

THE FASHIONS

In the summer season, perhaps more than at any other time, it is the little things of dress which count in the wardrobe. The sheer lingerie frock gathers much of its charm from the bright girdle, the touch of color at the throat, the well-fitting pump, or boot, dainty stockings and gloves and the wide-brimmed, becoming hat which touches, the frock itself might fall short of expectations.

Summer Footwear

Although the high laced boot was chic and becoming with the short tailored skirt, and is still a favorite in white canvas, buckskin, and the soft gray and tan leathers, the low shoe is much in demand. The old-time pump with huge buckle and more or less exaggerated tongue, according to personal fancy, is a general favorite. These are equally modish in the dull calf or bright patent leather. Another favorite in low shoes is the perfectly plain pump of calf or patent leather. This is made with a rather long vamp and fits smoothly over the instep, being finished with a bow of leather, a small buckle, or no ornament at all. There is variety in heels also; the medium high heel is generally favored for street wear, the French heel for evening, and there is a comfortable and good looking low heel for those who do not care for the higher one for street wear. Sport shoes are particularly charming, be-



Satin Afternoon Dress

ing low of heel, broad of toe, and most comfortable as well as chic. There are rubber-soled and felled canvas shoes, high and low, for tennis, golf, and similar sports; substantial looking shoes for walking, mountain climbing and the more strenuous of out-door purposes. These come in tan or black and lend themselves to and appropriate out-of-door costume. For those who favor the flat-heeled, broad-toed shoe, there are a number of modish low shoes, on the Oxford type, which may be appropriately worn with the tailored suit or dress for street and business wear.

What's New in Neckwear

Neckwear is particularly interesting this summer. The various collars and jabots now modish offer limitless ways of changing or brightening up a frock or blouse.

Perhaps the very newest idea in neckwear is the shoulder cape of white, black, Java brown, or other favored shade, of crepe Georgette, trimmed with bands of ermine, beaver, or moleskin. The short-haired furs



Street Dress with Cape.

are preferred for these capes. While these novelties are a bit absurd, still, they are effective and becoming, and afford quite a bit of variety, worn in the evening over the sheer lingerie frock or the filmy dance dress.

The jabot frill of chiffon, net, pleated Georgette, or organdy is an effective accessory with the tailored suit; it is worn oftentimes with the coat, and then again it is a part of the blouse. The jabot blouse is one of the popular models of the season.

There are attractive sets of Quaker collar and the various other models, with cuffs to match, in lawn, organdy, crepe, Georgette and net; many of them in the soft pastel tones so much favored this summer. These are worn with frocks of dark linen or serge, and with the tailored suit. Now and then one sees a becoming high stock with sports blouse or street frock, but the open throat is the rule, although both high and low collars are modish. In order to be smart, a high collar must fit perfectly, and be well adjusted.

Girdles and sashes are another means of introducing a bit of color contrast. These girdles and sashes are offered in great variety in the shops and belts are once more coming into favor. With the trim tailored dress of serge or linen, the narrow, flat sash encircling the waist, crossing in back and tying in front or at the side front, in a loose knot, is a great favorite. These sashes are usually made of the same material as the dress, or of satin. Ends are finished with a tassel or a bead design. For lingerie frocks and dance dresses the wide ribbon girdle or the silk or satin sash is modish. Dressed ribbons, with the design worked out in metallic threads, are worn considerably with dance and evening dresses.

The strictly tailored suit is completed with a narrow leather belt, or a stitched belt of the material.

Buttons and buckles must not be forgotten in the summer scheme, for they are becoming daily more and more important. The dark serge frock has a row of satin-covered buttons, usually in a contrasting color, from collar to hem, or a row from shoulder to wrist. It is predicted for fall that we will wear button boots again, and that not only will they have the single line of buttons at the closing, but a double row.

These patterns may be obtained from your local McCall dealer or from The McCall Co., 70 Bond St., Toronto, Ont. Dept. W.

THE SUNDAY LESSON

INTERNATIONAL LESSON
JULY 30.

Lesson V.—The Word of the Cross—
1 Cor. 1. 1 to 2. 5. Golden
Text.—Gal. 6. 14.

Verse 18. Them that are perishing (margin)—us who are being saved (margin)—The text is a most unfortunate mistranslation, ignoring the significant Greek tenses altogether. The New Testament represents "perdition" and "salvation" as future, fully attained only when probation is over. Except twice, where salvation is described as ideally complete by God's grace, Christians are always "being saved,"—traveling on the narrow way that leads to life.

