

**GOWNS FOR THE BRIDESMAID;  
PARIS SPONSORS TAILLEURS**

APPARENTLY modistes think of bridesmaids' gowns mostly in terms of georgette and lace—if one says "wedding clothes," these materials go without saying. As a material for airy and delicate garments, georgette drifts naturally into the company of fine laces—it has no other rivals—and the two combined have captured the feminine world.

Georgette and lace are combined in as many different ways as there are stars in the sky; some of them resulting in stately gowns, others in sprightly and youthful models. The pretty gown pictured belongs in the

also used in imitating reptile skins. And it will not make any difference to a thoroughgoing American daughter of Eve, whether Paris sponsors the tailored suit and the tailored frock or not—they are the fundamentals of her wardrobe and fit her needs and ideas. No American need look outside her own land for the best interpretations of the tailored suit, for there are plenty of examples within it that reach the apex of good taste and artistry.

The most fashionable colors for the practical everyday tailored suit are navy blue beige and black, in twills

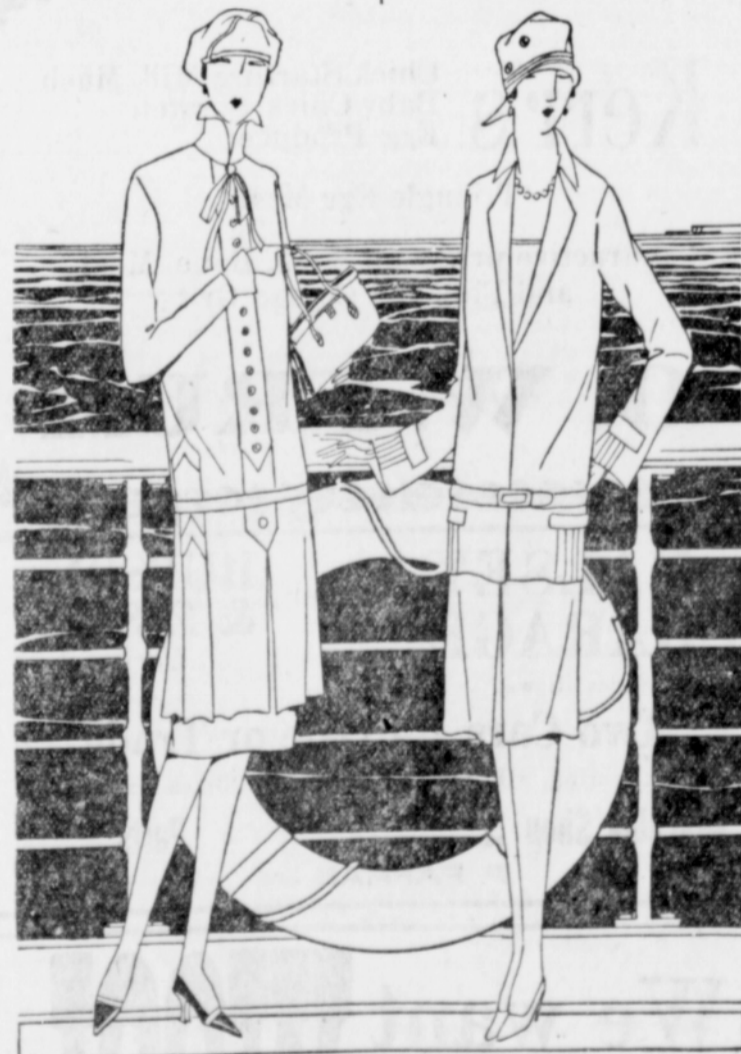


IN LACE AND GEORGETTE

after class and is one of many designs for bridesmaids' frocks. It will prove a success in the wedding cortege and a joy ever after—or as long as it does duty as an afternoon or dinner dress. Ecu georgette was chosen by its designer, with ecru lace for yoke, sleeves and apron founce, but it would be beautiful in any light color as blue, peach, orchid, rose or green, with ecru lace or lace dyed to match. Since pastel shades harmonize so well all brides need not wear the same color—this is a matter for the bride to consider. She may want all her attendants in one color—or she may put them in various light, flower-like colors.

