

CHILD-LIKE ENVIRONMENT ESSENTIAL FOR CHILDREN

Elise F. Kartach.

I was paying a week-end visit to an old classmate. I had looked eagerly forward to this visit as I had not seen my friend since her marriage and had never seen her little five-year-old daughter.

Immediately upon my arrival, the conversation turned upon Betty.

"Oh, I am so anxious for you to see her," said the fond mother. "She is playing in the sand now. I'll call her in a few minutes. I like to keep her out-of-doors when I am working, so that she is out of the way."

I glanced out of the window, and saw a little figure bending over a sand pile.

Her mother went on. "You know Betty is a queer child, not at all like other children. I have quite a time disciplining her. She doesn't eat normally, and she never seems quite happy and contented."

"Does she have anyone to play with?" I asked.

"No, the other children of the neighborhood all go to kindergarten."

"And doesn't Betty go?" I asked.

I was shocked at her reply. "No, I haven't sent her yet and I'm not going to send her next year and perhaps not the next. She is all I have and I want her for companionship."

I groaned inwardly at such self-confessed selfishness as this. "But," I remonstrated, "do you realize of what you are depriving your child? Do you know how much the companionship of children during these years will mean to her?"

The lunch was ready. Betty's mother went to the door and called. No response from the little figure bending over the sand. She called a second and a third time. Then Betty raised her head. An annoyed look crossed her face, but she came. At her mother's reproach she answered a bit resentfully. "My pie was almost finished. I was just putting the raisins in."

"Well, never mind the pie now. Lunch is ready. Wash your hands. My, how dirty you have gotten yourself. How many times must I tell you to be careful!"

Betty opened her mouth to remonstrate but her mother silenced her. The lunch was simple and appetizing.

ing. Betty had a plate and mug all covered with fluffy yellow chicks and a small knife, fork and spoon lay beside them. Everything was arranged to appeal to a child's taste and yet Betty sat idly playing with her food. Her mother coaxed, scolded and finally brought a ruler to the table and threatened to whip her if she did not eat. Even then Betty ate very little.

After lunch I suggested that she take me up to her play room and show me her toys. Here was a great wonderful house, lighted with real electric lights. There was a real bath room with all the fixtures and a kitchen with a gas stove and sink. Everything was as complete as in the best modern home. Betty demonstrated the lights and showed me all the things. Then she sat back and folded her hands.

"Why don't you play with your house?" I asked.

