

Draped Millinery in Fashion

By JULIA BOTTOMLEY



could happen than revival of the art of millinery.

One of the amusing contradictions about the new soft draped millinery is that which often seems to be just a "rag of a hat" in the hand, becomes an imposing millinery masterpiece on the head, having all those qualities of dignity and sophisticated "lines," which are so essential to "good style."

A very new and ultra treatment sponsored by French modistes is that of the hanging side jabot. The model in the center of this group demonstrates the extremes to which Paris milliners are going in the matter of Jabots or drooping bows, which fall sometimes quite to the shoulder. Caps of the type as illustrated are most often made of wide transparent velvet ribbon, which is almost as thin and supple as chiffon.

The first model pictured faces the brim with pale beige flat fur, which is as supple as any fabric. The rest of the hat so adroitly draped is of brown velvet.

Broadcloth was used for the hat to the right, the draped contour featuring a side-to-side effect inspired by ancient Egyptian headdress.

In the last model a felt hood has a draped facing of matching satin, for satin used with felt or soled is very fashionable. The other wee sketches are merely suggestions as to the trend of the mode.

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Tomato Juice Cocktail

A glass of tomato juice makes a delicious and inexpensive cocktail and appetizer for winter meals, and it also provides vitamin C, so valuable for health, especially in children.

Bavarian Creams Are Delicious

(Prepared by the United States Department of Agriculture.)

Bavarian creams usually have whipped cream among their ingredients, as well as egg whites. When gelatin is combined with these, lightly beaten, the result is a fluffy, spongy dessert that literally "melts in the mouth." Various flavors may be used for Bavarian creams. The recipe below for orange Bavarian is from the bureau of home economics of the United States Department of Agriculture. Orange flavor is among the most delightful, and the use of orange juice assures the family one more way of enjoying this delicious and valuable fruit:

1 1/2 tbs. gelatin 1/2 cup orange juice and pulp
1/2 cup cold water 2 egg whites
1/2 cup boiling water 1 pint cream, whipped
1 cup sugar 1/4 tsp. salt
5 tbs. lemon juice 1/4 tsp. vanilla

Soak the gelatin in the cold water, then add the boiling water, and stir until the gelatin has dissolved. Add the sugar and lemon and orange juice. Chill this mixture until set and then

To Prepare Stuffed Onions

Remove the skins from onions, and parboil ten minutes in boiling salted water to cover. Turn upside down to cool, and remove part of the centers. Fill the cavities with equal parts of finely chopped cooked chicken, stale soft bread crumbs and the finely chopped onion which was removed, seasoned with salt and pepper and moistened with cream or melted butter. Place in a buttered shallow baking pan, sprinkle with buttered crumbs, and bake in a moderate oven until the onions are soft.

beat until foamy. Beat the whites of the eggs with the salt until stiff and fold into the gelatin mixture. Then fold in the whipped cream and the vanilla. Pour into a mold and put in a cold place until set. When ready to serve, turn out onto a platter and garnish with orange sections.

CHOPPED NUTS ADD TO WAFFLES

Chopped nuts in waffles make an acceptable variation of flavor which everybody will enjoy. Pecan meats in season are especially good, as they go well with maple or other syrups usually eaten with waffles. Other nut meats may be used when pecans are not available. But meats are better cut with a knife or chopped in a bowl than put through a grinder. The proportions below are given by the bureau of home economics, United States Department of Agriculture.

1 1/4 cups sifted flour 1 cup milk
2 tsp. baking powder 2 eggs, separated
1/2 tsp. salt 1 or 2 tbs. melted butter
1 tbs. sugar 1 cup chopped pecan nuts

Sift the dry ingredients together, add the milk and the beaten egg yolks, then the melted butter. Stir in the nuts, and then fold in the well-beaten egg whites. Have the waffle iron hot enough to brown the waffle quickly. If an electric waffle iron is used, it does not require greasing and two tablespoonsfuls of melted butter should be used in the batter.

