

THE PATCHED STOCKINGS

(© by D. J. Walsh.)

MIRA SANFORD drew a long black silk stocking over her slender hand, looked at it through her glasses, pursed her lips and shook her head.

"No use, Margaret won't wear them again," she said to herself. "So I will take them. I don't mind darns." She began to ply her needle deftly.

Beside her stood a work-basket which was packed with stockings, silk and finest lisle, and all in need of mending. Gray, brown, black stockings interspersed with lighter shades in blue, nude and orchid; stockings to match every gown that Margaret possessed, and she had a great many.

To Mira it seemed a piece of woeful extravagance on the part of her daughter. As a girl she had never possessed even one pair of silk hosiery and as a middle-aged woman she wore only those which Margaret discarded. Indeed, she wore all Margaret's castoff things, dyeing them, remodelling them as best she could to make them appear suitable to her graying hair. She had not had a new thing in years.

Of course, Margaret earned her things. She had a fine position and she kept all her money for herself. Mira never asked for one penny and naturally Margaret, being Margaret, didn't offer it. But Mira managed beautifully on the small income her husband had left her. They say there are forty ways to cook an egg. Mira Sanford must have known forty-two. She was like that in everything.

Her great object was to keep the home for Margaret. It was a large house whose upkeep was increasingly expensive, but somehow Mira kept it going without a cent of aid from anybody. And because she did not take roomers or boarders (Margaret objected to having any one besides themselves in the house) the neighbors thought that her means must be ample. In reality she came out even every month, in spite of the fact that she herself cared for the lawn, the garden, tended the furnace and never hired an hour's work for anything.

A door slammed and Margaret ran in bringing a spring freshness and brightness with her. She had just alighted from a car and the stimulation of pleasure gave her that look of buoyant happiness which always intensified her clear, blond beauty.

"Mother," she began, "I've asked Herbert Dean to supper."

Mira's work fell into her lap and she gazed at her daughter. Uncovered, her eyes were quite as lovely as Margaret's, although darker, thickly lashed, gracefully browsed, scarcely a line about them.

"Herbert Dean?" she breathed dizzily.

"Yes, Herbert Dean," Margaret laughed flippantly. "Didn't you see him? He just brought me home in his car." Margaret did not say that Mr. Dean had called at the office to see her employer, who was an old friend, that Mr. Pritchard had introduced them and then suggested that as Miss Sanford was just leaving, Mr. Dean see that she got home through the rain that threatened her new spring toggery.

"I didn't know he ever intended coming back here," Mira said, unconsciously.

"Well, he is back, for a time at least. He said he knew you and father, and intended to call on you. That was why I asked him to supper; I knew you would manage."

"Oh, yes, of course," Mira murmured. "How about the stockings?" Margaret bent to look.

"I think I can repair most of them, so that you will get a lot of wear out of them yet. This pair though—"

"Yes, you take them. I hate darns. Oh, by the way, I fancy Mr. Dean is rich, don't you?"

"He must be—by this time."

"And he's ever so good looking. I'm going up to bathe and do my hair and rest a bit."

Mira put away her work. She glanced at the clock and sighed. All day she had been thinking about Herbert Dean, and here he was back again after many years' sojourn in far countries. She had not seen him after she married Joe. He had been a friend of Joe's, one of the young set that had played about together for a few happy years. She had liked him very much and had had a foolish fancy that he really cared for her. But she had been vain in those days and happy-happier than she had ever been since. For Joe—well—Joe was gone these half-dozen years. That fact must settle forever the whole question of his usage of her.

Herbert Dean was back! He had brought her daughter home in his car and was coming to supper! Of course, Margaret had charmed him; she charmed everybody. It would be strange if, after all these years, Herbert Dean should—should choose her daughter for the wife he had so long delayed in taking.

But she must think about her supper. Even with her ability to cook eggs in forty-two ways she must set something else before this particular guest.

In the kitchen she deftly puzzled with the contents of her cupboard and her refrigerator. Then in desperation she snatched coat and umbrella and ran to the corner grocery for fruit and ham. Her purchase emptied her purse. And it would be three days

before she received her quarterly dividend.

