

FLOWER GARDEN HATS FOR MID-SUMMER WEAR

AGAIN HAS THE BIG FLAT HAT APPEARED ON THE MILLINERY HORIZON



BY THE first of June millinery fashions have been shaken and sifted until the discriminating shopper is able to decide quickly on the most desirable modes. Unquestionably the very small hat, tip-tipped at a dangerously unbecoming angle, has been weighed and found wanting. A few extremists cling to it, but women of more refined tastes are going back to the larger shapes which are typical of Summer time, and which lend themselves so artistically to the full-blown blossoms of mid-Summer.

Hand-made hats show remarkable combinations of straw, cotton and lace in their foundation, but home milliners find that they can secure the best results by investing in the simple flat of a single straw, which can be bent into a score of shapes. Or if extremely economical, they can secure a jaunty hat even more cheaply by buying a frame and covering it with horsehair or straw, which can be bought in bolts.

The typical flat for Summer wear comes this year in a large variety of straws—Tuscan, Leghorn, Milan, Neapolitan and horsehair—with perhaps the last two in greatest favor. The Neapolitan is an ideal straw in its lightness and airy effect, and at the same time it is considerably less expensive than the fashionable horsehair. Not only do these flat hats come in black, white, natural and burnt-straw shades, but they are tinted to match all the popular fabric colors of the season, various shades of light and dark blue, violet and lavender, luscious, rose tints, from the most delicate of pink to the very heart of American Beauty roses, while tawny green has lost none of its popularity.

There is an equal laxity in shaping flats to suit the face. The brim may be turned up in the back and laid over the crown in dent, or it may stand up at right angles with the crown and front brim for all the world like a backdrop on a baseball field. Again, the brim on either side is turned over the crown until the finished hat looks like a submarine boat, or turned up on one side until it takes on all the jauntiness of a musketeer's long-plumed headgear. It makes little difference whether the brim is flung up on the right or the left side, back or front—any point of the compass will do, provided the face beneath is chic and girlish.

It is a great Summer for your real

A BOWL SAILOR IN MILAN, ROSES AND OSTRICH PLUMES

A LEGHORN FOME WITH CHERRY BLOSSOMS

A SUGGESTION OF THE CAVALIER SHAPE IS THIS

ALMOST FLAT TREATMENT WITH MARGUE BIDE ROSES

Summer girl with her fluffy hair and her dimples and a sad season for the tailored maid. What is known as the bowl sailor is a modification of the flat with a very wide brim on the left side. This is turned up sharply to tower above the little round crown, and is dented in just above the hair almost like a cup or bowl. Here a hole is made in the frame to admit a feather which comes rippling out from the crown and falls over the hair on the left side. The crown is generally encircled with a wreath of flowers in contrasting color.

A notable example of this shape shows a white Milan straw with blue morgan roses and faded green foliage around the crown, while the feather shades from white through blues, which are reproduced in the flowers.

The poke, which requires above all things youthful features and an irreproachable complexion beneath it, is one of the quaint conceits in which the flat hat is bent. The brim is doubled over in the back in the most coquettish of flutings, and in the front it is bent at the angle best suited to the wearer's face and style of hair dressing.

Both Panama and Leghorn flats are twisted into this shape, and a very fetching example shows a trimming of cherry blossoms with their dark, glossy green leaves, and broad strings of white moire ribbon. One of the most striking features of the season is the combination of ostrich plumes and flowers in trimming. If the crown of the hat is encircled with flowers, one or more plumes will fill in the flutings of the upturned brim in the back and fall caressingly on the hair. On the other hand, if feathery plumes build up the crown and fall over the face, then the upturned brim at the back is filled in with a veritable flower garden.

Undoubtedly, the striking contrasts in floral garniture which marked the

beginning of the millinery season are gradually losing favor. For instance, we had violets packed tightly among circles of pink roses; lilacs snuggling against camellias. Far more effective and better able to resist transience in strong sunlight are the more delicate combinations of white with morgan or dead flowers, in particular faded blues and lavenders and yellows. Some of these roses shade irresistibly from blue to tan color, from pink to a cloudy green, and these, in combination with white feathers, are used to trim the white flat.

In fact, with the advance of Summer, the colored flat becomes an expensive millinery proposition. The all-white or the all-black hat will retain its fresh look long after the pink, blue, lavender or green frame has become streaked and faded.

A most beautiful example of midsummer millinery was a white Neapolitan, turned up in the back to show pleatings, filled in with butterfly bows of white liberty taffetas. The crown and front brim were covered not heavily, but in fashion, with a garland of delicate lavender pansies in several shades, each petal tipped ever so delicately with a silver tinsel, which suggested frosting or dew drops in the

early morning. Amid a garish display of vivid-colored headgear, this hat won out by reason of its dainty simplicity.

