FASHIONS

Helpful Hints For The Housewife . . .

in neater halves.

Glycerine rubbed over the surface of especially for the little red or black Always use canned pineapple in jelcorks will prevent them from sticking ants that are so troublesome in the lied mixtures. in the necks of bottles containing ce- kitchen or pantry. Saturate a small One package lemon-flavored gelatin ment, glue, shoe polish, etc.

then clean warm water, and finish off trance place. A few drops of the oil sugar. with a polish with a soft, clean "cham- poured into a crack or around a door Pour water over gelatin mixture and sill is sure death to them.

starch water.

To prevent rust on a spring mattress brush, then wipe each spring with a cloth dipped in olive oil.

Varnished walls should be washed with warm water containing a little paraffin. Dry with an old chamois leather.

To clean old paint brushes, work vinegar into the hairs. This is better than hot water and turpentine as it restores elasticity.

Pipe cleaners used between prongs of table forks will remove particles that may adhere after washing.

Sprinkle halves of ripe cantaloupe with finely chopped mint just before serving as a change in the breakfast or dessert menu. It is also good occasionally to serve it with a slice of fresh

Fresh limes are the most refreshing of all citrus fruits—a little lime juice or a slice of lime in iced tea as a change from lemon is often much appreciated; a little lime juice in any mixed fruitade will give it a delightful tang: a few drops of lime juice squeezed over a slice of honeydew melon gives it new flavor. Try limes in your summer menus, using the juice in almost every way lemon is used.

Cut watermelon in small cubes or in little balls with a vegetable cutter and freeze them in your refrigerator, then serve one or two in fruit drinks.

Ants are a summer pest in many country or seashore resorts. Oil of sassafras is an effective exterminator.

Utilizing The Fresh Fruits

Now, If Ever, Come The Perfect Days For The Creative Culinary Artist To Go Places.

Raspberries, Cherries, Blackberries, Huckleberries, Peaches Good For Pies And Tarts.

NOW, if ever, come perfect days for the creative culinary artist. No longer need she puzzle her brain for new ways in which to serve the same old things, but instead may choose, from the great abundance of fruits available, a succession of deserts certain to please the family taste each day.

As strawberries leave the market, raspberries, cherries, blackberries, huckleberries and peaches arrive to take their place. Fruit shortcakes, pies, tarts, cobblers, and puddings, all wholesome, appetizing and nutritious, may be presented in endless variation. Here are a few recipes to show you how to put these fruits to the best advantage.

Two cups flour, 2 tablespoons sugar, 1-2 cup shortening, cold water to make a stiff dough, 1-2 pint whipping cream, 1-2 cup pulverized sugar, peaches.

Peach Shortcake

ped cream, sweetened with 1 1-2 table- comeback. spoons pulverized sugar, if desired.

Icebox Rolls Quickly

spoon sugar and 1-4 cup water (lukewarm), let stand 5 minutes, add remaining sugar, salt, eggs, fat, rest of water and 3 cups flour. Beat 2 minutes. Add rest of flour and cover. Allow to rise until doubled in bulk, press down, cover with plate and store in coldest part of refrigerator. When rolls are desired, break off bits of dough and shape into 1-inch balls. Place 3 balls next each felt trimmed with eagle feathers, othother for each roll and arrange 1 inch ers in stitched black taffeta. apart on greased baking sheet. Cover with cloth and let rise until doubled in bulk. This will require about three hours. Bake 15 minutes in moderate oven.

