

PRACTICAL PEARLS OF SILK FOR SUMMER



BUTTERFLY SHIRT OF SATIN, TAFFETAS



REBON QUILLINGS ON GREAT VOICE



RASPBERRY COLORED FROG OF RAJAH

Each year the value of Summer silk as a practical Summer fabric impresses itself most strongly on the feminine mind. It is so clean and cool, and withal comfortable, that not even the new chiffon panamas and mohairs can in any way rival it for warm weather wear, and this season, with every promise of an exceptionally hot Summer, the woman who looks on the sensible as well as the fashionable side of costume is choosing silk garments in preference to either cloth or lingerie effects.

Silk is employed, too, for every conceivable costume from the street suit to the lounging robe, while the season's stunningly patterned veillings and volles are invariably supplemented by silken linings with flutings and quiltings of silk serving in all sorts of ways as the most approved trimming. In fact, so necessary is silk to the perfection of these semi-transparent fabrics that without it all the beauty of their sheer weaves, whether cheap or costly, is completely lost.

For practical purposes, though, it is the plain silk costume which finds greatest favor as hot weather approaches, and of all the weaves the Shantung pongees meet with most general approval. Their durability and modishness alike commend them to popular fancy and the woman of moderate income can find no Summer fabric which will give her quite as much service as this rough, shaggy silk. The very latest weaves show small designs interwoven in self-tone, and are known as Hindoo silks. Aside from their nov-

elty, however, they are not nearly so attractive as the plain weaves, which this year are displayed most commonly in peculiar faded shades of blue, yellow and red.

As an example of the practical use of Shantung, the corset skirted suit pictured has a style and usefulness which only the woman who has been worried with cloth suits on sultry days in Summer can appreciate. Cut in such a way as to give the least possible weight to both skirt and bolero, each piece is given sufficient firmness to keep its shape by a very smart trimming of stitched bands of satin applied in tailored fashion. Built in one of the fashionable colors of Shantung, the suit likewise is dressy enough to serve not only for every day wear, but for second best as well, and the woman who is obliged to be in the shopping or business districts in hot weather will find such a costume absolutely invaluable.

Another favorite use of Shantung silk is in the shirtwaist dress for cool Summer days. In this guise it is handled very much as are the various wash materials. The illustration reveals a youthful shopping frock, the sole trimming of which is a smocking of the material to form a yoke on blouse and skirt. Other shirtwaist suits in this knotted silk are relieved solely by pin tucks and fine shirring. This effects a simplicity especially desirable for a morning dress, at the same time giving it very much the look of the regular tub stock.

The third and last practical use of Shantung pongee is in loose, separate wraps, which the well-dressed woman

finds indispensable in this Summer dress. The majority of these coats are built on Empire lines and reach half way below the knee, while the season's color is Alice blue in preference to the natural colored Shantung, which has enjoyed a vogue the past two years. There are, of course, certain objections to the decided color which render it not altogether desirable for all round use, but in most instances it is relieved by scroll work designs of black satin cord. For the woman to whom blue is unbecoming the pale yellow Shantung, somewhat brighter than champagne, has the added advantage of being not only smart, but suited to almost all complexions, and it harmonizes with nearly every costume.

Taffetas for suits seem to be less in evidence than in seasons past; that is, the stiff, rustling taffetas. Supple qualities appear quite as much as formerly, and black and white effects reign supreme. Stripes, polka dots large and small, and very stunning plaids, blending the black and white in marvelous shirring lights, all carry out the fad for gray which has been so marked throughout the Spring. These colorless effects have an exceedingly spruce look and they lend to their wearer a swagger all characteristic of the woman whose gowns come direct from the French modiste.

Another form of sherbet calls for one or two egg whites to every quart of fruit mixture. The egg whites may be beaten with hot syrup (like frosting) or simply whipped very stiff and added when the fruit is thus frozen. Fruit must be given by Fred C. Brown for "Cattle," at 100 cents per bushel. Fruit must be mashed to a pulp or added after freezing.

