

In the Home---Fashions---Household Hints---Recipes

HINTS BY MAY MANTON.



Tunic Dress for Misses and Small Women, 16 and 18 years.

WITH TWO-PIECE SKIRT, WITH TUNIC THAT CAN BE GATHERED AT THE LOWER EDGE AND FINISHED WITH FRILL OR LEFT PLAIN.

Small women and young girls are sure to welcome this design. It is essentially youthful in its lines and effect, it is in the very height of style, it is adapted to a very generous variety of materials and it requires so little labor that it need not daunt the busiest woman. The blouse is in peasant style, all in one piece drawn up at the neck and front edges, and the one-piece tunic is joined to it. The skirt is separate and attached to a belt. The frock of foulard illustrated is very attractive and very useful but it is easy to think of such a model made from any one of the fashionable silks or a pretty cotton material, or again, the blouse and tunic could be of one color and the skirt of another, as plain or striped color over white or any effect of the sort. As shown here, the frill of the tunic is simply hemmed but a pretty effect can be obtained by lining all the frills with a contrasting color.

For the 16 year size, the dress will require 5 1/2 yds. of material 27, 5 yds. 36, 3 3/4 yds. 44 in. wide. The width of the skirt at the lower edge is 1 yd. and 16 in. The pattern of the dress 8206 is cut in sizes for 16 and 18 years.

Facts About Women

MISS MARY T. WILSON will probably be appointed as head of the woman prison board in Indiana.

Turkish women who appear in public in clothes which bear the slightest trace of European workmanship are subjected to harsh treatment.

In London women are engaged as cabbage choppers, rag rippers, pickle fillers, hop pickers, waste paper sorters and public health visitors.

No girl under 18 who does not have a school certificate showing that she has passed the seventh grade can be employed as a telephone operator in Ohio.

The national typewriting championship this year was won by Miss Besie Friedman of New York, who averaged 116 words per minute for 30 minutes.

A bronze tablet will be erected in Pittsburg in memory of the heroic women workers who lost their lives in the explosion at the Pittsburg arsenal in 1862.

Queen Wilhelmina, who is immensely wealthy in her own right, has settled on her husband \$5,000,000, the

interest on it being about \$150,000 a year, which will be strictly his own.

Mrs. Mary Jackson, who carried the mail in Bilston, England, from 1819 to 1860, is estimated to have walked a quarter of a million miles. In all that time she never missed a day from sickness nor took a holiday and only took four Sundays off.

Mrs. Mary Vaux, daughter of Millionaire George Vaux of Bryn Mawr, Pa., runs a small milk and dairy farm where she has blooded stock. The high standard of the milk and cream commands high prices which pay for the running of the farm.

Farm women in North Carolina have farm institutes the same as the men, where they discuss such subjects as health hints, home sanitation, methods of cooking food and dietetics, breadmaking, labor saving devices and whatever tends to lighten the burdens of farm life.

RECIPES

DURING these spring days, the housekeeper finds a need most of all for variety on the table. These few recipes are offered in the hope they will meet this demand.

Suet Pudding.

One cupful of finely chopped suet, two cupfuls of flour, one cupful of sweet milk, one cupful of raisins, one teaspoonful of soda dissolved in a cupful of New Orleans molasses, half a cupful of walnut meats. Steam two and one-half hours. Serve with lemon sauce made with one cupful of sugar, one tablespoonful of cornstarch and one heaping tablespoonful of butter well mixed together. Pour over this one pint of boiling water, boil for a few minutes, stirring constantly, and after removing from fire squeeze in the juice of half a lemon. The pudding and sauce should be served steaming hot.

Potato Scones.

Ingredients: Six potatoes, one cupful of graham flour, one tablespoonful of butter, one level teaspoonful of baking powder, one egg, one cupful of cream or milk, one-half a teaspoonful of salt. Boil potatoes in slightly salted water until well done, mash and beat up until very smooth; then add the egg, cream and melted butter. Sift together the flour, salt and baking powder; stir this into potato mixture, mix into a firm dough, roll out to a thickness of half an inch and cut into squares with a sharp knife. Bake on a hot griddle.

Virginia Sweets.

Cut sweet potatoes in slices about half an inch thick and put a layer in a baking dish, sprinkle freely with flour and adding small pieces of butter, a little salt and sugar. Add another layer of potatoes as above until the dish is nearly full. Cover the top with a thick springing of flour and as much butter as you think it needs. Cover all with boiling water and bake in a medium oven, basting occasionally with the water in the dish. When done the top should be nicely browned and the sirup of a creamy consistency.

Clam Water.

A good, tasty dish is clam water. Wash and thoroughly scrub with small brush 1 1/2 dozen clams. Rinse very often. Cook in a tight-covered kettle, with three tablespoons water, no more, until shells open. Remove clams, strain liquor through double sugar bag in place of cheese cloth. Reheat and put in one large teaspoon of whipped, unsweetened cream. This is both delicious and tasty if your patient cares for clams. Would advise

HINTS BY MAY MANTON.



