

A PAGE FOR THE HOME

THE ART OF IT

Restful Robes on Fine Lines



IN ROSE PANE VELVET

Negligees Are a Joy to Every Woman

LIVES there a woman who does not in her heart of hearts yearn for the soft silks and fine laces of pretty negligees and the things that go with them? No matter if she wears a high collar and plaid skirt, or a checked gingham dress all day, she longs, though she may not admit it, to snuggle down in the evening in something soft and clinging. It revives her faith in her femininity.

There are some charming little bed jackets designed primarily for that lady of leisure—if she still exists—who takes her breakfast in bed, but just as warm and comfy for the girl who likes to read in bed at night. One gets chilly, you know, sitting up in a thin nightie, and these jackets are just the thing. Lots of them are made of quilted satin, which makes them snug and practical. They are easy for the home sewer to fashion, too, just a matter of cutting a little kimono sack with three-quarter or longer sleeves, making it double, filling with a light layer of cotton and then stitching on the machine back and forth in a braiding design or in diagonal lines. Some are made of two shades of taffets, such as yellow lined with coral. If you want something especially frilly try turquoise panne velvet, cut circular and edged with frills of silk lace.

Warmer Garments Preferred.

As for the negligees themselves, their name is legion. Emphasis seems to lie, however, on the warmer garments, probably because the high price of coal argues for cooler houses this winter. They are sumptuous affairs in draped velvet, padded satin, or what might be expected, duvety. The latter in such shades as jade, goblin blue and rust makes very delightful lounging robes. They are usually lined with chiffon of contrasting shades, which makes them horribly expensive affairs when bought, but within the average purse if made at home. Their lines, by the way, are almost identical with the wrap-coats of this season: deep yokes, blouse, and cape backs, and a dolman

cut to the front. So the way is easy if you simply buy a coat pattern. It is the color combinations and the odd little trimming touches which make these things unique and beautiful, such things as catching down the hems of a kimono sleeve with French knots instead of self-stitching it, or making your own braid and large cabuchon ornament by crocheting a fine silk cord. A very simple but expensive French model immediately dars the home sewer to copy it. It is of a silk matelasse, which can be bought by the yard at the best silk shops, cut like a very skimpy cape, and then slit up each side to the waist, the slits all bound with white swandown, and a huge cape collar, exactly like that on a coat, of the swandown finishing the neck.

Pajamas Popular.

Pajama suits are still popular for the girl who likes nozzies. Incidentally one can be made from those same little bed-jackets mentioned at the beginning of this article. They need only a pair of straight Chinese trousers or a harem skirt of two layers of chiffon, made by simply gathering to the waistband the ends of a folded length of the double material, and seaming the sides to within 10 inches of the bottom fold.

HILDS FOR YOUNG MOTHERS



Infant's Booties.

If you can't crochet or knit, get a quarter yard each blue and pink double-faced elderdown. For a pattern use a baby sock or stocking. Cut two pieces just the width of a narrow seam all-around larger than the stocking foot and ankle. Stitch together, open the seams and catch each edge down, turn the upper and front edge over once and catch with saw-tooth stitch or plain stitch. Fold an eighth-inch piece of tape or narrow ribbon so the ends come together, then fasten the fold to the heel seam about an inch and a half up from the bottom. These are soft and warmer than yarn-made booties. The tops can be bound with narrow ribbon if desired. The tape ties about the ankle to keep booties on.

Simple Baby Dresses.

A neighbor of mine makes simple little dresses for her baby girls to wear in hot weather. They are of one piece, with short sleeves and round neck, and are made of sheer lawn. She puts no starch in them and they are very comfortable and too sweet for words.

Baby's Rattle.

When hanging the baby's rattle around his neck, pin the ribbon to his dress in the back, then when he shakes it the ribbon will not cut his neck—the source of many unexplainable cries.

To Keep Pockets from Tearing.

To prevent the disagreeable tearing off of pockets in aprons or dresses, saw a little piece of the same material underneath, at the top of the pockets. This gives them a stronger hold there and prevents the tearing off.

To Clean White Kid Gloves.

Make a paste of camphorated chalk and gasoline. Saturate a piece of flannel rag with this paste, and rub briskly over soiled parts of the glove and rub off with clean flannel. This will remove very hard soil from white kid gloves, white kid baby shoes, belts, etc.

never marry a country gentleman with a vulgar sense of humor. However, her indignation was nearly cured.



BLUE CHIFFON COMBINED WITH FIGURED CHIFFON



GOLD THREAD EMBROIDERED CHIFFON IN PINK

Photos Copyright by Fashion Camera Studio



BATINE DESIGNS ON BLUE PANE VELVET

LOST! A GOOD FRIEND

Do you know that it makes people very angry to have their invitations declined?

