



PURELY FEMININE

WHEN GARMENTS HANG

SET OF SLIPS TO PROTECT DRESSES FROM DUST.

Really Sensible Gift That Any Girl Can Make—Dimity About the Best Material That Can Be Used.

An attractive though simple gift, which a girl is fashioning herself for her grandmother, consists of a set of slips to go over dresses to protect them from dust when hanging.

The materials used is dimity, as it is wide enough to make one width sufficient for each slip. Were silk employed it would be necessary to have a seam through the middle—not necessarily objectionable, but more work to make. As many of the patterns which come in dimity are dainty and pretty, the cotton stuff suits the purpose admirably.

The slip consists of one piece, two yards long. It is folded across the middle and directly in the center of the fold a circle is cut out to correspond to a neck. The best method of getting this correct is to cut a paper disc by laying a plate down to a pattern. When the paper is folded in two it will make a semi-circle. This, laid on the fold of the dimity, two straight edges being together, makes the pattern for the circle, which should be done with sharp scissors that the material shall not pull.

Muslin beading, two inches wide, having slits through which to run ribbon, is cut into lengths to fit the round hole and the beading is whipped on precisely as though it were a lingerie collar. Ribbon chosen to run through and tie in a pretty bow should match in color one of the effects appearing in the dimity pattern. The ribbon should not be put in, however, until all the sewing is done.

The neck completed, the two edges of the dimity are brought evenly together and seamed, either by hand or on a machine. The raw edges across the bottom of course require hemming and then the slip is complete. It is used by putting the hook of the hanger on which the garment is suspended through the hole or neck of the slip. The cover is wide enough to permit of its going easily over the waist and by its presence dust is prevented from gathering on the shoulders.

Another slip for the same purpose is formed by a square. It is necessary

BLOUSE OF LIBERTY SATIN



This pretty blouse is of liberty satin covered with a large, slightly draped fichu of mousseline de soie, which is trimmed with embroidery. Through this can be seen the pretty girdle of black satin, with a knot of the same on the outside of the fichu, ornamented with little satin balls.

The sleeves, which are of satin like the body of the waist, are trimmed with embroidery. The plastron is of mousseline de soie.

Repousse Lace.

All the new laces that have a heavy raised design on a net foundation are now called repousse. There is a wide demand for this sort of lace work, although it differs from file and the ecclesiastical laces that are also in favor. There never was a season like this one for lace, any way. Whole rooms are given over to it in some of the big shops, and machine-made and hand-made kinds vie with each other in beauty and dignity.

Almost every kind of lace the world has known has been revived. No gown or simple coat suit seems complete without the addition of some pattern. The huge revolutionary revers are made of marvelous meshes, sailor collars are cut from pieces of square laces that have figures of all sorts woven in the net, and stocks and chemises are made from the fine French laces that have been revived this summer.

to have two widths of dimity for this, or a half square. The raw edges are feather stitched and the place for the neck is cut in the middle as in the first model.

For her grandmother's cases the girl has chosen a delicate heliotrope pattern, using heliotrope ribbons.

NEW STYLE IN WALL PAPER

Tapestry Blue is Favorite Shade—Self Striped Papers Also Fancy of the Present.

Tapestry blue paper or canvas with a deep frieze of white is seen today on the parlor, dining-room or library walls of the up-to-date home. Not so long ago Indian red was the favorite; before the red man's color came the greens, and just previous to the greens a more aesthetic age demanded terra cotta as the correct wall covering. There is a certain satisfaction, however, that the prevailing color of the moment should be so artistic, and the general effect is far beyond anything found in the homes even 10 years ago.

Self-striped papers are also a fancy of the present. They have a tendency to have a heightening effect on a low ceiling room, but if carried too high they tire the eyes. For this reason it is wise to have a frieze of white paper with a plain band of color drawn between the striped paper and the white. This idea is especially good for bedrooms, as the white paper can be renewed at slight cost when soiled, adding to the freshness of the room.

HAT OF NAVY BLUE CHIP



The brim covered with lace, and crown of white lilies.

To Line Satin.

When making up cheap satin line it with very thin flannelette, as this gives it a much richer appearance and prevents it from creasing.

Another slip for the same purpose

USE OF TABLE OILCLOTH

May Be Employed as a Labor Saver in an Almost Innumerable Number of Ways.

