

CORRESPONDENCE PAGE OF FASHIONS & BEAUTY

Simple Styles for Dressmakers

BETWEEN-SEASON dressmaking is always a gamble, and yet this is just the time when the daughter of the household should be trying her hand at dressmaking. While Spring styles are not yet settled, the new fabrics in wash goods are offered in all shops, and for the benefit of the ambitious but unskilled sewer, there is a wealth of "marked-down" goods from last Summer on which to test her ability.

Among the bargains now offered are certain standard weaves, such as colored linens, percales, striped and checked lawns, reps, piques or poplins, and then what you will, barred dimities and muslins, and dotted Swiss.

In turning over the offerings at bargain counters, bear these few hints in mind. It is to be a season of colors. The new, high-priced goods are all in bright colorings, most of them bordered. Flayers in sprays or conventionalized forms are shown on the more delicate goods, like lawn, batiste, organdie, etc., replacing stripes, dots, etc., and very elaborate designs are shown in the new Swisses, such as trellises, with flowers running over them, and cross bars with blossoms between the bars. Plaids are very popular. There is also the promise of a return to colored shirtwaists which have not been in vogue for several seasons.

Linens are either very heavy, with a Russian crash effect, or sheer as batiste. Machine embroidery in colors on white, cream, ecru and black, and of white on colors is much used.

It also promises to be a season of embroidery and braid trimming rather than lace, and the princess dress will give place to the skirt and waist effect with matching belt. In fact, all things point to a distinct return to curves and the small waist, in direct contrast to the waisted effect of Winter. Sleeves will be long on shirtwaists and tailored top costumes, while the elbow sleeve will be worn with dainty, fluff afternoon frocks, and evening gowns will have very short sleeves indeed.

With these few general hints, let the would-be dressmaker plan her first work.

Figure A shows a very good design, in a fabric that will need little trimming, which class includes pique, rep or wash poplin, colored linen or plaid ginghams. As the skirt is circular, it will not lend itself to development in lawn, dimity or any of the sheer tub fabrics. The shirtwaist can be made with or without a yoke in the back, and this choice must be regulated by the length of the wearer's back. Only a very long-waisted girl can carry off a yoke.

If you select a cotton rep or heavy linen in ecru or natural coloring, finish the narrow gore on the skirt, the pleat on the shirtwaist, the cuffs and the pocket with self-tone stitching in lawn, dimity or any of the sheer tub fabrics. The shirtwaist can be made with or without a yoke in the back, and this choice must be regulated by the length of the wearer's back. Only a very long-waisted girl can carry off a yoke.

The two important points for the home dressmaker to observe in making this suit are the hang of the circular skirt and the careful adjustment of the snug sleeves which have few gathers at the arm's eye. Some experienced sewers advocate the pleated skirt for the beginner, but as pleated skirts are not popular this season, nor easy to launder, I think the circular design is more practical. If the young dressmaker will bear in mind that in using the pattern, alterations must be made at both top and bottom of the skirt, fitting it neatly over the hips, little difficulty will be experienced.

To elaborate this design, the front gore of the skirt, pleat, pocket, cuffs, and even the shoulder seams of the blouse, may be outlined by wash soutache, braid or hand embroidery, in self-tone, or white may be added.

A trifle more intricate is figure B, with shirtwaist and skirt both closed on the left side. Skirt and waist are made separately, then attached by narrow belt over which a fancy belt may be worn. This joining prevents sagging and insures a straight line of buttons from shoulder to hem.

