

THE WOMAN'S CORNER

For Sewing Room

For buttonholes that show it is a good plan to face with a double strip of material. It may look a little clumsy at first, but it is less likely to be damaged or torn buttonholes. In the same way buttons should be sewed on with small extra squares of material underneath.

When sewing on buttons, put the thread through before you lay the button on the garment, so that the knot will be on the right side. That leaves it under the button and prevents it from being ironed or worn away, and thus beginning the loosening process. Before you begin sewing, lay a large pin across the button, so that the threads go over the pin. After you have finished filling the holes, draw out the pin and wind the thread round and round underneath the button. This makes a stem to sustain the pulling and wear of the buttonhole.

A useful little garment to wear with a white or light shirtwaist is a shirtwaist protector, which will keep it from coming in contact with the dark lining of the coat. It can be made of soft white China silk or of thin mercerized material and with very little fuss. The edge is turned under and finished with feather-stitching or simply stitched on the machine with silk. Fasten the waist with small buttons and buttonholes and the sleeves may also be fastened in the same way over the cuffs after it has been slipped over the light waist.

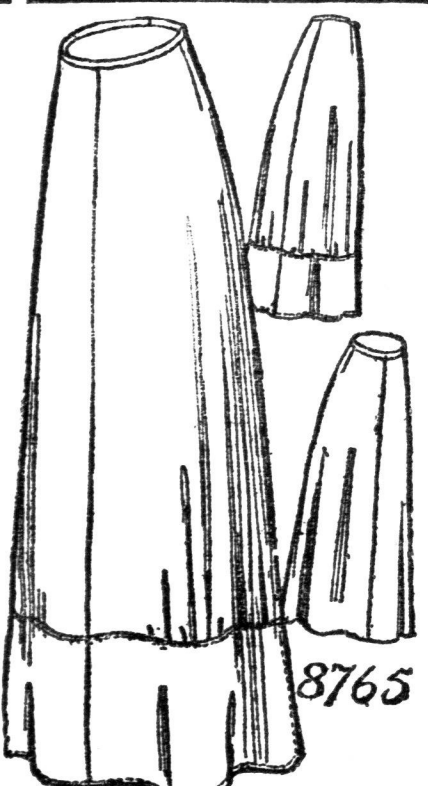
If something new be your aim in matter of the ornamentation of a blouse, drawn work is suggested by some of the most successful makers as an effective relief from the personal insertion or embroidery. The coarse meshes so much in use this season offer stability and an unusual coolness, to which characteristics is added the easy "drawing" quality. When marquisette or voile is drawn and worked with coarse linen thread in some of the simpler drawn-work patterns the decorative value is wonderfully increased. Squares, lines and pointed plaques are attainable, and when the whole blouse is built over a contrasting color to bring it into harmony with the skirt the result is decidedly successful.

Watch Your Linen.

One of the most important departments in the management of a household is that which embraces a care of linen. Accordingly when this is well dried and put away in the closet the next duty is to secure it from the effects of damp and insects. These intruders are often destructive, but they may be prevented from doing injury by making bags and filling with lavender, cedar shavings or a strong perfume and placing among the linen. In all cases it will be found that the linen as well as all other washable articles will be economized by being examined and where necessary carefully repaired previous to sending to the laundry. The articles ought also to be numbered and arranged after washing so as to have their regular turn in domestic use.

ADVERTISER PATTERNS

BEAUTY PATTERN COMPANY.



No. 8765—A Stylish, Up-to-Date Skirt. Ladies' two-piece circular skirt with or without circular band. This model shows a very slight suggestion of the "caught in" or "banded" effect now so popular. It may be developed without the band. The skirt is circular in shape, and has a seam at the centre, front and back. It is adapted to all dress materials. The pattern is cut in five sizes—22, 24, 26, 28 and 30 inches waist measure. It requires 4½ yards of 44-inch material for the 24-inch size.

A pattern of this illustration mailed to any address on receipt of 10 cents in silver or stamps.

PATTERN DEPARTMENT OF THE ADVERTISER.

Please send above-mentioned pattern, as per directions given below, to

Name

Street Address

Town

Province

Measurement—Bust Waist

Age (if child's or misses' pattern).....

