MIDSUMMER AFTERNOON FROCKS; PARIS SENDS EVENING GOWNS

MIDSUMMER is just ahead of us now, bringing the closing chapter of the season's style story. Reviewing what has gone before, it is plain that the mode took femininity as its inspiration and gave free rein to fancy. All sorts of furbelows are approved and afternoon gowns have gone through so many variations that there is only one experiment left for them to try. This is a development in the direction of simplicity. It is a welcome departure for midsummer but is only comparative simplicity at that—what with scarves, ties, capes, bows, plaits and other accessories of new gowns.

All's well that ends well, and here are two late arrivals among handsome afternoon gowns that show what a happy ending summer brings to the story of the mode. They are simple, cool and very dignified versions of correct style. Black and white printed silk makes the charming model at the left, with wide jabot and cuffs of white georgette. A flat bow tie with very long ends is one unexpected finishing touch at the neck and the plain standing collar has a band of georgette at the top.

Plain crepe in two colors is used for the matronly model at the right, which accents the growing favor shown to a higher waistline and the bloused bodice. Small, flat buttons, covered with crepe like the dress, are used for decoration and they are placed on the belt, above the plaits in the skirt and at the joining of dark and light crepe in the ties. Both gowns have long sleeves and emphasize a blouse waistline at the back and the approved skirt length. Either of them can be developed in whatever colors are most becoming, but there is nothing more chic than the black and white printed silks for midsummer. Navy blue and tan, or navy and American Beauty are modish color combinations, but there are many others that will suggest themselves for the crepe gown.

The fairy god-mother of the mode—who resides in and about Paris—has released a flock of lovely evening gowns for summer. They are as colorful and beautiful as a swarm of gorgeous butterflies and there are almost no two alike, which is as it should be. But the world is full of a number of things calculated to help out any amiable fairy god-mother who undertakes to provide variety in evening gowns for her proteges this season. There is the diversity of approved styles for one thing and of materials, for another. Besides, the fancy of designers may go as far as it likes in matters of decoration.

In these sheer, new evening frocks, rippling skirts, uneven hemlines, godets, apron and other draperies, fringes and petal trimmings are all featured and the beaded models continue to be popular. The uneven hemline is accomplished in many ways, the latest being the dip at the back, where the skirt is sometimes as much as twelve inches longer than it is in front. As for the silhouette, it is varied all the way from the slender, straight lines of bead-embroidered gowns to the very bouffant skirt of the period frock, which is usually developed in taffeta silk. Laces, including dyed and metallic varieties, and many flowers are important items among things used for adornments.

In the two models from Paris, shown in the sketch, green and gold combinations are presented. The simply designed gown at the left, made of light-green crepe and gold lace, reveals its up-to-dateness in its scalloped skirt with backward dip and slightly bloused bodice. An equally successful model, at the right, is of green chiffon with embroidery of gold paillettes and a soft girdle of the chiffon. Green is one of the most popular colors for evening, but has many lovely rivals, as pink, geranium red, flame, hyacinth blue and mauve. White is well represented in this colorful company and black grows in favor as summer advances.

JULIA BOTTOMLEY.

(©, 1926, Western Newspaper Union.)

SIMPLICITY IS THEIR KEYNOTE

TWO LOVELY EVENING GOWNS

Hats of Felt

The small hat continues to hold its own, and no wonder, with the manufacturers turning out more charming models every day. A window filled with small felt hats in a delightful shade of apple green was the object of much admiring comment recently.

Ties That Do Not Bind

Ties are a feature of many of the new blouses worn with spring suits. Some of them are as narrow as the black string ties formerly affected by old-time politicians, while some are broad. They are usually of taffeta, toile de soie, crepe or chiffon. Sometimes they are voluminous enough to be scarfs. In that case they are attached to the neck line of the frock and tied lightly in front.

Pearl Necklaces

Pearl necklaces are being worn tight about the neck and knotted at the rear with the strands falling half way down the back. This, of course, is an evening fad.

LIMBERING UP THE HOME SEWING MACHINE

Is Your Sewing Machine in Good Order?

(Prepared by the United States Department of Agriculture.)

