

# Health Hints :- Fashions :- Woman's Work :- Household Topics

## Fashions for the Fall

Extremely narrow belts of leather and kid, with buckled fastenings, are coming smart accessory of dress. Loose-crowned hats are of velvet; others of plush, the velvet hats having narrow brims, but the plush hats are brimless.

New neckwear novelties include big cape collar effects, which are obtainable in all-white batiste or organdie, finished with a fluted ruffle, or in white, with blue or rose color for the plaitings. Sometimes there are bands of the color set on as a finish; again merely machine hemstitchings indicate it.

On Russian lines will many of autumn dresses be modeled and so we may look for fur as the principal trimming, with embroidery as a good second, when the two features are not combined. Big pockets on skirts or the skirt section of the boluses of walking dresses and high collars will likewise be featured.

Watch for the skirts of numerous gores, seven or more. These old favorites seem to be creeping in unawares. These skirts should be welcome for the type gives the desired width at the hem without bulk at the waist and hips, now a problem with women of generous proportions or those who dislike to conceal the pleasing hip lines of the figure.

New pocketbooks are of white kid, painted by hand with designs of wild roses, pansies and other flowers. These are of the flat-envelope type or the pouch shape, with a lower section of moire silk gathered to the curved top of leather, which is adorned with the delicately colored blossoms. Belts to match may be also had.

Walking dresses is the name by which smart frocks for street wear will be known this autumn. For shopping and general runabout use, worn with small furs, these dresses will sound a keynote of smartness and prove as practical as have those that we accepted this spring and summer. Combinations of serge and taffeta, serge and satin and full wool fabric dresses will be the vogue.

New blouses from Paris are of silk jersey, one most attractive model being embroidered in delicate coral silk. This blouse closes in the front, has a turned-down collar and small revers, wrist-length sleeves attached to drop shoulder armholes and a gathered peplum bordered with the embroidery in a dainty floral pattern. There is an embroidered motif on the left breast, the position usually reserved for a pocket, and on the lower edge of the sleeves.

Colors that harmonize well with furs of all descriptions are those selected by Paris as best for smart clothes. This will popularize shades of taupe and castor, blue, green and all dark colors. A most attractive walking dress is of taupe cloth, having a collar of taupe-colored fur and funnel-shaped pockets on each side of the full gathered skirt, which is attached to the high waist line of the simple bodice. Wrist-length sleeves and wide revers are features of this bodice.

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## Taking Care of the Little Ones

Drawn for The Bee By Hal Coffman.



**WASH FLOORS AND WOOD WORK WITH WARM WATER AND SODA**

**KEEP THE CHILDREN IN THE HOUSE AND AWAY FROM THEIR USUAL PLAYMATES OR ANY CROWDED PLACES**

**KILL EVERY FLY YOU POSSIBLY CAN AND SCREEN THE WINDOWS**

**HAVE THE CHILDREN WASH THEIR FACES AND HANDS OFTEN AND ALWAYS WASH YOUR OWN HANDS WITH SOAP BEFORE PREPARING THE CHILDREN'S FOOD**

**DO NOT BUY CANDY, ICE CREAM OR FRUIT FROM PEDDLERS OR STORE KEEPERS WHO LEAVE THEIR GOODS UNCOVERED**

**DO NOT LEAVE ANY FOOD UNCOVERED WHERE FLIES CAN TOUCH IT**

**KEEP THE CHILDREN'S NOSES CLEAN ESPECIALLY BABIES**

**AND - REMEMBER - ABSOLUTE CLEANLINESS IS EVERYTHING**

Here, in pictorial form, are the rules which should be followed in caring for the children during the epidemic of infantile paralysis. They are the preventive measures recommended by the health department of the Rockefeller Institute.

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## Care of the Finger Nails

Many a busy working girl, while she is desirous of caring for her nails, is unable to devote much time to this all-important function and may like to know a simple method which would occupy only a few minutes daily.

Anyone will find the following method simple to understand and requiring a few minutes only to perform and although, of course, you cannot expect to obtain the same results as when your nails are submitted to a professional manicurist, yet after a few weeks you need never be ashamed of them again. Soak the fingers in warm, soapy water, so as to soften the nails and the surrounding cuticle. Then dry them on a soft towel and, taking an orange wood stick, deftly insert this under the nails to extract any colored matter. Next trim the nail with a pair of curved scissors and then, with the rough side of the file or emery board sold for this purpose, finally bevelling it with the finer side.

## Beware of the Languid Girl

Happily, the languid girl type is disappearing—happily for the other sex. This type of girl is languid either by temperament or design. If it is the former, there's some excuse for her; of the latter, none. And it is generally the latter.

She's invariably pretty, be it noted, for it would be dangerous for a plain girl to assume such airs. The languid girl maintains an attitude of studied indifference upon all occasions. Everything is "such a bore." She moves dreamily from place to place; she answers most questions in monosyllables; she reclines frequently, and her poses are carefully considered.

## When the Baby Has Fever in Summer

- 1 Take off his clothes.
- 2 Sponge him all over with cool water every three hours.
- 3 Put wet cloths on his head.
- 4 Call the doctor.
- 5 Lighten his food at once. If you're nursing him, cut down the nursings. If you aren't nursing him, put him on the food nearest to mother's milk.

## Nestlé's Food

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## TODAY'S DAINTIEST DISH

### 'COOKERY IS BECOME A NOBLE SCIENCE'



### Orange Griddle Cakes With Syrup

By CONSTANCE CLARKE.

