

NEW SUMMER COAT ADDS TO SUMMER FIREPLACE CAPE IS POPULAR DRESS OF WASHABLE CREPE

Three-Quarter Garments Again Introduced in Suits.

Fashion Does Not Disobey Wool Limitations Set by the Government, Tailors Claim.

Now another bit of conservatism in fashions, which is not as bad as it sounds, notes a fashion correspondent, is that France has brought in three-quarter coats as a new summer fashion, at a time when three governments have asked women to economize in wool.

These suits are made of wool and look as though all obedience had been thrown to the winds. But this is not so. The tailors claim that the suit is made on such slim proportions that it is kept within the four and a half yards allowed by the government; and they also say that the top of the skirt is of taffeta or satin, which is covered at the back and sides by the long coat and by that ubiquitous apron waist-coat which spreads itself between the fronts of the coat and reaches half way between waist and knees.

Decoration That Can Be Easily Made by Anyone and Serves to Beautify the Home.

When the flies are no longer required it is nice to make something to hide the no longer useful grate, and at the same time it is not desirable to entirely enclose the grate, as it is always a means of ventilating the room. Under these circumstances, it is best perhaps to prepare something for standing just in front of the fireplace.



A Summer Fireplace.

place, and we give a sketch of an article that can be easily made with any wooden box of a suitable shape and size. If the box has a lid, it can be removed, as it will not be required. The box is inverted, and at the back boards are fastened on with screws in an upright position. This may be clearly seen in the small sketch marked A. Then the flower stand is formed and can be decorated in any way desired. The sides and back can be covered with pieces of cork fastened on with nails, or the woodwork can be covered with some inexpensive material, or it can be painted or stained.

KINDS OF EVENING CLOTHES

Cloth of Gold Gowns, Jetted Nets, Satins With Trains; Only One Kind.

Don't jump to the conclusion that women are buying cloth of gold gowns cut to the waistline, or jetted nets that are mere fragments of covering, or satins with ceremonial trains, states a fashion writer. This is evening apparel of a kind, but only one kind. It might be said that Washington leads the way in this fashion of dressing, for the place of administration has rapidly become the place of extreme gaiety, ceaseless entertainment and fascinating new clothes. One dresses more there than in New York or Chicago.

WITH THE OVAL NECK LINE

Trimming of the Top is Reduced to a Minimum—Sleeves Are in Many Styles.

A large percentage of the new frocks are cut with the oval neck line, and occasionally in pointed or square neck. Whatever the shape of the neck finish, collars and chemises are frequently eschewed and the trimming of the top is reduced to a minimum, the effect being rather trying to those who are no longer youthful. However, there are plenty of other styles to choose from; a chemise of linen, organdie or net may be added, with a roll-over collar.

IN FASHION LAND

Novelty skirts are used for sport skirts. Belted coats are foremost in fashion's world. Summer evening wraps are edged with fringe. The sleeveless coat is gaining in popularity. Tailor hats may be made entirely of organdie. Tunes have a graceful tendency to fall in points. The average width of a wash skirt is two yards. White serge suits are trimmed with blue kid. Long yellow streamers are seen even on turbans. Velvet and organdie make a fashionable combination. Leghorn is frequently trimmed with black velvet. There are blouses of velvet trimmed with organdie. You are out of fashion if you have apt a flower hat.

Fall Model Embraces Several Unusual Features.

Velveteen One of the Leading Fabrics for Wraps as Well as for Dresses and Suits.

Fashion authorities say capes will be very much favored during the fall and winter seasons of 1919-20. But some style changes must be effected. One of the newest models for fall, made up as originally designed in a terra cotta colored velveteen, lined throughout with pale grey satin, is shown in the sketch. There are several unusual features. In this cape, one of the most pronounced being its deep, long sleeves, while another equally striking point of difference is the back of the garment. The sleeves and the front alone justify this garment in qualifying as a cape. The back is decidedly a "coatee," reaching just to the waist, where it is held in by the folded belt or sash grille which goes around the figure and ties in front, holding the front sections in place.

Velveteen is one of the leading fabrics for fall, and it is to be used not only in the development of wraps of all kinds, but as a dress and suit fabric as well. There is as yet no noticeable shortage of velveteens, and they are being pressed into service in large quantities to replace the staple and novel wool weaves that are scarce owing to the government's requirements and to the fact that foreign markets are offering little, if any, fabrics whatever.

For present wear the graceful cap here shown would be charming developed in satin, with lining either of silk in it contrasting shade, or with chiffon or georgette used as the lining material.