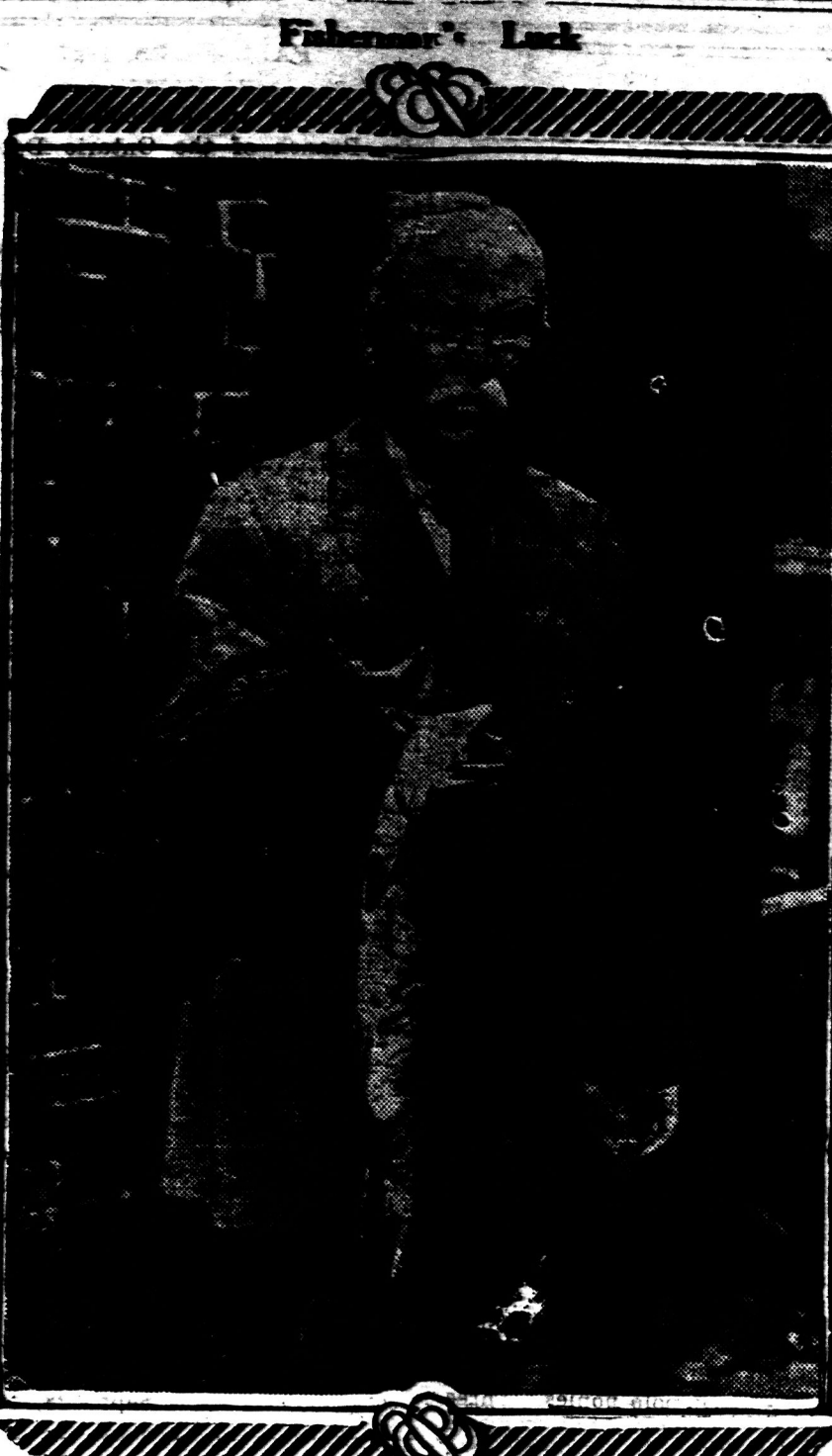
"Oh, it isn't to play with; it's just to look at, Mother says."

"Would you like to make one that you can play with? If you will bring me an old shoe box and a pair of scissors, I'll show you how to make one."

Betty ran delightedly to her mother but came back crestfallen. "Mother says she doesn't want me to cut because I get scraps around."

Then I suggested that we play house and undress the doll and put it to bed, but this, too, Betty said, could not be done. Mother had washed the doll's clothes and dressed it to go on a trip the next day with Betty and it must be kept clean and tidy.

And so I went on from one thing to another (trying to find something that the child could really do for herself, but without success. There must be nothing to make the house or the child look untidy. If she did become interested for a moment in a picture book, her mother broke the thread of her thought by calling her to wash her hands. No wonder she was unnatural, hard to govern and did not eat. The companionship of children, activity directed into natural, child-like channels, and less adult interference would have done much toward making Betty a happy, contented and obedient child.



Geo. A. Warburton of Toronto, recently caught a magnificent Brook Trout weighing 5 pounds 1 1/2 ounces, 23 inches long and 12 inches in girth. A record for Ontario waters.

town; silk crepes for more formal wear, and just as often as not her evening wrap is a straight chiffon velvet or lame coat. A particularly good one has a graceful collar that is as flattering as any fur and raglan sleeves that taper to a slim, clean shoulder line.

A frock that is chosen for the office, the street and for travel is man-tailored with the clean, well-groomed lines of a man's double-breasted suit. It is one of the dresses that the smart stores find best liked in the fine tweeds and wool crepes that are so smart. In black with a silver fox, in beige with a cross fox, it is seen again with a small felt, low-cut oxford or opera or strap pumps, and a smart bag.

