Beautiful Things for Late Summer

THE last and the most fascinating word that the goddess of fashion has uttered is this whisper of crepe and chiffon in which she tells her dream of the best of the things for midsummer. One may follow the gown pictured here and be sure that it will outlast the summertime, and that the fall and winter will see its day of greatest triumph.

There is hardly a color in which it cannot be developed effectively. In crepe or satin (of the clingy kind) it allows the fulness that such fabrics demand, without any building out of the figure. The underskirt is cut to hang in at the ankles and reaches to the instep. It is made of the crepe or satin. Set on to a yoke of bordered chiffon at a point a little below the swell of the hips is a side plaiting of bordered chiffon. This is in a darker shade (and might be in black) hemstitched on.

The open-throated blouse is cut on the same lines as the kimono and other full, draped blouses, but the sleeve is lengthened into a mousquetaire with a narrow turned-back cuff. It wrinkles about the arm and must extend fully to the knuckles.

The neck is finished with a narrow turnover collar of chiffon. About the waist is the very simplest of girdles made of wide ribbon tied in a two-looped bow at the front. The soft underbodice with Medici collar is as sheer as lace and chiffon will make it. Pretty and equally soft corset covers (with no corset under them, by the way) must be worn under these very sheer waists to make the best effect. There are plenty of corsetless gowns and more to be worn with corsets that extend hardly above the waist and much below it.

There is an odd and attractive hat with this gown. It is made of braid sewed over a shape that every one is familiar with. It is one of those good things in millinery which, with little variation, live through at least three seasons. Perched all over it are butterflies, simulated in small wings, made of feathers. Beautiful and soon passing, they appear to have flocked to the head of the wearer, verifying the old adage about "birds of a feather."

Coiffure Cap for Modern Dancing

COIFFURE caps are almost a necessity for those light-footed young women who dance the airy and the rather acrobatic steps of the modern dances.

Here are two from Carlier of Paris that are attractive and becoming to the youthful faces they are pictured with, and even more becoming to older faces that belong to equally energetic dancers.

The foundation of the first cap is of silk messaline or other light weight and highly lustrous fabric. Over it a rather heavy lace cap is placed. A rosette made of tinsel petals and a tinsel cord finish the decoration.

The cap is confined to the head by an elastic cord, which adjusts it firmly to place.

The second cap is made of a heavier silk, with a spangled net draped with it. It is arranged in folds, and is, in fact, a sort of oriental turban which sets close to the head and falls, with much grace, to the nape of the neck.

It is impossible to keep the hair confined during the buoyant steps and frolicsome springing about in which the new dances abound. These little caps have proved the best solution to the difficulty of keeping the head neat looking at the dancing party.

There are many other designs in caps, made of beads or of tulle or of beaded and spangled materials. In fact, the designs are almost as numerous as the steps that are danced. There is no limit to the latter; every one invents one for himself and his partner and presents it to the devotees of dancing with as much satisfaction as a painter takes in a masterpiece of his art.

JULIA BOTTOMLEY.

The KITCHEN CABINET

A temperate diet arms the body against all external accidents; so that they are not so easily hurt by Heat, Cold or Labor; if they at any time should be prejudiced, they are more easily cured either of wounds, dislocations or bruises.—Benjamin Franklin.

SOMETHING ABOUT PEANUTS.

The peanut is properly classed with peas, beans and lentils, though they are popularly called a nut. Peanuts are valuable as a food and in late years are largely used to prepare the well known peanut butter. As the peanut is 39 per cent fat, oil is also made from it. This oil when fresh is especially nice for salads.

The peanut is equally good baked like the bean if taken in its uncooked state.

A cream soup made from the raw peanuts is very good and nutritious.

The outside skin may be removed by putting the nuts through a sieve after cooking altogether; when baked the skin is not more indigestible than that of the bean.

The peanut makes a most delicious salad in combination with many other foods.

A most delicious candy, in fact several kinds of candy, may be prepared with the peanut for the chief flavor.

Peanut Brittle.—Melt two cupfuls of granulated sugar in a smooth, clean saucepan over the heat, when the sugar is melted and beginning to turn a golden brown, pour it out into a greased pan which has been well sprinkled with fresh peanuts.

