

Reason for the Change in the Present Color of Mourning



Something more than a mere desire for change has brought about the use of white for those in mourning. It is the expression of a changing attitude of the mind toward this matter of mourning apparel. White is not so much a color of mourning as it once was, and therefore will make the most unobtrusive mourning. For the past three seasons black hats of crape (or other fabrics trimmed with crape) have been duplicated in white and it is probable that the idea has been well received because the most authoritative shops continue to show white mourning.

For the summer season veils are made of net bordered with crape. These for first mourning are large but cool and light, nevertheless. The very large, coarse mesh with wide crape border, either in black or white, can be worn without any inconvenience. It is probable that white crape and other mourning fabrics in white will make rapid progress in popular favor now that they are well

introduced. White crape is a very beautiful fabric and the process of water proofing to which English crape is subjected has made it practical.

A turban and veil are pictured here developed in white. The turban is of crepe Georgette with veil of rich net bordered with white English crape. There is no trimming on the turban but the crape border on the veil pinned to the front of the turban and turned back provides a beautiful decoration.

Almost a duplicate of this model is shown in black. These serve to demonstrate that it is now simply a matter of choice between black and white mourning. The introduction of crape in the body of the hat or in the veil or trimming is significant of mourning and makes these models appropriate for first or deep mourning. Crape is the only fabric everywhere acknowledged as correct for this purpose.

JULIA BOTTOMLEY.

MARRIAGE AND DIVORCE.

The question of divorce could be solved if the more important question of marriage were properly settled first. There would be as few divorces in the United States as there are in Europe if the same safeguards which protect marriage in the older countries were thrown around marriage in this country. A uniform marriage law is more needed in the United States than a uniform divorce law. It is the essential preliminary to any effective handling of the divorce problem. Divorces in this country would be reduced in number by two-thirds if, as is the law in England, no marriage could take place until the banns have been published for three weeks—if no girl could marry without her parents' consent until she was twenty-one years old. The causes allowed for the granting of divorce in Illinois are all reasonable, says the Chicago Tribune. Incurable insanity should be a cause for divorce. Certain diseases should be sufficient cause, as well as incurable diseases concealed before marriage. The English divorce commission has recommended the recognition of these three causes. If the Illinois commission on uniform divorce and marriage laws will take the Divorce Beasly by the horns and not by the tail there will be a much better chance of mitigating the divorce evil.

It is natural that a people as scrupulously respectful of their attire as the Parisians should be the first to set themselves seriously to the solution of the problem of preventing the bespattering of pedestrians by automobiles. Flying mud mixed with motor oil makes a stain that never comes off. A series of experiments has been held at Versailles to determine the comparative value of different devices intended to act as mudguards for the protection of people walking in the streets as well as of the occupants of the automobiles to which they are attached. The world at large is concerned in the result of these experiments, for undoubtedly when the most effective mudguard is discovered and demonstrated it will come into use throughout the world at large.

A New York hotel, one of the prominent ones of that city, has a scheme which it has just put in operation by which it hopes to solve the tipping question. The management has decided to make a reduction of 10 per cent. on all checks of more than 50 cents, a reduction supposedly equivalent to the average tip. This act will relieve guests of the necessity of paying twice for service. This probably is the best scheme yet presented as a solution to the tipping evil. It is sane, and while assuming that a majority of guests would resent a request not to tip waiters and recognizing that it would be an impossibility to enforce an order to prevent waiters from accepting tips, the management has taken the dignified way out of the difficulty.

The building of "biggest" steamships having passed the size where the docks at New York are too small for them has now reached the dimensions where the Clyde is too small to launch them. The Cunarder Aquitania has been held on the stocks until they could deepen the river enough to float her. Which indicates that we are approaching the limit.

A judge in New York told a man arraigned before him for sentence for abduction that he was unfit to live and immediately sentenced him to a maximum term of seven and a half years in prison. In matching what is with what ought to be the law sometimes makes itself something of a farce.

