

Man-Tailored Topcoats; Knitted Bathing Suits

IT IS the fashion to be sensible—that is, when it comes to choosing one's street suit or topcoat. The topcoat patterned after big brother's or hubby's own is woman's pride this season. To be swagger style, these mannish cloth togs must be of staunch and sturdy cloth which guarantees outdoor service. Where do you suppose we go to buy the real thing in these coveted coats? Direct to a man's tailoring establishment! It is a fact several leading manufacturers identified hereto-

It was remarked at the sea-coast winter resorts this season, that the plain high-quality knitted bathing suit was prime favorite. Of course there were many novelty creations which pass under the title of bathing suit, which are in reality beach costumes of the elaborate sort. If one is not a water fan, this sort of outfit is charmingly in accord with the picture, but when it comes to real sport, genuine healthy hearty playing the waves, or professional swimming, nothing



Mannish Cloth Togs.

fore the country over as makers exclusively of men's suits and coats are producing strictly tailored garments for women this season.

These coats of masculine type to be correct must have the characteristic neat collar, wide belt, roomy sleeves and deep pockets without a compromise toward any detail which savors of the feminine. The illustration demonstrates this mode.

Melton cloth, which is noted for its light weight and heavy appearance, is the favorite fabric, although tweed is a close rival. The herringbone pattern, which is so well thought of for men's suits and coats, is quite as appealing to sister and mother this season for street wear.

If it isn't the topcoat mannishly fashioned then it is the suit, which milady insists must be built on conventional lines. For the business woman, who has no time for frills these new modes are especially appropriate. Yet I think that a touch of the eternal feminine in the way of a bit of croch-

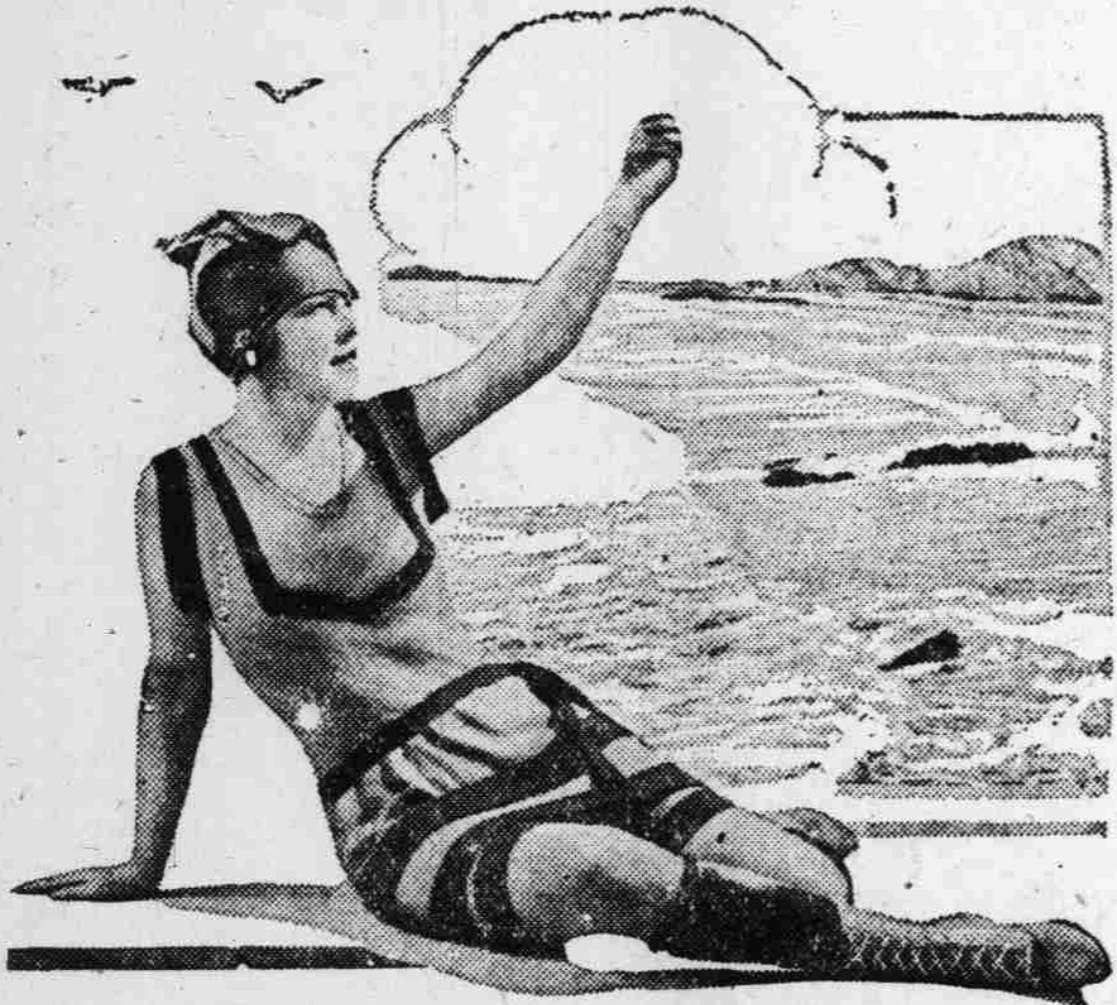
et gives the satisfaction of the knitted bathing suit.

