

THOSE PRETTY COTTON FROCKS



There are some very good stories that never grow old. We listen to them, with variations, from year to year and from generation to generation. And so it is with the story of cotton frocks. Sometimes they are simple, oftentimes they are not, especially in this season of much-trimmed dresses. Take organdies for example. Some of them are stitched in colors that make a color contrast, some of them are covered with lace frills dyed to match, numbers are befrilled with little flounces of the same material, others are decorated with satin cut into geometrical figures and if yarn embroidery and stitching hasn't attacked them as yet, it is sure to do so, for nothing is immune. But, of all the lovely trimmings that have been inspired by organdy nothing quite equals the blossoms that are made of it.

Writing of such an airy and irresponsible fabric is likely to make one a bit flighty but there are other cotton frocks, the gingham and dimities and chambrays, whose role is not frivolous but always interesting. They are

the bread and butter dresses that we never tire of. Two out of many sane and attractive models are pictured here.

Ginghams in the smaller plaids and in checks suited the mood of the season better than any others, perhaps because they look so well with organdy in accessories and decorations. One of these is shown with square neck finished with white organdy frills having picot edges in a color. The skirt is shirred in four rows and where it joins the bodice a little ornamental stitching makes a girde unnecessary.

The other dress might be the effort of an expert designer trying to demonstrate just how plain a cotton frock can be, and still be unusual and interesting. This one might be made of unbleached domestic or of chambray. Occasional splashes of vivid color appear in a scattered leaf motif, cut from heavy cotton and outlined with stitches in black. A girde of narrow black ribbon makes just the right finish.

Veils Do Their Kindly Part



The light that lies in woman's eyes is airily veiled these summer days, glancing with heightened charm through nearly invisible screens of silk. Of a spider web fineness, and, considering it, unbelievable strength, our veils support patterns of braiding, embroidery or dots that center attention on them and give them distinction. Behind such interesting barriers faces are more interesting. Veils have much to give to their wearers, but they have to be selected with discretion, for they can be either kind or unkind, both revealing and concealing; that's why they are made in so many and so varied patterns.

Four chic veils, as shown above, give one only an inkling of the endless variety in the ornamentation of fine meshes that are at the service of veil devotees for this summer.

Paris sponsors headwear in which the veil is more important than the hat over which it falls. An example appears in the square mesh net with braided pattern in the border, that drapes a narrow brimmed hat of malines without trimming, except for a band and bow of ribbon. The veil's the thing in this millinery, lending graceful flowing lines to it.

Another creation on the same order appears in the fascinating curtain veil. It has a fine hexagonal mesh with braided design in a flower motif, forming a deep border around it, finished by a fancy edge. It veils the face to the tip of the nose at the

front and trails away, lengthening to the shoulders at the back.

At the right of the picture a sprightly hat, with flaring brim, adds to its trim smartness by means of a face veil having a large mesh of very fine thread and a leaf motif in two places. The mesh is next to invisible. Veils of this kind, drawn over hat, face and hair make a finishing touch that is irreproachably neat.

Large dots arranged in a battlement border on an open mesh veil, adorn the last of the patterns pictured. It is placed over the top of a hat with upturned brim, and covers the face and neck, hanging to the same length all round. The group reveals that veils are draped in various ways and tells but little of their story, but enough to prove it interesting.

Julia Bottomly

A Bead Bag Craze.
The bead bag is on the very crest of the wave of summer fashion. Their design is elegant and their workmanship fine and they form the very latest thing in exclusive dress accessories. The prices range from \$15 to \$50 and even a little higher. Such a rage there is for these bags in New York that one young society girl had 27 different styles of bags, and ten of them were bead bags.

The KITCHEN CABINET

Oh beautiful for spacious skies,
For amber waves of grain,
For purple mountain majesties
Above the fruited plain!
America! America!
God shed his grace on thee
And crown thy good with brotherhood
From sea to shining sea!

HOT WEATHER DISHES.

There is nothing one may prepare which takes the place of salads of various kinds, especially on hot days.

Simple Onion Salad.—Take the small green-topped onions, slice very thin and serve with a dressing of sour cream, salt and paprika. Served with bread and butter it is a meal with a glass of good cold milk.

Tomato Jelly Salad.—To one can of stewed tomato, well strained, add one teaspoonful each of salt and powdered sugar and two-thirds of a box of gelatin softened in one-half cupful of cold water. Pour into small cups and chill. When ready to serve unmold on head lettuce and serve covered with mayonnaise dressing.

Tomatoes Stuffed With Asparagus Tips.—Prepare tomato shell; invert to drain. Cut cold cooked and seasoned asparagus tips in bits and fill the shells after salting them. Season with grated onion, cover with mayonnaise and serve well chilled.

