

CLOTH GOWNS GAYLY TRIMMED; LUXURIES FOR EVENING MODE

A DRESS of navy twill, strictly tailored, is all right for practical wear, but a frock of navy twill gloried with red and gold embroidery enveloped cunningly contrived sleeves and collar is a different story—a story of an intriguing gown, handsome as occasion. Look at this picture and decide for yourself as to the effectiveness of just such a navy cloth dress for informal daytime wear.

What is true of this model is true of hosts of other cloth frocks this season—embroidery is "the touch that tells" their chic and charm. Thus through the medium of fanciful sleeve and discreet touches of gay stitching

lative adjectives, for if one is to faithfully record the exquisite loveliness of the accessories which complete midday's evening costume this season, a word picture, however boldly drawn, will still fall short of doing the subject justice.

There is the glittering headpiece of exotic splendor which crowns her permanent wave, the handsome flower so entrancingly positioned on her left shoulder, the mammoth ostrich fan she waves to and fro with languid grace, the gorgeous costume jewelry she wears, the ropes and ropes of pearls which encircle her throat, the scintillating rhinestone bag dangling from her slender wrist, even the splen-



Embroidery Effectively Used.

the erstwhile humble cloth frock assumes a position of importance among "classy" daytime attire. The decorative note for all costumes this season bespeaks metallic splendor. It is glitter here and glitter there and the daytime dress is no exception to the rule.

In this ornate trimming class a new item has appeared—sponge banding. The favorite is peach or flesh tint, although metallic effects are also good. A black of midnight blue frock of flat crepe with a simple finish of the new pink sponge banding at the throat and wrists is the last word from style headquarters.

As to embroidery for the cloth daytime frock designers show a disposition to concentrate most needlework embellishment on the sleeves. It is quite inspirational to see what airs a

door of the bejeweled heels of her slippers must receive due mention. In short, resplendent accessories are playing an important role in the program of evening costumes.

A trio of pretty accessories, such as the stylized considerate indispensable for a perfect ensemble is admirably displayed in this picture. First, there is the metal lace headpiece, soft as a bandolier cap. The manner of fitting the broad ribbon of gold or silver cloth, it matters not which, snug about the forehead is fashion's latest whim. As to the ostrich fan, it either must blend into the color scheme or else it must boldly contrast. The one in the picture is pale pink.

Shoulder bouquets! Many chapters could be written on that subject. A huge rose-pink carnation, its gauzy petals bespangled with wee rhin-



Stressing Exquisite Accessories.

simple cloth frock will take on when fancifully sleeved. Perhaps you have a "perfectly good" yet somewhat plain cloth straight frock on hand and are wondering what to do with it. Try the effect of a new pair of sleeves in this dress. Designed after the unusually attractive bell sleeves in this picture they will modernize most any frock as if by magic. Of course the collar must show a bit of embroidery to match that on the sleeves.

Wanted, a vocabulary of super-

Double Cuffs

For cuffs are now worn on coats in a distinctly novel manner. Instead of the fur being fastened over the material as heretofore, it now emerges from a huge tuck so that they have two cuffs, one placed above the other—the first of the fabric of the coat, the second of fur.

The Umbrella Must Be Short
The newest umbrellas, extremely short and stubby, are of striped or plaid silk.

Pussycat Bow Scarfs

Among many novelties of women's wear are long and narrow scarves, to be twisted round the neck and tied in a "pussycat" bow under the chin. Made in beaver, moleskin or some other close-haired pelt, the tie is suitable for winter with the new trim short-coated tail suits.

Red and Orange

Turbans of black velvet with swathings of red and orange are distinctly French.

THE KITCHEN CABINET

(© 1927, Western Newspaper Union.)
Life is a challenge and its laws are rigid and stern; The splendid joy of real applause Each man may not expect; It makes us win its jewels rare, But gives us peace, if we're unfair.
—Edgar Guest.

EVERYDAY GOOD THINGS

When one has a small family and a recipe makes too much to consume before spoiling, this dozen doughnut recipe will be welcome:

Doughnuts.—Cream two tablespoonsful of shortening with one-half cupful of sugar, add one beaten egg, three cupfuls of flour sifted with three teaspoonsful of baking powder and one-half cupful of milk. Set out to chill, then roll one-half inch thick and cut with a large cutter.

