

The KITCHEN CABINET

(By 1248 Western Newspaper Union.)

His gracious presence upon earth
Was as a fire upon a hearth;
As pleasant songs at morning
sung,
The words that dropped from his
sweet tongue
Strengthened our hearts, or heard
at night
Made all our slumbers soft and
light.
—Longfellow.

SALADS AND DRESSINGS

With all the delicious fruits and succulent vegetables which each season brings, there need be no lack of good salads at any time.

Tomato Jelly Salad.—Take one envelope of gelatin and soften in one-half cupful of cold water. Stew a can of tomatoes with half an onion, half of a bay leaf, two cloves, one fourth of a teaspoonful of cayenne, one teaspoonful of salt, one teaspoonful of sugar, and two tablespoonfuls of vinegar. After cooking five minutes, strain and add the softened gelatin, stirring until it is well dissolved. Turn into a mold and chill. Remove from the mold to a bed of lettuce and serve garnished with salad dressing.

Baked Apple Salad.—Wash and core the desired number of red apples. Fill the center of each with a section of banana and sprinkle sugar over the top. Cover the bottom of a shallow dripping pan with water and set the apples in it. Bake until tender but shapely. Serve on lettuce with a good salad dressing.

Almond Salad Dressing.—Put two ounces of blanched almonds through a fine knife of the meat chopper, then pound to a paste. Add one cupful of mayonnaise, one-half cupful of currant jelly, the juice of half a lemon and a cupful of whipped cream. Serve with fruit salad.

Fruit Salad Dressing.—Take one-fourth of a cupful of pineapple and orange juice, the juice of a lemon and one teaspoonful of flour with three of water, one egg, one-half cupful of cream, whipped. Scald the fruit juice, mix the sugar and flour, add the water and mix to a paste. Cook in a double boiler, stirring constantly until thickened. Cool, and when ready to use, fold in the whipped cream.

Pear and Tomato Salad.—Cut ripe tomatoes into eighths or quarters if small, fill the centers with matchlike strips of ripe pear. Arrange on lettuce and serve with a rich mayonnaise, adding cream to mayonnaise dressing.

Stuffed Figs.—Drop pulled figs into grape juice to cover and let stand overnight. Drain and stuff with nuts or marshmallows. Roll in granulated sugar and serve as dessert with coffee and crackers.

Oyster and Celery Soup.—Cook a cupful of finely diced celery in boiling water until tender, add the well-seasoned stew with a few chopped oysters.

Seasonable Good Things.

When something out of the ordinary is desired, try preparing a banana salad by scooping out the fruit with a potato cutter into small balls. Fill the skins with the balls and pour over a well-seasoned French dressing.

Ice Cream in Case.—Bake an angel food in a round pan, when cold cut out the center leaving a shell thick enough to support the ice cream with which it is to be filled. Cover with a thick layer of finely chopped nuts and serve from the dish.

Braised Tongue.—Cook a beef tongue slowly for two hours, then skin and put it into a casserole. Melt three tablespoonfuls of butter, add three of flour and cook well. Add a pint of water in which the tongue was cooked, a pint of stewed and strained tomatoes. Heat until smooth and thick, add half a carrot cut fine, one chopped onion, half a teaspoonful of Worcestershire sauce, a few dashes of red pepper and the tongue. Cover and simmer two hours. Serve from the casserole.

Sponge Cake With Jelly.—Bake a round sponge cake and scoop out the center, fill with any desired jelly, mixed with fruit and nuts; set the cake on ice to chill. Do not fill until the jelly begins to thicken. Cover with sweetened whipped cream and serve.

Chicken With Vegetables.—Parboil the fowl if tough, then brown in a frying pan with a little butter. Pour over the broth in which the fowl was cooked, add eighths of potatoes, parboiled, a few pieces of carrots and three or four small onions. Cook together for an hour in a moderate oven in a closely covered casserole. Serve from the casserole.

