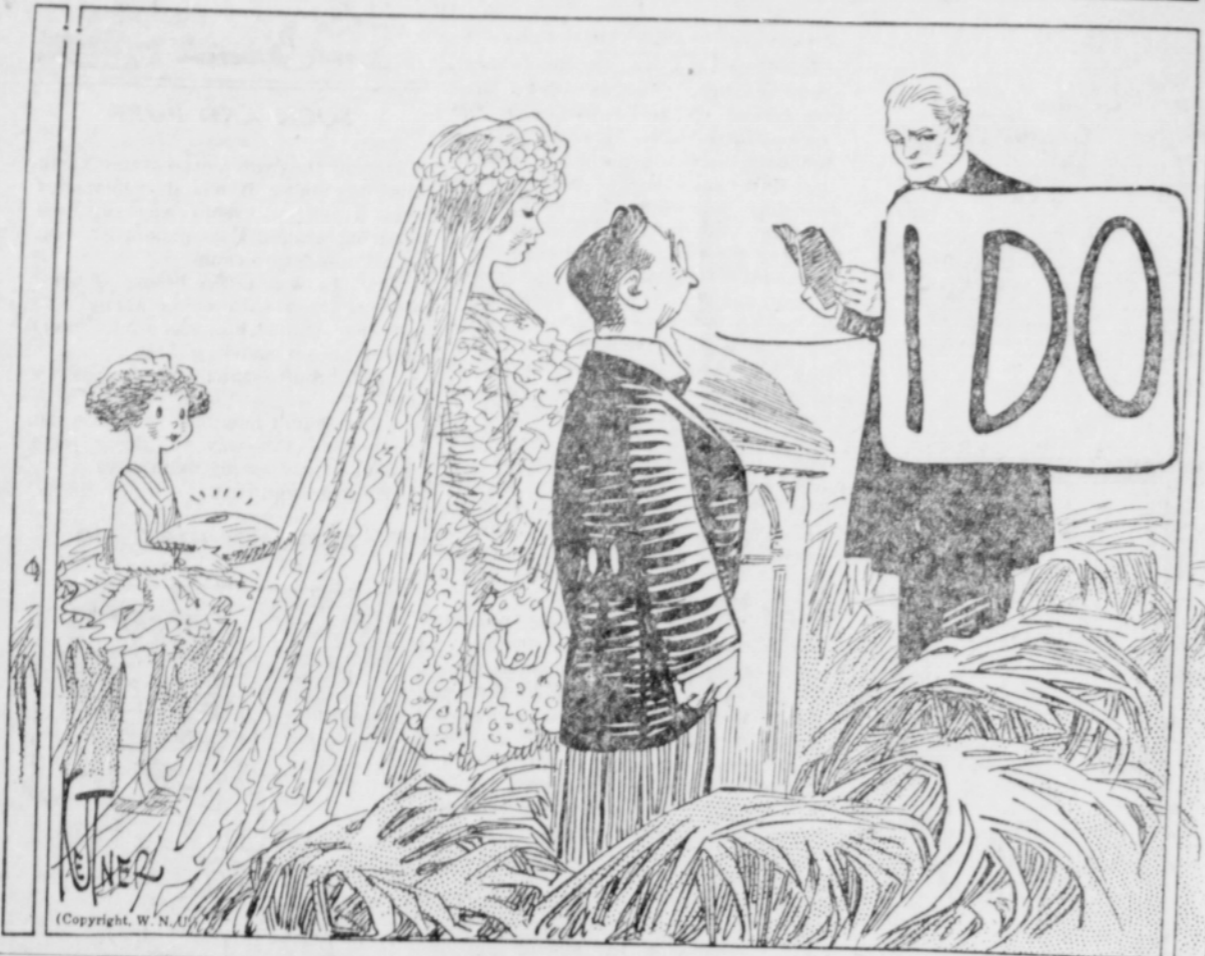


# OUR COMIC SECTION

## Famous Last Words



## THE FEATHERHEADS



## MICKIE, THE PRINTER'S DEVIL



## This and That

## FAVORS FINE SILK WEAVES; HATS FOR COLLEGE GIRLS

THE smartly frocked Parisienne still adheres to the one-piece dress for daytime wear, that is, the sort in which bodice and skirt are reamed at the waistline. As to just where that waistline should be is a subject much under discussion among the dress creators of France. Rumor has it, that the waistline is moving up, even unto normal is the forecast. Be that as it may, many of the most stylish frocks snapped at the Grand Prix races expressed sentiment for the moderately low waist. There were interesting versions and varied, for in some instances the waistline curved up at the front, drooping per-

neat yet very effective daytime frock. At this particular time of the year when thoughts turn mostly to outfitting daughters of the household for "going away to school," it seems peculiarly fortunate that the new felts and sports velvet hats should be so apropos of the occasion—so typically collegiate in appearance. For that is just what the new draped crown and ripple brim felt and velvet hats are—the sort the college girl adores.

There is everything in the way of detail to appeal to youth in this season's early headwear. Note for instance the intriguing little hat pic-



TWO DAYTIME FROCKS

ceptibly at the back, and often the simple straight-around type was stressed. Both models in this picture instance the latter.

Seamed-at-the-waistline modes necessarily involve the question of skirt fullness, a problem which the Paris stylist adroitly solves either by means of a circular cut or by plaiting, smocking and what is considered of vast importance at this moment, shirring. It is a fact that everything that will admit of shirring is being shirred.

No fabric yields more gracefully to the seamed-at-the-waistline treatment than does a handsome silk weave, tured in the center of this group. Not only is the soft felt draped "to the queen's taste," but it has the trickiest narrow belt and buckle about its shapely crown, and that illustrates an outstanding fact about today's felt shapes, they simply revel in clever straps and belts of self material as the hat itself.

