

## WINSOME SPRING MILLINERY; ELEGANT TAILORED MODES

The dominating note in spring styles is their extreme femininity, apparent, among other things, in the return to favor of taffeta, the vogue for dainty accessories of lace and lacy materials, and especially in the new millinery modes. After a season of small felt hats, so uniform in type and so generally worn as to become tiresome, spring finds us reveling in headwear entirely different and so greatly varied that everyone can be suited and pleased. Silk and straw

There is more dignity and restraint in the tailored modes for spring than has distinguished our street clothes for some time past. It is dignity coupled with dainty and pretty touches and restraint that does not go far enough to be severe. The three-piece tailored suit returns, to find a warm welcome and many charming accessories, to be worn with it. The blouse is important and is chosen with reference to the suit to add to its attractiveness. The small scarf stands



Hats Accent Feminine Note.

hats, adorned with ribbons and flowers and millinery ornaments, and shapes that include many draped and brimmed modes, make up a world of fascinating new millinery.

There are many wide-brimmed styles awaiting the arrival of summer days and the wearing of summer frocks. The small hats, which are liked for general wear, are even more varied in styles—some of the featured shapes are shown in the group pictured here, which starts out with a small brimmed hat of straw with wide collar of silk, embroidered in the Chinese manner and edged with a narrow metallic braid. Millinery trimmings seem to turn to the right this season and this pretty model is

ready to contribute vivacity and hats make a climax full of interest, to the elegant tailored modes. But often the use of light, spring-time colors, in the suit or tailored frock, makes it independent of outside help.

For instance, the smart, tailored frock shown here may be imagined in light green or apricot, or other cheerful color. The diagonal weave of the cloth and a silky sheen play into the hands of the designer, who would make a simple and elegant tailored frock, without any furbelows. It is made with a narrow skirt, and a long tunic arranged in inverted plaits below the belt. All the seams are carefully mitred. There is a shallow yoke and turnover collar faced with crepe

## REAL ART IN MAKING GOOD STEW OF MEAT

### Dish Has Been Lifted From Depths of Ill Repute.

The old boarding-house wheeze about stew and its uncertain ingredients has gone by the boards. This lowly dish has been lifted from the depths of ill repute and is now rubbing elbows with the aristocratic steak and chop.

There really is art in stew making, according to Inez S. Willson, home economics director of the national live stock and meat board. Miss Willson is appearing before audiences of housewives in various cities, giving them first-hand information on how to master this art, together with information on meat selection, purchase, preparation, how to distinguish quality in meats, and other subjects.

The occasion for this is a series of "Housewives' Meat Schools" being conducted under the joint supervision of the national live stock and meat board, the United States Department of Agriculture, and Ohio State university.



Inez S. Willson, Director, Department of Home Economics, National Live Stock and Meat Board.

Appearing with Miss Willson as lecturers, are A. T. Edinger of the department, and Paul Gerlaugh of the university faculty.

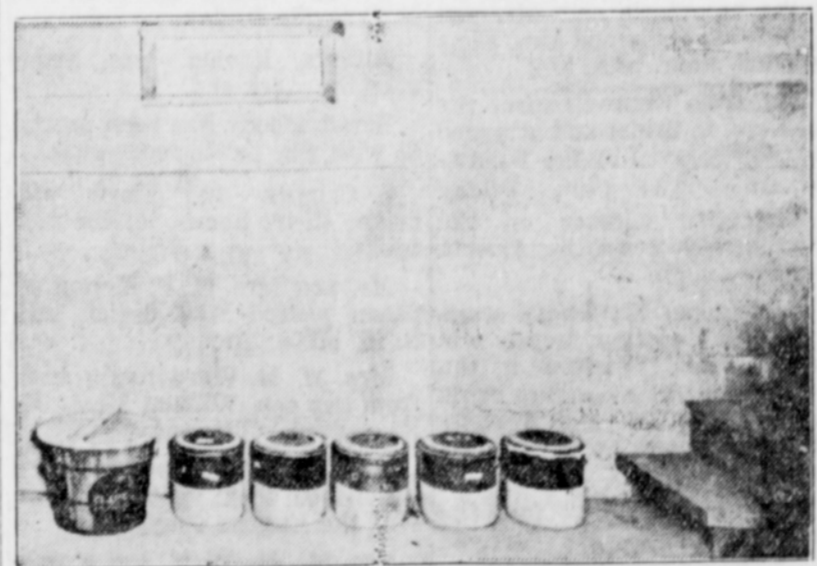
Schools of one week each already have been held in Cleveland, Ohio, Columbus, Ohio, and Syracuse, N. Y. The itinerary for the future includes a number of others. A serious lack of meat knowledge on the part of the housewife is given as the chief incentive for this meat missionary work. A recent government survey revealed the startling fact that the average housewife is familiar with only two or three steaks, and can recognize less than two roasts.

A statement issued by the agencies sponsoring the program says that the splendid success attending it has been attained through co-operation with women's clubs, boards of education, chambers of commerce, parent-teachers' associations and other local educational and welfare organizations.