Ladybugs are being gathered in California to save the canteloupe crop by devouring the insects which prey upon the latter. At least, this is one instance where masculine ingenuity has turned to advantage the feminine instinct for destructiveness.

A woman authority on the question says there cannot be an ideal husband without an ideal wife. This dictum will probably go far toward settling the vexed question, as it makes the argument too personal to be pleasant.

Brainless people never are insane, says a scientist. On the basis that whatever happens, they don't mind.

Columbus, O., farmers are trying to secure a law enforcing all pedestrians to carry lanterns on their coat tails after dark as a revenge against autoists who demand the same of moving vehicles. Making light of the subject all around.

It is announced that China needs money. Outside of a very few the sole oppression of whose lives is the fear of dying rich, China but shares the universal need.

VISITING DRESS



Our model is in gray face cloth. The skirt is draped at back and front up to the left side, where a large braided button is sewn; above this at front braiding is used to edge the side, also the sides of bodice, which rest on the silk waistcoat. A fold of black satin is taken across the vest, which forms a "V" over the lace chemisette; the collar and upper part of sleeves are braided. A black satin bow is sewn at the back of neck and waistband.

Materials required: 5 yards cloth 48 inches wide, 1 dozen yards braid, 1/4 yard silk 20 inches wide, 1/4 yard lace 18 inches wide.

Perfused Corset Bags a Novelty. Many women prefer to keep their corsets over night in long and narrow bags thickly wadded and scented. These receptacles are made of all manner of dainty fabrics, but are most substantial in plain satin or heavy corded silk, hand-painted or hand-embroidered and decorated with old French prints framed with tinsel lace.

SERVICE AT AFTERNOON TEA

Flower Basket to Hold the Cakes is One of the Best of the Ideas Recently Evolved.

For the woman who loves a cup of tea in the afternoon and who also likes a small cookie or cheese cracker or some such tid-bit to nibble while sipping her tea, there is a new suggestion in the way of serving the wafers and cakes.

Often even a sandwich plate will be too small to hold as many crackers as are needed when three or four friends drop in for a cup of tea and gossip, and for this a flower basket, the style that is flat with a tall handle, generally used for the garden when picking flowers, is just the thing, for it holds a most surprising number of cakes, and in this way one can easily pass a large number of tid-bits at one time without the least inconvenience, and for crackers, decorated with jelly and cheese and such edibles as cannot be laid on top of each other, this flat basket is unsurpassed.

Pink Crepe Skirts. Negligees and petticoats matching are everywhere to be had in pink crepe de chine; one perfectly plain one unlined, with very scant elbow sleeves, is finished with the border of white elder down; it is priced at \$7.95, and could be made more successfully for about half the amount at home. Another model is of pink charmeuse, draped with white chiffon and trimmed with a rever effect in shadow lace, which is caught in with a rosette of the chiffon at one side of the skirt, but this gown is spoiled by a flowered white satin girdle. For those who care to dress a little out of the ordinary run of apparel there is a boudoir gown of greenish yellow nearly of mustard tone. Its material is crepe de chine, and, of course, stockings of silk and garters of satin, and the petticoat is to be had matching. Almost all the boudoir slips are of clear white lace. A woman may make herself very charming in the present styles in her boudoir.

Platinum Jewelry. A new and luxurious purse has the mesh of woven pearls incrustated with diamonds delicately set in platinum. Gold purses in new shapes are also made of this same mesh de luxe. One worthy of mention was hexagon shaped, held by a tiny platinum chain with a diamond and pearl incrustated ring intended to be slipped over the finger.

The pattern on each side of the bag represented a bit of bead embroidery in bright colors, precious stones being substituted for the beads.

Tulle and Brocades Combined. Brocades are used for sumptuous evening robes, when a large, rich pattern will compose part of the effect, and perhaps mousseline or fine tulle the other.

The KITCHEN CABINET



WHEN the wild plum blossoms in the lane
'Tis a time for dulcet laughter and refrain.
Time for airy fairy dreamings whispered low
By the woodland folk as we go,
Time to loiter and make glad among the flowers—
Oh, it is a heartsome place, this world of ours.

