

KNITTED FULL LENGTH COATS; PARIS MODES FOR YOUNG GIRLS

THE knitted coat's the thing! One cannot look upon the handsome models which grace this season's showings without realizing that the knitted coat by virtue of its chic, charm and practicality is destined to play a most important part in fashionable life. Not that the full-length knitted coat ever failed of fascinating appeal, even from the days of its initial appearance but somehow heretofore we were prone to classify it rather as a passing fad or fancy, rather than a staple fashion. Not so from now on, for this season's models prove conclusively that the knitted coat has entered

widens steadily as the years carry her into young girlhood. In the early teens she is always simply dressed, but much attention is given to details of finish and style in all that she wears. In many particulars—as in color and decoration—her belongings are made to follow the lead of the modes for grown ups.

Paris sends over drawings of two costumes for young girls in the first half of their teens, as shown in the illustration. In the figure at the left the young miss is thoughtfully regarding an embroidery in colors which brightens her three-piece costume of

THE KITCHEN CABINET

(By 1925, Western Newspaper Union.)
A home based on right principles will be simple. No ostentation or living beyond one's means; simplicity in entertainment, in offering freely of what one has to friends, without apology or explanation.

HOT WEATHER DISHES

Fish, being easily digested, and with our quick transportation and refrigeration, available in almost any inland city of any size, makes an ideal summer food. Fish should be served at least once a week, and often if the family is especially fond of it.

Whether near the salt water on inland lakes, there is always enough variety to avoid monotony, and good canned fish is always obtainable anywhere. When buying canned fish, such as salmon, the housewife (for many dishes) will buy the cheaper grades. The red or Chinook salmon is considered the best, then the pink or club salmon, all good but the price varies—as well as the flavor. Salmon steaks are always the choicest and most expensive, though there is very little waste.

Certain ideas in regard to the eating of fish with ice cream or milk dishes, have gained wide circulation. When such combinations have been found to disagree they should be avoided, but the average person may indulge in lobster and eat ice cream with no ill effects.

Next to salmon and tuna comes the sardine in popularity. The true sardine is not found in American waters. Millions of cans are imported from Spain, Portugal and Scandinavian countries. The small fish caught off the shores of Maine are known as American sardines; they are good and comparatively cheap.

An old fisherman says if you have fish that are very full of fine bones, put the cleaned fish through a meat grinder and make it into small cakes. This sounds reasonable, if there is not too much bone meal.

Cherry Cake.—Cream three tablespoons of shortening with one-half cupful of sugar, add an egg well beaten and two-thirds of a cupful of milk alternately with two cupfuls of pastry flour, one-half teaspoonful of salt and two teaspoonfuls of baking powder. Mix and spread evenly in a long sheet in a baking pan. Over the top place a quart of pitted cherries, sprinkle lightly with a teaspoonful of cinnamon and one-half cupful of sugar. Dried cherries, soaked or canned cherries, soaked or canned cherries drained may be used when the fresh ones are out of season.

Nut Bread.—Beat two eggs until light, add one-half cupful of sugar, one teaspoonful of salt, two cupfuls of sweet milk; add a little at a time with four cupfuls of flour and four teaspoonfuls of baking powder. Beat well, add one cupful of nut meats and a tablespoonful of melted butter. Put into the small bread pans and let stand one-half hour, then bake a half hour in a moderate oven. This makes fine bread to serve for sandwiches. Make it the day before it will be used, as it cuts better.

Stuffing for Small Fish.—Fry one minced onion with two ounces of salt pork cut into dice and a large tomato, peeled and chopped. Add two tablespoonfuls of butter, one cupful of bread crumbs, a teaspoonful of salt and a few dashes of cayenne, one tablespoonful of parsley and enough hot water to moisten the crumbs. Mix well, stuff and tie the fish. If lacking in fat, lay thin slices of pork over the fish while baking.

The richer the doughnut mixture the more apt it is to absorb fat in frying.

Cool Drinks and Ices.
For this and next summer prepare a little shrub. It may be made from various fruits but raspberry is especially delightful.

Raspberry Shrub.—Take twice as much per measure of fresh raspberries as vinegar. Put over the heat in a kettle and cook until the fruit is mushy. Strain through a muslin cloth and to each quart of the juice allow one pound of sugar. Bring to the boiling point and seal in sterilized bottles. When serving allow two tablespoonfuls to a glass of iced water. If the strong cider vinegar is used in this recipe, reduce it by adding water, using the same measure diluted.

Ginger Special.—Put two tablespoonfuls of grape juice into sherbet glass and pour over it enough ginger ale to fill the glass. Serve at once.

