

Negligees Revel in Ribbons



There is a negligee that will appeal to gentlemen, being made in a simple and modest fashion, of lace ribbon—those twin, time-honored companions of beauty. The designer revels in such materials, and when she is asked to go as far as she likes, she has negligees and negligees; some them daring, a few sensational, and one of them adorably simple and consistent, such as the amateur dresser may undertake with confidence and finish with satisfaction.

Any of the wide, sheer lace flouncings and all-over lace patterns may be recommended for a negligee of this kind. They are lovely when lined with crepe or chiffon in a pale color, with ribbon chosen to bear out, in other tint, perhaps, the color used. The negligee made of lace and unlined, to be worn over an under-slip of thin material. The model pictured has lines as light and simple as those of a

nightdress, develops a little fullness at the front and back and is drawn in at the waistline by ribbon that slips through slashes in the lace and lining. Picot-edged satin ribbon in two widths is used for decorating it; the little loops along its edges make it easy to adjust and stitch down the curves. It borders and trims the sleeves and finishes the neck in the wider width, utilizing the narrower for a grille and sash.

If the creator of this negligee had gone no further with ribbons than to use them in bands and borders, the effort would have been pretty and creditable. But it is the addition of ribbon roses, set in a little foliage, at the bottom and in the sleeves that make the final captivating touch which only genius knows how to give. They finish up a gracious garment that it will prove a joy to own.

Party Frocks for the Younger Set



The young girl who goes away to school likes to take at least one frock with her, and to start with that is quite enough. At this time before the new designs have been presented to the public and passed upon—or passed up—it is not easy to decide upon the styles that will prove desirable and develop into fashions. But the earliest showings include some pretty and conservative frocks that will hold their own with those that may follow them.

Some of those simple, graceful, in-splendid frocks that never grow out of fashion are shown above. It is made of fine rose batiste and has many narrow lace running up the sides and about the skirt, which is full and hangs straight. The collar is plain with a fichu collar and a little of lace opening over the neck made entirely of lace frills. The sleeves are long with frills at the wrist. The pride and glory of the frock is its ribbon sash, in pale blue, made of satin ribbon not very wide, but extravagantly long and having a full bow of short loops. It is a radical affair going to extremes

after the manner of youth itself. Altogether—design, color and decoration, the ensemble is very youthful and charming.

A sprightly taffeta frock is another good choice for the beginning of the school year's gayeties. Made with a full skirt and quaint surprise bodice with elbow sleeves, it may be trimmed with small flat roses in a girldle about the waist and set in prim rows as a finish to the sleeves and border about the skirt. Any of the light evening shades are available for a frock of this kind. Colored taffeta makes a fine foundation for a frock of filmy net. A full, straight skirt of net with a border of dark lace at the bottom and inserted something less than half way up the length of it, is joined to a plain bodice with wide fichu of the net. The fichu is edged with lace and terminates at the front in a girldle of wide, soft satin ribbon.

Julia Bottomly

THE KITCHEN CABINET

Having a purpose in life is essential to right living. Unless a man is now living to a purpose, he has either not yet begun to live, or he has got through living; and in either case he is out of place in the world.

—Anonymous.

COLD MEAT COOKERY.

So often a few slices of some choice roast, steak or stew is allowed to waste because the family is tired of it, when a little different way of serving the meat, a new sauce, would make it a most attractive and appetizing dish.



Roulette de Boeuf.—Take a pound of cold roast beef, free it from skin, bone and gristle, and put it through the meat grinder with a third of a pound or less of ham or bacon, lean and fat together. Season highly with salt and pepper, add a teaspoonful of finely minced olives, a few drops of tabasco, a teaspoonful of minced parsley, a little lemon peel and a pinch of nutmeg. Mix all together and add a half cupful of cooked macaroni, cut in one-inch lengths and tossed in butter. Add the well-beaten yolks of two eggs, and the whites beaten to a stiff froth. Mix well, roll and cover with a greased paper and bake in a well-greased baking pan in a moderate oven one-half hour. Serve with the following sauces: Add salt and pepper to a pint of tomatoes which have been put through a sieve. Add a teaspoonful of sugar, a tablespoonful of vinegar, a teaspoonful of onion juice, or a half clove of garlic minced. Cook until reduced slightly in bulk.

