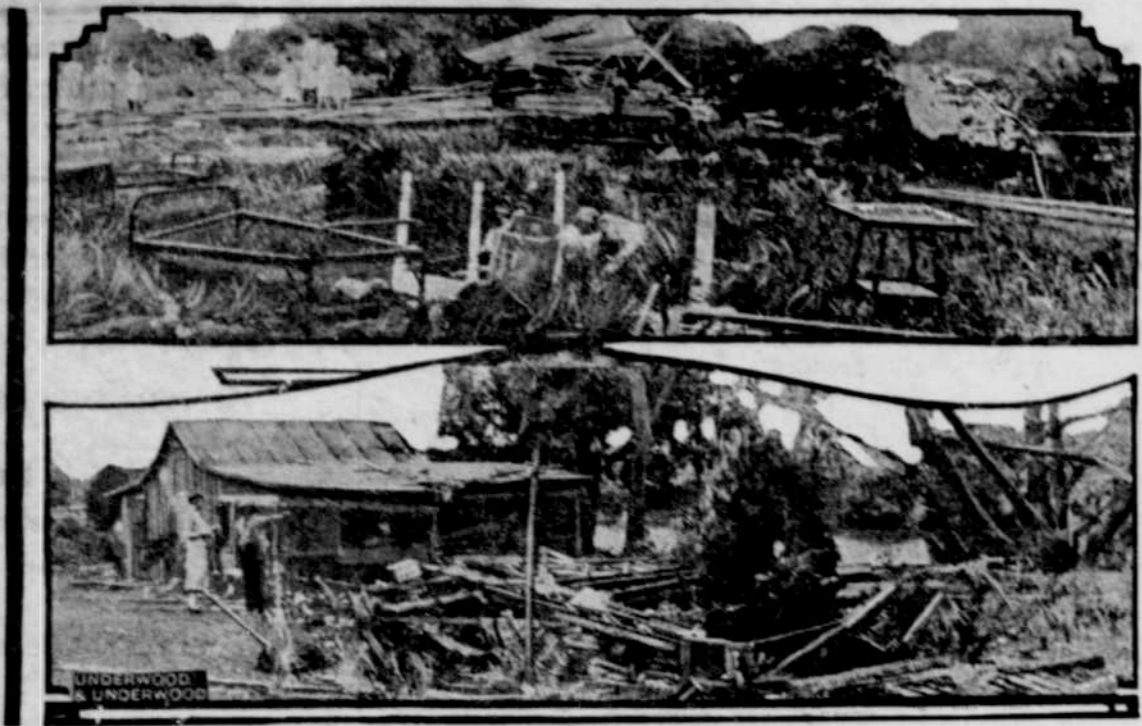


Cyclone Works Havoc in St. Joseph Valley, Michigan



Two views of the wreckage caused by a cyclone that swept through the St. Joseph river valley near Buchanan, Mich., killing three persons and destroying cottages. The pictures were made on an island in the river.

Refugees From the Disaster in the Naval Depot



As a result of the explosions and burning of the United States naval ammunition depot at Lake Denmark, near Dover, N. J., many families were forced from their homes. The photograph shows some of the refugees at the armory in Morristown, N. J., where they were cared for.

HERE IS ELKS' "MISS FIDELITY"

Preliminary to the convention of the Elks in Chicago a "beauty derby" was held and this young lady, Miss Jaeh Marre, won first place, the title of "Miss Fidelity" and a film contract. She reigned as queen of the convention.



