

DAINTY WHITE KNIT SLIPONS; UTILITY COATS FROM PARIS

AS EVERY WOMAN of smart fashion knows, the present-moment style influence trends definitely to sheer effects. Responding to this call of the mode, fashionists are creating lovely sweaters knitted of sepiolite as lightweight as down and exquisitely delicate in construction.

As to the silhouette, stylists are persistently following devious ways that wander from the straight and slim lines—they are running after flaring skirts and even stirring a little



PRETTY WHITE KNIT SLIPON

mer-time wear. Indeed, milady is finding these dainty knit sweaters so likable that they are in many instances taking the place of the lingerie blouse for practical comfort-giving wear.

Worn with a plaited crepe skirt or tailored woolen one, a gossamer-weight knitted slip-on adds a charming note to midsummer sports wear. Fancy, for instance the handsome sweater here pictured, playing accompaniment to a white canton crepe skirt. That so many sweaters are white this season testifies to the importance of this vogue. Often the all-whiteness is relieved with a touch of color or black, the latter idea featured in the case of the model illustrated, through an embroidered border effect.

The newer white sweaters are knitted either of finest imported worsteds or of rayon, some of mohair with rayon. The popular slip-ons feature either the V-neckline, as this picture defines, or the high turtle neck. The "touch of embroidery," which adds so much to appearance, is perhaps expressed in a striking monogram effect, or what is the latest in fashion, a pocket or two embellished in stitchery of contrasting color.

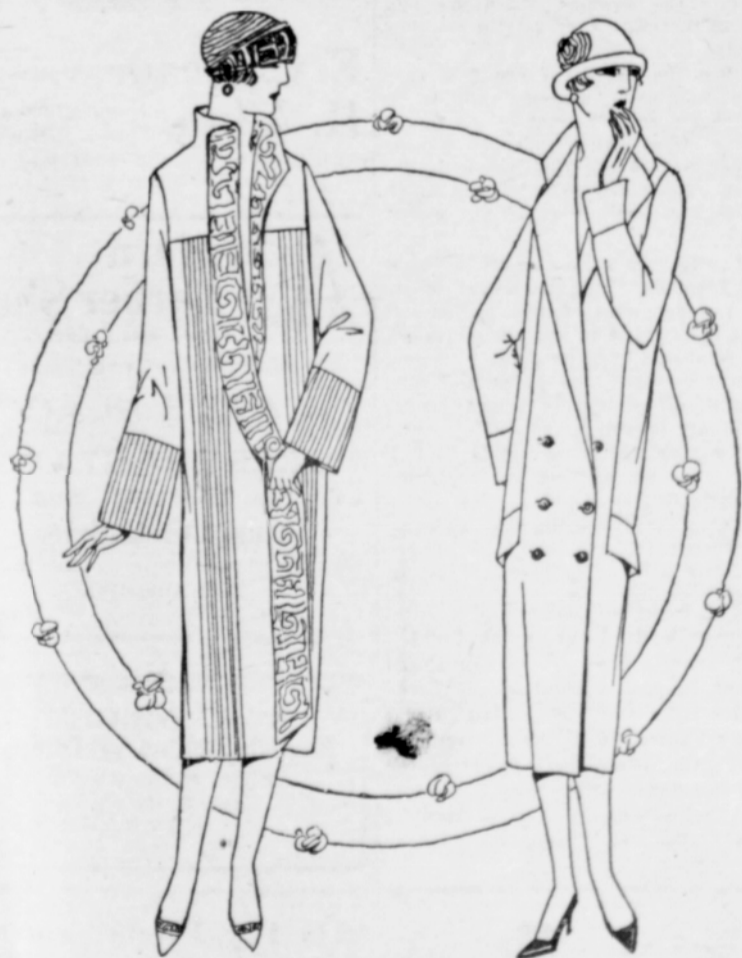
The vogue for long knit topcoats has brought with it the fashion of wearing a lightweight slip-on underneath instead of the customary lingerie blouse. These dainty knitted jumpers or slip-ons serve admirably also with the

with a more definite waistline. But the sketches shown here indicate that Paris continues to point out the straight and narrow way to utility coats, and thousands of them are following it, along with some coat-frocks and dressier coats.