Considering the trifling outlay to begin with, there is nothing to compare with the table oilcloth as a labor saver. To begin with the kitchen: After you have covered your work table with it line each drawer in the kitchen and pantry.

The next day you will want to cover your molding board on both sides. Then get the pretty scalloped kind and use instead of paper on your pantry shelves. Oilcloth will make bibs for the children and napkins to put under their plates.

Put squares of oilcloth under the tablecloth where hot dishes are placed. If you use an oil heater have some boards fastened together, cover with dark-colored oilcloth and place castors underneath. Some places to place under potted plants, when you wish them on mantel, piano or window ledge, are handy to save the wood finish.

Oilcloth also makes neat washstand covers and splashes for the servants' or boys' room.

LATEST TOUCHES OF FASHION

Lace a Requisite for Smart Gown—Silk Suits Invariably Made Up in Military Style.

Most every smart gown boasts some touch of lace, either in its wee guimpe or chemisette, or somehow worked into the surplice-like bodices now so fashionable.

"Tote de negre" straw is much favored for mourning. It rarely fades and is dark enough to match any color, at the same time being a little softer than black.

Silk suits are now being made up in military style. Striped revers, collars and cuffs, braid and buttons and military turns of the peplums of jackets are in evidence.

The vogue for transparent fabrics has extended till voile and marquisette are now used for chic little unlined Eton jackets and boleros and trimmed with silk braid or bands of satin or taffeta.

With a Velvet Blouse.

It is hard with a velvet blouse to get a coat on, as the velvet sticks and refuses to budge. This can be avoided by making an extra pair of sleeves from a bit of silk and slipped them on before donning the coat. The rest is easy.

STALE BREAD RECIPES

HOW TO USE THIS MATERIAL IN DELECTABLE DISHES.

French Fried Bread for Breakfast—Crumb Griddle Cakes, Bread Balls for Meat, Cheese Slices and Kinds of Pudding.

French Fried Bread for Breakfast—Dip slices of bread in beaten egg and milk and fry in hot fat; eat while hot.

Crumb Griddle Cakes.—Soak pieces of dry bread in water until soft; press from the water, mash fine. To one pint of the soft bread add two eggs beaten light, and teaspoon of butter; one-half teaspoon salt; one-half teaspoon baking soda, dissolved in three-quarters cup of sour milk; add flour enough to make a soft batter; fry on griddle; eat with syrup.

Bread Balls for Meat.—Break the bread in small pieces, moisten with milk, season with salt, pepper and a little sage; add a small piece of butter, mix and form into small balls. Roast with beef, pork or chicken.

Meringue Bread Pudding.—One pint of stale bread crumbs, one cup sugar, yolks of four eggs beaten light, grated rind of one lemon, butter size of an egg, one quart of milk. Bake one hour, remove from oven and spread with one glass of any kind of jelly you prefer. Then spread on last meringue made of the whites of four eggs and four tablespoons of pulverized sugar; beat the whites of the eggs well before adding sugar. Return to the oven to brown.

Steamed Bread Pudding.—One-half pound of grated stale bread; one cup of suet, chopped fine; one-half cup of flour; one cup raisins; one cup of currants; one-half cup of chopped citron; teaspoon cinnamon; little cloves and nutmeg; one pint of milk; two eggs beaten light. Steam 3½ hours; eat with sauce.

Bread Cheese Slices.—Toast slices of stale bread; put in pan after toasting and buttering; pour over each slice two tablespoons of cream and grated cheese. Return to oven till cheese melts. Eat while hot.

Popular Club Sandwich.

With a cup of coffee or cocoa it is almost a meal itself. Cut slices of bread about one-fourth of an inch thick, remove the crust and reserve half of the slices to be used plain. Toast the remaining half very delicately and butter almost imperceptibly, so little is used. Broil very thinly cut slices of bacon; place strips of bacon on plain bread and cover with a heart leaf of lettuce; add mayonnaise dressing, daintily sliced cold chicken and finish with toasted slice on top. Serve on leaves of lettuce, garnished with parsley, or on dolly without any garnish.

A Jelly Hint.

To give variety to plain apple jelly the rose geranium will add a dainty flavor. Allow a clean, large leaf to two quarts, added to the boiling juice a little before the sugar is put in. Remove in three or four minutes. Two whole cloves to the same quantity of juice or a piece of stick cinnamon, a finger long, will give apple jelly a piquant taste which will be liked. Sprigs of mint used in the same way will surprise the family pleasantly when they are served mint jelly with roast lamb or mutton.—Harper's Bazar.

