

Popular Requisites for Horsewoman



There are riding suits and riding suits, and if you contemplate adding one or two of them to a summer wardrobe it is best to consult an authority on riding togs before making a choice. Most suits are made for real service, but even so, there is a difference between country riding and city riding. Some are designed for occasional use, where their display will give pleasure to the woman conscious of their charm. The fad for sports clothes is reflected in dashing outfits that are becoming and inspiring to the last degree.

Practically all young women and girls ride astride; a few—and the number is lessening—still wear skirts and cling to the sidesaddle. One occasional horsewoman is able to ride well either way, but in riding clothes the demand is for riding breeches, in such preponderance that even the divided skirt needs little mention.

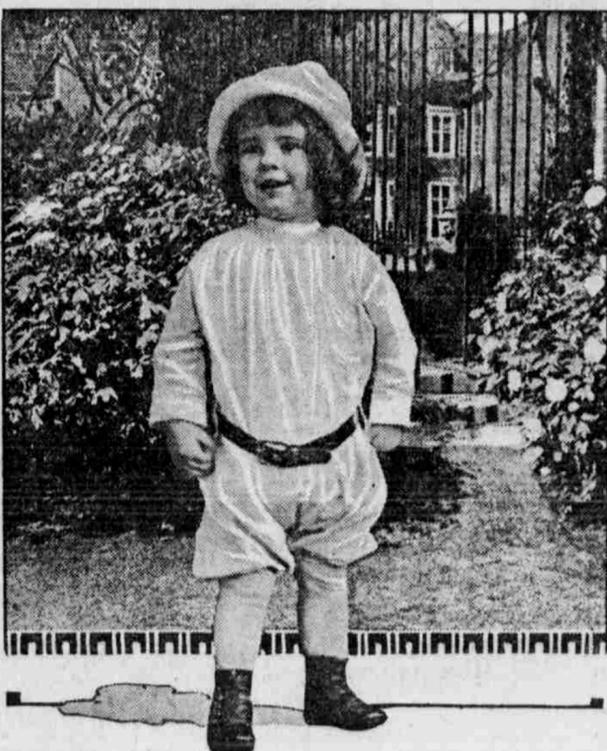
The materials in demand for practical wear are covert cloth, English tweed, corduroy, suede and reindeer

leather, forestry cloth, khaki (in brown or white).

There is a choice in length of coat, but if one chooses to be exactly correct, the coat is short enough to show eight inches of the breeches, unmounted, and six in the saddle. There is a variety in coat models, among them the Norfolk and the English styles, and the coats for suits intended both for hunting and riding. A practical and dressy suit is pictured, made of hard-twilled serge in black and white check, with an adjustable cape.

Riding boots of soft black or tan calfskin, and those that lace up the front, belong to the regulation outfit. For very dressy suits patent leather is offered, but it is less comfortable than the others. Soft white shirts with prim collars and mannish riding hats complete a costume that may be depended upon to enhance the good looks of any woman. In hats the choice lies between clipped beaver, felt, millar straws, satin jockey caps, or severely tailored street hats, with the clipped beaver in first place.

Rompers for Boys and Girls



Just as soon as the young adventurer in life has learned to stand alone, or even earlier, it is time to put him in rompers. Dresses are in the way, and make the business of learning to walk or to creep more difficult than it should be. The greater part of the time of babyhood is spent in rompers in those up-to-date homes where good sense governs.

There is a really wonderful variety in styles for rompers. Those who design them contrive to stamp them as boyish or girlish, even for the youngest wearers. They fasten in most unexpected places and are made to wash and iron with the least possible trouble. One may have a choice of patterns, including the models classed as "play suits," with fastenings at the back or front, or those that slip over the head and fasten up the inside of the legs. For the youngest wearers rompers are conveniently made

like those shown in the picture. This model fastens at the back and at the crotch with buttons and buttonholes. The narrow leather belt gives shapeliness to the straight one-piece garment, and a decidedly boyish air to the wearer, so the comfort of the little lad of a year and a half is assured.

The rompers shown are made of cotton poplin, with a soft hat to match, of the same fabric. White rompers and hat are for the promenade, but dark cotton stuffs make those that serve for play. Dark blue calico, checked gingham, chambrays, percales, and other practical weaves of cotton are used for them. Sleeves are likely to be short for summer wear, and pattern companies make their patterns to be cut with either long or short sleeves.

Julia Bottomley

CONFECTIONS MADE AT HOME

Delicious Marshmallows Require Only a Moderate Amount of Care in Their Preparation and Serving.

