

IDEAS OF DESIGNERS ARE VARIED IN PLACING DISTENSION OF SKIRT

Net Petticoat Has Featherbone Hoop Run Through Shirred Casing—New Summer Frock Is Embroidered Richly in Blue, Giving Japanese Effect—Cut-Out Embroidery Is Popular.



Embroidered Silk Discs on Organdie



New Cut-out Embroidery With Net

This Skirt May Be Distended Anywhere

Some couturiers place the petticoat hoop at the hip; others drop it to the knee; still others locate it midway between, as in a Lanvin frock of frilled net which you will note has the very latest sleeve, with a deep flounce from the elbow. Under the frock, with its three tiers of frilled net flounces, is a net petticoat which has a featherbone hoop run through a shirred casing. With short lingerie dresses of this type buttoned boots of white washable kid are charming; but they must be the dancing type of boot, with turned sole and high Louis heel. Something entirely new is shown in one Summer frock from a well-known French house. Circles of white taffeta embroidered richly in blue, in Japanese effect, are couched to the white organdie with blue silk thread. The skirt is six yards around and is edged with white taffeta, and the cuffs and monk collar are also of white taffeta. So wide a skirt demands a dis-

NOVELTIES IN BATHING COSTUMES ARE OFFERED

Style of Materials Changed, so That Only Those Formerly Popular Are Taboo—Diving Caps Take on Gay Appearance and Linen Boots Au Fait.

Dark blue flannel and golden brown brilliantine seem to be the only materials which are not included in the list of bathing costume fabrics. They were once considered the only practical selection, but nowadays almost everything else but them is employed. Black fiber silk, trimmed with royal purple or orange satin, white tussah combined with purple taffeta, navy blue taffeta adorned with bands of rose linen, are some of the forms this diversity has taken. A striking and popular sport material for the seaside is that of a perfectly huge checker-board squares in a yellow-and-white, black-and-white, purple-and-white fiber silk, which is of such size that three squares more than

less effect is piped with cerise where the sleeve is cut out over the shoulder and forms a buttoned band below. These are all "slip-ons," or one-piece swimming suits.

Diving Caps Are Gay.
Diving caps of bright and beautiful pure rubber gum which reminds you of the color seen at a modernist picture gallery, are now made in some magic seamless way to be pulled down over the forehead and warranted to keep them dry. They range from those quite without adornment to those which have rosettes, streamers and bands of Venetian striped rubber, or those which defy the waves with an upstanding trim of rubber feathers.

A pretty cap is made from a combination of gray Venetian striped rubber with edged band and rosette of gray rubber. Another has a pom-pom of the same rubber, and a third has big polka dots of scarlet rubber set onto a foundation of pale blue rubber.

This rubber gum is so thin and transparent that the hair can be almost seen beneath, yet it provides perfect protection, if the diving cap is properly put on.

A unique diving cap has been invented this season which is called the "Aviator" because of its shape, which follows that of the Army aviator's headgear. This cap has a close-fitting headband and top of transparent gum in tan color, while a turndown piece for protecting the back of the neck is of bright red gum and is tied with strings under the chin. The wide headband is also decorated with red.

Dutch Cap Favorite.
The quaint Dutch cap is well liked and offers many ways of trimming. Stripes, plaids and plain colors are all used in the rubber gum and in rubber-lined fabrics for real service.

There is a considerable interest being taken in beach hats this season, and some extremely picture-que ones have been evolved out of what seems to have been cane chair backs or rattan work baskets, as well as of satin, rubber and rubberized materials. There is one hat of pale green gum rubber, and has a high shirred crown and a big bow of rubber, and while the broad brim is of the same rubber pleated into a wire edge. The brim is flexible, and can be worn up or down as you like it.

Another is the alpine shape, and is made of rubberized satin in orange and black with a facing of black. It has a rubber feather stuck in at one side in an Alpine.

Next in newness and height comes the faced shoe of rubberized silk, which is much to look at like an ordinary walking shoe with an indestructible sole of heavy canvas combined with rubber cement. These come in black, navy red and in black and white stripes. Another variety is or rubberized sateen or satin and has elastic sides.

