

HOME ECONOMICS

What Cornell Women Are Doing to Help Farmers' Wives.

THE SCHOOLS AND CHURCHES

All Local Bureaus Are Used as Centers For Work and Social Fun—Matters of the Home and Child Welfare Are Discussed, Just as Are Farming Problems.

That politics affects the home has never proved once more. Cornell university has a home economics department. The Cornell reading course goes to women on the farms and brings them the latest information on the scientific running of the household. The fact that there are 45,000 women on the subscription list testifies to the usefulness of this department.

When the appropriation for public printing was reduced a suffragist explained quite clearly to the governor what it would mean to eliminate one of



the very few bits of service which the state renders to its women, and the governor seems to have turned a willing ear.

Miss Flora Rose and Miss Martha Van Rensselaer are co-heads of the home economics department. Beside sending out the reading course they have organized the women into clubs, which give the isolated farmers' wives a reason for coming together to discuss some problem in which they have a mutual interest and to have a social afternoon. Miss Van Rensselaer travels about among them and has made herself a vital link connecting the women with her department.

In co-operation with the churches, school, grange, clubs and farm bureau of a given neighborhood they give household demonstration schools, give lessons in bed and bread making to children and regulate all matters with great fun at a singing school and picnic.

CAMP BEANS.

How to Serve Them So They Will Taste Ambrosial.

If ever you have dragged forth a big brown bean pod from a redoubt hole in the side of a hill and recovered the lid and got just one whiff of those haked beans the aroma will stick in your memory forever. While it is true that this demands a lot of work it is worth while just for the pleasure of anticipation and then realization. Canned beans are always good, especially for an emergency dinner. You should always take some along, but for a little extra pleasure always bake beans in a hillside oven at least once on every camping trip.

Put the beans to soak in water overnight. Dig a hole in the side of a hill about two and a half feet in diameter and three feet into the hill. Build a fire of hard wood at the edge of the hole and then constantly push back the live coals into the hole and add more wood, banking the outer edge with the round stones, which will retain the heat.

When the hole is well bedded with coals add a piece of pork and a pinch of mustard and salt to the beans in the pot and fill with warm water. Fasten the cover on with a bit of wire and set the bean pot in the hole on the coals. Push the other coals up around it and over it. Then cover the opening with boards. Let the bean pot remain there at least six hours, and your beans will be done.

Silver Cord Dolly. Silver cord, such as is used to tie packages, can be crocheted into a very handsome dolly. It makes an excellent mat for a crystal pitcher or a glass dish. Gold cord may be used in a similar manner, but it is not so handy.

FALL STYLE TIPS.

How the Skirts and Suits Will Presently Look.

The foremost tailors of America have never advocated great widths in suits. In fact, the greater the flare of the jacket the less pronounced has been the spreading line of the skirt—this so that one might act as a foil for the other and a more gracious silhouette be the result.

Certain tailors insist on a comparatively narrow skirt to accompany the new three-quarter length coat. The latter are very wide, and the effect of a wide skirt would be cumbersome in the extreme. To be sure, one never can tell just what will be the accepted mode. A process of selection and elimination is always gone through after the models are brought from Paris.

American women may be slaves to Paris ideas. Nevertheless they have been known to express themselves quite firmly on the matter of dress in declining to endorse this model or to accept that one. The extreme idea seldom appeal to the average American woman—that is, not when they are in their first season.

Almost in the same breath with which one is told that Josephine modes are to be revived we are assured that for suits Louis XIII effects will be used for demi-tostumes. This of course insures a very good prospect for rich brocades, embroideries and other more or less regal garnitures. The incompatibilities of fashion are again demonstrated by the fact that along with first empire dresses Louis Seize costumes are recommended and hats such as were worn by the ladies of the court of Napoleon III. and his consort Eugene.

Three piece suits have already been advanced for another season of popularity. As a matter of fact, the dress with its coat complement is now accepted as a matter of course. Balloons has advanced one of the earliest models which associates chiffon cloth with velvet and employs fur as the trimming for the jacket.

It is interesting to note that the waist is normal in both the dress and the coat. After all, it is the normal line that is the most generally becoming, and doubtless it will be one that will be finally accepted, no matter what favor may be tentatively shown to the high waisted and long waisted effects.

WHO'S GOT THE BUTTON?

A Few of What Fastens Smart New Garments.

