



A Page for the Home



THE VERY SPIRIT OF YOUTH IS EMBODIED IN THIS ORGANDIE FROCK.
Photograph by Underwood

Cool and Pretty for Summer Days

NOT being good at figures, when little Babe Monroe, who lives next door, came and asked me if I thought I could help her plan a new dress for \$10, I was flabbergasted. "Why, you couldn't possibly buy a respectable frock for that money," I began, when Babe interrupted and explained that, of course, that was only for materials; she had to make it herself.

Now I knew that Babe ever since she was a tiny girl always wanted things nicer than "the other girls wore," and I could see that she was thinking exactly that now. You can't blame her, either. It's no fun looking like an edition of every other girl. So I took pity on her and got my wits working. "You keep tabs on the figures, Babe, and I'll think up the distinctive touches."

We went "look-shopping" the next day, as Babe used to call it when she was a tiny girl, to see just how far our \$10 would take us for materials. We considered white Georgette crepe, 40 inches wide, at \$2 a yard, needing about four yards at the least—Babe is

about average size—and a lining, not to mention trimming. "That would have to be plain white habutai, two yards, a yard and a half making a narrow underskirt on the crotchwise of the goods and the extra piece and some scraps of Georgette to build up a camelsole top; but I am afraid you would have to skip horribly. Still, my dear, you might try it, and by cutting it one of the pretty new handkerchief drapery styles you would need absolutely no trimming and could roll and whip the raw edges yourself. We'll make a note of it."

Babe looked longingly at some Canton crepe next. "Could we?" she asked.

"No, we couldn't. That silk must be bought in good quality or it wrinkles terribly. But crepe de chine—"

"That would be sweet," cried Babe. Then we outlined roughly a frock of that at \$2 a yard and made it simply in one piece, using a few deep tucks on the skirt, and tucking the giraffe ends to match. We planned for that nothing but rows of fagotting or wide hand hemstitching between the tucks

and around the neck and sleeves. I couldn't imagine anything nicer, though Babe wondered whether it would be "showy" enough. "Well, what about organdie?" I asked next. "Organdie looks so dead in white," Babe said slowly, considering my suggestion.

"Yes, but think of the fascinating things you could do with it. You can always add a colored ribbon giraffe, wear it over a colored tulle slip, applique colored organdie flowers on it, or wait—I have it. If you make it just pretty and frilly, in redingote style over a net and lace slip, you can not only change your slip, but you can

embroider it with rows of field flowers in fine colored wools, as I saw a beautiful one made, or put a big wool rose here and there over the surface. Somehow or other, I love white organdie, and for \$10 you can afford to buy the best quality with the permanent stiff, silky finish."

I saw Babe was impressed.

Dainty Frocks for the Dainty Miss



RUFFLES AND ORGANDIE DAISIES TRIM THIS ORGANDIE FROCK.
Photograph by Fashion Camera Studios, New York



SIMPLE AND EFFECTIVE
© Fashion Camera Studios

They Who Annoy

The people who will give week-end parties, and hang the plans until 3 o'clock in the morning, regardless of the fact that others have to rise at 8.

The neighborly lady who, when in dire necessity, I asked her to lend me a couple of spoons of tea until the grocer sent the order, replied that she never lent, but would gladly give the tea this time!

And the other one who is always sending in to know if I do happen to have an egg! (being perfectly well aware that my hens lay daily).

The woman who knows the business of everyone in the suburb, and tries to retail it to me every time she meets me rushing to catch a train.

The man who keeps a dog which yaps night and day, and throws stones at my cat for sitting on my fence!

And all those impossible ones who rush to their front windows and gaze wildly every time I walk down the street in a new hat.

wide. You could make it up with a little lace, or ruffles of itself, or you could have a darling little petal frock of it, with the petals all picot-edged."

—Philadelphia Record.

For the Housekeeper's Eye

IT is no fun doing housework, if you don't put your brains into it as well as your hands. If you just follow blindly along the beaten path because someone else has gone that way, I get a great deal of enjoyment out of inventing new uses for things that will help me get through sooner, and go about something that I enjoy more.

For instance, I don't know how many people have bought a little folding clothes rack, the kind that they use in the lockers department for bath clothes, only finished roughly since the rainy Monday that two or three of my friends were having tea with me, and my Mary was drying the clothes in the house. I had bought it to stand on the back porch to hold my bath towels. I thought it would be so convenient to move about in the sun. But it is fine to stand up before the register with the napkins and small things on when we want to dry them in a hurry. Being so small it will just fit around a register, letting the register be the fourth side of the

square and the clothes will dry in no time.

