

Pantalette Undoubtedly Here



Diversity of detail is a striking characteristic in the new models. In the morning blouse to wear with the tailored suit it is the brilliant coloring and odd fastening that is the great style change from the preceding season. Made of velvet, satin, faille, georgette crepe or taffeta, it matches the petticoat or its new rival, pantalettes, of the same material, generally a kidlike finished satin. The blouse and pantalettes are now attached to each other. The pantalettes, which are made on masculine trouser line as to width and general shape, are no longer than the short skirt worn over them. The hem of the skirt, undulating or falling in points, partially conceals the pantalettes or delusively gives them the appearance of a tight drop skirt. Sometimes the pantalettes are drawn in like bloomers. More frequently they are edged by bands of fur. The lace pantalettes of last season of the old-fashioned kind and longer than the skirt are almost never seen now. In the evening gowns the pantalette is confined to the chamoisee drop skirt, which is almost lost to view under the diaphanous outer skirts, long and short, that hang over it. This pantalette drop skirt is pretty because it indicates the long, slender lines of the limbs more than a mere drop skirt would and gives the same appearance without shackling the wearer's movements.

Party Frock of Taffeta



Party gowns may be fashioned in a froth of lace and net, in layers of chiffon or net, or both over a silk foundation. Or they are made of the new and beautiful taffetas. And no matter how airy and unsubstantial they may be, bands of fur are very likely to appear on them. Embroidered or silver laces, the introduction of silver laces, and a use of spangled trimming lends them life and sparkle. When designed for youthful wearers trimmings are to be sparingly used. A lovely model appears in the picture above, made of taffeta. This silk is shown in a new and substantial-looking weave, in all the light colors. Any of them will be suited for development into a gown like that shown here. The bodice is simplicity itself, so far as shape is concerned. It is merely a broad band of the silk wrapped about the figure and fastened at one side. It is overlaid by an embroidered band of chiffon in which silver threads and sequins are wrought into the pattern. It is supported by suspenders of black velvet ribbon over the shoulders, edged with scant ruffles of maline in black.

The skirt is moderately wide and finished with a heavy cord at the bottom which weights it and preserves a little flare. It is cut so that a bit of draping is introduced at the right side, where a pretty spray of little chiffon roses, set on a long wire (wound with gray-green ribbon), is tacked to the skirt in several places. These roses are in pastel colorings and add a gay, youthful touch that looks as if it might have sprung from the mind of the young wearer. Slippers or high-laced boots of satin are worn with dancing frocks, to match them in color. Those made of silver or gold tissue have the advantage of looking well with a frock of any color. Silk hose matching the slippers complete the details of the costume properly.

Julie Bottanelli

Panics on Hats. Bright-hued panics have found a place on many hats in satin, blue, black, cerise and white, as well as the rich pansy shades, and they also figure on evening bodices and sometimes on morning ones.

THE KITCHEN CABINET

Accustom children to elegant objects as far as one's means permit. I think one might manage so that a child would not be a child in the house were well provided with such curves as would not offend the Arabian. There is so much in the form of things—Mary Howitt.

MORE ABOUT CHILD FEEDING.

Simple dessert should be given rarely until after the eighth month, and then only as a treat and for variety. Pastry should not be given a child until it is ten years of age, says one of our famous child physicians. Candy should never be allowed until after the second year and then but one piece twice a week after the midday dinner. Often children do not gain in weight because of too much sameness, not a lack of quantity in the diet. Children should never be allowed to hurry or slight the breakfast, but the noon meal is the one which should be the hearty and a simple supper of bread and milk, milk toast or some light and easily digested food.

Too much excitement and play will often take away the child's appetite. They should not then be forced to eat, but put to bed earlier as sleep is the best of tonics for an appetite.

For a child from two to three the following foods may be served, at various times, not all at one meal.

Fruits, orange juice, pruned juice, pulp of stewed grapes, baked apple, apple juice, apple sauce, stewed apricots, figs, soaked and stewed, scraped raw apple.

Oatmeal, cream of wheat, rice, farina, hominy, all slightly salted with milk or thin cream.

Eggs codded, that is topped to the shell into boiling water and removed at once from the heat, standing five or six minutes or longer; soft poached eggs.

Meat—Scraped beef of rare roast, white meat of chicken, center of lamb chop, roast lamb, broiled beef steak, broiled or broiled fresh fish, all minced fine.

I need not enlarge upon the advantage of money; every day we see and hear of it. As the world is, it is sort of duty to be rich, that is, in one's power to do good—Lady Montagu.

HOW TO PREPARE RABBITS.

