

RESPONDENCE PAGE OF FASHIONS AND BEAUTY

House Party Etiquette

THE first days of Spring bring most welcome invitations to city folks fortunate enough to have friends in the country or the suburbs. Informal entertaining, "some-when-you-can-spare-the-time-dear" fashion, has quite disappeared and to the comfort of hostess and servants week-end parties are now the order. But whether the entertaining be formal or informal, whether the guests be many or few, there are certain rules which govern the action of hostess and guests, to their mutual comfort.

Invitations.

The out-of-town hostess is most specific about her invitations, and the guest must be equally specific in answering and observing instructions. The hostess writes an informal, cordial note inviting her friend or friends to come on a certain day and stay for a definite period. It may read thus:

"My Dear Miss Gray: Can you arrange to spend Sunday next with us and a few congenial friends? The Morris girls, Harry Layton, his friend, Mr. Morgan of Chicago, and Maurice Glover will be with us from Saturday noon until Monday morning. I would suggest that you take the 10:15 train Saturday morning, and we will meet you at the Clifton station with a trap. There will be a tournament at the country club in the afternoon. Sincerely yours,

This note conveys to its recipient various facts. She is expected to remain from Saturday to Monday only, there will be six guests in all, a country club tournament and doubtless the need of a room suitable for the country and for dinner. Also the hostess indicates clearly that she should arrive on a certain train; this in order that the perhaps single carriage will be free to meet that train, when later it would be put to other uses.

The guest should either heed the suggestions or decline the invitation at once, for in being an adaptable guest lies the good form of house parties.

In her reply she states distinctly that she understands the hour of the train and the length of her stay.

In sending out an invitation do not say "Come to us for a few days," and then wonder why your guest remains nearly a week; or, "Stay with us as long as convenient," and then when the friend takes you at your word complain because her presence interferes with other entertaining you had planned.

As a guest, do not imagine that when a hostess invites you to stay until Monday or Tuesday she will extend the invitation a day or so longer. Leave on the day set unless through some unforeseen event your presence is particularly desirable, in which case the fact will be made quite clear to you.

The hostess need not feel it necessary to urge her guest to remain beyond the time set. That is not the ball-mark of hospitality and often leads to unfortunate results, if the guest takes the insincere invitation seriously.

Preparing for the Guest.

Do not invite more friends than your house will hold comfortably. Nothing makes a guest, particularly a male, more uncomfortable than realizing that he is crowding some member of the family onto a sofa or cot.

Plan your entertaining so that your guests will not be driven, but will have some time for rest in their respective rooms. A fussy hostess makes the week-end party a wearisome affair.

Prepare each guest room with care. Have each closet and bureau drawer empty and immaculately clean. Provide ample towels, soap, etc., on a table near the bed, have a lamp or candle and matches. It is a misery to hunt for a gas jet or electric light bulb in the darkness of a strange room. If your guest comes for just a week-end, have writing materials and a few simple sewing articles in her room, as she cannot carry all such supplies in a bag or two.

If possible meet your guest at the station, particularly if she is a young girl. If not, trust the task to your husband, a member of your family or a very competent servant. Never leave your guests to the mercy of a public conveyance.

If you cannot be at the station you must be in the reception hall to greet your guests. You do not then take your guest into the parlor to meet other guests, but permit her to go at once to her room, sending up tea so that she may refresh herself before joining the party.

Even if met in the city by the hostess or the latter's husband, a woman guest pays her own railway fare, and an excellent way to solve the problem is to send to the depot or pier for your ticket in advance.

Take with you clothing suitable for every function indicated in your hostess's invitation. Never fail to have a good outdoor costume and a suitable dinner dress. Skirts and fancy blouses are not dinner frocks even in suburban or country towns. Take with you one frock with short sleeves and low neck, with a simple pattern.

Ascertain the customs of the house, particularly hours of meals, and follow them.

If you are obliged to patronize the local drugist or use a long-distance telephone call during your stay, pay for these privileges.

Fill in with the plans of hostess and other guests and do not say, "I would prefer to do this and so this morning."

Have your bags packed when the time of departure arrives. Do not disturb the household by demanding assistance at the last moment. If you tip any of the servants who may have performed special service for you, do this unostentatiously.

