

Woman's Section of The Enterprise

Authoritative Ideas on Fashions by Julia Bottomley,
and Cooking and Baking Hints by Nellie Maxwell.

Also Short Stories and Features by Noted Writers of
Particular Interest to Women and Children Readers.

The Kitchen Cabinet

(© 1921, Western Newspaper Union.)
"The bread that bringeth strength, I
want to give.
The water pure that bids the thirsty
live.
I want to help the fainting day by
day;
I'm sure I shall not pass again this
way."

SOME SUMMER CANAPES.

During warm weather when soups
are not cared for as they are in winter
a canape and some sort
of fruit cocktail seems
to be necessary.
The canapes may be made in
various ways.

The toast round,
square, or in finger shape
is used as a foundation
usually, whether the
canape is to be served
hot or cold. In hot weather the toast
keeps from drying at the edges better
if brushed with olive oil instead of
butter and enough is not used to effect
the flavor of the canape. A slice of
fried apple or a thick slice of tomato
or a slice of cooked egg plant is some-
times used in place of the toast.

Egg Canape.—Take as many hard-
cooked eggs as are needed, allowing
one to a canape. Butter a round of toast
and lay thin slices of the egg-white on
it. Remove the skin and bone from
two hard-boiled eggs, break them up with
a fork and add the yolk of egg put
through a ricer, the juice of half a
small onion, and a tablespoonful of
Worcestershire sauce. Spread the mix-
ture on top of the egg rings, add a
dash of cayenne and paprika and place
an olive stuffed with an almond in the
center.

Chicken Canapes.—Chop very fine
the breast meat of a cold boiled chick-
en, add pepper and salt, one boiled
egg chopped fine and a small can of
pate de foie gras. Mix well and add
enough mayonnaise to bind the mix-
ture. Form into little canapes the
size of a large olive, roll in finely
chopped nuts and paprika and lay two
or three on a square of toast or a
lettuce leaf that has been dipped in
French dressing.

Herring Roe Canapes.—Drain the
herring roes from the oil in which
they are canned, then let them
marinate in French dressing for half
an hour; drain, add pepper, salt, a
teaspoonful of chopped pepper and a
teaspoonful of fried bread crumbs.
Cut the roes and use a tablespoonful
of the mixture on each toast round,
placing a teaspoonful of heavy mayon-
naise on the top of each, garnishing
with a spray of water cress.

To train a woman away from a
possibility, American home life may
lead to science or the school a Maria
Mitchell or a Mary Lyons, but the home
itself is the greatest school for the
development of womanhood.—
F. W. Gustafson.

SOMETHING TO EAT.

A jar of cheese for the Sunday night
lunch or supper may be prepared from
leftover bits of
of good rich
American cheese.
Grate the cheese
in, if soft, cut in
to bits. Beat one
cupful of cream
to two cupfuls of
cream.

and when the cream is
beaten, stir until all is dissolved, then
pour into the jar and allow it to cool.
Paprika, red pepper or other season-
ings may be added to suit the taste.

Onions With Nuts.—This is a main
dish during the warm weather. Cook
the desired amount of onions as usual,
drain and cut with a knife and fork,
add well buttered crumbs, salt and
pepper a cupful more or less of rich
milk, depending upon the amount of
onions used. Sprinkle the top of the
dish with buttered crumbs after add-
ing chopped English walnuts—a half
cupful for a small family, more if
large. Bake until the buttered crumbs
are brown.

Pecan Pralines.—Take one pound
of brown sugar, two cupfuls of whole
pecan meats, one-third of a cupful of
butter and one-fourth of a cupful of
water. Stir the sugar, water and but-
ter together until dissolved and melt-
ed. Add the pecans after use. Mix-
ture has been boiled a few minutes.
Drop a bit of the sirup into a bowl
and when a hard ball is formed, pour
out on a well-buttered marble slab.
Drop the mixture like pancakes,
spreading them with a knife. Let them
cool. Work quickly or they will
be too hard to handle.

