

NEW PARIS MODELS FOR WELL DRESSED WOMEN

Smart Frocks For Misses and Small Girls



bre colored velvets, being trimmed with collars and cuffs of rich embroidery. A stunning effect in black has a riddle ending in two long ends reaching to the hem, while the revers are of red velvet. This red trimming is also used for the collar and undersleeves.

Dame Fashion has the posture fever this season, if such an expression is permissible. No one seems to stand straight any more. The head erect, knees back, shoulders back, heels together position, once urged by the calisthenic director, is hideously out of style. One must slouch—or in more poetic language—droop—to be in fashion. And the droopier the attitude, the limper and more boneless one can become, the smarter one looks. The modish droop is called in Gotham the "debutante slouch," and is achieved by relaxing all the muscles.

great deal of attention, because the cold weather has been so late in arriving that fur wraps have not been much in demand. Fur trimmings have appeared everywhere, and on everything, but the entire wrap has been a useless garment so far. Whatever there may be in store in the way of cold weather can not bring forth much to offset the vogue that has been gained for fur cloths and fur-trimmed materials.

Long coats of tiger skin, seal plush, moleskin cloth, etc., are exceedingly smart and many a woman adopts these new models who can afford the real furs and there is the advantage of not suffering such great loss when they are cut up and made over into other garments with the changing seasons.

it because she has been told that it is real. One could say of the fur business what a merchant who said he had made a fortune selling antiques. "You mean you have made a fortune selling modern things as antiques."

There are many things that enter into the judgment of good furs and one should either go to a reliable dealer, or else, make a special color of dyes, the length of the hair, etc., before buying a piece of fur.

Coats for general wear are made long and enveloping. They are handsome in poodle cloth, Cumberland cloth, tete de negre and all of the woolly effects that come in smart colorings. These coats are always better trimmed with plain buttons or with straps of their own material. Gray and brown are exceedingly fashionable and are often trimmed one with the other, the same material, though a different color being used.

Buttons enter largely into the decoration of all wraps. Everything from the simplest mother-of-pearl to the elaborate hand-crocheted effect is used.

The mid-season in dress finds many novelties on the market as though the stores were respondent with their fall or spring openings. As a matter of fact, spring fabrics are beginning to make their appearance in anticipation of the Southern season. Notably among these are new satin-lined cloths of soft, pliable texture that are easy to manage and delightful to make.

Tailored suits for spring wear are to take on very much the same lines that have characterized the suits for winter and mid-winter. Very plain effects are to be adopted, but the materials to be used are very elegant. Broad, velours and other rich fabrics are to be replaced by cloths that are more the less expensive, for in many instances they are patterned with flowers, slightly raised and outlined with metal threads.

There are very handsome tailored suits developed all in one material and in two materials, the skirt being of plaid and the coat of plain cloth, or vice versa. Skirts that are plaited at the side, with a box-plait somewhat wider than the side plaits at the front, are extremely fashionable and will likely continue in vogue for some months. The full effect that is gained at the hips is very much liked and it is really graceful when made correctly.

Over such skirts a jacket of almost any shape may be worn, the cutaway and Russian blouse models being especially called for just now. There is certain to be a great demand for separate collars and cuffs, because so many of the new coats are plain, especially those designed for street wear. Some fancier coats are among the latest models, but they are on the wane for the past season.

Blues are beginning to take a more prominent place among the fashionable colors. Probably it is because they are being selected for frocks for Aiken, Palm Beach, Miami, etc. The newest tones are very cheerful in effect. Wedgewood blue is always popular and although it is used now principally for evening wraps, it will be in demand later for tailored costumes and for semi-tailored dresses in silk and linen.

Certainly it is a season of rich materials and richer trimmings. The dress that is made from goods that cost \$5 is nothing unusual, and there are many of the velours that run as high as \$25 a yard. The metal gauzes are simply prohibitive for any except a woman of unlimited means. These gauzes make delightful wraps however. But they are not sufficient in themselves in spite of their richly decorative effect for they are so sheer that a lining is required and a trimming of fur added to afford the necessary comfort.