Short Coat, 34 to 42 bust.

TO BE BUTTONED OVER OR ROLLED BACK TO FORM REVERS, WITH LONG OR THREE-QUARTER SLEEVES.

Just such jaunty little coats as this one are the smartest of all things for spring and summer. For the early season, they will be used for the wool suitings and heavier silks and later for the thinner silks, cotton and the like. This one has the advantage of being exceedingly smart and exceedingly simple so that any home dressmaker need not hesitate to undertake it. The coat is all in one piece so that it is necessary only to seam up the underarm seams and to gather the back to produce the needed effect. The collar is joined to the neck edge and the belt is arranged over the gathers at the back and under the pointed fronts. In addition to serving for the costume, the coat makes an excellent one for the fancy jacket to be worn over lingerie gowns and such jackets will make an important feature of the summer.

For the medium size, the coat will require 3 1/2 yds. of material 27, 2 1/2 yds. 44, 1 3/4 yds. 52 in. wide, with 1/2 yd. 27 in. wide for the collar and cuffs, 3/4 yd. of ribbon 8 in. wide for the belt.

The pattern of the coat 8205 is cut in sizes from 34 to 42 inches bust measure.

you to get some from the city, if possible, and be sure to tell dealer they are for a sick person. Go to some good market, and I feel it will repay you. Oysters, too, are another fish that make a pleasing change. Take your own glass jar and have them opened while you wait. My husband goes down where the big markets are and there are several places where you can get real fresh sea food.—Boston Globe.

Mincemeat.

Three pints chopped meat, two lean and one fat; three pints of chopped dried apples, one pint each of currants, molasses and vinegar, two pints each of raisins and sugar, three tablespoonfuls of cinnamon, two tablespoonfuls each of cloves and allspice and one grated nutmeg.

Put all in a stewpan and moisten with the broth in which the meat was cooked. Salt to taste. Cook all together about 45 minutes.

Fricassee Veal.

Divide into bits of say the size of

your fingers a couple of pounds of veal, and make it quite free of fat, bone and skin. Dissolve a couple of ounces of butter in a stewpan, and just as it begins to boil lay in the veal and shake the pan until the meat is firm, but uncolored. Stir in a tablespoon of flour, and when it is well mixed with the cutlets pour gradually over them, shaking the pan often, enough hot veal stock or gravy to cover them. Stew them gently until they are perfectly tender—this may be 50 or 60 minutes, or longer. Add salt, a quarter of a pint of rich cream, and, if you like, a few strips of lemon rind. Two or three dozen mushroom buttons added 20 minutes before it is served will improve the fricassee.

Fashion Hints

A NEW guimpe has the stiffening bones so arranged that they support the high neckpiece with out discomfort and actually form a smooth surface of the net, both as collar and guimpe front.

Among the variety of dressy footwear one finds a number in moire silk, in fallie, suede velvet, broche and metal tissues.

The new guimpes have high flaring boned collars of net or mull. They have little vests trimmed with crocheted buttons.

There is a new fabric called rice-cloth. It is semi-transparent, with soft knots of yarn thrown up on a loosely woven surface.

The soft, bright tones are favored for spring—yellow and green and the soft, greenish yellow, such as citron, bamboo, almond and apple.

The new French vells have a delicate shading going across, instead of from end to end, and they are made of double chiffon, hemstitched.

There is a return of the fripperles of the Second Empire, and many of the new gowns are strikingly like those worn by the Empress Eugenie.

Silk cords are attaining surprising popularity. They are worn about the neck as necklaces, ending with tassels near the waistline. They are worn with the collarless, V-shaped blouse.

IN HEART OF CITY
Hotel SAVOY
 SEATTLE
 "Twelve Stories of Solid Comfort"
 In the center of things—theatres and stores on both sides—Building absolutely fireproof—concrete, steel and marble.
 EUROPEAN PLAN
 \$1 Per Day Up
 Rooms \$1.00 per day up
 Rooms with private bath \$2.00 up

Cash Register Bargains

Our prices about half other dealers. We pay highest price for second-hand registers. We do expert repairing and guarantee our work. Will exchange to suit your requirements. **Sundwall Co.**, 805 2nd avenue, Seattle. Phone Main 1180.

Phone Main 2795

LIFE HEALTH ACCIDENT

One Policy

COMPLETE COMBINATION CONTRACT 3-1

NORTHERN LIFE

INSURANCE CO.

HOME OFFICE—SEATTLE, U. S. A.

Clip this Coupon and mail to the Home Office for full information.—No obligation incurred.

Name:

Address:

Occupation:

Age nearest birthday:

Amt. Insurance Suggested: \$.....