

BLACK OR DARK BLUE WOOL JERSEY SLIPON BLOUSES FEATURE BRIGHT EMBROIDERY

Rumanian or Bulgarian Effect Is Used in Horizontal Stripes—Lines of Embroidery Run Straight Across and Out Through Wide Kimono Sleeve—Lower Edge of Blouse Gathered.



1922 Excellent Linen in Knitted Silk Suits

SLIPON blouses of black or dark blue wool jersey are embroidered in horizontal stripes of bright color, in Rumanian or Bulgarian effect. The lines of embroidery run straight across and out through the wide kimono sleeves; and neck opening and sleeves are lined with color to match the embroidered design. The lower edge of the blouse is slightly gathered into a wide, straight belt that fits around an extremely low waistline. Cool as can be for summer are sleeveless pajama suits of cream pongee with pipings of peach-colored silk around the wide armholes, V-neck opening, edge of tunic and trousers. There is a narrow sash of the peach silk also.

Paris has a new umbrella which at first glance makes you wonder if you are seeing right. For the stick of the umbrella does not stand upright, but makes a right angle with the line of the spread cover, but slants at a decided angle. These umbrellas with slanting sticks come in very large sizes and are used by porters and men at hotel and ship entrances. Most of the cover is over the person to be protected and the big umbrella is as good as an awning when one alights from a taxi in a downpour. It is said these slanting umbrellas will be manufactured in smaller sizes for individual use by husbands and escorts. Of course, the lady gets all the protection from such an umbrella; but she usually does anyway and the ordinary umbrella tipped generously in her direction has an aggravating way of catching in her millinery.

Fruit is the smart decoration for lingerie now. Chenille and step-lins of orchid or pink radium silk have pears, apples, grapes and tomatoes embroidered in some conspicuous place; at one side of the front on the chemise, on the outer side of the leg in the step-in. Pink and white tie (300) and knitted with fine yarn and silk threads in an entirely new stitch which gives the suggestion of a handsome metal lace fabric. The cunning little frock slips on over the head and is perfectly loose and straight, the fringed neck holding it in gracefully at the waistline. The plain neck opening and short sleeve add to the cool, comfortable effect. In two minutes or less one can slip into this dainty costume and be ready for breakfast.

The graceful little frock (1594) is of white knitted silk with pipings, sash and shaded stripe pattern in the skirt in the new Indian red—a gorgeous and vivid red that fashion approves for sport wear this season. With the frock goes a long, gathered, long throw-scarf fringed in red. And the costume is completed by a sailor or Indian red straw with twisted neck and white knitted silk, a red and white tassel drooping at one side of the brim.

Nothing hangs on the figure with such perfect grace as a knitted silk fabric and small wonder that the knitted sport suits are popular! This one (1588) is of almond green silk. With the frock goes a long, gathered, long throw-scarf fringed in red. And the costume is completed by a sailor or Indian red straw with twisted neck and white knitted silk, a red and white tassel drooping at one side of the brim.

Everybody who goes into the woods to camp, or plans to spend weeks of the summer at a beautiful spot on an island where telephone connections are not, carries along some sort of a medical kit. It may be hours before a doctor can be summoned and brought to the scene and few people would be so foolish as to set out on such a vacation



1594. This Dainty Sport Kit, in Red and White

without a supply of simple remedies and first-aid needs. Medicines there should be for stomach and bowel troubles, for feverish conditions, for sore throat and bronchial affections; material for the making of hot applications and mustard plasters; something to give in case of chill or collapse and, of course, bandages adhesive plaster and some strong antiseptic solution for cuts and bruises.

These first aid remedies might also be jotted down and slipped into the medicine kit. For poison ivy, an almost sure cure is made from wood ashes. Boil the ashes in a bag for a few moments and dilute a little. The lye must be strong, but not too strong. Apply to the afflicted parts and in 10 minutes wash off and put vaseline on. Repeat two or three times during the day. Burns or acids should be covered

and by any method keep the patient aroused and awake. For carbolic acid poison give a teaspoonful of Epsom salts in water and repeat. And apply white of egg to the sore mouth.

Bleeding may sometimes be checked by applying ice water, or by bathing with vinegar, or applying flour under a bandage. In case of severe bleeding rinse the limb so blood will flow back to heart and wind a towel around, making a thick knot on inside of limb and thrusting a stick through the knot to tighten it. This tourniquet must not be kept on for more than an hour.

