

FABRICATIONS FOR NOT

SUMMER DAYS



EMBROIDERY is the hall-mark of all stylish gowns this Summer. From tub frock to flimsiest chiffon creations, fancy needlework of delectable design relieves the plain fabric foundations and stamps a distinctly modish air to every garment which shows signs of genuine or simulated hand embroidery. The same is true also of every possible dress accessory which completes the well equipped wardrobe of even the moderately wealthy woman, until one pauses to wonder if we will ever again return to simple, unadorned wearing apparel.

For the woman who is handy at picking up new kinds of fancy work, this craze for embroidered attire has an ever-increasing fascination. No sooner does she become fairly skilled in one new stitch than another kind of embroidery presents itself, and the last one is even prettier and more delicately decorative than the one which it follows.

For instance, the very attractive eyelid work so popular last Summer is rendered still lovelier this year by its combination with the Italian embroidery known as Retzella (pronounced retschella) lace. The latter gives the effect of small insets of lace mingling with the cut-out designs of the eyelid work. The insets, however, are merely cut-out designs of different shapes from the Madeira work, buttonholed around the edges, and then filled in with thread and needle with dainty lace patterns.

Another embroidery that is combined this year with eyelid work is the Danish cut work. The cut-out designs show tiny crescent and wedge shapes and are closely overlaid as are the eyelid patterns. Cross bars of button-hole stitch sometimes fill in the web open spaces.

For the beginner these combinations of embroidery can be employed most charmingly to effect the small accessories of dress. The lingerie belt returns again with renewed vigor, and embellished with either of these new stitches it has an irreproachable style and beauty. Then there is the lingerie bertha to be worn with yoke bodices and the linen revers and collars to set off jackets and boleros. These, likewise, strike the very last note of elegant attire which they embody, and the handy girl finds in them an added



FLOWER TRIMMED LINGERIE SHADE HAT

Both hats, however, with any kind of hard wear, require that their embroidered coverings shall be frequently laundered, and the woman who indulges in headgear of this sort must bear in mind at just what angle the trimmings are adjusted, so that they can be replaced easily when she has the linen condition removed by cleaning. Other examples of the lingerie hat show beautiful mullin and feather trimmings. One model seen in a fancy work shop displayed a linen foundation, stamped for satin stitched embroidery and shaped to fit a light buckram hat frame that had an extremely

allurement in the way of Summer porch work. An embroidered accessory which seems almost to have passed out of the realm of handwork, so elaborate has become, is the lingerie hat. In its simple but becoming guise of a year ago, it promised better things, but this Summer it has overlapped all bounds and even Parisian milliners design to give it the mark of their approval by chic and imitable trimmings, far removed from lingerie effects.

Of the two lingerie hats illustrated, the natty sailor is a distinct innovation of the Summer, and with its side trimmings of American beauty roses, no lovelier headgear with delicate warm weather frocks could possibly be asked for. The other lingerie chapeau is also one of the season's newest models, and because of its wide drooping brim it is admirably suited to the woman whose eyes suffer from the glare of strong sunlight.

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Completed model was built up at the back with masses of mullin, while



WHITE LINEN WITH HAND EMBROIDERED RUFFLINGS

The French satin stitch is a noticeable favorite, though it is frequently relieved by touches of eyelid work, or perhaps insets of Irish point braid wrought by hand into medallion design. Noteworthy among these separate parts of a garment, is the shaped panel or box pleat for the linen skirt, stamped or worked ready to be adjusted lengthwise over or in the seams. Still another embroidered embellishment is an epaulet intended to be fastened on the shoulders of lingerie waists. This is an oblong piece or oval shaped piece of muslin, it may be merely caught at the neck and allowed to fall loosely over the top of the sleeve, or, if preferred, tacked lightly to the material of the bodice.

As Summer advances, the vogue for colored embroideries and embroideries on colored fabrics is rapidly increasing. Among the heavier tub materials, waists of crash in the blue, rose or lavender, show self tone or white scroll-work designs done in satin stitch. These are most practical and stunning for general every day wear. Popular also are the linen boleros in colors. These finish white costumes with or without delicately colored linings. Both the lapels and cuffs and the bolero itself partake of the craze for embroidered effects.

Aside from the entire gown of hand embroidery, there are separate parts of a frock which show embroidered motifs, and these can be bought stamped ready for working. For this



ROBE OF ALL-OVER EMBROIDERY

raspberry jelly, and Professor Stillman, by way of explaining his beliefs. "The boy brought back something which looked and tasted like raspberry jelly, but which never grew a berry, cost 12 cents. The cheapest possible cost for raspberry jelly—it has been computed—would be 30 cents a pound if the real raspberry jelly. I mean that represents the bedrock cost, aside from the labor costs and the profits. Now I analyzed that raspberry jelly and found it was made of apple pulp after the cider was squeezed out, glucose, and a few other materials. It is true that it would not appeal to the educated palate, but it brings the luxury of raspberry jelly within the reach of the very poor. It was entirely harmless; it was nourishing. The only harm was the fact that it was labeled raspberry jelly, which it should have been labeled as an imitation. I could give you many other instances of a similar kind; but to no different purpose."

