# **NEW COIFFURES ATTRACTIVE**



HE new coiffures have arrived; the most adorably pretty conceptions that we have had for years. They have come in answer to a general demand for something new.. There are high ones and low ones, less simple than those that are passing and more fascinating. They still preserve some features of those demure but rather meager styles. For instance, in all the new designs the ears are still covered.

There is an unmistakable return to the small pompadour which was so universally becoming. A little fringe across the forehead is favored in the dressiest models, but the arrangement of the hair about the forehead varies so that every one may be suited.

The hair may be worn moderately low, as in the evening coiffure here, or extremely high, or just at the crown of the head in a Psyche knot (of which a glimpse appears in the second picture). It is very loosely waved and manufacturers of hair goods are using the same loose and almost imperceptible wave in switches and other hair pieces. Bewitching little clusters of three short, full curls appear either at the nape of the neck or at the sides below the ears.

The new styles are fuller and the effect sought for is for greater abundance of hair than in the severe and somewhat formless coiffures of the past seasons. This gives women a chance to improve the contour of their heads if need be. These new coffures are built on definite lines; the rtyles are more striking than those just preceding them, more vigorous, and the finished coiffures achieve the look of careful, perfect grooming; a consummation worth striving for; a charm within the reach of everyone.

The dressy coiffure shown with hair band and ostrich feather decoration is not difficult to arrange. A slight support in the form of a short, small hair roll forms the pompadour, extending over the top of the head just above the forehead. A strand of hair is brought back from the temples, and another strand is arranged in a loose puff over the ears and extends into the cheek. This puff has to be provided with a little support also. The remainder of the hair is arranged in big, soft coils across the back, having the appearance of irregular puffs. Three little curls are pinned in on each side just below the puff over the ears.

In the second figure the front hair is arranged in the same way except for the curls. The back hair is combed up to the crown of the head and coiled into a regulation Psyche knot. The strand at the nape of the neck is

left becomingly loose. The knot is only slightly higher than the pompadour. In the hats for the coming seasons great numbers have elongated crowns, so that there will be no difficulty in wearing them with any of the new coiffures. Soft, flexible crowns are to be immensely fashionable and they shape themselves to the head of the wearer.

Dressing the hair as in the model coiffure shown here may be simplithe ears. With these and a short roll to support the pempadour there will be no trouble in copying these charming

JULIA BOTTOMLEY.

BROWN LEATHER IS EDICT

To Be Really Smart All the Various

Belongings Must Be of That Color,

No Matter the Material.

The brown leather era has arrived.

You're not smart at all if the most of

your small belongings are not of

brown pelt-real leather, walrus, seal

or morocco grain-from your automo-

bile dressing bag fitted with nickel or

ivory backed toilet necessities to your

strap bracelet holding a small gold-

these two extremes in leather come

innumerable conveniences. One of

them, the handy pocket kit, comprises

a neat leather case containing a large

knife, a small saw, a chisel, a cork-

screw and a wrench. Another is a

pigskin case containing a flat, flash-

like glass, a folding knife, spoon and

fork, and a third is a leather combina-

tion case lined with silk and contain-

ing pockets for handkerchiefs, gloves,

vells and pins. Not unlike the last

mentioned case, is a silk-lined recep-

There are three types of sewing

case from which to choose. The largest is bag shape, closes with a draw-

string and contains a pin cushion.

scissors, cases of needles and reels of

thread. Next in size is a satin lined

folding case fitted with a stiletto, tape

needle, bodkin and two thread reels.

Smallest of all is a brocade lined

sealskin book holding a leaf of need-

Effective Collar.

so much seen on otherwise pale col-

ored costumes is more effective than

could be imagined by anyone who

had not had an opportunity of

seeing the same gown without this

distinctive note. The form is of the

simplest. The collar is of the same

width all round, and stops short in

front, les ring a space of about an inch and a half. This is filled in with

the Byron tie, the ends floating rather

loosely, as may be guessed from the

Wide Rose Bowi.

In selecting the rose bowl decide

upon one that is wide, shallow, and

flaring so that the flowers may ex-

pand unrestrained, and be seen to the

best advantage, says the Chicago Jour-

ing table, the tea table, the drawing-

room, the boudoir and the veranda of

the country home.

The little black velvet collar that is

les and a leaf wound with threads.

tacle for neckties.

enameled watch. Between

## CHIC PARISIAN GOWN



Model of blue and white striped silk repe with red flowers. The gown is in one piece with short skirt.