The skirt is in eight gores with an inverted pleat in the back. The waist gives the broad-shouldered effect by coming out over the sleeves, which are snug-fitting, with only a few gathers at arm's eye and cuff, a striking feature of all shirtwaist sleeves this Spring. For a blue and white chambray dress, use crocheted linen buttons or cover molds with the chambray, embroidered in French knots with white mercerized floss. This design would develop in colored linen, blue, raspberry or lavender with white stitching and white buttons. A very smart combination is gray chambray, with white stitching and

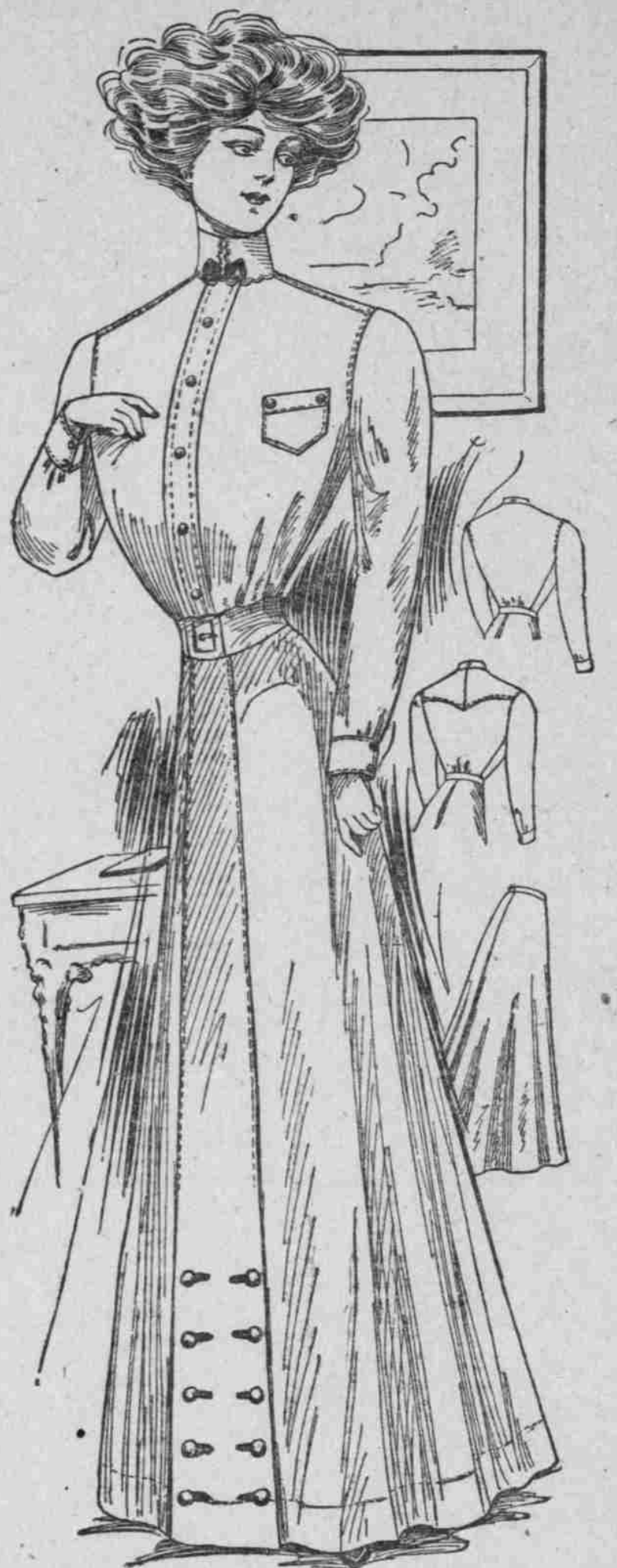


FIG. A—SEMI-TAILED EFFECT IN LINEN, CHAMBRAY OR WASH POPLIN.

buttons. If checked or plaid material is used, then the buttons must match. Plaids in particular will stand no trimming. Sometimes the young dressmaker is afraid to start on a dress. She has made nothing before but lingerie, collar and cuff sets, etc. Let her start afresh with something practical, say aprons. For a blue and white chambray dress, use crocheted linen buttons or cover molds with the chambray, embroidered in French knots with white mercerized floss. This design would develop in colored linen, blue, raspberry or lavender with white stitching and white buttons. A very smart combination is gray chambray, with white stitching and

Winter Complexion Ills

WIND, grime and sudden changes of temperature work havoc with the skin in midwinter. One of the most common Winter ailments is chapped lips, and many who suffer therefrom, especially young people, irritate the trouble further by biting off bits of the lacinated outer skin. This is a grave mistake. The sufferer should exercise self-control. Remedies will fail of their purpose if the skin is not permitted to heal.

