SENSIBLE BATHING SUITS; MANY QUAINT REVIVALS

THERE are bathing suits and bathing suits, some of them destined by their designers for bathers who "go out to swim," and others apparently for those who "hang their clothes on a hickory limb but don't go near the water." These last are the colorful and interesting beach suits, made to be cool and worth looking at. Between the regulation swimming suits and the beach suits are all those sensible and practical bathing suits of knitted or woven wool, like those shown in the picture, that are worn by the great majority of people.

For all their sports women have come to demand sensible and comfortable clothes, but they insist that the

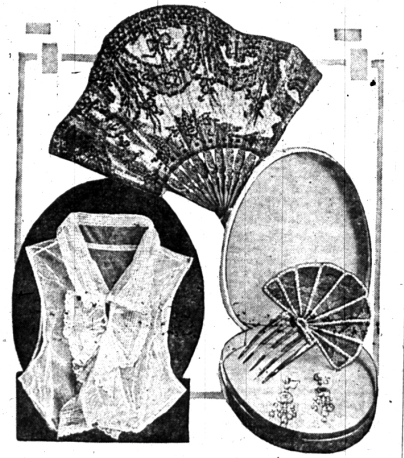
Two Sensible Bathing Suits.

element of style be not forgotten in any of them. Therefore, manufacturers see to it that even bathing suits are attractive as well as practical, and designers have an eye to the several types of figures to be suited. The average figure looks well in a regulation bathing suit. They are made with varied neck lines and arm's-eyes, and many other little details are managed to help out in the matter of becomingness.

The pretty suit at the left of the two pictured is made of dark blue wool jersey and has knee length trunks attached to a form-fitting overgarment that reaches nearly to the knees. It has a round neck line and wide, shaped shoulder straps that bisses an heirloom, now is the time to wear it.

There is an immense variety in fans. Those for evening include gauze and lace mounted on shell, ivory, and transparent celluloid sticks. Spangles still twinkle and painted flowers still bloom on these gauze and lace fans and they vary greatly in size and shape. Very pretty little affairs are made by painting small palmleaf fans a light color, binding them with narrow satin ribbon shirred on and winding the handles with ribbon. They are further decked out with little nosegays of gay organdie or millinery flowers.

Combs of tortoise shell or other transparent celluloid are made in lacy



Some Accessories.

ton at the front. Black hose and black bathing shoes are worn with this modest suit, and it needs only a close-fitting rubber cap to insure its wearer complete comfort in the water.

Two colors appear in the youthful suit at the right. The trunks, of the dark color, are shorter than knee length, and the arm's-eye is built out by a band in the lighter color, which also forms a vest in the over-garment. White stockings rolled down at the top and black bathing shoes are worn with it.

In the thousand and one accessories of dress with which women vary and accent their costumes, neckwear just now holds first place, and the gulmpe, sleeveless or otherwise, commands most attention. It often usurps the place of the blouse and is shown with round or tuxedo collar, vestee or jabot front, made of net, usually and trimmed with lace and tucks. An example of the popular net gulmpe is shown in the group of accessories pictured.

The Peter Pan collar and simple collars longer than the Peter Pan are developed in net, marquisette and scrim also in batiste and a few heavier fabrics. Old fashioned embroideries and little round collars have been resurrected, so that, if one pos

patterns and set with colored or white rhinestones for evening and afternoon wear. The vogue for earrings appears to increase along with other revivals and now come lace mitts following in the wake of long skirts.

But beads of all kinds, lead by beautiful pearls, remain the most popular of all adornments. The fad just now is for three strands fastened with one clasp.

Julia Bottomley

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MILLINERY NOTE

A hat with a broken brim is the height of chic in Paris. Trimming perch over and under the break, which may be a mere indentation, or a fairly wide gap. In the latter case the gap is filled in with flowers, feathers or ribbon rosettes. If the hat is wide and with an unbroken brim, it must narrow sharply in front and back. Crinoline hats retain their popularity, though for town wear the hat of crinkled satin is the newest.

Stenciled Gowns.

It is smart now to have one's evening gown stenciled in elaborate patterns. The stenciling is little more than a brushing on of gold and silver powders. The powder comes off easily, and dresses so ornamented, though exquisite to behold, must be worn with the utmost care. Velvets and chiffons in long, moyenage modes, are being lightly stenciled in classic or flower designs. Since the powder is put on so lightly, the effect is that of a gold or silver shimmer.

FRUIT PUNCH IS MOST DELICIOUS

Need for Refreshing Drink Begins About the Time of Strawberry Festivals.