Some odd and rather charming towels of linen, appliqued with colored patterns of fruit and flowers, are ready for guest rooms and bath rooms in summer cottages where all furnishings are gayer and less formal than in the town houses. Several of these interesting towels were noted the other day at a woman's exchange where the latest and smartest creations in hand needlework are always on exhibition. The towels were of good size and were made of soft, heavy linen. The ends were scalloped and buttonholed and the border pattern on

each towel was done with applique pieces of colored linen suggesting in effect groups of apples, tomatoes, grapes, morningglories or tulips.

The fruit or flower motifs were buttonholed to the towel and a spray design of stems and leaves connected the scattered motifs. And an interesting feature of these new towels was that they were not of the conventional white. For a gray and pink room there were pale lavender linen towels with mauve morningglories; pale-green linen towels with applique grapes of white linen and stems embroidered in black were obviously for a cool green-toned room.

Ever so cunning are fashions for little people just now, and the French fashions for children have many new and captivating features. Several of these interesting towels for instance, are of bright green cloth with military embroidery in tan, and tan cord frogs across the front. To match these gay little coats are tan hats of green cloth with visor brims embroidered in tan and black ribbon streamers at the back.

half gallons or gallons, half fruit, then filled up with water, or having plenty of spoiled canned fruit, we have placed it in a large crock, half full, then filled up with water. The fruit having been well sweetened to begin with, we need no addition of sugar. So we tie the mouth of the container over with a clean cloth and put in a warm or sunny place.

Alcohol Developed First. The first stage of development is alcohol, then the singing ceases and after standing awhile longer the acetic acid stage develops and the alcohol changes into vinegar. Then the "mother," a gelatinous cake, forms and the vinegar may be carefully strained off, bottled and corked. The richer the fruit in sugar, the stronger the vinegar. By allowing it to stand and "age" for several months at least before using the flavor is vastly improved. It develops a pleasing bouquet or perfume. I never noticed how pleasing a fragrance vinegar could have until I began making my own. I think there is something fascinating to every housekeeper who loves to minister to her family's needs, in working and experimenting in unknown fields.

The making of wines, cordials and vinegars would come under this head in past centuries every housewife worthy of the name brewed as well as baked and many had a still in which homemade wines, cordials and vinegars for family use and all kinds of toilet vinegars for beautifying the women of the family were produced. There were elderberry and mulberry wines, blackberry cordials and all sorts of aromatic vinegars.

Vinegar Good for Mayonnaise. When possessing vinegar the source of which is known, it may be used instead of lemon juice in mayonnaise making and in salads and sauces of all kinds. When preparing a dish, especially for children, I hesitate to use the cheap vinegar of commerce, not being sure of its source.

On returning home after a year's absence, I found vinegar which I had started the previous year. It had become the most fragrant vinegar I have ever tasted, and was made from raspberries. It had been started as raspberry wine and through inattention—not racking it off at the alcoholic stage—it had proceeded into the acetic acid one, where the "mother" forms, and was now full fledged vinegar and well aged into the bargain.

I poured it off with care, not disturbing the less or dregs in the bottom of the jar and strained it through the last time, then allowed it to settle in between and finally, when well cleared, bottled it. When I began using it, I was struck by the discovery, not that a vinegar could possess as fragrant a bouquet as the finest wine. Every time I used it in vinegar in a French dressing, or on a salad, my olfactory sense was permeated with the exquisite fragrance of the raspberries. As it ripened, its bright color faded and it became a sparkling brilliance like the finest wine. This vinegar was so strong that a little of it was sufficient to give a strong flavor to the same time it also contributed the penetrating aroma which added much, from the side of pure estheticism, for a permanent fragrance to the seasoning of smell and also heightens the sense of taste, as it is a matter of opinion where the one begins and the other ends.

Plum Jam Used. Last summer I took a half gallon of plum jam or preserve which had been put away two years previously in a glass container, with only paraffin to seal it, and which I was afraid might be questionable for table use. I needed vinegar, so began by removing it to larger glass vessels and filling them up with water. Then I set it outside in the sun to ferment, with just a cloth tied over the top to keep out the flies. It stayed out in the open for several weeks of hot weather, but would not get beyond the alcoholic or wine stage. I had wanted to make it into vinegar rapidly, but became interested to see what would happen next, so bottled it and corked it tightly, not air tight, but just to keep out the dust and placed it on a shelf in the cellar.