Caramel Sauce

A dozen ordinary sized caramels will provide sufficient sauce for six serving To Deaden Clock Sound and a practical idea to keep a white of ice cream. Simply melt the caramels, with a half cup of water, in the top of If the ticking of a watch or clock an- these have short sleeves—an ideal point together are a pleasing combination- or tumbler. The face of the clock can dahlia, daffodil or a pale rose pink. Aljust the right topping for a dishful of be read, but the sound will be dead- so in dusty, soft desert colors, includ-

Jellied Cucumber And Pineapple Salad

piece of cloth with the oil and apply it mixture, 2 2-3 cups boiling water, 2-3

to places afficted—the pantry shelves, cup diced pineapple, 2-3 diced cucum- Dresses Created For Mar-If your white paint is shabby, try etc. Usually ants travel along a trail bers, 1-4 cup diced celery, 1-8 teaspoon washing it with a flannel soaked in milk, which can easily be traced to the en-salt, 1 tablespoon vinegar, 1 tablespoon

stir until dissolved. Cool and add rest of ingredients. Chill and serve on let- Linens And Cottons Serve floured cooky cutter. Bake on greased It is fun shopping for clothes for at the shoulder. If tea towels leave a fluff on china, Cut peaches in half crosswise, rather tuce topped with salad dressing. Pinepass them through a solution of weak than from stem to blossom end, and apple juice can replace water in whole they will cut with less loss of juice and or part. No sugar will then be re-

Make-Your-Own-Sandwich Picnic



THESE EASY GOING summer days are a teasing invitation to take to woods and stream. It's no use resisting! All the world is lured to try a picnic in the out-of-doors. Some seek far off country spots, others try a cool shady nook in their city yards. But everyone needs a good hearty luncheon to give solid backing to this outdoor life—a. luncheon that can be prepared quickly and easily without a lot of kitchen bother, packed neatly in baskets and hampers, and whisked off at once to the scene of action. That makes the most satisfactory picnic for everyone, and it is no more trouble to plan than a walk to the corner market or a phone call to the neighborhood grocer. Depend on packaged, ready-toserve foods—loaves of sliced bread, jars of spicy pickles and mellow olives, cookies and cakes, fresh fruit wrapped in waxed paper, and 3 thermos bottle full of something cool to drink. Then for the pièce de résistance prepare a variety of good sandwich spreads, pack them in well covered jars and let your guests concoct their own sandwiches according to their fancy. Build your next picnic around these recipes for make-your-own-sandwiches and you will marvel at the ease and success of the venture:

Special Corned Beef Sandwich- 1 medium pimiento, finely diced, 1/4 Soak 11/2 tablespoons Evaporated teaspoon salt, and a few drops of Horseradish in 2 tablespoons cold onion juice scraped from a raw water for 10 minutes. Mince 1 can onion. Add sufficient Mayonnaise corned beef well and mix with to moisten (about 2 tablespoons) the Horseradish and 6 tablespoons and mix thoroughly. Chill before Mayonnaise. For each sandwich using as this crisps the vegetables a thin layer of filling on each slice.

On one slice place thin slices of Sweet Gherkins and top with the buttered bread. second slice of bread.

-Spread rye bread with creamed or 2 doz. small sandwiches)-Combutter to which Prepared Brown bine 1/4 lb. liver pudding, 1/4 cup Mustard has been added. Top with India Relish and 1/4 cup Mayonthin slices of boiled or baked ham, naise. Blend thoroughly. add waferlike slices of Swiss cheese Dill, Olive and Tuna Sandwich and spread with a bit of Chili Filling (makes 18 large or 3 doz.

Roquefort Cheese and Horserad-Horseradish, and blend thoroughly. ly with 1/3 cup Mayonnaise. Chill.

spread with Mayonnaise.

India Relish and Liver Pudding Snappy Ham and Swiss Sandwich | Sandwich Filling (makes 12 large

Sauce. Top with second slice of small sandwiches)—Pour hot water over 1 - 7 oz. can tuna fish to reish Sandwich—Soak ½ teaspoon move oil, then drain and flake fine-Evaporated Horseradish in 2 tea- ly. Add the following, all finely spoons cold water for 10 minutes, chopped: 1 small bottle Stuffed Combine 1-11/2 oz. package Ro- Spanish Olives (15 Olives), 2 Genquefort cheese with one-half pack- uine Dill Pickles, 1 cup celery and age cream cheese, then add the 3 hard cooked eggs. Mix thorough-

Place between slices of bread Sweet Mustard Pickle and Egg Sandwich (makes 6 large sand-Ripe Olive Sandwich Filling wiches)—Chop 4 hard cooked eggs (makes 12 small or 8 large sand- and combine with 1/2 cup chopped wiches)-Combine 1 cup Ripe Mis- Sweet Mustard Pickle. Spread besion Olives, stoned and chopped, 1 tween slices of bread which have medium green pepper, finely diced, been spread with Mayonnaise.

