

Our Popular Music

DREAM ON CRADLE SONG WHILE YOU MAY
 WORDS BY MARION SHORT
 MUSIC BY MARY SPENCER CONRADE
 PUBLISHED BY F. J. DENTON
 NEW YORK

Audante con moto.

Let those yearning eye-lids fall, Ba-by mine, I pray,
 Reach not for the red-dy rose Caught in moth-er's hair.

Look not for lifes mean-ing yet, Dream on while you may,
 Not to find a cru-el thorn When she placed it there.

wind sings in the tree-tops, The crick-et in the hush,
 Oh, hush that coo-ing voice, 'Tis quest-ing af-ter

grass, And moth-er's bend-ing o-ver you, While speech,
 And words are path-ways lead-ing you, So

REFRAIN:
 twi-ght sha-dows pass, Rock, rock,
 far from moth-er's reach.

Rock, rock, in your cra-dle deep.

Rock, rock, rock, rock, (close your eyes) in sleep,
 (Rock, rock, rock, rock.)

in your cra-dle deep, Rock, rock.

rock, (rock, close your eyes in sleep.)

The Home Circle

Recipes for Serving Chicken.

Clean and cut up a fat chicken. Cover it for three hours with a mixture of lemon juice and olive oil, parsley, a bay leaf and seasonings. Drain, dip each piece in egg and bread crumbs, and fry brown. Mix one cup of white stock with one cup of rich milk, the yolk of an egg and 10 small mushrooms. Season and cook carefully and pour around the chicken, first adding a little chopped parsley and the juice of a lemon to the sauce.

Roast Chicken (French Style).—Clean, stuff and roast a fine fowl, larding it with bits of bacon and basting with one cup of consomme. Strain the sauce, add one onion, some parsley and the livers, chopped fine, a cup of bread crumbs and the juice of an orange. Boil, strain again and serve with a salad of watercress.

Chicken Cutlets.—Chop very fine the meat of a fowl, to make two cupfuls. Mix, of course be cooked first. Add two ounces of butter, salt, pepper and

The Making of the Separate Blouse. By Dorothy Dale.

one-half cup of rich milk or cream. Divide into balls, flatten like a chop, and dip in egg and bread crumbs. Fry in hot fat and arrange on a dish and garnish with cranberry or parsley. Tomato sauce may be served with the cutlets if desired.

Sauce for chicken.—One-third cup of strong consomme, or chicken stock, the yolk of two eggs, one half cup of butter the juice of half a lemon, one-half a tablespoonful of chopped parsley, one-half a tablespoonful of chopped tarragon and one-fourth a teaspoonful of salt. Melt the consomme; when heated add the beaten yolks of two eggs, and stir over hot water, until the sauce is thickened slightly. Add the butter in small bits to the sauce while cooking. Before taking from the fire add the herbs and salt.

Chicken Salad.—Use by measure twice as much chicken as celery, cutting the chicken in cubes—do not chop it—and marinate with French dressing. Make



SARA CRANFORD.

Suggestions for Nursery Furnishings.

A nursery gives great scope for the exercise of originality in planning the furnishings. If the room is well lighted and admits plenty of sunlight a self-toned old blue paper will be found very serviceable. One of the Mother Goose or Kate Greenaway friezes would be charming with this soft blue paper, and cretonnes with the same design can be purchased for couch covers, cut-ins, etc. The rug should be of blue and white and the curtains should hang fullness and put in with a band like those of a man's shirt.

The third figure shows a pretty design for a simple blouse, trimmed with lace and embroidery, the model being made of Persian lawn, with a pointed yoke of tucked lawn and narrow Valenciennes lace. The embroidery band was of very fine quality and was set into the blouse to form a deep V, being edged on each side with a gathered rill of val lace to match the narrow insertion. The short sleeves were tucked crosswise in the very narrowest pinch tucks and were finished about the elbow by two gathered frills of the edging and a band of insertion. The back followed out the idea of the front, the wide embroidery forming a shallow V, with a small pointed yoke of the lace and tucking above.

DOROTHY DALE.

For the Home Worker.

A pretty case for Handkerchiefs.—A small cut shows a design for a case handkerchiefs. It may be made figured or plain silk by the yard, but case from which the sketch was taken was made of ribbon, three and a half inches wide, a yard and a quarter being required.

The bottom of the case was made by covering a cardboard square with silk ribbon used for the case was rose plaid satin. To this square, which forms the bottom of the case, the ribbon was gathered, four sections of ribbon-covered cardboard, shaped as shown in the drawing, being attached to the upper edge of the ribbon. Two of these sections were embroidered and overlapped the other sections, when the case was closed. The drawing shows a view of the case when open and one when closed, so will be to make clear the description.

BEATRICE CAREY.



trimmed with criss-cross strips of lace with a fagotted band edge. The back was untrimmed, except for a little tucking, the front of the blouse being joined to the back by a strip of insertion let in across the shoulder seam, the material, of course, being out away from underneath.

The second figure shows a tailored blouse of linen, made with two rather large plaits on each side the front to yoke depth, and medium size shirt sleeves with an embroidered monogram on the left sleeve, as shown in the cut. Many of these shirts are made without any plaits at all and with a pocket on the left side, the sleeves being almost without



Pineapple Omelet.
 Pineapple Omelet.—Melt two level tablespoonfuls of butter. In it cook two level tablespoonfuls of flour with one-sixth of a teaspoonful of salt. Add one cup of grated pineapple, juice and pulp; one-fourth of a cup of sugar and one tablespoonful of lemon juice. Stir and cook until the boiling point is reached. Then remove from the fire and beat the mixture into the yolks of five eggs, beaten very light. Then fold in the whites of five eggs beaten very dry. Melt two tablespoonfuls of butter in a large omelet pan, and pour in the mixture and let stand on the top of the range to become "set" on the bottom. Then cook in the oven until a knife cut down into the omelet comes out clean. Score entirely across the top at right angles to the handle of the pan. Fold at the scoring and turn into a hot platter. This sweet omelet is especially good as a luncheon dessert.