Buttons are not at all left in the lurch because of the amount of hand work used. In fact, they serve to accentuate the special feature of the waist, coat or suit they adorn. Buttons increase the importance of pockets.



A LA MODE.

belts and capes and give themselves chance to assume extraordinary shape and sizes.

Because of the vogue for dark suit with white hat, shoes or gaiters, white ivory buttons are allowed. Sometimes they are ringed with black or a fashionable color, sometimes they have a pearl center, but all of them are light in weight, and this accounts for a least part of their popularity. They are also used on dark tulle dresses.

Those used on coats and suits are more conservative, bushroom and saucer shapes being the most popular. Balls, squares and cubes are also employed, as well as acorns.

Pearl buttons come in all sizes and shapes, from the large ball buttons appropriate for novelty skirts to the tiny ones for shirt waists. Heavy cord materials make use of ribbed buttons. Checked suits may be thanked for the plaid and checked buttons, as well as the black and white effects in combinations with white rims.

White cotton crocheted buttons, especially the tiny ones for blouses, are still suitable.

Among the new colors shown is French gray button to match the shade now so popular in dresses. A ring of black is often used to enhance its beauty.

Silk Coats Are Long. It seems to be a pretty safe axiom that silk coats of whatever style are long. Tweed and worsted coats short. Even the silk coats to sport suits grow longer as the days pass and are already well down half the length of the skirt.

FOR YOUNG FOLKS

A Sleepy Time Story About a Very Queer Happening.

LITTLE PEOPLE AT THE MILL

Wonderful Experience of a Miller With the Good Little People From the Forest—How They Worked For Him With Very Little Pay—The Yachtsman.

Well, children, I am going to tell you a fine story tonight, said Uncle Ben to Polly Ann and Little Ned. It is a

BELGIAN LEGEND.

Kurt was a miller and owned his own fine mill, which went merrily click-clack, click-clack, all day long. One evening Kurt was at supper when he suddenly remembered that he had promised to meet a neighbor, Hansa, the blacksmith, at that very hour.

Up he rose at once, for Kurt was a man of his word, and left his supper unfinished—a slice or two of meat, half a loaf of bread and a little cider in the tin mug.

When Kurt reached his home in the mill he was so tired and sleepy that he went straight off to bed.

When he rose in the morning he was surprised to find that the bread, the meat and the cider had all disappeared. Still stranger, however, was it that all the grain that Kurt had intended pouring into the grain sacks was already neatly packed away.

Of course Kurt knew that it must be the elves who had been so obliging. The next night Kurt was careful to set out on the table meat, bread and cider, as well as the bags which were to be filled again with the grain.

Next morning the food was gone, and again were the sacks neatly filled. Thus it went on for a long time. One night Kurt thought to himself, "I think I'll watch this evening and get a glimpse of the Little People."

So that very evening Kurt hid himself in one of the big corn bins after placing the meat and bread on the table.

As the clock struck 12 he peered out and saw one little fellow dressed in brown, like the color of the forest leaves in autumn, with red pointed shoes and a red cap, ornamented with a beautiful silk tassel, come into the room.

Then a second came, and a third, and then another and another, until the room seemed filled with them.

Promptly they began to work, and all would have been well for Kurt if it had not happened that the grain when being poured into the bags made so much dust that some of it flew into Kurt's nostrils, and before he could help himself it made him sneeze.

Immediately every elf stopped working, for they were very angry at being sneezed upon. Then they began to stamp about, crying aloud:

Keep your sup and keep your bits. Come we here no more at night. Prings Kurt your luck is over. Elves will work for Kurt no more.

And never again did Kurt have any help from the little people, for they never came back to the mill.

Charade. One names a statesman high in rank And yet forms many a roadside bank. And mixed with water—mud Two lost his little monarch's grace, Withstood the tyrant to his face And sealed the truth with blood. The whole is, if we guess aright, A highland weapon, broad and bright. Answer—Clay, more—claymore

The Young Yachtsman. See the young yachtsman at the tiller. He is sailing a great big boat, so big that he and old people are on



Photo by American Press Association. AT THE HELM.

ward. Some day, if he grows up, he may be a real sailor, but now he must be closely watched or some disaster might overtake him.

DAINTY NEGLIGE.

What a Slender Woman May Wear About Her Home.

Over a silk slip of any preferred tone is worn this charming drape of net top lace and applique of finest French



THE SILVER.

batiste. Angel sleeves of net and a ribbon rosette and streamers dotted with rosebuds are simple but fetching details.

