

Straw and Maline



THE season has brought in and introduced successfully a number of hats very simply trimmed which are nevertheless quite elaborate enough. The bodies of these hats are made of beautiful braids, of which there are so many different patterns, combined with folded maline, matching them in color. The result is exquisitely soft and light shapes which look better when simply trimmed than otherwise. The Napoleon shape at the bottom of the group is in silk braid, king's blue in color. A close shirring of maline is let in about the brim, breaking its width and giving an airy touch that is lovely. A shaded quill, blue to gray, and a double fan of velvet ribbon, in the same colors, are mounted at the front. A single flat band of the blue velvet ribbon extends over the back trimmed into the crown. This is all the trimming and nothing more is needed.

At the left a rose colored turban shows a cleverly wrought brim in which a long strip of braid edged with folds of maline does double service. It covers the brim and ornaments it at the same time. A ribbon plume made of a series of loops is of rose-colored satin ribbon. A silver ornament finishes the trim. This is one of the prettiest models shown in turbans. At the right a smart street hat is made of satin braid and has the edge of the brim finished with shirred maline. The hat is in a light olive, while the ribbon trim is a changeable blue and green taffeta. In this model the crown is a square of the braid draped across the frame. The idea is original and clever. The facing is of shirred maline and a ribbon bow finishes the back.

JULIA BOTTOMLEY.

REMODEL THE LACE BLOUSE

Perfectly Good and Up-to-Date Garment May Be Made at Comparatively Small Expense.

The all-over lace waist, which is a perfectly good left-over from the wardrobe of two years ago, may be worked into a this year's garment of quite a good and reliable style by making as a part of it a white cotton voile skirt with a paneled back and front, the panels extending up over the shoulders, where they are seamed together.

This will leave the side gores of the skirt belted in. A complete garment you will now have, which is to be slipped on over the lace blouse.

How satisfying to be able to use a good garment without making it completely over!

If desirable, the collar and cuffs may be removed, leaving the lace bodice collarless and with three-quarter sleeves.

Motifs cut from the discarded lace may possibly be so shaped that they can be used as insets upon the upper or waist portion of the long voile panels.

Wavy Locks.

Even the straightest locks in the world can be made wavy by the simple process of wetting the hair with alcohol and pinning it in little loops tight down to the head. Do not put the alcohol on your hands or brush, but use a little wad of absorbent cotton and dab the alcohol lightly over the hair. Then, taking a strand at a time, pinch it into loops about two inches apart and pin each loop snugly down. This can be done across the back of the head as well as on the top and sides, and the hair will wave and be perfectly dry in about half an hour, especially if a thin piece of veiling is tied all around the head as tightly as possible.

The Bath as a Tonic.

Some women say that they have not the vitality to withstand a daily bath. That is usually the case when the bath is considered a bother and too much strength is expended in the scrubbing and rubbing. The most beneficial bath is the quick one that is over within three minutes. Such a bath is a tonic. It is not necessary to get into the tub. Merely go over the body speedily, bathing away the dust and secretions of the skin, rinsing quickly and rubbing briskly until the skin fairly tingles. If one is nerve-tired, a hot bath just before going to bed will act as a soothing, restful comforter.

No Cosmetic Like Water.

One woman, whose skin is the admiration of all, washes her face with lukewarm water, the best toilet soap and a piece of soft flannel each night upon retiring and rubs it gently upward with an old linen towel. Then she sips a cupful of hot water. In the morning she dashes cold water over her face and neck and pats it dry with a Turkish towel and sips a cupful of hot water again. She has never used a cosmetic, and attributes the beauty of her skin to the generous use of water, both internally and externally.

BROOM FOR THE FIREPLACE

Hearth Brush Not a Hard Thing to Put Together and Will Be Found Most Serviceable.

Have you a fireplace that you like to keep nicely brushed up, or any other little corner that needs occasional dusting? A hearth brush is a very easy thing to make, a useful thing to have and an attractive addition to the furniture of any fireplace, colonial or modern. The real ones are not, I believe, to be had in this part of the country. Try making it yourself.

