

# SIMPLICITY THE KEYNOTE OF TRAVELING TOILETTES

THE LONG COAT IS THE FAVORITE GARMENT—  
NEW STYLE WATERPROOFS

DESPITE THIS FEATURE, HOWEVER, THEY HAVE  
PLENTY OF DISTINCTION



CORRECT TRAVELING COSTUME  
OF GREEN CHEVIOT SHOT  
(WITH WHITE)

SMART TRAVELING HAT  
OF GURNT. STRAW

A DUST PROOF  
SICILIANE BRADFORD  
TRAVELING  
COAT

Now that traveling days are near, it behooves every woman to see that there is something more substantial in her Summer wardrobe than frills and furbelows. The picturesque hat, the dainty white lace coat, and the filmy Summer dress are sadly out of place for even a journey of a few hours.

A long coat will cover a multitude of sins, and therefore will be in favor for either a short or a long journey. In the choice of fabric care should be taken to choose that which will not show dust and which may readily be cleaned. Unless a sea voyage is contemplated, light-weight coats will be found most serviceable, and rainproof materials will be invaluable.

The waterproof garment will be the favorite for traveling with many women. Besides the cravenette rain coat, the old-fashioned waterproof is to be seen, but it

is unlike the dingy chrysalis which once bore that name. The up-to-date waterproof has a silky finish and is almost as gaily colored as the wings of a butterfly. All the tartan plaids and many other plaids and stripes are obtainable. Some are made with hoods, others with military capes. The majority are trimmed with bands of solid color. A brown and white plaid, trimmed with a broad band of brown both down the front and as a finish for the triple shoulder capes, makes a stylish traveling garment. Then there are silk coats lined with rubber, which are both dressy and serviceable.

Pongee and other light linen colored fabrics are most suitable for the long coats, whether full length or three-quarter length. Most of them are loose fitting, belted in at the waist for the sake of freedom of motion. Their studied simplicity is in striking contrast to the pongee dress

coats. Lace and embroideries are entirely out of place on the traveling coat, and stitched bands of the same or contrasting colors, or colored pipings, are the only suitable trimmings.

One loose pongee traveling and coaching coat has medium-sized black velvet buttons and a deep turn-over collar and cuffs of black velvet. The contrast between the silky pongee and the dull tone of the velvet is striking.

Among the three-quarter length coats the tight-fitting corset model is the most stylish. Although tan covert cloth seems to be the favorite fabric, the woman in search of novelty finds the style applicable to other materials and shades.

A three-quarter length coat made after the corset model has the seams strapped with bands of black cloth of a dull finish. Another of black mohair has strapings of black silk. It is predicted that strapings of a contrasting color will be

used as the season advances, but so far it is only hearsay, excepting, perhaps, the corset coats of tan with strapings of leather in a slightly darker shade.

For the woman who eschews long coats a traveling suit is necessary. Short skirts—not the ballet type in vogue a season or two ago, but modest skirts which escape the ground only by an inch or two—are the most serviceable. Yet, since to some minds the aversion to short skirts is insurmountable, long skirts are eminently correct even for traveling. It is quite true that the skirt coats now so fashionable look far better with a long skirt.

The simplicity of the traveling dress is as studied as that of the traveling coat. Light-weight chevrots, mobairs, pongee and linen-colored linens are the favorite fabrics. Pippings and stitched bands furnish the only acceptable trimmings. The traveling dress relies for effect on its cut, not on its ornamentation.

A stylish traveling suit is of light green cheviot shot with white. Narrow vertical

tucks give a panel effect to the front of the long slightly flaring skirt. The light-fitting coat blouses slightly in the front. It has a moderately deep skirt and is belted in at the waist. Tucks similar to those on the skirt, and black velvet buttons form the trimming down the front. There is a turn-over collar of the velvet, gashed at intervals with the buttons. The sleeve flares slightly to the wrist over an inner sleeve of the material. It is ornamented with several wide vertical tucks, each piped with black silk. It has a skirt on the waist, running half way down to give a flare.

The tucks are released half Sun-plaiting is popular in the short-skirt traveling suits. Such a skirt is becoming even to a woman who is blessed

with embonpoint, if use is made of the hip yoke.

