

# Coronation Coiffure



Copyright, Underwood & Underwood, N. Y.

**T**HE "crowning glory of a woman is her hair" and it therefore is in order to remark that one of the phases of such glory is very much in evidence in connection with the coronation coiffure in which the hair is dressed somewhat in the fashion of a crown.

The new coiffure has taken such a hold on the up-to-the-moment fashionable women, that the flat-to-the-head

way of wearing the hair is now somewhat passe.

As will be seen by the picture the hair is puffed high and toward the back of the head in crown-fashion. Fine ribbon, used as a fillet, is wound in and about the puffs. Pearled bands or ropes of pearl or coral, may be worn instead of the ribbon if the fair one is fortunate enough to possess these costly adornments.

## VELVET BANDS ARE 'KED STATIONERY IN THE BOUDOIR

Some Kind of Black Adornment Seen on Almost Every Kind of Coiffure Today.

Black velvet bands, one or two, studded with gold or jeweled buckles, are for the classic style of coiffure, while the more coquettish girl uses them finished with a knot on each side, a spray of silver algrette on one side or a bunch of drooping silk rose balls.

Satin ribbon is used as a twist, soft folds, flat bands, plain, embroidered, beaded, lace applique, ditto gilt, with a bow, fan, knot, etc., just back of the left ear.

The exact position for the chief ornament of a band is according to the wearer's head, a long, short, or broad shape requiring different placing of this finishing touch. All ages from fifteen years wear hair ornaments.

It will not be long before yellow hair will again be the fashion. The mahogany shade so long favored is showing lighter effects all the time, and hair dyes are rapidly approaching the straw tint. And it has been made plain that the new gold or straw tint is to be without luster.

## A DAINY DRESS.



Nile green poplinette is selected for pur dainty model, which has a perfectly plain skirt turned up with a deep hem at foot.

The bodice has a deep yoke and trimming of net over ninon the same color; this is embroidered and taken to waist in points, also down outside of sleeve. The material then has the fulness drawn up by several rows of gauging, where it is attached to the trimming. The sleeves are set to wristbands to match.

Materials required: Four and one-half yards poplinette 42 inches wide, one yard net, one-half yard ninon 42 inches wide.

For a young girl's use there is no stationery more suitable than the fabric finished surfaced French dimity which comes in white, gray and stone blue square sheets of correspondence and hasty note size, with envelopes of matching dimensions. Of an equally refined and dainty character are the linen lawn papers in solid tints of aeroplane, dawn pink, Baltic blue, willow green, orchid and cream—the hemstitched fabric crossbar in white bordered with a pale shade of color, and the diagonally striped fabric in two tones of mauve, blue or buff.

A fad of the hour, and one permissible only as a joke when a note passes between two very intimate young girls, is the red-edged, tan-colored "Chantier" paper, which has a crowing rooster embossed at the top of each sheet.

Lawnette correspondence cards for acceptance and regrets are accompanied by envelopes having semi-elliptical or triangular flaps on which a monogram or initial may be engraved. This stationery comes in a variety of pale tints, of which buff, pale gray, gray-blue or white are prettiest.

Luncheon place cards matching the shades and patterns of the French dimity and crossbar lawn fabric finished stationery are exceedingly smart and in eminently good taste, as are also cards of umbrella shape bearing hand painted violets, daisies and crocuses and in cut out flower and figure designs.

**The 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 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 the figure cut is most unattractive—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.

**As to the Fireplace.**  
The sides of a fireplace should be well splayed or beveled, in order to reflect the heat, says Arts and Decoration. The back should lean forward at the top, for the same purpose, and the fireplace should not be too deep. A projecting chimney produces an effect of pushing the guest away, whereas a receding one beckons him nearer, to enjoy the hospitality of the open fire. For this reason the inglenook, that is, the fireplace built into the wall of the room, is especially cozy and attractive.

