

THE LAST HATS OF SUMMER; FOR TOTS' SUMMER WEAR

THE last rose of summer and the last hat of summer are alike beautiful, but whereas the last rose was left blooming alone, the last hat is blooming among myriad others. Genius is burning like everything with millinery designers; they continue to overflow with fine ideas for midsummer. Perhaps the season inspires the loveliest headwear or perhaps they enjoy exercising talents that were more or less suppressed last winter, during the vague of untrimmed and uninteresting hats.

Here are five hats which have come into bloom recently in the millinery garden and have been chosen as rep-

representative of beautiful types suited to midsummer. First there is the beloved leghorn, adorably developed by an applique trimming of handmade renaissance, laid over the crown. The brim-edge is bound with silk in a color and on both the upper and under brim three tight little, bright little roses are posed, with folded silk stems. This is an exquisite hat. Next comes a wide-brimmed, black lace hat with semi-facing of chiffon and a flange on the upper brim of a novelty millinery fabric which is also used for the bow that completes a simple but impressive model. Beautiful handcraft is the outstanding feature of the hat of tagal braid, turned up at the back. It has a collar of folded velvet and



Five of the Latest Summer Hats.

sands. Beach coats to be worn over them when needed are made of gray printed terry cloth, which does not need to be ironed. They may be made of other printed cottons or of heavy, unbleached domestic, with cut-out figures of little animals, flowers, children or birds applied to them. These are sewed down with cotton floss, using the buttonhole stitch.

Chambray, cotton broadcloth, coarse linens and ginghams maintain their lead at the head of the list of dependable fabrics for little dresses and rompers. Nearly all dresses are made with panties to match and nearly all have round collars in white or a plain color and banding on the sleeves and pockets to match the collar. The



An Easily Laundered Dress.

An intricately made trimming of narrow braid and small berries placed at the right side. Among these softy feminine headpieces the black Spanish sailor stands out boldly. It is a bangkok straw with a collar of black belting ribbon arranged in pencil plaits across the front, edged with a narrow contrasting ribbon. This is a tailored hat of the severe type, to be worn with a suit of similar character. Midsummer calls for the lovely wide-brimmed, hair-braid hats, like that which brings this brief story to a happy ending. Lace overlays the top of the shape and extends over the brim edge and a cluster of roses is posed at the front. This model is lovely in any of the light colors.

Many a ways and means committee may work overtime considering

pantle frock pictured, of checked gingham, is cut with kimono sleeves, round neck, slit a little way down at the front, and straight pants. It is hardly more difficult to iron than a handkerchief. The floral motif sketched on and above the pockets is done with cotton floss in the lazy daisy stitch. Little boys' suits are just as simply designed; most of them made of chambray.

Even frocks and suits in which the little tots finish the day, when they are tidied up for the family dinner, are designed very simply. Dotted swiss, with colored dots on white, is liked for them and their round collars of white swiss are worked about the edge with dots matching the dot in color.

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

Last Season's Frock

If last season's frock seems not quite fresh, why not make an overdress of georgette in plain color? That is the popular vogue now. Or use it on the skirt in tiers, wide tucks or in plaited lengths. Overlay the sleeves with it and use it as a scarf, collar or a bolero.

