

FOR the dance or the garden party | dy edged with lace. The ruffle fol-or for any other of summer's fes- lows the lines of the drapery in the tivities the airiest and prettiest of overskirt, which is caught up at each gowns may be made like this one of sheer organdy pictured here. And placed over the hips. there is any number of transparent or semi-transparent materials from which to make a choice suited to the design. There are the plain and figured nets, voiles, swiss organdy, ba- is worn, most appropriately, with this, tiste, and the finer lawns, besides silk as a neck finish. Two smart accesmuslin and chiffon.

This is an American design, original and simple. It is prettily girlish and need not shrink from comparison with the product of any French establishment. There is an underskirt and waist of silk muslin. For this underslip the thin washable Chinese and Japanese silks are desirable, for they can be readily cleaned. A baby waist. with rather full sleeves, and a plain, moderately full skirt, answers this purpose and is to be made as a separate garment.

Set on to the short sleeve are shaped The outside skirt is also straight ruffles of organdy headed by a full and plain. It is trimmed into very

THE SEMI-WEEKLY TRIBUNE. NORTH PLATTE, NEBRASKA.



Emerson says: "Most of our expense is for comformity to other men's ideas? It's for cake that the average man runs in debt.'

He must have what everybody else has whether he wants it or not.

FRIDAY'S DISHES.

As different varieties of fish are found in different localities it is a poor spot indeed

fish there are always the canned and dried and smoked varieties to fall back on, so that one who is so disposed may have fish at least once a week upon the table. Fresh shad, mackerel and flounder

are so delicious of themselves that it is reason for saying things. is rather a difficult matter to even spoil them by poor cooking. Those so necessary, we should learn to spare who live inland usually have access our families the infliction of underto some stream or lake which yields done or scorched, tough or greasy its different kinds of toothsome fish. pieces. Cereals which are light and The brook trout caught and cooked require little cooking are more favorfor breakest are hard to equal in able for hot weather than the heartier flavor

Planked fish is an appreciated delicacy and is easily prepared at home summer than fresh fish with radishes or in camp. A plank two inches thick and a bit of French fried potatoes. with a groove to hold the gravy Steamed eggs make a nice breakfast around the edge may be made of oak dish and when cooked in a steam or maple and the longer it is used the cooker are no trouble to prepare. Butbetter it becomes. Spread out the ter the cups, drop in the raw egg. fish skin side down, fasten with thumb sprinkle with salt and pepper and tacks to keep it from drawing up and steam until firm. Slip each egg, which epok is a moderate oven until it falls will be beautifully round, on rounds

away from the bones. Garnish with mashed potato roses put through a side by a group of nine tiny tucks pasty tube, return and brown, then serve the plank, either in its out rack The neck is cut square in front and or on a platter. there is a square turnover collar of

tard, one teaspoonful of minced pare-A sauce which is especially nice ley and two tablespoonfuls of cream. with boiled fish (which is, by the way, Mix thoroughly and form into cakes. pooked in water tied in a muslin cloth Make a depression in each, drop a by keep it from wasting) is raw egg in the center of each, sprinkle

Hollandaise Sauce .-- Put a cupful of with salt and pepper, dot with butter butter in a bowl, cover with cold waand bake in a moderate oven until the ter and wash, using a wooden spoon, eggs set. Remove and cover each previously scalded and chilled. Rewith the white of the egg beaten stiff, move from the water and divide into dust with salt and pepper and return three pieces, put one piece into a to the oven to brown. saucepan with the yolks of two eggs Pineapple and Banana Puree.-Press

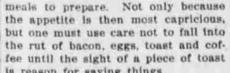
and a tablespoonful of lemon juice, set the saucepan into one of boiling water and stir constantly with a wire whisk until the butter is melted; then add the second piece of butter, continue the stirring and as the sauce thickens add the third piece. Add a third of a cupful of boiling water, cook one minute, season with salt and cayenne.

be healthy, and same and well and happy, you must work with your bands as well as with your head.

A wise man does not need advice and a fool will not take it.

BREAKFAST DISHES.

The warm weather of midsummer creates the desire for juicy, refreshing fruits, and the the first meal of the day is well started if some variety is served. It is the general opinion that breakfast is one of the hardest



of buttered toast and serve.