# THE KITCHEN CABINET

**T**HEY shall be abundantly satisfied with the fullness of thy house; and thou shalt make them drink of the river of thy pleasures.

And when the strife is fierce, the warfare long,  
Steals on the ear the distant triumph song,  
And hearts are brave again, and arms are strong.

## CHOCOLATE DISHES.

Soak three-fourths of a cup of bread crumbs in a cup of scalded milk until soft. Add a half cup of grated coconut, a half cup of sugar, a half cup of cocoa, a teaspoonful of lemon juice, the yolks of two eggs lightly beaten; cut and fold in the whites beaten until stiff, a pinch of salt and turn into a buttered baking dish and bake in a moderate oven thirty minutes. Serve hot or cold. This is called Duchess Pudding.

**Chocolate Bread Pudding.**—Mix three-fourths of a cup of bread crumbs with two cups of scalded milk; add three squares of melted chocolate, two eggs beaten, a half teaspoonful of salt, a teaspoonful of vanilla, a fourth of a cup of cold milk and a fourth of a cup of sugar. Bake, stirring twice during the hour of baking.

**Chocolate Sauce.**—This sauce is especially good with vanilla ice cream, or it may be served with any gelatine dessert.

Cook together a cup of sugar, two tablespoonfuls of butter, a half cup of water and a pinch of salt and two ounces of chocolate. Serve hot.

**Chocolate Fig Ice Cream.**—Melt four ounces of chocolate, add three-fourths of a cup of sugar and half a cup of cream, cook until smooth; add half a teaspoonful of salt, a cup and a half of chopped figs and a tablespoonful of vanilla; stir and freeze. If the figs are soaked awhile in orange juice they mix and make a smoother cream.

**Chocolate Mousse.**—Whip a pint of cream, add a half cup of powdered sugar and four ounces of chocolate melted and a fourth of a teaspoonful of salt. Pour into a mold and pack in ice and salt and stand for four hours.

**Chocolate Junket Ice Cream.**—Dissolve a junket tablet in a tablespoonful of cold water. Warm three cups of milk until just luke warm, add the junket, one and a fourth cups of sugar, a tablespoonful of vanilla and two cups of cream, two squares of melted chocolate. Freeze as usual.

**R**EST is a fine medicine. Let your stomachs rest, ye dyspeptics; let your brains rest, ye wearied and worried men of business.

Rest is not quitting the busy career; rest is the fitting of self to one's sphere.

## HOT WEATHER DISHES.

Ices and ice creams are always welcome in hot weather, and for dessert nothing can take their places. Iced fruits are easier to serve than fancy puddings and much better for the digestion.

During currant and cherry time, those delicious fruits will be used for pies as well as eaten fresh. A cherry pie is considered by most epicures the sine qua non.

In baking cherry pies remember to insert a paper funnel made from writing paper in the center opening and the juice will boil up and never run over and spoil the pie.

Tomatoes are such refreshing vegetables and are especially good for the blood.

To vary the manner of serving, chop a cucumber and an onion, mix with a sprinkling of chopped parsley and French dressing and heap on nice thick slices of tomatoes.

Individual berry shortcakes are prepared by baking powder biscuits. Split them and butter while hot; fill with crushed fruit and put a berry or two on top. If strawberries, if small fruit use more. When making the biscuit if they are rolled thin and spread with butter and another laid on top they split much easier and are not as apt to soak the juice and be soggy.

**Macaroon Cream.**—Soak a tablespoonful of gelatine in two tablespoonfuls of water. Make a custard with two cups of milk, three egg yolks and four tablespoonfuls of sugar. When cooked add the gelatine and stir in a teaspoonful of vanilla and eight macaroons crushed and sifted. Add a cup of whipped cream and mold.

**T** ENRICH the mind, and purify the heart, to keep the tongue still and the arm active, to eat slowly and sleep quietly, this is true philosophy.

