

Midsummer Millinery Copied From Paintings of Beauties of the Past



PAINTINGS of beauties of other days have been looked to, to furnish inspiration for midsummer millinery of today. The Gainsborough and Rembrandt hats follow their models almost exactly as to line and poise, only departing from them in composition and trimming. Even here it is the necessity for variety that brings into use new ornaments and fashionable feathers or flowers. No one can fail to appreciate the beauty of this artistic headwear, and, for the young woman who can carry it off (that is, dress in keeping and look after the carriage of her figure) there is nothing to compare to it for distinction.

Two of the finest examples of these picturesque styles are illustrated here. They are both black hats with white trimming. This combination always is

brilliant. The Rembrandt is of fine Milan with double brim, woven so that it rolls under to the head size. Black velvet ribbon and a tuft of black and white plumes afford its trimming. It is to be worn with a decided tilt, never any less than that shown in the picture.

The wide brimmed hat of black lace follows its original model less closely, but is not difficult to recognize. The brim is outlined with white crystal beads and the cockade of white ostrich is mounted with a fringed cachoune made of the same kind of beads. The brim is indented at the left and turns sharply off the face here. It widens toward the back. This hat may be worn with a much more decided tilt by girls who are tall and full of figure.

JULIA BOTTOMLEY.

AN OSTEND BATHING SUIT



The suit in the photograph is very chic and bewitching. It is of white Canton crepe and waterproof. The skirt is made fuller at the bottom so as to enable the wearer to swim with ease. Blue and white silk has been let in the gores.

Corsets for Fall.

The widespread discussion of panier styles is doubtless responsible for the reports regarding a change in corset lines, says the Dry Goods Economist. There is no cause for alarm, however, as the straight line still dominates both in costumes and in corsets. We shall have many paniers, to be sure, but they are modified styles with no fullness to distend the hip line. Belts also will be widely used, but they will not draw in the waists. In fact, they are wholly ornamental and used in quite loose effect.

"Punch Work."

In all lines of embroidery work that is known as "punch work" still leads. For the benefit of the uninitiated it might be explained that the word "punch" is used for the reason that the open weave which is characteristic of the material employed provides a liberal space for a needle to punch itself between the threads and carry the embroidering material with it.—Fabrics.

WAYS OF HOLDING SUNSHADE

Gracefulness in This Respect Adds Much Charm to the General Appearance.

The sunshade seems to be a rock upon which many a woman's good taste hopelessly founders. Not only does one often see uncomfortable color mixtures, but quite as often the sunshade is held so ungracefully that the whole effect is awkward and clumsy. There ought to be classes on "How to Hold the Sunshade," and nine women out of ten would benefit from the lessons, but as no enterprising individual has originated the idea, I can only recommend a little practice before a long mirror. Also take note of the following: (1) See that you do not grasp the handle as if it were an implement of war. (2) Do not hold it too near the center of the handle nor too near the tip—both these faults are very common, and give a most awkward appearance. (3) Don't use it as a walking stick, nor, if it has a crook handle, hang it on your arm. (4) Hold it lightly and easily a little distance from the top of the handle and at a slightly slanting angle.

Lovely Footgear.

Footgear, for those who can afford the most expensive, is more than beautiful, and the fancy now is for kid instead of for suede footgear, and the colors, if they do not match the dress, harmonize with the hat or with the lining of the coat.

Naturally, the beauty of such footgear must be matched by exceedingly lovely hosiery, made of silk inset with lace, and some of it is actually traced with millinery diamonds or colored gems to harmonize with the color of the evening gown. Shoes outlined with jewels are an exquisite resource for full dress wear.

New Hair Bands.

Hair bands are still fashionable and are made of imitation pearls, thinsel, crystal beads, and maline. New ones include a stiff little brush of spun glass, but it did not gain favor, for the feminine eyes look for more than sparkle in an ornament, and these had no other recommendation than their glitter.