Besides lace and georgette we have in the front rank of things fashionable the lace and taffeta combinations

charmees and other durable weaves, but considerable attention is given to light shades of green, brown, cocoa and tan. Tweeds in ordinary and fanciful weaves, and in both usual and unusual colors, are offered in plain, unusual styles. There are some beautiful suits developed in the heavier crepes, combining a tailored smartness with the softness of these materials. Another unusual development appears in tweeds which are made in high colors, as light blue and rose color. The perennial hairline stripe is among those present but not as prominently featured as small, black and white checks. Often these checks are used in combination with plain materials in suits having a skirt of the checked goods and a coat of the plain with collar and cuffs or other



TWO PARIS INTERPRETATIONS

in which light and lovely colors in taffeta silk are made up with silver-run laces in cream, ecru or matching colors. This is an adorable combination, especially when period styles are chosen for bridesmaids' gowns.

Just as important as the frock and the hat in the bridesmaids' ensemble, are the slippers and stockings. Pretty slippers of silver kid, sometimes elaborated with rhinestone and bead embroidery and sheer silver gray silk stockings, prove a happy choice for any sort of frock. Kid leathers are

er decorative touches in the check. The two smart suits from Paris, shown in the sketch, which the artist seems to have met on a ferryboat or tender, are from O'Rossen and made of wool cloths. The design at the right is very practical for general wear, made up in twill or charmees in any color. The tailleur at the left was developed in cream-colored flannel and has the appearance of a tunic worn over a plain underskirt.

JULIA BOTTOMLEY.  
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**VALUE OF DIFFERENT METHODS IS SHOWN**



Demonstration Being Given in Sorting Eggs.

(Prepared by the United States Department of Agriculture.)

In a study made by the United States Department of Agriculture in co-operation with the state extension services of Iowa, New York, Colorado and California, some light is thrown on concrete problems concerning which extension leaders have desired reliable information.

**Farm Homes Reached.**

Probably one of the most important measures of the results of extension teaching, which has been carried on for ten years under the Smith-Lever act, is the number of farms and farm homes actually reached. The study shows that the highest percentage reached was 88 per cent, in a county where organized extension work had been under way twelve years. The lowest percentage was 60, in a county having had extension agents but six years. Of the 3,954 farms studied in

these four states 74 per cent had adopted practices taught by extension forces. A total of 9,833 adoptions of improved practices were reported, an average of 3.4 practices for each farm definitely reached.

**Propaganda Influence.**

Propaganda methods influenced the adoption of improved practices on 68 per cent of the farms, object-lesson methods on 58 per cent, and personal service methods on 27 per cent. Forty-nine per cent of the farms reported indirect influences.

The importance of the indirect spread of influence of extension was brought out by the fact that extension teachings were accepted by 24 per cent of the farms where the operators were not members of the extension association, had never participated in an extension activity, and had never gotten in touch with representatives of the extension service.

**TO REMOVE SCALE FROM WATER BACKS**

**Circulation and Heating of Water Is Retarded.**

(Prepared by the United States Department of Agriculture.)

Hard water causes a limy deposit or scale on the inside of water backs and heating coils. If allowed to accumulate, the scale retards the circulation and heating of the water, and, by closure of the bore, may prove dangerous. Moreover, continued neglect makes it increasingly difficult to remove the scale.

The water back or coil should be removed from the fire box, says the United States Department of Agriculture. At the union or other joints nearest the fire box, disconnect all pipes and unscrew them from the water back. If there is a clamp which holds the fire-brick lining against the oven, loosen it and remove side and end linings. Lift out the water back and take it out on the ground. Soft scale or sludge may be removed by pounding the water back with a mallet or hammer and then flushing with a strong jet of water. A long gouge or chisel is used on those surfaces that can be reached. Sometimes the water back is heated in a blacksmith's forge and then pounded, but unless carefully done this treatment may break it. Some householders keep a spare water back for use while the other is being cleaned.

Waters of varying chemical composition cause scale differing in composition and hardness. Ordinary limestone (calcium carbonate) scale, if not of excessive thickness, may readily be removed with muriatic acid. Gypsum (calcium sulphate) scale is hard and resistant and with other constituents in their more compact forms is little affected by muriatic acid. The water back should be laid on the ground and filled with a strong solution of the acid in water. The strength of the solution should vary with the amount of deposit, the ordinary mixture being one part of acid and five to seven parts of water. If the deposit is very thick, the acid needs little dilution. Commercial muriatic acid in bottles containing six pounds (about two and one-half quarts) costs 20 to 25 cents a pound. The bottle should be labeled "Muriatic acid—poison"; and, like other chemicals, should be kept where children cannot get it. Heating the water back hastens the action of the acid. At the end of an hour or two, or sooner if the deposit is dissolved, pour the solution from the water back and flush it thoroughly with hot water to remove the acid. If all the deposit has not been removed, repeat the operation, making sure that the acid is completely washed out before replacing the water back.