**FRUIT DRINKS FOR HOT DAYS.**  
A refreshing lemonade which may be always on tap, is prepared by taking a cup of lemon juice, a half cup of sugar and a quarter of a cup of water, boil together ten minutes then bottle and keep in the ice chest. When wanted to use, pour a little of the fruit sirup into a glass and fill the glass with cold water. The sirup should be strained before bottling.

**Orangeade.**—Take two cupfuls each of sugar and water. Boil until a rich sirup is formed. When cool add a third of a cup of lemon juice and two-thirds of a cup of orange juice and two oranges cut in thin slices.

**Lemonade.**—Boil two cups of sugar and four cups of water until a rich sirup is formed. Add a cup of lemon juice and dilute with ice water.

**Fruit Punch.**—This is a recipe sufficient to serve twenty-five persons. Take four cups of sugar, eight cups of water, two quarts of Apollinaris water, a pineapple shredded, one cup of fruit juice, a box of strawberries cut in pieces, four bananas cut in slices, the juice of six oranges and the juice of three lemons. Melt the sugar and water five minutes, cool, and add the other ingredients, using the Apollinaris water a bottle at a time, to preserve the sparkle in the punch; a cup of maraschino cherries may be added, if liked.

**Mint Julep.**—Chop a generous bunch of mint, add two cups of ice water and let stand over night. Boil together two cups of sugar and four cups of water; chill and add the juice of half a dozen lemons and the mint water; Serve with crushed ice and each glass garnished with a sprig of mint.

**Another Fruit Punch.**—Pour a cup of hot tea infusion over a cup of sugar and as soon as dissolved add three-fourths of a cup of orange juice, a third of a cup of lemon juice, a few slices of orange and a pint each of ginger ale and Apollinaris water. Strain into a punch bowl over a large piece of ice.

**Another Fruit Punch.**—Pour a cup of hot tea infusion over a cup of sugar and as soon as dissolved add three-fourths of a cup of orange juice, a third of a cup of lemon juice, a few slices of orange and a pint each of ginger ale and Apollinaris water. Strain into a punch bowl over a large piece of ice.

**Another Fruit Punch.**—Pour a cup of hot tea infusion over a cup of sugar and as soon as dissolved add three-fourths of a cup of orange juice, a third of a cup of lemon juice, a few slices of orange and a pint each of ginger ale and Apollinaris water. Strain into a punch bowl over a large piece of ice.

**Another Fruit Punch.**—Pour a cup of hot tea infusion over a cup of sugar and as soon as dissolved add three-fourths of a cup of orange juice, a third of a cup of lemon juice, a few slices of orange and a pint each of ginger ale and Apollinaris water. Strain into a punch bowl over a large piece of ice.

**Another Fruit Punch.**—Pour a cup of hot tea infusion over a cup of sugar and as soon as dissolved add three-fourths of a cup of orange juice, a third of a cup of lemon juice, a few slices of orange and a pint each of ginger ale and Apollinaris water. Strain into a punch bowl over a large piece of ice.

**Another Fruit Punch.**—Pour a cup of hot tea infusion over a cup of sugar and as soon as dissolved add three-fourths of a cup of orange juice, a third of a cup of lemon juice, a few slices of orange and a pint each of ginger ale and Apollinaris water. Strain into a punch bowl over a large piece of ice.

**Another Fruit Punch.**—Pour a cup of hot tea infusion over a cup of sugar and as soon as dissolved add three-fourths of a cup of orange juice, a third of a cup of lemon juice, a few slices of orange and a pint each of ginger ale and Apollinaris water. Strain into a punch bowl over a large piece of ice.

**Another Fruit Punch.**—Pour a cup of hot tea infusion over a cup of sugar and as soon as dissolved add three-fourths of a cup of orange juice, a third of a cup of lemon juice, a few slices of orange and a pint each of ginger ale and Apollinaris water. Strain into a punch bowl over a large piece of ice.

