

# THE ECHO'S FEATURE DEPARTMENT

FASHIONS By  
Julia BottomleyTALES  
FOR THE CHILDRENRECIPES  
FOR THE HOUSEWIFEHOME BEAUTIFUL  
FOR ALL

## Fads And Fancies Of Fashion

Warlike makes us pause to think twice before indulging ourselves in new furbelows. We have looked to them heretofore, to provide that variety which is the spice of apparel, but now a sense of economy and fitness make some retrenchment the order of the day. But far be it from the American woman to allow her appearance to become favorless for lack of something new.

Her resource lies in and on her own head. Now is the time to experiment

cultivated sense of clothes must be about as cool and crisp looking as an icicle. Or they must be of soft, fascinating fabrics that look no more burdensome than a cloud, like the dress of white crepe shown in the picture.

If you know of a sweet girl graduate that hasn't settled upon the style of her frock for the great day, or a bride who is casting about for something beyond criticism for her bridesmaids, call her attention to this pretty model for a midsummer gown. It might be



MAGIC LIES IN COIFFURES.

with coiffures and blossom out in a new hair dress every once in a while. Few women realize what magic lies in the coiffure and how wholly the appearance may be changed by changing its style. Now that every woman is expected to do her bit by making herself useful in some direction she will have occasion to think up the best way of doing her hair for work and for play. We are about to get into thoroughly modern and up-to-date gardening clothes and to do real gardening and with khaki for other sorts of service.

A pretty coiffure is pictured above and it is a simple arrangement of the hair which is waved all round the head and parted at one side. It is parted at one side, either left or right

made of any thin, white or pale-colored material. Although it has only wide tucks for adornment it is interesting from the viewpoint of clever construction and it is youthful looking. The skirt is made with a panel having four wide tucks at the front placed on its upper half. On the remainder of the skirt the tucks are on the lower half. In the bodice a vest of satin fastens along a diagonal opening at the front with little satin-covered buttons. The rest of the blouse is of georgette, with shirred shoulder seams and the fullness at the front is gathered into small head tassels. The long sleeves are finished with a row of satin-covered buttons along the outside seam. A girdle of wide, soft satin ribbon is wrapped twice about the



ALLURING FROCKS FOR MIDSUMMER.

(whichever is more becoming), and brought down over the ears and forehead. Small invisible pins fasten it to place at the sides. The ends are coiled in small, soft, flat coils and pinned close to the head—one coil at each side of the back. They do not interfere with its contour.

When midsummer comes women take to simple decorative ideas on their hats and gowns and get away from many furbelows. The sheer dresses that claim those who have a

waist and tied in a knot at one side. An amateur in the art of dressmaking could hardly have any trouble in undertaking to copy this simple dress, and it would be a success in any of the soft and sheer materials that belong to summer time. The vest might be dispensed with and an underbodice of lace worn instead.

Julia Bottomley

## DADDY'S EVENING FAIRY TALE

BY MARY GRAHAM BONNER

DESK AND INK WELL.

"I like to have a great deal of attention paid to me," said the Ink Well in a schoolhouse desk.

"And why do you like attention?" asked the Desk.

This conversation was going on after school hours for the Ink Well and the Desk know enough not to talk when children are learning their lessons.

"If we talked during school hours, no one would ever learn anything," the Desk had once said.

The Ink Well thought the Desk was pretty conceited, but then when the Desk explained that if the Ink spluttered and talked, and if the Desk creaked and chattered no one would pay much attention to the Black Board for instance, and the Ink Well agreed that the Desk was right.

"And why do I like attention?" the Ink Well repeated.

"Yes, do tell me," said the Desk as it creaked and gave a queer little groan.

"Because," continued the Ink Well, "I won't behave properly unless I receive it. I misbehave most frightfully if children don't pay me attention."

"Oh I see," said the Desk. "And then you make me suffer."

"Do you really know what I mean?" asked the Ink Well.

"Of course," said the Desk. "If for instance a little girl or a boy is pouring from the great big grandfather Ink Bottle and is giving you something more in the way of a nice ink fluid or drink, and if the little girl looks the other way, you spill."

"I don't spill. I turn a somersault, or I trickle down the Desk."