Margaret met Mr. Dean at the door and gaily referred him to her mother, who waited near, flushed with stove-heat, but controlled and looking very nice in a pair of sheer black silk stockings, strapped shoes, white blouse and dark skirt—all discards of Margaret's. The stout man with gray hair and firm, friendly mouth looked at his hostess closely through his glasses as he took her hand.

"You seem quite unchanged, Mira," he said.

"Oh, do you know mother well enough for that?" she exclaimed.

"Well enough for what?" Herbert Dean turned to the girl.

"Well enough to call her by her first name."

"Your mother and I are very old friends," he smiled at Mira. "Didn't she ever tell you about me?"

"I never heard her mention your name," Margaret answered.

The supper was excellent: broiled ham, creamed potatoes, fruit salad, rolls baked that day, Margaret's favorite cake served with preserved pears. Afterward Margaret entertained Mr. Dean while Mira did the dishes, brought up coal and put things to right.

When Margaret entered the room hurriedly.

"Mother! One of my stockings has laddered dreadfully. I've got to go up and change. Can you look after Herbert for a moment?"

Mira snatched off her apron and went into the parlor. She surprised the guest, who was standing beside the phonograph listening in abstraction to a record which was just playing the last bars of "Say, Au Revoir." At the small sound of Mira's entrance he turned and looked fully at her with the reminiscence and tenderness aroused by the air discernible in his face.

"Well, Mira," he said. He led her to the sofa and sat down beside her, keeping her dishwasher-soaked hand in his big cool one. "That's a good old song, isn't it?" he said, and murmured under his breath: "I loved you then, I love you yet. Of course, you know that I've come back on your account. I lost you once, to Joe, I'm not going to lose you again, my dear."

The music had ceased. The phonograph was grinding in defiance of the automatic stop. But the couple on the sofa did not hear it. They were only conscious of each other as they sat there, looking hopefully, yet wistfully, into each other's faces.

Many Have Converted Failure Into Success

There would have been many a striking success made in this world if those men who failed in their first effort had persevered and tried again, and harder.

When the great Italian composer, Verdi, went to study music at the Milan conservatory in his eighteenth year he was refused admittance because of "lack of musical talent." But he was not turned aside from his purpose. He went to private teachers, and developed into the greatest musical genius that musical Italy has ever known. He absolutely dominated the music of his country in his time, and his wonderful operas are still sung wherever, in any part of the world, there is an opera company.

Another example is of the great anatomist Gray who was the leading authority on that subject for several generations. When at the medical school he "flunked" in anatomy.

There are plenty of other cases of the same sort. But unfortunately many men get so discouraged by a failure that their will and determination are sapped and they are weakened to the point of giving up. Temporary failures are often nothing more than mistakes, and mistakes are the commonest things in the world. That is why they put rubbers on the end of lead pencils.

It is a sad thing to see a man crushed in spirit by a mistake or failure. It is a matter of losing one's morale, as they put it in the World War. It is all mental, imaginary and unnecessary. The best cure for it is to observe, to learn, how others get over failures and go on stronger than before. The man who reacts properly to his first—or second or third—failure is the sort of man who makes his mistakes stepping stones to success.

As the poet said, "Lives of great men oft remind us," etc. So do the lives of good men, of brave men and of persevering men.—Pathfinder Magazine.

Throwing the Shoe

The custom of throwing old shoes is as old as the hills and common to many countries. The popular idea is that it is lucky to do this, not at weddings only, but when the desire is to give success to the person in which he is about to do. On the east coast of England the shoe is thrown at the bride couple as they are leaving for the church to be married. In other countries the shoe is tossed when they are leaving for their wedding trip. When the whale ships leave port in Yorkshire the wives and friends throw shoes at the vessels as they pass.

Brief, but Appealing

The prize for brevity in a court plea was garnered by Raymond Anderson in a Hartford (Conn.) police court. Asked if he wished to say anything before he was penalized for speeding, he stammered a little and then blurted out, "Financially speaking, your honor, I'm married." Judgment was suspended by Judge Schatz.