Afghan for Baby's Carriage.

A pretty summer afghan for the baby's carriage is made of strips of handkerchief linen held together with inch and a half wide cluny lace, which also edges the cover. This is lined with pink or blue silk and ornamented on the outside with a large satin bow. This makes a dainty protection and is not heating.

The KITCHEN CABINET



THE pleasures of the table may be enjoyed every day, in every climate, at all ages, and by all conditions of men. —Brillat-Savarin.

SOME FOOD FOR THE SICK.

Set a dish of milk away until it is thick and smooth as jelly, then put it on ice for an hour and serve in glass dishes with cream, sugar and grated nutmeg.

Tomato Cream.—Take a quart of cold milk that has been scalded, add four eggs well beaten and cupful of tomatoes passed through a sieve, with sugar added to taste. Cook in a hot oven in custard cups surrounded with water.

Sago Jelly.—Take half a cup of the juice of raspberries or strawberries, three-quarters of a cup of sago that has been washed and a cup of sugar; boil all together until the sago is soft, pour into a mold and set on ice to cool.

Banana Cream.—Take the skins from six bananas and cut them up into a sauceron with half an ounce of gelatine that has been dissolved in a cup of water; add the juice and peel of a lemon, and sugar to taste. Cook gently for ten minutes, then pour into it a cup of cream; beat all together and set in a mold to cool.

Green Pea Soup.—Take a third of a cup of freshly cooked green peas, one quarter of a cup of cold water, a quarter of a tablespoonful of butter and three-quarters of a tablespoon of flour, two-thirds of a cup of scalded milk, a little salt and white pepper. Add water to the peas and let them simmer ten minutes. Rub through a sieve and thicken with the butter and flour cooked together; add milk and seasonings. Strain into a hot cup. Serve with squares of toast.

Creamed Fish.—Prepare a white sauce of a teaspoonful of butter and one of flour cooked together; add a quarter of a cup of milk. Season with a few drops of cold flaked fish freed from bones and skin; add the fish to the sauce. Serve in a large, stuffed potato, which has been cut open, the contents mashed, seasoned and returned to the shell; leave a depression to hold the creamed fish. Garnish with parsley and serve piping hot.

Scrape the meat from a slice of round steak with a spoon, leaving all the stringy portion; season with salt and cook in a hot pan in butter. Make in balls before cooking, and lay three on a slice of buttered toast; garnish with parsley.



REGARD the discovery of a new dish as a far more interesting event than the discovery of a star; for we have always stars enough, but we can never have too many dishes.

A WEDDING BREAKFAST.

In these days of many weddings when all nature is in bloom to assist in making them impressive and beautiful a few suggestions on the important subject of eating may not be amiss. If the wedding repast is to be a breakfast many dainty dishes which would be out of place for an afternoon or evening collation may be served.

For a first course at a breakfast fruit seems especially appropriate, and as there are countless ways of presenting this dish one may, if ingenious, originate something unusual. There is no prettier dish than fresh strawberries with the hulls left on surrounding a mound of molded powdered sugar and garnished with the fresh leaves of the strawberry, though that is not at all new.

Chopped and mixed fruits sweetened with a heavy syrup is another appetizing beginning.

Doubtless there may be better meat dishes than fried chicken, but the most of us mortals will still hold to our fondness for the tender fowl. With the fried chicken let us have some creamed potatoes, prepared by cutting in uniform cubes and cooking them until tender, then after draining them heat in a rich white sauce made of two tablespoonfuls of flour and butter cooked together, salt and a dash of red pepper and a cup of thin cream or rich milk. Cook until thick, then add the potatoes. With this dish of chicken and potatoes a few tips of asparagus seasoned with butter and served on toast triangles, all on the same plate, will make the main dish.

An unusual salad and very good, too, is pear, pineapple and nuts with a little dressing served on heart leaves of lettuce. This, with rolls, makes a nice salad course.