JELLY ARTS.

When and How to Make This Best of All Bread Trimmings.

Jellies should be made in a porcelain lined kettle. Cut up the fruit and nearly cover with water. Cover the kettle and boil slowly until the fruit is broken into pieces. Put the fruit juice and all into a cheesecloth bag and let drip overnight. Do not be too economical about getting out every bit of juice, for the more you squeeze it the cloudier your jelly will be when finished. As a general rule allow equal measures of juice and sugar. Use the best granulated sugar. Put the juice on to the fire and after it begins to boil let it continue so for twenty minutes. Do not cover the juice and do not let it boil too hard. Stir frequently. At the same time you put the juice on place the sugar in a pan in the oven to heat. Stir up from the bottom, but if it browns a little on top it will not matter. When the time of boiling is up throw the sugar into the juice, stirring constantly. It will hiss as it falls in and melt at once. Live ready a heated pitcher with a piece of cheese cloth wet with hot water on top.

Put the jelly through this strainer. Have the jelly glasses standing in a pan of hot water, take out and drain. Then turn jelly in from the pitcher. Fill the glasses full and set away to cool. Let jelly stand in the sun uncovered for a whole day. Never attempt to make jelly in damp or cloudy weather if firmness and clearness are desired. To test jelly drop a little in a saucer and set in a cool place. If it does not spread, but remains rounded and jells, it is finished. Before covering the glasses set on top of the jelly a round of white paper dipped in alcohol or brandy. If these rules are followed carefully no one need have poor or lousy jelly.

CUT FLOWERS.

Tips About Their Arrangement in Different Shaped Bowls.

Flowers to be cut for use in vases must have long stems. Dahlias are especially fine for vase use. Do not crowd into a vase flowers enough to supply half a dozen vases. When grouping cut flowers remember that quality and not quantity is what should govern. Have stalks long enough to lift them well above the vase in which they are placed. Before setting blossoms, study the general appearance of the plant from all sides. Let the plant itself tell you how its blossoms should be clustered.

Short stemmed flowers should be placed in low, flat bowls. They are especially attractive for table decoration. Pansies and nasturtiums are in this class. Nasturtiums are particularly effective in bowls of old blue or lustrate green china or in glass bowls with the delicate green stems showing through the glass. These flowers may be used in thick clusters. Use with the blossoms a few of the leaves, but never combine other foliage with these flowers. Penstems are beautiful when placed in a wide mouthed vase that permits them to arrange themselves naturally.

Sweet peas should be cut with the longest possible stems and no attempt made to arrange them before they are cut into vases. Use only white, pink, pale yellow and lavender together. The deep colored do not harmonize well with the delicately colored. Drop a handful into a vase, give it a shake and each flower will spread to settle into the place where it belongs.

MELON LORE.

How to Select a Good One Despite Its Thick Skin.

SWEET AND SOUR PICKLES.

The Season is on, and Here Are Hints to Help You Enjoy and Devour This One Big Recommendation For Bizzling Days—Each One of the Recipes Won a Prize For Excellence.

The proof of a good melon lies in the plugging—at least the melon dealers tell you so. But even if the plug shows a gorgeous, scarlet meat, dripping with sweet juice, have a care of it if the flesh enclosing the seeds is mealy and stringy and the well colored fruit lacks crispness. Pale flesh, slightly slimy to the touch, shows that either the melon was picked too green or from a dead vine; hence it is, in southern phrase, "stically."

Small clear blisters upon many of the seeds denotes over ripeness, while melons heated in transit, though not to the point of rotting, have a peculiar dead odor that once experienced can never be forgotten. Those that have been stored too long in a cellar take on a slightly earthy faint, and those having been left too long in the sunshine develop an acrid odor, with much juice at the expense of flesh.

Choose, then, the melon whose rind is without spot or blemish, first testing it by scraping up a bit of green skin with the finger nail. If the skin comes up easily, bringing a little of the rind with it, the chances are that the melon is fresh. Skin that slips, leaving a bare surface, indicates a poor melon.

To use for pickle, either sweet or sour, sliced relish or citron freshen them thus: Drain and wash thoroughly, scald for a minute in boiling water and take out and soak in cold water until the next day. Then drain off the water, add fresh and repeat each morning until there is no trace of salt (usually two or three days). Now wash again in cold water, rubbing the strips well between the hands, and discard any that appear soft.