A Few Hints.

When boiling bacon or ham add a little vinegar and two or three cloves to the water and leave the meat in until the water is cold. The flavor will be delicious.

A quick way to mark linen sheets, etc., is to write the name in pencil and then stitch over the linen with a sewing machine, using a coarse thread and long stitch.

To make sure that bread will rise in cold weather warm the flour before mixing.

A small quantity of chopped figs added to a nut and apple salad gives an excellent flavor.

Pork Cake.

One pound clear fat pork, chopped fine; pour over it one pint boiling water and one cup brown sugar, two cups of molasses, two pounds of raisins, one pound currants, one-half pound citron, two teaspoons cloves, one of cinnamon, one of nutmeg, two of soda. Mix as stiff with flour as possible with spoon and bake slowly three hours.

Potato Cylinders.

Pare and parboil ten large potatoes. Take an apple corer and with it cut out as many cylinders as you can from the potatoes; the shells may be used for mashed potatoes. When ready to use cover them with boiling salted water and simmer until tender. Drain and cover with melted butter and chopped parsley.

Home Muffins.

Make a batter of four cupfuls of milk, two tablespoonfuls of sugar and one of butter, a teaspoonful of salt, half a yeast cake dissolved in warm water and flour. Let this rise overnight. In the morning whip in four eggs. Bake about 20 minutes.

Chicken Casserole.

Put a medium-sized chicken in a casserole whole, add a large lump of butter, onion, salt and pepper. Steam slowly for two hours, then add mushrooms and vegetables as desired. Serve hot, browned.

TO MAKE CHICKEN CREOLE

Recipe for Dish That Will Be Welcome on Table During the Heated Term.

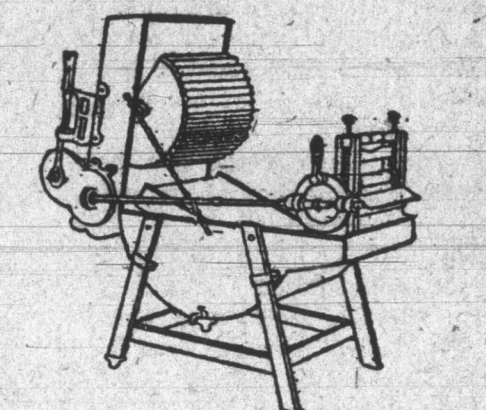
Take two spring chickens and clean nicely and cut into pieces at the joints. Season well with salt and pepper; put two tablespoonfuls of butter into a stewpan and when it melts add the chicken. Let this brown slowly for a good five minutes. Have ready three large onions; add these to the chicken and let them brown; every inch must be nicely browned, but not in the slightest degree burned. Add two tablespoonfuls of flour; let this brown and then add a half-dozen large fresh tomatoes, nicely sliced, and let these brown. Cook very slowly, allowing the mixture to simply simmer. Add chopped parsley, thyme and bay leaf, and two cloves of garlic nicely minced.

Let all brown without burning. Cover and let it smother over a slow but steady fire. The tomato juice will make sufficient gravy. Add a half-dozen of green peppers (sweet), taking the seeds out before adding, and slicing the peppers very fine. Stir well. Let all smother steadily for 20 minutes at least, keeping well covered and stirring occasionally. When well smothered add one cup of cornstarch; let it cook again for a full hour, very slowly over a very steady fire, and season again to taste. Cook ten minutes more and serve hot.

WASHER HAS DOUBLE ACTION

Two Rubboards Claimed to Cleanse the Soiled Clothes Quicker and Cleaner.

An electric washing machine that is said to be a big improvement on earlier makes has been invented by an Ohio man. The chief feature of the machine is that it has a double rubboard and with this addition the claim is made that it not only washes clothes quicker and cleaner than the old style, but is less likely to injure them. It is



said to wash from 15 to 18 shirts in from six to eight minutes, which is pretty speedy work. The advantage of the double rubboard is that every movement counts, where with one rubbing and the clothes are sometimes dragged over the slippery surface to their damage. With the reversible wringer, the washer may be constantly reversed by a small hand lever if a garment fails to get through properly, and the work be done over again at no trouble.

