

Children's Hats



FOR a girl somewhere above eight years the first hat is appropriate. As hats go, it is quite a simple affair with a broad, round crown and drooping brim which turns up in front. It is of chip or straw braided in a natural color. A big bow of ribbon spreads over the back with two hanging ends, and there is a full wreath of apple blossoms (those old-time favorites of childhood) about the crown.

One of the most successful of children's hats, which might with equal propriety be classed as a bonnet, is shown in the second picture. It is

made of a thin silk to which lace brad is applied. The crown is a puff of the silk. The brim is made of three ruffles of the side-plaited silk over a single box-plaited ruffle edged with lace. Ribbon is laid in small loops about the crown and in a rosette of loops, finished with hanging ends, at the left side. Little clusters of June roses are placed about the brim and in the center of the rosette. This is a soft and charming piece of millinery art which may be made in any light color, to suit the individual taste.

JULIA BOTTOMLEY.

NEW STYLE FOR FOULARD HAIR MUST SUIT TOILETTE



Notable is the Revival of the "Bang," a Fashion Which is Not Received With Joy.

Nowadays it is found convenient to change the style of hair dressing in order that it may agree with this hat or that dress. There are some toilettes that would be bereft of their effect, and even be made to look absurd, if the hair were not arranged in keeping.

The curled fringe, called the "bang," has been revived.

One reason for the justifiable revival of the light-curled levellocks that stray about the forehead is the immense popularity of the short center parting, which is just a little trying without their softening influence; and another is the reinstatement of the heavy plait or the twisted drapery of hair which is used to frame the chignon. When the plait weights the hair over the forehead the counteracting effect of a few gossamer-like tendrils of hair below is requisite for the sake of elegance.

One of the coiffures of the moment illustrates the conical dressing that is becoming to the girl with a small face and mignon features. It is built up by means of a twisted drapery of hair which resembles a plait, and below it is a thick coil held in place by tortoise-shell prongs. The hair is carefully unduly beneath, so that the ears are hidden, and there are a few stray levellocks on the forehead.

In another the plait is used as a coronal merely, and all the rest of the hair is curly except the childish-looking straight fringe.

The Volatile Waist Line.

Though the waist line is less versatile than it used to be, and is more and more inclined to assume the conventional position, the Empire effect is still to be seen. For reception and dancing gowns it is very graceful, and the soft outline it gives to the figure is delightfully picturesque. But for the street all this is out of place; it gives the wearer a silhouette that is untidy, and suggests a looseness that is altogether objectionable. In regard also to evening gowns the same fault may be found. So long as a toilette is to be worn chiefly while walking or standing, the short waist is permissible—even desirable—but for a dinner, concert or theater it is no longer so. The bust, unconfined, falls out of shape, and it is the realization of this fact that has led to so many of the newest evening bodices being made with swathed draperies and close fitting lines.

The Season's Colors.

Navy blues promise to predominate to a very great extent for outdoor wear. In the materials woven of two colors navy is often combined with deep plum, black or a brighter dark blue. Trimmings of red and white are vouchsafed to navy serges. Greens are very far from holding as high a place in the preparations for the opening season as they have done this winter, but combinations of blue and green are fancied, while mustard and reedias figure prominently with all shades of deep yellow in the harmonies carried out in chiffon and satia.

Surah Twill Silk.

Surah twill silk in solid color is a material which is claiming much favorable attention, says a fashion exchange. This is being used by the best model houses in Paris for making tailored suits and three-piece costumes. This new surah has a high-luster surface and is used in exactly the same manner as satins have been so freely employed recently.

Surah is especially well adapted for summer use in America. It is durable, sufficiently dressy for a handsome suit, light weight, and therefore comfortable for summer use in many parts of the United States. More than this, domestic silk mills are equipped to produce surah silks.

THE KITCHEN CABINET

THE young women of today are to be the builders of the homes of the future; the corner stones upon which shall rest their beauty and strength.

"The men of the earth build houses, halls and chambers, roof and dome. But the women of the world, God knows, the women build the homes."

WAYS OF SERVING CRABMEAT.

For those of us who live far from the natural source of crabs, we find the canned variety most satisfactory.

After visiting one of the canning factories all scruples as to their cleanly preparation are set at rest. They are brought alive to the cannery, and unless they are in prime condition, that is very much alive, they are rejected. They are washed immediately and steamed. Then they are taken to the picking rooms where women in white take out the meat with metal picks. They are then canned, sealed and packed without a touch of the hand to the food.

The amount of canned crabs that are crowded into a small can is astonishing.

Crabs in Peppers.—Add to a can of crab meat mayonnaise dressing and finely shredded cabbage; garnish with strips of red pepper and serve it in green pepper cups.

Crab Meat Terrapin Style.—Cook two tablespoonsful of butter with half a small onion sliced. When the onion is yellow remove it, and add a cup of crab meat and two tablespoonsful of orange juice. Cook three minutes, add a third of a cup of heavy cream and the yolks of two eggs. Season with salt and cayenne.

Crabs With Cheese.—Add to a cup of rich cream sauce one can of crab meat. Put it in a buttered baking dish with a layer of grated cheese, a layer of breadcrumbs and another layer of cheese. Bake in a moderate oven.

