

Utility Hats of Mourning



Because mourning hats have a lasting place in the scheme of things, special fabrics are manufactured for making them. Besides crape, nun's veiling and grenadine there are heavier silks that are used for the utility hats of mourning. Crape is often used in the decoration of these hats of heavier silk, and since the process of waterproofing it has been discovered its durability rivals that of any other silk.

Three mourning hats for street wear are shown here. Dignified and conservative shapes are chosen for them, and they are made with exquisite neatness and accuracy. Tucks and folds and ornaments made of the material are as characteristic of these hats as of those made entirely of crape.

At the left of the picture a sailor hat of chiffon taffeta has a brim of even width all around, covered with the silk put on plain, and a soft top crown. Overlapping bias folds cover the side crown, and a novel rosette of the silk forms the trimming. It is posed squarely in front.

At the right a hat with a wider brim is covered with faille silk put on smoothly. There is a ribbon band about the crown, and where the brim lifts at the back a bow and ends of the same ribbon. The ornament at the front simulates a bird and is made of overlapping folds of silk on a foundation.

At the top a hat suited to the matron is made of a corded silk. It is a tricorn shape and the silk covers the shape smoothly. Ornaments resembling quills are made by winding foundations of wired buckram with

bias folds of the silk. They are mounted at the front, following the line of the brim at the right, and run through rings made in the same way as they are.

These hats are correct for street wear, in shape and material, and in the methods used in making them. They are shown in the correct pose on the head. Jaunty shapes and rakish poses are obviously entirely out of place in mourning millinery.

Rose Petal Cushions.

Sofa pillows were never more charming! Where is the woman who can resist the appeal of the newest rose-petal one? It is shaped exactly like a rose, with the petals nearest the heart of the deepest shade. Each petal is cut separately, gathered where it is attached, and by this means is shaped so that the perfect flower is simulated petal by petal. Among these satiny petals the head sinks to rest in downy ease.

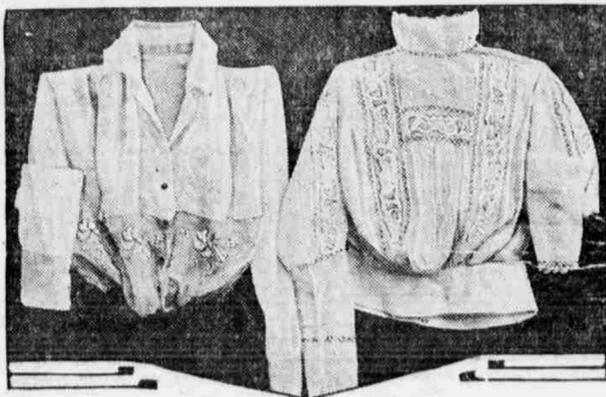
Care of Complexion.

Some complexions will not accept soap and water, others cannot endure oil cosmetics. There is as much difference between complexions as there is between digestions—what is food for one is poison for another. As a general rule, for the average skin the soap and water bath at night is of great benefit. To retire with the dust and grime of the day remaining on one's countenance is to treat one's face negligently.

Always Justice Triumphs.

Man is unjust but God is just, and finally justice triumphs.—Selected.

Making Ready the Spring Blouses



Now is the time to think of new blouses and to make them ready for spring and summer. Already the advance models for the coming season are shown in variety so great that it bewilders the thrifty buyer who aspires to making an early selection. To go about this in the right way it is necessary to classify each blouse according to its character, and that is determined by the use to which it is to be put. The new offerings show the shirt waist, the sport shirt, the jemmiedress, and the dressy blouse, and all of them developed in any one, or two, of a dozen materials.

Whatever the design, it may be depended upon that the material is sheer or light in weight if not transparent, nearly always washable, whether cotton, linen, or silk, and that a combination of two fabrics is plentifully shown in blouses as in dresses, among the semidress and dressy models. High necks and low necks are almost equally in evidence, so that there is a choice of styles, and many dressy blouses and a few shirt waists fasten in the back.

Two beautiful models for dressy wear are shown in the picture, and they are representative styles. The blouse at the left is made of georgette crepe in white and maize color, and has a V-shaped neck with high turnover collar and long sleeves. The upper part of the blouse is of the white crepe set on to the lower part, in maize color, by a tuck with hem-

stitching at the top. There is a border an inch wide, of the maize color, set about the edge of the turnover collar, and a wide band of it set in the cuff. The waist fastens down the front with black buttons having white rims.

A flower design in white floss outlined with black is embroidered on the maize-colored crepe, and all the seams in this elegant blouse are hemstitched. It is machine made and can be bought, therefore, for about five dollars.

Next to it is a much more expensive affair made of marquisette, with every stitch in it put in by hand. French knots and pin tucks cover considerable of its surface. An applique and embroidery design of grapes and leaves makes an exquisite banding set into the material with a narrow cluny insertion. The standing collar is finished with a cluny edging.