Peanut Cookies.—Cream two tablespoonfuls of butter, add a cupful of sugar, and an egg well beaten. Mix and sift one teaspoonful of baking powder with a half cupful of flour, a fourth of a teaspoonful of salt and add to the first mixture, then add a half cupful of finely chopped peanuts, two tablespoonfuls of milk, a half teaspoonful of lemon juice and drop on a buttered sheet, using a teaspoon, and decorate each with half a peanut. This recipe makes 24 small cakes. A pint of peanuts unshelled will make half a cupful.

Peanut Candy (Delicious).—To six ounces of butter add a pound of light brown sugar and stir over a steady heat, cooking for ten minutes after the first bubble is seen. Add a cupful of peanuts rolled until like coarse crumbs, spread in a buttered pan and mark off in squares at once.

I never saw an oft-removed Tree,
Nor yet an oft-removed Family
That throve so well as those that settled be.

Fond pride of Dress is sure a very curse;
Ere Fancy you consult, consult your purse.—Benjamin Franklin.

FOR THE CHILDREN'S PARTY.

The variety of sandwiches which are wholesome for the little people is legion, and the chief thing after being sure that they are wholesome and digestible is to have them appeal to the eye. Raisin bread baked in small loaves makes nice sandwiches for the party. Prunes mixed with a few well chopped nuts and spread on buttered circles of bread, then cut the circles in halves, is another.

Steam the prunes and flavor with a bit of lemon without nuts if it seems inadvisable to use them.

Meringue cases made of white of egg, baked and then hollowed out to hold ice cream are cunning concoctions.

Chilled Nut Dessert — Chopped marshmallows, pecan meats and whipped cream are blended and served in stemmed glasses. Garnish with a candied cherry.

Small cups made of patty cakes baked of sponge mixture and hollowed out, and filled with ice cream or flavored and sweetened whipped cream. When flavoring whipped cream add a few drops of mapleine to the cream to give it a pleasant change in flavor.

Charlotte Russe—Take the yolks of four eggs, four tablespoonfuls of sugar, two tablespoonfuls of gelatin dissolved in a cup of hot milk and two cupfuls of whipped cream folded in at the last. Fasten lady fingers or wafers together and pour in the mixture to harden. Garnish with halves of pecans.

Sea Foam—Stir two cupfuls of sugar, a saltspoonful of cream of tartar and a cupful of water in a perfectly clean pan until dissolved then boil until it forms a soft ball in water. Have ready a cupful of finely chopped pecan meats and the whites of two eggs beaten stiff. Pour the hot sirup over the eggs, beat and mix until nearly cold, then sprinkle in the nuts. Drop on greased paper by spoonfuls.

A greater quantity of some things may be eaten than of others, some being of lighter digestion. The difficulty lies in finding out an exact measure, but eat for necessity, not Pleasure, for Lust knows not where Necessity ends.—Benjamin Franklin.

MEALS FOR SUMMER DAYS.

As the days grow warmer the meals should become lighter. This is the time when the cool, refreshing fruits and vegetables are most welcome. If hot meat is desired for one meal it may be so cooked that it will serve nicely as a cold dish on the day following.

Peanuts and Rice.—Stir enough peanut butter into hot cooked rice to season it well, then add milk, egg and cracker crumbs, leaving some crumbs for the top, and bake a nice brown in the oven. Garnish with parsley when serving.

There is no more wholesome vegetable fruit than rhubarb and it is especially good in the early summer. Made into tarts, baked puddings, jams, meringues and charlottes, it is always welcome.

Chicken Salad.—When something good is wanted this is worth trying. Take four cupfuls of finely cut chicken (veal may be used for part of the amount if so desired, and if the chicken and veal be cooked together it will be hard to tell veal from chicken), two cupfuls of minced celery hearts or the most tender portion of the celery, one small green pepper finely chopped, one teaspoonful of onion juice and boiled dressing, which is well seasoned, mixed well with the salad. Much tasting is very essential in the preparation of any dish, for often the lack of a bit of seasoning mars the whole.

A temperate diet frees from diseases; such are seldom ill, but if they are surprised with sickness, they bear it better and recover sooner; for most distempers have their original from repletion.—Benjamin Franklin.