Every slip-over sweater has its cardigan, matching, contrasting, harmonizing or accenting. Generally a plain cardigan is worn with a patterned pullover and a patterned cardigan with a plain pullover. The combination most often seen is a pull-over sweater striped horizontally in two colors or shades with a cardigan in one of the colors. The reports from the important stores in all the large cities show that well-dressed women are continuing to wear this chic, comfortable and practical fashion.

For final proof of the long life enjoyed by a good fashion, take the straight coat without fur, to whose importance the reports from the leading stores bear witness. It is not true that every well-dressed woman has one. She has a half dozen. She has white and pastel flannels for the country; black, navy and beige kashas for



Not Level Headed Enough.

Files—"It would make a dandy dance floor if it were only a little more level."

A New Use for Gloves

Failing to find a piece of vesting of the right color to match a piece of material, an almost discouraged shopper discovered a way out of the seeming predicament.

As she stood before a glove counter while a friend made a purchase, she noticed some long silk gloves on sale for \$1.50. Being out of season, they had been marked down from \$3 for quick disposal. A pair of light tan ones, beautifully embroidered in rich colors, attracted her attention.

She brought them and cutting them off at the wrist, hemmed them down and used them for street gloves. Then, ripping the seams of the arms, she made her vest of one arm and a collar of the other. The set was much more satisfactory than the one she had originally planned.

Cabbage and Nasturtium Salad

This is a somewhat unusual salad, but a delicious one. To one cupful of chopped raw cabbage add 3 fresh medium-sized nasturtium leaves, also chopped fine. Mix together, add salt, pepper, and any preferred salad dressing.

It is a pretty idea to decorate the edge of the salad dish with a few nasturtium blossoms.

German Sweets

Four-Fruit Jam

This is one of the nicest preserves imaginable. Take 1 pound each of stoned black-heart cherries, raspberries, strawberries and blueberries and 3 1/2 pounds of white sugar. Melt the sugar in a preserving pan with just enough water to prevent it from burning. When the sugar is quite clear, put in the cherries and boil them very gently for 20 minutes, then add the remaining fruit. Simmer the jam gently for 1 hour and put it into glasses in the usual way.

Cranberry Compote

This compote will keep good for a long time if the instructions are carefully followed. Wash 10 pounds of fresh cranberries and pick them over carefully. Put over the fire 6 pounds of white sugar with just sufficient water to cover the bottom of the pan. When the sugar is melted, put in the berries and let them boil up several times, stirring with a wooden spoon, then pour them into a large bowl and stir without ceasing until the compote is cold. It can then be filled into large glass jars and tied down.

Rhenish Apple Jelly

Twelve pounds of ripe, juicy apples should be well washed and cut into slices without peeling or coring. Place them in a preserving pan with one pint of cold water; bring to the boil and continue boiling gently until the apples are quite soft. Then strain the fruit through a jelly bag and simmer the juice with a very little sugar, stirring constantly with a wooden spoon, until it becomes thick. The quantity of sugar must depend upon the sweetness of the apples and upon individual taste. The jelly must be only slightly sweetened.

Strawberries or Raspberries and Cream

The fruit must be perfectly fresh and if it is found necessary to wash it, use ice-cold water and dip the fruit in very quickly, so that the aroma may be retained. Drain the berries and place them in a glass dish, just covering them with powdered sugar. Leave the fruit for a couple of hours in a cold place and serve whipped cream with it in a separate dish.

Apple Mousse

A dozen fine apples, peeled, cored and quartered, should be simmered until tender with very little water and sugar to taste and then put through a fine sieve. When cold mix lightly with the mush the stiffly-beaten whites of two fresh eggs; turn into a glass dish and decorate with little pieces of currant jelly or preserved cherries. Set the dish on ice until served. If the flavor of cinnamon is liked, a little may be boiled with the apples.

