

Among the Style Show Frocks



Among the pretty frocks shown at the style show was this one of poplin, including in narrow bands of velvet, and in platted panels at the back and front. Only silk frocks can be allowed the extravagance of plating; it is just of the question to allow extra quantities of wool for them. This attractive dress has more than a generous allowance of plating to its credit, for it displays a new management of the bodice. For the slender woman who aspires to wear a straight line dress but hopes not to look angular, this is a model worth studying.

The bodice is extended several inches below the waistline and is straight, with bands of velvet that relieve its plainness and improve the figure. The sleeves are banded in the same way and finished with a velvet cuff that is simply a wide band. The little jacket is plain and has a shoulder cape that widens the shoulder lines, and it falls in a slight ripple over the just

and at the under arms. In other terms it conceals the deficiencies of the too thin figure. It is finished with a rolling collar of white wash satin cut high at the back. By the same sort of subtle management the plating and the horizontal bands on the wide panels of the skirt, all out the thin narrow hips and seem to betray a curve which they really help to make. Altogether it is unusually well designed and so simple the home dressmaker can hardly fail to make a good copy of it. Tucks or a striped material may be substituted for the velvet bands. If a striped material is used it must match in color the plating goods to be used with it.

Autumn Brims Vary. Many of the hats for fall are rather large as to brim, and no considerable number of those models have orders of irregular shape, some in decided pointed effects.

Furs and Fur Fabrics on Coats



Fur fabrics have passed the experimental stage and are now as much a part of the winter's resources for garments and trimmings as furs themselves. They are used as furs are for trimming cloth coats and for the body of coats that are usually finished off with genuine fur in collar and cuffs. Their manufacture has reached such a degree of excellence that they can bear the closest sort of comparison with natural furs. When the question of durability is raised the evidence is all in favor of fur fabrics—they outlast almost all other cloths and outwear the softest furs for many seasons.

Manufacturers have been especially successful in imitating seal, moleskin, Persian lamb, broadtail and beaver. The moleskin and broadtail plushes make the richest looking coats and are used in luxurious trappings, trimmed with handsome furs for the dressiest wear. One of the coats in the picture is of seal plush with collar and cuffs and wide borders at the bottom of short-haired fox. This is a coat for general wear and is a guarantee of comfort in the coldest weather. It has a plain body with a skirt portion pleated to across the back and a wide belt that is the only break in its long lines.

The other coat is of heavy velvet, with wide shawl collar and turned back cuffs of moleskin plush, all in taupe color. Except for two plaits at the side stitched down to the hip lines, it is entirely plain. Just by way of showing how expertly sitting can be managed the designer of this coat placed a small insert of cloth under a cut-out in the sleeve above the cuff. Its color has much to do with the elegance of the coat and demands the sort of designating that appears in it. It is a gentleman's coat—equal to nearly all the demands of the winter season and a very handsome garment with all its simplicity. It turns up the front and may be brought up close about the neck where the plush collar will prove as warm as fur.

Julia B. B. B.

Upstanding Frill. Perhaps an outgrowth of the Medici collar, that has come into vogue, is the upstanding frill at the neck, of organza or net. It is essentially dignity and femininity in appearance, and is becoming to many women to whom the more severe lines of the round and square neck are not gracious.

The KITCHEN CABINET

In good society a woman is known not by the company she keeps but by the salads she serves. Instinctively, the accomplished hostess puts forth her best effort in the preparation of a salad.

MORE SALADS.



ALAD which is a little different is the following: Cut eight ripe tomatoes which have been peeled into quarters without separating them from the stem end, so the tomato lies on the salad plate like an open flower.

Lettuce may be used or not for a nest for the tomato. Heap over the tomato finely chopped apple and celery which has been well mixed with a highly seasoned dressing. Garnish with shredded bits of green pepper.

Golden Chestnut Salad.—Shell, blanch and boil until tender one pint of chestnuts. Drain and dust and set aside to cool. Arrange in a salad bowl on a bed of water cross or lettuce and sit over them lightly the yolks of two hard-boiled eggs. Hold the egg yolks in a sieve over the nuts and rub them through. Serve with a good flavored dressing.

