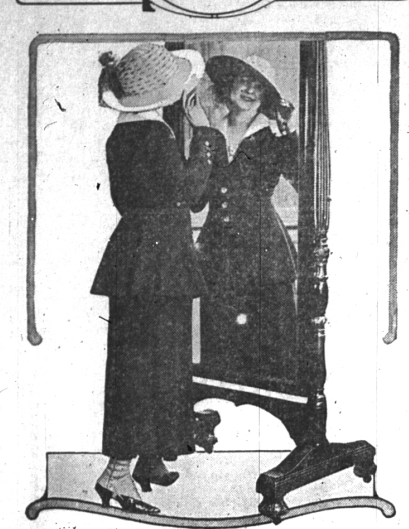


# Ads and Fancies of Fashion



**SUIT WITH CLOSE FITTING COAT.**

There is a choice this season in the line of the silhouette. We may discard curves entirely and wear a coat or dress that is straight from neck to hem, or go to the other extreme and choose a bodice or coat that is fitted in to the figure closely, or stop anywhere between these. Half way between seems to be the happy medium that is most generally becoming. But the possessor of a very good figure may go even farther than the semi-fitted coat with line effect as is attested by the coat suit which reflects this place of the style as shown in the picture above.

This braided and trimmed suit of serge sets snugly to the body above the waist where the lines of the coat flow out into ripples at the back and sides, but are almost straight at the front. Parallel rows of narrow silk braid, stitched across the sides and back of the coat, and in a row of small bone buttons at each side. This is a novel placing of braid which is char-

acteristic of this season. Corresponding rows of braid, ending in buttons are placed on the sleeves. There is a shawl collar and an over-collar of washable white satin.

In order to preserve the snug lines about the waist this coat is fastened with three buttons at the front. There are several ways of arriving at this closely fitted effect by means of ingenious cutting. They are novel but are more successful than the simple and direct methods shown in the picture.

The style of the skirt in this suit may be taken as a criterion for the season. It is a straight-line model, fitted about the hips, with the skirt very slightly raised and it could hardly be simpler. These are the ideals that a skirt maker seems to have in mind just now.

Military shops are radiant with joyous Easter hats all proclaiming that styles have taken on a new tack and are sailing in the direction of bright trimmings and plenty of trim. Flowers are sprouting all over some shapes, others are fully covered with foliage. Ribbons are nothing if not abundant, made up into all kinds of fanciful and beauti-



**HAT STYLES SAIL TOWARD TRIMMINGS.**

all over with beads and then its ascendency in the new style adds as many light rows of folded silk as it can carry without concealing the beads. Rose foliage lies in a flat wreath about the brim. It is one of the hats that trimmers class as belonging to the "bumpy" style. Below, at the right, a poke bonnet covered with crepe georgette, is faced with yveta braid. It has a long mesh of ribbon that wanders over the crown and through slashes in the brim. The ends loop after their way, which leads them half the length of the figure. A cluster of cherries and leaves are joined to the shape with chenille stitches that are disposed to divide attention with them.

The sixth-covered shape at the left is the simplest of the three models. Except for folds on the side-crown the pattern is put on plain. But there is method in this method. The hat is merely a foil for a large ornament of set crystals—milk amethysts—set in metal and elaborated with beads.

**Color Harmony.**

Have you ever set a luncheon table with a jester's linen cloth, plain blue china dishes and yellow tulips? Try it! The result will please you more than the dead white so often used.

**Wooden Mountings for Handbags.**

Wooden mountings are the latest thing in handbags. The whole frame of the bag is made of wood—finishes a dull, unvarnished brown, and the bags mounted in these frames are made of silk or velvet. Many interesting shapes are achieved by means of carving the wood.

**New Fabric for Coats.**

Hop sucking is one of the newest fabrics for coats when they are made of wool.

## "WE WON'T WIN IF WE WASTE"

### Tested Wartime Recipes

FOR USE IN MICHIGAN  
(Clip and save these recipes for future reference.)

#### War Breads Are Healthy.

"War Breads" (3-4 or 5-6 whole or 1-4 or 1-3 other cereals) are even more healthful than those made exclusively of white flour. They are light, wholesome, taste well, and are very nutritious, though the loaves are not so large nor so light.

