



could ask.

It is in the matter of hats that

because she is laboring under some delusions as to what is practical, that

is what is durable and becoming. Very large hats lose their shape with much wear, are difficult to man-

age on windy days, get in the way in

elevators and cars and become much battered and dilapidated before their

days are all numbered. Therefore, I beseech you little business girl, buy a

small, smart hat, made of good ma-

terial and in a simple design. Beav-ers and beaver cloth, felts (in good

quality) velvet and (spite of its fragile appearance) good chiffon will stand

TIME was when the business wom- | cause it is the best choice in colors, an took no thought as to where-with-all she should be clothed— but it is much improved by the touch of white near the face in yoke or attractively. The tailored shirt waist, collar. Yokes of black net are worn the stiff linen collar and the well fit-by the way of variety. attractively. Now that the one-piece dress is so much in vogue, a black serge, if well ting tailored skirt for the office, with a jacket or coat, and the plainest of hats for the street, made the limits of her choice very circumscribed. Such an outfit, of good material, good tailoring and immaculate as to condition, is hard to improve upon. But a too steady diet of the best of things to match, worn with white collar and jabot at the neck, and a smart hat, gets tiresome, especially to women, and along came the business girl, in make the costume all that any one whom the eternal feminine longing for pretty clothes was not to be the business girl is most liable to fail in her attempts to get both practical and pretty things. This is probably repressed.

The business girl, tastefully dressed, is still tailor-made, but with varia-tions. Among her first discoveries was that of the extravagance of the immaculate shirt waist. It had to be fresh as a rose, or its charm was This meant a change every other day, with a longing for a daily cleap waist which went intensified in the majority of cases. For laundry bills have to be reckoned with. The business girl took up the dainy lingerie waist, with a little embroidery and a little fine lace for decoration. With three-quarter length sleeves and removable collars, she achieved econ-

inspiration. The black alk waists of messaline or other soft satinfinished silks, is a boon to the business girl. They are prettiest made with yoke and collar of white net, lace or batiste. These yokes are easily washed and dried over night, or a set of three will pro-vide for the week. More will prowaists have high collars, with which turnovers are worn. They are not fitting and well fastened dress, the guite as pretty as those with yokes. Black skirts well fitted and tailored, shining in puff or curl, and the smart are worn with these waists. The The and trig street hat make up an en-Other semble that have frills and furbelows effect is dignified and charming. Other dark colors, such as navy and dark brown, are made up in the same way, but black never grows tiresome. The large retail establishments require the business girl are their salespeople to wear black, be-



iTH weights and measures just and true, With stoves of even heat, Well buttered this and quiet nerves-Success will be complete.

Cake Making.

A fine cake is the flower of cook-It requires more care and judg-than many other branches of ment cookery.

A really good cake is not a common sight, for we need to raise our standards as to perfection along many lines of cookery.

A cake to be in the blue ribbon class should be fine grained, light and feathery white and good flavored. This is speaking for the regular butter cakes which are most common as loaf and layer. Sponge and angel cakes should be fine of texture and tender. A fruit cake, rich without being soggy.

In filling a cake pan it is well to remember that the center of the cake is the part which will usually be the highest, so spread the batter as much to the sides as possible, leaving a de-pression in the center, then the cake, when baked, will be level. The making of cake requires skill

and care, with practise. Careful measno small part of successful uring is cake making.

The mixing and baking are equally important. Many a well made cake has been spoiled in the baking.

German cooks excel in the making of tortes, the cake par excellence. They are rich in eggs and nuts and crumbs of cake or bread take the place of flour. The following is a delicious one that may be made if the directions are carefully followed:

Walnut Torte.

Beat the whites of six eggs with one cupful of sugar and a fourth of a pound of walnuts, grated, and six grated lady fingers, two tablespoonfuls of flour sifted with a teaspoonful of baking powder. Add the juice and rind of half a lemon, cut and fold in the whites of the eggs and bake in layers in a moderate oven.

Filling.

Beat one egg yolk, add two tablespoonfuls of sugar, three-fourths of a cup of milk. Cook until the mixture coats the spoon then add three-fourths of a pound of walnuts grated and **a** little vanilla. Put between the layers and on top, or the top may be iced.

Keep a pile of pumice stone to remove stains from the hands.



to do more than they get never get paid for any more do."

A Dozen Divine Points.

Can'st tell how an oyster makes his shell? No! Nor I, neither. We have been taught that the oyster is poisonous during the summer months. The old adage, "Eat no oysters in months which have no R," is common to us all. May is the month in which the spawning season opens, and al-though they are never unwholesome, June, July and August they are poorer in quality and lack flavor-nature's way of protecting her own.

washed.