This waist requires very little more outlay of money for material than the other, but the beautiful needlework in it makes it bring a stiff price. And the initiated who are able to gratify their cultivated and expensive taste pay something like forty dollars for it.

Julia Bottomley

Green Not for Brunettes.

Green is an ill-becoming color for brunettes to wear.

SAMPLE THESE HAM DAINTIES

Are Worth a Place at Any Table Where Good Living is Properly Appreciated.

Ham With Pickle Sauce.—Buy a four-pound piece of tender raw ham. Remove the skin and neatly trim all round. Heat a tablespoonful of lard in a saucepan, lay in the ham and lightly brown for five minutes on each side. Lift up the ham and place on a plate. Put in the saucepan two ounces of larding pork cut in small pieces, one small sliced carrot, one small sliced onion, one branch sliced celery, two branches of chopped parsley, one bay leaf, two cloves and one saltspoonful of thyme. Allow this mixture to brown for five minutes, mixing occasionally, and add the ham. Moisten with a cup of hot water, and, if handy two tablespoonfuls of tomato juice. Season with half a teaspoonful of pepper. Cover the pan and let boil for five minutes. Then place in the oven to bake for 35 minutes. Strain into another saucepan and add six vinegar pickles, finely chopped, one tablespoonful of chopped capers, half a teaspoonful of chopped parsley and a tablespoonful of vinegar. Lightly mix and boil for two minutes. Pour over the ham and serve. This dash requires careful preparation to be tasty, but when properly cooked it is a meal in itself with a service of potatoes.

Delicious Ham Savory.—Place in a chopping bowl three ounces of cooked, lean ham and chop for ten minutes until it is a smooth pulp. Then add half a tablespoonful of good butter, two teaspoonfuls of table sauce, half a saltspoonful of cayenne pepper and half a teaspoonful of mustard. Chop the whole well together for five minutes more and place this paste on a plate. Prepare six small round pieces of toast. Divide the ham preparation evenly on the toast and serve immediately.

HINTS TO HOUSEWIVES

Do not fry fish in butter. Do not allow fish to stand in water. Very good fish chowder is made with haddock.

When the top of the stove is red hot, the oven is not hot.

Old velvet should be saved for polishing cloths.

Dry flour rubbed on tin with a newspaper will clean it beautifully.

Cheese is very nourishing, and should be served in many different ways.

Do not forget whole hominy when planning nourishing and inexpensive dishes.

French fried potatoes dipped in cornmeal before frying are excellent.

Baked Apple Dumplings.

Select tart apples, pare and core them and cut in quarters. Three large apples should make six dumplings. The dough is made as follows: Two and a half cupfuls of flour, one heaping teaspoonful of baking powder and one teaspoonful of salt. Sift these ingredients together. Rub two-thirds cup of lard into the flour and mix with enough cold water to make a dough which can be easily handled. Divide the dough in six parts and roll each part out large enough to hold the apples. When the dough is rolled, put the apples in the center and fold the dough over it pinching the ends together. Bake in a shallow buttered dish in a moderate oven and serve with cream and sugar.

Corn Pudding Au Gratin.

Dice two tablespoonfuls cream cheese, and mix with one-half pint canned corn. Add one-half pint milk one well-beaten egg, one-half teaspoonful sugar, one-half teaspoonful salt, and pepper to taste. Now melt one tablespoonful butter in baking dish, pour in the mixture and sprinkle bread crumbs over top. Bake in a quick oven. When I open a can of corn, I always divide it in two, and make two different dishes of it.—Boston Globe.

Veal Scallop.

Chop cold roast veal very fine, put a layer in the bottom of a pudding dish, season with salt and pepper, cover with a layer of rolled crackers and bits of butter; wet well with milk and continue until dish is full. Wet the whole with broth and milk; invert a pan over it so as to retain steam and bake one-half hour.

Italian Salad.

One cupful of shelled peanuts, four large bananas, a few white grapes and one cupful of mayonnaise dressing. Put the peanuts through a food chopper; split the bananas and dip them in the dressing, then roll in the nuts. Serve on crisp lettuce leaves garnished with the grapes.

Tomato Timbales.

Boil two cupfuls of tomatoes and half an onion five minutes. Thicken with a teaspoonful of dissolved flour. Cool, add three beaten eggs and fill small buttered molds. Set in a pan of hot water and bake until firm like custard.

