

NEW STYLES IN PARISIAN HATS

Smartest Headgear Now Shown in French Capital More or Less Crownless.

HINDU TURBAN IS POPULAR

Milliners Must Be Credited With Some Remarkably Smart Effects in Those Styles—Both Plain and Printed Foulards Worn.

Paris milliners are sending us mid-summer hats that are in delightful contrast to the utterly unreasonable velvet-crowned hats with tulle or organza brims we have been wearing during the last two summers, says Sara Marshall Cook, writing in the New York Tribune.

The smartest tulle hats are crownless, but for those who object to having their carefully coiffed heads displayed in the breezes a soft puff of tulle is provided as a crown. Every type of both day and evening headgear that French women are wearing carries out some phase of this hat, over which Paris has gone quite mad.

Turbans Are Worn in Evening.

An everlasting source of inspiration for our hats is the Hindu turban, and now it has found its way into hats of tulle. Turbans are worn in the evening. They are not a variation of the oriental headgear, but the real thing being formed of a braided band of gold tissue, topped by tulle and shower wreaths of algerettes. A very smart effect is produced by placing black algerettes on brown turbans.

Lewis, the man milliner of Paris, has had phenomenal success with transparent hats. His favorite model is in shape very much on the order of the head covering worn by the beauties of the court of Louis XVI. The brim of this crownless hat consists of frills of brown silk net, held in at the back by a saucy bow of the same material. Any woman with chestnut hair who tops her well-coiffed locks with a hat such as that may be sure of looking particularly lovely.

Metal Brocades in French Parasols.

When we saw metal brocades in our summer evening gowns and hats we thought the craze for this material had reached its climax; but that it had not is now indicated in the newest French parasols. Those of black tuffin are finished with deep bands of metal brocade ribbon. Black tulle parasols have bands of embroidery done in silver and gold threads.

Handles are as elaborate as parasols themselves. Ebony sticks studded with turquoise beads are used, as are also sticks of ivory. Some of these ivory handles have two bracelet rings, one of ebony and the other of ivory.



From Renee of Paris comes a frock of printed foulard, with the foundation skirt of plain foulard; undulating frills of white organdie trim the abbreviated sleeves and the low surplice opening.

Huge knobs of carved wood finish the sticks of the new coaching parasols. In contrast to these elaborate sunshades are lovely little garden sets, consisting of pagoda parasols made of mousseline frilled at the edge with two rows of narrow black ribbon and of hats made of the same materials.

Plain and Printed Foulards.

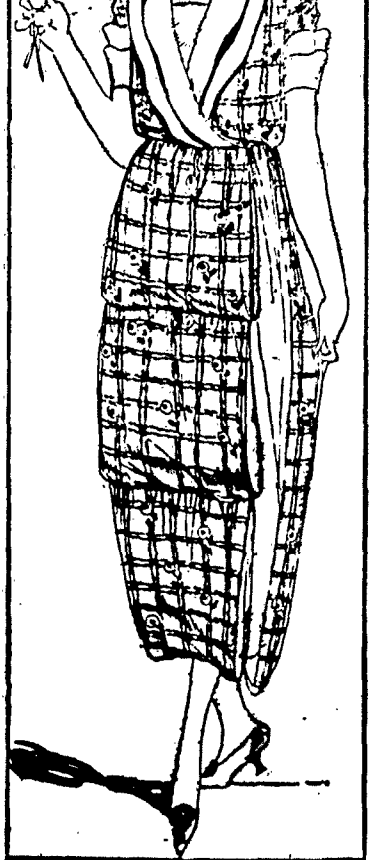
We have, at one time or another, experienced the exhaustion and despair which come from the search for frocks to wear on trips to town that will give us the coolness and comfort provided by dresses of perishable light summer

ALL SHOW RIBBON

Dresses for Midsummer Are the Prettiest in Years.

Net, Lace and Sheer Organdie Frocks in Particular Call for the New Effects in Way of Trimming.

Nothing prettier or more daintily feminine could be imagined than the ribbon-run midsummer dresses of this year. Net, lace and sheer organdie frocks have satin ribbon of two-inch width run through shirred casings, the ribbon emerging here and there to make a coquettish bow. Several of these dainty frocks have been worn on the stage this winter. There were three at least in "Gloriana" and the determined ingenue in "Miss Nell" of New Orleans wears a delectably youthful frock run with pink ribbons; one across the bodice and three across the skirt, the emerging bows of ribbon coming under each other, all the way down the frock. A lovely summer afternoon dress for a young girl is of white net, with several shirred casings on bodice, tunic and skirt and blue satin ribbon run through each casing. Care should be taken, in planning such a frock, to have the ribbon-run casings at equal distances apart. One across the bodice just below the bust; one at the hip and another at the knee, usually makes a graceful proportion of trimming. Of course, the wide elbow sleeve will be finished at its edge with a shirring ribbon, and a smart bow of the ribbon on the other side of the sleeve.



