

CORRESPONDENCE PAGE OF FASHIONS & BEAUTY

Long Lines Distinguish Easter Frocks

UNQUESTIONABLY the most striking feature of the Easter frock will be its long, straight lines. You'll find them in the weave, the pattern, the cut and the trimming. While the American woman declines to accept for general usage the new sheath skirt with its clinging, flat drape over the hips, she has compromised and adopted the modified Empire gown with its short-waisted back if not front. This means that a gown which is a cross between the Greek drape and true Empire effect will be used, while the princess is more popular than ever.

In the misses' gown shown this week will be seen one of the best modes for the youthful and middle-aged figure alike. It is the princess frock with deep square yoke and shaped panel in front and shortened waistline in the back. It also shows the influence of striped weaves in giving height and an excellent method of applying self-trimming or braid.

Both of the blouses, the one combined with the skirt and the independent drawing, show up-to-date methods of applying trimming, the use of fringe and lace and most especially the elaborate application of trimming on the backs of bodices. This is one distinctive feature of the Easter frock. Few plain or even tucked backs are seen. Stripes of embroidery, interspersed with lace, make the back almost as elaborate as the front of the blouse.

No woman this Spring can afford to be without at least one princess frock, with its clinging skirt, its square deep yoke or chemise of lace and its overblouse of gorgeous embroidery or silk with braiding.

Other striking features of the Easter parade will be the large number of loose coats, the enormous quantity of flowers employed on hats, while floral designs will rule in vestings, trimmings and border designs, and parasols, if the weather be balmy, will be abloom with all sorts of floral patterns.

This is the greatest silk season in years and yards which led all fabrics last year, has given place to silky weaves. The smartest silk for suits is a rough weave known as mirage, because it has the misty, watery look that a mirage possesses. The correct method of making up this silk is in a two-piece costume, a princess gown with deep yoke of lace or tulle, net, strapped with bias bands of the silk braided with silk soutache, which also appears around the hem of the skirt, and a loose jacket, Madama Butterfly or Louis shape, heavily braided.

Next to the rough silk in popularity come satin-finished messalines and foulards, but neither of these can be made into suits. They make beautiful princess or Empire costumes with which is worn a harmonious jacket, preferably a loose one in either plain silk or lace. These lace coats can be bought ready made in a wide range of laces, coarse and fine, light and heavy. They are offered in both black and white, the former being much better for general wear. Also there are beautiful jackets in soft silk, heavily braided. A stunning combination shows a black and white foulard with tucker and undersleeves of princess lace, a jacket of black chintilly made over white silk, and a picture hat of white straw trimmed with black tips and velvet ribbon.

Many of these new silks have borders in conventional or floral designs, but the skillful home dressmaker can simulate the woven border with applied trimming or with folds of contrasting silk.

All the smartest jackets have vests or trimmings so applied as to suggest the vest, and these are very gay, made of wonderful pompadour flowers, and the ever-popular filet net in black, white or colors, embroidered in flowers of the most brilliant hues.

Copenhagen blue leads in colorings, and is becoming very scarce. It is a trifle more grey than gendarme or peacock blue, but less faded in hue than the once famous Alice-blue. It combines particularly well with golden brown, tan, etc. The lightweight herringbone weaves in Copenhagen blue are especially effective, one of the stripes being plain and the other satin finish. A Spring suit of this worn with a big straw hat in natural or rich tan color, trimmed with blue velvet ribbon.

velvet ribbon and flowers or plumes, is the smartest sort of makeup.

For very dressy wear, with any costume which is not inharmonious, chamotte colored gloves and Oxford ties are worn. The ties show real chamotte skin for the vamps and black patent leather uppers.

The very latest neckwear is so large as to suggest the Elizabethan ruff. The very latest ties for dressy wear, to replace the jabot, is of finest silk mull or mousseline, fully eight inches wide, with deeply embroidered ends, and it is tied in four loops and two wide, spreading ends.

the meat is tender, which will be about three hours. Veal may be substituted for the lamb, cut either in steaks or in large cubes about three inches in size.

