

Midsummer Dreams in Flower Hats



If you are fretting your mind in trying to make a decision as to what sort of hat you will have for midsummer, let it rest upon one similar in general style to the two pictured here. Have the prettiest, most becoming and most fascinatingly feminine of all millinery, with laces and flowers and ribbons making up a confection to be worn upon the head. For the midsummer hat will sit at the top notch of style when it is a means of wearing a good-sized bouquet fastened to a fair head at some slightly dashing angle.

Roses and small flowers in the natural sizes, the lilac and the violet, forget-me-not, heliotrope, and heather, and small daisies betoken the love for garden flowers which lies in the mind of many wearers of flower hats. But the flower hat betrays itself with flowers common and uncommon. From the yellow field daisy to the most unusual orchid, like and unlike their prototypes, everything in flowers is fashionable.

One of the hats shown here is a round crown covered with maline, in brown, of the shade of its wearer's hair. Over the crown a brim is slipped, covered in the same way as the crown. It is narrow at the right side, widens and flares up at the left. A fine machine-made lace is laid smoothly over

crown and brim. There are plateaus of lace made for this purpose, but milliners fashion for themselves plateaus of laces which they buy by the yard.

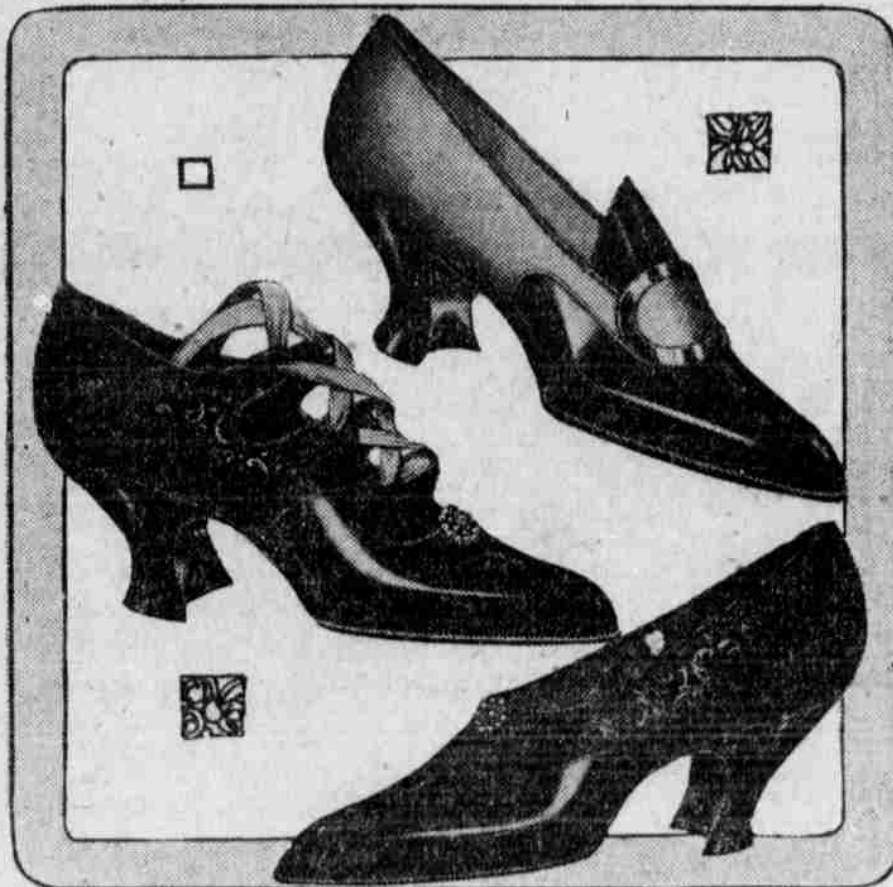
The lower part of the brim is covered with lace also in this particular hat, although in others part of the millinery braid is used or part of a body hat, as shown in the second figure. The crown here is of leghorn with the brim, covered with horsehair braid, set in.