Graham Bread.—Take one cupful of graham flour, one-half cupful of sugar, one-half teaspoonful of salt, two cupfuls of buttermilk and two level teaspoonfuls of soda. Beat well and pour into a well-buttered pan and bake one hour.

Brussels Sprouts With Chestnuts.—Cook a quart of brussels sprouts in salted water in an open saucepan; drain, add two tablespoonfuls of butter and three-fourths of a pound of chestnuts which have been cooked until soft; simmer for half an hour and serve with roast pork.

Nellie Maxwell

NEW COATS FEATURE CUFFS; COLORFUL CREPE FROCKS

TO THINK that cuffs, mere cuffs, could be so interesting! But they are. The newer-designed coats are proving it too. Surely nothing could be more attractive in the way of an ultra-smart coat than the one in this picture and the picturesque pirate cuffs which it boasts have much to do with the dash and go of its style. We are to have more and more of the pirate and the cavalier cuff, so fashion tells us.

Aside from the cuffs, which give this coat so much chic, there are other details which tell the world the denier

black broadcloth, perhaps trimmed in velvet or just as likely in smooth supple fur, shaved lamb being favored.

Banded and bordered in padded quilted design gives a handsome effect in which monotone coloring is maintained. Smooth beige or gray cloth thus worked provides an effective coat theme.

Velvet! It is a magic word sounded into the uttermost limit of fashion's domain. Velvet used as a trimming has become nothing less than a fashion craze. At the rate the vogue is spreading, ere autumn far



Interesting Cuff Treatment.

eri from Paris. There is, for instance, the handsome velvet applique arranged in strappings of military precision and as to the color of this coat, here, indeed, is the very latest described, for blonde and beige shades are the talk throughout all fashionland. The fact that the hand-appliqued velvet and the kasha cloth from which this coat is made, are perfectly matched light beige, stamps this model with authoritative style. Furthermore, the dainty shoes worn with this adorable coat carry out the same beige or blonde color scheme. It has come to be most important that one's shoes match or at least harmonize with the costume. To this end stylists are featuring navy kidskin shoes with suits and street frocks of that same shade while brown footwear in all its vari-

progresses, scarcely an up-to-date wardrobe will there be, which does not include a colorful or a black dress, as it may please, lavishly trimmed in self-toned velvet. An outstanding trimming treatment is the skirt tiered with straight or circular velvet ruffles. The effectiveness thereof is set forth in this picture of a clear red crepe frock boasting row upon row of velvet ruffles. The flaring ruffle of velvet on the sleeve makes the whole gown akin.

Very often the tiers are cut circular and sometimes just the reverse is expressed in that flat velvet bands are placed so as to simulate wide tucks. Borderings of velvet which extend at each side of the front opening, from neck to hemline and then around the bottom of the dress are fashion-



Tiered With Ruffles.

ations is considered quite the extreme of good style.

Returning to the subject of coats, the better models, as instanced in the picture, attain their distinction and difference through subtle detail. Perhaps it is the intricate seaming or an unusual cuff, a novelty pocket, or some other cunning manipulation of the cloth which disturbs the silhouette not at all yet arouses that consciousness of superior style.

Favor is again expressed for fine

able. Velvet pockets used in conjunction with other velvet details denote this season's mode. The new cavalier flaring cuffs cut of velvet, also velvet cape collars, adorn many a sliken frock.

Two distinct trends are evidenced in the latest velvet-trimmed frocks. One is for the colorful frock, preferably one of the new wine shades or perhaps jungle green, or likely a rust tone, or some desirable shade of blue, or if one aspires to the extreme of the mode a biscuit-colored crepe embellished with matched velvet. The other call of fashion is for the black crepe or dull satin frock trimmed in black velvet.