Banana and Cheese.—Cut peeled bananas into two-inch lengths, roll in beaten egg, then in grated cheese and fry in deep hot fat. These are delicious served with broiled bacon or baked ham.

Mock Mince Pie.—Take one cupful of bread crumbs, one cupful of raisins, one cupful of sugar, one cupful of cranberries cut into halves, one salt spoonful each of cinnamon, cloves, allspice and nutmeg, one cupful of hot water, one-half cupful of vinegar, and one tablespoonful of butter. Turn into a tin lined with flaky crust and bake with a top crust.

Pumpkin Pie.—Beat two eggs, add one-half cupful of sugar, a cupful of thick, well browned pumpkin, a pint of rich milk, one-half teaspoonful each of salt and ginger, a few drops of lemon extract and a dash of nutmeg, cinnamon and cloves. Bake in a moderate oven an hour.

Indian Pudding.—Measure two quarts of milk, two-thirds of a cupful of corn meal, one cupful of sugar, one teaspoonful of salt, one cupful of raisins, one cupful of finely chopped suet, nutmeg, cinnamon and two tablespoonsful of flour. Scald one quart of the milk, add the corn meal mixed with a little cold milk and cook until smooth. Add the rest of the ingredients, beating the egg and pour into a deep earthenware bowl. Sprinkle the top with the flour; the suet will come to the top and form a beautiful brown crust when it is baked. Stir several times during the first hour of cooking.

Something Different.

Those who enjoy sweet potatoes will like this combination: Fry rounds of sweet potato and apple and serve a round of apple on each round of potato.

Baked Ham.—Cut off the surplus fat from the outer part of a thick center cut of ham and

chop it fine—sprinkle it over the top of the ham. Cover with quartered apples—any good baking apple—sprinkle with a half cupful or more of brown sugar and bake as usual.

Raspberry Lacto.—Take one quart of buttermilk, one and one-half cupfuls of sugar, one-fourth of a cupful of raspberry sirup and one egg. Separate the yolk and white of the egg and beat separately, mix and freeze; when half frozen add the juice of one lemon.

Ice Box Pudding.—Take one pound of vanilla wafers, one can of pineapple (a large can), one cupful of nutmegs, one-half pound of butter and four eggs. Cream the butter, add the sugar and one egg at a time until all are well blended. Put the nutmegs and wafers through the meat grinder. Prepare in layers and set in the ice chest for twelve hours.

Koumiss.—Take one quart of milk, one and one-half tablespoonsful of sugar, one-fourth of a yeast cake, and one tablespoonful of warm water to dissolve the yeast. Heat the milk to lukewarm, add the sugar and dissolved yeast cake. Fill sterilized bottles to within two inches of the top, cork and shake. Invert bottles and keep them in a warm room for ten hours, then put in a cool place. Let stand in a cool place two days, shaking occasionally, then it is ready to use. Do not make more than is used at once as it does not keep longer than three days. This fermented milk is used in cases of extreme nausea, where food has not been retained in several weeks; it is also given where nourishment is needed in such form and plain milk is not agreeable.

Spiced Drop Cookies.—Take one-half cupful each of white and brown sugar, three-fourths of a cupful of lard and butter mixed, two and one-half cupsful of flour, two eggs, one teaspoonful of soda, one teaspoonful of baking powder, one cupful of raisins and one-half cupful of boiling water. Makes two dozen large cookies. Drop from a teaspoon on buttered sheet.

Apple, Raisin Roly Poly.—Roll out a rich pastry very thin. Add two good-sized apples rolled, one-half cupful of raisins and chop up. Place in a deep baking dish, add one cupful of brown sugar, two tablespoonsful of butter and one cupful of boiling water. Bake in a moderate oven one hour.

Nellie Maxwell

Want Only to Be Read
One of the amusements of idleness is reading without the fatigue of close attention, and the world, therefore, swarms with writers whose wish is not to be studied but to be read.—Johnson.

Both Have Virtues
"Spinach is good for the nerves," says a spinach fanatic, "good for the digestion, good for the teeth and good for the complexion." And pie is good to eat.—Detroit News.

GIRLS LEARNING ART OF TABLE SETTING



Girls Learn Table Setting in 4-H Club Work.

(Prepared by the United States Department of Agriculture.)