The lower crown (or bandeau) of the first hat is trimmed with velvet ribbon in brown and a shaded fancy ostrich feather is in the same coloring, shading off to a very light tint. Deep cream roses, with pink hearts, and natural colored silk wheat, are placed in groups about the brim, with one cluster at the base of the plume on the bandeau.

The second hat is trimmed with silk roses in yellowish pink. They are marvols of delicate coloring, with the shadings and even the veins of the natural petals simulated in the half opened buds. The foliage also in dark, glossy green is made with loving fidelity to nature.

As types of midsummer millinery these hats may be regarded as criteria. They are not merely modish but the mode.

Colonial Ties and Pumps



THE shoes of today distinguish their American makers, for they are brilliant achievements in the realm of footwear. When one considers that the fashionable shoe is wide of the mark in shape when it comes to following the natural lines of the foot, and yet is comfortable, it is possible to realize something of the ingenuity which is demonstrated in its making.

The most popular shoe for ordinary wear, the neatest and most shapely, is the Colonial Pump, like that shown in the picture. It is developed in many different styles and combinations of leathers or of leather and fabrics. These embody the patent leather vamp and the quarter of other leather or of plain or brocaded fabrics. Contrasting color is used in the quarters sometimes; light gray or white, and light tan are among the more pleasing effects.

The pumps are fastened (apparently) under buckles of cut steel or silver filigree or enamel. Pumps for evening wear are often made with vamp of satin and quarter of patent calfskin, with finish of rhinestone buckles or ornaments. The pump shown here is ideal in style and may be considered a criterion by which to measure others.

There is almost as great a variety in ties as in pumps. They are shaped

on much the same lines and made of the same materials. For semi-dress and for dancing shoes they insure clever effects. The style of the tie indicates small rhinestone ornaments and buckles, and these one finds upon them. The tango tie, with ribbon lace, shown in the picture, is a conception in ties that could hardly be excelled for beauty.

In many of the pumps and ties the buckles or ornaments are placed at the sides. The effect is elegant. A simpler tie is shown in the third figure, very quiet in design and graceful in shape. It is furnished with patent colt vamp and black brocaded quarters. It has a lightweight sole, easy for dancing and a new Spanish heel flattering to the foot.

American women grow more exacting with each season in the matter of footwear. And American manufacturers keep up with all these demands and foster others, in fact, create them, by showing marvels of fine finish and elegant taste in shoes. In this particular article we excel all other people in clothing the feet of the moderns and the civilized, appropriately.

Now we are beginning to depart from black and to insist upon clean streets, that lighter colors may walk without becoming too soon begrimed. JULIA BOTTOMLEY.

The KITCHEN CABINET

The beauty and glory of superb physical health are within the reach of all who are willing to strive for such glorious rewards.

The best lightning-rod for your protection is your spine.—Emerson.

SYMPOSIUM OF SALADS.

A dinner or luncheon without a salad would be as noticeable as to leave out the coffee or tea. The refreshing crisp salads are an aid to digestion, and also add much nutriment in the way of accessories, such as the dressing.

Sweetbread and Cucumber Salad.—Parboil the sweetbreads and put into cold water until ready to make the salad. Pare two medium sized cucumbers and cut into half-inch dice, cut the sweetbread into the same sized pieces. Whip a pint of cream until stiff, stir in gradually a half cupful of boiled dressing, season well with lemon juice, salt, paprika and onion juice, and mix with the meat and cucumber. Heap on lettuce leaves or in cups of head lettuce.

Benares Salad.—This is a most delicious and unusual salad, if it is prepared with fresh coconuts. Two cupfuls finely diced coconut, a cupful of sour apple diced, a finely chopped red pepper and two tablespoonfuls of finely cut onion or onion juice, a sprinkling of parsley, and serve with a salad dressing made of four parts of oil, one part vinegar, a seasoning of salt and pepper and a teaspoonful of powdered sugar.

Cucumber Salad.—Select large sized cucumbers and without peeling cut a good slice from the side, scoop out the pulp, chop fine, mix with onion and parsley and bits of firm, ripe tomato, cover with French dressing, and heap into the cucumber shells, which are placed on a bed of lettuce leaves.