Caneion la Royale.—Take a pound of cold roast veal, free it from skin and fat and grind it twice through the meat chopper. Add to it a quarter of a pound of ham also minced. Add salt, pepper, minced parsley, half a teaspoonful of minced shallot, a little grated lemon rind and a pinch of nutmeg. Mix well, add two well-beaten eggs, shape in a roll, cover with buttered paper and bake a half hour.

Mutton Reheated.—Underdone mutton can be turned into a very nice dish. Cut a sufficient number of slices from a leg of mutton; cut in rounds or squares. Place a tablespoonful of butter in a plate. Add to it a tablespoonful of Worcestershire sauce and salt to taste. Have ready well-browned toast, place a piece of mutton on each, place in a hot oven and bake ten minutes.

Banana Jelly.—Take one pint of banana pulp, the juice of one lemon, one-fourth cupful of orange juice or any good fruit juice, one-half cup of sugar, one-third of a package of gelatin, one-third of a cupful of cold water. Soak the gelatin in cold water, put the bananas through a sieve, add the sugar, the juice and let stand until the gelatin is softened and dissolved over hot water. Mix all together thoroughly and turn into a mold. Let stand in a cold place to become firm. Serve with cream or a custard.

Honey Taffy.—Boll (270 degrees Fahrenheit) one cupful of sugar, one cupful of water together until it makes a hard ball when dropped in cold water. Add vanilla or other flavoring, pour into a buttered dish and cool until it can be handled, then pull.

Honey Hermits.—Take one cupful of shortening, one and one-half cupfuls of honey, one teaspoonful of soda, three eggs, five cupfuls of sifted flour, one teaspoonful of salt, two teaspoonfuls of cinnamon, two and one-fourth cupfuls of raisins, chopped, two and one-fourth cupfuls of nut meats, chopped. Dissolve the soda in the honey, warmed, add the shorten and cream together. Beat the eggs well, add the flour, salt and cinnamon, and lastly the raisins and nuts. Sift until stiff and drop from teaspoon on a buttered sheet. Bake in a moderate oven.

Eggs aux Tomatoes.—Put a half pint of tomato pulp well seasoned into a well-buttered baking dish. Add a tablespoonful of butter, set into a hot oven for ten minutes then remove and add four eggs, added carefully to poach. Cook from three to four minutes and serve from the dish.

If thou hast friends give them thy best endeavor, Thy warmest impulse and thy purest thought, Keeping in mind and word an action ever— The time is short.

—Elizabeth Wentiss.

GOOD DISHES FOR THE FAMILY.

If there is one article of our diet which more than another needs careful cooking it is vegetables. The vegetables prepared by the ordinary cook are a byword for all that is tasteless and unappetizing. The mineral salts which we need to keep up the body functions are largely thrown down the kitchen sink when draining the vegetables. Boiling any vegetable in water is not the best method, for its nutriment is largely wasted in the water in which it is cooked. Steaming, cooking in casserole or paper bag does away with this waste.

Irish Stew.—Cut up two or three pounds of mutton into serving-sized pieces, leaving very little fat. Season well with salt and pepper and add six good-sized onions peeled and finely chopped, two pounds of potatoes peeled and sliced thin. Add a bunch of herbs, parsley, savory or any combination liked. Add a cupful of hot water and bake in a covered casserole for an hour or longer.

Eggs a la Bechamel.—Cook four eggs in the shell until hard. Drop them into cold water, shell and cut them in halves. Butter a baking dish, add the eggs with a half cupful of cream, pepper and salt to taste with a tiny dust of powdered mace. Bake in a hot oven ten minutes.