CAUTION—Be careful to inclose above illustration and send size of pattern wanted. When the pattern is just measure, you need only mark it 22, 24, or whatever it may be. When in waist measure, 22, 24, or whatever it may be. If a skirt, give waist and length measure. When misses' or child's pattern, write only the figure representing the age. It is not necessary to write "inches" or "yards." Patterns cannot reach you in less than one week from the date of order. The price of each pattern is 10 cents in cash or in postage stamps.

PATTERN DEPARTMENT, LONDON ADVERTISER.

USEFUL HINTS

The season of jellymaking is really opened by the current, but in economical households in early and town the real paucity of the supply of jelly gasses do not begin until the cranberries are readen on their heavily laden boughs and the grapes reach that point where they are nearly sweet enough to eat, but just right for jelly.

Just why jelly making should be such a practically difficult process it is hard to see, if one has the trained eye of the cook or even of the amateur candy maker. I do not understand why she cannot tell when the half-sugar mixture has reached the stage called done. The juices which will not jelly readily are those of fruits gathered just after a rain. They have absorbed too much water as to make excessive boiling necessary.

Over-cooking gives jelly that strong disagreeable taste that has often led members of the household to shun this treasure among the household stores. It may keep better if cooked an extra minute or two, but to cook it long enough to make a jelly that is irritating to delicate digestions is more than unwise.

Jelly never should be hoarded. Deterioration inevitably sets in with age. If we save it too long we are like the miser eating his apples. He waited always until they decayed, and then never ate anything but rotten fruit, and his family went without.

Watch Juices on the Stove. Fruit juices and sugar are not things you can put away in the cupboard and use when you want. They require attention when they are over the fire. When the liquid on the way to jelly reaches a certain point it will boil up and over with extraordinary quickness. It gets once started the gas may be turned off, yet over it will roll unless it is lifted quite away from the hot iron, and even then the bubbles of sweetness may go on swelling more and more.

If good tart apples can be obtained, apple jelly can be made at any time during six months, but the stored fruit has not the life and flavor of that freshly gathered. The old-fashioned flannel bag is still used in making apple jelly.

An excellent jelly to serve with lamb and cold meats is an apple jelly, flavored with mint, often called mint jelly. It must be made with special care or a good apple jelly is spoiled and nothing worth having is obtained. Those who have rose geraniums growing in their garden or in window boxes drop a leaf or two in their apple jelly, but this seems a little like adding perfume to the violet. No flavor should be added to a jelly made of a very acid apple.

Plum Jelly is good to look at, but not so good to eat as it looks often. If one can easily procure a supply of tart, bitter plums, and wishes to utilize them by making jelly, they should be put in water to which a little soda has been added, and allowed to come to a boil. Then they must be drained and fresh water barely enough to cover added. After this, they are cooked until tender. They, too, should be strained through a flannel bag if a clear jelly is sought. One might formulate a whole jelly-making code and to this add corollaries in reference to how to handle each particular kind of fruit. The juice should not be stirred in cooking. It should be simmered until reduced a fourth, whatever the particular fruit requires, some being much more watery than others. Fruit ripened in a great deal of sunshine requires less sugar than otherwise.

TALES FROM ARABIAN NIGHTS

It was midnight when at last the horse stopped on some piece of solid substance. He found himself on the terrace of a wonderful palace, all white and gold, with guards lying asleep across the entrance. He entered on tiptoe and saw that he was in the apartments of some princess, and without hesitation he crept toward the couch where she lay asleep and gently twined her sleeve. The princess awakened and looked up into the eyes of the very handsomest man in the world—at least, that was the princess' immediate decision. He told her who he was and his adventures, as briefly as possible, and then begged the princess to tell him where he was.

"This," said the princess, "is the country of Bengal, and I am the daughter of the king. I am glad to welcome you to our land. In the morning my father will receive you, and in the meantime, she awoke several of her attendants, and smiled at their surprise at sight of a mere man in such a place. They proceeded straightway to obey their lady's orders. They lighted a great number of long candles and conducted the prince to the set of rooms that were set aside only for the greatest kings and princesses.

