

Flapper Fashions

WHEN a girl is in her early teens it seems a mother needs to study her type more than ever. You can't put a straight-haired, lanky girl in a ruffled organdie and dotted swiss and expect her to look cute, while on the other hand the plain-line linens and ginghams which this girl wears would make a demure little girl look too plain altogether.

The accompanying illustrations show how dressmakers who have devoted much time and thought to the subject of the young girl's dress have solved the difficulty. To the lower left is a charming frock which can be made in silk or serge. Just above it is a simple frock on long lines, bloused just above the deep sash which ties at the side; square neck and peasant sleeves are simple but effective notes. Every girl should have a suit on sports or modified sport lines. The hat in the upper right-hand picture comes from France and is of gray satin with brim of white plumes.

For Betwixt and Between Girls

I FEEL so sorry for the Girl Next Door, she's just that awkward age you know when she hasn't the slightest idea of what to do with her arms and her legs. Her mother, unfortunately, has no taste, so that you are apt to see the poor youngster prancing along on French heels with a middy blouse on. At first I thought she was quite hopeless, but after I studied her carefully one day when she did not know I was looking, I decided she could be just a little darling if she only had the right clothes, for say



A SILK FROCK WITH JUST A TOUCH OF DUCHESS LACE



A SIMPLE DRESS IN SILK CREPE



AN IRISH TWEED SPORT SUIT WITH BELT OF GREEN SUEDE



FROM FRANCE COMES THIS HAT IN GRAY SATIN WITH BRIM OF WHITE PLUMES

Ever in Search of Beauty

CENTURIES ago the Egyptian women used a gray powder which they called "kohl" on their lashes, which, when moistened by the eye, made the eyes more large and brilliant. Later, the Parisians improved on this when the leading woman of France used a preparation called "mascara," consisting of wax, vaseline and the color which blended best with their eyes. This gave an artificial and stary appearance. The constant demand for beautifying the eyes became so general that one of the noted beauty specialists of Chicago made a tour of France and England and brought back with her several specialists who manufacture artificial eyelashes and by a secret method apply them to the eye in such a way that they will last from three to five months and have no artificial appearance.

For Handbags or Pocketbooks. Handbags or pocketbooks that drop on one side when opened. A piece of ribbon or tape about 2 1/2 or 3 inches long if sewed on one side of pocketbook and a snap or hook on other end of tape or ribbon and snapped to opposite side of pocketbook will prevent it from falling all the way down.

other side wide enough for stick to go through.

In Sewing Buttons. I find when sewing on buttons by placing knot on the right side of cloth, with button up against the knot, will save you from sewing on any more buttons.

To Pack Silk Skirts. When packing a satin or silk skirt instead of folding roll skirt over some soft article and it will then carry without creasing or muzzing.

New Use for Gem Pins. Grease your gem pins and use them when baking apples. It keeps the fruit in much better shape, and they look more appetizing when served.

To make window shades last longer, when they are worn at the bottom take them from the roller and tack them on a pole, using the same tacks. Then with a flatiron press the hem on the

To lengthen the life of children's stockings, put on a patch on the knees on the "wrong" side.

The Dessert for the Company Dinner

EVEN grown-ups agree that the crowning triumph of a perfect company dinner is the dessert, and the most popular of all desserts is, of course, ice cream in some form. Most cooks love to serve novel desserts, things that every male guest present will figuratively smack his lips over, and that every woman will want to know how to make before she leaves the house. Following are some new recipes that are sure to be favorites:

Pineapple Mousse.
Boil a cupful of sugar with half a cupful of water until it spins a thread, and pour the hot syrup over the whites of three eggs, beaten stiff. Have ready a cupful of shredded pineapple and a pint of heavy cream, whipped to a froth. Mix these three ingredients together and pour into a mold. Pack in salt and ice for three hours. Serve in slices on your prettiest dessert plates, garnished with pieces of candied pineapple.

Frozen Raspberries and Cream.
A perfectly delicious dessert is made by serving together a raspberry sherbet and vanilla ice cream. To make the sherbet cook together for 10 minutes a quart of raspberries and a pint of water. Strain off, to the juice add a cupful of sugar and cook for a few minutes longer. Dissolve a tablespoonful of gelatin in a little cold water and add. Then add the juice of one lemon and a half a cupful of

of whipped cream and a half of a walnut meat.

Orange Coupe.
Make a recipe of orange ice by boiling together a cupful of sugar, two cupfuls of water and half a teaspoonful of grated orange peel for five minutes. Cool and add a cupful of orange juice and a third of a cupful of lemon juice. Strain and freeze.

Cut up into small pieces a large orange, a couple of slices of canned pineapple and a banana. Add a teaspoonful of lemon juice and two teaspoonfuls of the maraschino syrup from a small bottle of cherries. Set on ice to chill thoroughly. When ready to serve fill sherbet glasses half full of the fruit and cover with the ice.

If you are having an afternoon tea or reception and want it a bit more elaborate than just a cupful of tea and a sandwich would make it, serve orange pekoe ice cream. Bring a pint of milk, to which you have added three tablespoonfuls of some good brand of orange pekoe tea, just to a boil. Let it stand for five minutes and add a cupful and a half of sugar and the slightly beaten yolks of four eggs. Cook till it thickens and then strain. Add to it the grated rind of an orange and a pint of heavy cream. Freeze and mold. Serve in slices, garnished with candied orange peel.

Walnut Parfait.
Boil together a third of a cupful of sugar and a half of a cupful of water until it spins a thread, then pour the boiling syrup over the stiffly-beaten white of one egg. When cold fold into it a cupful of heavy cream, whipped, a half of a cupful of chopped walnut meats and a teaspoonful of vanilla. You can pack it in a mold of frozen like ice cream. Serve in tall parfait glasses topped with a small spoonful

French Coconut Pudding.

One quart milk, half cup sugar, three tablespoon cornstarch, four yolks of eggs, a little salt. Put part of the milk, salt and sugar in the stove and let it boil, dissolve the cornstarch in the rest of the milk, stir into the milk and while boiling add the yolks and a cupful of grated coconut; flavor with vanilla. Frosting—the whites of four eggs beaten to a stiff froth, half cup sugar, flavor with lemon, spread it on pudding and put in oven to brown; save a little of frosting to moisten the top, then put on grated coconut to give it the appearance of snowflakes.



Ready-Made Eye Lashes for Those Who Don't Want Long Curly Ones