

# LATEST ADDITIONS TO SUMMER WARDROBES

## GLOSSY SILK-LIKE CLOTH WILL HOLD OVER ANOTHER SEASON



**N**OW is the harvesting time for the woman who knows how to make a remarkably smart appearance on very little money. True, the stock in the stores has been pretty well picked over, but the keen shopper has learned by several years' experience that not a few wonderfully desirable articles left among the most exclusive goods have been reduced to a price within reach of her purse. With this end in view, she has saved her pennies during the Spring and early Summer, utilized her previous year's frocks to "make them do," and is now reveling in some extremely modern creation of Dame Fashion which will give her a distinguished appearance on her August vacation and not be at all out of date when the warm weather season rolls around again.

Most surprising among the July reductions are the jaunty traveling and rain coats, and if a woman takes the pains to look carefully through the display she is almost sure to find one or more of the new and unusual cut. Word comes from England, the home of rain coats, that old-fashioned gowns is the popular material for this conventional wrap, which is more shapely than ever before, following the lines of the figure and held in by a well-fitted strap which comes to a point just below the waist line in the front, or, disappearing at the sides, forms a buttoned-in side coat and leaves the front to hang in a princess line to the floor. With a simple log-of-mutton sleeve, these coats will be serviceable for a long and dusty excursion during the remainder of the Summer, but as a protection of almost imperceptible weight for heavy Winter clothing.

In the matter of traveling suits, a little fashion bird has whispered that glossy Siffraine cloth in finely mixed patterns is the material par excellence for light-weight tailored gowns, and is to enjoy a tremendous vogue next season. In choosing from the remnant of the ready-made suits, a woman cannot go amiss in purchasing a bolero-jacket and a circular skirt with a bias seam at back and front to prevent the sagging at the sides so common with the circular skirt of two years back.

According to a very up-to-date society journal, the most sought-after model this season in tailored frocks is a veritable "double-decker," the deep upper portion being finished in four points and edged with broad contrasting color. The bolero accompanying this skirt gives the effect of a shawl rather than a fitted garment, and the suit of voile worn by a member of the smart set was a light shade of American Beauty red, showing high discs of more brilliant red and trimmed with wide silk braid to match the discs.

When selecting a late season traveling hat from the endless array of bargains, make sure it has a turned-up brim closely resembling a cake-tin with fluted edges, for these chic, French-looking hats have come to stay. Bunches of roses, shaded or in delicately blended colorings, fill in the crevices, and two or three folds of velvet extending up from the bandeau tend to soften the severe lines of the hat to the face. Heavily spotted veils are worn with these pert little chapeaux, and a short chiffon veil to match the face veil, thrown over the face and over the top of the hat, gives a fair traveler a particularly trim appearance.

No well-dressed woman, in this day of machine-made embroidery, can afford to be without a fancy linen suit, and even the hand-embroidered coats and skirts can be purchased at this season for an amazingly low price. In buying handwork it pays to go to the smartest linen shops. Not only are their goods of the most dependable grade, but they are now sacrificing \$5 and \$15 suits as low as \$12 or \$13. Many of these are soiled from handling, and require laundering, but not a few are sold below cost, as exclusive shops never carry stock over from one season to the next.

A charming linen suit has a pleated skirt with a flaring front panel of all-over embroidery and a jaunty bolero made entirely from the same machine-eyelot work, showing stars in a kind of sunburst.

The bell-shaped sleeves to the elbow are slit up the side of the arm and their buttonholed edging is joined by three linen straps with loop ends and a tiny pearl buckle in the center of each. A pointed collar finishes the Y-shape neck. Another very popular but simple suit has a two-funnel skirt, the edges of which are buttonholed in wide scallops with mercerized cotton. A short box coat to the hips and the umbrella sleeves are finished in the same manner with an embroidered shawl collar the only other trimming.

## Ten Ways to Serve Fresh Tomatoes

**J**ULY'S hot sun is rapidly turning the more than plentiful green "love apples" on the housewife's tomato plants to a luscious crimson hue. In a few weeks this popular vegetable will be a drag on the market, and the family will begin to wonder why tomato plants were ever invented, and to beg that the red fruit be banished from the table. This dislike for the most refreshing of Summer vegetables, usually arises because the homemaker persists in offering them cold, peeled and sliced, or as a salad with dressing on the inevitable lettuce leaf. Countless, however, are the possibilities of the fresh tomato, and with a little careful preparation, it may be served almost daily in new and attractive guises.