Strawberry ice cream, with crushed berries as a sauce served on it, and the bride's cake with coffee, finishes a repast fine enough for any bride. Olives and salted nuts may be served with the meat course, and candies make a pretty table decoration that may be passed after the coffee.

SOME GOOD ENTREES.

There is such a diversity of food combinations, of fritters and vegetables, meat and fish used for entrees, that he is indeed hard to please who cannot find one to his taste.

Pickled Fish.—Cut into pieces for

servicing any kind of white fish, boiled and cold. Boil a pint of vinegar with one-half a bay leaf, one teaspoonful of cloves and a tablespoonful each of allspice and pepper corns twenty minutes. When it is cold pour over the pieces of boiled fish. When ready to serve, pour off the vinegar and garnish with parsley.

Sardines dipped in fritter batter and fried in hot fat, then served with a hot tartar sauce, are a pleasant variety to serve.

Meat Dumplings.—Season one cup of fine chopped cold meat and mix with the unbeaten whites of two eggs. Shape in balls and drop into hot water or tomato sauce for five minutes, and serve on toast.

Fish Timbales.—To each cup of creamed fish, salt or fresh, add one well-beaten egg, and seasoning if desired. Pack in buttered cups, or in one dish, and steam or bake until firm enough to turn from the molds.

Chicken Timbales.—Mix thoroughly one pint of chopped chicken, one cup of stale bread crumbs or chicken stuffing, one-half teaspoonful of mixed herbs, saltspoon of pepper, half a teaspoonful of salt, a cup of milk or stock and two beaten eggs. Celery salt, cayenne, parsley, onion and lemon juice also may be used for seasoning. Pack in small molds, well buttered, and steam fifteen minutes. Turn from the molds and serve with or without sauce.

A most delicious entree may be prepared from the canned fish balls. A hot white sauce in which to heat and pour around them, is served with them. They are so delicate and spongy that they appear to be something quite unusual.



TO MAKE a perfect salad there should be a spendthrift for oil, a miser for vinegar, a wise man for salt and a mad cap to stir the ingredients up and mix them well together. —Spanish Proverb.

SOME SUMMER SALADS.

Palatable salads may be made the year round with the standard fruits and vegetables found in the markets. No luncheon or dinner seems quite complete without some kind of a salad.

Surprise Salad.—Cut in bits two cold lamb chops freed from skin and bone. Make a jelly by straining and seasoning a cup of tomato and adding an eighth of a box of gelatine. Fill small earthen cups with the jelly, and when firm on the edges, but still soft inside, mix some of the central portion with the meat and pack into the center again. When firm serve on shredded lettuce with a teaspoonful of salad dressing for each portion.

Remoulade Dressing.—Rub the yolks of two hard-cooked eggs through a sieve, mix with a raw yolk, season with salt, pepper and mustard and, little by little, beat in a cup of oil, as it thickens add a few drops of vinegar.

Asparagus and string beans make a most satisfying salad, cooked and served with French dressing. Make this by adding a tablespoonful of vinegar to three of olive oil, with seasonings of salt, pepper and mustard if liked.

Thin slices of radishes used as a garnish for a lettuce and onion salad is a variety to add to the list. The materials at hand and the genius of the cook will often produce results most gratifying.

A most appetizing salad for those who are able to gather the fresh mushrooms is one in which the stems of the mushrooms are reserved for the salad. Cut them in strips, mix with a few shredded almonds and serve on lettuce with French dressing. The stems are to be uncooked.

Little bits of left-over salmon mixed with coconut, makes a nice salad. The addition of a sour chopped pickle or two gives zest to the salad.

Veal or chicken, equal quantities, chopped and mixed with celery, seasoned with a French dressing and served with mayonnaise, is one of our standard salads. To a quart of mixed celery and chicken use a cup of mayonnaise.

The blanched ends of tender dandelions added to lettuce is a good combination.