Mixed meat in casserole—Stew together one cup of soup stock and one of tomatoes. Strain through a coarse sieve and thicken with tablespoon of flour and the same of butter rubbed smooth. Cut into good-sized strips one pound of raw beef, one of veal and one of fresh lean pork. Roll these in flour. Melt in a skillet butter the size of an egg and in this brown lightly a good-sized onion sliced thin. Turn in

Good Form at the Easter Wedding

WEDDING invitations are generally received about two weeks before the date set for the ceremony. Whether they require a reply depends entirely upon the wording of the invitation. If you have been invited to a church

ample time or send by hand on the day of the ceremony two or your calling cards in a single envelope addressed to the parents of the bride, or the married sister and her husband, in whose name the invitations are sent out. If the wedding is private and announce-

not necessary to remain long. After the bride and groom have been congratulated, the bride's mother has been seen, a few friends chatted with, and a visit has been made to the dining-room where the buffet breakfast is served by waiters, the guest is free to depart.

When a formal wedding breakfast is served and guests are seated at the bride's party at a central table, then no guest will leave inside of 15 minutes after the party has left the dining-room. Usually, at a convenient point near the door, wedding cake in small white boxes is arranged for distribution. There is nothing ruder than for a guest to pick up several of these boxes as souvenirs for friends not invited to the function.

The wedding guest must call on the bride and groom directly on the latter's return from the honeymoon, usually on dates set by the newly married couple on their joint cards. And it is only common courtesy to entertain the newly married couple within a reasonable time, if you accepted the invitation to the wedding. PRUDENCE STANDISH.

Parasols More Gorgeous Than Ever

IN OTHER seasons we have had gorgeous parasols, bizarre parasols, sporty parasols and delicate Dresden parasols. We have run the gamut of La Tosca handles, lace covers and hand-embroidery on parasols, but this year is what might be termed a riotous season in parasols.

One parasol for the Summer wardrobe is simply a drop in the bucket. The Summer girl of any pretensions what-ever buys parasols, like girdles, to harmonize with every gown of importance. For instance, with her tailored linen costume she will carry either a lingeine parasol of linen, severely embroidered with dots and scallopes, or she will have a regular St. Patrick's day green parasol in silk, which incidentally she may carry with her natural-colored pongee frock. This green parasol, an accepted and necessary feature of every Summer wardrobe, irrespective of complexion or coloring, may be plain or fancy. A very good plain taffeta green parasol with enameled handle or one of plain natural wood, may lead for the season.

Next to this comes the parasol with tiny tufts run just above the edge; then one finished with a fine, flat knife-pleating; third, scalloped edges inside which run dots of varying sizes, fine ruffles set on the parasol near the edge; fifth, each section of the cover is all in self-tone embroidery silk; fourth, apparently split in the center, and then a "V"-shaped piece of silk like a gore, covered with tiny ruffles in inset; sixth and last, you have the green parasol covered with great roses or chrysanthemums in pastel colorings. Some odd combinations are also shown, such as a green silk cover, with a border of fine black and white stripes set by a line of black silk embroidered dots. The handle is of black and white enameled wood with a matching cord and tassel.

For general use with tailored costumes in silk or lightweight cloth, there is nothing better than a natural colored pongee cover, with embroidery to match or harmonize with the frock. Large dots or discs are generally selected for this embroidery, and some scalloped edges are seen, though they are less popular than last season.

The woman who wants a complete costume, suit, hat and parasol, in one of the new shades, Copenhagen blue, raspberry or yellowish-golden, probably will have no trouble in selecting her parasol. They come in every new shade of silk, with plain, tucked or ruffle-edged covers, and with striking border effects to match the bordered suitings. With a plain enameled or natural wood handle they range in price from \$3 to \$10.