Tomato Salad.—Scrub, peel and chill firm tomatoes and cut in halves. To one cupful of whipped cream add two tablespoonfuls of lemon juice and the same of grated fresh horseradish, season with paprika, mustard and salt. Place the tomatoes of lettuce, heap on the dressing and sprinkle with a bit of chopped red pepper.

Bacon Salad.—Cut six slices of tender bacon into squares and fry until brown; drain off grease; heat six tablespoonfuls of this fat and two tablespoonfuls of vinegar; beat the yolks of three eggs and one-fourth of a teaspoonful each of paprika and mustard and cook in the fat until thick. When the dressing is cold, toss the bacon over crisp head lettuce and mix with the dressing.

Brussels Spouts Salad.—Boil a quart of brussels spouts with a piece of ham or salt pork. When cool cut each head into halves, arrange on a bed of lettuce, sprinkle with a little chopped ham and serve with a good salad dressing.

Sweetbread and Celery Salad.—Mix equal parts of cooked sweetbreads, diced, with celery, also diced. Add a nicely seasoned dressing and serve. The dressing and seasoning is the important part in a good salad.

All vegetables served fresh should be crisp and free from moisture. Nuts of various kinds are the favorite garnish of value of any salad. Corn oil used with the yolk of egg and vinegar as mayonnaise makes a most tasty salad.

Within the week the harvest line unfolded. The chart life dead. But the sweet life the summer months have molded. Becomes our bread.

THE CANNING OF MEATS.



HE canning of meats is not so common but that the inexperienced housewife approaches the task with fear of losing it by spoilage. Meat may be canned as successfully as any other food, if the proper care is taken to be sure that the cans are perfectly sealed and sterile.

Those who live near lakes or streams where fish abound will find canned fish a most savory dish to serve on short notice.

The housewife who has her fruit cellar well stocked with canned fish, meat, soups as well as vegetables, has no reason when an unexpected onslaught of company drops in on her on a busy day, for she knows but a few minutes are needed to prepare a good meal from the good things canned.

Tough meats may be cooked a half hour before packing. Fish should be soaked in salt brine a half hour before packing. All meats as well as fish should be in perfect condition for canning.

Chicken fried, canned in the late fall, preserves the meat at the most delicious stage and, we avoid the expense of carrying them over the winter.

Game and fish may be canned to serve at a time when both are out of season.

Canned Chicken.—A four-pound two pounds when dressed should make a pint of solid meat and a pint of stock this enough to jelly. A four-pound fowl will fill a quart can. Sew the meat in hot fat, or in boiling water, then remove the bones and pack, filling the space with the stock which has been saved from the roasting of the meat and bones. Add one teaspoonful of salt to a quart of meat with other seasonings, if liked. Seal the jar then turn the jar, one quarter way round if it is a Mason jar; if one with a clamp, leave the lower end undisturbed. Place in the boiler and boil with water to cover three hours. Take out, seal tightly at at once. The meat may be packed uncooked, but it does not have as good a flavor as when browned and lightly seasoned while cooking.

Nellie Maxwell

NOTHING BUT PROXY SALUTE

But Wounded Officer Appreciated Kiss That Came With War Cross That He Had Won.

An officer, writing from a hospital in France, tells how a French officer planned a war cross on his pajamas, and how, without any warning, one of the nurses hurried to his bedside and planted "a nice cozy kiss on the ugly mug of yours truly." There is no reason to believe that it is a love affair. Doubtless it was a proxy kiss—it represented the feminine members of his family.

Fiction nurses have been of one kind. In the illustrations they were strangely beautiful. Always their hands were cool and their uniforms fresh. Some softing millionaires had been picked up and carried to the hospital where the nurse fought for his life—grim death talking just behind the door. His identity was not known, but he was a man, wide of shoulder and small of girth. He had a fat back and his close-cropped hair was inclined to be curly. By and by he became rational. The first thing he realized was the cool touch of the nurse's hand on his feverish brow. But why continue? He always married her, and they live happily ever after.