Go or send to some broom factory for a handful of the longest broomcorn stalks. You may be lucky enough to get them nearly three feet long, but 20 inches or two feet will be plenty long enough, and ten cents will fully cover the price. Take as many as you can grasp in one hand, say a bundle as thick as your wrist, and soak the stems in water for an hour. Hot water is best. This will make them far softer and easier to work with.

Now take ordinary brown binder or wrapping twine, the rougher the better, make a slipknot around the bundle below the middle, holding the stems uppermost and the broom end on the ground, and wind tightly, as tightly as you can pull the twine, making a collar of twine about an inch long. The ends can be secured by sewing them into the stems with a mattress needle or thrusting them through with a hairpin. Make another collar like it about halfway up, and a third two or three inches from the butt end of the stems, and your broom is done and ready for use as soon as dry. And you will have a real southern hearth broom, practically indestructible, and better looking than any you can buy in the shops.—Philadelphia Ledger.

TO PREPARE THE POTATO

Correct Method of Cooking With View to the Palatableness of the Vegetable.

Most people know potatoes as boiled, baked and warmed over. Plain boiled and mashed for variants on the first; creamed and fried on the last, and nothing you can do to a baked potato, if properly baked, can improve it.

Baked potatoes are more easily digested than if cooked in any other way, but to be at their best should be subjected to a heat sufficient to crisp the skins without burning them. A potato baked in a slow oven is not equal to one from a good hot one.

Baked potatoes are the proper thing to serve with cold meats. Select smooth, medium-sized potatoes, and time the baking so they will be just done, not over-baked and soggy, when the meal is served. A baked potato should be eaten at the psychological moment.

Boiled potatoes should be cooked slowly in a covered kettle. Most cooks advise putting them into boiling salted water.

Green Icing for Cake.

Green icing is simply the ordinary white icing colored green with a tiny bit of the green coloring matter that you can buy at any large confectioner's, or with spinach juice, which you can prepare at home. To make juice from spinach take a handful of well-washed leaves, shake dry, then cook in their own juice on the stove for a few moments. If cooked in a double boiler, or a cup set in a larger vessel of hot water, there will be no danger of burning and the juice will soon exude. Strain and use. Only a few drops will be required. You can make the icing with confectioner's sugar, white of egg and as much water as half an egg shell will hold for each pound of sugar used, or you can make the boiled icing.

A Good Boiled Dressing.

For those who do not like a mayonnaise made of oil this dressing will find favor. When bottled and kept in a cool place it will last a long time.

Beat the yolks of two eggs until lemon colored and thick, then add to them one-half teaspoonful each dry mustard and salt. Next heat in slowly four tablespoonfuls melted butter and six tablespoonfuls hot vinegar. Cook in a double boiler until it thickens. When cold, and just before serving, a cupful of cream, sweet or sour, may be folded in. This is especially adapted to use with lettuce, celery, string beans, asparagus and cauliflower.

Water Stains.

To take out the water stains from a green satin gown stretch the satin smoothly upon a board covered with a clean cloth and pin it taut. Then, with your finger nail, scratch gently around the edges of the spots until they are blended with the surrounding texture. Work thus toward the center of the stain. If you are careful in the task and do not skip a thread, the chances are that the spot will be so nearly invisible as not to be observed by the casual observer.

Cauliflower Salad.

Soak one head of cauliflower for half an hour in cold water. Drain and cook whole, uncovered, in boiling water, salted, until tender. Place on ice until ready to serve. Then set on lettuce leaves. Garnish with olives and cover with French dressing.

Pineapple Pie.

Grate the ripe fruit and sugar rather sweetly, then add one egg beaten to each cupful of pineapple and spread in the crust-lined dish; place another crust on top and bake in a quick oven.

WORLD PEACE



ACCORDING to reports, there was one unwavering note at the peace congress, held at Chicago May 3 to 5, 1909, which was, "war must cease now."

