

HOME INTERESTS

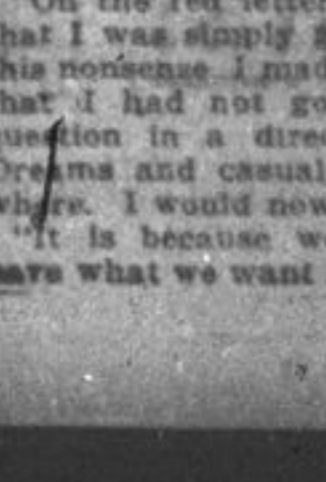
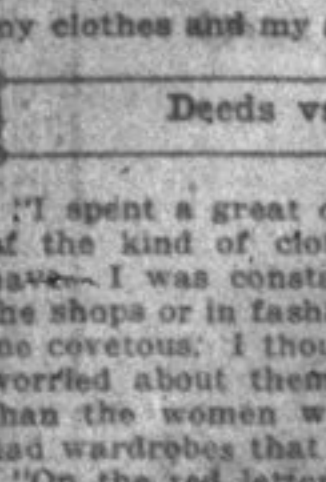
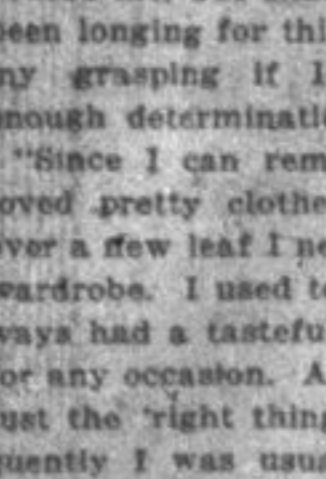
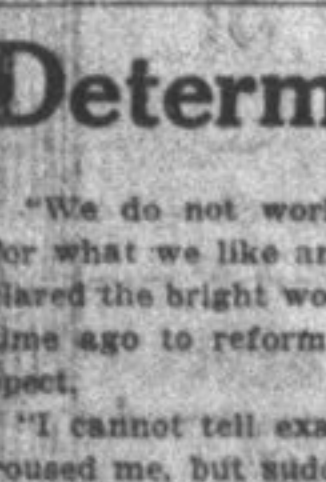
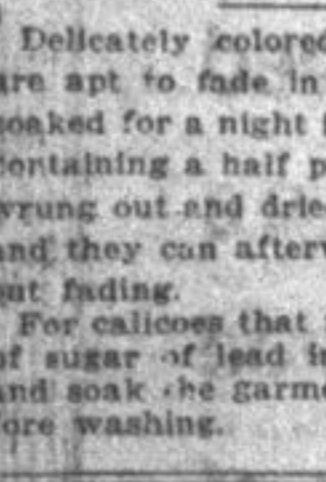
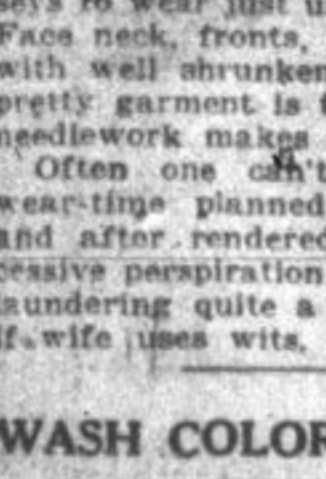
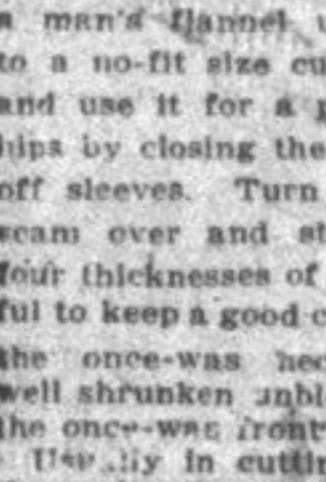
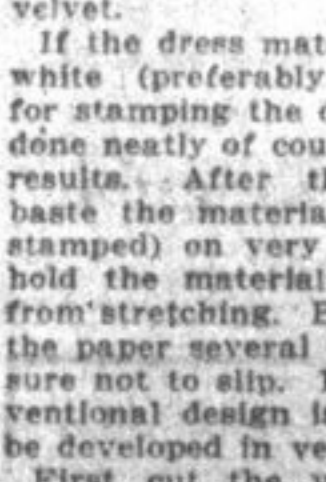
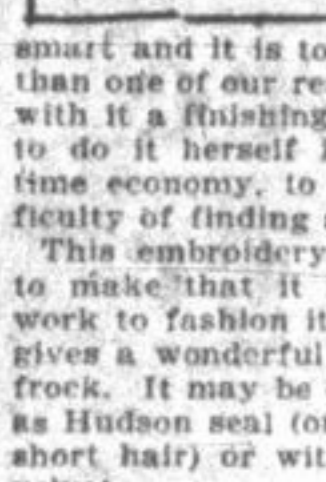
Applique Embroidery

Sixth in a Series of Lessons by a Belgian Artist

COLD weather has its effect on every thing, even type of embroidery, and with the coming of autumn one finds it consistent to consider heavier needle work for a time at least. The applique embroidery which will be the lesson to-day is in great demand for dress ornamentation and has been asked for by several readers.