Cheese and Nut Salad

To each 2 cupfuls of cottage cheese allow 1/4 of a pound of chopped and blanched almonds and 1/4 of a pint of whipped cream. Mix all together lightly, heap loosely on beds of lettuce and serve very cold. Pour over a little mayonnaise before serving and garnish with sliced candied cherries.

Cottage Cheese Surprise

Lineups or other small molds with cottage cheese, then fill with a salad made of celery, nuts and almost any kind of fruit or vegetable on hand, all chopped together and moistened with mayonnaise. Put on the ice to chill. Serve unmolded on individual beds of lettuce and with mayonnaise dressing poured over each portion.

Ways to Use Cottage Cheese or Sour Milk

During hot weather sour milk is plentiful, so cottage cheese is most reasonable in price. In itself it is an appetizing dish, but some people like it better with a pot of chopped onion or green pepper for flavoring, and others add caraway seed, sugar or chicken. To many, no other way of using this food are known, and yet it is the foundation of many a delicious dish.

Prime Cheese Mold

Soak for 10 minutes 2 tablespoonfuls of gelatin in 1/2 of a cupful of cold water, then dissolve it over hot water. To this add 2 cupfuls of cottage cheese, 1/2 of a cupful each of evaporated milk and chopped stuffed olives, 2 teaspoonfuls of salt and 1/8 of a teaspoonful of pepper. Pour into a cold wet mold and set into the refrigerator until firm. Serve unmolded on a bed of lettuce and garnished with tiny lettuce hearts and strips of pimiento. Pour French dressing over all.

Instead of the chopped olives, 1/2 of a cupful of pimiento or green pepper, cut fine, may be used. One teaspoonful of chopped onion added gives just the zest that some people like, too.

Pineapple and Cheese Salad

On beds of lettuce on individual salad plates arrange slices of canned pineapple that have been slit almost to the middle so they may easily be cut apart with the fork. Rub fresh cottage cheese through a sieve or a fruit press so it falls in delicate flakes on the fruit, then press a little hard-boiled yolk of egg through in the same way. In the hole in the pineapple put a teaspoonful of currant jelly. Sprinkle over all a French dressing in which lemon juice has been used instead of vinegar. The flavor in this combination blend deliciously.

Pimola and Cheese Salad

Mix together: 1 pound of cottage cheese, 1 1/2 tablespoonfuls of thick cream, 1 teaspoonful of salt, 2 tablespoonfuls of minced stuffed olives and 4 tablespoonfuls of chopped nutmeats. Rinse a loaf mold in cold water, then line with waxed paper on the bottom, so the paper extends a few inches out on each side of the mold. Pack the cheese mixture in 3 layers, putting chopped pimientos between them. Set away thoroughly to chill. At serving time turn the mold upside down over a platter, remove the paper and garnish the loaf with water-thin slices of stuffed olives. Garnish with lettuce hearts at the base of the mound and pour over it a little whipped cream flavored to taste with mayonnaise dressing. Pass more of the dressing as the salad is cut into slices at the table.

Tutti-Frutti Cheese

To each 1/2 pound of cottage cheese allow 1 canned apricot, 1 dozen seeded raisins, 6 candied cherries, 1 tablespoonful of chopped citron, 2 tablespoonfuls of grated canned pineapple well drained from the juice, and 1/4 of a cupful of whipped cream, or thick cream. Chop the fruit together, add 1 teaspoonful each of grated lemon peel and sugar, then the cottage cheese and the cream. Mold in a shallow pan and set aside to chill. Serve in slices on beds of lettuce with mayonnaise poured over each portion. Buttermilk toast goes well with this.

