

DAY FROCKS FOR MIDSUMMER; SUPERB EVENING COSTUMES

WHEN summer comes and there is so much to enjoy—if one is cool enough—the up-to-date woman insists on being comfortable. The shops are full of pretty clothes for hot weather made of the lightest of practical fabrics and there are ways and means for providing a little extra warmth when it is needed. Even house dresses are gay and airy—the

rics, his ability is put to the test. He must confine himself to simple designs or to ingenious ones that seem simple; for no one knows better than he that to adorn the lily and to paint the rose is fatal to good style. At the same time he must make his creations interesting—his simplicity must be original and there is where the test comes in. Velvet has made its



Two of the Popular Styles.

chambrays and ginghams combined with organdie and woven in lovely colors. These are usually one-piece affairs designed for easy tubbing. Day dresses are shown in one and in two-piece modes and in many different kinds of material. White crepe de chine or radium silk frocks, similar to those pictured here, are as practical as cotton and even cooler. Nothing launders better. Polka-dotted silks in white with dots in red, blue, green or yellow, are combined with plain white silks in one-piece frocks and in delightful jumper dresses. Other printed silks are used with plain silks, as in a jumper dress with plain white skirt having godets of striped silk

stately entry in the modes and the eyes of great designers are fixed upon it.

Here is an evening costume in which a spangled gown of georgette is enveloped by a cape made of chiffon velvet in two colors. The gown seems to be as simple as possible, yet it is adroitly flared in the skirt, which ripples about the figure. The spangled floral pattern that makes it brilliant, extends upward on the right side from the skirt to the shoulder. A huge velvet flower is posed below the waistline and completes a perfect piece of work.

This sparkling dress disclosed by the open cape is all that it should be,



Gown of Georgette With Cape of Chiffon Velvet.

and jumper of striped silk finished with collar, cuffs or other touches in the white silk. Next after these cool light silk fabrics come the new and pretty cotton and rayon mixtures in attractive cross-bar and striped patterns and in mixtures of a color and white woven together. A degree heavier are the lightweight mixtures of wool and rayon in plain patterns in which the colors have a silvery sheen or in fancy weaves showing two colors. These materials are very soft and are un-musable. They are shown in entire jumper dresses or in jumpers with silk skirts to match in color and in one-piece frocks. They are in the class of sports dresses but are worn everywhere.

Whenever the creator of new styles is dealing with gorgeous fab-

but the cape compels attention for its originality. A circular piece of chiffon velvet is bordered by a graduated flounce of the same velvet in another color—or two tones of the same color might be used. The flounce is set on with lace needlework. One can imagine this wrap in deep and rich tones of red, green or blue or in golden-brown and darker tones, making a background for the brilliant dress worn with it.

Velvet is here in dark and in light colors, in black and in neutral shades. Just what will be done with it remains to be seen when the fall modes begin to make their appearance. But the trend of fashion is toward dignified styles, which is a good omen for rich fabric, and among these velvet stands at the head.

JULIA BOTTOMLEY.
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Season of Polka Dots
Women who can spot a fashion unerringly declare that this is to be a great season for polka dots. They will be worn probably on everything from bathing suits and beach pajamas to formal afternoon dresses.

Accessories That Match
It is interesting to note the prominent place allotted to accessories, with hat, bag, kerchief and umbrella or parasol matching.

Scarf and Hat to Match
The small hat of felt or matching ribbon is matched by a narrow scarf of crepe de chine lined with a contrasting color. The scarfs are worn like an old-fashioned stock.

Large Hats Are Smart
The new large hats introduced for summer wear are distinctly smart. They are simple in line and cleverly trimmed with ribbon or a single ornament adroitly placed.

HOT PACK CANNING REDUCES SPOILAGE

Method Found to Be Quick and Easy to Operate.

(Prepared by the United States Department of Agriculture.)
Hot pack canning is the feature of a bulletin by Dr. Louise Stanley just issued by the United States Department of Agriculture telling how to can fruits and vegetables in the home. The hot pack is a quick and easy method which combines all the good points of the other popular methods and has some additional advantages of its own.