NUTS IN COMBINATION.

Add a few chopped hazel nuts or filberts to the next custard pie, and see what a delicious combination it makes. Nuts and bread crumbs used for stuffing of peppers, tomatoes or onions will take the place of meat most satisfactorily.

Peanuts and Rice.—Take two cups of well salted and cooked rice; while hot stir in a cup of peanut butter, a cup of cracker crumbs, a half cupful of milk, and two eggs well beaten. Shape in a round loaf and place in a well buttered pan. Bake until a nice brown, and serve hot with parsley. This is a most delicious loaf for children or any one who does not eat meat.

Nuts with apples or cabbage, in fact with any fruit or vegetable, makes a good salad.

Walnut Loaf.—Take a cup of chopped walnut meats, four cups of bread crumbs, one hard cooked egg chopped, one beaten egg, one onion grated, salt and sage to taste, with sufficient milk or water to moisten the mixture.

This loaf may be served either hot or cold. Mix and mold, and bake in a well buttered bread pan.

Walnut Croquettes.—Mix together a cup of walnut meats, a cup of cooked rice or hominy, a bit of green pepper chopped, one egg well beaten and seasoning to taste. Milk may be added if needed for moisture. Mold into neat croquettes and fry in deep fat.

Almond Cookies.—Mix together a pound of ground almonds and a pound of sugar, add a tablespoonful each of allspice, cloves and cinnamon, a teaspoonful of anise extract, four eggs well beaten, and flour to mix, with two teaspoonfuls of baking powder. Roll out thin, cut in diamonds or rounds, sprinkle with sugar and cinnamon, decorate with three almonds and bake until brown.

THERE is not any virtue the exercise of which even momentarily will not impress a new fairness upon the features. —Ruskin.

SUNDAY NIGHT TEA.

A dainty and nice little salad to prepare for a night lunch is dates and cottage cheese. The cheese should be well seasoned and arranged on lettuce leaves, with three or four dates carefully stoned and washed and arranged on the cheese. No salad dressing will be needed with such a salad.

Figs and nuts ground together in a food chopper and seasoned with a bit of salt and moistened with a tablespoonful of cream makes a fine filling for sandwiches. For a refreshing spring sandwich nothing tastes better than sliced cucumbers with a bit of onion juice and lemon on bread and butter.

Chopped green onions, seasoned with oil, vinegar and salt, make another good sandwich filling. A cup of hot cocoa on a chilly night is most acceptable, and with a salad is enough for a simple meal.

After a late heavy Sunday dinner, a very light lunch is best. For those who are not satisfied with that, a heavier dish, such as sliced roast of beef with Mexican or Spanish sauce, or an escalloped dish of eggs, macaroni and cheese and white sauce will be found quite satisfying enough.

Milk toast, made of nicely toasted and buttered bread and a white sauce of rich milk or thin cream, is an especially good supper for little people.

A hot soup on a cold night warms one and is a good beginning for a light supper.

For older ones the addition of grated cheese will be pleasing, and they will not find it hard of digestion.

Small cakes of many kinds, with a dish of canned fruit, is another good accompaniment with other things for a supper.

Spong cakes cut open and filled with sweetened and flavored whipped cream are never refused by old or young, and this is one cake the young-

Balzac's Copy. The prolongation of the Rue de Rennes on the left bank of the Seine, at Paris, France, has already condemned the famous Passage du Pont Neuf, described by Zola in "Therese Raquin," and it now seems that the house in which Balzac installed his printing office in the Rue Visconti, or the Rue des Marais, as it then was, is also doomed. It has been said that the failure of the printing business was the direct result of the enormous labor entailed in making corrections

stern like and are not injured by eating.

Sardine and Pimiento Sandwiches.—Mix twelve boned and skinned sardines with a tablespoonful of chopped stuffed olives or pimientos, add a tablespoonful of lemon juice and use for filling between buttered slices of white bread.

