TUESDAY EVENING,

AARRISBURG CARLEGRAPS

Reading for Women and all the Family

Life's Problems Are Discussed

By MRS. WILSON WOODROW I was having a cup of tea with some friends the other afternoon in

a smart restaurant and we were amusing ourselves by analyzing the various types about us. "Now, bring your mind to bear upon that girl over there," I said to the woman next me. "Just what is it about her that makes her seem—well, not exactly in the pic-ure?"

My companion considered the uestion, and adjusting her eye-lasses put the specimen, so to speak nder the misrocope.

soap should be used very carefully, if you want to keep your hair look, ing its best. Most soaps and pre-akali. This dries the scalp, maken the hair brittle, and runs it. The best thing for steady use is just ordinary mulsified cocoanut oil (which is pure and greaseless), and is better than the most expensive soap or anything else you can use. One or two teaspoonfuls will cleanse the hair and scalp thor-oughly. Simply moisten the hair with advantage of a high school schools. This not only offers an excellent training, schools that given in the best wich rinses out easily, removing every particle of dust, dirt, dandruft and excessive oil. The hair fine and silky, bright, lustrous, fluffy and easy to manage. You can set mulsified cocoanut of a tany pharmacy, it's very cheap, and a few ounces will supply every mem-ber of the family for months.

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coat stands in first place this season. It is worn under suits, usually in the style shown in Fig. 1. This style has no back. for it is simply intended to add a touch of color to a dark suit. It has a smart one-button closing and is cut in two points at the lower edge. This vest has the fashionable shawl collar." No. is an attractive addition to a sport cos tume, and it also serves as a slight pro tection. for it has a complete back and front. This type of vest is being made up in bright cretonnes, satin, flowered taffeta and other suitable materials to wear with white skirts.

The lady's and miss' set of yests No. 8879 is cut in six sizes-16, 18 years and 36, 40, 44 and 45 inches bust measure. Vest No. 1 requires 34 yard 36 inch ma-terial, with 5% yard 18 inch contrasting goods. Vest No. 2 requires ¾ yard 36 inch. with ¾ yard 36 inch contrasting material and 1/2 yard 24 inch liping

Dainty accessories are a vital part of the smart costume, and the vest or waist-

This pattern will be mailed to any address upon receipt of 12 cents in stamps. Address your letter to Fashion Department, Telegraph, Harrisburg, Pa.

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FASHION'S FORECAST

(By Annabel Worthington)

30 More Vessels Are

re Vessels Are Ordered of Japan ston, July 16. — The Ship-ta announced way The Ship-

SHIMMELL RED CROSS NEEDS WAR WORKERS

Washington, July 16. — The Ship-ping Board announced yesterday that contracts for thirty additional cargo ships had been awarded to thirteen Japanese yards, bringing the total number of new vessels ordered from Japanese shipbuilders up to fifty ships of an aggregate tonnage of 380.-000. Japanese yards, bringing the total number of new vessels ordered from Japanese shipbuilders up to fifty ships of an aggregate tonnage of 380.-The fifty ships will cost the United States approximately \$75,000,000. been \$20,000,000 of the amount has been expended and some of the ves-sels have been delivered and put into



Mold Offers For One Week Only-Lifetime Gifts See Offer Below-Also Coupon See Offer Below-Also Coupon

Save Sugar—Save Flour

Yet Serve Luscious Fruit Desserts

Facts to Know

In these times every housewife should know Jiffy-Jell. It means rich, fruity desserts, instantly made, without the addi-

tion of sugar. It means supreme desserts, without the use of flour or sugar, at half the cost of pastry.

It means a way to serve fresh fruit, mixed in jell, to save many ounces of sugar.



Economical Desserts Salads From Left-Overs Meat or Chicken Scraps in Aspic Jelly

Jiffy-Jell is the only product which serves these uses well. It is the only gel-atine dainty with true-fruit flavors, highly concentrated, sealed in glass vials.

These bottled flavors do not lose their fresh-ness. They give to Jiffy-Jell a wealth of fresh-fruit taste. Thus Jiffy-Jell desserts and salads



and Drapery Materials

A sale of this character will attract every thrifty housekeeper.

Only our regular high-grade stocks are offered-none bought specially for sale purposes.

