

# DASH and DAININESS for SUMMER



EMBROIDERS  
OF THE  
ORGANDIE FROCK

## Do You Stay Awake Nights Planning Frocks?

REMEMBER how the heroines of the older romantic novels always wore "a simple cotton frock?" I can see them, can't you? with slimy white things, no shape or charm at all, with just about as much spirit as the spineless heroines themselves! Maybe I wrong them, but I can't help but think that the things the designers like to call "simple cotton frocks" today are very, very different. They might at first glance give you a hint of simplicity, but on close inspection you'll find as much thought and work has been expended on them as on more sophisticated frocks of silk or wool.

But don't you love them? I spend my nights tossing on my pillow wondering whether it shall be red and white dotted swiss, or a mauve organdie, or a brown checked gingham, or a gray linen. Or one of those exquisite little hand-made voiles, or a frilly affair of net and batiste. It just shows what a little forethought will do, for even the coarsest starched muslins that masquerade as organdies are fetching beyond words.

Of course, I know you are interested more in the novelties, such things as crepe mousseline very full and bound with colored ribbon, or a black organdie frock with huge bertha collar and tiers of small ruffles put on in crescent shape of blue organdie with huge rings of black, or a gray organdie with bertha and tiers of lace dyed to match, a huge flowered ribbon sash and a funny little bead rose ornament to the left of the bertha. Still, novelties

bring the big fashion facts home the quickest, and from them the most conventional person can learn that the bertha is a big feature on cotton frocks, that open overskirts with contrasting skirts beneath are another. In fact, a great many of the organdie dresses are two dresses, a different colored organdie being used for the straight underslip, and a fuller overdress being made of a contrasting color.

Organdies share their honors evenly with dotted swiss, which is usually organdie-trimmed for contrast. I am greatly pleased over the red swisses with the white dot. In fact, if you can wear red you would do well to adopt it not only for swiss, but for organdie, linen, or checked gingham. The latter is so popular that I hear it is almost impossible for the shops to keep them in stock. After red, all the brilliant shades are good, better than the pastels, and then the very dark shades, not only for street wear, but for Summer dances. A darling little Summer dance dress is of dark brown organdie with puffs of heavy cream-colored net to finish the sleeves and bands of it on the skirt treated to brown wool applique flowers.

But Summer dresses are not all so dressy, though they do not lack in picturesqueness. Some wonderful little morning frocks are being made of plain chambray as a bit newer than checked gingham. These are trimmed with colored rickrack. I know some girls who are making theirs, dyeing the rickrack to the most unusual

shades. This rickrack trimming vogue an odd way. It was a chemise dress, for afternoon dresses popped up so quickly that it is hard to find it in around the skirt occurred vertical stripes of stitched-on white soutache with long V in front, the skirt applied to the low waistline. At intervals bright colors at present. I saw a wonderful blue linen the other day in a smart shop window that used it in braid alternating with rickrack.



HAND MADE ROSES OF ORGANDIE OFTEN ADORN FROCKS OF THAT MATERIAL

Photographs from Fashion Camera Studios, New York



AN UNUSUAL HAT IN BLUE SATIN DEVELOPED IN LEAF EFFECT



A "TABBED" FROCK OF DOTTED SWISS



### Potato Salad.

Take two cups of cold diced potatoes, two cups of chopped celery, one cup of mayonnaise, half a cup chili sauce or tomato catsup, two table-spoons Worcestershire sauce, two table-spoons grated onion, salt, pepper and more lemon juice if needed. Method—Have potatoes cold and mix with celery. Make mayonnaise, add sauce and onion, pour over potatoes and celery, blend together and if more acid is liked add more lemon juice. This gives a rather pink looking salad, caused by the red chili sauce. This is a good dressing to use over salmon or tuna fish.

