

USE OF STALE BREAD TO CUT FLOUR BILLS

During Summer Leftovers Accumulate Rapidly and If Not Cared For Become Unfit for Use—Saved by Baking in Oven.

(Copyright, 1919, by Mrs. M. A. Wilson.) During the summer stale bread seems to accumulate much more quickly than at any other season of the year. Now we all know that the heat will dry bread more quickly and this is the reason why we frequently find large amounts of stale bread on hand.

One-half cup of shortening. One cup of sugar. Two cups of sour milk. Three-quarters teaspoon of baking soda. Two cups of fine bread crumbs. Dissolve the baking soda in the milk. Beat all hard and then pour into well-greased and floured pan and bake in a slow oven for one hour. Cool and ice with water icing. This cake is delicious and will keep, if wrapped in wax paper, for a month.

To Crumb the Bread. Put these well dried pieces of bread through the food chopper, using the fine sieve. Now turn the crumbs into a colander and sift. This will give you a fine and coarse crumb. Put the coarse crumbs into a jar and seal. Use for au gratin dishes.

Bread Crumb Cutlets. Scald one cup of milk in a saucepan and add one-half cup of butter. Two cups of fine bread crumbs. One grated onion. One-half cup of grated cheese. One teaspoon of salt. One-half teaspoon of pepper.

Bread Crumb Custard Pie. Line a pie tin with plain pastry and then bring 1 1/2 cups of milk to the boiling point and add one-half cup of butter. One cup of bread crumbs. One-half cup of sugar. One-half cup of raisins. One-half cup of eggs.

Yankee Bread Pudding. Place in a mixing bowl. Two cups of cold water. One cup of fine bread crumbs. Stir to mix and then let soak for one hour. Now add one-half cup of raisins. One-half cup of eggs.

Crumbs with Custard. Line a pie tin with plain pastry and then bring 1 1/2 cups of milk to the boiling point and add one-half cup of butter. One cup of bread crumbs. One-half cup of sugar. One-half cup of raisins. One-half cup of eggs.

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One-half cup of shortening. One cup of sugar. Two cups of sour milk. Three-quarters teaspoon of baking soda. Two cups of fine bread crumbs. Dissolve the baking soda in the milk. Beat all hard and then pour into well-greased and floured pan and bake in a slow oven for one hour. Cool and ice with water icing. This cake is delicious and will keep, if wrapped in wax paper, for a month.

Try these cakes some morning when the folks are tired of the usual breakfast dishes. Place in a pitcher overnight.

Two cups of butter or sour milk. One cup of water. Two cups of bread crumbs. Let stand in the kitchen in a cool place. Do not put in icebox. In the morning add one teaspoon of baking soda dissolved in three tablespoons of water.

Three tablespoons of water. Two tablespoons of milk and then add two tablespoons of shortening. One teaspoon of salt. One and one-half cups of flour. Two teaspoons of baking powder. Beat hard to mix and then bake on a hot griddle.

Place in a bowl. Two cups of bread crumbs. One-half cup of sugar. One teaspoon of baking soda. One tablespoon of water. Dissolve the baking soda in the tablespoon of water and add two cups of hot water.

Beat to thoroughly mix and then pour in well-greased molds and cover with cream or vanilla. Bake one hour. Remove the cover and place in a slow oven for twenty minutes. Eat with a one-pound coffee can makes a splendid mold.

Use an oblong pan similar to that used in making custard pie. Line with plain pastry and then place three cups of bread crumbs in a bowl and add two cups of boiling water. One cup of brown sugar. Four tablespoons of shortening. One teaspoon of cinnamon. One-half cup of raisins. One-half teaspoon of cloves. One cup of finely chopped nuts. One cup of currants or raisins. One cup of marmalade or fruit butter.

Beat to thoroughly mix and then pour into the prepared pan and bake in a slow oven for one-half hour. Cool and then ice with water icing. Cut into squares.

Grease a baking dish thoroughly and then dust it well with fine bread crumbs. Now place in a mixing bowl. One cup of sugar. One-half cup of butter. One cup of shortening. Two cups of bread crumbs. One-half cup of flour. One tablespoon of baking powder. One-half teaspoon of nutmeg. Mix thoroughly and then pour into the prepared baking dish and bake in a slow oven for thirty-five minutes. Let cool and then turn from the dish and cover with a fruit whip, using the white of one egg and one-half glass of jelly. Beat until stiff and then pile on the pudding. Cool and serve with lemon sauce.

Place in a mixing bowl. Three-quarters cup of brown sugar. Two cups of flour. One cup of salt. Two tablespoons of baking powder. One teaspoon of cinnamon. One teaspoon of ginger. One-half cup of raisins. One-half cup of cocoa. Sift to mix and then rub in.

