MC2289

POOR DOCUMENT

The Time of Roses

Now that the time of roses is with us we must not forget that this time will not be for long and we should do our best to make with the leaves those dainty preparations that will keep its sweet scent with us throughout the year. The rose jar or potpourri can be made to keep the scent of the rose for a long time, even though the beauty of the flower is gone.

For the sweetest of potpourri gather the roses in the early morning, before the dew is off them, and spread the petals out to dry. When thoroughly dry, place them in layers in a stone jar and over each half-inch layer of petals sprinkle salt from a salt-shaker. Add fresh, dry petals every morning, sprinkling salt over each layer, until the jar is full. Let it stand 10 days, stirring once each day with a wooden spoon. Then remove the petals from the jar and replace, sprinkling each half-inch layer with the following mixture: An ounce of cinnamon, an ounce of allspice and an ounce of cloves, ground coarsely together. When the jar is filled cover it and let stand another 10 days to ripen. Have ready one-fourth ounce each of mace, allspice and cloves, half an ounce of cinnamon and a quarter of a pound each of lavender and Florence orris root. Mix these well together and place alternately in layers with the roses in the prettiest rose jar you possess. To each layer may be added a drop each of oil of geranium, rose, neroli, violet and almond.

A simpler recipe is as follows: Gather one peck of fresh rose petals and spread them on papers in the sun to dry, sprinkling over them a pint of salt. Turn them each day while drying. When quite dry put them into a stone crock, add one ounce each of coarsely ground cloves, nutmeg, coriander seed and orris root and a little oil of bergamot. Over all pour an ounce of alcohol and a teaspoonful each of essence of rose, violet and lavender. Stir each day for a week, then place in rose jars and keep well covered. It will retain its delicate and exquisite fragrance for years. Remove the cover and stir it slightly and the air of the room will be daintly perfumed.

A most delightful preserve may be made from rose leaves if the directions of this old recipe from the Orient be carefully followed.

The roses should be cut in full bloom and as fresh and fragrant as possible, pull out the petals and spread them on a tray to dry and prevent mildew. When sufficient have been cut to fill a jar of the desired size put the petals into a preserving kettle with a little water and let simmer until tender. Add enough sugar to make a rich syrup and boil until thick. Pour into glass jelly tumblers and seal.

This makes a delightful and unusual conserve and is the most delicious of flavoring extracts when added to puddings, sauces and custards, and is also added to mincemeat with pleasing effect.

Those daintiest of sweets, candied rose leaves, are the simplest of things to make, though their dainty appearance gives them a look of being difficult. With care one can hardly fail.

Make a very thick syrup of the best white sugar and a little water and let it boil until it will "thread" when dropped from the spoon. Then drop the thickest and most perfect rose petals into it. In two or three minutes lift them out carefully and place on oiled paper to dry. After about 15 minutes drop them again into the hot syrup and spread them again on oiled paper to dry. Dust thickly with the finest pulverized white sugar on both sides. The freshest and most fregrant petals should be used.

Fresh roses may be kept much longer if a little alum is dissolved in the water in which they are placed.

Inexpensive Frocks for Summer Wear

The clever woman, who has good taste and judgment in selecting becoming clothes, can always look well gowned in summer, even if expense has to be most carefully considered, as the materials for thin summery frocks are cheap, and nowadays it is smart to have one's frocks very simply made and trimmed.

Of course, the designing of these very simple gowns must be irreproachable, and the style must be novel and unusual, even if unpretentious. A study of the frocks sketched will partially explain this idea, as both of the gowns pictured are smart and modish, and still are not elaborate, and are well within the scope of the home dressmaker. The linen frock made in semi-princess style, both back and front views of which are shown in the drawing, was most attractive in the original, and the linen-covered buttons down the centre of the back, from the yoke to the bottom of the skirt, was a specially attractive feature. The model gown was of pale blue linen, with heavy lace figures dyed pale blue set into the sleeves and the front of the bodice. A narrow bias band of black and white striped silk outlined the yoke, and was also used on the open sleeves, as explained by the sketch. The dress was made with a panel front and back, the skirt and bodice being joined at the sides by a band of the stitched linen. The skirt of the model gown was plaited, but a gored circular skirt would also be excellent.

These semi-princess gowns, with a panel down the front, or in both the front and the back, with a belt at the sides, are very much liked this season, and some very attractive morning gowns are seen where the bodice and skirt are made separately and then joined by a belt of the material.

