

FELT HAT STAGES COMEBACK; PARIS THINKS WELL OF PLAID

LIKE certain favorite players who perennially announce a "positively last appearance" the felt hat is successfully staging another "farewell performance." But is it "farewell"? Not from present indications. Rather is the felt hat endeavoring itself to its audience even to a greater degree than heretofore, in that it is presenting an entirely new and varied program in which artful creased crowns and cunning rippling brims are playing leading roles.

Of course when it comes to dressy millinery for dressy occasions, the mode is very explicit in that regard, insisting on a more ornate and elaborate styling than we have been accustomed to for many seasons past.

If in Paris do as Parisians do, that is, choose any sort of material just as it is gay plaid. This vogue for plaid is sweeping through the entire of fashion's realm.

The picture portrays two unlike yet equally handsome versions of the plaid mode. Plaid worsted is given flattering treatment in the Paris-made two-piece frock to the right. In this instance the darker side of the plaid cloth is used for the skirt, the reverse giving a varied trimming for the blouse, which itself is made of beige kasha matched to the predominating tone in the plaid.

None other than a French stylist could contrive so intricate a fabric handling as is evidenced in the win-



Variety in Felt Hats.

For practical wear, youthful, novel and becoming types, such as the picture shows, are quite the proper thing. There are points of outstanding interest in each of these models so carefully selected as representative of the mode. An evolution of the old-time cloche, but in softer effect, describes in a measure the first little hat. There is the inevitable crease in the soft crown and there is also the stylish trim of grosgrain ribbon.

Perforated felt gives us something new to think about. An effective patterning is worked out on the tall model

some plaid silk frock shown here to the left. Manipulation of material is an outstanding bright light in the newer apparel creations. Elaborately styled yet simple in appearance to the eye, is a sentiment which prevails throughout all dress design.

The latest smart combination registers leather and plaided woolen, using the latter for the skirt, lining the gay leather coat with the plaid where it also gives an enlivening contrast in collar and cuffs to match.

Very popular is the fashion for skirt of plaid, either silk or wool, topped with a velvet jacket. Also one sees the black or navy velvet skirt designed in scalloped tiers, with which is worn a tulle or blouse of plaid taffeta.

Perfectly stunning velvet plaid two-piece frocks are appearing on avenue and boulevard with which are worn velvet hats in solid coloring, shirred, corded or stitched, the ensemble enhanced by a handsome fur neckpiece.

Costume ensembles are of the latest which use plaid for the one-piece



Two Handsome Versions of Plaid Mode.

ish crown of the fine velours shape shown to the left of this group.

Some crowns show the crease from right to left as instanced in the little hat shown to the right. Note that it is a very fine velours, and it is this quality-kind which is in demand this season.

Exploiting the latest slant-back draped crown is the girlish felt hat shown in the center. It is in Lanvin green with a grosgrain banding in the now-so-much-talked-of jungle green.

Again the soft brim is apparent in the model to the left below, and it is ribbon bound, this being a feature of so many of the fashionable felts.

One of the whims of fashion is for the hatband carried out in two or three tones. Felt hats often match shoes and handbags in their coloring.

dress and for the lining of the top coat which itself is developed of either solid-colored velvet or cloth.

Black and white plaid woolens are especially featured in smart coatings. These are offset with trimmings of furs blended to the color effect of the cloth. Often the plaid presents a salt-and-pepper effect over its surface.

Ombre plaid is the very newest fabric sensation. It is especially effective in the heavy worsted materials. For instance a brown, green and beige plaid will be very dark at one edge of the cloth, grading into pale coloring at the other. The climax of elegance in these ombre plaids is reached with the interweaving of gold and silver thread.

JULIA BOTTOMLEY

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The Kitchen Cabinet

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Who does not do some creative work with brain or hands lives a mendicant, dies a pauper, and lies buried in the potter's field, no matter what mausoleum marks his tomb.—Dallas Lore Sharp.

HOUSEHOLD HELPS

Melt all bits of laundry soap and use for dishwashing, so that none is wasted. A soap shaker is liked by many housewives as it uses the small bits of soap otherwise wasted.

Save the safety razor blades to use for ripping seams, cutting corns and scraping paint from windows. Many other uses will be found for them.

Embroidered pillow slips will last much longer if they are turned at night for sleeping on the wrong side. Many prefer a small pillow at night using plain slips, then the day pillows are always fresh. Often the ends of pillow cases where embroidery and lace is used, may be cut off and hem-stitched on a new case. Trimming of all kinds will usually outwear two sets of pillow cases.

When using a flat-topped oven on the gas stove keep a pan of hot water heating for various uses and warm all the dishes for the meal on top the oven.

