

Easiest Way to Make Fancy Waist



If there is one article of clothing upon which the manufacturers may depend for a long, long profit, more than upon any other, it is the fancy waist made of lace, chiffon, net, silk, embroidery or any other of the pretty things which are so alluring and so fragile. The materials required are not in themselves very expensive, but the finished product, as in the case of millinery, is so much a matter of translating fabrics into little poems of apparel that it is the idea and its working out that commands the price. And the price is usually something to cause a gasp like that following a plunge into cold water. The unfeeling owner of an exclusive Fifth avenue shop mentions anywhere from \$15 to \$90 in the most casual and off-hand way, when one begins inquiring as to the value of three yards of chiffon and a few bits of other materials sewed together.

The easiest way to make these fancy waists is first to buy a dressmaker's form or dummy upon which to drape the material. Get one with the cor-

rect neck and waist measure, and as like yourself in shape as possible. Simple waists of plain net or of lace are to be had in the department stores at a very reasonable price, that is in the neighborhood of two or three dollars. Or a foundation waist may be made a very little cheaper at home. But those to be had in the shops are cut on good and up-to-date lines. These waists make the best of foundations on which to drape the chiffon or net or lace or other fabrics which enter into the composition of fancy waists.

Chiffon veils, in pretty colors and with hem-stitched edges, are easily used to make drapery for these waists. Plain chiffons, embroidered voiles, and nets, answer the same purpose. In the waist pictured here voile is draped over a foundation waist of lace with fine effect.

In attempting a fancy waist, it is much the easiest way to select a waist, or the picture of one, and follow out its details.

Popular Hats for Vacation Trips



Now that the time for vacation trips is coming near and has, in fact, arrived, the consideration of hats comes up, hats which will do all their wearers have a right to expect them to.

The three shapes, two of them straight sailors, that are grouped in the picture given here, are fine examples of hats suitable for vacation trips. Besides the two sailors, the hat with taller crown, trimmed with wheat, is designed for matrons who do not want a hat as youthful as the plain sailor.

The introduction of lacquered ribbon with its metallic-looking, highly lustrous surface (which suggests durability but does not really mean it), has given considerable strength to hats of black braid. A pretty model for an outing hat is made over a wire frame with silk fiber braid sewed to it. There is a collar of black lacquered ribbon laid in fluted plaits at intervals about the crown. Between the plaits are clusters of cherries.

This is a hat with considerable durability to recommend it, as well as good looks.

Flowers, so much in evidence on the dresser hats of the season, are not used on outing or traveling hats. But fruits, less fragile, are a part of the play, with cherries as the star.

Fringed ribbons, that is, ribbons raveled out into fringed ends, or spaces, are pleasing on hats that depend on ribbon alone for decoration. But there are not many of these. Too many good ornaments made ready to use, too many good substantial fancy weavers, save the time of trimmers.

The trimming of hats of this kind is distinctly within the scope of the home milliner. A shape originally becoming and simply trimmed is sure to turn out satisfactorily. Among one's belongings good millinery materials, left over from other reasons, if of the right character, save money and answer the purpose for traveling hats.

JULIA BOTTOMLEY

The KITCHEN CABINET

If a man casually exceeds, let him fast the next meal, and all may be well again provided it be not too often done; as if he exceed at dinner, let him refrain at supper.—Benjamin Franklin.

WHAT TO DO WITH OLD JELLY.

As few people care to take over to another year the old jelly, and as spring and summer days bring fresh fruit so much more acceptable, it may be wise to record a few ways of disposing of the old jelly.

For a drink one may always find a use for jelly, as a few teaspoonsful of jelly, dissolved in a pitcher of water, sweetened, and a bit of lemon juice added, makes a most refreshing beverage. Ice and mineral water, of course, enhance the palatability of the drink.

A most delightful dessert may be made from a glass of jelly and the white of an egg beaten together until firm. Served in sherbet cups with a custard or with whipped cream. Although this is a simple dessert, it always seems very rich.

The old jellies, because somewhat dry and dark, will make ideal filling for fritters or doughnuts, rolled griddle cakes and such delicacies. Of course the finer the jelly the finer the dish, prepared with its accompaniment.

For pudding sauces jelly lends itself well, usually the addition of a bit of flavor, like lemon peel or orange peel, improves the flavor.

For Sunday night lunch jelly and cream whipped together and served on buttered toast makes a nice supper dish.

Jelly and Cream Pie.—Bake a rich shell for a pie and fill it with a layer of jelly with sweetened whipped cream spread over the top. Then if wanted very nice a meringue may be put on top and slightly browned in a quick oven.