Sweetbreads and Cucumber Salad.—Mix cooked sweetbreads cut in dice with half the amount of cubed cucumbers and a half cupful of diced celery. Mix with mayonnaise and serve on lettuce.

Cottage Cheese and Chives Salad.—Mix two cupfuls of well-seasoned cottage cheese which has been enriched with thick cream with one-half cupful of finely minced chives. Mold and serve with a simple boiled dressing.

Cucumbers in Sour Cream.—Peel and slice cucumbers as usual, cover with cold water to which a teaspoonful of salt has been added. Let them stand until well wilted, drain and plunge into ice water. Let stand for a half hour, drain and dry on a cloth, then cover with a thick, sour cream which has been seasoned with salt, cayenne pepper, a dash of mustard and a teaspoonful of sugar. If the cream is not sour enough add a dash of vinegar. Serve well chilled.

Summer Dessert.—Fill a baked pastry shell with fresh fruit, top with ice cream or whipped cream and serve from the table.

Today is mine—one royal, golden day,
Filled full of restfulness and sweet content.
I will forget tomorrow and its care;
I have today. What more has anyone?
—F. A. Jones.

SEASONABLE DISHES.

Frozen dishes of all kinds, punches, frappes and sherbets are most welcome during the sultry hot days of midsummer.

Caramel Ice Cream.—Measure one and one-third cupfuls of sugar. Take half of it and caramelize it by melting it in a smooth iron frying pan, stirring constantly until a rich brown in color. Add this very slowly to a hot custard made with two cupfuls of milk, one tablespoonful of flour, one egg and a bit of salt. Cook until smooth and flour is cooked, flavor with vanilla and when the caramel is dissolved freeze as usual.

Fruit Ice Cream.—Take the juice of two oranges, the rind finely grated of one, the juice of two lemons, two cupfuls of sugar, and a quart of rich milk or thin cream. Freeze as usual.

Macaroon Ice Cream.—Take one quart of cream, add three-fourths of a cupful of sugar and one cupful of dry pounded macaroons. Add a tablespoonful of vanilla and freeze.

Banana Ice Cream.—Rub four ripe bananas through a sieve, add one and one-half tablespoonfuls of lemon juice and one cupful of sugar. Stir and mix well, then add one quart of cream. Freeze as usual.

Strawberry Ice Cream.—Wash and hull three pints of berries. Add one and three-fourths cupfuls of sugar and a quart of thin cream. Put the berries through a sieve after mashing them. Strain to remove seeds if desired and freeze after mixing the ingredients.

Lemon Sponge.—Whip the whites of six eggs to a stiff froth. Soak half a package of gelatin in a little cold water and dissolve over hot water. Add to the gelatin the grated rind and juice of half a lemon and sugar to sweeten to taste. Stir until cool and beginning to thicken, then fold in the egg, pour into a wet mold and chill. Any fruit may be used for this mixture in place of the lemon.

CLASS BY THEMSELVES.

Stanley is one of a large family. Besides numerous sisters and brothers, there are aunts and uncles galore and many cousins. The only young people, however, are those in his immediate neighborhood. At Thanksgiving dinner Stanley gazed solemnly around the table for a while and then announced oracularly: "My mother and the cat seem to be the only people in this whole family that have any children."

"Oh, the world is full of countries,
but here's one that is my own;
It's the land that stood for freedom
when it had to stand alone;
It's the land that gave a welcome to
all men who would be free.
Of all the lands around the earth it
is the land for me."

FOOD VALUES.

The banana pound for pound is more nutritious than the potato and it constitutes the chief carbohydrate food of millions of people in the tropics, where it takes the place of cereals such as wheat, rye and barley and tubers of all kinds, such as potatoes.

Our government experts at Washington tell us that the banana is not only one of the most nutritious fruits but is one of the most easily digested, which explains some popular theories regarding this fruit.

The banana has still another quality which should highly recommend it. The thick skin which covers it is a protection against all contamination and makes it one of the most sanitary articles of diet.

As to the digestibility of the banana, ripe ones are classed with the easily digested foods, but it is important to see that the fruit is ripe. The skin of the fruit should be dark yellow or covered with brown spots; often the best fruit if firm is found in the skins which are dark brown.

Care should be taken to have the fruit cut from the stalk leaving the skin unbroken.

A ripe banana served with a glass of milk is a satisfying meal for one desiring a light luncheon.

