YELLOW IS PREDOMINATING COLOR IN EVENING WEAR FOR SMART SET

Pannier Draperies Affected to Maintain Slender Lines of Figure-Satin Boots and Slippers Are in General Use for Dancing-Aigrettes Are Given a Marked Tilt, Which Adds Greatly to Their Attractiveness.





of Shot Taffela.

New Sleeveless Evening

nt any suggestion of the crudeness that strong yellow tunes in costume are apt to have; and fine net over yellow satin, produce a buckles are set on the outer side of the sleeve above the frill. The declew gowns are relieved with black, for this combination, though sometimes this and striking, has not the harmony and delicacy of pale yellow softened with white lace. Now and then one with white lace. Now and then one ses a black velvet sash or a drapery of black diamante net used with yellow; but the golden glint of the gown is first subdued with a veiling of white, so that the contrast produced by the black touch is never too strong.

Green Is Popular Color. Next to yellow, jade green seems to

Next to yellow, jade green seems to be the favorite. In truth these two suphisticated colors have almost driven the innocent pinks and blues from the field, except for debutants wear. Jade green is a particularly sophisticated abade—and a very lovely one, when combined with delicate white lace and trimmings of pearl or crystal.

A jade green chiffon dinner gown designed by Cheruit for wear during the coming Newport season has the classically simple lines which mark the aristecratic evening costume now. There is a tunic of the jade green chiffon falling over a skirt of white satin, and sliver fringe at the foot of the tunic makes it drag heavily over the closefitting skirt beneath. Down the center back of the gown, from shoulder to back of the gown, from shoulder to end of train, goes a band of sparkling and of train, goes a band of sparkling diamants trimming five inches wide and this is flanked, below the waist, by sash ends of black velvet which throw the rhinestone panel into high relief. Over the shoulders, bust and arms droop graceful bertha draperies of the green chiffon, weighted with the silver fringe and starting at the back from the panel of diamante trimming. When a thy edge of this sparkling trimming costs from \$1 to \$2 a yard, the expensiveness of a five-inch band from siveness of a five-inch band from steness of a five-inch band from shoulder to shirt hem may be imagined. But no couturier will touch a grand tellette for evening wear now for less than a thousand francs—or about \$200 of American money—and nowadays the ordinary dressmaker asks, at the very least, \$25 for the mere making of an evening gown; this price not including evening gown; this price not including a single item of material. And the or-dinary dressmaker cannot build a sat-isfactory evening gown either—her fet-lah is fit and anything resembling what used to be called "a neat fit" is the raination of a modern evening costume, which should fail in lovely long lines and classic drapery effects and suggest the natural, uncorseted figure rather than a smartly-laced and corseted one. The women who run across, in May, to pick up half a dozen dinner and dance gowns for later wear at Newpert, Bar Harbor, Manchester-by-the-Sea, and at the Lenox and Tuxedo colories, are bringing back the most adorable creations of less and and reserved. able creations of lace and soft crepe mateor—and always one gown of yel-low travels in the tissued-packed trays

A N interesting feature in evening dress now is the predominance of dress now is dress now is dress now is dress now in the categories of a more moderate type and are liked by women who cannot wear a slipper with comfort. There is a fad for vividly-colored slik stockings with black evening gowns. American Beauty stockings being the favorites. There is no telling how long this question. being set at the front. The lace coat tes in costume are apt to have; and metimes veilings of white chiffon, or little silver ribbon bows with diamante

> sage. Footwear Is Daring.

Trailing evening gowns for Summer wear are accompanied by satin slippers with small, dainty ornaments of with crystal or smoked pearl buttons.

These satin boots are formal and have tall, extereme heels of the Louis type.

Button-oxfords, also of satin, and ex-

example, rather-is law in the satorial realm, are appearing with cerise, yellow and even green hose, worn with the chic button-oxfords of black satin. the chie button-oxfords of black satin. A dinner gown, made daring by such footwear at a Washington dinner the other night, was of diamante black net, draped, envelope fashion, over a trailing black charmeuse skirt. There was not a touch of color on the gown, but the American Beauty slik stockings were matched by a glowing rose in the coiffure, and the long black slik gloves had tiny embroidered roses in American Beauty color.

can Beauty color.

