

EVENING HAT



Photo, Copyright, by Underwood & Underwood, N. Y.

An odd hat of black tulle trimmed with rows of black pearls and covered with a huge drooping bunch of bird of paradise feathers, as the latest creation of the Paris milliner. The feathers are placed in such a manner as to fall gracefully about the side of the wearer's face.

TWO NEAT COTTON DRESSES FOR EARLY FALL OUTINGS

Costumes Easy to Wash, and May Be Made Up in Almost Any Kind of Thin Material.

Either of these simple dresses would be found easy to wash, and might be made in any cotton material. The one on the left is in pale pink cotton voile with a ring spot of a darker shade. The skirt is made with a front panel and band at foot cut in one, and set on with a piping of pink nickerized lawn; scallops are cut in sides of panel, in which buttons are sewn. The bodice also has a panel front, trimmed to match; a lace collar and black satin bow add a smartness.

Materials required: 4 1/2 yards voile 10 inches wide, 1 dozen buttons, 1/2 yard lawn 40 inches wide for piping.

Gray and white striped gingham is used for the other design. It is made with a deep band at foot of



skirt, set on with a piping of material cut on the cross, and beaded at sides and back with material cut so that the stripes run horizontally.

The bodice is Magyar, and has a ruffle of lace with a strip of insertion beneath; material in the cross outlines the yoke. Lace is used for the cuffs.

Materials required: 5 yards gingham 32 inches wide, 1/4 yard insertion, 1/4 yard lace, 1 dozen buttons.

Simple Trimmings. Very little trimming is required for the school frock. This little may be applied in the shape of a little handwork, ornamenting the yoke, the collar and the cuffs, or perhaps the little strap which marks the side closing. It should be sparingly used, however, and the design should be of the simplest. Next to the touch of handwork comes braid, and very little, again, of this is used. It adds a trim, tailored finish to many a collar, and loops of it are certainly easier to make than buttonholes. The large bound buttonholes are used as decoration features in connection with buttons. A few well-chosen buttons will often add all the trimming that may be desired.

More Black and White. The black charmeuse or fine cloth skirt—with the short cutaway "Directoire" coat in white charmeuse, is peculiarly smart, especially when it has large black buttons and is worn with a folded labot of corresponding period. This has certainly been the best class of model this season, and rumor tells us that "Directoire" modes are in no sense moribund.

White Felt Hat Is One of the Necessities in Wardrobe of the Smart Woman.

Have a white felt hat for early autumn outings if you wish to prove to the hot world that you know what's what in the great world of fashion. One of the smartest shapes is the high and square-crowned sailor with a flat brim of nearly an inch on the upper side. There is another sailor—so called—although it has a sombrero crown which must be carefully dented. This has the familiar rolling brim that is crushed against the crown at front, back or one side, and never is set quite squarely upon the head. Truth to say, it's a bit rowdyish unless trimmed, as it should be, with a broad band of silk or velvet ribbon ending under a double pump bow.

Lastly, there is the hat of softest felt with brim very narrow all around, save along the left side, where it rolls boldly against a high rounding crown that is banded with an inch-wide length of corded ribbon going twice around and ending with a true lovers' knot. This ribbon is dull green, red, gray, mauve—anything save white, and its hue is repeated in the tie which fastens the white cotton, or flannel outing shirt, and the border on the handkerchief which peeps from the breast pocket of this shirt.

To Revive Flowers. The fashion for wearing the small, compact nosegays, with their holders of lace paper, is a pretty one. Many women despair of the fact that flowers quickly fade when worn by them.

An amateur gardener confided the secret which kept her bunch of violets fresh during an entire evening. The simple method was this:

About the stem of the bouquet had been wrapped a piece of waxed sandpaper and tied with string. Over this was placed the tin foil used for flowers.

They kept beautifully fresh, and this fact is well worth knowing. Do this immediately when taking the nosegay from the water.

