

# DEVOTED TO THE INTERESTS OF WOMEN

## Franchise League to Raise Funds at Garden Fete

The members of the Woman's Franchise League of South Bend are planning to do their share in raising funds for ratification work by giving a garden party at Tippecanoe place on Aug. 20. Tickets will be placed with the different members for sale, and at the Y. W. C. A. A very worthwhile program is being planned.

The Shelbyville league has voted \$100 for ratification work, and it is arranging a window display showing day by day what states have ratified the federal amendment.

On Oct. 1 the Elkhart league will open a "department store" to raise its share of funds.

Women are rejoicing over the fact that 15 states have ratified the amendment in less than two months. Montana and Nebraska legislatures ratified the amendment by great majorities during the past week. And the supreme court of Tennessee handed down a decision upholding their partial suffrage bill, although it failed to specify separate ballot boxes for women or provide for a poll tax.

The extension department of Indiana university is preparing courses in civics, public speaking and parliamentary law, and will cooperate with the Franchise League in arranging a course in civics to meet the needs of the newly enfranchised—the work to be given in classes or by mail.

The next annual convention of the National American Woman Suffrage association will be held in February, 1920, but a place of meeting has not been decided upon. It is hoped that the federal amendment will have been completely ratified by that time and the convention be in the nature of a jubilee.

It has been decided to hold a national memorial service for Dr. Anna Howard Shaw in Philadelphia on Sunday, Nov. 3, 1919. Delegations of women from many states will attend this memorial.

## Baseball Makes Hit With Army Nurses

"Army nurses make splendid baseball players," is the statement of Miss Mary H. Pope, Y. W. C. A. secretary, who is directing the recreation of army nurses at Camp Mills, aviation field No. 2, where large numbers of nurses are stationed.

"When I first came to the camp I was surprised at the lack of play spirit among these nurses and their eagerness to be initiated into it. One girl came to me and said she never knew 'just girls could have so much fun together.' When we began to play baseball they forgot all of the reserve that has come with the intense nature of their work and they flung themselves into the spirit of the game with remarkable results."

Army nurses who are arriving in New York City every few days from overseas, are being well taken care of and entertained by the Y. W. C. A. Boat rides on the Hudson river, sightseeing trips over the city, theater parties and teas are among the attractions which the Y. W. C. A. offer as a welcome to nurses.

An informative bureau at Hotel Albert furnishes information to nurses and assistance in finding comfortable places to stay during their visit in New York. Nurses are not only directed to places of interest in New York, but they are given booklets showing the varied Y. W. C. A. privileges open to them.

Swimming pools, tennis courts, use of sewing machines, laundryettes and pressing boards, magazine rooms and libraries, rest and writing rooms, hostess houses, nurses' club rooms, cafeteria and living quarters.

## Household Hints

When the cream seems on the turn add a pinch of soda and it will not curdle, even in hot cocoa or coffee.

Meat that must be kept a few days before being cooked should be washed well with cold water to which a tablespoonful of vinegar has been added. Then spread over with a finely chopped onion. When it is to be cooked remove all the onion and rinse the meat well with cold water.

The eating of fish that is not fresh is often followed by serious consequences. When buying fish make sure the eyes are bright, the gills red and the flesh firm. It should be odorless. To test the freshness of fish, place it in water. If it sinks it is fresh. If it floats do not eat it.

If you want a nutritious soup, get the skin of beef. You can eat the meat with boiled horse radish. The meat from the skin also makes a good stew, and the bone can be used for soup. For a cheap stock use the fore shank.

## LOOKING TOWARD SCHOOL DAYS



## One-Piece Dresses Solve Problems

By Annette Bradshaw.

The one-piece wool gown is an ideal dress for a girl who must be gotten ready for school or college.

Plaids are effectively combined with plain brown serge, gabardine and tricotine, to make the one-piece dresses which are the best solution of these ready-to-slip-on frocks. These dresses are best made with adjustable collar and cuffs of pique, butcher's linen or other wash materials.

Blue serge is a perennial favorite with young girls and its popularity is more marked than ever for fall dresses.

Blue serge is combined with a gay plaid in the midly-like dress illustrated. The plaid skirt is set on to the midly in a series of plaits that are cut out like "steps" where the skirt is stitched to the midly. Buttons and bound buttonholes trim these plaits. A round collar and

cuffs of white pique are an effective neck and sleeve finish for this smart frock, which is worn with a black patent leather belt.

A smart outing hat of blue velvet which is trimmed with a fancy of blue uncurled ostrich accompanies this costume.

The other dress is brown gabardine combined with brown and green gabardine. The plaid material forms a front and back panel cut in one with the skirt and also makes the cuffs. The panel may be seamed at the skirtline and the seam covered with a row of buttons.

A belt of brown, suede fastens with a gold buckle and holds the waistline trimly. Pockets are left open in the sides of the skirt.

