

Our Popular Music

"ANSWER ME YES OR NO"
 A LOVE SONG (WALTZ REFRAIN)
 WORDS BY LEONTINE JUANFIELD. MUSIC BY CHAL. VAN BAAR
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Moderato. con espres.

Voice.

My lit-tle sweet heart is good true and fair. Few are the girls with her can compare. All the day working I mer-ri-ly sing. Life seems to breathe of per-pet-u-al Spring.

P. dolce.

Her smiles as bright as the sun-shine a-bove, Fond-ly each night. I'll build a cot-tage close down by the sea, Just big e-nough to

tell her my love. I sit be-side her and watch her sweet face, hold her and me. Gold-en the hand I shall take her to night

Her ways are gen-tle and so full of grace, When shad-ows deep-en and Un-end-ing seal of the love we both plight. In the faint twi-ght as

day fades a-way. I whis-per soft-ly, and to her I say— day fades a-way I'll whis-per soft-ly, and to her I'll say—

CHORUS.
Tempo di Valze.

Will you be mine, love, As I am thine, love, Will you not tell me

pray— Faithful and true, dear, I'll be to you, 'Till I

old and gray— Do not be shy, love, Quick-ly

ply, love, My heart is ach-ing so— Give me one kiss, dear

Brim-ful of bliss, dear, an-swer me "Yes" or "No."

The Home Circle

Attractive Gowns of Silk Materials. By Dorothy Dale.

For mid-season and early fall wear the frocks of silk are decidedly practical, as they cannot only be worn during the late summer months, but also during the fall and winter. Many of these silk frocks are in dark colors and are so made that they are suitable for street wear, but the majority of models shown are in light colors and are intended for more or less formal wear. Some of the most attractive of these frocks, however, are quite simply made, their charm depending on the beauty of the material and on the graceful cut, charm in little dress for evening wear was in a delicate rose pink lousine, this model being made with a bolero-like lace jacket, which was attached below a shallow rounded yoke which extended to the

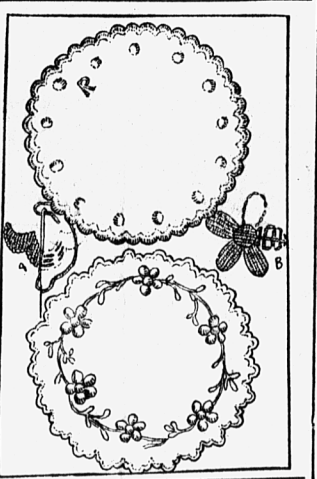
line in the middle of the front. A bias fold of black chiffon velvet was laid in around the top of this bolero, and the lower part of this bolero, just above the high folded girde, which was caught together by folds of the black velvet tied in a bow in front. The lace sleeves were also caught at the outer arm by a black velvet bow.

The first illustration shows a pretty model for a silk frock, the model being of old rose, satin-finished taffeta. The skirt was gored circular and was tucked, as shown in the illustration, about the upper part.

The corsage was also trimmed with these bands, two being used about the lower part of the waist and three on each

Designs for Plate Doilies.

The illustration shows two very practical designs for plate doilies, and as the work is very easy to do and quite effective, such a little piece of embroidery is convenient for "pickup" work and serves to fill in an idle half hour or so. The work should be done in a well fitted hoop or frame, and the greatest care taken



that the linen is not stretched or pulled out of shape. Fine white embroidery cotton is used on a rather firm, closely woven linen, the design being drawn in pencil or stamped. The two small sketches in the plate, marked A and B, show the method of padding the figures and scallop.

The Fad For Old Jewelry.

Old-fashioned jewelry is in such great favor at present that the woman who has fallen heir to any old trinkets in the form of earrings and brooch sets, pendants, necklaces, lockets or rings is considered extremely lucky.

Many women, however, who possess old fashioned pieces of this sort do not seem to appreciate their value, and often because a piece of jewelry is of rather clumsy design put it aside as worthless, except as a keepsake. For instance, an old-time set, consisting of brooch and earrings, may be made into a charming necklace by having a jeweler link the ornaments together with a fine gold chain, the brooch being set in the middle with one of the earring ornaments on either side.