### Successful Floor Waxing

Success in waxing floors lies in applying the wax in thin coats and rubbing a great deal. One pound will coat about 250 square feet of floor. After the preliminary coats of filler or varnish are thoroughly dry the wax should be rubbed on with a woolen cloth, a piece of old carpet or a brush, and allowed to harden overnight. The next morning the floor should be polished lengthwise of the grain with a weighted brush or a heavy old carpet wrapped in woolen cloth, burlap or old carpet. Then one or perhaps two more coats of wax should be applied and rubbed down in the same way as the first.

### PRESERVE EGGS FOR HOUSEHOLD PURPOSES



Preserve Eggs in Water Glass and Store in Cool Place in Basement.

(Prepared by the United States Department of Agriculture.)

Fresh eggs, properly preserved, in water glass or lime solution, may be kept from six to ten months and are almost as good for all household purposes as fresh eggs, says the United States Department of Agriculture.

Place a large crock of earthenware or stone in a cool dry place where it can remain without being moved until all the eggs are used. The five-gallon size is convenient. Boil a sufficient amount of water to fill the crock and allow it to cool. Measure out nine quarts of this boiled water, place in

## GET AHEAD WITH SPRING SEWING

### Plan Ahead What to Buy or Make for Family.

(Prepared by the United States Department of Agriculture.)

Early in April your family will begin to need wash dresses and other cool clothes. You will probably be inspired to take stock of what is on hand for each person in the household, and to plan in advance what must be bought or made to complete their various wardrobes. Dresses that seemed scarcely affected by last year's sun when you put them away, will look discouragingly faded when you take them out. And the children have an unflattering habit of adding to the length of their legs every winter, so that Mary's dresses have to go down to Jane, and Jane's must be given away to some still smaller child. After you have let down all the hems that can be let down, and made all the changes that allow for longer or plumper arms, bigger necks or chests, you will know what materials you actually have to buy and make up.

Let us suppose that you are anxious to produce the children's school clothes and the house dresses you will need this season with the least possible interruption to other tasks. You can make every minute count if you plan, and use what might be termed the wholesale method in sewing. This consists of doing a great deal of one kind of work before changing one's motions to another kind, acquiring speed as one goes along.

First provide a good foundation pattern to fit each one who needs new clothes. This may be a commercial pattern of simple design, or one you have made according to measurements. With a little practice in using such a pattern you can cut from it very rapidly, and vary the trimming so as to seem to have many different designs. You don't want to dress your family in a uniform, of course, but in making underwear if you buy enough goods of the same kind to make several garments you will use the goods to better advantage and save time in handling it.

Cut as many garments out at one time as you can. Pin the parts of each securely together with the scraps that match, or put it in a box by itself. When you have cut even one dress by a given pattern the next you can cut a great deal faster, because you know how to place the pattern on the material in the best way. While you are cutting these dresses out, don't forget to allow hems twice as deep as you need. This extra material is convenient when the time comes to lengthen the dress.

The next part of your work is the machine stitching. Most wash materials have body enough and are so smoothly and firmly woven, that you can stitch many parts of your garments directly on the machine without basting. Don't stitch a seam or two, and then stop to turn, trim, or baste. That is a slow method. Stitch straight through the entire lot you have cut out, until you can do no more without folding or basting. Keep the parts of each garment together. Next go through all the garments, trimming, pressing felts, putting in gathers, or whatever has to be done, until all the dresses are ready for more machine work. By the time you have stitched them once more you will have plenty of "pick-up" work on hand, to be done in odd minutes. There will be binding and buttonholes and pockets, sleeves, hems, collars, and other finishing work, much of which must be in part done by hand.

Just one more hint to the mother who makes many little garments; buy a lot of the same kind of buttons—a stock design, easy to duplicate—and always keep a reserve card on hand. Then you won't have to hunt to match the buttons that come off, and little dresses will always look neat.

## The KITCHEN CABINET

(By the United States Department of Agriculture.)

"Success is the result of good management, just as failure is the natural outcome of ignorance, carelessness and idleness."

### A FEW SANDWICHES

For the afternoon tea there is no daily so welcome as a tasty sandwich. They may be prepared and ready hours before serving.



The following hot sandwich is one quickly prepared and very attractive:

**Five o'Clock Tea Sandwich.**—Work a cream cheese with a wooden spoon until smooth enough to spread. Season with salt and paprika. Spread thin salted crackers with the cheese then cover with marshmallows cut into halves to fit the crackers. Cover with another cracker and place in moderate oven until the cheese and mallows melt. Serve hot.

**California Sandwiches.**—Cut sandwich bread into one-fourth inch slices. Spread three slices thinly with mayonnaise (on both sides); spread two slices on but one side. Put mild green peppers through the meat chopper twice, put mild red peppers through the meat chopper twice, keep separate. Squeeze dry in a cloth to remove moisture, season with grated onion and moisten with mayonnaise. Put between slices of bread. There should be two layers of green pepper and one of red. Trim off the crusts and fold in a napkin; place under a weight. After several hours cut into one-fourth inch slices for serving.