It is, however, good economy to buy only the best. There are certain standard makes which guarantee fast color and enduring shapeliness. It is a waste of money to invest in any other.

Some of the new knitted suits are most attractively designed as verified in the accompanying picture. This model is to be had in very interesting color combinations, such as gray with navy, scarlet or orange border. It is of jersey knit and in every line shows that style and becomingness has been thought out by the designer down to the slightest detail.

The attached full skirt is belted and bordered, in a way which adds to the general attractiveness. The refinement of this suit is one of its characteristics.

It is just as essential to wear attractive correct accessories with the bathing suit, as with one's dressiest costume. Bathing caps are becoming



Knitted Bathing Suit.

face is sure to reveal itself when the coat is thrown open, although the strictly tailored lingerie shirtwaist is really in keeping with the vogue, which proclaims men's fashions as women's fashions this season.

It is a question whether beige or gray has preference, and many of the lighter two-tone brown effects are noted.

The suit in the picture was developed in gray homespun and it is the type which is ever ready with no wear-out to it.

According to the calendar, anticipation will soon be realization to those looking forward to the season of swimming and sea-bathing. Why not forestall the usual plea of regret, "I have no bathing suit," by preparing

millinery achievements these days. The rubber flower caps are great favorites. For instance an ocean blue cap is entirely covered with white petalled rubber daisies. Roman stripe handanna caps are immensely becoming and it carries out a color mode which is fashionable throughout dress accessory this season.

For beach capes there are creations: rubberized silk in gayest colorings. The three-piece bathing suit with knitted cape to match is meeting with success, not only because of its attractiveness, but also from the standpoint of utility.

Julia Bottomley

Copyright by Western Newspaper Union

The Kitchen Cabinet

"My candle burns at both ends; It will not last the night; But, ah, my foes, and oh, my friends— It gives a lovely light."

EVERYDAY GOOD THINGS

A good dish of beans may be prepared in a short time if the following is used:



Baked Beans.—Wash and soak a pound of lima beans over night. In the morning put them on in plenty of water and simmer until tender; then drain and put into a bean pot or baking dish with salt, pepper,

and one-fourth of a pound of bacon which has been put through the meat grinder, a tablespoonful of salt, two tablespoonfuls of molasses and one tablespoonful of grated onion. Add enough water to come to the top of the beans and bake until a golden brown.

Lemon Butter for Tarts.—Put over one cupful of water in a saucepan; when boiling hot add one tablespoonful of flour mixed with a little cold water to pour, cook until smooth, then boil ten minutes. Add an egg which has been beaten with one-half cupful of sugar and a little salt. Bring to the boiling point, add the juice of a lemon finely grated and three tablespoonfuls of juice. Remove at once from the heat and beat two minutes. When cold it is ready to fill tart shells.

Crinkle Cakes.—Work one-half cupful of almond paste until smooth, add to it one cupful of washed butter and when creamy add slowly three-fourths of a cupful of sugar, one egg, one tablespoonful of mixed flavoring, using one teaspoonful of lemon, one-half teaspoonful of almond and the rest of vanilla. Add two and one-half cupfuls of flour and mix well; force this mixture through a pastry bag and a rose tube and bake in a moderate oven.

Corn Bread.—Take one cupful each of yellow cornmeal, white flour and sour cream, two teaspoonfuls of baking powder, one-half teaspoonful of soda and one-half teaspoonful of salt. Mix all the dry ingredients, add the cream in which the soda has been stirred. Mix all together, adding one tablespoonful of sugar. Beat well and spread in a sheet iron baking pan and bake in a slow oven for an hour.

Minced Lamb Sandwiches.—Take two cupfuls of lean cooked lamb chopped, add two tablespoonfuls of capers ground with the meat, one-fourth of a teaspoonful of paprika, one-half teaspoonful of dry mustard and one teaspoonful of salt. Mix well and spread on slices of bran or whole wheat bread which has been buttered.