This is a good year for bringing out the Leghorn flat, which has been scorned, perhaps, for several seasons. It can be renovated at the cleaners, or a brisk scrubbing with tepid ammonia water will restore its freshness. For a Leghorn flat which has already done service, an imported model suggests a rather clever treatment. The

top of the Leghorn was hidden almost entirely by a circular piece of black silk, scalloped and buttonholed stitched around the edges. On this was laid a garland of magenta roses of various sizes, and on the left with its peak buried in the heart of a great rose, was a large white bird. Both of these hats were perfectly flat, and depended on the trimming for their flare

and height, and not on any tilt of the brim.

Still a third Leghorn had the brim turned under instead of over, to give almost a Tam o' Shanter effect, and these incurring flutings were filled with Valenciennes lace, while the only trimming on the top and to the left was the head of a bluish owl with an enormous brown eye.

Both pompadour and shaded ribbon are being used on the mid-Summer hats in preference to the velvet bows which marked the earlier millinery.

Generally a contrast is found between the ribbon and the flower. For instance, a delicate pompadour ribbon in which blue prevails will be combined with the most exquisite of pink roses or delicate lilacs are combined with the pale pink-flowered ribbons. Among the new showings in artificial flowers are some wonderfully realistic studies, such as clematis, hydrangeas, daisies of every imaginable size and color, and many of the garden flowers never before reproduced in artificial blossoms.

KATHERINE ANDERSON.

Some Dainty Dishes for the June Feast

THE return of young people from college and the commencement season to the public schools both bring in their train more or less entertaining. There will be little dinners and luncheons for both graduates and undergraduates, while more informal evening functions will characterize June evenings.

College students are not exactly epicures, but they have a perfect passion for dishes that are rather odd, even bizarre; and the menu which appeals most strongly to them will include one or more dainties, which, to quote a real college girl, will "keep them guessing." Especially do they approve queer combinations in sweets.

Here are some novel mixtures which might well be termed "Vacation Day Dainties."

Biscuit Cheese Sandwiches—Mix together thoroughly a quarter of a pound of flour, a pinch of salt, a dust of cayenne, four rounding teaspoons of butter and the same quantity of grated Parmesan cheese. When the ingredients are thoroughly mixed, moisten with sufficient beaten egg to form rather a stiff paste and roll it out to a medium thickness on a floured board. Cut it into rounds with a small biscuit cutter, and after pecking the top of the biscuits, bake them in a quick oven until they are a deep golden color. Place them on a plate to cool, and before they are quite cool split them through very carefully with a thin knife. Pound the yolks of two hard-boiled eggs with sufficient butter to form a fairly soft paste, then add two or three tablespoons of grated Parmesan cheese, a little celery salt and cayenne, and spread the paste rather thickly on the split biscuits.

Apple Sandwiches—Beat some fresh butter with a wooden spoon until it is quite

white and creamy, then sweeten it with some powdered sugar, and flavor it with a little powdered cinnamon. Cut some slices of medium thickness from a loaf of cream bread, spread rather thickly with the beaten butter. Then place some thin slices of sweet apple, from which the peel has been removed, between these, and form them into sandwiches. Trim and cut into squares.

Chocolate Sandwiches—Cut plain layer or spongecake into round or square pieces and spread them with the following mixture: Beat some fresh butter, as directed in the recipe for apple sandwiches, and when it is quite white and creamy, sweeten it. Add by degrees sufficient melted chocolate to make the butter quite brown. Then stir in a few drops of essence of vanilla and use as directed.

For luncheons ramakins always delight young girls. Here are two dainty combinations:

Chicken Ramakins—Chop the white meat of a raw fowl very fine. Add a bit of soda, the skin a pea to a gill of cream. Put this over the fire, and as it heats add the chopped chicken meat. Cook for a minute, remove from the fire, and add a dash of salt, and add the beaten yolks of two eggs, season to taste, then fold in the stiffened egg-whites. Turn into buttered ramakins and bake in a hot oven.

Chocolate Ramakins—Cook together in a saucepan a tablespoonful of butter and two tablespoonfuls of flour. When blended, add six tablespoonfuls of hot milk. Stir until thick and smooth, then pour upon the yolks of three eggs that have been beaten light with three tablespoonfuls of powdered sugar. Add five tablespoonfuls of grated chocolate and beat until cool. Fold in the beaten whites of two eggs and bake quickly in ramakin dishes set in a pan of boiling water. Serve at once with whipped cream on top of each.

The college girl's affection for chocolate does not end with caramels alone. She

likes it in almost any combination. Here are some chocolate cream fritters which are sure to find favor. Sift a cup of flour and mix with a tiny pinch of salt, a teaspoonful of baking powder. Beat the yolk of one egg and half a cupful of milk together. Stir these gradually into the flour and fold in at the last the stiffly beaten white of the egg. The batter should be thick enough to "cover completely with chocolate cream filling made as follows: Mix a quarter of a cup of sifted flour, half a cup of sugar and a tiny pinch of salt, half an ounce or square of grated chocolate and then add gradually a cupful of boiling hot milk. Cook this mixture with a double boiler for 15 minutes, and stir constantly until it thickens. Flavor with vanilla. Serve with foamy sauce or a fruit sauce as follows:

Fruit sauce—One quarter of a cup of raisins, stemmed and stoned, the same quantity of finely chopped citron, blanched almonds and sugar. Stir these into a cup of water and heat slowly to the boiling point. Then add a teaspoonful of cornstarch dissolved in a little cold water, and cook for five minutes. Flavor this with vanilla and serve both fritters and sauce very hot.