Crabs With Mushrooms.—Mushrooms are now in season, and they, with crab meat, make a royal entree for a luncheon or a chafing dish supper. Make a rich white sauce and add a can of crab meat and a pint of fresh mushrooms shredded and sauted in a tablespoonful of butter before adding to the crab meat. Season with mushroom catsup and serve in ramekins.

MAKE no complaint whatever; thy pain: Others have borne far worse than thine. Brave strugglers only victory gain, And know the rest which is divine. In heaven and on earth is peace; In this heart, too, let trouble cease.

WHEN ONE IS ENTERTAINING.

A dainty, inexpensive company salad is made by cutting cold boiled potatoes with a French scoop into balls, marinate with olive oil and vinegar, salt and pepper for an hour; then heap on head lettuce; sprinkle with chopped parsley and serve it with a boiled dressing or a mayonnaise.

Lettsuce Salad With Cheese Balls.—Here is a salad which is so unusual that it will be welcome to the entertainer. Take a cream cheese and work into it sufficient cream to make it easy to mold into balls. Divide into four portions; color one green with chopped chives or parsley, another may be colored red by using the sweet red pepper pounded, a third may be colored yellow with the yolks of hard-cooked eggs, and a fourth may be made brown by adding chopped nuts. Mold into small balls and arrange in lettuce leaves. Two or more colors may be served together.

Strawberry Sponge.—Soak a box of gelatin in three tablespoonsful of water until soft. Add an equal amount of hot water, is added to a cup of sugar and cooked until the sugar is dissolved, when the gelatin is added, the mixture is strained and a tablespoonful of lemon juice and a cupful of strawberry juice is added. As it thickens the whites of three eggs are beaten until stiff and one and a half cupfuls of thick cream are added. Mix lightly, not to lose the lightness of the eggs and cream. Turn into a mold, decorated with whole strawberries, and set away to chill.

A GREAT part of the happiness of life consists not in fighting battles, but in avoiding them. A masterly retreat is itself a victory. —Longfellow.

COLD DESSERTS.

Anything that is called cold sounds refreshing during the hot summer days. The following are inexpensive and easily made, two qualifications in these days of high prices and scarcity of help.

Coffee Custard.—Scald two cupfuls of milk with two tablespoonsful of ground coffee, or use cold coffee left from breakfast. Strain it and add

three eggs beaten slightly, a quarter of a cup of sugar, two cups of milk, a pinch of salt and a teaspoonful of vanilla. Strain into individual molds that have been rinsed with cold water, and set in a pan of hot water in the oven to bake. Test them with a knife. When it comes out clean the custard is done. Set away to chill. Serve cold.

Snow Balls.—Sift together several times a half cup of flour, two teaspoonfuls of baking powder, and an eighth of a teaspoonful of salt. Beat the yolks of two eggs, add a half cup of powdered sugar, one and a half tablespoonfuls of water. Add to the flour, and when well mixed cut and fold in the whites, beaten stiff. Steam in buttered cups for twenty minutes. Roll in powdered sugar. Serve with fruit sauce or whipped cream.

Rebecca Pudding.—Mix half a cup of cornstarch, a fourth of a cup of sugar, a fourth of a teaspoonful of salt and a half cup of cold milk. Add to three and a half cupfuls of scalding milk and cook fifteen minutes. Add flavoring and the whites of three eggs beaten to a stiff froth. Mold and chill. Serve with a sauce made of the three yolks, a cup of powdered sugar and a teaspoonful of vanilla.

Orange sauce is very nice served with this pudding. Use the whites of three eggs, the juice and rind of two oranges, the juice of a lemon and a cup of sugar. If blood oranges are obtainable, the sauce is unusually pretty.

It is not so much what a man has that makes him happy, as it is what he does not want.

You must remember it isn't only laying hold of a rope—you must go on pulling. —George Elliott.

WAYS OF SERVING VEGETABLES.

The following are several German methods of serving the common vegetables, which are both simple and appetizing:

Sour Pickled Beans.—Put two tablespoonsful of nice sweet lard into a saucepan, stir into it a small onion, cut fine, and a large tablespoonful of flour; let it brown and add enough water to make a thickened gravy. Take the pickled beans, well drained, cut them once and add to the brown gravy or sauce. Season with salt and pepper, and if not sour enough add a little of the pickle vinegar. Cook fifteen minutes.

String beans are very nice cooked for a long while with a small piece of salt pork. Salt and pepper are added just before serving, and a tablespoonful of vinegar.

Seasoned Beets.—Slice six cold boiled beets, add one cup of vinegar, one cup of water, two tablespoonsful of butter, one half bay leaf, four cloves, four allspice, an onion chopped and one tablespoonful of sugar. Let simmer and add a teaspoonful of flour to thicken.

Try serving lima beans after they have been cooked until tender, and then fried a golden brown in butter.

Hot Slaw.—Cut fine two or three apples and a firm head of cabbage; cook a small onion in a tablespoonful of butter, but do not brown. Add the cabbage and apple and salt to taste. About twenty minutes before serving, add one cup of vinegar, a little sugar, sprinkle with white pepper and simmer without a cover.