Save any left-over fruit juice. It is good for drinks, jellies, and added to a cornstarch mixture makes a good pie filling, for an emergency. Cover with a meringue and it will make a most appetizing pie. Use egg, milk and thickening of cornstarch with a cupful of juice. Water with butter may take the place of milk if that is not at hand.

A few sprays of cedar are fine for cleaning old irons when ironing. They are also good to wrap in with furs to keep the moths from troubling them.

Roll crackers for thickening for soups. They should be saved for all dishes using buttered crumbs. They are good for cake, especially graham crackers.

Now that wild duck is in season, for those who have never dressed any it will be well to remind them after picking off the coarser feathers and any down that is wanted for pillows, to dip them into a basin of melted paraffin, not too hot, seeing that all is well covered, then hang to cool and harden. The paraffin may be peeled off, taking with it every tiny pinfeather, leaving the flesh clean.

Good Things to Eat.

When serving consommé or light soup the following is especially good:

Bread Rings.—Cut bread into rings with a doughnut cutter, after cutting the slices one inch in thickness. Brush each with butter, sprinkle with grated cheese

seasoned with cayenne. Put into a moderate oven to melt the cheese and brown the rings. Serve on lace-paper covered plates.

Almond Cakes.—Cream one-fourth of a cupful of butter, add one-half cupful of sugar gradually, beating well, then add the yolks of four eggs, well beaten, one-fourth of a cupful of milk and seven-eighths of a cupful of flour mixed and sifted with two teaspoonsful of baking powder. Beat thoroughly and fill small paper cases two-thirds full of the mixture; sprinkle with shredded almonds and powdered sugar, place in a shallow baking pan and bake until brown.

Apricot Coupe.—Drain a can of apricots and cut into small pieces. To the sirup add one-half cupful of sugar and let simmer three minutes. Add apricots and cook until the sirup is thick. Half-fill glasses with vanilla ice cream, put in a teaspoonful of apricots, cover with ice cream and garnish with strips of angelica and a few bar le due currants.

Coconut Macaroons.—Take one tablespoonful of butter, add one beaten egg, one and one-half cupfuls of oatmeal, put through the meat grinder, browned and ground, one-half cupful of sugar and one-half cupful of coconut. Mix well, drop by spoonfuls on buttered sheets and bake in a moderate oven.

Liver With Onion Sauce.—Dredge thin slices of liver with seasoned flour and fry brown in pork fat. Place the liver on a hot platter. Fry a cupful of chopped onions in the fat until a light brown. Add a tablespoonful of vinegar and pour over the liver. Cold boiled rice served with sliced bananas and cream makes a good and simple dessert. Hot rice served with a hot chocolate sauce is another dish well liked.

Popcorn Macaroons.—Take one cupful of freshly popped corn, put through the meat grinder, add one cupful of walnut meats also ground. Beat until stiff the whites of three eggs, add gradually one cupful of powdered sugar, beat well, add the nuts and corn and a little salt. Drop by spoonfuls on baking sheet and bake in a moderate oven.

Banana Salad.—Cut nice ripe fruit into halves lengthwise. Lay on lettuce, cut-side down, cover with finely chopped nut meats and serve with a good rich salad dressing.

Nettie Maxwell

FARM + POULTRY

NARROW BUILDINGS NOT SATISFACTORY

According to poultry experts at the Illinois College of Agriculture at Urbana, profitable winter egg production is hard to get on many farms because the chicken houses on such farms are so narrow from front to back they cannot be opened for the necessary ventilation without making them much too cold for the hens when they are on the roosts at night. Such houses often are high in front, which means that they frequently can be remodeled into a semi-monitor type by building a lean-to, or shed, on the front or south side of the old house. This will make it possible to leave the low front open most of the time, even in cold weather, because the hens will be from 16 to 20 feet back of the front opening instead of 8 to 12 feet, as in the case of many narrow houses.

Buildings which have been used for other purposes can be remodeled into satisfactory chicken houses at comparatively little expense. Usually this remodeling in a large building will involve the use of a straw loft to cut down the air space in the quarters used by the hens. The straw layer should be 12 to 15 inches deep and may be supported most readily by using woven wire fencing laid over 2 by 4 joists.

The straw loft will have the advantage not only of reducing the cubic air space, but also of equalizing the temperature and of absorbing moisture, so that the house will be warmer and drier during the winter months, as well as cooler in summer, than is likely to be the case when a large building is used without such a straw loft.