"Yes, down me," said the Desk. "And do you think it is very nice to make me suffer?"

"Ha, ha," laughed the Ink Well, "as if you cared whether I trickled down over you or not. You are made of wood and you don't care."

"That's so," agreed the Desk. "But even if I am made of wood I like to be varnished and made over nice and fresh every little while. It's just like having one's face washed."

"But people who have their faces washed," said the Ink Well, "(though I do believe they always wash their faces themselves), do so far more than once a year. That is as often as you get your face washed, or varnished."

"Well, I'm made of wood, you see," said the Desk, "and so I don't care. Once a year does quite nicely for me. Besides it would be quite utterly useless any oftener for you'd only spill over me and I'd get quite horrid looking."

"That's polite of you, I'm sure," said the Ink Well, "to say you'd look horrid with some of my nice ink on you. It adds a lot I think."

"It may add ink," said the Desk, "but it doesn't add beauty."

"Well, I won't quarrel with you, for I myself agreed that when I went over you it was because the little girl or boy who was pouring me didn't look at me, and didn't watch to see if I was quite full or not. Then I spill over. I won't be imposed upon. I will have just so much ink in me and no more. So there!"

"That's right, Ink Well," said the Desk, "stand up for your rights. And I'm glad you think you're not beautiful for that shows you have a nice modest nature."

"Maybe I'm not beautiful when decorating you," said the Ink Well, "but sometimes I look very handsome in a copy book. Yes very, very handsome. And I make lovely letters and nice pen and ink drawings. I don't say I was ugly. At times I'm very beautiful, and oh, how useful I am."

"So am I for that matter. And sometimes Desks are lovely too. They have some in Houses, and in Shops that are very fine and most expensive. So I have nice relations, you see."

"I see," said the Ink Well. "We're a good lot anyway and we do more good than your fine relations."

"How is that?" asked the Desk.

"Because we are here when the children are learning, and it's through learning that they can become wise and rich people and buy our fine relations. If they never used school desks they'd never be able to buy beautiful desks when they grew up." But the school bell was ringing, and once more the Desk and Ink Well were silent.

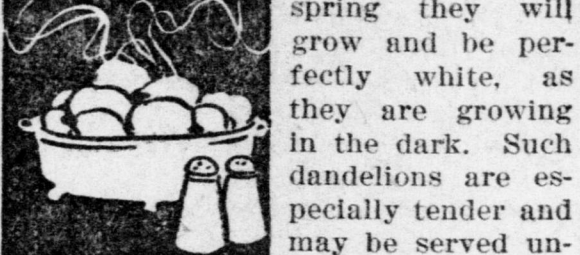
Atmosphere of Qualities. Character is an atmosphere rather than a sum of qualities. It is revealed in crises.—Bishop Creighton.

## THE KITCHEN CABINET

The little word, the little smile, the little song you know—These make the candle all the while That we must keep aglow. And we may think its trembling light Unnoticed by all eyes— But there is greater dark of night When that lone candle dies.

## A GROUP OF SIMPLE SALADS.

Place boards over places where the dandelions are thick and as soon as it is warm in the spring they will grow and be perfectly white, as they are growing in the dark. Such dandelions are especially tender and may be served uncooked with a little



shredded onion and French dressing.

**Egg Pickle and Rice Salad.**—Arrange cold-boiled rice in nests of lettuce leaves and fill with the following mixture. Put hard-cooked eggs and sour pickles through a meat grinder and mix with stiff mayonnaise until it forms a thick paste. Shape and place in the nest. Any boiled dressing may be used in place of the mayonnaise if preferred. Little green onions sliced, radishes, sliced unpeeled, and a few fringes of celery, served with French dressing on hearts of lettuce makes a very good salad.

**Celery Salad.**—Thicken a cupful of scalding milk with a tablespoonful of cornstarch, mixed with a little cold milk. Mix together one beaten egg, one teaspoonful of salt, and two of sugar, one-half a teaspoonful of dry mustard and a dash of cayenne pepper; pour slowly into the hot milk, stirring constantly. When smooth, remove from the fire and add two tablespoonfuls each of vinegar and salad oil. Mix well, and when cold pour over celery cut in small pieces.

