

FORMAL GOWNS FOR SUMMER; NEW BLOUSES FROM PARIS

AS GOWNS designed for our hours of leisure and pleasure glide across the social scenery—at tea, at bridge—at anything after midday, or in the evening, we become more and more aware of the support that lace lends to present modes. Few frocks, for any sort of formal wear, are laceless and the role of lace grows in importance as the degree of formality advances. First come those demure and charming full-skirted and long-sleeved frocks of taffeta, with their chemisettes, collars and cuffs of lace, looking so fine-grained and dignified—and so ingenious! How much less interesting they would be without the saving grace of lace!

Following these quaint, straightforward and simple frocks, may glide in a sophisticated, carefully draped and very short satin dinner frock, its

The blouse, considered independently—that is, without reference to some particular suit or skirt with which it is to be worn, plays a minor role in spring's fashion drama. But considered in connection with a suit or skirt, it becomes a subject of much importance, for stylists demand that it reveal some kinship to the rest of the costume. It may be own sister to the suit, or first cousin to the hat, if, in some particular, it carries a family resemblance—as, for example, a blouse of champagne-colored crepe, covered with green polka dots in the same shade of green as the suit it accompanies, or a blouse of gay and vivid colors worn with a dark suit and a hat that repeats the colors in the blouse. The blouse is really parading in the mode under an assumed name, or no name at all in the varied jumper



ADORNED WITH LACE

skirt veiled with lace that extends below the hem line, and finished with a long pointed jabot of satin falling at one side. Here we have an effective example of the hem line lengthened by lace—and we shall see many more gowns employing this fascinating idea. The very next frock may be a dignified affair of crepe, with long, graceful flaring sleeves, making a background for a panel and rippling revers of the lace from neck to hem. Lace is the note of greatest importance here. It is used in endless ways on afternoon dresses of taffeta, or crepe, or georgette, in bandings on the skirts and decorations on the sleeves and bodices.

In evening dresses lace is even more important. In yokes, panels and

dresses and the two-piece frocks that are having such a tremendous vogue. Nevertheless and notwithstanding all this dependence of the blouse on other things, Paris sponsors, as always, the good style of both tunic and overblouse, which is intended to be important additions to the summer wardrobe and to play first and not second fiddle in the costume. For these blouses, skirts or slips are to be chosen that will make harmonious and inconspicuous backgrounds. In the accompanying sketch a tunic blouse and an overblouse are types of formal styles as Paris shows them. The tunic blouse at the left is made of finely plaited, light brown georgette crepe, with embroidery in dark brown, but may be developed in any wanted



TWO MODELS FROM PARIS

medallions, but more particularly for lengthening the hem lines of fashionable skirts. It has captivated the fancy of designers. Godets of lace let into skirts, tiered skirts of lace flouncings, inserts and panels of lace, dyed to match, all help build the airy evening frocks for summer. Then there is the revival of the lace petticoat worn under a bouffant taffeta, opening in a panel down the front, the robe-de-style with plain silk bodice and bouffant skirt of lace flouncing, and finally the all-lace dress, of which one example is pictured here. The lure of the feminine lies in lace and in lace materials, and it is a universal lure—among the civilized.

color, choosing a dark shade for the embroidery.

The pretty overblouse at the right is made of navy blue, maroon crepe and embroidered in green and blue silk. In both blouses emphasis is placed on the sleeves, which are long and elaborated at the forearm.

For wear with tailored suits there are many high-necked blouses of plain or fancy silks and the scarf collar is an important feature in blouses of this type. The jabot is also an important note in these blouses, which are usually finished by a wide-hip band and of about the length of the overblouse at the right of the sketch.

Among very promising aspirants for midsummer favor are overblouses of white crepe de chine for wear with white skirts. They are made with either high, open or round necklines and long sleeves.

JULIA BOTTOMLEY.
(©, 1926, Western Newspaper Union.)

Those Fashionable Blues
The popularity of every shade of blue is evidenced by a glance at the spring collections. Chinese blue and the old favorite, Alice blue, are very prominent.

Tailored Chiffon Frocks
Frocks of printed chiffon in the new pastel colorings and conventional designs are made in the simplest fashion and with few exceptions have long sleeves.

Lovely Fabrics of Dyed Yarn
Fabrics which are woven out of dyed yarn are known as yarn-dyed. Beautiful iridescent patterns are produced by using opposing colors of warp and weft threads.

Poppy Red
A color which is much in evidence is the brilliant shade of the poppy. It is especially effective when chosen for dance frocks of chiffon, taffeta or tulle.