Many of the fashionable autumn gowns from Paris are trimmed with patches of applique embroidery, and any woman at all handy with the needle can make a simple dress very attractive by braiding, beading or embroidering it. Applique embroidery is especially smart and it is to be surmised that more than one of our readers will be glad to add to it a finishing touch to her gown and to do it herself in the interest of wartime economy, to say nothing of the difficulty of finding any one to do it for her.

If the dress material is dark use red or white (preferably white) carbon paper for stamping the design, which should be done neatly of course in order to get good results. After the design is stamped baste the material (where the design is stamped) on very heavy paper that will hold the material in place and keep it from stretching. Baste around and across the paper several times so that it will be sure not to slip. If a motif in some conventional design is to be made it should be developed in velvet in the first place. First cut the velvet or fur just the same size as the part of the motif that is to be worked and baste it to the fabric. It is cut exact and regular, or otherwise it will ruin the whole effect of the design. Baste the velvet or fur inside the line of the design and begin the work by using a heavy silk floss and embroidering around the motif, using one long stitch



and one short stitch (see illustration No. 1). Finish all the motif in the same stitch. For a flower cut the velvet in the same shape as the petals. Don't cut each petal separately, but cut them all in one and then baste the velvet on the design and make the long and short stitch just as is done in the case of the motif.

This stitch is only for the outside edges of the flower, however (see illustration No. 2), and the stem or running stitch must be used to outline the petals and a number of French knots made to fill in the centre.

For the large leaves do just the same as for the single motif and the flower, but for the small leaves outline them in the stem stitch and fill them in with the stem stitch. This gives an entirely different effect. The stems themselves are, of course, made just as are the stems in other embroidery.

A different touch may be given to this embroidery by developing only the outside edge of the flower with velvet and filling in the rest with the stem stitch. After the embroidery is completed take it off of the paper and press it, but be sure to press it flat, for that would ruin the velvet or fur. Have the iron hot and turn it over so that the material may be passed over the iron. Place a damp cloth between the material and the iron. A small puff or anything that the iron will fit into may be used to support it, as the material is quickly brushed over it.

If necessary, too, that the floss shall be the exact shade of the fur or velvet, otherwise the general effect will be marred.

If any reader desires further information will be glad to furnish it.

SHRUNKEN UNDERWEAR. If through rough usage at the laundry a man's flannel underwear is shrunken to a no-fit size cut the neck binding and use it for a patch. Fit over the hips by closing the arm holes and cutting off sleeves. Turn the raw edges of the seam over and stitch by hand through fold thicknesses of the flannel, being careful to keep a good curve to the seam. Face the one-way neck with a length of well shrunken unbleached cloth, and leave the one-way iron facing for the placket. The shirt in cutting out the neck to fit, wait the shirt button of the placket, will become the top one of the shirt. Leave the ribbed border for a hem finish, or turn up, and feather with a new hem.

WASH COLORED GARMENTS. Delicately colored socks and stockings are apt to fade in washing. If they are soaked for a night in a pall of tepid water containing a half pint of turpentine, then wrung out and dried, the colors will "set" and they can afterwards be washed without fading.

FADS AND FANCIES. The plain collarless neckline is very fashionable for those to whom it is becoming. Black satin frocks are in such tremendous favor that one sees them on every hand.

DEEDS vs. DREAMS. "I spent a great deal of time dreaming of the kind of clothes I should like to have. I was constantly seeing things in the shops or in fashion pictures that made me covetous. I thought about clothes and worried about them far and away more than the women who somehow or other had wardrobe that were 'right'."

"On the 24th letter-day when I decided that I was simply going to put an end to this nonsense, I made the primary decision that I had not gone about the clothes question in a dream, business-like way. Dreams and casual thoughts got no notice. I would now be practical.

Moods of the Present Moment



VERY often the more one fusses over the complexion the worst it becomes. On the other hand all too frequently one might materially improve the appearance of the skin at the expense of just a small amount of time and trouble.