As substitutes for wheat use oats, barley, rice, corn meal and potatoes. Rye with wheat makes an excellent bread; but our crop of rye is not as large as we had expected, so other cereals must also be used. Graham flour is a wheat flour, it is a wheat-saver, but is not a wheat substitute. It is not a difficult matter to make these "War Breads." Follow your favorite bread recipe, using 3-4 the usual amount of white flour and 1-4 of some other cereal, such as oat meal, rice flour, corn meal, barley, etc., or potatoes.

Here is one reliable recipe for white bread to be used as a main food in any situation, if you have not one which is satisfactory. If you already have a good recipe, use that.

**Four Loaf Recipe for Bread.**

- 1 qt lukewarm milk, water, or a mixture of the two
- 2 cakes compressed yeast
- 2 cups warm milk, water, or a mixture of the two
- 1 C liquid yeast
- 1 1/2 T salt
- 1/2 T fat, if used
- 1 qt sifted flour

Original bulk dough two quart; bulk when ready to be made into loaves, five to six quarts.

Boil the water or scald the milk. Put the sugar and salt (and fat, if used) into mixing bowl. Pour the hot liquid over it and allow it to become lukewarm. Mix the yeast with water and place in liquid and add it to the rest of the liquid. If convenient, set this aside in a warm place, not over 85 degrees F., for one hour; if not convenient to set it aside, add the flour, mix once again for a little at a time and kneading until the dough is so sticky consistency that it sticks to neither the bowl nor to the hands. This requires about 10 minutes. Knead in the flour, one cup at a time, until temperature of 85 degrees. It may be kneaded in a warm place, but the lower the temperature, the longer the time required for the rising. Cut down the dough from four to two quart; grease the hands slightly. Knead the dough about 10 minutes. Roll into a ball. With a good bread flour, it should triple its bulk in six rising with a soft wheat flour, it should rise much beyond twice its volume. Divide into portions, mold and place in greased pans. Allow to rise until a light touch will make a slight dent, about 30 minutes.

The above rule will make a good working basis for the various war breads. In place of 1 1/2 cups of white flour use one of the other grains—corn, barley, rye, oats, or potato. This amount will not greatly change the texture or the flavor of the bread.

There are different methods of putting in the substitute. One way is to use the correct amount of substitute (1-4 amount of flour usually used) and a small portion of flour when the sponge is set, adding the remaining flour as usual. Another method is to set the sponge as usual, adding the substitute with the remainder of the flour. This last method is especially good if rye or barley flour is used. Mashed potato can also be worked in very satisfactorily at this time. If potato is used as a substitute, allowance must be made for the extra water contents and enough flour added to make a very stiff loaf.

#### Hints for Wheatless Days

**Breakfast:** Serve fruit, cereals, coffee or coffee substitute for food; cocoa or milk for children. If heartier breakfast is desired serve creamed codfish, eggs when cheap, corn cakes, etc.

**Dinner:** Use chicken, ducks, geese, rabbits, fish—either fresh or canned—milk, beans and peas; or serve a cream soup. With these use vegetables and green salads.

**Supper or Luncheon:** Serve a Welsh rarebit; macaroni spaghetti or rice with cheese; or one of the many other cheap dishes such as cold boiled potatoes cut in cubes, mixed with cheese sauce, covered with crumbs, and baked until heated through. Cottage cheese is one of the best meat substitutes. Mush and milk is a good supper dish. Try graham cream cooked with dates and served with cream or whole milk. A good cream soup or chowder may form the principal part of this meal.

**Potato Stuffing for Fowl.**

- 2 cups hot mashed potatoes
- 1/2 cup hot milk
- 2 or 2 1/2 tablespoons fat
- 1 egg
- 1 teaspoon salt
- 1 finely chopped onion

Add to the potatoes the other ingredients in the order in which they are given.

**Potato and Celery Dish.**

- 3 medium sized boiled potatoes
- 1/2 teaspoon salt
- 1 cup celery
- 1 tablespoon fat
- 1/2 cup onion
- 1/2 cup milk

Mix celery, onion and finely cut potatoes. Add salt, melted fat and stir together. Place in hot oven and brown. Stir occasionally until celery is well cooked.

#### Possibilities of a Can of Peas.

1. Creamed
2. Escalloped
3. Croquettes
4. Soufflé
5. Cream of Pea Soup
6. Combined with carrots and creamed or buttered
7. Buttered peas in turnip cases.

**Cream of Pea Soup.**

Heat peas in their own liquor, drain and rub peas through a strainer. Add to two cups of thin water sauce, then add peas. Reheat.

