

ARRAYED FOR JUNE WEDDING; TROUSSEAU AFTERNOON FROCKS

IN THE imagination of girlhood, throughout its brief, bright years, vague pictures of brides and bridesmaids float. Occasionally in them, each maiden sees herself the center of interest as a bride; but there are so many interests and distractions in this complex age, that even Prince Charming, before his actual arrival, occupies only a small space on the

Much is expected of afternoon frocks in the trousseau—it goes without saying that they should be beautiful and it is not difficult to find plenty of them that fill this requirement. But every bride desires that hers should be unusual, as well as beautiful, also more or less dignified and, above all, suited to her personality. Afternoon gowns are the observed of



Picturesque Bridal Costume.

horizon of youth. Then, almost before she knows it, along comes this particular June and finds many a fair girl (fully as many as usual) face to face with her wedding. Most important of all is the matter of the bride's wedding gown. She has a wide choice of beautiful and graceful styles at her disposal—all of them dignified. She may be simple and ingenious, splendid or picturesque and her maids never had better opportunities to look like pictures. What with sheer fabrics, lovely colors, floating lines and fluttering draperies a bevy of June bridesmaids look more like personified flowers than anything else. But here comes a little procession of wedding gowns, for the inspection of the bride, each created by a great name in the world of stylists. The first is a gown of white crepe satin with long molded bodice, very long, close-fitting sleeves, reaching to the knuckles; round neck, skirt widening into ripples with a scalloped hemline



Bride's Afternoon Gown.

and no vestige of trimming. But the back portion is lengthened into a wide train and over all is a veil of tulle. Finally comes in the last word in wedding gowns, for the bride whose taste runs to the picturesque and whose style will allow her to indulge it. This is the robe-de-style and an example of it is pictured here. It is to be recommended for the bride who will have only one attendant or none. This is a very youthful mode and may be developed in georgette or in tulle and lace.

ripples, godets and plaits, help to vary them. Plain, light colors in georgette, made up with lace dyed to match, are very effective, especially in the tan and gray tones. The procession of flowered chiffons and combinations of plain and figured fabrics is endless and lands us in the realm of lovely dinner gowns where we shall come across superb examples of embroidery used as the decorative feature. In this class are short-sleeved models.

JULIA BOTTOMLEY.
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Boutonnieres Adorn Frocks

French boutonnieres made of narrow ribbon in multi-colors are worn on some of the new spring suits and frocks. Every color in the rainbow and colors the rainbow never stresses are combined to make these frayed-ribbon bouquets.

Scarfs Match Hats

A plaid wool scarf for the younger schoolgirl is matched by the hat, which has a felt brim and a sectional top made of the material.

Gloves for Tight Sleeves

The extremely tight sleeves in vogue have made the gloves with flaring cuffs inappropriate. As a result the gloves have developed a hand covering for afternoon wear which has a gusset indeed, but one which turns back in the flutest of folds toward the fingers so that it does not bulge over the sleeve.

Metal Moire

Some exclusive shops lay emphasis upon metal moire for evening wraps.

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 2.4 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 lime 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 gauge 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.

AROUND THE HOUSE

Make hubby's old shirts into aprons, and the cuffs into handy pan holders.

The school lunch is one of the child's regular meals, and it deserves consideration as such.

White shoes that are stained can be given a temporary cleaning with magnesia, which will do until there is time to whiten them.

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, much 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 are putting away for the season in tight packages with naphthalene flakes or naphthalene benzene 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 potted plants in your window will grow better if you pour a little cold tea into the flower pots once in a while.

Make a paste of vinegar and salt, rub the discolorations on the teacups with it, and see how quickly they disappear!

To keep linens from turning yellow, paint the inside of bureau and sideboard drawers and the inside of the linen closet with blue enamel.

THE KITCHEN CABINET

(© 1926, Western Newspaper Union.)
A widespread, hopeful disposition is your only true umbrella in this vale of tears.

Do the work you have to do
With a purpose strong and true,
Every day.

GOOD THINGS TO EAT

The simplest foods well cooked and served are the most satisfying to the majority of people for every day.

Claridge Beef Heart.
Wash and remove the arteries from the heart, wipe dry and fill with a good stuffing, tie up securely and roast in a moderate oven for three hours. Remove the strings before serving, and also pour a hot

gravy around the heart.
Stuffing: Chop one ounce of suet fine, add two cupfuls of bread crumbs, one chopped onion, season with parsley, thyme, pepper, salt, and a grating of nutmeg. Mix well and add one beaten egg to bind it.