David Starr Jordan of Stanford university drew for the delegates a flaming picture and then saw it. It was after this fashion: "Not long ago I visited the town of Novara in northern Italy. There in a wheatfield, the farmers have plowed up skulls of men till they have piled up a pyramid ten or twelve feet high. These were the skulls of young men of Savoy, Sardinia and Austria, men without blemish, from 18 to 35 years of age, peasants from the farms and workshops who met to kill each other to decide whether the prince of Savoy should sit on his unstable throne or yield it to someone else. Go over Italy and there is scarcely a spot that is not crimsoned with the blood of France, scarcely a railway station without its pile of skulls. You trace them across to Egypt, to the foot of the pyramids. You will find them in Germany, at Jena and at Leipzig, at Lutten, at Bautzen and at Austerlitz. You will find them in Russia, at Moscow, in Belgium and at Waterloo." "A boy can stop a bullet as well as a man." "Born to be food for powder."

Slayers of Their Brothers.

Not a week ago a man said to me with trembling voice: "We piled 78 of them in one ditch and covered them up." "Who?" "Our brothers and cousins in gray." "Where?" "At Shiloh."

"Born to be food for powder" calls for big exercise of sane reflection. It is the cream-blood of the world that is skimmed off to be "food for powder." Invalids and the plainly defective do not present themselves for military service. And of those who do present themselves, only about one in four in the United States, and one in seven in England are found acceptable.

What can be done to rebuild the manhood of the old world and to prevent the degenerating of the new by war's destructive agency?

May we not reply: "Let every teaching force of every nation magnify the blessings of peaceful gain and minimize the clouded gains of war. Let the historians trace out the little rills of the gospel and practice of peace with their life-giving waters and impress their beneficence upon the minds of the school children and youth, instead of exhibiting and glorifying the rivers of blood and carnage that have deluged the fair face of the earth. The pupils should become experts in the knowledge and blessedness of international peace. The press might well convert its 'big scare-heads' into white silken flags for the truce of brotherly love. Let public sentiment exclude the jingoists from legislative halls and from political conventions, and drive them into the depths of the sea to denizen with the herds of the Gergesenes."

The Surrendered Life.

It is not enough to yield ourselves up to God once for all, and think that we have then done with the matter. Our surrender to God cannot be completed in a single act, but it must go on in continued, never-ceasing series of acts so long as we draw the breath of life. We forget this, and wonder why, when our surrender at some time in the past was so sincere and complete and unconditional, we do not realize the peace and joy and power that the surrendered life is supposed to bring. The trouble is that we are trying to let a single act of surrender take the place of those continued acts of surrender in the everyday trifles of duty which alone can give meaning and efficacy to the original surrender that we made. The surrendered life must be kept surrendered; the act of surrender is never finished while there remains any duty-doing and service to be done.

The Cure for Sorrow.

The cure for sorrow is not of an earthly origin. We are spirits, and real comfort can come only from the eternal world. Upon the margin of celestial streams alone those simple grow which cure the heartache. It is by the vision of the unseen that our troubles are transformed into glory. It is faith that assures that "good will be the final goal of ill," the faith that is personal trust in him who said: "In the world ye shall have tribulation; but be of good cheer; I have overcome the world." Through our Lord Jesus Christ "we glory in tribulations also; knowing that tribulation worketh patience; and patience, experience; and experience, hope."

Revelations of the Divine.

Happy are those who can see the eternal stars in the sunlight as well as in the darkness; to whom all that is fairest in this visible world is the revelation of the glory of Divine and eternal things; to whom the common gifts of God's providence are the symbols and sacraments of the better gifts of his grace; to whom a life unweaved by care and illuminated with gladness is the discipline for an endless life in God.—R. W. Dale, D. D.

Don't make the mistake of trying to define faith in terms of mathematics.

DAINTIES TO FOLLOW DINNER

Three Simple Desserts That Will Be Appreciated by Both Old and Young at Table.

Prune Souffle—Soak one-half pound prunes in cold water over night and cook in same water until soft. Rub through a strainer, add one-half cup of sugar and cook to the consistency of marmalade, then cool. Beat the whites of three eggs until stiff, add prune mixture slowly and continue beating, then add one tablespoon lemon juice. Bake in a slow oven 15 minutes. Serve with boiled custard or whipped cream.