Chopped green peppers cooked in the gravy after beefsteak has been pan broiled, is a change to serve with the beefsteak.

Cook carrots until tender, then mash and season with butter, pepper and salt.

Escalloped Parsnips.—Mash a pint of boiled parsnips, season with butter, pepper, salt and two tablespoonsful of milk. Mix the ingredients and turn into a buttered dish to bake.

Junket With Puree of Bananas.—Pare and slice two bananas, put through a ricer, add a tablespoonful of lemon juice, two of sugar and one of orange juice. Dissolve a teaspoonful of gelatin in a tablespoonful of cold water; stir until dissolved, and pour the mixture into sherbet cups. When the fruit has hardened fill the cups with junket and set away to harden. Serve with whipped cream.

Nellie Maxwell.

The Real Mystery. A Fox was once seen to take a bunch of moss in his mouth and swim out into the river, where, after sinking himself to the very point of his nose in the water, he let go of the moss and came ashore.

"No doubt," remarked a well-read bystander, "you did that to rid yourself of fleas, which were driven by the water to seek refuge in the moss."

The Fox glanced furtively and slyly about and around.

"Hist!" he whispered, with a sly wink. "I did it to make some people think that was what I did it for!"

Moral: There is no greater mystery than motive, take it up one side and down the other.—Puck.

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EXCUSE FOR HIS BLUNDERING

Ideal Waiter, True to the End, Had Been Working Under Pretty Heavy Handicap.

He was an immaculate servant. To watch him serve a salad was to watch an artist at work. To hear his subdued accents was a lesson in the art of voice-production. He never slipped, he never smiled, and his mutton-chop whiskers marked him as one of the old and faithful stock. But one evening, to the surprise of his master, he showed unaccountable signs of nervousness. When the chicken came on, he confused it with the pheasant. He served everything in the wrong order, made blunder after blunder, and put a final touch to his shame by upsetting the salt over the only superstitious member of the party. Then, at last, when the ladies had retired to the drawing room, he touched his master on the shoulder. "I beg your pardon, sir," he said in a respectful undertone, "but could you manage to spare me now? My house is on fire."

HIS VIEW OF IT.



Smart—Do you think the colleges turn out the best men? Wise—Sure. I was turned out in my sophomore year.

DOCTOR PRESCRIBES CUTICURA REMEDIES

"I wish to let you know of a couple of recent cures which I have made by the use of the Cuticura Remedies. Last August, Mr. — of this city came to my office, troubled with a severe skin eruption. It was dermatitis in its worst form. It started with a slight eruption and would affect most parts of his body, thighs, elbows, chest, back and abdomen—and would terminate in little pustules. The itching and burning was dreadful and he would almost tear his skin apart, trying to get relief. I recommended all the various treatments I could think of and he spent about fifteen dollars on prescriptions, but nothing seemed to help him.

"In the meantime my wife, who was continually suffering with a slight skin trouble and who had been trying different prescriptions and methods with my assistance, told me she was going to get some of the Cuticura Remedies and give them a fair trial. But as I did not know much about Cuticura at that time I was doubtful whether it would help her. Her skin would thicken, break and bleed, especially on the fingers, wrists and arms. I could do nothing to relieve her permanently. When she first applied the warm baths of Cuticura Soap and applications of Cuticura Ointment she saw a decided improvement and in a few days she was completely cured.

"I lost no time in recommending the Cuticura Remedies to Mr. —, and this was two months ago. I told him to wash with warm baths of the Cuticura Soap and to apply the Cuticura Ointment generously. Believe me, from the very first day's use of the Cuticura Remedies he was greatly relieved and today he is completely cured through their use. I have great faith in the Cuticura Remedies and shall always have a good word for them now that I am convinced of their wonderful merits." (Signed) B. L. Whitehead, M. D., 108 Dartmouth St., Boston, Mass., July 22, 1910.

You can't reform a man by suggesting that he ought to be as good as you are.

JAMES BRAID SAYS:

No Athlete can do himself justice if his feet hurt. Many thousands are using daily, abroad and in this country, Allen's Foot-Ease, the antiseptic powder to be shaken into the shoes. All the prominent Golfers and Tennis Players at Augusta, Pinehurst and Palm Beach got much satisfaction from its use this Spring. It gives a restfulness and a springy feeling that makes you forget you have feet. Allen's Foot-Ease is the greatest comfort discovery of the age and so easy to use. It prevents soreness, blisters or puffing and gives rest from tired, tender or swollen feet. Seventeen years before the public, over 30,000 testimonials. Don't go on your vacation without a package of Allen's Foot-Ease. Sold everywhere, 25c. Don't accept any substitute. Sample sent FREE. Address, Allen S. Olmsted, La Roy, N. Y.

Your Liver Is Clogged Up

That's Why You're Tired—Out of Sorts—Have No Appetite.

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They do their duty. Cure Constipation, Biliousness, Indigestion and Sick Headache. SMALL PILL, SMALL DOSE, SMALL PRICE. Genuine must bear Signature.

Wentworth