Adventures of Miss Muffet. Denver Republican. When she was writing and took endless And sat down beside her. And frightened Miss Muffet away. —Mother Goose. When first she fled from the spider dread, Miss Muffet was trembling with fright. But soon she said, she has tressed her head, I must conquer my fear of this insect queer; and with feminine equanimity cope; I must seize on this chance to my knowledge enhance, with the aid of a microscope.

Technical World Magazine. Professor Stillman, of Stevens Institute, who recently gave a dinner at which most of the viands were manufactured by chemical means, believes that much food adulteration is not really harmful. "I sent my boy to the store to buy a pound of the cheapest

EMBROIDERED WHITE SAILOR

ROBE OF ALL-OVER EMBROIDERY



pin of flour with one teaspoonful of baking powder and one teaspoonful of salt. Add one cup of finely chopped suet and mix to a firm dough with tea water. Knead two minutes and roll out half an inch thick. Put a floured cloth over a bowl and spread the crust on it. Fill with gooseberries and their weight of sugar. Tie the cloth up, leaving plenty of room to swell and boil for two hours, being sure the water is kept at a fast, even heat. Serve with very thick cream and powdered sugar.

Something New for the June Bride

HERE is a bewitching new gift, girls, which is just the thing to present to that dear friend who has set her wedding day for the coming month, and no June bride could possibly wish for a more exquisite parting remembrance from a school-girl chum.

Fairy scarfs we have had for a year or more, and they have increased from season to season in beauty and loveliness. Scarfs spangled, scarfs hand painted, scarfs feather trimmed and scarfs entirely of splendid lace, have each seemed to surpass the other as a choice and beautifying shoulder ornament. But now comes to us from Paris a scarf that is even more charming still in its makeup, with the further attraction that a girl can make it herself.

It is the fancy scarf for wear, with gauzy muslin and organdie gown, sheerest fabric, finest mullin or one of the chiffon silks, such as liberty or mousseline, are combined with lace insertions to effect this dainty accessory, and as a purest, white or pale-colored confection it forms a veritable cloud about throat and shoulders of the pretty miss who is fortunate enough to possess one.

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Noteworthy is one of the latter scarfs in fine dotted net, which is somewhat firmer than the mullin, and therefore is not built double. A wide strip of the snowdrop material is edged on all sides by a ruffle six to eight inches wide. The material shows a flash of narrow Valenciennes lace. Concealing the juncture of scarf and ruffle is a ruffling of double-edged Valenciennes lace, gathered through the center.

Another of these Summer scarfs is a mass of the finest white muslin. Sheer batiste also might be used with a main body of the finest muslin, and therefore is not built double. A wide strip of the snowdrop material is edged on all sides by a ruffle six to eight inches wide. The material shows a flash of narrow Valenciennes lace. Concealing the juncture of scarf and ruffle is a ruffling of double-edged Valenciennes lace, gathered through the center.

THE MAKING OF AN ORDINARY COOK

More About Frozen Dainties, by Lilian E. Tingle, Director of Portland School of Domestic Science.

"ALWAYS thought cold victual nice; My choice would be vanilla ice," says Oliver Wendell Holmes in his poem, "Contentment." If you agree with him in this respect (or even if strawberry or chocolate happens to be your "choice") you have a still further selection to make as to the kind of ice cream, apart from flavor. Philadelphia cream, custard mixtures, junket cream, mousses and parfaits, might all be classed as "vanilla ice," although there is a very considerable difference in their cost and composition.

1. "Philadelphia" cream is one of the simplest and most delicious. You just take plain cream, not too thick, sweeten, flavor and freeze it. Perhaps the safest method is to add the cream, cooking it in a double boiler until little bubbles rise; then add the sugar and, after cooling, one tablespoonful of good vanilla extract to every quart of cream. This gives cream of a more velvety texture than that frozen without heating, but is of course rather more troublesome.

2. "Plain" ice cream is made when cream is not sufficiently rich or plentiful. Here you add the sugar and, after cooling, the necessary sugar, and are then added to rich milk or thin cream, cooked like a hot custard, cooled, flavored and frozen. Six to ten egg yolks may be allowed per quart. Whomst eggs are sometimes used (one whole egg counting as two egg yolks) but the result is not so rich and smooth. If you use the yolks only the whites can be put into an angel cake to accompany the finished product.

every quart of fresh rich milk, or milk and cream, sweetened with one cup of sugar and flavored to taste. The milk should be just "new milk warm," and must not be boiled. Leave it until a jelly-like mass has been formed by the action of the rennet in the tablet, then freeze. Fruit creams may be made by the above methods. The chosen fruit should be picked over, washed and mashed to a pulp, mixed with syrup or sugar and a little lemon juice, and then allowed to stand an hour or so. It should be added to the cream when nearly frozen. It is perhaps rather less troublesome and takes less fruit to serve the crushed fruit (either fresh or preserved) as a sauce to vanilla ice cream.

