

# SERGE OR SATIN FOR MID-SEASON

Fabrics Must Be Warm Enough to Save Wearing Coats Until Cooler Fall Days.

## BEADING IS STILL IN FAVOR

Decoration Holds Sway Despite Recent Adverse Criticism — Red Belts, Bindings and Facings Are Popular.

With the first breath of cool weather the dying season's wardrobe begins to look like nothing at all, observes a New York fashion correspondent. And what is to be done for clothes, for something that resembles the proper sort of clothes, for this halfway period? That is the problem, and it is comparatively easy to solve when one regards the array of mid-season dresses that the shops are offering. Even on the streets and in the restaurants there have been evidences that, among fashionable women, there has been some thought of preparedness, for many are the new street frocks that have made their appearance. A study of them may save many mistakes.

The dresses of the intervening season are serge or satin, for they must be worn without coats and on the street, with hats and furs, just as any suit of the later fall days. Taffeta had its run through the summer months, but it has reached the time of discard. Black satin or meteor or any of the allied materials is the thing for street wear, and it has come back into its own. The newer black satin dresses are charming enough to lure even the purchaser who has decided to wait until winter is really upon us.

It sounds like an old story to say that the simpler the dress the more beautiful it is. Most of the newer satin gowns for the street are in black—a very few in the darkest of blues or in black—and they are cut on the straight-line basis possible, with skirts just a trifle fuller than they have been and necks that are round or pointed, as the case of the individual taste may dictate. A touch of some white thing about the throat and the neckline is a usual thing. It is more demure in aspect than were the flaunting fichus of the spring and summer.

### Skirts Are Full.

The skirts of these later dresses are full, and they take on this extra width in various and interesting manners. For instance, there is the paneled skirt, with loose and floppy breadths at front and back or at both sides, but usually there is a suggestion of an underskirt which gently hugs the figure and allows the fullness of the outer skirt to hang loosely over it. The sleeves are long and loose or tight, as the case may be. Some of them are fitted at the armholes and others are cut in so baggy a fashion as to have almost no shape at all. It all depends on the figure and what it can stand and what is chosen for a particular case, for there is coming to be more and more of a regard for the individual note. Each woman for her own charm and expression of personality—that is the new slogan, and it is expressing itself in every direction, especially in this case of the street frock.

Then there is the serge dress, which at this season of the year particularly demonstrates its place in the wardrobe of seasonable frocks. There is nothing to take its place—nothing that can step in to make the assertion that it is "just as good." About this blue serge frock there is everything that is smart and chic. The newer serge

frocks are almost sure to be embroidered, at least those which are shown now are so trimmed. This is an embroidery that can show originality, and there is the best of chances for a distinctive gown when taste is employed in the selection. The most beautiful of the embroideries are done by hand, of course; they show all colors of the rainbow combined in one narrow strip. The Oriental quality of these stitchings is most charming, and, with the darkness and plainness and richness of a background of blue serge, they have the character of uttermost fineness. A few hand stitches can go a great way in this particular, especially if they are cleverly distributed and if their colors are chosen with a view to making the most of a small space.

### Woolen Stitches Effective.

Woolen stitches on blue serge or tricotine, or on any of these materials that in some way resemble one another, are as effective as anything can be, and on many of the newer fall frocks they are seen. Red is the color that does the most in this respect. There are some serge dresses that show only long red woolen stitches, with here and there a stray motif to accentuate the idea of the color combination. Then there are others which are more lavishly worked up in this same color combination. It is a combination that carries an appeal because of its cheerfulness.

Embroideries following the Romanian designs or those from Czechoslovakia are the most popular. It is the strip of many colors that has the first place in fashionable trimmings, and, applied to the frock of blue serge, certainly shows beauty and wealth of its texture. A frock of blue serge, one of the very newest to be seen anywhere, has a high girde sort of belt curved in front to a width greater than at any other place around the waist. This strip is embroidered solidly in reds and greens and purples. Then, to repeat this brilliant bit of color, there are bands at the hips, each about two and a half inches broad and twelve inches long. They are applied so that they hold extra side fullness for the skirt. The neck of the frock is plainly finished by a cord, and the sleeves are ended in the same way, so that all the trimmings are gathered about the waist and the hips. It is a novel grouping of embroidered strips, and it is beautiful as an example of what can be done with a small amount of embroidered trimming cleverly applied.

Beading on blue serge—and on satin, for the matter of that—criticized not long ago as not going well together, is still "going strong," one might say. This only goes to prove that the American woman wants what she wants when she wants it and will not be told that her cherished trimming may not be used in this combination.