A very pretty salad, and one which will appeal to a great many tastes, is that of sliced cucumbers and tomatoes laid in overlapping rows on a platter lined with lettuce leaves. The salad dressing is passed after each one has helped himself to the desired vegetables.

Sliced tomatoes, laid on a lettuce leaf, one slice to a person, heaped with celery and onion finely chopped and served with French dressing makes a most delightful salad.

To be equal, physically and mentally to our day's work depends upon the food we eat.

The palate is the janitor; unless he be reconciled the most nutritious food will find no welcome.

ITEMS OF INTEREST.

When you are looking for a change in salad dressings try the following: Take two rounded tablespoonfuls of mashed potatoes which has been put through a ricer, add a half teaspoonful of mustard, a half teaspoonful of powdered sugar, a few dashes of cayenne and one egg without beating.

When well mixed add a cupful of olive oil very slowly. When all the oil is added season with salt and add two tablespoonfuls of vinegar and one of lemon juice. Use on celery and cabbage or any combination of vegetables at hand.

Chicken Cutlets.—This is a dish which will be ideal for a company, and will not prove very expensive. Cook a four-pound fowl in six quarts of boiling water with a carrot sliced, two slices of turnips, salt, a small onion, and a stalk of celery, one bay leaf and three sprigs of thyme. Cook slowly until tender, then remove the fowl, and chop it, not too fine. Make a rich cream sauce, using a quarter of a cupful each of flour and butter, and a cupful of rich milk and a half teaspoonful of salt. The chicken broth may be used instead of the milk, if so desired. Moisten the chopped chicken with the sauce, add a beaten egg and set away to become cold. Then mold into cutlet shapes, roll in egg and crumbs, being sure they are well crumbed or they will break open when fried. Cook in deep fat and garnish with parsley. Serve with currant jelly or with a lemon jelly.

Banana Fritters.—Bake sufficient bananas until soft, remove them from their skins and roll in macaroon dust, and serve.

Jelly Sauce.—Melt half a cupful of currant jelly in two-thirds of a cupful of boiling water. Thicken with a tablespoonful of arrowroot, mixed

with tablespoonful of cold water and add directly to the jelly. Just before serving add a tablespoonful of butter, a tablespoonful of lemon juice and one of powdered sugar to the sauce. This makes a most delicious dessert, and one which will be easy to prepare.

Consider well the portions of things. It is better to be a young June-bug than an old bird of Paradise.—Mark Twain.

CHAPTER ON FOREIGN PUDDINGS.

The boiled pudding is the great English dessert, and it is found in all places. They are mostly boiled in cloth; molds are seldom used except for a very elaborate pudding.

Baroness Pudding.—Chop very fine three-fourths of a pound of suet, add the same amount of seeded raisins, mix with three-fourths of a pound of flour, a half teaspoonful of salt and a cupful of milk. Beat well and tie in a pudding cloth wrung out of hot water. Put the pudding into a kettle of boiling water and boil without ceasing for five hours. Serve with powdered sugar.

Queen Elizabeth Pudding.—Sweeten a pint of milk to taste, add a little grated lemon peel and four well beaten eggs. Line a buttered mold with sponge cake with marmalade and place in the mold. Pour in the custard, tie the pudding down with paper and a cloth and boil gently for one hour. Let cool slowly and when cold, turn out of the mold and serve.

West Indian Pudding.—Crumble half a pound of sponge cake and pour over it a pint of hot sweetened cream. Beat eight eggs and add to the cream. Butter a mold and line with three tablespoonfuls of thinly sliced preserved ginger. Carefully pour in the pudding, tie down with a floured cloth, and boil or steam for an hour and a half. Serve with whipped cream flavored with the ginger syrup.

Staffordshire Fig Pudding.—Chop six ounces of suet and make a smooth paste with three-fourths of a pound of flour and milk to moisten, add salt, roll out a half-inch thick and spread with a pound of finely chopped figs. Roll up, pinch both ends, tie in a pudding cloth and boil for two hours.