Every sewing machine needs cleaning at frequent intervals, even when in daily use, says the United States Department of Agriculture. If the machine has been closed and unused for any length of time, it will probably need a thorough going over. After wiping and dusting it thoroughly, fill your oil can with kerosene, and oil every part, including the treadle shaft and lower wheel axles, if it is a foot-driven machine. Run the machine vigorously without thread until you are sure the kerosene has had a chance to loosen every bit of old, gummed-up oil and dirt. Then put good quality machine oil in your can and oil the machine with that. Use light mineral oil or sperm oil, or any special oil recommended by the makers of your machine. Wipe all accessible parts so there will be no likelihood of getting oil on your material. Thread the machine and work off on scraps some of the first thread that must pass through or near oiled parts. As an extra precaution to prevent accidental oil spots tie a bit of wool around the presser foot post just above the needle.

Look Over Details.

When the stitching on your scraps is clean you can safely start to sew, but first look over several other details. See if the stitch is right for the use intended, and adjust the thumb-screw that regulates the length of the stitch. Some women use the same stitch whether they are making furniture covers or party dresses, and wonder why their clothes never look as attractive as those made by somebody else who uses a small stitch, fine thread, and a fine needle, on nice materials. You can save energy, however, on draperies, sheets, and other household articles, by using a medium stitch that covers the distance faster. Notice whether your tension is right for the thread and kind of material on which you expect to start sewing. Examine the belt to see if it is tight enough. Tired feet and aching backs are often due to working strenuously at the treadle when the belt slips. If the belt is slack, open it and cut off a half-inch or more, pinch the connecting wire back in place, and see what a difference this one change makes! If you expect to do a great deal of sewing this season, this is a good time to consider the possibility of investing in an electric motor.

Look to Needles.

Lastly, see if you have needles of various sizes, in good condition. Blunt and bent needles should be thrown away. Always use the correct needles for your make of machine, and keep a supply on hand to fit the sizes of thread you expect to use. Nothing is more discouraging to the home sewer than to break a needle and not find another of the same size to take its place. Strong coarse needles are needed for heavy work, but on thin materials they punch ugly big holes and spoil the appearance of the work.

Get into the habit of closing up the machine when you stop work for the day. A little dust can undo all your efforts at cleaning up your machine and making it run easily.

MILK NEEDED BY YOUNG CHILDREN

Many Different Ways in Which to Serve Liquid.

(Prepared by the United States Department of Agriculture.)

To get a child to take enough of the milk needed in the daily diet, get some drug store "straws" and let him sip his milk through one of these occasionally. Make a milk shake once in a while with fruit juice or cocoa as the flavoring. Also try milk-vegetable soups. So many kinds of vegetables can be used in this way that you can get many different flavors. Cook his cereal in milk instead of water. Milk toast and a simple milk-cereal pudding vary the monotony also. Make junket now and then with a flavoring he likes or serve it with crushed fresh or canned fruit. Custards, soft, baked, or boiled, are another good way. Try all these methods of hiding the milk but do not overwork any one until the novelty wears off.

Drug Store "Straws" Make It Interesting to Drink Milk.

Best Sources of Iodine

Fish, particularly from salt water, oysters, clams, and other sea foods are among the best-known sources of iodine among the common foods. In regions where a regular supply of sea foods is not readily available, iodine is being given in chocolate-flavored tablets and iodized table salt.

ROAST LAMB WITH SPINACH STUFFING

Shoulder Meat Is Tender and of Good Flavor.

(Prepared by the United States Department of Agriculture.)

A good many housekeepers are unfamiliar with the possibilities of a shoulder of lamb, and the leg is considered too large or too expensive to serve very often. The shoulder meat is tender and of good flavor. The whole piece is generally lighter in weight than the leg from the same animal, and sells for less per pound. Because of the number and location of the bones, carving a shoulder is not quite so simple as carving a leg, and possibly this fact explains why the shoulder is not used as often. One way of making the roast easier to carve is to have the butcher take out the shoulder blade. It is possible to bone the entire shoulder and bake it in a roll, but the meat will be jucier and of better flavor if the shoulder blade only is removed. The cavity is to be filled with a special spinach stuffing which is made of the following materials:

2 cups dry bread crumbs	1 tablespoonful chopped green pepper
½ pound cleaned spinach leaves	1 tablespoonful chopped onion
4 tablespoonfuls butter	½ teaspoonful salt
2 tablespoonfuls chopped celery	¼ teaspoonful pepper