Baldwin Pudding—Mix 1½ cups of bread crumbs with one-third cup melted butter. Cover the bottom of a baking dish with crumbs, and add one pint apples, cut in slices. Sprinkle with one-quarter cup of sugar, two tablespoons lemon juice, one-quarter cup chopped almonds and a grated nutmeg. Repeat these layers and cover with the rest of the buttered crumbs. Bake in a moderate oven 25 minutes. Serve with cream, sweetened, flavored and beaten.

Marshmallow Ice Cream—Mix one quart thin cream, one cup sugar, and 1½ tablespoons of vanilla. Freeze, using three parts ice and one part salt. When frozen, remove dasher and stir in one-half pound marshmallows, cut in pieces and softened. Pack and let stand an hour before serving.

The Home



Turpentine should be sprayed or sprinkled in the haunts of cockroaches. It will often quite destroy the pests and will always disperse them.

New linen for working upon should be rubbed over with a dry cake of soap. This will render the fabric soft, so that drawing threads or embroidering upon it will be much facilitated.

To remove scratches on furniture, dip a woolen rag in boiled linseed oil, and with it well rub the scratched article, which should then be varnished with shellac dissolved in alcohol.

When making glue you will find that the addition of a little glycerin increases its adhesive quality and makes it more elastic. One part of glycerin to three parts of glue is the right proportion.

Paper wrappings should never be left on meat or any other damp kinds of food longer than is really necessary. Paper (being a compound of rags, lime etc., with acids and various chemicals intermixed), is clearly not fit for keeping such things in for any length of time.

Buy bacon unsliced unless it is to be used up at once, for the cutting helps to dry and harden it. Keep it juicy and sweet by leaving the rind on until the last bit is used up. The bit of skin, well washed and scraped, may then be used with half a pod of garlic to season pea soup.

To Use Cold Meat.

Rub enough cold meat through the chopper to fill a coffee cup. Next, grind half as much dry bread and mix the two together. Now fry a large onion to a golden brown, chop fine and add to the other ingredients. Stir in enough cold water to make a thick paste. Flavor well with celery salt, pepper, sage and thyme. When all are blended, set back upon the stove in a frying pan containing a little butter and brown slowly on both sides. Turn out upon a hot plate. It is good.

Corn Cake Pudding.

Make the usual corn starch pudding of milk and eggs, etc., boil in double boiler, take a small pudding pan, grease well with butter, divide your pudding into three parts, flavor one with orange, another with lemon, the other with cocoa or chocolate. Arrange in pudding dish, dark in middle. Take the whites of your eggs beaten stiff, sweeten with sugar, flavor with vanilla, put on top and bake a delicate brown in oven.

Caviare Sandwiches.

Toast strips of stale bread lightly and spread with this mixture: Two tablespoonfuls of caviare, one spoonful of lemon juice, a quarter teaspoonful of curry powder and the same of paprika. Stir in a vessel set in boiling water until hot, before spreading upon the toast. Lay a buttered slice upon that on which the mixture is spread.

Minc'd Turkey Loaf.

Take white and dark meat and dressing, not the hard skin, from the skeleton of a roasted turkey and chop all together fine and mix with one or two well beaten eggs, according to quantity, and make in loaf and bake and baste for 15 or 20 minutes.

Tapioa Rouge.

Soak four tablespoonfuls of tapioa, and boil until thick and clear. Stir into this while boiling, a cup of red currant jelly. When thoroughly blended put into mold and serve cold, with cream.

The Death of John the Baptist

Sunday School Lesson for May 22, 1910. Specially Arranged for This Paper.

LESSON TEXT.—Matthew 14:1-12. Memory verses, 10-12.

GOLDEN TEXT.—"He that is slow to anger is better than the mighty; and he that ruleth his spirit than he that taketh a city."—Prov. 16:32.

TIME.—John probably was beheaded in March A. D. 29, after spending a year in prison.

PLACE.—John was imprisoned at Machaerus, Herod's palace-fortress on the east of the Dead Sea.

Suggestion and Practical Thought.

Herod: a Scoundrel on a Throne.—Who was the Herod that imprisoned John the Baptist? Four Herods are mentioned in the New Testament, and it is necessary to keep them distinct.