**Another Fruit Punch.**—Pour a cup of hot tea infusion over a cup of sugar and as soon as dissolved add three-fourths of a cup of orange juice, a third of a cup of lemon juice, a few slices of orange and a pint each of ginger ale and Apollinaris water. Strain into a punch bowl over a large piece of ice.

**Another Fruit Punch.**—Pour a cup of hot tea infusion over a cup of sugar and as soon as dissolved add three-fourths of a cup of orange juice, a third of a cup of lemon juice, a few slices of orange and a pint each of ginger ale and Apollinaris water. Strain into a punch bowl over a large piece of ice.

**Another Fruit Punch.**—Pour a cup of hot tea infusion over a cup of sugar and as soon as dissolved add three-fourths of a cup of orange juice, a third of a cup of lemon juice, a few slices of orange and a pint each of ginger ale and Apollinaris water. Strain into a punch bowl over a large piece of ice.

**Another Fruit Punch.**—Pour a cup of hot tea infusion over a cup of sugar and as soon as dissolved add three-fourths of a cup of orange juice, a third of a cup of lemon juice, a few slices of orange and a pint each of ginger ale and Apollinaris water. Strain into a punch bowl over a large piece of ice.

**Another Fruit Punch.**—Pour a cup of hot tea infusion over a cup of sugar and as soon as dissolved add three-fourths of a cup of orange juice, a third of a cup of lemon juice, a few slices of orange and a pint each of ginger ale and Apollinaris water. Strain into a punch bowl over a large piece of ice.

**Another Fruit Punch.**—Pour a cup of hot tea infusion over a cup of sugar and as soon as dissolved add three-fourths of a cup of orange juice, a third of a cup of lemon juice, a few slices of orange and a pint each of ginger ale and Apollinaris water. Strain into a punch bowl over a large piece of ice.

**Another Fruit Punch.**—Pour a cup of hot tea infusion over a cup of sugar and as soon as dissolved add three-fourths of a cup of orange juice, a third of a cup of lemon juice, a few slices of orange and a pint each of ginger ale and Apollinaris water. Strain into a punch bowl over a large piece of ice.

**Another Fruit Punch.**—Pour a cup of hot tea infusion over a cup of sugar and as soon as dissolved add three-fourths of a cup of orange juice, a third of a cup of lemon juice, a few slices of orange and a pint each of ginger ale and Apollinaris water. Strain into a punch bowl over a large piece of ice.

**Another Fruit Punch.**—Pour a cup of hot tea infusion over a cup of sugar and as soon as dissolved add three-fourths of a cup of orange juice, a third of a cup of lemon juice, a few slices of orange and a pint each of ginger ale and Apollinaris water. Strain into a punch bowl over a large piece of ice.

**Another Fruit Punch.**—Pour a cup of hot tea infusion over a cup of sugar and as soon as dissolved add three-fourths of a cup of orange juice, a third of a cup of lemon juice, a few slices of orange and a pint each of ginger ale and Apollinaris water. Strain into a punch bowl over a large piece of ice.

**Another Fruit Punch.**—Pour a cup of hot tea infusion over a cup of sugar and as soon as dissolved add three-fourths of a cup of orange juice, a third of a cup of lemon juice, a few slices of orange and a pint each of ginger ale and Apollinaris water. Strain into a punch bowl over a large piece of ice.

**Another Fruit Punch.**—Pour a cup of hot tea infusion over a cup of sugar and as soon as dissolved add three-fourths of a cup of orange juice, a third of a cup of lemon juice, a few slices of orange and a pint each of ginger ale and Apollinaris water. Strain into a punch bowl over a large piece of ice.

**Another Fruit Punch.**—Pour a cup of hot tea infusion over a cup of sugar and as soon as dissolved add three-fourths of a cup of orange juice, a third of a cup of lemon juice, a few slices of orange and a pint each of ginger ale and Apollinaris water. Strain into a punch bowl over a large piece of ice.