Two Reasons Why Fowls Nibble at Each Other

There are two reasons, at least, why chickens peck each other. One reason is that they get something to eat that way which they would not get in any other. If this is the cause the birds can be cured of this habit by feeding a complete or well-balanced ration including minerals, vitamins and protein. A satisfactory ration would be equal parts of cornmeal, bran, middlings, ground oats and meat scraps. To this should be added one pound of salt, one pound of bone meal, and one pound of agricultural limestone, or any lime product. To cure the habit, it might be well to feed the birds fresh meat such as liver. Care should be exercised in this connection that the meat is not spoiled.

Cod liver oil may be fed in the mash at the rate of one quart to 100 pounds of mash. This will supply the possible deficiency in vitamins.

The second cause is that the birds develop a bad habit at molting time, and I know of no remedy for this except to turn the birds out that are doing the pecking so the ones that are being murdered can get away.

Decline in Turkeys

The turkey industry is on the decline. Popularity of other kinds of table poultry, and the many difficulties in raising turkeys, have influenced producers to reduce their flocks. Furthermore, the demand for turkeys, as compared with other poultry, is limited. Tradition has established the turkey as a holiday fowl and there is a heavy demand for it from the public only three times a year, at Thanksgiving, Christmas and New Year's.

Poultry Notes

If sexes are equal, geese pair.

The goose-laying season usually begins in February.

Young geese are ready for market when the tips of their wings reach the tail—which is about their tenth week.

It behooves every operator to cull most rigidly at the beginning of the laying year, carrying over winter only the most healthy and vigorous individuals.

Green ducks are marketed at from nine to twelve weeks and should weigh up to nine pounds the pair.

Don't keep surplus ducks or drakes around now to eat their heads off. Get them to market as soon as possible.

Direct sunlight prevents leg weakness or rickets. This condition is very serious to poultry raisers. It can be prevented by the use of egg yolks, cod liver oil, direct sunlight or ultra violet light.

Soy-bean meal from which the oil has been extracted is a desirable food for poultry. Raw soy beans are not liked by hens.

Do not forget that the hen must have grit in order to grind her food. She retains grit in the gizzard for a long time.

If your chicks get "off feed" in some way, try rice. It will sometimes work almost magical cures. Cook it just as you would for use on the table, rather dry instead of slushy.

OLIVE STOCK

SWINE SANITATION MOST PROFITABLE

(Prepared by the United States Department of Agriculture.)

Lack of thoroughness in using the modern system of swine sanitation results in a corresponding decline in its effectiveness. This assertion by the United States Department of Agriculture is based on the experience of 100 Indiana farmers, some of whom followed official directions completely while others, for comparison, used only parts of the system. The test was directed by Indiana extension workers with the following results:

Swine owners who cleaned farrowing pens before sows were put in raised an average of only 5.05 pigs per litter.

Owners who cleaned and also disinfected the farrowing pens raised an average of 5.67 pigs per litter.

Owners who cleaned and disinfected farrowing pens and also washed sows before putting them into the pen raised 6.85 pigs per litter.

Owners who followed all of the practices mentioned and in addition put their pigs on fresh pastures during the suckling period raised an average of 8 pigs per litter. The last method is the complete method.

It thus appears that any "cutting of corners" in using the system of swine sanitation reduces its effectiveness considerably. Department officials point out that the complete method, however, is simple and easily followed and urge that it be used in full.

Showing that from one to three more pigs per litter were raised when owners followed modern methods of swine sanitation, a report received by the United States Department of Agriculture on results in Illinois is of special interest to hog men. The system of sanitation used was based on investigations of federal scientists in the control of roundworms and other parasites.

"In most cases," the report states, "as many pigs as usual were raised from one-third fewer sows, and over 93 per cent of the pigs saved at farrowing time were marketed."

More than 600 Illinois farmers used the method of swine sanitation last year and its popularity is spreading.

Selecting Swine Breed on Personal Preference

Three points should be taken into consideration by farmers who have to choose a breed of hogs to raise, or who desire to change breeds, according to the animal husbandry department at the New York State College of Agriculture at Ithaca.

The first of these is personal preference, they say, for if a farmer has a breed which he likes he will take better care of them and will feel better satisfied.

The second factor is community preference. The most popular breed in a community usually has been selected because of its adaptability to the locality or suitability to the market needs. Then, too, a uniform product in a locality usually makes marketing easier and frequently brings higher prices.

The adaptation to local conditions is the third factor to take into consideration. This can be illustrated by the white hog which is popular in this section but which suffers from skin scald in the South.

The department says, however, that there is often more difference between individuals of a breed than there is between the breeds. From this standpoint, they advise that it would be more profitable for a farmer who already has a herd to practice careful selection and judicious culling than to try to find a better breed.

