

# A PAGE FOR LADIES OF FASHION

**Nellie Maxwell Tells of things new and delicious to tempt the Palate**

**A Department Devoted to the Personal Interests of**

**Julia Bottomley's Latest Ideas on International Fashions**

## The Lady Friends of the Tulsa Star

### HAT MOST IMPORTANT

HAS DISPLACED HAIR AS WOMAN'S CROWNING GLORY.

Americans Might With Profit Follow the Lead of Their French Sisters in the Matter of Suitable Millinery.

It used to be said that woman's crowning glory was her hair. Perhaps there have been times when this was true, when luxuriant tresses were at a premium, as they were worn flowing or in braids whose length and thickness were a subject for envy, hatred and malice among those whose hair did not possess these attributes.

Nowadays, however, when we fold all the locks we own into the smallest possible compass, pin them down and restrain them with nets and combs, woman's crowning glory might more truly be said to be her hat. The old saying is still useful if it draws attention to the importance of the proper dressing of the head and emphasizes the balanced relation between gown and headgear.

We sometimes tire of hearing eternally of the superiority of French women in matters of dress. Stout champions in this country are beginning to lift their voices courageously to express their belief in the supremacy of our own women even in respect of clothes. Continuous fault-finding is as injudicious as continuous praise would be, and it is unnecessary for the improvement in the art of dressing is so great and so general in this country that our women actually begin to dream of wresting the palm from their French cousins who have borne it for so long.

There is still one detail of the science of clothes, however, in which the French surpass us in which their supremacy is unchallenged. That is the way in which they hat themselves. There has been improvement on our side of the water in this respect also, but oh dear, there is room for a lot more. There are now fewer women who keep a veil tied around their hat, and, on going out don everything at once, running in the pins and pulling down the veil with only a perfunctory glance at the mirror, or none at all.

If you are going to wear a veil at all you might as well put it on properly. There is a certain duty to society in looking as well as one can, and the moral result of making the best of yourself physically, is one whose effect, both upon yourself and upon those with whom you come in

### BLUE SERGE WALKING DRESS

One of the Parisian Designs That Has Been Received With Favor in the United States.

This walking dress is made of blue serge with a box-plaited skirt. The sleeves are long and cut to form a point at the wrist. The sleeves and the front of the waist are laced with strips of patent leather. This material also goes to make up the vest and



collar of the costume. The dress is finished off by a patent leather belt knotted in the front. A black bone necklace tends to harmonize well with the rest of the costume.

### MAKE USE OF SEALING WAX

Material May Be Employed in the Construction of Many Little Knick-Knacks for the Home.

Do you know how to use sealing wax to beautify yourself and your house? No. Well, it is a new art, but it is one worth mastering.

With sealing wax of various colors, some shoe buttons, a little lamp and a small metal dish or ladle you can make very attractive "enameled" buttons for your new chiffon blouse. Melt some pink and blue and green and gray wax in the ladle, without mixing them very thoroughly, and dip the buttons in. Then let them dry and you will see that you have some lovely round buttons with almost opalesque coloring.

Or suppose you want a pair of pins for a baby's frock and do not feel inclined to pay \$1.50 for the blue enameled sort you desire. Buy a stick of the lovely pale-blue sealing wax and a 10-cent pair of pins at the notion counter, melt the wax carefully so that it does not scorch to a darker shade and dip in the pins. Dry—and presto! you have the enameled baby's gift you desired.

Perhaps you want a string of beads. You can make them, too, of sealing wax. You can dip wooden beads—the kind that come for children to string on stout thread—in gold sealing wax, and when they have dried you can dip half of each bead in again, and let that dry, and then put just a little of the bead's surface in again, and so work up a bead of irregular shape, like the lovely Venetian beads of glass and gold. You can use other colors, too, with the gold, for different effects.

### Embroider Your Hat.

No, this does not mean hours of tedious eyestrain and miles of fine white stitches. Some of the newest embroidered hats are quite simple affairs. You may use braid, beads, cotton or wool. How would you like a white ratine sailor hat, with the material stretched quite tightly over a buckram frame, and then how would you like to take bright red, yellow and green wools and darn an occasional rose over the white ratine surface? The result will more than repay the few hours' work. Or how would you like a floppy peanut straw around the crown of which someone had appliqued large, juicy roses cut from cretonne? You can have one exactly like it, and so will every other girl of the sewing circle when they see yours!

### Tassels.

Tassels are gaining in favor. They appear in all sorts of material, silk, cotton, wool, metal, thread, etc. Sometimes but one or two will add the desired smartness to a frock, and again they are beautifully strung upon various parts of the gown.

### Wire Nets for Flowers.

A little wire net to fit any dish that holds flowers gives the dish wide possibilities. For with this net a flat dish can be made to hold tall flowers, and a few flowers can be gracefully arranged in a wide dish.

# The KITCHEN CABINET

A laugh is just like music. It lingers in the heart. And where its melody is heard The ill of life departs. And happy thoughts come crowding Its joyful notes to greet— A laugh is just like music For making living sweet.

### SEASONABLE DISHES.

Now that cherries are in the market, do not fail to prepare some.

