

SMART TAILORED MILLINERY; OUTFITTING LITTLE FOLKS

PARIS sends us, in terms of these five fascinating, new street hats, the latest word of five world-famous modistes as to tailored millinery. They are gossamer messages, all of them emphasizing the disappearance of the mannish note in headwear and the return of dignified types in street clothes.

One glance at this little galaxy of stars in the millinery sky, reveals that the combination of straw braids and millinery fabrics makes a strong appeal to French designers. Every one of these models is an example of fabrics used in the body of the hat, and,

quick and economical production, high-speed power machines and expert operators. Mothers cannot compete with this quantity production of little garments that are well made and of sturdy materials. The fields of hand-made clothes and tailored things are different and thereby hangs another story.

There are few style changes in little tot's clothes from season to season. Designers vary the patterns in materials used and the decorations, or promote certain colors and fabrics, but the same dependable cottons, linens and silks reappear every season. In

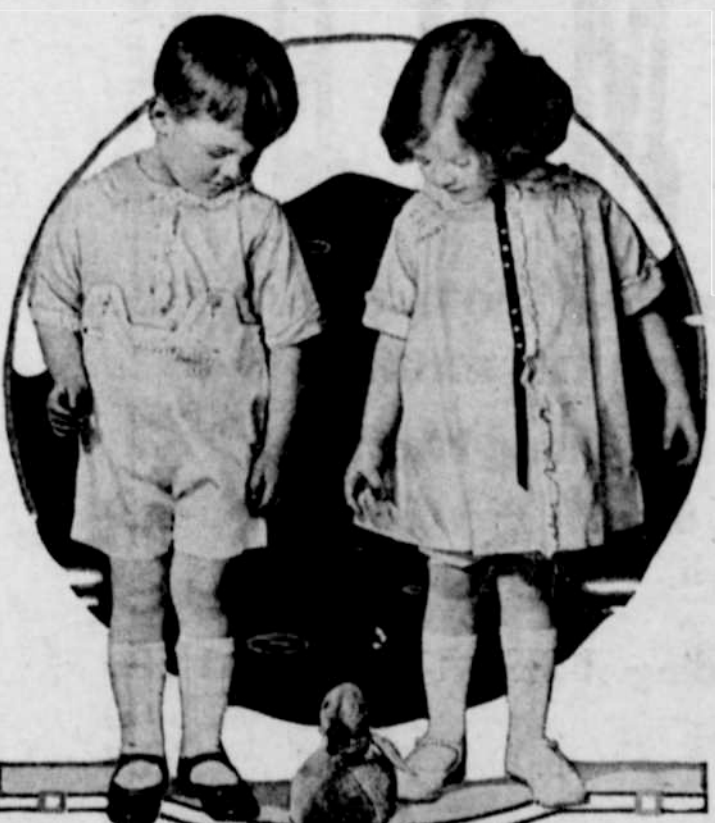


GROUP OF TAILORED HATS

In three out of five, fabric and straw are combined to make the shape.

The group pictured, leads off with a black satin hat faced with milian straw. The shape is in line with the big majority of others intended for street wear and turns up at the back. Rose foliage is arranged about the crown and a few leaves extend to the crown on the right side, where a single rose is posed on the brim. Rose foliage is used in flat collars also, with the leaves regular in arrangement (the tip of one overlapping the base of another) and finished with two small, flat roses. Velvet ribbon with silk accounts for the hat with draped crown at the left and satin, in three shades, makes the interesting model at the right. The upturned brim with wings at the side, is covered with fine folds of satin, shading

cottons this year there are new patterns in the English prints, in volles and crepes. Plain broadcloth, chambray, poplin, linene and gingham appear in popular colors; batiste and dimity are woven in dainty stripes and cross-bars and percales are shown in quiet colors and inconspicuous stripes or figures. The keynote of the styles in this season's children's clothes is daintiness and neatness. The simplest needlework is used for decorative touches, as feather stitching, scallops, tiny embroidered flowers and outline stitch for sketching amusing figures on pockets. Little



FOR THE SUMMER PASTIMES

from light to darker tone and small blossoms almost cover the side pieces.