A stylish traveling suit is of black and white check silk. The skirt has a hip yoke running down to a slight point in the front. The skirt is belted below this. A simple shirtwaist of the checked silk and a short round jacket of black taffeta is worn with this.

The traveling hat is important, for it may make or mar the costume. The days are past when an old hat was considered "plenty good enough for traveling." The smartest millinery shops are filled with hats designed exclusively for use with a traveling toilet. They are simple, but they have a style all their own.

Panama hats in the crush shapes that were popular last year are still correct for traveling wear. They are trimmed with scarfs of Indian muslin, loosely tied about the crown. Scarfs of course weave netting of dull green, red, blue or tan are also stylish.

The stitched linen hat has come into

unexpected prominence. To the woman who desires to be exclusive, it has the charm of being made to order to suit each costume. When worn with a linen traveling suit it is bound with the same material which is used for the suit strapings.

If these simpler models do not suit any individual woman, she has a wide range of more elaborate headgear from which to choose. But she must see to it that her choice does not violate the rules of traveling simplicity. Toques and turban effects are the most practical. Flowers and plumes must be avoided, and ribbons and quills form the only trimmings. Champagne and ecru are favorite colors in straw.

Made hats are much in favor with women of fashion. A stylish traveling toque is of black and white chrysanthemum straw. A flat bow of the straw mixed with black velvet ribbon ornaments the left side.

HARRIET HAWLEY.

## A BATCH OF CHERRYTIME RECIPES

FROM the time that a sudden burst of bloom transforms the bare branches of the garden cherry tree into a billowy mass of fragrance until the last dead ripe cluster of fruit is gleaned from the topmost branch by bird or boy, the cherry is a delight to eye and palate alike.

First in the list of fresh fruit desserts stands the cherry pie. A deep tin should be used for cherry as well as all other juicy fruit pies, whose tendency is to run over during the baking. Line with a good crust, put in a layer of cherries, the tart ones preferred, sprinkle generously with sugar, dust with just a trifle of corn-starch or flour, wet the rim with cold water and cover the top crust. Eat cold or hot with sugar sifted over the top. A strip of clean cloth wrung out of cold water and bound around the edge of the pie just before putting it into the oven will prevent the loss of the rich, delicious juice which is its characteristic. The flour and water hold the cloth in place until the pie is baked, when it can be pulled off without injuring the pie.

Make a light paste as for apple dumplings, roll in an oblong sheet, fill with cherries, sprinkle with sugar and roll closely, folding the end over to preserve the syrup. Roll in a pudding bag for an hour and a half and serve with hot, sweet sauce.

care that the water does not stop boiling. Cover closely and boil 12 minutes without lifting the cover. Lift carefully on to a hot dish and serve at once with a sauce made by creaming together one tablespoonful of butter and one scant cup of sugar. Add gradually one beaten egg and half cup mixed cherry and lemon juice, beating constantly.

**Tapoca Cherries.**  
Wash one cupful of pearl tapoca through several waters, cover with cold water, and soak over night. In the morning put over the fire in a double boiler with one pint of boiling water and larger slowly until the tapoca is perfectly clear. Pit 1/4 pounds of sour cherries, stir with the boiling tapoca and sweeten to taste. Take from the fire, turn into the dish from which it is to be served, and set away to cool. Serve cold with cream. This recipe makes enough for eight persons.

**Cherry Charlotte.**  
Pit fresh cherries to make a quart, sweeten, and put in a basin on the back of the range to heat. Butter some slices of light bread, trim the edges of the crust. Butter a pudding dish, and fit a layer of buttered bread on the bottom. Pour over it some of the hot fruit. Repeat until the dish is full. Let it stand until thoroughly cold with a weight on the top. Turn out and serve with cream.

**Cherry Pudding.**  
This is easily made and proves as satisfactory as many a more elaborate dessert. Put pitted and sweetened cherries an inch or so deep in the bottom of a buttered pudding dish and cover with the following mixture: One cupful of sugar beaten to a cream, with two tablespoonfuls of butter, one egg, one cupful of milk, two cupfuls of flour and two teaspoonfuls of baking powder. Flavor with a bit of nutmeg or lemon. Bake, turn from the dish and serve with warm, sweet sauce.