HOW TO CLEAN OUT TRAP OF A SINK

Dirt and Grease Adheres to Side and Bottom.

(Prepared by the United States Department of Agriculture.)

All waste pipes and traps are subject to fouling. Dirt collects in the bottom and grease adheres to the sides. The United States Department of Agriculture in a new Farmers' Bulletin, 1400, "Simple Plumbing Repairs in the Home," tells how to clear out ordinary fixture traps. Unscrew the clean-out plug, as shown in the illustration and wash out the obstructing matter or pull it out with a wire bent to form a hook. Small obstructions are often forced down or drawn up by the use of a simple rubber force cup (sometimes called "the plumber's friend") costing 30 to 60 cents. The cup is placed over the fixture outlet and the fixture is partially filled with water. The wood handle of the cup is then worked rapidly down and up, causing alternate expulsion of the



Cleaning Out Sink Trap.

water upward through the waste pipe and trap. If a trap and the waste pipe from it are clogged with grease, hair, or lint, it is best to open or disconnect the trap and dig out the greasy matter with a stick. The use of chemical solvents in waste pipes is explained in Farmers' Bulletin 1426, "Farm Plumbing."

High Value of Banana

A banana is very high in food value, according to the United States Department of Agriculture. In fact, almost one-fourth is starch and sugar. In addition, it contains a small amount of protein, a trace of fat, and a small percentage of mineral matter. A banana should be fully ripe before using in order to get the best flavor and the most digestible condition. One authority in discussing food for young children suggests the occasional use of a little scraped ripe banana. In buying bananas, be sure the stem end is left on. In this way, the food is delivered in a sealed package. Baked bananas are good served in place of a starchy vegetable with meat or as dessert.

Serve Lamb Dishes Hot

Serve all lamb dishes piping hot on hot plates, suggests the United States Department of Agriculture. Because the fat of lamb hardens as it cools and sticks to the tongue, many persons are prejudiced against even the lean meat. Also serve with lamb currant, mint, barley or some other tart jelly, or a tasty sauce flavored with parsley, mint, capers, tomato, horseradish, curry powder or chopped pickle. These "cut" the fat and tone down the pronounced flavor that appeals to many but not to all.

BUILD COMMUNITY CLUB HOUSE FOR \$28.85



Clubhouse Built for \$28.85.

(Prepared by the United States Department of Agriculture.)

Community teamwork this year in Beulah, Carroll county, Ga., has resulted in a substantial and attractive woman's clubhouse, which is not only used for the monthly home demonstration meeting but for girls' club work, a community reading room and other uses. The small cost of \$28.85 in actual money was made possible because no ground was purchased, permission being given to use the community school grounds, and all material except flooring and brick for the chimney was donated. The labor was furnished by the men of the community. The house is built of logs. Gables

Five-Minute Cabbage Is Best to Save Vitamins

"I was boiled to death" read the inscription on the cabbage tombstone in a "vitamin cemetery" which formed part of a vividly instructive pantomime staged by some school children not long ago. The excellent lesson of this entertainment, showing the importance of a short cooking period for all the vegetables valued for vitamins was easily understood by those present, and as the dramatic part of the lesson was followed by directions for preparing many common vegetable foods to conserve their vitamins, they also learned how to avoid "boiling them to death."

In addition to the fact that the vitamins in cabbage are destroyed by long cooking, there are several other advantages in cooking this vegetable as little as possible. The directions given below by the United States Department of Agriculture give a delicately flavored crisp cabbage dish which can be prepared in a very few minutes just before a meal, or prepared early in the day and quickly heated at serving time. The color is very attractive when green cabbage is used, and the kitchen and house are not filled with cabbage odor.

Wash and chop finely enough cabbage to make one quart. Simmer for about two minutes in one pint of hot milk, adding one and one-half teaspoonfuls of flour. Season with salt and pepper. Cover the cabbage and heat for three or four minutes without allowing the mixture to reach the boiling point. The vegetable should not be entirely lost its crispness. If more convenient, the cabbage may be cooked in this way early in the day, set away to "ripen" or develop flavor for a few hours, and reheated quickly just before serving.

Have Pickled Tripe for Change on Family Table

Beef tripe, or stomach lining, is a good food which may be preserved by pickling when beef cattle are killed on the farm. The United States Department of Agriculture gives the following directions for preparing it: After the tripe has been thoroughly cleaned and rinsed in cold water, it should be scalded in hot water (a little below the boiling point). When sufficiently scalded, the inside lining of the stomachs may be removed by scraping, which will leave a clean, white surface. Tripe should be boiled until tender (usually about three hours) and then thoroughly chilled in cold water so that the fat may be scraped from the outside. When this has been done, peel off the membrane from the outside of the stomach, and the clean, white tripe is ready for pickling. It is usually pickled in 45 grain vinegar.

