

### Latest in Winter Millinery;

### Frocks for Young Girlhood

THE story of winter millinery is ended—except for those beautiful, frivolous and ephemeral affairs for dances and the theater, that are its epilogue. Designers must now turn their thoughts to spring.

The dignity and beauty of this season's shapes seemed to demand velvet and it has played the star part among millinery fabrics. A representative dress hat, shown at the upper left, in the group of four hats pictured, reveals a graceful shade with droop-



Group of Beautiful Winter Hats.

ing brim and soft crown. It is made of black velvet. A soft rope of ostrich fues about the crown ends in many falling plumes at the right side. Shaded ostrich in several colors is used in this way on velvet hats in colors or black. In spite of the velvet vogue, durvetime is well represented in winter hats and the model shown at the upper right has made a success. Narrow ribbon and fur contrive to adorn it with the effect of embroidery, the fur placed in ornaments at the front and sides. At the lower left, a black and white hat has a peculiar brim covered with embossed white velvet with appliques of black hatter's plush. The applique makes a background for a decoration of white bugle

again on light blue, pink, lilac, yellow and green taffeta for young folks, and in simple styles and lines. The party frock has a long bodice with alternating panels of plain and wrinkled silk, ending in a short peplum, cut into pointed scallops at the bottom. The bodice is sleeveless and has a bateau neck line, becoming to slim necks, with a petal finish about it. A pointed band across the top of the arm corresponds with the neck finish. The skirt is covered with overlapping strips of taffeta cut on one edge into pointed scallops. All these edges are picoté. The dress is prettily finished with a small fancy girde in silver. The dress at the left of brown velvet is unusually graceful. It is cut



Frock for Ordinary Dress-Up and Party Frock.

heads in figures that conform to the outlines of the applied plush. The crown is soft and a spray of curving feathers provides the graceful trimming. There was a time when people were not much interested in clothes for their younger girls, it was when they believed in "the awkward age." Girls were supposed to arrive at a period in their development when nothing could be made to look well upon them, a sort of pin-feather stage, and their clothes were relegated to

straight lines with kimono sleeves hanging in points below the elbow and faced with light crepe de chine. A narrow girde of metallic ribbon is tied at the left side where hanging loops and ends finish it. Crepe de chine tabs, simply decorated with needlework of colored silk floss, make a pretty collar for the neck.

weaves of fabrics and ribbons appears to be in the ascendant. The bright flower color may lay its popularity, at least in some measure, to the fondness it appears to enjoy in the Russian art productions that are in vogue in this country now.

Velvet and Ermine. One of the most stunning coat models is one of black velvet collared and lined with ermine and fastened with thick, white cords finished with heavy tassels.

Petunia as a Color. The vogue of petunia as a color incidental to trimmings and multi-colored

## The KITCHEN CABINET

True democracy must have leaders; and the better the leaders the better the democracy. These leaders must be men of the most gracious and sincere manners, the most cultivated imagination, the finest self-sacrifice, the highest ideals.—Edward Wilson Parmelee.

### EVERYDAY GOOD THINGS

A meat loaf is enjoyed once in a while and the following is a good way to serve one:

**Creole Loaf.**—Take one and one-half pounds of meat, pork and beef mixed; one good-sized onion chopped, salt and pepper, and one cupful of cooked oatmeal; make into a loaf, adding a cupful of tomato. Place in a baking pan and pour over the loaf another cupful of tomato and one-half of a chopped onion. Roast, basting often. Thicken the gravy to serve with the meat. Bake about one-half hour in a moderate oven.

**Tongue on Toast.**—This makes a nice breakfast dish and utilizes the tough pieces of boiled tongue. Mince the tongue, adding a bit of onion juice, nutmeg, salt and pepper and chopped green pepper—a tablespoonful of the latter is sufficient. Prepare a rich white sauce, using half of the quantity of liquid of the broth that the tongue was cooked in, and half of milk; cook with two tablespoonfuls of flour and butter well blended, or sweet cream may be used, omitting the flour and butter; add the tongue and pour over squares of buttered toast. Serve hot.