The old-fashioned tarts that grandmother used to make are still the delight of the child's heart. They are simply rich pastry cut in circles and matched with one which has the center removed like a doughnut. When these are baked and a bit of bright-colored jelly is placed on one, covered with the one with the hole in the center, the jelly stands up like a ruby jewel and tastes as good as it looks.

Hot popovers cut open, buttered and a teaspoonful of jelly put into the center, make a pleasant little cake for children.

I love the man that can smile in trouble, that can gather strength from distress, and grow brave by reflection. 'Tis the business of little minds to shrink, but he whose heart is firm, and whose conscience approves his conduct will pursue his principles unto death.—T. Paine.

GOOD THINGS WITH FRUITS.

When you want to serve something to please the children make the Neapolitan baskets. They are simply oblong pieces of sponge cake hollowed out and filled with berries of any kind and whipped cream piped over the top.

The handles to the baskets may be made of orange peel or citron soaked and cut in strips.

Pineapple Compote.—Wash a cupful of rice, and cook until tender in boiling salted water; then add milk and cook over water until that is absorbed. Season the rice with butter, sugar and a little nutmeg; add a little juice which may have come from the pineapple, then heap the rice on a platter and decorate with sliced pineapple. Any kind of fruit is good with the rice. Or a cereal may be used instead of rice.

Strawberry Omelet.—Cut in halves a pint of fresh, firm strawberries; add a third of a cupful of sugar and a dash of salt; let stand in a warm place for 15 minutes. Beat eight eggs slightly; add a half cupful of cream and two tablespoonfuls of sugar and half a teaspoonful of salt. Put two tablespoonfuls of butter in an omelet pan and pour in the egg mixture. As it cooks, prick it up with a fork until the whole is of a creamy consistency. Place on a butter part of the stove that it may cook underneath. Before folding add a half of the prepared berries, sprinkle with sugar and pour around the remaining berries.

Souffles of various kinds, using different fruits, are always liked. Pineapple souffle is especially good. Beat the yolks of three eggs, add the rind

and juice of a lemon, half a cupful of sugar and a dash of salt. Cook, stirring until the mixture thickens, then take from the fire and add two-thirds of a cupful of shredded pineapple, one and a half tablespoonfuls of gelatine which has been soaked in water. When the mixture begins to thicken add a half cupful of cream whipped. Mold as usual.

If thou art dull and heavy after meat, it's a sign thou has exceeded the due measure; for meat and drink ought to refresh the body, and make it cheerful, and not to dull and oppress it.—Benj. Franklin.

GOOD THINGS TO TRY.

The following cake is the original recipe of the now famous cake and worth setting down in the family cook book:

Apple Sauce Cake.—Take one cupful of unsweetened, strained apple sauce, one and a half cupfuls of sugar, one half cupful of shortening, the yolk of one egg, one-half cupful of butter-milk (sour milk will do), one teaspoonful of cinnamon, half teaspoonful of cloves, one teaspoonful of soda, one teaspoonful of baking powder and two cupfuls of flour. Cream the shortening, add sugar and beaten yolk; divide the soda, putting half in the apple sauce and half in the sour milk. The white of the egg is to be used for frosting.

Pepper Salad.—This is not only good to the taste but pleasant to the sight. Wash three green peppers and one red one. Plunge them into boiling water, remove at once and rub off the outer skin, chill. When cold, cut out the centers, removing stems and the seeds and veins, cut the pepper round and round in rings. Slice a mild onion in rings and arrange the red, white and green rings on a bed of blanched lettuce. Serve very cold with a French dressing, using a fourth as much vinegar as oil and adding a bit of sugar with the salt and pepper.

Raisin Bread.—This is such a favorite now with everybody that we should have a reliable recipe at hand when preparing it. Scald a pint of sweet milk, and stir in a teaspoonful of butter and one of salt. When lukewarm add a half cup of warm water and half a yeast cake. Stir and beat in enough flour to make good cake batter and set to rise in a warm room for eight hours. Then beat again for five minutes, add a cup of flour and knead until light. Set for the second rising, after adding a cup of halved raisins. Let rise and bake in small loaves.

Chop Suey.—One pound of lean pork, one pound of veal or half of each; cut in small pieces, three onions, three stalks of celery, a few mushrooms; two tablespoonfuls of cornstarch, two of molasses. Put a little butter in a kettle and drop in the meat, season, add the rest of the ingredients and cook until the meat is tender.

Feeds make feasts and wise men eat them.