Fruited Mint.—Make a sirup of two cupfuls of sugar and one-half cupful of water; do not stir. Boil until it spins a thread, add the strained juice of one orange and six lemons. Pour one cupful of boiling water over pulp and skins of the fruit. Set over the heat and let it come to the boiling point. Strain and add the first mixture. Cool. Add one cupful of red raspberries and one and one-half quarts of ice water. Serve with a sprig of mint.

For a refreshing lunch for a chance caller, there is nothing more cooling than a glass of ginger ale with a ginger snap to accompany it.

Neelie Maxwell

APPLE BUTTER IS EASILY MADE AT HOME



Making Apple Butter on a Virginia Mountain Farm.

(Prepared by the United States Department of Agriculture.)

Apple butter is a simple, old-fashioned spiced preserve which is easily made at home. It affords an excellent means of using up surplus apples, or the sound parts of windfall, wormy, or bruised apples, either in small or large quantities. The most satisfactory apples for the purpose are those which have a distinctively rich, tart, flavor, and good cooking quality, such as Northern Spy, Rhode Island Greening, Tompkins King, and Smokehouse. Summer apples have been found by the United States Department of Agriculture to give as rich and "snappy" a butter as the fall and winter varieties.

There are two ways of making apple butter—either with or without sweet cider. The old idea was that the cider must be boiled down at least one-half before the apples were added, but this has been found unnecessary. Just as good results can be obtained by adding the apples to the uncooked cider and boiling rapidly till finished. Small lots may be made in an hour or less. Large quantities take longer, but may be cooked as rapidly as possible. The butter must be watched carefully and stirred frequently to prevent scorching and sticking to the kettle. An enameled or aluminum preserving kettle especially kept for cooking fruit is desirable, though not absolutely necessary. The large iron and copper kettles used on farms in the past for making apple butter out of doors are still in use in many sections of the country.

Apple Butter With Cider.
In making apple butter with cider, the usual proportion is gallon for gallon, but from one-half to three-

Daddy's Evening Fairy Tale

MARY GRAHAM BONNER

ALLIGATOR HOUSE

In the alligator house in the zoo were some smaller houses in which were some Katydid, and this is to be an account of the talks Billie Brownie had with an alligator and some Katydid.

"It's not everyone," said Mr. Alligator, "who has had the interesting experiences I have had."
"Indeed," said Billie Brownie. The other alligators weren't especially interested in anything except their food and so they didn't say anything more. Soon they were fed and then they weren't very much interested in anything except a nap.

"I think I will talk to you before I, too, go to sleep," said Mr. Alligator. He knew the ways of alligators and why shouldn't he? He was one himself. And he also felt sleepy, for he, too, had eaten a good deal.

"Go ahead," said Billie Brownie, "and talk quickly, for soon you will be asleep."
"Well, I lived in one of the most fashionable of winter resorts. People used to come to the place where I lived and take holidays. Very rich people would come, too—oh, enormously rich people! They were the ones amongst whom I lived—the rich!" He smiled in his alligator way at Billie Brownie.

"They didn't live on the beach and in the water as I did. But they did go in the water. They lived in the great, enormous hotels and wore beautiful clothes and carried sunshades and were very fine indeed."

"But a guest at the hotel, one of them, was so taken with me that he took me along with him."
"That's a joke you see! He was so taken with me that he took me!"

"And he brought me to a more northern climate and I came here to the zoo to live. It's a nice zoo and they feed me well. I've no objections."



"Go Ahead," Said Billie Brownie.



LAST WORD IN KNITTED COAT FASHIONS

for itself a definite place in the field of stylish and practical wraps.

A model which bespeaks the last word in knitted coat fashions is pictured here. It is knitted of coral in an intriguing stitch, with cuffs, patch pockets and revers in frost gray. That smart tailored appearance, which is so necessary according to style requirements, characterizes this coat in every detail.

The midsummer collection of knitted coats accents the pastel shades. Frequently looped wool describes a smart embellishment in collar, cuffs and sometimes hem-border.

Most of the lightweight models are constructed of soft wool with rayon interknit either in attractive stitch, as

tan kasha. It has quite a grown-up appearance for a girl of thirteen, but the embroidery is in a simple pattern and might be in any bright color. The skirt is lengthened a little for each year up to sixteen.

At the right a coat in pastel-green kasha is lined with printed silk in any harmonizing colors one may choose, and may be worn over a matching dress or with other dresses. The use of kasha cloth and printed silk lining modestly acknowledges the lead of the mode and the coat is very carefully tailored. Mam'selle is much dressed up in these costumes and they will remind her to deport herself with dignity—in order to match their style.

