

What Well Dressed Women Will Wear



Here is a new, separate skirt for fall which shows no very radical departure from the styles in skirts that prevail now. It would be difficult to improve upon the simple, well adjusted skirt of today, with their good hues and interesting vagaries in pockets and belts. The material in the skirt pictured is a novelty, with moderately wide stripes in a darker shade of the color in the skirt, set far apart on a cross-bar surface.

The belt and flat pockets are cut in one piece and stitched to the skirt.

water in any old clothes. Now that everybody swims or takes part in water sports, beach clothes have become as important as any other part of the wardrobe. It is the bathing suit that applies the acid test to the comely woman's attractions.

The newest arrival is an inspiration of the chemise dress. It is made of taffeta and worn over short bloomers. It has a sailor collar and two small pockets on the body and the straight line of the skirt portion is broken with larger pockets at each side.



SIMPLE, WELL-ADJUSTED SKIRTS.

Silts provide the openings for the pockets, but their practical use is open to debate. They are capacious, however, and might carry a handkerchief or coin purse without spoiling the line of the skirt.

The belt is shaped to fit the figure, and this is the characteristic of belts in general. They are not mere bands about the waist, but are so cut and placed as to give a graceful definition of the waistline. The business of supporting the skirt is not theirs, but is taken care of by a webbing belt on the under side, which fastens with hooks and eyes. A single large bone button at the front of the cloth belt looks more than equal to its responsibility.

Chain-stitching has the effect of embroidery on collar and pockets. A cap to match adds to the distinction of this modish water-dress. It is of white rubberized satin. A band of black taffeta converts it into a small, roomy turban with coronet cut in scallops at the top. The girle is made of the silk and slips through a silk-covered buckle at the front.

The second suit is much less simple, but a delight to the girl with a Venus de Milo figure, which it will set off to the best advantage. It has a bodice and short skirt, gathered to give trim waistlines. Bands of white rubberized satin are stitched to this girle, each band terminating in a



FOR WEAR AT WATER SPORTS.

small white button at the front. The collar is of the same satin. Short puffed sleeves are gathered with five rows of shirring, finished with a narrow ruffle above the arm. The smart cap is made of the satin and the up-standing satin ends at the front are probably wired. White cloth sleeves, faced with black, and black silk stockings, striped with white, bring this suit to a charming end.

Although so many of the season's models are made of silk, the virtues of mohair for water sports should not be lost sight of.

Another method very popular among campers where the wild fruit is picked and put up in the woods with few things to work with, is the following:

Put the fresh fruit into sterile jars with good tops and new rubbers, filling the jars to overflowing with hot sirup of any richness desired, seal and place in a boiler, pour in boiling water to cover the jars to a depth of two inches. Put on the boiler cover and pack rugs, carpets or anything to keep the heat, leave 24 hours, take out the cans, screwing them to be sure they are perfectly air tight, wrap jars or put in a dark, cool place.

Julie Bottomley

The KITCHEN CABINET

Forget not when you seek to govern man, How in old days the famous signal ran, And let that signal still be bearing fruit, 'Twas very short and simple— "Feed the Brute."

A FEW LIGHT DESSERTS.

The lighter the dessert the better these summer days, when the heat takes all one's energy. Gelatin Jellies of all kinds are cooling, and when served with cream and sugar are quite nourishing. Such foods are especially good for the children, because easy of digestion.

Fig and Orange Jelly.—Dissolve one and a half tablespoonfuls of gelatin in half a cupful of boiling water, add one and a half cupfuls of orange juice, the juice of one lemon, three-fourths of a cupful of sugar. Wash figs, cut in bits, take a fourth of a cupful, cover with water and cook slowly until tender. Use a cupful and a half of this water with the other ingredients. When they begin to thicken stir in the figs. Mold and serve with cream and small cakes.

Spice Jelly.—Take three tablespoonfuls of water, nine ounces of lump sugar, six cloves, an inch of cinnamon, one blade of mace, one teaspoonful of coriander seed, the thin rind of two oranges and one lemon, the whites and shells of two eggs. Put the gelatin in a saucepan and add all the ingredients. Heat until boiling, cover and let stand ten minutes, then strain, add red coloring if desired, and pour into a mold. Serve with cake frosts with green icing and a nut meat on top of each cube.

Rice a la Creme.—Wash rice and cook in water, then add milk until all is absorbed. Dissolve gelatin in boiling water, add sugar, vanilla and whipped cream. Cool and mold. Serve with any kind of fruit for garnish.