Probably for the really-irresistible Summer girl, the best parasol investment is a pompadour silk, either with or without a border. These can be carried with any sort of light frock, with a delicate Summer silk, with a black and white costume and with all sorts of figured and bordered materials in what are termed "tub weaves."

The pompadour silk of the moment is more shadowy and indescribable than ever, but generally speaking it combines such pastel shades as blue, gray, lavender, pink, yellow and green, with gray and white predominating.

How to Wear a Hat.

It is not enough to buy a good-looking hat. You must know how to wear it. Why is it that many a hat that is really becoming in the store is a fright when adjusted by the owner?

It is all a matter of angle. Look in the glass and see just what is the spot that is going to make the passerby say "What a pretty girl!" which is, after all, the only thing that counts in headgear. When you have found that particular tilt, stick to it. Huntle through all the rest of your dressing, but take time to put on your hat.

Put your pins in so tight that your hat can defy the breezes to do their worst. Even a French cretion cannot look its price when slipping over one ear.

Don't favor an angle because it is the style. There may be women who can afford to be so, but the average girl who rests assured you are not one of them.

Here is a tip given by a famous milliner that may throw some light on what is, or is not, the becoming angle: "The ways in the front of your hat come out as far as your nose. It may come farther, but we betide the girl with a regard for her profile who neglects this simple rule."

The Patriot's Boast.

Chicago News. They praise about the foreign watch with Switzer case and works. As if our own chronometers went buzzing as if on by jerks.

They speak of it all home-made goods were nothing but a batch. The universal Yankee can make just as good a watch.

They speak about the German brew of certain foamy stuff. As if no other style of suds were competent for any use but to wash.

But yet from all that we can learn—can see or taste or hear—The universal Yankee makes as good a brand of beer.

You hear of all the wormlike foods Italian people make—Spaghetti, macaroni, vermicelli—goodness sake! We wouldn't let the foreigners excel at all, we would.

The universal Yankee makes as good a doughy rope.

"A French machine." "A French-made car." To hear them talk you'd think the only auto came from there straight as the drink.

But nowadays we best 'em out with higher speed by far—The universal Yankee makes the record-breaking car.

We rag the blooming foreign cred for all his bally wares. We roast his big monocle and his ill-accented phrases. And yet, in infinity we've people in his class—The universal Yankee can be just as big an



PRINCESS GOWN WITH PANEL FRONT, SHIRWAIST EFFECT IN BACK

The buckles may be of chamotte skin or the black leather. The gloves are of either chamotte or undressed suede kid. Such ties will be worn at receptions, in carriages, etc., but they are not suited for ordinary street wear, though shomen say they clean amazingly well.

so arranged as to suggest a waterfall under the chin. The small bow is now used only with embroidered linen collar with tailored shirtwaists. 'Tis big bow, the enormous neckpiece, is the thing with the new Spring jacket.

MARY DEAN.



GOWN IN COPENHAGEN BLUE, WITH A BORDER OF DEEPER SHADE AND EMBROIDERED OVER-BLOUSE.

Some Restful Remedies for the Tired Feet

WINTER winds and snows are things of the past, and with them have disappeared thick-soled walking boots, arctic and heavy hosiery. We must now prepare for the dainty footwear worn with Easter frocks and fetching Spring togery. In the care of the feet, as with other parts of the body, it is the simple home remedy applied every day—not spasmodically—that counts for a sure cure in the long run.

A very common fault in caring for the feet is cutting the toenails of too short. Nails are grown on the toes—as they are on the fingers—for the purpose of protection. They should not be cut down at the side of the toe, but straight across. The feet are entitled to much better care than they generally get. They should be washed daily in lukewarm water, and once a week should be well soaked in a foot-bath of hot water, into which has been thrown a piece of common washing soda the size of a small egg. This tends to keep the pores open, the skin soft, and will help to draw out any inflammation.

Every morning dust the feet with the following powder, just before you put on your stockings: 5 grams; naphthol, 5 grams; borax, 10 grams; starch, 10 grams; salicylic acid, 3 grams; violet talcum powder, 60 grams. This powder is very healing and tends to overcome any excessive perspiration.