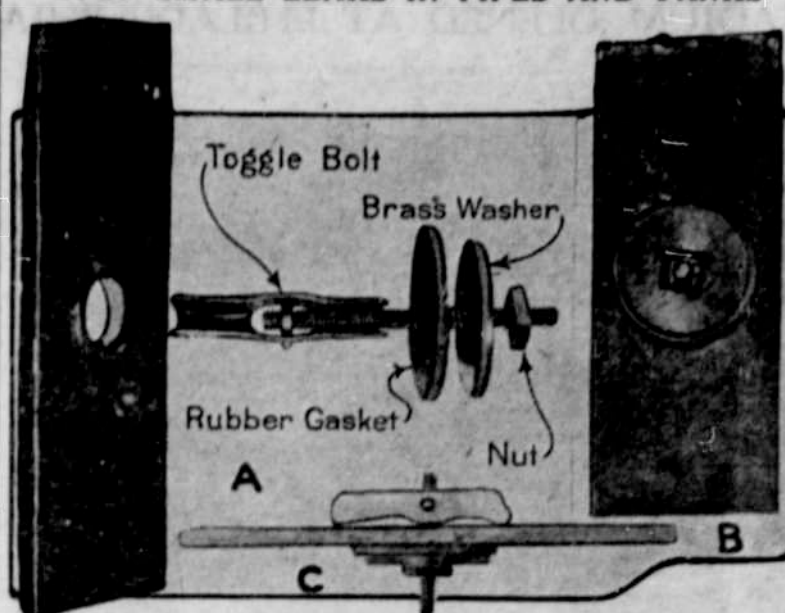
Care of Suede Shoes

Pale colored suede shoes require some care to keep them beautiful. They will not look well after they

have been worn in the rain, so do not wear them on a doubtful day. But if they have been caught in a shower only, continual brushing will soften them again. Some suede shoes wear shiny in patches. The nap is quickly rubbed up by a vigorous application of the wire brush sold at most shoe shops.

A black velvet gown that receives much attention in a colorful season has huge sleeves of white lace embroidered in gold.

STOP SMALL LEAKS IN PIPES AND TANKS



A—How the Toggle Bolt is Used; B—Outside of the Toggle Bolt; C—A Toggle Bolt for Repairing a Boiler.

(Prepared by the United States Department of Agriculture.)

A small leak in a water pipe can be stopped in emergency as follows, according to the United States Department of Agriculture, in Farmers' Bulletin 1400, "Simple Plumbing Repairs in the Home." Place a flat rubber or leather gasket over the leak and hammer a stiff piece of metal, such as a picture hook, to fit over the gasket; secure both to the pipe with a vise or clamp obtainable at hardware or five and ten-cent stores. A small leak under low pressure is sometimes stopped by embedding the pipe in richly mixed portland cement mortar. It is necessary to shut off the water from the pipe and build a boxing around it to hold the soft mortar closely against the pipe. Broken sewer pipe can be repaired in like manner. A wrapping of wire netting embedded in the mortar increases its tensile strength. A small hole in cast-iron pipe may be tapped with a screw plug.

Leaky Screw Joint.

Where a leaky screw joint cannot be tightened with a pipe wrench, the leak is sometimes stopped by a blunt chisel or calking tool and hammer. Sometimes a crack or hole is cleaned out and then plugged and calked with lead, tinfoil, or a commercial iron cement to the consistency of putty. Sometimes a pipe band with two bolts, or a split sleeve is employed to hold a thin coating of iron cement or a gasket over a leak. If the leak is at a screw joint, the band is usually coated inside with one-eighth inch of iron cement and then slipped over the pipe. Keeping the bolt farthest from the coupling or fitting a little tighter than the other, both bolts are tightened. During the tightening the band should be driven with a hammer snugly against the coupling or fitting.

In addition to these methods and devices, there are several kinds of good, inexpensive, ready-made pipe

and joint repairers obtainable of manufacturers and dealers.

Leaky Spot in Tank.

A corroded and leaky spot in a steel tank or range boiler can be closed with an inexpensive repair bolt or plug obtainable from dealers. The picture shows a homemade repairer consisting of a three-sixteenths by three-inch toggle bolt costing ten cents and a flat rubber gasket, brass washer and nut. The link of the bolt, after being passed through the hole, takes an upright position, and screwing up the nut forces the gasket tightly against the outside of the boiler. A small hole must be reamed or enlarged with a round file to a diameter about five-eighths inch. The metal beneath the gasket should be firm and clean. A little candle wick packing may be wrapped around the bolt to prevent leakage along the bolt. Sometimes a hole is closed by driving in a tapered steel pin to turn the metal inward, forming a surface which can be tapped for an ordinary screw plug. A hole in the wall of a tank or pipe having considerable thickness can be easily and quickly closed by screwing in a tapered steel tap-plug which cuts and threads its way through the wall. These plugs in different sizes are obtainable of dealers, and a monkey wrench is the only tool required to insert them; it is unnecessary to shut off or drain the water from the tank or pipe.