FUTURE OF FURS

With the August fur sales about to these coats will be lined and bound tween the two strips of bacon. Place burst on a perspiring world, it's impor- with colored suede. Cut or rub the fat into the flour and tant to know what's new in pelt fash- Favorite fur-coat silhouette of the the bacon is thoroughly cooked. sugar until the mixture is thoroughly ions. In general, fur styles don't appear year promises to be the modified swag- Luncheon Sandwich—Have three blended. Add the water a little at a to have changed a great deal; the ger-rather full from the shoulders and slices of toast or bread for each sandtime until a stiff dough is formed. Do smartest fur coat is still the simply stopping anywhere between the hips wich. Place scrambled eggs between not handle more than necessary. Roll fashioned one of exquisite quality. Last and hem of the dress. This type of first and second layer and frizzled dried the pastry thin and cut into rounds. season's Persian lamb fad promises to coat goes with almost any sort of cos- beef between second and third layer. Prick each with a fork and bake in a continue this year, but Alaskan seal is tume. Unlike the fitted coat, it is usu- Pour over the top, a quick tomato sauce hot oven (450 degrees F.) until brown. expected to rival its medium-priced fur ally somewhat shorter than the dress made by heating and thickening a small Peel ,stone and slice the peaches, supremacy. The precious furs-mink, skirt. The smartest of these coats will can of cream of tomato soup to make a sweeten to taste. Place a round of silver fox, fine broadtail, ermine and be simple, but trimmed with a good deliciously flavorful quick tomato sauce. shortcake on a dessert plate, brush caracul—will still hold their leading deal of detailed workmanship. Gathlightly with butter. Cover with sliced place in the luxury bracket. For even- ering is a new fur detail. Lots of Poison lvy Checked peaches and cover with another round. ing, and as a trimming fur, red fox sleeves will be rather full from shoul-Top with peaches. Garnish with whip- (cheaper than silver) will show a big der to wrist, but you won't see much

On the economy furs, lapin is still unequaled. This year its processing is Women Add Color; more expert than ever. It's on the mar-Made Into Summer Bread of them amazing approximations of fine ket in beautiful brown shades-many

Elastic Band "Out"

Another designer declares she intends m ing high-crowned brimmed felt hats which extend well down the back of the head, making the elastic anchorage, so, long a part of women's hats no longe:

of the puffed sleeve in fur coats.

furs. Going up the price scale, krim- Not satisfied with copying men's glycerine, ferrous sulphate, alcohol and One cake compressed yeast, 1 tea- mer, goat and the spotted furs will still both as to material and styling, the water will do the trick, is easy to apspoon salt, 1-2 cup sugar, 2 eggs, 1-4 have a minor appeal. Newest novelty women are now wearing suspenders. ply, and equally easy to remove. cup fat, melted, 2 cups potato water, 7 in sports furs is sheepskin, expected to They have discovered that galluses not Your druggist will mix a five per cent have a season of great stadium, campus only furnish an added chance to intro-solution of ferrous sulphate in a half Crumble yeast in bowl, add 1 table- and snow-resort popularity. Lots of duce color and swank to the accessory and half mixture of alcohol and water theme, but these dashing skirt "holder- with glycerine added. Before going uppers" are exceedingly practical. In out, wash the exposed parts of the skin the narrow width sizes, chosen to form with the solution and let it dry on. a daring contrast, with the suit and Then if by ill chance you come in con-

> not just another fashion whim but exceptional cases of extreme susceptisprings directly out of style require- bility. ments set by the present trends in womto sound the "death knell" of the elastic penders! Clipping onto the skirt, suspenders hold this garment in line properly, preventing it from acquiring that ungainly "sat-in" look.