**Cherry Olives.**—Put large, dark cherries, cover with vinegar and let stand overnight. If the vinegar is too acid, dilute with water. Pour off the vinegar in the morning and add equal parts of sugar to the cherries; stir until dissolved and place in a jar covered with a cloth and a plate. They will be ready to use in two weeks. The meaty Bing cherries make the best olives.

**Compote of Cherries.**—To a pound of cherries use a half pound of sugar, the strained juice of a lemon. Wash the cherries and trim the stems, leaving an inch and a half on each. Put the cherries into a saucepan with the sugar and strain over the lemon juice. Put on the cover and stew gently for 15 minutes or until the cherries are cooked without being broken. Lift them carefully to a glass dish and pour the juice back into the saucepan. Boil this until thick then pour around the cherries.

**Ham En Casserole.**—Take one thick slice of ham, one small onion, one bay leaf, one blade of mace, four cloves, one-half a teaspoonful of celery seed, one small sweet green pepper, salt, pepper and cider. Brown the ham on both sides in a hot frying pan, then lay it in the casserole; add the seasonings, the pepper and onion chopped. Pour over it enough sweet cider to all but cover the ham. Cover pan, bake slowly for two and a half or three hours. Serve with hot cider sauce.

**Dorchester Custard.**—Scald a quart of milk in a double boiler. Mix two tablespoonfuls of cornstarch, three-fourths of a cupful of sugar and a fourth of a teaspoonful of salt. Pour scalded milk gradually on the mixture and cook in a double boiler ten minutes, stirring constantly. Add the yolks of three eggs, and cook three minutes. Add a few stewed prunes or figs, and finish the top with a meringue made of the whites of the eggs and powdered sugar.

There's not a wayside pool so foul with mud But that its depths, if we gaze deep enough Reflect the pure blue of the summer sky. And every fleecy cloud that floats o'erhead. So if we learn with loving eyes to look Beneath humanity's rough outward line Deep down into the treasures of the soul, We shall behold, however much obscured By turbid waves of faults and weaknesses, The clear reflected image of its God.

### SUMMER DISHES.

Fresh berries with gelatin make most appetizing hot weather desserts.

Take two tablespoonfuls of gelatin, two-thirds of a cupful of water, two tablespoonfuls of lemon juice, three cupfuls of strawberry juice. Heat the berry juice and add the gelatin, which has been soaked in water, and stir until dissolved. Remove from the heat, add the lemon juice and a few fresh berries; pour into individual molds to set. Serve with sugar and cream.

Any kind of cold meat may be chopped and used in an omelet, or combined with rice and tomatoes, used for a scalloped dish.

**Banana Pudding.**—Put three large, ripe bananas through a sieve. To this pulp add the juice of one lemon and a cupful of sugar, one-half cupful of preserved peaches. Mix a cupful of bread crumbs with two cupfuls of rich milk, flavor with the rind of a lemon and add a cupful of sugar; stir in the beaten yolks of three eggs and one tablespoonful of melted butter. Add to the banana and pour into a buttered baking dish. Bake in a moderate oven until firm in the center.

**Tomato Toast.**—Toast thin slices of bread a delicate brown, moisten with hot water and spread with softened butter; place on a platter and pour over stewed tomatoes, and top each slice with a spoonful of whipped cream.

**Cocoanut Pie.**—Line a deep pie tin

with a rich pastry and stand in the ice chest for half an hour. Beat one-half cupful of sugar, the rind of a lemon and four eggs together; then add two cupfuls of milk. Sprinkle over the top two cupfuls of fresh grated cocoanut and fill the pie crust. Bake in a moderate oven for an hour.

### ECONOMICAL DISHES.

In giving recipes to use leftovers it is almost impossible to give accurate measurements, as the leftovers vary from a tablespoonful to a cupful. If you have only a few tablespoonfuls of leftover chicken, mix it with egg and crumbs, season with salt and pepper and form into croquettes or small cakes to brown in butter. These, with a lettuce salad and bread and butter, will make a satisfying luncheon.

**Chicken Scrapple.**—Into a quart of chicken stock, boiling hot, stir one pint of cornmeal. Season to taste and cook for a half hour, then add any bits of chopped cooked chicken that are at hand and pour into a mold. Cut in neat slices and brown in hot fat for a breakfast dish.

**Chicken Custard.**—This is a good way to use leftover chicken. Cut off every scrap of meat from the chicken bones and put through the meat chopper. Mix the meat with equal quantities of cooked rice, season with salt and pepper and press together in a round form in the center of a baking dish. Make a custard of two eggs, one pint of milk and two tablespoonfuls of flour, moistened with milk. A few peas may be added. Pour the custard around the chicken and rice and bake until the custard is set.

**Griddled Eggs.**—Heat the griddle hot as for cooking cakes. Butter lightly and arrange small muffin rings on it. Drop an egg in each, after greasing them well, and turn as soon as lightly browned.

**Fish Croquettes.**—Take two cupfuls of cold boiled fish, two cupfuls of mashed potatoes, one tablespoonful of butter, one-half cupful of hot milk, salt and pepper, chopped parsley and a teaspoonful of minced onion. Form into balls, dip in beaten egg, roll in crumbs and fry in hot fat. Drain on brown paper.

