

# In Woman's Realm

Extremely Pretty Dress for Summer May Be Made of Plain and Dotted Organdie, Though Other Materials May Be Chosen—Selection of the Veil Is Most Important—Innumerable Patterns From Which to Choose.

A very pretty and summery dress of plain and dotted organdie achieves fine style by combining these familiar materials. Organdie in cottons, as taffeta in silks, has proved peculiarly well adapted to the styles of today. The originality of the model lies in combining the plain and dotted surfaces so that they play parts of equal importance, and it suggests the use of other goods in the same way. In the model shown the body and skirt are of the plain organdie. Five millinery. Those to be worn over the face are of unbroken mesh with all sorts of fancy borders, and are woven of fine hairlike threads, so that they will not interfere with the vision. Others, to be thrown back, are purely an adjunct of the hat and show surfaces broken by big polka dots of flat sequins, or lace patterns in conventional and floral designs. These small veil-trimmed hats are very chic, but this management of the veil is quite outside the real realm of



SUMMER DRESS.

graduated ruffles of the dotted organdie encircle it, the first and widest about the hem and the narrow fifth ruffle at the waist line. The underskirt is gored and gathered to flare. Its crispness and that of the ruffles is almost equivalent to the effect of crinoline. The three-quarter length sleeves and square cape of the dotted organdie are edged with narrow ruffles made of it. The throat opens with a shallow V. A belt of ribbon in any color desired may be worn with this dress. White moire, corded near the edges, makes that shown in the picture. Silk stockings and white buckskin or canvas slippers will finish the pretty toilette suitably. Among the new summer goods there are plain velles and lawns in beautiful

its usefulness. Veils are worn for two reasons, to keep the hair neatly in place and because they are becoming. There are so many patterns to choose from that a selection is a matter of trying them on as in choosing a hat or a color for a gown. One may buy a mesh in almost any shape, as square, round, diamond shape or hexagonal. Borders vary also and there are several colors to choose from. Taupe, brown, gray and purple tones, with several shades of dark blue, make it worth while to experiment, as they are adapted to varied complexions. Black remains most popular, but is not always the happiest choice. The threads of which veils, and especially black veils, of today are woven are incredibly fine, and the heavy veil has no following.



MOST POPULAR VEIL.

colors with which dainty interpretations of Scotch plaids may be found in light tints and varied colors. Something very distinctive and original might be made by combining these in the manner shown in this organdie dress. Then there are the crossbar and striped organdies, which might be used instead of the more familiar dotted varieties. They are sheerer than chiffon, the daintiest of all cotton, weaves, and retain the crispness which distinguishes the plain material. Nothing could be better for a graduating gown. A circular veil with hexagonal mesh and border of small chenille balls is one of many that have aided designers in the conception of new effects in

Veilings and separate veils are made in narrow widths with narrow borders. The border reaches to the chin so that the veil covers just the face. No eccentric methods of draping have appeared so far in the season's history, unless we class the harem veil, which has been introduced for the motorist, and some of them are circular, suspended from an elastic cord that holds them in place about the hat in the manner shown for the face veil pictured here.

Julia Bottomley

## DADDY THE DAIRY

VARIATIONS IN CREAM TEST

Common Cause of Dissatisfaction on Part of Seller—Use of Tester is Urged by Expert.

(By C. H. ECKLES, Missouri College of Agriculture.)

One of the most common causes of dissatisfaction on the part of the man who sells cream on the butterfat basis, rises from variations in the test. This is especially true if each can is tested separately and the best way for the seller to convince himself that the tester is neither careless nor dishonest is to secure a little outfit for himself. A well-made, accurate and satisfactory tester can now be bought for five dollars and its use will not only satisfy the seller that he is getting honest treatment but will enable him to detect the boarders in his herd. The general interest in this subject is compelling the Missouri agricultural experiment station to reprint a circular for general distribution, but a little discussion of the principal causes of variation in this briefer form may avoid the necessity for so wide a distribution of that circular.

Speed of Separator.—A change in the speed of the separator immediately causes a change in the tests of the cream, the higher the speed the greater the amount of skim milk thrown out and so the higher the test of the cream secured. Putting it in another way, a low speed results in a larger quantity of thinner cream.

Rate of Inflow.—The use of the float does not always insure a uniform flow of milk into the separator, because the faucet may not always be opened equally wide and the flow will be more rapid when the tank is full than when it is nearly empty. Anything which makes the inflow more rapid will increase the proportion of skim milk which goes through, and lower the test of the cream secured.

Flushing the Bowl.—The amount of water used in flushing may easily be varied a pint or more and this without any other cause or variation may change the test by two, three, or even four or five per cent.