The smart hat worn with this dress is castor velvet. A chemise cord and tassel—seal brown in color—ties the crown and makes an effective trimming.

## Luck vs. Jelly Making

This is the time of the year when the minds of women are turned to canning and jelly making. Too many housewives insist that the making of good jelly depends upon luck! Any woman may have a perfect jelly if she knows the principles of its making and follows a few general rules.

The first thing to know is: Does your fruit juice contain pectin and acid? There are many juices which are not satisfactory for jelly making because they lack pectin or acid, as cherry or strawberry juice. Pectin is a carbohydrate, and like starch in that it stiffens when cold. If the housewife is in doubt whether or not there is pectin in the juice, it can easily be determined by combining one tablespoon of fruit juice, and one tablespoon of grain alcohol. Mix thoroughly and allow to stand for a few minutes. If pectin is present in the juice, a lump of jelly will be formed. If pectin is not present, some fruit juice which you know contains pectin may be added, or pectin may be extracted from the white part of the skins of lemons or oranges. When using oranges or lemons, remove the white part of the peel, cut fine, cover with water, let soak for a couple of hours, and then simmer for two hours. Strain and use one-half cup to one cup of fruit juice.

The acid content can be determined by tasting of juice. If there isn't any acid present, add lemon juice or some sour fruit juice.

Pectin Demands Sugar.

The amount of sugar used depends on the amount of pectin in the juice. The juices rich in pectin, as raspberries and blackberries, should have less sugar than the ones rich in pectin, as currants or green grapes. The latter should have equal amounts of sugar and juice, while the former, as the ones not so rich should have three-fourths of a cup of sugar to one cup of juice.

Pour juice in kettle and place on hot fire. The juice must boil quickly and rapidly. Long boiling tends to darken the jelly and gives a strong flavor. Allow the juice to boil about half the required time, that is, if the jelly is to cook about 10 minutes, boil five minutes before the sugar is added, and then add sugar. The sugar should be heated before adding to prevent the stopping of the boiling of the jelly. Boil actively until the jelly test is reached, that is when it drops from the spoon in drops or when it sheets off the spoon. Either of these is better than taking some out to cool. As soon as the tests are reached, remove from stove, skim and pour into hot sterilized glasses. Let cool and then

## When one Returns to the Town House

The closing of the country house for the winter is a recognized test of housewifely efficiency, and a task so important, in many ways, that, from its requirements, a system has been evolved by one good housekeeper, who smiled wisely, when questioned about it, and responded with the recital of her own experiences.

"As soon as we have decided upon the date when we shall leave," she said, "the plumber is engaged to come on the morning of our departure. That is the most important matter in connection with a house that is to be closed for a season, with no caretaker in attendance. All other details are merely incidental, in comparison with the importance of the plumbing, which, if not properly cared for, must be met in the spring with much unnecessary inconvenience and expense. The date then being fixed, the work of closing can begin quietly and without confusion. Fully a fortnight before hand, Muslin curtains are taken down, laundered and put away in a bureau drawer of the rooms to which they belong. This saves confusion and mistakes in the spring. Rugs are cleaned and rolled on poles and the poles are stood in the corner. Grates are cleaned out and left in readiness for cool days of the spring season. If the furnace has been used, that also must be cleaned, repaired, too, if necessary. The cellar must be cleaned and put in perfect order, the garden tools occupying a place by themselves, so that they may be at hand when needed. The plants from the beds in the garden that are available for another season are left on shelves, and labeled, so that there may be no mistakes.

Wrap the Pictures.

"The pictures are taken down and, after the glass is washed, wrapped in paper or cloth, tied with string and laid glass downward on a table. To stand them on the floor warps the frames. If left on the walls, they may discolor the wall paper. The books on the library shelves are taken out, carefully dusted, put back with paper folded around each one, and one book removed from each shelf so that air may circulate. This avoids the discoloration that frequently appears on book bindings caused by dampness. The price-brace is all cleaned carefully, wrapped in paper and put away on the shelf somewhere, or possibly left on the mantel. The grate utensils are wrapped in paper and tied up. The aim is to have as little work to do as possible at house-opening time and as little confusion.

"Portiers are taken down, dusted, sunned, and thrown over a line in the garret of the storeroom. If they are folded, it is sometimes difficult to remove the creases and throwing them over clothes bars or over a line avoids future difficulty. Sofa pillows are dusted and, by means of a loop of tape pinned to the corner of each one, suspended from hooks in the clothes closet, the door being left ajar for a circulation of air. Neither pillows nor anything having weight should be thrown on a pile of furniture with springs, else the upholsterer will need to be called in to reset the springs. The upholstered furniture is dusted and covered, either with the linen covers, or, in the event of the covers having been laundered for the coming season, with a dust sheet that is easily removed.