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At the Movies
BIJOU—Lila Lee, in "Rose o' the River."
BLUEBIRD—"Big Bill" Russell in "All the World to Nothing."
BROADWAY—Viola Dana, in "The Girl in the Park."
COLONIAL—Florence Reed, in "The Woman Under the Oath."
ISIS—Eugene O'Brien and Catherine Overy, in "Fires of Faith."
ODDEON—"The Warrens of Virginia."
HEX—Harry Carey, in "A Fight for Love."
VICTOR—Pauline Frederick, in "Napoko."

AMUSEMENTS
Hilarity at Lyric.
Mystery, art, drama and a high-speed epicurean exhibition combined to make the vaudeville show that came to the Lyric yesterday a thing of joy for the "regulars," who demand "pep" with art in any form. The bill proved to be a real summer whirl of roistering, rollicking variety.

FASHION NOTES ON DRESSES
A new trick in dresses is draping figured cotton crepe or cretonne in plain-color chiffon, giving a vague effect of design through the sheer fabric.

ORGANDIE TRIMMING
The possibilities of organdie as a trimming for almost any summer frock are unlimited. Picturesque and crisp, it is a favorite for crisp white organdie make of the dark, durable, commuting, motoring and traveling gown, a thing of beauty as well as a joy forever because with frequent changes of neck and wrist finish, or a variety of vests, one of these frocks has all the durability of a suit, with all of its practical advantages, and at the same time a comfort that no suit, however thin, could rival.

DRESS SLEEVES
The sleeves of afternoon gowns are as short as those that used to be considered proper for evening dresses, and the round and square necks of the afternoon models are really quite low.

MARRIAGE LICENSES
Frank Ashton Bolton (23), Richmond. Virgie May Harris (21), Richmond. John M. Verne (20), Newport News. Annie Irene Bledsoe (19), Richmond. John Arvyle Turner (22), New York City. Frances Rachel Ehrhardt (21), Richmond.

CONKING TRIPE
Tripe is at its best when broiled or fried. For frying, par it in cornmeal and let cook in a little hot fat, first on one side and then on the other, until lightly browned. When broiled, spread with a little butter and finely-chopped parsley.

Cleaning Linoleum.
Scrub clean with warm water and a good cleaning agent and then wipe over with a cloth wrung out of a little skim milk.

Puzzle Picture
A grid of numbers for a puzzle picture. The numbers are arranged in a grid with some missing, forming a picture of a person's face.

LANSING SAILS FROM BREST ON STEAMSHIP ROTTERDAM
Tells French Courage Which Won War Must Carry Them Through Reconstruction.
(In Associated Press.)
BREST, July 14.—The steamship Rotterdam, with Secretary of State Lansing on board, left here for New York this afternoon. She was delayed a day in coaling. Secretary Lansing went on board Sunday morning after his arrival from Paris.

Little Talks No. 46 TO LADIES ONLY
Keep Blankets Looking New
Your fine blankets will be ruined if washed in the ordinary way. Twisting and wringing cause them to shrink and lose their original softness.

ASK FOR and GET Horlick's The Original Malted Milk For Infants and Invalids
WYNNE'S ICE CREAM Shipped Anywhere.

Save Twenty Per Cent on FURS
New Stock, Best Grades, an early purchase and the wish for a quick turn-over—for bigger business—is our reason. You carry them and save 20%, or we carry them and you pay full price this winter. The wise will buy now and save.

Just a Word as to Price
Each and every instrument is marked at the lowest possible price. No more is ever asked. No less can possibly be accepted under any condition.

WEBB PIANO CO.
214 North Third Street. Richmond, Va. Near Broad.

DETECTIVE YOUNG KILLED BY FELLOW OFFICER'S SHOT
Coroner's Jury Finds Policeman Accidentally Caused Death of Man He Was Trying to Aid.
(Special to The Times-Dispatch.)
PETERSBURG, VA., July 14.—The coroner's jury in the case of Friday night's double tragedy was in session for three hours Sunday afternoon investigating the circumstances of the death of Detective James M. Young, who was shot through the heart, and of Lloyd H. Long, a robber who was shot through the neck. A large crowd of spectators was present, as was also Mrs. Clements, widow of "Boss" Clements, under arrest here in connection with the shooting.

Dead Woman Identified.
The colored woman who was killed by a northbound passenger train on the Atlantic Coast Line Railroad at Jarratt's, Sussex County, yesterday has been identified as Elsie Brown. She was on her way from Newark, N. J., to Kenbridge, on the Virginia Railway, to visit relatives. Two of her brothers came to the city today to take charge of the body. A five-months-old infant which she had in her arms was also killed and two other children were injured and are in the hospital here. The woman had gotten off a northbound train at Jarratt's to go to the Virginia station.