19. Paul uses Isa. 29. 14 as expressing and endorsing the thought.

20. Scribe.—The Jewish Scripture scholar. Disputer of this age (margin)—Not world as below. Paul appeals from the fashionable philosophy of the day to the wisdom of the future which will know.

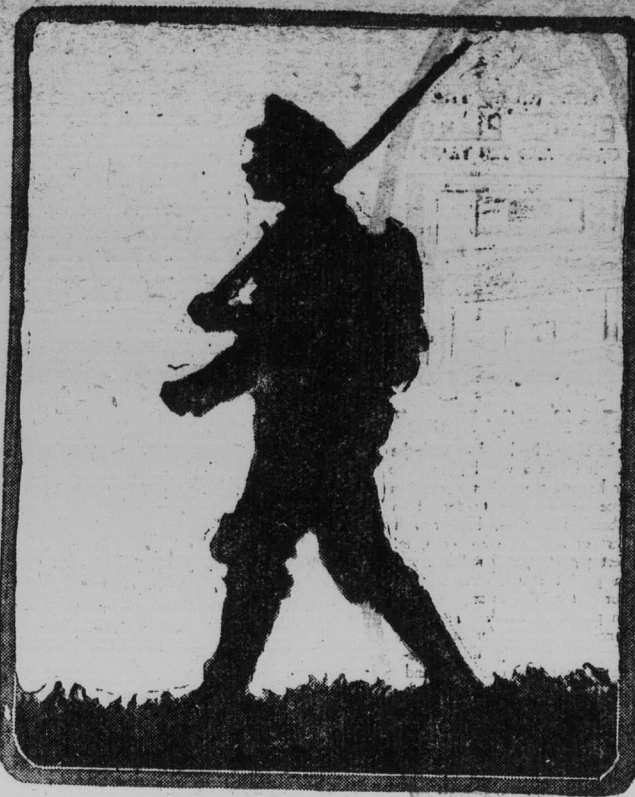
21. In the wisdom of God—It is providentially ordained that knowledge based only on conceit and arrogance must always fail to gain any true apprehension of God. The law has been illustrated in the history of the church as well as the world; Jewish theology and Greek rhetorical speculation failed, and everything since that has worked in the same spirit. The foolishness of the thing preached (margin)—With daring irony, Paul appropriates the term used by the Superior Person. "They may laugh who win," and as Paul knows the gospel is God's plan, he can afford to repeat with proud satire what clever men choose to say about it. To-day, the church historian would give a great deal if he could get hold of those primitive criticisms, but they survive only in the quotations of Christian writers.

22. Signs.—As they did of the Master. He gave them one, but those who ask in such a spirit "will not be persuaded though one rise from the dead."

23. A Messiah crucified (margin)—And therefore accursed (Gal. 3. 13). Stumbling block.—The Greek word (which we have borrowed as scandal) more probably means a snare or trap. Their own obstinate prejudices were the bait, and they made God's own means of salvation into a means of destruction, like a wild animal pulling down on him the heavy stone of the trap. Compare 1 Pet. 2. 8. Foolishness.—We can easily imagine how a cultured Greek would scoff at the idea of being saved by a Galilean carpenter who was not even alive, but dead on a malefactor's cross of shame.

24. Called.—Since God's call has two necessary elements, God's invitation and man's acceptance, the former being universal, but the latter limited, the term is naturally used of those in whom the call becomes effective.

26. Not many.—Yet there were some from all these classes, and every one of them counted for a great deal in



A LONELY SENTRY IN FLANDERS.
An official photograph showing a British sentry on duty in Flanders silhouetted against the sky.

their influence with others. In the first century, as in the twentieth, Christianity was mostly a middle class movement, in this respect agreeing with every other great movement upward in human history. But then, as now, it also laid hold of the lowest. So in India to-day a few Brahmins and a great many outcasts recruit the church—till the flood comes!

27. Even so in Benares we have degraded outcasts whom Christ has educated, and proud Brahmins who cannot read.

28. Base.—The opposite of noble (verse 26). of birth. And the things that are not.—For the Creator still makes his world ex nihilo. The commentaries, forgetting that this is not classical Greek, often render "counted as nothing, cyphers"; but this would repeat only the word despised; literally, made nothing of. Bring to nought—Literally, make idle, a favorite word of Paul's (for example, 1 Cor. 13. 8; 15. 26).

29. No flesh—"All flesh" in this phrase is a common Old Testament term for the whole human family.

30. Both righteousness, etc. (margin)—These three are elements in the comprehensive wisdom which was incarnated in the Saviour.