**Gateau a la Africaine.**—Beat three eggs, add three-quarters of a cupful of sugar and the same of flour. To the beaten yolks add the sugar, beat well, then add the beaten whites and the flour, stirring lightly; flavor and bake in patty pans. When cool, remove the centers, fill with whipped cream slightly sweetened and flavored and put together in pairs. Cover with chocolate icing.

**Sally Lunn.**—Mix at night, one cupful of milk, two eggs, two tablespoonfuls of butter, one teaspoonful of sugar, one teaspoonful of salt, four cupfuls of flour and one-half cupful of good yeast. Cover closely and put to rise, giving plenty of room for rising. In the morning beat well, turn into a greased mold and bake, after rising for half an hour, in a moderate oven. This makes a delicious breakfast bread.

Use plenty of raisins in salads, in sandwiches, in cakes as fillings, in sauces, in breads and fruit cakes.

**Raisin Bread.**—Take one pint each of water and sweet milk, four tablespoonfuls of sugar, two teaspoonfuls of salt, two tablespoonfuls of shortening, a cake of compressed yeast, two pounds of raisins and four pounds of flour. Mix as usual, let stand 'til light, knead, let rise again, make into loaves and bake in a slower oven than for ordinary bread when the loaves are a little more than double their bulk. Be sure to keep the bread all through the process of rising in a warm place, free from drafts.

**Raisin Pie.**—Take a pound package of seeded raisins, cut fine with shears. Beat one egg, add one-half cupful of sour cream, a tablespoonful of flour and a little salt. If the cream is not rich add a tablespoonful of butter, a little grated lemon rind. Cover with top crust and bake in a slow oven. Spices may be added if desired.

**Raisin and Apple Dumpling.**—Roll out a rich pastry, heap a half cupful each of chopped apple and raisins or more of apple if desired, in the center. Fold and place in a baking dish. Add brown sugar, a tablespoonful of butter and a cupful of boiling water. Bake in a moderate oven for an hour. Serve with cream.

**Raisin Puffs.**—Take two well-beaten eggs, one-half cupful of butter, three teaspoonfuls of baking powder, two tablespoonfuls of sugar, two cupfuls of flour, one cupful of milk, one cupful of seeded raisins, chopped very fine. Steam for one-half hour in small buttered cups.

**Raisin Rolls.**—Roll out a rich but dough or a bread dough, spread with butter, sprinkle with sugar and raisins; roll and cut in half-inch slices. Place in a buttered baking dish and let rise, if of bread dough, until light; bake in a moderate oven. These make a good dessert served with any desired sauce.

The fruit acid, the touch of flower-like flavor and the sugary deliciousness of the whole, makes the raisin a much prized fruit. For a traveler, a box or two of raisins will prove a boon, tiding one over a hungry period when it is not always easy to get food.

Expensive Accessory. "I am confident our plan will go through," said the first lobbyist. "Senator Skinnum will lend his influence to it." "But when Senator Skinnum lends his influence he charges a mighty high rate of interest," suggested the second lobbyist.

Misdirected Energy. Jud Tankins says a lot of girls put in their time with phonograph discs when they ought to be learning to make buckwheat cakes.—Washington Evening Star.

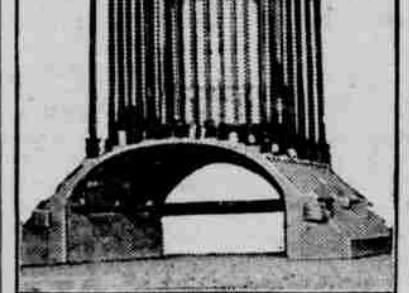
## BETTER ROADS

### TESTING SKEW-ARCH BRIDGE

Reinforced Concrete Structure Erected to Find Means for Strengthening the Arch.