Ham and Poached Egg .- Mix two

cupfuls of finely chopped cooked ham,

one tablespoonful of prepared mus-

As toast is so inevitable and withal

oatmeals and wheats. There is no more delicious breakfast dish in the



-it answers every beverage requirement-vim, vigor, refreshment, wholesomeness.

It will satisfy you.

Demand the genuine by full name-Nicknames encourage substitution,

THE COCA-COLA COMPANY ATLANTA, GA.

English women are taking up cricket as well as bowling.

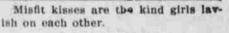
Whenever you see an Arrow think of Coca-Cola,

Authoritative. "Do you think the duke is sincere?" "His creditors assure me that he is." Birmingham Age-Herald.

For Rose Bugs. It is a good plan to remember this

about roses and rose bugs; that water at a heat of 122 degrees will kill the rose bugs without in any way hurting the roses.

Anvil on the Scales. It is customary when a militant suftragette is placed on trial in England for her friends to while away their time in court by bounding shoes, bags of flour and bales of pamphlets on the magistrate's brow. This conduct is fully?" calculated to bias-if not brain-the court.



Ten smiles for a nickel. Always buy Red Cross Ball Blue; have beautiful clear white clothes. Adv.

After sizing up their husbands, we don't blame some woman for being fond of dogs.

YOUL OWN DRUGGIST WILL TELL YOU Try Murine Eye Remedy for Red. Weak. Watery Eyes and Granulated Eyelida: No Humarding-just Hye Comfort. Write for Bock of the Hye

Well, Yes. "Those women are trying to stop the manufacture of amber fluid." "Beer checks, eh?"

Growing Old.

"Is your father growing old grace-

"No; he positively refuses to learn the maxixe





few varieties. For those who are shut off from the fresh sea or lake

shallow scallops at the bottom and these are finished with a narrow ruf- fashioned "angel" sleeves. They fle of very fine point d'esprit or val scem appropriately named in the valace, for which fine plain net may be pory material of this gown. substituted.

puff of the same. The ruffles are cut into long points in the manner of old-The unusually wide brim of the hat

lace in the back and edging of lace

sories complete the costume. They

are a wide girdle of figured ribbon

and a cluster of little flowers, forget-

me-nots and June roses, fastened un-

der the overskirt at the left side. The

girdle is finished at the back with a

If it were not for the sleeves one

might say this gown lacks any dis-

tinctively original and picturesque

touch. But they are features of im-

portance. The bodice, cut in kimono

fashion, with full short sleeves, de-

pends upon them for its smartness.

set in at the front. A strand of pearls

Over this skirt there is an over- worn with this gown is an innovation skirt, somewhat fuller than the under- in shapes. The hat is made of maskirt, and cut at the bottom in the line with horsehair lace over it on the same way, in shallow scallops, finished crown and upper brim. There is a with the lace edging. The overskirt sash of ribbon about the crown, with drops over a ruffle made of the organ- flower medallions affixed to it.

flat bow.

Style Features in New Coiffures



worth inquiring into, since this young them. lady is very sophisticated and keen and discriminating, when it comes to in the manner pictured, but the wavthe matter of making selections. One of those new hairdressings which have worn with the long twist at the back. compelled her approval is shown here and for dressy occasions a Spanish and since imitation is sincerest flattery the French twist, made of a mass in at the side near the top or at any of waved hair, may consider itself flattered.

The most acticeable points in this style are the waving of all the hair and the side part. There is a return to waves and curls and the promise, already occasionally fulfilled, of puffs in the coming styles in coiffures. Far more than half of the prettiest effects show the hair parted at one or both sides and massed on the top of the head:

COIFFURE that is popular with | the face than it has been. This is the A "Miss Manhattan" must possess effect of hats which set less far down certain style features which are on the head than those that preceded

> It is not difficult to arrange the hair ing is not so easy. A side comb is comb makes an effective finish, thrust angle that is becoming to the wearer.

It is quite the style to show the forchead bare at one or both sides. In the side part, as pictured here, the left forehead is bare and a lock of hair falls down at the right side and center. Little love wisps of hair about the face are curled in tight ringlets The ears are almost uncovered, mark ing the last of the innovations which hairdressers are introducing

Insomnia never comes to a man or

woman who has to get up at six o'clock. Insomnia troubles only those who can sleep at any time

The best way to get even is to forget

SEASONABLE GOOD THINGS.

