

## Suiting Oneself the Rule for Coiffures



Just go on and wear your hair as you will, in any way most becoming to you, for the goddess of fashion will not indifferent approval on anything. For some months this capricious deity has refused to be interested in hair-dressing styles. She did sit up and take notice when the bobbed coiffure made its debut. It was so novel and so different, no one could help noticing. It is a lovely style for youthful faces.

A few young women were willing to go the length of cutting off—"bobbing"—the hair at the sides for the sake of the style, but many were not. These very sensible ones achieved a hairdress with the bobbed effect by bringing the hair out over the cheeks and turning the ends under. The back hair was disposed of in a flat coil low on the crown, and all held in place by much pinning and by bands of narrow velvet ribbon.

Older women have remained faithful to waved hair combed in a small pompadour and dressed with a knot, rather high on the head. Others, with youthful faces, have been most successful with hair unwaved but pinned

into becoming lines about the face. It is drawn back and twisted into a knot which supports large ornamental shell pins. An example of this style, with everything to recommend it, is pictured here. This is the manner of arranging the hair about the face which is favored by the majority of women. The disposition of the hair at the back is only governed by the choice and taste of the individual.

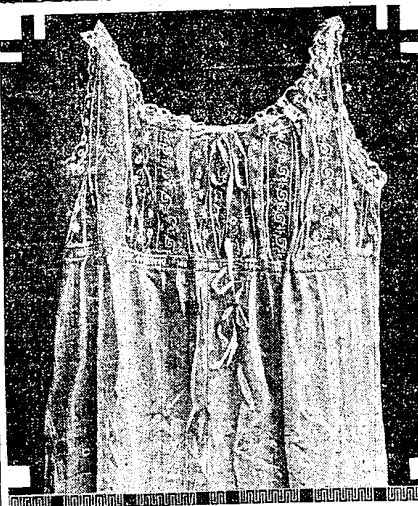
## Use Jersey Cloth.

Jersey cloth is used for the midgy sweater of silk or silk fiber. This is the only sweater now used that slips on and off over the head. It has white sailor collar and cuffs, and is laced through four or five holes at the front with silk cord. It is especially attractive for very young girls.

## Shawl Costs.

There are some interesting imported coats made of big shawls or steamers, with fringe around the bottom and edging the cape section that falls over the sleeves, or sometimes edging the wide collar instead.

## Pretty Undermuslins of Sheer Materials



Embroideries for women's undergarments—the sorts that are sold by the yard—have grown more and more sheer until now one must look twice to discover whether some of them are of silk chiffon or of swiss. Fine weaves in voile have proven to be practical as a background for dainty embroidery patterns to be used in underwear because their wearing qualities are equal to those of the materials used in the body of the garments. In fact a good quality of sheer cotton voile embroidery will outwear the nainsook or muslin which it trims.

Speaking of sheer materials in undergarments, it is not to be overlooked that chiffon and fine crepes come in for much consideration in the more expensive and less practical frockings that are so satisfyingly prettified. Petticoats to be worn with negligees, underdresses for wear with thin blouses, and even less conspicuous garments are made of these fragile fabrics. Pretty garments are also made of the cottons that emerge from the tub as good as new. The envelope chemise shows in the picture given here bears witness to this. It is made in the empire style and is the simplest thing to put together. The short "baby" waist is merely alternating strips of val insertion and swiss embroidery with edges whipped together. Under the arms the embroidery strips are omitted because at this point of most wear the lace is more desirable.

The short waist is finished at the bottom with a narrow open beading which joins it to the skirt portion of the chemise. The neck and armholes are edged with val lace, set on about the neck with a very narrow beading. Lingerie ribbon is run in the beading. It is to be tied in full bows when the garment is adjusted.

The bottom of the chemise is lengthened at the back, cut into a tab and finished with lace edging. Two buttonholes are worked in the tab and fasten over small, flat pearl buttons that are sewed to the front. This adjustment of the chemise gives its name of "the envelope," and keeps it from bunching up about the figure when the wearer walks natch. JULIA MONTGOMERY.