RAOUL TILMONT



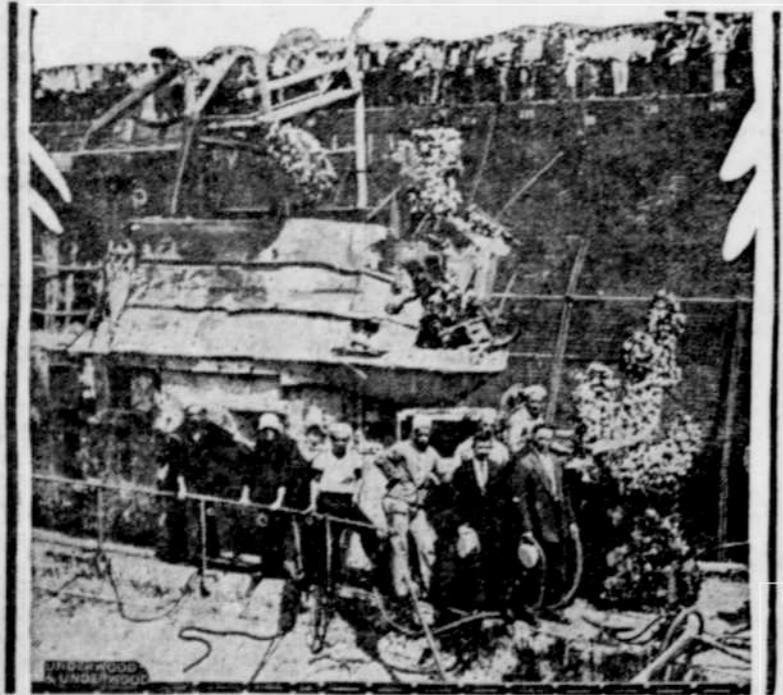
Raoul Tilmont, secretary of the Belgium embassy, who is at present charge d'affaires during the absence of Baron De Cartier, the ambassador, who is abroad.

REAR ADMIRAL ROCK



Capt. George Henry Rock, United States navy, assistant chief, bureau of construction, United States navy, has been named by the selection board to be promoted to rear admiral to fill the vacancy caused by the retirement of Rear Admiral Elliot Snow, construction corps.

Place Floral Anchor on the S-51



Floral anchor being placed on the conning tower of the ill-fated submarine S-51 by the Veterans' Association of Federal Employees of the Navy Yard, New York, while crowds lined the railing of the dry dock.

LITTLE BIT OF EVERYTHING

The Hawaiian Islands have the richest soil in the whole world. The pulling power of an ordinary railroad engine equals that of 600 horses. A torch that can cut steel in a sunken ship, at any depth, has been devised. New York's municipal radio station broadcasts descriptions of missing persons twice a day. Great Britain consumes more than 5,000 tons of pepper a year. The first airplane restaurant serves meals in the air between Paris and London. To win a bet a woman was rolled in a barrel up the Champs Elysees, Paris, recently. Latvia's flax crop is controlled by the government, which has just sold last year's crop.

DESIGNS FOR LATE SUMMER; ALLURING CHIFFON FROCKS

THE two-piece mode—youthful and practical as it is, has taken the world of fashion by storm. It is as popular as bobbed hair and almost as varied as millinery. All that designers have to do, to maintain interest in the two-piece frock until the end of summer, is to think up new tricks of decoration or unusual and beautiful color management or novel fabric combinations. In the altogether charming two-piece dress shown here, the note of novelty appears in the combination of printed crepe and cut-out linen. In which the dress portion is made of the figured crepe with bandings of fashionable cut. They make a foot-wear outfit that proves unexcelled with summer frocks. Now that midsummer is here, the fluttering type of frock grows popular, with cape backs, wings, scarfs, panels, sashes and tiers competing with every little vagrant breeze that blows. In colors green, white and black combinations and all white are the coolest looking, but even in red the sheer fabrics worn look cool and many chanel red frocks in georgette are shown for late summer. When the talk is of chiffon frocks it is to be taken for granted that it includes those made of geor-



A Novel Fabric Combination.

plain crepe. The printed silk adds one more to the myriad dotted patterns, in dots that vary in shades of one color and are arranged in a plaid pattern with some of the dots centered by smaller ones. The skirt has four wide plaits across the front and two at each side, and the plain crepe banding is in the color of the dot. There are many color combinations that would be attractive in this dress, as grey, green, blue or red dots on a white ground. The banding at the top of the plaits is novel and has the effect of shortening the skirt. The linen jacket is bound at the bottom with the dotted crepe and has a belt of it across the back. The collar and