Among the many activities of 4-H club girls meal planning and food preparation are always popular, because the knowledge gained can be directly applied in their own homes. Young girls usually like to know how to cook certain things, like baking biscuits or cake, or helping their mothers with the canning. Frequently they become skilled in preparing one or two special foods, but the art of getting all the parts of a meal together at the same time is one that must be learned, and, in many cases, so is the sister art of serving a meal that is both dainty and attractive. There is all the difference in the world between just putting food on the table, and serving it in the correct way, which is also the simplest, easiest, most graceful way, calculated to give a feeling of pleasant restfulness to those who eat it.

Plan Suitable Balance.
In club work, therefore, it has been found advisable to show these girls not only how to cook each part of a meal properly, but how to plan it so that there will be a suitable balance in the diet and also so that the various dishes will be done at the hour set for the meal.

Table setting is part of the instruction in meal planning. The girls in the photograph, which was taken in Albemarle county, Virginia, by the United States Department of Agriculture, are being shown the right way to set the table. The club agent appears to be calling attention to some

detail of the coffee service. It is obvious that she has demonstrated the use of a low flower centerpiece, placed on a round embroidered white linen dolly. Perhaps she has shown how serving dishes squarely at right angles to the main lines of the table, instead of diagonally or in a nondescript position as one often sees them. The individual "covers" or places can scarcely be distinguished in the photograph, but close scrutiny shows the fork on the left with the folded napkin, the knife and spoon on the right, with the water glass. If individual salts and peppers are used, they, too, will be put beside the glasses, while the bread and butter plates, with butter spreaders, will go on the left above the napkins.

No doubt the demonstration will conclude with a warning not to forget serving spoons for each vegetable dish, carving knife and fork for the meat, and some instruction about graceful, unobtrusive crumbing and clearing away.

Lesson in Simplicity.
The room in which this demonstration is being given is in itself a lesson in charming simplicity of furnishing. The girls, who live on farms, far away from neighbors, do not have as many opportunities as city girls to go into other people's homes and get ideas on how to make their own surroundings more attractive. Club work performs a special kind of service when it thus broadens the outlook of the members and gives them a chance to compare their own homes with others.

GROUP OF GOOD SALAD DRESSINGS

Recipes to Suit Many Different Tastes.

(Prepared by the United States Department of Agriculture.)

People differ very widely in the kind of salad dressings they like. Some want their dressings boiled and some want to make them at the table; many people do not like the taste of oil, while others put mayonnaise on all sorts of combinations from fruit mixtures to cold meat sandwiches. Here are some good dressings to suit several of these tastes, all supplied by the United States Department of Agriculture.

For French, or oil and vinegar dressing, use these proportions and make any amount you need: $\frac{1}{2}$ teaspoonful of salt, a few grains of cayenne, paprika if desired, 2 tablespoonsful of vinegar, 6 tablespoonsful of oil. An old cook book used to say that French dressing required "a spendthrift for oil, a miser for vinegar, and a madman to stir it up." At any rate, add vinegar sparingly and beat the ingredients together until they are well blended. If you have a cruet or other bottle with a tight stopper, you can keep French dressing on hand all the time, simply shaking the bottle vigorously when ready to use the dressing.

There is little difficulty in making a good mayonnaise that does not separate if the ingredients and bowl are cold and the oil is added very slowly at first, only a few drops at a time. Begin by measuring out the oil and vinegar in cupfuls or better still small pteasers from which you can pour the dressing. Mix these dry ingredients well and start adding the oil drop by drop, beating it in, then adding increasingly larger amounts, but always with care not to add too much at a time. When the mixture is quite stiff and thick, and about a third of the oil has been added, thin with a little of the vinegar and lemon, but do not add much at a time. Continue adding oil and vinegar alternately until all of each has been used. A single egg yolk can be used as a starter for double the amounts of oil and acid, but the seasonings must be increased proportionately. Keep the dressing in a cov-

ered jar in a cold place but do not allow it to freeze. If the dressing should separate while you are making it, you can start with another egg yolk in a fresh bowl and beat the unsuccessful dressing little by little as at first until it is all worked in. Fresh oil and vinegar can then be added to make a large amount of dressing. Mayonnaise soon liquefies when put on meat, fruit or vegetables, so it should not be added to the salad until serving time.