Raisin Drop Cakes.—Take one-third of a cupful of shortening, two eggs, one cupful of raisins, one cupful of sugar, one teaspoonful of vanilla, one cupful of milk, two and one-half teaspoonfuls of baking powder, two cupfuls of corn flour and a little salt. Mix and chill, drop by spoonfuls on baking sheet and bake in hot oven.

Frosting.—Take three cupfuls of confectioner's sugar, one whole egg, three tablespoonfuls of cream. Add the sugar to the other ingredients a little at a time. Spread on the cookies when nearly cold.

The day's at the spring,
The morn is dew pearled,
God's in his heaven,
All's right with the world.
—Robt. Browning.

POTATO COOKERY

Potatoes are a common food upon our tables but in the average home are not prepared in enough ways to lend variety to the food.



Potato Soup.—Boil four medium sized potatoes in salted water until soft, then put them through a ricer. Slice one small onion and put it into a quart of milk to scald. Remove the onion and add the milk to the mashed potato. Melt three tablespoonfuls of butter, add two tablespoonfuls of flour, cook for two minutes, add to the milk with salt and pepper to taste, boil up one minute and serve sprinkled with parsley.

Stuffed Potatoes.—Take six medium-sized long potatoes, bake until done. Cut a slice from the side of each, scoop out the potato, season it with cream, salt, butter; beat until well blended, then add the whites of two eggs beaten until stiff. Refill the skins and bake five to ten minutes in a hot oven. The potato may be sprinkled with cheese, paprika, or parsley before serving.

Franconia Potatoes.—Peel potatoes and cut into quarters, parboil ten minutes, drain and place around the roast an hour before serving time. Baste often to give the potatoes a rich brown color.

Plain boiled potatoes if sliced and carefully fried in butter, keeping the slices whole, is a most attractive manner of serving them.

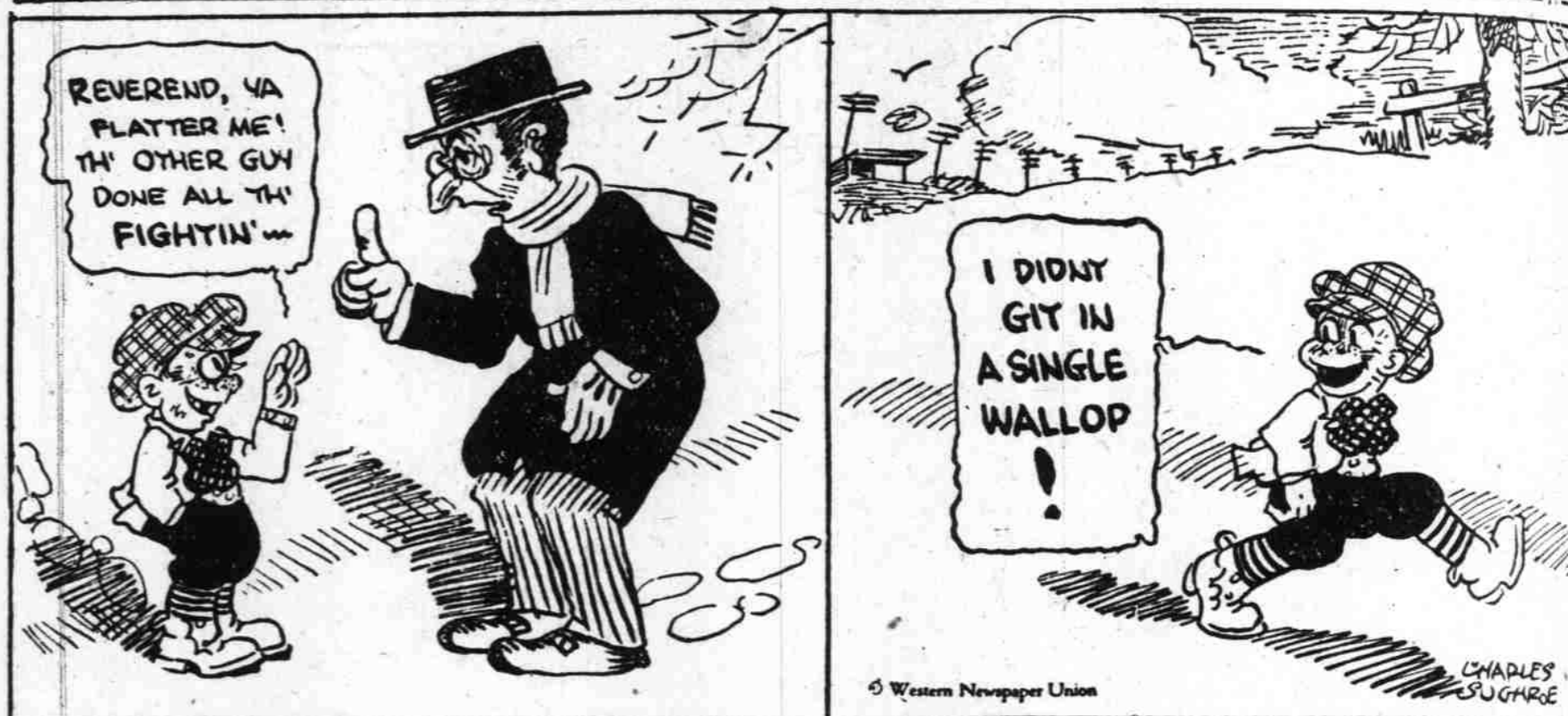
Pokeweed, common in the South and Middle states, may be served cooked in bunches as one does asparagus, or a soup prepared as any cream soup, will make a most dainty dish.