A small leak at a seam or rivet can often be closed by merely rubbing a cold chisel along the beveled edge of the joint. Do not attempt to calk a seam unless the plates have considerable thickness and the rivets are closely spaced and are close to the calking edge, and then use extreme caution. Run a regular calking tool or blunt chisel along the beveled edge; tapping the tool very lightly with a light hammer, force the edge of the upper plate against and into the lower plate.

FRESH ASPARAGUS BEST FOR CANNING

"Hot-Pack" Method Favored for Vegetables.

(Prepared by the United States Department of Agriculture.)

If you have an abundance of tender, fresh asparagus in the garden you will undoubtedly want to can some of it for later use. As the asparagus ought to be canned as quickly as possible after it has been cut, plan to do a little of this work frequently, rather than to attempt a large amount of canning at any one time. Use the pressure canner, and the "hot-pack" method, which is recommended for all vegetables and many fruits by the United States Department of Agriculture. The point about the "hot-pack" method is that the material to be canned is heated to the boiling point or cooked a short time before being put into the can or jars, so that in the shortest possible time the temperature of the whole jar is raised to the required point. This results in more certain sterilization and a better product because of the shorter cooking.

Asparagus may be canned whole, or cut up in half-inch lengths. In the former case it is tied in uniform bundles, cut to fit into the container to be used, and placed in a saucepan with boiling water over the tough lower portion. The saucepan is covered tightly and boiled 4 or 5 minutes, then the asparagus is packed rapidly into the containers. In the latter case the cut asparagus is brought to boil in water to cover, and then packed in jars or tins. The containers are completely filled up with boiling water, and each jar is salted in the proportion of 1 teaspoonful of salt to each quart canned.

The jars or cans are put into the hot canner as soon as they are filled and processed for 40 minutes at 10 pounds pressure, or 240 degrees Fahrenheit. Glass jars should have the springs and rubbers adjusted halfway, or screw tops placed on loosely. Tin cans are completely sealed before being placed in the canner. After processing for the required length of time, remove the containers from the canner. Seal glass jars at once. Place them out of drafts. Cool tin cans by plunging them in cold water. Keep all canned products under observation at room temperatures for at least a week. Discard any showing signs of spoilage and watch others of the same lot until it is certain that they are keeping.

AROUND THE HOUSE

A full-length mirror is one of the home dressmaker's foremost assistants.

Heat turns white silk yellow. Avoid both hot water and hot irons when laundering silks.

A border of flowers around the vegetable garden will pay for itself in the pleasure it gives.

Use of Pectin in Making Jellies Not Understood

The use of pectin in making jellies is not always understood. Pectin, sugar, and acid in the right proportions are necessary in making jelly. Adding pectin to the fruit juice may be helpful for several reasons. Delicious jelly can thus be made from the juice of peaches, cherries, strawberries, and other fruits that do not naturally contain enough pectin. Also the housekeeper can be more sure of success and of a jelly of just the right texture. Color and flavor, too, can sometimes be improved because the juice need not be boiled so long in order to reach the proper degree of concentration. The process is therefore, shortened and the housekeeper relieved from some of the hottest and most tedious part of jelly making by the right use of pectin extracts.

Pectin extracts should, however, be used only in relatively small quantities with rich full-flavored fruit juices to supply the lack of natural pectin. When pectin is added to watered juices to conceal their poor quality, the jelly has low food value and flavor.

Strawberry Sauce

A few strawberries can be made to go a long way by making a sauce as follows: Make a hard sauce from one-third cupful of butter, one cupful of powdered sugar, and the stiffly beaten white of an egg. Crush two-thirds of a cupful of fresh strawberries and beat gradually into the hard sauce. This may be slightly warmed over hot water. The acidity of the berries may cause the sauce to separate somewhat, but this does not affect the flavor.