In party dresses the young miss is allowed to shine in filmy fabrics and

CLUB GIRL LEADS A CANNING SCHOOL

Boys and Girls Taught How to Demonstrate.

(Prepared by the United States Department of Agriculture.)

Conducting a canning school for a month or six weeks in a large grocery store in Boise, is the experience of a Canyon county (Idaho) canning club girl, namely, Miss Theresa Lenaghen. A representative of a large glass manufacturing company desiring to establish a canning school in Boise, looked about for an experienced person to conduct this school. Knowing of the work of farm bureau junior



Open-Air Canning Demonstration.

canning clubs and being interested in this work, the representative secured the names of several members of canning teams and from these chose the name of Miss Lenaghen, who consented to take charge of the work.

Miss Lenaghen has been a member of canning teams since 1917, being a member of the Canyon county champion team for two years and was also captain of the state champion canning team of 1918, which went to Spokane and won second place in the interstate canning demonstration contest. Garbed in an appropriate white uniform and cap, Miss Lenaghen is busy from 9 to 12 o'clock in the morning and from 1:30 to 4:30 afternoons.

All members of the boys' and girls' clubs organized by the United States Department of Agriculture and the state colleges are taught how to demonstrate what they have learned, for their leaders regard it to be of as much importance to the boys and girls to be able to teach others well as it is to learn how to do it themselves.

BUDGETING IDEA IS GROWING RAPIDLY

Plan Being Applied in Spending Time and Money.

(Prepared by the United States Department of Agriculture.)

The budget idea is growing. Not alone in government and commercial organizations is the wisdom of the budget system of running business being more clearly shown each year. The twentieth century homemaker is also applying the budget plan to the spending of both time and money in her household, says the bureau of home economics of the United States Department of Agriculture. Only thus can she be sure that ends will meet at the end of the year.

Here are the five important but not difficult steps for the homemaker in the scheduling of housework:

List all your regular daily activities, then all the regular tasks that do not come every day.
Estimate the usual time required for each of these regular tasks. If it is difficult to make such an estimate for some task, jot down the time required the next time you do it and use this as the basis of your estimate. The bureau of home economics of the United States Department of Agriculture, Washington, will send a blank for such a time record to any homemaker requesting it.

From these lists, distribute the tasks that do not come every day to certain days of the week in such a way as to make the week run smoothly and to give the best possible arrangement of leisure time. For example, Monday may include the changing of bed linen, the collection of laundry, some marketing, and perhaps some of the cooking for the next two days; Tuesday, the washing; Wednesday, the ironing; Thursday, the mending, some marketing, and an "outing" or meeting; and Friday and Saturday, the cleaning and extra baking. Jobs which do not need to be done every week, as the washing of windows or special cleaning of pots and pans, can be scheduled for the same time, so that some of them can be attended to each week.

As the fourth step, list the jobs for each day in the order in which they are to be done, placing the time of starting and finishing before each item. This will require some juggling of items in order that such fixed ones as preparing and serving meals will come at the proper times. Many homemakers find it convenient to have the schedule for each day on a separate sheet or card with a hole punched in the top in order that it may be hung up in a conspicuous place before the day's work starts.



SHOWING COAT AND PARTY DRESS

Instantiated in this illustration, or defining self-toned block patternings or Jacquard effects. The straightline wrap-around modes fastening with a decorative button are preferred.

For wear over lingerie and sheer frocks these knitted coats are entrancing. The colors which glorify them contribute a summer loveliness to the costume. The all-white knitted wrap leads, perhaps, in popularity although the competition is keen among such lovely shades as Nile green, pink to deep rose, powder blue, lariat and ray yellow. Double-breasted coats of two-toned mottled jersey are a fall item.

Before the littlet Parisienne is conscious of her clothes she is clad in garments that differ from those of her brothers, and this difference

flowerlike colors like those worn by her elders. Tuffeta, made with fitted, short-waisted bodice and full skirt, is much beruffled and beribboned. It is chosen in corn-color, pink, peach, powder blue or pastel green for these gay party frocks. Georgette in the same colors or white, posed over silk slips in contrasting color, are shown in frocks with flaring skirts, usually set onto lace yokes and finished at the bottom with lace. Plaits are freely used as a decoration and narrow ribbon girdles to define a low waistline. Ribbon in two colors, or silver and a color, in a twisted girdle finished with a rosette brings a plaited georgette frock to the pinnacles of success.

JULIA BOTTOMLEY.
(By 1925, Western Newspaper Union.)