



A PAGE FOR THE HOME



A GLIMPSE OF FROCKS

Some Ideals for the Woman Whose Ingenuity Helps Her Pocketbook



BLACK TAFFETA

Fine Points of the Frock

There are two big reasons why a woman likes to make her own clothes. One is the saving of money and hence a stretching of the dress allowance in her budget toward greater variety; the other is a certain individuality that she can thus gain and express where ready-made clothes would fall her. If a woman can sew well and has the time, she can dress as well on a few hundred a year as many women do on thousands. She can select lines that suit her figure, colors she likes and are becoming to her, styles that express her personality. In other words, she can more nearly approach that ideal of having her clothes look as if they belonged to her and to her alone.

Now the trouble with home dress-making usually is that it looks it. Many women who are good "plain sewers" can fit well, finish well, and follow a pattern perfectly, but when it comes to originating they are done for. Their results can usually be traced to the pattern book from which they were selected. They gain very little by their labor except perhaps the money saved. The creative mind that can invent a dress is rare. Then why not be content in copying?

With fashions so publicly displayed as they are in this country, the details that add dollars to imported frocks can be added in your own sewing-room for a few cents and a few hours' time. So very few women seem to realize this. Let your pattern establish the general lines of your frock, the part that requires fitting, and after that break away from your paper pattern, close the book, take a trip to the shops and keep your eyes open.

You will find for instance that a perfectly plain beige gabardine street dress, exactly like that one cut out and lying on your bed at home, is raised to the three-figure price mark by rows of silk braid applied pyramid fashion, that is decreasing in length, across the front of the waist and skirt, and is held on, not by machine stitches, but by stitches of self-colored wool. Now isn't that simple? And if you do not like the horizontal trimming, supposing you are short and stout, try putting on the bits of braid vertically in the same way, or use a gold thread to catch them down.

You will find out that braid is very popular right now, and that instead of taking your frock to be embroidered as you had at first thought you can buy some of the fine, glossy braid for it, or one of the newer moire braids, or a bright silk and metal braid and use it for facing the tuxedo collar, the turned back points of your sleeves, the ends of your sash.

It's Fringe Again. Ah, they are using fringe again, you will say. But look carefully. It is not fringe by the yard, but fringe you make yourself, right on the garment, by slip knotting into the material strands of heavy floss. You can make it skirt length, falling in uneven lengths and intervals from a folded girdle, or

you can make it only an inch long. Row after row of it might be a pretty way to take the "plainness" off that navy crepe you are making. Just draw the fullness away from the hips a bit and make side panels of rows of this hand-made fringe.

And so you will observe on your sight-seeing trips with your style eye microscopically adjusted that you can add dollars' worth of charm by using contrasting material for sleeves, some brilliant hued Japanese silk attached in flowing lines to a deep kimono shoulder cap and bordering the ends of the soft sash, or of natural-colored crash in deep bands on the short sleeves of a navy tricotine, the crash silver-embroidered and edges frayed into fringe. Or you will realize the value of lingerie touches for your new street frock and add a puffed sleeve of gray net and Val dyed gray to match your navy frock.

Half Length Jackets. You will find out that the new half-length jackets with which two-thirds of the street frocks are supplemented can be made in your own workroom, and you will turn out instead of the wool frock in one piece that you usually wear the very different and modish two-piece, the chemise frock with skirt of wool and upper part of foulard, the short cape-like or box jacket of the wool lined with the foulard.

The uneven hem of the new skirts will attract you and you will go home and add a swinging panel or two to the new frock that will hang below the skirt, or you will cut the silk dress in points and weight it with buttons. You will find out that buttons, especially tiny pearl ones, can be used to ornament like beads, and you will buy several dozens of these for the new



BLACK RIBBED RIBBON ON A WHITE GEORGETTE TURBAN

Photos by Fashion Camera Studios



BY TAN MARQUINSE OVER BROWN SATIN METEOR

EVERY DAY HELPS

To Keep Coconut. WHEN using coconut, and not a whole one is needed, it is very easily kept by placing it in a receptacle filled with water and left in a cool place. It will then keep for quite a length of time.

Sew Your Taps. After putting tape in blouses, undershirts or baby garments put a few stitches in the center (catching the tape). This keeps them from being pulled out when taking the clothing off or during laundering.

To Remove Pin Feathers. A very effective method of removing pinfeathers from a fowl in preparation for cooking is by means of an ordinary pair of tweezers. The work can be done more quickly and thoroughly than by the old knife method.

Paraffin Paper for Ice. When protecting ice from the air to keep from melting, do not use news-

paper, as this rapidly softens the pulp. Wrap the ice in the wax paper which you take from loaves of bread or cereal boxes. This will resist the moisture and the ice will keep longer.

New Use for Gem Pans. Grease your gem pans and use them when baking apples. It keeps the fruit in much better shape, and they look more appetizing when served.

As to Boudoir Caps. Nearly everyone has received, at some time or other, a number of boudoir caps. Those who do not care for so many caps, and yet would like to use the pretty gifts, will find that they make lovely bags large enough for crocheting or small embroidery. These bags are easily made by running a drawing ribbon at the top or open part of the cap and lining with a pretty color. By the addition of a small mirror and powder puff they make lovely vanity bags.

TRIED RECIPES

Delicious Dainties. Candied peel is now so dear that it is a great economy to use the peels of oranges and lemons, the fruit of which is needed. Cut lemon or orange peel into quarters, put into strong salt water for six days. Drain, put into a pan, cover with cold water, bring to the boil, and boil till soft. Drain. Make a thin syrup by boiling one pound of sugar in one-quart of water, put the

peel in this, and boil till it looks clear. Make a thick syrup by boiling a pound of sugar in half a pint of water till thick, put in the peel, and boil till the syrup begins to candy round the edge of the pan. Remove the peel, sift granulated sugar over, put on wire trays to drain or on a hair sieve. When dry, store in bottles or tins in a dry place.

Riced Shrimp. Boil rice Southern style. While still warm press into cups two-thirds full. When cold remove from cup, dip into beaten yolks of eggs and then in bread crumbs; place these on a baking tin and let brown in a hot oven. Fry a minced onion in a tablespoonful of butter; when lightly brown add a heaping tablespoonful of flour; brown and add a pint of milk. Stir until thickened, and season with salt and pepper. Place

the egged rice ball on a deep platter. Add (scattering them around the balls) a cupful of shrimp, already cooked and cleaned, or can of prepared shrimp made hot. Pour over them the gravy and serve.

Chili Con Carne. Fry together three tablespoonfuls each of chopped beef and sausage meat and when cooked add three tablespoonfuls of minced canned pimientos and two cupfuls of baked beans. Season to taste with salt and moisten with a highly seasoned brown gravy. Reheat to the boiling point and serve in ramekins. This dish should be very peppery and additional paprika may be added to suit the individual taste.

Children's Candy. Use two cups granulated sugar, one-half cup water, and one-half cup honey or syrup. Boil together in granite pan without stirring till it threads when dropped from testing spoon. While boiling hot pour it over white of one egg previously well beaten and add one cup of chopped nuts, continuing to beat till it can be taken into the hands and worked as pie dough. Then put on to molding board and cut into slices.