Your hostess will be in the hall to bid you good-bye, and will arrange for a conveyance to take you to the depot.

PRUDENCE STANDISH.



Up-to-Date Trimmings for the Easter Frock

THE home dressmaker, whose Easter frock is just under way, and her busy sister, who by force of circumstances and inability to fashion her own garments must buy her Easter suit ready-made, have alike made a most astonishing discovery. There is practically nothing new in Spring styles!

Materials and designs are unchanged. The bolero, the Eton jacket, the pony coat, all are here for the woman of the modest purse, while Empire styles hold over for her who can afford a high-priced dressmaker or an imported frock. Silks are in very much the same shades, various wine colors, browns or they lighter tones, notably apricot, a lovely blue called "natural," and which can be best described as resembling the deep blue of an innocent baby's eyes; a subdued green—all reminding the shopper of last Fall's colorings and far removed from old ideas of what constitutes delicate Spring shades. There are little checks and big checks, though the latter are in greater favor; there are checked and striped voiles as silky and supple as habitus silk and far more transparent, but practically nothing new—save in trimmings. In fact, the trimming selected and its method of application will stamp your new frock as of last year's vintage or this Spring's.

Braids, bands, braiding and lace are handed down from Winter trimmings, but in modified forms. Skirts will be much trimmed and the skirt, their points barely meeting. Then the entire silk pattern had been outlined by a most dainty color combination, a fancy braid in which green, white and a shade of gold or China silk and measuring no more than a half or three-quarters of an inch in diameter. They are set at intervals on a very narrow ribbon of metal or harmonious coloring, and at a dollar per yard and upward provide a very French touch for a dancing frock of net or filmy silk. One girlish model "was" of white meshing, the French Val insertion set into skirt and bodice in deep "V's" and at each point a wee rosette of edging to match with a rose in its heart. The Dutch frock and bow sleeves were outlined with a double ruffling of the lace, the ribbon trimming separating the ruffling in the center. Only two yards of the trimming were required, two bolts of insertion and one of edging, yet the frock is most dainty in its suggestion of hand-work.

MARY DEAN.

Simple Remedies for Dyspeptic Women

EXERCISES which will aid digestion, stimulate the circulation and open the pores will improve the complexion. In connection with the exercises, certain lotions can be applied to the skin to assist the pores in carrying off wastes and poisons.

After removing your clothing, particularly your corsets, seat yourself on a high stool or chair from which the back has been removed. Plant the feet far apart on the ground and with your hands on your hips twist the trunk or body as far as you can to the right slowly and firmly four times. Then twist it to the left four times and alternately to the right and left. Do not rush this movement until you become breathless. Do it very slowly as if you wanted to feel it not only in the superficial muscles, but clear through the diaphragm and abdomen.

Repeat the entire exercises not less than eight times, breathing deeply through the nose, not through the mouth.

Next, sit seated in the chair, lean forward until your right hand presses down on the floor, with the weight of your entire body bearing on the upper part of your right leg. Straighten up slowly and bend to the left, stretching the left hand, palm downward on the floor and throwing the entire body on the upper part of the left leg. Always inhale while bending down and exhale while straightening up. Do not work with your breath coming and going haphazard fashion.

These two exercises will bring into play certain muscles of the trunk which the woman who does sedentary work seldom uses. They will also stimulate the secretion of bile which when it clogs the system is a common cause of salivary complications and dull, jaundiced eyeballs.

These exercises, if continued, are excellent for beginners and prevent a sense of dizziness which may come if the patient is standing. After you have become accustomed to a sitting position, movement try some in a standing position.

First, simulate swimming, but with a regular, steady movement, accompanied by deep breathings. Stand quite erect, heels together, chest high, abdomen in and mouth closed. Raise your arms in front of you on a level with the shoulders, width of the chest apart and palms turned down. Inhaling through the nose, swing your right arm back four times, keeping it on a level with the shoulder and using a deliberate, not a jerky movement. Exhale, bring the arm forward as far as you can bend at the waist, and then swing your left hand back, inhaling as you swing. Swing the right and left hand alternately through eight counts, then bend the body back on the ankles. Do not jerk the head forward, but keep body and head in line.

