Belgians Busily Rebuilding the City of Ypres


## 'zar's Officers

 Form Red Army uxk Tells How Great Sovietjivy ary Force of $5,000,000$ Militry Force of $5,000,0$.
Men Was Oiganized. II UF SEREECY IS RAISED

SHE WON beauty prize



Japanese Embassy in Washington


## The Hat to Wear

Styles for Stout, Short, Stender and Other Types.
Stiff Monotonous Edge Not Becoming
to Many Persons-Headgear for
the Children.


When choosing a hat consider well
the following points:
I stout woman generally speaking,
must wear à wider brimim than the slender one, sinee width in the brim
and height in the crown will tend
to overbalance roundness of the face.
The short, slender woman/ with a


Neither button nor belt confines this
jacket. A broad band of sealskin
trims the high collar and the broad,
flaring sleeves. The jacket is latehed
at the throat.
FUR-TRIMMED MODEL


FASHION NOTES IN BRIEF
A favored Parisisian combination is
purpe and cerise
The Spanish sailor will be extreme.
The Spanish sailor will be extreme-
ly good this fall.
Large fur cuffs on the new wrappy
coat serve as a muff.
Filet is a very pretty and appro-
Filet is a very pretty and appro-
priate trimming for undergarments.
A feature much talked of for fall
Satin hats are appearing. Those in
the new fall designs are in all-black and sometimes in cire finish.
Fur and ostrich are used quite ex
tensivevy in trimming many of the
handsomer evening and dinner gown
handsomer evening and dinner gowns.
Georgette continues to be the most
used fabric for blouses, playing a
used fabric for blouses, playing a
strong role both in the elaborate nnd
dressy models and trimmings are just
about as varied as they 'well can be.
Black has not invaded the wool fab-
ric field to the extent that it has the
silk field, and especially when sports
or semi-sports frocks are under cou-
sideration bright colors seem to be in

## $\frac{\text { Slouse Popular. }}{\text { The popular jumper dress has cre }}$

 The popular jumper dress has crsited an unusual demand for the n
guimpe blouse, and many of the sho $\begin{aligned} & \text { are featuring extensive displays shere } \\ & \text { women can pick up } \\ & \text { exceptionally } \\ & \text { enty }\end{aligned}$ low models a
prices.
exceptionally low prices. Amo
these the round collar seems to b
prominent and it is quite noticeab
that these blouses and guimpes are
cut higher at the neck than we have

| worn them for soree time. This may |
| :--- |
| be a forerunner of the high neck |
| closing that have been accepted by |

One of the smart models for fall wear is this blue serge frock. Trimmed with narrow bands of krimmer.

Paris and will, in all probability, soon
be adopted by us, not because we like
it, but because we must be in style.
TO MAKE OLD SWEATER LIKE NEW

|  | few hours culdoors on a When it is quitc dry, stretch over a chajrback and wind |
| :---: | :---: |
| made worsted sweater will |  |
| aters change rapiluy no | THE TALLORED SPOR |
|  |  |
| not |  |
|  |  |
| sweater. Or you can turn your old |  |
|  |  |
| Do not atempt to knit the now sweater until you have soaked the the | $\mid$ thas is us |
|  | colitar turing over |
|  | comid be smarer. Atom |
| to pass to prepat | silker |
| out the wool, win | Ano |
| 何 | enaging, it is made or tan and w |
| alay |  |
|  | white, green-and-white, and |
|  |  |
| Lay the skein in a basin of tepid | ded |
| fhoroughly wet; then sq | dreat |
|  |  |
|  |  |
|  |  |
|  |  |

gOOd things FOR THE TABLE

## 

## 

1 , product are produced by the rolling
and folding in of the butter as in puif.
paste mating
 cake, one cupful of sugar, one and one-
tialf teaspoontuls of salt, the grated
rind of a lemon, a pinch of mace and
flour to make a stiff dough-about nime cuptuls. Divide the butter in twe
curter after washing out all the saly
parts and
and working it thornughly with wo
woeden spoon that has been scalded
then cooled. Wrap the butter in
cloth to absorb all moisture, divide and cloth to absorb all moisture, divide and
place on ice. Sift three cupfuts of the
flour with the salt and mace. Softe
the yeast in ond

 andle with a spoon. Turn the doogh
on a well-foured board and knead viz
orously for ten minutes. Then tura the dough into a bowl, cover with ,
cloth and place in the ice chest for AR
teen minutes. Now roll the dough im ong strips half an inch thick. bring
out the butter and spread on the low-er half of the sheet of dough, tring the
other half down over it. Fold the nds, one over and the other under the
center, making a compact square with
he butter se butter inside. Tip the dous
slightly and roll again into a long na ore. Now turn the block of do ong
hali-way round, roll and fold once
more, then tuck away into a cold bowt

## Hazy dawn above dim mountaina slackened rivers in the plaina Dusty yarrow by the roadside, purple

 the fervid sum ineararnate in the har
vest golden grain.

to FAMLY MEAL quart of
untl well
and simme
ndid addin apre to be served season whell the wethank
and pepper sake
and Braised Leg of Lamb.-Bone a
lamb, wipe with a damp a an. Cook five, minace int in a one-fous
of a cupful of butter, a large sl each of onion, cartrot, and large sticnip, alit
cut fine, a small bay leaf, one spriz
of thyme and parsley. Add three cupe
euls of hot water or sto of thyme and parsley. Add three cita
fuls of hot water or stock, one
one-half, teaspoonfuls of salt, owe teaspoonful
this mixture
closely and co $\qquad$
$\qquad$ stir well until browned, then add the
liquor from the braising pan, carctat
iy strained. It will require one anil
threeforrh. Squash Porcupine.-Steam a
hubbard squash in the shell. soft scrape out with a spoon, put whe
a hot oven and mash. Season wht salt, sugar, one-fourth of a teaspoofer
fol of ginger and two tablesponitut
of butter. Beat and reserve one cwa ful. Put into a glass baking disk
cover with the cupful put through a idded if needed for molsture.
Codfish Balls-Wash salt codfish cold water. using one cupltul after it ite
faked. Add two and one-half cuit and dired potatoes and cook the fist
and potos together until the
tatoes are tender. Drain and mash egg well beaten. Season with sait and

Nevie Marnele