## THE KITCHEN CABINET

I know not why, but I am sure That that and place. In some great fabric to endure Past time and race My threads will have. —Helen Hunt Jackson.

## SOME SAVORY TOASTS.

There are always pieces of bread that may be utilized as toast, making appetizing dishes. A most tasty sandwich for supper is this—cut bread in thin slices, spread with butter and on a thin slice of cheese, cover with another slice of bread and try in a little hot butter until the bread is brown.

Cheese Toast—This is another way of serving toast with cheese. Mix a cupful of grated cheese, with a dash of mustard, a half teaspoonful of salt, a tablespoonful of butter and a pinch of cayenne. Heat carefully to a smooth paste and spread on toast. Place the toast in the oven to get thoroughly hot. Serve hot.

Cinnamon toast is liked by the children. Toast bread, butter it, and sprinkle with a mixture of sugar and cinnamon.

Cream Toast—This old fashioned dish is so well known that it hardly needs mention. Melt in a double boiler two tablespoonfuls of butter, add the same amount of flour and when bubbling hot stir in slowly a cupful of milk. Season with salt and stir until well cooked. Thin cream will make a more delicious sauce. Toast the bread, dip the edges in hot water to soften, spread with butter and pour over the white sauce. Serve in a deep dish and have the sauce well cover the heaped up toast.

Salmon Toast—Cut some smoked salmon or halibut or any rich smoked fish in thin slices, arrange on squares of toast and sprinkle with pepper. Put into the oven to get hot, cover with greased paper to keep from burning. Serve very hot.

Buttered bread toasted in the oven and cut in small squares is a good accompaniment to soup or cut in points and used as a garnish for meat dishes.

Narrow strips of toast an inch wide and three inches long served with the salad course, is another way of serving it. For breakfast there is nothing more appetizing than a crisp well buttered piece of toast which may be served with a poached egg on top or simply buttered.

If we never saw the contrast that there is 'tween sun and rain; If we never knew the difference that there is 'tween joy and pain; How could we prize the beauty of a sunny summer day, Or know half the glowing pleasure of an hour that's free and gay? —A COLLECTION OF MUFFINS.

Delicious hot cakes are universally liked. The following are a few that one will enjoy trying. Prune Muffins—Cream a half cupful of butter with a fourth of a cupful of sugar; add a beaten egg. Sift together two cupfuls of flour, three teaspoonfuls of baking powder, one-half teaspoonful of salt, and add to the first mixture alternately with three-fourths of a cupful of milk. Stir in a cupful of stewed, stone prunes which have been cut in pieces. Bake in warm, buttered muffin pans.

Virginia Muffins—Sift two cupfuls of flour with two teaspoonfuls of baking powder, one teaspoonful of salt, and a fourth of a cupful of sugar. Add a fourth of a cupful of melted butter, one egg, well beaten and a cupful of seeded raisins. Stir to a smooth batter with a cupful of milk and bake in hot muffin pans, well buttered.

Rice Muffins—Sift three cupfuls of flour with four teaspoonfuls of baking powder, one teaspoonful of salt, and two-thirds of a cupful of sugar. Add two eggs well beaten, two-thirds of a cupful of cooked rice, one-half a cupful of stewed, stone prunes which have been cut in pieces. Bake in warm, buttered muffin pans.

Cheese Muffins—These are good to serve with a salad. Sift two cupfuls of flour with two teaspoonfuls of baking powder, one teaspoonful of salt, and a fourth of a cupful of sugar. Add one-fourth of a cupful of melted butter, one beaten egg, one-fourth of a cupful of ground cheese, and a cupful of milk. Stir and bake in well-buttered pans.

Bacon cooked and broken in bits may be added to the above recipe, (using less shortening) in the place of the cheese.

## Nellie Maxwell

## New Cause for Worry.

An Indiana man claims to have invented a photographic machine that will take an object at a distance of two miles, on a dark night. There will be no escaping the snapshot lens armed with that frightful camera—Providence Journal.

Effect of Powerful Shell. When a 12-inch shell strikes the water it throws up a "splash" of water that is the heaviest mass. This "splash" weighs about 2,600 tons, enough to drown a small ship.