Cut the spinach up as small as possible, after thoroughly washing it. Put it in a pan with the pepper, also, minced fine, the onion, and half the butter. Cook about two minutes, enough to wilt the spinach slightly, stirring constantly. Then push to one side of the pan, melt the remaining butter in the empty part, and mix with it the bread crumbs so that they absorb the butter. This is simply an easy way of buttering the crumbs without using another pan. Mix the spinach and crumbs and stir until it is a little dry. The spinach, of course, will become more moist as the stuffing cooks. Put the stuffing in the cavity, sew the edges together, and place the meat in a baking pan. Rub seasonings and flour all over the outside, and brown the meat thoroughly in a little fat, in a hot oven. Pour half a cupful of hot water over the roast, adjust the cover of the roaster closely, and cook from two to three hours in a slow oven, bone side down.

Protein in Cow's Milk

Cow's milk contains more protein less sugar, and slightly more fat than woman's milk, and the fat globules are larger. Also it is said to form a tougher curd. Fortunately, most healthy babies thrive on good cow's milk or on cow's milk simply modified.

HOUSEHOLD NOTES

When the top of the silver inkstand is all covered with ink, mix a little chloride of lime into a paste with water, rub the silver top smartly, and it will be brighter than ever.

• • •

Owners of fireless cookers should know how useful the pie rack is for carrying pies, for picnic lunches. Slip the pies in and then drop the rack into a pail or a pasteboard box. Even the "open faced" kind may be carried in this way without damage.

• • •

When your ink bottle is empty fill with water and put about two inches of lead taken from an indelible pencil and dissolve; you have a fine bottle of ink.

• • •

Immediately after cutting the neck of a waist put in a running thread one-eighth of an inch from the edge to hold in place and to prevent stretching while fitting.

The KITCHEN CABINET

(©, 1926, Western Newspaper Union.)

"Let us have enough strength to be sweet, enough sweetness to be strong and too much of both to be queer."

SUMMER DESSERTS

With the fresh fruits which the season brings in such variety one need not spend much time in preparing desserts. An occasional pudding, not too rich, is enjoyed for variety.

Tapioca Fruit Pudding.—Heat two cupfuls of milk in a double boiler. Add one-third of a cupful of sugar, or one-fourth of a cupful of strained honey, and stir in six tablespoonfuls of tapioca. Cook until clear. Pour into a bowl to chill, then fold in one cupful of heavy cream, whipped and flavored with vanilla. Serve with sliced pineapple, peaches or any berries in season.

Coconut Custard.—Prepare a custard of two eggs, a pint of milk and one-third of a cupful of sugar, adding a little nutmeg or other flavoring liked. Stir in one-third of a cupful of coconut or chopped nut meats, bake in a pan of water until the custard is set. Serve with a garnish of cubes of jelly.

Apricot Ice.—Take one cupful of corn sirup, two cupfuls of canned or fresh apricots, cook until soft, mash and put through a colander. If the dried apricots are used soak them over night and cook before mashing. Add two tablespoonfuls of lemon juice and a cupful of water. Freeze. Cream may be substituted for water if desired, making a rich cream.

Junket.—Heat to just lukewarm one quart of milk, dissolve a junket tablet in a tablespoonful of cold water and stir this into the milk. Add half a cupful of honey and a teaspoonful of lemon or orange extract, pour into sherbet cups and let stand in a warm place until firmly set, then place on ice to chill. Serve with a garnish of fruit or berries or a spoonful of whipped cream.

Tapioca Custard.—Take three tablespoonfuls of minute tapioca, add one cupful of milk and two tablespoonfuls of sugar, cook until the tapioca is well cooked, add the yolk of an egg well beaten and mixed with a little cold water; stir and cook for a minute, then fold in the stiffly beaten white of an egg. Set away to chill. Serve garnished with various fruits or serve plain with cream.

Everyday Good Things.

A sponge cake is easy to prepare, usually well liked and is especially good for little people.