Spring Salad.—Grate or put through the fine knife of the food chopper enough carrots to make a cupful, add a little minced celery, a seasoning of onion and enough good salad dressing to season well. Serve on lettuce, dotted with spoonfuls of the dressing.

Rhubarb and raisins make a good combination for a pie.
Plain Custard Pie.—It would seem that any cook might make a most acceptable custard pie, but the proof of the pudding being in the eating, we know they can't. Line a pie tin with a good rich crust having the rim stand up well above the edge of the tin. Fill with a custard mixture, using for an ordinary pie two eggs, one-third of a cupful of sugar, a pinch of salt, and two cupfuls of milk, adding a generous grating of nutmeg or cinnamon if preferred. Set into a hot oven to bake the crust quickly—this avoids soaking it—then lower the heat to bake the custard, as that should not be cooked at a high temperature. Too hot an oven will make the custard whey, and become coarse grained. A perfect pie should be well baked on the bottom and have a filling of rich, creamy consistency. A custard is well baked when a knife thrust into the center comes out clean.

Dumplings.—Delicious fluffy dumplings may be prepared as follows: Take one beaten egg, one cupful of buttermilk, two teaspoonfuls of baking powder, one-half teaspoonful of salt; sift in four enough to make a drop batter. Drop from a teaspoon into a kettle of hot meat with plenty of bones to hold up the dumplings, cover tightly and cook eight minutes. Do not uncover during the cooking.

Everyday Good Things.
If one desires a large quantity of sandwich filling for company, the following recipe will be a good one to follow. For small amounts it may be divided.

Cheese Sandwich Filling.—Mix together one cupful of sour cream, three eggs, one tablespoonful each of butter and sugar, a few grains of cayenne, one teaspoonful of mustard, and one teaspoonful of salt. Beat all together until the eggs are broken, set over hot water and stir until it begins to thicken, then add three tablespoonfuls of vinegar (hot) to the cream mixture. Cook until it coats the spoon, add one and one-half pounds of finely cut cheese, two green peppers put through the meat chopper and two red peppers also chopped. Add the peppers after the mixture is slightly cool. Use on slices of buttered bread. The cheese and peppers may be used, adding enough dressing to make the right consistency; in this way the amount may be varied to suit the need.

Carrot, Pineapple and Nut Salad.—Put a carrot and two through the meat chopper; to one cupful of the carrot add a slice of finely minced pineapple and a tablespoonful of chopped nuts. Mix with a good salad dressing and serve on lettuce.

Curry of Mutton.—Fry one large onion, chopped fine, in two tablespoonfuls of butter. Mix one tablespoonful of curry powder, one teaspoonful of salt, one tablespoonful of flour, and stir into the onion and butter. Pour over slowly one and one-half cupfuls of stock. Cut two pounds of lean mutton into small pieces and brown them in hot fat; add them to the sauce and simmer until tender. Place the meat on a hot dish and arrange a border of hot cooked rice around it.

Liver Patties.—Scald a pound of liver and grind it with one-fourth of a pound of bacon and an onion through the meat chopper. Season well, form into small cakes and cook in a little hot bacon fat, browning on both sides.

Medley Sandwich.—Take two-thirds of a cupful of minced chicken, one-third of a cupful of minced ham and tongue; add cayenne and enough mayonnaise to make a smooth mixture to spread and spread on buttered brown and white bread made into ribbon sandwiches.

Nellie Maxwell

"Jehu" Long Famed
Jehu as a colloquial name for a coachman, or for one who drives recklessly, is derived from a biblical source (II Kings 9:30): "The driving is like the driving of Jehu, the son of Nimshi, for he driveth furiously."

Scriptural Liquors

The words of the Scriptures, translated, which apply to wine or liquors are yayin, fresh juice; uros, not fully aged but intoxicating; shekhar, strong drink.

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Hard to Be Foolish

"So you are going to Brazil next week. It must be very hard for you to leave the dear homeland and all the tender associations it has for you?"

"Oh, that doesn't trouble me—but I'm awfully sorry I have to break off the serial now running in our daily paper!"—Flegende Blaetter, Munich.

Sore eyes, blood-shot eyes, watery eyes, sticky eyes, all healed promptly with nightly applications of Roman Eye Balsam. Adv.

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