

Wraps Distinguished by Elegance



Whether as the result of more general prosperity or the better education in styles of the buying public, coats and other outer garments for the coming fall and winter are distinguished by unusual elegance. That is, the fabrics used for them are appropriate and beautiful, the lines on which they are cut are graceful and dignified, and they are not overtrimmed or freakish in any particular.

There are several new cloths, including many pile fabrics, used by the manufacturers of wraps. Each has its own name and it would be burdensome to undertake to memorize them all. But they are soft, with velvet or suede finish, resembling duvetyne and Bolivia cloth which have made themselves familiar. Besides these there are the wool-furs and fur fabrics that have become important among materials for wraps. All of them are soft

and rich looking and of a texture that accommodates itself to the swinging lines of the present styles in wraps.

The short jacket which has the effect of a cape, shown in the picture, is made of a taupe colored fur-fabric that resembles moleskin and is quite as warm and rich looking. The jacket sets closely to the figure and is belted in with a belt of the material that slips through slides at each side of the back and front. It fastens at the front, holding the garment snugly to place. To accomplish a graceful wrap the designer has set in shaped pieces instead of sleeves to give the cape-like effect and used a shawl collar, widened at the back to further his aims. He has turned out a charming and cozy wrap that is warm and durable, which can be bought at a price that is within reason for the woman of average means.

Contributors to Success in Dress



Some clever and charming women, experienced globe trotters among them, insist that no one needs more than two suits, a good-looking frock or two, a separate skirt and a small collection of blouses to dress well enough for almost any occasion. They confide that successful dressing, with a meager outfit, depends upon choosing clothes very carefully, to start with and on the possession of smart accessories of dress, more than anything else. A plain, beautifully fitted and faultlessly tailored street suit may be inconspicuous, but it becomes a background for small and exquisite accessories that lift the costume up to the plane of distinction. Odd vests, collars and cuffs of lace, chic shoes and bags, just the right collar or fur neck piece and, most important of all, a hat that has the cachet of unusual style, lend a new air to what might be commonplace without them.

In the accompanying picture a collar and vest combination, with a shopping bag of ribbon and a hat to match the bag, challenge any suit to remain unnoticed in their company. The collar and vest are made of embroidered net in a lace edging, bordered with narrow, fine Val lace. Plain net is

used as a foundation for this piece. Accessories of this kind make gifts that are sure of enthusiastic appreciation from one's friends. These, and collar and cuff sets, made of durable laces, like cluny, Irish crochet and filet, are not to be omitted when one is reckoning with a satisfactory outfit in mind.

The pretty shopping bag is one of those which entice us to linger at the ribbon counter. It is made of narrow, heavy satin ribbon in two shades sewed together in strips that alternate the colors. It is lined with plain satin and sewed to a metal mounting with handles made of the ribbon. The rows of ribbon are stitched together with corded edges overlapping, and the bag is bound with the darker shade. In the drama of rich autumnal colors there are deep purplish reds and glowing nasturtium shades that will make wonderful bags of this kind. The hat to match has a brim and top crown of georgette crepe and the side crown banded by two collars made of satin ribbon like that in the bag.

Julia Bottomley

USEFULNESS OF GARDEN CAN BE EXTENDED INTO WINTER BY HOME STORAGE METHODS



A Splendid Way to Store Vegetables.

(Prepared by the United States Department of Agriculture.)

When the United States department of agriculture, through the weather bureau, tells you that frost is coming, get the garden crops under cover. Listen to the warning of the weather bureau—but heed, also the admonition of the horticultural experts of the department and put the tomatoes under cover where they will be kept at a temperature of about 50 degrees to 60 degrees to ripen. Tomatoes are late bearers, and as a rule many are still green or only partly ripe when frost comes.

The best way is to pull up the vines with the green tomatoes on them and hang them in the cellar or other sheltered place or pick the tomatoes and place them in a sash-covered cold frame, and cover them with straw or leaves, to ripen. Even tomatoes that appear to be perfectly green will, if of good size and the seed mature, ripen sufficiently for use as fresh tomatoes.

Better Quality of Tomatoes.

The quality of the tomatoes will probably be better if they are left on the vines and they will continue in usable condition for a much longer time, but they may be ripened successfully by plucking them from the vines and placing them in a single layer on a shelf in the cellar. This may be the better plan for some back-yard gardeners who have not sufficient space to hang up the vines.

The late corn patch, also, is likely to have a week or ten days of table service in it when the frost warning comes. It is not necessary to lose the green corn. Pluck the ears, leaving the husks on, and place them on the cellar floor with no two ears touching. The corn will remain in good condition for ten days or longer. Even if you have no cellar or other place where the ears can be spread, it is not necessary to lose the corn. Cut the stalks, leaving the ears on, and shock them in the garden. The corn will probably not remain in good condition so long as if properly stored on the cellar floor and it becomes toughened, but the season for using it can be extended several days.