Vitamines and Minerals

Oranges are a rich source of vitamins and minerals. Children need a constant and abundant supply of these things in their food to help them grow and develop normally. Oranges also have the advantage that they can be given between meals without spoiling the appetite for other foods at the regular meal times. In fact they seem to sharpen rather than dull the appetite.

Buy Milk in Bottles

The best way of buying milk is in bottles. In this form it can be kept clean and cool more easily during delivery and is much more convenient to handle. Dipping milk from large cans and pouring it into customer's receptacles on the street exposes it to dusty air and is bad practice.

Corn meal is useful for taking out grease stains on rugs. Rub the meal into the stain, using a fresh supply as it absorbs the grease.

Attractive and inexpensive table runners can be made of crash toweling. They give a summer touch to the luncheon or supper table.

Fresh pineapple and strawberries make a combination worth trying, whether as a breakfast fruit or as a dessert for dinner or supper.

THE KITCHEN CABINET

(© 1926, Western Newspaper Union.)

"Is it rainy, little flower?
He glad of rain;
Too much sun would wither thee,
Twill shine again;
The clouds are very thick, 'tis true;
But just behind them smiles the blue."

EVERYDAY GOOD THINGS

A new roll much in vogue at present is prepared just as one does Parker house rolls, and when folding the rolls add a small section of orange freed from membrane and seeds. Place in the tin to rise and just before going into the oven pour over a mixture of orange juice and powdered sugar. Bake until brown.

Hermits.—Take three-fourths of a cupful of sweet fat, add one-half cupful of sugar, two well-beaten eggs, one teaspoonful of soda dissolved in a tablespoonful of sour milk, one teaspoonful each of cinnamon, cloves and nutmeg and one cupful of currants. Mix well with flour to roll; sugar well before cutting into cookies.

Oatmeal Cookies.—Take three cupfuls of oatmeal which has been ground and toasted until slightly brown, add one-half cupful of sugar, one cupful of water or cold coffee and one cupful of shortening, one-half teaspoonful of salt and flour to roll. Bake in a quick oven.

Sugar Cookies.—Take two cupfuls of sugar, one cupful of shortening, one teaspoonful of soda and two teaspoonfuls of baking powder sifted into one quart of flour, four well-beaten eggs and a teaspoonful of vanilla. Roll, cut out and bake quickly.

Coconut Cookies.—Take one cupful of shortening, one and one-half cupfuls of sugar, two eggs, one cupful of grated coconut, one-half cupful of sweet milk, one-half teaspoonful of soda, one teaspoonful of cream of tartar, one teaspoonful of vanilla, two eggs and one cupful of coconut. Roll and cut, bake in a quick oven; use a little flour as possible.

Coconut Macaroons.—Cream one tablespoonful of butter with one-half cupful of sugar, add one beaten egg, one and one-half cupfuls of browned and ground oatmeal and one-half cupful of coconut. Drop by spoonfuls on a buttered sheet and bake in a hot oven. This recipe makes twenty-four.

Pies and puddings should cook slightly before covering with a meringue; if put in hot the meringue will be covered with dots of liquid.

The Balanced Ration.

To know the relative value of different foods and different dishes, will keep one from serving one day a menu in which all dishes are high in food value and the next day a menu altogether of the less nutritive dishes. It is preferable to take the day as a unit in planning menus rather than a single meal, for in this way it is easier to keep the fuel standard about the same each day.

Concentrated foods which are mostly in the protein and fat groups, should be combined with the starchy foods. One part protein to three parts starchy foods is the most common proportion.

Cheese, a highly concentrated food without waste when combined with rice, macaroni or potatoes, makes a good main dish and is highly nourishing.

Sugar in the form of candy is another concentrated food and should not be eaten on an empty stomach as it is sufficiently satisfying to spoil the appetite for a meal. Eaten at the close of a meal when we enjoy a little sweet we are not likely to overeat.

