

For the Hostess

Chat on Interesting Topics of Many Kinds, by a Recognized Authority

Novel Cotton Wedding.

This affair was celebrated way down in old Kentucky, and was such a delightful affair that I am sure our readers in all parts of the country will be able to adapt ideas from it to suit their own needs and conditions. The invitations said "Please come in a cotton frock." This conveyed the idea that it was to be an informal affair. The spacious porches and grounds were lighted with many lanterns, and dotted over the lawn were great white cotton umbrellas, such as are used for shade on wagons. They were on long stakes driven into the ground, and had a Japanese lantern lighted and suspended from each rib; rugs and chairs were underneath.

These trying places were much sought in the intervals between dances. There was a large platform erected with negro players, just like the plantation dances before the war. Before the dancing the hostess produced bandana handkerchief-aprons, to which the men sewed the strings; then a wee colored china doll was given each girl, with bits of chamomile skin from which she was to make a per wiper for her partner.

The refreshments were typically southern: Individual chicken pies, hot corn muffins, tiny stuffed peppers, iced tea and delicious watermelon.

A Neck-Wear Shower.

A fall bride says the prettiest shower the girls of her home town gave her was - "neck-wear" downpour. The lovely part was that each girl made with her own fair fingers the dainty creation for the bride who had grown up among them and was so soon to go far away across the sea. No one can have too many stocks and collars, and there was every variety imaginable, some being of Irish crochet. The table center piece was composed of the white gilly flower, often called "stocks," and the place cards were bogus certificates of "stock" drawn upon the Bank of Matrimony and signed by her majesty, the "American Woman," with "Cupid" named as treasurer. The gifts were all done up in dainty tissue paper tied with white satin ribbon and were brought in on a tray with bows of tulle on each handle. A wee maiden dressed as; Cupid presented the tray to the bride.

An Unusual Party for Children.

A mother of a twelve-year-old daughter issued invitations for this very pretty party. Remembering how children loved to dress up, she said: "Please come in a costume representing a character from 'Alice in Wonderland.'" When all had arrived there was a pantomime showing the figures

on a screen, the children guessing who was who as each little figure passed by. This made loads of fun, as it was done before they entered the big drawing room. I had better explain exactly how. As the guests arrived (and they were all very prompt) they were met by a maid who took them into a side room without removing their wraps. The screen was in plain view. Each guest was taken separately, the wrap removed and he or she was placed behind the screen. If the children recognized the character, that individual took a seat in the drawing room, the chairs being arranged in rows. When all were admitted there was a professional entertainer, who did wonderful tricks for 20 minutes; then there were games and dancing for a half hour. Refreshments were served in the upstairs ballroom, which had been transformed into a veritable "wonderland," with a bountiful use of gold and silver tinsel.

Many little surprises had been cleverly planned for the mystification of the young guests. For instance, there was an immense water lily made from paper and placed before a screen made from a clothes bar covered with crepe paper and ferns; there was a petal for each child, which when pulled down revealed a plate containing an ice cream rabbit. From the mouth of a huge, fierce-looking cat there came cookies and from an enormous snow ball came wee boxes of bonbons. There was a witch who passed favors and a clown who distributed balloons. Wasn't this a wonderful party? It sounds rather difficult to produce, but the hostess assured me that it had been a delight to get all ready, as she had the loving co-operation of a couple of young college men and two adoring aunts of the little hostess.

MADAME MERRI.

FANCIES OF FASHION.

Heels are to be lower. Black satin tailor-mades are good. In materials, pied de poule is one of the newest. The smartest new hats are low, broad affairs. The plaited frill holds its vogue wonderfully well. Jet for buttons is not quite as popular as last year. The colonel's plume is more than ever worn on small hats. Shaded automobile veils are among the novelties of the hour. Yellow is one of the favorite colors as the summer advances.

Three Dainty Dresses



THE dainty dress at the left is of white batiste trimmed at the bottom and around the yoke and sleeves with embroidery. The yoke and the cuffs are of the batiste finely tucked. The sash is of ribbon finished in front with a sash end reaching to the bottom of the skirt and ornamented with little pink roses. The next dress is of old red voile. The front of the blouse and of the skirt are made with crosswise tucks and ornamented with buttons of the material. The blouse is trimmed at the top with a tucked band of the voile; the little sleeves and the bottom of the skirt are trimmed in the same

way, and a similar band forms the girdle. The tucked gulps and the puffed undersleeves are of white batiste. The dress at the right is pink silk voile. The blouse is shirred at the shoulders and crossed in front; the front is tucked and trimmed at the top with lace. The collar is of tulle, as are also the puffed undersleeves, the latter trimmed with narrow bands of liberty. The sleeves themselves are wide and cut in one piece with the body of the waist. The skirt is trimmed at the bottom with two overlapping ruffles of the material. The girdle is of liberty, knotted at the left side.

TO FOLLOW DINNER

SOME EXCELLENT IDEAS FOR SUMMER DESSERT.