One very attractive frock recently seen was of this sort, the material used for the gown being a dull blue linen. The skirt was a gored circular and fastened down the left side of the front, as did the bodice which was cut to show a square guimpe, and then finished by a two-inch band of the linen, which extended down the left side, somewhat after the Russian blouse style. Large white pearl buttons and buttonholes were used down the entire length of the frock at the left, and the strap belt was stitched to the gown, so that, when finished, it was all in one piece.

Another pretty style shows this same idea of the large buttons from guimpe to hem, but the closing in down the centre of the front instead of at the side.

The second gown shows a little more pretentious gown sketched than that just described, but this model also could be easily copied.

Linen, cotton rajah, chambray or such material could be used for such a frock, the skirt of which was short and plaited in style.

DOROTHY DALE.

DOROTHY DALE. ATTACTIVE MODELS FOR THE HOME DRESSMAKER.

Summer Beverages

TEA PUNCH—Make a quart of tea. When cold pour it over sugar which has been moistened with rum, add half a cup of lemon juice and put into a bowl with a large piece of ice; last, add half a lemon cut into thin slices, with a few bits of oranges and half a cup of maraschino cherries.

TEA FRAPPE—Boil together for five minutes a cup of sugar and two cups of water, add the juice and rind of three oranges and the juice of two lemons with a cup of pineapple pulp. Make some strong tea by pouring a pint of boiling water over four teaspoonfuls of tea and steeping five minutes; cool, mix with fruit, strain and freeze.

AUSTRIAN COFFEE CUP—Make a pint of very strong black coffee and add half a teaspoonful of almond flavoring. Strain through a fine sieve and heat in a double boiler to just the boiling point. Then add two well-beaten eggs mixed with two tablespoonfuls of sugar and four of thick cream and cook until the custard coats the spoon. Take it off the fire, beat well and cool. Just before serving, add a pint of whipped cream sweetened to taste, a pint of shaved ice and a quart of charged water. Serve in tall glasses with a very little whipped cream on top.

ORANGE FRAPPE—The best oranges for making beverages are those which are small, thin-skinned, juicy and sweet. Boil a cup of sugar with two cups of water for five minutes, cool and add a cup of orange juice and half a cup of lemon juice, stir till cold and then add the pulp of the oranges, pounded smooth. Freeze until half stiff and serve in sherbet glasses.

HUNGARIAN COFFEE—Prepare a quantity of strong black coffee and add cream and sugar to taste. Chill thoroughly, and in serving put a spoonful of vanilla ice-cream in the bottom of each tall glass and pour the coffee over it.

CAFE FRAPPE—Make a quart of strong coffee and sweeten well while hot. Cool, strain and add a cup of rich cream; freeze to a soft consistency and serve in glass sherbet cups with small spoons.

FRUIT FRAPPE—Boil together a cup of sugar and two cups of water for five minutes, cool and add the juice of any fruit, such as raspberries or currants, with a cup of orange juice or a cup of lemon juice mixed. Let it get cold and just before freezing add the unbeaten whites of three eggs. Freeze until half stiff and serve in sherbet cups.

FRUIT PUNCH—Mix together any kind of summer fruit you may have on hand until you have a quart, using oranges and pineapples for the larger share. Add the juice of three lemons and a small cup of sugar; let this stand while you boil a cup of sugar with two cups of water. Pour this over the fruit and stir well. When perfectly cold put into a bowl and add a large piece of ice and two quarts of charged water, or use plain water and crushed ice, instead of the block.

Veranda Furnishings

The illustration shows a few pieces of furniture which would add much to the comfort of the summer piazza, the wicker swing and the comfortable easy chair both being very desirable models.

The swing is shown in the sketch without cushions, but a comfortable mattress cushion covered with cretonne and several pillows is a great addition.

When the wicker is stained green a cushion pad of bright red is very picturesque, or else the pad can be of green, with bright flowered cretonne cushions.

The chair pictured is broad and has wide arms, and is an excellent shape for a comfortable lounging or reading chair. A cushion can also be fitted to the back if desired although only the chair seat of cretonne is shown in the drawing.

BEATRICE CAREY.

