

Wants Financial Solace



MRS. ETHEL LORAIN BELMONT.

New York, June 14.—Though her gilded young husband lived with her only a week, Mrs. Ethel Loraine Belmont, the former circus girl, who married August Belmont's son, thinks she ought to have a very large sum in the way of alimony. Just how much she wants has not been disclosed, but Mrs. Belmont will not be satisfied with any paltry sum like say \$500 per month. The Belmonts are a wealthy set.

Young Raymond Belmont is just 21 years old. Three years ago he fell in love with the circus girl, and despite the objections of his parents he continued to love her until a week after their marriage. Then he disappeared suddenly. They haven't been together since.

Mrs. Belmont has said both that

the will and that she won't go back to the stage. It is said that she could draw a pretty good salary—perhaps \$1,000 a week—in vaudeville as Mrs. Raymond Belmont. Probably she will go back.

In the meantime she is devoting herself to her dogs. She has some darling little poodle spaniels, Pansy, a present from her husband before their marriage, she values at \$1,000. Lady Ching Lung Lu she considers just twice as valuable as Pansy. Her cupid is also a pup of high degree.

THE TABLE.

Tomato sauce—Boil a pint of tomatoes and three pints of consommé in a saucepan for 10 minutes, seasoning

with a little salt and pepper. Then add two tablespoonsful of sage and cook for 15 minutes longer, stirring gently all the time. Serve at once.

Fish timbales—Flake as fine as possible a cupful and a half of any cold fish. Add to well-beaten eggs a cupful of milk and salt and pepper to season. Fill small buttered tins or cups about half full, set in a pan of hot water and bake about 20 minutes. Turn out on a hot platter and pour over them a cupful of cream or tomato sauce, to which a tiny bit of mustard has been added. Garnish with parsley.

If preferred the molds may be lined with freshly-cooked spaghetti, left long enough to wind spirally around the mold, beginning at the bottom and going up until the top is reached.

Oatmeal bread—Four cupfuls of fine oatmeal, eight cupfuls of boiling water, one cupful of molasses, one tablespoonful of salt, one yeast cake, four to make a stiff batter. Over the oatmeal pour the boiling water and let it stand until cool, then add the yeast cake dissolved in a little lukewarm water, molasses, salt and enough flour to make a stiff batter. Knead it with a little flour. Allow it to rise, then mould into loaves. Allow to rise again, then bake for one hour. The quantity will make eight nice loaves.

Pineapple delight—One cupful of chopped pineapple, one cupful of whipped cream, two spoonfuls of gelatin, two cupfuls of boiling water or pineapple juice, 2 tablespoonfuls of rice, a pinch of salt, three-quarters cupful of sugar and a few preserved cherries.

Boil the rice until very soft, then drain it. Dissolve the gelatin in the boiling water, then add the sugar and the rice. Cool slightly and add the salt, the pineapple and the whipped cream. Cool and serve in dainty glasses with a cherry on the top of each.

GETS LITTLE CHECK



MRS. SYDNEY L. BERG.

A modest little check for \$1,000.00 was one of the wedding gifts presented to Mrs. Sydney L. Berg, who before her marriage a few days ago was Miss Lily Dorothy Magnus of Chicago. The donor of the check was Adolphus Busch of St. Louis, the bride's grandfather.

DAINTY SUIT



Suit consisting of a short capelet, a skirt of brocade, with a skirt of chambray. Bands crossing the back hold in the fullness and, passing over the shoulders, form the front covers. The latter terminate at the sides under self-buttons. A box plaited ruche of net finishes the neck and V in front. Over a plain foundation skirt is a tunic starting from either side of front and ending in a short train and tassel in back.

VACATION SCHOOLS

Children in 150 or more American cities will continue going to school during the summer months this year, according to information received at the United States Bureau of Education. Clarence Arthur Perry, in a publication issued by the Russell Sage Foundation, New York City, finds that 141 municipalities reported vacation schools in one or more buildings in 1912, and there will undoubtedly be more this year.

