

Transparent Fabrics in Summer Gowns



FOR the dance or the garden party or for any other of summer's festivities the airiest and prettiest of gowns may be made like this one of sheer organdy pictured here. And 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, volles, swiss organdy, bustle, and the finer lawns, besides silk muslin 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.

The outside skirt is also straight and plain. It is trimmed into very shallow scallops at the bottom and these are finished with a narrow ruffle of very fine point d'esprit or val lace, for which fine plain net may be substituted.

Over this skirt there is an overskirt, somewhat fuller than the underskirt, and cut at the bottom in the same way. In shallow scallops, finished with the lace edging. The overskirt drops over a ruffle made of the organ-

dy edged with lace. The ruffle follows the lines of the drapery in the overskirt, which is caught up at each side by a group of nine tiny tucks placed over the hips.

The neck is cut square in front and there is a square turnover collar of lace in the back and edging of lace set in at the front. A strand of pearls is worn, most appropriately, with this, as a neck finish. Two smart accessories complete the costume. They are a wide girdle of figured ribbon and a cluster of little flowers, forget-me-nots and June roses, fastened under the overskirt at the left side. The girdle is finished at the back with a flat bow.

If it were not for the sleeves one might say this gown lacks any distinctive original and picturesque touch. But they are features of importance. The bodice, cut in kimono fashion, with full short sleeves, depends upon them for its smartness. Set on to the short sleeve are shaped ruffles of organdy headed by a full puff of the same. The ruffles are cut into long points in the manner of old-fashioned "angel" sleeves. They seem appropriately named in the vapory material of this gown.

The unusually wide brim of the hat worn with this gown is an innovation in shapes. The hat is made of milline with horsehair lace over it on the crown and upper brim. There is a saff of ribbon about the crown, with flower medallions affixed to it.

Style Features in New Coiffures



A COIFFURE that is popular with the "Miss Manhattan" must possess certain style features which are worth inquiring into, since this young lady is very sophisticated and keen and discriminating, when it comes to the matter of making selections. One of those new hairdressings which have compelled her approval is shown here and since imitation is sincerest flattery the French twist, made of a mass of waved hair, may consider itself flattered.

The most noticeable 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.

the face than it has been. This is the effect of hats which set less far down on the head than those that preceded them.

It is not difficult to arrange the hair in the manner pictured, but the waving is not so easy. A side comb is worn with the long twist at the back, and for dressy occasions a Spanish comb makes an effective finish, thrust in at the side near the top or at any angle that is becoming to the wearer.

It is quite the style to show the forehead 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, marking the last of the innovations which hairdressers are introducing.

The KITCHEN CABINET

Emerson says: "Most of our expense is for conformity 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 which will not yield from the neighborhood or shipping market a few varieties. For those who are shut off from the fresh sea or lake 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 rather a difficult matter to even spoil them by poor cooking. Those who live inland usually have access to some stream or lake which yields its different kinds of toothsome fish. The brook trout caught and cooked for breakfast are hard to equal in flavor.

Planked fish is an appreciated delicacy and is easily prepared at home or in camp. A plank two inches thick with a groove to hold the gravy around the edge may be made of oak or maple and the longer it is used the better it becomes. Spread out the fish skin side down, fasten with thumb tacks to keep it from drawing up and cook in a moderate oven until it falls away from the bones. Garnish with mashed potato roses put through a pasly tube, return and brown, then serve the plank, either in its out rack or on a platter.

A sauce which is especially nice with boiled fish (which is, by the way, cooked in water tied in a muslin cloth to keep it from wasting) is

Hollandaise Sauce.—Put a cupful of butter in a bowl, cover with cold water and wash, using a wooden spoon, previously scalded and chilled. Remove from the water and divide into three pieces, put one piece into a saucpan with the yolks of two eggs and a tablespoonful of lemon juice, set the saucpan 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.

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 coconut 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 distinctly 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.

See Ole Cliff Fox.

"Misery loves company. That's why so many folks get married, by ginge!" —Detroit Free Press.

To be healthy, and sane and well and happy, you must work with your hands 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 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 meals to prepare. Not only because the appetite is then most capricious, but one must use care not to fall into the rut of bacon, eggs, toast and coffee until the sight of a piece of toast is reason for saying things.

As toast is so inevitable and withal so necessary, we should learn to spare our families the infliction of underdone or scorched, tough or greasy pieces. Cereals which are light and require little cooking are more favorable for hot weather than the heartier oatmeals and wheats. There is no more delicious breakfast dish in the summer than fresh fish with radishes and a bit of French fried potatoes.

Steamed eggs make a nice breakfast dish and when cooked in a steam cooker are no trouble to prepare. Butter the cups, drop in the raw egg, sprinkle with salt and pepper and steam until firm. Slip each egg, which will be beautifully round, on rounds of buttered toast and serve.

Ham and Poached Egg.—Mix two cupfuls of finely chopped cooked ham, one tablespoonful of prepared mustard, one teaspoonful of minced parsley and two tablespoonfuls of cream. Mix thoroughly and form into cakes. Make a depression in each, drop a raw egg in the center of each, sprinkle with salt and pepper, dot with butter and bake in a moderate oven until the eggs set. Remove and cover each with the white of the egg beaten stiff, dust with salt and pepper and return to the oven to brown.

Pineapple and Banana Puree.—Press ripe bananas through a potato ricer, add orange juice and sugar, and heap on thin slices of pineapple, place a luscious strawberry for garnish and serve ice cold. This is nice for a fruit course at a luncheon.

That man only is really worthy to be called educated who is able to do at least one useful thing well; who has a sympathy which is universal, and who is in the line of evolution.

LEFT-OVER CHICKEN.

There is no cold meat which is never refused (even by those palates which must have inventions 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 1-3 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, one-half cup of cooked spaghetti and one-third 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, 1½ cupfuls of chicken, cut in dice. Season with salt, pepper, and turn into individual molds and chill.

Nellie 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.



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English women are taking up cricket as well as bowling.

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 suffragette 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 calculated to bias—if not brain—the court.

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

Growing Old.
"Is your father growing old gracefully?"
"No; he positively refuses to learn the maxixe."

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