

# HOUSEWIVES OF INDIANAPOLIS CAN PROFIT WHILE WHEAT IS SO CHEAP

## Flapper Changes Style and Manners and Name Is Now Only a Memory



HOW THE FLAPPER HAS CHANGED

By MARIAN HALE  
NEA Service Writer

EW YORK, July 28.—All that is left of the flapper is the name!

For want of anything better, and because we have become accustomed to the appellation, we still call the girl in her late teens a flapper. But she bears no resemblance now, at least physically, to the girl of six months or a year ago who received so much condemnation from parents and reformers.

Her curt manners didn't fit in with the lengthened skirt, so she changed her manners to suit the style.

And fashion authorities say she must change even more for the coming season. She will have but one idea—to be picturesque.

Long skirts, draperies, bustles, tight bodices and lace ruffles and frills are going to make her look like the portrait of a lady.

Velvet, satin and satin backed crepes in the most gorgeous colorings, as well as dignified black, will be combined with lace and fur to give the picture quality.

For it is to be one of the most popular trimmings for fall and winter, not used in the conventional manner about the neck and sleeves, but outlining the complicated draped and following the fashionable circular hemlines.

Taffeta and moire come in the most delicate shades and the most brilliant ones—and are made into the bouffant type of frock that is

much more popular with the debonair of today than is the straightline model.

Ribbons, laces, French flowers and combinations of all three are used on these full-skirted, tight bodiced gowns.

Cuffs and collars of lace or linen are featured on the newest frocks, and the fashionable neckline of the moment is the shallow oval reaching to the shoulder points.

Even wraps have lost all their practical, serviceable look and are richer and more elaborate than they have been for years.

But when father has arrayed his daughter in all her new splendor, which is by no means cheap, he may sigh for plain little flapper of yesteryear.

These white flour rules for breads, pies, cakes and puddings may start

without.

Bread is essentially a carbon hydrate, although entire wheat bread contains mineral matter, protein and fat, as well as starch to such a degree as to make it almost perfect food. White flour bread is lacking in fat, but combined with butter or rich milk it makes the perfect food for grownups or kiddies.

It may not be fashionable to serve bread at dinner, but a more lavish use of bread will reduce the high cost of living and not lower the high More bread and less meat will make healthier families during the summer months.

Serve toasted bread sticks with the soup; serve broiled and creamed meats on toast. The toast absorbs the delicious juices of broiled meat that are usually wasted on the platter. Crispy toast points add to the flavor of a creamed dish and also make it possible to lessen the amount of meat.

**Highly Nutritive**

It's rather interesting to know the Department of Agriculture of our United States has figured that there is more nutritive value in 10 cents worth of bread flour than in 10 cents spent for any other food.

So for our sakes we should use more breadstuffs.

And for the sake of our farmers, the "backbone of the nation," who feel that the "bottom is dropping out" of the price of wheat, we should use more breadstuffs. If the American farmer reaches the stage when he decides it does not "pay" to raise wheat we will pay for our flour as we never have before.

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