Starting originally as a humanitarian movement to keep children off the city streets, the vacation schools have become an important part of the school system with a tremendous influence in the demand for the all-year school. The steady development from 56 cities in 1909 to 141 in 1912 indicates that vacation schools represent a genuine educational demand, and not a mere fad. Some of the schools keep open as long as 10 weeks, but six weeks is the usual term. In most cities the session is five days a week, though 11 cities report sessions of six days. The school authorities have generally provided the funds for the work, but they have sometimes been aided by tuition fees or private subscriptions. Appropria-

tions for vacation school work in 1912 totalled more than \$300,000. The vacation schools have been distinctly successful in most of the instances reported to the Bureau of Education. In Newark, N. J., where the vacation school idea is oldest, Superintendent Poland placed two elementary schools upon an all-year basis in June, 1912. Some of the advantages claimed for the vacation schools are: They have interested pupils who have not been interested in the work of the regular term; they have been useful in giving delinquent pupils a chance to make up lost ground; they have proved to be generally beneficial to the health of teachers and pupils; and they have given teachers who have taught in them a clearer insight into the real needs of school children.

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That radium emanations have a marked effect on woody plants, even forcing them to bud in dormant seasons, has been demonstrated by a German scientist.

Though radium slates have been thought to be out of date, more than 4,500,000 of them were manufactured in the United States last year.

PANAMA FOR HER



MRS. SILAS R. BARTON.

Mrs. Silas R. Barton is the only daughter of Richard L. Metcalf, the governor of the Panama canal zone. Her husband is a new representative at Washington from Nebraska.

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George Froehner, Garden City Drug Company.

The Bride's Home Tasks

(By Mrs. Alice Gitchell Kirk.)

There is all the difference in the world between a house and a home. One is where we stay and the other is where we live. So I hope it has been selected with due regard to light, air and sunshine and clean, sanitary conditions; and fresh paper and paint whenever needed. Don't ask for expensive paper, but after knowing all the selections of furnishing for the home it is easy to have the paper on the wall harmonize, not necessarily matching everything in color.

The most comfortable way is to have all this done and the furniture of the entire home in place before the marriage, then after the going away trip it is a happy thought to look forward to returning to one's own home. There should be very little work—in fact, nothing is work unless we make it so and worry and fuss over it in setting everything in order.

Completing Details.

The kitchen and dining room will naturally require the most time to get all the utensils washed and hung on hooks within easy reaching distance for using at the stove or table, and the dishes washed and placed in the buffet or cupboard; the linens all placed in drawers, ready for instant use. The sleeping room next requires the most thought to be sure sheets, pillow cases, spreads and covers are put in the most convenient places and always returned there from the laundry.

The living room furniture is quickly in place. Everything there should be arranged for comfort and a homelike appearance, giving constantly the atmosphere when one comes in of wanting to stay, inviting and comfortable. It takes time to bring about this condition in a new home, but it will come with a desire for making a true home.

It takes nearly a year in a new home to decide upon the most convenient places for everything, but change until that place is found, and then keep them there every day. This one thing often causes much jarring in the home—never having a place for things. The young bride who can step into her kitchen or her closet and open bureau drawers and put her hands instantly on the thing she is looking for has made great strides in successful housekeeping and the kind which

will not bring wrinkles, hard work nor keep her at it all the time.

It's the poor, disorderly, hurry-up kind that hates to keep house, knows nothing about it and usually tells her friends how she "hates housekeeping"; it is such "drudgery." It is only when a task is not understood that it is insulted by that epithet of "drudgery." The men work in a street near my home making themselves useful, performing service by laying street car rails over which people of this city may pass in safety, are not doing drudgery—they are true artists. I heard Dr. Wiley recently, while giving a lecture, say:

"I had rather cook a potato well than to have painted the frescoes of the Vatican—with no disparage to my friend, Michael Angelo."

Now that our attitude is right toward the work in the home, it will be a pleasure to rise in the morning and face the day's work. Comb the hair neatly and dress in a suitable house dress of light-colored washable material, a small apron, white or light-colored, with no gathers.

Remove all the clothes from the bed, turn the mattress, leave the windows wide open, unless it is storming, and go out into the kitchen and prepare the breakfast, which has been planned the day before. See that it is on time, as that is quite important in starting the day right for the husband.

After breakfast clear the table, wash the glass, then silver and then dishes. Now make out the menu for the next day, three meals in advance—dinner, breakfast and luncheon—using everything possible that is on hand in the refrigerator, allowing nothing to spoil.

Make out the grocery order at the same time and go every time to select groceries or meat yourself. This can never be learned over the telephone.

Now we are ready to make the bed, dust, change the dress for one suitable for the street and go to market. I think if I were to select a home today I should have two things in mind in regard to its location—first, near the cleanest and purest grocery store and meat market in town, and convenient for my husband's business. This being done, it will be a pleasure to market and be initiated into the wonderful study of foods, buying and their preparation.

The Best Cooks

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