Briefly, the hot pack method is to wash and otherwise prepare the vegetable or fruit for canning, cook it for ten or fifteen minutes in water or syrup in a kettle, put it boiling hot into the glass jars or tin cans, and process in the water bath or pressure canner according to the time and temperature recommended. This short precooking of the fruit or vegetable wilts and shrinks it so that it can be packed more easily. It drives out the air and makes exhausting unnecessary. Most important of all, the food packed boiling hot into the jars or cans and put at once into the hot canner reaches the temperature required for processing far sooner than if it were packed cold, and makes possible shorter processing periods. Moreover, heat penetrates more uniformly during canning and the food in the center of the jar is more likely to be properly processed. This cuts down the chances of spoilage, for it is proper processing more than all else that determines whether canned foods keep or spoil.

The directions given throughout the bulletin are concise. Wherever possible the scientific reasons behind them are stated so that the homemaker will understand why she must follow directions if she wants to put up foods that will keep. Types of water-bath canners for use with fruits and tomatoes and pressure canners for use with all other vegetables are described and illustrated. A series of pictures and brief statements give the steps in canning in glass jars and tin cans. Directions and time-tables for handling the various fruits and vegetables from apples to strawberries and from asparagus to sweet potatoes are included. Requests should be made to the United States Department of Agriculture, Washington, D. C., for Farmers' Bulletin 1471-F, "Canning Fruits and Vegetables at Home."

To Wash Berries

Not every one knows how to wash strawberries. Hull a few berries at a time, drop them in a bowl of clean, cold water, and take them out immediately. Put them to drain dry in a colander. The sand sinks to the bottom of the bowl and the juice does not have a chance to run. Continue hulling and washing a few berries at a time. If you turn a whole quart of berries into a bowl at once, some will be watery and tasteless before all are taken out. If you put them in a colander and run water on them the sand from those above gets on those beneath.

Egg Dressing Used in Place of Oil in Salads

Hot slaw with egg dressing is particularly acceptable to those who do not like the flavor of oil in salads. The ingredients you will need are: 2 eggs, 4 tablespoonsful water or cabbage stock, 3 tablespoonsful vinegar, or to taste; 2 tablespoonsful shredded green pepper or 1 teaspoonful onion juice, or 1/4 teaspoonful celery seed, 1 teaspoonful salt, a few specks of dry mustard, 1/2 a medium head of cabbage—about 1 quart; a tablespoonful sugar.

Shred the raw cabbage finely. Beat the eggs well, add the salt, sugar, mustard, and water or stock; cook in the double boiler until it coats the edge of the spoon, thickening like a soft custard. Then add the vinegar, and pour it over the cabbage while it is still very hot. Let it stand a few moments to blend the flavor of the dressing with that of the cabbage. This may be served cold as well as hot. The United States Department of Agriculture states that the egg yolks used in this dressing contribute iron, fat, and other valuable constituents to the diet, and that the raw cabbage itself is one of the best foods we have as a source of vitamins, so let the family enjoy this good slaw frequently.

Color Fastness Depends on Chemical Composition

It is a common fallacy that green, lavender or some other color is less fast than blue or pink. Fastness depends on the chemical composition of the dye used, not on the color, states the United States Department of Agriculture. Dyestuffs are grouped into various classes according to their composition, and the dyes in some classes are more fast than those in others. Thus, a green, blue, or any other fabric may have received its color from any one of a number of different dyestuffs varying widely in permanency. Without knowing just what kind of a dye was used—and it is practically impossible for the consumer to tell this—the fastness of color in two fabrics cannot be predicted. A dye that is one of the poorest of its class may have been used on one of the fabrics, while the other may have been dyed with one of the best.

Hen Beats Doctor as a Mixer of Spring Tonic

Egg-yolk heads the list of iron-rich foods and is one of the best possible means of supplying the body with this valuable mineral, says the United States Department of Agriculture. It contains phosphorus and calcium, too, elements needed to build bones, teeth, and other tissues. The white of eggs come very near to being pure protein, which is one of the chief substances of our bodies. Eggs are also rich sources of vitamins, those A, B, C, and D, the diet needed to promote health and proper development. Taken all and all, then, the hen beats the doctor as a mixer of spring tonic, for she combines minerals with other valuable foods in a form that the body finds particularly useful.