**Cherry Punch.**  
Stem and pit three pounds of cherries, saving the pits to cook with the cherries in three quarts of boiling water. Cover and set on the back of the range, where they should be allowed to simmer slowly for two or three hours. Turn into a jelly bag and allow them to drip until

all the juice has passed through that will without squeezing. Make a syrup of three cups of sugar and the same amount of water, boil ten minutes, add the cherry juice, cook five minutes longer, and put in a cold place. Serve with a little cracked ice and two or three fresh cherries in each glass.

**Pickled Cherries.**  
Boil through one quart of vinegar, two pounds of sugar, one-half ounce each of cinnamon, cloves and mace, the spices being tied in a thin muslin bag. Four this while scalding hot over five pounds of large perfect cherries on the stem and seal.

**Cherry Vinegar.**  
Put two quarts of cherries in a large earthen bowl, wash slightly and pour over them one quart of vinegar. Cover and set in a cool place for two days. Strain through a muslin bag, and to each pint of juice allow three-fourths pound of sugar. Put over the fire and scald for 15 minutes. Again, set aside 15 minutes to cool, and then bottle. Diluted, this makes a refreshing Summer drink.

**Cherry Salad.**  
Cherry salad is made in various ways. It may be simply ripe sour cherries pitted and served with a French dressing. It may consist of cherries and nuts, cherries and currants, cherries and bananas, or cherries and strawberries. It may be dressed with wine and sugar, fruit juice and sugar, or with a dressing made by beating together the yolks of four eggs until lemon colored and smooth, adding slowly a cupful of sugar and one-half teaspoonful of salt. Have ready the strained juice of two lemons. Stir in and pour at once over the salad.

**Cherry Ice.**  
Bruise a quart of cherries with their pits in a mortar. Squeeze through a jelly bag, and add to the juice a pint of sugar, a pint of water, the juice of two lemons and a wineglass of brandy. This juice requires longer to freeze than ordinary ices on account of the brandy.

**Crystallized Cherries.**  
Select plump, perfect cherries, leaving them on the stem. Dip first into the beaten white of an egg, then into pow-

## BEAUTY DON'TS

Don't expect children to be beautiful unless healthy, happy and contented. This, indeed, goes far towards making them lovely.

Don't think too much time can be devoted to physical development. In nothing is it of more importance to take time for the forelock.

Don't let children sit without support to their backs; and encourage them to rest their spines by lying back in a chair. Once a day make both boys and girls lie flat on the floor for half an hour. This will make fine figures.

Don't give children chairs that are soft and low in the middle, or their necks will be certain to sink within their shoulders, and their figures become distorted.

Don't let them sit still too long at a time; if they do, they will fidget, move restlessly from side to side, and take attitudes which may make them grow crooked.

Don't let a stooping lesson, such as writing or drawing, end without some simple arm exercises.

Don't have heavy curtains at bedroom windows; let the sunshine pour in.

Don't paper bedroom walls; paper catches all floating germs. Finish the walls with some non-absorbent material.

Don't have any carpets on bedroom floors; use rugs instead. Have few hangings and little bric-a-brac.

Don't let them spend any more time in the bedroom than is absolutely necessary.

Don't allow a child to sleep with an older person.

Don't give a child a harsh rub after a bath. Drying should be done carefully with a soft towel; there should be a warm "rub" in the morning and a quick sponge bath at night.

Don't comb a child's hair too much. Brush carefully with a soft brush.

Don't coax a child to eat. Lack of appetite often indicates lack of necessity.

## UNIQUE PORCH ENTERTAINMENTS

ONE of the most unique and pleasant modes of Summer entertaining has been evolved from the brains of a few clever women blessed with originality and adaptability to all conditions of living.

Unless one is the fortunate possessor of a large and picturesque lawn, a home party in the open air seems out of the question. Yet the typical indoor affair, with piano playing, ice cream, cake, desultory dancing and card playing, has become altogether an old story, and a thing not to be desired on a warm, dreamy, midsummer evening.

But if you have a porch, and clever fingers to decorate it, you may give a prettier and pleasant outdoor party, even if you do not possess a square inch of grass around the house. Of course, there are porches and porches. In fact, there are porches, verandas and plain, every-day stoops. The stoop is out of the question, because on a moonlit night it only takes two to make a successful party. Even a Chinese lantern would be de trop.