1. Herod the Great, king of Judea from 37 B. C. to 4 A. D., the Herod who ruled when Christ was born, and massacred the babies of Bethlehem. He was a cruel tyrant. He married ten wives and had many children, one of whom was

2. Herod the Tetrarch, called Herod Antipas, the ruler of Galilee and Peraea from 4 A. D. to 39 A. D., or during our Lord's ministry. He was the Herod to whom Pilate sent Christ during his trial, and it was he who imprisoned John the Baptist.

3. Herod Agrippa I., grandson of Herod the Great, his father being Aristobolus, was king of Judea A. D. 41-44, having a realm equal to that of Herod the Great. It was he that slew James the brother of John, imprisoned Peter, accepted divine honor, and was miserably eaten up of worms.

4. Herod Agrippa II., son of the foregoing, was therefore great-grandson of Herod the Great. When Paul made his famous plea before Festus this Herod was present, with his sister-wife Bernice.

What was the character of Herod Antipas? He was a weak, sensual, and treacherous man. Our Lord spoke of him as "that fox."

John: a Hero in a Dungeon.—Vs. 3-5. How did John the Baptist get into "the foxes den?" Josephus says that Herod imprisoned him because he feared that John's vast audiences might be used to foment a revolution. That may have been assigned in public as a pretext, but the reason given by Matthew is certainly the real one—that John had openly rebuked Herod for his unholy connection with his brother's wife.

Herodias: an Unnatural Motho.—Vs. 6-8. Who was Herodias, who was plotting against the prophet? She was the niece of Herod and of his brother Philip.

What opportunity did Herodias find for gaining her desire against John? Herod's birthday was kept with a brilliant feast "to his lords, and the high captains, and the chief men of Galilee" (Mark). "A luxurious feast of the period was not regarded as complete unless it closed with some gross pantomimic representation; and doubtless Herod had adopted the civil fashion of his day. But he had not anticipated for his guests the rare luxury of seeing a princess—his own niece, a granddaughter of Herod the Great and of Mariame, a descendant therefore of Simon the high priest and the great line of Maccabean princes—a princess who afterward became the wife of a tetrarch and the mother of a king."—Farrar.

Who was this degraded girl? Her name was Salome, and she was the daughter of Herodias and her first husband, Philip.

What are we to think of Herod's promise, whatsoever she would ask? It shows that, weak and foolish as he was, his wits were inflamed and confused by wine.

Why did Salome go out and ask her mother what to ask (Mark)? This feature of the story does not look like a plot, or as if Herodias had not dared to confide the whole of it to her daughter. Should she ask for jewels, beautiful clothes, a palace? Prof. Stalker puts these words into the mother's mouth: "Little fool, you know not what you ask; what would all these things be to you and me unqueened and outcast as we may be any day if John the Baptist lives?" So the girl went back "straightway with haste" (Mark) and exclaimed: "My wish is that you give me here, immediately, on a dish, the head of John the Baptist." "Her indecent haste, her hideous petition, show that she shared the furies of her race."—Farrar.

The Transient Triumph of Wrong.—Vs. 9-12. How did Salome's request affect Herod? "The king was sorry" (Mark: "exceedingly sorry"). This was not genuine repentance, or Herod would have withdrawn his promise; since falsehood, though always a sin, is a far less sin than murder.

What was the close of the tragedy? The noble head was placed upon a charger—a broad, flat platter wont to contain meat for the table; and indeed the sight was meat to the vengeance-hungry Herodias. "The young dancing girl received it, and, now frightful as a Megaera, carried the hideous burden to her mother."

The Voice of Conscience.—"We have all of us evils enough in these charnel houses of our memory to make us dread the awakening of conscience. Some trifle touches the hidden spring by mere accident; as in the old story of the man groping along a wall, till his finger happens to fall upon one inch of it, and immediately the concealed door flies open and there is the skeleton. An apparently trivial circumstance, like some hooked pole pushed into the sea, may bring up by the locks some pale and drowned memory long plunged in an ocean of oblivion."—Alexander McLaren.