## Children Cry for Fletcher's

## CASTORIA

The Kind You Have Always Bought, and which has been in use for over 30 years, has borne the signature of Dr. J. C. Fletcher and has been made under his personal supervision since its infancy. Allow no one to deceive you in this. All Counterfeits, Imitations and "Just-as-good" are but experiments that trifle with and endanger the health of Infants and Children—Experience against Experiment.

## What is CASTORIA

Castoria is a harmless substitute for Castor Oil, Paregoric, Drops and Soothing Syrups. It is pleasant. It contains neither Opium, Morphine nor other Narcotic substance. Its age is its guarantee. It destroys Worms and allays Feverishness. For more than thirty years it has been in constant use for the relief of Constipation, Flatulency, Wind Colic, All Teething Troubles and Diarrhea. It regulates the Stomach and Bowels, assimilates the Food, giving healthy and natural sleep. The Children's Panacea—The Mother's Friend.

## GENUINE CASTORIA ALWAYS

Bears the Signature of

In Use For Over 30 Years

The Kind You Have Always Bought

THE CANTON COMPANY, NEW YORK CITY.

## He Took a Chance.

"It's a good thing you had accident insurance, isn't it?" That fall must have laid you up for two weeks. "I know, but it doesn't help me out in this case." "And why not?" "Why, it carried a clause forbidding me to engage in any extra hazardous occupation."

"Well, you weren't, were you?" "Yes, I was trying to sell Jones some life insurance."

## Year After Year.

"They can't fool all the people all the time." "But the summer hotel proprietors manage to stick us for two weeks of it."

## Answered.

Barber (finishing up)—How do you part your hair, sir? Customer—With a comb. Millions of particular women now use and recommend Red Cross Ball Blue. ADV.

Mistakes are as common as the acknowledgment thereof is uncommon.

## Would Be Interesting.

"Did you hear about Mrs. Vombat's party?" inquired one lady. "Mrs. Piffle is invited." "Here's the interesting point," said another. "Mrs. Flubdub isn't invited."

"Dear me! And did you hear how Mrs. Scando snubbed Mrs. Van Squawk?" "Hum!" remarked a passing editor. "Judging by the interest the women take in the same, I think I had better get out a column of social activities."

## It Made a Difference.

"How far is it to the next town?" the motorist asked the farmer along the road. "About ten miles as the crow flies," said the farmer.

"Yes, I know," said the motorist, "but you see, the crow's riding with me today."

Telephone lines are to be extended to Tromsø, Norway, 200 miles north of the arctic circle.

Before the war there were 5,000 German waiters and barbers in London.

## 10c Worth of DU PONT

Will Clear \$1.00 Worth of Land

Get rid of the stumps and grow big crops on cleared land. Now is the time to clean up your farm while products bring high prices. Blasting is quickest, cheapest and easiest with Low Freezing Du Pont Explosives. They work in cold weather.

Write for Free Handbook of Explosives No. 69F, and name of nearest dealer.

DU PONT POWDER COMPANY

WILMINGTON DELAWARE

## RICE &amp; HUTCHINS EDUCATOR SHOE

"Let Their Next Shoes be Educators!"

PREVENT your children from knowing the torture of corns, bunions, ingrowing nails, falling arch, etc.—the evil results of leading the foot-bones in narrow pointed shoes.

Do it today—by putting them into Educators, which "let the feet grow as they should."

Made for the whole family, \$1.35 to \$5.00. But beware EDUCATOR! It is made on a sole—without that you have (genuine) orthopedically correct Educators, made only by RICE & HUTCHINS, Inc., 15 High Street, Boston, Mass.

Watch out for All-American and Royal Shoes for Men, Mothers for 12 years.



## "S-O-M-E Doughnut!"

"Any time you want real goodies use Calumet Baking Powder! My mother uses it; she's tried all others—she's learned her lesson—now she sticks to Calumet. "Unequaled for making tender, wholesome, light baking. Wonderful leavening and raising qualities—uniform results. Mother says Calumet is the most economical to buy—most economical to use. Try it now. Received Highest Awards New York State Fair, San Francisco, etc."

Now Get Best Free for Trial to Please You

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