HOW TO USE MARSHMALLOWS

There are numerous ways to combine marshmallows with cake fillings. Or the marshmallows may be used alone as a filling. Simply put the marshmallows between the layers of a cake while it is hot.

Or you may melt the marshmallows in the double boiler and spread on the layers after they are cool. This melted marshmallow mixture may be used instead of jelly roll.

If the marshmallow filling is to be used you may add chocolate to the cake.

night's trip, and everything must be made warm and cozy.

"And then, after everything had been done, Boy of the North fell asleep. Santa Claus' dog must have had very pleasant dreams, too, for there was almost a happy smile on his face, and I think that happy dogs do smile. But you have to be very, very, happy yourself, to see it," ended the Sandman.

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Bedtime Story for the Children

By MARY GRAHAM BONNER

"There was great excitement way up North," said Sandman, "for Santa Claus was getting ready for his trip."

"His dog, Boy of the North, was the most excited of all."

"He barked with little short barks because that was his way of laughing when Santa Claus said, 'It seems to me I have more things to do this year than ever before.'"

"Boy of the North barked again, and put his cold nose into Santa's hand and rubbed up beside him. 'You say

seen, and of what they would like."

"Then, they write letters, the precious dears!"

"They tell me how much they love their brothers and sisters, and mothers and daddies and playmates, and pets!"

"But I mustn't stop to think of all those letters, for I have a long way to go, and I must get started." The reindeer were trying to hurry him; they could hardly wait.

"I won't be late," Santa told them. "I've never been late yet, and I've been doing this trip to the lands where there are children for many, many years."

"And the reindeer made queer sounds with their bells, for while they knew that Santa was right, still they were in a great hurry to start off."

"And Boy of the North was anxious for them to start off, too, for while he didn't go with them he longed to see them return and hear all about the trip."

"Now, let me see," said Santa Claus once again, "Have I got nuts and raisins, the bright new pennies and big oranges? Yes, we're really ready to start at last." And when he said to the reindeer, "All ready," they pranced about as Boy of the North barked again and Santa sprang into the sleigh.

"Off they went with the sleigh loaded down with toys, games, and countless things for Christmas morning."

"Good-by, Boy of the North!" shouted Santa Claus. "Good-by, dear old North home, good-by, everyone and everything. I'm off on my big trip of the year."

As he shouted this the reindeer were almost out of sight, and the last of Santa Claus that Boy of the North saw was when the sleigh disappeared as Santa waved his red cap with the red tassel.

"Now," said Boy of the North, "I will get everything ready for him when he gets back."

"So he started in. He got out Santa Claus' slippers and his heavy, warm winter wrapper which his master wore when he wasn't working."

"He put them near the fire, but not too near."

"For he knew that Santa would be cold when he returned from the long



"Good-by, Boy of the North."

that every year he was trying to tell Santa, and I imagine that Santa understood what he was trying to say.

"The reindeer were waiting. The bells on their harness were jingling and the big sleigh was filled with packs and packs of toys."

"Now, let me see," said Santa. "There are many shops where packs await me, for the children have written to me about the things they have

Good Things for the Table

By NELLIE MAXWELL

Away with clocks and sun dials! Time and I have made a compact—this to be my boon—To hear the evening thrush, and know the hour. Yet feel it noon. —Jean Dwight Franklin.

When the warmth indoors draws the family to the fireside, such things as corn popping, nut cracking and candy making interest us.

Chocolate Fudge.—Take one cupful each of granulated and brown sugar, one cupful of milk, one-third of a cupful of corn

syrup, a tablespoonful of butter, one and one-half squares of grated chocolate. Boil together until a soft ball is formed in water, add the butter toward the last of the cooking. Add a teaspoonful of vanilla when cool, beat until smooth and thick. Put at once into a buttered tin and mark off into squares. Nuts may be added if desired.