Nellie Maxwell

Pat Example.

"Pa, what's an 'incurability'?" "An
incurability, my son, is a divorce law-
yer humming the wedding march."

FROCKS OF BLACK

Crepes, Satins and Lace Are
Favorable in Paris.

Nothing Depressing in Effect of the
Color as It is Worn by
Women of France.

"There are no many black dresses in
Paris that they look almost like a an-
tional costume."

"Black costumes," observes a Paris
correspondent, "are made from every
known material, from crepe and
satin especially, and from much black
lace. They have very thin sleeves or
no sleeves at all, and they are long—
only a few inches from the floor."

Here we have the description in a
nutshell. The lead is certainly simple
enough and, as far as can be learned
in other quarters, it tells the story
adequately. The French woman has
always loved black. She knows how to
wear it so that there is nothing sombre
or depressing in its effect. By her
knowledge of line and proportion, of
material and draping and "white
spaces" made up of throat and arms,
she manages to achieve an effect which
is actually cheerful.

For the black, the longer and the
bloused waist, the long sleeves and the
unseen skirt lines are in evidence.



Black Crepe Frock.

These various points of fashion are
giving us much food for reflection and
making us wonder, in a panic, whether
the heads of last year's frocks are
simple enough to let them express the
new mode.

The salvation of the longer skirt is
the longer waistline, for it readjusts
the proportion so charmingly that we
welcome the silhouette and cease to
regret the comfort of the shorter skirt.
A dress of heavy black crepe has an
underside made on slim, straight lines,
and is quite short. It is covered with
a clever draping of the same material
and certain ends of that draping come
very near the floor.

SOME NOVEL SPORT SKIRTS

Flannel, Plain and Striped, and Ve-
lours Among the Accepted Ma-
terials.

The vogue for separate skirts and
sweaters is well established, and now
sport skirts claim attention with their
distinctive tencels and serviceable ma-
terials. Flannel, plain and striped,
is among the accepted materials for
sport wear, and there are some smart
skirts in checked velours. Laces, too,
valuable damask are among the cotton
fabrics, and some skirts are made
of fancy silk crepe.

Of plain white flannel is a good
looking sport skirt, easily folded. It
is a straight-line model, not too nar-
row at the bottom, and belted at the
top. Pockets are slashed at the hips.
This skirt combines wonderfully well
with a wool jersey overblouse or a
Tulle sport coat.

White linen strictly tailored is use-
ful for a smart skirt for morning wear
in the country. Crescent pockets are
the only trimming. With this type

YOUTHFUL IN THE EXTREME



Just at this time plans are being
made by mothers for school dresses
for their daughters. Youthful and
pretty is this serge dress for a school
and college girl, offset by a becoming
collar and cuff set of organdie.

SAVES THE TIME AND THREAD

Make More Than One Garment at
Time; Do Not Take From Ma-
chine at End of Seam.

One can arrange to make more
than one garment at a time and save
thread. Do not take away from ma-
chine at end of seam, but have an-
other seam ready to start under the
presser foot. It is surprising how
much those ends waste. Instead of
a French seam, place edges together
as in ordinary seam, allowing one
edge to extend just far enough be-
yond other to turn down. Turn this
over the other, then both in a
narrow hem, and one row of stitching
makes a neat seam, which for a
great many garments does just as
well as a French seam. By buying a
large quantity of one pattern for
children's clothes, you often get an
extra garment from what would go
in the "piece-back" if each suit, etc.,
were different. Same for men's shirts,
for where we need three yards for
one shirt, five and one-half, sometimes
five yards, will cut two.

Fall Hat Styles.

The outstanding feature of the early
fall hats is the strong leaning to bright
embroideries as trimming. Black hats
trimmed in wool embroideries in novel
motifs and, in the most vivid color
tones are unquestionably good looking.
One small hat, recently seen, of the
tan type made of black tulle was
embroidered all over with the words
in Czechoslovak colors, with the em-
broidery being applied in a sort of tufted
effect. Two pignons made of wool
finished the hat at the back.

