

SPORT HATS ARE GAY IN COLOR; NEW FROCKS STRESS FEMININITY

TO BE sure, a hat may appear "oh, so simple," but is it? 'Tis true, at first glance, to the uninitiated, even the most sophisticated hand-worked hat may look the part of "sweet simplicity," but try to copy it. Aye, there's the test! Study the design, count the stitches, then let the verdict be given. "Stitches" did we say? "Strokes of the brush," would be just as correctly spoken, for hand

It is time to buy a new frock for Easteride draws near. What shall its fabric be? Comes the answer straight from fashion's headquarters—choose some one of the durable yet sheer materials, for the thin silk weaves are going to be very stylish this season. In the darker colors they are thoroughly practical, and navy blue particularly gives promise of widespread vogue. The last word



Some Handsome Sport Hats.

painting this season has become a definite factor in the decorative scheme of fashion.

It is colorful handcraft inimitably executed which gives distinction to the group of handsome sports hats here pictured. Straw and fabric, likewise hand painting and embroidery, play an intriguing part in the designing of the models in this collection of smartest spring styles.

A note of outstanding chic in the hat of green openwork straw shown first in the group is its imposing high crown with its gigole crease. Note, too, if you please, that its wee brim turns up at the back, which, according to fashion's decree, is the proper thing for it to do this season. The embroidered flowers are in purple and rose, with green faille silk edging the brim.

Something very new and extremely fashionable is crocheted straw. Of such is the oatmeal-colored sports hat

from Paris is for black georgette frocks for very smart occasion wear. These show little trimming except a lavish fluttering of draperies and set-on panels and multitudinous godets shirrings and rufflings. The extreme of the mode finds expression in georgette combined with taffeta. Two outstanding favorites are navy georgette with matching taffeta also gray.

If your preference is for other than a sheer transparent fabric, the mode recommends any of the handsome silk crepes, notably flat crepe and crepe de chine. From force of habit, the woman of conservative taste will select a dark shade, but the trend of fashion is just as surely toward joyous spring-time colorings. It will take real strength of mind to resist such alluring shades as the lovely new rose tones, artistic greens, blues, yellows, mauves, grays and many more as charming which may be summed up in one word—pastel.



Shows Trend of the Mode.

to the top at the right in the picture. The flowers are in multicolor, and hand woven into the background.

Hand painting glorifies the charming peanut straw sports hat pictured to the center left. The motif is of modernistic inspiration, expressing vivid yellows, greens and reds. There is a binding of silver ribbon with a tailored bow of same at the back. A touch of silver is one of the mode's pleasing whims for frock or hat.

Quilted millinery is a fashionable theme. The imported sports hat shown last in the group is of white faille silk, all-over quilted with gold thread, then embroidered in green, brown and orange.

Fabric, however, as exquisitely colorful and as finely textured as it is these days, is not the only expressive part of a charming springtime frock. So much depends upon the making. This season's modes abound in intriguing detail which bespeak the consummate art of the stylist. The frock in the picture is representative of the trend of the mode to create types which interpret a charmingly feminine spirit. One of the newest colors, verdigris green, is chosen for this dress of crepe Louise. The front shows gathered panels in apron effect, finished with deep band of cream lace. Apron drapes are very modish.

JULIA BOTTOMLEY.

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The KITCHEN CABINET

The common things of life are all so dear:
The moon's soft rays that through the leaves do shine,
The morning's sun on glistening waves so clear,
The clouds of gorgeous hue are mine and thine.
—Edith Louise Farrell.

WAYS WITH MEATS

Common meats may be so prepared that they seem quite different and unusual.

Haricot of Ox-tails.—Cut three ox-tails into four-inch pieces, add one-half cupful of carrots, the same of minced onion and four table-spoonfuls of any good fat. Cook ten minutes, add four table-spoonfuls of flour and four cups of stock or water. Cook one hour, season with salt and pepper. Serve the vegetables in the center of a platter with the ox-tails around the edge; garnish with potato balls and parsley.

Lyonnais Tripes.—Cook two table-spoonfuls of minced onion in two table-spoonfuls of butter. Add two cups of cooked tripe, cut into strips, cook ten minutes. Serve on buttered toast, sprinkle with salt and pepper, dot with bits of butter and garnish with finely chopped parsley.

Stuffed Calf's Heart.—Wash the heart and remove the tough portions; fill with stuffing used for chicken, sprinkle with salt and pepper, dredge with flour and place on a rack in a hot oven to roast for two hours. Baste while roasting with beef stock or hot water.

Baked Sweetbreads.—Parboil the sweetbreads in acidulated water, drain, wipe dry and lard them with salt pork. Place them on slices of salt pork in a dripping pan. Cover with stock and bake until well done. Serve with tomato sauce.