Chocolate Cream Pudding.—Take two tablespoonfuls of gelatin, half a cupful of milk, half a cupful of boiling water, one cupful of whipping cream, one cupful of rich custard, one teaspoonful of lemon juice, one-half cupful of sugar, four tablespoonfuls of grated chocolate, dissolved in the boiling water, mix as usual, and fold in the whipped cream. Pour into a wet mold and chill.

"It's sometimes said, that the sunflower, old— Is 'heartless, scentless, awkward, and cold.' But, gold is my garden, where rows of them wait— To banish care that would steal through my gate. —Agnes Lockhart Hughes.

GENERAL RULES FOR CANNING.

There are several methods all good and practical, yet each housewife finds one which she prefers, and that one is probably the best for her to follow.

The Oven Method.—This is one which is simple and after the method is understood, very easy to perform. A sheet of absorbent paper is put into the bottom of the oven, or lacking that the oven rack may be put on the bottom and the jars placed in a dripping pan with a little water in it, enough to send up steam all the time they are cooking. The jars are filled with fruit and then a hot sirup poured in to nearly fill them. Place in the oven on the asbestos sheet, being careful that the jars do not touch each other or the sides of the oven where the heat is greatest. When the sirup boils up and flows over the tops of the fruit, remove the jars, fill with boiling sirup, put on sterile rubbers and new tops and seal. For small fruits 10 to 15 minutes in a hot oven is sufficient time to cook well, but with firm, larger fruits, like peaches, pears and plums, a longer time will be needed. It is wise to take out a piece of fruit and try it with a spoon to see if it is well cooked before filling and sealing the cans.

The advantage of this method is that the fruit may be put into the sterile jars the night before and while breakfast is preparing the cooking can go on, the cans filled and all out of the way before the work of the day begins.

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I feel it my duty, to emphasize that the food situation is one of the utmost gravity, which, unless solved, may possibly result in the collapse of everything we hold dear in civilization. The only hope is by the elimination of waste and actual and rigorous self-sacrifice on the part of the American people. We do not ask that they should starve themselves, but that they should eat plenty, wisely and without waste. —Herbert Hoover.

TASTY TID-BITS.

A tasty little cheese cracker which will be new to many of our housewives is the following: Take fresh crisp crackers about a third longer than wide and lay them side by side in a dripping pan or platter. Cut thin oblong slices of rich cream cheese, the shape of the cracker, but smaller so that when they are toasted the cheese will not run over the edge but will just cover the cracker. Lay the cheese on the crackers, then lay halves of peanuts side by side four or five on each cracker. After they have all been arranged place the platter in a hot oven and toast for two to four minutes, watching to see that the cheese does not run over the sides. Serve on a hot dish with crisp stalks of tender celery.

Delicious Tea Biscuit.—Roll out a rich baking powder biscuit dough and spread with creamed butter, sprinkle thickly with maple sirup, chopped nuts and cinnamon or nutmeg, roll up and cut in slices, arrange in the baking pan and bake in a hot oven.

English Chutney.—Chop a half pound of ripe tomatoes, add a teaspoonful of salt and mix. Chop a pound of tart apples, twelve small onions, one and a third cupfuls of seeded raisins, three large green peppers and half a cupful of chopped mint. Scald three cupfuls of vinegar with two cupfuls of sugar, a teaspoonful of salt mixed with two teaspoonfuls of dry mustard, cool the vinegar and stir in all the other ingredients, stirring occasionally, after ten days the chutney will be ready to use and will keep indefinitely.

Belgian Carrots.—To two cupfuls of thinly sliced carrots add one and a fourth tablespoonfuls of sugar, cook in just enough boiling water to cook without burning. When tender drain and mince; add pepper and a tablespoonful of minced parsley, with a third of a cupful of butter. Stand a half hour in the heater before serving.

Some souls there are which understand And know each other, heart to heart, Though many miles of distance may Be seeming to keep them apart.

GOOD THINGS FOR THE TABLE.

A Georgian cook makes the most delicious peach pickles in the following simple fashion: Pure firm clingstone peaches and pack them cold into large stone jars. When filled, pour over them sufficient table sirup to cover, using any convenient kind that may be bought in bulk. A plate placed over the jar and tied down with a white cloth is all the covering it needs. Put in a cool place; in a short time the sirup begins to work, the acid of the fruit turning to vinegar, and in two months the pickles are ready for use, and grow more delicious as one nears the bottom.

Another method is the following: Pack the fresh peaches, after peeling, into jars sprinkling generously with sugar until the jar is full of peaches and the sugar fills the spaces between. Seal and put into a cold cellar. In a few months they will be ready to use.

