

Mode in Tailored Millinery;

Style in New Season's Coats

THE way of the mode, in all kinds of spring millinery, leads to elaboration; hats are intricate, and there is much work on them. Even the tailored hat which is expected to be somewhat plain as compared with its dressy companion, is an affair of elaborately made ornaments or braiding or tucking, and of unusual shapes. At least half of the shapes, whether for street, sports or dressy wear, are covered with highly lustrous fabrics.

coats has an interesting cast in which "Line" appears to play the leading role and "fur" is an actor of much increased prominence. Fabrics are as they have been, soft and velvety—styles in the main simple, but so well managed that the new season's coats are flattering affairs. They have a smartness and a vivacity that will endear them to their wearers. Summer furs have established themselves as a part of the play in the



DIVERSITY SHOWN IN THIS GROUP OF HATS

These are mostly peculiarly millinery fabrics, although taffeta silk, and some other silks, bear them company.

The majority of hats have drooping brims founded on the bell and the poke shapes. But there are off-the-face shapes, tricorns, turbans and toques so that the choice is wide enough to insure a becoming style to everyone.

Something of the diversity which promises to give everyone a hat a little different from that of her intimates, appears in the group of early spring models pictured. A pretty model at the top of the group is of brown baronet haircloth with tan soutache braid decorating the flaring and interesting brim, turned upward at the back. Below it, at the left, a black milan makes a background for a huge

spring wardrobe and their becomingness brings grist to the mill of the designer of coats. Privileged to use them in the first spring models for collars, they appeared in the earliest showing—and received the glad hand of welcome. Other models have followed, with cuffs as well as collars of fur.

Two models have been chosen for illustration here—both with a bit of fur in their make-up and styled with an eye to becomingness as well as practical all-round wearing qualities. The coat at the left has a short yoke, supporting a straight-line body that has sufficient fullness for comfort and achieves long, graceful unbroken lines, emphasized by the wide, loose strap trim at each side. The short-haired



STYLED WITH AN EYE TO BECOMINGNESS

scarf of narrow grosgrain ribbon with metal edges, which is braided about the crown. At the right a hat of henna, suede-finished cloth is trimmed with loops and quilting of grosgrain ribbon to match. A large hat of French blue taffeta is covered with tucks and supports three silk roses in harmonious colors. The group is finished by a hat of reseda green hatcloth having a large bunch of variegated green silk flowers trailing over its brim. The drama of the styles in spring

fur collars on coats of this character are usually in the same color as the coat. A more youthful model appears at the right with surplice front opening, fastening with a handsome ornament. White fur banded with silk makes a novel collar and cuffs for it.

Julia Bottomley

THE KITCHEN CABINET

© 1923, Western Newspaper Union.

Good name in man or woman, dear my lord, is the immediate jewel of their souls; Who steals my purse, steals trash; 'tis something, nothing; 'Twas mine, 'tis his, and has been slave to thousands; But he, that filches from me my good name, Robs me of that, which not enriches him, And makes me poor indeed. —Shakespeare's "Othello, the Moor of Venice."

DISHES FOR THE CONVALESCENT

The convalescent should be given as much variety in food as possible, as weak digestions and poor appetites are apt to tire of food served in the same way much quicker than persons in health. It is hard to realize that a person who is ill or is recovering from illness is out of balance mentally as well as physically, so it is necessary to be patient and humor them as much as is possible. Persons recovering from a fever are apt to be ravenously hungry and will eat more than is good for them. The liquid food may be given in larger quantities, but the solid food must be given in small quantities.

Bisque of Clam and Sago.—Boil an ounce of sago in salted water—the water in which the sago has soaked over night. Cook until perfectly transparent, then add one-half cupful of boiling milk and a teaspoonful of butter. Pass the clams through a meat chopper, bring them to a boil in their own liquor, add the sago, season to taste with salt and pepper, thicken with cracker crumbs and serve in a pretty bowl with thin toasted bread.

Prune Whip.—Stew a half-dozen prunes with a little sugar and lemon juice, in the same water in which they have been soaked over night. Put them through a sieve, add the beaten white of an egg and serve heaped in a glass with a dot of whipped cream.

Pineapple Pudding.—Place in a double boiler a half cupful of water. When boiling add a tablespoonful of sugar and stir in the yolk of an egg mixed with a teaspoonful of cornstarch. Stir until smooth and thick, then add one-half cupful of grated pineapple or pineapple juice. Beat to the boiling point, then fold in the stiffly beaten egg white and chill. Heap up in a glass or pretty pudding dish and top with whipped cream.

Plum Pudding Sauce.—Put one-half cupful of butter and one tablespoonful of flour into a saucepan and stir until it thickens; then add one-half cupful of water or canned fruit juice, three tablespoonfuls of sugar, the grated rind of half a lemon. Separate the yolks and whites of four eggs. Beat the yolks and add to the sauce, beating briskly; let the sauce cook over the fire at a shimmering point, fold in the stiffly beaten whites and serve.

