

In Woman's Realm

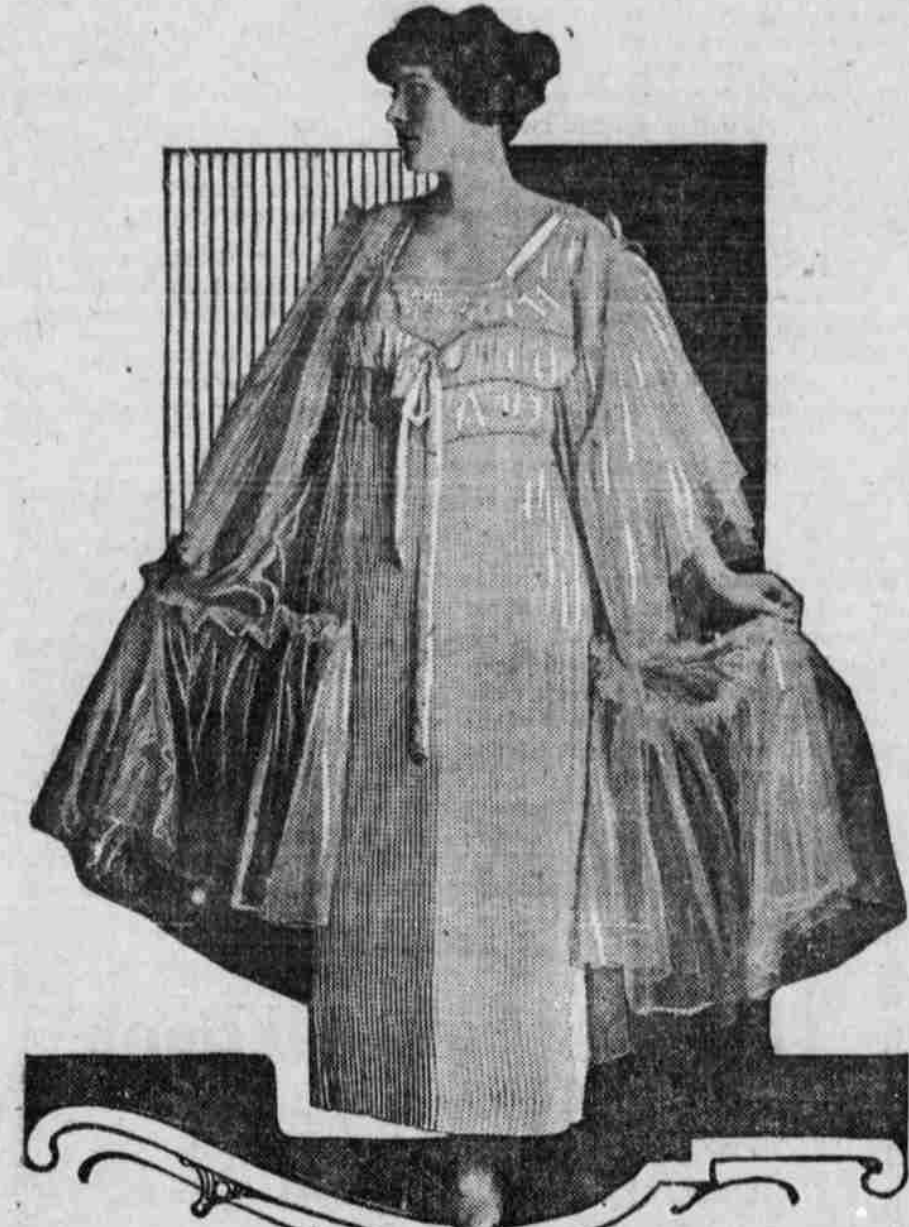
Supreme Charm of Feminine Apparel Is Daintiness, and Manufacturers Have Done Their Share in Turning Out Proper Materials, Such as Shown in the Negligee Pictured Below—Description of the Season's Styles in Veils.

Daintiness is the unerring charm of women's apparel, and some little hint or touch of it is surely within the reach of every woman. Soft gay colors, sheer materials, the luster of ribbons and the charm of lace are all carried out in cotton as well as silk weaves.

Plaited crepe de chine in a lace-trimmed slip is the foundation for an ample coat of net in the exquisite negligee shown. The slip is recorded

the picture. Black silk lace and white chiffon are joined by hemstitching in this novelty, and the veil is bordered by a wide hemstitched hem. It is a striking variation of the regulation chiffon veil for the motor car, and is worn with either the lace or the chiffon over the face, or thrown back, as required.

