

C. D. A. Supreme Convention Will Open in Atlantic City Monday, With Many Delegates

Pageants Will Depict Lives of Jean of Arc and Katherina Tekakwitha—More Than 200,000 Members in the Order in America.

Atlantic City, July 3.—The complete program for the 14th biennial supreme international convention of the Catholic Daughters of America, to be held here July 6 to 11, has been announced by Supreme Regent Miss Mary C. Duffy of Newark, N. J., general chairman, and the arrangements committee headed by State Regent Miss Marguerite Martin of Union City, N. J., and other New Jersey state officials of the C. D. A. The big conclave is to be staged in Atlantic City's mammoth convention auditorium, a fifteen-million dollar structure capable of seating 50,000 people. Supreme Regent Miss Mary C. Duffy will preside at the business sessions.

The religious, business and ritual exercises of the convention will be supplemented by brilliant social functions, night-seeing trips and outdoor events, pageants, exhibits, receptions, teas, luncheons and banquets.

Active Committees
Civic, patriotic and fraternal organizations are actively co-operating with the Catholic Daughters' committee in arrangements for the coming conclave.

Delegates and visitors will be received Sunday, July 5, and Monday, July 6, at the Atlantic City Convention Hall and Club-house of Court Stella Marie, No. 21 South Pennsylvania Avenue, Atlantic City.

Radio Broadcast
At 6 p. m. new times, July 6, the official convention program will be given with a radio broadcast from Atlantic City, Columbia Broadcasting Company, Atlantic City.

Address will be made by Right Rev. Bishop William J. Hervey of Raleigh, N. C., national chairman of the order. Supreme Regent Miss Mary C. Duffy and Mrs. J. J. Kennedy, associate director of "Catholicism."

The formal convention banquet will take place Monday night, July 6, in the Traymore Hotel ballroom, assembly hall and court. Outstanding members of the Catholic hierarchy will be in attendance, and national and civic executives will speak.

Pontifical Mass
On Tuesday morning, July 7, Pontifical Mass will be celebrated in St. Nicholas Church, commencing at 10 a. m. The Knights of Columbus altar guild will be in attendance.

The annual business session of the convention will be called to order at 10 p. m. Tuesday afternoon, July 7, in the Atlantic City convention hall. The delegates will be seated at 10 p. m. and the session will be presided over by Supreme Regent Miss Mary C. Duffy.

Two Pageants Planned
Two pageants will be staged, one on the evening of July 7, "An Hour with the Virgin Mary," and another on the evening of July 8, "The Story of St. Elizabeth."

Tailormades Are Favored in Paris

Hats and Dress of Contrasting Color; Clothes for the Trip Abroad.

There are lots of tailormades, some of them of the new crepe wool, others of suiting. Also mixed ensembles, with a crepe de chine skirt or dress. Some of the dressier ones are made without belts, and one seen the princess line, writes a Paris fashion correspondent in the Cleveland Plain Dealer.

Hats, by the way, are often of a contrasting color to the dress, showing that there is a timid feeling for color contrast. There are straw sailor shapes such as those Patou launched in his collection; herets of every description in all kinds of material, straw, lace wool fabrics, cotton, slanting, jersey and program, but practically no felts.

Shoes for the morning are nearly always light in color, white or beige, with very discreet strapings of patent leather in black, navy, blue or tan.

The outstanding fabrics are jersey and the light weight crepe wools, slanting and silk and wool crepes. Afternoon dresses are longer, more dressy and trimmed with openwork lace, or simply draped. These are enriched by jewels.

There is a noticeable quantity of crepe or satin gowns made in rather tailored fashion, completed by very simple jackets of gaitac or breitchwanak.

Afternoon hats are often draped, in the manner of Hebuton, and made of two or three colors. Some of them are trimmed with algettes, matching or contrasting in tone.

The afternoon colors are black, brown, dark green, dark red, some bright blue and navy. Very few printed fabrics are seen, but there are some satin plaids in several shades of the same color.

Ankle-Length Evening Gowns.
Evening dress shows a change. The smartest women are wearing gowns not longer than ankle length. In the case of lace gowns, the foundation is at least just below the knee, leaving the rest of the skirt transparent, showing the legs. They are slim in line, flaring out below the knee.

Contrast of color introduced by means of detail is frequent. Jewels, bells, flowers and scrolls act as the contrast medium. Gloves, on the other hand, are nearly always the same color as the gown and continue to be important.