Here are two simple but effective pomades to rub on the lips three times a day after meals, and on retiring:

Cocoa-butter.....24 grammes
White wax.....4 grammes
Essence of bergamot.....1 gramme
Essence of white geranium.....1 gramme

Place all the ingredients in a double boiler and allow the water in the lower vessel to simmer, not to boil too rapidly. When the wax and butter have melted turn the mixture into a bowl and beat until smooth, creamy and cold.

If camphor-pomade is preferred, use this formula:

Essenced oil of almonds.....4 ounces
White wax.....1 drachm
Spermaceti.....1 drachm
Camphor.....1/2 drachm
Oil of rosemary.....1/2 drachm
Oil of peppermint.....1/2 drachm
Rose-water.....4 ounces

Melt and mix as described above.

Cleanliness of the pores is an important preventive of chapping in other hands or face. When the delicate skin of the face is whipped and cut by sharp winds, germs settle along with the flying dust, or city grime, and cause a variety of ailments.

The best safeguard against this condition is the use of cold cream and powder, combined, applying these before going out. Make your own cold cream and be assured that it contains no lanoline, for a cream with lanoline, used in the

make a very neat-looking garment. The neck and arm's eyes may be finished with flat wash braid, Hamburg edging or stout Torchon lace.

The two fancy aprons will each require a yard or a trifle more of wash material, and such insertion or heading and lace as the fancy suggests and the purse permits. The round apron is ideal for wear at chafing-dish parties, while the square apron is for the family embroiderer or knitter, for it has the most alluring of pockets. The chafing-dish apron can be made of flowered lawn, organdie or batiste, but the sewing apron, with its pockets, will give best results in barred muslin, flannel, gingham or even chambray, relieved by embroidered heading.

MARY DEAN.

quantity demanded to protect the skin in winter, is liable to induce a growth of fine hairs on the face.

If you wish to make your own cream employ this formula:

Rosewater, 4 ounces; almond oil, 4 ounces; spermaceti, 1 ounce; white wax, 1 ounce.

Orange flower water, lilac, violet or elder flower water can be substituted at pleasure for the rosewater and the addition of one drachm of tincture of benzoin or half a drachm of salicylic acid will insure the cream from becoming rancid. It should always be put up in small open-mouthed jars that can be tightly closed to exclude the air.

Work this cream into the pores until not a vestige of oil remains on the surface. Then apply a good face powder. If you wish to make the powder, try this method:

Rice flour, 6 ounces; rice starch, 6 ounces; carbonate of magnesia, 3 ounces; borio acid, pulverized, 1/2 ounces; orris-root, finely powdered, 1/2 drachms; essence of citron, 15 drops; essence of bergamot, 30 drops.

Do not make the mistake of cleansing your face in hot water and then rinsing it with cold, before going out. Some women imagine that this hardens the skin against cold. Instead it does its own little part in encouraging chapping. If your skin is so oily that you do not want to use cold cream, cleanse the pores with this lotion:

Puritized borax, 1 ounce; pure glycerine, 2 ounces; camphor water (not spirits of camphor) 2 quarts.

Apply this lotion to the face and then use the liquid white in place of ordinary face powder.

The formula for liquid white has been given so often in these columns that I

trust to my readers having a copy. If you have lost this very valuable formula, send a stamped copy to the editor, and a printed copy will be sent to you.

After applying either the rice powder or liquid white, cover the face with a chiffon or silk, not a more veil and you will be proof against midwinter winds, safe from chapping.