Variations in the Milk Itself.—The milk of an entire herd may rise or fall in its test from day to day because of excitement or change in the weather. If the milk of a herd, whose average test is four per cent, is ordinarily so separated that the cream tests 40 per cent fat, the test will suddenly rise to 42.5 per cent if the milk of the herd is suddenly raised to 4.25 per cent without any change in method of separating.

Cream Screw.—The test is, of course, readily controlled by means of the cream screw, but as it is seldom changed in this way, on the average farm, there should be no trouble because of variation from this source.

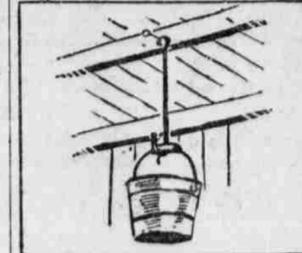
Feed of the Cow.—Variations in cream tests are practically never caused by changes in the feed of the cows as every well-informed cream seller is now aware.

Mistakes and Dishonesty.—Mistakes are most likely to result from carelessness in taking samples, as they must be very carefully and skillfully taken if they are to tell the truth and result in a fair payment, but actual dishonesty is probably much rarer than many sellers believe. A clever thief would manipulate the reported test in such a way as not to arouse the suspicion that an honest report sometimes brings up in the mind of the man who does not consider all the possible hidden causes of variation.

### KEEP THE NEW MILK CLEAN

Pails Are Attached to Overhead Sleepers in Barn, High Enough to Insure Cleanliness.

We keep the milk clean until it is ready to be taken to the house by hanging it from one of the overhead sleepers in the barn. Some old rakes teeth not in use were shaped into



Pail Hung on Sleeper.

hooks by one of the farm hands in the home blacksmith shop on a rainy day, writes H. G. Williams in Nebraska Farm Journal. These hooks are fastened over spikes driven into the sleepers. The sleepers are white-washed, and the pails are up high enough to insure perfect cleanliness.

### SHORTAGE OF GOOD BUTTER

No Danger of Oversupply in the Big Markets in Spite of Large Production of Last Year.

There is one thing of which there is no danger of an oversupply, and that is butter. There is a shortage of good butter in the big markets at the present time, in spite of the large production of the last year.

## THE KITCHEN CABINET

The reason why men who mind their own business succeed is because they have so little competition.

Know how to give without hesitation, how to lose without regret, how to acquire without meanness.

### TASTY VEGETABLE DISHES.

When sowing garden seeds, do not fail to grow some of the delicious Chinese or celery cabbage. As a salad it rivals lettuce, while cooked like spinach it is delightful "greens." It need not be sowed until August and before the first frost it is stored in the cellar for winter use.

Stuffed Cabbage.—Remove the wilted leaves from a three-pound head of cabbage, then break off enough leaves to line a bowl the size of the cabbage. Shred the cabbage, add a tablespoonful of butter and just water enough to cook it without burning; stew for twenty-five minutes. Scald three-fourths of a cupful of milk, pour it over a cupful of bread crumbs, add six eggs, unbeat, one and a half teaspoonfuls of salt, a fourth of a teaspoonful of pepper and an onion, minced and browned in a tablespoonful of butter. Combine this with the cabbage, mixing well. Lay a large square of cheesecloth in a bowl, place in it the cabbage leaves, arranging them in the shape of the cabbage, fill with the mixture, tie up tightly and plunge into boiling water, slightly salted. Cook two hours, drain and serve with a brown butter sauce, as a dish taking the place of meat.

Fried Cauliflower.—Soak the vegetable, head down, in cold, salted water to dislodge any insects, separate into flowerets and parboil ten minutes; drain until dry on a cloth or paper toweling. Dip first in one egg beaten with a half cupful of milk, season with salt, pepper and then in finely ground bread crumbs. Fry in deep fat until brown. Test the fat by dropping in it a cube of bread; if it browns in forty seconds it is of the right temperature.

Pumpkin Souffle.—Stir a tablespoonful of butter into a pint of pumpkin pulp, add the beaten yolks of three eggs, three-quarters of a pint of thin cream, a tablespoonful of sugar, a little salt and paprika to taste. When well mixed fold in the beaten whites of the eggs, pour into a buttered baking dish and bake until firm. Serve at once.

The most completely lost of all our days is the one on which we have not laughed.

Great minds have purposes; others have wishes.—Anon.

### SOME MAIN DISHES.

In preparing a main dish the dessert will vary, as a light dessert should be preceded by a heavy main dish and vice versa.