Two-Egg Sponge Cake.—Separate the whites and yolks of two eggs, beat the yolks until thick, the whites until stiff. Add one-half cupful of sugar, two tablespoonfuls of lemon juice to the yolks. Sift together with one cupful of flour, one teaspoonful of baking powder, a pinch of salt. Add one-half cupful of sugar to the whites, folding it in lightly, then add the egg yolk mixture and fold in the flour very lightly; add one-half cupful of water and pour into a cake pan, sprinkle with sugar and bake thirty minutes.

Potato Cake.—Take one cupful of shortening, two cupfuls of sugar, one-half cupful of milk, one cupful of mashed potato, one cupful of chopped nutmeats, one-half cupful of sweet chocolate, two and one-half cupfuls of flour, four beaten eggs, two teaspoonfuls of baking powder, one-half teaspoonful each of cinnamon, cloves and allspice. Bake as usual. Best when several weeks old.

Newport Pound Cake.—Cream seven-eighths of a cupful of butter, add one and one-half cupfuls of flour gradually and a teaspoonful of vanilla. Beat the yolks of five eggs until thick and lemon colored and add one and one-half cupfuls of powdered sugar gradually. Combine the mixtures, add the whites of the eggs beaten stiff and sift over them one teaspoonful of baking powder; beat thoroughly and turn into a deep buttered pan to bake one hour in a moderate oven.

New Beets.—Cook the tender new beets, skin them and chop in a chopping bowl until fine. Return to the heat and season well with a good French dressing. Serve hot.

Creamed Mushrooms.—Peel the caps and cut stems and caps into small pieces. Drop into a saucepan with a tablespoonful of butter for every cupful of mushrooms, cook for five minutes, then add cream and when bubbling hot pour over buttered toast and serve at once. With fields and woods riotous with the delicious mushrooms it seems as though many more dishes of mushrooms could be served. It is easy to learn a few edible varieties and they are another food to add to the list of good things.

If possible, do not wash mushrooms, but brush them with a clean butter brush. Use the peelings cooked in cold water to cover, then drain, using the broth for various flavorings of gravies and sauces.

If one gathers the mushrooms carefully, all earthy soil may be removed as soon as gathered, then carefully pack and they will need little cleaning.

Nellie Maxwell

Habitual Criminals

Criminals who are habitual offenders are more intelligent than first offenders, according to the findings of Carl Murchison of Clark university; but he explains this by saying that intelligent races show greater persistence than unintelligent races.

Shadow and Substance

"The fear of ill exceeds the ill we fear," is a pithy saying quoted by Charles Lamb in one of his essays.—Boston Transcript.

Mrs. Duren's Quick Start

Mrs. Henrietta Dugan Duren, Boston woman lawyer, has the distinction of trying a case in court less than an hour after she was admitted to the Massachusetts bar.

Cuticura Soap for the Complexion. Nothing better than Cuticura Soap daily and Ointment now and then as needed to make the complexion clear, scalp clean and hands soft and white. Add to this the fascinating, fragrant Cuticura Talcum, and you have the Cuticura Toilet Trio.—Advertisement.

Diplomas They Can Read

Diplomas hereafter given Mercer college graduates will be written in English, the faculty of the Macon (Ga.) institution decided, acting on a petition from the students, who said that they wanted to read what was written on them. Previously they had been written in Latin.

Dr. Peery's "Dead Shot" is not a lozenge or syrup, but a real, old-fashioned medicine which cleans out Worms or Tapeworm with a single dose. 372 Pearl St., N. Y. Adv.

Elephant Her Pet

Daisy is the name of Honolulu's municipally owned elephant. Dorothy Mookini, age thirteen, is by right of proven prowess and by unanimous official consent, mistress of Daisy. She inherited her job when he father Haena Mookini, keeper of the menagerie at Kapiolani park, died several years ago. Every day it is her duty and pleasure to enter the cage where Daisy is chained and keep her pacified by petting while workmen clean. If she ceases petting for even an instant, Daisy starts after whoever else is in the pen.

Hondurasian

British Honduras, to which Baron Bliss has bequeathed 25,000 pounds per annum, is one of the most backward of colonies, and has a long-standing reputation for free-and-easy ways, even in the administration of justice. Some years ago, the story goes, a man whose wife eloped with another, shot his rival and was sentenced to a term of imprisonment for murder. A friend in Jamaica, hearing of his plight, went to Honduras to see what could be done. He found the prisoner, accompanied by a gaoler, transacting his ordinary business at his office. On the friend explaining that he hoped to obtain his release because he had acted within the "unwritten law," the criminal became violently excited and exclaimed: "But no, that is impossible, I have let my house."—Pierre Van Paassen, in Atlanta Constitution.