Second, take the position described at the beginning of exercise No. 1, but turn the arms in so that the palms face each other. Inhale deeply and swing forward as far as you can bend at the waist, and then swing your right arm back on either side, being sure not to bend them at the elbows. Repeat this exercise at least eight times.

Third, take position No. 1, with hands straight up from the shoulder, width of chest apart and palms turned out. Inhale and swing forward slowly and steadily, bending the waist, arms straight in the front. At first your finger tips will be at least a foot from the ground. At the end of a week you should be able to touch the ground with your finger tips.

Fourth, to be used when you have secured a sense of balance. Stand erect, heels together, abdomen in, chest high and hands on the hips with thumbs forward and finger tips almost touching the



Some Embroidery Hints for Lenten Fingers

HAPPY the girl who did not listen to voices that whispered of the short life in store for English eyelid embroidery, but who perfected herself in this most effective branch of needlework. Instead of falling behind in the procession, the eyelid work is more popular this season than it was last, and it is appearing in fabrics of every possible weight. The bit of embroidery gives distinction to a blouse, and the rapid needlewoman can outshine her sister who can afford imported frocks if she will bend her energies at once on the embroidering of Summer garments.

The Summer embroidery might be divided into two distinct classes, very fine patterns, combined with lace for Insertion blouses and frocks, and large, bold patterns heavily wrought for morning wear in tallered blouses, shirtwaist and coat suits.

In addition to being introduced in wash fabrics, the embroidered pieces for costumes appear in silk, voile and Panama cloth. The new berthas, blise and cape effects over sleeves are decorated almost entirely with embroidery. A stunning little model recently finished for a young girl was a pale blue crepe de chine with a deep hll or egg-shaped berthas over the bodice, shoulder cape and girle, matching pale blue silk embroidered in a feu de lys etic pattern in the same tint of color.

A little suit of natural toned pongee silk for Spring wear at home showed a blouse with elbow length sleeves and Dutch neck. The sleeves were finished with turn-back cuffs and the round neck with a low, shaped collar. Collar and cuffs were embroidered in eyelid work with the golden brown silk and with the gold brown mossaline girle, completed the trimming of a most girlish frock.

The star or flower pattern is most effective for yokes, vests and cuffs of tailored linen suits. A bit of color may be introduced here, such as delicate blue, pink or lavender with white linen or pleue, and brilliant scarlet with tan or natural colored linen. Sometimes the en-

broidery introduces the color note, again, the little accessories in embroidery may be done in white floss on a delicately colored linen or other washable fabric. A stunning blouse belonging to a suit of fine white gingham figured with small blue stars, had a deep yoke of embroidered, showing the star pattern in white mercerized floss on a delicate blue linen. The same touch of color was introduced into the cuffs and girle and the hat worn with this was a pale blue lingerie hat, embroidered with the white floss to be trimmed on the left side with a chip of pale blue lawn to match the hat, the edges scalloped and buttonholed with white floss.

Very lovely are some of the fitted berthas of plain color to be worn with checked or striped materials. These are embroidered and used to outline a yoke of sheer material or lace. MARY DEAN.

Ways of Stuffing Potatoes

WHEN entertaining, particularly at luncheon or tea, the manner of serving potatoes goes far toward establishing for little "company air" which pleases the guests and thrills the hostess with pride. Here are several methods of stuffing potatoes:

Plain stuffed potatoes are made as follows: Select eight large raw potatoes of uniform size. Scrub them thoroughly, wipe them dry and place them in a roasting tin. Bake in the oven until they are nearly, about 45 minutes. Remove from the oven, cut the potatoes in two lengthwise, then with a teaspoon scoop out the potato meat into a bowl and set aside six of the empty shells. Season the potatoes with half a teaspoonful of salt, two saltspoons of pepper, a saltspoon of grated nutmeg, half a tablespoonful of butter and four tablespoonfuls of sweet cream. Beat this thoroughly with a wooden spoon, then heap into the six half shells. Smooth the surface over with the blade of a knife, sprinkle the top with grated Parmesan cheese. Set on a roasting tin, rub the tops lightly with melted butter and brown in a brisk oven for ten minutes.