Hamburg Luncheon Dish.—Mix two teaspoonfuls of salt and a fourth of a teaspoonful of pepper with a pound and three quarters of hamburger steak and pat into a thin loaf. Sprinkle the bottom of the roasting pan with flour and salt, place the meat in the pan and dredge with flour; place six strips of bacon over the meat and eight small, round potatoes around it after they have been parboiled ten minutes. Dust with flour and dot with bits of butter on each. Roast for thirty minutes in a moderate oven. In the meantime heat a can of vegetable soup and when the meat is done, place it on a platter, pour the hot soup around it and garnish with the potatoes.

Pot Roast of Veal.—Try out two ounces of suet and remove the cracklings. Put a four pound rump of veal in the fat and brown carefully; remove from the pot and add a pint of stewed tomatoes, three diced carrots, two teaspoonfuls of salt and an eighth of a teaspoonful of pepper; add a pint of stock and the meat with the bones and cook slowly for four hours. When the meat is tender remove and let it cool slightly so it will not fall apart when carved. Thicken the gravy with flour, add a teaspoonful of Worcestershire sauce and serve.

Salmon Loaf.—Drain a pound of salmon and shred fine; add three egg yolks well beaten, a half cupful of crumbs, a tablespoonful of melted butter and the egg whites beaten stiff. Mix well and bake in a buttered baking dish until firm.

### Opposed to Display.

An old janitress employed at a college dormitory overheard a group of girls discussing a gift of \$10,000 which recently had been given to the school by a rich alumnus. She loved to gossip, so she joined the group. "Well," she commented, "I think it's nice, for them that's able, to give presents to the college, but I don't think they ought to have their names stuck up all over the campus. I see Alma Mater has got her name up over the entrance!"

Efficiency is the power of doing one's most and best, in the shortest time and the easiest way, to the satisfaction of all concerned.

Great minds have purposes; others have wishes.

### VALUABLE LEMON.

There are few places where one is unable to procure a lemon, and there are worse things than "being handed a lemon." Thompson says: "The antiscorbic value of fruits is illustrated particularly by certain varieties which furnish potash salts as well as lime and magnesia. Among these are to be mentioned apples, lemons, limes and oranges."

Lemon Juice is a well-known remedy for seasickness and nausea and as a cooling and refreshing drink in fevers it does more to diminish the craving of thirst than any other form of beverage.

Lemons are most delightful as flavor for various dishes as appetizers, or as fruit desserts. An eighth of a lemon with a bit of fish is an accompaniment altogether indispensable. The color is of value, appealing to the eye, thus adding to the value of the food thus garnished.

Lemon Pie.—Make a rich crust and fill with the following—mix together two tablespoonfuls of cornstarch, one and a half cupfuls of sugar, a pinch of salt, two cupfuls of water, the yolks of three eggs, the juice of two and rind of one lemon, and two tablespoonfuls of butter; cook until smooth, fill the crust and cover with a meringue made of the three whites of eggs, using three tablespoonfuls of sugar. Brown in a moderate oven.

Queen of Lemon Pie.—This is a pie especially for the fastidious who do not like a meringue. The crust for this pie is not previously baked, and the mixture is poured into the shell and baked. Take a cupful of sugar and two tablespoonfuls of butter, mix well, then add a cupful of milk and mix four tablespoonfuls of flour in a little of the milk, or it may be added to the sugar and butter; add the juice and rind of a lemon, a pinch of salt and yolks of two eggs, slightly beaten; then fold in the whites of three eggs, beaten stiff, stir until lightly mixed, pour into the uncooked pastry and bake until firm. It will have a spongy top much like sponge cake, and very delicious.

There is no duty we so much undertake as being happy. By being happy we sow anonymous benefits upon the world, which remain unknown even to ourselves.—R. L. Stevenson.

### FISH DISHES.

As fish dishes of various kinds are always in season a few different ways of serving them may be helpful.

Fish Balls.—Remove the skin and bones from a three-pound fish and shred the fish very fine, add three-fourths of a cupful of water and a good sized onion, chopped fine, a cupful and a half of bread crumbs, a fourth of a cupful of sugar, one and a half teaspoonfuls of salt, a fourth of a teaspoonful of pepper, three egg whites and two tablespoonfuls of melted butter. Mold the mixture after blending well into balls. Put the skin and bones of the fish into a saucepan, add a second onion, sliced, and a tablespoonful of butter, drop in the fish balls and cover with boiling water and simmer for one and a quarter hours. Remove the balls and strain off the liquor on to three egg yolks slightly beaten, stir until thick but do not boil. Pour over the fish balls and serve either hot or cold.

