

ALL THE  
LATEST  
FASHIONS

# Interesting for Women

USEFUL HINTS  
FOR THE  
HOUSEWIFE



THE VEIL SHOULD  
HANG LOOSELY.



THIS VEIL WILL INJURE  
THE EYESIGHT.

## SUMMER HINTS

FOR bites apply vaseline and burnt alum; lemon juice for bee stings; common bluing for bites of any insect, or vaseline, lard, and burnt alum can be applied.

For vaseline stain, soak in cold water for half an hour or longer. Then apply warmer water, and finally wash in strong white soap and boiling water. If white goods, put in the sun.

Cream of tartar will remove iron rust. To take iodine stains from linen, make a thick paste of ordinary starch and cover the stains, and then apply heat—either that of the sun or stove. For carbolic acid burn apply vinegar at once, and then make a poultice of stale bread and vinegar. This holds good for a burn from lye.

For sore feet, three parts salicylic acid powder, ten parts starch pulverized, and 83 per cent of pulverized soapstone. Sift into shoes and stockings. For a canker in the mouth, two ounces honey mixed with one-half dram of powdered borax or boric acid powder.

To mend amber, warm the surface and dip in linseed oil and bring parts together until they are sticky, then let cool. To remove grease from the finest fabric, one pint of rain water—if the water is hard use borax—one ounce ammonia, one-fourth teaspoonful saltpeper, one-half ounce of shaving soap cut fine; mix all together. Put a pad of cotton or blotting paper under the spot in the garment when rubbing it.

When white goods are grass stained, saturate them with paraffin and put them out in the sun. When you are riding on the cars, and wish to write plain, put your paper over a pillow.

For ivy poisoning, wipe off with alcohol and water or vinegar and water. Then make a thick paste of soda and put on the surface affected and let it remain until it dries, and then put on another poultice.



MASSAGE THE NOSE TO  
PERFECT CIRCULATION

## Have You a Red Nose? What to do for it.

### FASHIONDOM

BY MRS. KINGSLEY.

TUNICS are fuller than last year, fluted, full in back and assume their greater length there.

Some of the new effective flouncings are of linen and they show floral patterns in blindwork, with an occasional lace medallion.

The basque coat and the basque gown are out in goodly numbers, offering ample opportunities for renovating half worn garments.

The silhouette remains slender, and while skirts have increased in amplitude on the hips, they still cling closely just above the ankles.

The gowns of the moment feature the short square train, but the taste for this cannot endure long in a day that is essentially practical in dress.

The oblong buckle of chiffon or silk flowers similar to those worn on hats four or five years ago, is now quite in vogue for evening slippers.

A stylish material is an extremely finely woven cotton crepe, which is termed cotton crepe de chine. It is as pretty for evening gowns as those for afternoon wear.

White dresses, trimmed with fancy silks printed in the gay colors, will solve the color problem for many women who realize that they cannot array themselves in costumes of many colors.

Shoes with cloth uppers of almost every shade are found in the shops. The tops, of course, must harmonize with, if not match, the gown with which the shoes are worn.

The favorite costume of the season is a suit of soft heavy silk. The coat is usually loose and made on one of the extreme models, while the skirt is draped and slashed at the bottom.

In spite of the humanitarian persons who are trying to save the plume birds from destruction, the costly aigrettes and paradise feathers continue the most popular and fashionable millinery trimming.

A black taffeta parasol with gold ribs has the edge trimmed with two folds of satin. On the edge of one of the ribs is arranged a small bunch of black and white satin rosebuds, which also appear upon the handle.

A new train is cut with a wide square end and the end gathered into rather broad tucks. The tucks were close together, and instead of being ironed down flat they were slightly pressed the reverse way, so that they gave the fluted appearance that was very attractive.

A MILD ASTRINGENT  
WILL PROVE BENEFICIAL

### BEAUTIFUL HANDS

BY ANNETTE ANGERT.

THE following exercise may be practiced most any hour of the day when one has leisure time, but the time to receive the most benefit will be at morning and night when you are at home, then more time may be devoted to it and you will also be surrounded with necessary things to make the treatment complete.

Before beginning the beauty exercise, on your way home secure some cocoa butter, some olive oil and a small vial of benzoin, also a jar of white vaseline.

Of course your hands are washed before dinner, but after dinner, and about half an hour or so before retiring, wash your hands, wrists and arms with a mild soap and warm (not hot) water—hot water is too severe on the skin—it causes wrinkles to appear. After the dust, grime and powder have been thoroughly removed from the pores, the hands and wrists are then submerged into a basin filled with clear warm water; allow them to remain so for two to four minutes, after which dry them with a soft towel.

Now apply a liberal amount of cocoa butter to the hands and wrists, which is rubbed well with the hands—using a downward stroke, ending at the tips of the fingers.

The cocoa butter not only feeds the tissues, but it serves to neutralize the drying effects of the soap.

After you have prepared the hands in the above manner, you have got them in the best possible condition for an active exercise. In other words, they have been awakened.

Begin by holding the arms at sides and bring the hands up in front until the finger tips meet; then raise the elbows until the forearms are horizontal and the palms of the hands meet.

This should be repeated only eight or ten times the first few times you practice, but this number may be increased gradually and finally the elbows brought higher and higher.

Your wrist at first will be quite stiff, but in a week or so you will wonder if the treatment and exercises are continued if in time you will not be able to lay the back of the hand on the forearm? But don't try that—I am not wishing to make a contentions out of you—simply trying to give your hands health and grace.

From the above position reverse the hands so that the backs meet; this is done by raising the elbows. When the entire length of hands have come in contact with each other they are held so and the elbows lowered, then raised and lowered for eight or ten times.