Even though you have a good plausible reason.

But are your reasons good—honest? We are careless, rude.

Sometimes it is because we are ignorant of conventional regulations.

Often it is absolute disregard for the feelings of others—a selfish desire to do best what suits us at the moment.

Many broken friendships can be traced back to carelessly-declined or ignored invitations.

These "friendless" people complain because they are not in this or that "social set."

They fail to realize their remissness in little social customs.

They are set apart as taboo. Most people are very sensitive. (We never admit it!)

Think well before you decline an invitation.

If it must be done, show your appreciation.

Don't be tardy in doing so. Laggard regrets are insulting.

You may later very much desire the good will of the folk you turn down.

You cannot be too careful.

When you came to the city to live, an acquaintance from your home town put herself out considerably to arrange a time to have you in for tea and meet her friends.

She put off doing other things she'd planned.

She gets all wrought up over your failure to respond.

She decides her note was lost in the mails. Later she sees you.

Yes, you received the invitation. But you used a circuitous way of getting a reply back to her. It was not received.

Smash! The friendship is broken.

You do not even make a party call. Can you expect to be asked again?

How difficult to find time (or inclination) to accept the invitations from certain of our old or ill relations.

We put them off. Make excuses.

Anything just so we don't have to go.

Look into these homes. How eagerly these aged and afflicted ones look and long for our coming.

We selfishly decline.

It would do us good to step aside from the hectic current of our everyday business to bank for a time in the quiet and peace of these shut-in lives.

Accept one of these invitations during the holidays.

"Come to lunch just any time" is rather too general.

The "bid" is too random.

Says someone: "Of course, no one would accept an invitation of that kind—Mrs. Gray feels quite safe in being so inacceptable."

Our invitations and acceptances or regrets must ring true if we expect to keep up a pleasant circle of social friends.

Accept invitations or "wake up" to find yourself without friends.

WHAT?

MAKE YOUR SCISSORS A KITCHEN LABOR-SAVER.

USE scissors to

1. Shred lettuce.

2. Shred parsley.

3. Shred green peppers.

4. Clip out undrable parts of greens or cabbage.

5. Cut raisins, cut meats, citron, etc.

6. Cut left over meats.

7. Cut potatoes, vegetables.

8. Cut Angelica for garnishing cakes and deserts.

Advantages of the scissors method:

1. Easily cleaned.

2. Saves washing bowl, chopping knife or chopper.

3. Very desirable for small quantities of food.

4. Can regulate shape and size of material to be cut.

Of course, one must carefully wash and wipe after use.

Rolling Pie Crust.

Instead of rolling out pie crust in the usual way, lay a generous piece on the baking plate and press thin with the ball of your hand, working out to the edge of the plate. The top crust is thinned by hand and laid over the filling in pieces. Even a small piece can be fitted in a space. If a little space shows the filling through the crust, the pie will bake better and be attractive looking. Trim the crust from around the edge of the plate and crimp as preferred. In this way the crust will have less handling and the dread of cleaning rolling board, etc., will be a thing of the past.

When Crocheting Rag Rugs.

Cut the rags that you think will be required for the rug. Sew together on the sewing machine, working the dark together, also light ones together. Or use dark and light as you sew, mixing them. Then wind in balls and they are ready for crocheting. This way will keep them from getting tangled.

Oilcloth for Table.

When buying wide oilcloth for the table, get the length desired and let the remaining part of the width hang back of the table. When the front is worn, reverse, and when that is worn, cut the two ends off and use the middle. This practically gives you three pieces in one.

TRIED RECIPES

Dried Fruit Salad.

Mix together six pitted dates cut in strips, four drained cooked prunes cut in shreds, one cupful of finely-diced celery, two drained cooked figs cut in strips, two halves of cooked, drained, coarsely-chopped dried peaches and half a cupful of chopped nut meats. Chill on the ice and moisten with the following dressing:

Beat a quarter of a pint of double cream solid and add an eighth of a teaspoonful of salt, the same of paprika, a quarter of a teaspoonful of lemon juice and a scant tablespoonful of powdered sugar. Serve in individual portions in lettuce cups.

Fish With Rice.

Pick from the bones of cold boiled fish enough meat to make two cupfuls; season with salt, pepper and a little cayenne, and fry lightly with a tablespoonful of butter. Add one cupful of boiled rice and yolks of four eggs, mashed. Stir well and place on a platter, and garnish with the whites and stickles chopped together.