Savory Soups for Summertime. By Sara Cranford.

In summer soup should be light and appetizing. To make a nice soup peel and slice two potatoes and parboil them in enough hot water to cover them. While they are cooking, chop two potatoes, slice the corn off two ears of corn, and add one slice of lemon. Drain the potatoes and put all on to cook in two quarts of cold water. When done, rub all through a colander, return the soup to the pot, add a level tablespoonful of salt, and one of pepper, and one of minced parsley. If not thick enough, moisten a teaspoonful of flour with cold water and thin with the soup and stir in; let it boil up once and it is ready for the table.

Black Bean Soup.—Soak over night one pint black beans. In the morning pour off the water and add two quarts fresh cold water. Set on to boil slowly. Slice one small onion, fry in one tablespoonful butter or beef shortening to a light brown and add to the beans. Simmer four or five hours or until beans are soft, adding a little cold water if they boil too hard. When soft rub the beans through a soup strainer, put the soup on to boil again, and thicken with one tablespoonful of flour, cooked in one of butter (to prevent beans from settling). Now add, if you have it, a little water in which corned beef, a salt tongue or ham have been boiled or the bone or a bit of the meat. This gives a better taste than any amount of salt and pepper seasoning. There should be two quarts of soup when finished. Pour over slices of hard-boiled egg and lemon, which should be served in each plate. Serve very warm with crostons.

Green-Pea Soup.—Wash well the pods from a half peck of shelled peas for dinner and boil them for 15 minutes with one-half teaspoon of salt in two quarts of water; then remove them from the kettle and add the water in which the lamb (also for dinner) has been boiled; let cook until the liquor is reduced to three pints. Season with tablespoonful of butter rubbed into two tablespoonfuls of flour and a quarter teaspoonful of pepper. This soup is very nice, combining the taste of the lamb and the peas, and also it is economical, as it utilizes what many people would throw away.

Corn Soup With Chicken.—Take water chicken was cooked in and place the fire; add the remaining chicken and bones to the stock, of which should be two quarts. Simmer until the bones are tender; strain; with a teaspoonful of salt, a pinch cayenne and celery salt. Add a small amount of sweet corn cut from the ear; where it will cook slowly for half an hour and just before serving add a sweet cream or milk.



Care of the Hands

Many people find the hands harder to keep in good condition in summer than in any other season of the year, so the following suggestions for keeping the hands soft and white and the nails firm and well shaped may be found of practical value.

It is no longer the fashion to keep the nails very long or pointed, the nails now being cut quite short and curved the shape of the finger tips. The nails should be a faint, clear pink, and the cuticle should be pushed down to show the half moon at the base of the nail. To get this pink tint soak the hands well in water, oatmeal and borax until they are bleached clean. Then with a little brush put on some benzoin. Have it rather diluted so that it does not make too heavy a coat. This will make your nails very glossy. If a little red coloring substance has been added to the benzoin it will tint your nails a very faint pink. Afterward rub with a chamomile polish. If the hands have been roughened rub them thoroughly at night with sweet oil, and to bleach the hands use lemon juice and water, half and half, warmed, with a little borax powder added.

A few minutes' attention each day will keep the hands looking prettier and better kept than even the most careful manuring at irregular intervals, and one should always file the nails instead of cutting them.

BEATRICE CAREY.

THE PUBLIC IS OFTEN FAKED.

Unscrupulous dealers actuated by large profits often recommended corn cures "as good as Putnam's." There is only one genuine Corn Extractor and that is Putnam's Painless which is a miracle of efficiency and promptness. Use no other

NEXT WEEK'S FEATURES: The Charming American Girl, March Song, Lingerie and Silk Blouses, by Dorothy Dale. Use of Discarded Cigar Boxes, Beatrice Carey. Egg Recipes by Sara Cranford.