

FANCY FEATHER TRIMS POPULAR; ORNATE SLEEVES A NEW FEATURE

BY WAY of diversion and because millinery is ever capricious, mid-winter hats have quite suddenly begun assuming cunning and unusual novelty feather trims.

most stylish, sleeves have become the outstanding feature of dress. They are the object on which creative genius lavishes its choicest gift of design.



SOME PIQUANT WINTER HATS.

which gives color and novelty to the modish hat shown last in this group. These floral appliques made of pasted feathers present an interesting new phase of the trimming theme.

signer chooses black satin, sleeving it with red crepe, embroidered with gold. Now that elaborate beading and much glittering tinsel embroidery is so in fashion's favor, the woman of deft fingers and fine imagination could profitably devote her time to designing and making a pair of handsome sleeves, cut to the latest deep armhole pattern.



DAINTY AFTERNOON FROCK.

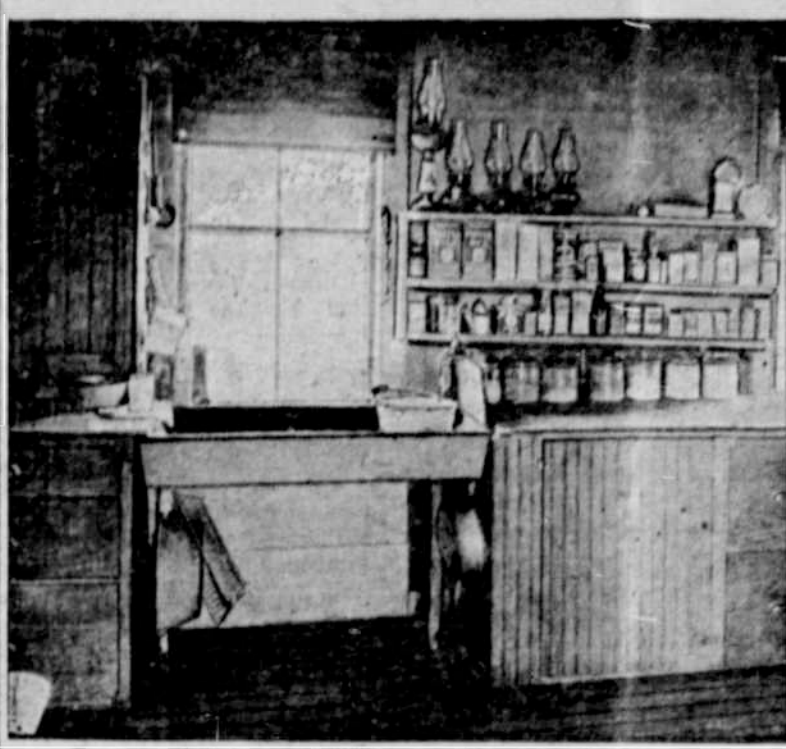
pliquant style to many a petite chapeau, just as they did in days of yore, for we like the becomingness thereof. The model in the center accents the effectiveness of feather-brush trimming. It is a ruby-colored felt bound in self-tone velvet and trimmed with two flame-colored ostrich brushes.

Elaborate them by patterning with an allover braiding accurately matched to the crepe foundation. Sometimes the material and not the color is contrasted in sleeve and gown. For instance a velvet dress may have georgette sleeves, a cloth frock is enhanced with satin sleeves of same color.

Blue Is Motif Blues in all tones, from the brilliant royal to the most ashy gray, are prominent in the front ranks of fashion. Tiered Skirt Here The bloused back and uneven hemline are firmly entrenched in the mode. So is the tiered skirt. Taffeta Turbans Smart Taffeta makes very smart close turbans; often they are trimmed with plaited bands.

Plaited Velvet A novelty this season is plaited velvet, but naturally only the softest of this material may be used this way. Satin in Style The hat of black satin or of a combination of black satin and black grosgrain ribbon is very good style. Dolman Sleeves In Wide dolman and kimono sleeves are featured in many of the new winter coats.

KEROSENE IS USED IN MANY RURAL HOMES



Well-Arranged Kitchen on Massachusetts Farm.

(Prepared by the United States Department of Agriculture.) In many rural homes kerosene lamps are still a necessity. One of the inescapable daily duties of the homemaker is to see that the lamps are filled, clean, and ready for use, one at least for each room in the house. It is a good plan to have a few extra lamps on hand in case the work of filling those in use has for any reason been postponed.