Similar methods may be used with copper coils. Place the coil (or heater) on two sticks over a large bowl. With the aid of a lead funnel pour the acid solution down through the coil. Dip from the bowl and continue to circulate the solution through the coil until the deposit is dissolved. The coil should then be thoroughly washed out with hot water.

The hot-water flow pipe close to a water back or coil frequently becomes thickly covered with scale. If the pipe is brass, it may be disconnected and treated with acid and then washed out with hot water. If the pipe is galvanized iron and in bad condition, it will probably be more satisfactory to replace it with new pipe.

**Carrots May Be Served With Other Vegetables**

The carrots available in the winter months are the large, mature carrots that have been stored. While they have a somewhat stronger flavor than the tender new carrots of June and July, they can be prepared in many excellent dishes, and also served raw occasionally in salads and in other ways.

As carrots are among the vegetables valued for their vitamins, it is important to cook them the shortest possible time, according to the United States Department of Agriculture. One good way of doing this is to slice them on a vegetable slicer, and then cook them in just enough lightly salted boiling water to cover. In ten minutes or less they will be ready to eat. When drained, seasoned with butter or cream, salt and pepper, and served piping hot, they will appeal to many who protest ordinarily that they "never eat carrots."

Cooked sliced carrots may, of course, be added to soups or stews and various dishes, or used in making souffles, timbales, croquettes, patties, or fritters. They may be fried with onions or apples or both, or made into a pie with spices, following the usual recipe for pumpkin pie.

Grated raw carrots may be served in salads with other raw vegetables. Combinations such as raw carrot, cabbage, celery, turnip, green pepper, and onion, in almost any preferred proportions, are recommended because of their high vitamin content.

**Little Oval Bugs Under a Living-Room Carpet**

"I have found some little oval, reddish-brown, hairy worms or bugs under my living-room carpet," a woman asks the United States Department of Agriculture. "What are they, and how shall I get rid of them?" These are probably the grubs or larvae of the carpet beetle, which feed on fabrics of all sorts. You must get rid of them or they will get into upholstered furniture, wool, silk, fur or feather articles, such as clothes moths do. Give your rugs a thorough cleaning, beating and sunning, and also any clothing in closets which you think may be susceptible. Wrap up articles that you are putting away for the season in tight packages with naphthalene flakes or parachlorobenzene crystals, which you can usually get at a drug store, just as you would to protect them from clothes moths. Fill up cracks in your flooring with putty or patented crack fillers before you put the rugs back, or treat them with gasoline or kerosene. Do not use these inflammable liquids when there is a lamp or fire in the room, and ventilate the room after using them.

**Acid-Flavored Gravy**

A gravy flavored and made acid with currant jelly is often served with roast lamb or mutton. To each cupful of brown gravy made from the fat of the roast meat, add a glass or less of currant jelly. The addition of currant jelly is especially suitable when cold mutton is to be warmed up in gravy.

**Milk in Refrigerator**

In the ordinary refrigerator, unless the milk container is in actual contact with the ice, the milk will be colder at the bottom of the refrigerator than in the ice compartment, for cold air settles rapidly. The refrigerator should be kept clean and sweet at all times.

**The Kitchen Cabinet**

(© 1926, Western Newspaper Union.)  
People seldom improve when they have no model but themselves to copy after.—Goldsmith.

**CHEESE DISHES**

Cheese, one of our most valuable protein foods, is almost without waste and may still be used when dry in various dishes. Cheese naturally suggests itself as a substitute for meat, since it is rich in the same kind of nutrients which meat supplies, with no waste compared to that of meat.

**Stuffed Potatoes With Cheese.**—Split hot baked potatoes lengthwise and remove the contents without breaking the skins. Mash the potato, season with hot milk, butter and beat until light. Refill the skins, piling in lightly without smoothing, sprinkle with grated cheese and place in a hot oven long enough to melt the cheese, then serve at once.

**Hot Cheese Sandwiches.**—Spread bread with butter and a very thin slice of cheese that fits the sandwich, lay the prepared sandwiches in a hot frying pan that has been well-greased with butter, toast until brown on both sides and serve piping hot with a lettuce salad.