Summer Hygiene

Although the most uncomfortable effect of hot weather is the tendency to perspire, it is this very fact that makes the hot weather a factor for health, as in this weather we perspire more profusely and in this way throw off much waste matter, such as uric acid, which the American people seem to be especially afflicted with, and summer is the best chance to rid the system of this insidious foe. We should, therefore, try to increase the flow of perspiration, not to check it. Drink as much water as possible, exercise freely and perspire freely and the hottest day will not harm you. Water should not be taken too cold. Drinks should be cool, but if chilled to a very great degree they do not quench the thirst as well, and in some cases, especially after violent exercises, they may have a dangerous effect. Buttermilk is a particularly wholesome beverage for summer.

One of the greatest dangers of summer is a chill. We come in hot and tired, pull off coat or waist and sit in a strong draught and then contract a chill that may have most serious results.

It is always a mistake to overdress, as you become more easily heated and chilled in this case. The body should be given a chance to react of its own accord. Make your underclothing as simple as can be. Don't multiply skirts. A long chemise worn over corsets will be found to fill the place of both corset-cover and skirt.

The appearance of coolness in the house is a great aid. Do away with all heavy hangings, carpets and rugs that are not absolutely necessary and do up all upholstered chairs with washable slip covers.

Hints for Health

GOOD RULE FOR DYSPEPTICS.

"Eat less and chew more" is excellent advice for dyspeptics on the food question. It is, for that matter, good advice for everybody. It is a prescription that without doubt is worth more than the whole pharmacopoeia of drugs. The reason why most stomachs break down is that they have to do their own work and, in addition, that which should be done by the mouth. It does not pay in the long run for any man to hurry over his meals. Proper eating lies at the foundation of good health.

WORK AS MEDICINE.

Activity is conducive to longevity. Statistics show that as a rule great mental workers are long-lived. Man needs plenty of work, plenty of occupation for mind, as well as body, something to plan, something to look forward to all the time, in order to be in good health and enjoy long life. There are thousands of cases of men pensioned off or retired from business after 40 years of incessant and active work who, instead of being able to rest quietly and enjoy life for a good quarter of a century or more, have suddenly sickened and died. Man is really like a piece of machinery. To be in perfect running order both mind and body must be kept in condition. Let machinery stand idle for a few weeks, and see how rusty it will get.

FRUIT AND FLEXIBILITY.

Health depends a great deal on flexibility. The suggestion may be called novel; still, it is scientifically true. Fruit-eating makes for health because it makes for flexibility. The primal cause of death is ossification, and it can be stayed considerably if the arterial and muscular systems are kept flexible. Heavy meat-eaters exhibit early in life stiffness in the joints—unmistakable signs of the system being too heavily loaded with earthy matter.

Flexibility is assured by the juices of fresh, ripe fruits, which impede the ossification process. Flexibility represents life in the animal and vegetable kingdoms. Rigidity and inflexibility, typical of resistance to change of form, the basis of all vital processes, represents death. Now, meat-eating makes for rigidity and inflexibility more quickly than fruit foods and brings about premature interference with the vital proceses upon which health and life depend.

RHEUMATISM AND SUMMER COTTAGES.

If you possess a summer cottage be sure that there is no lingering dampness in it before you go this summer to live in it. A fruitful source of rheumatism is to be found in damp houses, and the summer cottage more than any other. Usually the summer cottage is shut up all winter, and only opened when the warm weather comes along. There, of course, is no furnace in it, but only a fireplace or two in case of a wet or chilly day in the fall. Never mind how hot the weather may be, but when you send someone to the cottage to open up and clean and air it just before your occupancy be sure to give orders that a fire shall be lit in every stove or fireplace. Let them burn just for the one day, and you will possibly ward off an attack of rheumatism and thwart the dampness, which is inherent in every shut-up house and yet is invisible. Furnished houses and apartments and rooms in hotels are also taken at this season, in the mountains, at the seashore or some summer resort, and the house or hotel may have been shut all winter and only just opened. Adults and their children sleep in the beds and rooms which may be quite damp. The bedding may not have been properly aired in the sunshine, the artificial heat may not have been turned on the day the place was opened to give it a thorough airing. It is summer and hot weather, and everything is all right. That is taken for granted. And yet one wonders later why the children take cold so easily and are so delicate, and why the adults get touches of rheumatism and rheumatic complaints. After reading this paragraph do not wonder any more, but take heed, and, by proper precautions, insure the health of yourself and family.

TREATMENT OF GOUT.