Lamb Delicacy.

Lamb liver is a delicacy which is not served as often as it might be. The chef of a famous hotel gives the following rule for preparing it: Cut the liver into slices; lay the slices, carefully separated from each other, on a platter and pour over them almost enough olive oil to cover them. Sprinkle with minced parsley and let them stand half an hour, then drain them, dredge with salt and pepper, roll them in grated bread crumbs and boil them over a clear fire or under the steady flame of a gas range. When done serve them with maitre d'hotel butter.

Caramel Cake.

For caramel cake use the same recipe for the case as is given under chocolate cake. A dark cake or any white cake may be used for the foundation.

A good caramel icing is made by cooking together two cupfuls of brown sugar, one scant half cup of butter and one-half cup of sweet milk or cream until it forms a soft ball when dropped into water. Take from the stove and beat until it is cool enough to spread.

Steamed Finnan Haddie.

Take a thick, good sized Finnan haddie, steam carefully in steamer until done and the flakes look as if they would separate tenderly. Remove to a hot platter and turn over it a gill of melted butter, to which has been added a half teaspoonful of English mustard, a teaspoonful of Worcestershire sauce, a few blades of chives and a section of green pepper chopped very fine. Serve garnished with parsley and slices of lemon.

Sardine and Egg Sandwiches.

Rub to a paste one dozen skinned and boned sardines, the yolks of three hard-boiled eggs and the finely chopped whites, add one-half cup of butter beaten to a cream with one teaspoon of mustard, season with pepper and salt, add the juice of one-half a lemon and place between slices of bread.

Chocolate Macaroons.

Whites of three eggs, not beaten, one pound of pulverized sugar, three ounces of melted chocolate, or three tablespoonfuls of cocoa. Work to a smooth paste, roll one-fourth of an inch thick, cut into squares, dust baking pan with equal parts of flour and powdered sugar mixed. Bake in a quick oven.

Give Sheep a Place on the Farm

By H. E. ALLEN, Purdue University School of Agriculture
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A Double Income, Wool and Lambs.

Indiana farmers are coming more and more to realize the importance of maintaining soil fertility and of renovating worn out fields. Commercial fertilizers have their place, but in no way are they able to take the place of well cared-for manures made by live stock. Knowing this the question arises as to what kind of live stock is best suited to the conditions of the farm. So far cattle, either beef or dairy, have adjusted themselves to farm conditions all over the state. Hogs, too, are found on nearly every place. Not so with sheep, however. They are found on a relatively small number of farms as compared with either hogs or cattle. This is unfortunate because there are few farms hilly or level, fertile or infertile, upon which a small flock of some one of the breeds will not thrive, and prove a benefit to the farm itself and a good source of income to its owner. Sheep are able to fit themselves into almost any condition and environment and will often give generous returns where other classes of live stock would be a failure.

No doubt many will say that sheep cannot be made profitable on high priced lands. To those who make this statement or believe in it, allow me to refer you to the large numbers of sheep kept on the richest farms in England. The tenants of many of these farms say that the rent could not be paid without the help of the flock. On the other hand, on the poorer, hilly farms, sheep are profitable just

to clear up the weeds and brush. They have proven to be the best scavengers of all domestic animals and it is also known that seeds eaten by sheep do not germinate which is more than can be said of other farm animals. There are farms in some sections of the state upon which a flock of sheep would subside with little more than the weeds and brush with which they are overrun, and would give double returns in wool and lambs for the privilege of doing the work.

Sheep Are Profitable.

The most practical question, however, is whether sheep are a profitable proposition. Although the business has its ups and downs, like all other enterprises, it is a very bad time indeed when a small flock of say 10 to 25 ewes will not pay its way. Besides the benefit they give the farm by way of destroying weeds, and increasing the soil fertility, they will consume a larger variety of feeds than other animals and yield a double income of lambs and wool. Some one once asked a Kansas farmer what he did to get rid of the weeds on the farm. He replied that he sold the weeds as mutton at 5 and 6 cents a pound.

There need be no special provision made for taking care of a few head of sheep on the average farm, as they are able to take care of themselves if they have access to water and a good dry shelter. They require less labor and trouble than any other farm stock and it is safe to say that anyone can make money without drudgery from a small flock.