The next morning the princess sent word to the king concerning their visitor, and then she proceeded to array herself in her loveliest robes and her most dazzling jewels. Then she went to receive a visit from the prince, who was delighted to find that she thought him more charming than he had appeared the night before. She urged him to tell the whole tale at greater length, and when she finished, she said, sweetly, "It is a long distance to your home, and you are weary. Stay and let us entertain you for a time. The prince expressed his pleasure at the invitation, accepted, and spent several months in a continual round of concerts and feasts and wonderful hunting parties. But at the end of that time the prince insisted that he must hasten homeward to relieve his father's anxiety. "And, princess," he added, "did I not feel that I am too bold, I would ask that you go with me as my wife."

The princess consented, and the next morning, before any of the palace folks were astir, the prince mounted the flying horse, the princess climbed up behind him, and together they went sailing toward distant Persia. They alighted in the market place at noonday, and you can imagine how glad everyone

CYNTHIA GREY'S CORRESPONDENTS

Marking Linen for the Bride.

As I am to be married this fall, in marking my linen should I use my name or my husband-to-be?—PUZZLED.

Use your maiden initials or monogram on all your linen.

A Farewell Party.

A dear friend is going on a trip around the world; won't you suggest a luncheon menu?—PEARL.

For your luncheon serve first iced cantaloupe, then sweetened patties, potato croquettes, French peas, hot biscuit, a fruit salad with ice cream and a birthday cake with lots of candles. Ask each guest to bring a letter to be read en route and also ask each one to come prepared to relate an interesting travel experience.

The Proper Thing to Do.

If you had accepted an invitation to an evening party and a boy from out of town comes to your house, may you take him to the party? Is it proper to use the telephone to ascertain how friends are getting on?—PRISCILLA P.

It would not be proper to take a friend to a party or to any function without first asking permission from the hostess and finding out if it would be perfectly convenient and agreeable. It is perfectly proper and conventional to use the telephone as a medium of ascertaining how any friend is who may be ill, either man, woman or child.

A Man's Questions.

If a college friend dies in a distant city to whom should the flowers sent be addressed; also is it proper to send flowers and a congratulatory note to a girl known in former years and with whom I used to have very lively times?—M. P.

The box of flowers should be sent to any member of the family whose name you know with your card bearing a message of sympathy. It would be perfectly proper for you to send flowers and a note of good wishes to the girl friend of former years who has married in a distant city.

Invitation for a Picnic.

Please tell me how to write an invitation for picnic and what would be nice to eat?—A. E. D.

How will this do for a picnic invitation? "There is going to be a picnic on the Bowling Green. So decide and tell me that there you will be seen. (Hostess' name.) (Hour and date.)"

Have three kinds of sandwiches, done up in waxed paper, salad in glass jar, small cakes, hard boiled eggs, and drinks in bottles. A watermelon may be carved.

Three Questions.

When a lady and gentleman shake hands, should the lady be the first to offer her hand? When a lady shakes hands with a lady or gentleman, should she remove her glove or if she does not should she ask her or him to excuse her glove? When passing a gentleman on the street should the lady keep the inside of the walk?—IGNORAMUS.

A lady always offers her hand first and she does not refer to her glove. It is usual for a man to walk on the outside, but she protects her in a way.

A young Russian woman, Mlle. Bandurina, is superintendent of a big engineering firm. A graduate of the Women's Technological Institute in St. Petersburg, she is the only woman in Russia, who has proved her ability in practical work.



He crept towards the couch, where she lay asleep.

was to see the prince again, and when they saw the fair maid that he had brought back with him, they were doubly glad. And the Sultan gave them a wonderful wedding, with the prince's sister as matron of honor; and the prince of Persia and his princess of Bengal lived very happily ever after.

ALL'S WELL.

The clouds, which rise with thunder, slake Our thirsty souls with rain; The blow most dreaded falls to break From off our limbs a chain; And wrongs of man to man but make.

The love of God more plain, As through the shadowy lens of even The eye looks farthest into heaven On gleams of star and depths of blue.

The glaring sunshine never knew!—Whittier.