(Prepared by the United States Department of Agriculture.) A reinforced concrete skew-arch bridge one-fourth the size of a full-size bridge has been built by the bureau of public roads of the United States Department of Agriculture and is being "tested to destruction" to gain information that will make possible the building of stronger structures of this type.

There are many locations where it is necessary to carry a highway diagonally across a stream, engineers



Testing a Skew-Arch Bridge.

explain. Under such conditions it is customary to build what is known as a skew bridge, and when that bridge is an arch, the arch is known as a skew arch, the abutments or supports not being at right angles with the roadway. When the abutments are at right angles to the axis of the arch the structure is known as a right arch. Engineers can design right arches very economically, but there is a great difference of opinion with regard to the economical design of the so-called skew arch.

The principal difference of opinion among engineers is with regard to the manner in which the load is transmitted to the abutments. In the right arch the load on the abutments is the same for each foot of length, but on the skew arch this probably is not the case, and the important question to be settled is the distribution of the load from one end of the abutments to the other.

It was with this object in view that a series of tests has been started on skew arches by the bureau of public roads. At the present time the bureau has under way at its Arlington experiment station a test on a skew arch designed to be one-quarter the size of an actual structure. The arch being tested is 7 feet in span, 4 1/2 feet in width from face to face, and 4 feet in height above the base of the abutments. The crown or midpoint is 2 1/2 inches in thickness and the barrel of the arch is reinforced with 1/4-inch bars bent very carefully into the correct shape.

The arch is being tested with a uniform load and this loading is being accomplished in a unique manner, as follows: Forty-two spiral springs each capable of carrying a load of 1,500 pounds, are placed at uniform intervals on top of the arch and each spring supports a 2-inch pipe, which in turn bears against a solid overhead structure. By adjusting the lengths of these pipes the springs are deflected and the amount of load applied to the arch may be controlled by the amount the springs are compressed. In this way it is possible to obtain fine adjustments in the amount of load applied without the necessity for piling on heavy weights. As the load is increased on the arch it deflects and the concrete and steel are deformed and strained, and the engineer wants to know how these strains are distributed.

For the measurement of strains in the concrete a device known as a strain gauge is being used. With this device it is possible to detect strains with an accuracy of .0002 of an inch. By carefully measuring the strains throughout the arch it is possible to determine the manner in which the stress is distributed, and it is believed that through a series of such tests enough information will be obtained to enable the engineer to formulate rules for the economical design of skew arches.

In addition to determining the strains in the arch, the observations include measurements of deflection of the arch under load as well as a measurement of the stress in the tie rods between the abutments.

Good Roads Aid Health. Good roads not only aid in the prevention of disease and the treatment of those already sick, but they are invaluable factors in the development and maintenance of good health.

Net Weight of Cement. A standard bag of cement contains 94 pounds net weight of cement. Four bags constitute a barrel of 389 pounds. One sack of portland cement is equal approximately to one cubic foot.

Leads in Completed Roads. Texas leads in miles of completed federal-aid roads with 1,733 miles. Minnesota is second with 1,416.

Miles of Rural Highway. There are 2,500,000 miles of rural highway in the United States.

Way to Lose Tools. If you don't want your tools and farm implements for next year, just leave them out in the open for the winter.

Where Best Corn Is. The best corn is produced on strong, healthy stalks. For this reason seed corn should be selected from the field.

Sanitation of Hog Quarters. Consistent use of concrete secures the highest measure of sanitation in and about all hog quarters.

### POVERTY IN BRITISH CAPITAL

Returned Traveler Tells of Pathetic Cases to Be Seen on the Streets of London.

"We may have unemployment, strikes and dull times," said a man just returned from Europe the other day, "but we know nothing of the poverty common in European cities. I have noticed a curious practice in London, even in the best streets, which is significant. If you step into a taxi in London and the door slips out of your hand and swings open, there will always be someone to dart out of the crowd on the pavement and close it for you. In America one would merely say 'Thanks' or nod his head for this favor. The Londoner will instantly throw a penny to the man who shuts the door. The penny will be accepted and the recipient touches his cap in acknowledgement. "The point is that in any street crowd in London, even in the best streets, there always seems to be someone on the lookout to earn a penny, often a man who shows signs of having known better days."