Pruning Mature Apple Trees

By C. G. WOODBURY, Horticultural Department
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The old question still crops up once in awhile as to whether it pays to prune. There ought not to be any such question. It does pay to prune; if trees could talk they would say that it made them feel better to be properly pruned. Their owners can



Fig. 1. This wound was properly made and is starting to heal nicely. A good coat of paint should protect the wood until covered with the callous.

talk if the trees can't and ninety-five successful apple growers out of a hundred will say that, though they don't know whether or not pruning makes the trees feel better, it certainly makes them bear better. They will say emphatically that it pays to prune. The other five per cent. may be making a sort of success in spite of their neglect of this important phase of good orchard management, certainly not because of their neglect of it.

There are a large number of reasons why pruning is necessary but the one practical reason that most people care to know, is that by thorough, common sense pruning the apple orchard will live longer, be healthier and bear better fruit than it will if it is not so pruned.

Pruning may be a means to a number of distinct ends. It may be to



Fig. 2. An example of thoroughly bad pruning. The cut was not started on the underside, hence the limb splintered badly. The stub was left too long, and could never heal.

check growth or to induce growth. It may be to make the trees head higher or lower. It may be done in late winter for one purpose and in summer for another purpose. I'm afraid I can't cover the subject this time, but to begin with, let's see how to make the cuts.

The pictures tell the story better than I can. Fig. 1 shows a wound properly made. It is clean, smooth and close. The cut is parallel to the main limb. It is starting to heal nicely. The wood is beginning to

check and crack, showing that a coat of thick white lead paint should be put on at once to prevent rotting before the healing callous can cover the wound.

Fig. 2 shows a thoroughly bad job. Thousands of apple trees in Indiana have their lives shortened one-half by this kind of abuse. The stub was left too long. It can't heal over by any possibility. It will eventually rot and make a knot hole and the decay will get into the heart of the tree. To add to the difficulty, the limb was sawed off from the upper side and when nearly cut through, of course it split. If the saw cut is started on the under side, the splitting can be avoided. Sometimes it is a good plan to cut the limb off within a foot or two from the tree and then finish the job by making a clean, close cut with the saw.

Fig. 3 shows some "humps." The cuts were not in the right direction, the stubs were too long on one side

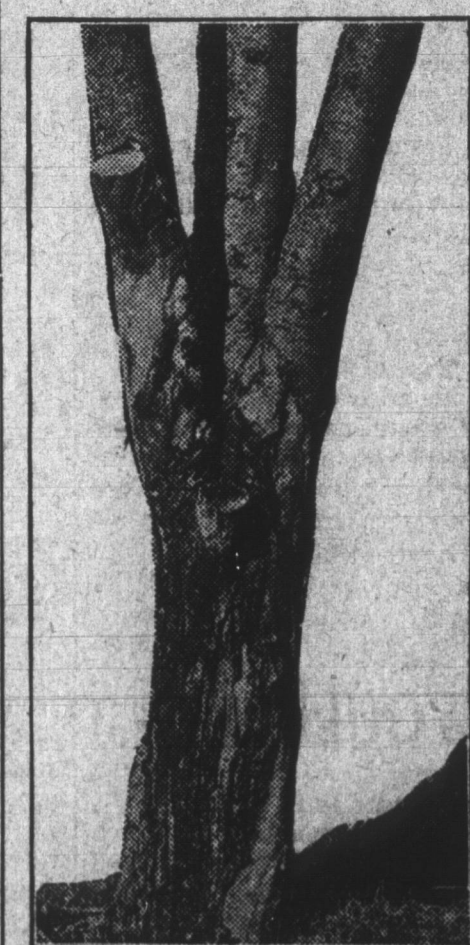


Fig. 3. One of the results of bad pruning. The stubs were left too long and were not protected with paint. As a result, fire-blight has started at the wounds and nearly killed the tree.

and the wounds gave entrance to fire blight which killed the tree. The principal moral is to cut close and paint wounds. More about this later.

Best Apple Crop in Years.

The horticultural department reports the best apple crop in years at the Purdue orchard. The trees have been sprayed four times with commercial lime sulphur and arsenate of lead. Other orchards over the state that have received similar treatment do not look as promising because they have not had the continued care that the Purdue orchard has had during their entire lives. Old trees in the demonstration orchards that carried good prospects during the early summer are now losing their fruit, because they do not seem to have the vitality possessed by trees of the same age that have been cared for from year to year.