Cherry Trimming.

A petite brunette seen recently at a
garden party wore a white chiffon
gown with sparkling allover design in
brilliant cherry-red, the low fitted hip
girdles of tulle in this color and the
skirt showing a drape of the chiffon
made by using a long straight piece of
it from side to side. A Venetian lace
vestee and a bright cherry red straw
hat, marked with small feathery
white flowers completed the costume.

For golf or tennis is a skirt in
blazer flannel plotted to give fullness.
White flannel striped in black, navy,
green with a tailored skirt of crepe
de chine or a jersey sport jacket in
neutral color with small feathery
white flowers completed the costume.

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Cool silks create lovely skirts, and
crepe de chine in an extra heavy qual-
ity is among the more seasonable gar-
ments. An unusual model is box
pleated and hemstitched between the
pleats. A skirt that wraps itself
twice about the figure is used instead
of a straight belt.

Lustrous sport silk in big block
checked come in, in turquoise, orchid,
honey-dew, rust, silver gray, navy and
black and needs only a simple pat-
tern to make it.

Satin is again popular for skirts, and
is offered not only in white, but a won-
derful variety of colors as well.

Daddy's Evening Fairy Tale

MARY GRAHAM BONNER

YOUNG MASTER ORIOLE.

"Mother," said young Master Oriole,
"why is it I look like you and yet
most of the Bird Boys I know look
like their dads?"

"You look very much like me, it is
true," said Mother Oriole. "You have
only been about two for two years,
and you know it is not very long.
But you will change your suit soon."

"But your throat and your face are
covered with black feathers, beauti-
fully glossy black feathers like your
Dad's."

"He is so handsome. I know of no
Orchard Orioles so handsome. You
know we are of the Orchard Oriole
family?"

"Yes, I know," said young Master
Oriole.

"Your dad wears reddish and black
feathers. He dresses very smartly. I
like quieter clothes better. And he
likes to see me in my quietest clothes."

"Now, you will be like your Dad be-
fore very long, before very long!"

"Of course, young Master Oriole, as
one would guess from your name you
love the Orchard. That love is born
in you. All of the Orchard Orioles



"He is So Handsome."

love orchards, but they also love all
country places and they like country
roads.

"They love the country. So do you!
That is quite, quite natural."

"We care a great deal about our
home. You old home, you know, was
beautiful, wasn't it?"

"Indeed it was," said Master Oriole.
"Yes," said Mother Oriole, "how
much I do care for my home. An
Orchard Oriole always does."

"We always have homes which are
shaped like deep baskets. Almost any
one can tell an Oriole nest when see-
ing one, because it is so deep."

"We make it of lovely soft grasses
which we fix together very carefully.
We don't rush in at the last minute
and make our nest any old way at all
as sometimes the robins do."

"We are" very particular and build
very, very carefully and perfectly."

"Our cousins who live down Sound
all the time, and who are known as
the Hooded Orioles, have nests of
somewhat the same shape, but their
nests are made of moss, and they
hang down from the trees."

"They are fond of bright colors, too.
They look something as we do, only
they are gay and brighter in their
dress."

"The young master Orioles have
much the same way, you have seen
though. These cousins of ours, the
Hooded Orioles, make lots of friends
where they live."

"The Mr. Hooded Orioles wear
suits which are orange in color, rather
than reddish brown, as the Mr.
Orchard Orioles care for."

"But they do as we do—they eat
insects, and are a great help to the
people."

"Orchards are famous for helping
people. Not only do we draw you
very pretty things, but we want to do
something while you, too."

"Fine feathers make fine birds, we
have been told. But we don't think
that the fine feathers alone are enough.
We want to do some real work, too,
and be worth it."

"So we eat caterpillars and grass-
hoppers and insects and worms and
bugs and beetles and little flies and
all sorts of insects who try to hurt
the shrubs or trees which give pleas-
ure to people."

"Of course the trees give fruit to
people, too, but fruit means pleas-
ure. I know."