Let us be better men! In a world that needs so much The loftier spirit's touch. Let us grow upward toward the light Wedded to wanting to do right Rather than wedded to human might.

SEASONABLE GOOD THINGS

A salad which is especially good at this season and of materials found in the home and market is:

Peach and Grapefruit Salad.—In heart leaves of lettuce arrange halves of canned peaches, fill the centers with finely-shredded celery and arrange sections of grapefruit around the peaches; sprinkle with chopped pecan meats and serve with the following dressing: Beat until firm one-half cupful of cream, add paprika, one-fourth teaspoonful of salt, two tablespoonfuls of lemon juice. Place a spoonful of this dressing on the peach and garnish with a candied cherry.

Oatmeal Bread.—Take one-half cupful of boiling water, let stand until lukewarm, then add one-fourth of a cupful of molasses, one teaspoonful of salt. Dissolve one-fourth of a yeast cake in a little water, stir in all the flour it is possible to put into the mixture, using a spoon; let rise over night or until light. Pour into a bread pan and let rise until twice its size. Bake in a moderate oven for two hours.

Shirred Eggs With Bacon.—Into ramekins, brushed with butter, place a tablespoonful of cooked bacon, break an egg into each cup, sprinkle with seasoning and set into the oven to bake just long enough to set the egg.

Raisin Gruel.—Take a dozen large raisins, seed, place in a double boiler and pour over them a pint of boiling water; cook for an hour. Strain off the water and thicken it with one teaspoonful of cornstarch dissolved in a tablespoonful of milk; stir constantly while adding, cook ten minutes or longer, add salt and sugar to taste. Let stand until cool, then add one-half cupful of good milk.

Cold roast pork, cut into dice with a cupful of apple and one-half cupful of celery to a cupful of the pork, served with a salad dressing, is a very nourishing and substantial salad combination.

© Western Newspaper Union

SEASONABLE GOOD THINGS

A salad which is especially good at this season and of materials found in the home and market is:

Peach and Grapefruit Salad.—In heart leaves of lettuce arrange halves of canned peaches, fill the centers with finely-shredded celery and arrange sections of grapefruit around the peaches; sprinkle with chopped pecan meats and serve with the following dressing: Beat until firm one-half cupful of cream, add paprika, one-fourth teaspoonful of salt, two tablespoonfuls of lemon juice. Place a spoonful of this dressing on the peach and garnish with a candied cherry.

Oatmeal Bread.—Take one-half cupful of boiling water, let stand until lukewarm, then add one-fourth of a cupful of molasses, one teaspoonful of salt. Dissolve one-fourth of a yeast cake in a little water, stir in all the flour it is possible to put into the mixture, using a spoon; let rise over night or until light. Pour into a bread pan and let rise until twice its size. Bake in a moderate oven for two hours.

Shirred Eggs With Bacon.—Into ramekins, brushed with butter, place a tablespoonful of cooked bacon, break an egg into each cup, sprinkle with seasoning and set into the oven to bake just long enough to set the egg.

Raisin Gruel.—Take a dozen large raisins, seed, place in a double boiler and pour over them a pint of boiling water; cook for an hour. Strain off the water and thicken it with one teaspoonful of cornstarch dissolved in a tablespoonful of milk; stir constantly while adding, cook ten minutes or longer, add salt and sugar to taste. Let stand until cool, then add one-half cupful of good milk.

Cold roast pork, cut into dice with a cupful of apple and one-half cupful of celery to a cupful of the pork, served with a salad dressing, is a very nourishing and substantial salad combination.