Apricot Charlotte One of the Best - Is Splendid Flavored With a Good Blend of Tea-Lemon Custard Popular.

To vary the summer dessert course some time, try apricot charlotte. This is a worth-while sweet that is not difficult to do.

For it you must dissolve a third of a package of gelatin in cold water and add, after stirring, a cup of boiling water, also three-fourths of a cup of sugar, juice of one lemon and a cup of apricot pulp from which all traces of stones and skin have been removed. When it is cooled stir in a cup of stiffly whipped cream and put in the icebox until cold, after which it is ready to serve at any time.

Some day, for a change, flavor the gelatin with a good blend of tea. Even those who do not ordinarily care for the cup that cheers are likely to fall in love with it in this form.

Soak two-thirds of a two-ounce package of gelatin in enough cold water to dissolve. Pour over this one pint of hot tea, made strong, add a scant cupful of sugar and the juice of two lemons. Strain and mold. After cooling put on the ice to thoroughly chill and serve with whipped cream.

Cool jellies, rennets and frozen compounds, that slip down easily and refresh as they go, seem the ideal desserts for hot weather, but there are always cool days when an oven dinner is substituted for the usual cold one, and for one of these occasions blueberry pudding is apt to figure, since only in summer are the piquant berries available.

A good way to make it is with sauce, flavored with a different fruit, for instance, cherries.

Separate three eggs and beat. Add the yolks to a cup of sugar creamed with a tablespoonful of butter. Add alternately flour and milk. The flour should measure two cups and must have three teaspoons of baking powder sifted in it. About a cup of milk will be required. Flavor with a little nutmeg and add more flour if necessary to make a soft batter. At the last fold in the whites beaten stiff and one quart of blueberries dredged with flour. Bake half an hour. For the sauce cream a fourth cup of butter with a cup of sugar and add a cup of stoned red cherries mixed through.

For lemon custard sweeten two cups of milk with two ounces of sugar and the thin grated peel of half a lemon, add two inches of stick cinnamon and boil up. Beat well in a separate bowl four eggs, then pour in upon them the milk, little by little, not having it too hot. Strain through a fine sieve into a plain mold which afterward stand in a covered pan containing just a little water. Put on the fire and let it simmer for 20 minutes or until it has set. Take out immediately, cool and chill near the ice.

Serve with cream and pass candied lemon peel with it, or instead of the cream you may use this very simple sauce: Half a pint of water sweetened with two ounces of sugar and boiled down one-half. Use very cold.

Brazilian Sandwiches.

Beat one package of cream cheese with four finely chopped Brazil nuts and a tablespoonful of strawberry jam, adding enough sweet cream to make a spreading paste. Add a teaspoonful of finely chopped celery and a dash of paprika; mix well and spread between thin slices of rye bread. Cut into fancy shapes.

Very Sweet Fudge.

Two cups of brown sugar, two cups of granulated sugar, one cup of milk, a teaspoonful of vanilla and two squares (four ounces) of chocolate, good sized lump of butter. Cook as directed for plain fudge. Beat very hard.

Red Raspberry Crown.

Put one cup of raspberry juice where it will boil; stir into it two rounding tablespoons cornstarch or flour wet in two tablespoons cold water. Add one cup sugar and stir until it looks transparent; then add one level tablespoon of butter and juice of one-half lemon and fold in the stiffly beaten whites of three eggs. Turn mixture into individual molds and set on ice to harden. When serving place on a dish and fill center with sweetened, whipped or plain cream.

To Make Pea Soup.

An economical soup can be made from pea pods. These must be fresh, unspiced and boiled in water until soft enough to put through a sieve. Then add milk, thickening and high seasoning.

Baked Corn.

Take off the coarse outer husks from young corn, turn back the inner and remove the silk. Bring the inner husks over the end, tie in place and lay in the oven. Bake about twenty minutes.

BREAD MADE WITHOUT FLOUR

French Idea That is Not Likely to Become Popular With American Housewives.

We have horseless carriages and fireless cookers, but the latest innovation is "flourless bread." In the new process the necessity of milling the grain is eliminated, the wheat being used as it comes from the thrashing machine.

The idea is that of a concern in Paris, and the machine developed by it transforms the wheat into dough by the following means:

"The machine consists mainly of a large screw turning loosely in a case on whose inner surface is a screw thread running in the opposite direction. Between the main threads on the cylinder are smaller threads and the depth of the groove between the main threads grows progressively smaller from one end to the other, so that it will hold the entire wheat grain as it enters the machine and will accommodate only the pulverized wheat at the exit.

"The wheat must first be prepared for breadmaking by a thorough washing, after which about a pint of tepid water to a pound of grain is added, and the whole is allowed to stand about six hours. At the end of this time the grains of wheat have swollen to double their ordinary size.

"It is then mixed with the necessary quantity of yeast and salt and poured into the machine. It falls between the threads of the moving screw, which crush the envelope and body of the grain, making of them a homogeneous mixture which just before leaving the screws forms a smooth paste.

