

A PAGE FOR THE HOME

NEW GLAD RAGS



COAT OF TAN DUVETYN,
EMBROIDERED COLLAR,
DEEP CUFFS GIVING STUFF
EFFECT

FROCKS AND FRILLS

A DORABLE little frocks for the little girl, dapper and sub-deb, to be worn at parties, look as if they had walked out of old-time portraits or illustrations, so quaint are they and so beautifully colored. Line has not so much to do with the party dresses, which are kept extremely simple, but color and trimming have.

Generally speaking, the lines are straight, some with low draped girdles, like the grown-ups' dresses, many with overskirts or contrasting panels, even on the tiniest frocks, and an occasional peplum. It is interesting, too, to note that even the frocks for the girl under 16 are cut with extremely short sleeves, kimono shoulders often posing as sleeves. But just as interesting is it to record the fact that the so-called evening dress for the dapper and sub-deb is scarcely ever sleeveless, some kind of floating layers of tulle, or attached bands of silk, or ruffles of lace serving to take away the sleeveless look, which is never quite appropriate for the young girl.

But, speaking of picturesqueness, perhaps nothing is quite so fetching as the velvets with their trimming of

lace. Romney dresses you might call them. One such adorable thing which could be worn to almost any sort of festive affair by the girl in her teens is of black velvet, the bodice cut short above the waist to show blouse and peplum of tucked cream net and val lace. There is a collar of the net and tiny puffed sleeve under the kimono sleeve-cap. The skirt has a scalloped edge, finished with a very narrow black silk fringe, while down the sides of the skirt falls a row of black silk tassels.

For Mother and Daughter.

Velvet or velveteen and duvetyne combine well for the older girl's dress, as they do for her mother's. Navy velveteen, with top of the skirt and bodice of rust duvetyne, shows a row of gold thread fagoting where velvet and duvetyne join. The narrowest edge of gold lace finishes the U-shaped neck and very short sleeves.

Tailfeta in the dark shades, as well

A DINNER GOWN IN CHINESE RED
MOUSSELINE DE SOI, OVER PINK NETAL



NEW TYPE OF HAIRDRESS KNOWN AS THE
MODIFIED PAN STYLE



NET COVERED WITH ELABORATE
IRIDESCENT SPANGLES,
OSTRICH FEATHER TRIMMING

For the Kiddies to Read

What are your children consuming mentally? The anxious mother who will forego food and clothing for offspring if necessary seldom considers what effect miscellaneous newspaper stories, and the movies, the ice cream sodas of literature, are having on the mind of her child and seldom cares that his intellect should be built and strengthened by more stimulating material.

The only literary training he gets is likely to be a school, which gives him a healthy hatred of so-called high-brow and classic literature. If some body of ministers or educators would only condemn Shakespeare the book, stories would be swept clean of his works and the common speech of the people would be renovated and inspired for a considerable period.

The good housewife now feeds a balanced ration: starches, fats, proteins, all carefully considered and the proper amount of sweets added.

Why not a balanced ration book?

as the pastel colorings makes delightful party frocks for afternoon affairs. Could anything be more appropriate for Miss Thirteen than a navy tulle, just one ruffle after another, with basque waist, rows of val four deep at neck and sleeves and a bunch of vivid velvet flowers at the left side of the waist, around which a narrow French blue velvet ribbon ties?

Changeable tulle for evening are charming, for the first dance frock. One such, of turquoise and lavender shadings, shows a quaint little bodice in that youthful, off-the-shoulder line which is so much more modest than mere-shoulder straps. Puffed sleeves of cream net are attached to the dropped shoulder cap and the bodice is cut in basque style with a saucy little peplum lined with pale pink satin. The skirt of this frock is of pink satin, veiled with another skirt of cream-colored embroidered net, with shirred bands through which float ribbons of pink are run around the hips. A noteworthy silk flower, almost indispensable for these picture frocks, is posed at the left of the bodice.

shelf or reading list if you patronize the public library? Some good old romances, such as King Arthur and his knights or that delightful book of Howard Pyle's on Robin Hood, the Elsie Books of Miss Alcott for a little sweet reasoning if there are girls in the family or a Henty or Conan Doyle detective story for boys.