Cover Beans and Peas.

There may be beans and peas not quite fully matured. If you have space in which to keep them under cover, pull up the vines by the roots, hang them up and let the pods dry out. Then shell the beans or peas, put them in bags, hang in a well-ventilated dry place, and keep them for winter use. This, of course, cannot be done if the beans or peas are too immature. Canning is the only means of saving them under that condition. The curing on the vine method, however, is the best plan for curing navy and other bush beans even when they are fully mature.

Care for Other Vegetables.

The cellar, if there is one, otherwise a pit in the garden, may be made to care for most of the other vegetables well into, if not through, the winter. Onions that are mature and thoroughly dried may be kept in the attic or in any dry, well-ventilated place where they will not freeze. A pit in the garden may be made to serve as a storage for potatoes, late beets, carrots, turnips, late cabbage, celery, and salify. If there is no cellar available the earth mound in the garden can be made to serve admirably, saving a lot of money by keeping certain of the late garden vegetables for winter eating.

All that is necessary in making a vegetable storage pit is to place some straw, hay, dry grass, or fodder on the ground, place the vegetables on it in a conical pile, cover them with the same material used at the bottom, and then cover with two or three inches of earth. The hay, or whatever material is used, should be allowed to extend through the dirt at the apex of the cone, thus providing the necessary ventilation to keep the vegeta-



For Cabbages and Turnips the Earth Mound is a Better Place Than the Cellar.

GET AHEAD OF JACK FROST.

Jack Frost is a kill-joy, but can be thwarted, to some extent at least.

You have gone to a lot of trouble and some expense, all spring, summer and fall, growing a garden. It has paid for itself, of course—probably many times over. But some of the crops are almost sure to be just at their best when frost comes. With a little care, the summer season can be prolonged, possibly several weeks. The supply of fresh vegetables from the garden need not be cut off the day Jack Frost arrives.

bles in good condition. Place a board or piece of tin over the hay at the apex of the cone and weight it down to keep it in place. If the earth over the entire surface of the mound is firmed down with the back of the shovel and a shallow trench dug around the base of the mound with an outlet so that the water will drain away, the vegetables may be kept practically dry for any length of time. As the weather becomes colder, it will be necessary to put on more earth, increasing the thickness of the earth covering to six or eight inches. In very cold weather it is advisable to put on an additional covering of straw, fodder, manure, or other litter.

Earth Mound is Best.

For cabbages and turnips the earth mound is a better storage place than the cellar. Both turnips and cabbages give off odors that, if stored in the cellar, will permeate the house and become very disagreeable. The method of storing cabbages may vary somewhat from the regular pit or mound. A very satisfactory method is to pull the plants, roots and all, and place them in a long pit, either on their sides or with the heads down, then cover lightly with straw and a layer of earth. A few heads may be removed from time to time without disturbing the remainder of the pit. Another good method is to pull the heads, roots and all, and set them side by side, with the roots down, in shallow trenches, making a bed of whatever size may be necessary. Around the bed erect a frame of rails, boards, or poles, or by driving down a row of stakes so that an inclosure about two feet in height is formed. Bank the outside of this frame with dirt and place poles across the top, covering them with straw, hay, corn fodder, or pine boughs. Make provision for cutting off the cabbage heads from one end of the pit as needed. When the heads are cut, leave the roots in position, and in the spring these roots will sprout and supply an abundance of greens.

Pit for Celery.

A similar pit may be made for celery, though the dirt should be excavated to a depth of about 14 inches. However, celery may be kept until extreme cold weather in the position where it grew by banking enough earth about the plants to hold the stems in a compact bunch. Just before freezing occurs bank the earth up to the very tops of the plants, almost covering them. As the weather becomes colder, cover the ridge with straw, corn fodder, or pine boughs held in place by stakes or boards.

Pumpkins and squashes may be kept for winter use in a dry storage room in the basement, placing them in rows on shelves, so that they are not in contact with each other.

The United States department of agriculture discusses all phases of the subject in Farmers' Bulletin 879, "Home Storage of Vegetables." There are other bulletins on storage houses of various kinds.

Unfortunate Insect.
A friend, passing the house the other day, saw little Jeanne playing with a bumblebee in some water.
"My," said the friend, "but that bumblebee is certainly having the time of his life."
"Yes," said Jeanne—and then with a tinge of regret, "but he doesn't know it. He's dead."

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Its Sort.

"Maude has a clever way of refusing her admirers."
"Yes, regular slight of hand."



"Saves the Bacon"

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