**Another Fruit Punch.**—Pour a cup of hot tea infusion over a cup of sugar and as soon as dissolved add three-fourths of a cup of orange juice, a third of a cup of lemon juice, a few slices of orange and a pint each of ginger ale and Apollinaris water. Strain into a punch bowl over a large piece of ice.

**Another Fruit Punch.**—Pour a cup of hot tea infusion over a cup of sugar and as soon as dissolved add three-fourths of a cup of orange juice, a third of a cup of lemon juice, a few slices of orange and a pint each of ginger ale and Apollinaris water. Strain into a punch bowl over a large piece of ice.

**Another Fruit Punch.**—Pour a cup of hot tea infusion over a cup of sugar and as soon as dissolved add three-fourths of a cup of orange juice, a third of a cup of lemon juice, a few slices of orange and a pint each of ginger ale and Apollinaris water. Strain into a punch bowl over a large piece of ice.

**Another Fruit Punch.**—Pour a cup of hot tea infusion over a cup of sugar and as soon as dissolved add three-fourths of a cup of orange juice, a third of a cup of lemon juice, a few slices of orange and a pint each of ginger ale and Apollinaris water. Strain into a punch bowl over a large piece of ice.

**Another Fruit Punch.**—Pour a cup of hot tea infusion over a cup of sugar and as soon as dissolved add three-fourths of a cup of orange juice, a third of a cup of lemon juice, a few slices of orange and a pint each of ginger ale and Apollinaris water. Strain into a punch bowl over a large piece of ice.

**Another Fruit Punch.**—Pour a cup of hot tea infusion over a cup of sugar and as soon as dissolved add three-fourths of a cup of orange juice, a third of a cup of lemon juice, a few slices of orange and a pint each of ginger ale and Apollinaris water. Strain into a punch bowl over a large piece of ice.

**Here's**  
to Your Good Health and Pleasure

Come—follow the arrow 'til you join the merry throng of palate pleased men and women who have quit seeking for the one best beverage because they've found it—



**Coca-Cola**

Real satisfaction in every glass—snap and sparkle—vim and go. Quenches the thirst—cools like a breeze.

Delicious—Refreshing—Wholesome

5c Everywhere

THE COCA-COLA CO.  
Atlanta, Ga.

## THE REASON.



De Quiz—Are you in favor of a safe and sane Fourth of July?  
De Whis—No; let the boys have all the giant firecrackers they want.  
De Quiz—But such things are dangerous.  
De Whis—I know it. I haven't any boys.

## HIRAM CARPENTER'S WONDERFUL CURE OF PSORIASIS.

"I have been afflicted for twenty years with an obstinate skin disease, called by some M. D.'s psoriasis, and others leprosy, commencing on my scalp; and in spite of all I could do, with the help of the most skillful doctors, it slowly but surely extended until a year ago this winter it covered my entire person in the form of dry scales. For the last three years I have been unable to do any labor, and suffering intensely all the time. Every morning there would be nearly a dust-pail of scales taken from the sheet on my bed, some of them half as large as the envelope containing this letter. In the latter part of winter my skin commenced cracking open. I tried everything, almost, that could be thought of, without any relief. The 15th of June I started West, in hopes I could reach the Hot Springs. I reached Detroit and was so low I thought I should have to go to the hospital, but finally got as far as Lansing, Mich., where I had a sister living. One Dr. — treated me about two weeks, but did me no good. All thought I had but a short time to live. I earnestly prayed to die. Cracked through the skin all over my back, across my ribs, arms, hands, limbs; feet badly swollen; toe-nails came off; finger-nails dead and hard as a bone; hair dead, dry and lifeless as old straw. O my God! how I did suffer. "My sister wouldn't give up; said, "We will try Cuticura." Some was applied to one hand and arm. Eureka! there was relief; stopped the terrible burning sensation from the work. They immediately got Cuticura Resolvent, Ointment and Soap. I commenced by taking Cuticura Resolvent three times a day after meals; had a bath once a day, water about blood heat; used Cuticura Soap freely; applied Cuticura Ointment morning and evening. Result: returned to my home in just six weeks from the time I left, and my skin as smooth as this sheet of paper. Hiram E. Carpenter, Henderson, N. Y."