These plainer coats, like that shown at the right of the picture, are endorsed in every direction, for utility wear. The new models, made of mixtures in soft colors, over plaids, novelty weaves, border materials and tweeds in chevron or other designs, have interesting style points. One of them is discovered in patch pockets, ingeniously managed, another in double-breasted effects using four or six buttons for the front fastening and another in very broad revers and up-standing collars. Shawl collars and side fastenings vary the designs, but all are strictly tailored.

The coat at the left is a dressier model which might be developed in twill or one of the kashmere weaves, in a subdued color, with crepe or flannel lining. Plaids play a stellar role in coats, as in dresses; they appear here at each side of the front and in the very deep cuffs. The body of the coat is set on to a deep yoke, with up-standing collar and a wide, braided-embroidered band, from neck to hem finishes it. It makes the most of the graceful side fastening.

Among new imports there are tweed coats that develop a flare in the skirt and some of them have short capes.



ON PLAIN STRAIGHT LINES

tailored cloth or silk suit. One notes such charming ensembles as a black coat and skirt with a vivid orange-colored knit waistcoat. A powder-blue flannel suit enhanced with a knitted rayon slipover worn under the coat, presents an interesting phase especially when the slipover or jumper is designed in matching blue bordered with an interknit design boasting a medley of gay colorings. With suits of white cloth, as present fashion so heartily

They are decorated by rows of machine stitching and are well suited to women who have slender figures—but others will stand by the straight-line coat.

A choice of the darker colors is also recommended to women who wish to slenderize their figures, and these will include blue, green and wine shades as well as staple colors this fall.

JULIA BOTOMLEY

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The Kitchen Cabinet

Whatever turns the path may take in life or right, I think it follows. The tracing of a wiser hand through dark and light. Across the hills and in the shady hollows.

SEASONABLE GOOD THINGS

Just a plain apple pie is hard to beat for deliciousness, and if served with a bit of whipped cream stirred with grated cheese is a delectable dessert. Apple pie a la mode is so well-liked and common that it need not be mentioned, yet any pie of fruit is especially good with a spoonful of ice cream. Try it on blueberry, it is superlatively good.

Tomato Cocktails.—Prepare six peppers by cutting off the stem end; remove the seeds and the white fiber. Peel four tomatoes, cut into halves and squeeze out the seeds; chop one onion fine, put in a small cloth, tie and wash, wringing out dry. Cut the tomatoes into cubes, add the onion and seasoning, fill the peppers and add French dressing. Dust the top with chopped parsley and serve.

Fish Pudding.—Free the fish from skin and bones and flake with a fork; there should be enough to fill a quart dish lightly pressed down. Make a soft custard with a pint of milk and the yolks of six eggs; while warm stir in one-fourth cupful of butter, salt, pepper and a tablespoonful of Worcestershire sauce or anchovy paste softened with a little hot water, and two tablespoonfuls of lemon juice. Pour into a baking dish after mixing well with the fish and bake in a slow oven. Any cooked fish can be used for this dish, but a steamed or boiled fish is especially good.

Creamed Eggs With Onion.—Fry two sliced onions in butter, but do not brown. Stir in one cupful of milk or cream and two tablespoonfuls of flour rubbed to a paste with a little of the cream. Season with salt, pepper, a bit of nutmeg, and when thick add eight hard-cooked eggs sliced. Heat thoroughly and serve at once.

Mexican Eggs.—Split three green peppers lengthwise and take out the seeds. Fry two minutes in very hot butter. Cook six thin slices of ham, place on buttered toast, lay the peppers over the ham and put a poached egg on each slice.