A Dainty Frock of Chiffon.

gette, since these exquisite, twin-sister fabrics are so much alike that what is said about one is true of the other. Midsummer brings them into full bloom in gowns that float through afternoons and evenings and are as decorative as flowers. There is a craze for delicate materials and dark, plain colors in tailored styles, or light colors in sports styles are liable to be encountered at any time of day when hot weather arrives. Just one more of those pretty, printed chiffon frocks that prove so flattering to their wearers has had its picture made for the benefit of those who wish to liven up their wardrobes with something new for mid-

Narrow Belt Buckles in Back

The belts used to mark the waistline of the newer frocks for daytime are usually narrow, of self material and many have buckles in the back. A buckle of silver and black enamel is one novelty exhibited, while black suede with silver buckle is popular.

Exaggerated Size

Large silk handkerchiefs are tied about the waistline of some of the smartest sport frocks, usually just below the natural waistline.

Necks Are High

The smart foulard and taffeta bathing suits, worn over wool jersey tights, are nearly all high-necked, at least in front. If they are cut away at any point it is in the back. Even the one-piece knitted suits fail to reveal any great amount of throat and shoulder epidermis.

And in All Colors

The fringed negligee, one of the loveliest of this season's offerings, comes in heavy satin or brocaded silk

HOT-PACK METHOD REDUCES SPOILAGE

Quick and Easy Plan Combining Many Good Points.

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 10 or 15 minutes in water or sirup in a kettle, pack 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. 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. Request should be made to the United States Department of Agriculture, Washington, D. C., for Farmers' Bulletin 1471-F, "Canning Fruits and Vegetables at Home."



Packing Material Hot Into Hot Containers.

Use only clean sound fruit, and can it as soon after picking as possible. To remove the skins from peaches and apricots, scald them and then dip them into cold water. If you are canning a very large quantity of peaches, the ice method of removing the skins may be used. Directions for doing this are given in Farmers' Bulletin 1471-F, "Canning Fruits and Vegetables at Home." Send to the United States Department of Agriculture for it. After it has been peeled, cut the fruit into halves or smaller pieces and remove the pits. Pack at once, placing the halves in overlapping layers, the concave surface of each half downward. Fill up the containers with boiling sirup. Process quart and pint glass jars for 25 minutes in boiling water if the fruit is fairly hard and firm, or for 20 minutes if it is ripe and tender. Process No. 2 and No. 3 tin cans for 15 minutes.

Select firm sound peaches that are not overripe. Pare, quarter or halve them and cook in boiling sirup for four to eight minutes, according to the size and ripeness of the fruit. This precooking makes the hard varieties of peaches pack better. Pack the peaches hot into containers and fill them up with boiling sirup. Process containers of all sizes for 20 minutes in boiling water.

CANNED APRICOTS, PEACHES AND PEARS

Useful for Many Tempting Desserts and Salads.

(Prepared by the United States Department of Agriculture.)

