

Appropriate for Summer Gayeties



The dignified and picturesque costume of black taffeta and chantilly lace, worn with a poke bonnet shape of lincet braid, was designed for an older woman than the model on which it is pictured. But the design is one of those that appeal to the matron of elegant and reserved taste even if youth still smiles from her eyes. A wide chantilly lace veil the underskirt in three neat flounces, the luster of taffeta proving the best of backgrounds for the fine net and intricate patterns in the lace. A short panel of the silk at the front and back of the bodice is extended into a crushed girde about the figure, fastening at the right side under flat buttons of cut jet. But the details of this particular combination are not so important as the suggestion it carries for the use of lace and taffeta in combination for black gowns. There are many good styles which may be followed with splendid results in making up equally smart and dignified and dressy costumes. Just the headwear for such a gown has been chosen here. The bonnet of black straw is faced with pale pink crisp georgette and trimmed with a ruche malles with sash and hanging ends of broad black velvet ribbon. Half-brown garden roses, in natural pink shadings, glow vividly against the rich black of the velvet girde, and the airy tulle gives the requisite lightness. Two roses are tied with a spray of their foliage into the streamers at the back of the bonnet, one near the waist line and one not far from the brim edge at the back. Something of olden times is expressed in the poke bonnet, something of the heart of summer and gentle ladyhood in the fine lace and the garden roses.

THE KITCHEN CABINET

Look pleasant, even if you do not feel so. Keep your temper, no one else has any use for it.—Lewis James. Don't consider yourself the axle of the world; you are only a spoke in the wheel.

A FEW INVITING DISHES.

A dessert which is both attractive and wholesome is the following: Wash and remove the stones from a half pound of dates; cut them in strips and arrange in a serving dish. When ready to serve sprinkle generously with pecans and heap a spoonful of whipped cream on each. No sugar will be needed as to the dates are sufficiently sweet.

When making rhubarb or any juicy pie, beat an egg and stir into it a little flour; add this to the pie and the whole will not boil over and be wasted in the oven.

Ginger Puffs.—Beat to a cream a fourth of a cupful of softened butter, gradually heating half a cupful of sugar, one beaten egg, half a cupful of molasses, and half a cupful of warm water, two cupfuls of sifted flour, teaspoonful of soda, one teaspoonful of ginger and a fourth of a teaspoonful of salt; lastly a half cupful of raisins chopped. Bake in well buttered gem pans.

Chop Suey.—Heat a half cupful of butter in a kettle, saute pound chicken; cut into small pieces; remove to a platter and brown a pound of lean pork in the same way. Return the chicken to the kettle; add a cupful of chopped onion; a can of mushrooms, also the liquor, a cupful and a half of water and a cupful of blanched pea-nuts, finely broken or chopped. Add salt and pepper to taste and cook for half an hour. Veal may be used in place of the chicken. Rice should be served with the suey.

Tomato and Cucumber Salad.—Cut cucumber in tiny cubes; prepare tomato cups, using the pulp to mix with the cucumber; add half as much finely sliced onion as cucumber; mix well, season with salt and paprika and fill the tomato cups with the mixture. Garnish on top of each. The vegetable may be dressed with French dressing, first to season, then the boiled dressing or mayonnaise is used as a garnish.

Circumstances are beyond the control of men, but his conduct is in his own power.—Bacon. Set your pride in its proper place and never be ashamed of it, but of its calling.—Jean Ingoulet.

FISH AND EGG DISHES.

At this season when fish and eggs are at their best a few unusual ways of serving them will no doubt be welcome.

Fish Chowder.—Any fresh fish may be used for this dish. Cut the fish in small pieces; for a good sized fish use a half pound of salt pork, cut the pork in dice and fry brown in a deep saucpan, then add three sliced onions, a half dozen mushrooms, cover with boiling water and simmer until the vegetables are done, when the fish will also be cooked. Add a quart of milk and a half dozen milk crackers previously scalded so they will not soak up the soup.

Japanese Eggs.—Take three cupfuls of cooked rice, place in a covered bak and make a depression in the center and fire around the edges; into each drop an egg, season well and pour over a cup of rich milk. Put into the oven well covered and bake fifteen minutes.

Eggs in Relish.—Try out two slices of salt pork cut in cubes; in this crowd a cupful of bread cut in cubes; add an equal amount of cold potatoes, cut in dice, and when brown add two eggs slightly beaten; heat slowly, stirring until the egg is cooked, season with salt and pepper. This is good for a breakfast, supper or luncheon dish.

Creamed Salmon in Peppers.—Cut the tops from four sweet peppers, to form cups, take out the seeds, and wash the peppers with five minutes. Drain and remove all the white portion. Pick over the salmon, removing all skin and bones, and heat it in a half-cupful of thick white sauce; fill the peppers with this mixture and place in a dish with a little hot water and bake until the peppers are perfectly tender. Sprinkle over the tops of the peppers' buttered crumbs and when brown, serve.

He Explained It. Wife.—I saw in the paper that a nautical mile is nearly a seventh more than a land mile. Why is that, I wonder? Husband.—Well—or you know, my dear, that things swell in the water.