On returning from walking, driving or working outdoors, allow the face to warm up naturally before cleansing the pores. This instead of washing hastily, take time and pains to clean the pores thoroughly, not only of the cold cream and powder, but of the dust accumulated while outdoors. For this purpose I know of no better cleansing lotion than this very simple one:

Resorcin.....4 grains
Rose-water.....1 ounce
Tincture of benzoin.....4 drops

Apply with antiseptic gauze or pieces of old soft, clean linen. It will not only remove the grime, but resorcin is strongly antiseptic and a germ-killer, hence a safe-guard against chapping.

Some skin is more in windy weather. A very simple remedy for this will be found in the following formula:

Almond oil.....10 grains
Rose-water.....1 ounce
Dissolve the oil by adding the rose-water gradually, then add these to the almond oil, stirring steadily all the while.

When, through lack of care, the face has already become chapped, use the following healing paste:

Honey.....10 grammes
White castile soap (powdered).....10 grammes
Gum-benzoin.....10 grammes
Spermaceti.....10 grammes
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Beat all together in a warm earthen bowl until a smooth paste is formed. Then set in a warm place to dry out, as in an oven when the dish is drying out. For chapped hands, use either cocoa-butter pomade or oxide of zinc ointment, formula for which will be furnished on receipt of self-addressed and stamped envelope.

KATHERINE MORTON.

Pretty Table Decorations

FORAL centerpieces to order are always very expensive. The clever housewife plans and builds her own.

For St. Valentine's day, try this decoration. Have the table directly under the chandelier, and from the branches of the latter hang many rose-colored or crimson hearts of various sizes. These can be made from rose-colored or scarlet cardboard or plain white cardboard can be covered with crepe paper. Use baby ribbon in matching color to attach them to the chandelier and arrange them in order, all the larger hearts hanging low and the smaller ones higher up, or vice versa. Between them hang small bows and arrows, but from Bristol board, and gilded.

Let the lower row of swinging hearts come quite close to the table, so you will need only a low centerpiece. For this, if possible, buy one of the heart-shaped wire frames used by florists; fill this with damp moss and stick carnations that match the floral hearts into the moss. Edge the floral heart with smilax or other fine greenery. Two dozen carnations will make a very large heart, and done at home, will cost, frame and all, only half as much as a florist would charge.

If you do not insist upon having covered hearts, you can make your own favors. From lightweight Bristolboard cut as many hearts, four inches long, as you have guests. With strong mullage attach inch-high rims of the same Bristolboard, forming a heart-shaped shell. Cover this inside and out with rose-colored or scarlet crepe paper, fluting the top edges. Fill these with salted nuts or pink and white candies.

Small, old-fashioned valentines make the most effective of plate cards. Or you can make your own, with a chandelier with plate cards, writing the name of each guest in gold paint.

Some Practical Valentines

VALentine gifts have supplanted the one-time popular greeting in paper lace, rose wreaths and embossed cupids. The pretty girl of 1909 will show almost as fetching an array of gifts on February 14th as she did on December 26th. And she will receive them, not from anonymous swains alone, but from well-to-do uncles, aunts and even girl friends.

One of the prettiest bits of jewelry for the Valentine girl is a pair of hearts, each no more than an inch the longest, each no more than an inch the longest, each no more than an inch the longest, each no more than an inch the longest.

One of the most common yet always welcome gifts is a gold heart-shaped locket with the recipient's monogram, or a setting of her birthstones. Equally welcome will be a hatpin with a heart-shaped head. These come in gold and silver, and, at higher prices, in rhinestones and pearls.

Very inexpensive but effective are the new heart-shaped buttons and vanity boxes in silver-gilt, with gaily-colored medallions of Marie Antoinette, Madame Pompadour and other old-world beauties on the covers. These are just the size to hang on a chateaufort. In the same way come heart-shaped cold-cream jars, powder boxes and jewel boxes for dressing tables.