**Surprise Salad.**—Arrange diced pineapple on lettuce leaves and in the center put a few shredded shrimps. Around this put a mixture of chopped apple and celery mixed with mayonnaise thinned with pineapple juice. Garnish with maraschino cherries and top with mayonnaise.

**Wilted Lettuce.**—Wash and drain two heads of lettuce. In a saucepan put one cupful of vinegar, one cupful of sweet milk and one egg well beaten. When it begins to boil pour it over the lettuce, cover and set back on the stove until the lettuce is wilted. Season with salt and pepper and butter or ham or bacon fat.

The happy state of mind so rarely possessed in which we can say, "I have enough" is the highest attainment of philosophy. Happiness consists not in possessing much, but in being content with what we possess. He who wants little always has enough.

## GOOD THINGS FOR THE TABLE.

Hamburger steak is so much more palatable when prepared at home, using the tough portions of round steak with a little fat either of suet or fresh pork; add a third of the amount of meat of cooked oatmeal or farina or rice, mix and season well and make into small cakes. A pinch of cloves and nutmeg with a little scraped onion or onion juice improves the flavor. With a meat grinder many nice and palatable dishes may be prepared from the tougher portions of meat.

**Asparagus Canapes.**—Prepare strips of stale bread an inch and a half wide and four inches long; spread with butter on both sides and set into the oven until delicately browned on both sides. When cold and ready to use, spread with salad dressing and place a border of yolk of egg put through a ricer around the toast, and a row of chopped white on the outside of that. In the center lay an asparagus tip cooked, cooled and dried on a cloth. Sprinkle with finely chopped parsley.

**Fresh Fish Chowder.**—Cut cod, haddock, lake fish, pickerel or bass into fillets two inches long, removing the bones, and set aside in a cool place. Cover the head bones and trimmings with cold water and simmer slowly for half an hour. For three pounds of fish, try out two or three ounces of salt pork cut in cubes; in this saute an onion cut in slices, add the liquid in which the bones were cooked, boil up five minutes and strain over the fish. Have ready three cupfuls of potato cubes, parboiled in water and drained. Add these to the fish with one tablespoonful of salt and a generous dash of paprika, and let simmer until the potatoes are tender. Add three cupfuls of hot milk, a fourth of a cupful of bacon fat or salt pork fryings and serve with crackers and olives.

**Crackers to Serve With Tea.**—Spread small, round crackers with orange marmalade and cover with boiled frosting. Brown quickly in the oven. Jelly or other preserves may be used instead of orange marmalade.

**Baked Liver.**—Cut one pound of calf's liver into slices one-third of an inch thick, wash and dry thoroughly, lay in a well buttered pan; make a forcemeat of six tablespoonfuls of bread crumbs, one teaspoonful of chopped parsley, a pinch of herbs, one

small onion finely chopped, salt and pepper to taste. Cover each strip of liver with this and on top place a strip of bacon. Pour round this a pint of water and bake slowly three-quarters of an hour. Dish in a ring and strain the gravy round the base.

We're weary a-walking the Highway of Life, We're fretted and flustered with worry and strife. Let us drop by the wayside the heavy old load, And rest at the Inn at the turn of the road— Let us tarry a while At the "Sign of the Smile."

## SEASONABLE DISHES.

This is the season when eggs are as cheap as they will be and if we ever enjoy an omelet with a clear conscience it is now.

**Savory Omelet.**—Separate the yolks and white of three eggs, put the yolks in a saucepan, beat well, add a teaspoonful of chopped parsley, half a teaspoonful of chopped onion and add a pinch of powdered herbs. Whisk the whites of egg to a stiff froth, mix with the yolks, season with salt and cayenne and pour into a buttered pudding dish, sprinkle with grated cheese, and bake in a hot oven for fifteen minutes. Set the pan in hot water while cooking. Serve immediately.

**Salmon and Cucumber Sandwiches.**—Cut rounds of bread slightly larger than the slices of cucumber, spread these with butter or thick sour cream. Sprinkle each slice with a few grains of celery salt, then spread with a layer of chopped salmon, add a few drops of vinegar and a slice of cucumber, then another round of buttered bread. Garnish with crisp lettuce hearts.