After a variety of combinations of lace or net and chiffon the veil liked best is made of net having a border



DAINTY NEGLIGEE OF CREPE AND NET.

plaited and has a girde and yoke of cream-colored lace banding. It is suspended from the shoulders by narrow pink satin ribbon. The ribbon shoulder straps extend to the lower edge of the yoke, passing under the lace. They are met at this point with a bow and hanging ends of the same ribbon.

The very full coat of net looks more like a rosy cloud or mist than like an earth-born fabric. It is finished with a deep flounce which makes opportunity for additional fullness, and has long and very full sleeves which are in reality flounces set on to an upper portion that covers the shoulders.

Not every one finds use for a boudoir garment as pretentious as this. There are short coats, made of accordion plaited chiffon, or crepe, that are draped with the most cobweb-like laces.

of chiffon nine inches, or less, in width, hemstitched to it. In light and taupe gray, in purple and in white it is the veil of the hour. Vells of fine net, with a flower and foliage tracery over them, in gray or white, are late arrivals from Paris. They form the decoration, or part of it, on the dresser street hats. Others to be worn with any hat are smaller and are made of plain net bordered with two or three ruffles of very narrow ribbon. They are shown in black and taupe gray mostly.

The pretty floating veil of midsummer delayed its arrival until the middle of August this year, but, in colors, it promises to remain longer than usual. Just now a close-fitting purple hat with a purple veil, or a taupe gray or white hat with a taupe gray



LATEST DESIGN IN FLOWING VEILS.

Although they look so fragile, sheer silks wear well and they will stand careful washing. Fine laces are not injured by soap and water, if gently handled. Silk fabrics and laces should be ironed on the wrong side, and before they dry.

Net and chiffon, or lace and chiffon, are combined in the new veils, and an extreme of the type is shown in

veil, proclaim the wearer abreast of the times in fashions.

Face veils of the airiest texture and in most inconspicuous designs are the only ones that survived the heat of midsummer.

Julia B. Thomas

PUBLIC ROADS

GOOD ROADS ARE NECESSARY

Well-Graded and Drained Earth Road, When Dragged Regularly, is Quite Satisfactory.

Two very striking facts present themselves to those who have noticed our country roads this season. The first fact is that proper drainage is vitally necessary in order to have a permanently good road. The second fact is that a well-graded and drained earth road, when dragged regularly, will give us a passable and fairly good road even under abnormal weather conditions. Some of the best roads we have passed over this season have been simply dirt roads receiving log-drag treatment. Some of the worst roads we have gone over this season have been expensively made graveled roads which have been bad simply because of lack of drainage. The fundamental principle of road building, after all is said and done, is to so grade our roads and provide drainage that the water can get away.

Sentiment in the middle West seems to be gradually settling down to the opinion that good roads are a necessity and not a luxury. Building roads for automobile owners now means building roads for farmers and not for city people alone. The farm tractor and the farm truck of the future will further emphasize the importance of good country roads. The only thing that must be insisted on is that roads must be made of the best materials at hand, and the work must be done under the supervision of those who understand road-making. This supervision naturally adds to the cost. Another thing that must be understood is that maintenance of the road year after year, prompt attention being paid to repairs, is just as necessary as the first construction.

We predict that good-road building will continue to be one of the most popular subjects for discussion for the next few years. The proposed federal aid for road building, providing \$75,000,000 to be spent during the next five years when a similar sum is raised by the local community, means that a national system of roads is to become



People Living in the Township Through Which This Road Runs Do Not Care for Engineering Advice.

a reality. The states, likewise, are becoming more liberal in spending money for highways. From an agricultural viewpoint, the most desirable help to the good-road propaganda just now must come from the individual farmer when he realizes that good roads are a necessity in the proper development of the country.—The Farmer.

METHOD OF PATCHING HOLES

Gravel is Mixed With Heavy Road Oil, Which Acts as Binder—Use a Concrete Mixer.

The modern scheme of protecting road surfaces with sprayed oil has developed a new method of patching holes. Gravel is mixed with a heavy road oil, which acts as a binder. This is prepared in advance and carted to the place where the patching is to be done. Less gravel is needed than when it is used dry, because the hole need be filled only level and tamped, while with the ordinary method the patching gravel must be heaped above the normal surface of the road. Where patching on a large scale is to be done, a concrete mixer can be used to prepare the mixture. — Popular Mechanics Magazine.

Loss Money on "Boarders."
Some farmers would be better off if they sold their cows and bought milk and butter. Yet they don't realize that they are losing real money on every "boarder" in their herds. Test each cow.