Banana Pie.—Bake a tender pastry shell on an inverted pie tin and when cool fill with thinly sliced banana, sprinkled with salt and lemon juice. Sugar to taste and over all pour a generous cupful of whipped cream sweetened and flavored with almond. Serve well chilled.

Bananas With Steak.—Slice in half a few rather firm bananas; lay in a granite pan with butter, sugar, lemon juice and a sprinkling of salt. Cook in the oven until well done, then serve as a garnish for the steak.

Lamb Chops With Peas.—Broil the chops, having them trimmed uniformly. Arrange on a platter garnished with green peas served in a thick drawn butter sauce.

When I behold what pleasure is pursuit,
What life, what glorious eagerness it is;
Then mark how full possession falls from this,
How fairer seems the blossom than the fruit—
I am perplexed.
—T. B. Aldrich.

EASY LUNCHEON DESSERTS.

During the warm weather a dish of fruit with a small cake or a cookie is an ideal dessert. However, for variety the following may prove helpful:

Almond Blanc Mince.—Make a paste of four tablespoonfuls of cornstarch, wet with a little cold milk, add a quart of milk, four tablespoonfuls of sugar and boil until thick. Flavor with almond and stir in one cupful of shredded almonds or a few tablespoonfuls of almond paste. Mold, chill and serve with cream and sugar.

Baked Peas.—Use the large hard peas; core but do not peel. Fill with brown sugar, add a tablespoonful each of butter and lemon juice and bake during the baking. When tender serve cold with cream or the sauce in which they were cooked.

Banana Puffs.—Take one cupful each of sugar and flour, one teaspoonful of baking powder, three eggs well beaten and one-fourth of a cupful of milk. Mix well and stir into this mixture three thinly sliced bananas. Half fill buttered custard cups and steam one hour. Serve with a lemon sauce.

Lemon Sauce.—Stir one tablespoonful of flour into one cupful of sugar, add one cupful of boiling water, the yolk of an egg, one tablespoonful of butter, two tablespoonfuls of lemon juice and a bit of the rind. Cook until smooth and slightly thickened.

Gingerade.—Take two tablespoonfuls of ginger, half a cupful of sugar, a tablespoonful of lemon juice; stir and mix with iced water.

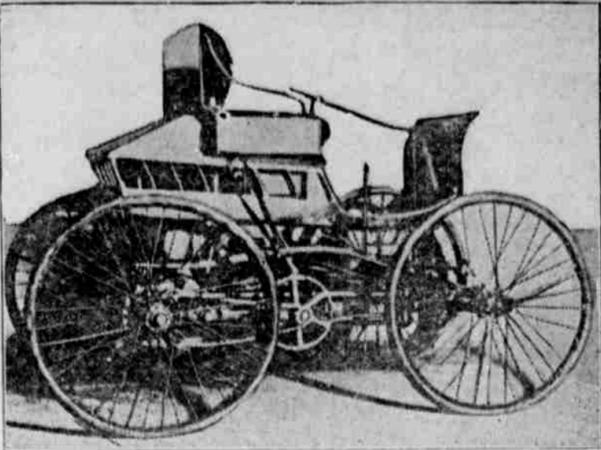
Lemonade.—Make a syrup by using two cupfuls of sugar, a quart of water and two-thirds of a cupful of lemon juice. Dilute with water to suit the individual taste. Lemon syrup, using a cupful of lemon juice to two cupfuls of sugar and one of water, cooked for five minutes, may be bottled and kept indefinitely. A tablespoonful of the syrup to a glass of water will furnish a glass of lemonade. Orangeade may be prepared in the same way, using a half cupful or less of orange juice in making the syrup.

Nellie Maxwell

TORTOISE SHELL.

The best of tortoise shell will get dull in time, but a good jeweler always knows how to bring back the pristine luster. Combs, barettes and pins that have become clouded and dingy—real tortoise shell, of course—will come back from a jeweler who understands his business looking as good as new. To brighten the imitation shell hair fixings wash them first with a little tepid water and then polish with a bit of chamois dipped in olive oil.

AMERICA'S PIONEER AUTOMOBILE



View of Elwood Haynes' pioneer car at Smithsonian Institution, Washington, D. C. This was made in the humble home of Haynes at Kokomo, Ind. It was the first mechanically-successful automobile made in America, and was built 27 years ago.

FIRST MILES OF BIG IMPORTANCE

Greatest Care in Handling of Car Called for Until Parts Have Worn In Somewhat.

ENGINE DEMANDS ATTENTION

Make Thorough Study of Instruction Book and Familiarize Yourself With Every Grease Cup—Drive Intelligently.