**Pineapple Bavarian Cream.**—Take two cupfuls of pineapple juice, one cupful of sugar, half a cupful of boiling water and one and a half tablespoonfuls of powdered gelatin. Dissolve the gelatin in boiling water, then add the sugar and pineapple juice. When cool, mix in the whipped cream. Pour into a wet mold and when turned out decorate with candied pineapple.

**Dropped Scones.**—Take a cupful of flour and a cupful of buttermilk, three teaspoonfuls of sugar, three-fourths of a teaspoonful of baking soda, and a quarter of a teaspoonful of tartaric acid. Mix the dry ingredients and then add the buttermilk, beating well with a spoon. Cook on a hot griddle until light brown on both sides.

What's the use of being mean, What's the good of growling? What's the use of being snooty All the time a-scowling? Meanness is the sorest trait Any man can cherish, In its blasting air of hate Blooms of friendship perish.

## A FEW LENTIL DISHES.

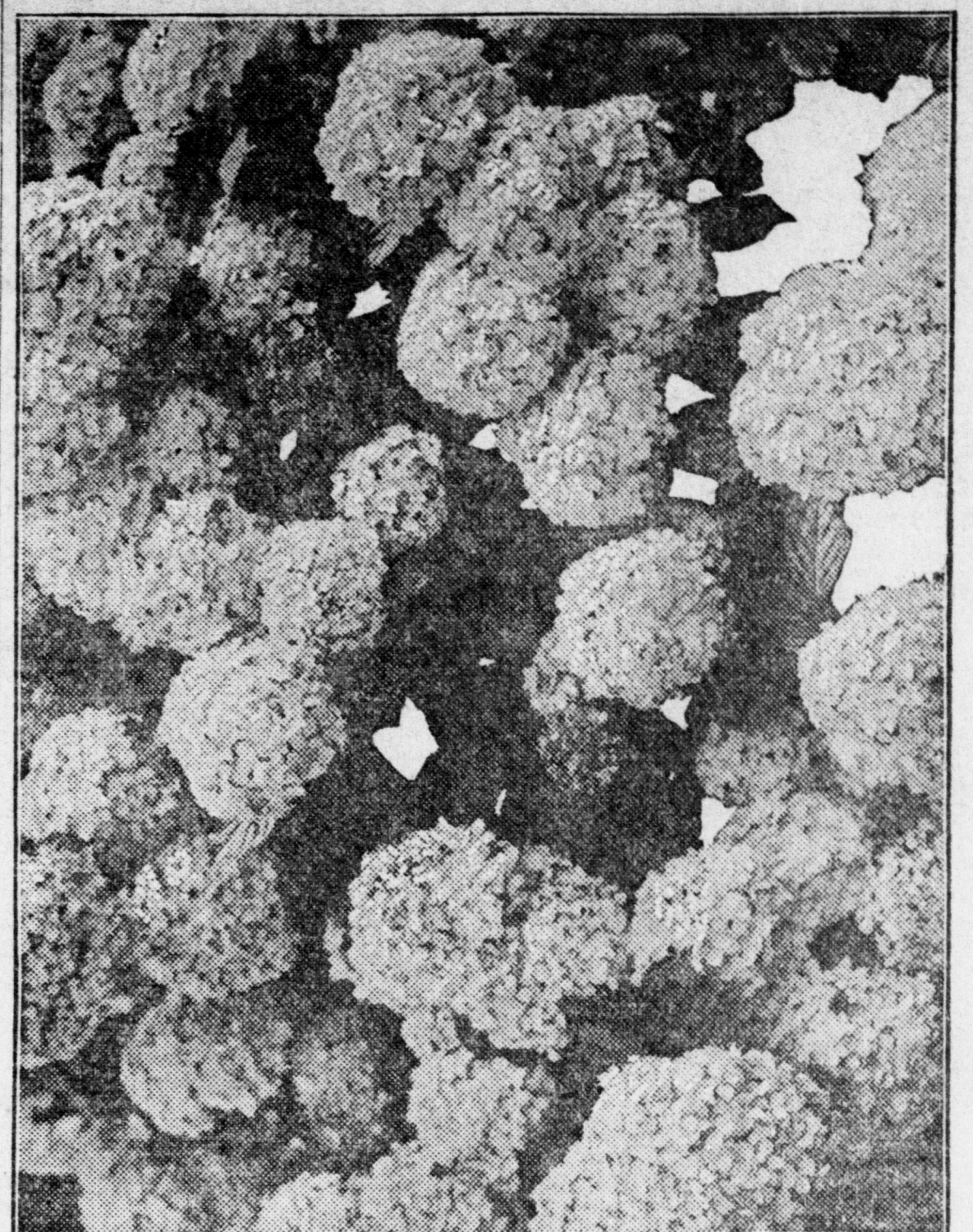
Lentils are near relatives to peas and beans, belonging to the same plant family. As everybody knows the value of peas and beans as food, they will find the lentil equally satisfying. Lentils are small flat green disks about the size of a split pea. To prepare them they should be carefully looked over, washed, then soaked overnight and cooked in the same water in which they are soaked. An onion may be added for flavor or a few allspice, some dried herbs and celery seed tied in a muslin. Care should be used in cooking vegetable protein foods as in cooking animal foods, both need low temperature to keep them from becoming hardened. Use only the water needed to cook the vegetables, allowing none to waste. One cupful of dried peas, lentils or beans will usually make three cupfuls when cooked.

