



VOGUES
AND
VANITIES
By
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Warm-Weather Coat of Cotton Corduroy.

Cotton corduroys have been growing in favor for at least three seasons and now on every hand they are to be seen. They are used for summer coats and skirts and are shown in all the fashionable colors in the lighter tones. In rose, blue, maize, and light green they have proved a strong attraction for younger women. But, for midsummer wear in all white they make the strongest appeal to women of discernment, young or old.

The latest of coat models in cotton corduroy is shown here, and there is no likelihood that we shall see anything better, for designers are through with coats for summer wear. This model is very full, with wide cape-col-

lar, and boasts an entirely new note in its bandings of white cotton velvet. The collar is bordered with it and the belt and fastening straps are made of it.

The coat hangs fine at the back with the belt of white velvet thrust through slashes at each side of the front. White cord loops at the ends of the belt fasten over velvet-covered buttons. Two short straps over the breast fasten in the same way. The collar closes with a button and loop.

Plain coat sleeves are finished with turn-back cuffs, faced with the white velvet and caught with buttons. Large patch pockets, mounted at the sides, are lined with white also. Altogether this is a coat of great distinction.



Group of Mourning Hats.

A group of mourning hats pictured in the illustration shows the medium-sized sailor shape in three developments for present wear. With the exception of the braided hat at the left these hats are suited to any season of the year and the shapes may be relied upon as staple in style.

The hat at the top is made of one of the specially woven silks used for mourning millinery. The silk is laid smoothly over the frame, with the neatness which is indispensable in making this particular class of hats. Either English crepe or silk, like that used for covering the frame, serve to make the roses and foliage and stems that are applied flat to the crown.

At the left a similar hat is made by covering a frame with crepe georgette. Triangles of English crepe are applied to the crown at the base. They are outlined with crepe-covered cord, and a braided pattern is applied to them with a small cord of the same kind. As a finish two ball ornaments, made of the cord, appear at the left side. A neck ruff of plaited crepe, worn with this hat, fastens with a bow of broad ribbon at the back.

An arier hat of hair braid and net is shown at the right, and it belongs to the summertime. The lace braid is stretched over a wire frame having the wires wound with crepe. For trimming, a wide plaited ruffling of net is placed about the crown, and a rose which may be either of silk or

crepe, is set in the plaiting near the front. The small neck ruff, worn with this hat, is made of faille ribbon and plaited net.

Almost any of the millinery braids may be used in conjunction with crepe for making hats to be worn during periods of mourning. Crepe is only used for mourning and has come to be the token of it. By adding trimmings of it to other stuffs they become correct for mourning wear, but they are to be chosen by someone who knows how to discriminate.

White crepe is preferred to black sometimes, and hats made of it appear among displays of mourning millinery. Crepe is a particularly durable fabric since the process of waterproofing has been applied to it.

To Save the Seamstress Time.

Much time is spent in putting on placket fasteners. First sew the snaps on one side of the goods, chalk each snap, press it on the goods on the other side and it leaves the exact place for the fastener to be sewed. It saves time in pinning and measuring and the work can be accomplished in half the time.

Gloves to Match Stockings.

In dainty little French boxes are packed lace gloves and stockings to match. Both are of silk with insets of chanelly lace and they come in all the pastel and opera shades.

REQUIRES CARE IN MAKING

Tea, to Be at Its Best, Must Be Prepared Under Exactly the Proper Conditions.

There is practically no nutriment in tea, though there are small amounts of mineral salts. The principal ingredients are caffeine, which stimulates the nerves; volatile oils, which give the flavor, and tannic acid, which retards the digestion!

The Japanese have made a religious and aesthetic ceremonial of tea-drinking, and, like the mineral waters whose efficiency is found to depend largely on the change and rest accompanying their drinking, the afternoon tea has its psychological as well as its physiological reasons for the pleasant results produced.

Like all beverages which refresh by stimulating, tea should be used with great discretion.

Less tea is used to the cup than in the case of coffee—one-half to one teaspoonful as compared to one tablespoonful. A mild cup of tea well made will not hurt a healthy person, and, although the stimulating principle is the same, tea does not seem to have so direct or so pronounced an effect on the central nervous system as does coffee. Children, people with gastric troubles or those who are nervous should not drink tea.

Green tea contains much more tannic acid than black tea. Be sure it does not boil or stand on the leaves if you use it.

Hard or stale water does not make good tea. It should be freshly drawn and freshly boiled.

Boiling any tea is a crime. The caffeine is readily soluble and is quickly obtained in solution. Boiling or long standing on the leaves only results in more of the injurious tannic acid being extracted and spoils the flavor as well as making the beverage more harmful.