Value of Percalé. Not every woman appreciates the qualities of pure white percalé for summer gowns. This fabric is much used by trained nurses for lightweight uniforms which may be laundered to spite and sparseness with much less labor than linen requires. Percalé is also cooler than linen and is much lighter in weight. It may be trimmed with stitching and buttons in very smart style. A young woman who always looks as though she had stepped out of a bandbox always wears white percalé frocks in summer time. A loose blouse with an open collar is trimly belted above a short, straight skirt, and buttoned boots of white complete the costume.

Collars and Cuffs. Detachable collar and cuffs are always a good idea. These may be made from linen, pique, or any of the lingerie materials. Sometimes a plaid or striped fabric is corralled for this purpose. A little of the plaid or striped silk can be used most effectively to give the desired touch of color to an otherwise sombre blue serge dress. It may be added as a hem, with the yoke and sleeves of the plaid in true kimono style, or it may only appear as a binding to the dress, with perhaps a perky little tie of it to hold together the collar. It will prove a useful adjunct in either direction.

The KITCHEN CABINET

HER air had a meaning, her movements a grace; You turned from the fairest to gaze on her face, And when you had once seen her forehead and mouth, You saw as distinctly her soul and her truth—My Kate.

—E. B. Browning.

HELPFUL HINTS.

Core apples without peeling, slice in rather thick slices and fry in hot fat, turning carefully to keep the shape unbroken. Season with a sprinkling of salt and sugar and place around the platter of pork chops.

Another pretty and appetizing accompaniment to pork chops or roasts are potato nests, buttered and browned in the oven and filled with small creamed onions.

Serve beefsteak, for a change, well buttered and sprinkled generously with parsley.

Try a peanut stuffing in your roast duck. Take three-fourths of a cup of cracker crumbs, half a cup of peanuts and half a cup of thick cream, two tablespoonfuls of melted butter, salt, cayenne and onion juice to taste.

Pear Honey.—Grate four medium-sized pears, add a pint of water and two pounds of sugar. Boil until the mixture drops from the spoon like honey. Pour into glasses and seal.

This is delicious on griddle cakes or makes a fine filling to add to boiled frosting and use on cake.

Lemon and salt makes a fine cleaner for brass and copper.

A mixture of chloride of lime and baking soda rubbed into the stains made by hard water on the enamel in the bathroom will remove obstinate stains.

A stick with a swab should be used as it is too strong a substance to put the hands in.

Use brass tacks to fasten the sheet on the ironing board, as they are more easily removed.

A pretty and rather unusual salad is this: Sliced oranges with a spoonful of sour cream, sweetened with a little sugar on each slice. A half cup of sour cream to two tablespoonfuls of sugar.

HEAP things are not good, good things are not cheap. —Chinese Proverb.

SOUR CREAM DISHES.

An unusual, but very delicious, way of serving codfish gravy is to use sour cream for the white sauce. The flavor is most appetizing if the cream is not too sour.

A half cup of sour cream and a cup of brown sugar cooked together until thick is a dainty filling for a cake. Nuts make it still finer.

Old-Fashioned Sugar Cookies.—One cup of sour cream, a cup of butter, two cups of sugar, a teaspoonful of soda, nutmeg, three eggs well beaten and flour to roll.

Horseradish Sauce.—To a half cup of sour cream add a half cup of grated horseradish. Add salt and sugar to taste.

Seed onions, when too small to eat, are a dainty morsel cut up fine, tops and all, and served with sour cream, a little vinegar, salt and pepper.

Sour Cream Pie.—For the filling use the yolks of four well-beaten eggs, a cup of sour cream, a cup of sugar and half a cup of raisins. Flavor with a dusting of cloves. Use the whites for a meringue, adding a few tablespoonfuls of powdered sugar.

Kidney Beans With Sour Cream.—Soak the beans over night and cook as usual. Then add the cream to moisten thoroughly, and simmer for an hour.

Buttermilk and thick sour milk is recommended for stomach trouble, and if the cure is persistently followed health will be restored, as has been proved in many cases.

Brown Nut Bread.—Two cups of buttermilk, two cups of graham flour, one cup of white flour, a half cup of molasses, a tablespoonful of vinegar, a teaspoonful of soda, half a teaspoonful of salt, one cup of raisins and a handful of walnut meats.

HELPFUL HINTS AND SEASONABLE RECIPES.