31. Quoted from Jer. 9. 24f., the passage so magnificently used in Wesley's great little hymn.

"Let not the wise his wisdom boast, The mighty glory in his might."

2. 1. And I.—He has been enforcing his point from their case, now he turns to his own. Excellency.—Not like a visiting sophist with a big reputation for eloquence and philosophy. Testimony (text) and mystery (margin), two very similar words, are about equally balanced in the MSS. The latter is perhaps better. It was for the Greeks a religious rite which it was unutterable sacrilege to reveal to any but initiates. So with the gospel—only initiates. So with the gospel—only initiation was open to all.

2. The "determination" was colored by Paul's distress at his failure in Athens. He had not suppressed the cross there, but they had laughed him down just when he was getting to it, as is obvious from his last words there. The spiritual blindness of the philosophers had more than ever disgusted Paul with more human wisdom. He, the learned and cultured rabbi would be a man of one idea. And him—Not as the wonderful Teacher and Worker of miracles, the winsome Example, the supreme Flower of humanity, but as crucified. The cross must come first in every theology that is going to save men.

FILMS SHOW CRATER FIGHT.

London Movies Display Soldiers Seizing New Ground.

London is flocking to see the first film recording crater fighting—the real thing. The description of the incident is taken from the official daily record: "Yesterday we sprang a mine near — and occupied the crater."

The operator shows five minutes in the life of a company of mud-bespattered Connaught Rangers. First one sees the Irishmen hugging the dripping wall of the trench with fixed bayonets waiting for the mine to be sprung. There is a spout of black earth a little way off it in the desolate fields, and at once the Rangers tumble out and walk, rather than run, through the sticky mess toward the crater.

The camera man evidently went with them, for he was there when the Rangers took possession of the hole, and he filmed the hand grenade throwing that followed. The soldiers remind one of workers busy with risky blasting operations in a railway cutting concentrated on a shift of toil that has nothing to do with fighting man to man. This is as near fighting the Germans as the camera has got as yet, and short of a bayonet attack it is as near as anything we are likely to see on the film.

FROM OLD SCOTLAND

NOTES OR INTEREST FROM HER BANKS AND BRAES.

What Is Going On in the Highlands and Lowlands of Auld Scotia.

Dunbar West End Bowling Club has ceased to exist owing to so many of its members joining the colors.

Mr. J. E. Williams, of Glasgow, has tendered his resignation as secretary of the National Union of Railwaymen.

Pte. Robert Martin, Scots Guards, a popular member of the Brechin Cricket Club, has been reported as killed in action.

The death took place at his residence, Glenbank, Lenzie, recently of Mr. Robert Baird, a well-known Shetland pony breeder.

One of the few remaining Indian Mutiny veterans has just died in the person of Mr. Wm. McLauchlan, of Paisley, in his 77th year.

Scottish shipbuilders launched during May ten merchant vessels of 24,614 tons, of these six of 21,970 tons were built on the Clyde.

Reports of the lambing season, in Berwickshire and Scotland generally, show that it has been the worst in the experience of flockmasters for many years.

A conscientious objector has sent a donation of \$1,250 to the National Bible Society of Scotland, being war profits which he could not conscientiously use.

Mr. Alex. Campbell, who recently retired from his position as head postman in Alloa post office, after 41 years' service, has received the Imperial Service Medal.

In acknowledgement of a donation of \$1,035 from Paisley, the proceeds of a flag day, a "Paisley Bed" is to be established in one of the chief hospitals in Petrograd.

The Wilder Park, which along with the new Municipal Baths, was presented to Galashiels by Mr. and Mrs. A. A. Dickson, Westwood, has been formally opened to the public.

A Scottish woman, Miss Grace Ellison, is the chief organizer of an Edith Cavell Hospital, which is to be built in Paris for the training of French nurses on the British system.

Representatives of the Russian Council of the Empire and the Duma, after a visit to the Clyde and Edinburgh, visited Rosyth dockyard and were shown over the Government works.

A flag captured from the Germans at Windruk, in South-west Africa, has been presented to Ayr Academy by Major J. H. Cormack, director of works for South-west Africa, a former member of the school.

Great damage has been caused among the lambs in Campsie and Kilsyth hills by foxes this season, and at a meeting held in Glasgow it was agreed to take steps for their destruction.

Lieut. Tom Wilson, of the King's African Rifles, the well-known rugby footballer of Clydesdale, Hawick and Carlisle, has been recommended for the Military Cross.

The Scottish branch of the British Red Cross Society has received a gift of eleven motor ambulances, subscribed for by the Scottish Drapery and Textile Trade.