He is not well bred who cannot bear breeding in others.

The busy man has few idle visitors; to the boiling pot the flies come not.

The honest man takes pains, and then enjoys pleasures; the knave takes pleasures and then suffers pains.—Benjamin Franklin.

CHERRIES ARE RIPE.

There is no fruit which quite takes the place of the cherry and the fresh, juicy and luscious fruit is best eaten fresh from the tree. As we have so short a season, it must needs be prolonged by various methods of preserving. Now

that the large Bing cherries are in market try putting them up for a delicious conserve to serve with meats in winter. Pit the cherries and cover with a fine cider vinegar and let them stand over night. In the morning take an equal weight of the drained cherries and sugar, mix well, put into a jar, stir until the sugar is dissolved, then place in the cellar with a cloth and plate over the jar. This may be dipped into as long as it lasts and will keep indefinitely.

Breakfast Cherries.—Chill cherries with stems and leaves left on for garnish make a refreshing breakfast fruit. Another way liked by many is pitted cherries, well sugared and sprinkled with lemon juice in layers.

Nellie Maxwell.

The Parrot's Reason.

Why do parrots stay in the tropical forests instead of migrating northward like the robins? Undoubtedly because they realize that they are not good in pie—as some barbarians serve robins.—St. Louis Globe-Democrat.

Seek and Find.

If all things throughout the world were to look for the crooked will see the straight, and men who look for the straight will see the straight.—Ruskin.

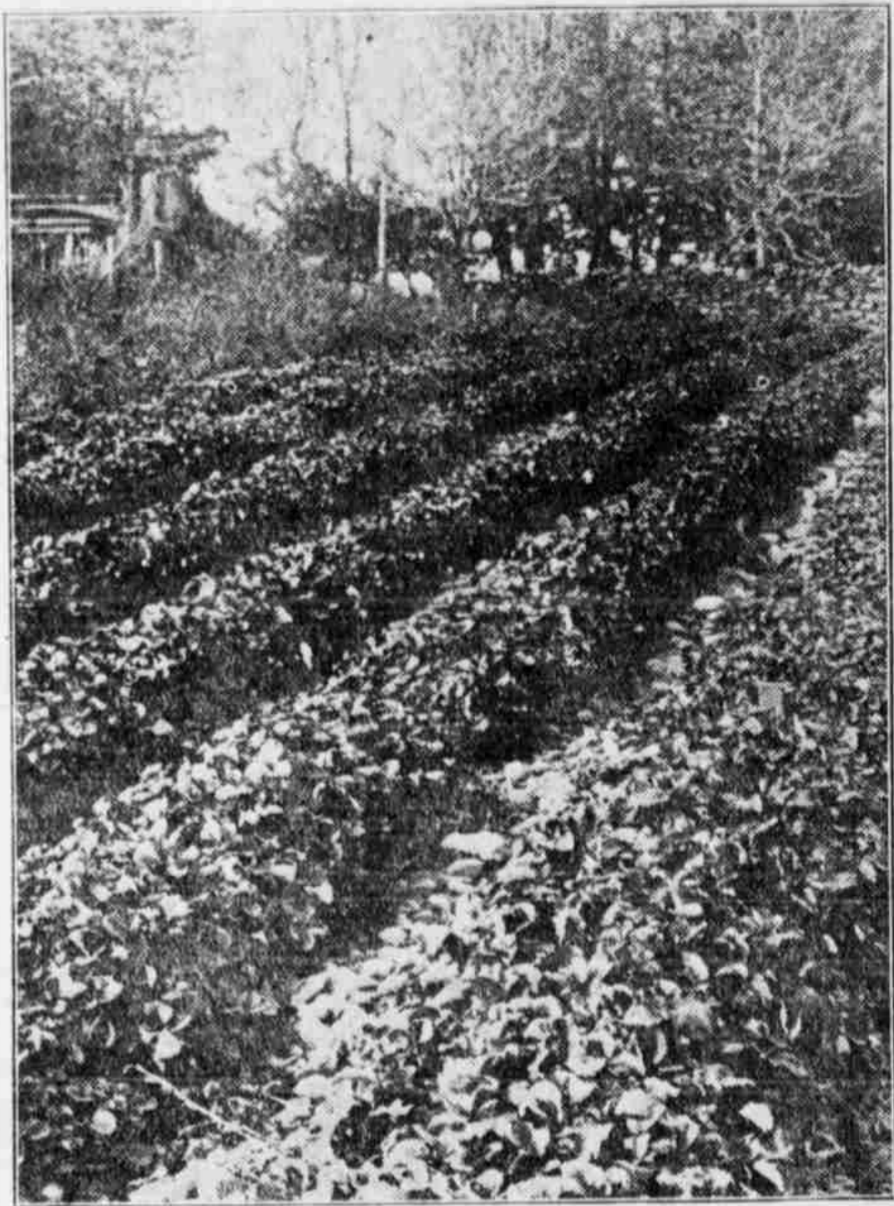
Daily Thought.