This is La Laveuse, the simple morning frock that Premet is making for country wear.

skirt of foulard. The neck and abbreviated sleeves are finished with softly undulating frills of organdie.

That the success of the foulard dress is assured is proved by its remarkable popularity at the Paris races; large patterns in black and white being particularly in evidence. There is a great demand for both silk and cotton dress fabrics of large designs.

Mousselines are printed in very bright colored patterns and in designs reminiscent of the old shawls of Kashmir. A Bagdad skirt open all the way down the front to correspond with an open bodice gathered in at the waist line and having kimono sleeves is made of soft white mousseline printed in bright red. This dress is worn over a straight white organdie slip frilled around the bottom and down the front, the frilled white slip falling at least four inches below the mousseline skirt.

Something New.

More than a century ago the Italian Marie Antoinette popularized a simple dress, known as La Laveuse, or the washerwoman dress. Today the house of Premet is making charming frocks of this kind for its favorite customers, who order a half dozen at a time made in different becoming colors to wear on summer mornings in the country. So simple and easy fitting are these frocks that they are almost negligible.

The frill aprons which are part of the dresses are demure and charming. Sometimes when pale tinted cotton fabrics are chosen for these gowns little frills of black organdie are used for the collar, cuffs and ends of the apron strings. One of these Premet dresses is here illustrated. Any home dressmaker could easily copy it, and with very little work have morning dresses that are distinctive as well as comfortable and useful.

Fichus Resemble Quaint Capes.

Another pleasing French idea that could be utilized in having clothes made by a seamstress, or perhaps in having a gown remodeled—for it is difficult to get remodeling ideas—is the fichu bodice which Lanvin has emphasized in so many of her dresses this season. This fichu resembles a quaint shoulder cape. It is a simple little thing to make and is picturesque and becoming to all slender women.

Mme. Lanvin attaches slim, straight skirts to equally straight, high-waisted bodices, and then drapes around them the fichu, which she makes of lace, embroidery or crepe. When crepe is used an embroidered pattern of a contrasting shade is usually worked on it. The one shown in the sketch today Mme. Lanvin made in the colors of France. For the skirt she used crepe the shade of the French soldier's coat, whereas the fichu was red embroidered in blue.

Little Girl's Party Dress.

For party wear this summer the prime favorite of the little girl is the frock of georgette, trimmed with tucks or hemstitching, or with dainty embroidery in contrasting color.

THE KITCHEN CABINET

Give me no light, great heaven, but such as turns To energy of human fellowship. No powers gave the growing heritage That makes completer manhood.—Elliot.

A SUMMER DINNER.

A pleasing beginning for a dinner is some sort of fruit cocktail, served well chilled in dainty stemmed glasses, garnished with a sprig of mint or a maraschino cherry on the edge of the glass. There is such wide range in fruits that one may have at any season something worth while.

A very pretty and delicious fruit cocktail is made of the heart of a ripe watermelon. Cut balls with a good sized French potato cutter, marinate with a sugar sirup flavored delicately with orange rind. The juice of the orange may be added to the sirup, cutting down some of the water, if preferred. Garnish with a sprig of mint and serve ice cold. Peaches, pears, grapes of various kinds as well as berries make splendid possibilities for cocktails.

Mutton With Peas.

Take a piece of lamb or mutton for stewing, simmer in boiling water with one small onion and three cloves, a pepper corn and an eighth of a bay leaf, for flavor; when tender and ready to serve remove the meat to a hot platter, prepare the gravy by thickening with flour and butter worked to a paste and stirred into the liquor from the meat. Cook until smooth, strain and add two to three cupfuls of fresh green peas, cooked and poured around the meat. The seasoning of salt and pepper must be added before the meat or gravy is well cooked, in order to be well seasoned.

Salad Chiffonade.

Arrange lettuce, pepper grass, tender green mustard and strips of pimento in a salad bowl; cover with French dressing and serve well chilled.

Radish Sandwiches.

Wash a dozen crisp, fresh radishes and chop finely; add four nut meats minced and four tablespoonsful of mayonnaise dressing. Spread on slices of buttered oat bread.

Quick Oat Bread.