After three months I examined it and found only one bottle was vinegar, now ready to use, the remaining ones were still plum wine. Had I put in some "mother" and so introduced the bacteria of vinegar, this would not have occurred, but I was just interested in experimenting and learning the things which it takes time to discover.

Wide-Mouthed Jar Best. I have said that to make vinegar quickly it must be put in a warm place to ferment. Now I was to learn that the larger the surface exposed to the air the quicker it will reach the acetic acid stage. The reason the plum wine was so slow in changing from alcoholic to the acetic stage was, only a very small mouth. If I had had it in a crock or cask I should have

So now we have it in jars, quart,

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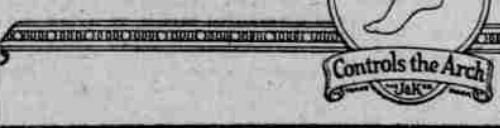
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had vinegar at the end of a few weeks, instead of as many months, as I had also made the error of putting it in a cool cellar.

If the container is placed in a warm closet where there is some real vinegar, left in an open container, it will quickly become impregnated from the latter and will go rapidly through the steps of alcohol and arrive at the acetic acid or vinegar. The bacteria from the real vinegar will attack the new at the alcoholic stage at once, and the development of "mother" in the liquid at the alcoholic fermentation stage induces the acetic fermentation by the alcohol becoming oxidized and acetic acid or vinegar is the result of that process.

Process Short in Summer. In the warm summer weather, by proceeding as last indicated, a housewife can have vinegar ready for use in a few weeks. Where the housewife has ample store room and is fond of doing up fruit and making beverages, she will find that she can produce all the vinegar for family use, pickling, or from desirable fruit, spotted fruit, odds and ends of left over fruit, jams and jellies, and even from the peeling and cores of apples, her only cost being her labor. It is such interesting work that I think she will feel repaid for the labor, to say nothing of the monetary savings.

With a supply of vinegar on hand, the housewife may also be interested to prepare a few bottles of flavored vinegars which will contribute much to the seasoning of taste to any salads, sauces or dishes to which they are added.

Onion Vinegar. Half fill a jar with sliced onions, then fill with vinegar. When the onions are well seasoned, pour off, bottle and cork.

Garlic Vinegar. Place a number of peeled and cut cloves of garlic in a small jar and fill up with vinegar. Allow to stand until well seasoned, then pour off, bottle and cork.

Tarragon Vinegar. Fill a jar with the fresh leaves of the tarragon plant. Cover with vinegar, allowing to stand for two or more weeks, until a strong

infusion is obtained. The dried leaves, which come put up in bottles, may also be used in the same way.

Celery Vinegar. Fill a quart jar with well washed celery leaves and cover them in

with vinegar. Allow to steep for two weeks, then pour off the vinegar. If not strong enough fill again with fresh leaves and pour in the same vinegar. When a strongly flavored infusion results, bottle and cork it.

Everyone loves strawberry jam. For a spread on bread or hot biscuits, nothing seems to equal it. Its wonderful flavor makes children of us all. Until now, however, an expert was required to make it. Until now, also it has been expensive. Certo, a natural product of fruit, has solved the problem so that everyone can make and eat this delicious conserve.

To Make Strawberry Jam by the Certo Process. Crush well in single layers about two quarts of ripe berries, using wooden masher and discarding all green parts. Measure 4 cups crushed berries, add the juice of one lemon and 1 1/2 leveled cups (3 1/2 lbs.) sugar into good sized preserving kettle. Mix well; stir hard and constantly. Bring to vigorous boil and boil hard 1 full minute, continuously stirring. Take from fire and add 1/2 bottle (about 1/2 cup) Certo, stirring in well. Let stand 5 minutes only, by the clock, stirring occasionally; skim and pour quickly into sterilized glasses. Result is 10 half-pound glasses of strawberry jam for total cost of 97 cents (strawberries at 20c a box and sugar at 6c lb.).

This Certo process banishes all the guess work or worry as perfect results are certain. Unlike the old method of "pour for pour" mixture, made for thirty or more minutes, with consequent loss of fruit

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