His Experience. "And so they were married," exclaimed the romantic maid. "Well, that's the way all love matches end, I suppose." "Yes," rejoined the grave widower. "They don't burn long."

INTERNATIONAL ORCHARD GLEANINGS

PROPER SITE FOR VINEYARD

Illly Ground Should Be Preferred; With Slope Towards South—Frequent Cultivation Needed.

In selecting a site for a vineyard the billy ground should be preferred and the slope should be toward the south. This will give the necessary air ventilation and the hot sun for ripening. Any soil that is not too poor will do, but it should be free from hardpan, as the deep roots protect the vines during a drought. The first few years after planting give the young vines a chance to make a healthy growth. Keep the weeds down with the frequent cultivation. This ought to be kept up during the entire life of the plant, for without it there can be no great success in grape growing.

I believe I am sure in saying that 95 per cent of the vines in commercial vineyards, particularly around our part of the country, are Concord, writes J. P. Hess of Iowa in Orange Judd Farmer. This is the great commercial grape. The sturdiness and hardiness of its vines, which resist both drought and freezing, and its un-failing production, make it of great value. The fact that its picking season extends over three weeks is also an important item.

The grapes in our country are very free from disease and insect pests. Leaf hopper is a pest only where lack of cultivation allows the weeds to grow under and about the vines. Borers can be kept out by careful pruning and cutting away all canes where they appear and burning them. Black rot appears only where roves are too close together or on level ground and in wet seasons. These are the only diseases or pests which amount to anything with us. We do not spray. In some places, however, the requirements might be different.

CULTIVATE THE STRAWBERRY

Plants Should Be Secured From Nurseryman Who Makes Specialty of Them—Keep Weeds Out.

Some good points in the commercial growing of strawberries that should be emphasized are: Buy your plants from some nurseryman who makes a specialty of handling them. By doing this you are not so likely to get 'mixed plants,' or old brown-rooted ones. Pick the small-crowned-plants and prune the roots back to about three or four inches. Commence cultivation as soon as the plants are set and keep it up till autumn. The soil must be loosened and no weeds allowed to grow. If the plants have done well during their first summer there should be less than six inches between the runners of adjacent plants.

They will bear the first year, but it is better to pick off all the blossoms and wait for the second year crop. Mulch with straw for the winter, putting it over them to a depth of about three inches. This straw is raked back from the plants in spring, but left between the rows to hold moisture during dry weather.

PROPER DISTANCE TO PLANT

Apple Trees Should Be Thirty Feet Apart Each Way—Dwarf Occupy About Half of Space.

Standard apples, 30 feet apart each way. Standard pears and strong growing cherries, 20 feet apart each way. Duke and Morelo cherries, 18 feet apart.

Fruites, plums, apricots, peaches, nectarines, 16 to 20 feet apart. Dwarf pears, 10 to 12 feet apart. Dwarf apples, 10 to 12 feet each way.

Grapes, rows 10 to 15 feet apart, 7 to 15 feet in rows.

Evaporation of Fruits.

The main change which takes place in the evaporation of fruits is the loss of water. Other changes also occur. Very often the right degree of heat produces changes not unlike those which occur during natural ripening of the plant.

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Chocolate Soldiers. The soldier's weakness for sweetmeats, to which Mr. Bernard Shaw called attention when he wrote "The Chocolate Soldier," has been abundantly confirmed during the present war. The quantity of sweets consumed by our army in France has been prodigious, while from Cairo comes the news that the Australians have absolutely eaten the place out of chocolate. On the troopships which brought them, too, it was the same. Thus Captain Dean, the official correspondent with the force, writes: "Our canteen had five times the demand for sweets and soft drinks than was expected and one-fourth the demand for beer."—Westminster Gazette.

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"What's his name?"—Texas Coyote.

A Vigorous Writer. "Why does your mayor put on automobile goggles before he writes?" "To keep the ink from spluttering in his eyes."—Munich Messengers' Blätter.

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Coiffures for Youthful Faces



There is a number of pretty and simple styles in coiffures that are to be recommended to youthful wearers, and to everyone else to whom the plainer arrangements of the hair are becoming. The hair in nearly all of them is unwaved, but if it have a natural ripple so much the better for the coiffure.

Most demure, and a favorite with artists, the coiffure in which the single parting divides the hair over the middle of the forehead is among the styles that have come along with wide ribbons and poke bonnets. In this coiffure the ears are covered and the back hair arranged low and close to the head. This is modified, when the hair is straight, by plucking it in waves and undulations about the face, with small invisible wire pins, and wearing a plain band of velvet ribbon about the head to help keep the hair in place. Sometimes the back hair is arranged in a small "chignon," at the base of the crown.

The Flower for the What. The newest way of wearing flowers, and the prettiest is at the wrist, tucked into the cuff.

Nellie Maxwell

Wife.—I saw in the paper that a nautical mile is nearly a seventh more than a land mile. Why is that, I wonder? Husband.—Well—or you know, my dear, that things swell in the water.

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