

# Our Popular Music

## A BACHELOR'S ROMANCE

Tempo di Gavotte

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# The Home Circle

## Summer Beverages and Desserts

BY SARA CRANFORD.

**Iced Tea** - The most economical way to prepare iced tea is to make a pot of rather strong tea early in the morning. Pour a pint of fresh boiling water slowly on three heaping tablespoonfuls, cover tightly and set to one side, not over the fire. When perfectly cold pour off the tea from the leaves and set on ice. Have a large bottle of filtered water lying on the ice and just before serving add one quart of this water to the tea. Serve in glasses with a slice of lemon and sugar to taste. Small lumps of ice may be added if desired.

**Raspberry Vinegar** - To four quarts red raspberries put enough white wine vinegar to cover; let stand twenty-four hours; scald and strain it; add a pound of sugar

## REPLENISHING THE SUMMER WARDROBE.

BY DOROTHY DALE.

Summer gowns need constant attention to keep them looking fresh and attractive. If one is planning a summer at a seashore resort, it is well to take into account the effect of salt water on one's finery in planning an outfit. Among these fabrics are the silk muslins. French dimities, fine lawns, et cetera, and for morning wear gingham are in great favor, as are linens and the heavier cotton materials, such as cannon cloth.

These frocks need not necessarily, however, be expensive, and the chief difficulty lies in having the fabrics made up. The deep embroidery flourishes, either in all white or in white with the embroidery in color, are cleverly contrived into trimmings for delightful little costumes, and one prominent New York importer showed me several models where the deep embroidery had been made up into a little short-sleeved bolero coat, to be worn with a skirt of sheer white muslin, finished around the bottom with a flounce of the same embroidery. The embroideries with the open eyelet designs are especially effective used in this way, the sleeves being merely gathered ruffles of the same, slightly hollowed out under the arms, and the top of the coat being finished by a turndown collar and rever pieces made of the edge of the embroidery.

The novel touch to these frocks was given by the way in which the lace yokes were made. Valenciennes lace was generally used, each row being joined together by a narrow Cluny heading, the

## Of Interest to the Housekeeper.

BY BEATRICE CAREY.

**To Wash Thread Laces** - Very fine or expensive lace of the real hand-made variety or old lace which has the yellowish tone of the old-time tinting so highly prized has to be very carefully treated, but if the following directions are carried out the work can generally be done most successfully.

My method is this: Cover a quart bottle with the leg of a soft old white stocking, fastening it securely above and below. Wind the lace smoothly around the bottle, sew carefully around the edge with a fine needle and thread, making every loop fast to the stocking. Immerse first in cold water; then shake the bottle up and down in a pail of warm soap suds, made with good white soap, patting the lace gently with the palm of the hand. Rinse carefully through two or three waters, and when perfectly clean apply a thin solution of gum arabic and dry. The gum arabic can be bought in the drugstore for a few cents and should be soaked and allowed to dissolve in warm water for an hour or so before using. Instead of ironing lay the lace on a piece of old linen and press between the leaves of a heavy book. Lace treated in this manner will remain clean longer and have a new and fine appearance.

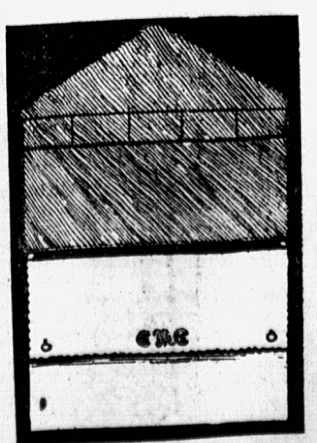


**Loed Currants** - Wash and drain large dry bunches of ripe currants, dip into beaten white of egg, put in sieve so that they will not touch each other, sift powdered sugar thickly over them and put in a warm place to dry. Cherries and grapes may be prepared the same way.

**Blueberry Cakes** - One pint sifted flour, one pinch of salt, two even teaspoons baking powder, one-quarter cup sugar, one egg yolk and white beaten separately, one cup milk, one heaping cup huckleberries or blueberries. Sift together flour, salt and baking powder two or three times. Cream butter and sugar and beat again. Add beaten yolk, then milk. Stir in the flour and beat thoroughly. Add white, beaten stiff, and lastly the berries picked over, washed and sprinkled with flour. Bake in muffin tins about half an hour. Sour milk may be used, with one-half teaspoon of soda instead of the baking powder.

## A PRACTICAL JEWEL CASE.

The accompanying illustration shows a sketch of a jewel case in which one's rings



and pins can be placed when travelling for safekeeping. The outer envelope cover of the case is shown in the lower part of the cut, and was made of white handkerchief linen, the flat being finely scalloped and buttonholed and the owner's initials being embroidered in the center. Two small buttons and buttonholes were used to close the flap. Half-inch-wide white wash ribbon was used as a hanger, about two-thirds of a yard being required.

The inner case, in which the jewels are placed, was made of chamois skin, and was also in envelope shape, except that there were two compartments, formed by stitching two strips of the chamois to the outer section, the inner piece being cut up to where the flap folds over, this piece being divided into different compartments by rows of machine stitching. In these compartments the rings are placed.



NEXT WEEK'S FEATURES: Answer Me, Yes or No, a Love Song, Gowns of Silk Materials, by Dorothy Dale. Care of the Hands, by Beatrice Carey. Soups for Summer, by Sara Cranford.