A number of smart frocks are made of black, dark brown and other som-



4827



5415

5367-5369

5350



5099

PLAYING THE MARKET TO WIN.

It Is the Stock Market, too, but the Housewife Is the Trader and Her Purchases Operate Against the High Cost of Living.

Many a woman who knows nothing of bulls and bears, puts and calls, margins and collateral, is playing the market this season. But her operations are confined to the vegetable and meat market and her manipulations are limited to the small household account which she must accommodate to the increased cost of living, at the same time keeping her table up to the required standard. The woman who can make a dollar bring full one hundred cents' worth, is as valuable to her home as is the general manager of a big corporation. She finds it necessary, however, to pass by the regular dealer, especially if he keeps a store on one of the fashionable thoroughfares, where high rents are to be included in the price of his meats and provisions.

It is also argued, though, that these very shops are sometimes cheapest because their immense business transactions make it possible for them to buy in larger quantities at more advantageous prices. One must exercise common sense in the observation of conditions, and let this be a deciding factor. For one thing, it is absolutely necessary that the people who serve you be honest; then the housewife should market in person and read the scales herself. If the ordering is done over the telephone, a definite number of pounds or ounces should be demanded and the purchases checked on

the housewife's scales. Often it is worth while to visit little side-street markets and even push-carts. Purchases sometimes are made at these carts that will really astonish one. Fruits and vegetables frequently considered a luxury by the spender of a "middle class" income are often sold for a few pennies to those who live near a push cart section.

The price of meat bears direct relation to flavor—the juicy cuts being highest in price. The less expensive cuts may be far from cheap in the last analysis, for chuck is more than half waste, while round is only one-twelfth waste, and porterhouse but one-eighth. However, the real test is the amount of edible portion to be obtained for a given sum, and here the round has the best showing and porterhouse the poorest.

If the housekeeper knows how to select good quality meat, she has a strong defense against unscrupulous dealers. The firm texture and bright color mean good health and wisely expended money.

Purchase of fish is governed by many of the same rules as those which apply to buying meat. Learn to know good quality, relative food value and price, and when to serve fish, so as to have it take its proper place in the dietary.

HOME MADE SWEETS FOR YULETIDE.

Easily Made Delicacies That Make Pleasing Gifts.

The college girl excels in making sweet gifts for the yuletide season, for she is naturally a specialist in candy making. Many girls whose allowance has left the pincen of the high cost of living are substituting dainty candies for the usual hand-made trifles for holiday gifts this year, and nothing is more acceptable than a box of home-made sweets daintily wrapped and tied, because into them have been put the thought and work of the giver.

Candies can be divided into three main groups—the fondants, the taffies and the fudges. The making of fondant is sometimes regarded by the beginner as the most difficult of all, but if directions are carefully followed even the beginner can make successful fondant.

To make fondant, take three cups of sugar, one cup water and one teaspoon glucose or plain cream of tartar. Place the sugar and water in a large sized pan, set over fire and stir until the sugar is thoroughly dissolved. When the syrup first boils, add the glucose, as this cuts the grain and helps keep it creamy and soft. Continue boiling without stirring until it forms a "soft ball" when tested in cold water or registers 240 degrees on the thermometer. Remove from fire at once, let stand four minutes, then pour onto a wet platter. The syrup should be one and one-half cups deep. Set in a cool place and when half cold begin to cream with wooden spoon. Turn sugar back and forward until free from lumps. Place wet towel over fondant and leave for one hour. Remove cloth and knead like bread dough. Place in airtight jar or dish, as it becomes hard and dry when exposed to air. This paste can then be used as a basis for cocoanut creams, various "paties," combined with nuts, coconuts, etc., and is really the base of most commercial "bonbons." Extreme care must be taken in the cooking and watching for the right "stage" to remove the syrup will bring about satisfactory results. Do not move the pan while cooking. Begin creaming when you can bear your finger in the syrup. Color white and syrup is warm. Ripen fondant for one hour before using. Keep in airtight jars before coloring or moulding.