Uneven wicks should be trimmed a little. The chimney should be cleaned either by rubbing with tissue paper or by washing in hot soapy water, rinsing in clear hot water, and wiping perfectly dry; if there is any moisture on the chimney when the lamp is lit, it will crack. This work is probably best done at the kitchen sink. As it is advisable to bring the lamps into the house when they are filled, so as to avoid going out of doors when one is needed, a shelf near the sink is a good place to keep them until wanted.

The actual handling of the kerosene is best done out of doors or in some outside building that will not be marred by the chance spilling of oil, nor affected by its odor. The large kerosene can, funnel, clean rags, and scissors for trimming wicks, as well as pliers for handling them easily, should be kept together in this place in a tray or box. Owing to the danger of fire from oily rags, it is best to discard those which have been used or keep them in tightly closed metal containers. Care of Lamps. The reservoir of each lamp should be filled to within an inch of the top and wiped clean. The charred portion of the wick should be rubbed off, the char removed from the wick tube and the burner, and the wick turned down just below the top of the tube.

The illustration, taken by the United States Department of Agriculture, shows a well-arranged farm kitchen in Hampshire county, Massachusetts, which has a shelf for the lamps over the work counter and near the sink. Here the clean chimneys are replaced and the lamps and shades dusted. As basin, soap and towels are also close at hand for greasy hands after the lamps have been attended to, this arrangement saves many steps for the one who has the care of the lamps. It is well to reserve a special towel for use after handling lamps and to wash the hands again before preparing food. Nobody likes the flavor of kerosene.

MASHED POTATO PUFFS ARE GOOD

World of Difference in the Way of Preparing Them.

(Prepared by the United States Department of Agriculture.) The most noticeable difference in the food in one home as compared with that of another in similar circumstances is not what goes on the table, but what has been done to it—how it has been prepared, seasoned, cooked, and served. In a given locality almost everybody has the same general foods, but there is a world of difference in the way these are presented to those who eat them.

over the fire to warm. Use two or three tablespoons of milk for each cup of rice potatoes, and one tablespoon of butter. Do not get the mashed potato too moist. Make a well in the bowl of potato, and add the milk gradually, beating thoroughly until the whole mass is light and fluffy. You now have mashed potatoes as nearly perfect as you could wish them. They are ready to serve as they are, or to heap in a baking dish to be browned, or to make into potato cakes or soufflé, or to mix with other foods such as hash for a shepherd's pie. The uses are innumerable. To make potato puff, allow an egg for each three cups of mashed potato, and beat it up without separating.



Mashed Potato Puffs

ing. Fold this lightly into the hot mashed potato, and if you like the puffs very fluffy add a pinch—one-quarter teaspoonful—of baking powder. This is not necessary, however. Drop the mixture by large spoonfuls on a greased baking pan and bake. Start with a moderate oven so that the puffs will rise a little, and then increase the heat. The puffs should be delicately brown on top when done. Brushing them with a little cream or melted butter will help to color them nicely.

Spanish Cream Enjoyed by All Young Children

Spanish cream is one of the most delicious desserts one can make. It is also delicate and easily digested and especially suitable to give to children. As it is necessarily made early in the day to give the gelatin time to set, this dessert is one that the housekeeper will welcome. Many flavors may be used in a Spanish cream, such as chocolate, caramel, butterscotch, almond, orange, vanilla or different fruit flavors. To make a quart of Spanish cream use one ounce of gelatin to one quart of milk. Put the gelatin to soak in half a cupful of cold water. Add half a cupful of sugar and a fourth of a teaspoonful of salt to the milk and put on to heat in a double boiler. Beat five egg yolks and gradually add the hot milk to them. Mix well, pour back into the double boiler and cook this mixture until it thickens like a soft custard. Then add the softened gelatin to this hot mixture, stir well, strain and cool. Meanwhile beat the five egg whites until light and fluffy. Fold them into the custard after it has begun to set and add a teaspoonful of vanilla. Pour into individual molds or a pudding dish, wet with cold water, set away to become firm. Serve with cream or a fruit syrup.

Spanish Cream Enjoyed by All Young Children

Children learn by doing, and variety in their jobs makes it more interesting for them and will increase their willingness. It may be hard to find an hour for rearranging your kitchen for easier work, but an hour now may save many hours later. Shelves suspended from the ceiling in the center of the cellar or in the storeroom will keep rats and mice away from food supplies.