A rabbit should not be hung longer than two or three days unless kept in cold storage. The age of a rabbit may be told by the paw. If there is a little put in the paw which may be easily broken with the thumb and the rabbit is young; if it has disappeared and the paw resists pressure, the rabbit is too old for anything but a stew.

In dressing a rabbit there is a little secret that will remove the gamey odor which is so objectionable to some. It is to remove the thin membrane which extends from the flanks over the intestines. The strong flavor will be removed and the flesh delightfully sweet. The gall bladder must, of course, be carefully removed.

Roast Rabbit—Put the rabbit, carefully dressed but whole, into a kettle, and pour water and a pinch of soda and stew until tender. Take from the broth. Mix with the broth to moisten, well-seasoned bread crumbs, stuff the rabbit, lay in a pan, spread butter, sprinkle with salt and pepper and bake a rich brown. Serve with a brown gravy made from the broth, adding a little browned onion for seasoning.

Barbecued Rabbit—Open plump young rabbits all the way down the under side, wash and lay flat in a pan of salt and water with a weight to hold them under the water. Wipe dry and flash across the backbone in eight or ten gashes, brush with olive oil and broil before a clear fire, turning often. Lay on a hot dish, season with salt, pepper and plenty of butter, then set in the oven for the butter to melt. Heat in a small pan two tablespoonsful of vinegar, with one of made mustard; brush this over the rabbit while boiling hot. Garnish with parsley or watercress and serve with a currant-jelly sauce. Cook a tablespoonful of onion in a tablespoonful of butter, add one teaspoonful of flour and a half cupful of rabbit stock, season with salt, a teaspoonful of vinegar, a bay leaf, a clove and a tablespoonful of currant jelly. Simmer five minutes and serve.

Nellie Maxwell  
Ring Weighed a Pound.

One of the largest rings is the one which was presented to President Franklin Pierce in 1852 by some citizens of San Francisco. It weighed one pound. The hoop of the ring is cut into squares, on each of which was shown some scene in the history of California. The bezel, bearing the seal, has engraved upon it the arms of the state of California, surrounded by the stars and stripes of the United States, and the name of Franklin Pierce. This ring was valued at \$2,000.—Washington Post.

DAILY FACTS

RULES FOR FILLING A SILO

Iowa Agricultural Experiment Station Offers Some Excellent Suggestions on the Work.

To farmers who are filling silos this year for the first time, the Iowa agricultural experiment station offers these suggestions:

The corn should be cut when the kernels are dented, or when about a fourth of the husks and lower leaves are turning brown. It should be as near maturity as possible and yet contain enough moisture to insure fermentation.

Either a half-inch of three-quarter inch cut is best because that length insures less waste and a larger pack of corn in the silo.

Slow filling makes it possible to pack the corn more thoroughly and get in a larger tonnage. With rapid filling the cost is less, but to fill to capacity the silage should be packed in sets and then refilled.

Corn should be uniformly packed in the silo and with good distribution of stalks and ears. If the sides are kept about two feet higher than the center, the silage wedges against the sides, keeps in the heat of fermentation and kills molds.

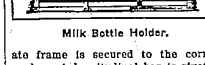
Water needs to be added when filling if the corn in the silo is not moist. Water must always be added when the corn is very ripe, when the corn is severely frozen before it is properly matured, or when filling late in the fall with green corn.

Keep the sides of the silo airtight by filling cracks with soft clay, if the silo is wooden, or with cement if of masonry.

USEFUL MILK BOTTLE HOLDER

Corrugated Strips Riveted to Intermediate Frame to Hold Crocked Vessels in Position.

There are upper and lower rectangular frames to a milk bottle case, recently patented by a young San Francisco inventor. Corner angles unite the two frames, and intermed-



Each frame is secured to the corner angles. A longitudinal bar is riveted to the middle frame near the center. Corrugated strips are riveted to the intermediate frame and the longitudinal bars, thus holding the milk bottles in place by acting as side supports. Various deviations of the main idea are covered with three other patents.

SERIOUS DISEASE OF CALF

White Scours Usually Appears Within Two or Three Days After and Are Often Fatal.

White scours, or calf cholera, comes on so soon after birth that often the calves are dead before they are considered to be seriously sick. This disease usually appears within two or three days after the calf is dropped. Scours do any good for a day after the calf is two or three months old.

The symptoms are usually failure to eat, the calf lying down much of the time, the eyes grow dull, and a peculiar pasty white excretion is noticeable. The calf often dies within 24 hours. Only immediate attention will save it.

The disease is usually contracted by infectious through the nasal cord. Prevention is better than cure.

HORSE LABOR IS NECESSARY

Many Important Factors Can Be Controlled by Manager in Making Dairy Farming Successful.