The most original and spirited hat in the group has a high crown of milian straw and an eccentric taffeta-covered brim that makes the most of the fashionable upward turn at the back. Crisp taffeta ribbon is used in the buoyant bow and drapery. The plainest hat in the group is similar in shape. It is a milian with a brim that folds in a plait at the back and has a collar and facing of satin.

Outfitting little folks has become a simple matter, thanks to the manufacturers of clothes for children. Ready-made things for little tots are so excellent and so low-priced that there is no economy in making their ordinary everyday garments at home. This is accounted for by the stupendous quantities turned out by the factories and by their methods of

Japanese figures are popular—lan terns, parasols and people—and so are birds, bunnies, chickens and puppies—done in outline or cross-stitch. For wear on the beach there are coats and capes of cotton toweling or cotton chenille; cut-out flowers or figures in the same fabrics but contrasting colors make amusing decorations for them or pictures representing beach sports are sketched on them with gay-colored cotton floss. Some little beach coats are entirely covered with cut-out applique figures. Bathing suits are knitted in one piece and made usually in bright colors. Sweaters are important items in little folks' outfits, and are shown in all colors, but peach, tan and yellow tones are featured, and overalls are never omitted from the equipment of happy youngsters.

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

Coat Achieves Distinction

Navy and red are combined effectively in a frock with suggested yolk line at the hips. Plaits on the sides give width to the skirt and the little flare cuffs lend a piquant air.

Smart Overblouse

Plaid taffeta in green and blue makes a very smart blouse to wear with a blue suit. The fabric is fringed to form the finish on the edge of the peplum and at the collar.

The Crown's the Thing

A tendency to do away with the brim entirely and focus all the attention on the crown, which is folded and draped and in some cases forms a wide halo about the face.

It's Effective

The embroidery of this season has much color but small, conservative designs. Beading follows the same theory of composition.

WASHING BLANKETS AND STORING THEM



Napping a Blanket to Make It Fluffier.
Photo by U. S. D. A.

(Prepared by the United States Department of Agriculture.)

In the latter part of June, when less bedding is required, most housekeepers begin to think about washing the blankets and putting the heavier ones away for next winter. You will want to store these blankets in fresh, spotless condition, not only because it makes it so much easier and pleasant in the fall when they are again put into use, but because experience has shown that moths do not attack clean woolen articles as readily as those that are soiled. So the chances of complete protection from moths are better if you wash the blankets now.

Choose a bright, moderately warm, breezy day each time you plan to wash blankets—for in a large household they will most likely be done a few at a time and you will then be sure that they will dry quickly and evenly. The warmth of the blanket depends very largely upon the amount of nap. When the blankets are thoroughly dry you can raise the nap by brushing them well with a clean stiff whisk broom. Hand cards, such as are used for combing wool, are even better for the purpose. There is some loss of wool in napping a blanket, but the result is a fluffier, consequently warmer, blanket.

Store in Cedar Chest.

After they have been washed, the best place to store heavy winter blankets over the summer is in a cedar chest. Any tight box or container, however, may be used if you scatter moth balls or naphthalene flakes through the folds, or the blankets may be securely wrapped in

stout brown paper with a moth repellent. Describe the contents of each package on the outside for your convenience next season.

Of all the textile fibers, wool perhaps requires the greatest care in washing, says the United States Department of Agriculture. If moist wool is rubbed, if it is exposed to intense heat or cold or rapid change of temperature, or if strong alkalis are put into the wash or rinse water, the wool fibers are likely to become hard and shrunken, and white ones will be yellowed. Blankets therefore which are warmest when fluffy need careful handling. Wash them in lukewarm suds made of neutral soap and rinse them in lukewarm water. Soft water is, of course, best, but do not use water that has been softened with large quantities of strong washing powders. If anything at all besides the soap is put into the water, use borax or ammonia. Also do not rub soap right on the blankets, but dissolve it in the water and put the blankets into a large quantity of this lukewarm suds. Woolen materials absorb a great deal of water so you will need more suds than for cotton, linen, or other fabrics.