The art of cooking when not allied with a degenerate taste or with gluttony, is one of the criteria of a people's civilization.

A good dinner sharpens wit while it softens the heart.—Doran.

THE KITCHEN SHEARS.

A pair of scissors or shears is the greatest convenience imaginable in the kitchen. They will cut up much quicker than a knife, vegetables, such as celery, lettuce, beans and any number of other things.

To hollow out a tomato to be stuffed a pair of shears is much better to use than a knife, for it may be done much more evenly. The cutting of a grapefruit to prepare it for the table may be done entirely by the use of shears.

First cut out the center pulp, then clip the sections along the edge and the grapefruit is ready. When dicing green peppers cut them in long slivers, then take a few in the hand and clip through the entire bunch. When preparing fruit for salads the sections of orange and grapefruit may be easily cut away with the shears.

The more often the shears are used the more ways will occur to use them. We need not limit scissors to fruit and vegetables, however, as they work equally as well on chicken, fish of various kinds, cutting the joints of game and lobster shells.

The hard parts of oysters and clams are neatly removed by a pair of shears, while slices of cold boiled tongue and ham are often much improved by trimming with scissors.

Cabbage Salad.—Shred cabbage very fine and mix with one or more finely cut green peppers and a small bunch of celery, finely chopped. Add a boiled dressing made as follows: Cook together equal parts of egg and mild vinegar. When smooth and thick add equal parts of whipped cream, sugar, and a bit of cayenne pepper, a little mustard, if liked, and a seasoning of salt. This dressing may be kept indefinitely and the cream and seasoning are added just as it is ready to use.

Hellie Maxwell.

Ingenious Smuggling Trick.—The smuggler's ingenuity is inexhaustible, as M. Gernes, a customs inspector at the frontier station of Feignies, France, has recently discovered. He was inspecting a goods train, one of the wagons of which was filled with sacks of potatoes, when his suspicions were aroused, and on taking out some of the supposed tubers he found that they were packets of tobacco cleverly done up in wrappers closely imitating potato skins.

PROPER WAY TO MAKE BORDEAUX MIXTURE



Getting the Spray Ready for Application.

It should be remembered that in the combination of lime and copper sulphate chemical reactions occur and that these reactions take place in a manner to give best results only when the ingredients are combined in certain definite proportions, hence adherence to these proportions which are expressed in the formulas cannot be too strongly urged.

For the proper making of bordeaux mixture certain essentials in the way of barrels or tanks and necessary tools should be provided beforehand. The kind of equipment will depend on the extent of the spraying operations in prospect. For the small home orchard, requiring only small quantities of the mixture, a few oil barrels as containers and a small slacking box will serve every purpose; for the large commercial orchard where spraying is done from one or more two hundred-gallon tanks every device that will diminish the labor and save waste of time should be employed. Here the elevated platform, so located with reference to a pond or well that water can be pumped direct to the diluting tubs, is an essential feature. This platform should have two parts, one higher than the other; on the lower part is supported a receiving or mixing tank of somewhat greater capacity than the spray tank, at such a distance above the ground as will allow delivery of the mixture, by gravity, to the top of the spray tank driven underneath. The upper platform should be large enough to accommodate two diluting tubs, four or more barrels for stock solutions and a slacking box and still have room for convenient operation of the pump. It should be elevated above the lower platform to such height that the diluting tubs can be adjusted to deliver the solutions together through a strainer into the receiving tank.

Stock solutions of copper sulphate and lime should be prepared in advance. Fill an oil barrel with fifty gallons of water, then suspend in the water a coarse sack containing fifty pounds of copper sulphate. This gives a solution of definite strength—one pound to the gallon. The quantity of copper sulphate can be doubled if desired, giving a solution of two pounds to the gallon; however, one pound to the gallon is the one most frequently used. Solutions thus made will keep indefinitely if protected so that the water will not evaporate. The amount prepared should be adjusted to the extent of the operations. In like manner prepare milk of lime, which shall contain a definite weight of lime to each gallon of water. Where fifty or more pounds of lime are to be slacked