Old-Fashloned Stew.

Put the oysters over the heat with

THOUGHT SHE HAD PRACTICED Frenchman's Suspicions Really Some thing of a Compliment to the

Men of America. Claude Grahame White, the English aviator, praised, at a dinner in New

York, the good fellowship of Amer icans. "The American woman is regarded abroad as an angel," he said. "The

man is admittedly a good fellow, but an angel he is far from being. "You've heard of the Frenchman perhaps, whose sweetheart spent the summer in America? After her return the poor Frenchman seemed quite blue.

"'What's the matter with you?' friend asked.

"'I am worried,' the other muttered, 'about my flancee. You see, since her return from America she kisses so much better than she used to.'"

AN INTOLERABLE ITCHING

"Just about two years ago, some form of humor appeared on my scalp. The beginning was a slight itching but It grew steadily worse until, when I combed my hair, the scalp became raw and the ends of the comb-teeth would be wet with blood. Most of the time there was an intolerable itching. in a painful, burning way, very much as a bad, raw burn, if deep, will itch and smart when first beginning to heal. Combing my hair was positive torture. My hair was long and tangled terribly because of the blood and scabs. This continued growing worse and over half my hair fell out. I was in despair, really afraid of becoming totally baid.

"Sometimes the pain was so great that, when partially awake, I would scratch the worst places so that my finger-tips would be bloody. I could not sleep well and, after being asleep a short time, that awful stinging pain -would commence and then I would wake up nearly wild with the torture. A neighbor said it must be salt rheum. Having used Cuticura Soap merely as a toilet soap before, I now decided to order a set of the Cuticura Remedies -Cuticura Soap, Ointment and Pills. I used them according to directions for perhaps six weeks, then left off, as the disease seemed to be eradi-cated, but toward spring, eighteen months ago, there was a slight re-turn of the scalp humor. I commenced the Cuticura treatment at once, so had very little trouble. On my scalp I used about one half a cake of Cuticura Soap and half a box of Cuticura Ointment in all. The first time I took six or seven bottles of Cuticura Pills and the last time three bottles-neither an expensive or tedious treatment. Since then I have had no scalp trouble of any kind. Standing up, with my hair unbound, it

comes to my knees and had it not been for Cuticura I should doubtless be wholly bald. "This is a voluntary, unsolicited tes-

timonial and I take pleasure in writing it, hoping my experience may help someone else. Miss Lillian Brown, R. F. D. 1, Liberty, Me., Oct. 29, 1909."



When You Feel Played Out

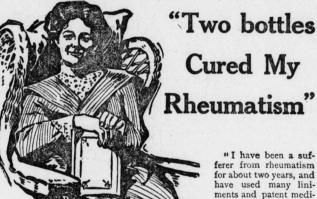
There comes a time when your grip on things weakens. Your nerves are unstrung, the vital forces low, the stomach is weak and the blood impoverished. You feel old age creeping over you. Be careful of yourself. Take



at once; there is need to renew the life forces. nerves, wearied brains, sick stomach, feeble blood, torpid liver, sluggish bowels-all feel the quickening effects of Beecham's Pills. Their use makes all the difference. The tonic action of these pills upon the vital organs is imme-diate, thorough and lasting. They are Nature's own remedy

For Run-down Conditions

Sold Everywhere in Boxes, 10c. and 25c.



ments and patent medi-cines which gave me no relief. A lady friend of mine told me she had used your Liniment and found relief at once. I

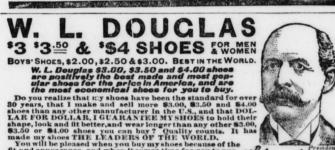
got two bottles and they cured me. I think it is the best Liniment a person I shall always keep a bottle in my house as long as I can have in the house. I shall always keep a bottle can get it."-MRS. E. R. WALLACE, Morrisons, Va.

Another Letter.



for one week and was completely cured.

Sloan's Liniment instantly relieves stiffness of the Joints, Sore Throat, Hoarseness, Sprains, Neuralgia, Sciatica and Lumbago. Better and cheaper than porous plasters. At All Druggists. Price 25c., 50c. and \$1.00 Sloan's Treatise on the Horse sent Free. Address DR. EARL S. SLOAN, BOSTON, MASS.



A large proportion of the oysters consumed are eaten raw, so that it is very necessary that they should be perfectly wholesome.

If not absolutely sure of the fresh-ness of the oysters, the liquor should be thrown away and the oysters

REALLY SMART LITTLE DRESS | with a band of tan-colored foulard

Blue Shantung Probably Is Best Material for the Design Given Here.