### Red Belts and Bindings.

Red belts and red bindings and red facings are popular with the newer blue serge frocks. These touches go a long way toward providing that necessary element of style. One little girl at tea in a gay hotel had a blue serge frock with a short and very full skirt, like the Parisiennes are wearing. The bodice was short and tightly fitted and a bit "bloussy." The sleeves were tight. The one bit of trimming was a handsomely steel-studded red leather belt not more than an inch wide. And with this she wore a fuzzy turban of yellowish tan beaver cloth made to flop over one side of her head. She had tied this on with a tau-dotted veil, under which her dark hair peeped out at little places, and her appearance was just about as smart a thing as one could hope to see.

# MOTIFS OF PATENT LEATHER

Material Used in Appliqued Form as Well as to Make Small Bows to Trim Frocks.

Among the trimmings, patent leather is used in the form of appliqued motifs, as well as to make small bows to trim frocks of both cloth and velvet. An interesting suit in dual tone brown gabardine is ornamented with motifs of black patent leather. The skirt is very narrow, but the jacket flares at the sides. It is lined with a glossy black satin, glimpses of which are shown inside the standing collar, the cuffs and at the undulating edge of the basque fullness.

Two interesting suits were made by one of our foremost American designers in which patent leather is used in a remarkable way to form the trimming. A country suit of rose-colored homespun has very narrow bands of patent leather encircling the bottom of a rather long box coat, as well as the bottom of the skirt. There are at least a dozen of these bands. They are worked

over with heavy gray yarn to form a design of black and gray. The skirt of this model is somewhat fuller than those intended for town wear and is set onto a yoke at hip length.

A second suit is of midnight blue velours laced in the same way with patent leather, which is worked over and over with a heavy tan silk to form a checkerboard pattern of black and tan.

### Fantastic Footwear.

The smart Parisienne continues to manifest the greatest interest in fancy shoes. Perhaps the very high cost of footwear in Paris is one of the reasons why the fantastic styles are so popular. The fair Parisienne must have something to make a show for her money. The shoemaker, therefore, must, like the high-priced milliner, create an individual style for every customer. There is still a great vogue for strap slippers in black and white, with touches of bright color.

# The Kitchen Cabinet

(©, 1926, Western Newspaper Union.)  
Ideals are like stars: you will not succeed in touching them with your hands. But, like the seafaring man on the deserts of water, you choose them as your guides, and following them you reach your destiny.—Schurz.

## SEASONABLE GOOD THINGS.

Those who cannot eat meat, or are on a limited diet, will enjoy:

**Nut Cutlets.**—Take one cupful of bread crumbs, one-quarter of a cupful of finely chopped almonds or walnuts, a little onion or chives; season with salt and pepper. Put over the fire a cupful of milk with four tablespoonfuls of butter; when boiling add the bread crumbs and cook until thick. When cool add the nuts, a little parsley; shape into cutlets, roll in egg and crumbs and fry in deep fat. Serve with tomato sauce.

**Hickory Nuts and Cheese.**—Beat to a cream one tablespoonful of butter, then add six tablespoonfuls of cream cheese. Mix thoroughly, adding oil if liked, to make it creamy. Have ready a quarter of a pound of hickory nuts chopped fine, and blend with the cheese paste; season with salt, pepper and a little lemon juice; make in balls and serve as a salad on lettuce leaves.

**Onions on Toast.**—Chop six onions fine, then boil twenty minutes in one pint of boiling water to which a little salt has been added. Drain off the water, add one tablespoonful of butter and serve on rounds of buttered toast. Garnish with sprigs of parsley and crescents of hard-boiled eggs.

**Cream Sponge Cake.**—Boil two cupfuls of granulated sugar with half a cupful of water until it threads. Pour slowly over eight well-beaten yolks of eggs; beat until cold, add the juice and rind of an orange and two cupfuls of pastry flour; lastly fold in the stiffly beaten whites of eight eggs.

**Sorbet.**—Make a sirup of two cupfuls of water and two cupfuls of sugar; boil fifteen minutes, add one can of shredded pineapple, one and one-third cupfuls of orange juice, one-half cupful lemon juice; strain and add one quart of sparkling water, freeze to a mush, using equal parts of ice and salt. Serve in frappe glasses.

Who does his duty? is a question too complex to be solved by me; but he, I venture the suggestion, does part of his, that plants a tree.—Lowell.

## EVERYDAY FOOD.

It is the ordinary everyday things which are the dishes most of us wish to know about; those we serve every day, but will give us variety.

**Tomato Cream Toast.**—Melt three tablespoonfuls of butter and blend it with four tablespoonfuls of flour. Pour in gradually one and one-half cupfuls of strained stewed tomatoes; add a speck of soda. Season with salt and pepper. Add three-fourths of a cupful of hot cream and pour over well-buttered toast. Serve promptly.

