

FLORAL BARGAINS FOR MAY DAY SHOPPERS

HANDY EMBROIDERY IS THE HALL-MARK OF SUMMER MARTINIS



IN THE practical, if not prosaic, American family, the moving van has replaced the hebeche pole as the sign of May 1. Instead of watching the Maypole dance on the greenward, the housewife of 1935 will probably gaze on the remnant of her laces and penates rumbling around the corner toward a new and, let us hope, a more desirable domicile.

In the midst of the moving day tragedies the feminine mind will turn for comfort to bargains in flowered raiment during the first week in May. Even north of Mason and Dixon's line the air is sufficiently balmy to suggest the joys of donning dimity, batiste or organdie, and in this, the biggest floral season in years, the array of fabrics, embroideries and millinery in which flowers play a star part affords a veritable May Day feast for eyes wearied by domestic details.

To study the general tendency of the season, it is always well to view first the higher-priced goods. The most desirable designs will surely be reproduced in less expensive weaves. The very positive single-toned effects of last Summer have been supplanted almost completely by ember tints or many-hued designs on plain or shaded grounds. This gives the floral patterns a tremendous leeway. The most beautiful of the pongees and other Oriental silks show either stamped or embroidered floral patterns in pale or pastel Summer tints. The finest crepes falling from Oriental shops are the dead or cream white, with heavily-embroidered borders, which will outline the bottom of the voluminous skirts. One of the most expensive, yet artistic, patterns shows a deep foot border of American country roses in padded embroidery nearly 24 inches in depth. The peculiarity of the embroidery, which is in natural colors, is the fact that the deeper tones of the roses are nearest the hem, while the buds and loose petals on the upper line of the embroidery fade gradually until they fairly melt into the white of the crepe or chine ground.



TRAVELLING BALED SUIT OF STEEL GRAY SICILIENNE

clever girl draws some fetching ideas which she applies to her home dress-making. For instance, the material for a plain silk frock is the leaf green Shantung is not at all expensive. The girl who cannot embroider spends as much for lace or novelty hands to trim this dress as she does for the silk which forms its foundation. The deft needleworker who has visited the Oriental shop does not squander her money on yards and yards of lace, but designs her frock thus: The skirt is full and finished plain with the four-inch tucks above the hem. All her hand work she concentrates on the jacket, which is cut in Louis lines with lapels, revers, cuffs and pocket flaps embroidered in pink rosebuds and tea green foliage. With this she will wear a blouse of plain white net, trimmed

with narrow lace and finished with a jabot at the throat and a high ruffle of the Shantung silk, embroidered to match the coat. The hat will be of sage green straw, in flat sailor shape, tip-lilted at the back. Both the crown and the bandeau at the back will be hidden by wide open flat pink roses.

"But," says the home-dressmaker, "when am I to find time for this hand-work?" Two deep, turn-back cuffs, two pocket flaps, two lapels and two pieces for the deep, rolling collar, with the girle, and each piece small enough to carry around in one's daintiest embroidery bag, ket or bag! There's the half hour when you are waiting for a balated luncheon guest, which ordinarily you spend listening

for the doorbell and speculating over the delay. Or the hour when your dearest friend drops in to lay plans for the church fair or the last card party of the season. These moments utilized, while others talk, will work wonders in the Summer wardrobe, for undoubtedly the embroidered gown is the smartest effect of the season.

A touch of embroidery will redeem the simplest frock. A pretty blonde who longed for an all-blue frock in pale, shimmering peau de cygne, realized her yearnings in a very dainty frock with a full skirt, trimmed with bouillonettes of the silk set on in the famous Wall of Troy design. The bodice was a surprise effect, draped over a long narrow vest of very beautiful point d'Alencon lace showing small roses. The sleeves had deep cuffs of

the lace over the blue silk with a double puff above. But as she looked at the finished garment, she felt that something was lacking. It was, to quote her own expression, "raw and ready-made in its effect." Suddenly she had an inspiration. She carefully removed the lace cuffs and vest and worked over the lace flower pattern in natural colored silk, very delicate pink roses with pastel green foliage. The cuffs and vest were then inserted into the delicate blue dress, and the result was a most Frenchy frock.

Blue and pink are immensely popular in floral combination this season, and a nimble-fingered girl can easily reproduce some of the finest imported fancies if she will be careful not to overdo the delicate

effects. For instance, suppose you have a point d'Paris over-dress in very good condition, but of rather old-fashioned cut, and your present yearning lies in the direction of a smart lace wrap. Rip and clean the lace over-dress, buy for the lining of the wrap white, pale blue or pale pink chine silk, a full bolt of point d'Paris edging four or five inches wide and dozens of tiny button roses in pale blue and pink. Both lace and flowers can be bought at wholesale. Cut the wrap with a deep-caps collar effect and stole ends. Line with the silk, edge with a double flounce of the lace, headed by the button roses alternating the pink and the blue blossoms.

