

EXTREMES of the MODE



In Which It Is Claimed Any Girl Can Wear Freak Clothes

NOTICE that when it comes to freak clothes, while some girls talk very conservatively and try to make you feel that wearing something most unusual is "cheap" and "conspicuous," they look longingly after the girl who puts on the ultra and "gets away with it," for which slang I ask your pardon, as that is the only phrase that expresses exactly what I mean. Freaks are the spice of fashion. We can go along wearing the practical, all-wool-and-a-yard-wide clothes for six days out of the week, but on the seventh we are ready for something different and dashing.

The trouble is we lose our heads and pick the wrong thing. There are three things to consider when you want to indulge in the bizarre: First, whether you can afford it. By that I mean, can you have enough variety of clothes so that you can discard this the min-



THE APRON EFFECT OF RUFFLES IS ODD

IN WHITE SERGE STRIPED WITH BLUE AND GRAY



TRIED RECIPES

Baked Custard Cream. Take one quart sweet milk, one cup sugar, four eggs, one teaspoon vanilla, and a pinch of salt. Method—Scald milk in double boiler. Beat eggs together; add sugar and beat smooth; add to this one cup of the hot milk. Pour this mixture slowly to the hot milk and cook in double boiler until it coats the spoon. Take from fire and let get cold; add flavoring and salt and freeze. Do not let the mixture boil in cooking because it will curdle if cooked too fast. The whites may be beaten stiff and added when cold if preferred. Caramel added makes caramel cream. Melted chocolate makes chocolate. This will take fruits as well. Although some prefer the rennet cream for fruits.

Baked Apples With Bananas. For baked apples with bananas, imperfect apples may be used, as they are to be cored, pared and sliced. Slice six medium-sized apples and three bananas. Place the fruit in alternate layers in a buttered baking dish. Sprinkle each layer with one-fourth cupful of sugar and two tablespoonfuls of butter; pour one-half cupful of boiling water over the fruit, cover the dish closely, and bake for one-half hour. Remove the cover and continue the baking for ten minutes longer. Serve with cream or with the juice that forms in the baking pan.

Banana Mousse. For a banana mousse, press four peeled bananas through the ricer and squeeze over the juice from half a lemon. Mix with three-quarters of a pint of chilled, double cream whipped solid, and sweeten with half a cupful of powdered sugar. Turn into a mold with a water-tight cover and bury in ice and rock salt for three hours before serving.

New Irish Potatoes. Select potatoes of uniform size from one bag, as many as needed. Scrape and remove any black specks. Just cover with boiling water, add salt and cook until tender; try with a fork or straw.



CHANTILLY LACE TRIMS THIS DRESS



THE HUGE BOY OF PLEATED TAFFETA IS STRIKING

ing another French frock of black taffeta with circular bouffes bound in red, and the round décolleté just partly covered with a choker collar and yoke pieces back and front, leaving the shoulders bare.

Of the Orient. Linda is my Oriental friend. She revels in color and the word "bizarre" seems as if it were coined for her. I wish you could see her negligees. She has one I call Ali Baba, with a blue

georgette coat, a red satin-swarthie girl to the hips and full trousers of purple chiffon cloth that button tight around the ankle. Then she has one with straight silver lace pantaloons that show for only a few inches below the long-bloused Chinese red satin negligee. Sometimes she goes in for the barbaric. As in a navy tricotine, where the best part of the skirt and sleeves were nothing but row after row of red wool braid headed with gun-metal disks.

Color Schemes for the Company Dinner

ute you have had all the fun and flare out of it. It certainly does not pay to wear the freakish thing if it must be taken seriously. It simply can't be done.

Second, can you carry it off? Have you an air, a manner, an assurance that will make the other women think it must be all right? You can't falter for one minute when you wear something so different that everyone turns to look twice. It takes courage.

Don't Forget Your Type. And, thirdly, does the freak suit your type? This is most important, for while you may lose your type, sink your individuality, as it were, in conservative clothes like every other woman, you will not lose your type. When you wash your hair, wash the pad as well, and then again save up your combs until you have enough to make a new one.

making out the lines for a company meal is not wise to insist that every single dish holds to the color scheme. This would beometonous, and it is very hard to get the dishes all the same shade, and the courses will be fantastic just at all pleasant to the eye, a few dishes are such better.

Of course, pink is the most popular color scheme, and is completely correct, especially for luncheon and afternoon affairs. And it is the easiest to follow. A cream of tomato soup makes a very pretty first course, and there are fruit cocktails that can be made just the right tint by coloring the fruits carefully. Celery and champagne are all appropriate for the main course, and almost any salad except tomato can be used with a rose mayonnaise for the course. For a vegetable salad take a quart of a cup of mayonnaise and to it add six drops of tabasco, a quarter of a teaspoonful each of paprika, salt and mustard, two tablespoonfuls of minced onion, through a sieve, a dash of onion juice and a teaspoonful of chili sauce.

ice to serve at a pink luncheon or reception. Choose a nice melon, cut off one end and scoop out all the pulp. Cut another tiny slice from the other end so it will stand evenly on a platter. Mash the pulp, add two cups of orange juice and a cup of powdered sugar. Freeze and serve heaped in the shell, garnished around the base with pink roses.

Red is rather unpopular for luncheons, but it is nice to know how to get up a red menu, for one often needs it for school affairs and club luncheons, when the color of the class or club is red. A tomato soup, omitting the cream, makes a very good first course, and the salad can also be tomato. Or you can serve a vegetable cocktail in tomato shells for the first course and use red mayonnaise on a lettuce or any green salad. Use the recipe given above for rose mayonnaise, only use enough of the ingredients to make it red. Paprika can be sprinkled over the potatoes in the main course, and the sauce, if there is one, colored with pimentos. Currant water ice makes a very nice tart dessert to serve at the end of the meal. Boil together four cups of water and a cup and a half of sugar for 20 minutes. Cool, add two cups of strained currant juice and freeze.

For a yellow menu color the desserts with orange peel and juice. Frozen peaches and peach ice cream are a very pretty yellow. Oranges, grapefruit or a combination of fruits in you can serve a vegetable cocktail in grapefruit shells for the first course and use red mayonnaise on a lettuce or allow you to grate over it the yolk.



SPEAKER OF NAVY BLUE SUE