Just now there is a decided fad for Maccha or coffee flavored. Here is an English sweet which is strictly up to date. Soak three-quarters of an ounce of gelatine in a gill of cold coffee for several hours before it will be required, and cover it up so that the flavor may not evaporate. Make a pint of very strong coffee and pour it boiling over the mixed gelatine until it is fully dissolved. Sweeten to taste and turn into a wet border mold to set. When turned out, fill the hole with stiffly whipped cream, which may be sweetened or not, according to taste.

Plain ice cream is distinctly out of date. Regular fancy demands that it be crested

Pleasant Porch Work for Vacation Months

WHATEVER outings a girl may plan for the warm weather and vacation months, she thoroughly expects that the fancy needlework, so neglected during Winter's social rush, will fill a goodly part of her time. The greater portion of her Summer's fancy work in this year of 1935 will undoubtedly be articles to adorn her own apparel, for every accessory of feminine attire has somewhere about it a bit of hand embroidery.

How often in ransacking old trunks and bundles of laces has she come across strips of yellowed muslin, carefully embroidered in velvet work! She has marveled at her grandmother's patience and wonderful exactness; yet now she herself is engaged in the self-same delicate stitchery with perhaps more elaboration and intricacy of design. Collars and duffles for her neck, puffs and half sleeves for her arms, belts for her waist, straps for her shoulders and ruffles for her petticoats—all these, and more, too, come in for their share of the fashionable brocade Anglaise.

Aside from these necessities—as she considers them—scarcely a shopping tour passes that she does not pick up some bit of fancy work to be fashioned for a future birthday gift or the ever-to-be remembered Christmas, and there are no end of varieties from which she can choose.

Most effective among the new embroideries for bureau scarfs and table covers is Bulgarian work. Coarse linen or crash is stamped with conventionalized pasties and spatulate shaped leaves, among which are scattered discs as large as a finger nail. These designs are filled in with close em-

Some Dainty Dishes for the June Feast

broiderly in rich shades of red and blue, podoclain and baby blue or apple and Nile green. The edges are finished in buttonhole scallops.

Especially desirable for porch work is Harbinger embroidery, done in the lightest shade of green or pink or blue. This work is less taxing for warm weather than any other form of embroidery, as the designs are geometrical and the scrim on which they are stamped supplies an accurate guide to the eye in its square open mesh. The edges of the articles are buttonholed in tooth-shape and the scrim comes stamped in exact shape and size for any and all bodice fittings.

The most popular fancy work of the year, however, is Louis ribbon embroidery, and for the nonce it has quite supplanted silk floss embroidery. The girl who has not already learned how to fashion it should not fail to devote some of her leisure hours to acquiring the art. Picture frames, pin-cushions, belt-rolls, handkerchief boxes and bags are each decorated with some delicate design of primroses or Empire garlands done in pastel blues or greens and browns, or pinks and blues and greens. Big articles such as pillow covers, table squares, etc., show larger designs of orchids or conventionalized poppies. Crinkly split silk, two or three inches in width, is employed in affecting these large patterns, but with the same expressly lovely blending of colors as in the finer applique.

The present fad of French matrons for filling in old moments in tapestry embroidery. Charming sylvan scenes are stamped in colors on very coarse tartan. The tartan is securely fastened to linen, silk or tapestry cloth, and after the pattern has been darned into the material, the coarse mesh of the tartan is pulled out thread by

Pleasant Porch Work for Vacation Months

thread. American women are just taking this up.

One of the daintiest receptacles for holding these linens and silks is a box covered with pompadour ribbon. Three oblong pieces of cardboard eight or ten inches in length show a covering of pretty flared ribbon on the outside with a plain harmonizing silk on the inside. The four lower edges are joined by narrow satin ribbon, leaving the ends of the box without any cover. Filling in each of these spaces is a sort of bag built from a gathering of pompadour ribbon and a gathering of the lining silk. These are finished with a half-inch heading and serve as pockets in which silk and needles may be deposited so that the box proper is left free for stamped linens.

Pleasant Porch Work for Vacation Months

A Young Musician.

Lippincott's

I love to turn the stool around,
As high as high can be.
It makes a wondrous, shivery sound,
And while it's whirling, twirling round,
I jump on top, 'cause then, you see,
I get a ride for nothing.

I wish there were no keys at all
Away down in the bass;
I love to let my fingers sprawl
Where all the notes are woe and small,
And while the teacher makes a face,
Just play these twinkly-winkly.

The teacher always will explain:
"I never listen, 'cause
I've such a nimble little brain
I can't help seeing what is plain;
And so I nod, and never pause
Until, from top to bottom,

I've nodded every black and white
And all the keys there are;
And when I have the number right
I give the teacher such a fright—
Her thoughts go wandering off so fast
By shouting, "Eighty-seventy!"