To Dry Blanket.

To dry the blanket, hang it over a line with from a fourth to a half on one side. Squeeze the excess water out of the ends occasionally. As blankets are generally washed in warm weather, the precaution about never allowing woolens to freeze is unnecessary, but if possible, hang the blankets where there is a current of warm air to help them dry evenly and quickly.

PERFECT RECIPE FOR ANGEL FOOD

Cake Requires Considerable Number of Eggs.

(Prepared by the United States Department of Agriculture.)

Angel food requires a good many egg whites but is not extravagant at this season. The ingredients are: 1 cupful of soft wheat flour, 1 cupful of egg whites (the whites of 8 fairly large eggs), 1 to 1½ cupfuls of sugar, ½ teaspoonful of salt, 1 teaspoonful vanilla or lemon flavoring, 1 teaspoonful of cream of tartar. Angel food is



Making an Angel Cake.

mixed in a slightly different way than plain sponge cake, says the United States Department of Agriculture. The sugar, flour and half the salt are sifted together several times. The egg whites are beaten with the other half of the salt until they are frothy; then the cream of tartar is added and they are beaten until stiff. The dry ingredients are then folded carefully into the beaten egg whites, and when the mixture is partly blended the flavoring is added. Only the folding motion should be used in mixing, for stirring tends to release the air depended on for leavening.

Distinguish Hard Wheat From Soft by Practice

The housekeeper can distinguish hard-wheat from soft-wheat flour with a little practice. Flours from soft wheats have a velvety texture somewhat like cornstarch. Those from hard wheat are usually more gritty. Experts detect this difference by rubbing a pinch of flour lightly between the thumb and the third finger. Squeeze a handful of flour tightly, then open the hand. If the flour remains in a mold and shows the impression of the fingers it is probably a flour from soft wheat. Hard-wheat flour acts more like a powder and the mold breaks up readily. A quart of hard-wheat flour that has been sifted once, dipped lightly into the measure, and then leveled off weighs about 16 or 17 ounces, or even more. A quart of soft-wheat flour sifted and measured in the same way weighs only about 14 or 15 ounces.

American People Eating More of Milk Chocolate

Consumption of milk chocolate has increased tremendously in the United States during the past five years, according to Department of Agriculture figures.

More than 290,000,000 pounds of whole milk were used in manufacturing this product last year compared with 40,000,000 pounds in 1921. The quantity used in 1924 was 194,000,000 pounds.

Peak consumption of milk chocolate was reached during the war, when hundreds of millions of pounds annually were shipped abroad to soldiers of the allied forces. There was a sharp decline following the war, but consumption since then has increased to the figure shown for 1925.

Rice Cooked in Milk

One cup of rice will absorb three or four cups of milk when cooked in the double boiler, and is, of course, much richer in food value than when boiled in water. To keep the grains separate and prevent them from being sticky, wash the rice thoroughly until all the loose starch is removed. Have the milk hot and drop the grains slowly into it, add a teaspoonful of salt, and cook for about one-half hour covered. Then remove the lid from the double boiler and cook slowly for a little longer until the rice has dried out somewhat. Turn it into a pan, cover it with a lid, and put it in a hot oven for a few minutes to dry out more.

HOUSEHOLD HINTS

Hats with brims are most becoming to women who wear glasses.

Finger marks on painted woodwork will come off if they are rubbed with a cloth dipped in kerosene.

Plenty of soap and water will usually take out fresh paint stains on washable clothing, and will work wonders with old stains if they are first softened with oil, lard or butter.

An egg beater with four beating parts instead of two works faster.

The child who gets what he wants by having a temper tantrum will try it again.

The colored covers on some magazines make excellent decorations for the little child's room. Mounted on stiff paper or cardboard, they may give more pleasure than expensive pictures as they can be handled without harm.

THE KITCHEN CABINET

(© 1926, Western Newspaper Union.)