NICE FOR TRAY BREAKFASTS

Individual Sets of Dresden China or Willowware Have Specially Decorated Linens.



Newest in Cape Styles.

Hostesses of today are sending up tray breakfasts to their guests rather than expecting them to come into the dining room for breakfast, and even in households where the people are in rather moderate circumstances there are likely to be one or two individual breakfast sets. These sets may be of the most fragile Dresden china or they may be of porcelain with an old-fashioned design of flowers. Each set consists of a small coffee pot, sugar bowl, cream and hot water pots, a covered dish, cereal bowl, plate, butter plate, egg cup, cup and saucer and salt shaker.

TO FRESHEN UP COLORS

New Dye Soaps Provide Shade as They Lather; Washes Out but Can Be Soaped in Again.

The summer laundress is bound sometimes to take out the color from your daintily colored frocks, and blouses and lingerie and negligees. But there are ways and ways of making the thing fresh again. To begin with, according to a correspondent, anything badly faded or cotton material may be boiled until it is white and unstreaked in water to which washing soda has been added.

Fringed Sash Ends.

The home dressmaker has an opportunity to produce very good effects by finishing sash ends and tunic with fringes. Chantilly fringes in various colors sell for \$1.15 a yard and for \$2.50 a yard comes heavy wide silk fringe.

TEMPERATURE AND TEMPER.

Here is a good old story that somebody has taken the trouble to dress up in khaki—or hospital blue: Sister Anne was going the round of the ward in the big hospital for wounded soldiers, examining the medical charts over each bed and taking temperatures.

IN CHERRY TIME.

The cherry pie is considered the me qua non of pie excellence; and who would refuse a wedge of juicy succulentness? Cherries, like many of our fruits, cannot be enjoyed to the full until one may pick and eat from the trees when the fruit is in its prime.

Fine varieties are the wonderful Bing and Royal Ann which grow in perfection in southern Idaho where the trees are as large as an ordinary shade tree, carrying tons of the succulent fruit. An experience never to be forgotten is to ride under those trees, picking the great meaty cherries, so solid that there is no danger of staining the gown, with all the lap can hold.

Spiced Cherries.—Cherries are spiced as any other fruit. Take seven pounds of the cherries to five pounds of sugar, three tablespoons each of cinnamon and cloves tied in a cloth and cooked in a pint of vinegar. Cook all together an hour and a half very slowly. Remove the bag of spices, if desired, before putting away.

Cherry Olives.—Get the rich, dark, well-flavored cherries. To a pint of the cherries left with the stems on add a cup each of water and vinegar; add a teaspoonful of salt and seal. They will be ready as an appetizer in two weeks.

Pickled Cherries.—Put the desired quantity of cherries and cover, over is cut in a comfortable one-piece jaunt. The front is finished in a jaunty blouse effect, with jointed the cuffs and four large pearl buttons. A military collar of white cotton crepe drapes gracefully over the shoulders and extends down the front, forming a chic vest effect which closes with five small pearl buttons. The girdle passes through a novel panel back around the waist and falls carelessly in front. Close fitting one-seam sleeves are finished with a row of white pearl buttons.

This frock is faultlessly made in America of washable Japanese cotton crepe imported by Vantine's. It is cut in a comfortable one-piece jaunt. The front is finished in a jaunty blouse effect, with jointed the cuffs and four large pearl buttons. A military collar of white cotton crepe drapes gracefully over the shoulders and extends down the front, forming a chic vest effect which closes with five small pearl buttons. The girdle passes through a novel panel back around the waist and falls carelessly in front. Close fitting one-seam sleeves are finished with a row of white pearl buttons.

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Cherries canned fresh are delicious. Add equal measures of pitted cherries and sugar, stir until the sugar is dissolved, can in sterile jars, seal and keep in a cold place. If you have room in the ice chest a few plates may be used most acceptably all through the hot weather, as a garnish for pudding and ice.

THE KITCHEN CABINET

It's everybody's business in this old world of ours. To root up all the weeds he finds and make room for the flowers. So that every little garden No matter where it lies, May look like that which God once And called it Paradise.

SUMMER DISHES.