Short-Sleeved Coats

frock fresh when traveling. Many of ing beige, blue and dull green.

Country Clothes Go To Town

At A Small Cost.

til Late At Night.

CMART clothes to meet home-town demands are economical as well

Dresses which New York designers have created for morning trips to the market, an afternoon at the ball game or a quartet of bridge at home achieve chic at small cost. Washable handkerchief linens, flowered lawns, ginghams, pastel rayons and silk shantungs make hundreds of colorful casual frocks which can be combined with smart hats and accessories and purchased even by slim pocketbooks.

Linens make some of the smartest dresses shown for wear at home or for a warm morning's shopping. Rust and cocoa browns, forest greens, burnt oranges and navy blues have been worked into a series of trim little shortsleeved shirtwaist frocks with buttons and narrow belts of white. Fine handkerchief linens printed with pine cone or floral patterns add variety to the pic-

Gingham, Swiss Of Pique

Cottons are the stars of the season, however. For home-town wear-everywhere from the kitchen to the drawing room—they are "fashion aces." Green and white checkered gingham blue and white dotted swiss, cool flowered lawn and gaily printed pique make smart frocks whose chic lies in their simplicity and accessories. Pearl acorn or crystal buttons on a printed frock, colorful raffia belts on a plain one, or a lace-trimmed lingerie collar on a dotted swiss are typical accents. Many of the frocks are designed with short sleeves polo-shirt collars and skirts having clusters of stitched-down pleats released at the knee-line.

For informal afternoons of bridge at home there are frivolous little puffsleeved frocks of silver gray and cinnamon brown organdy made over foundations of the same color or polka dot slips. White English embroideries fastened with tiny buttons in all the confetti colors and accented with a Roman striped ribbon belt make other smart bridge frocks.

Some Sandwich Ideas

Chicken Club Sandwich with Bacon-Toast the bread quickly and butter generously. Top with slices of cold chicken, then with slices of broiled bacon. Add a leaf of lettuce and spread with mayonnaise. Cover with a slice of toast and serve with ketchup or chili sauce. Boston Casserole-Have 1 small can of baked beans and 1 cold cooked ducting surveys and releasing statistics, though that there are still a good many has lined up the types and beauty women who use no other cosmetic. Even hood follows the bath with some kind beans in a casserole, cover with the habits of American women. A recent in rural districts, face powder is to be of dusting powder. meat, then add the remaining beans. report reveals that only eleven per cent found on almost every feminine dress- It is upon such figures as these that

strips of bacon parallel on top. Arrange Nine-tenths of the women in America ing to these carefully compiled figures. tapped. in a slow oven for ten minutes, or until

By Simple Solution

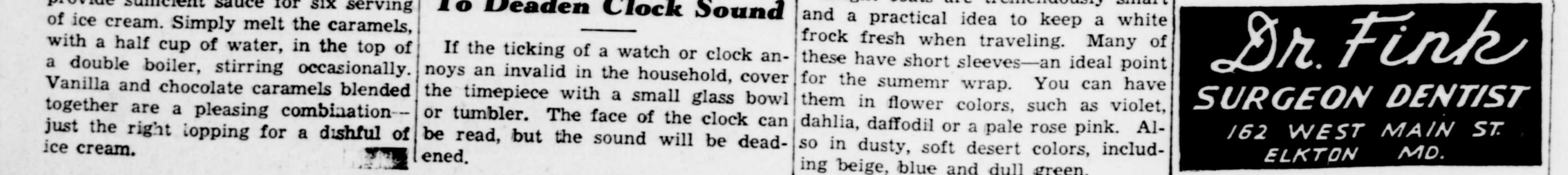
A simple way to prevent poison ivy is good news to every summer vacationist, and even to the stay-at-homes Don Gay Galluses who only get out for an occasional Sunday afternoon picnic. A solution of

The whole idea, designers claim, is give complete protection except in very

Negligee Ensemble

In making a silk nightgown, buy enough silk to include a little bed jacket to match it. This can be elbow or waist length and slip on over the nightgown for breakfasts in bed.