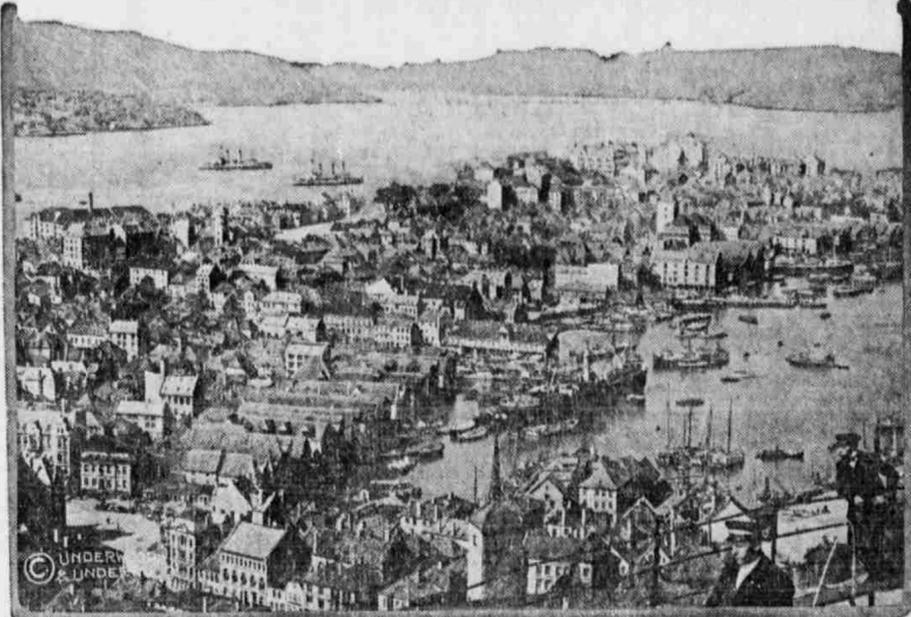
Baked Onion With Cheese.

Peel and cut out in one-half inch slices large white onions. Parboil in salted water, drain, and arrange in a buttered baking dish with bits of butter, and bake until soft; then sprinkle with salt, pepper and a layer of cheese. Return to the oven long enough to melt the cheese.

Worth Knowing.

Dark calicoes should be ironed on the wrong side with irons that are not too hot.

NORWEGIAN CITY THAT WAS DEVASTATED BY FIRE



General view of Bergen, one of the chief cities of Norway, which was partly destroyed by fire. At least 400 buildings were burned and thousands of persons made homeless.

FATAL BOWL FIGHT AT PENN UNIVERSITY



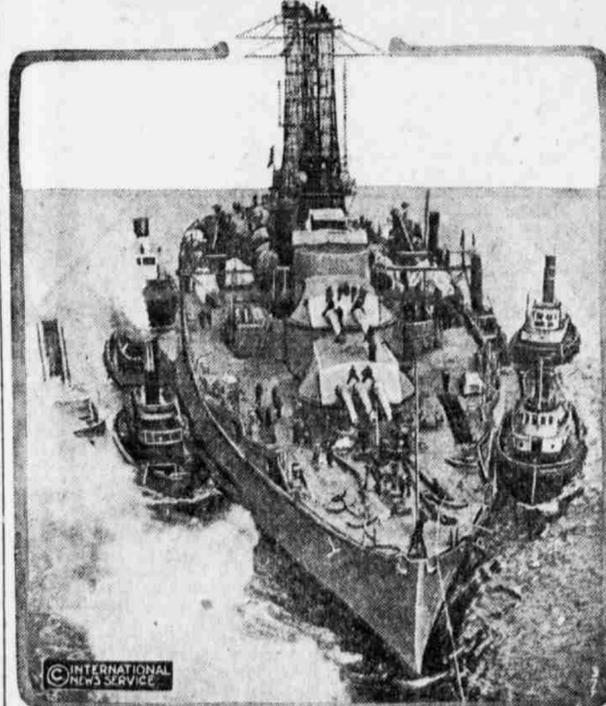
This is a photograph taken during the annual bowl fight between the freshmen and sophomores of the University of Pennsylvania, in which one lad lost his life and six others were badly injured. At the left is a portrait of William Lifson of Elizabeth, N. J., who was killed. He was a member of the freshman class and was twenty years old.

LAYING LABOR BUILDING CORNERSTONE



Samuel Gompers, Secretary of Labor Wilson and others taking part in the ceremony of laying the cornerstone of the new building being erected in Washington as headquarters of the American Federation of Labor.

OKLAHOMA OFF FOR ITS TRIALS



The battleship Oklahoma, latest superdreadnaught to be added to the United States navy, here seen as she passed beneath the Brooklyn bridge on her way to the coast of Maine for official trials, stood the first tests well. She developed a speed of 21.47 knots.

INDIAN A CAPITOL GUARD



Frank Janis, a Sioux Indian from Tripp county, South Dakota, is one of the men employed by Uncle Sam to protect his property. He has joined the force of police that guard the capitol at Washington. Janis is well educated, owns a big farm on the Rose Bud reservation and drives his own automobile.

Rehearses in Six Languages.

Richard Ordynski, the Polish producer who is now in New York, is very different from the average Broadway theatrical manager. The latter usually speaks but two languages—English and profane. Ordynski speaks eight.

When Pavlova was here he conducted some of the rehearsals in six languages—conversing in Russian with the famous dancer, in Polish with some of her ballet, French with the conductor, Italian with the members of the orchestra, German with the property men and English with the house manager.