Velvet, lace, crepe and satin are the leading evening fabrics. There are a few printed chiffons, some tulle frocks and a few in sequined fabric. Flowers are very much worn, both real and artificial. Orchids are worn with dresses of the same shade, or as a contrast with maize, white or green. Nasturtiums are seen with brown and sometimes with white.

Jewels are as dazzling as ever. Priceless rubies and diamonds, emeralds and diamonds are worn. Pearls are being mixed with coral, which is decidedly new. One diamond necklace was made of round cut stones, pierced and threaded like a necklace of crystals.

Evening gowns are more varied than usual. They may be long,

but so fine that they look lighter than some of the darker brown shades. They are worn with black gowns and shoes and the effect is really very chic.

Clothes for Trip Abroad.
The suit, which is so in vogue this season, does much to simplify the problem of the traveler. Take a cloth one by all means if you are going over this summer, accompanying it with several silk blouses. If you feel the cold, a sweater or two will not come in amiss, advises an American fashion writer in the Cleveland Plain Dealer.

The new sweaters, by the way, are unusually good looking. Some of them are quite like lace and yet are warmer than silk. They are trimmed with frilly jabots as though they were blouses of silk or cotton and are ever so attractive.

For the warm days, when a suit is a trifle heavy, there are smart sweaters or waistcoats, sleeveless, and often with sides and backs of net, the vest part being of silk, plume or crepe. I do not advise taking cotton



Spring Suit of White Spunge Tweed With Alligator and Ivory Belt.

blouses, no matter how alluring they are, if you are to travel about a great deal, as the problem of laundering is often a perplexing one.

The silk suit is also practical and chic, dark colors always being the wise choice. And with the attractive shades of light and tan in vogue this season one need not feel too dourly dressed for hot summer weather.

However, if one visits Italy in the summer, I recommend brighter costume. Somehow the wild sunshine of that delightful country seems to call for color, and here is where the silk jacket frock comes into its own.

Green is a shade greatly in vogue and one which does not make the traveler conspicuous. Shades of beige, sand, light blue, gray and maize are all pleasing warm weather colors.

Take as many silk jacket frocks as you think you will need or your luggage space will allow, and have several of them of a decided sports type for wear on the boat. If the frocks are sleeveless, always have jackets to wear with them on the street.

A clever evening frock or two is, of course, necessary, and as lace is so very much in vogue, I would select this soft, non-erasable material. Black or white are smart colors for the traveler, although tan, pink, green or yellow are attractive.

Consider Shoes and Hosiery.
Remember, take plenty of good American shoes and silk hose. These are two articles which cannot be duplicated abroad. French shoes are unwearable by American feet, while French stockings, although of an alluring weave, are not durable. Do your shopping in French powders and perfumes, things in which Paris excels, but bring the greater part of your wardrobe from home.

And just a word about French clothes. Unless you have plenty of time and can afford to go to a reliable French couturier, refrain from buying clothes abroad. I have yet to see a well made inexpensive French costume that is better than one can buy in an American store.

I do not refer to real French clothes, which are desirable in every way, but to clothes made only for purchase by the American tourist and in which no well dressed French woman would ever think of appearing.

A spring bride bought her trousseau the other day, and she certainly selected a smart and decidedly wearable one.

In it she included clothes that will last until well into the summer, wherever she may go. Simple, beautifully tailored dresses, some ensembles for afternoon wear, a light gray suit with a lovely large collar of platinum fox, some exquisite afternoon frocks, simple little dinner frocks, including some new Chanel models of bright chiffon with wide sleeves, light bodice and full skirt, and several perfectly divine evening outfits.

The bride's dress was of blush and white and it had bodices and sleeves of lovely Alconon lace. It was form-fitting to the hips where it flared and terminated in a long train. The veil was caught with oceanic blossoms at either side of the head.

I do not know how the Christian can fulfill the precept of hope, if he has not the certainty that God gives all men the actual grace of prayer. —St. Alphonsus Liguori.

Brightening up the home

By Dorothy Sear

French Provincial Furniture

AN IMPORTANT new style trend in furniture—any furniture dealer will tell you—is toward the simple French provincial design. More of this French country type furniture is being used in American homes today than ever before. It has a quaint, informal charm all its own, and the sturdy manner in which it is built seems to reflect the honesty and thrift of the middle-class French people who originally made it.

One reason for the present popularity of French provincial furniture is that Americans have discovered that it mixes beautifully with their own Colonial styles in maple, pine and birch. It has the same rural feeling as our simple Early American pieces, and it, also, was developed in the Seventeenth and Eighteenth centuries.