"In the bedrooms, the first thing

to do is to take all the toilet articles from the top of the dressers and wrap them in paper, tie them up neatly, and lay them in a bureau drawer. No drawer should be closed entirely, but left half-way open, so that they may not become warped with dampness, and so neither open nor close. The linens that belong to the bureau, chiffonier or dressing table, should be laundered and laid away in a drawer, ready to spread in place. In this way, nothing is misplaced. The mirrors must all be wrapped in a sheet, or even a blanket. The mattresses, after being thoroughly brushed and beaten and sunned, are then thrown over the footboard of the beds, the quilts folded and put away, the blankets placed in the moth-proof chest, or in paper sacks, or in paper with moth balls. It is essential to reserve one room, usually a south room on account of the sunlight, in which to store special treasures; the music box, the curio cabinet, even chairs and tables of value. It is not much trouble to carry them to a place of special safety. In the dining room, linen should be listed and put away.

"In the kitchen, the stoves are thoroughly cleaned, and then coated with a thin layer of melted paraffin. The boarding up of windows and doors is the last thing to be done, and the tools are left in a conspicuous place, to be readily found a few months hence. Finally, there is the arrangement with a local custodian, who agrees to clean snow from piazzas. The orderly closing of a house is attended with most auspicious results, when opening time arrives. The confusion of the return, with all the additional equipment which each year brings to the country house, is reduced to a minimum. Each year the housekeeper learns something new of what, and what not, to do, and no teacher is quite so efficient as experience."

If one is under the age for black tulle, one may have blue silk checked with white lines for the favorite going-about frock in summer.

## A New Way to Serve Evaporated or Condensed Milk at Your Table

Every economical housewife uses evaporated or condensed milk. But the problem is how to serve it appetizingly.

Cans are unsightly, messy things that spoil a daintily set table. It is wasteful and troublesome to pour milk into a pitcher.

The Davis Can Server solves the problem. It is a handsomely nickel-plated container—rather like a small Colonial silver coffee pot in design—just large enough to hold a can.

All you do is to slip your can of evaporated or condensed milk into server, raise and close the spout and then close down the cover. Hold it by the handle, and see how evenly and smoothly the milk pours out!

It completely hides the ugly can, it keeps the milk absolutely clean and fresh, it is economical because not a drop is wasted—and it is so dainty that it beautifies any table. (Get one of these lovely shining can-server today and keep milk sterile to the last drop.)

Express Prepaid for \$1.50

Write for name of dealer nearest to you—or send postal order stating clearly whether you use condensed or evaporated milk. Attractive offer to agents. Write:

## Davis Can-Server Corporation

Flatiron Building, New York

These Dealers Handle the Davis Can-Server:

SOUTH BEND  
Fernell Grocery and Market.  
Ponder Grocery.  
Geo. H. Wheelock & Co.  
Geo. Sommerer.  
Chapin Park Grocery and Market.  
SOUTH BEND WHOLESALE GROCERY CO., Distributors.

E. J. Hyde Quality Grocery.  
L. S. Swalley.  
C. W. Crofoot.  
T. M. Kreighbaum.  
H. Fidler.

MISHAWAKA  
Wurz Bros.  
William Bradford.  
Mishawaka Mercantile Co.  
F. O. Kelley.  
C. W. Gamble and Son.  
Becher Bros.

Try NEWS-TIMES Want Ads for Best Results

## See BlueBird here today.

The BlueBird is here! The beautiful, all-white, cabinet Electric Clothes Washer that offers the first satisfactory solution to the wash-day problem.

BlueBird gives you absolute freedom from washing worries. The drudgery, the tiring rubbing and scrubbing, the days of washing work are gone.

The BlueBird washes clothes clean—cleaner than any other washing process. A whole week's wash is "on the line by nine" without the slightest effort by you. Even the wringing is done by motor. You can't afford to be without it.

Clothes last longer, laundry expense is reduced to almost nothing—and you are free for pleasanter work. All for a small initial payment.

Come see this handsome Washer. Or better, have us send one to your home for free demonstration with your own clothes. There is no obligation, no expense. Phone today—an appointment will gladly be made at your convenience.

See these BlueBird superiorities:

Handsome white enamel cabinet; table top; all mechanism protected. Heavy copper, extra large tub, can't discolor clothes. Inside perfectly smooth; nothing to wear or tear things. Washes by perfect rock-a-bye action; quickest, most thorough way.

Built for a life-time of service; extra strong, rigid frame; simple, dependable mechanism. Large, power driven wringer, swings to any position; adjusts automatically for light or heavy things. Highest grade guaranteed motor—powerful, dependable.

## Blue Bird Shop

123 North Main Street

Phone Main 2920

# Blue Bird

## ELECTRIC CLOTHES WASHER

Clouse's Walk-Over

Advance Fall Footwear

EXCEEDINGLY SMART!

Nine Inch Mat Kid Top—Patent Vamp

Clouse's WALK-OVER FOOTWEAR

115 So. Michigan St.