Good Things to Eat. The early apples are in the market, delicious, juicy and healthful. For a dinner dish to serve with steak try the first green apples from the Duchess tree. Cut them after washing into thin slices, leaving the peeling unremoved. Add a few slices of onion and place in a frying pan with a little sugar, salt and

pepper to give additional flavor. Before the Duchess apple is ripe is the time to can a few for winter use. The flavor is much more delicious for sauce or pie. Canned without sugar, the fruit may be reheated with sugar and a bit of butter added and you have a dish of apple sauce which tastes like the fresh apple.

Roll Jelly Cake.—This is a cake, when well made, everybody asks for again. Take three eggs, beat very light, add one cupful of sugar, a pinch of salt and two tablespoonfuls of baking powder sifted with one cupful of flour. Bake in a dripping pan in a moderate oven. Grease the pan and when the cake is done turn out on a towel wrung out of cold water. If the edges are crisp trim them before rolling.

Conveniences need not cost much. Ingenuity in making good use of articles which have apparently served their purpose often results in household improvements for little or no cash outlay. An excellent illustration of this is shown in the above picture of a flour bin made out of an old lard can. Because of its tight-fitting lid and its general shape, the can was just the thing for storing flour, especially after it had been mounted on

an old crate to raise it a little. As the Virginia woman who thought of using it in this way was doing over her entire kitchen in connection with a kitchen improvement contest, she painted the can white, and also the crate, and added casters so that the improvised flour bin could be moved about easily. She built a kitchen cabinet herself, out of lumber found around the place and planned it so that there was a place under one side of it where the flour bin could be kept when not in use. The photograph was taken by the United States Department of Agriculture.

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POINTS IN MAKING JELLY FROM BERRIES



Busily Engaged in Making Jelly From Berries.

(Prepared by the United States Department of Agriculture.)

Flavor and texture are the two chief points by which the home jelly maker judges her success. Color and sparkling clearness are also important. They do not, however, count for so much to the expert jelly maker's way of thinking as the delicious fresh fruit flavor by which one can tell raspberry from currant jelly with the eyes shut, and as the tender quivering texture that the very word "jelly" calls to mind.

Rules for Using Berries. The United States Department of Agriculture gives the following rules for making jelly from raspberries, blackberries, currants, and other fruits to insure good flavor and texture.

Use, if possible, a half and half mixture of underripe and ripe fruit. The underripe gives the best texture and the ripe the best flavor. Therefore, such a combination is ideal. If over-ripe fruit must be used, adding one tablespoonful lemon juice to each cup of fruit juice just before it is combined with the sugar improves flavor, texture, and clearness, particularly of blackberry jelly.

Wash the fruit thoroughly but do not let it soak, and be careful not to break the tender skin.

Prepare Small Quantity.

Make jelly from six to eight pounds of prepared fruit at a time. This quantity is easy to handle and can be cooked quickly. The long cooking necessary for large quantities tends to destroy the fresh fruit flavor and brilliant color. Crush some of the fruit to start the flow of juice and boil it rapidly, stirring all the time, for three to ten minutes, depending on the condition of the fruit. Juice for jelly making can be extracted from all berries and many other fruits without adding water, and when done by this method has richer flavor. Blackberries are an exception and seem to yield better and more delicately flavored jelly if one-quarter to one-half cupful of water

is added to each pound of berries.

Pour the cooked fruit into a bag made of two or three layers of cheesecloth and let the juice drain off. When the flow stops, press the bag lightly several times but do not squeeze it.

If fruit is scarce, boil the drained fruit pomace again with half its measure of water for eight or ten minutes and drain off the juice as before. This second extraction is likely to be fairly rich in pectin and rather poor in flavor, but combined with the first it makes jelly of satisfactory quality.

For each cupful of fruit juice use three-quarters of a cupful of sugar. Too much sugar in proportion to pectin may prevent jelly from "setting" or make it sticky, while too little sugar to pectin may result in tough jelly of poor flavor. With most berries, however, unless the fruit is over-ripe, the happy medium is not difficult to strike.

Flat-Bottomed Pan Useful.