DELICIOUS MILK DISHES.

Milk is such a staple article of food that we are prone to forget that there are countless ways of using it, other than au naturel.

Creamed Lamb With Peas.—Cut out rounds of bread, toast them and dip the edges in boiling salted water, then spread with butter. Melt two tablespoonfuls of butter, cook this in two of flour; add a fourth of a teaspoonful each of salt and paprika, then gradually stir in a cup of rich milk and stir until the sauce thickens. When ready to serve, add a cup and a quarter of cooked lamb cut in bits. Dispose this on the rounds of bread and serve hot.

Lamb Souffle.—Melt three teaspoonfuls of butter, cook in it a slice of onion and half of a green pepper until the vegetables are yellow, add two tablespoonfuls of flour, half a teaspoonful each of salt and paprika, and cook until foamy, then stir in gradually a half cup of rich milk or cream and a half cup of lamb broth, stir until the sauce is smooth, then add a half cupful of fine bread crumbs. Beat the yolks of three eggs and add, remove from the fire and stir in a pint of finely chopped cooked lamb, lastly fold in the whites of three eggs beaten stiff. Turn into a buttered dish and bake in a moderate oven until firm. This will serve six to eight people.

Fish Chowder.—Clean three pounds of fish very carefully, cut in small pieces. Cover the head, skin and bones with water and let simmer for an hour. Cut up a fourth of a cup of salt pork and let cook until well browned and all the fat is extracted, add half an onion, sliced, and cook until yellow. Parboil two cups of sliced potatoes five minutes, drain, add to the strained water in which the bones have been cooked, add fish, cover and cook until all are tender. Add a pint of rich milk, salt and pepper to taste and serve in a tureen poured over half a dozen well soaked milk crackers.

Nellie Maxwell.

Useful Men.

Only to find our duty certainly, and somewhere, somehow, to do it faithfully, makes us good, strong, happy, and useful men, and tunes our lives into some feeble echo of the life of God.—Phillips Brooks.

Daily Thought.

Books are not made for furniture, but there is nothing else that so beautifully furnishes a house. . . . Give us a house furnished with books rather than furniture.—Henry Ward Beecher.

Drug on the Market.

Generally speaking, he who would be a popular entertainer should cut out lectures. Women do not care for them, and married men get more than they need right at home.—Chicago News.

Musical Query.

Another thing we don't understand about a grand opera orchestra is why all the fiddlers finish at the same time when they are playing different tunes.—Dallas News.

REFINED PROCESSES OF FRUIT GROWING

Fine Niagara Grapes.

Bagging grapes is one of the more refined processes of fruit growing that every man should test for himself. There are various conditions to be considered upon which its profitableness depends.

Does your market demand a fancy article and is it willing to pay for it? At four or five cents a pound for grapes it pays to go to some extra trouble. Again, do you suffer much loss from the birds? In some districts they are very destructive and scarecrows are not of much avail. Rot, too, is to be considered, though some growers assert that bags are not a preventive of this disease.

If grapes are bagged at the proper time, which is soon after blooming, they certainly will not rot unless the canes are already full of rot spores, and after the vineyard has once been thoroughly cleared of the infection it should not again be easily affected if the fruit is kept covered.

Bagging does not appear to be much resorted to throughout the West, but in the East with its higher priced markets some growers find it profitable to bag their entire crop. The common paper bag in use at the grocery is usually employed, in the two-pound size.

A thousand bags should not cost more than 75 cents. The usual way is to fasten them with a common pin. Do not pin them around the stem of the bunch, but over the cane from which the cluster depends. The edges of the bag should be folded down and then pinned securely so as to exclude the rain as well as the insects.

If this be done carefully, only an insignificant number of bags will be lost during the rest of the season. Women with their trained fingers are the best for this work when they can be obtained. A skilful hand will pin on a thousand bags a day. A very small increase in the price will pay for this work as can be readily seen.

Bagging should be done when the bloom drops for the best security, but is often done during the next few days. It has been said it is a specific not only for rot but for all manner of birds and insect pests. It is particularly adapted to the tender and thin skinned varieties like the Brighton, and should always be resorted to when fancy clusters are wanted for exhibition purposes.