If you have on hand some sour cream, you may prefer to make a cooked dressing. A good method is as follows: Beat an egg very light, and add to it $\frac{1}{4}$ teaspoonful of mus-



The Sight of a Crisp Salad Will Manufacture Appetite.

tard, $\frac{1}{2}$ teaspoonful of salt, $\frac{1}{4}$ teaspoonful of paprika pepper, $\frac{1}{4}$ teaspoonful of sugar, $\frac{1}{4}$ cupful of vinegar, and one cupful of sour cream. Mix well and cook in a double boiler, stirring constantly, until thick and smooth. If this dressing has any tendency to separate, strain it before cooling.

Honey Instead of Sugar

Honey may be used in place of sugar, cup for cup in many cake and cookie recipes. In addition to its sweetening qualities, honey is about one-fourth water, and the amount of liquid called for in the original recipe should be reduced accordingly when honey is substituted for sugar. Many honey recipes have been tested by the United States Department of Agriculture and a bulletin containing them will be sent on request to the department in Washington.

AROUND THE HOUSE

Wire racks for hot dishes save many burned fingers.

Kerosene and whiting will brighten the dullest zinc-covered tub.

A little lemon juice or cinnamon improves apples that lack flavor.

Cheese is a hearty food and should not be served in the same meal with other hearty foods.

'Tis said that baked ham with elder sauce is a dish to tempt a king.

A double boiler insert for the teakettle makes one utensil do the work of two.

Weather strips around the windows will keep down the coal bill by keeping the heat in the house.

Rub leather covered furniture with neat's foot oil two or three times a year to keep the leather from cracking.

THE WORLD'S GREAT EVENTS

ALBERT PAYSON TERHUNE

(© by Dodd, Mead & Company.)

The Huguenots

AN INSANE man, foaming at the mouth and muttering incoherent prayers to the saints, crouched in the embrasure of one of the upper windows of the palace of the Louvre, at Paris, on the night of August 24, 1572. He was gripping a gold-chased musket which he fired at intervals into the throng of panic-stricken men and women who rushed screaming along the dark street below. The madman was King Charles IX of France, son of that Henry II who had told William the Silent of a plan to massacre all the Huguenots in France. A series of strange events had led up to this midnight scene of wholesale murder.

The Protestant creed (started many years before in Germany by Martin Luther) had spread into France. But there it had, to a great extent, lost its religious significance. The French Protestants (or "Huguenots," as they were called) became largely a political party. The so-called religious wars, massacres, etc., in France during the Sixteenth and Seventeenth centuries had far more political than pious significance.

Henry II had married, for political reasons, an Italian woman, Catherine de Medici, daughter of the magnifico, or lord, of Florence. Henry neglected her, and in his lifetime she was of little consequence. But on his death she came to the front as the most powerful, most dangerous power of her time. Among other Italian customs she introduced into France were assassination by poison. She had four sons—Francis II (who married Mary Queen of Scots), Charles, Henry and Francis. All died childless, and three of them (Francis II, Charles IX and Henry III) were successively kings of France.

The Lorraine family, whose head was the duke of Guise, were all-powerful at court. When Francis II died and Catherine became regent for her young son, Charles IX, she sought to curb the growing influence of Guise by favoring the Huguenots. The leaders of the Huguenot party were Louis, prince of Condé, young Henry, prince of Bearn (afterwards king of Navarre) and still later King Henry IV of France, and Admiral Coligny. Henry was head of the Bourbon family, as Charles IX was of the Valois family. In 1562 civil war broke out between Guise's followers and the Huguenots. Condé was captured and killed. Guise was murdered. His son, who succeeded to the dukedom, declared that Admiral Coligny was his father's assassin and swore blood vengeance on him.

At last the Huguenots grew so powerful that Catherine feared them as much as she had once feared the Guises, and she threw her influence with the latter. Charles IX had meantime come to manhood and was strongly in favor of the Huguenots. He loved Coligny and regarded Henry of Navarre as his own brother. Catherine viewed with alarm this attitude of her son. Then she and Guise concocted a plot that has made both their names odious.

They arranged a marriage between Charles' sister, Margaret, and Henry of Navarre, and invited all the Huguenots in France to come to Paris for the ceremony. The wedding occurred August 18, 1572. While the festivities were in progress Catherine hastened to Charles with the false news that Coligny and other Huguenots were conspiring against his life. Charles was weak, credulous, and moreover, was subject to fits of temporary insanity. By working on his fears Catherine and Guise persuaded him that the Huguenots, under Coligny's orders, were planning a massacre of Catholics and were especially pledged to murder himself and those dear to him. Insane with fear, he cried:

"Kill Coligny! Kill every Huguenot! Let none be left alive to reproach me!"