**Pittsburg Potatoes.**—Cook one quart of diced potato cubes with a small minced onion until the potatoes are nearly tender, then add a teaspoonful of salt, one-half of a can of minced pimientos and cook until the potatoes are done. Drain and put into a baking dish. Make a sauce of two tablespoonfuls of butter and flour, one teaspoonful of salt, and a pint of milk, then add one-half pound of grated cheese. Pour this over the potatoes and bake until a golden brown.

**Rice Baked With Cheese.**—Cook a cupful of rice in a large quantity of water, adding a teaspoonful of salt. When tender drain and cover the bottom of a buttered dish with a layer of the rice, sprinkle with grated cheese, cayenne pepper, and add milk to half-fill the dish; cover with crumbs and bake well until the milk is absorbed and the crumbs brown.

**Ham Baked in Milk.**—Take a two to three-inch slice from the center of a fine ham. Place in a deep baking dish and cover with milk. Cook slowly in a moderate oven until the ham is very tender. A little brown sugar and mustard may be rubbed into the slice before adding the milk. Most well-cured hams will not need parboiling to remove the salt.

**Charleston Muffins.**—Beat together one cupful of sugar and a tablespoonful of butter. Add two eggs, beaten light, a pinch of salt, a grating of nutmeg and one cupful of milk. Sift two cupfuls of flour with three teaspoonfuls of baking powder. Bake in a muffin pan or in a shallow baking pan.

**Leeks au Gratin.**—Cook a dozen leeks in boiling water. Boil and slice six potatoes, arrange in a baking dish with white sauce and cheese, using a cupful of each. Bake fifteen minutes.

**Delightful Date Dishes.**  
One may be well fed with a handful of dates, a few nuts and a bit of bread and butter, with a glass of milk. The date is a valuable food, rich in food value.

**Date Sandwiches.**—Remove the stones from well-washed dates and cut them into strips, add an equal quantity of pecan meats cut fine, mix with a little creamed butter, add a pinch of salt and spread on buttered bread.

Dates stuffed with nuts, fondant, marshmallows or cheese are all dainty and delightful combinations.

**Date Torte.**—Rub sixteen sliced dates to a smooth paste with two tablespoonfuls of lemon juice. Beat two whole eggs and seven yolks, add one and three-fourths cupfuls of sugar, beat well, add the dates, three tablespoonfuls of grated chocolate, one teaspoonful each of cinnamon and allspice and one cupful of cracker crumbs. Stir and mix well, then fold in the stiffly beaten whites of the seven eggs. Bake in a large springerle form.

**Date Bread.**—Bake a sponge with one quart of lukewarm water, half a compressed yeast cake and a teaspoonful of salt, one and one-half pints of flour. When light and spongy add one-half cupful each of sugar and molasses and flour to make a drop batter. Add two cupfuls of chopped dates, knead and let rise. When light, mold into loaves, rise again and bake forty-five minutes in a moderate oven.

**Date Pudding.**—Take two-thirds of a cupful of chopped suet, one cupful of bread crumbs, one egg beaten, two tablespoonfuls of sugar, one cupful of milk, one cupful of stoned dates cut fine, one teaspoonful of vanilla, two teaspoonfuls of baking powder, one-half teaspoonful of salt and enough flour to make a drop batter. Steam three hours and serve with an egg sauce.

Cream puffs with a mixture of nuts and chopped dates to fill the shells, adding whipped cream, a cooked cream or cheese, all are good.

Nellie Maxwell

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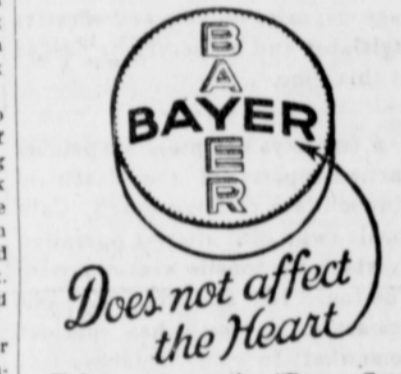
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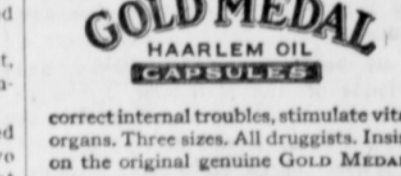
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