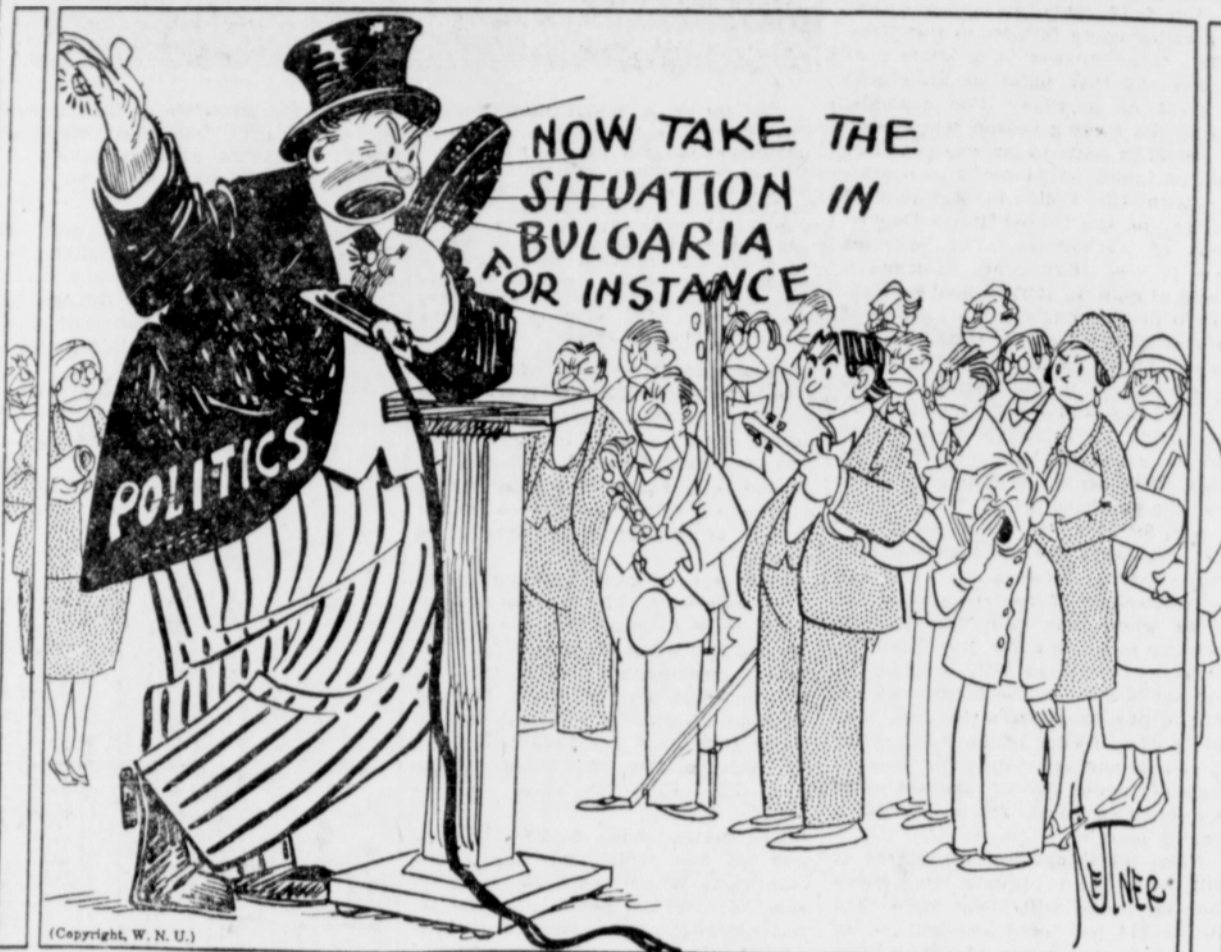
Most unique is the crepe frock trimmed in bands of velvet ribbon, so arranged as to present an ombre effect. That is, the velvet is of deepest color, grading each row a tone lighter.

JULIA BOTTOMLEY.