Men are bothered more and more every year with gout in some form or another. In cases of gouty diathesis, which show no actual symptoms of the disease, the use of drugs other than tonics and digestives is of doubtful value. A proved successful treatment consists of six glasses of water daily, three of them may be hot; small doses of calomel followed by sulphate of sodium, and the taking of medicated baths. Regular bathing is almost the most important item, and next to it regular exercise, out of doors if possible. All forms of meat can be eaten, but not more than twice a day, and preferably only once, and that in the morning or midday. Pies and puddings and all sweets should be restricted as much as possible, and no vegetables that grow underground should be eaten at all.

EPIGRAMS

Pessimism is moral indigestion.

The worst fault a human being can commit is to be faultless.

Facts are apt to be brutal; even facts about the state of holy matrimony.

One's deserts are the last thing one hankers after in this world—or the next.

God made man first; then he made woman; then he felt so sorry for man that he made—tobacco.

If a man is fool enough to put a woman on a pedestal, he is bound to pay the price for his folly in the long run.

The rules of good breeding must first be mastered before they can be gracefully transgressed.

The woman who clings to white muslin and sensibility after she has attained years of discretion is lost.

A woman's sense of honor is rarely her strongest point. Pit her heart against it and the outcome is only a question of time.

Bachelors know better than anyone how to make themselves—and everybody else—comfortable. I would always depend on a man's judgment from the choice of furniture to the selection of a hat.

Widow's, Widowers aud Labels

Every "Silly" season, as some people speak of midsummer, one topic or another comes up in which there is general discussion in the press and among people in their homes and gathering places. The season is not quite with us, yet there is one topic which should be thoroughly discussed and some conclusion arrived at.

The question is, should widows and married men be labeled? At some of the men's clubs this question has been coming in for a great deal of argument. A majority of men declare that widows should be labeled. The proposal is that all widows should wear a mourning ring in addition to their wedding ring, or a silver ring, or a black pearl ring, or some distinguishing emblem.

It is at this season of the year that the widow, out of mourning, is spending her summer at the shore or in the mountains or at some resort. There are hundreds of thousands of them all over the world and many of them are pretty and fascinating women. Here is a man's case against them. He meets a woman at the seashore and is introduced to her. She is "Mrs. Smith," we will say. He notices the wedding ring on her finger, but she is in half-mourning, which he does not notice.

We need not be humbugs in this straight talk, husbands or not, and we know that pretty women, especially pretty married women, are the most desirable for a harmless, amusing little flirtation at a summer resort. And so, thinking we are quite safe, we indulge in attentions which are meant to be harmless and which, to a married woman, would end with one's departure. And then we suddenly wake up and find that the woman is a widow. What are you going to do about it?

That's why so many men declare that widows should be labeled and be forced by custom or law to wear a badge in the shape of a ring or something to proclaim their position.

In strange countries where savages or semi-savages still have their being, all widows are labeled. They have to paint their teeth black or in some other way disfigure themselves until remarried.

Women, on the other hand, have a somewhat similar complaint about men. They say that married men ought to be labeled, that they waste much of their sweetness and time and trouble and go to considerable expense only to find at the end that the man they have got in their silken mesh is already the husband of some other woman.

In Germany and France and Italy, and, in fact, in most foreign countries, all over the world, married men wear a wedding ring and are proud of it. Why should not the Anglo-Saxon, be he American or British, not do the same thing?

Widowers would come under the same lucky category of the bachelor and would not be labeled.

The Four Gabled Gambrel Roof

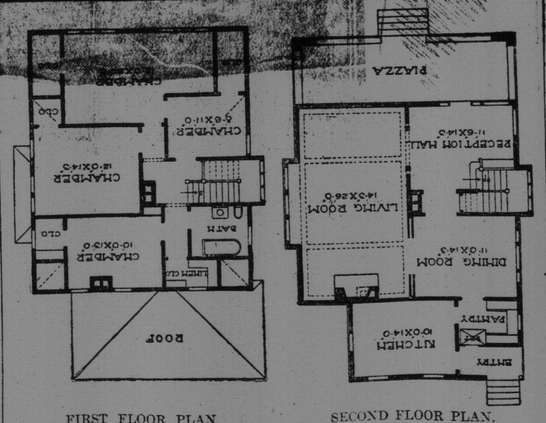
DESIGNED BY CHAS. S. SEDGWICK, ARCHITECT, MINNEAPOLIS, MINN.