COVERS FOR SWEEPING DAYS

Provision May Be Made That Will Go Away With Much Annoyance on Those Occasions.

To find the necessary coverings on sweeping days has often sent the maid scurrying about for old aprons, sheets, towels and anything else she could lay her hands on to use for this purpose.

A friend of mine has solved the difficulty in this way: She purchased a quantity of gray cambric and made from it a large sheet with which to cover the beds and sideboard; smaller covers for dressers and toilet tables were made and still others, in suitable shapes, were designed to put over the lamps, mantels and the like. She also made from the cambric a bag to keep the covers in; this was hung in the broom closet.

While light, the cambric formed a perfect protection against dust, and a simple shaking when the sweeping was finished freed the covers from the dust that had settled upon them, so that they required washing but once a month. The use of these dust covers saved much valuable time and extra work. The cost of a set is moderate and it does not take long to make them.—Pittsburgh Dispatch.

Omelet of Peas.

Beat up three eggs, to which add one tablespoonful of grated cheese; pepper and salt and mix thoroughly. Butter an omelette pan and pour in the mixture; keep moving it gently with a fork, while you sprinkle in with the other hand some cooked green peas or canned. The omelet will be cooked by the time you have sprinkled in two handfuls. Slip it off on a very hot dish, fold over and serve at once.

Queen Cake.

Three eggs, two cupfuls sugar, large half cupful butter, one cupful milk, one teaspoonful soda, two teaspoonfuls cream of tartar, three cupfuls flour. Flavor to taste. This makes two quite good-sized loaves or a large sheet. It can be divided and put three whites in one loaf and three yolks in the other. Then use one and a half cupfuls of flour to each loaf and halve everything else in proportion.

Cream of Rice Soup.

Two quarts of chicken broth, one cupful of rice, one quart of milk (half cream is better), one onion, one stalk of celery, salt and pepper to taste. Wash the rice, add the onion and celery and cook two hours; then strain through a sieve. Add the seasoning and the milk or cream, which has come to the boiling point. If milk is used, add a little piece of butter.

Egg Sauce.

This is excellent with almost any boiled fish. Have ready two hard-boiled eggs, cut in small pieces. Use two tablespoonfuls of white roux, or melt two tablespoonfuls of butter and add one of flour to it, then a cupful of boiling water and cook for at least ten minutes. Add the egg, seasoning, more butter, and, if liked, a teaspoonful of chopped parsley.

Beef a La Mode.

Three pounds round steak chopped fine, two well-beaten eggs, four soda crackers rolled fine, one teaspoonful salt and one teaspoonful sage, one-half teaspoonful pepper, two tablespoonfuls milk. Roll into a loaf, mixing well, and bake two hours.

Chicken and Macaroni.

Take equal parts of cold chicken, boiled macaroni and tomato sauce. Put in layers in a shallow dish and cover with buttered crumbs. Bake until brown.



TO EXTEND USE OF PARKS

Minneapolis Has Been Considering Suggestions for Improving Recreation System.

Minneapolis has been studying suggestions for extending the use of parks. The subject was embodied in a report by F. S. Staley of the bureau of municipal research of the Civic and Commerce association.

"The conspicuous flaw," says the report, "in the present recreation system is the inadequate provision for active play of men and women more than 20 years old. Children will come to the playgrounds almost without invitation. It is more difficult to reach adults, yet they need the outdoor life quite as much as the children. The park is a more logical center than the school and park buildings can be readily adapted to such purposes.

"The park board should increase its efforts to make the park's real competitors for the saloon, the commercial dance hall and the movies. This will involve obtaining park areas adjacent to the thickly populated districts, a policy to which the board is already committed."

The survey also urges a park to care for the floating population.

"Thousands of men temporarily out of work," it reads, "spend their time in the saloons and cheap lodging houses, where they are permitted to sit down. This privilege is denied them in Gateway park. Both from the health and police standpoint they are better off outdoors than in cheap houses open to them."

Everyone who has visited Minneapolis will remember beautiful Lake Harriet and its park. It is surprising to see that this report advocates publicly to advertise parks to the people of the city.—Kansas City Star.

PLANT TREES ON HIGHWAYS

They Make Travel a Delight and Increase the Value of the Adjoining Property.

Perhaps the idea of trees of one variety is a good one. But why not a variety of varieties? Also, why shade trees alone, if these be understood to eliminate all consideration of peach, apple, pear and the remainder of the 57 or more of precious memory? No man who has been a boy in rural life can see other than wisdom in the suggestion. As for willful rapine, what boy ever stole from the tree that hung its fruit invitingly over the ancient worm fence?