ATTRACTED BY BOOKLET

Read of Other Women Who Found Health

Brooklyn, New York.—Mrs. G. Hegmann of 35 Central Ave., was in a run-down condition and could not do her housework. She could not sleep at night. Her story is not an unusual one. Thousands of women find themselves in a similar condition at some time in their lives. "I found your advertisement in my letter box," wrote Mrs. Hegmann, "and took Lydia E. Pinkham's Vegetable Compound and got relief." Mrs. Hegmann also took Lydia E. Pinkham's Herb Medicine and Lydia E. Pinkham's Pills for Constipation, with good results. She says, "I am recommending your medicines to all I know who have symptoms the same as mine, and to others whom I think it will help. You may use my statement as a testimonial, and I will answer any letters sent to me by women who would like information regarding your medicines."

There are women in your state—perhaps in your town—who have written letters similar to this one telling how much Lydia E. Pinkham's Vegetable Compound has helped them.

The Pinkham Medicine Company, Lynn, Mass., will gladly furnish other women with these names upon request.

"BAYER ASPIRIN" PROVED SAFE

Take without Fear as Told in "Bayer" Package

BAYER

Does not affect the Heart

Unless you see the "Bayer Cross" on package or on tablets you are not getting the genuine Bayer Aspirin proved safe by millions and prescribed by physicians over twenty-five years for

Colds	Headache
Neuritis	Lumbago
Toothache	Rheumatism
Neuralgia	Pain, Pain

Each unbroken "Bayer" package contains proven directions. Handy boxes of twelve tablets cost few cents. Druggists also sell bottles of 24 and 100.

SKIN IRRITATIONS For their immediate relief and healing doctors prescribe Resinol

Quick safe relief CORNS

In one minute your misery from corns is ended. That's what Dr. Scholl's Zino-pads do *safely* by removing the cause—pressing or rubbing of shoes. You risk no infection from amateur cutting, no danger from "drops" (acid). Zino-pads are thin, medicated, antiseptic, protective, healing. Get a box at your druggist's or shoe dealer's today—35c.

For Free Sample write The Scholl Mfg. Co., Chicago

Dr Scholl's Zino-pads Put one on—the pain is gone

Cash Buyer Who Will Deal With Owner only, wants west'n farm. Don't pay big com. W. Schafroth, 127 Dav., Highland Pk., Mich.

EYES HURT? For burning or scaly lids, and to relieve inflammation and soreness, use Mitchell Eye Salve, according to directions. Soothing, healing. HALL & RUCKEL 247 Waverly Place New York

FOUND

That Hannah's Tablets will quickly relieve indigestion, dyspepsia, sick, sour or gassy stomachs. To prove it, I'll send a trial pkg. free. Don't suffer any longer. Write for a pkg. today. P. J. Hannah, Box 1172, Yuma, Ariz.

CARBUNCLES Carboil draws out the core and gives quick relief. CARBOIL GENEROUS 50¢ BOX At All Druggists — Money-back Guarantee BROWN-DIXON-SEAL CO. NASHVILLE, TENN.

$2,550, cot. & unfinished house, fruit, walnut trees, nr. spgs. on Sonoma hway. Ducks, chickens. Owner, 140 Joice, S. Francisco, Cal.

Kill All Flies! THEY SPREAD DISEASE Placed anywhere, DAISY FLY KILLER attracts and kills all flies. Neat, clean, ornamental, convenient and cheap. Lasts all season. Made of metal, can't spill or tip over; will not soil or injure anything. Guaranteed. Insist upon DAISY FLY KILLER from your dealer. HAROLD SOMERS Brooklyn N. Y.

W. N. U., San Francisco, No. 22--1926.

The first mosquito discovers Bopp Family

DON'T let mosquitoes spoil your summer. Spray them 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.

Get a Flit can and sprayer today. For sale everywhere.

STANDARD OIL CO. (NEW JERSEY)

FLIT

DESTROYS Flies Mosquitoes Moths Ants Bed Bugs Roaches

"The yellow can with the black band"