The pulling candies differ entirely from fondant, because they are boiled to a higher temperature and are brittle rather than creamy. Instead of kneading them as we do with fondant, we pull them rapidly until they become very brittle and of the familiar glistening appearance which all pulled candies possess. The important points here are that the sugar must in every case be fine and pure.

The most successful fudge is beaten for no less than fifteen minutes, but the effort is rewarded by the specially melting quality of the fudge. It is generally removed too late from the fire and beaten too little to acquire the most perfect quality. The ordinary fudge can be combined with cocoanut, chocolate, nut meats, and it can also be combined with the whites of eggs and gelatine to form many variations.

ANGEL FUDGE.

Two whites of eggs, one-half cup water, one-half cup of strained honey, one cup blanched and chopped almonds, one pound sugar, two tablespoonfuls orange flower water and a pinch cream of tartar. Put the water, honey and sugar into a saucepan and stir until dissolved. Next add the cream of tartar and boil until it will form a hard ball when tested in cold water, or until it reaches 254 deg. on the thermometer. Beat the eggs until very stiff; then pour the boiling syrup onto them, beating all the time. Continue beating until stiff, then add the orange flower water and almonds. Pour into buttered tins and when cool mark into squares.

To Clean Gloves.

The best way to clean soiled gloves is to make a naptha soapuds—which is no different from a water soapuds, save that the naptha is not warmed, as the water generally is. But rub a cake of soap about in naptha until a foamy suds results and in this suds wash the gloves. Rub them in clear water. The professional cleaners use chloroform in a third rinsing naptha, but that is too troublesome for most of us and gloves washed first in soap and naptha, then in clear naptha, will be spotless, if anything can make them so.

pense the beverage. This, although cold, should not be iced.

As an example of a suitable menu to serve for a children's party, the following, which is inexpensive, is suggested:

- BILL OF FARE**
 Creamed Chicken in Paper Cases—\$1.45
 Mixed Tongue Sandwiches—75c
 Buttered Finger Rolls—25c
 Candy—30c
 Vanilla Snow Men—\$1.20
 Fruit Lemonade—40c
 Fancy Cookies—30c
 Fruit Lemonade—40c
 Sandwiches—50c
 Cream—50c
 Jack Horner Pie—75c

GUIDE TO PATTERN NUMBERS

- No. 4827—Sizes, 4 to 12 years.
 No. 5099—Sizes, 2 to 10 years.
 No. 5367—Sizes, 14 to 20 years.
 No. 5369—Sizes, 14 to 20 years.
 No. 5415—Sizes, 4 to 14 years.
 No. 5350—Sizes, 14 to 20 years.
 No. 11506—Transfer pattern, 10 cents.
 No. 11916—Transfer pattern, 10 cents.
 No. 11917—Transfer pattern, 10 cents.

PICTORIAL REVIEW PATTERNS

may be obtained by sending 15 cents for each pattern, and size desired, to the Fashion Department of this News paper.

MAKING A GOWN FOR EVENING WEAR.

A Simple Model That Looks Elaborate but Is Within the Capabilities of the Home Dressmaker.

A handsome evening gown may be made from the dress illustrated to-day. Although the effect is elaborate, the home dressmaker will find no difficulty in developing the design if directions are carefully followed. The skirt may have a tunic of its own or any contrasting material and the bodice may be of chiffon or net, built over a silk

foundation. The drooping shoulder sleeves are employed very gracefully and the sleeves are cut in one piece and inserted without any fulness.

It requires 5 yards of 44-inch satin

CONSTRUCTION



Now close the under-arm seam as notched, then close the shoulder seam. Gather lower edge between double "TT" perforations. Close sleeve seam as notched to extension; turn under



HANDSOME EVENING GOWN

to make the dress, with 2 yards of 16-inch deep lace for the flounce for the skirt.