"Yes, for years and years and years
and years all Orioles have been fa-
mous for the work they have done, and
if anyone ever says to you:

"Fine feathers make fine birds,"
you answer and say:

"But fine feathers ain't enough."

"We Orioles know there is work to
be done, too, and work is very pleas-
ant when one does the work one likes
—and the Orioles have picked out the
work they like best."



Pleases Them All!

It appeals to everybody
because of the pleasure
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The longest-lasting refresh-
ment possible to obtain.

Sealed tight—kept
right in its wax-wrapped
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5¢

The Flavor Lasts



"HEARS THE EAST A-CALLING"

Marine's Reasons for Seeking Transfer
to the Orient Prove Truth of
Kipling's Statement.

Who says that Kipling didn't speak
the mind of the enlisted man when he
wrote: "Ship me somewhere east of
here?" A marine, who put in a
long tour of duty in the Orient, re-
cently wrote the editor of this column
that he had requested to be transferred
out there again. His letter was poeti-
cal, but sincere. He wrote in part:

"I can see in my mind's eye that
old recruiting slogan, 'See the World,'
and as I hear in my imagination the
booming of the surf on those oriental
shores and scent the odor of the Cele-
stial headhunting, I should like to
go again, to brush elbows with those
slant-eyed sons of Confucius."—From
the Leatherstock.

Important to Mothers
Examine carefully every bottle of
CASTORIA, that famous old remedy
for infants and children, and see that it
bears the

Signature of *Dr. J. C. Williams*
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Children Cry for Fletcher's Castoria

The Medium's Friend.
Publisher George, Doran of New
York was laughing about Conan
Doyle's rampant belief in spiritual-
ism.

"Doyle's friends poke fun at him,"
he said, "but he takes it all in good
part. At a dinner in Golden's Green,
the Greenwich village of London,
Doyle's host said to him: one evening:

"How will you have your roast
beef, Sir Arthur? Underdone or—
"But here the hostess interrupted:
"It takes no Sherlock Holmes," she
said, "to tell how he'll have his beef.
He'll have it medium, of course."

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Not Exactly Reassuring.

"There is no doubt about it, my
friend, we'll have to operate on you,"
the doctor said cheerfully.

"Operate?" the patient exclaimed.
"Great Scott, doctor, I've no money for
expensive operations."

"Hum! Well—you're insured, aren't
you?"

"Yes, but I can't realize on that
until after I'm dead—it goes to my es-
tate."

"Oh, that's all right, my dear fel-
low," the doctor said, again smiling
cheerfully. "That's perfectly all right
—don't you worry about your bill at
all!"—Judge.

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AND
MICE

By Using the Genuine **STEARNS'**
ELECTRIC PASTE

Ready for Use—Better Than Traps
Directions in languages in every lan-
guage. Kills Rats, Mice, and all vermin
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human, animal or property. No odor.
No mess. No trouble. No expense.
No danger. No harm to human, animal
or property. No odor. No mess. No
trouble. No expense. No danger. No
harm to human, animal or property.
U. S. Government buys it.

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Without Mug

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scalp disease. Keeps hair soft and
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per bottle. 100¢ per bottle.

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and all dirt from the face. No harm to
the skin. No odor. No mess. No
trouble. No expense. No danger. No
harm to human, animal or property.
U. S. Government buys it.

\$79 A WEEK GUARANTEED
for selling a average Green Raincoat a
day. Outfit FREE. We Deliver and Collect.
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HAIR NETS \$1.00 Per
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Cap or fringe hair nets in light, medium and
dark colors. Black, white and cream. All
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to sell a new car. Balesman wanted for all
Bales. Easy to sell. A.C. MANUFACTURING CO.
1014 Grand Avenue, CHICAGO.

WILLIAM DOOM, BOARD, SCHOLARSHIP
and \$100 month for housework. All
Balesman wanted for all Bales. Easy to sell.
PATERSON BUSINESS INSTITUTE
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