Rolling brims, aye! there's a favorite topic with the college girl. Well, the rolling brim is here in all its becomingness this season. See the romantic roll of the brim in the felt hat shown at the top of the picture and notice the crease crown and the ribbon binding on the brim edge,



HATS OF STITCHED VELVET OR FELT

and that is why so many of the Paris frocks for autumn are of canton crepe, or crepe-back satin, or some other equally as choice texture.

Interesting in regard to the favored silks is their coloring, the chiefest of which is any one of the beautiful wine shades. Whether satin, crepe, it matters not what the silken weave if it be in one of the deep red tones. The crepe-faille dress to the left in the picture is a deep wine tone with an inset bordering of beige crepe.

Plaid for everything, be it woolen coats or ribbon frocks, is fashion's mandate. Hence the plaid silk skirt pertion in the modish frock pictured to the left. The girlish round turn-over collar and tie are distinctive style details in the designing of this

and the wide grosgrain ribbon band. You can get such a hat in any of the new browns or beige, and it is perfectly stunning in either jungle green or burgundy shade.

The crown of the aristocratic looking felt to the right is its special attraction. Notice how jauntily it is draped. It's wee brim answers to the call of the mode.

Of velvet are the hats shown below in this collection, because velvet has been acclaimed a most popular and stylish medium for the sports rage and you make no mistake in selecting this if you are looking for something other than felt or velours.

The fact that the model pictured as a finale to this modish group is of two colors of velvet gives it prestige as a most fashionable example of the sort of hat outstanding among advance models.

JULIA BOTTOMLEY.  
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## THE KITCHEN CABINET

(© 1924, Western Newspaper Union.)  
We must be as courteous to a man as to a picture which we are willing to give the benefit of a good light.—Emerson.

### SEASONABLE FOODS

The tender new cabbage which is now on the market makes a vegetable which is delicate and full of flavor. But to cut into halves or quarters according to the size, removing the hard core. When cooked in as little water as possible, or better, steamed dress with cream or milk and butter, season with salt and pepper and serve. Grated cheese added to the hot cream adds much to the nourishment of the dish as well as its flavor.

**Nut Loaf.**—For those who enjoy the meatless diet this recipe will appeal: Take three cupfuls of flour, three teaspoonfuls of baking powder, two-thirds of a cupful of sugar, one cupful of milk, a teaspoonful of salt and one egg well beaten, one cupful of pecan meats. Sift the dry ingredients, add milk, egg, and nuts. Pour into a greased pan and let stand twenty-five minutes. Bake in a slow oven nearly an hour. Nice for sandwiches with a salad, making a well balanced meal with a hot drink.

**Spiced Tongue.**—This is pre-eminently a warm weather dish, but seldom seen served in any home. Drop a fresh beef tongue into boiling water to cover, add a pinch of salt and a small pepper pod. Cook gently until the tongue is tender. Remove from the broth, cool and peel off the skin. In a saucepan with four tablespoonfuls of sugar, one tablespoonful each of ground cloves, allspice, and one cupful of water, and one-half cupful of vinegar, simmer until the liquid is entirely evaporated. Turn the tongue often. Chill and cut into thin slices and garnish with lemon and parsley.

**Cucumber Soup.**—Peel and slice two large cucumbers, remove the seeds and boil in salted water for ten minutes. Melt two tablespoonfuls of butter in a deep frying pan, put in the drained cucumber, cover and cook gently for half an hour; drain, put through a sieve. Mix two tablespoonfuls of butter with two of flour, add a quart of white stock and a pint of milk, add the cucumber and simmer for a few minutes. Beat the yolks of two eggs with two tablespoonfuls of heavy cream, add to the soup and serve at once.

Riches are so great a temptation to ease and self-indulgence, to which men are by nature prone, that the glory is all the greater of those who were born to ample fortune, nevertheless take an active part in the work of their generation. Keeping busy, doing something worth while, saves many a doctor's bill and many hours of suffering.

**Children's Lunch Boxes.**  
Packing a school lunch box five days a week for thirty weeks or more on a stretch is powerful constant and monotonous. Of course children to do good work must be well nourished and when possible it is best to give them a warm dinner at night. For the outdoor worker and the office woman the lunch must vary in quantity and somewhat in quality, but there are general directions which will apply to all lunch packing.

There is no one who is so blind to the necessities of life that he does not appreciate a well-prepared and packed lunch, though it be nothing but a sandwich. Throwing together a mess of food, totally unrelated, mixing flavors and making a messy, unsightly appearance would disturb the digestion of an ostrich.

The daily sandwich is almost a necessity, though at times scoop out a roll or two and fill with a salad, not too moist, which will make a most palatable dish.

Personal tastes must always be taken into account when preparing a lunch basket.

The one who likes a hot or cold drink can carry it in a thermos bottle.

For those who are fond of fresh ripe tomatoes a most appetizing sandwich may be prepared. Place a slice of tomato, a thin slice of cheese, with a little salad dressing between slices of buttered bread. Two of these with two of some other variety, with a cup cake and an apple or other fruit will make a good lunch with a glass of milk.

In many of our country schools where domestic science is taught the children prepare one hot dish at noon. This helps out the mother with her lunch packing.

Two sandwiches of bread and butter with jam or jelly and two of chopped ham and a glass of apple salad, a piece of ginger bread and a cup of hot cocoa is another good day's luncheon.

A handful of nuts, a few dates, a piece of candy, a fresh apple, pear or banana will always delight the child.

Those of us who can remember when we carried a lunch to school, what a thrill we had on finding down in a corner or hidden carefully a small treat all wrapped away to surprise us, will be happy to do the same willing service for those who must carry lunches.

Nellie Maxwell