For sour pickle all that is needed further is to scald lightly in weak vinegar, drain and pack in sterilized jars with layers of mixed spices to taste. Cover well with good cider vinegar, drop in two or three lumps of sugar that have been well rubbed on a lemon rind, fasten the jars and allow the pickle to stand for a week.

For sweet pickled rind (this is delicious) weigh the soaked rind and to five pounds of it allow three pounds of sugar and three pints of vinegar. Mix sugar and vinegar, bring to a boil, skim well and add a spice bag containing nutmeg, stick cinnamon, mace and whole cloves. Cook for three or four minutes and pour boiling hot over the rind that has been packed in jars. Next day drain off the sirup, boil up again with the spice bag and again pour over the rinds. Repeat twice; then put the whole mass, rind and all, into a preserving bottle. Allow it to boil for three minutes, add the strained juice of four lemons and cook for three minutes longer. Seal boiling hot in fruit jars, sealing them airtight, and store in a dry, cool closet.

A FRENCHY ONE.

Direct From Paris is This Trig Little Turban.

Black velours bound with black hercules braid is the base of this novel shape, a modified Napoleon. The motif



SNUOGLY SUITS.

placed so well on the right side is worsened and beads. Purple hats are already ushering in autumn.

Ironing Hints. Lay in the sunlight articles that have been scorched in irons and the scorch will disappear.

Small tucks will iron smoother and look better if ironed on the wrong side. When laundering embroidered pieces iron smooth on right side and then iron on the wrong side over a thick pad. To iron hankies iron smooth on dry before folding. Iron only on one side and with the serge to preserve the gloss and bring out the pattern.

ONE SOLDIER GIRL

French "Maidens" Are Wearing Suits Like This.

Worsted in khaki color is the material used to build this smart suit. The full skirt is finished cartridge belt fashion at the top, and the pointed



NO DRESSER.

Jacket takes a soldier's cape almost as deep as itself. Military buttons close it, the only trimming except stitching.

SUBSTANTIAL SANDWICHES.

Tasty Spreads For Summer Luncheons and Picnics.

Sandwiches are an excellent thing for summer luncheons, and if they are of the substantial sort they need nothing more than the addition of a cup of tea or a glass of iced chocolate and some fruit to make a very tempting and satisfying meal.

Bacon is often a desirable part of the luncheon sandwich. Without being heavy, it still gives the sandwich an element of substantiality. And bacon tempts even a listless appetite. To be cooked just right for a sandwich the bacon should be made slightly crisp, not crisp enough to fly to pieces when touched with a fork.

Watercress and bacon combine well. Spread thin slices of bread with butter, pile one with watercress, lay two slices of broiled bacon on it and top with another slice of buttered bread.

Scrambled egg sandwiches are delicious. To make them spread whole wheat or graham bread with butter. Break the eggs into a bowl, mix lightly with a teaspoonful of cream for each egg and salt and pepper to taste and scramble quickly in a very little butter in a hot skillet. Spread generously between the buttered slices of bread.

Tomato sandwiches can be made in several ways. Sliced tomato on lettuce leaves with mayonnaise dressing is good, and sliced tomato with French dressing between brown bread and butter is also good. Any sandwich in which French dressing is used should be made just before eating so that the French dressing will not soak into the bread.

If there are chicken giblets left over grind them to a coarse paste with a meat chopper and season with mayonnaise. Spread between buttered whole wheat bread for unusual and delicious sandwiches.

Care of the Refrigerator. The shelves and floor of the refrigerator should be cleaned thoroughly at least once a week. In this wicky cleaning all food must be removed. The racks should be removed and washed in hot soapy water or soda solution, scalded and then dried and if possible sunned. The inside of the refrigerator should be thoroughly washed.

The drainpipe should be cleaned with hot soda or soapy water and a long handled bottle-brush. After it is thoroughly cleaned boiling water should be poured through it. If the waste water drains into a pan, this, too, must be thoroughly washed in hot soda or soapy water and then scalded.

Pickled Peppers. Use the long green chili peppers; wash and wipe dry; prick each pepper with a fork three times, then put them in a stone jar in layers; season each layer with salt; a handful of whole black pepper and little bit of garlic, about a teaspoonful over each layer of peppers. Repeat until jar is nearly full; then cover with good cold vinegar, put on top a clean cloth and then a saucer, on top of this a clean cloth; dress down. Tie over a clean cloth and set in a cool place. They keep just one for use in ten days and will keep for a long time.