If you wish pure, delicious marshmallows, soak two tablespoonfuls granulated gelatin in ten tablespoonfuls of cold water until soft. Pour ten tablespoonfuls of boiling water over two cupfuls of sugar, and boil until it makes a sirup which will form a thread when dropped from the spoon. Remove the sirup from the fire and stir into it the softened gelatin. Let stand until cool, then add salt and flavoring and beat until it becomes stiff enough to hold its own shape. Pour the candy into granite pans dusted with powdered sugar and let stand in a cool place until set. Cut in cubes and roll in powdered sugar.

Chocolate marshmallows are made either by coating the plain marshmallows with melted, unsweetened chocolate, or adding melted chocolate to the marshmallow mixture before cooking. Chopped nuts or candied fruits may be stirred into the mixture after it has been removed from the fire. Instead of vanilla flavoring, fruit juice may be used in place of part of the water. Marshmallows are dainty and attractive if rolled with grated coconut before being coated with sugar.

HOUSEHOLD HINTS

One tablespoonful of brown sugar added to two tablespoonfuls of flour and three of cold water and cooked stirring constantly, until creamy, makes a most excellent paste. Makes a splendid sizing where wall paper refuses to stick to a painted wall.

Keep candles on the ice for a day before using on a birthday cake, and they will burn slowly and evenly.

When dropping muffin dough into the tins, first dip the spoon into boiling water and the dough will not stick to the spoon.

Place crumpled tissue paper in the bottom of the jar and your cookies will keep fresh and crisp.

Dry flour applied with a newspaper is an excellent and easy way to clean tinware.

Warm lemons before squeezing them and twice the juice will be obtained.

Dolly Varden Cake.

Have ready one cupful chopped raisins, one teaspoonful each cloves, cassia and nutmeg, one tablespoonful molasses. Stand aside until needed. Beat to a cream two cupfuls sugar with two thirds cupful butter, add slowly one cupful sweet milk, yolks three eggs beaten light, three cupfuls flour, one half teaspoonful soda, one teaspoonful cream tartar, one teaspoonful lemon or vanilla extract. Add whites of two eggs beaten stiff. Divide batter in two parts, bake two white layers. To other half add molasses and fruit mentioned above. Bake in same sized tins. Take one white of egg, beat a little, then add sugar, one tablespoonful, to stick cakes together. Very nice and worth trying.

Creamed Asparagus.

Fresh asparagus is plentiful and delicious just now. Try this recipe the next time you prepare it. Tie the bunch up with a soft string, cut off the necessary part, and cook for at least 25 minutes in salted water. Have ready a few slices of crustless toasted bread. Dip these in the asparagus liquor, then butter well and arrange on a platter. Drain the asparagus and place it on the toast. Now make a good cream sauce, using a cupful of milk, a teaspoonful of flour and a tablespoonful of butter and seasoning. This is the simplest of dishes, but it is an ever welcome one.

Smothered Pork Chops.

Put chops or steaks in bottom of pan, sprinkle with salt and pepper. Put in a layer of sliced potatoes, sprinkle with flour, salt and pepper. Repeat layers of potatoes, slicing onions in through the layers. Almost cover with hot water and bake 1 1/4 or 1 1/2 hours. Uncover the last half hour to brown the top. Veal may be used the same way. It is very nice for supper.

Beet and Bermuda Onion Salad.

Cut into slices and then into strips three beets, slice a medium-sized onion; quarter and separate the sections. Add as much celery as you have onion one-half a teaspoonful of capers or chopped pickles, salt and white pepper. Mix and serve with your favorite dressing.

Baked Sausage.

After the sausage is curled in a frying pan it should be covered with a tin cover. Place in a moderate oven for one hour, turning once or twice. This makes it a delicate brown, and it is thoroughly cooked. Squares of toasted bread are served with it.

California Graham Muffins.

Sift together one cupful of graham flour, half a cupful of white flour, two tablespoonfuls of sugar, a saltspoonful of salt and two teaspoonfuls of baking powder. Beat one egg to a froth, add to it a cupful of milk and beat into the flour. Bake as usual.