**Jewish Cheese Sandwiches.**—Mix one-fourth of a cupful of sweet butter with one large-sized cream cheese, add one teaspoonful of chopped capers, one shallot chopped fine, one-half teaspoonful of caraway seed and one-half teaspoonful of salt. Mix thoroughly and pack solidly into a small brick mold. Let stand in the refrigerator overnight to ripen. Remove from the mold, cut into thin slices and put between buttered rye bread spread thinly with French mustard. Press edges together, trim and serve with coffee.

**Green Sandwiches.**—Chop green pepper, Bermuda onion and a sprig or two of parsley, mix all together in proportions to suit the taste, adding mayonnaise or cooked salad dressing. The vegetables will need to be squeezed from their juices, then add the salad dressing. Serve on buttered white bread.

### Appetizing Appetizers.

Hors d'oeuvres are tidbits to stimulate the appetite, rather than hearty dishes which will satisfy. They may be either hot or cold, but there should be no question as to their daintiness.

Appetizers should blend with the rest of the meal. The following is a hot one:

**Tomato Savory.**—Select six medium-sized firm tomatoes and cut cone shaped pieces from the stem end. Mix one teaspoonful of salt, one-eighth of a teaspoonful of pepper, one teaspoonful of sugar and sprinkle the tomatoes. Bake in a moderate oven until the tomatoes are soft but unbroken. Remove to individual serving dishes and keep hot. Heat one-half cupful of heavy cream mixed with the juice from the baking pan. Thicken slightly with one-half teaspoonful of flour blended with the same amount of butter. Pour the sauce hot over the tomatoes and serve hot with crisp crackers.

**Rhubarb and Raisin Jelly.**—Cook three dozen large raisins in boiling water to cover until tender. Add more water if needed. Cook until tender two cupfuls of diced rhubarb cut into small bits, with one cupful of sugar; shake the pan to keep the pieces unbroken. Soften two tablespoonfuls of gelatin in half a cupful of cold water, then add the raisins and the hot liquid to the gelatin, add the rhubarb and turn into a mold. When cold and firm, serve unmolded with whipped cream. There should be a scant quart of the ingredients, counting all the liquids used.

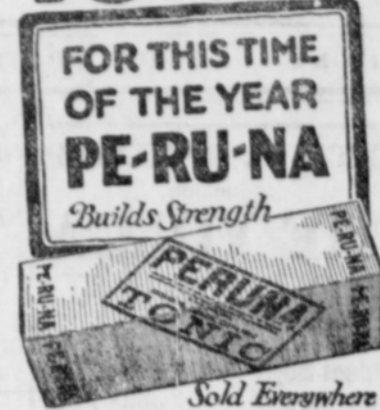
**Sardine Canape.**—For six portions heat twelve medium sized sardines in one cupful of tomato catsup to which has been added one tablespoonful of lemon juice. Butter six strips of toast, each large enough to hold two sardines. When the sardines are heated through, remove from the sauce, roll in fine buttered crumbs, and place in pairs on each piece of toast. Pour a little of the sauce over each portion and garnish with watercress.

**Chicken and Corn Pudding.**—Take two cupfuls of cold cooked chicken, one cupful of sweet milk or chicken stock, one pint of sweet corn, two eggs, salt and pepper and one teaspoonful of sugar. Cut the chicken into small bits, season with parsley, onion, salt and pepper. Mix the corn and milk, add the beaten eggs and place the chicken in the bottom of the pan; pour over the corn mixture and bake in a moderate oven until a delicate brown. Serve at once with white sauce.

Variety is more essential with a person who is ill than those able to eat all kinds of food, as those who are ill have poor appetites and tire very quickly of sameness in food.

Nellie Maxwell

## TONIC



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finished with handsome rosette of ribbon at the right near the back. Just below it is one of those pretty draped affairs which one runs across so often in the displays, made of silk, satin or ribbon. It has a novelty collar and a handsome ornament at the right side. The small hat at the right is considerably like its predecessor, the little felt, and is one of those popular grograin models "in the felt manner" for people who are wedded to little close-fitting shapes. Below it is a charming silk hat, with upturned brim edged with a double flange of malines and caught up by a handsome ornament. Soft straw makes the small and simple hat that finishes the group, with an embroidered motif for adornment, at the front.

One of the outstanding style points in the modes popular for street wear is their softness. Many combinations of silk and straw are collapsible and might be conveniently carried in a suitcase. The all-silk or ribbon hat is adapted to this character of millinery and is usually finished with beautifully tailored ribbon ornaments, or a decorative pin, and there are many examples of the popular black.

de chine. Made in dark colors it would be worn with one of the new lingerie collar and vestee sets, to give it a touch of spring freshness.

In the regulation three-piece suits, made of plain cloth, hair-line stripes and novelty weaves, the blouse often matches the suit in color, but has touches of high color and metallic effects in its trimming and collar. Necks are high, with straight or turnover collars and skirts usually introduce plaits in some way. There's no regulation skirt length. The young girls wear them as short as they please, but the older women consider first becomingness and are privileged to wear the length that suits them best.

JULIA BOTTOMLEY.

(By the United States Department of Agriculture.)