"The work of kneading is terminated by the operation of a glider, formed of two parallel surfaces. One of these surfaces is the extremity of the movable screw, while the other is fixed to the contrary screw and has a central hole through which the dough escapes in the form of a continuous roll.

"The dough, on issuing from the machine, is put into baskets, where it remains until it begins to rise. It is then divided into long loaves and placed on a table until the moment when it is to be placed in the ovens."

Commenting on the new process, the writer says that while it seems to be new, and really is when used on a large scale, it yet is a step backward to the crude break-making methods of the ancients. Neither will the idea become popular, the writer thinks, for he says:

"In 100 years civilized man has struggled up from the brown and black bread of the peasant to the white bread of the rich. He is not going back to the bread of the eighteenth century."

The Home



Stuffed potatoes are made by mixing cheese and bread crumbs in with the contents.

When boiling fresh potatoes try putting a sprig of mint in the water to give a delicious flavor to the vegetables.

Plaster figures in hard or alabaster finish are easily cleaned by dipping a stiff toothbrush in gasoline and scrubbing into all the crevices.

After the weekly washing rub a little vinegar and spirits of camphor over the hands. This will keep the hands in good condition summer and winter.

Rainy Day Hints.

When there is danger of a wet carpet from the overflow of dripping umbrellas on rainy days put a large sponge in the bottom of the umbrella stand to absorb moisture.

If you have a stand of china which is broken easily put in the bottom of it a rubber mat or rubber tubing coiled into a flat the desired size.

Never put an umbrella carelessly into a stand or you may thrust it through the silk of one already there. Many a good umbrella is ruined in this way.

Rice Jelly.

One cup of boiled rice, one-half cup of gelatine, dissolved in one-half cup of cold water.

Whip one pint of cream, add two-thirds cup of powdered sugar, one teaspoon of vanilla, rice and gelatine, stirring carefully from bottom and sides of dish. Pour into dish to be served in, placing tumbler in center. Set aside to cool and when needed, remove tumbler and fill the cavity with any kind of fruit desired. May have sauce or whipped cream if desired. A nice dessert at any time.

THE KEYSTONE TO HEALTH IS HOSTETTER'S STOMACH BITTERS



A short course of the Bitters will quickly correct, tone and sweeten any case of "bad stomach." This is a proven fact. Try a bottle and see for yourself. It is for Indigestion, Dyspepsia and Malaria.

Valuable Assistance.

Children always love to have a "finger in the pie" and to help with whatever is going on. When mother or nurse does everything for them they are deprived of a great deal of pleasure and will not be so well fitted to struggle for themselves when the time comes as they would have been if they had been accustomed to do things for themselves. They should be encouraged to be useful and to assist with any preparations that may be going on.

Mary's Revenge.

Mary was a little girl who did not like to wait, but one day her mother, having several guests, Mary was made to wait anyway, so just about the time dinner was under good headway, she poked her little curly head in at the dining-room door and said: "I don't care if I do have to wait; that was an old sick turkey, anyhow." —Norman E. Mack's National Monthly.

Complainers.

What is odious but noise, and people who scream and bellow! People whose vane points always east, who live to dine, who send for the doctor, who coddle themselves, who toast their feet on the register, who intrude to secure a padded chair and a corner out of the draught. Suffer them once to begin the enumeration of their infirmities, and the sun will go down on the unfinished tale. —Emerson.

Rose Guess.

Any one can play this simple game. Take a full-blown rose, hold it up where all can see, then let them write on slips of paper how many petals they think are in the rose. The petals are then counted and the nearest right receives a prize.

Mothers will find Mrs. Winslow's Soothing Syrup the best remedy to use for their children during the teething period.

The Great American Pie.

Steak, salad, fish, potatoes in all forms, may be thrown into the furnace in a huddle, but when the close of his repast approaches, when the pie hour is about to strike, it is the duty of every true American to reflect. Then he should attack the pie firmly but reverently, never in the spirit of one who runs a race.

You Can Get Allen's Foot-Ease FREE.

Write Allen S. Olmsted, Le Roy, N. Y., for a free sample of Allen's Foot-Ease. It cures sweating, hot swollen, aching feet. It makes new or tight shoes easy. A certain cure for corns, ingrowing nails and bunions. All druggists sell it. Don't accept any substitute.

Peculiar Excuse.

A teacher in a girls' school recently had the following excuse for absence handed her by one of her pupils: "It gives me much pleasure to write to you because I have a worryment, and you should please excuse my Annie, who does not come by you because she has to go to the hospital with her sister's sore eyes."

Not a drop of Alcohol

Doctors prescribe very little, if any, alcohol these days. They prefer strong tonics and alteratives. This is all in keeping with modern medical science. It explains why Ayer's Sarsaparilla is now made entirely free from alcohol. Ask your doctor. Follow his advice.



Unless there is daily action of the bowels, poisonous products are absorbed, causing headache, biliousness, nausea, dyspepsia. We wish you would ask your doctor about correcting your constipation by taking laxative doses of Ayer's Pills. Made by Dr. J. C. Ayer & Co., Lowell, Mass.