

FOR HOPE-CHEST LINGERIE; THE SEMI-FORMAL TAILLEUR

SO FAR as lingerie is concerned it appears that all fabrics that are not light, silky and colorful are far behind the times and as dead as King Tut's wife.

head so cool and level that it is not turned a little by the lure of Paris clothes? If such there be, don't look for her on the big liners as they discharge their more or less expensively clad passengers, returning from Europe.



DAINTY MATCHED SET

practical silks and silky cottons, that are durable as well as delicate. Nothing is more sturdy than crepe de chine, unless it is fine voile, and this quality makes it worth while to trim garments made of them with fine, wear-resisting laces and to lavish handwork on them.

Pictured above is a set that will inspire a longing to own one like it, and it is so simply designed that almost any woman can copy it. Pink crepe de chine, flit lace, narrow val edging and hand sewing commend this set as pretty "pick-up work" for the ambitious woman, and the materials are to be found everywhere.

The gown is made with straight skirt shirred to a wide band of flit lace, having triangular insets of hand-run tucks. The fashionable, wide shoulder straps are made of the flit lace, which is edged with narrow val lace. Baby ribbon is run in the ban' along the top, in case it needs adjust-

prophetic details of coming modes may be gathered.

Full many a darling of the gods steps ashore in sports clothes—which seem to pass everywhere—and many another in the semi-formal tailleur—for one is supposed to dress up a bit upon landing, although no one will be criticized who wears a plain, well-tailored suit. When a costume like that sketched above passes by, the camera of the fashion reporter will approvingly click and register some of the high lights of the new mode in tailored suits of the semi-formal type.

These and the plain suits are conservative in design, but give a general impression of richness. Fine embroideries, introducing dull gold threads, that give them the appearance of tapestries, point out the path of fashion toward rich effects. Callot uses embroidered triangles on the coat and shows approval of the high collar and of crepe satin for semi-formal costumes. But crepe-satins and twills are developed in the same way; both are used for tailored suits, and in



A COSTUME FROM PARIS

ing to the figure. The step-in chemise is made in the same way, but has ribbon shoulder straps like the slip; the latter develops a little fullness in the skirt portion. To crown this irreplaceable set and make the happiness of its wearer complete, a bandeau of lace, pink ribbon and flowers may be added and quilted pink satin mules for the feet—or others made of ribbon.

Breathes there the woman with

colors navy and black are favorites. With these colors in coat and skirt pastel shades are chosen for blouses very often enriched with embroidery but tailored blouses of white crepe-de-chine, accurately tucked have lost no ground. Broadcloth and similar surfaces, in lighter colors, velvet and velveteens are important fabric contributions to the semi-formal mode.

JULIA BOTTOMLEY.

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The KITCHEN CABINET

(©, 1925, Western Newspaper Union.) A woman may always help her husband by what she knows, however little; by what she half knows, or mis-knows, she will only tease him.—Ruskin.

MORE REFRESHING DRINKS

We need to be reminded of the many wholesome and refreshing drinks that may be prepared in the home with ordinary materials. If we have been thrifty and put up grape juice, raspberry shrub, supplemented with lemons and oranges, one may



Just don't forget to can twice as much grape juice as you did last year. If the following recipe is used, it is simply fun to put up two-dozen quarts:

Pick the ripe, perfect grapes from the stems after washing well. To each two cupfuls of grapes, add one cupful of sugar and fill up a two-quart can with boiling water. Seal at once. Be sure that the grapes are perfectly sweet, and that the jars are sterile and rubbers new. The juice when opened next year will taste like the fresh fruit.

Another method, liked by some is prepared thus: Stem a basket of grapes, the ordinary Concord; add three pounds of sugar to each basket; put into a large-mouthed jug and set away; seal with a cork. These should be left in a warm place for a week or two, then placed in the cellar.