Friends laugh at my toy meat chopper and ice cream freezer. But that same little chopper is always fastened to the end of the table beside the large one, and is used about twice as often. How many times have you wanted to chop a few nuts for a salad or a tiny bit of meat, and not done so because it seemed too much trouble to wash the big chopper? And who ever thinks of using up the half a pint of cream for a frozen dessert when there are only two people to eat it, because it is such a task to get out the big freezer and get the ice ready for it?

You can buy very elaborate kitchen reminders, but mine is far more useful than any I have ever seen, and only 50 cents. It is simply one of those ground glass plates that kiddies put pictures into, they draw onto the glass. It hangs on a hook over my table with a pencil attached. Each week I write out my menus and put the paper under the glass, and there they hang right where I can see them easily, and when I think of anything that I need at the



Soup de Scripts.

Take the yolks of four eggs, half a teaspoon salt. Flour enough to make a stiff dough. Flour a board well and begin to roll the dough and continue rolling until it is very thin, using flour to prevent sticking. When well rolled thin cut out by a saucer. Fold in halves then fold the half to make the quarter circle. Slash up in half-inch strips to center leaving an inch in center uncut. Lift up by the center and shake once or twice to loosen the fingers and drop into fat, which should be boiling, but not so hot as to brown. Shake pan constantly to make the fingers curl. When you remove them sprinkle at once with the sugar. These can only be cooked one at a time because they are so fragile.

grocer's I can just jot it down on the glass.

Cheese Soup.

Strain in the upper part of the double boiler two cupsful each of milk and water, one sliced onion, half a bay leaf and a stalk of celery cut in two-inch pieces, for 20 minutes. Then skim out the vegetables and bay leaf and thicken with two tablespoonsful of melted oil blended with two tablespoonsful of flour. Stir constantly until the soup boils and add a scant teaspoonful of salt, half a cupful of grated cheese and a quarter of a teaspoonful of paprika. Cook until the cheese is melted, add one beaten egg and cook for a minute or two longer to set the egg. Serve with toast squares or croutons.

Lady Fingers.

Take the whites of three eggs, yolks of two eggs, half a cup powdered sugar, half a cup flour, half a teaspoon vanilla, pinch of salt. Method—Beat

whites stiff and dry, add sugar gradually and continue beating until all sugar is dissolved. Beat yolks until light in color and weight, add to the whites and sugar, sift salt with flour, and fold into the eggs. If molds are not used put on buttered paper on baking sheet through a pastry bag and tube. Sprinkle with 4X sugar, bake in moderate oven about 8 or 10 minutes. Make the fingers about four inches long, one inch wide. Do not put too close as they spread in cooking. Remove from paper with a knife.

To Make Meringue. Take the whites of three eggs, pinch of salt and six tablespoons of granulated sugar. Method—Have whites chilled, add salt and beat until they are very stiff. Then gradually add sugar and when all is in beat long enough to thoroughly dissolve the grains of sugar. Spread half over the top of the custard and fill the forcing bag with the other half and proceed to decorate the top. When finished place in a slow oven and bake for ten minutes or until brown. Meringue should cook slow and long enough to make firm the egg cells so when it comes from the oven and the steam escapes from them the meringue will hold its shape.



Improves Flavor of Coffee.

To improve the flavor of coffee add a raw prune. You will find it improves the flavor very much.

Wool blanket will be softer and retain their shape better if they are not wrung when washed. Just hang them out dripping wet on the line and whip them with a new wire carpet beater several times while drying.

If pearl buttons look dull dip them in olive oil, then in a good nail powder, and stand over night. In morning polish with the wrong side of an old kid glove.

A pretty cap for baby can be made out of tops of white silk stockings. Interline cap with cotton batting. The tops of woolen socks make good warm wristlets.

Pillow cases of tubing will wear longer if the bottom seam is cut off and sewed again after folding them so that the sides come in the center. Bananas crushed with a fork and liberally sprinkled with sugar and using

served with cream makes a nice breakfast dish for children.

To prevent meat sticking to the kettle, place an earthen dish at bottom. Disagreeable medicine will not taste so bad if a piece of ice is held in the mouth a few seconds before taking.

To cool a room, hang a towel, wet in cold water, in the open window. To remove smoke stains from kettles, rub well with kerosene and afterwards wash as usual.

Ham should be parboiled in soda water. Take out, wash, scrape and boil in clean water. This renders the ham very sweet and tender.

A small amount of soda added to acid fruit, before sweetening, saves sugar.

Never put a teapot away with the lid on, or it will smell musty.

Cocoa is the better for a tiny bit of broken vanilla bean in the pot. New tinware has a taste and should be rubbed with lard and baked before using.