The pickled tripe is prepared for use by washing and wiping it, and after dipping convenient sized pieces in flour or egg and bread crumbs, frying it till golden brown.

To Distinguish Rayon

Artificial silk, or rayon, as it is generally called, can be distinguished from real silk because it is more lustrous than real silk, more stiff and harsh, and burns like cotton with a yellow flame that flashes along and leaves a small amount of gray ash. An exception is a brand of artificial silk recently introduced which gives a hard ball of ash. The yarns unwind very readily and the individual filaments spread apart in more or less of a fan shape. Artificial silk is usually weaker when wet. Therefore when garments made of it are laundered, they should be handled carefully and not rubbed. Do not wear rings when washing these articles, or you may tear holes in the fabric. Properly handled, this material is useful and attractive, the United States Department of Agriculture says.

The KITCHEN CABINET

(©, 1926, Western Newspaper Union.)

"The anxiety of some people to make new friends is so intense that they never have time to have old ones."

HOW TO BE THRIFTY

If we study the early lives of those who have amassed great wealth we will find that they have been careful, saving and economical. As a whole those who have achieved great wealth are not wasteful in spending what they have earned.

It is in the little things and small leaks and wastes that, multiplied by hundreds, make great wastes in many homes. Example is the most important incentive in teaching children thrift; if the mother would teach her children wise spending, she must be thrifty herself.

How many women leave the soap in the dishpan and in the scrubbing pail all through the time of using. Instead of using the soapshaker and removing it when the water is sufficiently soapy? Small bits of soap may be used up in the shaker or if a cake is used keep it in a dish nearby when needed.

When cooking over such heat as gas or electricity use triplicate dishes on one burner. In this way three foods may be cooked with less expense.

Let us occasionally remind our selves that a nickel in the interest on a dollar for a year, and it is not parsimony to save, but something that we should be proud that we can do, in these days of high living.

Small bits of butter, too small to seem of any value, may be placed together and in a short while there will be enough to season a dish of vegetables. Cold coffee added to ginger bread instead of water saves the coffee, adds a flavor and thus improves the cake. Cold coffee used with gelatin makes a delicious dessert, added to spicy cake instead of milk, it is an improvement.

A good motto to hang in every kitchen, where there is much opportunity for waste, is "Let Nothing Be Wasted."

What is true of the kitchen will follow in the rest of the house. Care and thoughtfulness will keep down expenses.

China and all crockery is so expensive now that care should be taken of the household supply. Dishes are nicked by putting too many together in the pan, striking them against the water pans or handles of pans. Swing the pans so that the handles are out of the way when using pans with handles.

It takes but a moment's thought to turn off the lights when leaving the room, even for a few minutes. If the gas or electricity is turned off before the dish is removed from the stove it will save many a bill.

Appetizing Dishes.

A delicious salad which takes but a few moments to prepare is:

Apple and Onion Salad.—Dice nice flavored apple very fine, add one-fourth as much shredded or finely diced Bermuda onion, season with a teaspoonful of sugar, one-half teaspoonful of salt and a few dashes of cayenne.

Four over tablespoonful of olive or corn oil and let stand for half an hour, then add mayonnaise mixed with cream and stir well before serving. Serve on lettuce. The addition of a half-dozen minced dates, omitting the sugar, adds much to the flavor of the salad, though it is very good without.

A nice luncheon dish is poached eggs served on a nest of seasoned spinach. Open a can of spinach if the fresh is not at hand, season highly with butter, after draining. Save the spinach water and give it as a drink to any member of the family who needs iron or vitamins.

Beef Olives.—Take thin slices of rare roast beef and roll each around a thin slice of bacon which has been fried until transparent but not crisp. Tie up or skewer with a toothpick and broil. Add the fat from the bacon to some of the roast beef gravy, season with Worcestershire sauce and a tablespoonful of currant jelly. Serve hot.

Corned Beef Hash.—Chop cooked corned beef very fine, then add the chopped vegetables from a boiled dinner, also chopped, using three times as much of the vegetable as the meat. Put into a frying pan, moisten with some of the broth from the vegetables, stir and heat until very hot; serve with a poached egg.