WASHING SWEATERS AND OTHER WOOLENS



Measuring a Sweater After Washing.

(Prepared by the United States Department of Agriculture.)
Woolen sweaters, scarfs, and other knitted and crocheted articles often lose their shape when washed, unless special precautions are taken. Before washing a sweater, you should measure it carefully both lengthwise and crosswise, and measure the length of the sleeves. When you are ready to dry it, spread it on a table covered with several thicknesses of clean soft material and shape it according to the dimensions taken before it was wet. Pin it in place if necessary.

Use Lukewarm Suds.
Use lukewarm suds, about 110 degrees Fahrenheit, for washing sweaters or any woolen material, and water of the same temperature for rinsing, say the textile specialists of the United States Department of Agriculture. Never boil any kind of woolens, and if you soak them, let it be for a very short time, if at all. Neutral soaps are best. Never use strong washing powder, or water that has been softened by strong alkaline compounds. Borax and ammonia solutions are the safest assisting agents if the water is hard. Use soap in the form of a

solution or jelly. Do not rub cake soap directly on the sweater. Have an abundance of suds, and use more water in proportion to the bulk of the sweater than you would for a garment not made of wool.

Don't Rub Sweater.

Squeeze and work the sweater in the suds without rubbing it. Press out the excess water and wash the sweater in a second washing of the same temperature. Hand washing is considered less likely than machine washing to shrink a sweater or make it lose its softness. Squeeze the last suds from the sweater and rinse it free from soap in several changes of lukewarm water. Wring it through a loosely set wringer, taking care not to stretch it.

Spread it, back down, on a covered table in a warm place, but not near a fire or in the direct sunlight. In winter, never allow a sweater to freeze. Dry it indoors. Shape it according to the original measurements, as described before. Turn it occasionally after it is almost dry. A child's sweater may be dried on a form. Keep a sweater in a drawer or on a well-shaped hanger, never on a hook.

HOUSEHOLD NOTES

Sunday can be a real day of rest for mother if she plans meals that can be cooked ahead of time.

Though surroundings may not affect digestion, an attractively set table does stimulate the appetite.

If the kitchen needs to be done over, consider washable paint for the walls.

A clove or two gives a spicy flavor to tomato sauce.

Acid foods, such as tomatoes or rhubarb, cooked in discolored aluminum pots and pans will brighten the utensils while the dinner is being cooked.

Butter cakes should not be beaten much. After all the ingredients are in, one minute's beating is enough, as every additional minute makes the cake tougher and dryer.

The Kitchen Cabinet

(© 1926, Western Newspaper Union.)
"By day its voice is low and still—A charming, dancing little rill. But when the silent night is here Its voice is heard so loud and clear And yet so sweet it often seems As though the brook brought pleasant dreams."

GOOD MILK AND CREAM DISHES

A tablespoonful or two of sour cream will add a flavor to a salad dressing which will take it out of the ordinary class of dressings. Cabbage shredded very fine, and dressed with sour or sweet cream, sugar, a dash of vinegar if the cream is sweet, is another most tasty dish well liked by many men who refuse salads otherwise. A half cupful more or less of sour cream added to a cake mixture gives a most delightful flavor and texture and the cake will not dry out as quickly as the ordinary cake mixture will. The custom of making frozen dishes, using sour milk or buttermilk with fruit juices, is one to be commended. The mixture is less rich than creams and more cooling for hot weather desserts.

Raspberry Sherbet.—Take one cupful of sugar, and one cupful of raspberry juice, a tablespoonful or two of lemon juice and three cupfuls of buttermilk. Freeze as usual. Fruits, mashed and put through a sieve such as fresh peaches, apricots, adding lemon juice, sugar and buttermilk or plain sour milk in proportion, makes a variety from which to choose in frozen fruit dishes.

Grape Bavarian.—Mix one and one-half tablespoonfuls of gelatin with two tablespoonfuls of water and one-half cupful of grape juice. Dissolve one-half cupful of sugar in one cupful of boiling water, pour into the gelatin mixture. Add three tablespoonfuls of lemon juice, cool and when slightly thickened, fold in one cupful of sour cream whipped. Set away to mold.