When straining fruit for jelly, if it is first put through the colander, then only the juice need be put in the bag. Often the pulp may be used for marmalade.

A chilled banana, with one side of inventions by Women. It is believed that silk weaving was invented by the wife of the fourth Chinese emperor; bronze work by a Japanese lady; cashmere shawls by the women of an East Indian harem, and Venetian point lace by some Italian ladies.

Editor's Idea of Heaven. The editor's idea of heaven is a place where the incoming subscriptions outnumber the contributions.—Satire.

the skin removed and eaten with a teaspoon, is a good beginning for breakfast.

Veal Chops With Soubise Sauce.—Wipe six loin chops and put in a stew pan with one-half an onion, eight slices of carrot, two stalks of celery, a half teaspoonful of pepper corns, four cloves, two tablespoonfuls of butter; cover with boiling water and cook until tender. Drain, dip in egg, sprinkle with salt and pepper, dip in flour and fry in deep fat. Surround with boiled macaroni to which has been added the following sauce: Cook two cupfuls of onions until tender, put through a sieve and add to a white sauce made of chicken stock thickened with two tablespoonfuls each of butter and flour, then add a half cup of cream.

Heidelberg Cabbage.—Try out two slices of bacon cut in dice, add a head of shredded cabbage, half a cup of vinegar, a teaspoonful of minced onion and pepper; simmer under cover for two hours. Add as little water as possible to keep from burning.

A pear salad covered with a cream dressing and garnished with strips of red pepper is a very attractive salad.

Apple and pineapple preserve is very good and can hardly be told from all pineapple. Use three pounds of apple to one of pineapple, and equal weight of sugar.

Pears as a salad may be garnished with a few preserved or spiced cherries. The color and combination of flavor are both acceptable.

Rice Cakes.—Cook a cupful of rice. When cold, add two cups of milk, the beaten yolks of four eggs and flour to make a stiff batter. Add a tablespoonful of melted butter, a teaspoonful of soda, two teaspoonfuls of cream of tartar and a pinch of salt. Beat the whites of the eggs very stiff and fold in last. Bake on a hot griddle.

COMPANY DISHES.

A nice luncheon dish, which provides a vegetable with the more substantial egg, is the following: Cover a platter with finely-chopped, hot, seasoned spinach, well cooked. Cook a cup and a half of tomatoes with two teaspoonfuls of sugar. Boil five minutes, add six eggs beaten slightly, salt and pepper to taste and pour into an omelet pan and cook until creamy. Pour over the spinach and garnish with toasted bread points browned in butter.

Cream cheese softened with cream, add a few tablespoonfuls of chopped green pepper, makes a change in serving cheese, or may be used as sandwich filling.

Salmon Souffle.—Take one can of salmon, flake and season with salt and lemon juice. Cook a half cup of bread crumbs in one-half cup of milk ten minutes, add to the salmon with the yolks of three eggs beaten until thick; cut and fold in the whites of three eggs beaten stiff. Bake in buttered molds set in water. Serve with Pimento Sauce.—Melt three tablespoonfuls of butter, add three of flour and stir until well blended, then pour on gradually one cup of milk, a half cup of cream and half a cup of canned pimientos that have been forced through a sieve. Season with salt and pepper.

Place a thin slice of cream cheese on saltines, leaving room for the cheese to spread when heated. Press into the cheese several pecan meats and place in the oven. As soon as the cheese begins to run remove from the oven.

A delicious way of serving cabbage is to parboil it, then place in layers with white sauce in an Edam cheese shell and bake.

VERY needless expense is an unjustifiable extravagance. Live well within your income, and save something—no matter how little it is. Otherwise no life can be a successful one, a happy one, or an honest one.

Nellie Maxwell.

The Main Desideratum. "I hear you have a most interesting family."

"Yes; a wife and two grown daughters."

"Fine, fine. Just the right number for bridge."

Truly Good Man. A good man is happy within himself, and independent upon fortune; kind to his friend, temperate to his enemy, religiously just, indefatigably laborious, and he discharges all duties with a constancy and congruity of actions.

Much Required of Farmer Boy. A farmer boy isn't considered of much account unless he can do the work of four ordinary men.—Exchange.