Callous spots are often painful, and many people make the grave mistake of thinking they are corns, and cutting them unmercifully with a dull razor. Try friction first. Soak your feet in the soda water mentioned above, then rub the callous spots vigorously with a piece of pumice stone. Much of the callous will come away. In more obstinate cases, soak a piece of absorbent cotton in crude petroleum and bind on the callous overnight. In the morning rub with the pumice stone.

In cases of painful corns and bunions a more drastic treatment is necessary. Treatments for both corns and bunions have been frequently published in these columns, but to any of my readers who have escaped seeing these lotions, and who will send me stamped and self-addressed envelope, I shall be glad to send the formulas. Frequently changing the shoes and stockings will keep the feet in good

condition. There is no economy in one pair of shoes. When you come in from a long, tiresome trip, take off your stiff boots and put on a pair of soft slippers. If possible, change the stockings as well. For feet that are inclined to swell from long standing or other causes, great benefit will be found in a very hot foot-bath into which has been thrown two table-spoons of the following powder: 1 ounce of alum; 2 ounces of rock salt; 2 ounces of borax.

Let the feet remain in this bath until the water is quite cool, then dry them and put on soft, low slippers. A very good counter effect of long standing is to sit in a high chair so that the toes will just touch the floor, and occasionally stretch the feet out with considerable pressure.

Many women are troubled with a dry, scaly skin on their feet. In such cases there is no better cure than that simplest of home remedies—just plain vaseline. This should be massaged into the feet every night before retiring. During this treatment use old bed linen, for the grease makes rather a bad stain on the sheets at times. A well-known chiropodist in a large city tells me that sunning the feet is a species of "cure-all." She advises women to sit in the sunlight in their bedroom with their feet bare, allowing the sun and air to get to them. She said to me: "Suppose your face never came in contact with sunlight and pure air—how would it look, and how would it feel?" Her argument was good, and I think it worth trying.

KATHERINE MORTON.

Economy and the Casserole

GIVEN a cheap piece of meat, a little soup stock, a few vegetables—and a casserole—and your answer will be a dinner dish which your husband will compare favorably to the best offerings in his favorite restaurant.

The casserole should be recognized as first aid to the thrifty housewife. It puts the roasting pan to shame, and makes stew-pan a drug on the kitchen shelves. While this is being done, strain through this a little finely-powdered mixed herbs, season with pepper and salt. On this nest lay your seared meat in a separate pan, mix a large cup of stock or boiling water with one of tomatoes, stew until thoroughly mixed, strain and thicken with a tablespoon of flour and butter rubbed smooth, pour over your meat and vegetables. Cover with the earthenware lid and set in a moderate oven to cook for four hours.

All casserole preparations are served from the dish in which they are cooked. This is set on a large plate or platter and brought to the table, cover and all. No napkin or decoration of any sort is wrapped around the dish.

A Mean Man's Question. Chicago Record-Herald. "He always takes off his hat when he is in an elevator with a lady." "Always? Doesn't he ever get in one with his wife?"

serole is to bank your fire, if you use coal, and place the casserole containing meat and vegetables in a moderate oven for four hours. If you use a gas range, have only one burner lighted and that turned low. Cooking in casserole combines the processes of roasting and steaming. Not an iota of the sauce or juices is lost in the process.

Lamb in casserole—Buy three good-sized steaks of steak from the leg. Have a frying-pan piping hot, and in this sear the meat without burning it. This is to prevent the escape of the juices. Brush the meat over with melted butter (a small paint brush is good for this purpose) and sprinkle with pepper and salt. Put the meat into the casserole and let it bake uncovered in a brisk oven about 15 minutes. While this is being done, strain two cups of canned tomatoes into a stew-pan, and thicken with an equal amount of flour rubbed with an equal amount of butter. Cut raw potatoes in cubes half an inch large and allow enough to fill a coffee cup. Have a couple of carrots cooked until tender and cut these in thin strips, enough to fill a cup three-quarters full. Now pour the tomato sauce over the lamb in the casserole dish, lay around it a circle of the diced potatoes, then the strips of carrot, a few thin slices of onion, and if you have them, a few cold string beans. Peas may be substituted for the beans. Cover the casserole tightly with its own earthenware cover and set in the oven until