Cottage Cheese Sauces

Mix together 1 cupful each of cottage cheese and dry bread crumbs, 1/4 of a teaspoonful of powdered sage, 1/4 of a cupful of chopped peanuts and 1/4 of a teaspoonful each of salt and paprika. Blend 1 tablespoonful of chopped onion with 1/4 of a cupful of peanut butter and work this into the dry mixture. Shape into sausages, dip in slightly-beaten egg diluted with water and set aside to dry. At serving time, fry to a golden brown and garnish with parsley or lemon slices. Serve hot.

Tomato Cheese Slices

Season cottage cheese to taste with chopped green pepper and chopped onion, add chopped nut-meats, salt as suits, and cream to bind the mixture together well. Use this as a stuffing for tomato shells and set the molds on ice to chill. Serve cut in slices about 1/4-inch thick and pour over each portion mayonnaise dressing diluted with whipped cream.

Cottage Cheese Sandwich Filling

One-half of a cupful of shredded pineapple, drained from the juice, added to the same amount of cottage cheese, with salt to taste and lemon juice to bind together makes an excellent combination.

Chop together: 1 small onion, 10 pitted olives, 1 sweet green pepper and a small sour pickle. Mix with 1 cupful of cottage cheese, add salt to taste and sufficient mayonnaise dressing to form a paste that will spread well.

Spread one slice of buttered bread with currant jelly and the other with cottage cheese mixed with mayonnaise so it spreads. Put together with a few nut-meats between.

Mix together: 1/2 of a cupful of minced celery, 1 cupful of cottage cheese, 1 teaspoonful of minced parsley and 4 tablespoonfuls of chopped nut-meats. Add salt to taste and enough mayonnaise to hold the filling together. This is especially good spread between buttered slices of brown bread. Plenty of butter must be used with moist fillings or they will soak the bread.

Paris Fashions

Ideas Imported From Style
Center the Basis of Our
Selection of Modish
Gowns

Reports from more than 100 leading stores in Canada and the United States say that the mode is becoming more and more static. That makes it increasingly important for you to choose exactly the right clothes. The dress you buy this season will not be out of fashion next season if you have used judgment and taste and availed yourself of the expert fashion knowledge that is yours to use in magazines, newspapers and shops. Intelligent and practical women are well dressed and they choose the smart fashions that are also intelligent and practical. They choose their clothes, these reports indicate, in the accepted mode of this year, knowing they will have a smart foundation for next year's wardrobe.