### FOR LOVERS OF CHOCOLATE.

One of the most satisfactory fudges and one that is usually creamy and smooth is: Take a half cupful of milk, two tablespoonfuls of butter, a square of chocolate, a third of a cupful of corn syrup, two cupfuls of sugar and boil to the soft ball stage. Flavor and let stand until nearly cool, then beat until creamy; pour into a buttered pan and mark off in squares.

**Chocolate Caramels.**—Put two and a half tablespoonfuls of butter in a saucepan and when melted add two cupfuls of brown sugar, two tablespoonfuls of molasses and a half cupful of milk. Bring to the boiling point and add four squares of unsweetened chocolate and stir until the chocolate is melted. Let boil to the soft-ball stage, add vanilla and pour out to harden.

**Chocolate Roll.**—Beat the yolks of five eggs until thick; add gradually, beating constantly, one-half cupful of sugar and two tablespoonfuls of cocoa. Beat the whites of the eggs and fold into the first mixture a third of an inch thick and bake in a moderate oven. Remove from the pan to a paper well sprinkled with powdered sugar. Spread with a cup of sweetened and flavored whipped cream. Trim off the edges and roll like a jelly roll. Cover with melted chocolate.

**Rochester Chocolate Cake.**—Cream a fourth of a cupful of butter, add a cupful of sugar gradually, beating constantly; then add two squares of melted chocolate, two eggs well beaten, half a cupful of milk, one and a third cupfuls of flour, mixed and sifted with three teaspoonfuls of baking powder and a half teaspoonful of salt. Beat well, add a teaspoonful of vanilla and bake in a moderate oven forty-five minutes. Cover with ice cream frosting.

**Ice Cream Frosting.**—Boil to a thread two cupfuls of sugar and six tablespoonfuls of water, pour the sirup gradually over two eggs beaten stiff; beat until thick, flavor with vanilla and spread over the cake.

*Nellie Maxwell*

## Home Undertaking Co. No. 2

Open Day and Night

Remember us in your sorrow.  
H. W. RAGDALES, Mgr

PHONE 4280

114 N. Glenwood

Tulsa, Oklahoma

## Oklahoma Trunk & Case Factory

TULSA, OKLAHOMA

In Our New Location

Trunks, Traveling Bags, Suit Cases, and all Leather Goods

Sample Trunks and Cases a Specialty  
We Make to Order, Exchange and Repair

RETAIL STORE,

PHONE 1788

Corner Main and Archer

## WELDY BROS.

STAPLE AND FANCY GROCERIES FRESH AND CURED MEATS AND LARD.

Buy and Sell Cattle, Hogs, Veal and all Kinds of Live Stock. We Do Our Own Killing.

21 E. First St.

Phone 1158

Tulsa, Okla.

## The Turner Hotel

In New Location

Twine Bldg., 211 South Second St.

Muskogee, Oklahoma

We cordially invite all old friends and new ones to visit us in our new quarters. Everything new with all modern accommodations. Convenient to all railway depots.

Mrs. Rebecca Turner, Prop.

C. O. Winterbringer.

Guy W. McCollough

### NURSE REGISTER

## MOWBRAY UNDERTAKING CO.

Phone 329-86-911.

125 Second St.

TULSA, OKLA

Notary Public.

Phone 3337

## H. AUGUSTUS GUESS

Lawyer

Ten Years' Continuous Practice. Civil and Probate Matters a Specialty.

216 E. Archer St.

TULSA, OKLA.

## Economy Drug Co.

Dealers in Fresh Drugs, Toilet Articles, Perfumes, and Other Sundries. Cold Drinks and Ice Cream a Specialty.

DR. A. F. BRYANT, Prop.

108 N. Greenwood St.

TULSA, OKLA.

## The Anderson Grocery

We are dealers in first-class line of Groceries and Market Meats. We cater to our customers. We give Special Attention to all Orders and Deliver Promptly. Try us when you Order again.

## L. C. ANDERSON, Proprietor

PHONE 2475.

501 N. GREENWOOD ST.

Dr. J. J. McKeever

DENTIST

All Work Guaranteed To Give Satisfaction

Phone 2157 Office, Williams Bldg

Don't exaggerate or misrepresent an article advertised in this page.



White serge embroidered in blue on the odd cuffs, at the belt, on the skirt and on the bodice.

contact it is difficult to overestimate. Of late years there have been few veils worn in Paris; by the way, French artists have a way of making themselves heard in clothes matters, and they object strenuously to veils. The women seem to know how to keep in perfect trim without them. It is almost a pity that they have been so generally discarded, as it is a charming study to watch a Parisian adjust one. She does it with the fingers of an artist and the insight of a philosopher. The line across the face comes at the psychological point; if there is a pattern it is arranged to the best advantage. She does not allow a spot or a flower in the design to obliterate the tip of her nose or make the mouth look lopsided or obscure her eyes. (Copyright, 1915, by the McClure Newspaper Syndicate.)

The latest bolero sleeve seems to be put in one with the bolero.