If you live in a whole house, with a large veranda attached, invite all the guests you want. The overflow will sit on the steps and railings, and think it all the more fun. Chinese and Japanese lanterns are the first essentials. The toy ones, which can be bought for 10 cents or 15 cents a dozen, are pretty to string on cords and loop overhead, while the large ones may be hung between the posts.

Beg, borrow or steal a few palms or rubber plants. They are cool and decorative, but put them in places where no one will stumble over them. Flowering oleanders or azaleas look well in the soft light, and some climbing vines on the outside will transform your porch into a veritable fairy bower. One woman, who lives in the suburbs and had no chance of getting any palms or plants, gathered loose bunches of sweet clover and pinned them around the top of the porch and in the corners. The effect was delightful, and the faint, sweet fragrance added a rustic charm.

One corner should be utilized for the refreshment table. Place it conveniently near an open window, so that the dishes may be passed in and out of it, and thus

avoid going around among the guests. The table should either have a pretty girl in attendance or "run itself" in buffet style. Ice cream, cake and sandwiches are the standard staples, but variation is possible, especially with the sandwiches. It is best to choose fillings that are easily kept cool. Deviled yolks of eggs on lettuce are dainty, or ham and nuts chopped together very fine, and mixed with mayonnaise, may be used. Salad sandwiches are to be preferred to plain meat, as butter is then unnecessary. We have all experienced plain ham or cold meat sandwiches in warm weather, with the butter in a hopeless state of liquid collapse.

Iced tea should be on hand in abundance. A separate, smaller table may be used for drinks. Have the tea in a large glass pitcher, flanked by a fancy bowl of loaf sugar and slices of lemon placed in a glass dish with cracked ice.

Fruit lemonade is delicious, inexpensive and easy to make. Use as many oranges as you do lemons for a foundation, and add either crushed strawberries or red raspberries. The dark berries are not good to use, as they give a bluish color to the water, which spoils the effect. Have some of the finest berries whole to put in last. Add slices of orange, some red cherries and sprigs of green peppermint, and you will have a tempting beverage for a warm night.

ices may take the place of ice cream if degraded, and the menu may be varied to suit the taste or ability of the hostess. A girl who gave a porch party to her classmates decorated entirely with wild crab-apple blossoms, and all the refreshments were strawberries served in different styles. Another, with a taste for the unique, gave a flower costume party, where each guest represented some flower. Prizes were given for the best costume, and also for the most complete list of correct guesses. One young man was declared ineligible because he had not complied with the spirit of the party by coming in fancy costume, but a sharp-eyed girl spotted a safety-pin fastened on the lapel of his coat, and put him down as a "bachelor's" bouton.

In one of the top floor cyries of a four-

story apartment house a porch party was given last July which is to be duplicated this year, owing to its great success. The inhabitants of the cyrie are a trio of young bachelors, who long ago fled from boarding-houses and pitched their tent under the flag of commonwealth. Being under obligations to many of the gentler sex, in the line of entertaining, they gave a fireworks party on their back porch, and invited the girls and the most congenial of the mothers.

The decorations were according to the masculine idea. Skyrockets and bunches of fireworks were fastened here and there, and a pan of red fire burned intermittently. From the roof overhead dangled an assortment of Chinese curiosities, sprawling green frogs and griffins, and fat, speckled spiders, with red and gold dragons and gorgeous butterflies interspersed. Fire balloons were set free to fall out upon the sea at night, and skyrockets and hissing fiery serpents were sent up.

It does not matter what kind of a porch you have so long as it is possible that all things are possible. Only a little ingenuity is needed.

A few hammocks may be swung where they will not be in the way, and there should be a plentiful supply of cushions and mats. The Japanese braided grass mats are good if one has them; if not, trot out all the coarsest easy chairs you own, and don't disdain camp stools and foot rests.

Try to include among your guests that blessed feature of Summer, the boy or girl who plays the mandolin or guitar. For there is no time when music has such witchery as on a moonlit Summer night, with plenty of voices to join in the choruses.

To the modern city cliff dweller the problem is a little harder, but provided there is a back porch the rest is easy. Decorate as much as possible and cut down your list of guests so that there will be no crowding. Banish the clothesline and the sashen to the realm of the janitor, and let the lanterns and decorations do the rest. If the moon is kind enough to beam on that particular night your porch party will be as successful as your suburban cousin's.