

CLEVER SLEEVES LIKE BUTTERFLY WINGS IN FLUFFY TULLE DESIGNS LATEST VOGUE

New Frocks for Restaurant Dinner and Dance Are "Faddish" and Unique, Decidedly Smart and Ultimate Word in Style, Reflecting Colorful Combinations of Alluring Materials and Trimmings of Costumes.



5161—One of those New Frocks. 4605—Black Velvet and Crystal Beads.

Is the fluffy arrangement of tulle over her shoulders designed to imitate poised wings or does the effect portend a new sleeve style? It is said sleeves are soon to be much larger. This (4417) is a very gay and inconsequent little restaurant dance frock, anyway, with its puffed tulle at the shoulders, its looped-up panniers in the skirt, its frilly tulle peplum escaping at the hips and its new "pull-back skirt"—and, yes, one cannot avoid the impression—its bustling Peach-colored taffeta and flesh-colored tulle are combined, with silver thread roses embroidered on the peach taffeta.

Maid's Apron More Vital Than Gown of Mistress.

THE maid's apron at the front door is more important than the gown in which you enter the drawing room to greet your guest. By the correct appointment of your Abigail with your visitor judge your knowledge of conventional standards, and not by the frills and furbelows of expensive type that you yourself are wearing.

The best dressed maids are wearing just now aprons of fine linen with hemstitched hem, pockets and belt. If more trimming is desired, there may be a narrow edging of crocheted lace around the edge or a crocheted insertion bisecting the apron. The linen apron has more style and crispness than other kinds, and maids themselves like these aprons, since linen may be ironed to look smooth and lustrous without the bother of adding starch.

And with linen flit is the loveliest lace. Wonderful what a fan can do to add emphasis to an evening gown! A very simple black lace dinner gown with looped ends of black satin is the most interesting costume in the room by a huge red feather fan. The simple black gown is just the right foil for that gorgeous red fan that you simply cannot overlook.

Beads grow bigger and bigger in Paris. Now they are the size of cherries; who knows when they will be like plums. Paris restaurateurs' evening frocks are trimmed with these large beads strung on colored cords. The beads are held at intervals on the cords with light, invisible knots, and the beaded cords are used as necklaces and in long loops here and there amid dinnerware.

Unless you are already supplied with the knitted wool sport hose which you intend to wear this winter with your new sport shoes, have the shoes fitted over two pairs of ordinary silk stockings, subsequently ordered a single pair of silk stockings will feel a bit too snug for perfect comfort when donned over the bulkier

THANKSGIVING RECIPES GIVEN BY MISS TINGLE

Good Meats and How to Cook Them, if Turkey is Too Expensive, Are Listed by Expert in Foodstuffs.

BY LILLIAN TINGLE. THE following remarks are intended particularly for the "beginning housekeeper" and will serve to answer many questions recently addressed to me, for which there is no room in the regular "answers to correspondents."

Chopped Parsley is Good. Parsley (very finely chopped) is good in any dressing using from 1 teaspoon to 1 tablespoon per cup. Parsley is generally liked in about the same proportion.

Too Much Wetting Makes "Soggy" Dressing. If any is used, it should be only enough to enable you to gather up the dressing in a ball so that it will just hold together. If it sticks to the bowl it is too wet.

Pat Clean Fat in Pan. In the pan there should then be the browned (but not burned) "glaze" or roast meat juice and clear, not overheated fat, but practically no watery juice.

Seasoning—Salt and pepper and a few drops of lemon juice (or of tomato catsup) are of course, needed with any dressing. About as much sugar as you use salt may be found useful, not as "sweetening," but as "flavor developer."

Some housewives like a few raisins in their poultry or meat dressings (especially if they have Scandinavian culinary traditions in the family) and others like a little chopped apple, chopped pickles to give piquancy to a savory bread crumb dressing, either with or without herbs.

Season It to Taste. In any case, taste it, and season it to taste. Warm it up, and then, if the stuffing is to be put into the interior of poultry or into a roll of meat, add a little more salt, etc., than if it is to be baked in a well greased baking dish, since the meat will tend to diminish and absorb the saltiness.

Gravy—Next if you roast the bird or the meat in the oven don't use water in basting the roast. That way also lies sogginess of meat and of dressing and pale gray gravy.

Instead, see to it that there is enough fat in the pan for basting, and, if possible, let the bird or meat rest on a little wire rack above the pan. Baste often with the fat, during the first half hour or 20 minutes, while the bird is cooking in the hot oven, then cover the roast and reduce the heat, so that the bird or meat will cook slowly in its own temperature that cannot possibly burn the fat or make it "sputter," even though there is no water in the pan.

Then you will not have to "baste frequently," but be sure not to hurry the roast. Give it time and gentle basting, and when you remove the top of the roaster during the last part of the cooking, or open the roaster valve if you have a valve

into practically all dressings. Use the usual amount of delicate and delicious and the lighter meats and the larger with duck, goose or pork.

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