Scott, Dickens, Stevenson.

In my youth what aggravated me beyond measure was to be limited in my reading to be told that such authors as Thackeray and George Elliot were too old and that I should save them for the sweet by and by. I plugged ahead nevertheless and did not regret it. Books I did not understand I reread at a later period and those that were within the range of my comprehension I probably should not have read afterward when the rush of modern fiction swept in upon me. Who has time for Scott between the ages of 16 and 30? Dickens seems to hold his own at any time and the movies may lead a child naturally to Stevenson.

The great thing in all modern business seems to be imagination and surely good literature stimulates the imagination and thereby shows the way in which the other than won his success.

Give Them a Change.

It's trouble with the modern youth is they are suffering from mental ennui; they have never been fed the stimulating stuff that makes the consciousness of the mind; they do not even have to read their excitement is presented to them predestined on the screen and they escape their humor from the pages of the funny supple-

A Hand's Best Cloth.

If you will make this dust cloth in the shape of a long apron one yard wide, one and a quarter yards long, and tie it around the waist like a regular apron, you will be surprised to see how much faster you will go along, dusting with both hands and two corners of the apron.

TRIED RECIPES

Dried Field Peas.

WASH and remove all faulty peas. Soak in cold water overnight. Cover with cold water and bring to a boil. Into another pot place a piece of pork, or seasoning meat and sufficient water for the peas, drain off the hot water from the peas, add them to the meat and cook slowly for hour and half or until tender. Be careful to cook slowly and just enough water to cook. If necessary to add any water be sure it is boiling.

How to Use Artichokes.

Scrub and cut into small pieces and fill a quart jar. Cover with a good cider vinegar and add one-fourth cup of salt. Keep as any pickle. This will take the place of celery in salad, or aspic is good to serve as a relish with roast pork. When using for salad if too sharp let stand a short time in cold water.

A New Dish.

Two pounds of dried apricots, one pound of seeded raisins. Method—Wash and soak over night in cold water the apricots, cook until tender. When nearly done add the raisins and sugar if needed. This is good to eat with shredded wheat biscuits and cream. Peas may be used in place of apricots.

Apples and Cranberries.

One pint cranberries, three-fourths of a pint of water, one cup sugar, six or seven apples. Method—Cook cranberries and water until berries are done, put through strainer, add the sugar to the berries. Pare, core and quarter apples, put in to the berries and cook gently until tender. Pour into a dish and serve as any fruit or jelly.

Rice Egg Rolls.

Roll half five eggs, remove the shells and put through a potato ricer or sieve, with an equal amount of boiled rice. Season with salt, pepper and butter. Make into balls and dip into raw egg, then in crumbs, and fry in deep hot fat to drain and place on a plate of buttered toast, and pour over the whole melted butter.

HELPFUL HINTS FOR THE HOUSEWIFE

Pumpkin Pie.

To save eggs when making pumpkin pie, after the pumpkin is stewed put it in a coarse muslin bag and squeeze the water out same as for jelly, and then turn it out in a pan and slowly add the beaten eggs, etc. This takes half the amount of eggs as otherwise used.

To Clean Window Shades.

Use steel wool to clean window

Leftover Starch.

Boiled starch that has become cold, and therefore would stick, can be used again by heating slowly, adding a little hot water then beating well with an egg beater until smooth.

To Apply Stove Blacking.

Stove blackening applied with a paint brush and polished with a dust brush gives best results. Brushes last for years and save hands.



COLLAR OF ECRU LACE AND RIBBON



This fascinating little under-slip is of mesh and black crepe de chine, smartly trimmed with rosebuds and small black tassels.