The reproductions of this French furniture may now be bought very reasonably; and, like the American maple pieces, they are made chiefly in light-colored woods with a delicate, warm finish. Walnut, light oak, beechwood, elm, birch and various fruitwoods such as pear, apple and cherry are most often used. Waxing was always the characteristic finish, used to imitate the soft, golden, brown tones of these woods.

The modern homemaker who has French provincial pieces can keep them looking quite correct as to period by rubbing them frequently with a little wax.

Among the French provincial styles which mix best with Early American maple or pine furniture are the charming small chairs, made with rush bottoms or with gay red, yellow or green loose cushions tied to the seats. Sometimes these chairs are upholstered in toile scenic patterns or in the quilted chenille or percale petticoat material of the Breton peasant women. Other French provincial chairs resemble the Colonial ladder-back or split-back type; and any of these styles are delightful selections for the bedroom or informal living room.

The tall dressers of French provincial type may be used for books in the modern American living room, or to hold china in the dining room. Draw-top tables with graceful curving legs are among the most pleasing French provincial designs. Various commodes or chests of drawers are typical of the period. Beds, called lit clos, were often built into alcoves in the wall; and when the beds appeared in the middle of the room they generally had canopy or half-canopy, draped in bright cotton fabrics.

French provincial furniture began when the country cabinetmakers went to Paris to see what furniture was being made for the court. They returned and built simple, naive adaptations of the sophisticated styles that kings and noblemen were using.

Cantaloupes For Winter Months; How To Fix Them

(By Anne Schuyler)

"Were you chilly last winter, even when the radiators were thumping? Did you feel it necessary to bundle on every coat and sweater you could find before going out in the cold? Or was there a youngster in your family who preferred to hug the fire rather than play in the snow?" Inquired the food expert, addressing an interested group of members of the homemaker's club.

Several nodded agreement. "I'm always cold," admitted one. "My Willy just shivers from fall to spring," remarked another.

"If the answer is 'yes' the chances are you or the 'cold' members of your family need not produce human heat as external warmth," continued the speaker. "The fuel foods in clude the cereals, such as barley, oats, potatoes and bananas, the fats, and sugars. We burn these fuel foods in the body to produce human warmth and energy much as a furnace burns coal or wood to produce heat. Unless we have enough fuel obviously we can not keep comfortable and be active. The most concentrated fuel in our diet is sugar, hence even a small amount added to the diet is valuable as a source of needed body heat. Jams, jellies and preserves are rich in sugar and should be included in generous amounts in the diet of the person who is persistently chilly."

"To-day," she went on, "I am going to tell you of a rather unusual group of preserves and sweet pickles, those made of cantaloupes. All too often the surplus melons are wasted because the housewife does not realize that this fruit can be preserved for winter use. As a matter of fact, it lends itself to several different, and delicious varieties. None are hard to make nor are they expensive if you have the fruit in your own garden."

"Isn't that a fine idea?" murmured one listener to another. "Not only will these cantaloupe dainties offer a means of saving the surplus fruit, but they will add variety to our plates and preserve them for winter use."

Following are the recipes the food expert gave the club women:

Cantaloupe Conserve
1 pint cantaloupe pulp
1 pint diced peaches
3 cups sugar
2 lemons, juice and grated rind
1/2 cup seedless raisins
1/2 cup nuts, chopped

Combine the ingredients with the exception of the nuts. Cook the mixture until it is thick and clear. Add the nuts and pour it into clean, hot glasses. Cover with paraffin.

Sweet Pickled Cantaloupe
Select underripe cantaloupe. Cut it into sections and remove the rind. Soak it for three hours in a salt solution (1/4 cup of salt to one quart of water). Drain off the brine and add the well-drained rind to a pickling syrup made from the following ingredients:

- 4 cups water
 - 4 cups sugar
 - 1 cup vinegar
 - 1 tablespoon cinnamon
 - 1 tablespoon allspice
 - 1 tablespoon cloves
- Boil the rind rapidly in this syrup for 15 minutes. Let it stand overnight. Drain the cantaloupe from the syrup and boil the syrup until it coats a spoon. Add the cantaloupe and cook it until it is clear, about one hour. Seal in clean, hot jars.

Pickled Cantaloupe
Select underripe melons. Cut in sections. Remove outer rind and inner soft portion with seeds. Cut in small, uniform pieces.