AROUND THE HOUSE

A few stalks of crisp celery in the youngster's lunch box add vitamins and variety too. The best complexion are water-proof, and are applied from the inside with good food and health habits. Rub wagon-grease stains with lard; wash them with soap and water, and they will come out with little trouble.

The Kitchen Cabinet

Promotion comes to him who sticks unto his work and never kicks; Who watches neither clock nor sun To tell him when his task is done; Who toils not by a stated chart, Deftening to a jot his part, But gladly does a little more Than he's remunerated for. —Edgar Guest.

SEASONABLE SWEETS

Very few, young or old, refuse sweets. Children crave them, and two or three pieces after a meal will satisfy the craving and provide the heat-producing and energy-building elements their young bodies require.

Salt Water Taffy.—Put one and one-fourth pounds of sugar, one and one-fourth pounds of white sirup and one pint of water in a saucepan and stir until boiling begins. Wash down the sides of the saucepan with a damp cloth and continue boiling to the brittle stage. Take from the fire, add a tablespoonful of butter, one and one-half teaspoonfuls of salt and turn out on greased marble or platters. When cool enough to handle, two persons can pull it. Work in the coloring and flavoring while pulling. Cut into small pieces with shears and roll in waxed paper.

Raisin Clusters.—Take two cupfuls of granulated sugar, one tablespoonful of cocoa and one-half cupful of milk. Boil just six minutes, counting the time the bubbling begins. Add a tablespoonful of butter and one cupful of raisins, stir enough to mix and drop by spoonfuls on waxed paper.

Peanut Cream Fudge.—Cook to a soft boil two-thirds of a cupful of cream, two cupfuls of brown sugar, one-half teaspoonful of salt and one heaping tablespoonful of peanut butter. Beat until creamy and pour into a buttered tin. Cut into squares.

Peanut Brittle.—Put one cupful of granulated sugar into an iron frying pan and stir until it forms a sirup, push back from the flame and stir in one cupful of peanuts which have been shinned and heated in the oven, add a teaspoonful of butter and a pinch of soda. Turn out as thinly as possible in a greased dripping pan. When cold break into pieces.

Puffed Rice Brittle.—Boil together one cupful of sugar, one-half cupful of water and a teaspoonful of vinegar for five minutes, add two tablespoonfuls of sirup, one tablespoonful of butter, one-half teaspoonful of salt and boil to the brittle stage. Add puffed rice, with peanuts if desired; stir in as thick as possible. Put out in a greased dripping pan to cool.

Orange Pie.—Bake a rich pastry shell and when cool fill with orange jelly. Cover with whipped cream sweetened and flavored and serve cold. Honey Dishes. Honey is the nectar of flowers gathered by the bees and ripened by them in the hive. The nectar is changed in the honey sac so that it finally becomes delicious flavored honey. Honey being a natural sweet is easy of digestion. Foods prepared from honey will keep better, more moist and better flavored than those prepared from sugar or molasses.

Oberlin Honey Layer Cake.—Take two-thirds of a cupful of shortening, one cupful of honey, three well-beaten eggs, one-half cupful of milk, two cupfuls of flour and one and one-half teaspoonfuls of baking powder. Bake in layers and fill with whipped cream sweetened and flavored with strained honey.

Honey Tea Cake.—Take one cupful of strained honey, one-half cupful of sour cream, two eggs, one-half cupful of shortening, two cupfuls of flour, one-half teaspoonful of soda, one teaspoonful of cream of tartar, a little salt; beat well and bake in a moderate oven.

Honey Cookies.—Take one cupful each of honey, sugar, shortening and sour cream, add three well-beaten eggs, a teaspoonful of soda, a teaspoonful of flavoring and flour to roll. Pumpkin Pie.—Take one cupful of well-cooked brown pumpkin, add one-half cupful of honey, two eggs, one pint of rich milk, one teaspoonful of ginger, a grating of nutmeg, a fourth teaspoonful of cinnamon, salt and a few drops of lemon extract. Bake slowly.

Honey Butterscotch.—Take one cupful of butter, two cupfuls of sugar, two cupfuls of strained honey, a teaspoonful of cinnamon, boil ten minutes, pour into buttered pans and mark off into squares.

Honey Pudding Sauce.—Take one cupful of honey, one-fourth cupful of water, one tablespoonful of butter, a pinch of cinnamon and nutmeg and the juice of one lemon. Boil all together fifteen minutes.