The popularity of the gambrel roof treatment for cottages is due to several reasons. One of these reasons is the desire for a low cottage appearance and still retain two full-height stories; this can be done most successfully with the gambrel roof. The second floor space is not as large as the first floor. This is also an advantage often, as it admits of ample rooms on the first floor and without the necessity of more chambers than is required on the second floor. There is very little waste space in the attic, although there may be sufficient room for storage of trunks, etc.

The ground size of this house is 30 feet wide by 36 feet deep, exclusive of piazza, and the estimated cost as described with good basement is $3,500, exclusive of heating and plumbing.

There is a large living-room 14x26 feet, a good-size reception hall, a dining-room 11x14 feet, a kitchen 10x14 feet and an ample pantry with rear entryway. The second story has three large and one small chamber, each provided with ample clothes closets. There is a large linen closet and bathroom. The broad liberal piazza across the front makes a cool and shady retreat for summer.

This design has clapboard for the first story and the gables in shingle or rough cast cement. A very pretty interior finish for this house would be Washington fir in mission style, stained with a dark Flemish stain. The same style would look well throughout, or the second story can be finished in white enamel if preferred.



FIRST FLOOR PLAN. SECOND FLOOR PLAN.

Masculine Modes

Green was the summer color for men last year—that is, for men at summer resorts and in tennis and boating and other summery garb. This year the summer has shown that the two colors so much affected by women have also captured men. One is blue and the other rose color. They are the new and peculiar shades, however, of these two colors which are so fashionable for women's gowns and hats, and so on. You can see these two colors now in every big dry goods store's windows. You will also be seeing them in the windows and stores of the gents' furnishers, for hatbands, ties, socks, belts and sashes and handkerchiefs are all quite the thing for midsummer when made of these two shades.

A lot of men, no doubt, will prefer to wear their college colors as of yore, but still there are many men who do not sport varsity colors. The rose or the blue goes just as well, and some think better, with a suit of light gray flannel than with a suit of white.

For dress occasions the gray morning coat has come out this summer as the favorite of the best-dressed men. By morning coat is meant the cutaway—the tail coat, which for a long time has been vying with the frock coat as the premier article for day dress.

Many tailors in New York and elsewhere always call this coat a cutaway, just as they still refer, to the frock coat as a Prince Albert and to the lounge suit as a sack suit. But the old terms are rather dying out and we are generally using the more modern terms of the fashionable sartorial experts.

To go back to the gray morning coat. There are several kinds, and all appear to be popular and are all smart and stylish.

There is the rather full-skirted one, with fairly short tails, which fastens at the waistline with one button or a loop and with which is usually worn a white or fancy waistcoat. This is considered a particularly smart coat for the older man. The trousers frequently are made of the same material.

The coat affected by the younger and slimmer man fits well and his a distinct, but not too pronounced, waistline. It is worn with a white slip to the waistcoat and also with a white vest or a light fancy one. A white slip is not necessary with a fancy vest. To get the best effect of a white slip one should always wear a dark tie with it, and a double collar goes beter than a wing collar with it.

There is still another style of morning coat and vest. The coat is made with rather a small opening at the top and it is usually buttoned, made of very thin material and, at this season, worn without a vest. A wing collar is worn with it and a bow tie of the butterfly variety. The loops of the bow are outside the coat and therefore, the tie must be rather a long one. No tie pin should be worn.

Summer men have all discarded cuffs by now and stiff shirts. The shirt with the soft double cuff is worn almost exclusively and very comfortable they are indeed in this hot weather.

Gray gloves have had their inning, until the fall and light yellow gloves are once more the style. Gloves at this time of year are somewhat superfluous, but then we must remember that there are many occasions, particularly at weddings, where we must wear, or at least carry, them. The wash-leather glove, of last year has rather gone out and the fine suede or kid of a light-biscuit color are the things worn.

There are some men who know what they are doing, who have gloves with three black stripes on the back and an edging of black at the cuff. They are not mourning gloves, either, for the contrast between the black and yellow is very vivid and too much for a funereal pose.

As forecasted last spring, the broad colored shoelace is very fashionable and worn by all dressy men with summer and outing clothes. The straw Alpine, as well as the lightweighted felt Homburg, hats, both with the bow at the back, are the favorites for midsummer wear with dressy men. Still, one cannot beat the regular straw hat. It is cool and comfortable and inexpensive.