at one time the shallow box is to be preferred to the barrel, because it affords better opportunity to control the slacking. The success of the mixture depends in great part on the manner in which the lime is slacked. The two common faults observed in practice are the addition of too little water, which results in too much heat and the burning of the lime. In this case there are many small lumps which do not slack and will be thrown out when the lime is strained into the tank. The second fault is the addition of too large amount of water, resulting in drowning the lime. This, likewise, results in incomplete slacking, and, therefore, a reduction in the actual amount of lime added to the mixture. In some cases where the lime is neither perfectly fresh nor of great purity these losses may so reduce the amount that the copper is not all precipitated, and serious results follow. Lime, during the process of slacking, should have constant attention; water should be added in small amounts as needed to keep the action even and to insure that perfect slacking which can be obtained in no other way. It is best to slack a definite number of pounds, and when thoroughly slacked transfer to a barrel containing such amount of water as, added to the quantity used in slacking, will give a milk containing a definite quantity to the gallon.

The dilution tubs should each have a capacity in excess of 100 gallons. We will suppose that the standard 4-4-50 formula is to be used and that the mixture is to be made in lots of 200 gallons. In one dilution tub place sixteen gallons of stock solution of copper sulphate, made up one pound to the gallon, then add 84 gallons of water. The first lot should be carefully measured and the height at which it stands in the tub marked, so that in filling for succeeding mixtures it is only necessary to fill to the mark. Thoroughly agitate the milk of lime, and, if it has been made up one pound to the gallon, transfer sixteen gallons to the other tub and fill up with water in like amount as for the copper sulphate solution. We now have 100 gallons of copper sulphate solution and an equal quantity of milk of lime. This is on the plan of full dilution before mixing, which has been shown by experience to possess advantages over other ways of mixing. By this method of equal and full dilution before mixing, the chemical action between the copper sulphate and lime appears to take place quicker and more completely than by other methods. The resulting mixture settles less rapidly, is less frequently injurious and attains a maximum adhesiveness.

PROPER TIME FOR STARTING GARDEN

With a Few Exceptions It Is Better to Wait Until Soil Becomes Dry and Warm.

(By LAURA E. CHAPIN.)

Our old friend Aristotle knew what he was talking about, and it is not wise to assume that planting time has come with the first fine day.

Do not be in a hurry to put things in the ground. With the exception of peas, lettuce and a few other hardy vegetables it is better to wait until the soil becomes perfectly dry and thoroughly warm.

Do not be afraid of fertilizing too heavily. See that all parts of the garden are well drained and have everything ready for work when settled weather comes.

There is nothing that will injure garden soil, or any soil for that matter, so much as to work it when it is wet.

Wet working of the soil causes it to be hard and cloddy, destroying its good physical condition and causing its rich plant foods to be locked up so that they are not available for use. Lettuce and peas, also sweet peas for ornament, may be planted while there is yet frost in the ground. These and some others are very hardy plants and can stand cold and frost without injury.

In planting them in order not to injure any of the other garden soil choose the driest and warmest place that can be found and cultivate them separate from the other later crops.

ITALIAN BEES ARE CONSIDERED BEST

Breeding Long-Tongued Workers Project for Consideration of All Apiarists.

There seems to be an abundant evidence that the Italian bees do work more upon red clover than the black bees, and therefore that they do have longer tongues. The project of breeding long-tongued bees that can reach any or all the nectar cells in the red clover does not seem to us impossible when we see what has been accomplished in the line of breeding our domestic animals; our horses for speed or draft, cows for milk, butter or beef, sheep for wool or mutton, and dogs for hunting or other purposes.

It is true that in these cases we can control the mating as we cannot that of the queen bee, but when we find colonies that approach the type we want, we can see that only those colonies are allowed to produce drones and queens, cutting out the drone cells from them, and if we allow them to send out a swarm, seeing they are provided with a new queen from the most desirable stock.

It may be a work of years, and queens, may be, as it is said some have been, sold at \$100 to \$200 each, but men who understand just what they want and work for it usually succeed.

Nice Place for Hens.

The straw stack is a nice place for the hens to work, especially the side that was under the straw carrier.