Slashed Petticoats.

At the sight of the word petticoat one is apt to start in these days, and say, "What, are there any?" There are still a few and the newest ones are slashed. The slash is made at the inkles on each side.

These are particularly popular in l'aris just now, but many have come to us also. White embroidered ones may be had with the fashion-required | nal. They are fascinating for the dinslashes, and there are also some good satin petticoats laced up the sides with softer satin ribbon.

use are of present value to man may have a money fortune, and yet be poverty stricken in the very things which that money would buy him. The money is his all the time; but it is of

GOOD EATING.

Add a sprig of finely chopped parsley to the creamed potatoes, It will improve the flavor and quite change drawer. the dish. Grated cheese may be added for another variety.

Creamed Potatoes with Green Reppers-Peel enough potatoes to make a quart after they have been cut in dice for cooking. Remove the seeds and cut two sweet green peppers into rings. Put the peppers and diced potatoes into boiling water and cook until the potatoes are tender. Make a rich white sauce of two tablespoonfuls of flour and when well mixed a cup of milk. Season with salt and pour over the potatoes and peppers.

Blueberry Muffins-Mix two tablespoonfuls of butter with a tablespoonful of sugar until creamy, then add two egga beaten light. Sift two teaspoonfuls of baking powder with two and a half cupfuls of flour and add a cup of sweet milk, alternating the milk and flour, stir in lightly just before putting into the muffin pans a cup of blueberries lightly dusted with

Corn Patties-Take a pint of fresh green corn grated, add three well beaten eggs, a half teaspoonful of sugar and salt to taste, mix with a cup of fine cracker crumbs, make in the form of patties and fry in hot lard. Arrange corn husks on a platter, fringing the ends and heap the patties on the husks and serve at once.

Cucumber Jelly Salad-Peel two cucumbers and cut them in slices. Put them in a pint of cold water, with a thin slice of onion, season with pepper and salt and simmer antil the cucumbers are tender. Dissolve a tablespoonful of gelatine in warm water and add it to the cucumbers, strain and pour it into a mold. When cold heel at each side. serve on lettuce with French dress-

A little orange juice added to rhubarb sauce improves the flavor.

I would be a friend to all-the foe, the friendless,
I would be giving and forget the gift,

I would be humble, for I know my weak

I would look up, and laugh and love

Here are some of the delightful Dutch dishes which any cook will be glad to know how to prepare:

Butter Semmels-Dissolve half a veast cake in a quarter of a cup of of mashed potatoes and half a cup of a half cupfuls of light brown sugar, sugar and let stand to rise four hours. a cup of butter and lard mixed, a double boiler. Stir in a tablespoonful blinch of salt, and two and a half amount of flour varies somewhat. dish. Chill and serve with cream. Knead until the dough drops clean from the hands, then put it in a warm six eggs until yellow and creamy, add place to rise until morning. Roll into a teaspoonful of salt, melt a tablea sheet a quarter of an inch thick, spoonful of butter, add a tablespoonbrush with melted butter, cut in two. ful of cornstarch and when well inch squares and fold the corners to blended add a cup of milk, stir this the center, place two inches apart on into the yolks of eggs and lightly fold a baking pan and when very light, in the well beaten whites, pour into a bake in a quick oven. Fill the depression in the center with butter and ty-five minutes. sprinkle with powdered sugar when

cake of yeast which has been dis- meal and three cupfuls of flour, slitted solved in half a cup of warm water, a tablespoonful of salt and enough flour mon, then add a half cupful each of to make a stiff sponge. Beat this well sultana raisins and walnuts chopped, and put into a warm place until to is. and put into a warm place until it is very light, then add two well beaten eggs, one cupful of butter and lard mixed, a little more flour and knead squares of chocolate over hot water. until the dough drops from the hands. Soak two cupfuls of bread crumbs in thick and let rise, then make deep holes with the finger at equal disof butter and brown sugar. Dust cinnamon over the cake, sprinkle generously with brown sugar and bake in a moderate oven fifteen or twenty minutes.

Dutch Apple Tart-Line a ple pan with pastry. Peel and halve medlum size apples, remove the cores and place the halves in the pan with the rounded side up. Spread thickly with brown sugar, dot with butter, sprinkle with cinnamon, and pour over them two or three tablespoonfuls of water. Bake until the apples are soft

Humor of Fashion.

walk" has come into fashion. It is restaurant. amusing and, when exploited by a pretty woman, very attractive.