Cornmeal Cooked in Milk.—Scald four cupfuls of milk and add gradually three-fourths of a cupful of cornmeal, one and one-half teaspoonfuls of salt, stirring until well mixed. Cover and cook in a double boiler for two hours. Serve as a dessert with cream or with milk as a full meal.

Grated horseradish mixed with whipped cream, salt, sugar and a few dashes of cayenne is a good sauce to serve with fish.

Popular Foods.

Now is the time for all good housekeepers to serve the wild mushroom.

It will be found in woods and pastures and when served with cream on toast makes a dish of rare flavor. Broiled mushrooms are delicious. Place the caps on a buttered broiler and cook well on the top, turn and cook on the other side; in each cap place a lump of butter and serve on toast, or as a garnish for broiled steak.

Deviled Mushrooms.—Mix a teaspoonful of mustard, a dash of cayenne, a teaspoonful of Worcestershire sauce and half a teaspoonful of paprika, cover broiled mushrooms with this mixture and serve on hot buttered toast.

Grape Mold.—Take four tablespoonfuls of granulated gelatin, soften with two tablespoonfuls of cold water, then add the juice and grated rind of a lemon, two and one-half cupfuls of grape juice and one-half cupful of sugar. Stir until well dissolved and the gelatin has begun to thicken, then add one-half pound of grapes seeded and skins removed. Pour into a wet mold and set away on ice to harden.

Date, Nut and Pineapple Salad.—Chop a cupful of dates and three good-sized apples, add a cupful of chopped celery and a cupful of broken nut meats, one-half pound of seeded and skinned grapes. Mix all together and heap on a slice of pineapple which has been marinated in French dressing. Serve with mayonnaise dressing. Marshmallows may be used in place of nuts if cut fine.

Peach d'Armour.—Fill tall glasses with peach ice cream and sufficient raspberry juice to run down through the glasses and color the cream. On top place a spoonful of plain vanilla ice cream and garnish with a fresh raspberry or two.

Date Custard Pie.—Cook one-third of a pound of dates washed and stoned with two cupfuls of milk in a double boiler. Rub through a sieve, add two beaten eggs, salt and sugar to taste with a grating of nutmeg or a bit of cinnamon. Bake in one crust and cover with a meringue in which a few marshmallows are placed. Brown lightly.

Prune Whip Parfait.—Mash after stoning one-half cupful of stewed prunes, add one-half cupful of stewed raisins, a pinch of salt, eight marshmallows cut in half a cupful of cream and steamed until soft, then beaten smooth. Into the marshmallow mixture whip the other ingredients. Set on ice to chill. Serve with chopped nuts.

When stirring food in a small dish on the stove steady it by using a clothespin.

Nellie Maxwell

Columbus' Name for Cuba
Columbus in 1492 gave the name of Juana to the island of Cuba in honor of Juan, the son of Ferdinand and Isabella, sovereigns of Spain. At the king's request it was later changed to Fernandina.

Old Term of Endearment
The term sweetheart was originally written in the form of two words. It is found in literature as early as 1290, though there is no record showing by whom it was first used.

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It is possible that, as the result of recent experiments in Japan, the breaking of a limb, or even a hip, may soon be looked upon without alarm. Healing broken bones may be hastened and the fractured bones of even old people will knit together if the patient is treated with a certain glandular extract. Next to the thyroid gland in the neck are four tiny glands known as "parathyroid glands." It is claimed that when an extract from these is swallowed or injected the percentage of calcium and phosphate in the blood serum is caused to rise.

These chemicals are both essential in bone building, and one reason why bones are slow to heal is because it takes a long time to extract enough of these substances from the blood. Doctor Owaga, a Japanese surgeon, has been experimenting with parathyroid extract, with results that seem to indicate success.

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The Writers of 1950

It is almost certain that the majority of the great names of 1950 are writing today without any general appreciation. They have not been spotted as winners by the sporting prophets, and publicity paragraphs are not published about them. Few or none recognized the spring of greatness in the early George Moore, or in the early Meredith. And there is scarcely a permanently great name in the whole history of fiction who was not when he first wrote overshadowed in the popular and even in the semi-expert esteem by much inferior novelists.—Arnold Bennett in "Things That Have Interested Me."

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