The above remarkable testimonial was written January 19, 1880, and is republished because of the permanency of the cure. Under date of April 22, 1910, Mr. Carpenter wrote from his present home, 610 Walnut St. So., Lansing, Mich.: "I have never suffered a return of the psoriasis and although many years have passed I have not forgotten the terrible suffering I endured before using the Cuticura Remedies."

**Where the Blame Rests.**  
Mistress—Oh, dear! I'm afraid I'm losing my looks, Nora.  
Nora—Ye are not, mum, it's the mirrors; they don't make them as good as they used to.—Harper's Bazar.

Give Defiance Starch a fair trial—try it for both hot and cold starching, and if you don't think you do better work, in less time and at smaller cost, return it and your grocer will give you back your money.

**All Aboard.**  
Modiste—Do you want a train on your gown, madam?  
Customer—Yes, and I want it on time, too.

Lewis' Single Binder clear is never doped—only tobacco in its natural state. Most sharp retorts are made in blunt language.

**Libby's**

When you want the best there is, ask your grocer for

**Libby's Pickles and Olives**



Libby, McNeill & Libby

## 44 Bu. to the Acre

**FARMS IN WESTERN CANADA FREE**

**The Silver Cup**

At the recent Spokane Fair was held by the Alberta Government for its exhibit of grain, grasses and vegetables, reports of excellent yields for 1910 came also from Saskatchewan and Manitoba in Western Canada.

Free homesteads of 160 acres, and adjoining pre-emption of 80 acres at \$3 per acre are to be had in the choicest districts. School sections, 160 acres, all climate excellent, soil the very best, railways close at hand, 1st & 2d class passenger service, fuel, food and other necessities, all at very low prices, and early produced mixed farming a success.

Write at once, plans for settlement, settlers' low railway rates, etc., to the nearest "Last Best West" agent from application and other information, to Bureau of Canadian Government Agents, (10)

W. V. BENNETT  
Room 4 See Bldg. Omaha, Neb.  
Please write to the agent nearest you

## The Army of Constipation

Is Growing Smaller Every Day.

**CARTER'S LITTLE LIVER PILLS** are responsible—they not only give relief—they permanently cure Constipation. Millions use them for Biliousness, Indigestion, Sick Headache, Sallow Skin, SMALL PILL, SMALL DOSE, SMALL PRICE. Genuine must bear Signature



*Beentwood*

**LIVE STOCK AND MISCELLANEOUS Electrotypes**

IN GREAT VARIETY FOR SALE AT THE LOWEST PRICES BY

WESTERN NEWSPAPER UNION  
221-221 W. Adams St., Chicago

**DAISY FLY KILLER**

Send for circular and sample bottle. It kills house flies, stable flies, and all other flies. It is safe for children and pets. Price 10c per bottle. Write to Dr. K. H. Smith, 140 So. 4th Ave., Brooklyn, N. Y.

**MEN AND WOMEN**

Kidney trouble prevents upon the mind, discourages and lessens ambition; beauty, vigor and cheerfulness soon disappear when the kidneys are out of order or diseased. For good results use Dr. Kilmer's Swamp-Root, the great kidney remedy. At drugists. Sample bottle by mail free, also pamphlet. Address, Dr. Kilmer & Co., Binghamton, N. Y.

**KODAK FINISHING** Mail orders given special attention. All supplies for the Amateur strictly fresh. Send for catalogue and finishing prices. **THE ROBERT DEMPSTER COMPANY, Box 1197, Omaha, Neb.**

**DEFIANCE STARCH** Patent starch with starch—nothing else.

W. N. U., OMAHA, NO. 26-1911.