MADE THE WRONG QUOTATION

Nervous Swain Meant Well, but it Was Not Likely He Won Love of Fair Maiden.

He was diffident and unversed in society's ways, but he was badly smitten with a reigning belle, and had nerved himself to woo and win. So he secured an introduction, and in due course went to pay his first call.

He thought it would help him out a bit if he took her some flowers, so he bought a superb bouquet for her. As he reached the house, however, he remembered that she had a splendid conservatory, and he tried to think of a way out of the difficulty. Suddenly he recollected the saying about "taking coals to Newcastle," and determined to make use of it. But he was dreadfully nervous. He broke into a cold sweat as he rang the bell, and when the divinity appeared in the reception room he didn't know whether he stood on his head or on his heels.

"I—I—thought," he stammered, "that I would bring you a bouquet—but it's like casting pearls before swine!"

HOW TO TREAT PIMPLES AND BLACKHEADS

For pimples and blackheads the following is a most effective and economical treatment: Gently smear the affected parts with Cuticura Ointment, on the end of the finger, but do not rub. Wash off the Cuticura Ointment in five minutes with Cuticura Soap and hot water and continue bathing for some minutes. This treatment is best on rising and retiring. At other times use Cuticura Soap freely for the toilet and bath, to assist in preventing inflammation, irritation and clogging of the pores, the common cause of pimples, blackheads, redness and roughness, yellow, oily, mothy and other unwholesome conditions of the skin.

Cuticura Soap and Ointment sold throughout the world. Sample of each free, with 32-p. Skin Book. Address post-card "Cuticura, Dept. L, Boston."

Cuticura Soap and Ointment sold throughout the world. Sample of each free, with 32-p. Skin Book. Address post-card "Cuticura, Dept. L, Boston." Adv.

Not What She Feared. "George has told me all the secrets of his past."

"Mercy! What did you think of them?"

"I was awfully disappointed."

LEWIS' Single Binder cigar is smoked by more men who have been smoking 100 cigars than any other 5c cigar on the market. Adv.

Heredity never fails to work out in the matter of red hair, but it frequently falls down when it comes to brain.

Mrs. Winslow's Soothing Syrup for Children teething, softens the gums, reduces inflammation, allays pain, cures wind colic, 25c a bottle. Adv.

Where ignorance is bliss it is folly to cultivate the acquaintance of a chap that knows it all.

SUFFERED EVERYTHING

For Fourteen Years. Restored To Health by Lydia E. Pinkham's Vegetable Compound.

Elgin, Ill.—"After fourteen years of suffering everything from female complaints, I am at last restored to health. I employed the best doctors and even went to the hospital for treatment and was told there was no help for me. But while taking Lydia E. Pinkham's Vegetable Compound I began to improve and I continued its use until I was made well."

—Mrs. HENRY LEISEBERG, 743 Adams St. Kearneysville, W. Va.—"I feel it my duty to write and say what Lydia E. Pinkham's Vegetable Compound has done for me. I suffered from female weakness and at times felt so miserable I could hardly endure being on my feet. After taking Lydia E. Pinkham's Vegetable Compound and following your special directions, my trouble is gone. Words fail to express my thankfulness. I recommend your medicine to all my friends."

—Mrs. G. B. WHITTINGTON.

The above are only two of the thousands of grateful letters which are constantly being received by the Pinkham Medicine Company of Lynn, Mass., which show clearly what great things Lydia E. Pinkham's Vegetable Compound does for those who suffer from woman's ills.

If you want special advice write to Lydia E. Pinkham Medicine Co. (confidential) Lynn, Mass. Your letter will be opened, read and answered by a woman and held in strict confidence.

PARKER'S HAIR BALM Cleanses and beautifies the hair. Promotes a luxuriant growth. Dives to its Youthful Color. Prevents hair falling out. 50c and \$1.00 per bottle.

THE PAXTON HOTEL

Omaha, Nebraska. EUROPEAN PLAN Rooms from \$1.00 up single, 75 cents up double. CAFE PRICES REASONABLE

FOR ALL EYE PAINS Pettit's Eye Salve