Guise had beforehand laid his plans. He was the idol of the populace. Through his agents he instructed the townfolk and rabble to assemble at midnight on August 24 (St. Bartholomew's day), and at a signal begin a wholesale slaughter of Huguenots. The Huguenots, taken wholly by surprise, died like sheep under their butchers' weapons.

Guise, full of his old-time vengeance against Coligny, hurried to the hotel where the admiral lay ill in bed. The defenseless old man was stabbed a dozen times and his body hurled into the courtyard below.

The wave of massacre spread through all France.

Henry of Navarre, the young bridegroom whose marriage celebration had been the trap to lure so many thousands of his followers to their doom, was captured in the Louvre before he could escape or defend himself. Being less scrupulous—or of fonder of life—than his unfortunate co-religionists, Henry promptly renounced Protestantism, declared himself an ardent Catholic, and thus appeased the royal wrath and saved his own skin.

Atrocious and utterly unpardonable was the massacre of St. Bartholomew, yet it was not without lasting benefit of a sort. For, owing to it and to subsequent religious persecution, fully 50,000 Huguenots left France and a large number of these eventually settled in America, helping to form the social and religious backbone of our present nation.

Immense Wisteria Vine

At Sierra Madre, Calif., there is a wisteria vine, more than 350 feet long. When it was covered with buds and blossoms this spring, thousands of tourists from all parts of the West went to see it. It was planted some 33 years ago by Mrs. A. C. Bruggan, now living in East Pasadena. The original plant was a small seedling of the Chinese variety, which is darker than the Japanese wisteria. This vine is said to be the largest in the world.—Pathfinder Magazine.

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Child of This Age Has to Be "Shown"

The average child of today is very much like the average child of the Thirteenth century A. D. or B. C. But it has one enormous advantage over its predecessors—it seems to be born with a clearly developed sense of the realities of life and with a fine nose for all current varieties of fraud and hypocrisy. It is, of course, possible that our educators and our dominions shall invent a series of plausible shams which will temporarily tame the power of vision of the patients and will lower their resistance against the insidious microbe of Streptococcus Bunk. But I have my doubts. "Banana oil" and "apple-sauce" and "beiney" may prove to be more vigorous antidotes than anyone had ever dared to expect. They may even cure our world of its oldest and most malign form of illness—a respect for the past based upon the unsubstantiated say-so of our parents.—H. W. Van Loon, in Scribner's Magazine.

"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.

Land of Natural Wonders

On the Hawaiian Islands may be found wonders of nature not seen anywhere else in the world. On Maui, the Garden Island, the volcano of Haleakala rears its snow-capped crest above the clouds. The rim of the crater is 20 miles around, and here it is that the rare silver sword plant may be found. From a distance it resembles the yucca of California. Thick feathery leaves cluster at the base of a tall slender stem, crowned with a silvery plume of flowers. The silver sword is becoming scarce, due to the ravages of mountain goats. It grows in such inaccessible places that it is as difficult to gather as the Alpine edelweiss.

Indigestion produces disagreeable and sometimes alarming symptoms. Wright's Indian Vegetable Pills remove symptoms and restore digestion. 375 Pearl St., N. Y. Adv.

Heavy Mosquito Bill

Statisticians claim that every man, woman and child in this country paid, on the average, the sum of 91 cents last year just for the "privilege" of being bitten by mosquitoes. The national mosquito bill, they claim, was \$100,000,000. This sum represents the damage done by malaria mosquitoes in causing some 3,000,000 cases of chills and fever.

REFLECTIONS

Life is a series of "Don'ts."

Genius cannot supply the place of virtue.

History didn't begin until Eve transgressed.

Absence makes the picture post-cards accumulate.

Inventors of new wrinkles are not popular with women.

The man who lives by his wits is not always a high liver.

Misery loves company, but not any more than happiness does.

Poets are born—and there doesn't seem to be any remedy for it.

All good ends can be worked out by good means.

They can conquer who believe they can.—Virgil.

All great men are in some degree inspired.—Cicero.

One thorn of experience is worth a whole wilderness of warning.—Lowell.

Fire Loss Enormous

It is estimated that \$750,000,000 worth of property was destroyed by fire in 1924, and one person every half hour lost his life.

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