Southern Chicken Pilau.—Stew a fat hen after cutting into serving-sized pieces. When almost tender add two to three cupfuls of rice and cook until all is tender, using plenty of water. The addition of a little celery and onion to the fowl while cooking will enhance the flavor. Season well with

salt and pepper and serve on a hot platter with the rice heaped around the chicken.

Luncheon Cake.—Take two cupfuls of brown sugar, two tablespoonfuls of butter, two cupfuls of water or prune juice, one and one-half teaspoonfuls of salt, two teaspoonfuls of allspice, one teaspoonful of soda, two teaspoonfuls of cinnamon, three cupfuls of flour and one pound of stewed dried prunes chopped. Raisins may be substituted. Boil the sugar, prune juice, fat, spices and raisins (if used) five minutes. Cool, add the flour and soda and bake in a shallow pan 45 minutes.

An oyster stew with plenty of oysters—what can surpass it on a chilly night? It warms the very cockles of the heart. Oysters require only the slightest cooking to make them truly palatable, but undercooked, they are of all

foods the most undesirable. Overcooked they become tough and indigestible.

Take a quart of oysters, wash the hands in cold water and pass each oyster carefully through the fingers to remove any broken shell, as any of the sharp bits may cause serious trouble. Take a cupful of the oyster liquor, adding water if not enough,

bring to the boiling point and drop in the oysters. Watch carefully, and when the edges curl and ruffle, remove at once and keep in a warm place. Strain the broth and add a quart of rich milk, very hot, a half a cupful of butter, salt and pepper to suit the taste, then add the oysters and serve piping hot. Some prefer a thickening of three tablespoonfuls of flour with the butter, as it makes a smooth broth which will not curdle. Serve with crisp fresh oyster crackers. Celery—a cupful or two cooked—and the broth and all added to the stew is enjoyed for a change, although the old-fashioned stew of just oysters still holds its place as the best liked.

This is the season of the year when a hot soup for luncheon or supper is most welcome. Dried peas make a most delicious soup. Soak them overnight and cook in the same water in the morning, adding a generous square of salt pork, an onion and plenty of water to cook. Simmer for several hours, season, strain if desired, or serve just as it is. If one does not wish the pork, add butter and milk when serving. Beans may be used in the same way, making a most tasty and nourishing soup.

The small rubber kneeling pads so useful for gardeners and when scrubbing will be a wonderful help to stand on when at work.

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Cranberries for Sauce, Jelly



Making Cranberry Sauce to Last Several Days.

(Prepared by the United States Department of Agriculture.)

Don't wait for Christmas to treat the family to cranberry sauce, cranberry jelly, or other good things in which cranberries are used. Get some of the first cranberries you can to use with chicken, rabbit, veal, pork, or any meat that is better for a sweet-tart accessory. The recipe for cranberry jelly given below is from the bureau of home economics of the United States Department of Agriculture. Cranberry sauce is even more easily made, as the skins are not strained out. You can make enough cranberry jelly and sauce for several days and keep it in the ice box. Use rather small jelly glasses, of the size that your family will finish at one meal. Cranberry products "weep" or run when they are out and so it is more attractive to place a fresh mold on the table at each serving.

1 quart cranberries 2 cups sugar
2 cups hot water

Select sound firm berries, discarding any that are soft or withered. Wash well and place in a saucepan with the water. Cover and cook for a few minutes until the berries have broken. Then uncover and cook rapidly a few minutes longer, stirring all the time.

Press the fruit through a fine sieve to remove seed as well as skins. To the pulp add the sugar and cook for two or three minutes, or until the jelly sheets from the spoon. Mold in small wet bowls holding about the right quantity for one meal.

If you prefer cranberry sauce, add the sugar to the cooked unstrained fruit and watch for the jelly test in the same way.

Cranberry pie may be made of cranberry sauce or uncooked cranberries, with or without raisins. Cranberries may also be used in muffins as described in the recipe below.

Cranberry Muffins.