Fricassee of Rabbit.—Cut nicely dressed and cleaned rabbit into eight pieces, cover with boiling water and cook five minutes, then simmer on the back of the stove for two hours, until the rabbit is tender. Take up the meat, place on a hot platter, melt one table-spoonful of butter, add one-half cupful of the liquid from the kettle, one-half cupful of sweet milk, the yolks of two eggs well beaten with two table-spoonfuls of cold milk, salt, pepper to season; boil up once and pour over the stewed rabbit.

Dishes Not Ordinary.

The following is a dish which uses the leftover of chicken in a way that is different:

Chicken Pancakes.—Remove all bits of white meat left on the framework of a chicken which has been roasted. Take the bones, skin and giblets of the fowl and, if at hand, cover with chicken broth; if none, add water. Add one onion, one carrot and simmer for an hour or two. Strain, remove from the fire and add the yolks of two eggs that have been beaten up with the juice of half a lemon. Pour this sauce over the prepared chicken and let it get cold. Make two very thin cakes rolled from a rich biscuit dough. Cover each cake with thinly sliced bacon (cooked); on the bacon place a spoonful of the chicken, fold over, seal with a little beaten egg, sprinkle with crumbs and bake a light brown in a well-greased dish. Serve hot.

Virginia Brunswick Stew.—Into a kettle put four onions chopped fine, three cupfuls of tomatoes, two slices of fat bacon, one large chicken or two squirrels, disjointed. Pour over all four quarts of boiling water and cook for twenty minutes, then place on the back of the range to simmer for several hours, until the meat is tender. Remove the bones from the meat, also the skin and gristle, chop the meat fine and return to the kettle with one can of corn, one cupful of fine bread crumbs, one cupful of sweet fat, and salt and pepper to taste. Cook until very hot, then serve.

Tripe Ragout.—Wash one pound of tripe and cut into two-inch strips for serving. Sauté the tripe in two table-spoonfuls of butter, add two table-spoonfuls of chopped onion, cook ten minutes, then add one cupful each of tomato and celery, the latter cut into bits and simmer until all is tender. Serve garnished with toast points.

Tomato Salad.—Peel small even-sized ripe tomatoes and cut them into eighths without separating the sections at the bottom. Place on a lettuce leaf and fill the centers with a spoonful of pearl onions. Pass French dressing to which chopped green pepper has been added.

Corn Bread.—Take one cupful of sour cream, one cupful of brown sugar, one cupful each of flour and corn meal, one teaspoonful of soda, two eggs and one-half teaspoonful of salt. Bake as usual.

Dumplings.—Take one cupful of buttermilk, one beaten egg, two table-spoonfuls of baking powder, one teaspoonful of salt and flour to make a drop batter. Drop from a teaspoon and cook for eight minutes.

For Sunday night supper serve the old-fashioned mush and milk with a bit of dry salt codfish for an appetizer.

Nellie Maxwell

USE THERMOMETER IN BAKING CAKE

Right Temperature Depends on Kind of Leavening.

(Prepared by the United States Department of Agriculture.)
More cakes are spoiled in the baking than even a hungry schoolboy ever dreamed of, says the bureau of home economics of the United States Department of Agriculture.
The heat of baking does five things to cake batter during baking. It speeds up the baking powder or other chemical used for leavening in forcing gas and so causes the cake to rise. It makes some of the liquid in the batter change to water vapor, which also aids in leavening. It hardens the proteins, particularly the gluten in the flour and the albumen of the egg so that after the cake rises it sets and remains light. It cooks the starch in the flour and takes away its unpleasant raw taste and browns the crust. The chief knack in baking then is to regulate the temperature so that the cake will set as soon as enough gas and water vapor have formed, but before they have time to escape or condense.

The right temperature depends on the kind of leavening, whether the batter is thick or thin, and on the



A Suitable Thermometer May Be Bought at Relatively Low Cost and Used in Any Type of Oven.

shape and size of the pan. The thick batter of fruit cake baked in a loaf, for instance, takes longer to heat through than the rather thin batter of cup cakes in small pans, and the fruit cake needs a lower temperature and longer baking.

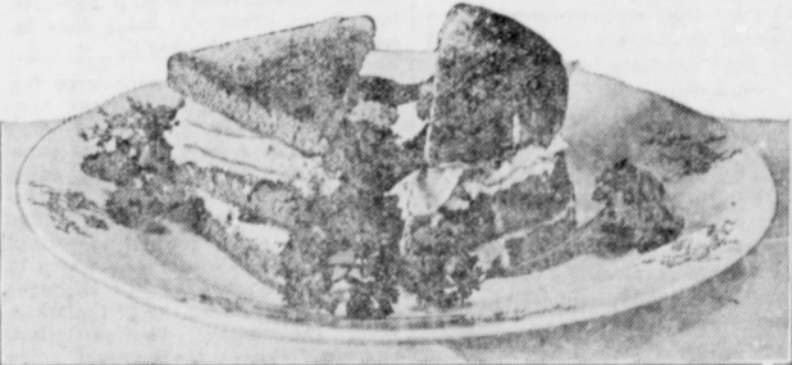
For most cakes, if the temperature is right at the start, it need not be changed during baking. A reliable oven thermometer or an automatic temperature regulator that has been tested is the surest means of knowing when the temperature is right. A suitable thermometer may be bought at relatively low cost and used in any type of oven.