Cream of Asparagus Soup.—Cut the tips an inch in length from a bundle of asparagus. Cook these in boiling salted water, and when tender reserve to put into the soup plates. Cook the rest of the bunch of asparagus, two thick slices of onion with a clove each, six slices of carrot and two branches of parsley in a quart of white stock (either chicken or veal), until the asparagus is tender. Take out the onion and carrot and pass the asparagus through a sieve. Make a white sauce of a fourth of a cupful each of butter, flour, with salt and pepper to taste, add three cupfuls of milk, and when ready to serve add the asparagus mixture and one cupful of cream. Stir while heating, but do not boil. Add the tips to each cup when serving.

Royal Chutney.—Take four pounds of peeled, cored and sliced apples, two pounds of sugar, one and one-half pounds of stoned and chopped raisins, two ounces of bruised mustard seeds, one ounce of powdered ginger, one ounce of salt, one ounce of red pepper and three pints of vinegar. Put this all into a stone jar and stand the jar in a pan of hot water. Let it simmer slowly for eight hours. Bottle when cold and keep in a cold, dry place.

Nellie Maxwell

DAIRY FACTS

PRINCIPAL CAUSE OF SCOURS

Feeding From Dirty Pails or Giving Rations Unhardened Stomachs Cannot Properly Digest.

Those who raise young calves by hand know that scours is one of the greatest, if not the greatest, source of loss. Dr. C. C. Lipp, veterinarian at the South Dakota college, says feeding from dirty pails, or feeding rations the unhardened stomachs of the young calves cannot digest, are the two main causes from which this trouble may arise.

The milk pails cannot be kept too clean. Scrupulous care must be observed if the feed pails are not to be the source of scours. Washing after each feeding with cold water is not enough; a thorough scalding at least once a day is essential and exposure to bright sunlight on every clear day will not come amiss. Bacteria are little things, but the way they live and multiply is remarkable, and the damage they can do when they get started assumes mighty proportions.

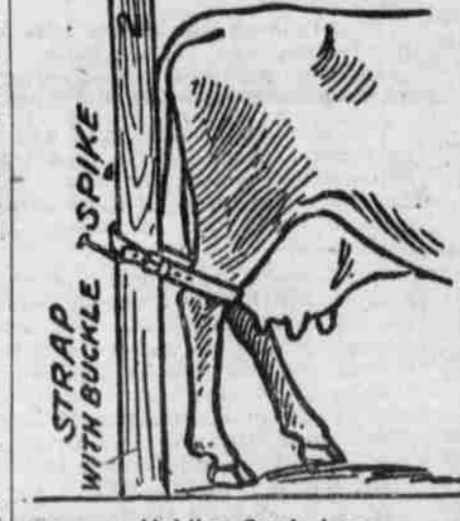
When the feed is hard to digest and the first evidence of stomach disorders appear, a dose of physic is the best cure. A few tablespoonfuls of castor oil or an equal amount of salts will remove the offending food and restore the system to working order again.

A 40 per cent solution of formaldehyde has also been found to be an effective preventive of scours. One tablespoonful of formalin is diluted in one pint of water. A spoonful or two of the solution may then be added to the calf's milk as many times a day and as long as conditions demand.

PREVENT COW FROM KICKING

Method Shown in Illustration is Easy and Safe—Leg Tied by Means of Strong Strap.

(By E. ESCH.) I had a heifer which persisted in kicking and struggling until it was simply impossible to milk her. A neighbor told me about the strap method and I adopted it at once. It is



Holding Cow's Leg.

easy and safe and worked just fine. In a little while the heifer would stand without the strap.

A very good method to cure a cow from kicking and to teach her to stand still while milking is to fasten a 2-by-4 timber securely to the floor and ceiling just back of the cow, then have a good, strong strap, with a buckle, pass around her hind right leg and then around the 2-by-4 and draw up tight and buckle it. Drive a spike in the 2-by-4 part way to keep the strap from slipping down when the cow struggles to get her leg free.

SPEED OF STEAM SEPARATOR

Farmers Should Be Careful to Follow Directions Given by Manufacturers of Machine.

Some tests conducted by the Indiana station show that much cream may be lost by not running the cream separator the proper number of revolutions. Farmers should be particular about following directions of the several makes of separators. It has been estimated that over 95 per cent of the dairymen turn their machines too slowly. The question of speed, therefore, becomes one of much importance, and dairymen should look after this feature of milk and cream handling with as much care as they do any other detail of milk handling.

PREVENTING HORNS ON CALF

When Animal is Week or Two Old Rub Caustic Potash on Little Nubs—Protect From Rain.