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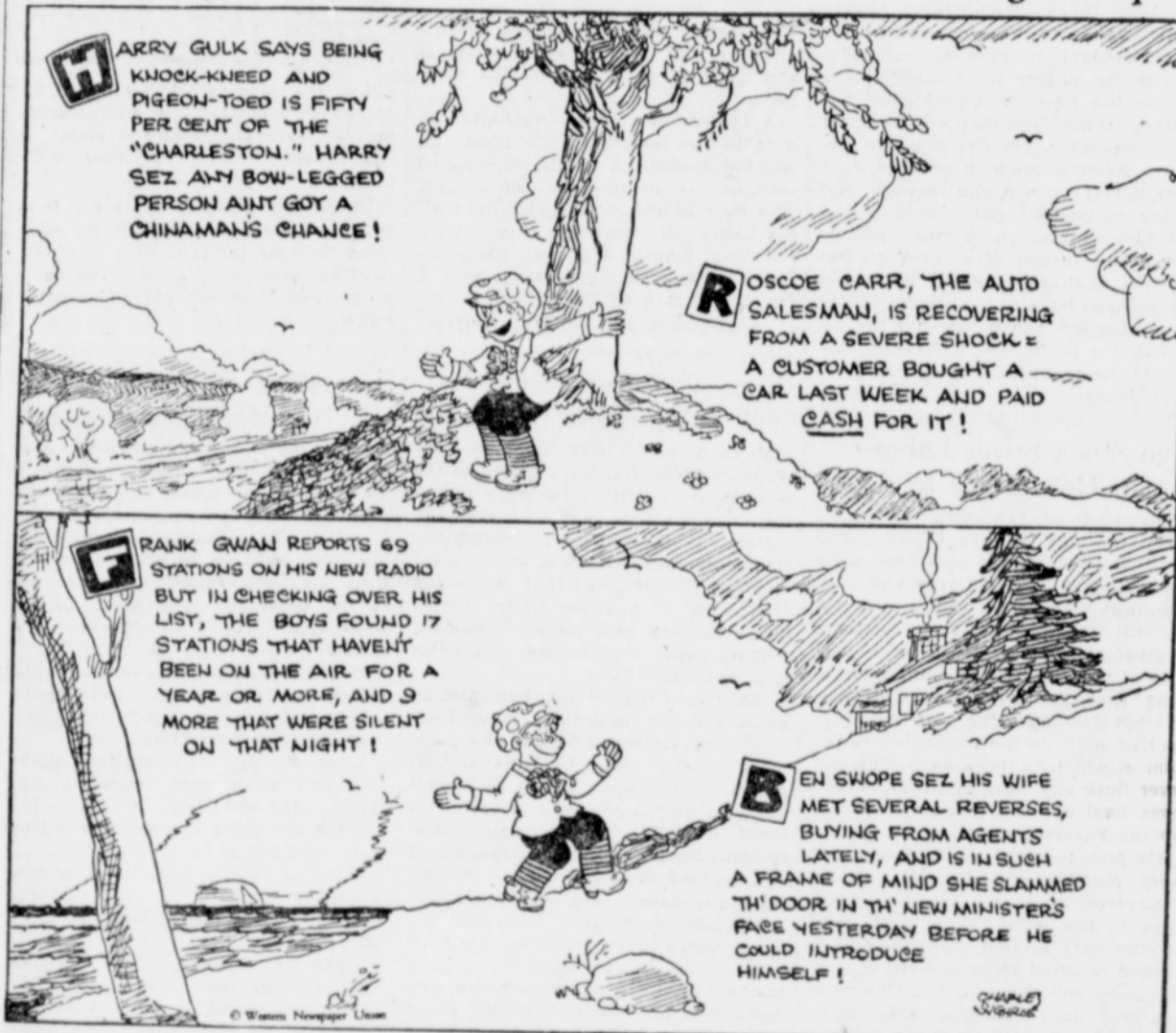
OUR COMIC SECTION

Monopolizing the "Mike"



MICKIE, THE PRINTER'S DEVIL

Village Gossip



THE FEATHERHEADS

Isn't That Like a Woman?