Black Bass Baked.—Take a bass weighing three pounds. Split the fish and remove the bones. Place a thick brown paper in a dripping pan, lay the fish on it skin side down, and dust with salt and pepper, and dot with bits of butter, using two tablespoonfuls. Bake in a hot oven eight minutes to the pound. When done slip a spatula under the fish and slide it on to a platter the skin will adhere to the paper.

Bananas dipped in flour and fried in hot fat, and sprinkled with a slight squeeze of lemon, makes a fine relish with broiled fish.

### Famous Red-Headed Persons.

The list of red heads who did great things is a long one. Julius Caesar, world genius, was red-headed. So was Robert Bruce, and so was Queen Elizabeth. It is reputed that Helen of Troy, Dido, Cleopatra and Alexander the Great were red-headed. It was said of Thomas Jefferson that "he had the reddest head in Albemarle county." Swinburne, the poet; John Bunyan, author of Pilgrim's Progress; Schiller, the poet, all had polls of blazing red.

## YOUNG WOMEN MAY AVOID PAIN

Need Only Trust to Lydia E. Pinkham's Vegetable Compound, says Mrs. Kurtzweg.

Buffalo, N.Y.—"My daughter, whose picture is herewith, was much troubled with pains in her back and sides every month and they would sometimes be so bad that it would seem like acute inflammation of some organ. She read your advertisement in the newspapers and tried Lydia E. Pinkham's Vegetable Compound. She praises it highly as she has been relieved of all these pains by its use. All mothers should know of this remedy, and all young girls who suffer should try it."—Mrs. MATILDA KURTZWEIG, 529 High St., Buffalo, N. Y.

Young women who are troubled with painful or irregular periods, backache, headache, dragging-down sensations, fainting spells or indigestion, should take Lydia E. Pinkham's Vegetable Compound. Thousands have been restored to health by this root and herb remedy.

If you know of any young woman who is sick and needs helpful advice, ask her to write to the Lydia E. Pinkham Medicine Co., Lynn, Mass. Only women will receive her letter, and it will be held in strictest confidence.

### Ready-Witted George.

"Poor, dear woman, she has probably been working hard all day. I must not disturb her," murmured Jones, as he crept upstairs at 3 a. m., on all fours. He was just going into the bedroom when one of those infernal boards gave a squeak. Mrs. Jones turned over. "George!" she whispered. Immediately George dived under the bed. "George!" repeated Mrs. Jones. No reply. "George!" continued Mrs. Jones, in sterner tones, "you may as well come out, for I know you are there." There was now no help for it. George crept out, rubbing his eyes. "Bless my heart, Maria," he said, "I was dreaming I was out motoring!"

### ALLEN'S FOOT-EASE FOR THE TROOPS

Many war zone hospitals have ordered Allen's Foot-Ease, the antiseptic powder, for use among the troops. Shaken into the shoes and used in the foot-bath, Allen's Foot-Ease gives rest and comfort and makes walking a delight. Sold everywhere, etc. Try it today. Adv.

### Too Much for Him.

She—Can you manage a typewriter? He—Not the one I married.—Boston Evening Transcript.

### Rest Those Worn Nerves

Don't give up. When you feel all unstrung, when family cares seem too hard to bear, and backache, dizzy headaches and irregular kidney action mystify you, remember that such troubles often come from weak kidneys and it may be that you only need Doan's Kidney Pills to make you well. Don't delay. Profit by other people's experiences.

### A Nebraska Case

Mrs. J. T. Waters, Main St., Fullerton, Neb., says: "I had an almost constant pain through my kidneys and there was a dull, heavy feeling extending from my loins through my limbs. My entire system was run down. Nothing helped me until I used Doan's Kidney Pills. They acted so effectively, that I shall never hesitate to recommend them."

Get Doan's at Any Store, 50c a Box  
**DOAN'S KIDNEY PILLS**  
FOSTER-MILBURN CO., BUFFALO, N. Y.

### Your Liver Is Clogged Up

That's Why You're Tired—Out of Sorts—Have No Appetite.  
**CARTER'S LITTLE LIVER PILLS** will put you right in a few days. They do their duty. Cure Constipation, Biliousness, Indigestion and Sick Headache. SMALL PILL, SMALL DOSE, SMALL PRICE. Genuine must bear Signature.

W. Wood

### DAISY FLY KILLER

placed anywhere, attracts and kills all flies. Most clean, economical, convenient, cheap. Lasts all season. Made of metal, can't spoil or tip over; will not soil or injure anything. Guaranteed effective. All dealers or send express paid for \$1.00.  
HAROLD BOKROS, 126 De Kalb Ave., Brooklyn, N. Y.

### Nebraska Directory

**TAGG BROS. & MOORHEAD**  
INC., LIVE STOCK COMMISSION AGENTS  
Union Stock Yards Omaha, Neb.