Using Sky as Shed.
The extravagant farmer who uses blue sky to shed his machinery is in the market for brickbats to scour his plows and for numerous repairs to supply the places of those that have rusted out.

THE KITCHEN CABINET

DISHES FOR HOT DAYS.

My message in its fashion shall be an appeal to enthusiasm in things in life, a call to do things because we love them, to love things because we do them, to keep the eyes open, the heart warm and the pulse swift, as we move across the field of life.—David Starr Jordan.

It is not necessary to eliminate meat entirely from the diet in hot weather, but those who serve it in small quantities and less often, replacing it with foods which contain the elements of the meat without its heat-producing qualities will find they are better able to endure the heat.

Salmon Salad.—Chop fine two hard-cooked eggs and a dozen small cucumber pickles; add to a can of salmon that has been flaked. Mix with a mayonnaise dressing and serve on crisp well chilled lettuce.

Another hearty salad is prepared with boiled rice seasoned with finely chopped onion and French dressing. Arrange on a salad plate and garnish with drained sardines and minced parsley and pickled beets.

Take a crisp young cabbage hollowed out for a bowl and shred the tender portion, mixing it with equal parts of celery and a little chopped onion. Serve with a good boiled dressing.

Very ripe quinces peeled and sliced, seasoned with minced chives and served with French dressing are also a welcome variety. Bananas are nearly always with us and they are good with nuts.

Apples with celery and nuts is another well-liked combination as well as sliced apple and shredded green pepper with nuts, served with mayonnaise dressing.

By cooking a double portion of vegetables one day you have ample for salads for the next. Salads that can be served as substitutes for meats are easily made, economical, and save the cook as well as the overworked digestive system.

Baked Bean Salad.—Place in a bowl a few slices of onion and turn over them a pint of baked beans, season and mix lightly; add two tablespoonfuls of olive oil, a teaspoonful of sugar and a quarter of a cupful of vinegar. Mold and garnish with hard-cooked eggs and serve on lettuce. Chopped green peppers and tomatoes are good mixed with beans and served with French dressing.

SEASONABLE DISHES.

We never really gain anything by pretense; we only think that we gain and make others think it. The bottom of the matter is a lie and it is therefore valueless. One of the greatest delusions of the world is the apparent triumph of humbug and cant and insincerity. These things always remain what they are, in spite of gilding and tinsel. Let us not be such poor creatures as to be deluded by them.—Arthur Salmon.

For a dainty dish on a special occasion try using a small French potato scoop to cut out pink balls from the heart of a watermelon. Put in glasses, cover with orange juice and top with a sprinkling of powdered sugar. Most of us are reasonably satisfied with a well-chilled good-flavored muskmelon, but for special times the melon halves may be filled with ice cream and garnished with bits of candied ginger cut in the form of seeds.

Cantaloupe Sherbet.—Choose the smallest ripe nutmeg melons for this recipe. Cut in halves and remove the seeds, then scrape out all the ripe pulp and put through a sieve; to a quart of the pulp add a cupful each of orange and grape juice and one and a half pounds of sugar, well dissolved; add two tablespoonfuls of lemon juice and put into the freezer; add a beaten white of an egg and freeze as usual. Serve in the cantaloupe shells, well chilled.

Muskmelons spiced as pickled peaches or preserved as watermelon rind are very delicious dainties which add to the housewife's store of good things for the winter table.

Cantaloupes and watermelons make excellent fruit salads. Dice and serve on lettuce with French dressing. A grating of nutmeg is liked on cantaloupes by many.

Duchess Apples With Onions.—A most appetizing dish is this: cut in small pieces, after peeling, a half dozen green duchess apples; cut three onions in slices and put into an omelet pan with a little fat from salt pork; cook until the onions are a light yellow, then add the apples and sufficient water to cook them without burning. As the apples are quite tart, a little sugar improves the dish as to flavor and looks, as it browns better with the sugar. Season with salt and serve hot as an accompaniment to pork chops.

French Custard.—Beat three eggs until light; add one pint of whipped cream, sweetened and flavored to taste. Serve in tall glasses with grated nutmeg over the top or garnished with fresh berries.

LITTLE ECONOMIES.

Leaders of men have ever been precedent breakers. Timid people, no matter how able, never make leaders. Fearlessness and originality are characteristics of all men of progress.