Chic Dance Frock Made of Organdie

Flowers Appliqued Between Folds of Hem and on Shoulder Bow.

Crisp and flowerlike on a hot evening is this little dance frock of organdie developed either in rose tints or in larkspur coloring, writes the Woman's Home Companion. The most fascinating thing about the model is the way the flowers are appliqued between the folds of the hem on both the skirt and shoulder bow.

This dress would be very effective developed in pale rose with a deeper rose for hem and wild roses of pink with green leaves as trimming or in



Developed Either in Rose Tints or Larkspur Coloring.

larkspur blue with a deeper blue for hem and violet and yellow flowers with green leaves.

The bow on the shoulder is composed of two long strips which tie and can easily be pressed if they become mussed. The side edges are picoted.

The skirt can be any length you desire. You may like to make a period frock with quite a long skirt.

Felt Hats Reported to Be Much in Favor

Felt hats, for which retirement has been often prophesied, are apparently stronger than ever, though not for all inclusive use. The soft, adjustable high felt to which women generally have been accustomed is shown in fine quality and in all of the most charming colors. Some of these are given a feminine touch with a crush band of silk or an ornament, and a few of the prominent designers are making strikingly original hats in felt. One, in skull-cap shape in white felt, is showily trimmed with a strap of black and green felt across the crown and a flat square piece over each ear.

Fashionable sports togs include the tricorne, which some women have found so becoming, but in a new edition of the original shape. Crocheted hats which were brought out early in the season, and have appeared spasmodically for several seasons, are now flooding the market in every type.

Sugar-Bag Hat English Successor to Vagabond

The "sugar-bag" is the English spring successor to the winter's "vagabond" hat. It really looks more like the dust bag on a vacuum cleaner, but appears very smart when worn. You pull this quaint thing on so that it recedes in front, following the line of the head, and then, when you have squashed it down, you get the Dutch boy effect with the crown flat against the side of the head.

Sleeveless Coats

While a large number of the new English evening wraps are being made on the coat principle, with inset sleeves, some women prefer the sleeveless, cloak style of garment. English designers are trying hard to do away with the old stereotyped circular cape. A cape which is finished in a triangle is one of the results. It is made in velvet and fur.

Gold Roses on Gowns

Although simplicity marks the daytime mode, evening models are most elaborate. A white dinner gown exhibited at the fashion show, it was worn under a white wrap also embroidered in the same gold rose design.

Cottons Printed in Designs

Among the materials which will be much in evidence are cottons in the new printed designs and in the plainer Irish dimities.

Hand Painting Feature of Snappy Sports Frock



The hand-painted sports frock is one of the modes of the season. This two-piece frock, worn by Aileen Pringle, the charming motion picture star, in "His Brother From Brazil," has a hand-painted border in pastel shades of the short-sleeved blouse, with a border of the same colorings on the sleeves.

Particular Women Do Not Care for Extreme Styles

The small slender woman may indulge in almost any cut, fabric or color combination so long as such indulgence does not violate good taste or is not overwhelming to her figure, declares Capt. Edward Molyneux of the Paris House of Molyneux, in the Woman's Home Companion. "There is but one woman in a thousand," he says, "who can adopt striking extremes and wear them to her advantage. I should advise the small slender woman to take the middle of the road between the bizarre and the too conservative. She must tone down and temper her affects to conform with her type. The new printed silks with their small dainty patterns and softly blended colorings suit her admirably."

A "coffee coat" of gay cretonne is the latest in breakfast negligees. Any kimono pattern can be used, and the border is a simple crocheted edge in stripes of wool which pick up the colors of the cretonne. The seams are feather-stitched with the darkest shade.

Tailoring has returned. From the short rigid classic two-piece, down to the more softly treated three-part outfit, the tailored suit is once more one of the smartest possible costumes for town wear. Also because of the latitude in its development it is one of the most satisfactory. Any woman can be sure of finding one that fits her type.