At a demonstration in the Queen's Park Recreation Ground, Glasgow, a resolution was adopted on the motion of Sir Samuel Chisholm, demanding of the Government to prohibit the sale of intoxicating liquors during the war.

Disturbed the Promise.

"Why so sad and downcast?"
"My wife has threatened to leave me."
"Cheer up. Women are always threatening something like that, but they hardly ever do it."
"That's what I was thinking."

About the House

Useful Hints and General Information for the Busy Housewife

Preserving Fruit Without Sugar.

The Recipe.—The fruit is prepared in the ordinary way, the jars are cleaned and scalded while the rubbers and tops are boiling. The fruit is then placed in the jars, in which cold water is placed. When the jars have been sealed air-tight they are placed in a boiler filled with cold water and brought to the boiling point. Berries will do if removed when the boiling point is reached, while large fruit, such as peaches, cherries, plums, etc., should get 20 to 30 minutes. Keep cover of

Can Rubbers.—A jar of preserved fruit is a wife very often of a rubber breaks. A can be made is better than plumbers say, often use it air and water layers of the paper required put them on the jar and screw the lid down as tightly as possible. If preferred, rings of soft leather, cut from the tops of old shoes, may be used, but they are not as satisfactory as those made from newspapers.

Raspberry Crown.—2 Tablespoons water, 2 tablespoons corn starch, 1 cup boiling raspberry juice, 1 egg, pinch of salt, lemon extract. Cook until creamy. Put into jars. When cold serve with raspberries or whipped cream.

Raspberry Tapioca.—Put 3-4 cup tapioca into a kettle, cover with 4 cups boiling water and cook until transparent. Stir into this 1 pint of fresh raspberries, adding sugar to taste. Pour into a mould. Serve cold with cream.

Raspberry Cake.—1 Cup white sugar, 1/2 cup butter, 2 eggs, 2 tablespoons buttermilk, 1 1/2 cups flour, 1 teaspoon cinnamon, 1 teaspoon soda, nutmeg, 1 cup raspberries, (to be added last). Bake in layers.

Raspberry Vinegar.—Put 1 quart of raspberries into a suitable dish, pour over them a quart of good vinegar, let it stand 24 hours, then strain through a flannel bag and pour this liquor on another quart of berries; do this for 3 or 4 days successively and strain it; make it very sweet with loaf sugar, bottle and seal it.

Raspberry Creams.—Stir enough confectioners' sugar into a teaspoonful of raspberry jam to form a thick paste; roll it into a ball between the palms of your hands. Put a lump French Cream into a teacup and set it into a basin of boiling water, stirring it until it is melted then drop a few drops of cochineal coloring to make it a pale pink, or a few drops of raspberry juice, being careful not to add enough to prevent its hardening. Now dip these little balls into the sugar cream, giving them two coats. Lay aside to harden.

Raspberry Pie.—To 2 cups raspberries add 1 cup of red currants and 1 cup granulated sugar, with which a teaspoonful of flour has been mixed; stir together. Line a plate with flaky pie crust, put in the fruit, cover with a tolerably thick sheet of paste, make several incisions for escape of steam, and bake until the crusts are nicely browned. Serve cool.

Raspberry Shortcake.—Bake sponge cake in 2 layers, or split one thick cake; put in between them a thick layer of berries, and on top put whipped cream and more berries.

Raspberry Fruit Basket.—Bake plain paste over inverted patty pans, roll paste 1-8 in. thick, and cut in strips 1/4 inch wide. Twist strips in pairs and bake over a 1/4 lb. of baking powder box, thus making handles. Fill cases with raspberries sprinkled with sugar. Garnish with whipped cream.

Recipes for the Housewife.

Fricassee Eggs.—Cook two table spoons butter with one and one-half tablespoons finely chopped mushrooms and one-half shallot, finely chopped. Add one and one-half tablespoons flour and pour on gradually one cup white stock. Add five hard-boiled eggs cut in slices.

Peach Canapés.—Saute circular pieces of sponge cake in butter until delicately browned. Drain canned peaches, sprinkle with powdered sugar, a few drops lemon juice and a slight grating nutmeg. Melt one tablespoonful butter; add peaches and when heated serve on cake.

Bananas Cooked in the Skins.—Loosen one of the sections of skin from each banana. Put into blazer, cover and let cook until skins are discolored and pulp soft. Remove from skins and sprinkle with sugar. Serve with lady fingers.