DIFFERENT BERRIES USEFUL

Recipe Given Herewith Can Be Varied According to the Fruits Available —Red Raspberry Flavor Will Dominate.

(Prepared by the United States Department of Agriculture.)

The need for a refreshing fruit punch begins about the time that the popular gathering known as a "strawberry festival" is in season, and continues long after strawberries are gone and other fruits must be depended on. The recipe given below can be varied somewhat according to the fruits available. If there are not enough strawberries on hand, part blackberry and part raspberry juice may be used. As the season advances other fruit juices may be substituted according to the preferences of the persons mixing the punch. A relatively small amount of red raspberry flavor will dominate a great deal of strawberry or other fruit juices. About the same proportion of lemons, sugar, ginger ale, and other ingredients should be used, but variations in the amounts of sugar and lemon juice may be necessary, according

Strawberry Festival Time Demands a Cool and Refreshing Punch.

to the ripeness and character of the fruit used and the tastes of those to be served. This recipe is recommended by the United States Department of Agriculture.

Fruit Punch.

Strawberry juice, 10 cupfuls.
Lemons, 2½ dozen.
Salt, 1 teaspoonful.
Sugar, added to berries, 2 pounds.
Sugar, made into sirup, 3 pounds.
Water for sirup, 2½ cupfuls.
Apollinaris water, 2 quarts.
Ginger ale, 1 pint.
Tea (strong) 2 pints.
Ice as necessary, 2 to 4 lbs. or more.

Crush the strawberries with a potato masher, add 2 pounds of sugar, let stand 2 or 3 hours or overnight. (About 6 quart boxes will be needed to make 10 cupfuls of juice.) Then heat rapidly in order to make the juice flow, for 2 or 3 minutes over a hot flame, stirring constantly; be careful not to cook long enough to destroy the fresh fruit flavor. Allow to drip through a jelly bag in order to secure a bright red clear juice. Combine with other ingredients except the carbonated waters, and let stand for an hour or two, in the refrigerator, if possible. When ready to serve, add ice as may be necessary, and the Apollinaris water and ginger ale last of all.

Salt Intensifies Flavor.

The small quantity of salt called for is to intensify the fruit flavors. It does not otherwise change the flavor of the beverage. The sugar and water should be boiled together for 5 minutes and cooled before adding. This syrup will blend with the other ingredients better than will ordinary granulated sugar. The amount given will serve 60 persons.

MAKE BUTTERMILK LEMONADE

Refreshing Beyerage May Be Made by Adding Lemon Juice—Some Variations Given.

Buttermilk lemonade can be made by adding to each glass of buttermilk two tablespoonfuls of sugar. The whey from cheese making may be utilized in a beverage as well as buttermilk.

Whey Lemonade and Punch.

1 quart whey.
6 tablespoonfuls sugar.
Juice of 2 lemons.
Slices of lemon or a little grated or diced rind, nutmeg, or cinnamon.

Mix, chill, and serve as a beverage.

Variations.—Double the quantity of lemon juice and of sugar, and add other fruit juices and a little fruit cut in small pieces. This transforms whey lemonade into whey punch. Set the punch away to chill and ripen; serve with crushed ice if desired. Rhubarb, pineapple, grape, currant and cherry juices lend themselves well to whey punch. A sprig of freshly crushed mint is sometimes added. Nutmeg or cinnamon will overcome any characteristic whey flavor. Whey punch may be frozen if desired.

Whiten Wooden Floors.

To whiten wooden floors, add two teaspoonfuls of paraffin to the hot soapy water used for washing a floor. It will cleanse the boards and will also destroy any insects that may be lurking in the cracks of the wood.

Furniture Repairs.

Cane bottoms of chairs that have become loose and saggy may be tightened by wetting the seat with hot water until they become thoroughly soaked. Set the chairs in the open air to dry.

LABELS FOR CANNED GOODS ARE FAVORED

Information Will Be Wanted During Winter Season.

Not Always Easy Matter to Remember History of Each Jar or Can—Printed Slips Should Have All Necessary Data.

After a busy ten or twelve hours of canning, a woman is inclined to think that anything else added on to the day's work would be just a little too much. However, tomorrow is another day and one can then usually find an hour or so in which to label all yesterday's cans with the information that will be wanted next winter.

It would seem wise to do this, according to the office of home economics of the United States Department of Agriculture, for though at the time of canning we may think we shall always recognize every jar and remember its history, when winter comes we may often be doubtful, until we open a jar, whether it holds blackberries or black raspberries, or whether a certain glass of jelly is plum or currant.