This will leave you some of the lace over-rtir, which, carefully cut in gore,

Light Dessert for the Dainty Spring Menu

SPRING desserts are always a vexing question for the housewife. It is just between seasons, a fact which the family, blessed with a composite sweet tooth, fails to recognize. Every one is tired of the heavy desserts that were welcome on the Winter dinner table, and fruits, which are the homemakers' standby in Summer, are coming into the market slowly, and at a high price.

The lighter the dessert, the better in these first balmy days, and the housekeeper who has ice at her command will do well to turn her attention to gelatine preparations, Bavarian creams and other chilled puddings.

Almond Pudding—This is not an expensive pudding if the price of eggs has gone down with warmer weather. Dissolve one-fourth of a box of gelatine until perfectly clear. Crush very fine one-fourth of a pound of blanched almonds, add a mortar and pestle. Beat the whites and yolks of eight eggs separately and bring a coffee-cupful of milk to a boil. Add half cup of pulverized sugar to the yolks of the eggs, beat until very light and add slowly to the milk. When it has thickened to the consistency of cream, add the dissolved gelatine and crushed almonds, stirring them in briskly, and withdraw from the stove. Set the pan into one filled with cold water and stir until the mixture becomes cool. Have ready the whites of the eggs, stir them lightly into the cool mixture and turn the whole into a mold. Chill thoroughly and serve with whipped cream.

Milan Pudding—Cut stale cake, sponge cake preferred, into small cubes and chop up a variety of fruits such as raisins, citron, dates and candied cherries until you have at least half as much fruit as cake. Butter the bottom and the sides of the inner vessel of a double boiler. Arrange the cake and fruit in layers until the vessel is about half full. Beat six eggs light, add half a pint of milk, the grated rind of half a lemon and pour it into the mold. Steam for

an hour. Or the pudding may be baked like a custard in a pudding mold set in the oven in a pan of hot water. Allow it to cool, then turn out carefully and serve with a custard sauce or whipped cream.

The craving for fruit is now very strong and the dissolved gelatine and double that quantity of shaved or finely cracked ice. Set each glass on a paper lace doily in the center of a dessert plate and lay beside the glass one or two fancy cakes, such as macaroons or jumbles. If the family numbers more than four the strawberries can be further stretched by mixing them with sections of orange and slices of banana. Mix together with two or three strawberries in each glass and pour over them the juice of half a lemon. Finish and serve as described. These cocktails are considered very smart appetizers for the first luncheon or dinner course, but in many private families they take the place of a fruit dessert.

Strawberry Tapioca—Wash a small cup of tapioca thoroughly, cover with a pint and a half of cold water and soak overnight. In the morning turn this into a double boiler and cook until it is transparent. Wash and stem the berries and lay them in a glass dish. Remove the clear tapioca from the stove and allow it to cool. It should not, however, be cooked thoroughly chilled, but when it reaches the point where you feel sure

it will not crack your glass dish, pour it over the berries. Serve ice cold with pulverized sugar and whipped cream.

Strawberry Charlotte—Bring one pint of strawberries to the boiling point with enough water to keep them from burning. Press through a sieve and add one-third of a cup of pulverized sugar and a cup of powdered sugar into the strawberry juice, and add to this mixture the dissolved gelatine. Have ready a pint of cream, beaten stiff. Stand the bowl containing the strawberry mixture into a pan of ice water, or better still, in a nest of cracked ice. The moment it begins to thicken add the cream, mixing it thoroughly. Chill in a mold and serve without sauce. When cream is not at hand or is too expensive for the family menu, substitute white of egg and serve the dessert as a strawberry sponge.

Soak half a box of gelatine in half a cup of cold water for an hour, then stand over hot water until it dissolves. Add a cup of pulverized sugar and one pint of strawberries which have been pressed through a sieve. Turn this warm mixture into a cold basin or bowl and stand in a pan of ice water. Stir for a few moments and then beat in the whites of four eggs which have been whipped to a stiff froth. Stir steadily from the sides and bottom of the pan so that the gelatine does not lump and the eggs are thoroughly mixed through the mass. When the spongy has become slightly thick

turn it into a mold and chill thoroughly. Serve without sauce.

Oriental Jelly—Stone and cut up one-half of a pound dates and chop finely the same quantity of figs. Soak a box of gelatine in enough cold water to cover it for at least an hour. Set the bowl containing the gelatine into a pan of boiling water. Add one cup of sugar and a quart of boiling water. Season with the juice of two lemons and stir this mixture thoroughly. Have the dates and figs in a bowl and pour over them gradually the hot gelatinous mixture. Turn into a mold and stand in the refrigerator to chill. If this is to be served for dinner this dish should be made very early in the morning. English walnuts or almonds are sometimes added to this fruit mixture, one cup of the finely chopped nuts being sufficient, but if children are to eat it the figs and dates alone should be sufficient.

The Norsk Nightingale.

W. F. Kirk in Milwaukee Sentinel.

A little maidest had climb an old man's knees:

"Ye han ye single? Tal me, uncle, please?"

"So ar han running to get her gude drink and pay?"

"Var han yure children?" Tal me, ay say?"