Linen Boots Novelty.
High black linen boots are the newest things the mermaids can wear this season, for we are no longer in any doubt about mermaids having feet. They are too well provided with bathing shoes of all sorts, from the new high ones of linen to mere sandals, for the question to cross our minds. Rather do we lose ourselves in admiration. The high black linen ones have 12 eyelets laced with black across a narrow strip of white linen with a narrower piece outlining the top. Another high boot is of black satin, and has a similar treatment in white leather linings. About the same style can be had in sateen in all the leading colors.

Very simple, but hygienic, are the lines of bathing corset made of rubber sheeting. This material is not stiff but sheds water like a duck, and proved itself a comfort for a leather-lined plump mermaid who "did not feel comfortable without a corset."

Brassier Is Worn.
A simple front buttoned brassier with narrow elastics over the shoulder can also be had, or worn with or without the corset. Other bathing corset models come in rubber webbing, and a sort of heavy corset cover made of a very firm cotton in a crossover model with quarter elastics at the waist and at the bathing hosiery is to be had designed for those who do not wish a corset proper, but appreciate some retaining undergarment.

Neckwear, sashes, garters, flowers, beach balls of inflated rubber, and long fringe-edged scarfs, are also made of the rubber sheetings in green, yellow and of gum rubber. A beach scarf of white rubber is a very handy thing to wrangle one's up when out at a bathing place. These scarfs are quite wide and long and have striking designs in contrasting rubber at the ends above a deep row of rubber fringe.

Window Boxes Make Homes Much More Attractive

Gorgeous Flowers Grow Well in Shallow Beds, but Must Be Watered Often and Trimmed Occasionally.

At this season every street in London is a veritable garden because of the boxes of bright flowers on the house fronts. Every domestic housewife, has its gay window boxes and the dwellings of the rich look like hanging gardens, with flowers and vines on the window sills, all along the facade. This is to attract attention, give, over here, to this matter of window boxes, so inexpensive in first cost, and the charm and individuality of the single house on a block which shows a gallant array of glowing color on its window sills, is proof positive of what a whole block might be if house holders adopted the delightful English custom.

Flower boxes with proper arrangement for drainage, and with drainage water may be obtained at small cost from the florist, or from most department stores. Soil is an important consideration, and these boxes are so shallow. The soil must be rich and nutritious if plants are to thrive. The best soil is made of one part of loam, one part of peat and one part of sand. After mixing the parts, soak well with water before adding the plants. These should be put in the soil at a time of day when the sun is not strong and kept well watered for a day or two. Pick off a few leaves so there will be less surface and the roots of the plant will be sure to get some vitamins. Water your plants early in the morning or after sunset.

The most gorgeous flowers, if color is desired, are geraniums and these thrive well in window boxes. Have all the windows in one color, with scarlet or pink geraniums and yellow willow. Put to every neighbor on the block. Sweet alyssum, nigella, nasturtiums and pansies all grow well in window boxes, and are sure to give a wandering Jew or climbing nasturtium to fall over the edge of the box.

Fashion Hints Given.

You may have a dress distinctly original, by painting some simple motif in the blue or in lavender. A dark blue straw hat, with the crown garnished with light gray ribbon is a favorite color scheme of the moment.

ROYAL MARRIAGES IN EUROPE ARE ABSORBING CONSIDERABLE ATTENTION

Prince of Wales May Marry Daughter of King of Italy and Austrian Archduchess Alice Reported Engaged to Crown Prince of Bulgaria—Daughter of James Benson Kennedy Becomes Lady George Dunbar.



Lady Dunbar



Martha Gay



Queen of Spain



Princess Yolanda of Italy



Litta Belle Hibben



Archduchess Alice

IT IS reported that Princess Yolanda, the 15-year-old daughter of the King of Italy, may marry the Prince of Wales, who is 22. He has been visiting Rome lately.

The Austrian Archduchess Alice, it is reported, will marry the Crown Prince of Bulgaria. The match was arranged to confirm the alliance between the countries. However, these relationships don't go far in preserving peace. All the great rulers are cousins.