Most women buy too many. This is almost as true of the woman with a moderate dress allowance as it is of the woman with an unlimited checking account. Three wisely chosen frocks a year are better than a dozen bought because they happen to appeal to the eye, or because they strike the shopper as "bargains." Nothing, no matter how cheap, is a bargain unless it fits in with her particular wardrobe scheme, or fills some special need.

Black Lace Dress Will Solve Gown Problem

The black lace dinner gown is an essential in the smart woman's wardrobe since it is the type of gown which can be worn for formal as well as informal occasions. It fits into the small home gathering without appearing overelaborate, and it also holds its own at more formal occasions amid more colorful gowns.

If one has but one dinner gown, black lace should be its medium.

Capes for Sports

Knitted military capes for sports wear are much seen in Paris. One pretty model, much approved, has three colored stripes on the small turnover collar. The cape itself is beige, or natural colored wool. The new capes carry out the ensemble idea. They are chosen to match either skirt or sweater worn under them.

Daytime Frocks

Lemon yellow, such as mimosa, is a smart new spring color for daytime frocks. A two-toned blue crepe de chine model combines sistance, a cool gray blue with periwinkle, a blue with a touch of lavender in it. Light cameo pink sports dresses, in both jersey and silk materials, are now popular.

Shade of Violine Important

Rarely has blue occupied such an important place on the color chart of fashion, and in the large and varied group of blues shown for spring the loveliest are those on the violine tones. They are equally as successful in frocks and evening wraps as they are in millinery.

Gray Combine

Smoke gray combined with dull rose or pale green is used in many tea gowns and negligees.

THE KITCHEN CABINET

(© 1927, Western Newspaper Union.)
Oh! if the berry that stains my lips
Could teach me the woodland chat,
Science would bow to my scholarship,
And theology doff the hat.

WINSOME DELICACIES

To dine regally and well, try some of these dishes occasionally:

Ham With Mushrooms, Shrimps and Peas.—Fry a half-inch slice of ham for about ten minutes over a slow fire. Turn the ham and cover the cooked side with a dozen shrimps which have been boiled and cleaned and one-half dozen mushrooms cut into thin slices. As soon as the second side of the ham is cooked (about seven minutes) take it out and place on a warm dish in the oven. Cook the shrimps and the mushrooms about two minutes in the hot fat, then turn them onto the ham and surround the whole with cooked fresh peas.

Coddled Steak.—Take about two pounds of round steak cut an inch thick, season well with salt and pepper and flour. Have ready one small onion chopped fine, two tablespoonsful of butter or beef drippings heated very hot. Put the meat into a hot pan to brown evenly on both sides, then add enough water to cover well. Season with salt and pepper and worcestershire sauce to taste. Cover tightly and simmer steadily until the steak is tender. The meat must be basted and turned frequently. Serve on a hot platter with some of the gravy. Garnish with parsley or water cress.

Iron Mountain Muffins.—Take one-fourth of a cupful of sugar, one third of a cupful of butter, two cupfuls of flour, four teaspoonfuls of baking powder, one egg well beaten, three-fourths of a cupful of milk and one-half teaspoonful of salt. Cream the butter and sugar. Add the well-beaten yolk, the flour mixed and sifted with the baking powder, then add the milk and the egg white beaten stiff. Bake in a quick oven. This makes one dozen muffins.

Salmon Souffle.—Take one can of salmon, remove the skin and bones and flake, add the yolks of two eggs, one cupful of rich milk or cream, then seasoning desired and fold in the stiffly beaten whites of the eggs. Bake 20 minutes in a well-buttered pan set in hot water. Serve at once when nicely puffed.

Something to Eat.

It is the everyday food which we are most interested in, as that is a daily problem. For the occasions when we entertain are countless good things which are limited only by the purse.

Those who enjoy the palatable eggplant may like to try this method of cooking and serving it:

Eggplant Pot Pourri.—Boil an eggplant, without peeling, for 20 minutes, or until nearly done. Drain, cut into half lengthwise and scoop out the centers and chop fine. Simmer one-third of a cupful of chopped green pepper and one cupful of chopped onion in two tablespoonfuls of butter about 12 minutes. Add one cupful of chopped fresh tomatoes and the egg plant. Season well and cook for ten minutes, add one egg yolk well beaten, stir and cook until thick. Fill the eggplant shells, sprinkle with buttered bread crumbs and brown under the broiler flame. This dish is rich in vitamins A, B and C, and can be eaten by one wishing to reduce or to maintain weight. It is also a good laxative because of the vegetable fiber.