Take two and one-quarter cupfuls of rolled oats; put through the meat grinder; add four teaspoonfuls of baking powder, half a teaspoonful of salt, one cupful of milk, one egg well-beaten and two tablespoonfuls of corn sirup. Bake in a greased breadpan 40 minutes.

It is with this idea in mind that the great dressmakers are thinking of bringing back the Louis XV jacket, that is to say, the jacket worn by the men of that period, which opened over waistcoats of heavy stuffs imported from London. They are in brilliant colors printed with English hunting scenes of the eighteenth century.—From the Paris Letter in Vogue.

COOL-WEATHER COSTUME

Black panne velvet makes this attractive model for Fall.



Those Old Crochet Edges.

You probably never thought to use again the crocheted edges already used. And you can, by this very simple expedient of cutting the edge away and crocheting a single chain to connect the remaining loops. It is a very simple matter after that to sew on the new edge as you would a fresh lace edging. Then should the old edging be obviously old, what say you to treating it to a dye bath? Wonderfully effective are dyed laces of all sorts just now. And whether you are going to use the edging on frock or blouse or undies, the dyeing can hold good for all. A further suggestion is to dye the undies and the edging at the same time, so as to be quite sure that they match up.

Among Novelty Patterns.

Bouquet designs of simple field flowers in their natural colors, daisies, popples and cornflowers on vivid grounds, such as yellow and green and on the ever conservative navy blue, are among the other novelty patterns.

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HOW DREADED SNAKE GETS "RATTLES"

That Give It Its Name.—How old is a rattlesnake? It has always been a source of satisfaction to believe that a rattlesnake's age could be determined by its rattles. The very simplicity of the theory recommended it. What could be easier? A rattlesnake got a new ring on its rattle every year. Count the rings and you have its age. Now the scientists come along and explode the theory.

Raymond Lee Ditmars, curator of reptiles in the New York Zoological park, describes the development of the rattles as follows:

When a rattlesnake is born, it is provided with a small button at the tip of its tail. A few months after birth it sheds its skin. In two months more it sheds its skin a second time, and in so doing uncovers the first ring or segment of the rattle which has been developing under the epidermis. Therefore, every time it sheds its skin it uncovers a new segment. Under normal conditions, a rattlesnake sheds its skin three times a year, but unusual climatic or food conditions may vary the number of molts.

The rattle is a very delicate organ. The snake wears out the older rings dragging them around over rough, rocky ground. A rattle seldom attains a length of more than ten or eleven rings, as when that number has been acquired the vibration at the tip, when the organ is used, is so pronounced that additional segments are soon worn, broken and lost.

PROOF OF SAGACITY OF RATS

How Rodents Handle Eggs, for Instance, Shows They Possess Ability to Reason.

A careful student of the rodent tribe writes: "No single point better illustrates the sagacity of the rat than the way in which it eats an egg. It bites through the shell and clips off small fragments as neatly as a squirrel opens a nut, consumes the entire contents without spilling a drop and then sits up and licks itself clean like a cat. Rats will steal the eggs from under a setting hen. Their method of handling eggs is also characteristic. An egg is as large for a rat as a barrel is for a man, and much more fragile. Yet there is evidence of the fact that they pass eggs along from one to another, although not probably, as has often been reported, by forming long lines, like a bucket brigade. The operation is naturally a difficult one to observe, but apparently it takes two rats to each egg. One holds the egg in its paws, passes it on to the other, and then runs across to take it over, more in its turn. The same device seems to be employed to carry an egg downstairs, the one that has the egg passing it to a companion standing on the step below."

Why Writer Opposes Display.

The great things of the world—men, women, or mountains, or ideas—are simple, declares Angelo Patri in New Red Cross Magazine.

They are easy to understand. They are exactly what they say they are. They do not pretend. They "come clean."

"The founders of America were simple folk. They landed on a rock that became the corner stone of a great nation. They gave it a simple name—Plymouth Rock. Their dress was very plain. You would know a Pilgrim father and mother if you met them anywhere today. And you would take off your hat to them.

"Too many things, too many plans, choke up our lives. You know people who are so busy taking care of their things that they have no time to live. Some folks do not know at the end of the day whether the sky was blue or gray. They did not hear the song sparrow, although he sang bravely. They did not glimpse the road border of dusty mulleins and sky-blue cheery and ox-eye daisies. Too busy. Daily they miss the salt and savor of the earth. They have forgotten the simple, beautiful things."

How Dame Nature Cleans House.