Life is not so complex if we do not persist in making it so. We need faith; we need to be brave; we need chronically to keep the corners of the mouth turned up and not down. And, after all, it is only a step at a time.—Halp Waldo Trine.

SEASONABLE FOODS

Those acquainted with only the cultivated and canned mushrooms, do not realize the rare flavor of the wild variety. They are found in abundance now and up to the time of frosts which kill them. It is better to buy them in the market, if you have no knowledge of the edible varieties, than to risk being poisoned. The field mushroom, if brushed with needed, the cap dressed with a spoonful of butter and broiled over coals or under gas, is delicious. Served alone on buttered toast, the mushroom is at its best, as many food flavors confuse its delicate taste. Cooked in butter for five minutes, cream added and served as a supper dish, it is unsurpassed as a dainty.

Mash.—Take chopped beef either cooked or raw, add butter and a chopped onion to a hot frying pan, now add twice as much chopped cooked potato as meat, a teaspoonful of grated horseradish, or less, and salt and pepper to season. Add cream from time to time to moisten and cook until well blended. Serve like an omelet, rolled out on a hot platter and garnished with parsley.

Cheese and Olives Canape.—Cut stale bread into one-quarter inch slices. Shape with a small oblong cutter with rounded corners. Cream, butter and add an equal quantity of soft rich cheese; season with salt. Spread the bread and garnish with one-quarter inch border of finely chopped olives and pieces of red and green pepper cut into fancy shapes in the center of each.

Moravian Apple Pie.—Core and peel six even-sized apples. Place in a covered pan with a teaspoonful of lemon juice, a little of the grated rind, a cupful of sugar and water enough to cover the bottom of the dish. Stew until tender. Line a deep pastry plate with rich pastry, place the apples in it, fill the center with peach marmalade and cover with latticed strips of pastry. Bake in a hot oven and serve with cream.

Berry Cake.—Sift together a teaspoonful of soda with two cupfuls of flour. In another bowl put one cupful of sugar, one-half cupful of shortening and warm it enough to cream it easily; add the yolk of one egg, one whole egg, beat well, add one teaspoonful of cinnamon and one-half teaspoonful of cloves. Mix well and add one cupful of canned berries, juice and fruit, stir well. Now mix with the flour mixture and bake in a loaf. Ice with the egg white left, using one cupful of sugar, one-fourth cupful of water and boil until it hairs, pour over the beaten white and continue beating, until cool and stiff enough to spread over the cake.

Soups of Summer Fruits. With those who are used to serving fruit soups they are considered a very important part of the menu. They are a not much used in America, but we are beginning to like and appreciate them.

In the Old world the prince and peasant enjoyed them summer and winter. Chilled with shaved ice they appeal to our taste, and serve an attractive beginning to a summer meal. With fruit soups the ingredients used with the fruit juice make them more or less nourishing.

Strawberry and Orange Soup.—Sprinkle a pint of strawberries with sugar and let stand on ice for an hour. Make a sirup with one and one-half quarts of water and a pound of sugar with a quart of fresh berries and the juice of a lemon. Mash and strain, add a cupful of orange juice and the prepared berries and serve ice cold.

Apple and Rice Soup.—Core and slice very thin eight unpeeled apples. Cook them with a half cupful of rice in two quarts of boiling water until both rice and fruit are soft. Put through a sieve, add spice and one-half cupful of orange or grapefruit marmalade. Serve hot.

Prune and Peach Soup.—Take one-third of a pound of dried prunes and two-thirds of a pound of dried peaches, soak over night. In the morning add a pint of cold water and let them cook until boiling, add two tablespoonfuls of sage and cook until the sage is clear. Add a cupful of cherry, cranberry or other tart juice. Serve hot or cold.

Cherry and Quince Soup.—Stem and stone a pint of deep-red cherries; place them in a saucepan with the juice and rind of a lemon, half a cupful of quince juice and a pint of water. Cook until the cherries are tender, then thicken slightly with cornstarch and cook until the starch is well cooked. Serve hot.

Wafers, sweet crackers and various small pastries may be served with such soups.