(North Dakota Experiment Station.) Horns can be prevented from growing on a calf by rubbing caustic potash on the little nubs that develop into horns. A good time to do this is when the calf is a week or two old. Wrap one end of the stick of caustic in paper to protect the fingers, moisten the other end rub on the nubs. Be careful that it does not run down the face and into the eyes. Removing the hair helps. Make three applications, allowing it to dry between each application. The calf should be protected from rain to keep the caustic from spreading.

SOLD SHOTGUN FOR TEN DOLLARS

And Filed on Western Canada Land. Now Worth \$50,000.

Lawrence Bros. of Vera, Saskatchewan, are looked upon as being amongst the most progressive farmers in Western Canada. They have had their "ups-and-downs," and know what it is to be in tight pinches. They persevered, and are now in an excellent financial position. Their story is an interesting one. Coming in from the states they traveled overland from Calgary across the Battle river, the Red Deer river, through the Eagle Hills and on to Battleford. On the way their horses were stolen, but this did not dishearten them. They had some money, with which they bought more horses, and some provisions. When they reached Battleford they had only money enough to pay their ferrage over the Saskatchewan river, and this they had to borrow. It was in 1906 that they fled on homesteads, having to sell a shotgun for ten dollars in order to get sufficient money to do so. Frank Lawrence says:

"Since that time we have acquired altogether a section and a half of land, in addition to renting another three quarters of a section. If we had to sell out now we could probably realize about \$50,000, and have made all this since we came here. We get crops in this district of from 80 to 35 bushels of wheat to the acre and oats from 40 to 80 bushels to the acre. Stock here pays well. We have 1,700 sheep, 70 cattle and 80 horses, of which a number are registered Clydes."

Similar successes might be given of the experiences of hundreds of farmers throughout Western Canada, who have done comparatively as well. Why should they not dress well, live well, have comfortable homes, with all modern equipments, electric light, steam heat, pure ventilation, and automobiles. Speaking of automobiles it will be a revelation to the reader to learn that during the first half of 1917, 16,000 automobile licenses were issued in Alberta, twice as many as in the whole of 1916. In Saskatchewan, 21,000 licenses were issued up to the first of May, 1917. In its monthly bulletin for June the Canadian Bank of Commerce makes special reference to this phase and to the general prosperity of the West in the following:

"Generally speaking the western farmer is, in many respects, in a much better position than hitherto to increase his production. Two years of high prices for his products have enabled him, even with a normal crop, to liquidate a substantial proportion of his liabilities and at the same time to buy improved farm machinery. His prosperity is reflected in the demand for building materials, motor cars and other equipment. It is no doubt true that some extravagance is evidenced by the astonishing demand for motor cars, but it must be remembered that many of these cars will make for efficiency on the farm and economize both time and labor."—Advertisement.

Her "Meatless Day."

The day after Prosecuting Attorney Horace G. Murphy and his deputies and constables made a Sunday morning raid on a Muncie "blind tiger" and arrested 59 persons found there, many of the men going to jail on various charges, the wife of one of these whose fate it was to be locked up, was confiding in Billy Blaney, the elevator man at the Wysox building, in which Murphy has his office, says the Indianapolis News.

"I'm considerably worried," she told him, "about my Sunday dinner yesterday and thought Mr. Murphy might straighten things out. You see, my husband started away from home about ten o'clock in the morning to get some meat for dinner and said he intended to stop in at the club (all 'tigers' are clubs in Muncie) and get a bottle of beer on the way, like he always does Sundays. Well, he hasn't brought that meat home yet, and meat nowadays costs too much to waste."

CUTICURA KILLS DANDRUFF

The Cause of Dry, Thin and Falling Hair and Does It Quickly—Trial Free.

Anoint spots of dandruff, itching and irritation with Cuticura Ointment. Follow at once by a hot shampoo with Cuticura Soap, if a man, and next morning if a woman. When Dandruff goes the hair comes. Use Cuticura Soap daily for the toilet.

Free sample each by mail with Book. Address postcard, Cuticura, Dept. L, Boston. Sold everywhere.—Adv.

His Wife Liked Him. "My wife," said a defendant to the magistrate in the court of domestic relations in New York, "doesn't like me." "Ah, but she does," answered the magistrate. "That's the curious fact of the matter, she actually does like you." "Well, even that doesn't cheer me up any," answered the burdened white man. "I took her for better or for worse, and believe me, I know what I got."

A True Optimist. "Terribly rainy weather." "Yes. It's a relief to my mind. It rains so regularly that I never forget my umbrella any more."

English as She is Spoke "Funny thing about food." "Yes; a shortage and a longing at ways exist at the same time."