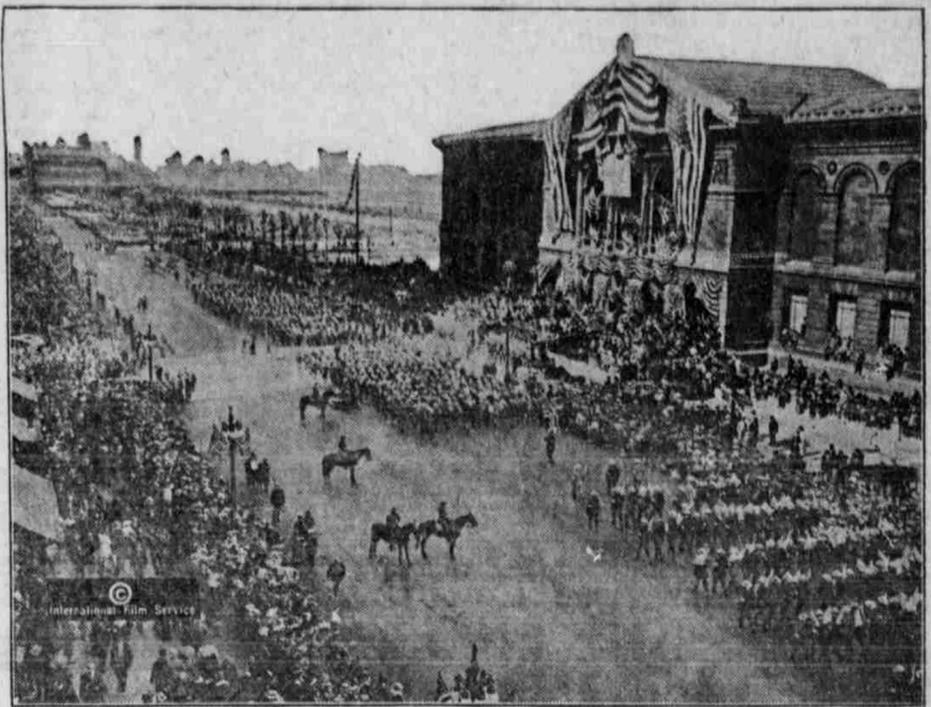
Onion Salad.

Scald, then brown one or two large onions till soft; when cold slice the onion, mix it with shredded celery and sliced beetroot. Dress with oil, vinegar, salt and pepper.

Cleaning Hint.

Wash your best cut glassware in a wooden bowl. It lessens the chances of breakage. If you haven't such a bowl place a good-sized Turkish towel in the bottom of the dishpan.

CHICAGO'S GREAT PREPAREDNESS PARADE



More than 130,000 marchers and a million spectators testified to Chicago's demand for national preparedness in the wonderful parade that streamed along Michigan boulevard and through the loop district for 12 hours. The photograph shows the parade passing the reviewing stand in front of the Art Institute.

REPUBLICAN NATIONAL CONVENTION IN SESSION



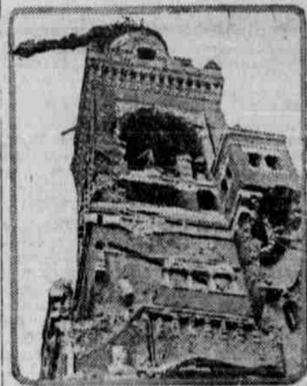
Scene in the Chicago Coliseum during the opening session of the Republican national convention. The speaker's rostrum is directly beneath the sounding board, the white inverted pyramid in the background.

IN THE WAR'S SLAUGHTER HOUSE



Massive block of concrete, part of Fort Douaumont's defensive wall, dislodged by explosion of mine. Fort Douaumont is the pawn of the Verdun front. It has changed hands several times and is now held by the Germans. The slaughter of troops at this point is frightful.

WAR ENDS WHEN IT FALLS?



This gilded statue of the Virgin and Child Christ on the shattered tower of Notre Dame de Brebieres at Albert, France, has been hanging head downwards for more than a year. The local French believe that when the statue falls the war will end.

Beats a Burglar Alarm.

Smith—My wife has quit going through my pockets while I'm asleep.  
Jones—So? How did you fix it?  
Smith—I bought one of those mechanical mice the other day and put it in my pocket, and since then she lost all interest in the financial question.  
Jones—Say, that was a great idea; it's me for a mechanical mouse at once—if not sooner.

Incurring a Risk.

"A man offered me \$1 to kick him yesterday. He said he made an ass of himself."  
"Well, did you accept the offer?"  
"No. I've learned that the average person doesn't hate himself very long at a time, and before I could have kicked this fellow he might have recovered his spirits sufficiently to resent it."

In a Class by Himself.

He—What kind of a woman is that beautiful Mrs. Swift?  
She—Well, with one exception, I understand, every man she meets is sorry that he isn't her husband.  
He—And the exception?  
She—Oh, he's sorry that he is.

Reasonable Suppositions.

Author—I tell you the audience will just eat up those jokes.  
Comedian—Perhaps so; they're chestnuts.

Better Left Unsaid.

Her—No doubt you think I am older than I really am.  
Him—Not at all. I'm sure you are not as old as you look.