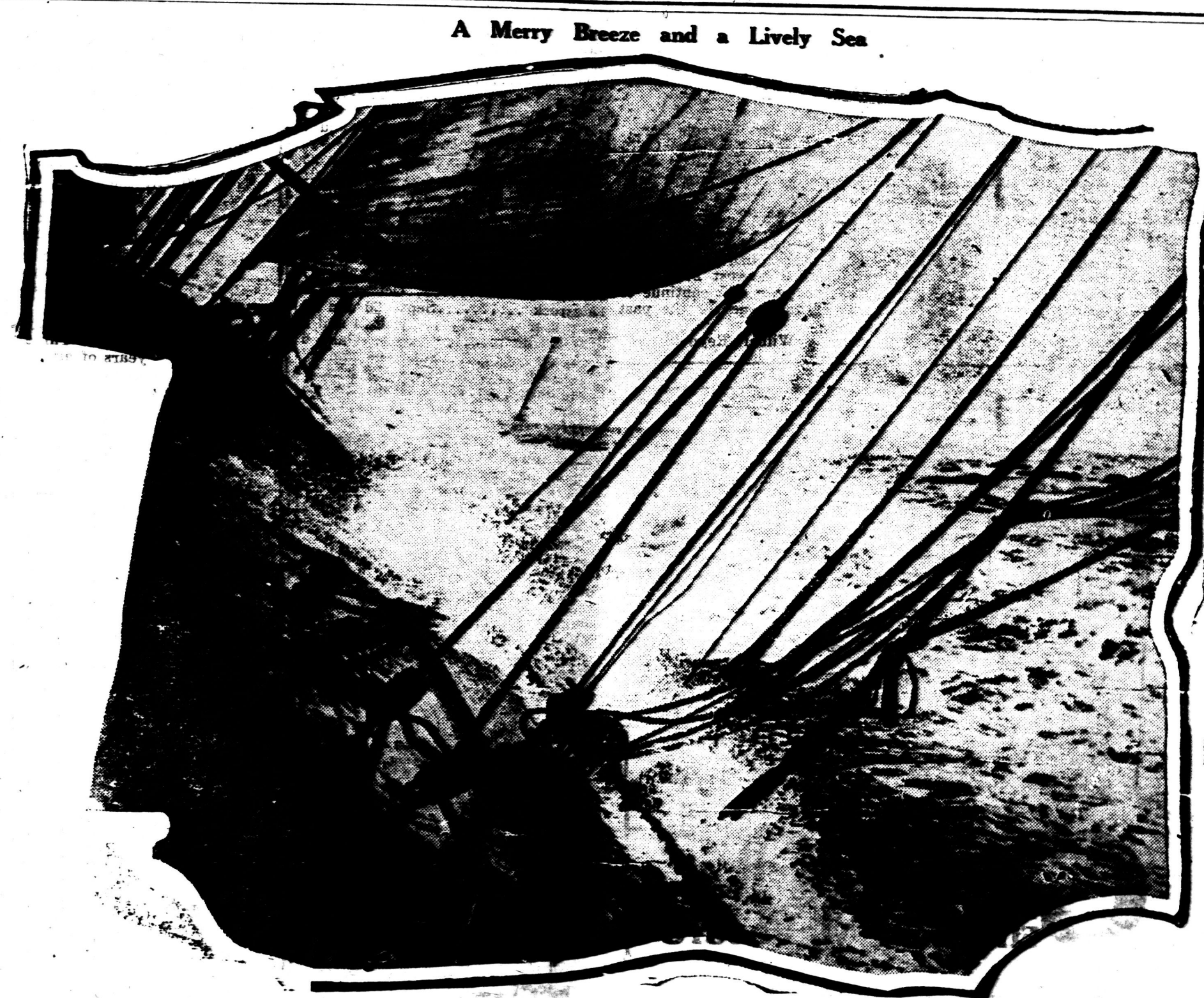
The Viomet neckline is an excellent example of the long and continued service a really good fashion will give. This is the beginning of the fourth year that it has been used on blouses, frocks and tunics, and though no longer novel, it is still so smart and intelligent a fashion that it does not even know a season, but it appears in the spring and summer in light colors and in the fall and winter in dark ones.

The vogue for gold jewelry has been accepted in every part of the country, as there is a reason for every smart fashion that is accepted. Gold jewelry is the only sort that is really correct for wear with sport clothes. It is the only kind that is informal and sturdy enough. This explains the great rush for gold in necklaces, bracelets, pins and earrings that is rivaling the one of '49.

The two-piece frock is another example of a smart fashion that has worn well. The important stores tell us that this is one of the most popular ones. It is easy to see why. It has smart lines, a skirt that is box-pleated where the fullness is needed and plain across the back where the pleats would be crushed. The belt is held in place by straps that are also extremely decorative. The frock is found in contrasting fabrics or contrasting colors—the blouse in one color and the skirt in a darker shade or the blouse of silk crepe and the skirt of fine wool.

Belts are worn on one-piece dresses and on two-piece dresses, on daytime clothes and on evening clothes. They are made of leather, of fabric and of metal mesh. But they are present almost without exception. The stores have found the narrow belt of suede, and the wider one of a combination of leathers, alligator and kid, for example, to be two of the best-liked types.

Leading stores report a frock adapted to the smartest teas and bridge parties, that has a flaring skirt and long, sweeping revers. These revers and the deep vent are in a light tone that gives a seasonable touch to the frock for immediate wear. White on black is an often-repeating combina-



The yacht of Sir Thomas Lipton's yacht, Stamrock, awash in one of the races at the beginning of the annual Cowes week racing off the Isle of Wight.