



# A PAGE FOR THE HOME



OF TULLE WITH STREAMER OVER SHOULDER ONLY TRIMMING

## Oranges a Menu Asset

It is such a relief to have oranges brown. Drain on brown paper and down to two or three cents a piece again. They have been a luxury for so long that every one is fairly reveling in them. And they are such a valuable adjunct to the menu. A well-known writer on dietetics says of them: The principal food value of the orange, as far as nutriment is concerned, is its sugar. The orange has, however, other valuable properties, especially from its hygienic standpoint, aside from its nutriment. The organic acids which it contains, the organic acids and other condimental material make the orange an exceptionally wholesome fruit, exercising a beneficial effect upon the digestive process and especially aiding in the passage of undigested food through the alimentary canal.

With such a recommendation we should put them on the menu whenever possible. An orange Bavarian cream is a veritable dessert de luxe. To make it, heat a half cupful of orange juice, a teaspoonful of grated rind and a fourth of a cupful of sugar in a double boiler. Beat two egg yolks with another fourth of a cupful of sugar and combine the mixture. Cook till smooth and thick. Then add a tablespoonful of gelatin dissolved in a fourth of a cupful of cold water and a cupful of heavy cream. Beat till it begins to stiffen, then pour into a mould. Garnish with quarter of orange sprinkled with powdered sugar.

Orange fritters are another good winter dessert. Beat one egg and add to it a fourth of a cupful of milk, a half cupful of flour sifted with a third of a teaspoonful of baking powder, half a teaspoonful of sugar, a pinch of salt and a half tablespoonful of melted butter. Cut two oranges in slices, sprinkle with sugar, dip into the batter and fry in hot fat till puffy and brown.

**In Painting Walls.**  
When painting the bathroom, when the white wainscoting extends half way up the wall and the balance of the wall is a dark colored paper or paint, to give the wainscoting a coat of paint or enamel without getting any on the darker color, place a sheet of cardboard against the wall and bring it down flush with the top of the wainscoting.

**To Make Stocking Last.**  
Stockings will last much longer if pieces of velvet are pasted in the heels of shoes.



Chiffon and Lace Blouse

# THE PEAK PARISIENNE

Advance Models Show Tendency of  
Millinery



STRAW AND FEATHERS COMBINE TO GIVE PEAKED EFFECT



THE THREE CORNERED HAT IN TULLE



SAID TO BE SMARTEST HAT OF THE SEASON. IT HAS A LACE AUREOLE AND LACE STREAMER FALLING OVER THE SHOULDERS



HERE'S ONE IN BLACK SATIN

## EVERY DAY HELPS

**To Transfer a Pattern.**  
Where thin material is to be beaded or embroidered the transfer pattern can be basted to the material and sewed through instead of transferring with a hot iron. Transfer the pattern with an iron to a piece of tissue or thin paper before basting to the material. By doing this the quantity of transfer pattern will be doubled and will go twice as far.

**Marking Linen.**  
When using ink for linen, first make the initials on the linen with a lead pencil, and then trace with the ink over the pencil marks. The pencil marks will prevent the ink from spreading and so giving the linen a blotched appearance. Also in putting linen away for some time wrap it in something blue, either blue paper or a piece of a worn sheet that has been previously dipped in very strong bluing water. It will not turn yellow.

**A New Way to Peel a Tomato.**  
An easy way to peel a tomato is, stick a fork in its end and hold one side over a lighted gas burner until it pops, then turn the other side and hold until it pops. The skin comes off very easily and leaves the tomato more solid than if scalded.

**Protecting Hands From Splinters.**  
By painting my clothes proper I find it protects my hands from splinters, makes them more pleasing to handle, they last longer and make a nice appearance painted.

An excellent hair shampoo may be made by saving small scraps of white soap and melting them in a jelly.

noon, so perhaps this is the reason falls and even heavier corded silks are being seen on this side of the water for parts of very dressy afternoon frocks.

**Beautiful Combinations.**  
Foulard always turns up about this time of year, and this season is no exception. Now, however, the whole frock of foulard is not so apt to be seen among the smartest offerings as foulard in combination, lining a wrap, making the top of a three-piece suit, and so on. Red figures on navy grounds are met with here, also maroon on dark cream, the latter in combination with cream habutai. Brown foulards are very stunning, especially when patterned with those sprawly Japanese designs which the newest patterns feature.