DAILY MENU

BREAKFAST.
Nutmeg Melons.
Boiled hominy and cream.
Wheat gems. Coffee.
DINNER.
Clam pie.
Boiled potatoes.
Cucumber and celery salad.
Cream cheese.
Apple dumplings with lemon sauce.
Coffee.
LUNCHEON.
Poached eggs with cheese sauce.
Toasted Bread.
Fresh molasses cake.
Tea. Fresh plums.

When a Man Marries

By Mary Roberts Rinehart.

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So perfectly at home! I stood in the middle of the room and stared around at the copper things hanging up, and the dozens and hundreds of complicated-looking utensils, whose names I had never ever heard, and I was dazed. I tried with some show of authority to instruct Flannigan about gathering up the soiled dishes, and after listening in puzzled silence for a minute, he stripped off his blue coat with a tolerant smile.

"Lave 'em to me, miss," he said. The "miss" was a new word to me. "I mayn't give 'em a Turkish bath, but I'll get the grease off all right. I always clean up while the missus is in bed with a young 'un Wilson," he said.

He rolled up his sleeves, found a brown checked gingham apron behind the door, and tied it around his neck with the ease of practice. Then he cleared off the plates, eating what appeared to him as he did so, and stopping now and again for a deep-throated chuckle.

"I'm thinkin'," he said once, stopping with a dish in the air, "what a deuce of a noise there'll be when the vaccination doctor comes around this mornin'." In a week everyone of us will be nursin' a sore arm or walkin' on one leg, beggin' your pardon, miss. The last time the doctor was vaccinated I asked to be done behind me ear; I needed me legs and I needed me arms, but didn't need me head much!"

He threw his head back and laughed. Mr. Harbison laughed too. Oh, we were very cheerful! And that awful stove stared at me, and the kettle began to hum, and Aunt Selma sent down word that she was not well, and I knew some omelet on her tray. Omelet!

I knew that it was made of eggs, but that was the extent of my knowledge. I muttered an excuse and ran upstairs to her neck, and said she didn't know anything about omelets and didn't care. Food would choke her. Neither of the Mercer girls knew either, and Bella, who was still reading in the den, absolutely declined to help.

"I don't know, and I wouldn't tell you if I did. You can get yourself out, as you got yourself in," she said nastily. The simplest thing, if you don't mind my suggesting it, is to poison the coffee and kill the lot of us. Only if you decide to do it, let me know; I want to live just long enough to see Jimmy Wilson married."

Bella is the kind of person who gets on one's nerves. She finds a grievance and hugs it; she does ridiculous things and blames other people. And she is.

I went downstairs despondently, and found that Mr. Harbison had discovered some eggs and was standing helplessly staring at them. "Omelet! Eggs—omelet! That's the extent of my knowledge," he said, when I entered. "You'll have to come to my assistance."

It was then that I saw the cook-bell, lying on a shelf above the clock, and while Mr. Harbison had his back turned I got it down. It was quite clear that the domestic type of woman was his ideal, and I did not care to outrival him in my belief. I took the cook-book into the pantry and read the recipe over three times. When I came back I knew it by heart, although I did not understand it.

"I will tell you how," I said with a great deal of dignity, "and since you want to help, you may make it yourself."

"Fine!" he said. "Suppose you give me the idea first. Then we'll go over it slowly, bit by bit. We'll make a big fluffy omelet, and if the others aren't around, we'll eat ourselves."

"Well," I said, trying to remember exactly, "you take two eggs—"

"Two!" he repeated. "Two eggs for ten people!"

"Don't interrupt me," I said irritably. "If it isn't enough we can make several omelets, one after the other."

He looked at me with admiration. Who else but you would have thought of that? "Well, here are two eggs. What next?"

"Separate them," I said easily. No, he didn't know what it meant. I hoped he would; I said it as casually as I could, as you did that recipe. I was sure he was staring at me, puzzled.

"Separate them!" he said. "Why, they aren't fastened together!" Then he laughed. "Oh, yes, of course!"

When he looked me up one at each end of the table, I was puzzled. Quarrel, I suppose, he said. "Well, now they're separated."

"Then beat."

"First separate, then beat!" he repeated. The author of that cook-book must have had a mean disposition. What's next? Hang them? He looked up at me with his boyish smile.

Separate and beat, I repeated. If I could, as you did that recipe. I was sure he was staring at me, puzzled.

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