Nellie Maxwell

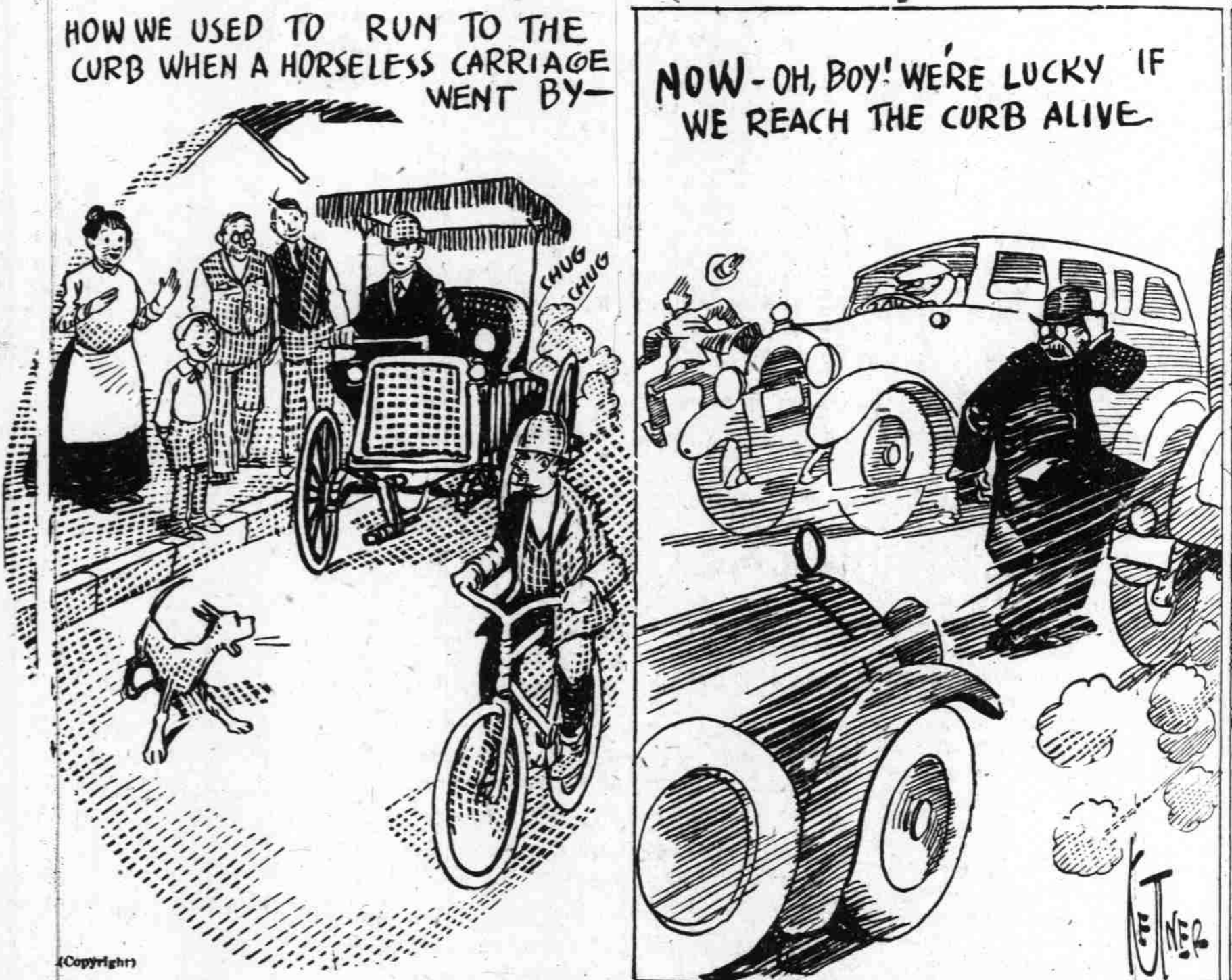
Copyright, 1922, Western Newspaper Union.