There are so many uses for home-canned peaches, pears, and, if you happen to have them, for apricots, that it is well worth while to can a generous supply of these good fruits, especially if you have a home-grown surplus. In some markets it may even pay to buy peaches and pears for canning. In addition to their use as breakfast fruits, there are many tempting desserts and salads that can be evolved with canned peaches or pears as a basis—fruit mixtures, gelatin desserts, combinations with ice cream or whipped cream, pastry, and plain canned fruit with cake or cookies. These fruits may all be canned in a water-bath. There are slight differences in the preparation of each fruit for canning, and in the time of processing, but the general method is about the same. Before preparing the fruit make a thin or medium sirup to pour over it in the jars. For a thin sirup put one part of sugar into three parts of water and bring to the boiling point; for a medium sirup use one part of sugar to two parts of water. The choice of sirup depends on personal taste and the sweetness of the fruit you are using. In making the sirup for peaches, an unusually fine flavor is obtained by adding a few cracked peach pits in the sirup for five minutes. Use only clean sound fruit, and can it as soon after picking as possible. To remove the skins from peaches and apricots, scald them and then dip them into cold water. If you are canning a very large quantity of peaches, the ice method of removing the skins may be used. Directions for doing this are given in Farmers' Bulletin 1471-F, "Canning Fruits and Vegetables at Home." Send to the United States Department of Agriculture for it. After it has been peeled, cut the fruit into halves or smaller pieces and remove the pits. Pack at once, placing the halves in overlapping layers, the concave surface of each half downward. Fill up the containers with boiling sirup. Process quart and pint glass jars for 25 minutes in boiling water if the fruit is fairly hard and firm, or for 20 minutes if it is ripe and tender. Process No. 2 and No. 3 tin cans for 15 minutes. Select firm sound peaches that are not overripe. Pare, quarter or halve them and cook in boiling sirup for four to eight minutes, according to the size and ripeness of the fruit. This precooking makes the hard varieties of peaches pack better. Pack the peaches hot into containers and fill them up with boiling sirup. Process containers of all sizes for 20 minutes in boiling water.

Effect of Raw Onions The idea that raw onions make a person drowsy has no basis in fact. So far as it is known there is nothing in onions either raw or cooked that would tend to affect a person in this way. If one feels drowsy after eating a meal including onions, it is probably just the relaxation that often comes after eating good food and perhaps more of it than the body really needs.

New Rubber Rings Only for Canning Home Food Rubber rings for home canning food in glass jars must be purchased new each year, says the United States Department of Agriculture. It is being penny wise and pound foolish to use the same rubber rings twice, and jars of spoiled instead of sweet canned foods may be the result of such false economy. The rubber ring is all-important to the air-tight seal in a glass jar. The best new rubber rings, therefore, are none too good for home canning. The high temperature of processing is hard on them and to withstand it they must be of good quality. The simplest test is to double the rings together and press the fold with the finger. The rubber should not crack under this treatment.

GRAPE JUICE ICE AND SHERBET ARE GOOD



Sherbets and Ice Creams Are Always a Treat to Children—Grape Sherbet is Especially Good.

Frozen desserts do not really take any longer to make than many cooked ones, and the family usually enjoys them. Grape juice needs a tablespoonful of lemon added per quart to intensify the flavor when you freeze it or use it with gelatin. Sweeten to taste with cooked sirup rather than granulated sugar because it makes a smoother ice. Mixtures that are to be frozen should be a little sweeter than usual. Put the juice right in the freezer, and turn until stiff. If you wish only to make a water ice remove the dasher and pack, and let stand until serving time. A sherbet is made by adding a beaten egg white after the mixture is frozen, before taking out the dasher. Many people like the texture of a sherbet better than that of a water ice. If you do not wish to make either sherbet or ice, make grape gelatin. For a quart of gelatin soak an envelope of granulated gelatin in half a cup of cold juice. Put a cupful of the remaining juice on the fire with half a cup of sugar, and when boiling dissolve the softened gelatin in it. Add the rest of the quart of grape juice, a tablespoonful of lemon juice, strain and pour into a mold to become firm. Serve with plain or whipped cream.

HOUSEHOLD HINTS

Milk is one of the most important of human foods because it is complete in itself. The woman who takes time to plan her housework generally finds that she makes time for other things. A pleasant variation on the usual dish of breakfast bacon is made by crisping dried beef in bacon fat which has been saved from previous cooking. Chopped sweet pickles added to cottage cheese make a delicious salad. A swart in time saves nine, perhaps nine thousand, when applied to the first few flies. Dried fruit is more appetizing than it sounds. Long soaking is one thing that makes it good. To restore velvet, hold over a kettle which contains one gallon of boiling water and one-half cupful of ammonia.