Stuffed white potatoes a la Siden. These are stuffed raw, not after cooking. Select round potatoes and cut off the top of each for a lid; then, with a heavy spoon or one of the new patent potato slicers, remove the center from the potato, leaving a case about half an inch in thickness. Put the potato you have removed through a meat chopper, adding at the same time one onion and such pieces of meat as may chance to be on hand—veal or chicken being particularly good for this purpose. When the meat, potato and onion have been thoroughly chopped and well mixed together, season them liberally with butter, salt and pepper and, when you have filled the potatoes with this mixture, replace the lid, fastening it in position with a wooden toothpick. Bake the potatoes in a roasting tin, or in a shallow pan, until they are thoroughly cooked and serve them very hot, being careful to remove the toothpick before bringing them to the table.

For stuffed sweet potatoes bake the potatoes, cut a slit down one side of each and scoop out the pulp. Put the pulp through a potato ricer, season it with butter, salt, pepper and a little lemon juice and fill it into the shells. Brown the tops in the oven just before serving.

IF PERPLEXED IN MATTERS OF DRESS, Beauty, or Etiquette, Write to Miss Dean, Miss Morfon, or Miss Standish, enclosing a Self-Addressed and Stamped Envelope for Reply. This is a Quicker Method Than Having Your Question Answered in the Columns of the Paper. Besides, You Receive a Personal, Intimate Answer. Be Careful to Address Your Return Envelope Accurately. Letters Come Back to Us Every Day, Stamped "Insufficient Address" or "Party Cannot Be Found."

Ways to Stuff Peppers

OBSERVING managers of high priced restaurants state that the average business man in ordering his luncheon almost invariably selects unusual dishes. This fact is attributed to the monotony of the fare in the average household.

Men are particularly fond of stuffed peppers, which while they make the homewife's menu a little trouble, furnish a pleasant variety and a nutritious dish. Allow one pepper to each member of the family, and select the large round green variety. Allow also one small pepper, have ready a pot of boiling water. Cut a slice from the stem end of each pepper, remove the seeds and parboil the cases for fifteen minutes, then drain in a colander or strainer. Have ready the following mixture for stuffing: Heat two teaspoonfuls of butter in a saucepan; add to this four finely chopped shallots and an onion, six finely chopped, cooked lean ham. An ounce of chopped ham is a scant quarter cup. Cook gently for two minutes, then sprinkle over it two teaspoonfuls of flour, and add to the mixture in the pan with eight canned mushrooms chopped fine, half teaspoonful of fine parsley and the shredded meat of four raw sausages. Season well for salt, mix thoroughly and keep the butter from possible rancidity. Work in 4 cups flour. Handle only a small portion at a time. A little more flour will be needed if the eggs are large. Handle as little as possible. Bake in a moderate oven.

You can vary the flavor, if you wish, by using at different times grated lemon rind, vanilla or almond extract, mixed spices, or caraway seeds.

Cookies That Will Keep

A SUBSCRIBER (Milwaukee) asks for the recipe for a certain kind of cookie that will keep good several months. I cannot be sure, of course, that the two recipes given below are just what she is looking for; but I do know that cookies made by either of them will keep very well. A tin box with a tight-fitting lid is essential if they are to be kept several months. For some families I know, a strong padlock on the box is equally necessary.

No. 1.—For every level cup of sifted pastry flour used, take out 1 tablespoonful and substitute the same measure of cornstarch. Allow 3/4 cup powdered or very fine "fruit" sugar, and 1/2 cup good butter. Wash the butter, kneading it in cold water, and remove moisture with a clean cloth. Cream the butter and sugar gradually add the flour, kneading with the hands to make a smooth paste. Roll, cut, and bake thoroughly in a rather slow oven. Store in a tin box when cool. Note that no liquid is used. Make in quantity when butter is cheapest.

No. 2.—Cream 1 cup butter with 2 cups sugar. Add 3 eggs—beating in each one thoroughly before adding the next—and one eighth of a level teaspoonful of soda dissolved in 1 tablespoon cold water. Do not on any account use more soda. It may be omitted, but is supposed to keep the butter from possible rancidity. Work in 4 cups flour. Handle only a small portion at a time. A little more flour will be needed if the eggs are large. Handle as little as possible. Bake in a moderate oven.

LILLIAN E. TINGLE.