Honey Candy.—To one quart of honey take six tablespoonfuls of butter, two tablespoonfuls of vinegar and boil until it hardens in water. Flavor with two teaspoonfuls of lemon extract and one-half teaspoonful of soda. Pour into buttered pans to cool. Mark off into squares before too hard.

Children Cry for

Fletcher's CASTORIA advertisement featuring an illustration of a baby and text describing its benefits for infants and children.

He Wondered Jenks and his divorced wife are going to be remarried next week. Are you invited? "Yes, I wonder if they'll have the gall to expect another set of wedding presents."—Boston Transcript.

DANDELION BUTTER COLOR A harmless vegetable butter color used by millions for 50 years. Drug stores and general stores sell bottles of "Dandelion" for 35 cents.—Adv.

Just a Hint He—Hadm't you better put something round you? She—Hadm't you?

If Back Hurts Begin on Salts Flush Your Kidneys Occasionally by Drinking Quarts of Good Water

No man or woman can make a mistake by flushing the kidneys occasionally, says a well-known authority. Too much rich food creates acids which clog the kidney pores so that they sluggishly filter or strain only part of the waste and poison from the blood. Then you get sick. Rheumatism, headaches, liver trouble, nervousness, constipation, dizziness, sleeplessness, bladder disorders often come from sluggish kidneys.

The moment you feel a dull ache in the kidneys or your back hurts, or if the urine is cloudy, offensive, full of sediment, irregular of passage, or attended by a sensation of scalding, begin to drink soft water in quantities; also get about four ounces of Jad Salts from any reliable pharmacy and take a tablespoonful in a glass of water before breakfast for a few days and your kidneys may then act fine.

This famous salt is made from the acid of grapes and lemon juice, combined with lithia, and has been used for years to help flush clogged kidneys and stimulate them to activity, also to help neutralize the acids in the system so they no longer cause irritation, thus often relieving bladder disorders.

Jad Salts is inexpensive and cannot injure; makes a delightful effervescent lithia-water drink, which everyone can take now and then to help keep the kidneys clean and the blood pure, thereby often preventing serious kidney complications.

Identified "She declares she is a realist." "What is that?" "A lady realist."

Constipation generally indicates disordered stomach, liver and bowels. Wright's Indian Vegetable Pills restore regularity without griping, 312 Pearl St., N. Y. Adv.

One of the graveyards of the sea is off the southern end of Vancouver island, where ship after ship has been piled on the deadly rocks.

Joys of Thrift Aunt—But your fiancé has such a small income, dear. How are you going to live on it? Annette (brightly)—Oh, we're going to economize. We're going to do without such a lot of things that Geoffrey really needs.

Throat Tickle? The exclusive menthol blend soothes dry, irritated, inflamed throats like magic. 5c LUDEX'S MENTHOL COUGH DROPS

Try the New Cuticura Shaving Stick Freely Lathering Medicinal and Emollient

INFLAMED EYES DISFIGURE YOUR LOOKS! Don't squint on them, use MITCHELL EYE SALVE for speedy relief. Absolutely safe. 25c at all drug stores. HALL & SUGGELL, New York City

Handiest thing in the house RELIEVES COUGHS Take a teaspoonful of "Vaseline" Jelly. Stops the tickle. Soothes irritation. Helps nature heal. Tasteless, odorless. Will not upset you. Chase-Brough Mfg. Company State St., (Cincinnati) New York Vaseline REG. U. S. PAT. OFF. PETROLEUM JELLY

Stop Coughing The more you cough the worse you feel, and the more inflamed your throat and lungs become. Give them a chance to heal.

Bosch's Syrup Has been giving relief for sixty years. Try it. 30c and 90c bottles. At all drug stores. If you cannot get it, write to G. G. Green, Inc., Woodbury, N. J.

Question "Well, it looks like out of the trying-pan into the fire for me." "But how did you get into the trying-pan, son?" If you devote your time to study you will avoid all the irksomeness of life.—Seneca.

Demand BAYER ASPIRIN SAY "BAYER ASPIRIN"—Genuine Unless you see the "Bayer Cross" on tablets, you are not getting the genuine Bayer Aspirin proved safe by millions and prescribed by physicians over 25 years for Colds Headache Neuritis Lumbago Pain Neuralgia Toothache Rheumatism DOES NOT AFFECT THE HEART Safe Accept only "Bayer" package which contains proven directions. Handy "Bayer" boxes of 12 tablets. Also bottles of 24 and 100—Druggists. Aspirin is the trade mark of Bayer Manufacture of Monmouth/Center of Soligloisd