The single rose in the hair is appearing again after a long era of fillets and "headache" bands and several

SUMMER FOOTWEAR DISPLAYS COQUETRY

Fall Boots of Satin, Black Satin Buttons, Oxford and White Colonial Pumps Among Pretty Designs for Evening Use.



LATEST IN FOOTGEAR.

Summer evening wear are full of coquetry, and it seems hard to believe that any more fetching footwear was over devised. Tall boots of satin

HE little boots and slippers for | for dancing, and the row of black buttons, set near the center front of the instep, makes the foot look very slen-

der.
White calf Colonial pumps are the

treases. Exceedingly smart also are the aigrette coiffure ornaments which are piquant and dashing, and less trying than the coquettish rose, which is only for the beauty. These aigrette ornaments are attached to ribbon or metal fillets and slant out from the head at most outrageous angles; and the more outrageous the angle, somethow, the smarter the effect. For the debutante there are adorable dancing frocks of frilled white net with six or eight small ruffles on the skirt and babyish sashes around the waist. A deep bertha usually falls over the arm and the decolletage is modest and youthful.

Hints for Veranda Sewing

Corset sachets are new coquetries and they make the daintlest veranda sewing. Little bags about two inches by two in size are made of different colored satins, and after the sweet powcolored satins, and after the sweet pow-der is put in, and they are sewed up, a little gilt safety pin is attached to each one. This pin fastens the sweet-ener to the corset at the front steel, where it would be hidden by the ful-ness of the dress. Little bundles of six sachets, tied up prettily with rib-bon and topped by a wee bud with green leaves, are sold in the shops for a dollar and a half. The same number can be made for 50 cents at home, and it is always better to use the same perthis always better to use the same per-fume in all. A bundle of corset sa-clets in different colors—blue, pink, violet, green, gray and white—would be an acceptable birthday gift to a young girl.

The very great vogue of color and

be an acceptable birthday gift to a young girl.

The very great vogue of coliar and cuff sets invites the home making of these charming accessories, and those gifted with any needle skill can turn out the most elegant trifles very cheaply. A very fine linen lawn with hand embroidery and a frill of Valenciennes or some other fine lace are the materials of the choicest collar sets, and stamped pleces in the newest cuts can be bought for home making. Inexpensive sets in the shops are of plain white organdy with hemstitched edges, and these many women tinker up very charmingly with outlinings of black and white lace. First a white lace frill is put around the set, and then this is topped by the black one. Black and white dotted muslin, treated in the name double row of lace, makes a very effective set. The most stylish collars have a deep dip in the back, coming in some instances almost to the waist. If the fronts are cut square they are short, but if pointed they may be quite long. An emergency collar and cuff set for a useful wool gown, or a stout linen dress or a pretty dotted foulard, would be a treasure to have on hand. When other sets are soiled it is ready for use and it is fine for traveling.

A sleeveless jumper of black taffets,

hand. When other sets are solled it is ready for use and it is fine for traveling.

A sleeveless jumper of black taffets, with tails or a sash at the back, is a smart novelity of the moment, and after the over fixing has been fitted and stitched it could very easily be finished on the veranda. A decided feature of these sleeveless overblouses, which will top all sorts of little wash frocks this Summer, is a deep armhole going almost to the waist. The jumpers are trimmed about with cords of narrow puffings and although they are seen in every color black is the most useful thing.

Hat cockades make pretty excuses for other pick-up sewing, and although they may be made of almost anything, and of next to nothing, they are quite dear when bought ready made. Black taffeta silk scraps, bits of natural-colored linen, odd buttons, wisps of unusual ribbon and numerous other materials are used for these side ornaments. One girl did wonders with a variety of different silk scraps, turning them with the aid of a few lumps of cotton into a very rich imitation of a bunch of some strange fruit or other. A few cents bought the required number of green leaves, and the bunch of big grapes or plums had quite the air of a French novelty. Hats are so simply trimmed, and they will be so lightly decked during the hotter weather, that a supply of fresh cockades seems quite advisable. One gets tired of the old ornament, and it soon wears out anyway.

Niconess of a Custard. There is anyway.