The oven door should be opened only when necessary and the pan should be moved as little as possible while the batter is setting.

Cakes may generally be considered done when they shrink from the pan, but for safety they may be tested with a clean straw or toothpick.

When the pans are taken from the oven they should be turned upside-down until the cake cools partially and becomes firmer. Cake is too soft and hot for handling when it first comes from the oven. It should be removed from the pan, however, before it reaches room temperature or has a chance to sweat.

CLUB SANDWICHES FOR LUNCH OR SUPPER



An Appetizing and Convenient Combination.

(Prepared by the United States Department of Agriculture.)

The "club" sandwich is one of the most deservedly popular items on the restaurant menu, but the housekeeper very rarely offers this appetizing and convenient combination at home. Containing, as it usually does, an assortment of food from several of the important food groups—meat, or an equivalent, vegetables such as lettuce, tomato, watercress, peppers, or other salad materials, in addition to the three slices of toast commonly completing its somewhat bulky structure—the club sandwich lacks only sweets, easily supplied in some other form, to be a well-proportioned meal in one dish. For lunch or supper it makes a very suitable main course.

The chief point about making and serving club sandwiches successfully is to have all the different ingredients assembled conveniently so that when the toast is ready the sandwiches can be put together without delay and served before the toast has a chance to cool appreciably. Experience has shown that it is best to cut the slices of toast in half before the filling is spread over them, rather than run the risk of crushing out the filling in cutting the sandwich later, spoiling its appearance. While it is customary to toast the bread, at least on one side, in making club sandwiches, this is not essential. When graham or whole-

Considerable Quantity of Scrapple Often Made

On farms, when hogs are killed, it is frequently the custom to make use of the heads and sometimes the hearts, by combining them with corn meal to make scrapple. A considerable quantity is generally made up at once, and as the farm household is often large in number, and there are also storage facilities for foods not immediately used, this is the most convenient practice. For small families, and those living in cities, without good storage space, the amount of scrapple from even one hog would be more than could ordinarily be disposed of.

Those who enjoy the flavor of scrapple, however, may make it with lean pork, using pieces which include some bone to help "jelly" the loaf. They may thus have scrapple in any desired quantity. The United States Department of Agriculture gives the following proportions and directions for making it:

Scrapple.

2 pounds lean pork, part meat and part bone.
2 cupfuls corn meal.
2 teaspoonfuls salt.
1 teaspoonful powdered sage.
Water.

Pigs feet may be used for part of the meat. Cook the pork in the water until the meat can be removed easily from the bone. Remove the meat, cool the broth, and remove the fat. Reduce the broth to about two quarts or add water enough to bring it up to this amount, and cook the corn meal in it. Add the meat finely chopped and the seasonings. Pack in enamelware bread tins or other suitable molds. Cut into slices and fry when cold and firm. Beef may be used in the same way.

Celery Is Particularly

Crisp in Cold Weather

Celery is particularly crisp and good during cold weather, and as it is valued for its texture as well as its flavor, it is usually served uncooked. Chopped raw celery may be added to many dishes such as stews, hashes, creamed vegetables and salads, to improve their flavor, and the recipe below, which is from the United States Department of Agriculture, shows how it may be used to make a quickly prepared and very delicious soup.

Celery Soup.

2 cupfuls finely cut raw celery
2 table-spoonfuls chopped onion
2 tea-spoonfuls chopped green pepper
1 quart milk
½ cupful cream
¼ table-spoonful salt
2 table-spoonfuls flour
1½ tea-spoonfuls salt
¼ tea-spoonful pepper
2 table-spoonfuls minced celery leaves

Cook the onion, celery leaves and green pepper in butter for two minutes, stirring constantly. Add the salt, pepper and flour, cook for a few minutes, and then add the milk. Cook until thickened, then add celery and cream, and let stand for about one-half hour in a double boiler, but do not have the water in the under pan boiling, or else put the soup in a warm place, to bring out the flavor. Reheat and serve.

Cool Place for Milk

As soon as possible after delivery, milk should be put in a cool, clean place and kept there until used. Exposure to the air of pantry, kitchen, or nursery is harmful. Unless it is in the bottle into which it was put in the dairy, the milk should be poured into a freshly scalded vessel and covered.

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