Prevention vs. Cure. We may visit the most expensive beauty specialists in town and be un-falling in our attendance at the hair-dresser's, but unless we give a certain amount of attention to conserving our energy we may expect to have our faces become wrinkled and lined and our hair to turn prematurely gray.

Delicious Dishes That Will Tease the Appetite. Cherry Turnovers. Two and one-half cups cherries, sweet and carefully stoned, two-thirds cup sugar or its substitute, two and one-half tablespoons flour, one teaspoonful oleomargarine. Have good paste cut out spoonful of the above mixture, dot with butter, fold over half, first wetting edges with water, tuck under; press down firmly with a fork, bake until a good brown. Make little holes on top.

Butter Scotch Pie. Bake pie shell, one cupful brown sugar, two tablespoonfuls of water, piece of butter size of egg, yolks of two eggs, three tablespoonfuls of flour, one cupful milk. Cook in double boiler until it thickens, then add one teaspoonful of vanilla. Beat the whites of eggs and add one tablespoonful sugar for icing. Place in oven a few minutes and brown.

Mock Cherry Pie. One cupful cranberries, one-half cupful raisins, one-half cupful water, two-thirds cupful sugar, one tablespoonful flour. Let cook until berries are soft, then add piece of butter and one teaspoonful vanilla. This makes one large pie. Very good.

Then There's a Way. "If you have to make some of your clothes and want them to look professional—not homemade—why do you not go to classes where the right way of making clothes is taught, instead of going on your own? You are your own boss, but not entirely satisfactory. That costs money! Yes, but you can manage somehow to get the money and the time if you are determined to grasp what you want in life."

Apple and Barley Salad. One-third cupful barley, one-quarter cupful chopped peanuts, one pint chopped, two large apples, one stalk celery. Soak barley overnight and cook in boiling water until soft. Drain, add chopped peanuts, chopped pimento, apples cut in julienne pieces and celery cut fine. Mix with boiled or mayonnaise dressing and serve on shredded lettuce.

Falm Beach Cake. Two egg yolks, one egg white, one-quarter cupful of sugar, one-quarter cupful of corn syrup, one-half cupful of barley flour, two and one-half tablespoons of melted butter substitute, one-half cupful of rice flour, one and one-half teaspoonful of baking powder, one-quarter teaspoonful of salt, one-quarter cupful of milk. Beat egg yolks with the egg white until thick, add sugar gradually and corn syrup. Mix and sift barley flour, rice flour, baking powder and salt. Add alternately with milk to first mixture, add melted butter substitute, beat well and bake in a moderate oven thirty minutes.

Capable Women

Jottings About the Doings of the Fair Sex

FIVE thousand American girl clerks are needed at once in France, to relieve men now employed there for military duty. Schools are to be established throughout the United States where women workers will be trained to take the places of men. Over half a million women are needed at once to fill vacated positions.

Miss Lillian G. Jones, recently appointed cashier of the Bank of Cuba, in New York city, is New York's first woman cashier. In order that their muscles may be sufficiently strengthened to enable them to throw the levers and "kick" the brakes on big traction plows which they expect to man, the Jayhawkers Girls' Tractor Club, of Salina, Kas., has added military training to its repertoire.

The Woman's Liberty Loan Committee, of which Mrs. William G. Macdoo is chairman, is now operating in every State in the Union, and has secured the services of one million women. Women recruited for work in the United States Marine Reserve Corps will wear special uniforms so that they can be distinguished from other women in the army and navy.

Before a young woman of any noble family in Denmark marries she spends after she is engaged, a fixed time in some family, preferably that of a pastor. Miss Florence Taft, of Rockwell, Conn., a cousin of ex-President Taft, is employed in a munition factory at Pompton Lakes with a number of other girls of well-to-do families.

Both Queen Alexandra and Queen Mary of England are members of the Order of the Garter, but up to the present time there is no instance recorded in modern history where any woman subject has been similarly honored.

All the girls who live on the Island of Rhodes are skilled mariners, and are, in addition, excellent divers. The ever eleven thousand women workers in the munition plants at Bridgeport, Conn., will vote with the men in an industrial election to be held in that city.

In Japan a married woman may own separate property. Female workers in Tennessee are allowed to work only fifty-seven hours in any one week. Women workers in the mercantile establishments in Kansas are paid a minimum weekly wage of \$5.00.

Women employed as machinists in the Westinghouse Electric Works at Pittsburg are paid as high as \$7 a day. The Queen of Holland comes from her dairy a considerable proportion of the milk consumed by buyers in the city of Amsterdam.