the pieces of meat and brown them. When well colored, lay these in the casserole dish, surround them with a border of diced string beans or peas, pour over them the tomato sauce, cook as described above until the meat is tender, and you have a dinner dish combining meat and vegetables with very little trouble. When ready to serve, add a small glass of white wine or round without bone. Sear until nearly a good-sized piece of the rump or round without bone. Sear until brown in a hot frying pan without allowing it to burn. In the bottom of your casserole dish build a nest of diced potatoes, sliced onions, stripped carrot, turnips cut in small balls and any cold peas or beans you may have on hand. If a little finely-powdered mixed herbs, season with pepper and salt. On this nest lay your seared meat in a separate pan, mix a large cup of stock or boiling water with one of tomatoes, stew until thoroughly mixed, strain and thicken with a tablespoon of flour and butter rubbed smooth, pour over your meat and vegetables. Cover with the earthenware lid and set in a moderate oven to cook for four hours.

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ceremony only, no reply, either regrets or acceptance, is demanded. If, in addition to the invitation for the church, you receive a card announcing that the wedding breakfast will be served either at the home of the bride's parents or at some hotel or fashionable restaurant, this means that you are invited to be one of the wedding breakfast party, and then your acceptance or regrets must be sent immediately. If it is to be a large home wedding, with a buffet breakfast to follow, no acknowledgment is necessary; but if it is a more exclusive affair, with a limited number of guests to sit down to the breakfast, quite generally the letters "R. S. V. P." or the phrase, "The favor of a reply is requested" will appear in one corner of the card or invitation, in which case a prompt reply is obligatory.

Also, if the wedding is to take place at the country home of the bride or in the suburbs, and a special train or car is chartered for guests, mention of which is made on the invitation, then you must either send regrets or acceptance, so your hosts will know what accommodations to provide.

Wedding gifts are sent to the bride any time after the invitations are received, up to the very day of the wedding. All silver, linen, etc., intended for presents, whether they come from friends of the bride or the groom, must be marked with the bride's maiden initial or monogram. No gifts are sent to the groom, even by his personal friends. When the groom's parents give the young couple a home or furniture or silver or a check, linen, etc., intended for presents, whether they come from friends of the bride or the groom, must be marked with the bride's maiden initial or monogram. No gifts are sent to the groom, even by his personal friends.

If no acknowledgment of the wedding invitation is required, as described above, your presence at the function is sufficient to show your appreciation of the invitation. If you cannot attend, either post in

ment cards are sent out afterward, you acknowledge these by posting to the newly married couple your own calling card with "best wishes" or "heartly congratulations" written thereon.

The correct dress of the male guest at a noon or afternoon wedding is black frock coat, striped trousers, fancy or white waistcoat, gray suede gloves, silk buff tie and high hat. White gloves are never worn by a man until after nightfall. Full evening clothes must be worn to an evening wedding.

Women guests wear to either a church or house wedding by day an elaborate reception gown, generally velvet, silk or exquisite cloth, never anything severely tailored. White gloves and fine shoes must also be worn.

A guest at a church wedding never leaves his or her seat until the wedding party has passed out. At a house wedding, guests do not hurry forward to congratulate the newly-wedded couple until members of the family and relatives have done so.

Men guests leave their hats, sticks and gloves in the hall before entering the drawing-room. Women lay aside wraps, but retain hats and gloves.

The guests fall into line in passing the bride party. You congratulate the groom and wish the bride happiness. As the bride's mother is the hostess on this occasion, each guest should seek her out for a word of appreciation before departing. Friends of the groom who do not know the bride's family may ask for an introduction.

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