It seems a small thing to mention, but there is great waste in the preparation of vegetables, especially in peeling potatoes. In the days before the potato peeler was invented a public-spirited man gave a large endowment to the college visited by his agent that showed the greatest economy in peeling potatoes. Perhaps the old tale of the prince looking for a bride, who asked for the bread bowls in the homes of several charming maidens, wishing to feed his horse with the scrapings, might be well to revive. Those who saved much dough, thinking to gain favor were disappointed for he chose the girl with the bowl so clean that there were no scrapings, as that indicated to him a careful, frugal wife, for which he was looking.

Where vegetables are to be served alone, select the best looking ones, leaving the less slightly ones for soups, seasonings and stews.

A tablespoonful of peas or tomatoes should be saved and added to the roast beef gravy on the morrow or to the vegetable salad. A single fresh tomato may be quartered and served as a garnish.

A half cupful of peas may be added to tomorrow's omelet and thus make a tasty dish rather than a plain omelet.

Water in which rice is cooked added to milk makes a fine cream soup for dinner.

One cupful of mashed potatoes will make several croquettes, or patties, or fish balls.

The green tops of the celery are just as good for flavoring the stew or soup as the more tender portions.

Muffins left from breakfast may be pulled apart and toasted. Pieces of cake served with a simple custard and a sliced banana, is a dainty dessert and one easy to prepare.

Save the tea leaves and sprinkle them, well moistened, over the carpet before sweeping. They brighten the carpet and keep the dust from flying.

Use the ham bone to cook with cabbage. Take off every little bit of meat and serve it in a white sauce on toast.

Mayonnaise may be colored green with spinach juice or red with beet juice, or tomato catchup or the coral of lobster.

REFRESHING PEACH AND PEAR.

To meet with cheerful heart what comes to me,
To turn life's discords into harmony,
To share some weary worker's heavy load,
To point some straying comrade to the road,
To know that what I have is not my own,
To feel that I am never quite alone,
This would I pray for day to day,
For then I know my life will flow
In peace until it be God's will I go.

These two fruits are general favorites and may be eaten with no ill effects if not overripe or green.

Peach Ice Cream.—Wipe, pare and cut ripe peaches into small pieces, sprinkle with sugar and let stand two hours, then force through a puree strainer. To the pulp thus obtained add twice its measure of cream, two tablespoonfuls of lemon juice and sugar to make it not too sweet, add a pinch of salt and freeze. Serve in sherbet cups with a quarter of fresh peaches for a garnish.

Peach Salad.—Arrange halves of peeled peaches on head lettuce, sprinkle with shredded almonds and finely chopped celery, then add well seasoned French dressing and serve chilled.

Peach Roly Poly.—Make a rich pastry and roll out very thin. On this heap sliced peaches and roll up. Place in a deep granite baking dish and cover with a cupful of brown sugar, a tablespoonful of lemon juice, and three-fourths of a cupful of boiling water, two tablespoonfuls of butter and bake in a moderate oven for one hour. Have the lap of the roll up on top so that it will bake without being soggy.

Pear Salad.—Take peeled pears, cut in halves, roll in chopped nuts and place in lettuce; add a tablespoonful each of finely chopped celery, shredded almonds and pineapple. Serve with any desired dressing. Mayonnaise, if well seasoned, is especially good with this salad.

Pears baked with sugar, butter, lemon juice and a little water makes a delicious accompaniment to a meat course.

Pears cut in strips with celery and French dressing on lettuce is another most appetizing salad.

Soup meat with seasonings may be made into a nice tasty loaf for luncheon.

Nellie Maxwell

Libby's Vienna Sausage and Sliced Dried Beef

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In seeking game fish Japanese fishermen use lines made of wild cocoon silk, which is translucent and practically invisible in the water.

Cherishing a Sentiment.
"Do you ever bet on a horse race?"
"No. I'm fond of horses and I don't like the ill feeling that betting on them is sure to create."

Getting Over Obstructions.
Bill—They say he's great in a horse race.
Jill—That's right; he is.
"Where did he learn?"
"Why, his people used to do house-cleaning stunts four times a year."

Just Once.
"Van Skinn is an awful tightwad. I don't suppose he has ever been known to give a cent to charity."
"Oh, yes, he has. He gave a plugged nickel to a blind man once, but only after he had made perfectly sure that he couldn't pass it on anyone else."

He Got It.
"Please, mother, can I have a piece of cake?"
"No, Freddie."
"Just a teeny little piece?"
"No, Freddie. You cannot have any cake at all."
"Can I have a cookie then?"
"No."
"Aw, please. Just one little cookie."
"No, Freddy. You have just had your luncheon, and you can't possibly be hungry so soon. Run away and play, and don't bother me any more."
"Don't you like to have people appreciate your cooking, mother?"

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