For boiling down juice and sugar, use a large, flat-bottomed pan, so that evaporation will be rapid, and stir until the sugar is dissolved. Then boil rapidly until the mixture "sheets" from the spoon. Remove from the fire at once and pour into low glasses which have been washed and boiled for twenty minutes.

Fill the glasses carefully and do not allow any jelly to drip on the inside edge near the rim. Cover with a sheet of paper or a clean cloth to protect from dust and let stand until the jelly is firm. If the jelly does not set firmly the first day, do not be discouraged but cover it well and put it in the sun for from three to five days. Jelly that "sets" slowly is sometimes the best in texture.

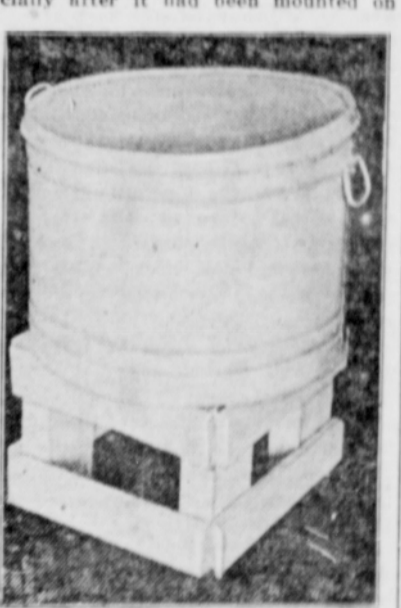
After the jelly has set, but not until then, cover each glass with paraffin, hot but not smoking. Rotate the glass while the paraffin hardens so that it forms a high rim. Adjust the tin tops of the glasses. Label with kind and date, and store in a cool, dry place.

LARD CAN IS USEFUL FOR HOLDING FLOUR

Kitchen Convenience Is Idea of a Virginia Woman.

(Prepared by the United States Department of Agriculture.)

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RIGHT WAY TO CAN ALL SUMMER BERRIES

Water-Bath Method Good for Various Fruits.

(Prepared by the United States Department of Agriculture.)

Except that gooseberries require a sweeter syrup than others, practically all the summer berries may be canned in the same way. This includes blackberries, blueberries, dewberries, huckleberries, loganberries, blackberries, and raspberries. The water-bath method is satisfactory for all these fruits. The United States Department of Agriculture gives the following general directions for canning.

Use only clean, fresh sound fruits. Can them as soon as possible after picking; within two hours is desirable. Wash the berries thoroughly and pack them in clean jars or cans. Fill the containers up with boiling hot medium syrup, made by bringing to the boiling point one part of sugar and two parts of water or fruit juice. In the case of gooseberries, use a thick syrup consisting of equal parts of sugar and water or fruit juice.

Put the rubbers and tops on glass jars and adjust the springs halfway, or place screw tops on loosely. If tin cans are used, seal them completely. Set the jars or cans on a rack or false bottom in the canner. They should be entirely immersed in the water and the canner should have a cover that fits well. A wash boiler or any covered vessel of sufficient depth may be used if equipped with a rack that permits the water to circulate under the jars. The pressure canner at 212 degrees Fahrenheit may also be used for berries.

Process quart jars of berries for 20 minutes, pint jars for 15 minutes, and No. 2 and No. 3 tin cans for 10 minutes, counting time as soon as the water surrounding the jars begins to boil actively. Then remove the jars from the canner, seal air-tight at once, invert, and place out of drafts. Cool tin cans immediately by plunging them in cold water.

All jars and cans should be so marked that each lot can be identified. Keep them at room temperature for at least a week. Discard any showing signs of spoilage and watch others of the same lot until it is certain that they are keeping.

IMPROVED UNIFORM INTERNATIONAL

Sunday School Lesson

(By REV. D. B. FLETCHER, D.D., Dean of the Eastern School, Moody Bible Institute of Chicago.)

Lesson for August 9

BEGINNING THE SECOND MISSIONARY TOUR.