Nattier blue Shantung is used for this smart little dress; it has a loose and rather long-waisted bodice fasten-



ing at the side, both skirt and badice being attached to the same waistband

right side, and sloeves are finished style.

spotted with dark blue; the band on bodice is continued to edge of skirt; buttons and cord loops form a further trimming. The tucked yoke and under-sleeves of silk muslin.

badly beaten, when it comes to real

knew it, the clothes appropriately for

If she

"the

JULIA BOTTOMLEY.

only

charm.

permanent

Materials required: 5 yards Shan-tung 34 inches wide, ½ yard silk muslin 44 inches wide, 1/2 yard foulard 24 inches wide, 18 buttons.

DAINTINESS IN SERVING TEA

Small Things That Count For Much in This Most Pleasant Afternoon Function.

As young women are so often asked to pour tea for their friends who are entertaining, they should realize what a difference it makes how the tea is If this is done in a careless served. manner the guests have always the feeling that something may at any moment be upset, and the quiet and repose, which is an essential element in that most peaceful function, is lost. It is well for the person who pours the tea to rearrange the tray before the arrival of the guests, so that each piece is just where she is accustomed to have it, otherwise she is apt to fumble and move the things about. As far as possible reaching over the table should be avoided and in moving the china care should be taken never to touch the rims of the cups.

Observing these little points makes the difference between an impression of daintiness and the reverse, for which some guests would care more than for the flavor of the tea

The gown in one piece which fas The square cut neck, the edge of tens up front or back is in excelle;

their own liquor or an equal amount water, cook until the edges curl; add seasonings of salt, butter and pepper and turn into the tureen. Scald a quart of milk for a pint of oysters, and pour over the oysters.

Oysters a la Creole.

Melt two tablespoonfuls of butter. add a slice of onion and cook until pale brown. Add one teaspoonful of When brown add a cupful of es. Cook until smooth, then tomatoes. add a pint of oysters; when the edges curl add a drop of tabasco, salt and parsley to taste. Serve on toast.

Egg Plant With Mushroom Stuffing

Cut the egg plant in halves length-wise, and parboil in salted water until the pulp is tender. Scoop the pelp to within half an inch of the skin. Chop the pulp fine, add half its bulk of chopped mushrooms, the same quantity of bread crumbs soaked in stock or moistened with water, half a teaspoonful of minced onion, a table-spoonful of butter and pepper and salt to taste. Fill the shells with the mixture, sprinkle with buttered crumbs and bake three-quarters of an hour. Minced ham may be used instead of mushrooms and the onion omitted. This dish is a delicious as an accom paniment to steak or game.

The Old-Fashloned Indian Pudding. Scald one cupful of cornmeal in a quart of boiling milk, add a empful of sugar, two-thirds of a cup of suet and the same of raisins, a half cup of flour, cinnamon or nutmeg to taste and two teaspoonfuls of salt. Add another quart of milk and bake slowly three hours.

Bellie Maxwell

see what ails the steering gear. SICK, SOUR, UPSET STOMACH

> Indigestion, Gas, Heartburn or Dyspepsia Relieved Five Minutes After Taking a Little Diapepsin.

Here is a harmless preparation which surely will digest anything you eat and overcome a sour, gassy or out-of-order stomach within five minutes. If your meals don't fit comfortably, or what you eat lies like a lump of lead in your stomach, or if you have heartburn, that is a sign of Indigestion.

Get from your Pharmacist a 50-cent case of Pape's Diapepsin and take a dose just as soon as you can. There will be no sour risings, no belching of undigested food mixed with acid, no tomach gas or heartburn, fullness or heavy feeling in the stomach, Nausea, Debilitating Headaches, Dizzin Intestinal griping. This will all go, and, besides, there will be no sour food left over in the stomach to poison your breath with nauseous odors.

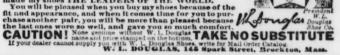
Pape's Diapepsin is a certain cure for out-of-order stomachs, because it takes hold of your food and digests it just the same as if your stomach wasn't there.

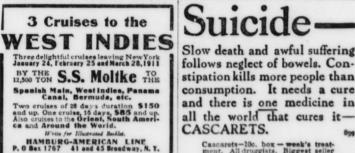
Relief in five minutes from all stomach misery is waiting for you at any drug store here in town. These large 50-cent cases of Pape'

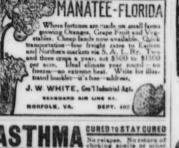
Diapepsin contain more than sufficient to thoroughly cure almost any case of Dyspepsia, Indigestion, Gastritis or any other stomach disorder

For almost everybody, the course of life is fixed by inexorable necessities. Not one in a thousand is free to choose the life he would care for .--Dickinson.

social lion.







FREE TEST TREATMEN