Chicken a la Reine.—Clean, dress and truss a fowl as for roasting. Rub it well with a cut onion. Place it in a baking pan with a half cupful of good stock, add a sprig of parsley, a bay leaf, a blade of mace and three spring onions tied together. Add a half cupful of cooked rice and let it cook slowly in a moderate oven until the fowl is cooked. Remove the herbs and onions and serve with the broth slightly thickened.

Days for deeds are few, my brother, Then today fulfill your vow. If you mean to help another, Do not dream it—do it now.

A FEW VEGETABLE DISHES.

A steam cooker, or, lacking that, an old-fashioned steamer which fits the top of a kettle is an invaluable utensil for cooking. Vegetables which are steamed contain all the valuable mineral salts, the soluble nutritive materials which are thrown away when the vegetables are boiled and the water thrown away. It takes about a third longer to steam vegetables, but it tastes little fuel to keep the steamer in operation when once started. A whole dinner from vegetables to meat, fish and dessert, may be cooked together.

Summer Squash en Casserole.—Take two and one-half cupfuls of cooked squash, add three-fourths of a cupful of thick, stewed tomatoes, two tablespoonfuls of butter, one and one-half teaspoonfuls of salt, one tablespoonful of grated onion, one-half cupful of chopped meat, fish, or nuts, mix well and cover with three-fourths cupful of buttered crumbs. Bake in a hot oven until well browned. Egg plant or carrots may be served in this dish in place of squash.

Roast Beef With Mexican Sauce.—Reheat cold roast beef cut in thin slices in the following sauce. Cook one onion finely chopped in two tablespoonfuls of butter, five minutes. Add one red and one green pepper chopped, one clove of garlic also chopped, and two tomatoes cut in pieces. Cook fifteen minutes. Add one teaspoonful of Worcestershire sauce, one-fourth teaspoonful of celery salt and salt to taste.

Banana Ice Cream.—Scald one quart of thin cream, dissolve in this one and one-half cupfuls of sugar; when cold add a pint of chilled cream and freeze. When the cream is partly frozen add one and one-half cupfuls of banana pulp put through a ricer, mixed with the juice of one and one-half lemons. Finish freezing and let stand a few hours to ripen.

Tomatoes and Onions.—Take one quart of tomatoes and one quart of onions sliced. Stew the onions until about half done in as little water as possible, then add the tomatoes. Cook until tender. Add a liberal amount of olive oil or butter, season to taste with salt, and thicken with a little flour stirred with cream.

SCHOOL DAYS



Hey Spook! Come see Kinky wiggin' his ears an' wrinklin' up his scalp at the same time!

Yis head looks like a snake running thru the grass—

Good gosh! How is ever learn how to do it, Kinky? Will ya teach me? Will ya? You know me!

S-s-sist-s

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Rann-dom Reels

By HOWARD L. RANN

Last Night's Dreams

—What They Mean

THE ELECTRIC STOVE

THE electric stove is a successful device which prevents the housewife from being overcome by the heat and baked to the dull, reddish brown aspect of the Arapahoe squaw. A woman can stand in front of an electric stove all day and run it with one hand, while beating up a sponge cake with the other, and still remain as cool and collected as a refrigerator car. In fact, the only person who is liable to become overheated when he looks at one of these stoves is a husband who has just figured the meter rate with a pencil stub and a sinking heart.

Man cannot realize what the introduction of the electric stove means to woman, because he has never posed in front of a soft-coal range for eight hours in succession, trying to prepare

DID YOU DREAM OF FLYING?