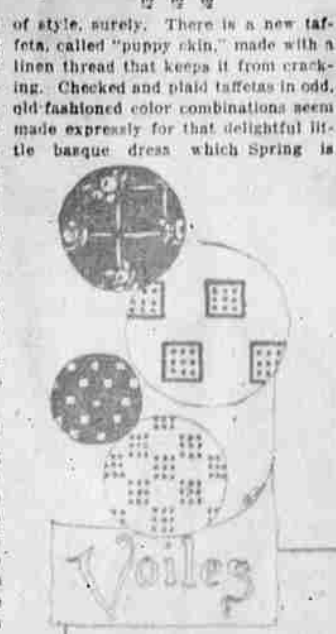
Among sports materials stripes easily take the lead. Sometimes the material is striped by stitching. A new plaid for skirt or sports cape shows a very fine black and white check plaid by a half-inch stripe or color. Among sports fabrics flannel is having a tremendous vogue, not only in

## The Material Way of the Mode

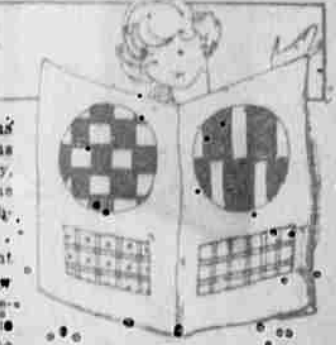
What are the new frocks made of? So many things that you wonder if there is any kind of material that is not the vogue at present. Of course, there is always something about the new materials that stamps them as being quite a la mode. For instance, duvetyn for Spring wraps and in combination with other materials for suits is now to be had patterned, "ironed," they call it, in stripes and plaids. Then there are new materials called by various names that all outduvetyn duvetyn in gloss, silkiness and wonderful softness of texture. They make most of the new wraps, which are being lined, by the way, with novelty crepes de chine.

### The Popular Material.

Perhaps the material that stands out most for Spring and Summer wearing is silk crepe in at least a dozen different weaves. Crepe de chine, the most familiar one, is as popular as any of the silk crepes. It is being shown in brilliant crimson for use with white flannel or heavier crepe in a sports fashion that is gaining favor in the South and will undoubtedly drift North for Summer. Then there is the Canton crepe, in white, cream, all shades of gray and light apricot that is quite delightful. Moroccan, Baikan and similarly named crepes are heavier and are used for wraps, separate skirts and in combination with other crepes for frocks. There are even heavier weaves, pebble, granite and so on, according to the whim of each maker. The newest sports silks for separate skirts are of Canton crepe, patterned in satin, in small checkerboard plaids, large blocks, long blocks that make a broken stripe and in combination of these and novelty block designs. They are very good-looking. Burenet satins are still good, though not so apt to be first choice as the crepes.



promising. Some are changeable as well as checked. Brown is easily as popular among the tafetas as navy, while gray is, of course, the fad of the moment, here as well as in other fabrics.



Nothing has appeared to supplant the conventional serge, tricotine or tulle will unless it is a very new pre-dilection toward black cloth, a lugrois black, much like a broadcloth. The Parisienne is wearing black from morning until night right now, however, new cloth dresses for street wear. They are wrought up, of course, with all kinds of brilliant trimmings, facings and accessories. Dull black silks are her choice for after-

## TRIED RECIPES

- Peanut Butter Salad Dressing.**  
BLEND two tablespoonful of peanut butter with one tablespoonful of salad oil. Add a dash of paprika, one tablespoonful of lemon juice and one tablespoonful of Tarragon vinegar. Then mix the emulsion gradually into a cupful of boiled dressing. This is particularly good with an apple or green salad.
- English Salad Dressing.**  
Mix together half a teaspoonful of salt, one-quarter of a teaspoonful of celery salt, the juice of paprika, half a teaspoonful of onion juice, half a teaspoonful of Worcestershire sauce and five tablespoonful of salad oil. Let stand for 16 minutes, then strain and gradually beat in two tablespoonful of mint vinegar. Serve with a plain vegetable salad.
- Red Lion Salad Dressing.**  
Blend with three-quarters of a cupful of thick mayonnaise, two minced canned pimientos, one tablespoonful of chopped chives, five tablespoonful of chili sauce, one teaspoonful of chopped chow-chow, three tablespoonful of Tarragon vinegar and a quarter of a cupful of stiffly whipped sour cream. Dressing with cold slaw or a celery salad dressing.
- Cream Cheese Salad Dressing.**  
Mash half a cream cheese to a paste and beat in one-third of a teaspoonful of salt, one-quarter of a teaspoonful of paprika, two and half tablespoonful of pickling vinegar, six sliced pickled onions and five tablespoonful of salad oil. Serve with a lettuce or romaine salad.