**Vegetarian Hamburg Steak.**—Mash two cupfuls of well cooked lentils with a fork, bind with two tablespoonfuls of butter and flour cooked together, one potato mashed and a tablespoonful of cooked cereal. Add salt and pepper, shape in the form of a steak and heat quickly in the oven or under gas. Serve with a buttery gravy poured around the steak. The above steak may be made into thin cakes and after broiling place on buttered rounds of toast which have been sprinkled with lemon juice. Serve with the following sauce: mash two bananas smooth, add two tablespoonfuls of milk, salt and pepper to taste, heat and pour over each steak.

**Lentil Nut Balls.**—Cook together a teaspoonful of minced onion, three tablespoonfuls of flour and one of fat. When brown, stir in a quarter of a cupful of stock, add to this one and a half cupfuls of broken lentils and season with herbs and a touch of mushroom catchup and tabasco. Form this paste into balls, roll in chopped nut meats and bake ten or fifteen minutes. Serve the sauce in which they were cooked.

**Neelie Maxwell**

## The HOME BEAUTIFUL Flowers and Shrubs Their Care and Cultivation



The Hydrangea Rightly Trained Is One of the Best Flowering Shrubs.

## WORK AMONG THE FLOWERS

By E. VAN BENTHUYSEN.

Let the hedge take the place of a fence where possible about the home grounds. If the fence is imperative, let it be hidden by a drapery of vines—honeysuckle is the best permanent vine.

California privet leads the hedge plants in popularity; then comes barberry, Japanese quince, althea, buckthorn and some varieties of roses. For utility the osage orange.

Don't forget that rotation in the flower beds is as necessary as in the fields and gardens.

Go over the lawn and if you find moss rake it out. Cut well below the crowns of the dandelions and plantain. If possible topdress the lawn with leaf mold or thoroughly rotten straw or manure.

The continuous flowering border recommends itself to the busy housewife who wants a lot of flowers and who has but little time to give them. Prepare a border two or two and one-half feet wide and spade it two feet deep, enrich it with well-rotted manure. Into this border plant all sorts of annuals, perennials and bulbs, placing the tall growing ones in the back row and the short ones along the edge of the border. As the years pass, the border will grow in beauty and bloom ten months in the year—almost.

If you have a tree around the place that is dying and you want to renew its youth, plant woodbine at its base and in a very few years the tree will be covered with foliage and have waving banners more beautiful than in its prime of life.

You must dig deeply and thoroughly if early crops of flowers or vegetables are wanted. No matter what the texture of the soil, light or heavy, it is always improved by spading deeply.

## LOOK OUT FOR YOUNG TREES

Young trees should be watched carefully and the open spaces in the ground about them, which have been made by the wind swaying the trees, should be well firmed down. This is important after the brisk, strong spring winds.



**KEEP WATER IN PONDS PURE**

To destroy insect life in lily ponds and to make the water pure, slake fresh stone lime in water, making a liquid as for whitewash. Stir this mixture into the water until it has become thoroughly incorporated. If not effective add a little more. The lime must be fresh and sharp.