Soaps having stimulating properties put the stomach into better condition to digest the food which follows. A cream soup is best to precede a light meal. A clear soup which has little nutrition but is an appetizer is good for a heavy dinner.

There is no limit to the variety which a little planning may produce in the line of cocktails. Left-over fruit juice of various kinds, boiled down to a thick sirup, adds flavor. Lemon ice, bits of banana and pineapple with a few grapes for a garnish makes an especially well-flavored one.

The average grown person who is normal would feel and be much better to cut down on the food consumed at least one-third. To spend more time in masticating the food, so that the digestive apparatus need not overwork, would be another great advance in keeping the body fit.

One of the finest breakfast foods for young and old is the clean whole wheat right from the granary. Soak it overnight, then cook slowly on the back of the stove for several hours until the grain bursts and is surrounded by the soft jellylike substance, which indicates that it has been well cooked.

Salads and vegetables should always have place in the dinner and luncheon menus, and in the spring and summer are especially important.

Crisp, tender vegetables stimulate the appetite by their crispness and tenderness.

Nellie Maxwell

Indian "Big Medicine"

The Indian ceremony of "making medicine" in the medicine lodge is a solemn scene on the Glacier National park reservation. Articles of clothing, pieces of meat, hides and small trinkets of all sorts are wrapped around the tree as "powerful medicine" while the Indians sit around and commune with the Great Spirit.

The Real Mascot
A rabbit's foot is a poor substitute for horse sense.—Arkansas Gazette.

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 natural sleep.

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

Tells of Hardships in British Honduras

After undergoing severe hardships in exploring British Honduras Lady Richmond Brown has returned to England, says the London Daily News.

In an interview she said: "Our greatest difficulty on the trip was that of labor. We were left without a single worker at the end owing to a mysterious illness which overtook the natives. Of our Indians 12 died suddenly. There was practically no village without its toll of sick. Our health suffered severely and our feet were covered with 'chiggers' (parasites which burrow under the skin and create sores).

"The area was infested with scorpions and tarantulas, and our riding boots and clothing had always to be well shaken before we put them on. "But perhaps the worst feature of all was the lack of water. For two months we did not drink a drop of water except with tea or coffee, and we took extraordinary precautions that the water was well boiled.

"On our return to the coast we encountered some of the worst electrical storms the district has known."

Good health depends upon good digestion. Safeguard your digestion with Wright's Indian Vegetable Pills and you safeguard your health. 272 Pearl St., N. Y. Adv.

Plan More State Parks

Representatives of the 43 states that now have state parks, forests, or similar natural areas open to their people for educational and recreational purposes met at Hot Springs, Ark., for their sixth national conference, June 14 to 16. John Barton Payne, chairman of the conference, says that since the movement was organized on a national basis at Des Moines, Iowa, in 1921, the number of states having parks has doubled, and the number of preserves in such systems has shown even greater growth, so that the area now included is nearly 7,000,000 acres. The goal of the movement is "a state park every 100 miles."

Don't Forget Cuticura Talcum

When adding to your toilet requisites. An exquisite face, skin, baby and dusting powder and perfume, rendering other perfumes superfluous. You may rely on it because one of the Cuticura Trio (Soap, Ointment and Talcum), 25c each everywhere.—Advertisement.

Real Assistance

An understanding partner is a big help at a dance, in the opinion of one coed who attended a sorority affair held recently in the Claypool hotel. During the execution of the strenuous Charleston her "store hair," used to conceal the bobbed locks, became loose and threatened disaster.

"My hair, it's falling!" she gasped. With that, the young man caught the wayward tresses as they slid down her neck and stuck them in his coat pocket and continued the dance.—Indianapolis News.



The morning after it was discovered

BED BUGS—the most disgusting of all insects! Get rid of them with Flit.

Flit spray destroys bed bugs, roaches and ants. It searches out the cracks and crevices where they hide and breed, and destroys insects and their eggs.

Kills All Household Insects

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