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custard be cooked quickly; a slow

custard be cooked quickly; a slow steady heat is necessary, whether for baking or steaming. When ready it may be served hot or cold. Here is a custard that is nice for serving with fruit pies or with stewed fruit, hot or cold: Boil two cupfuls of milk, four heaping tablespoonfuls of sufour heaping tablespoonfuls of sugar, two bay leaves and a small piece of lemon rind for five minutes. Stir two tablespoonfuls of cornstarch into half a cupful of cold milk; add it to the boiled milk; let it boil for two or three minutes. Have ready in a basin six yolks of eggs beaten up, and pour upon them the hot mixture, stirring well together. Return all to the saucepan, and stir over the fire till it thickens; do not let it boil or it will curdle. Strain into a dish or glasses and serve cold. Sprinkle a little pink sugar on the top or crushed macaroons.

For a fam-

Farmer's Bolled Dinner.—For a family of six get three pounds or four of plats beef—fresh or corned—seeing that there is a moderate amount of lean. Do not wash the fresh meat; scrape it off with a sharp knife and then wipe it over with a damp cloth. Give the corned beef a thorough washing and then the corned beef a thorough washing and then the translating the same than the same translating scrape it off with a sharp knife and then wipe it over with a damp cloth. Give the corned beef a thorough washing and then let it soak in fresh water for haif an hour or more. Put either meat on in willing water so as to keep in some of the juices. Let it simmer for an hour, and then add the following vegetables: One bunch of carrots, half a new cabbage, three leeks, two onions, three celery roots, a bunch of easier to manage by the water of the onlons, three celery roots, a bunch of white beets, tops as well. Twenty minutes before taking up the delicious mess put in white potatoes, if they are liked. Add no sait to the corned heef. utes before taking up the delicious mess put in white potatoes, if they are liked. Add no sait to the corned beef, and season the other after the meat is tender. Boiled meats must always be plied in the form of dewdrops, on embraidered flowers and the effect, when tough and tasteless. Do not use too much water.

Boiled Ham and Spinneh,-This may be prepared with fresh ham or smoked, and it is a simple enough matter to get the spinach ready the day before, keep-ing it fresh in a large tin pan placed on

he cellar floor. Take the knuckle end of the ham and Take the knuckie end of the ham and clean it thoroughly—that is, the smoked ham—and then put it on in enough boiling water to cover it. Add the spinach one hour before serving; when it is tender the dish is ready. To many persons spinach is more delicious if left unchopped. It is a little more substantial served in this manner, and the method is convenient for busy days. Only black or cayenne papper is needed for this dish unless the ham is fresh or not sufficiently salt to season the

low travels in the tissued-packed trays of the special costume trunk, long of the special costume trunk, long enough to carry skiris laid out at full leagth. Most of these lovely Summer evening gowns show pannier draperies of one sort or another, and lace is a particular favorite for effects of this particular favorite for effects of this particularly coquettlish is the button ext, as it drapes beautifully without giving bulk of line.

A pretty dinner gown, suitable for the hostess at an informal country moderate Louis type, very comfortable Strawberry Ice-Mash strawberries

HARLEQUIN BOOT IS MUCH WORN; SO ALSO IS THE TRAVELING FROCK

Rhinestones to Decorate Stockings Are Found Very Petching-Hosiery Being Worn in Same Sdase as Gowns Glove Silk Highly Popular.





French Touch of

Summery Dancing Frock.

ing affords such opportunity for va-riety in cooking? It can be baked, tive woman's thinking; but nothing boiled, steamed plain, or combined with more extreme than the new hariequin tive woman's thinking; but nothing more extreme than the new hariequin boot, one imagines, has ever been brought out in footwear for my lady. The harlequin boot is white buckskin and part black calf, the white half stopping exactly at the seams down the front and back of the boot so that the outer wide feel with the least of the local state. outer side is all white and the inner side all black. White pearl buttons run down the outer side and the boot has the supple cut of a Juliet slipper—with no division between top and vamp and the only seams, the long ones that di-vide the black and white leathers.

displayed beside the costume.