Fruit Punch.—Boll together for ten minutes, three cupfuls of sugar and two cupfuls of water, with the rind of one lemon and one orange. Strain while hot; add one glass of currant jelly. Set on ice to chill after the jelly is dissolved. When ready to serve add the juice of nine lemons, five oranges and one cupful each of cherries and shredded pineapple. Pour into a punch bowl, add ice water and charged water, a pint at a time, when needed.

Egg Orangeade.—Take six tablespoonfuls of orange juice, two teaspoonfuls of lemon juice, one and one-half teaspoonfuls of sugar. Stir and add one-third glass of shaved ice. Beat an egg, separating the yolk and white. Add the yolks to the fruit juice, then the stiffly beaten white. Stir and pour into the glass.

Peanut butter, when one enjoys it, may be added to stuffing for peppers, or stirred into a salad dressing, adding much richness and flavor.

The Fragrant Mint.

Mint as a flavor is much slighted in the cuisine in many homes. As a mint sauce to serve with lamb and as a pungent garnish to an iced drink, the limit of serving is exhausted.

Mint grows freely, too freely, as it spreads and covers space needed for other things, but if planted in a corner or next a garage it will flourish and supply the needs of any family.

Peppermint has a purplish stem, while spearmint has a green one.

Mint Sauce.—Take twelve stalks of spearmint, wash and chop the leaves very fine. Add one tablespoonful of sugar and one-half cupful of vinegar. Allow the mixture to stand an hour before serving.

Mint Sherbet.—Take the juice of three lemons, two cupfuls of sugar and one quart of rich milk. Peel the rind or grate it, from two lemons, add twenty stalks of bruised peppermint and cover with boiling water, let stand for ten minutes, tightly covered. Strain and cool and add the other ingredients. Freeze as usual. Serve in small sherbet glasses, garnished with a sprig of mint.

Mint Blancmange.—Soak six tablespoonfuls of gelatin in one-half cupful of cold water for five minutes. Bring to the boiling point one quart of milk, then add five tablespoonfuls of cocoa; add this to the softened gelatin, stirring constantly. When partly cooled add three or four drops of peppermint. Mold and serve with sweetened whipped cream.

Peppermint Patties.—Take two cupfuls of sugar, one-half cupful of water, three tablespoonfuls of white corn syrup or an eighth of a teaspoonful of cream of tartar. Cook to the soft-ball stage, pour out on a buttered platter, using care not to let any of the grains which form on the sides of the pan go into the mixture, as these will make the candy grainy. When cool stir with a wooden spoon until smooth and creamy. Flavor with mint and color a light green. Melt over hot water and drop by teaspoonfuls on waxed paper.

Butter gem pans and fill with seasoned mashed potato. Bake until brown. Serve around a platter of fish, garnish with sprigs of parsley.

A most delicious cream cheese may be prepared from a cupful of any good grated cheese mixed with hot cream. Pour into jars and set in the ice chest.

Cider makes a delicious frappe, made with the addition of lemon juice; freeze as usual.

Paper dishes of all kinds may be used for picnic lunches or in the home where there is contagious disease. By burning them the risk, as well as the work in caring for and sterilizing them, is eliminated.

Nellie Maxwell

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HORSERADISH FLAVOR IN SAUCE FOR BEETS

Most Delicious When They Are Boiled in Skins.

(Prepared by the United States Department of Agriculture.)

Tiny, tender, new beets are most delicious to many people when simply boiled in their skins, peeled, and served sliced or diced with plenty of butter, and salt and pepper for seasoning. Medium-sized beets may be cooked so that they are also very good, and served in the same way. The time of cooking may be shortened by paring and dicing them before boiling. An acid flavor is often liked with beets, and sometimes when vinegar is used as the acid, a little sugar is added also. Various condiments combine well with the flavor of beets, particularly horse-



Milk Improves Beets.

radish and ginger. The United States Department of Agriculture has found the recipes below satisfactory when these flavors are liked.

Beets With Sweet-and-Sour Sauce.

