve their valuable mineral constituents and vitamins.

Carrots Baked With Apples.
 4 small apples ½ teaspoonful salt
 3 young carrots 1 cupful boiling water
 ½ cupful boiling sugar
 1 tablespoonful butter

Pare and core the apples. Serape and cut the carrots in half. Place all the ingredients in a baking dish and cook for 20 minutes with the cover on. Then remove the cover and cook for 15 minutes more, or until the carrots are tender and enough water has evaporated to make a rich juice.

Candlewax Stains Easy to Remove From Cloth

If colored candlewax stains on clothing are treated promptly they can be removed without great difficulty, says the United States Department of Agriculture. These waxes consist of paraffin in which an organic dye is dissolved. Remove the paraffin as completely as possible by scraping it away, then place a clean blotter on each side of the fabric over the stain and pass a warm iron over the spot. The grease is melted and is absorbed by the blotting paper. Then dissolve the coloring matter remaining in the fiber by sponging it with denatured alcohol. If a slight grease spot still remains, remove it by sponging with one of the cleaning agents, such as chloroform, carbon tetrachloride, ether, gasoline or naphtha, and benzol. The first two are the safest to use as they are not inflammable. Take the greatest care in using any of the inflammable solvents. It is best to use them in a shady place out-of-doors; if in the house, by an open window and away from all flames.

Sometimes the part of the material having a spot has to be immersed in a bowl containing the cleaning fluid. In general, when this is the case, it is more satisfactory to immerse the whole article finally in fresh cleaning fluid, which prevents the formation of rings.

Curd of Boiled Milk

The curd of boiled milk is finer and more easily acted on by the digestive organs than that of either raw or pasteurized milk, though it is commonly said to be more constipating. The fat globules also are somewhat altered, and cooked milk fat may be slightly less easily emulsified than the raw. The food value of the sugar in milk is not changed by ordinary cooking.

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