Everyone loves this kind of griddle cakes. To make four or five pancakes, take one whole raw egg, one ounce of fine flour, four or five drops of vanilla essence and three large teaspoonfuls of milk. Mix the flour, egg and flavoring together till the whole presents a smooth appearance, then add the milk by degrees until the whole is thoroughly mixed into a batter. Cut the rim of an orange into small pieces and boil one-half cup of water for minutes. Squeeze out all the orange juice. Pour juice and peel into the batter. Make an omelet or fry-

ing pan hot and brush the bottom over with warm fat; pour about one and a half tablespoonful of the batter into the pan and turn it about till the batter spreads over the bottom and fry over a brisk fire on both sides till the pancake is a pretty golden brown. The pancakes can be made in rapid succession when the pan is hot. As each pancake is done, turn it onto a hot baking tin and dredge it over with sugar and keep it on a tin at the mouth of the oven till ready to serve and serve hot with maple syrup. Tomorrow—Stuffed Spanish Onions.

## The Art of Housekeeping is Becoming a Science

By GARRETT P. SERVISS.

The reign of the good housekeeper is only just beginning. Every month sees some new invention that helps to diminish the slavery of housework. Housekeeping for ages been an art, and, as with all arts, its practitioners range in their abilities from mediocrity through fair talent up to positive genius.

Now housekeeping is becoming a science, and science has its advantages over art—that it tends to equalize abilities by bringing results through mechanical and automatic methods which anybody can employ. For a plain male citizen, who knows little about the secrets of the kitchen, it is a wonderful revelation to read the articles in Good Housekeeping Magazine and to look at the devices there shown which relate to this fast-growing science. Almost everything about a house can now be done with half the expenditure of labor and time formerly required. To be without this knowledge and these inventions is not merely to be behind the times, but it is to live harder, less well and more expensively than there is any necessity for.

The kitchen is the stomach of the house, and upon the way in which it performs its functions the welfare of the whole establishment depends. My attention has just been called to a model French kitchen. All the world has long looked up to France as the ideal home of culinary art, and it is evident that she does not intend to be left behind in the modern transformation of this art into a science.

The kitchen has also been called "the theatre of the French housewife," and this theater is becoming really a fascinating place with its display of electrical ranges, scientific lamps, automatic grinders, mills and churns. Pasteur filters, coffee makers, ice-cream freezers, devices for easily getting rid of waste substances, porcelain sinks as white and clean as Alpine snow, scouring machines, filters, convenient cupboards and all the glittering array of nickel, silver, copper, aluminum, bronze and granite ware utensils that fill the room with bright reflections.

One of the great charms of a French kitchen is that the mistress is frequently to be seen there, not merely as a visitor, but as a helper and director. She inspires her servants by her presence, and by her advice. She does not pretend to live in another world than theirs. They know that she understands their business as well as they do themselves, and even better. She can take their place if necessary. This is as true of the rich as of the relatively poor.

The economy of the French people has long been world-famous, and nowhere is it more brilliantly displayed than in the kitchen. A French family, as has often been said, could live, and live well, upon the waste of many American families. And the exercise of this economy—this art of getting all the good out of things—fascinates those who practice it. It has the charm of all applied knowledge. They not only get all that is good—they make the good better. I know many a little country inn in France where, for three or four francs, wine included (a franc is worth 20 cents), one can have a really better meal than can be had in New York for two or three dollars.

And yet meats, and similar things, cost about as much in France as they do here. The secret lies in economical management and good cooking. It is no wonder that a first-rate French cook can command in New York a salary of \$5,000, or even more. And if he, or she, retains on this side of the Atlantic the economical skill learned at home, more than half the salary is saved to the employer.

One thing to be noticed in the French kitchen is that there is usually no false economy in the choice of apparatus. Everything is of the best, or at least good and substantial. The kitchen, in its way, is as well furnished as the parlor. You may be sure that this spells economy in the end, for if it did not it would not be found in France.

I have often been surprised on entering a house in France, which, in America, might be taken as the abode of people in very humble circumstances, to find a far larger and better-stocked kitchen than many rather pretentious houses possess here, accompanied by a culinary skill in its mistress which would earn her a large salary on this side of the ocean.

No doubt we shall learn this economical wisdom in good time—and the sooner the better.

## Advice to Lovelorn

By Beatrice Fairfax

He Is a Weakling.

Dear Miss Fairfax: For three years I have loved and been loved by a young man we separated because he repeatedly told me of different girls in love with him. When riding in cars he admits an interest in every girl he sees, at the same time saying that if I were to marry him he would always love me. I have tried to show him his error, and he only repeats that he cannot help it.

C. A. T.

A man who glories in his fickleness and his interest in every woman he sees is not the sort of a husband who is worthy of respect and trust. Your separation is a fortunate thing, for no man who boasts of his conquests to his fiancée is going to change his nature and give his wife unswerving devotion. For the sake of your own peace of mind give up all thought of marrying this weakling.

You Should Be Chaperoned.

Dear Miss Fairfax: Will you please tell me if it is proper for a club consisting of boys and girls of from 17 to 19 to go out on a whole day's outing without a chaperon?

SECRETARY.

It would be far better for the young people to have a chaperon with them. Why not take along the mother and father of one of you, or even two older couples, in order that they may be company for each other. If it is not convenient for any of your parents to go, surely some of you must have an aunt or an older sister who will be only too glad to go with you.