E B



Molasses Cookies

Two and one-half cups sifted flour, 2 ginger, I teaspoon salt, I cup molasses, simple dress and grouping it with sepateaspoon soda.

thin on slightly floured board. Cut with

Cool Drinks for Hot Days

LIAVE YOU EVER come home from a hot afternoon in town to find

a tall cool drink awaiting you in the refrigerator? Forgotten are

the teeming crowds in the shops, the steaming city streets—all vanish-

ed by the magic of ice tinkling against frosted crystal, the pungent

aroma of mint leaves fringed by a light snowfall of powdered sugar.

There is nothing like a tart cool drink to take your mind off the weather.

And they're fun to prepare, too. Here you have a grand chance to

work out new ideas, develop your own epicurean flair without running

the risk of upsetting some elaborately constructed dish. For cool drinks

are casual things. You can just take a favorite basic recipe, spread

out an array of fruity ingredients, add a squeeze of this, a dash of that,

blend with imagination and pop a pitcher full in the refrigerator to

await your family's pleased surprise. Any of these choice recipes

will delight them on warm summer evenings:

Currant Mint Punch (serves 20)

-Pour 2 quarts boiling water over

I glass Currant Jelly and 1 cup

sugar. Cool and add juice of 6

lemons and 2 oranges. Add 2 more

oranges, sliced very thinly, and a

quart of cold water. Ice, and serve

with sprigs of mint in each glass.

Put 1 glass Grape Jelly into sauce-

pan and break into bits with fork.

Add 41/2 cups boiling water, and 8

whole cloves and 1 - 2-inch stick

cinnamon which have been crushed

and tied in a bag. Let the mixture

simmer on back of stove for 15

minutes. Add juice of 1 lemon and

Pink Lemonade-Pink lemonade,

made with Currant Jelly, is a fav-

orite beverage at college teas and

dances. The contents of a jar of

Currant Jelly are dissolved in an

equal quantity of boiling water,

allowed to cool and then added to

lemonade made in the usual way.

and add to it 1 tablespoon lemon

juice. Stir into 1 quart chilled

strong tea and add ice cubes.

Grape Iced Tea-Beat 1 glass

Grape or Currant Jelly to a liquid

Grape Shake-Beat 1 glass Grape from 1 large can sliced pineapple),

Jelly to a liquid, add 1 tablespoon 3 cups cold water and 1/4 teaspoon

lemon juice and blend well. Slowly mint flavoring or fresh mint leaves.

beat fruit mixture into 1 quart Serve about 1/2 cup over 1/2 glass

whole milk. If desired, a few drops crushed ice. Garnish with sprigs

of mint extract or crushed fresh of mint which have been dipped in

Serve with an ice cube in each glass. | Prune Shake—Combine 1 cup

glass Grape or Currant Jelly, which Prunes, beating with a rotary egg

has been broken up with a fork, in beater. When thoroughly mixed,

1 cup boiling water. Cool, and add beat in 1/2 cup fresh or canned pine-

STATISTICS PROVE

Fruitade (serves 12)-Melt 1 milk and 1 - 5-oz. tin Strained

mint may be added before serving. powdered sugar when moist.

1/2 glass lemon juice (3 lemons), 1 apple juice, and chill.

By JOSEPHINE GIBSON

Director, Heinz Food Institute

cup pineapple juice (may be taken

serve very hot, or iced.

Mulled Grapeade (serves 8)-

The Fashion Flashes Say . . .

teaspoons baking powder, I teaspoon A bright idea is that of creating a cherry buttons.

1-2 cup butter or other shortening, 1-2 rate accessories. For instance, a simple Be strenuous when sight-seeing, but evening dress of black crepe with clips wear the right clothes if you would en-Sift flour once, measure, add baking and slim shoulder straps is sold with a joy yourself. A good choice, because ket, Ball Game Or A powder, ginger and salt, and sift again. red-sequin-embroidered white chiffon it is cool and won't show soil, is un-Bridge Game, Achieved Heat molasses, remove from fire, add blouse, a matching black crepe fitted crushable linen in crimson brown. A shortening and soda. Add flour grad- jacket, and a poncho cape of black two piece that buttons all the way ually, mixing well. Chill. Roll very crepe with embroideries of red sequins. down, it has amusing sloping pockets at hipline, and short sleeves much puffed

A Multitude Of Uses baking sheet in moderate oven 10 min- youngsters, for frocks are so gay and From Early Morn UnStore in stone iar. Maker 3.1.2 down.