LESSON TEXT—Acts 13:1-14. GOLDEN TEXT—"We shall have dominion also from sea to sea, and from the river unto the ends of the earth."—Ps. 72:8.

PRIMARY TOPIC—How the Boy Timothy Became a Missionary. JUNIOR TOPIC—Sila and Timothy Become Missionaries. INTERMEDIATE AND SENIOR TOPIC—Missionary Resources. YOUNG PEOPLE AND ADULT TOPIC—Strengthening the Churches.

1. Contention Over John Mark (ch. 13:36-41).

2. Paul's Proposal (v. 36).

This was to revisit the scenes of their missionary endeavor, and see the state of the believers—what progress they were making in their Christian experience. This is a pattern for missionaries in all ages and countries.

2. Barnabas' Determination (v. 37). It was to take with them John Mark. The human relation of those men was uncle and nephew, (Col. 4:10).

3. Paul's Opposition (v. 38). He was suspicious of Mark because of his desertion on the former journey (Acts 13:13).

4. Their Separation (vv. 39-41).

Their contention was so sharp that they separated. It is impossible to absolutely determine which of those men was right. It is quite clear that both were sincere. That John had done wrong in turning back, could not be disputed. That one failure in a young Christian should condemn him for life is a wrong conclusion. It may be that narrowness of relationship warped the judgment of Barnabas. On the other hand, this very fact may have given insight into Mark's nature which better qualified him to judge of his fitness than Paul. Then again, it is to be presumed that Paul, whom God was thrusting out to be the leader, had a clearer understanding of the matter.

Besides it may be that this sternness of Paul was the very thing that brought Mark to his senses. Frequently the demands of justice make the man. This painful incident resulted in these devoted missionaries parting company, but God over-ruled it to the wider extension of the work. Barnabas took Mark and sailed to Cyprus, and Paul chose Silas, and being recommended by the brethren unto the grace of God, went through Syria and Cilicia confirming the churches. The fact that Paul went forth with the recommendation of the brethren may be a vindication of the rightness of his action. It is comforting to know that the frailties of men cannot thwart the purposes of God, nor even delay them. One of the most serious difficulties in Christian work at home and abroad, is to get Christians to work harmoniously together.

11. Finding Timothy (ch. 16:1-5).

1. The Place (v. 1).

This was at the very place where Paul on his first journey had endured cruel stoning. The conversion of this young man may be regarded as the fruition of his testimony at that time.

2. His Parentage (v. 1).

His mother was a believing Jewess, and his father a Greek. The mother's name was Eunice (II Tim. 1:5). Timothy's unfeigned faith had passed from his grandmother Lois through Eunice to him.

3. His Character (v. 2).

He had a good reputation in the church at Lystra and Iconium. This shows that the young man from the very first had followed in the footsteps of his spiritual father as a witness for Christ.

4. Timothy Circumcised (v. 3).

Though Timothy had been carefully instructed in the Word of God by his mother and grandmother, the Mosaic rite of circumcision had not been complied with. Doubtless this was because his father was a Gentile. In order to avoid offense among the Jews, Paul circumcised Timothy. This may seem strange in the light of the decision of the Jerusalem Council which set them free from this rite, but it showed his willingness to conform to any reasonable demand for the sake of expedience. However, when this act involved principle he was unyielding, as in the case of Titus, when he refused to have this done at the house of Judaistic teachers, (Gal. 2:3).

5. The Ministry of Paul and Timothy Through the Cities (vv. 4-5).

It is likely that at this time Timothy was ordained (I Tim. 4:14). They went through the cities and delivered the decrees which had been ordained at the Jerusalem council (Acts 15:19-24). This resulted in the establishment of the churches in the faith, and the daily increase in the number of believers.

To Love God

To love God is to hate division and to long to know that which really is—The Spirit.

Personality

Personality has been well defined as "capacity for fellowship."—C. A. Anderson Becht.

Abraham Lincoln Said:

"God bless the churches, and blessed be God who gives us the churches."