8 beets sliced 4 tablespoonfuls butter (cream dilute with water if very strong) 2 teaspoonfuls salt Few grains pepper 1/2 cupful sugar 1/2 cupful vinegar 1/2 cupful sugar 1/2 cupful vinegar 1/2 cupful sugar 1/2 cupful vinegar

Boll the beets until tender. Mix all ingredients, cook until thick, stirring constantly. Let stand ten minutes over hot water to blend flavors. The sugar and vinegar must be properly balanced. If the amount of either is increased or decreased, the other must be changed accordingly.

For variety two tablespoonfuls of freshly grated horseradish may be added just before serving; or a few grains of nutmeg, ginger, or cinnamon may be cooked with the sauce. The addition of one-half cupful or more cream or rich milk imparts a delicious flavor and makes the sauce a beautiful pink color.

Apple Blossom Soup.

The addition of three cupfuls of rich milk, or half milk and half cream to the sweet-and-sour beets cooked as above will result in a delicately colored soup, resembling apple blossoms in color and of very good flavor. The mixture should stand for 15 or 20 minutes, and then poured through a coarse strainer to remove the beets, which are to be served separately at some other meal. The soup may be garnished with a teaspoonful of whipped cream or cooked beets cut in fancy shapes.

VEGETABLES SERVED RAW FOR CHILDREN

Everybody Needs All Three Kinds of Vitamins.

(Prepared by the United States Department of Agriculture.)

"Have you had your vitamins today?" is one way of turning a popular form of slogan into a practical, thought-provoking question. Everybody needs all three kinds of vitamins in the daily diet, but in the family where there are growing children it is especially important to give constant attention to providing vitamin-rich foods regularly and in abundance. Liberal amounts of vegetables and fruits, particularly if eaten raw, are among the best sources of vitamins.

A salad once a day is a good medium for incorporating raw vegetables in a menu. Children can learn to like salads when they are very young—in fact, as soon as they are old enough to eat the various ingredients, which should be grated, shredded, or otherwise prepared suitably for them. If the dressing is not too sour they will usually eat a salad as a matter of course when they see the other members of the family eating it. Raw vegetable salads are quick and easy to prepare, and refreshing to eat. When there is only a little of this or that vegetable on hand, a salad disposes of all the odds and ends and enriches the diet.

To those of us who are accustomed to serving salads frequently, the idea of raw vegetables in salad does not suggest anything particularly novel. We usually have in mind such uncooked materials as chopped celery, sliced tomatoes and cucumbers, radishes, spring onions, water cress, lettuce, romaine, endive, escarole, chicory, Chinese or celery cabbage, or ordinary cabbage in cold slaw. Raw red and green peppers are often shredded or ground up and added to salads for their flavor and color.

Two vegetables which are more frequently served cooked than raw might well be added to the list of uncooked ingredients, the United States Department of Agriculture suggests, for it has been found that both are high in vitamins in their raw state. These are carrots and rutabagas or yellow turnips. White turnips may also be used raw, but the rutabaga variety is exceptionally valuable. Raw carrots, turnips and radishes are best when sliced very thin, diced or grated. When grated, radishes and turnips should be squeezed dry.

An infinite number of combinations may be made with these raw vegetable salad ingredients, according to the supplies available. Interesting color effects may be obtained by blending various vegetables. Some sort of leafy base or bed is generally liked in a salad, but is not indispensable. If there is a foundation of lettuce, cabbage, cress, or other green vegetable, however, it is intended to be eaten and not left on the plate! Cabbage is almost always available, even when lettuce is out of season.

All uncooked salad vegetables should be lightly sprinkled with salt, just as they are being served. The dressing used is a matter of individual preference. French, mayonnaise, or boiled dressing may be liked. Lettuce and other greens must always be cold, crisp and dry, otherwise the dressing will be diluted and will not adhere. Salad greens can be kept crisp and fresh, even without ice, by wrapping them in a damp cloth or paper, or by shutting them up in an air-tight jar and setting them in a cool place.

CHERRIES EASILY CANNED OR PRESERVED



Fill the Jelly Glasses Carefully.

(Prepared by the United States Department of Agriculture.)