Preserved fruits (in liquor or strong syrup which prevents their complete hardening) may sometimes be introduced with success, but even these are better as accompaniments rather than ingredients of sherbet or ice cream.

LILLIAN E. TINGLE.

For the woman who walks a great deal the taffeta silk skirt offers wonderful advantages. Flavored particles, especially because of its feather lightness, it still must be made with an extra amount of fullness if it is to hang gracefully and allow of perfect freedom in walking. For this reason the butterfly skirt is foremost among the silk models, and an example in its most attractive form is shown on this page. The corset skirt effect is shirred from bust to hip line, doing away with the need of a belt, while at the same time giving a very trim, shapely look to the waist-line. To be a success, by the way, these corset girdles must be well boned, and many dressmakers, in order that they may retain their shape, line them with hair cloth as well as boning them. The little lingerie waist which accompanies the skirt, ends just below the bust, thus permitting the girdle to fit the figure snugly, free from any bulkiness underneath.

Somewhat on the same order, though for wear in cooler weather, are the "Jumper" frocks that give the princess waist-line and are carried up over the shoulders by suspenders and bretelles, revealing dainty full blouses underneath. These are especially valuable where a woman has a number of half-worn lingerie blouses, the embroidered tops and sleeves of which will stand considerable more wear. The "Jumper" frock, as well as most of the separate silk skirts, are finished around the bottom by three or four wide tucks, and if any other trimming is employed, it usually takes the form of satin bands in a slightly deeper tone than the silk.

Coats of taffeta in black or light colors are most often seen in the form

of lace trimmed boleros, or more modish still, cut on the flowing lines of the season's pony jacket. Lace generally sets off this latter separate wrap, and in some instances rosettes of chiffon, with scarf ends, are attached at the bust line and fall with the loose fronts.

Manifold as are the practical uses of taffeta and shantung, and their near neighbor, satin-finished messaline (another silk very much in demand this season), thin white silks, such as habutai and the very sheer Japanese wash silks, have an inexpressible value for hot weather services. Both admit of constant tucking, and the ease with which they are ironed renders them invaluable to the woman who has a fondness for the all-white dress. On the other hand, they retain their freshness just twice as long as the white lingerie frock.

As a material for the separate waist they have achieved a remarkable vogue. Insertions of fine lace and applications of embroidered taffetas finish them most daintily and help to make the thin silk bodice a worthy rival of the most costly and fanciful lawn and batiste waist which becomes so easily mustered as soon as the very hot days begin.

For entire dresses these thin white silks are combined charmingly with very fine dotted nets, Mechlin insertions, too, mingle with countless pin tucks in effecting these dainty little Summer gowns. On one Parisian model the spider web network of the lace and net trimmings was embellished by the tiniest imaginable flowers wrought from very narrow ribbons in line with the embroidery tints of pink, yellow, blue and green.

KATHERINE ANDERSON.

of a tailored suit for hot weather.

THE MAKING OF AN ORDINARY COOK

Frozen Mixtures, by Miss Lillian E. Tingle, Director of the Portland School of Domestic Science.

GENERALLY SPEAKING, the easiest and quickest way to make water ices, sherbets or ice cream, is to prepare the mixture to be frozen, while an active and intelligent man or boy pounds the ice into small pieces, prepares the freezer, and later turns the crank. Most men, even stupid ones, can be trained to do this, if you catch them young enough, and are patient with their mistakes. Remember that as a rule in training all kinds of animals, kindness is better than a club. Don't omit an extra dish of ice cream for the one who does the freezing—especially if you should have to do it yourself. If you do it all yourself, and have no ice shaved, you probably know enough to use a gunny sack and mallet in crushing the ice. Do you know, however, that where only a small quantity of broken ice is needed and the avoidance of noise is desirable (as in preparing ice for a single cup of frozen mixture for an invalid or for other sick-room purposes), a darning needle properly applied will splinter ice quietly and effectively?