Miss Mary C. Tucker, who has been appointed head of the science department of Upper Canada College at Toronto, is the first woman to become a member of the faculty since the school was founded in 1829.

Miss Florence C. Thorne, who has been elected personal staff of Samuel Gompers, president of the American Federation of Labor, has been made assistant director of the Working Conditions Service in the United States department of Labor. California tomato canneries can only be saved from bankruptcy by the coming to the fore of the women who are willing to go in to the factories and help save the enormous crops which they contracted for early in the season.

Pistachio Ice Cream

This is the best ice cream for the money. It may be made ready for the freezer early in the morning and kept in the ice box until it is convenient to freeze it. It is quite possible to utilize cream that is not perfectly sweet.

Put in the can of the freezer one pint milk, one-half cupful heavy cream, one-third cupful sugar, one teaspoonful vanilla, one-half teaspoonful almond extract, a few grains salt, and vegetable color paste to make a delicate green color. Set the freezer in a pan of hot water. As soon as the mixture is lukewarm, add one junket tablet dissolved in one tablespoonful cold water. Mix thoroughly, and let stand until firm.

Put in the ice box until ready to freeze, then put can in the freezer tub, adjust the crank, put in three small measures of ice that has been crushed in a heavy cover or shaved fine with an ice shaver, cover this evenly with one measure of rock salt, add three measures more of ice and one of salt, let stand five minutes and then turn the crank of the freezer very slowly for about ten minutes, when it may be turned a little more rapidly. Continue turning until mixture is firm.

Remove dasher, pack ice cream solidly into the can, surround with four measures of ice to one of salt, cover with a heavy burlap bag or newspaper and keep in a cold place until needed. Be sure the opening in the side of the wooden freezer

is not plugged up, so that any surplus of salt water will drain off instead of getting into the freezer. It may be necessary to repack the freezer if the cream is frozen very long in advance of the meal.

The cream may be put into a mould, set in the freezer cooker kettle, surrounded with ice and salt, and left in the freezer cooker all day. Peel peaches, cut in thin slices, sprinkle with sugar and set in ice box to chill. To serve, place peaches in chilled dessert glasses, cover with ice cream and garnish each with a candied cherry.

RAGGED CHRYSANTHEMUMS. Ragged chrysanthemums may be made of white, pink, red or yellow paper. The circles are cut from one to five inches in diameter, crinkled from the centre, cut in strips reaching almost to the centre, and then strung on a wire on the end of which a wad of paper has been secured.

If they are then passed through the hand as if they were a piece of paper to be crinkled, a calyx pasted on, leaves are cut from the same, and the stem is covered and fastened to a natural twig.

TREATY COMPLEXION FREQUENTLY TO DASH OF COLD WATER.

CLEANSER SKIN WITH COLD CREAM.

Things Internal. It is not sufficient, though, that we give our attention solely to external things. We must act just as wisely with things internal, and one of the most important of these is the state of our stomachs.

We must avoid foods that are rich and heavy and eat those that are nourishing and easily digested, and in these days of sane and palatable wartime recipes we haven't the shadow of an excuse for doing otherwise.

Frozen Apple Custard. Make one pint of thick apple sauce and sweeten to taste with crushed maple sugar. Add two eggs, lightly beaten, a pinch of salt, a little ground cinnamon and grated nutmeg, a few grains of salt and one pint hot milk, thickened with half a teaspoonful of cornstarch, mixed into thin put the pears and gently stew until they are tender. Put the milk on to boil; when boiling add a pinch of salt and gradually sift in the maize meal, stirring all the time; mix the sugar and margarine. Grease a pie dish, put the pears in, then pour over the maize mixture. Put into a moderate oven and let the top slightly brown. Serve hot or cold.

Baked Tomatoes. Take as many tomatoes as are required, remove a little of the inside pulp and fill up with uncooked rice and pepper and salt to taste. Place on a baking tin and put in the oven till the rice is sufficiently cooked. Serve very hot with fried parsley.

Carrot Souffle. A delicious and economical dish, this made after a French recipe. Prepare a mash, or purée, of carrots, to which add a tablespoonful of white sauce and the yolk of an egg, slightly beaten. Add at the last moment the white of the egg whipped to a stiff froth and place the mash in a soufflé dish; cook in a moderately quick oven until the soufflé rises. Serve very hot.

Sweet Potato and Peanut Croquettes. One cupful mashed sweet potatoes, one cupful chopped peanuts, one-half teaspoonful salt, few grains pepper, one cupful bread crumbs, four tablespoonfuls oleomargarine, one cupful white sauce, two tablespoonfuls chili sauce. Mix sweet potato, peanuts finely chopped, salt and pepper and shape like croquettes. Roll in fine bread crumbs mixed with oleomargarine and bake in a hot oven until brown. Serve with the white sauce mixed with chili sauce.