Another American woman now wears an English title. She was Sophie Kennedy, daughter of James Benson Kennedy, of New York, who has a home in

PARASOLS AND PICTURE HATS ARE LAWN FETE COSTUME ESSENTIALS

Formal Array Is Antithesis of Sport Garb—Black-and-White Gowns Are to Be of Diaphanous Type—Shoes Must Follow Dictates of Fashion and High Heels Are Worn, Even if They Do Tear Up the Turf.

NEW YORK, June 17.—(Special).—Not with the allurements of sport garb is one concerned today, and surprisingly enough, too, for sport clothes seem omnipresent—but with the more respectable attire of dress of fete costume; the lovely combinations of silk, lace and net, of floating ribbons and festooned roses that go up the arm, or the parasols that belong to the garden-party frock. The very antithesis of sport costume is this. One type of dress bespeaks informality, the other the extreme of formality. Sport attire this year has borrowed for itself the soft silks and satins, the pastel tints—even the parasols that belong to the formal costume, for all that there is a definite and unmistakable line drawn between the two types of dress and no woman is ever confused to know which is which. One could no more attend a formal lawn fete in a crepe de chine sport frock than one could of yachting in a garden party creation of lace and net.

There is one vital difference between these two styles of dress: one may mingle in a crowd of expensively dressed folk on a "sport" occasion, clad in humble duck skirt, canvas sneakers and worsted sweater and feel perfectly correct and "in the picture"—as far as sport clothes are concerned one is at liberty to dress as one pleases. But to be "in the picture" at a fashionable lawn fete one must be expensively frocked, hatted and booted; nothing less than the best and most distinctive will answer. Very beautiful costumes are exploited on these occasions—the last words in Paris frocks and hats. Indeed, next to an evening gown the most charming costumes a woman can put on is a typical garden fete costume of exclusive type.

Footwear for fete have heels. Sport considerations are cast aside when a garden party is in contemplation—rubber soled sport shoes never do at all, even if high heels do cut up the turf. The prettiest and highest heeled boots one possesses must be donned with the fete frock—or slippers if one prefers, though this summer the high-buttoned boot of very dainty kid is considered most correct with very formal afternoon costume. White boots or slippers will be the choice if one's garden party frock is all airy, lace white; and one will not worry about grass-stains for the new washable kid sponges of snow white in a twinkling. In the colored glazed kid footwear tobacco brown is the new shade and there are charming blues, greens and violets, all obtainable in glazed kid boots with buttoned tops of white, fawn or pearl gray. Bronze or patent leather pumps with white or cream silk stockings are correct, if one fancies them.

Old-Fashioned Recipe for Shortcake Is Given

Biscuit Crust, Split and Covered With Mashed Strawberries, Is Served Piping Hot With Rich, Sweet Cream.

THIS is the season for good old-fashioned strawberry shortcake—the kind grandmother used to make, with a crisp, unsweetened biscuit crust and all the sweetness in sugared berries. Rich, sweet cream adds the final touch. If you are one of the unfortunate who board and are unable to get any strawberry shortcake except the modern sort, made of sweetened cake with a few lumpy, whole berries scattered on top and between the layers; here is an old-fashioned recipe for the real shortcake which you can make in a quantity for four persons in the tiny oven that fits over your one-burner gas stove.

For the biscuit crust, mix a cup of flour (sifted) with a pinch of salt and a teaspoon of baking powder. With the fingers mix in a teaspoonful of butter until the flour and butter are thoroughly blended. Into the center pour half a cup of milk and cut in the milk with a knife, using an over and over out as though you were lapping the dough over the milk. Mash half a box of strawberries to a pulp and pat it light with the hands until it just fits a small square or oblong baking pan. In half an hour it will be well raised and crisply browned. Split the crust and spread each half with butter on the inside. Pour over the dough on a floured board and pat it light with the hands until it just fits a small square or oblong baking pan. In half an hour it will be well raised and crisply browned. Split the crust and spread each half with butter on the inside. Pour over the dough on a floured board and pat it light with the hands until it just fits a small square or oblong baking pan. 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