Use the crushed rock salt that comes for the purpose. The salt melts the ice to unite with it, and in turn dissolves in the water. The change from solid to liquid requires a large amount of heat, and this heat is abstracted from the mixture which is enclosed in a metal pail in the ice and salt. Metal is used for this purpose because it is a good conductor and easily allows the heat to pass out. A bad conductor, such as wood or wood fiber, is used for the outer pail, so that as little heat as possible may be obtained from the air, and flour, but all from the mixture to be frozen.

above), use a saucer, and measure in 3 saucersful of ice to 7 of salt. This is the best proportion for ice creams and sherbets that are to be smooth and ungrained. For frappe, which should be half frozen and granular, use 2 parts ice to 1 of salt, as you want the freezing to proceed with greater rapidity. In packing a mousetrap or paraffin you may use equal parts of ice and salt, while for packing ice cream, after it is fully frozen, not less than 4 parts ice to 1 of salt may be used.

The freezer should be turned slowly at first, in order to secure smoothness and a fine grain. When the mixture becomes mushy is the time to add any whipped cream or stiff beaten eggs (if such are called for) or the lemon juice belonging to a milk sherbet. After this, the freezer may be turned rapidly. When the mixture is solid, remove the dasher, smooth down solid with a spoon, and replace the lid. Draw off superfluous water, and re-pack the pail if necessary, and let stand until the happy moment of eating arrives. If you are to mould the mixture, have the mould chilled beforehand, pack it to overflowing with the mixture, put a buttered paper over the top (hanging over the alides) and squeeze the lid over this. This ought not to let in the salt water; but, if you are fearful, you may wrap up the whole thing in more greased paper, or put a strip of muslin dipped in hot lard round the opening. Then pack in ice and salt.

If you are using two kinds of mixture—one for lining and one for center—pack the lining with a spoon first, and have the mold resting on the ice and salt while you do it. Large baking powder cans or "bombe" or "Melon" pudding moulds can be used if you don't possess a regular ice cream mold.

But what about the mixture to be frozen? This depends upon your taste, your pocket and your imagination.

Remember that water ices and sherbets are both cheaper and more cooling than ice cream, are usually less trouble to prepare, and are often better liked. Ice cream contains a good deal of nourishment, especially when made with eggs as well as cream and sugar, and this should be remembered both in planning its use in a meal or in eating it between meals. Water ices, of course, contains much less nourishment, and in eating these on a hot day you are not adding so much fuel to your internal fire.

So I will begin with the watery mix-

tures and leave the creams and richer frozen puddings until the next lesson.

For sweetening you should use syrup, which is made by dissolving a quantity of sugar in one quart of water to every pound of sugar and boiling 20 minutes. This syrup can be bottled and kept ready for use in Summer drinks in waterless alloy rings. For plain water ices you simply combine strained fruit juice or pulp with the cooked syrup until you have a mixture rather stronger and quantity of syrup would want to drink at ordinary temperatures. This is to compensate for the loss of flavor that results from the action of cold on the organs of taste. Syrup gauge is useful in determining the proportion of the mixture, but your palate is a fairly good thing. If you have too heavy a syrup it will not freeze so readily, and if it is too thin it will be coarse-grained and flavorless. Almost any kind of fruit juice is improved by the addition of a little lemon juice to increase the acidity and heighten the individual fruit flavor.

In making a mixed fruit frappe or a fruit punch without wine or liquor, you can safely begin with a foundation of strong, sweet lemonade and then add strawberry, orange, pineapple or other fruit juices until it "tastes good." Black tea, infused not more than five minutes, then poured off the leaves and cooled, is a refreshing addition to a mixed punch; either a frozen one or a merely tepid drink. The extra juice from canned fruits is useful, and a little of the spiced vinegar from sweet pickles gives a pleasant mystery to a fruit combination. I put some of this into the frappe for a large party held in a prohibition state. Several housekeepers approached me next day for the receipt, and looked very knowing and unbelieving when I denied the presence of wine or liquor of any kind. One small boy drank 18 glasses of it in the hope that he would "begin to feel funny." I think he did, but not just in the way he was expecting.