**Sausage Baked With Apples.**—Butter a deep granite dish and place in it four apples cut in halves with the skin side down. Place over the dish a wire rack or toaster and cover with sausages which have been well pricked. Cook from twenty to thirty minutes. Remove the sausages to a hot platter and surround with the apples.

**Luncheon Potatoes.**—Chop rather fine enough potatoes to make a quart. Melt three tablespoonfuls of butter or drippings in a saucepan and mix with the potatoes. Add two tablespoonfuls of flour and one cupful of milk. Stir well, cover and cook slowly for ten minutes. Add two chopped hard-cooked eggs. Season well and serve.

**Chocolate Pudding.**—Soak one pint of bread crumbs in one quart of hot milk for half an hour. Melt two squares of bitter chocolate and add to the milk two-thirds of a cupful of sugar, a little salt, vanilla and two slightly beaten eggs. Mix all with the bread and bake in a moderate oven three-fourths of an hour. Serve with:

**Ginger Cookies.**—Take two cupfuls of molasses, one cupful of lard, one cupful of sugar, two-thirds of a cupful of sour milk, one tablespoonful of ginger, one teaspoonful of soda dissolved in the milk and two teaspoonfuls put into the flour. Mix with a little flour as possible. Chill on ice before rolling. Bake in a moderate oven. If wanted quite fancy, frost with a boiled frosting or with confectioner's sugar mixed with milk.

Nellie Maxwell

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Take no chances. Keep this standard remedy handy for the first sneeze.  
Breaks up a cold in 24 hours—Relieves Grippe in 3 days—Excellent for Headache  
Quinine in this form does not affect the head—Cascara is best Tonic Laxative—No Opium in Hill's.

ALL DRUGGISTS SELL IT

# Many a Pretty Face Spoiled by Pimples

Not only are these pimples and blotches disfiguring, but they lead to serious skin diseases that spread and cause the most discomforting irritation and pain. Sometimes they foretell Eczema, boils, blisters, scaly eruptions and other annoyances that burn like flames of fire, and make you feel that your skin is ablaze.

If you are afflicted with this form of skin disease do not expect

to be cured by lotions, ointments, salves and other local remedies, as they can not possibly reach the source of the trouble, which is in the blood. Begin taking S.S.S. today, and write a complete history of your case to our chief medical adviser who will give you special instructions, without charge. Write at once to Medical Director, 152 Swift Laboratory, Atlanta, Ga.

## MILK AND MEAT AS RIVALS

Rising Prices May Yet Force People to Turn to the Fluid to Sustain Life.

As the price of meat soars upward, many people are forced to be part-time vegetarians. Thus the old question, "Is meat essential to human well-being?" arises again. The committee on food and nutrition of the National Research Council has issued an interesting report on the relative value of meat and milk.

Eighteen per cent of the protein and energy of grain used in feeding a cow goes into the milk, and is therefore recovered for human consumption; whereas only three and a half per cent is recovered in beef. As for the mineral elements in hay and grain, not much is stored in the tissues, but a great amount goes into milk.

Beef profiteers, beware! The hard-pressed public may decide to let milk take the place of beefsteak.—Popular Science Monthly.

### Innocent Accomplices.

"Don't you know it's wrong to fish on Sunday?" asked the pious old gentleman.

"Yes, sir," replied the freckled urchin.

"Then why are you doing it?"

"Because," replied the urchin, with a grin, as he held up a catch that any angler might have envied, "the blamed fish don't know it."—Birmingham Age-Herald.

A little leaven leaveneth the whole lump.—New Testament.

It is easy to see through people who make spectacles of themselves.

## PROVED TRUE TO HER WORD

Fair Autoist Had Said She Would Be Back Promptly, and It Was Even More So.

On one of my first excursions in our new car, writes a correspondent, I stopped at the grocery with my car parked with the back toward the store door. I gave my order and told the clerk that I would be back to get my things in a very few minutes.

As I stepped into the car, my best "beau" came down the street, and anxious to show him how well I could drive, I hurriedly threw into gear. I raced the engine and let the clutch out to get a quick pickup.

It proved to be a wonderful one, as I had thrown into reverse and found myself in the doorway of the grocery store. I had gone over the curbing and all, breaking the window as I bumped into the store.

The grocer hurried out, and when he saw who it was, "Well," he said, "you have proved yourself a woman of your word, but it will cost you the price of a new show window."

### Lived Happily Ever After.

One of the novelists referring to his hero says:

His countenance fell.  
His voice broke.  
His heart sank.  
His hair rose.  
His eyes blazed.  
His words burned.  
His blood froze.

It appears, however, that he was able to pull himself together and marry the girl in the last chapter.—Boys' Life.

The business of a dog dealer is apt to be a howling success.

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