Here is an opportunity for the present generation of farmers everywhere to do a bit of missionary work that will cause the coming race to rise up and call them blessed. They themselves will live to enjoy the sweet shadows of the trees. Every motorist will find fresh delight in the drives along the bosky roads. The value of the farm lands adjoining will be enhanced far beyond the cost of the experiment. If the shadow of a rock in a weary land moved the ancient desert prophet to a metaphor adequate to explaining the solaces of his life's lean journey, how much more highways, glistening white between an enclosing vignette of green would serve to illustrate the delights of a far better country!

Profit in Paint.

If paint didn't do anything, but make the family feel more cheerful and give them more pride and self-respect, it would really be worth all it costs, but in this day of high-priced lumber and building material, paint really pays two profits—pays one profit in beauty and a second profit in lumber and dollars saved. Back in the day when the South was full of magnificent timber and we didn't think of trees at all except as something mighty in the way when we wanted to clear a "new ground," back in those days a man might have lived in an unpainted house and consoled himself that he wasn't losing much except cheer and beauty. But that day has passed. It's true that painting now pays its way besides adding beauty. In other words, you can get the fun and satisfaction and good cheer that come from living in a house that's painted—you get all this "free gratis" as a sort of surplus by-product of the good common sense business deal that you make when you have your house protected by paint.—Progressive Farmer.

Value of a Clean City.

When a stranger visits a city the lasting impression which he carries away with him is usually his first impression. If the city is neat and attractive his first thought about it is apt to be enthusiastically favorable; if the city is unkempt and ugly he is glad to leave it, never to return. He is far more likely to come and settle down in an attractive city than he is in an unattractive one, and the citizens take an interest in and are proud of their city just in proportion to its attractiveness. It is the duty of our city to be attractive.—From the recent report of the city plan commission of Newark, N. J.

The HOME BEAUTIFUL
Flowers and Shrubbery
Their Care and Cultivation



Light Pink Roses.

FALL PLANTING OF ROSES

By PRISCILLA PAKE.

Fall planting of roses may be done in the latter part of October or early in November, or even as late as the middle of December, with excellent results.

Roses planted in the fall, however, should be set deep and banked well with earth just before the ground freezes. It is also well to cover the soil about the plants with manure, which should not be removed until the middle of April, or until all danger from a severe frost is over, whereupon this dressing may be forked under.

When the rose plants are received from the nurseryman they should be unpacked as soon as they come to hand. Thereupon the tops and roots should be well sprinkled with water, after which they should be covered with bagging and placed in a shaded spot until ready to plant.

If the ground is not prepared when the plants arrive, it is advisable to put them in a shallow trench and cover the roots with loose soil until the ground can be put into a proper condition.

The enrichment of the soil, however, should not only be made at the time of the preparation of the bed before planting, but in the spring of every year, for with such attention a bountiful supply of flowers may be expected every season.

When planting, spread the roots out carefully and do not cross them or crowd them. They should be placed well below the surface of the soil and arranged, as far as possible, in their natural position.

When the roots are covered the earth should be firmly pressed down upon them, particularly around the stem. If manure is put in the bottom of the hole it should not be allowed to come in contact with the roots.

After planting, the roses should be well cut back to a few buds, freely watered and protected for a few days if the sun is strong. After that they will have become thoroughly established.

If the ground is wet when the plants

are received it is better to postpone the planting, as the soil is liable to become baked and the safety of the plants may be thus endangered.

During a dry season the rose requires plenty of water, and frequently soaking the bed with liquid manure will be beneficial. The moisture may also be conserved by abundant cultivation.

In the winter the roses should be protected with a good mulch, which is best done by covering the roots in December with coarse litter, or leaves, to about six inches in depth, or they may be covered with evergreen boughs or similar material.

But if the exposure is very great it is advisable to lay the plants down and cover them with earth, putting them to sleep, as it were, on the bosom of Mother Nature.

CLEMATIS A GOOD VINE

Clematis, panniculata, is one of our most popular vines. It seems entirely free from disease and is unusually hardy. Its foliage is attractive and its small white blossoms which completely cover the vine make a glorious spectacle over porches and pergolas.

One of its chief attractions is that it does not come into bloom until after all the other vines are faded and yellow. It is a rapid grower.

Clematis must be planted in a soil of good loam, well drained. Give it protection of leaves in the winter.

THE WILD GRAPE VINE

To me the wild grape vine produces the sweetest odor of any plant in existence. The wild grape is a hardy vine, growing with scarcely any attention.

It can be made to cover a side fence as a dense hedge, or trained over trellis or up shade trees.

Young plants may be secured in almost any wood or along bushy fence rows.

They are transplanted in late fall or winter.—E. V. B.



—It is Cream White and is Shown Here With Maidenhair Fern in an Etched Glass Vase.