

Flapper Fashions

WHEN a girl is in her early teens it seems a mother needs to study her type more than ever. You can't put a straight-haired, lanky girl in a ruffled organdie and dotted Swiss and expect her to look cute, while on the other hand the plain-line linens and gingham which this girl wears would make a demure little girl look too plain altogether.

The accompanying illustrations show how dressmakers who have devoted much time and thought to the subject of the young girl's dress have solved the difficulty. To the lower left is a charming frock which can be made in silk or serge. Just above it is a simple frock on long lines, bloused just above the deep sash which ties at the side; square neck and peasant sleeves are simple but effective notes. Every girl should have a suit on sports or modified sport lines. The hat in the upper right-hand picture comes from France and is of gray satin with brim of white plumes.

For Betwixt and Between Girls

I FEEL so sorry for the Girl Next Door, she's just that awkward age you know when she hasn't the slightest idea of what to do with her arms and her legs. Her mother, unfortunately, has no taste, so that you are apt to see the poor youngster prancing along on French heels with a middy blouse on. At first I thought she was quite hopeless, but after I studied her carefully one day when she did not know I was looking, I decided she could be just a little darling if she only had the right clothes, for say



A SIMPLE DRESS IN SILK CREPE



AN IRISH TWEEDED SPORT SUIT WITH BELT OF GREEN SUEDE



FROM FRANCE COMES THIS HAT IN GRAY SATIN WITH BRIM OF WHITE PLUMES



A SILK FROCK WITH JUST A TOUCH OF DUCHESS LACE

the skirt and the whole blouse or organdie. I'd love to try these on the Girl Next Door with a nice floppy hat made of layers of the organdie bound with the same gingham. She'd be a dream!

Then for her best dress I'd like to see her in a beautiful coral colored tulle with the new wide neckline and a little fullness over the hips. Around the waist there would be a row of roses made of self-colored ribbon plucked in gold, and the sleeves would be fagotted in. Or else in a lovely rose

taffeta with a latticework of narrow bands of taffeta to make a shaped yoke and the bottom of the bouffant overskirt. I love these quaint little taffetas, for the younger girl, especially when the bodices are left rather loose and are shaped in to the awkward figure the very least bit by pinching at the sides of the front with a bunch of ribbon or organdie roses. Those cunning little striped taffetas are cute for her, too, when made on more or less tailored lines with lingerie trimming.

of whipped cream and a half of a walnut meat.

Orange Coupe.

Make a recipe of orange ice by boiling together a cupful of sugar, two cupfuls of water and half a teaspoonful of grated orange peel for five minutes. Cool and add a cupful of orange juice and a third of a cupful of lemon juice. Strain and freeze.

Cut up into small pieces a large orange, a couple of slices of canned pineapple and a banana. Add a teaspoonful of lemon juice and two teaspoonfuls of the maraschino syrup from a small bottle of cherries. Set on ice to chill thoroughly. When ready to serve fill sherbet glasses half full of the fruit and cover with the ice.

Ever in Search of Beauty

CENTURIES ago the Egyptian women used a gray powder which they called "kohl" on their lashes, which, when moistened by the eye, made the eyes more large and brilliant. Later, the Parisians improved on this when the leading women of France used a preparation called "mascara," consisting of wax, vaseline and the color which blended best with their eyes. This gave an artificial and stary appearance. The constant demand for beautifying the eyes became so general that one of the noted beauty specialists of Chicago made a tour of France and England and brought back with her several specialists who manufacture artificial eyelashes and by a secret method apply them to the eye in such a way that they will last from three to five months and have no artificial appearance.

French Coconut Pudding.

One quart milk, half cup sugar, three tablespoons cornstarch, four yolks of eggs, a little salt. Put part of the milk, salt and sugar in the stove and let it boil, dissolve the cornstarch in the rest of the milk, stir into the milk and while boiling add the yolks and a cupful of grated coconut; flavor with vanilla. Frosting—the whites of four eggs beaten to a stiff froth, half cup sugar, flavor with lemon, spread it on pudding and put in oven to brown; save a little of frosting to moisten the top, then put on grated coconut to give it the appearance of snowflakes.