Not only does it preserve the perfectness of each berry, but also their delicate bloom which greatly heightens their beauty. Some varieties are improved not only in looks but even in flavor, becoming sweeter and sweeter after the first stage of ripeness.

Another great advantage in bagging is that it is one of the best ways to preserve the grape in its ripe condition. Many varieties will remain fresh and sound until frost, and even then can be cut off, laid away in a cool place and kept still longer. They have been kept till Christmas.

The red varieties seem to be the thinnest skinned and most liable to crack and to puncture. The white kinds are of all the least molested by birds which seem to think they are not ripe. The blacks are the first to be attacked.

SPRAYER IS HANDY FARM IMPLEMENT

Tool May Be Used on Flowers, Vegetables and Small Fruits of Gardens—Pays Its Way.

(By H. H. SHEPARD.)

If you do not have a hand sprayer, purchase one right away. There are many good ones in the market, ranging in price from 50 cents to $5, according to size and construction.

For the flowers, vegetables and small fruits of the garden, a small cheap sprayer, having for the liquid holder a common quart mason jar. We advise its use where there is only a small amount of spraying to be done. The vessel being of glass, you can tell how much of the spraying mixture you are using. It is easily detached for refilling, the liquids will not corrode, it is light, easy to handle—in fact, unique in every respect.

For $4 or $5 you can purchase a large sprayer, suitable for garden and fruit trees, and for whitewashing, or a small one for $2.

With it one can whitewash a large hen house and outside in half an hour. A neighbor borrowed it and sprayed his ten-acre young apple orchard with it. Of course such a small one is not sufficient for mature trees.

There are two classes of troublesome insects. The one eats the leaves and the other sucks the juices from the plants. For eradication, each class must be treated separately.

If you find the leaves eaten on your plants, you can make up your mind that the first class is at work. If you discover insects but no leaves eaten, and the plants withering, sucking insects are probably doing the mischief.

For eating insects, spray with paris green or some other arsenical poison. If sucking insects are at work, spray with soap and kerosene.

The kerosene-soap emulsion blisters their bodies and stops up their breathing pores, hence death results from external injury.

Whale oil soap is also used for killing sucking insects. It is a good plan to use it on rose bushes in May if you find your bushes infested.

All kinds of insect powder and dusts kill by stopping the breathing pores of insects, except where the powder is a poison and is applied in the evening to be dissolved by the dew overnight.

A sucking insect inserts its mouth parts deep into the body of the plant for juices, hence it is not affected by internal poisons.

AVOIDING TROUBLE FROM TWO INSECTS

Cucumber Beetle and Squash Bugs Attack Melons, Squashes and Cucumber Plants.

Unfortunately two insects are included under this one common name. They call for radically different treatment because one—the Cucumber Beetle is a biting insect, while the other or true Squash Bug is a sucking insect, which attacks melons, cucumbers and squashes. In combating the true Squash Bug, the small plants may be kept covered with cheese cloth over light frames or hand picking of the large yellow eggs and of the bugs themselves in the early morning may be resorted to. After the crop is harvested the vines should be destroyed.

To avoid trouble from the Cucumber Beetle, plant an excess of seed and when the plants appear dust them with a mixture of one pound of paris green with 50 pounds of lime or cheap flour. —Division of Entomology, University Farm, St. Paul.

USING ROOT CROPS FOR DAIRY COWS

Supply to Milk Animal Same Essential Succulence as Silage—Valuable Adjunct.

While many, or indeed most, of the root crops contain considerable food value, it is not claimed by those who advocate feeding them that they contain elements which will make them a prominent ingredient in the balanced ration.

In their way, roots supply to the cow the same essential succulent feed that does silage, and there is nothing better for keeping the bowels in better condition, to say nothing of the value of roots as an appetizer.

Take the average daily ration of cornmeal, wheat bran, oil meal with the necessary roughage and a daily feed of even a small quantity of roots will add greatly to the appetite of a cow, keep her in excellent condition and materially assist in increasing the quantity of milk given.

Those who have tested root-crop feeding properly, without materially cutting down the regular rations, know the value of them and would not think of cutting them out of the regulation feeds.