Sauteed Bananas.—Remove skins from three bananas, cut in halves lengthwise, and again cut in halves crosswise. Put one tablespoonful butter in blazer; when hot add bananas and cook until soft, turning once. Drain, sprinkle with powdered sugar and a few drops lemon juice; orange juice or sherry wine may be used if preferred.

Deviled Tomatoes.—Wipe, peel and slice crosswise three tomatoes. Season

son with salt and pepper, coat with flour, and cook in a hot blazer until thoroughly heated, using enough butter to prevent burning. Cream one-fourth cup butter, add two teaspoons powdered sugar, one teaspoon mustard, one-fourth teaspoon salt, a few grains cayenne, the yolk of one hard-boiled egg, one egg slightly beaten, and two tablespoons vinegar. Cool over hot water, stirring constantly, until it thickens. Pour over tomatoes.

Curried Eggs.—Melt two table spoons butter, add two tablespoons flour mixed with one-fourth teaspoon salt, one-half teaspoon curry powder, and one-eighth teaspoon paprika. Stir until well mixed, then pour on gradually one cup milk. Add three hard-boiled eggs, cut in eighths lengthwise, and reheat in sauce.

Eggs A La Bechamel.—Fry three tablespoons butter with one slice each carrot and onion cut in pieces, a sprig of parsley and a bit of bay leaf, five minutes. Add three tablespoons flour, one-fourth teaspoon salt and one-eighth teaspoon paprika; then add one cup chicken stock, strain, reheat and add four hard-boiled eggs, cut in eighths lengthwise. Just before serving add one-half cup cream and a slight grating of nutmeg.

Tasty Sandwich Filling.—A half pound of plain cheese, a half can of pimento peppers, olives and ketchup, as onion, salt and paprika. Grind the cheese and mix with the other ingredients.

Tomato Figs.—Scald and skin pear-shaped tomatoes, and to eight pounds of them add three pounds of brown sugar cook without water until the sugar penetrates, and they have a clear appearance. Then take them out, spread on dishes, and dry in the sun, sprinkling on a little syrup while drying. Pack in jars or boxes, in layers with powdered sugar between. These will keep any length of time and are nearly as nice as figs and certainly less expensive.

Mint Jelly.—This is my way of making mint jelly, and it is fine: Boil crab apples in water until they are soft, then put in jelly bag and hang up where it can drip. Don't squeeze the bag, or the jelly will be pink. Use one cupful of sugar for each cup of juice and boil until it jellies. Have your mint washed and lightly brushed Put a good-sized sprig of mint in each jar, pour the jelly over it, and seal. This has the true mint flavor and the leaves look pretty when served.

How to Vary Sauces.

The young or inexperienced housewife is perplexed often to know which sauce or gravy it is correct serve with the different dishes. The cookery book give all the recipes, but seldom tell the exact combinations, as they are so much a matter of course to most of us that it would seem a waste of time and space while she, feeling her ignorance, is half ashamed to ask a more sophisticated neighbor, and so has always the uneasy sensation that, maybe, the sauce she is serving is not exactly right.

Sauces are such an important part of the meat, too, that they either can make or mar an otherwise uninteresting dish, and besides a good many of the traditional combinations are so arranged for some dietetic reason. It might be a good idea to cut out the following and put it on a card for further reference in time of doubt:

Raw oysters: Lemon, horse radish sauce, tobacco.

Baked fish: Dawn butter, Hollandaise sauce, melted butter with finely chopped parsley.

Broiled fish: Maitre d'hotel, or tartare sauce.

Boiled fish: Plain white sauce, or egg sauce.

Roast chicken: Bread sauce, brown gravy, grape jelly.

Roast turkey: Cranberry jelly, brown gravy, celery sauce.

Roast goose: Apple sauce, barberry jelly.

Fried chicken: Cream gravy.

Roast duck: Bread sauce, brown gravy, currant jelly.

Roast veal: Tomato sauce, horse radish sauce.

Roast lamb: Mint sauce.

Roast beef: Brown gravy, horse-radish sauce.

Roast filet, of beef: Mushroom sauce.

Roast venison: Brown gravy, currant or barberry jelly.

Roast quail: Currant jelly, celery sauce.

Roast canvas back duck; Black currant jelly, olive sauce.

Boiled chicken: Bread, parsley or celery sauce.

Boiled mutton: Caper, or parsley sauce.

Boiled tongue: Tartare sauce.

Pork sausage: Apple sauce, or fried apples.

Sweetbreads: Bechamel sauce.

Lobster cutlets: Tartare sauce.

Broiled steak: Maitre d'hotel.

Lamb chops: Bearnaise sauce.

Roast game: Bread sauce, brown gravy.

A grouch is its reward.