In handwork that all girls like to do for their chums come all sorts of pretty gifts in linen, ribbon and embroidery. For the dressing table, there is the heart-shaped cushion of rose-colored silk with daintily embroidered cover of sheer linen or lawn, or floundings of French Val lace and rose-colored ribbon rosettes. The cushion proper should be rather flat and not too plump, to give the correct heart shape. If an embroidered cover is used, bowknots, rose wreaths and tiny cupids form the design.

A heart-shaped sachet bag in almost any coloring that the girl friend prefers will make a pretty gift. The size best suited for tucking among lingerie is about six inches from tip to tip, and not filled too heavily with cotton or flannel. A pink silk edged with very narrow lace and held together at the top with tiny bows of pink ribbon. Or the top may be of rose-colored crepe paper, edged with gilt paint and finished with fine gold cord.

A pair of ribbon-covered or painted cardboard hearts, joined by a spindle on which bolts of lingerie ribbon are fastened by ribbon bows, makes a very girlish gift, and for favors at a Valentine luncheon make a number of heart-shaped penwipers, chamois skin for the lower layers, and for the top, heart-shaped pieces of pink silk edged with very narrow lace and held together at the top with tiny bows of pink ribbon. Or the top may be of rose-colored crepe paper, edged with gilt paint and finished with fine gold cord.

MARY DEAN.

Society Girls, Breakfast Food.

Atkinson Globe.

Owing to the strange names given girls in Topeka, the society columns of the Topeka papers sound like descriptions of breakfast foods.

Cookery for St. Valentine's Day

WITH St. Valentine's day just a week hence, the housewife who loves to entertain is casting about for suitable dishes to adorn her dinner, supper or luncheon table. The preferred color for the good old maid's day is a rose-pink, and this can be introduced into many dishes. Delicate green can also be combined with the pink in fancy cookery.

To color tinges and sweets rose-color, use cochineal, which you can purchase at any reliable drugstore and often at fancy grocery stores, and for flavoring use rose. Secure a delicate green tint, by patent coloring, flavored with pistache, or strong liquor squeezed from boiled spinach, strained through a colander, and flavor highly with mint.

For cutting cakes and sandwiches, you can secure tin hearts in many sizes, also heart-shaped jelly moulds, and paper cases in heart shape, for serving creamed fish or meat.

Mock-Blaque Soup—A delicious first course for a Valentine lunch or dinner. Simmer a can of tomatoes, with half a small onion sliced fine, for half an hour. Have ready one-fourth of a teaspoon of pearl tapioca which has been soaked overnight and then cooked until clear, not mushy. In a double boiler mix one cup of clear beef or veal stock. Rub the tomatoes through a sieve, add a tablespoon of butter, the stock and salt and pepper to taste, and turn into an enameled or porcelain stew pan. In another pan bring one quart of fresh, sweet milk to a boil. Add this very slowly to the boiling tomatoes and stock, allow it to come to a second boil, and serve at once with croutons.

Shrimp Salad—If you cannot secure fresh shrimps, canned ones will serve the purpose. If you use the canned fish, remove from the can to a colander, and rinse several times with very cold water. Set away in a cold place for an hour. Dip each shrimp in a mixture of lemon juice, salt and pepper, and set aside for another hour. In the meantime, soak a quarter of a box of gelatine in half a cup of water. When the gelatine is soaked, add a large cupful of boiling water and stir over the fire until dissolved, then add the juice of half a very large lemon. Strain through a jelly bag into a bowl, and when this first layer of gelatine begins to set or form, add a second layer and set the forms away to chill. When ready to serve, they should turn out whole. Arrange on crisp, pale green lettuce.

Fig. D—Dainty Aprons Made From Remnants of Lawn, Batiste or Dimity.

gradually, sifted confectioners' sugar, rose flavoring and cochineal coloring. When thick enough to spread, but not run, ice the tops and sides of the little cakes. It should be a delicate pink. In the center of each lead cake, you can stick half a candied cherry with two leaf-shaped bits of angelica.

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