SOME of your hair you have cured
And the sharpest you still have survived,
But what torments of grief you endured
From evils which never arrived.

DISHES TO TRY.

Select some of the large-sized onions, peel and take out the centers, leaving them cup-shaped. Boil gently ten minutes, then drain and fill with chopped chicken, seasoned and mixed with bread crumbs; add melted butter, salt and pepper and bake in a deep baking dish until tender. Dot with crumbs and butter, and brown. Serve with a white sauce.

Deviled Tomatoes.—Cook two eggs in the shell until hard, mash the yolks, add two tablespoonfuls of butter, a teaspoonful of powdered sugar, a little salt and pinch of mustard, a dash of cayenne, then add a well beaten egg and three tablespoonfuls of vinegar, and cook until smooth. Peel some tomatoes, dip the slices in seasoned flour and fry brown. Put into a hot dish and pour over the sauce.

Normandy Tomatoes With Eggs.—Cut small tomatoes in halves crosswise, dip in melted butter and fine crumbs and broil; put them where they will keep hot. Melt three tablespoonfuls of butter, add a few eggs (four or five, according to the family to serve), which have been beaten with a tablespoonful of water for each egg; salt and cayenne. Stir and cook; add a few tablespoonfuls of grated cheese and pour over well toasted bread which has been buttered. Lay on the tomatoes, broiled side up, and serve.

WOULDST thou fashion for thyself a seemly life?
Then do not fret over what is past and gone,
And spite of all thou mayst have left behind
Live each day as if thy life were just begun. —Goethe.

SUGGESTIVE IDEAS AND RECIPES.

In all of our cooking schools today the young people are taught to use utensils always instead of fingers in the cooking. We all like to feel that our food has been prepared in the most scrupulous manner. The spatula or flexible knife has taken away the time-honored custom of scraping out bowls and dishes with the index finger. The fear of spreading disease, and a knowledge of germs has made us all more careful of putting our hands into our cooking. The finger-nails, with the best of common care, cannot be immaculate, and the pores of the skin are large enough to harbor whole congregations of bacteria. This agitation for care of food is not finickiness, but is recognized by all thinking people as a necessity for decent living.

When cooking the fresh, new green peas, they are greatly improved by the addition of a teaspoonful of sugar to the water when boiling them. Sweet corn, sweet potatoes, carrots, turnips, and beets, when not very sweet, are improved by the addition of a teaspoonful of sugar to the water when cooking.

Clear tomato soup may be bought in cans, and one may have a few of these on the emergency shelf to make tomato sauce of, adding the seasonings desired, with the thickening of butter and flour, if needed. This is a great saving of time, and a half a can will be a generous supply for a sauce.

Baked Kipper Herring.—Wipe two kippered herrings, lay on a board and rub well with pepper, salt and cloves. Put them into a buttered baking dish, cover with vinegar, add a bay leaf, cover with buttered paper and bake in a moderate oven twenty minutes.

Springtime brings the appetizing horseradish, which is such an addition to any dinner. Served with steak or fish it makes a sauce most acceptable.

Nellie Maxwell.

A Defense. Knicker—He scattered pearls before swine.
Bocker—Well, aren't swine more intelligent than an oyster?



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The old fashioned mother and her slipper have qualified many a man for the presidential chair—even if he didn't land.

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Her Weapon Gone. Hewitt—I hear that your wife has lost her voice. Jewett—Yes; she is a non-combatant now.

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The Right of the Strong. Three-year-old George and his sister, slightly older, were having a tete-a-tete luncheon. "Why," she demanded, "do you take the last ginger-snap, when you've had two and I haven't had any?" The young philosopher pondered for a moment, then condescended to elucidate. "Because," he said, kindly, "I'm a boy and you're a girl."

THOSE HEADACHES
If accompanied with backache, dragging-down pain, do not have to be. Nature never intended that women should suffer in this manner.
Dr. Pierce's FAVORITE PRESCRIPTION
For forty years has proved wonderfully efficient as a remedy for women's peculiar weaknesses and derangements.
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