Store in stone iar. Maker 3.1.2 down. Store in stone jar. Makes 3 1-2 dozen linen with short sleeves, cherries ap- bag, a diminutive round affair, made

pliqued on the collar and gay, dangling entirely of white silken violets with tiny rhinestone centers. Frame and handles are of gilt metal.

> Just about one of the nicest summer suits we have seen has a double-breasted fitted jacket of white crepe printed in red and black, plus a black crepe skirt and a black net blouse. Nice for the races or luncheon in town.

> Most distinguished is an afternoon pump with a dull white suede toe. The rest of the high-heeled shoe is in shiny dark blue patent.

Linger long on the beach wearing a grand halter plus slack suit of boldly dotted blue seersucker, the dots in , white. The matching knee length coat is lined with white terry cloth,

A reducing diet must govern a lot of the new coats, for they are of very thin fabrics, thinner than ever before. A striking example is a long, fitted coat, meticulously tailored, and fashioned of brown chiffon with a sparsely spaced and delicately printed motif in white. Nice over brown, white or red.

A new note and an extremely charming one is the idea of adapting softer fabrics for beach things. As a starter in this direction, we have a beach robe made entirely of tie silk on mannish robe lines. It is in bright yellow with a little brown motif and brown pipings. It is best worn over a swim suit of sim-

No use asesmibling a summer wardrobe without plenty of dark cottons. A useful little number is a frock of navy percale in white polka dot design. It has short sleeves finished with organdie ruffles in white. White organdie makes a hemstitched border to the collar. There is a ruffled flounce at the skirt

Plenty of opportunity for wear will be accorded a dinner suit of black paper taffeta with an embroidered small motif in white. With it is a pleated shirt blouse of white silk pique with jeweled studs. The jacket has a wide peplum; the skirt is long and slim.

A generous idea is that offering a tailored white linen skirt with both a trimly fitted, tailored jacket, also of the linen and a swagger coat.

Just made for smart roof wear is a hat fashioned of layer of black tulle, stitched to form a pleated edge to the wide brim. The trimmings is of fine upstanding flower sprays of the same

The cosmetic industry, always con- use face powder, says the survey, al-

Add a generous amount of tomato of American women are natural blondes ing table. The next most popular cos- cosmetic manufacturers base their busiketchup and lay strips of bacon on top. —but this figure does not include the metic is lipstick—used by 86.7 per cent ness plans. Take face powder, for in-Place in a hot oven for about thirty many manufactured blondes of recent of America's feminine citizens. Then stance. The domestic market has alminutes, or until the bacon is cooked years. Excluding artificial red-heads, comes rouge, the regular beauty habit most reached a saturation point on new Hot Mustard and Cheese Sandwich— the titian percentage is only seven. The of 76.9 per cent of Mrs. and Miss Ambusiness—therefore the problem is not erica. After that there's a big drop— to sell face powder to more women, but Toast a slice of bread on one side only. is pretty evenly divided between wom- down to 59.4 per cent, the number of to resell those who have already accept-On the untoasted side of the bread place en of medium coloring and true brun- women who add perfume to their list ed the idea. But bath powder shows a a slice of American cheese. Spread the ettes, with the real brunettes slightly in of beauty necessities. But more women great new-business potential. Less than use perfume than bath powder, accord- half of the American market has been



TT'S NO TRICK at all to cook three means a day on a new electric range, for it's cool, fast and cheap. Cool and fast because the clean heat quickly penetrates right into the food—not into the room -whether you are cooking in the thrift cooker, on top units, or in the oven. Cheap . . . because of low electric rates, perfect insulation, less current consumed.

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