Best Plan to Vaccinate Pigs When Quite Young

Dr. Robert Graham of the veterinary department of the University of Illinois recently reported the results of the experimental work conducted by him, which results agree closely with the recommendations of the United States Department of Agriculture, and show that it is good practice to vaccinate pigs at least a month before they are weaned, so they may have time to recover from the effects of vaccinating before weaning.

Doctor Graham indicates further in his report that it is best to give plenty of virus, in order to secure lasting immunity. The results of these experiments also indicate that it is not always possible to secure 100 per cent immunity under all conditions; that is, you may find a few hogs that do not become permanently immune by vaccination, but the per cent of permanent immunity does not seem to bear any relation to the age of the pigs when vaccinated.

Live Stock Necessary

With the majority of farmers now realizing that the keeping of live stock is necessary for successful farming, there has been need of a crop which would take the place of bare summer fallow and, at the same time, produce plenty of good feed for either horses, cattle, sheep or swine. Corn will do this better than any other crop which we grow. The combination of corn and live stock puts the production of wheat on a basis which does not mean ruin if the wheat crop fails.

DAIRY FACTS

MILK PRODUCTION EASY TO STABILIZE

Live-stock farmers can more nearly stabilize production than grain farmers. Weather does not influence livestock production to as great an extent as grain crops. Dairy farmers can stabilize their production more than most classes of live stock for the reason that their production is constantly going to market. Labor also forms an important factor in the production of dairy products and is an additional factor which makes for stabilization.

The dairyman, however, has not equalized his production during the different seasons of the year, as much as might be generally profitable. During the high prices for butterfat in December there is only 5 or 6 per cent of the product marketed, while on the cheaper June market approximately 12 or 13 per cent of the product is sold.

Older dairy territories are rapidly correcting the summer milking tendency and are more nearly stabilizing production. They are doing this as it gives them more profit. If all of the dairymen in the country would change it would mean that winter dairying was not as profitable as summer dairying.

Feed and market conditions cause changes in the dairy market conditions. If feed prices are high as compared to the price of dairy products the feeding is curtailed, so some cows are sold for beef, both helping to relieve the general market condition. When the opposite condition exists, which has been true in the past, feeding and milking are both expanded. The fact that butter prices are becoming lower at the present time is proof of the working of this factor.

West Virginia Dairyman Gives Some Poor Advice

Constantly farmers are told how to run a dairy herd, but seldom are they openly given advice on how to run it down.

A West Virginia farmer, long a dairyman, an honor pupil in the graduate school of experience and hard knocks, offers six rules for dairymen who want to flirt with bankruptcy. It's this way:

"Feed timothy to cows—it's good for race horses."

"Keep water ice cold—shivering gives the cows exercise."

"Cow-testing associations are needless—they show how to save and know."

"Don't have any windows in the barn—the hired man might look out."

"Avoid heavy milkers—they take up too much time."

"Don't weigh the milk—it might cause extra figuring."

Legume Hays and Grain Will Help Heifers Along

"Heifers that stop growing or that lose flesh, waste feed and interest on the money invested in them," says W. J. Fraser at the University of Illinois. He further points out that summer is the time to put cheap growth on heifers. Too often, because of poor pastures, heifers make too slow gains or are stunted.

Tests made by C. C. Hayden at the Ohio experiment station showed alfalfa hay to be slightly superior to soy-bean hay when fed liberally with corn. Either alfalfa, clover or soy-bean hay when fed with corn, is capable of supporting better than so-called normal growth in heifers. When legume hays and corn are available, Hayden concludes that a greater variety of proteins or high-protein grains do not seem necessary to grow choice heifers.

Oil Meal for Calves

A pound of gain for every three and one-third pounds of oil meal fed, was the record made in an Ohio calf feeding experiment. A saving of one-third the alfalfa hay was made when the ration of oil meal was added to the ration of corn silage and alfalfa hay. Calves fed corn silage and alfalfa hay for 140 days gained at the rate of 1.33 pounds. The addition of two pounds of oil meal raised the daily gain to 1.93 pounds, an increase of .6 pound daily.

Three Kinds of Flies

There are three different kinds of flies that bother dairy cows to a large extent. The common house fly annoys cattle by crawling over them and feeding on the secretions about the eyes, etc., but do not suck blood. The stable fly is provided with a beak which enables it to suck blood. The horn fly, is distinctly smaller than either of the other two flies. Sanitation is the most important method of disposing of all these pests.

Satisfactory Dairy Barn

By the statement that every dairyman should have a suitable barn, it is not meant to imply that a fortune should be invested in one. Under present conditions, it is doubtful whether any farmer is justified in incurring great expense for the erection of an elaborate dairy barn. There are a few qualifications which make a dairy barn a suitable place. The most important are probably warmth, light, ventilation, sanitation and convenience.