Horse labor is a necessary item on the dairy farm and should command much attention from the manager. Its efficiency drops the profits of the farm are decreased, and the profits from the cows must bear a loss in the horse-labor item. It is seen then that successful dairymen is not making a success with cows alone, but profitably combining a number of factors. Man, labor and crop yields per acre are other important factors that can be controlled to a considerable extent by the manager.

Flavor of Milk Affected. The odor and flavor of milk are very readily affected by rape, cabbage, turnips, and other feeds having strong odors and if these are used they should be given after milking, in which case there is little danger of imparting an unpleasant flavor or odor to the milk.

Demand for Dairy Butter. There is always a good local demand for really good farm dairy butter. There is a sentiment connected with homemade butter, which is not attached to the mass of butter for sale, which impels people to buy it at something above the going price.

Handy. "I've started a ten-cent box for Christmas dear," said the better half. "You won't forget it, dear, will you?" "Me forget, it!" replied the other fraction. "Of course I won't forget it." And he didn't. The very next day he shook four times out of the box to meet a deficiency in his care-free allowance.

Its Sort. "Military courtship must be trying." "Naturally. It is a sort of court-martial."

Nothing Doing. "Can I sell you a copy of the latest edition of the unabridged dictionary?" "It is a work that should be in every home." "Does it contain any words that are not in the older editions?" "Thousands of them." "Then I don't want it in my home. My wife has quite enough words at her command as it is."

Why Dads Go Dippy. "Pa, was Joan of Arc Noah's wife?" (A moment later.) "Pa, does ink come from the Black sea?"

Out of Sorts

THAT IS, something is wrong with baby, but we can't tell just what it is. All mothers recognize the term by the lassitude, weakness, loss of appetite, inclination to sleep, heavy breathing, and lack of interest shown by baby. These are the symptoms of sickness. It may be fever, congestion, worms, croup, diphtheria, or scarlatina. Do not lose a minute. Give the child Castoria. It will start the digestive organs into operation, open the pores of the skin, carry off the fecal matter, and drive away the threatened sickness.

Castoria always bears the signature of *Dr. J. C. West*

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When it's the **Rayo**

The whole room is bright and cheerful with a RAYO lamp on the piano while you sit and read a play for the children to study by. Winter evenings are pleasant and profitable when you light your home with the RAYO.

RAYO LAMPS are sold everywhere—just ask your dealer. Used and enjoyed in over 3,000,000 prosperous middle-western homes.

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Use Perfection Oil

Thought Umbrellas Unmilitary. Umbrellas and khaki seem a most unlikely combination; yet one instance is recorded of British soldiers taking their umbrellas into action, according to the London Chronicle. On December 10, 1813, during the battle of the Nive, the Grenadier guards captured a redoubt outside Bayonne. While they were in possession of this Wellington passed by and noticed that the officers had umbrellas up to protect themselves from the heavy rain. He sent back his aide-de-camp, Lord Arthur Hill, to tell them that "the duke does not approve of the use of umbrellas in action. The guards' officers may, if they please, carry umbrellas even in uniform when on duty at St. James; but in the field it is not only ridiculous, but unmilitary."

Salmon Triven in Maine. Success has been met by the business of fisheries in establishing hump-back salmon on the Maine coast, according to reports from that territory. The fish were planted in February, 1914. Many fish weighing five to seven and a half pounds have been taken or seen in Penobscot river, Me., and twenty were captured there by agents of the bureau near Bangor and held in an effort to obtain ripe eggs. From two of these fish 3,000 eggs were taken September 6, and after fertilization, sent to the Craig Brook hatchery for incubation. Local fishermen caught and ate large numbers, and an employee of the Green Lake hatchery took fifteen fish last week. These had passed through the fishways in dams in Denny's river and were dropping down stream in a spent condition; at the same time both live and dead fish were observed below the dams.

Bugs. "Isn't this awful!" exclaimed Mrs. Gabb as she looked up from her newspaper. "Isn't what awful?" demanded Mr. Gabb. "Why, here's a woman who complains that the insane asylum is filled with bugs," replied Mrs. Gabb. "What's the blame place for, anyway?"

As the Twig Is Bent. Hills—What, lue does your son take to? Hills—Contracting. Debts. For dad to pay—Judge.

Evasion. "Pa, what's an eye opener?" "Why—er—an alarm clock, my son."—Boston Evening Transcript.

Many a man has been hopelessly injured by the accidental discharge of duty.

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A man well fed can accomplish more with less effort than one improperly nourished. That's just common sense. For the best nourishment of body and brain, thousands now-a-days use

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