When offered at breakfast, tomatoes take the place of a meat course, and here is a most appetizing recipe: Cut large, ripe tomatoes into thick slices and sprinkle them lightly with salt and curry powder. Make a batter by beating an egg until light, adding half a pint of milk, a little salt, a pinch of pepper and one-half cup of sifted flour. Beat until smooth. Dip the tomato slices into the batter, drain and arrange on a buttered baking-dish. Cook 20 minutes in a moderate oven. Cut into many rounds of half an inch thick as there are tomato slices, and fry them in deep hot fat. Drain on brown paper and keep hot. Spread the toast with butter and place a slice of tomato on each piece. Sprinkle with chopped parsley and serve hot.

Tomato Sauce—Put half a teaspoonful of butter in a saucpan with an onion, a carrot and a half clove of garlic, all cut fine. Simmer gently for ten minutes, then stir in a tablespoonful of flour. Add half a pint of stewed tomatoes and half a pint of stock. Boil gently for 30 minutes, season and strain.

Tomato Salad—Cover the bottom of a pudding dish with breadcrumbs. Then make a layer of cold meat chopped fine and a layer of tomatoes sliced and seasoned with salt, pepper and butter. Repeat until the dish is full, having bread crumbs for the top. Dot bits of butter over it and bake in a slow oven.

Another exceptionally appetizing supper dish is tomatoes seasoned with curry powder, and this should be served with baked bananas. Plunge four tomatoes into hot water, remove the skins, cut into halves and grease lightly to take out the seeds. Cook two onions chopped fine, until tender, with two tablespoonfuls of butter. Add a teaspoonful of curry powder, a bay leaf, a teaspoonful of tumeric (this can be bought at any drugstore), and a half pint of water or cocoanut milk. When this mixture reaches the boiling point, add the tomatoes, cover the saucpan and cook slowly for 20 minutes. Boil a cupful of rice, drain and heap in the center of a platter. Place the unbroken tomatoes around the rice, strain over the juice and serve at once.

Tomatoes with Peas—Select tomatoes of equal size and shape, and remove the skin. Cut a small piece from the top of each, scoop out a portion of the inside and lay on a hair sieve to drain. Brush the outside of the tomatoes with apple jelly and leave them until the latter is set. Season some thick cream with salt, pepper and a dust of sugar. Add a few drops of tarragon vinegar. Have ready some young peas which have been carefully cooked and allowed to get cold. Dress them with the prepared cream and place them on ice for a little while. Fill the tomatoes with the peas, place each on a nasturtium leaf and surround with blocks of apple jelly.

Tomatoes Stuffed With Eggs (a dainty and nourishing luncheon dish)—Select some firm, round tomatoes of equal size, cut a slice from the top of each, and remove the seeds carefully. Then place the tomatoes on a sieve to drain for an hour. Wash the inside with a layer of warm butter and scatter over it a quantity of chopped parsley. Break a new-laid egg into a coffee cup and turn it carefully into one of the tomatoes. Fill them all in the same way, replace the slices which were cut from the top of each, put them on a buttered tin and put them in a hot oven for about ten minutes, or until the tomatoes are soft. They should be heated with butter once or twice during the time, and just before they are done, some browned crumbs should be sprinkled over them. Serve the tomatoes on round croutons of a suitable size and surround them with a delicately flavored white sauce which has been mixed with sufficient chopped parsley to give it a slightly green appearance.

Tomatoes en Casserole—Drop six ripe tomatoes into boiling water for a moment. Remove the skins, cut into halves, squeeze out the seeds and divide each half into five or six parts. Have ready a quart of stale bread crumbs cut into half-inch cubes and put a layer in the bottom of the casserole or baking dish, then a layer of tomatoes, a tablespoonful of chopped onions, a dash of salt and pepper, and several dots of butter the

size of a hickory nut. Continue these layers until the tomatoes and bread crumbs have been used up, having a layer of bread crumbs on top. Dot with bits of butter and bake in a quick oven for 20 minutes.