Boil two pounds of the cut rind overnight in salt water (1/4 cup salt to one quart water). Drain off the brine. Cook the rind in clear water until it is tender.

Add the rind to the hot pickling solution made of the following ingredients:

- 2 pounds sugar
- 1 pint vinegar
- 1 pint water
- 1 lemon, sliced thin

- 1 teaspoon cloves
 - 1 tablespoon cinnamon
 - 1 teaspoon allspice
- Boil until rind is clear. Skim out and pack in jars. Boil syrup until thick. Pour over melon to fill jars. Seal.

Healthful Dainties

By BETTY BAROLLEY

Here are two recipes that are almost summer meals in themselves. Being both healthful and delicious they are well worth trying:

Browned Coconut Nutz Nutz
1/2 cup sugar
1/2 cup hot water
3 tablespoons raisins, chopped
3 tablespoons nut meats, broken
3 tablespoons dates, chopped
4 pared and cored apples
1/2 cup coconut, southern style

Combine sugar and water in casserole and heat in hot oven (450 F.) until sugar is dissolved, stirring occasionally. Combine raisins, dates and nuts, and fill apple centers with mixture. Brush apples with melted butter. Place in casserole. Reduce heat to moderate (350 F.), uncover, bake 45 minutes longer, basting apples occasionally with syrup. Sprinkle tops of apples with coconut and continue baking until coconut browned. Serve hot with cream. Serves 4.

Transparent Pie
1/2 cup butter
1 cup sugar
5 egg yolks
1/2 teaspoon salt
grated rind 1 orange or 1 lemon

1 baked 9-inch pie shell
2 cups shredded coconut
3 egg whites
6 tablespoons sugar
dash of salt

Cream butter, sugar, egg yolks, and salt together very thoroughly for about ten minutes. Add orange rind. Turn into pie shell. Sprinkle with 1 cup coconut, and bake in slow oven (300 F.) 30 minutes. Beat

Seneca Falls Youth Buried, Victim of Auto

Seneca Falls, July 3.—James Scaramuzzino, 19 years old, son of Mrs. Mary Scaramuzzino of this village, was buried from St. Patrick's Church Monday morning, with many friends in attendance at the service.

The young man died in the Geneva General Hospital Friday afternoon. He was the second victim of an unfortunate auto accident at the Waterloo and Ithaca highways intersection on the night of June 1st. He suffered a fractured arm and thigh, and other injuries. He was riding in a car driven by John Mahoney of Geneva when the machine collided with a car driven by Thomas Haygood of Watkins Glen. Miss Mary Mahoney, sister of the driver, died less than an hour after the crash. Scaramuzzino leaves, besides his mother, five sisters and three brothers. He was a well liked young man.

egg whites until stiff, add sugar and salt, and beat until mixture stiffens again. Pile lightly on filter. Sprinkle with remaining 1 cup coconut. Bake in moderate oven (350 F.) 30 minutes, opening oven door after first 8 minutes to baking period.

Fruit Sherbert
(Makes 2 quarts)
1/2 cup orange juice
1/2 cup lemon juice
2 cups sugar
1 quart milk
1 cup any one of following: crushed strawberries, crushed raspberries, apricot pulp, mashed peaches, mashed bananas, apple sauce.
Mix and freeze. If mixture curdles it will freeze smooth again.

Lemon Cream Filling
(Sufficient for 1 three-layer cake)
1 egg
1 cup sugar
4 tablespoons cornstarch
1 cup water
1/2 cup lemon juice
1/2 teaspoon grated lemon rind
1 tablespoon butter
Beat egg, add sugar and cornstarch. Mix well. Add water, lemon juice and rind. Cook in double boiler 15 minutes, stirring frequently. Add butter. Cool before spreading on cake.

Fresh Strawberry Ice Cream
1 pint strawberry puree
1 pint cream
1 tablespoon cold water
1 pint milk
2 tablespoons lemon juice
1 pint cream
2 cups strawberry puree
Put jammer tablet in cup with cold water. Crust with spoon. Dissolve. Add sugar and cream to milk and warm until lukewarm—NOT HOT! Remove from stove. Add dissolved jammer tablet; pour into freezer can. Let stand until firm. Chill. Pack in ice and salt, and freeze to a mush. Add strawberry puree and lemon juice. (Prepare puree by crushing about one quart of strawberries and rubbing through sieve—adding sugar, if necessary.) Finish freezing. Recipe makes 10 to 12 servings.

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