The family, of course, should not be stinted on fresh cherries, but if one has a surplus they may be easily canned or made into a delicious jelly by adding commercial or homemade pectin extract. To can the cherries, pack them in hot jars, and cover with boiling syrup. Use a thick syrup for sour cherries (one part sugar to one part water), and a medium syrup for sweet cherries (one part sugar to two parts water). Or, remove the pits, add sugar as desired, bring to the boiling point, and pack. If the cherries are packed cold the jars should be processed 25 minutes in a hot water bath, counting the time from the mo-

ment the surrounding water is actively boiling. If they are packed hot, a five-minute process is recommended to insure keeping and to create a vacuum seal.

Miscellaneous Circular No. 24, "Timesaving for Home Canning of Fruits and Vegetables" may be obtained while the supply lasts by writing to the United States Department of Agriculture, and will be found helpful throughout the canning season. If one plans to make cherry jelly, using pectin, it would be well to send for Department Circular 254, "Homemade Apple and Cherry Pectin Extracts and Their Use in Jelly Making," which is also free while the supply lasts.



FAIRY QUEEN'S TRIP

The Fairy Queen took a trip on the back of Fly-High, the Elves' bird and when she was back in Fairyland that evening all the others sat around while the Fairy Queen told them what she had seen.

"Well," she said, "I saw a little canary bird named Teddy who belonged to a little girl named Marian. Teddy was singing such a beautiful song I did enjoy listening to him.

"He was out of his cage flying around a big room and I had gone into the room when no one had seen me before Teddy had been let out of the cage. I had gone in through an open window. Of course when they let Teddy out they were careful not to have any open window.

"But there I was perched on top of a high mantelpiece, wearing my invisible robe so I could not be seen. I almost was seen once.

"They said: "Oh, what is that light on the wall? It must be a reflection from something."

"Marian said: "Maybe we'll see a fairy."

"Well, I had to be careful and I had to quickly get my invisible robe well around me. It was a little off my shoulder when this had happened.

"And then they said: "Oh, it was just a shadow, that was all."

"But Marian still looked a little wondering.

"Well, Teddy got out of his cage and he sang again and again.

"And then he discovered a mirror in the back of the sideboard. He stood in front of it and sang to the little canary he saw opposite him.

"He sang as he had never sung before and he saw that the other little canary was singing for him, too!

"Then he put his face to the glass and his beak against the beak of his



Climbed Up a Ladder.

own reflection and tried to kiss the other little canary in the glass!"

"Oh, the poor darling, the cunning little thing," the fairies all said.

"And then I heard two people talking about not being able to see the head or tail of something and a third one said:

"What in the world does that mean?"

"And one of the two answered: "When you can't see the head or tail of anything you don't know what it is; you're all confused. And so when people say they can't see the head or tail of anything it means they're confused and can't make out clearly what it is all about."

"But most wonderful of all the things I saw on my trip was an ordinary, plain dog, named Blackie, of no great dog family and without pride or nobility or great looks.

"Blackie saved four puppies and a family of kittens from a blaze that came up suddenly in the house where his owner lived.

"Blackie saw the smoke from the yard and as he could not get in as the doors were closed, climbed up a ladder in the back yard to the kitchen window, gave the alarm to the family which was given in time to prevent a bad fire, and carried his little charges and even the cat's charges (for the cat, too, was in the yard) down the ladder to safety.

"That was the most wonderful thing I saw on my trip. But a very cunning sight was that of two children who fell asleep on a trolley car and to watch them trying to button their coats and their coat buttons with their eyes closed and while they napped was as funny a sight as you'd ask to see.

"Even if you asked to see it you'd not be apt to see such a funny, cunning pair of sleepy children on a trolley car."

Riddles

What room can be one enter? A wash-room.

Why can I never keep dry? Because it is always in water.

When do rabbits resemble dogs? When they eat cabbage and bark.

What is the difference between a hungry man and a glutton? One longs to eat and the other eats too long.

Why is the letter K like Saturday? Because it only comes once in a week.

What is that of which the compass west is the best? None.