Cuticura for Pimples and Blackheads. To remove pimples and blackheads smear them with Cuticura Ointment. Wash off in five minutes with Cuticura Soap and hot water. Once clear, keep your skin clear by using them for daily toilet purposes. Don't fail to include Cuticura Talcum. Advertisement.

Tuberculosis Reduces Average Life. According to recent statistics prepared by the National Tuberculosis association, two and one-half years would be added to the life of each individual in the United States if tuberculosis were eliminated as a cause of death. During the past 17 years the death rate from the disease has been reduced exactly one-half, but there are still more than 1,000,000 cases of tuberculosis in the country. Tuberculosis workers, encouraged by the results of their efforts, are planning a more intensive campaign for the coming year in order to spread further education regarding the disease among the public, as it is their conviction that it can in time be entirely eradicated.

Latin an Aid to Business. Persons who wish to become proficient in business English should study Latin, according to Dr. J. Duncan Spaeth, professor of English at Princeton university, because the study of Latin gives the necessary training in the fundamental laws of syntax and grammatical structure. It also serves as an introduction to word structure and word derivation. Doctor Spaeth believes that a business man should have a knowledge of from 100 to 500 Latin words and their derivatives as the basis for good business English.

Freedom from LAXATIVES. Discovery by Scientists Has Replaced Them. Pills and salts give temporary relief from constipation only at the expense of permanent injury, says an eminent medical authority. Science has found a newer, better way—a means as simple as Nature itself. In perfect health a natural lubricant keeps the food waste soft and moving. But when constipation exists this natural lubricant is not sufficient. Medical authorities have found that the gentle lubricating action of Nujol most closely resembles that of Nature's own lubricant. As Nujol is not a laxative it cannot gripe. It is in no sense a medicine. And like pure water it is harmless and pleasant.

Nujol is prescribed by physicians; used in leading hospitals. Get a bottle from your druggist today.—Advertisement.

Substitute for the Word "Obey." Well, so a gaffer of our acquaintance thinks, you might as well omit "obey" from the marriage service. The closest the young folks get to it, he says, is "Oh, boy!"—New York World.

Had Nasal Evidence. She was rather green at the game and they had about reached a hole which was on the top of a little hill. The youth ran up first to see the lie of the balls. "A stymie!" he shouted, "a dead stymie!"

The young lady came up with a sniff. "Well, do you know," she said, "I thought I smelled something as I was walking up the hill."—Boston Transcript.

Link Measure. Stranger—Beg pardon, sir. How far is it to the North station? Golf Bug—I should say about a full drive, three brassies and a putt.—Boston Evening Transcript.

In the Spirit. "Were you at the masquerade ball?" "Yes. I was there as a ghost."

Those versed in woodcraft can tell a dogwood tree by its bark.

James, the colored elevator boy, was proved to the satisfaction of the woman that love is not always blind. At least she gathered that from his description of the bride he had taken to himself during her recent absence. On one of her first days at home he announced to her, in some confusion, but with evident pride, that he "had done got married."

The Woman was all interest, as James had interested himself in her comfort, to which he had contributed greatly by various small attentions—so, after inquiring when and where the wedding took place, she said: "And James, what does your bride look like? Is she pretty?"

"Wal, mom, she ain't to say exactly pretty. She's a r'al low woman, don't she? Come up to mah shoulder—bout ginger-bread color, pop-eyed, an' rawboned."—Exchange.

Life Man Leads. Nipp—"Do you believe men are descended from animals war back?"

Tuck—"Not so sure about that, but lots of us seem to have a dog's life here, all right."—Pittsburgh Gazette-Times.

More Potent. "Influence is what counts in politics." "Yes, but not nearly so much so as affluence."—Kansas City Star.

Men who are always attempting to kill two birds with one stone never bag much game.

Too many men waste time arguing about the religion they haven't got.

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