A delicious salad, which is simple. easy to prepare and withal good to

eat, is the following: Slice ripe red tomatoes in thick slices, spread with mayonnaise or a boiled dressing, well seasoned, then with cream cheese, which has been put through a vegetable ricer: sprinkle with a

very little chopped chives or parsley or green pepper and place each slice on a lettuce leaf. If served from the dining table make a wreath of these on a platter with a bunch of water cress in the center, using a little of the cress with each serving.

Pepper Grass Salad .-- Take a quart of freshly picked pepper grass, which you of course grow in your own little garden, break up bits of cream cheese, a few chives, and toss all together with any kind of salad dressing preferred. Garnish with radish roses

Rhubarb cut in thin slices and combined with freshly-grated cocoanut and French dressing is a most delightful surprise as a salad. The oil needs less of the acid than usual in making the dressing as the rhubarb is so tart. A most enjoyable salad is one to be

served with lamb-cut slices of orange. dress with French dressing and sprinkle with finely chopped mint.

Cherry ice .- Pit and crush two quarts of cherries, a quart of sugar; add the crushed kernels of a dozen pits, and let stand two hours. Add a pint of water, press through a strainer and partly freeze, when nearly frozen add the stiffly beaten whites of two eggs, finish freezing. Serve in glasses with fresh cherries as a garnish.

Literary.

The growth of population in Alaska and upper Canada should be distinetly encouraging to our book-sellers. According to a speaker, Norway is "the booksellers' paradise," because of the rarity of amusements and the long, dark nights .- New York Evening Post.

Sez Ole Cliff Fox.

'Misery loves company. That's why so many folks get married, by ginger. -Detroit Free Press

least one useful thing well; sympathy which is universal, and who is in the line of evolution.

That man only is really worthy to be

called educated who is able to do at

ripe bananas though a potato ricer,

add orange juice and sugar, and heap

on thin slices of pineapple, place a lus-

cious strawberry for garnish and

serve ice cold. This is nice for a fruit

course at a luncheon.

LEFT-OVER CHICKEN.

There is no cold meat which is never refused (even by "those palates which must have inven-

tions to delight the taste") equal to the delicate chicken.

Minced Chicken With Green Peppers. - Boil two green peppers ten minutes. Remove the seeds and cut the peppers in thin strips, using a pair of

scissors. Mix with two cupfuls of cold fowl or chicken not too finely chopped. Melt three tablespoonfuls of butter, add three of flour and stir until well blended; then pour on gradually, while stirring constantly 1 1-3 cupfuls of chicken stock. Bring to the boiling point, season with salt and pepper and add the peppers and chicken. Serve as soon as well heated.

Chicken Tetrazzini .- Melt two tablespoonfuls of butter, add three tablespoonfuls of flour, stir until well blended; then pour on gradually, stirring constantly, one cupful of thin cream. Bring to the boiling point and season with salt, celery salt and pepper. Add one cupful of cold cooked chicken, cut in slices, one-half cupful of mushroom caps, cut in slices, onehalf cup of cooked spaghetti and onethird of a cup of Parmesan cheese. Put into buttered ramekins, cover with buttered crumbs and bake until the crumbs are brown.

Chicken a la Bernent.-Dissolve one tablespoonful of granulated gelatin in three-fourths of a cup of hot chicken broth and strain. When the mixture begins to thicken beat until frothy and add three-fourths of a cupful of heavy cream, whipped, 11/2 cupfuls of chicken, cut in dice. Season with salt, pepper, and turn into individual molds and chill.

Rellie Maxwell.

Who Finds Them?

It is said that in Khartum, Egypt, a man may be fined \$3 for every mosquito found alive on his property. Only millionaires could afford to live in New Jersey if that state of mosquitoes should adopt a similar statute. It would give the state a real distinction.

Oldest Chain Bridge. China has the world's oldest chain bridge, stretching for half a mile from one mountain to another.





H. G. KIDDOO, Manager He took the "S" out of Skiddoo and will do as much for you.



ATLAS TANK MFG. CO., 219 W. O.W. Bldg., Omahs

Byers Bros. & Co.

South Omaha