Apple and Barley Salad. One-third cupful barley, one-quarter cupful chopped peanuts, one pint chopped, two large apples, one stalk celery. Soak barley overnight and cook in boiling water until soft. Drain, add chopped peanuts, chopped pimento, apples cut in julienne pieces and celery cut fine. Mix with boiled or mayonnaise dressing and serve on shredded lettuce.

Falm Beach Cake. Two egg yolks, one egg white, one-quarter cupful of sugar, one-quarter cupful of corn syrup, one-half cupful of barley flour, two and one-half tablespoons of melted butter substitute, one-half cupful of rice flour, one and one-half teaspoonful of baking powder, one-quarter teaspoonful of salt, one-quarter cupful of milk. Beat egg yolks with the egg white until thick, add sugar gradually and corn syrup. Mix and sift barley flour, rice flour, baking powder and salt. Add alternately with milk to first mixture, add melted butter substitute, beat well and bake in a moderate oven thirty minutes.

Any mother who will permit her children to "answer back" or otherwise have their way at home must expect, as their little ones grow older, to receive only ingratitude at their hands. And if mothers who are thus lax in their duty think that teachers or instructors can make up for their carelessness and do anything with such youngsters, they are doomed to disappointment.

The stubborn child should be taken in hand and firmly given to understand that he must conform to the rules and regulations followed by his sisters and brothers. The "hard to get along with" small citizen has probably been given free rein at home, where he certainly makes things decidedly unpleasant for every member of the family.

A Serious Handicap. Growing boys whose parents warmly admit that they cannot do anything with their face, face is seriously handicapped. As long as such a youth remains at home life will prove a quite pleasant affair to him simply because he knows that he can do exactly as he likes and no one will say him nay, but when the time comes that he must face the world and struggle for his place among men he will wish, and from the bottom of his heart, that his training had been entirely different and more firm.

The youngster who is his "own boss" in the family circle will certainly prove a hopeless proposition for any teacher, yet every school room in the land has its percentage of just such pupils. In nine cases

out of ten these children do not keep up with their classes, and the outcome is that the teacher, who in almost every instance works hard for results, is blamed for the miserable showing which these wild youngsters make.

Parents who calmly console themselves by saying that their little ones "do not know right from wrong, but will get sense after a while, so why notice every small whim," are without any question doing these children a great injustice. The tiniest toddler knows when he is going against the rules which his mother has laid down for him, that is, if she believes in any kind of discipline, and if he is not quickly brought to terms will continue to do exactly as he pleases. After a while his mother will be awakened to the fact that what she regarded as childish fancies have become most undesirable habits.

There is a world of truth in the old saying: "As the twig is bent so the tree is inclined." Naturally, it follows that if children are not taught to be obedient, truthful and respectful of parental authority they will as they grow older continue to follow the line of least resistance, whether that "line" is the correct one or otherwise. And the mother who would condone childish faults or laugh at the many, later on, keenly regret this attitude on her part.

The youngster who cries for attention he is going to cause all sorts of trouble for his mother as day follows day. As a rule children of this type develop into selfish, ungrateful young people, who never show their parents the least kindness or appreciation.

Homesteads that lack discipline are poorly conducted families, and if the small inmates of such households are permitted to do as they please, or come and go as they see fit, it is against all reasoning to conclude that they can in any way compete with their schoolmates who enjoy the priceless advantage of proper home training. To trust to the chance that teachers or instructors may perhaps develop or "bring out" such children is ridiculous. Such a feat (if one may use the term) is an impossibility, and an impossibility it will remain just as long as their ill-placed parents permit their toddlers to do as they please.

Trains, Not Pamper. Mothers who never inquire about the program which their little ones make in the school room, are lacking in a most important duty. Any child who applies himself faithfully to his books if he is encouraged to do so. Indeed, children who are thus helped at home do good work in the school room, and incidentally receive credit upon their teacher, who being human like the rest of us, is made very happy by having her efforts recognized.

If mothers would learn to be their children's chum, yet would insist upon obedience in all things, she would seldom have to complain about those little ones. On the other hand, the indolent parent, who who declares that she cannot do anything for her growing boys and girls, has at all times some kind of a tale of woe to tell about those young folks.

There is as much difference between upbraiding a child and pampering him as there is between chastity and darkness, and the sooner some mothers acknowledge the truth of this assertion the better it will be for themselves and for all concerned.