Long scarves of glove silk—the same beautifully woven silk of which the embroidered gloves are fashioned—are worn over lingerie frocks at country

rhinestones sparkle in the light. pair of white slik atockings embroid-ered with green clover leaves, have rhinesiones on the clover-leaf petals— and of course among the three-leaved clovers is one four-leaved specimen for luck. Colonial pumps or satin slippers with rhinestone buckles are worn with these glittering stockings, which are intended only for gas light

Stockings to match the gown are now stockings to maich the gown are now the whim, and after one has become accustomed to the idea, the effect is rather pleasing. A short taffeta gown will have stockings in the hue that is strongest in the changeable weave; and with these colored stock-ings are worn the new buttoned ox-fords of black satin, which make the foot look so adorably small. Smoked pearl or crystal buttons are used on these satin oxfords and the buttons are placed very near the front, which gives the foot a trim and slender ap-

earance. The sultcase frock is now the thing and all the specialty shops which furnish "little frocks" at big prices are
providing their patrons with suitcase
costumes which may be packed, rolled
or folded into a suitcase or even a
dressing-bag without injury. These

of course such frucks are made en-tirely without linings.

The woman who likes something es-pecially dainty in the way of lingeries is selecting Summer undergarments of glove silk, which seem to strike the extreme not of luxury in garb of this character. character. The chemises, combina-tions and petitocats are not only made of the exquisitely supple and soft glove fabric but they are embroidered daintily, as are the long silk gloves so fashionable now. White or colors may be chosen.

Menus for One Week

Fruit soup.

Fruit soup.

Hamburg—Almond chops: breaded.

Bealloped potatoes. Asparagus.

Lettuce Faind.

Baked custurd.

Coffee.

Wednesday.
Vegetable broth.
Lentel soup. Tomato sauce.
Rice.
Lettuce. egg and pimento salad.
Strawberry shortcake.
Coffee.
Thursday. Cream of spinned soup.
Braised steak with Spring vogstables.
Mashed pointons.
Letture suiad.
Creange sharbest wafers.
Coffee.

Friday.
Friday.
Boutlion.
Baked salmon.
Silced Cucumbers.
Potators.
Pess.
Lemm pic.
Coffee.

Saturday,
Brown rice soup.
at Bulls in Casserole.
introes. Stewed lettucs.
Asparagus saind.
Goussberry pie.
Coffee. toutilon, with asparagus tips at lamb. Mint sauce, Brown potatoes. Peas. Banana saist.
Strawberry sharbet.
Coffee.

Monday. Cream of tariar vegetable soup.
Cold sliced lamb. Forato salad.
Cheese forato.
Hot popovers with apricot sauce.
Coffee.

The Art of Preserving.

Ladies' World.

The first requirement for the successful canned product is to have perfect fruit. Unripe, over-ripe, or injured fruit should never be used. This jured fruit should never be used. This is a sure cause for failure in "keeping" fruit. All fruit grown near the ground, like strawborries, should be carefully cleaned. The jars must be prepared with scientific conscience. First, test each jar with its tested cover and rubber by itself, so when you are ready to fill with the fruit you are sure it is right. After cleansing and testing, sterilize jars, covers and rubbers by bringing to the boiling point in water. Bubbers should never be used the second time. The small cost of a new rubber is more than compensated for in the entire lack of risk, for rubber will deteriorate by use and time.

Have all the needed utensils ready at hand, using only glass or porcelain bot.

National Magazine.

National Magazine.

What can be more appetizing than a roperly-made custard, and what puding affords such opportunity for values always a bit extreme—to the conservathe jar, place on a folded cloth wrung out in bot water, or stand in a pan with a little hot water, to prevent any danger of breaking. Fill each jar or bottle well and let all air bubbles escape. Wipe off the edges carefully, tit on the rubber (if you are using jars with rubber rings) and serew down the cover tightly

> Italian Tomatoes-Remove thin slices from the stem end of six large hothouse or Southern tomatoes. Scoop out most of the pulp with a small spoon. Then cook two-thirds of a cupful of mscaroni, broken in small pieces, in boiling salted water until soft. Drain off the water and add the tomato pulp. ort the water and add the tomato pulp, drained of extra juice, and one-haif cupful of grated cheese. Beason highly with paprika and add sait to taste, Fill the tomato cases with the mixture, sprinkle tops with bread crumbs, add a nut of butter to each and bake half

FAT FOLKS SLIM

HAMILTON SAYS "FAT VANISHES ONE POUND A DAY BY MY NEW DRUGLESS TREAT-MENT. **GET MY** FREE BOOK AND BEGIN REDUCING