For individual casseroles the tomatoes should be picked when small and allowed to ripen in the sun. Before they become soft, drop them into hot water a moment and peel. A half dozen tomatoes require half a pint of cream sauce and one-half pint of milk, a rounding tablespoonful of flour and a tablespoonful of butter. Boil until creamy and add half a teaspoonful of salt and a salt-spoonful of pepper or Parmesan cheese. Lay a tomato in each dish and cover with what remains of the cream sauce. Bake in a moderate oven 20 minutes.

Tomatoes and Cheese—To ten medium-sized tomatoes allow half a tablespoonful of butter and a quarter of a pound of full cream cheese or Parmesan cheese. Scald the tomatoes and remove the skins. Then place them in a granite steppan and cook for two or three hours, or until the water has evaporated. Season to taste and remove from the fire. Stir in the cheese and serve immediately.

Wonderfully dainty for a separate course at dinner are tomatoes served with mushrooms. Select eight medium-sized, smooth tomatoes. Cut a hole in the stem and scoop out the inside. Chop onion, salt, pepper and butter. Re-heat and allow to simmer slowly in a saucpan. When colored a deep yellow, add six ounces of breadcrumbs which have been soaked in water and pressed nearly dry. Also add one dozen chopped mushrooms, one tablespoonful of chopped parsley, a pinch of salt, one peppercorn, a dash of cayenne and four tablespoonfuls of cream. Mix all thoroughly. Then fill the tomatoes and sprinkle with breadcrumbs and melted butter. Bake in a moderate oven until brown and serve with sauce made as follows:

Put another half hour tale of neighborhood gossip, with both women standing on the porch steps, and the loquacious one departed leisurely across the lawn into her own house and a well-cooked dinner, while the kitchen to prepare a hurried midday meal and spend most of the afternoon at her interrupted baking.

This is not the experience of one, but of countless housewives on these beautiful Summer mornings. The woman with many household duties enjoys the brief respite that she gets from the long-drawn departure that absorbs her precious moments. The lingering chat after the visitor has started to leave gets on her nerves.

## Gentle Art of Going Home

**I**N a spotless white skirt and shirt-waist, the woman from next door stopped at the steps, handed a bunch of sweet peas to her neighbor in a calico dress who was sweeping the porch, and began her daily recital of woes with her servant. A polite invitation from the housekeeper with the broom brought her visitor up the stoop, where she continued to relate the shortcomings of Mary Jane and the small chance of finding a servant who would be a veritable French cook, faultless waitress, an irrepressible laundress and a respectful companion at the same time. The woman who kept no servant listened attentively, while visions of Sunday's baking loomed up before her.

After half an hour's incessant buzzing, she of the immaculate attire ventured that she must be going. A reassuring smile, however, and she was reminded of the latest bit of club gossip, and the confidential details were interrupted only by a cuckoo clock in the hall chirruping at a quick, "Good gracious! I must be

going!" another half hour tale of neighborhood gossip, with both women standing on the porch steps, and the loquacious one departed leisurely across the lawn into her own house and a well-cooked dinner, while the kitchen to prepare a hurried midday meal and spend most of the afternoon at her interrupted baking.

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## Pillow Tops and How to Make Them

**A**SK the pretty girls and dignified matrons embroidering on porches or under shade trees what they are doing, and 90 per cent will answer promptly: "A pillow top." Or the making of pillow and cushion tops there is literally no end. Designers and manufacturers lie awake nights thinking up dainty contraptions for attracting the eye and the cash of fair embroiderers.

For washable covers, linen, scrim and heavy plain linen are the most popular foundations. The scrim is covered with the new darling effects which catch the designs shown in flit lace. These are conventionalized flowers and leaves, built on angular lines, wonderful drapery, impossible human figures and even proverbs and wise sayings, some in stiff stichery. For finishing these pillow covers strips of plain or figured scrim 4 1/2 yards in length, already hemmed and prepared for a drawing.

This scrim comes in both pure white and a yellowish natural color. For the darling, opalescent or Old World colorings are employed. The opalescent comes in opals or mother-of-pearl, and are even more delicate than the pastel shades. The Old World hints are the faded effects of antique silks and tapes.

## Tales of Punjab the Rajer.

**J**udge not a man by his smell; all complexions are odorous.

## Blasphemous Defense.

**L**ondon Daily Mail.

## If You Were the Hired Girl.

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