In view of the constantly increasing prices for Fall

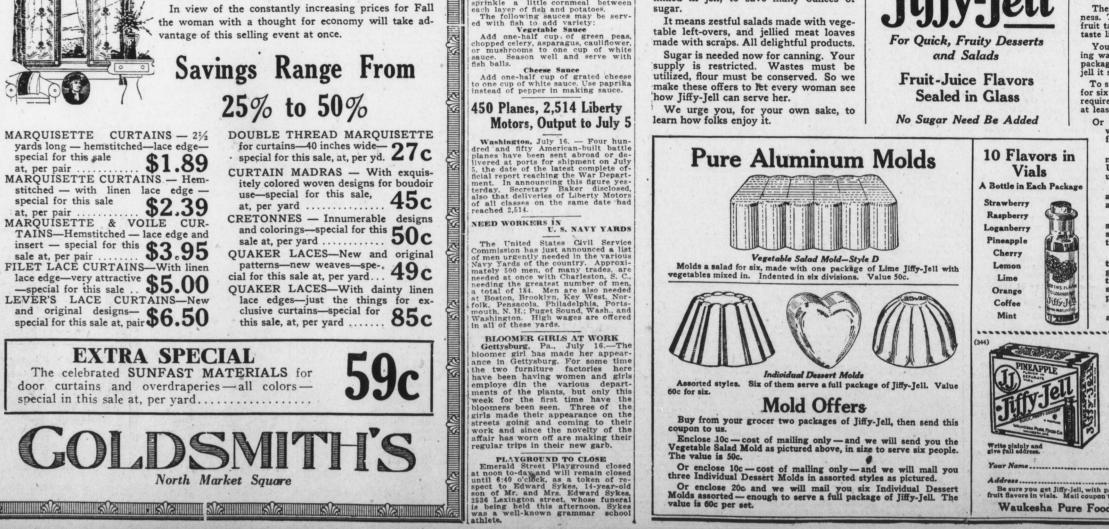
Sale of Draperies

How to Conserve

Canning and Packing For Win-ter's Use Explained in Detail by National War Garden Experts

Fish for food as well as for pleas.

Fish for food as well as for pleasure, suggests the United States Food Administration to the thousands of families who spend several weeks every summer in cottages on lakes and streams. Fish as a substitute for meat has long been urged, and now that the shortage of beef is again serious it is desirable to increase the use of fish. Tishing has an added charm when one's dinner depends on the outcome, and the sport of camp cookery should be more attractive in a game to see how many delicious ways the fresh catch can be prepared for the table. Besides fried, baked and stuffed fish, there are other means of prepa-ration which adapt themselves readily to camp kitchens. Three pounds fish, four tablespoons drippings, one medium onion, chop-ged fine, one quart sliced potatoes, three cups hot mit. Skin and bone the fish and cut into inch cubes. Cover the bone and trim-mings with cold water and let simmer for one-half hour. Cook the onion in the fat for five minutes in a stewpan. Parboil the sliced potatoes for five minutes, then drain and add layers of fish and potatoes to the fat and onion in the stewpan. Season each layer with salt and peper. Strain the liquid in which the fish bones have been boiling over all, and cook about twenty minutes until fish and po-tatoes are tender. Then add the scalded milk. If desired thicker, sprinkle a little cornmeal between each layer of fish and potatoes. The following succes may be serv-d with fish to add variety: **Vegetable Sauce**



taste like fruit-made dainties.

You make Jiffy-Jell by simply adding boil-ing water, then the flavor from the vial. One package makes dessert for six. If you whip the jell it serves twelve.

To serve fresh fruit, preserved fruit or pastry for six requires 8 to 12 ounces of sugar. Pastry requires flour in addition. The average cost is at least twice the cost of Jiffy-Jell.

Or you can mix fresh fruit in Jiffy-Jell, without adding sugar, and have a double-fruit dessert.

With Lime or Mint Jiffy-Jell you can make delicious salads, z-stful and green. Use left-overs in cooked vegetables. Or use fresh vegetables.

Mix in meat scraps with these flavors and you have a jellied meat loaf. This is a delightful way to save waste.

Millions now use Jiffy-Jell as a con-servation dainty. They cet fruity des-serts and salads of the finest sort, at trifling cost, without using sugar or flour.

We want you to know what it means to you. See how it differs from old-style gelatine products. Buy two pickages to try, then send us the coupon, and we will send you molds worth more than you pay for Jiffy-Jell.

Accept this offer, for it means a test at really no cost at all.



Be sure you get Jiffy-Jell, with package like picture, for nothing else has true fruit flavors in visis. Mail coupon to

Waukesha Pure Food Co., Waukesha, Wisconsin