"De ar han uncle han grinning gude and hard;"

"Vence ay have sweetheart; she han my own?"

"Den ay get jealous, and get gude hard call—Steen's she shed me, after dis har ball."

"After dis ball han over?"

"After disse siddlers han gone; Yust ven it han boat dave; Steen's han getting in carriage."

"And tal me gudely, dat's all. So dar ast han no marriage?"

After dis ball.

"Vilts ve han dancing in dis big ballroom, Steen's she tal me she feel purty bum; So ar han running to get her gude drink and bringing it back dar, so quick lak a veak."

Van ay returning, dar stood a man; Kissing my Steen's behind palm leaf fan. Den ay han thinking dis jig ban all up and drop all dis lace out of big cup."

"After dis ball han over?"

"Vilts ve han dancing in dis big ballroom, Steen's she tal me she feel purty bum; So ar han running to get her gude drink and bringing it back dar, so quick lak a veak."

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Neat Bamboo Fittings for the Summer Days

POPULAR are wicker furnishings for the Summer home, they have a strong rival this year in Japanese furniture made from bamboo and finely woven straw. The very word bamboo suggests lightness, and lightness is above all else a desirable feature of Summer furnishings.

Spotted bamboo and plain straw-colored bamboo are employed as frame-work, while flowered cretonne effects on a natural tone background decorate the straw upholstery. Willow green and old blue also form the background of the straw coverings, fine matting patterns being interwoven with harmonious and inconspicuous colorings.

Scroll designs of slender bamboo are applied to the straw fillings, and brass-headed nails almost as large as a shilling furnish ornamentation as well as security.

The woman who takes pride in the furnishing of the Summer living-room—the porch—will find many novelties in bamboo, especially among the oddly-shaped tete-a-tetes and rocking chairs. These are comfortably padded and upholstered in natural colored straw or in willow green showing conventional patterns. For holding hammocks or sporting implements, a most convenient and light receptacle is a bamboo and straw hamper lined with lightweight wood. These hammocks can be purchased in several sizes, the largest standing three feet from the floor.

Bamboo card tables which have long been popular for porch use, show new and most fantastic shapes. Low tables with tops in geometrical forms have a natural-colored straw filling stretched tightly on their bamboo frame. One attractive little table in diamond shape has its straw filling interwoven with morning glories in a delicate shade of blue and pink, while the framework is of lacquered bamboo in a darker shade of each color. Other tables are built

entirely of bamboo, the top being a basket weave of half-inch strips of colored bamboo in contrasting colors with a highly lacquered finish. The wrap with a deep-caps collar effect and stole ends. Line with the silk, edge with a double flounce of the lace, headed by the button roses alternating the pink and the blue blossoms.

This will leave you some of the lace over-rtir, which, carefully cut in gore,

table of bamboo and finely woven straw showing a large yellow penny. To match this comes a writing desk for holding papers and books.

A shirtwaist box three feet long is built of willow-green straw. It is low and flat like a steamer trunk and lined with tufted satin. Tall and shapely boxes serve not only as receptacles for shoes, but comfortable seats.

Bamboo standards support Japanese bells, which are used in the place of brass or iron gongs. Bird cages are also built of bamboo and have a particularly airy and summery appearance.

Washable Gloves for Summer

WASHABLE gloves have become absolutely indispensable to the Summer girl. Not only do they save her hands from the ravages of the burning sun without inducing perspiration, but they are always immaculately fresh and clean. Each night the pair she has worn during the day gets its tub bath in warm soap suds and is dry and ready for use the following day.

Fabric gloves, whether in linen or linen mesh, are so skillfully woven now that they have lost all of the scratchy feeling which has long been their objectionable feature. The girl who is peculiarly sensitive to this irritation will find linen gloves lined with the most supple of China silk. Fashionable shades, such as old rose and old blue, are lined with checked silk or silk embroidered with polka dots or tiny flowers. Linen-mesh gloves, so popular during the warm months last year, will be more than ever in evidence this coming Summer, and the settings on the back will show most elaborate handwork in self-tone or contrasting shade.

But it is the silk glove which has captured the affections of Summer girls,

purposeful or economically inclined. Not one of the infinite variety of warm-weather shades can be perfectly matched in any length of silk weave. In imitation of kid gloves the wrists are often lined with silk of contrasting shade, while the daintiest of pearl buttons affect the fastenings. White gloves are lined with pale blue or lemon, pink gloves have blue lining, and gray silk is faced with lavender. White silk is faced with black, and vice versa, while gloves with colored lining will be stitched in silk to match the lining. For street wear almond shades take the lead in popularity.

Hand embroidery has invaded the realm of silk gloves, as it has that of every other feminine accessory of dress. Most exquisite flower designs cover the back of the hands on short gloves or run the length of the arm on elbow and shoulder gloves. Scallops of buttonholing or flowers finish the edges, while one fantastic pair shows a gamut of shades of leather in soft pastel shade.

In combination with embroidery, tiny lace medallions are inset into long silk gloves. But it is the Valenciennes also adorns the wrist.