New Carrots.—Wash and scrape carrots and cut into finger-sized pieces. Put on to cook in a thick aluminum dish tightly covered with no water. Add butter, a tablespoonful or two, seasoning of salt and pepper and cook for an hour. Serve as a garnish for mutton stew. This dish is rich in iron and vitamins.

Lemon Sauce.—Cook together one tablespoonful of cornstarch well mixed with one cupful of sugar, then add two cupfuls of boiling water. Cook slowly ten minutes, then add the grated rind and juice of a lemon; lastly one tablespoonful of butter.

Pineapple Salad With Honey Dressing.—Arrange slices of fresh pineapple on lettuce and pour over the following: Beat together three tablespoonfuls of olive oil, two tablespoonfuls of honey, a tablespoonful of lemon juice, a dash of salt and cayenne. Serve at once.

Bermuda Salad.—Cut into fine cubes a small southern onion, add twice the quantity of tart apple also cubed, season well with salt and add a little minced green pepper. Mix well with salad dressing and serve on lettuce.

Stuffed Dates Salad.—Stuff dates with nuts and cover with finely cubed apple on a nest of lettuce. Serve with a mayonnaise dressing.

Coconut, Apple and Onion Salad.—Prepare two cupfuls of cubed apple, add a tablespoonful or two of finely chopped onion and a tablespoonful of finely minced fresh red pepper, mix with a cupful of grated, fresh coconut and add enough dressing of any kind to moisten. Serve on lettuce.

Nellie Maxwell

THIS WOMAN FOUND RELIEF

After Long Suffering by Taking Lydia E. Pinkham's Vegetable Compound

In a little town of the middle West, was a discouraged woman. For four months she had been in such poor health that she could not stoop to put on her own shoes. Unable to do her work, unable to go out of doors or enjoy a friendly chat with her neighbors, life seemed dark indeed to Mrs. Daugherty.

Then one day, a booklet was left at her front door. Idly she turned the pages. Soon she was reading with quickened interest. The little booklet was filled with letters from women in conditions similar to hers who had found better health by taking Lydia E. Pinkham's Vegetable Compound.

"I began taking the Vegetable Compound," Mrs. Daugherty writes, "and after I took the third bottle, I found relief. I am on my eleventh bottle and I don't have that trouble any more, and feel like a different woman. I recommend the Vegetable Compound to everyone I see who has trouble like mine, and you can use these facts as a testimonial. I am willing to answer any letters from women asking about the Vegetable Compound."—Mrs. Ed. DAUGHERTY, 1308 Orchard Ave., Muscatine, Iowa.

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Not What It Seemed

The dancers stopped and watched as a sunburnt man crossed the floor toward the host. His whole frame shivered and shook. Then suddenly his tremors ceased and he was surprised to hear a burst of applause from the guests.

"Welcome, old man," cried his host, seizing the newcomer's hand, "and congratulations. I never expected to see such an expert performer of the charleston straight out of central Africa."

The traveler gasped. "Charleston?" he echoed. "That wasn't the charleston, that was ague."

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Husband, 9, Is Divorced

One of the first cases heard under Turkey's new divorce law was that of a seventeen-year-old girl who divorced her nine-year-old husband to whom her parents had wed her sight unseen under the old law, says Capper's Weekly.

THEIR HEARING RESTORED

An Invisible Ear Drum Invented by A. O. Leonard, which is a Tiny Megaphone, fitting inside the ear out of sight, is restoring hearing and stopping Head Noises of thousands of people. Requests for information to A. O. Leonard, Suite 628, 70 Fifth Ave., New York City, will be given prompt reply.—Adv.

The Drug Business

"Are you an expert pharmacist?"
"I can compound a good hand sandwich."—Louisville Courier-Journal.

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