This movement is the reverse of the first and puts an entirely different set of muscles on the stretch; in fact, muscles that have become stiff from not being called into activity, and the fact that the muscles are inactive—not working—the blood does not course freely, which causes weakness, deformity, discoloration and in time disease—such as rheumatism, skin trouble, enlarged joints, etc.

### SEWING

TWO yards of corn-colored silk will make a neat little one-piece kimono for house wear. Trim all edges with black braid or black lace insertion. If braid is used, the Greek key design will be neat as an outline. Some kimonos of this description are trimmed with black ornaments or stenciled with black and white designs.

It is quite a clever idea to knit straps for the baby's coach, for they may then be kept clean and the straps may match the cover. Besides this they take little or no time to make for they are only about 20 inches long and two or three inches wide. They may be knitted or crocheted, so they really present many possibilities. Finish at each end with a one-inch curtail ring, which hooks on to each side of the coach. The best material for the purpose is a heavy zephyr, which is more elastic than the finished kind and stronger. Sometimes the straps are done in pink and white and blue and white stripes, and sometimes they are done in solid color; but, anyway, the baby should have at least three straps, so that they may always be clean and always appropriate to the color worn at the time. A bone crochet needle of medium size, or a pair of fairly thick bone knitting needles, should be used, so that the stitches will not be too close together.

IN baking fish lay the fish first on a piece of clean greased cotton cloth, then lay it in the pan. It can be lifted out easily when done.



WEARING  
YOUR  
VEIL  
IN THIS  
WAY  
WILL CAUSE  
A RED  
NOSE.

### SAVE MEDICINAL HERBS

BY MRS. McCUNE.

THE roots of the burdock, which is too common to require description, thoroughly boiled in water is known to make an excellent hair tonic. The flesh of the mandrake bulb, which has a bitter and pungent taste, has been recommended for external application in diphtheria and pneumonia. Fennel weed, known by its long, slender cluster of greenish-red little buds on a long stem straggling out of flat, broad, parallel veined leaves, has soothed many babies in the throes of colic if not actually saved their lives. The camper not only has ample chance to gather herbs in the country for future use, thereby saving herself many visits to the drug store, but she may find it a novel diversion to stew them in the open, boiling and labeling the diluted juice, or if she can get hold of a small hand press, preserving the fluid extract.

Two women campers who have a small bark below at one of the lakes in northern Wisconsin once invited eight of their friends and ar-

ranged a picnic the main feature of which was the brewing of herbs in a large tripod hanging from a wooden spit. While the hostess waved her wand, which fashion, over the boiling concoction, drawing toll and trouble in the caldron boil and bubble, each guest stepped up, and with a long spoon and a small funnel filled a small bottle from the steaming kettle.

The penalty imposed by the presiding hostess for spilling any of the precious drops or cracking a bottle was the performance of some odd stunt prescribed by one of the guests who had spilled nothing. Every one but for practical use, a generous sample of all the stuff brewed. Each separate quantity of herbs had been carefully sorted, pruned, washed, stewed, and tested, and the picnic had a practical as well as a pleasurable purpose.



## ODDS AND ENDS

TO clean a stove pipe place a piece of zinc on the coals. The vapor produced carries off the soot.

A PINCH of soda added to a berry pie before the crust is put on will keep it from running over.

A FEW minced dates added to fudge as it comes from the stove will make a novel and dainty confection.

WHEN frying mush it improves the crispness if the mush is dipped in white of an egg before frying.

A LITTLE sugar or molasses added to the stove polish gives a brighter and more lasting polish, also prevents so much dust.

A BIT of camphor in a small cup, placed over an alcohol lamp which has its flame turned very low, will always put mosquitoes to flight.

WHEN next cooking bacon try putting it in a sieve and pouring boiling water over it;

then cover for a few moments with cold water, drying the bacon on a cloth before putting into the sizzling frying pan.

WHEN you undo a parcel fold the paper and tie the string around it—there will always be a string to fit a bundle without looking for one.

IN cooking peas and beans the water should be allowed to boil away to almost nothing. When the seasoning is put in this makes a delicious juice.

IF the clothes boiler leaks while in use the hole may be temporarily stopped up by putting a handful of cornmeal into the water. It will fill the hole.

STALE macaroons, which can be bought cheap at the baker's, make the most delicious addition to pudding and custards if pulverized and sprinkled over the top.

SAVE all bits of soft silk or satin. If you are not clever with your needle some friend may be and she will quickly transform them into tiny flowers for bows of other accessories of the dress.

TO sweeten rancid butter, melt the butter, skim it, then place a piece of light brown toast in it, and in a few minutes the toast will have absorbed the unpleasant taste and smell.

SOME housewives put a little water to be heated to prevent the milk in the kettle in which milk is scorching. Another method is to sprinkle in a little granulated sugar and let it get hot before pouring in the milk.

TO wash varnish, steep some tea leaves in water for an hour, then strain them out and use the liquid for washing the varnished wood. This decoction gives the woodwork a cleaner, fresher look than when washed with only soap and water.

### SERVICE PLATES

"SERVICE plates" are those used on luncheon and dinner tables between courses.

The old-fashioned way was when a person had finished eating from a plate it was removed and the place before him left empty until another, containing the next course, was put before him.

Service plates fill this gap, and it is not considered good form ever to leave a place without a plate. The butter or maid, as he or she takes away the plate with which one is finished, put down an empty one, usually of a very fancy kind. This remains until the next course is served to each person. The service plate is then taken up and returned at the next interval.

Service plates are on the table at the beginning of luncheon or dinner, and at that time the napkin is folded on them.

They may be medium size or large, preferably the latter.