First the lining is made and, by the way, it is not necessary to have a silk foundation unless a very sheer material is employed for the development of the waist. There are many imitation silk linings that answer the purpose just as well and cost less than taffeta or foulard. Take up a dart in front as perforated, then turn the hem at the notches. Adjust shield on right front, centers, neck and shoulder seams even. Close seams as notched, close center-back and shoulder seams. Sew collar to neck edge as notched.

Form plaits in plaited section, placing "T" on corresponding small "o" perforations at upper and lower edges and tack. Turn under front edge on slot perforations. Adjust on lining front (crossing as illustrated), bringing corresponding small "o" perforations in plaited section and in front together; stitch shoulder edge to position. Single large "O" perforation at lower edge indicates center-front.

Now close the under-arm seam as notched, then close the shoulder seam. Gather lower edge between double "TT" perforations. Close sleeve seam as notched to extension; turn under

NOVELTIES FOR A CHILD'S BIRTHDAY PARTY.

Table Decorations Employed by the Mother Who Plays Hostess to Her Youngsters and Their Friends.

The most successful mother is she who keeps herself in touch with the play life of her child. This necessitates an observance of birthdays, holiday seasons and all of the other festive occasions that appeal so irresistibly to youngsters.

At this season when there is plenty of time for fun, there are several ideas in party-giving that may prove of value, because they are pretty and inexpensive. Originality in entertaining is as essential to children as to grown-ups and new effects should be introduced, even in serving the customary sandwiches, ice cream and cookies, the latter, with the aid of fancy cutters, being easily fashioned to represent birds, flowers, brownies and animals that are sure to appeal to the childish imagination far more than the caterer's most elaborate efforts.

It is also always a great pleasure to children to take something home from "the party," so that little, inexpensive souvenirs should be provided that will give happiness quite out of proportion to their value; while favors or "snapper mottoes" must not be forgotten, as the boys like the noise and the little girls are delighted with the opportunity of "dressing up."

If desired, little tables seating four or six and each decorated with the birthday flower may be placed in the library and dining room, thus allowing them to play "tea party" to their heart's content. And if this plan is

extension on slot perforations, lap to small "o" perforations. Sew in arm-hole as notched. Arrange on lining, centers and under-arm seams even; stitch lower edges together.

adopted, try to have everything on a small scale—tiny sandwiches, small sponge cake, after-dinner coffee, snuff in which to serve the cream, and little individual moulds of jelly, blanc mange or ice cream.

When these small tables are used, a larger one of adequate size should be placed in the center of the room holding the "Jack Horner" pie and the decorated birthday cake, with its colored candles, which are lighted before the children assemble in the dining room.



Cross-stitch Dolly 11916

ing room. The Jack Horner pie should contain the souvenirs prepared for the children. Select for the pie a large shallow pan, in which the gifts should be placed. Cover the top with a piece of plain white paper, gluing it firmly around the edge, and before the cover is placed on the pie, bring the end of ribbon attached to the gifts through an opening in the top, which may be hidden by a large pink paper rose, and finish with two full frills of pink crepe paper, fastened to the

rim. At a given signal each child pulls a ribbon that has been assigned to him and finds, like the little "Jack Horner" in the nursery rhyme, the plums bagged in this novel pie.

The birthday cake should hold the place of honor at one end of the table, and the cocoa service at the other, while softly shaded pink candles, large plates containing miced chicken sandwiches, tiny cakes frosted with strawberry or raspberry icing, and smaller receptacles holding homemade wafers and pink and white wintergreen and peppermint candy will give the table quite a festive air.

In planning the menu, be very careful that no rich dishes are included, as few children have the moral courage to refuse rich salads, paties and kindred delicacies when offered to them; and as all children are such thirsty little souls, a punchbowl of simple fruit lemonade should be provided, with a grown person in charge to dis-



Dutch Boy Design 11917