OUR COMIC SECTION

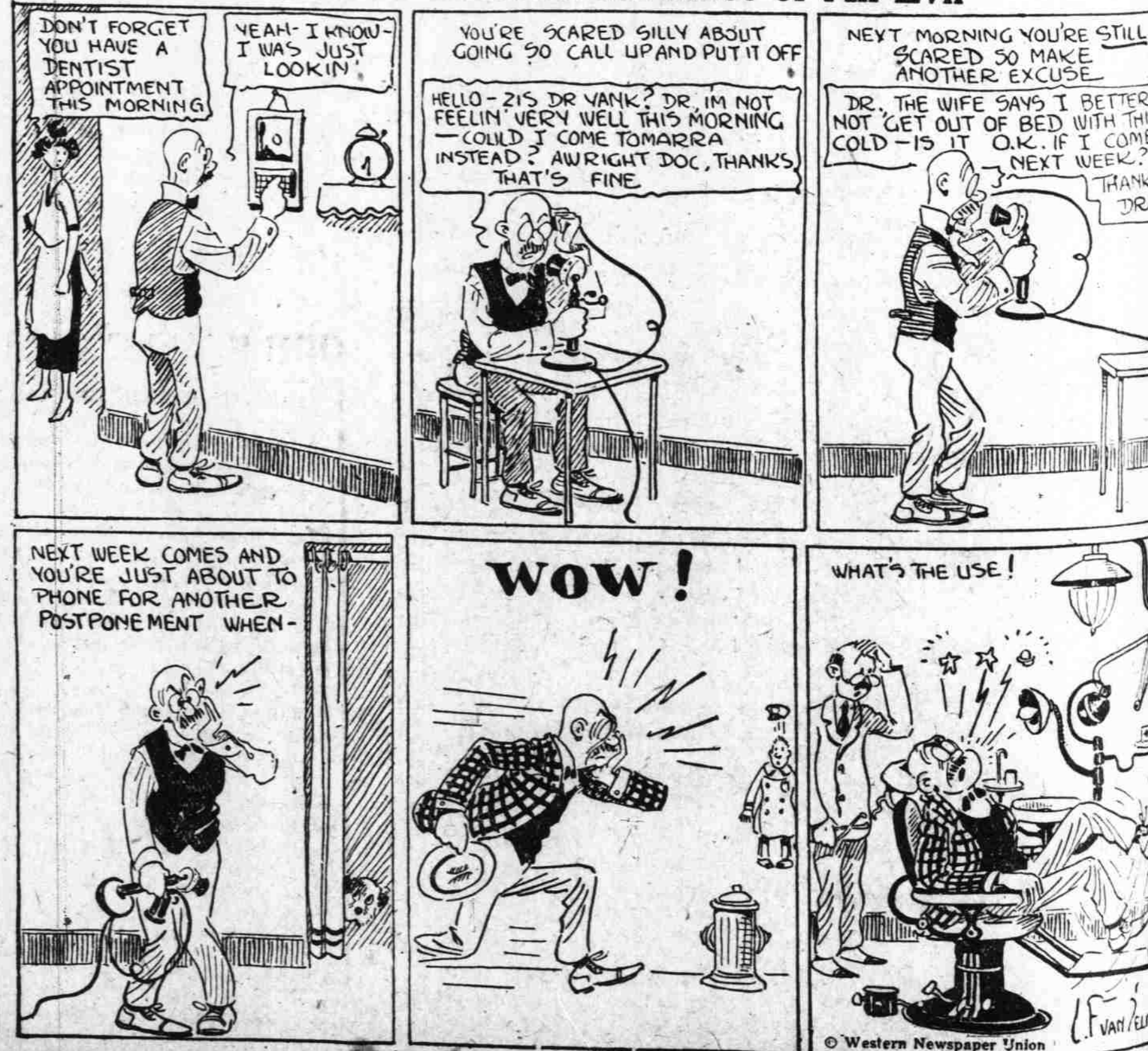
A Case of Assault and Battery



R'member



Procrastination Is the Root of All Evil



Copyright by Western Newspaper Union