When cooking peas wash the pods and boil them first, reserving the liquor to cook the peas. This is a French method of conservation and gives the peas a much finer flavor. Add a teaspoonful of sugar to the water when cooking the peas and sometimes, for a change of flavor, drop in a bunch of mint. Lettuce is so commonly a fresh and crisp or with a dressing of bacon fat that we must remind ourselves that it is both tasty and wholesome cooked as one does any vegetable. When lettuce gets a little old is the best time to turn it into greens. Dress it with butter, pork fat, or in any way to give it a good seasoning. It may be cooked until tender, then served with thin cream or milk, with seasonings as one does tender cabbage.

Cucumbers are another vegetable so commonly served uncooked that we forget how good they are cooked until tender and served with a butter sauce, seasoning with onion juice, salt and pepper.

Swiss chard is a vegetable which should find its way into every garden. When young it may be used as a crisp salad, with French dressing, and when well grown as greens. Spinach is another most wholesome green which, when eaten freely in the spring and summer, will supply all the iron needed in most diets. In this season of the year when there is such a wealth of fruit and vegetables we should see that they are served every day upon our tables. For those who license the salad of giving them indulgence, let them look into the whole deal and especially the salad dressing. Mustard when used in even small quantities will cause stomach trouble. When using mustard the best suggestion is sufficient. French dressing is easy to make and on the whole is the most wholesome of salad dressings. If your family do not like three oil touch them to like it, for it is quite worth while.

Japanese Grass Rugs.

Japanese grass rugs are more and more tempting, for they are made in heavy, soft quality and in charming designs with patterns of soft green or brown on their yellowish ground. They are not expensive. One six by nine net costs nine dollars at some shops.

Embellished, Shoulder Scarf.

Any sort of embellished shoulder scarf is an acceptable accessory to our dress these days. Glass fringe is one of the newer touches to add charm to carfs of colored tulle and net.

The KITCHEN CABINET

Bliss be the tongue that speaks no ill, Whose words are always true. That keeps the law of kindness still Whatever others do.

Bliss be the hands that toil to aid The great world's ceaseless need— The hands that never are afraid To do a kindly deed.

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Reaching the side of one hero, in whose mouth she had left the thermometer a minute ago, she was horrified to find, withdrawing it, that it registered 120, although only an hour ago the patient was normal. Swiftly she summoned the house doctor, but he on arriving, was seriously perturbed, as there was nothing in the patient's condition to account for the sudden rise.

"Look here," he said to the soldier, "have you dropped this thermometer or been fooling with it?"

"No, sir. Only been stirring my tea with it!"

Upset Her Balance.

Like a rose petal on a zephyr she blew into the hostess's.

"I'm looking for something nice for a young man," she said shyly to the gallant behind the counter.

"Why don't you look in the mirror?" asked the hostess, and she was so flustered that he managed to get an order for four dozen raincoats that she didn't want, before she knew what she was doing.

IN LUCK.



First Manager—Then you had a satisfactory season?
Second Manager—Very! Two of our most antagonistic critics died.

Gassed.
The perfume of the wildwood flower Expands across the scene, And then is wholly smothered by The scent of gasoline.

A Sleepy Humorist.
Mrs. Timmid—John, wake up! There's a man downstairs; I'm sure I heard a noise that sounded like a yawn.

His Real Worth.
"Did you see the widow of our late friend?"
"Yes, but when I told her I had called to extend my condolences, she asked my congratulations instead. She had just received his insurance money."

Sad but True.
Mrs. Hickson—Some men are so peculiar.
Mr. Huson—How so?
Mrs. Hickson—They would rather lose \$30 picking poker than give their wives \$10 for a new hat.

Their Way.
"Average juries remind me of a self-cocking revolver."
"In what way?"
"They go off as soon as they're charged, but nobody knows what they're going to hit."

COMPELLED TO WORRY.



More trouble.
"Why, I thought you were a member of a 'don't worry' club."
"Yes, but they fixed it so that I can't avoid worry. They made me secretary and treasurer."

That Unregulated Product.
Mary had a little bale With cotton white as snow, And everywhere it wanted to The price was sure to go.

A Louder Noise.
"William—Do those dogs 'up' your way still how all night?"
John—No, they have given up in disgust since the twins arrived.

Its Glass.
"Divorce is a sort of telephonic disconnection."
"How so?"
"Isn't it a ring off?"



This handsome three-piece costume was exhibited at the recent fashion show held in New York by the Designers' association. It was of taupé wool, elaborately embroidered in the same tone silk traid. Both skirt and coat were draped slightly on the hips, emphasizing the narrowness of the hem. The bodice was almost entirely of self-tone georgette crepe and embroidery. At the neck a ruche two inches high in the back and one inch under the chin encircled the throat, being attached to the waist only at the back of the neck.