### Cheese Straws.

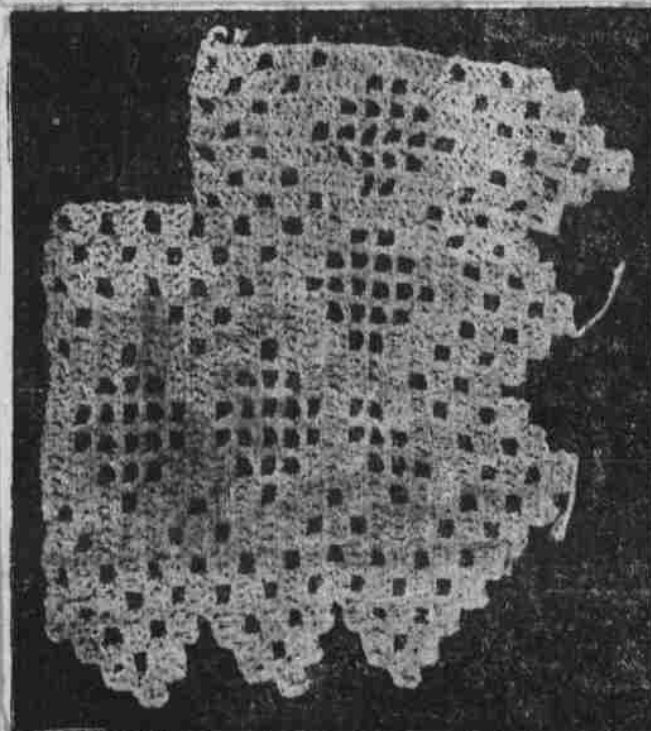
Take two cups of flour, butter size of a walnut, one cup grated cheese, one teaspoon salt, one-fourth teaspoon cayenne pepper, ice water to make a very stiff dough. Method—Mix salt, pepper and butter into flour. Add cheese and the water, using just enough water to make a very stiff, dry dough. Roll out on board, fold to gether, roll again. Repeat his four times. If the dough becomes sticky place on ice to get chilled. Roll out one-fourth inch thick, cut into straws one-fourth of an inch wide, four inches long. Place carefully on baking pan. Bake in moderate oven until a light brown, but crisp.

### A MIDNIGHT LAMENT.

I am tired of noisy cabarets, where one can't talk for the music.  
I am tired of all men with marcelled hair.  
I am tired of temperamental "vamps" of both sexes.  
I am tired of allusions to "home-made hooch" and "private stock."  
I am tired of worsted embroidery on hats and gowns.  
I am tired of half-cuts that look as if a lawn-mower had been run around the edge of the scalp.  
I am tired of he-women and she-men.  
I am tired of moving picture actresses who cry glycerine tears.  
I am tired of parchment painted lampshades in show-windows.  
I am tired of imitations of celebrated people.  
I am tired of stories that begin "When I was in France."  
I am tired of paying \$1.50 a pound for candy when sugar is only 5 cents.  
I am tired of pasty-faced youths with cigarette hanging from their mouths.  
I am tired of short skirts that reveal telegraph poles.  
I am tired of very white noses and very yellow necks.  
I am tired—oh! shades of forgetfulness—I am tired of myself. H. P.



NEVER let soup boil fast. Always singe a fowl with white paper.  
Do not salt meat in a soup until it is done.  
To boil a chicken fast makes the meat tough.  
Smoke will remove bad odors more effectually, and with less labor than anything else.  
Coffee is a very superior disinfectant. Salt should always be eaten with nuts.  
A hot shovel held over varnished furniture will take out white spots.  
A small piece of glue dissolved in skimmed milk and water will restore old craps.  
When blackening a stove use an old pair of kid gloves.  
A little alum added to stove polish will help keep the stove bright and shining.  
A raw prune placed in the coffee pot will improve the flavor of the coffee.  
Bran is better than soap for cleaning white paint.



A Bedspread With Crocheted Edge. On the Left a Detailed Picture of the Crochet Design.