**Pea Roast.**

- 1/2 cup bread crumbs
- 1/2 cup butter
- 1/2 cup milk
- 1/2 cup peas
- 1/2 cup onion
- 1/2 cup celery
- 1/2 cup carrot
- 1/2 cup mushroom
- 1/2 cup tomato
- 1/2 cup corn
- 1/2 cup lima
- 1/2 cup kidney
- 1/2 cup pinto
- 1/2 cup navy
- 1/2 cup black
- 1/2 cup red
- 1/2 cup white
- 1/2 cup green
- 1/2 cup yellow
- 1/2 cup purple
- 1/2 cup blue
- 1/2 cup pink
- 1/2 cup brown
- 1/2 cup tan
- 1/2 cup grey
- 1/2 cup black
- 1/2 cup white
- 1/2 cup yellow
- 1/2 cup purple
- 1/2 cup blue
- 1/2 cup pink
- 1/2 cup brown
- 1/2 cup tan
- 1/2 cup grey

#### Possibilities of a Can of Corn.

1. Escalloped
2. Croquettes
3. Soufflé
4. Squash dish
5. Cream of Corn Soup
6. Corn Oysters

**Squash Dish.**

(Do not use on pork or veal.)

- 1 can corn
- 1/2 lb bacon
- 2 eggs
- 1/2 cup milk
- 1/2 cup butter

Place in skillet over medium heat. Add corn and cook five minutes. Stir in eggs, then add the rest of the ingredients. Remove from fire as soon as eggs are set.

**Corn Oysters.**

- 2 cups corn
- 2 eggs
- 1/2 cup milk
- 1/2 cup butter
- 1/2 cup onion
- 1/2 cup celery
- 1/2 cup carrot
- 1/2 cup mushroom
- 1/2 cup tomato
- 1/2 cup corn
- 1/2 cup lima
- 1/2 cup kidney
- 1/2 cup pinto
- 1/2 cup navy
- 1/2 cup black
- 1/2 cup red
- 1/2 cup white
- 1/2 cup green
- 1/2 cup yellow
- 1/2 cup purple
- 1/2 cup blue
- 1/2 cup pink
- 1/2 cup brown
- 1/2 cup tan
- 1/2 cup grey

#### Possibilities of a Can of Tomatoes.

1. Escalloped
2. Cream of Tomato
3. Cream of Tomato
4. Tomato Sauce for Omelettes, Fish, etc.
5. In Dressing
6. Mixed combinations as in cooking left.
7. With spaghetti, macaroni, etc.
8. Lima beans and tomatoes.

**Tomato Aspic.**

- 2 cups strained tomatoes
- 2 teaspoons salt
- 1/2 cup onion
- 1/2 cup celery
- 2 tablespoons granulated gelatin

Heat tomatoes, strain and add salt and granulated gelatin. In cold water mix with tomato. Pour into small mold and boil. Serve on lettuce leaves with salad dressing.

**Tomato Sauce.**

The tomato juice strained or not, according to preference, instead of milk in recipe for medium white sauce.

**Lima Beans and Tomatoes.**

- 2 cups green lima beans or equivalent
- 2 cups tomatoes
- 1/2 cup onion
- 1/2 cup celery
- 1/2 cup carrot
- 1/2 cup mushroom
- 1/2 cup tomato
- 1/2 cup corn
- 1/2 cup lima
- 1/2 cup kidney
- 1/2 cup pinto
- 1/2 cup navy
- 1/2 cup black
- 1/2 cup red
- 1/2 cup white
- 1/2 cup green
- 1/2 cup yellow
- 1/2 cup purple
- 1/2 cup blue
- 1/2 cup pink
- 1/2 cup brown
- 1/2 cup tan
- 1/2 cup grey

#### NEW FOOD PROGRAM

Monday is Wheatless.  
Tuesday is Meatless.  
Wednesday is Wheatless.  
Saturday is Porkless.  
One Wheatless meal every day.  
One Meatless meal every day.

**Bedding for Sows.**

Active sows in comparatively light condition should be given a liberal supply of bedding. But sows which are in high condition, or which are at all times, had better be given only a moderate amount of cut straw.

**Soil for Vegetables.**

For most of the garden vegetables, the soil cannot be too rich. This is especially the case with all salad vegetables, such as cabbage, spinach, sweet corn, cauliflower and celery.

## "WE WON'T WIN IF WE WASTE"

### Tested Wartime Recipes

FOR USE IN MICHIGAN  
(Clip and save these recipes for future reference.)