Chocolate, if used as a flavoring, should be scraped and cooked in a few spoonfuls of hot water until smooth and glossy, then added to the cream, custard or junket. Strong black coffee, caramel, maple sugar or the syrup from preserved ginger are all good flavors for a change. Vanilla should be added with the first three, and a little lemon rind infused in the cream for the last.

A correspondent asks me for a receipt for hot chocolate sauce to serve with ice cream. I have found the following one quite satisfactory and easily made: 1/2 cup water; 1 cup (level) sugar; 1 tablespoon cornstarch or arrowroot; 2 table-spoons cocoa (or rather more if melted chocolate is used); 1 teaspoon vanilla; a pinch of salt. Boil the water and sugar for two minutes, add the starch mixed in a little cold water; boil until clear. Add cocoa (mixed with two table-spoons of water) and salt; boil three minutes longer. Remove from the fire, and add the vanilla. Sabayou coffee, claret or orange sauce might be used in a similar manner, and there are endless "fancy ices" that you can think out for yourself with nuts, fruit syrups and fruits. A moussé differs from ordinary ice

cream in that it is not stirred while freezing, and retains the light texture of the whipped cream which forms its main ingredient. A little gelatine is often used (as in Bavarian cream) to stiffen the cream slightly. Generally one pint of double cream may be allowed to one cup of fruit juice or pulp, and three-quarters of a cup of powdered sugar. If gelatine is used one teaspoonful should be enough. The cream must be whipped very light, and the mixture folded together. It is then turned into a chilled mold and packed in equal parts of ice and salt for three hours. This is a convenient frozen dessert to make when you have no freezer. The mold for a moussé is sometimes lined with water ice, sherbet or jelly.

3. Parfait is similar to a moussé, but usually contains beaten egg whites as well as cream and has no gelatine. Sunshine parfait is made by boiling one cup sugar and one-quarter cup water to a thread and pouring over six well-beaten egg yolks. These are beaten as for frosting, then combined with one pint cream (whipped with), flavored to taste and molded like a moussé. Coffee parfait is made in the same way, using strong coffee instead of water. Other flavorings can be used and the name changed to suit. Angel parfait is made with the whites of two eggs instead of the six yolks, but the method is just the same.

Benefits of Food Adulteration. Technical World Magazine. Professor Stillman, of Stevens Institute, who recently gave a dinner at which most of the viands were manufactured by chemical means, believes that much food adulteration is not really harmful. "I sent my boy to the store to buy a pound of the cheapest

ECONOMICAL DESSERTS OF FRUIT

WITH fruit again in season, the housewife can find no more reasonable and palatable dessert than the dumpling. It is easily made also, and if the dough is handled with a light touch will be as delicious as pie-crust, with none of the uncomfortable after-effects. Especially with berries of all sorts, the dumpling is an unusually economical and tasty sweet.

Three Ways to Make the Foundation for Dumplings. No. 1—Mix thoroughly with one quart of flour three teaspoonfuls of baking powder and one small teaspoonful of salt. Rub in a piece of butter or lard the size of an egg, and then add one medium-sized potato, grating it into the flour. After the butter is well mixed stir in sufficient milk to knead to the consistency of biscuit dough. Break off pieces of the dough, fill with strawberries, raspberries or blackberries, and steam in an earthen dish until the dough is cooked through. Serve with brandy sauce.

Rolling. Roll out the paste thin for the last time, cut into eight squares of four inches each, lay on two tablespoonfuls of berries and the same amount of sugar and bring the four corners over the top. Wet them slightly so they will stick together. Sift with sugar and lay in a baking tin cooking in a hot oven for 25 minutes. Serve with hard sauce.

Current Dumplings. Chop fine half a pound of beef suet. Put in a basin with four tablespoonfuls of flour, one pound of bread crumbs, half a pound of sugar and half a pound of cleaned currants. Mix these together well and stir in three cups of milk. Dip the center of a pudding cloth in boiling water, wring out and dredge with flour. Now spread the floured cloth over the top of a basin, pour the dumplings into it, tie up with a piece of strong twine and throw in boiling water. The water must be boiling furiously before the pudding is thrown in, and half a tablespoonful of salt added. Cook steadily and evenly for three hours. When done remove from the cloth and dump into a hot dish.

Lemon Dumplings. Chop one-half pound of beef suet very fine. Mix it with half a pound of ground bread-crumbs, a quarter of a pound of sugar and the grated peel of one lemon. Sift together well with two beaten eggs. Tie in separate dumpling cloths and cook for three-quarters of an hour.

English Dumplings. Mix and sift one

They Can Stand It. Atchison Globe. When a man makes a failure of his life a late popular excuse is to blame it on the stars.