

Wide Brim Hats of Gay Straws

By JULIA BOTTOMLEY



Welcome wide brims! It is a very fascinating and timely chapter which the hat wide of brim is writing into story of spring and summer millinery. Really, after all we have a right to expect wide brims, for what with the feminine note being so widely exploited in present-day fashions it is not possible for them to stay out of the picture.

Speaking of wide brims, if you are going to the seashore this summer be sure to take a very, very broad-brimmed rustic hat along to wear with your beach pajama ensemble, of course assuming that your costume is styled with the new very full and belted-in-at-the-waistline trousers, topped with a tuck-in blouse.

However, the wide brims of immediate concern are those modish for town wear, such as the several types pictured here. As will be seen in this illustration there is no lack of novelty or diversity in this season's wide brims. One of the most interesting types in this group is the hat with the roll-of-the-face brim shown in the lower right corner of the picture. This model brings its message of smartness direct from one of the leading ateliers of Paris.

The first hat in the group rolls its brim up at one side, drooping the other in most graceful manner.

To the right at the top is a glossy

linen-like straw whose wide brim is fluted at one side near the back.

A charming sports hat in natural colored ballbunt is pictured in the panel. It is piped with navy blue and banded with blue held with a gold metal clasp. Straws in natural color are a very much exploited theme this season.

The new eggshell tint is charming. It has a more subtle beauty than either tan or beige. Many hats carry this

exquisite color in monotone and it is as attractive in the smart linen-like straws as it is in felt or crocheted visca. It also combines handsomely with other colors.

Among other of the new wide brims are those which reverse the usual order of things by being much broader at the back than the front. These drooping wide brims are featured in various ways. Sometimes the hat is "all brim" at the back and none at the front, the straw being plaited in to form a fringe across the nape of the neck. Then again the simple brim is not plaited, but measures considerably wider at the back with a medium brim in front.

With supple transparent hair hats of dresser men than the tailored bakus, ballbunts, bangkoks and such, the tendency is to drape the brim at the front up against the crown, allowing it to flare wide at the sides and the back.

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DANGER IN USING MEAT-SALT

Old-meat salt is usually filthy and may contain toxins of unknown virulence. And in some instances old-meat salt contains spores of disease-producing germs.

It does not pay to run the risk in using meat-salt. There is no practical way of testing the salt except to feed it to some farm animal. Then it may not all contain the same filth, toxins or germs.

Soft Custard Used as Sauce

(Prepared by the United States Department of Agriculture.)

The serving of soft custard as sauce on various desserts not only makes them seem quite new and different, but adds materially to the supply of iron and vitamins furnished by the meal. For this reason, in families where there are growing children, it is a good idea to have custards frequently, but by varying the basis of the dessert, monotony will be avoided. For instance, custard sauce is good with most canned fruits, such as peaches, plums, apricots, or pears; with some of the fresh fruits; and with stewed dried fruits. The canned and stewed fruits should be drained before pouring over them so that the syrup does not dilute the custard. This syrup can be saved to sweeten and flavor fruit drinks or fruit gelatin. Custard sauce is also good with plain cake, puddings, such as brown betty, steamed fig pudding, or chocolate bread pudding, or with Bavarian cream or other gelatin desserts. It is a good plan to put it on the table in a pitcher to be passed to each person.

Soft custard should be cooked in a pan surrounded by hot water below boiling temperature. A double boiler is the best utensil for the purpose. While cooking, custard should be stirred constantly to make it smooth and velvety. As soon as the mixture thickens sufficiently to coat the spoon it is done and the pan should be removed at once to a bowl of cold water to check the cooking. If cooked beyond the point when it coats the spoon custard is likely to curdle. If cooked too rapidly it is difficult to keep custard from cooking too much. The following directions for cook-

ing soft custard are from the bureau of home economics:

Beat a quart of milk with six to eight tablespoonfuls of sugar and one-fourth teaspoonful of salt in a double boiler. Beat four to six eggs lightly and pour slowly into them some of the



Custard Sauce With Fruit.

heated milk. Pour back into the double boiler and stir constantly until the custard coats the spoon. Remove at once from the fire and place the upper part of the boiler in a bowl of cold water. Add one teaspoonful of vanilla. Chill the custard until wanted.