Water ices and sherbets should be frozen stiff enough to eat with a spoon, but frappe should, of course, be thin enough to sip; and, as I said before, it should be rather granular in texture. Sherbets are usually given smoothness and consistency by the addition of dissolved gelatine—a teaspoonful of granulated gelatine to a quart of sweetened fruit juice in a medium proportion—some of the ready prepared jelly mixtures can be used, thinned out with fruit juice and syrup, should be served in cups with whipped cream on top.

Dollars in Art.

American Art News.

The first evening's sale of 75 paintings belonging to the estate of the late Mrs. E. M. Curtis and Mrs. J. W. Brown, with additions from Mr. L. W. Haag's, at the American Art Galleries, New York City, recently, brought a total of \$7870. The top price of the evening was \$300, given by Fred C. Brown for "Cattle," by Otto De Thoren. Mr. Brown also took "Lake Windermere, England," by J. W. Cassell, at \$275.

The Japanese and Chinese art objects, from the collection of Kichigoro Suzuki, of Tokio, brought a total of \$2314. The highest price of the second evening's sale was \$250, paid by Otto Burnett, as agent, for "The Connoisseur," by Vibert. A Madras, "The Convalescent," went to George A. Dowden at \$115. C. M. Warner, of Syracuse, took two canvases by Inness, "A Glowing Sunset" and "Delaware Water Gap," at \$500 and \$500. Mauve's "The Harrow" brought only \$150, paid by Knower & Co., who also took a small Schreyer, "Storm Bound," at \$100. The total for the evening was \$29,560, which, with the corrected total for the first evening's sale, makes a grand total of \$57,430.

Moltke the Silent.

Exchange.

Count von Moltke, the great Prussian General, was a fine chess player and once wished to try his strength against a famous professional. A match was arranged, but the professional was warned not to be talkative, as Moltke hated people who had a lot to say. Whether Moltke overheard this warning to the professional or not is not told. At any rate, the match came off and the professional was very careful not to utter a word. At last, however, he took the liberty of saying one ominous word, "mate." Moltke rose, went to the door, opened it and before going out turned around and said: "Confounded chatterbox."

HAM: A SAVORY MEAT FOR SUMMER

Various Ways for Preparing the Meat So That It Will Have a Perfect Flavor.

THE decided salty flavor of ham renders it one of the most palatable meats that can be served during the hot months. When the fresh meats begin to pall and seem heavy, ham, either alone or in combination with chicken, veal or sweetbreads, can be so prepared as to just "touch the spot." The buying and cooking of the various cuts, however, have much to do with its tasty and appetizing qualities, and the housewife who would have the service of ham greeted with welcome must study the best methods of offering it in inviting ways.

To bake a ham so that it will have a perfect flavor, an English recipe is unequalled. Soak the ham as for boiling and after wiping it quite dry, cover entirely with a thick paste made of flour and water. Then wrap it in a greased paper, tying it in several places to prevent the paper from slipping off. Place the ham in a baking tin and cook in a well heated oven, basting it frequently over the fire with hot drippings. If the paper shows evidences of becoming burnt, place another sheet over it. A ham of five pounds will require four hours in the oven. As soon as it is done remove the paper and the paste and while still hot rip off the rind. When the ham is cool, brush it over with several coats of glaze and put it away to get thoroughly cold. This is only when the ham is to be kept for cold meat. It is very delicious also served hot, and if any of the leg remains after the meal the glazing can be done later.

Baked Stuffed Ham—Boil a ham until the skin can be removed easily and gush it to the bone in several places. Fill these grooves with the following stuffing: A small quantity of sifted bread-crumbs, a pinch of thyme, finely chopped parsley, seasoned with salt and pepper and enough butter to mix these ingredients to a paste. Brush the ham with the well beaten yolks of two eggs, dust it with some of the sifted bread-crumbs and bake until done.

Broiled Ham for Sunday Breakfast or Tea—Have the butcher cut two or three slices of ham, each being only a little over the thickness of sliced bacon. You will doubtless have to pay a few cents extra over the cost of the weight, as butchers seldom like to cut the meat in this way. Before broiling place in a saucpan of cold water and bring in a boil to remove the saltiness. Now wipe dry, put between the bars of a gridiron

and brown slightly on both sides. Butter the ham with a good quality of butter and some kind of chow-chow.