Neenie Maxwell

Plant Samsons

So great is the power possessed by certain low forms of animal and plant life that if a man could, in proportion to his size, jump as the grasshopper, he would be able to cover the distance between London and Birmingham in a few leaps.—London Mail.

Only One Scottish Lake Scotland has but one lake—Lake Menteth. All other inland stretches of water are lochs.

CHILDREN CRY FOR



Fletcher's CASTORIA
MOTHER:—Fletcher's Castoria is especially prepared to relieve infants in arms and children all ages of Constipation, Flatulency, Wind Colic and Diarrhea; allaying Feverishness arising therefrom, and, by regulating the Stomach and Bowels, aids the assimilation of Food; giving healthy and natural sleep.

To avoid imitations, always look for the signature of *Dr. H. H. Fletcher*. Absolutely Harmless—No Opium. Physicians everywhere recommend it.

Good Wishes

L. S. O'Keefe, the Boston florist who composed the phrase "Say It With Flowers," can say it also very gracefully with words. A business man, buying some roses the other morning at the O'Keefe shop, remarked: "Today's my birthday. Congratulate me." Mr. O'Keefe beamed on him and said: "May this be the best birthday you've ever seen, and the worst you'll ever see."

An expedition is to go to Alaska this summer to search for evidence that prehistoric man came from Asia to America by a northland route.

WHAT CAUSES BOILS.

Boils and carbuncles are the result of improper diet or infection of the skin. It is sometimes hard to determine the exact cause but CARBOLL will give quick relief. No expensive operation is necessary as one application of CARBOLL promptly stops the pain and constituted one draws out the core. Get a five cent box from your druggist. Your money back if you are not satisfied. BRUNNEN-REAG CO., NASHVILLE, TENN.

Question of Altitude

Lawyer.—Then I understand you to swear, witness, that the parties came to high words? Witness.—No, sir; the words were particularly low.—Stray Stories.

A Stinger

Prof.—"What are the habits of a wasp?" Frosh—"Very bad, I assure you."—West Point Pointer.

No More Sore Feet!
Corns and Bunions Gone—
WHY suffer from tired, aching, swollen and sweating feet, painful corns or bunions, when you can get instant relief with Allen's Foot-Ease? Shake it into your shoes in the morning—then walk all day in comfort. For those who like to dance, hike, play golf or tennis, Allen's Foot-Ease is indispensable. It will increase your enjoyment and efficiency. Sprinkled into the foot-bath—relief for your tired feet is immediate. Trial package and a Foot-Ease Walking Doll sent Free, address ALLEN'S FOOT-EASE, Le Roy, N. Y. Sold by all Drug and Department Stores.

Hot Water Mines Sulphur

A vexing problem of getting sulphur up from far underground was solved on the Gulf coast, when an ingenious mind hit upon the idea of first dissolving and then pumping it. At Freeport, Texas, 4,000,000 gallons of water are used daily in the process. Only a few years ago crude sulphur had to be brought in from Sicily, Japan and Spain. Now 500,000 pounds over that needed here is exported.

The Cuticura Toilet Trio.

Having cleared your skin keep it clear by making Cuticura your everyday toilet preparations. The Soap to cleanse and purify, the Ointment to soothe and heal, the Talcum to powder and perfume. No toilet table is complete without them.—Advertisement.

Alaskans Raise Minks

Because two or three female minks on hand as a modest beginning last year produced 14 pups—which brought good prices for breeding purposes—considerable interest is being shown in the eventualities of the present season on a mink farm removed to Anchorage from out on Moose creek. Eleven females and five males are being maintained. While the furs are valuable, no pelts are to be taken as yet.

Wright's Indian Vegetable Pills contain only vegetable ingredients, which act gently as a tonic laxative, by stimulation—not irritation. 212 Pearl St., N. Y. Adv.

It is better to be on the fence than to have too much faith or too much doubt.



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

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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.

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Flies Mosquitoes Moths
Ants Bed Bugs Roaches

"The yellow man with the black band"