The Dessert for the Company Dinner

EVEN grown-ups agree that the crowning triumph of a perfect company dinner is the dessert, and the most popular of all desserts is, of course, ice cream in some form. Most cooks love to serve novel desserts. Things that every male guest present will figuratively smack his lips over, and that every woman will want to know how to make before she leaves the house. Following are some new recipes that are sure to be favorites:

Pineapple Mousse.

Boil a cupful of sugar with half a cupful of water until it spins a thread, and pour the hot syrup over the whites of three eggs, beaten stiff. Have ready a cupful of shredded pineapple and a pint of heavy cream, whipped to a froth. Mix these three ingredients together and pour into a mold. Pack in salt and ice for three hours. Serve in slices on your prettiest dessert plates, garnished with pieces of candied pineapple.

Frozen Raspberries and Cream.

A perfectly delicious dessert is made by serving together a raspberry sherbet and vanilla ice cream. To make the sherbet cook together for 10 minutes a quart of raspberries and a pint of water. Strain off, to the juice add a cupful of sugar and cook for a few minutes longer. Dissolve a tablespoonful of gelatine in a little cold water and add. Then add the juice of one lemon and one orange and a half a

cupful of canned pineapple juice. Freeze to a soft mush. Put a spoonful into a sherbet glass, then put a spoonful of a good vanilla ice cream beside it so the dividing line comes across the glass. Serve with a thin water or tiny frosted cakes.

What could be more delectable to serve at a Summer luncheon than rose ice cream garnished with dipped strawberries. Make a rich ice cream by whipping heavy cream, sweetening it to taste and flavoring it with vanilla and rosewater. Tint it a delicate pink with vegetable coloring and freeze. Pack in a mold or serve piled high on a platter in pyramid shape. Surround and cover with the berries. To make them, boil together until it bubbles two cupfuls of sugar and a cupful of water. Have ready the berries with hull on. Select as perfect ones as possible. Dip in the boiling syrup and place on a well-buttered platter in a cold place.

Walnut Parfait.

Boil together a third of a cupful of sugar and a half of a cupful of water until it spins a thread, then pour the boiling syrup over the stiffly-beaten whites of one egg. When cold fold into it a cupful of heavy cream, whipped; a half of a cupful of chopped walnut meats and a teaspoonful of vanilla. You can pack it in a mold or freeze like ice cream. Serve in tall parfait glasses topped with a small spoonful

EVERY DAY HELPS

For Handbags or Pocketbooks, other side wide enough for stick to go through.
In Sewing Buttons. I find when sewing on buttons by placing knot on the right side of cloth, with button up against the knot, will save you from sewing on any more buttons.
New Use for Gem Pins. Grease your gem pins and use them when baking apples. It keeps the fruit in much better shape, and they look more appetizing when served.
A long-handled button hook is useful to remove lint from the outlets of laundry tubs.
To lengthen the life of children's stockings, put on a patch on the knees on the "wrong" side.



Ready-Made Eye Lashes For Those Who Haven't Long Curly Ones

what you will, clothes make all the difference in the world with a girl that age.

First of all, instead of those interminable middies, which are all very well in their place and can be dreadfully smart on occasion, I'd buy or make her some fetching little gingham. They were never quite so pretty as they are now, especially those for the younger girl. There are cunning little frocks of gingham for instance with straight bodices cut just a little long and given a redingote effect by loose attached panels at the sides over the skirt, which is attached to an underbody. Anything loose and flying looks so much better on the flapper age than skimpy skirts. Even the pretty straight line gingham have fullness introduced at the sides in pleated inserts, over which a string belt of the gingham ties in bows on long button-weighted ends.

Mostly all the gingham for the younger girl are trimmed with organdie, from a set of gingham-bound collar and cuffs to a whole overdress of organdie, the scallops piped in gingham with circles of the gingham applied on in long stitches of bright wool. I saw just such a frock in large red and white blocks, the underbody of gingham cut with a "panty body" top that showed through the thin overdress of white organdie. The applied roses of gingham were put on with bright red wool. Oh, it was so cute! And then there was another frock in the same shop of a yellow gingham barred in red with pale yellow organdie petals bound in the gingham for