Remove Salt From Mackerel

As with any cured fish, the salt used for preserving mackerel must be to a large extent removed before the fish is cooked. The bureau of home economics says that when you have selected a good, fat salt mackerel, soak it overnight in cold water to cover. Taste it. If sufficient salt has been removed, the fish can then be placed under the flame of the broiling oven and cooked slowly to a light brown. If the fish is still very salty after soaking, place it in a skillet, cover it with cold water, allow the water to come to a boil, and pour it off. Then broil. Put the cooked fish on a hot platter skin side down, pour melted butter over the fish, and garnish with thin slices of lemon and parsley.

over, while Mr. Sun, the King of the Clouds and the Rainbow met once more on the earth!

And before they left each other they promised it would not be the last time.

The rainbow fairies all came and it just seemed to all that the loveliest thing in the whole world was a rainbow.

There was always something so beautiful and so exciting about having the rainbow come.

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Britain's Last Wolf

The last wolf in Britain was one which roamed the country near Lothbeg, Sutherlandshire, in 1790. A monument marks the place where it was killed.

The KITCHEN CABINET

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I think that I shall never see
A poem lovely as a tree.
A tree whose hungry mouth is prest
Against the earth's sweet flowing breast;
A tree that looks at God all day,
And lifts her leafy arms to pray;
A tree that may in summer wear
A nest of robins in her hair;
Upon whose bosom snow has lain
Who intimately lives with rain.
Poems are made by fools like me,
But only God can make a tree.
—Joyce Kilmer.

SEASONABLE DISHES

Dip thin slices of sponge or pound cake into orange juice and place in shallow sherbet glasses; cover with straw berries sliced. Whip cream until stiff, using two cups, add the whites of two eggs beaten stiff.

Mix one cupful of sugar with one and one-half cupfuls of strawberry juice and one-fourth cupful of lemon juice, and add slowly to the first mixture, beating constantly. Fill the glasses full and garnish with thin slices of strawberries.

Dainty Pudding.—Boil one cupful of water and one cupful of fruit juice, strawberry, raspberry, pineapple or orange, add three tablespoonfuls of cornstarch diluted with enough water to pour. Cook over hot water for ten minutes, stirring constantly the first five minutes. Add one-half teaspoonful of salt, sugar to sweeten, fold in the stiffly beaten whites of three eggs and turn into a mold; chill, serve with sweetened cream or a thin boiled custard, using the yolks of the eggs.

Banana Puff.—Peel three large red bananas and scrape off all the coarse fiber and threads. Force through a sieve, add three-fourths cupful of sugar and three tablespoonfuls of lemon juice with a few grains of salt. Heat the mixture to the boiling point, stirring constantly; remove from the range and chill. Whip one cupful of heavy cream, fold in the banana mixture and heap in sherbet glasses. Sprinkle a few chopped pistachio nuts over the top of each portion.

Frozen Orange Trifle.—Make a syrup by boiling one cupful of sugar with one-half cupful of water until it threads. Add the grated rind of two well-washed oranges, one-fourth of a cupful of juice and two tablespoonfuls of lemon juice. Cover and leave in a warm place for two hours. Whip two cupfuls of cream; when firm fold in the first mixture. Remove the pulp from two oranges, reserving the juice. Turn the juice into a melon mold, put in a layer of the cream mixture then cover with the orange pulp; repeat until the mold is full, cover with buttered paper, buttered side up, put on the cover and pack in ice and salt, equal parts. Let stand three hours, unmold and serve.

Simple Desserts.

A tapioca pudding may be prepared with different kinds of fruit, making variety. Pineapple, apple, peach, apricot are all good.

Apple Tapioca.—Pick over and wash three-fourths of a cupful of pearl tapioca. Pour over one quart of boiling water and cook in a double boiler until transparent; stir often and add one-half teaspoonful of salt while cooking. Core and pare six good flavored apples. Arrange the apples in a good-sized baking dish, fill the cavities with sugar and lemon juice. Pour over the prepared tapioca and bake in a moderate oven until the apples are soft. Serve hot or cold with cream sugar and nutmeg.

Loganberry Bavarian.—Soak three-fourths of a tablespoonful of gelatin in three tablespoonfuls of water, twenty minutes; then dissolve in one-fourth of a cupful of hot loganberry juice, add one-half cupful each of sugar and lemon juice and stir until the mixture begins to thicken. Fold in the stiffly beaten white of two eggs and continue beating until the mixture holds its shape. Pipe lightly into shallow glasses, pipe whipped cream around the rim of the glass and garnish with a rose of cream in the center.