TO DREAM that one is flying is a rather common experience and is one of the "typical" or "standard" dreams of the scientists as it manifests itself in practically the same manner to everybody. According to Professor Struppell of Leipzig, one of the "highbrow" dream investigators, this dream sensation of flying is the result of the dream-mind translating the sensation caused by the rising and falling of the lungs of the dreamer after the skin sensations of the chest have been reduced to insensibility by sleep. This theory, however, is rejected by other scientists for what seem very good reasons—too long to recite here. Doctor Ferden of Vienna and some others interpret the flying dream as erotic dream symbolism, while Professor Freund declares that in spite of the standardization of the dream under consideration, it requires special interpretations in some persons and in all cases arises in the dream-mind or psychic.

The mystics interpret the dream as a favorable omen. According to them it is a prognostication that the dreamer will arrive at a considerable, perhaps a great, fortune, and will be promoted to some high office of state. Also it is a sign that you will be happy as well as fortunate. If you are unmarried and in love, you will marry the one of your choice and will live happily. If you are not in love now you will be soon and a marriage will result. More than that, you will have many children who will be successful in life.

For anyone who dreams of flying there is a journey in store, which journey will result to his great advantage. The "highbrows," of course, deny that there is any prophetic meaning in the dream. So there you are—the "highbrows" and the "lowbrows"—take your choice.

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I WAS JUST READING A PIECE IN THE PAPER ABOUT THE ECONOMY OF FIRELESS COOKERS

It Does Not Cost Any More to Cook a Thick Beefsteak Than It Does to Buy the Steak in the First Place.

enough food to keep a family of eight children from eating the upholstering off of a hair sofa. The old-fashioned cook stove, with sloping legs and concave stomach, has caused thousands of women to regret having given up teaching country school and entering upon matrimony with one eye closed. Nobody has ever determined the number of heat units thrown off by one of these stoves on a peaceful summer day when the air is vibrant with the melody of birds and the thermometer is running around the track with its tongue out. We do know, however, that many a man has come home at noon, only to be greeted by a wife with straight hair and carmine complexion, like unto the over-ripe tomato, all due to a steel range which was not content with trying to cook what it carried inside.

The electric stove does not have to be fed kindling in the form of coals, but is operated by a simple button, which turns on the heat and the meter at one and the same time. This meter is very fast on its feet, and it is a painful sight for a frugal husband to watch it turn over and devour watts and kilowatts in a reckless and prodigal manner. It does not cost any more to cook a thick beefsteak on an electric stove than it does to buy the steak in the first place, and after the oven has become thoroughly heated it will remain in that condition so long as nobody wants to use the heat.

If some way could be devised to turn back the surplus heat generated by an electric stove into the meter, and get credit at the end of the month, more people would use it without a sense of dark, chilly foreboding.

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Builds Nests in Safe Places.

A species of swift builds nests which are composed of a gelatinous secretion from the glands inside the mouth. These nests are edible and are a very popular delicacy in the Orient. They are built in cup shape and are attached to the face of the rock in perilous places, making the attacking of them a rather dangerous occupation.

Get Close

By GEORGE MATTHEW ADAMS

MANY a General, since Time got to going, has bitterly learned the futility of fighting a battle at long range. Also, many a Business man has learned to his sorrow the disaster back of a distant relationship between himself and his customers.

Step a Step Closer.

Individual supremacy and power result from combat, whether or not it is a Battle at Arms, a Battle in Business, or a Battle with your own Self. And the Closer you get to your Opponent the surer you are of Victory.

Step a Step Closer.

Another thing to remember—Imagination is a powerful factor in Success and the Closer you are to your work or your Opposition, the biggest will be your vision, the more will you see, and the clearer will loom the real purpose back of each effort that you make in life.

Step a Step Closer.

Close quartered you are able to detect defects, and correct them. Close centered there is no lost motion, but power in every stroke. If you will but apply the suggested thoughts back of this little talk, to your work to-day, larger growth is sure. You will be a bigger man or woman.

Eager to Have It Out.

"Kate never seems to grasp anything you tell her."

"No; she's the kind of woman who instead of listening to what you are saying is already listening to what she is going to say."—Boston Transcript.

Nellie Maxwell