There is no more particular housewife than Dame Nature. Every spring she puts down a new green carpet in every room of her great house. But before that she makes all things ready, for she washes and scours the rooms by means of forces that make ordinary vacuum cleaners look like children's toys.

Furthermore, she shakes the very atmosphere with furious winds, as a curtain is shaken to rid it of dust and germs. Then, when the strenuous days of housecleaning are over, Nature turns decorator. "Every week she paints fresh pictures for us, everywhere we move something new and beautiful prepared by her hands awaits us."

How Mother Reasoned.

"Propinquity is what brings about marriages," declared Pa in didactic mood.

"Huh?"

"It works this way. From among the men who call most frequently at a house the daughter of the house naturally selects a husband."

"In that case," said Ma, "I fear our daughter is doomed to marry a bill collector."

WHY Men of Medicine Oppose Euthanasia

Although attempted suicide is a felony punishable with severe penalties these are rarely indicted, coroners' juries being inclined to assume that trouble or pain had driven the sufferer temporarily insane. And many persons hold that under certain circumstances a person has a right to die, a right to demand that his physician give him a lethal dose of poison that will end his sufferings with a painless death, called euthanasia. But a doctor who lent himself to such an arrangement would be committing murder under the law, and the gross result of his expiation from the profession. Those who argue for euthanasia would have the law and the rules of the medical societies changed to permit what they would call this work of mercy.

Physicians, however, do not desire to have any such responsibility thrust upon them. It is all very well to talk of "hopeless" cases, but no experienced doctor dares call any case "hopeless," for all who have had a large practice can recall cases that have seemed utterly hopeless suddenly take a turn for the better and recover.

In the words of the Lancet (London), "The medical profession would disclaim anything approaching infallibility." "While there is life there is hope" is an old proverb that the medical man has to justify by providing examples of its application.

Nor would the doctor care to share the responsibility with any one else. Is the patient to be the judge? Must the sufferer's wife or other relatives be consulted? How about the insurance companies that hold policies on his life? Then there are the many possibilities of complications after death. Suppose, for instance, a question were to be raised as to whether the condition of the patient justified the legal murder, as it very well might be. This would severely make for the peace of mind of the responsible physician.

This summary of the Lancet's argument leaves out of consideration all the religious and ethical principles that are involved.

AIDED BROTHERS IN FIELD

How Women in Civil War Times Went About Their Activities in Work of Mercy.

The activities of women in war work recall the work of the women during the Civil War in a little village of New York, William H. Shelton, in a reminiscent article in Century, says:

"Our village had a decided opinion about the war, and when the ladies had played battledore and shuttlecock wanted to get their bit in a Red Cross way they selected the little red cannon house as the scene of their activity. The yellow gun carriage, with its double trail, was wheeled out upon the grass, its brass gun actually pointing south, with the round iron balls laid by in the portable chest, to make way for tables and chairs. Here at fixed intervals the ladies met to fix hex boxes and pick lint. For the first they brought good cotton drilling, and for the soft lint they scraped the oldest sheets and pillowcases of the linen from their grandmothers' wedding chests."

Why War-Time Diet Was Best.

Dr. Harvey W. Wiley, a Hoosier who became famous as an authority on the proper food has been making a short visit to Indiana friends. He says, according to the Indianapolis News:

"I regret that the American people so soon abandoned the restricted diet enforced by the war-time food administration. The use of white flour instead of the flour mixture is a step backward so far as the public health is concerned. The war bread was more nutritious and in every particular more to be desired than the bread we are using today."

Doctor Wiley says his family went on a war diet before the rest of the country and the same diet is being kept up, even though restrictions have been to a large measure, removed. He also thinks the curtailment of sugar was a great thing for the country and is sorry the sugar bowl has gone back on the restaurant and hotel tables.

How Hairpins Aid Surgeons.

Dr. Angelo L. Sarsel of New York, who has been serving as surgeon in the Italian army, sends to the Journal of the American Medical Association a note on a novel but simple method of retracting the skin and flesh in minor surgical operations. "When special retractors are not available," he says, "ordinary hairpins may be used." And he shows some of the many ways in which they may be bent for the purpose. They can be made self-retaining by hanging a small weight to them.

How Saying Originated.

It used to be customary for the godfather of an infant to present him with a silver spoon at baptism. In the case of a child born lucky or rich, the gift was anticipated at the moment of entering life and the child was then said to be born with a "silver spoon in his mouth."

Why She Sued Him.

Newlywed—What a tiny little woman your wife is.

Justwed—She's just that. But then, apartment rents are so high I can't afford house room for anything larger than a gnome.—Knoxville Sentinel.