Hopewell Bar Indorses Judge West.
The members of the Hopewell bar have indorsed the candidacy of Judge Jesse F. West, of Waverly, Judge of the Third Circuit, to succeed Judge Whitte of the Court of Appeals. Every member of the bar of Hopewell has signed a petition to the General Assembly in favor of his election.

Thalhimer Brothers
BROAD AT FIFTH.
From the White Goods Department
Six Selections Are Offered at Special Prices

75c Mercerized Poplin
36 inches wide, 59c Yard
50c Gabardine Skirting
The fabric for white skirts; 36 inches wide, 25c Yard

39c Mercerized Flesh Batiste
Excellent texture and finish, 25c Yard

89c White Gabardine
The matchless material for looks and service; 36 inches wide, 69c Yard
Beautiful Swiss Organdie
Finest Imported Grade; 45 inches wide, \$1.00 Yard

40-Inch Linare
A Sheer Lawn with a lovely linen finish, for washable blouses and dresses, 39c Yard
Store Closing Hours:
During July and August, Saturdays, 1 P. M.; Other Days, 5 P. M.

New Location
111-113-115 West Broad Street
(Next to Masonic Temple).
Rountree's Factory-to-You Trunks—Bags—Leather Goods.
LOWEST PRICES.
Special Prices on Odd Goods.
When You Think of Traveling, Think of ROUNTREE'S
111-113-115 West Broad Street.

Mrs. June Bride:
You can prove yourself a real, economical housewife by utilizing our sanitary Cleaning and Dyeing Service.
Don't discard any of your wearing apparel because it is soiled or spotted. Just phone and we'll call for whatever you want cleaned or dyed, and return them to you in all their original beauty.

WEEKLY SPECIAL
Women's Unlined Waists Cleaned
45c
Reasonable prices, quick service, best work.

The special price is for one week only, July 14-19, and the waist must be brought to our store.

MOIZELLE'S
G. W. WALKER, Manager.
M. B. FLORSHEIM, Proprietor.
307 NORTH SEVENTH STREET.
Phone Randolph 1197.

THE SANDMAN STORY

Wise Old Rooster Mounts Guard

Wise old Mr. Rooster was strutting about the barnyard one morning in a disturbed state of mind, for the night before Mr. Fox had carried off another one of his plump hens.

"It is no use," Mr. Rooster was "winking," "something must be done. I must find a way to get my hens back. I will close my eyes instead of keeping one eye open as he should."

"Pretty soon I shall be here all alone, and I shall have to take matters into my own hands," he said to himself, "and so that I may be alone and able to get my wits together I will get up on the limb of that tree by the wall and think it over."

Mr. Rooster spread his wings and stood on the wall, then he flapped them and flew to the top of the old hoghead that stood under the tree and from there it was easy to reach the lower limb of the tree.

He had not sat there long when he saw something dark stealing along by the side of the wall. It was another hen, and he saw the bright eyes of Mr. Fox.

Mr. Fox jumped to the top of the tree and fussy whether he carried off Mr. Rooster or a hen, he said: "We could talk much better, Mr. Rooster, if you were not so busy with your eyes closed on the wall, where we can understand each other better."

"I can understand you very well up here," said Mr. Rooster, "but if you are bothered about understanding me, why not come up here?"

"I believe I will," said Mr. Fox, jumping to the top of the wall and feeling sure that from there he could give a spring and catch hold of Mr. Rooster and bring him down.

Mr. Rooster had been just what he wanted, for that was just what he wanted, for that was just what he wanted to spring at him. He did not intend to be caught, though.

A Well-Built Food Makes Well-Built Bodies

Grape-Nuts is a scientific blend of wheat and malted barley. It contains all the nutriment of the grains, including the priceless mineral salts so necessary for health. No wonder it builds sturdy bodies and keen brains.

"There's a Reason" for Grape-Nuts

Certain of the manufacturers, while following the general scheme for this season, and showing a collection chiefly founded on the straight line model, have introduced a few full line skirts into their models just so they can supply the demand for the same.

Tailored frocks are featured in the fancy Peiret twill of block design with which silk vestee and collar. Polds are either side of front and back of bodice of a tricotine frock suggest the coat effect.

Simplicity and youthfulness of line marks some of the serice frocks which have pleated tunics, cherries in the girdle and a lingerie collar.

Other tricotine frocks are paneled in metal brocade, which is barred with straps of the navy fabric. The skirt is set on with hem below the waistline. A frock of the same fabric is designed in regular effect with the finest of nickel buttons.

The Russian blouse in effect of braiding over a pleated skirt is finished in scallop. Brown chenille and navy blue fringe continue the line of a very plain bodice.

Black faille in a plain draped frock is bordered with ruching of the silk, about a deep oval of girdle. Navy satin is draped in surplice about a cluny lace vestee and a beaded design in from under the bodice and at the lower part of the skirt.

Color is introduced on black, embroideries of large jade motifs being used on black and a border design as well.