Snowballs With Fruit Sauce.—Cream one-half cupful of butter, add one cupful of sugar gradually, stirring well. Mix and sift two and one-fourth cupfuls of flour, three and one-half teaspoonfuls of baking powder and one-eighth teaspoonful of salt; add to the first mixture alternately with one-half cupful of milk, then fold in the stiffly beaten whites of four eggs and one teaspoonful of orange extract. Mix well, fill buttered cups two-thirds full, cover with buttered paper and steam thirty-five minutes. Serve with a fruit sauce.

Potato Cakes.—Boil four potatoes in their jackets, peel and put through a ricer. There should be two cupfuls. Add two tablespoonfuls of butter, one-teaspoonful of salt, a little pepper and four tablespoonfuls of hot cream, or milk. Beat well, shape into ovals, roll in crumbs then in egg beaten with two tablespoonfuls of water, then roll in crumbs. Fry in deep fat. Remove centers, leaving the cases with hinged covers and fill with the guinea chicken.

is used for the rod, they may slide back and forth on the rod itself. Fast-colored cretonne or print should be chosen for the bands of trimming. The bed has a fitted cover of osnaburg with a gay border corresponding to that on the curtains, and the same combination of cretonne and osnaburg is used for the round pillow in the wicker chair.

Plaited drapery of osnaburg is fastened to a board which forms a convenient bookshelf under the window and at the same time conceals the radiator when it is not in use. All of the furnishings of the room are plain and easy to clean, and the use of color in the draperies and bed cover provides the necessary cheerful atmosphere.

Nellie Maxwell

Some Good Things for the Table

By NELLIE MAXWELL

"He is a friend who lives
With a large-heartedness
That takes as well as gives—
And is no less."

For a dainty bread to serve for luncheon, for a picnic or as a sandwich for any occasion the following recipe will give satisfaction:

Orange Nut Bread.—Beat two eggs until light, add one cupful of sugar and add three-fourths of a cupful of milk alternately with three cupfuls of flour sifted with four teaspoonfuls of baking powder, one teaspoonful of salt. Add two tablespoonfuls of melted shortening, one-half cupful each of fresh, finely chopped orange peel and pecan meats. Mix and pour into a well greased bread pan and allow to stand fifteen minutes before baking in a moderate oven forty minutes.

Steamed Bran Brown Bread.—Take one cupful of bran, one cupful each of sour milk and flour, one-half cupful each of raisins and sugar, one tablespoonful of molasses, one teaspoonful of soda, one-fourth teaspoonful of salt and when all the ingredients are well blended add two tablespoonfuls of melted shortening. Turn into a greased mold and steam for three hours.

Peanut Butter Bread.—Take two cupfuls of flour, two teaspoonfuls of baking powder, one-half teaspoonful of salt, one-half cupful of sugar, six ounces of peanut butter, four tablespoonfuls of shortening, one cupful of milk and two well beaten eggs. Sift the dry ingredients, add the butter

and shortening, then add milk and eggs, beat well and turn into a greased bread pan and bake one hour.

Quick Coffee Cake.—Take two cupfuls of flour, three and one-half teaspoonfuls of baking powder, one-half teaspoonful of salt, one-fourth of a cupful of milk, one-third cupful of shortening, two eggs beaten, one-fourth of a cupful of sugar and one-fourth cupful of raisins. Sift the dry ingredients, mix into them the shortening, then add the sugar and eggs, which have been well mixed. Add the raisins and roll out to fit a pan. Cover with a sprinkling of shredded almonds and a bit of citron if liked and bake in a hot oven.

Foods, So Good.

Here is a different manner of serving chicken. Be sure to try it.

Chicken With Lemon Sauce.—Stew a chicken as usual in salted water with three onions, until the fowl is tender. Serve with the following sauce: Break three eggs into a bowl, beat well, add a little salt and pepper. Squeeze the juice of five lemons into another bowl, strain and mix very slowly with the eggs, stirring constantly. Now add a cupful of the chicken stock slowly and cook over water until smooth and thick as heavy cream. Turn over the chicken which has been carved in serving sized pieces.

Salmon With Asparagus.—Steam the salmon, if canned, until heated through. Place on a hot platter and pour over it a hot cream sauce into which has been stirred finely minced

pimento and chopped stuffed olives. Arrange around the platter long stalks of richly buttered asparagus, or the vegetable may be cut into inch pieces and served with butter.

Miami Pie.—Make a pastry shell and fill with the following: Beat two eggs, add one-half cupful of sugar, one cupful of corn sirup, three tablespoonfuls of butter and pour this into the unbaked crust and sprinkle with one-half cupful of pecans. Bake, cool, cover with whipped cream and serve.