The figure is slightly bent forward, so that the little Directoire coatee may bunch up at the back, and very ing to take part in the school exhibitiny steps are taken. On the face tion, don't you think it would be a there is an expression of innocent good idea to wash your hands?" surprise mingled with questioning; Bobbie-Well, I don't know, dad the head is thrown forward and the They might slip.-Life.

Now that Directoire styles are hav- person in Parls who cares to test this ing such an influence on the Paris description can spend an instructive world of fashion a special "Directoire hour at a fashionable 5 o'clock tea

Cautious Look here, Bobbie! If you are go-

love shall chant its own batitudes. A child's kiss

on sighing lips shall make thee oor man served by thee shall make thee rich.

A sick man helped by thee shall make thee strong; Thou shalt be served thyself by every Of service which thou renderest.
-E. B. Browning.

### HELPFUL SUGGESTIONS.

To keep paper in place in drawers se the little paper stickers or labels, half on the paper and half on the

When making face or wash cloths cut them in circles instead of square, then there will be no annoying cor-

ners to bother one. For a mother traveling with a small baby a large market basket with its pillow will make a fine bed which can be easily picked up without disturbing his royal highness. The basket will carry other belongings besides the pillow, when not in use.

Many attractive patterns for patchwork quilts have been taken from patterns of oil cloth and finoleum.

When a person who is ill has to ake disagreeable medicine have the patient hold a piece of ice in the mouth a moment before, the ice chills. and dulls the sense of taste.

For a person too weak to hold a magazine or book use stories cut and mounted on paper or sewed together in a convenient form to handle. One who has never been very ill will not appreciate what even the drawing up of the sheet means to a weak and III

"Always dampen the sweeper brush before using and escape the fine dust which will fly from it. Carpets and rugs are improved by this treatment without wear of muscle or carpet.

Keep a list of things to do in the kitchen for housework and on your desk for the social and various other duties which one is so apt to neglect. Have a small steel horseshoe shaped hail put into the heel where the wear so quickly makes the heel uncomfortable and see how well it keeps the heel from wearing. If one is annoyed with a shoe that slips at the heel paste a small piece of velveteen in each

Six hours a day the woman spends on food!

Six mortal hours a day, With fire and water tofling, beat and

Struggling with laws she does not un-derstand Of chemistry and physics, and the weight Of poverty and ignorance besides. Toiling for those she loves, the added

strain
Of tense emotion on her humble skill, -Mrs. C. P. Stetson.

## SOME BEST RECIPES.

Here is a Jessert which is worth while:

Fig Taploca-Soak two-thirds of a cup of taploca in water to cover over warm water, stir this into half a cup night. In the morning add one and two-thirds of a cup of diced figs and Add one pint of milk, two eggs, half two-thirds of a cup of chopped walnut quarts of flour sifted twice. The of vanila and turn into the serving

Baked Omolet-Beat the volks of well buttered pan and bake for twen-

Rocks-Beat together a half cut each of lard and butter, add a cup and Bethlehem Cake—Mix a pint of milk, a half of sugar, two eggs well beaten, a cupful of mashed potatoes and a with a teaspoon of soda, one of cinnabake in a moderate oven

Chocolate Bread Pudding-Melt two Spread in shallow pans a half inch a quart of milk for half an hour, then add two-thirds of a cup of sugar, add the chocolate, a half teaspoon of salt, tances, and fill each one with a lump a teaspoon of vanila, two well beaten eggs and a half cupful of nutmeats. ture into a buttered baking dish and bake for half an hour. Serve with rich nilk or cream.

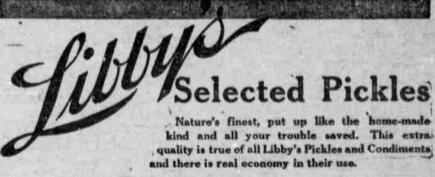
Frozen Coffee Custard-Scald a pint of milk. Beat four eggs together until light, add them to the hot milk with a cupful of sugar, remove from the fire and cool, add a pint of whipped cream and a half pint of cold coffee. then freeze Serve in sherbet cups garnished with whipped cream.

lips slightly parted. Any observant

Arel who says life is not amusing?



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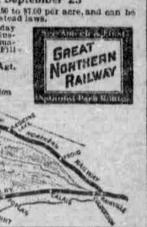
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