#### THE ROBINS MOVE.

"We must get started, peep, peep, chirp, chirp," said Mother Robin. "Yes," said Father Robin, "we must." "You see," said Mother Robin, "the people love to see us, and they say that on other days the spring is here. We robins love it. We bring them so much pleasure!"

"Still," said Father Robin, "it's a little bit hard to get so soon. It's not so late and warm here, and up there it's so late and cold. Nice warm days come, and then very chilly ones. And the wind will often and blow our little feathers!"

"All of that is true," said Mother Robin. "Still I think we should start, don't you think? How do the people are looking forward to seeing us."

"They like to see us," said Father Robin, "but often when a cold day comes and we can't find any food, they forget what pleasure we give them, and they don't even throw us a bread crumb!"

"Yes, that's so," admitted Mother Robin.

"One I heard of a robin who sat on a window sill on a cold day. The wind was whistling and blowing outside," Father Robin said. "I was bitterly cold, even though spring had come. There were people inside this window, and they were sitting around a very big fire. They were warming their hands, and this robin's feathers were all ruffled up. They were so cold that they sat down around the table, and they had dish after dish passed to them which were filled with good food."

"And every little while they took bread. Now, of course, this robin didn't mind seeing them eat bread, but this was what he couldn't stand."

"A person at that table looked up and saw the robin on the window ledge—just outside the window."

"Look at that robin!" she exclaimed. "The robin's feathers seemed to flutter hopefully now. I'll have something to warm me up," he thought happily. "Why even though we're so cold there's a robin around. It shows that spring is really here after all, though we would hardly think that now he would get a fine crust of bread. But not at all!" The woman turned her head and saw the robin sitting on the little thing that doesn't freeze to death. He's probably up by the window now, trying to get some of the warmth from the table."

"And after that, the robin said, they never noticed him again, and after a time he went away, his little red breast all shrunken and faded."

#### THE RED CROSS TASTES OF EUROPE ARE GIVING TOASTED CIGARETTES TO THE BOYS

To anyone who doesn't know of the wonderful advances that have been made in the preparation of smoking tobacco in the last few years it may sound strange to speak of toasted cigarettes.

Strictly speaking, we should say cigarettes made of toasted tobacco, that smokers of this country will recognize more readily by its trade name, "LUCKY STRIKE"—the toasted cigarette.

The American Tobacco Company are producing millions of these toasted cigarettes and these are being bought in enormous quantities through the various tobacco shops conducted by the newspapers of the country and forwarded through the Red Cross Society to the boys in France.

This new process of treating tobacco not only improves the flavor of the tobacco but it seals in this flavor and makes the cigarettes keep better.

The Red Cross nurse is always glad to have a cigarette for the wounded boys, and in most instances, that is the first thing asked for.—Adv.

#### Help wanted by many women

If a woman suffers from such ailments as Backache, Headache, Neuritis, Nervousness—the symptoms indicate the need for Pilsa's Tablets, a valuable healing remedy with antispasmodic, astringent and tonic properties. A local application simple but effective—response comes quickly causing refreshing relief with invigorating results. Backed by the name Pilsa established over 50 years, satisfaction is guaranteed.

**PISO'S TABLETS**

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#### Seldom See

A big knee like this, but your horse may have a hunch or bruise on his hock, hock, stifle, knee or throat.

**ABSORBINE**

It will clean it off without laying up the horse. No blister, no hair, no pain. Concentrated remedy. 25¢ per bottle delivered. Describe your case for special treatment. Write to: Dr. J. C. Ayer & Co., Lowell, Mass. Send for free literature. Pilsa's Tablets a hunch or bruise on his hock, hock, stifle, knee or throat. Backed by the name Pilsa established over 50 years, satisfaction is guaranteed.

W. F. TAYLOR, P. D. F., 310 Union St., Springfield, Mass.

#### Clear Pimples With Cuticura And Be Happy

Most of our time is passed in getting used to the things we didn't expect.

**Carter's Little Liver Pills**

You Cannot be Constipated and Happy

A Remedy That Makes Life Worth Living

Small Pill, Small Dose, Small Price.

**CARTER'S LITTLE LIVER PILLS**

Warranted Genuine

#### Monkeyed Around.

Nephew—I tried to get a raise today, and he refused it. Mrs. Blunderbuss—No bad, Dick! Perhaps you monkeyed too long and didn't approach him at the zoological moment.

**Clock Was Standing Still.**

"Look and see whether the clock is running, dear," said grandma to little Ruth.

"No, it's standing still, grandma," reported Ruth, "but it's wagging its tail."

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