THE community cannot rise much above the level of the individual home, and the home rises only by the pull of the community regulations or by the initiative of a few especially far-sighted individuals. —Ellen Richards.

Nellie Maxwell.

How Taste is Cultivated.
People who live in climates where malaria abounds, frequently have to take so much quinine that they get to love the taste of it, and to take it daily, even when they do not need it, just because it tastes good to them. And yet quinine is one of the bitterest of drugs and these same people, did they move away from the malaria district for a few years, would soon get to detest the taste of it.

"Every Day Is Bake Day at Our House!"

writes an accomplished housewife, an enthusiastic patron of

DR. PRICE'S Cream BAKING POWDER

"It is Hot Biscuit, Muffins, Sally Lunn, Waffles, Pot Pie, and almost daily, now that the season has come, a Fruit Short Cake—all home-made, home-baked of course, and perfectly delicious! Home-baking, thus, with the aid of Dr. Price's Baking Powder, provides the most tasty food, which I know to be of absolute purity, clean and healthful, and with considerable economy."

Our correspondent has written for us the whole story.

DR. PRICE'S CREAM BAKING POWDER

Makes Home-Baking a Success and a Recreation,

with food more healthful, desirable, and safe from all improper contamination.

PRICE BAKING POWDER CO., CHICAGO

Ruling Spirit Still Strong.

Mrs. J. L. Story, who has just published a volume of reminiscences, tells of a lady relative who had all her life been afraid of damp sheets. When she was dying Mrs. Story entered the room, to find the fireplace barricaded with a large assortment of bed linen. She was having her winding sheet warmed.

"I never have lain in damp bed-clothes while I was alive," said the old lady in a feeble whisper, "and I'm not going to do it when I'm dead."

Cheerful Outlook.
"Father, dear," said Amaranth, "Willie Smithers is going to call at your office this morning to ask you for my hand. Isn't there some little hint I can give him before he goes so as to make it easier for him?"
"Yes," said Mr. Blinks, "tell him to take ether before he comes. It will save him much pain."—Harper's Weekly.

Stop the Pain.
The hurt of a burn or a cut stops when Cole's Carbolic is applied. It heals quickly and prevents scars. 25c and 50c by druggists. For free sample write to J. W. Cole & Co., Black River Falls, Wis.

And Prized Above All.
Other things may be seized by might or purchased with money, but knowledge is to be gained only by effort.—Landon.

One always thinks there is a lot of money to be made in any kind of business that he isn't in.

Helpmates and soulmates are not always synonymous.

Willing to Oblige.

A story comes from a town where firms advertise to sell fish direct to small purchasers. The glowing advertisements asked for the sending of half a dollar with a list of the varieties of fish preferred. One letter read:

"I want two salmon, a dozen whiting, a dozen fresh herring, some flounders, and if you have them you can add a lobster."

The next day the lady received a letter, which ran:

"Dear Madam: Please send another dime and we will forward the fisherman."—Dallas News.

To keep artificial teeth and bridge-work antiseptically clean and free from odors and disease germs, Paxtine Antiseptic is unequalled. At druggists, 25c a box or sent postpaid on receipt of price by The Paxton Toilet Co., Boston, Mass.

Well Defended.
He whose study is among the shadows and lights of nature has an unsuspected coat of mail defending him among all the turmoil.—Mrs. Oliphant.

Two Indispensable Supports.
Of all the dispositions and habits that lead to political prosperity, religion and morality are indispensable supports.—George Washington.

When in need of a good laxative give Gaa field Tea a trial and be convinced of its merits. It is made entirely from pure herbs.

If some cooks land in heaven they will be awfully annoyed to find that they leave.

The Old Oaken Bucket filled to the brim with cold, clear purity—no such water nowadays. Bring back the old days with a glass of

Coca-Cola

It makes one think of everything that's pure and wholesome and delightful. Bright, sparkling, teeming with palate joy—it's your soda fountain old oaken bucket.

Whenever you see an Arrow think of Coca-Cola.

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