Labels may either be purchased or made at home by cutting plain paper in pieces about 1 by 2 inches; they should have all the necessary data printed or written on them and then they should be pasted on the jars at a uniform distance from the bottom. For example, two such labels might read:

PEACHES
COLD PACK THIN SIRUP
SEPTEMBER, 1921.

GRAPE JELLY
1ST EXTRACTION
SEPTEMBER, 1921.

Fruit, vegetables, and other canned goods should not only be carefully put up and labeled, but they should also be carefully stored. This means that a clean, cool, dark place should be provided. A cupboard with strong, rather shallow shelves and close-fitting doors will protect the products from dust, dirt, and light. If the shelves are wide enough to hold only a row, or at the most two rows of cans, it will be easy to find any particular can which one may happen to be looking for, and such an arrangement will also make the detection of any spoiled goods an easy matter.

Moreover, with a closed cupboard such as this, it will not be necessary to wrap glass jars of strawberries, peas, and other fruits and vegetables that fade when exposed to the light.

BISCUIT CUTTER IS USEFUL

No Special Directions Are Needed for Using Little Tool for Mixing Fat and Flour.

For combining shortening with flour in making pie crust, cutting it in with knives is a hygienic improvement that is considered better than the time-honored method of mixing it in with the tips of the fingers. Moreover, aside from hygienic considerations, handling the dough too much makes a tough crust.

The office of home economics of the United States Department of Agriculture has lately employed a third method of mixing fat and flour, which is to cut in the fat with the biscuit cutter.

No special directions are needed to guide the cook who would adopt this simple little tool for this purpose. The fat is added to the sifted flour and salt and the two are chopped together more or less thoroughly, depending upon the quality of pie crust desired. The water is added and the biscuit cutter is used again to combine the water with the fat-and-flour mixture.

Having discovered one new way of using an old tool, the office of home economics saw these other possibilities:

Use it to mix fat and flour for baking-powder biscuits.

Use it to chop fruit, when the fruit is to be used on shortcake, in making jelly or jam, or as sauce for ice cream.

Use it to chop cold, boiled potatoes for hash or salad.

Household Questions

A chair with a broad arm is a great comfort when telephoning.

* * *

Moths are said to have a special dislike for newspaper bags.

* * *

Roll a few gratings of cheese into the crust when making apple pie.

* * *

After using steel wool, used for scouring pots and pans, place it over the stove to dry.

* * *

Coffee will be better if one or two cups are poured off and back again just before serving.

* * *

When cutting cake that is warm dip the knife in water. The pieces will be smooth and firm.

* * *

Peach dumplings may be made the same as apple dumplings, using peaches instead of apples.

* * *

Suet keeps best when covered with flour. It is quite safe to bury it in the flour bin; it will not leave odor or flavor behind.

* * *

The housekeeper who has a schedule for her work saves time and effort, even if she doesn't always follow it exactly.

* * *

A handy tool at housecleaning time is a light stick notched at the end for "reaching down" curtain rods, pictures, and other things above your head.

No Thanks, I Must Have
CALUMET
The Economy BAKING POWDER

—Never fails to produce pure and wholesome bakings.

—You save when you buy it. You save when you use it.

—If you buy big can or cheap baking powder you don't get the Calumet quality.

BEST BY TEST
The World's Greatest Baking Powder

Boosting Pickwick.

Train Boy—Where on the map is Pickwick, Bill?

Brakeman—Sounds as if it might be somewhere in the hinterland, kid. Why?

Train Boy—Some people are always trying to boost their native town. An old-fashioned hick asked me if I had the Pickwick papers.—Judge.

To Have a Clear Sweet Skin

Touch pimples, redness, roughness or itching, if any, with Cuticura Ointment, then bathe with Cuticura Soap and hot water. Rinse, dry gently and dust on a little Cuticura Talcum to leave a fascinating fragrance on skin. Everywhere 25c each.—Advertisement.

GETS CLOCK, BUT NOT "TIME"

Court Robbed of Imposing Timepiece Under Its Very Eyes and With Its Permission.

Thousands of jaw-breakers have been given "time" at Berlin's central criminal court in Moabit, but recently an ingenious crook posing as a repair man actually was given the court's official clock and that while a case was being tried.

The sitting was well under way when a man in working clothes entered the courtroom with a long ladder which he calmly placed under the huge, imposing timepiece on the wall. The judge, counsel, accused and spectators were astonished as such an unprecedented interruption. The president stopped the workman's ascent of his ladder long enough to inquire the meaning of his conduct. The visitor explained that he merely wanted to get the clock for repair and that it would take only a moment. The president objected, but consented when the man said he already had called six times and always found the court in session.