Nellie Maxwell

OUR COMIC SECTION

R'member

THE SPORT WE USED TO HAVE HITCHIN' ON WAGONS—AND

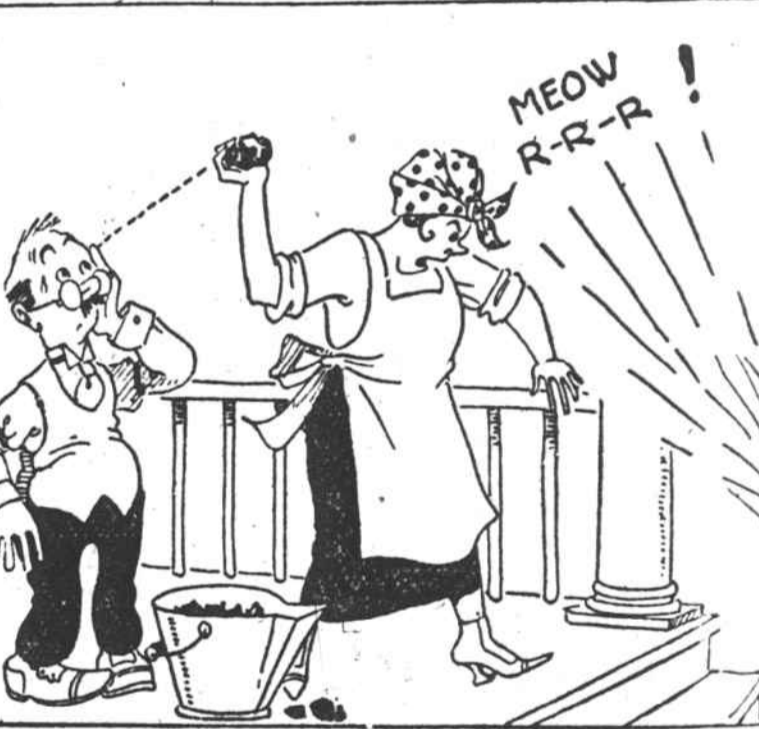
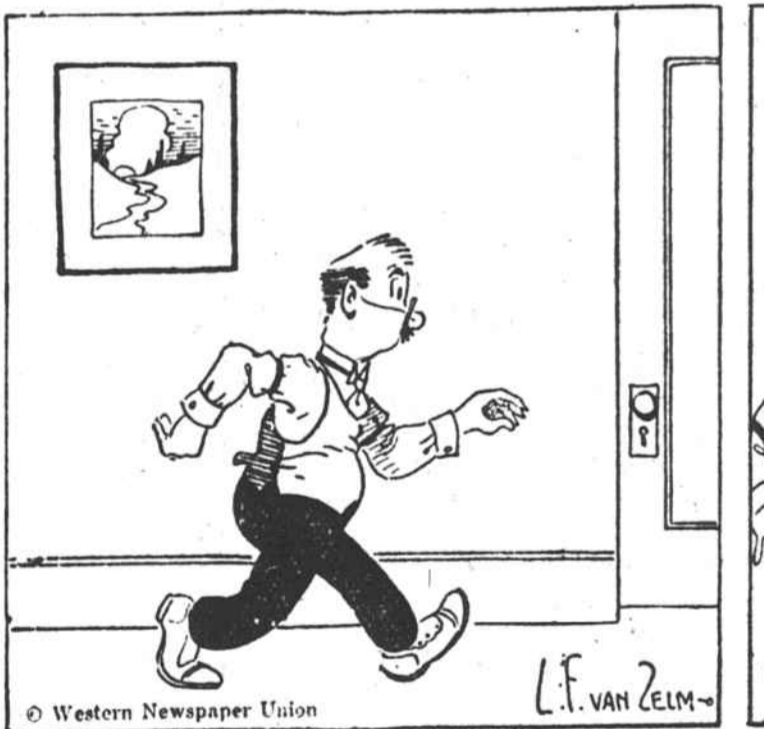
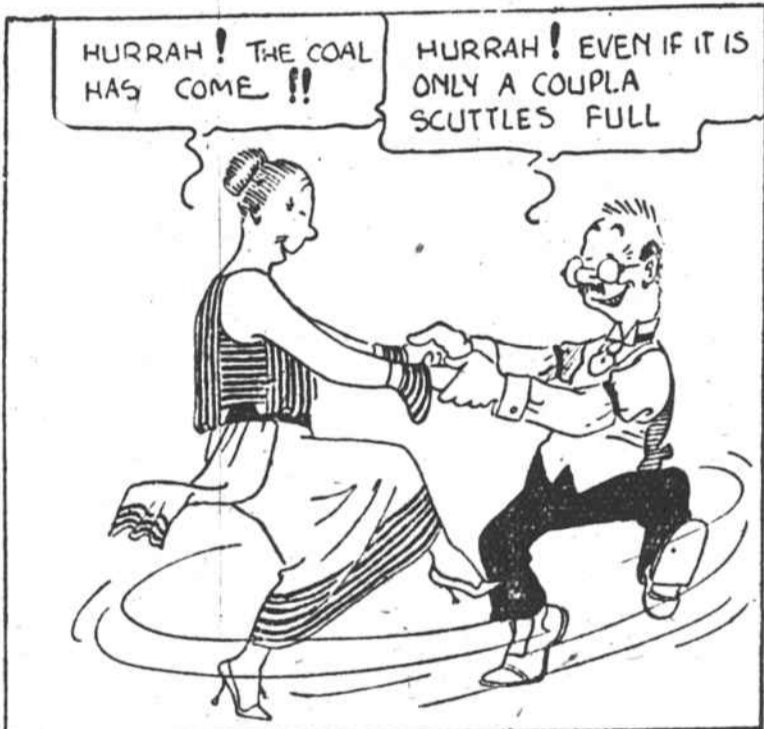
NOW!!



© Copyright, W. N. U.



The Cat's Me-ow Gets the Coal



© Western Newspaper Union

Mickie's Philosophy



© Western Newspaper Union