Chicken Terrapin.—Melt four tablespoonfuls of butter, add the same quantity of flour, pour over one-half cupful of chicken broth and one-half cupful of mushroom liquor, also one and one-half cupfuls of cream; season, add a half-cupful of sliced mushrooms, and three hard cooked eggs chopped and a pint of sliced dark meat of the chicken with the minced chicken livers. Serve hot.

Neenie Maxwell

Rainfall Statistics
The records of the weather bureau show that the smallest annual amount of precipitation in the United States is received in the southeastern portion of California and the western portion of Arizona.

Candle Economy
Place candles in the refrigerator for a couple of days before lighting and they will burn twice as long. It will also prevent the wax trickling down over the candlestick.

NO WOMAN CAN KEEP HOUSE EFFICIENTLY

Without Good Health



MRS. FRANK DINDORE
323 PIERCE AVENUE, LANCASTER, OHIO

Four Walls Can Make a House, but it takes a Woman to Make a Home

To be a successful homemaker, a woman must guard her health. When mother is not well, the home is upset. Women everywhere are learning through their own personal experiences, as these women did, the merit of Lydia E. Pinkham's Vegetable Compound.

Lancaster, Ohio.—"For ten years after my marriage, I had poor health.

Life's journey is so tiresome that a man is out of breath when he reaches the end of it.

Imitators are a slavish herd and fools.—La Montaine.

I was on a visit to my sister in Ulica, Michigan, and she had taken Lydia E. Pinkham's Vegetable Compound. Her husband got me a bottle and I took it and felt so much better that I got a second one. Now, whenever I feel run-down I take the Vegetable Compound and soon feel all right again. I have had three little girls in the last six years and do all my housework, sewing, washing, and ironing. My time is pretty well taken up, but I will answer any letters I receive.—Mrs. FRANK DINDORE, 323 Pierce Avenue, Lancaster, Ohio.

Sturgis, Michigan.—"I am very thankful for what your medicine has done for me and have recommended it to others. I took it to give me strength before my baby was born. I would have to stop work and lie down sometimes all the afternoon. I felt as if I did not care whether anything was done or not. I got tired out so easily. One day I found a little book on my porch and that night I showed it to my husband and he went down town and got me a bottle of Lydia E. Pinkham's Vegetable Compound. The medicine has helped me so much that I was soon able to do my work, and when my baby was born, my nurse, Mrs. Forbes, said it was the easiest birth she had ever attended. I will be more than pleased if I am helping someone else by giving my testimonial.—Mrs. EDWARD PRESSMAN, 293 Surprise Ave., Sturgis, Michigan.

The man who is too poor to lend his friends money will never have many enemies.

If charity only did begin at home, but it frequently begins nowhere.

Children Cry for Fletcher's CASTORIA



MOTHER— Fletcher's Castoria is a pleasant, harmless Substitute for Castor Oil, Paregoric, Teething Drops and Soothing Syrups, especially prepared for Infants in arms and Children all ages.

To avoid imitations, always look for the signature of *Dr. J. C. Fletcher* Proven directions on each package. Physicians everywhere recommend it.

Ship Under Odd Flag

A ship without a country flies in the oil service out of San Pedro, Cal., and proves a puzzle to harbors of the world. It is the tanker Niobe, which carries gasoline from San Pedro to Hamburg, Germany. The Niobe was built in Germany during the war, and afterward allotted to the United States. While the United States did not accept ownership of the vessel, the shipping board controls it and allotted the tanker to the Standard Oil company. An American crew is carried, although the ship has no American papers. For a flag, the Niobe carries that of the interlarded maritime council.

Effective Bookbinding

Covering books with colorful bindings not only gives an added note of interest to the bookshelf but protects the books. Books can easily be bound with wall paper, cretonne, chintz and pieces of old brocaded silks. It is always advisable to either varnish or shellac the material used, to give it a nice as well as lasting finish.

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MOSQUITOES—buzzing, biting pests! Kill them all at once with Flit.

Flit spray clears your home in a few minutes of disease-bearing flies and mosquitoes. It is clean, safe and easy to use.

Kills All Household Insects

Flit spray also destroys bed bugs, roaches and ants. It searches out the cracks and crevices where they hide and breed, and destroys insects and their eggs. Spray Flit on your garments. Flit kills moths and their larvae which eat holes. Extensive tests showed that Flit spray did not stain the most delicate fabrics.

Flit is the result of exhaustive research by expert entomologists and chemists. It is harmless to mankind. Flit has replaced the old methods because it kills all the insects—and does it quickly.

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