The vacant space on the wall surprised the janitor later in the day, and his investigations revealed that the court had been robbed under its very eyes, in fact, with its permission.

The Limit.

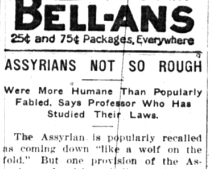
"Bump is awfully henpecked."
"Yes; his wife lets him eat only the things which agree with her."—Judge.

An Authority.

Willie—Papa, teacher asked us to find some new words that have just come into the English language. Can you tell me some?

Papa—Go ask your mother, Willie. She always has the last word.—New York Sun.

Sure Relief FOR INDIGESTION



6 BELL-ANS Hot water Sure Relief

BELL-ANS

25¢ and 75¢ Packages, Everywhere

ASSYRIANS NOT SO ROUGH

Were More Humane Than Popularly Fabled, Says Professor Who Has Studied Their Laws.

The Assyrian is popularly recalled as coming down "like a wolf on the fold." But one provision of the Assyrian code of laws indicates that the Assyrians are more humane than they are popularly fabled. This requires that the destitute widow be supported by her sons "as the bride whom one loves."

Instead of the Assyrians being wholly abject, their letters, says Prof. A. F. Olmstead, of the University of Illinois, show high officials speaking their minds with the greatest plainness, the kings making pathetic appeals to those whose support they would win. Their imperial free cities were as free as those in western Europe in the Middle ages, with charters of freedom from corners of the earth and to all tongues.

Tragedy.

"Riches have wings."
"Yes, but bad judgment brings on many a nose dive."

Many a family tree is of abnormally rapid growth.

Gray Hair is out of fashion; it is unnecessary—for you can have abundant hair shade by using Q-Ban Hair Color Restorer.—Safe as water—try it. At all good druggists, 75 cents, or direct from HESSIG-ELLIS, Chemists, Memphis, Tenn.

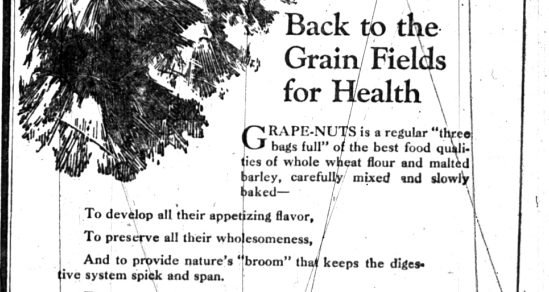
IMPORTANT—PREPARE FOR CHRISTMAS Young or old. Send sketch, design, your occupation, age, married or single, to Victor Fidelity Co., 1529 Brainard Ave., Cleveland, O.

DON'T OBSERVE 8-HOUR DAY

Law Is No Longer Popular With Workmen in Hamburg, Germany, Says Writer.

Keener competition is causing a decided swing away from many post-war pet ideas in Germany. Even the eight-hour law is no longer popular, Frederick Simpich writes in Our World. The labor inspection bureau in a recent report pictures the trouble its enforcement is bringing as Hamburg's economic condition improved. Employers complain that laborers of both sexes, after an eight-hour day, undertake to do outside work for other people—which cuts down their efficiency on their regular job. Workers, on the other hand, consider it an interference with their personal liberty if their employers try to hold them to the eight-hour plan. Although the law was passed to safeguard the health of the workers, they appear to have lost sight of its real intention, and the authorities show reluctance to prosecute cases of its violation. In the hotels and cafes, especially, it has been difficult to enforce the eight-hour day; waiters are loath to give up their chances for more tips during overtime.

Good rolling pins gather no dough.



Back to the Grain Fields for Health

GRAPE-NUTS is a regular "three bags full" of the best food qualities of whole wheat flour and malted barley, carefully mixed and slowly baked—

To develop all their appetizing flavor,

To preserve all their wholesomeness,

And to provide nature's "broom" that keeps the digestive system spick and span.

There's not a bit of artificial sweetening in Grape-Nuts—it just *becomes* sweet of its own accord in the long baking.

And that enticing flavor—how good it is with good milk or cream! Fruits, too, fresh or cooked, add to the delight of a dish of Grape-Nuts, morning, noon or sundown.

It is a compact, ready-to-eat food—no cooking needed. Why not try it for tomorrow's breakfast?

"There's a Reason"

Postum Cereal Co., Inc., Battle Creek, Mich.