We do not know what ripples of healing are set in motion when we simply smile on one another. Christianity wants nothing so much in the world as sunny people.—Henry Drummond.

Mother, the Ever Faithful.

The children are sick, mother is up with them all night; father is sick, and mother is up with him; but when mother is sick does anybody know of it but the Lord?—Frances Garaido.

TO PERPETUATE STRAWBERRY SPECIES



Ideal Rows of Early Ozark Strawberries. The Best Extra Early Strawberry.

Nature has provided two methods whereby the strawberry may perpetuate its species—by means of seed and by means of runners.

Restricting the effort of the plants, put forth in this direction, results in finer fruit. Some varieties of plants send out large numbers of runners, while other varieties make but few.

It is noticeable that those varieties that make but few runners either send up large numbers of fruit stems or else the individual specimens of fruit are exceptionally large. The Parker Earl has the first named characteristic, while the Marshall and New York are among those varieties making for large fruit.

On the contrary, where the habit of the plant impels it to take an excessive growth of runners, and the plants are allowed free vent to this instinct, individual plants will do but few fruit stems, often not more than one, and the fruit will usually be small and of inferior quality.

The Warfield is of this class. However, while it is true that the Warfield is one of the most prolific in the matter of propagating itself by means of runners, it is equally true that if this variety and some others of its class be restricted in the effort to propagate by means of runners, their creative energy will be turned into another channel.

Grown after any of the several hedge-row plans, individual plants will stool up wonderfully. They will be different looking plants entirely. There is no secret in getting such results. The possession of a little knowledge with the energy necessary to put the knowledge into practise is all that is needed.

In hedge-row culture it is the aim to set the young plants in the fresh earth where they are wanted and where they will take root quickly. There should be from eight to ten inches between the plants and after a sufficient number have been secured to fill out the row, all further efforts of the plants

to propagate by means of runners are carefully checked.

Runners should be pinched or cut off before they have made much growth, else there will be a waste of energy and growth of plants.

Even when grown upon the matted row plan an improvement in both quantity and quality of fruit may be obtained by a judicious use of the hoe in cutting off superfluous runners and thinning out of the plants.

Judicious pruning is conducive to the healthfulness of the plants for an abundance of sunshine and air are as essential to the health of plants as to the different forms of animal life.

Grown in a thickly-matted state the plants do not have free access to the air and sunshine, consequently such plants are more subject to disease than where grown after the hedge-row plan, where each leaf has ample room to spread so that the entire leaf surface of the plant may receive during some period of the day direct rays of sunshine.

The more nearly the grower comes to reaching the ideal in hedge-row culture, the stronger and the healthier will the plants be and the greater the result at harvest time.

Cost of Mongrel Hen.

Why do some farmers endorse the mongrel hen? Simply because she is cheap. Nature has no regard for money values, one way or another. If mongrel blood were higher in price than pure blood no one would harbor mongrel hens. When once obtained, the cost is no more to maintain pure blood than mongrel blood, and the results are much better.

Large Egg Production.

It is generally conceded that the tendency to large egg production is transmitted by the males, rather than the females. If you are breeding for a "bred-to-lay" strain, carefully keep this in mind. Buy no males except sons of large producers.

GROW CATALPA TREES FOR FENCE POSTS



Grove of Catalpa Trees, Four Years Old, at Comanche Indian Mission.

Going in for a catalpa grove? That is a good plan. It will grow into telephone poles and fence posts in about fifteen years. An acre of ground will produce three to four thousand fence posts, and such posts are now worth about eighteen cents each. Fifteen years later they will probably bring twice as much, as timber is becoming very scarce every year in every state in the Union.

One-year-old trees are the best to plant. Be sure they are all healthy and come not too far from home.

You will have to pay about ten dollars per 1,000 for good trees.

The ground should be plowed and put in as good condition as for corn. The rows ought to be about eight feet apart and perfectly straight. Use a corn marker to get them just right.

After they get a good start cut them back nearly to the ground. Don't be afraid to cut, as they will be all the stronger for the pruning. On good soil, where trees are not too much crowded, they will grow from five to seven feet the first year.