The dealer has just left your new car at the door, and you invite the family to go for a short ride. Doesn't the engine sound powerful and quiet? Your tests all are met satisfactorily, and you realize that it means sun, flowers and red blood and that it will pay its cost in health for you and yours. But—are you interested in your car's health? Do you intend to keep it fit from the start? Of course you do.

After the first trip take a wrench and go over every nut and bolt on the car to make certain that all are tight. The engine parts should get especial attention, for a defect here will result in misfiring and poor carburetion. Make your inspections frequently for the first 1,000 miles, until the car will have worn in somewhat. Then you can relax your vigilance a bit.

Study Instruction Book.

Make a thorough study of the instruction book. Look at the lubrication chart and familiarize yourself with the location of every grease cup and oil hole. Then see that all are kept filled properly. This will insure against worn parts or scored bearings and, incidentally, allow you to learn the lubrication system thoroughly.

When an automobile is built the engine has been run but little, and the parts are fitted tight to make them snug after the stiffness has worn off. The car will not show much speed until these parts wear in. So don't exceed 25 miles an hour until your speedometer registers 1,000 miles. By so doing each part will "find itself" and you will be perfectly safe in exceeding 30 miles an hour. If you force a car before it has obtained the 1,000 miles it will result in a noisy engine and premature repairs.

Drain off the oil every 500 miles and replace it with fresh. You will be surprised at the quantity of grit and dirt that comes from the crank case. The bearings and pistons throw off small particles of metal which, unless you remove them with the old oil, will work into the bearings and cause trouble. Perhaps your engine will show a tendency to overheat when new. Don't let this worry you, for its merely the friction caused in wearing off the rough surfaces of the engine. Drive intelligently and just give her plenty of oil and water, and soon the trouble will disappear.

Remove Looseness.

Every now and then the new car should be jacked up, the wheels shaken and the looseness removed. As the bearings become accustomed to their work the need for adjustment will go away.

Be careful of your gasoline adjustment on the dash. Do not leave it rich any longer than is necessary. For this results in an extra amount of gasoline getting into the engine, which will, of course, thin the oil.

The body cleaning should be done very carefully for the first month or so. Use a simple flow of water without spray or force. If you don't the finish will be marred. The longer you drive without unnecessary cleaning, the harder the varnish will become.

DIFFICULT TO DRIVE SCREWS

Trouble May Be Prevented by Applying Beeswax to Relieve Friction Which is Cause.

When driving screws into hard wood breakage is a trouble frequently encountered. This may be prevented by applying beeswax to the screw, as this relieves the intense friction which is the cause of breakage.

Keep Up Compression.

Modern cars are equipped with electric self-starters and do not have the crank handle installed. Without a crank handle it is difficult properly to test the compression of each cylinder. Oftentimes a motor is run with poor compression because it is too much trouble to attach the crank handle and test the compression of each cylinder. If the compression of each cylinder is not kept up to standard there is bound to be more or less of a pound in the engine, which is injurious to all the working parts, and especially to the bearings.

GATE WORKS AUTOMATICALLY

Device Drops Across Road While Red Lights on Posts Are Displayed and Bell Rings.

To reduce the too-heavy toll of accidents at railroad crossings which are not guarded by gates a western inventor has developed a set of gates made of heavy woven wire, which automatically drop across the road on



Spring Gates for Railroad Crossings, Which Drop Across the Road While the Lamps on the Posts Light Up.

either side of the tracks, when a train approaches. The gates slide in posts, equipped with red lights; a warning bell, also, is provided. A single electric motor drops and raises the gates. They are spring-suspended in such a way that an auto running into them carelessly, would be little damaged.

AUTOMOBILE GOSSIP

Any dent or bend in a rim should be corrected as soon as discovered.

The speed limit for automobiles in Japan is from 20 to 30 miles an hour.

Driving more carefully will do a great deal toward lowering depreciation.

The holding down nuts of the cylinder head should be tightened periodically.

The average sales of gasoline in Louisville, Ky., daily are placed at 60,000 gallons.

The proper time to examine push rods is when the engine is still hot after a run.

Europeans claim that in America the incentive behind the sales of 90 per cent of the automobiles is woman.

One cause of insufficient lubrication in the bearings is found in obstructions in the grooves in the bearing holder.

Montevideo, the capital and chief city of Uruguay, takes more than half of all the automobiles imported into that country.

Iron rust eats into canvas very quickly, and for this reason rims should be examined and cleaned a few times each season.

Two parts of iron or steel that have become rusted firmly together may be separated by soaking them for several hours in a mixture of one-third lubricating oil and two-thirds kerosene.

This is the time of year when owners of new cars need to be reminded that more harm may result to the vehicle in the first 500 miles of running than in all the rest of its life.