Ham and Chicken Pie—Remove the skin from cold cooked chicken, cut the meat into small pieces, mix with the same quantity of finely chopped ham and a little chopped onion. Season with salt, pepper, mace and pour in about two tablespoonsful of boiling water. Bake in a deep baking dish, line the edges with a light paste and put in the meat mixture. Cover with a thick puff paste, punch a hole in the top and bake in a moderate oven. When cooked pour a half cup of thickened milk seasoned with butter and salt into the hole in the top of the paste, and after remaining in the oven long enough to heat, serve immediately.

Service of Cold Cooked Ham.

Mousse of Ham, with Cherry Salad—Pass a pound of lean cooked ham through a fine mincer. Place in a deep bowl with two tablespoonsful of cream. Rub to a paste and pass through a fine wire sieve. Place half a cup of aspic jelly in a saucpan with a glass of white wine. Warm these together and add the sieved ham, beating with a wooden spoon. Take the pan from the stove, season with pepper and grated nutmeg and stand away to cool. Whip a pint of cream, add it by degrees to the prepared ham, fill into a mold and put away in the icebox until thoroughly set. For the salad, stone ripe red cherries, cover with a light French dressing, mix with a little chopped parsley and set on ice until ready to serve.

Ham, with Madeira Sauce—Cut some slices of medium thickness from a tender, nicely flavored boiled ham. Trim these to the same size and remove the part of the fat. Put in a well-buttered stewpan, cover with buttered paper and cook in a moderate oven for a quarter of an hour. Then put a pint of madeira wine in with the ham slices and reduce it by quick boiling until a little more than half the original quantity remains. Stir in half a pint of thick brown sauce, dust it thinner for five minutes. Arrange the slices of ham neatly down the middle of a hot platter, pour the sauce over them and surround with freshly cooked young peas.

Ham Salads—Line a mold with a coating of aspic jelly and cover with small cooked peas from which all the juice has been drained off. When this has set, add another layer of the jelly and put in a cold place until the latter is firm. Pound eight ounces or half a pound of lean cooked ham in a heavy bowl and rub it through a sieved basin. Season with

a tablespoonful of cream if handy, some celery salt, sea pepper and nutmeg, and whip until it is stiff. Now stir in a tablespoonful of aspic jelly, a teaspoonful of vinegar and put the mixture into the aspic lined mold, leaving a hollow space in the middle for the following salad: Use the leftovers of cooked meats, chopped celery and chopped chicken blended with a little French dressing and seasoned with capers. Any cold vegetables can be made into a salad to serve with the minced ham, and if you have a seasonable disposition can be safely trusted to a woman and be driven or ridden without damage. At the same time there are ladies and men, however, not due to the fact that the animals will be handled by the different sexes, but because they require different characteristics according to the persons in charge of them.

The Move to Town Life.

Exchange.

Of the modern tendency to flock to the cities, a writer says: "In 1801 not more than 35 per cent. of the entire population of England lived in towns and embarked in urban industries; today they who dwell in cities form more than 56 per cent of the whole. On the other hand, in 1801 the percentage of the nation who lived in strictly rural districts and were occupied in agricultural and rural pursuits amounted to 52 per cent of the whole population; today it has descended to the alarming level of not more than 18 per cent."

Let Women Drive.

Country Life in America.

It is not many years ago that anything in the shape of a horse was supposed to be good enough for a woman. It was the popular idea among those who knew that given a good horse a woman could run it in less than a year. All this has changed among the intelligent women, however. Nowadays the women know how to handle a horse—that is, those who use their brains and have watched the real horseman at his work, so this question of sex is not as important as it was at one time. Of course there are thousands of women who know little or nothing about the horse, but with the great number of horse shows all over the country their education is progressing fast, and it will not be long before almost any horse will be a woman's property. It is a sad state of affairs that a woman and be driven or ridden without damage. At the same time there are ladies and men, however, not due to the fact that the animals will be handled by the different sexes, but because they require different characteristics according to the persons in charge of them.