1/2 cup melted butter 2 cups sifted flour
1/2 cup sugar 4 tsp. baking powder
1 egg 1 cup cranberries
1/2 cup milk 2 tbs. sugar
1/2 tsp. salt

Break the egg into a mixing bowl. Beat it lightly. Add the milk. Sift the dry ingredients. Then add the butter and egg mixture; also the melted butter. Roll the cranberries in the two tablespoonfuls of sugar, and fold them carefully into the batter. Place in greased muffin pans. Bake in a moderate oven, about one-half hour, or until brown. This makes 12 muffins.

Community Building

Community House One of City's Great Needs

The need of community entertainment for young people is stressed in an editorial in the Household Magazine.

"The environment for entertainment should be more than an attractive place," points out the editorial. "It should be a community place; that is, a place owned by the community or by a public-spirited group in the community. There may be plenty of good public halls in a town, but the community house offers something in spirit that a commercial hall cannot offer."

"Too many of our amusements today are commercial. Some one offers entertainment. We simply pay our money and remain passive. It is all right in its way; some forms of entertainment must necessarily be commercial. Every community, however, should have some forms that are not."

"The people of a community will take an active interest in community entertainment held in a community building," continues the magazine. "Some will decorate the room. Some will prepare and serve refreshments. Some will take part in plays—which, by the way, are among the most educational and interesting of community entertainments. Some will furnish music. Some will originate unique entertainments in which they and others may take part. Some, perhaps, will be merely interested spectators at plays, at dances, at musical entertainments, but the very presence of these people will stimulate community spirit and character development among the young."

Winter Months Offer Advantage to Builder

When snow flies some home builders postpone their immediate building projects and spend the long winter evenings poring over house plans and longing for spring to come so that construction can get under way. And then when spring does come they wonder why it's so hard to find labor, or why materials are likely to be scarce, or why experts to supervise the job are so hurried and hurried.

The fact is that the winter months, comprising the so-called "off season" in the construction industry, offer the home builder advantages which no other time of year can equal. In the winter labor is plentiful and does not work under the costly bonus system; building materials are to be had readily, for building dealers are not preoccupied with a thousand and one other jobs; contractors and architectural supervisors have time to give each individual project careful, expert attention; workers of all sorts are inclined to be more alert, and a project finished in the spring begins to earn dividends on the capital invested long before projects which are begun during the usual spring rush.—Washington Star.

Money for Remodeling

There are many men who need money over and above what they can raise on a first mortgage in order to start any home-remodeling program. Frequently the charges made on money borrowed for this sort of thing have been high, not unfairly high, but necessarily high, in that the net profits were not big enough to warrant the effort.

For the encouragement of the home owner who wishes to remodel, it may be said that through the efforts of the home modernizing movement and various financial leaders throughout the country, there may arise in a reasonable length of time a type of service which will permit the home owner to borrow money on time at costs which will not be a hardship to him, or take away from the profits accruing from the modernizing.

Home-Building Standards

More and more home builders and homesteerers are recognizing this important fact—the character of environment and home atmosphere, and the protective restrictions of the home-site are no less vital to their ultimate satisfaction in the home they will buy or build than is the plan and quality of construction of the home. Standards in home building are rising rapidly. Many opportunities are now available to those planning the purchase or construction of new homes to learn by inspection of demonstration homes how to obtain for their homebuilding dollars the maximum of beauty and proportion, as well as the maximum utility of materials and accessories.

Painted Brick Houses

There are many people whose fondness for white homes remains unchanged in the midst of all the present day clamor for color. Here a brick home may be painted white, brightening the landscape and showing off to excellent advantage in a wooded setting. A desired appearance of "age" can also be given to a brick home by the use of paint, skillfully applied.

More frequently than ever we glimpse examples of suburban homes of the larger sort built of common brick and painted. Incidentally it may be mentioned that there is a certain economy in this proceeding, for the least expensive type of brick can be used when one intends to paint it.