Cataract Deafness Cannot Be Cured by local applications as they cannot reach the diseased portion of the ear. There is only one way to cure Cataract Deafness, and that is by a constitutional remedy. **HALL'S CATARRH MEDICINE** acts through the blood on the mucous surfaces in the system. Cataract Deafness is caused by an inflamed condition of the mucous lining of the Eustachian Tube. When this tube is inflamed you have a running sound, imperfect hearing, and when it is entirely closed, deafness is the result. Unless the inflammation can be reduced, and this tube restored to its normal condition, hearing may be destroyed forever. Many cases of Deafness are caused by Catarrh, which is an inflamed condition of the Mucous Surfaces. **ONE HUNDRED DOLLARS** for any case of Catarrh Deafness that cannot be cured by **HALL'S CATARRH MEDICINE**. All Druggists Sell. Circulars Free. **F. J. Cheney & Co., Toledo, Ohio.**

Stung Again. He came into the office with a bushy nose and a red face, and he let him walk right into the private room of the head of the firm.

"I have here," he said, diving into an enormous pocket, "a most valuable little book. It tells of the most lovely spots within a hundred-mile radius of Cleveland, and how to get to them. It contains road maps, etc. It—"

"It's no use to me," interrupted the boss, decisively. "Stranger as it may appear to you, I do not own a car. I do not drive. I cannot use your book."

And you think this worried the book agent? This agent, for the little book was all a bluff, and the pretended book agent was an automobile salesman. And he promptly took advantage of the best opening he had in a week.—**Cleveland Plain Dealer.**

Breaking It Gently. Askem—Where's the rich heiress you've engaged to?

Tolson—You see that lovely girl in pink at the other side of the room?

Askem—Yes, I say, old man, what a superb—

Tolson—Well, it isn't she. It's that grand old rule in yellow sitting next to her.

Pimplly Rashly Shakes Quickly smoothed and heated by Cuticura often when all else fails. The Soap to cleanse and purify the Ointment to soothe and heal. For free samples address, "Cuticura, Dept. X, Boston." At druggists or by mail, Soap 25, Ointment 25 and 50—**Ad.**

Everywhere. "I see the French are on the qui vive?"

"Where is the French located?"—**Louisville Courier-Journal.**

A man isn't necessarily a firebrand just because he has a good head for figures.

WRIGLEY'S



We will win this war—
Nothing else really matters until we do!



The Flavor Lasts

Worth Knowing How. Army life makes a man out of a fellow.

"So it seems."

"There's Reginald Grubbin, for instance. Before he was drafted he couldn't even dress without the assistance of his valet. His favorite exclamation was, 'Oh, mercy!' and his nickname was 'Eliababeth.'"

"Exactly. He's been in the army only six months, yet he can eject a stream of profanity on short notice that is the envy of his top-sergeant and he is commonly referred to by his associates as a 'hard guy.'"—**Birmingham Age-Herald.**

His Peculiar Apology. Our son, Lincoln, five, was sent to throw papers in the waste basket. The landlady asked him to take his papers, too. John told him to empty his own papers. I told John to apologize. John said: "I get mischievous sometimes and say things I don't mean. I told you to empty your own papers, but you don't need to if you don't want to."—**Chicago Examiner.**

Quick Work. Mrs. Gooden—"Have you had your house cleaned?" Mrs. Justed—"Oh, yes, the burglars cleaned it last night."

An Outside Recreation. Jack—"What was the best thing you caught on your fishing trip?" Bert—"A pair of kings.—**Judge.**

ATTENTION! Sick Women

To do your duty during these trying times your health should be your first consideration. These two women tell how they found health.

Hellam, Pa.—"I took Lydia E. Pinkham's Vegetable Compound for female troubles and a displacement. I felt all run down and was very weak. I had been treated by a physician without results, so decided to give Lydia E. Pinkham's Vegetable Compound a trial, and felt better right away. I am keeping house since last April and doing all my housework, where before I was unable to do any work. Lydia E. Pinkham's Vegetable Compound is certainly the best medicine a woman can take when in this condition. I give you permission to publish this letter."—**Mrs. E. R. Chas. Hellam, R. No. 1, Hellam, Pa. this letter.**

Lowell, Mich.—"I suffered from cramps and dragging down pains, was irregular and had female weakness and displacement. I began to take Lydia E. Pinkham's Vegetable Compound which gave me relief at once and restored my health. I should like to recommend Lydia E. Pinkham's remedies to all suffering women who are troubled in a similar way."—**Mrs. ELISE HEIM, R. No. 4, Box 8, Lowell, Mich.**

Why Not Try

LYDIA E. PINKHAM'S VEGETABLE COMPOUND

LYDIA E. PINKHAM MEDICINE CO., LYNN, MASS.