Escalloped Tuna With Peas.—Melt five tablespoonfuls of butter, add six of flour and when well blended add three cupfuls of milk, one teaspoonful of salt, one-fourth teaspoonful of pepper, one-half teaspoonful of celery salt, one cupful of tender cooked peas and two cupfuls of tuna fish, flaked. Place in a baking dish, cover with buttered crumbs and bake twenty minutes.

Vegetable Plank.—Remove the seeds from four green peppers and parboil them for ten minutes. Beat two eggs and add one-half cupful of milk, one cupful of salmon, one-half cupful of bread crumbs, one tablespoonful of butter and one-half teaspoonful of salt. Fill the peppers with this mixture and surround the plank with mashed potatoes to hold the peppers erect. Brush plank and bake in a hot oven until well heated through.

Graham Bread.—To two cupfuls of sour milk add two teaspoonfuls of soda, three cupfuls of graham flour, two-thirds of a cupful of brown sugar, a teaspoonful of salt and two tablespoonfuls of melted butter. Mix all together and bake in a slow oven one hour.

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Fairy Tale for the Children

By MARY GRAHAM BONNER

As the clouds were passing along they heard the water fairies, and saw the ripple on the water.

They hurried along to the eastern sky. And as they passed Mr. Sun they barely stopped to speak to him. In fact, they almost covered him up.

"I don't think the west breezes are friendly today," said Mr. Sun. "When they go to see the east breezes I know they're tired of me."

"As for those clouds—they passed me by without speaking at all!"

When the clouds went along to the eastern sky and the breezes all blew from the east, Mr. Sun decided he might just as well take a rest.

"No one wants me for a little while," said Mr. Sun. "I'll have a short nap in that nice dark cloud bed which puts me to sleep so quickly."

Down on the earth the people were saying:

"How quickly the sun has disappeared. He is completely covered up by a great, dark cloud."

And when the King of the Clouds came forth wearing his purple-black robe, he said:

"Where are my fine raindrops? I want some of my nice big raindrops, too."

"Here we all are," said the little raindrops. "We are sleeping in the cloud beds you gave us."

"Tumble, tumble," said the King of the Clouds, as he pulled the little raindrops out of their cloud beds.

And down on the water they pattered and fell.

"Oh, how cool they are, and how lovely," said the water fairies.

"How delicious," said the Queen of the Water Fairies.

The fairies swam around and chattered with the raindrops as they came down on the water, which had been growing very warm owing to Mr. Sun.

The water fairies and the queen felt



A Wonderful Rainbow.

so happy and cool that as they swam around they almost went asleep.

They closed their eyes so the raindrops would not fall into them, and they just listened to their chatter and their patter and their splatter.

Of course, they would talk, too, and say how happy they were, and when they did, the little raindrops would run in their mouths and give them cool drinks.

But so fresh and cool did they feel, and so happy, that they wanted to go

to sleep and have wonderful dreams, too, of cool, cool, refreshing rain.

"Go to sleep," said some little voices.

They looked about them and saw the east breezes were whispering to them.

"Who will look after us?" they asked.

"I will," said the King of the Clouds. "But how will you be able to see us through the rain?" they asked.

"I will look out for that," said Mr. Sun, who came peeping back again.

"And I'll talk to the King of the Clouds, too, for we haven't had a chat in ever so long."

"Don't worry, little water fairies, the cool rain will not stop."

"Ah no, it won't stop because I've come, and I, too, will make it so bright the King of the Clouds can watch over you."

The water fairies looked, and a wonderful rainbow had appeared—a rainbow of gorgeous colors sparkling in the rays of Mr. Sun.

So the water fairies were watched

Osnaburg Featured in Household Furnishings



Osnaburg Useful for Curtains, Draperies, Couch Covers and Cushions.

(Prepared by the United States Department of Agriculture.)

Natural-colored osnaburg, brightened with hands of cretonne, was effectively used for most of the furnishings of this boy's room, planned by the bureau of home economics of the United States Department of Agriculture. Osnaburg, which you may know as Greenville cloth or almanac cloth, is an inexpensive, durable, somewhat coarsely-woven cotton fabric with irregular threads that give it charm for household decoration.

The draw curtains at the window of this room are very easy to make and will appeal to the average boy. Draw curtains may be arranged by means of cords and rings to pull together or apart, or, if a wide casing