

# Fabrics Of The Moment Have Much To Do With Smart Styles



No. 6819      No. 6786      No. 6718      No. 6710      No. 6788      Nos. 6822-6614

By Maude Hall.  
 "Tell me the material of your frock and I will foretell its fate in fashiondom," says a noted Paris couturiere. And here is the entire situation in a nutshell. Fabrics, as well as line, have much to do with styles of the moment. Any material that does not lend itself to extensive manipulation will not be placed in the race for fashion supremacy. Fine materials are essential, and these are shown in such variety that all tastes—as well as all purses—can be suited.

One cannot go far astray in selecting any of the following materials for summer frocks: Chiffon, cloth, cotton voile, crepe Georgette, organza, batiste, mull, all over lace and crepe. There are so many variants of crepe de chine that to describe them all would be a physical as well as a mental impossibility. In these days of efficiency and economy, however, a simple request will bring to the counter in front of you all the

treasures of the stock shelves therefore, ask boldly that ye may be shown.

Colors, too, are quite as important as materials. One sees more gray this summer than has been observed in many years. It is made into delightfully youthful frocks and harmonizes with almost any of the prevailing bright shades. Gray is never prettier, however, than when used alone. Take, for example, a frock in gray chiffon cloth built over charmeuse satin. The bodice is fashioned in fichu effect, the adjustment being effected outside of the high-waisted gathered skirt. Tiny bands of tucked gray satin outline the front and the large armholes and appear again above the gathered lower edge of the bodice. The sleeves are frills of accordion plaited chiffon cloth—nothing more. The skirt's tunic would be guileless of points or curves, undraped. But, taking on the form of drapery, it is looped at each side, with a deep double heading, leaving

the back and front free to fall in panel effect. The tucked satin band entirely outlines the tunic.

Fabrics come and fabrics go, but cotton voile never outlasts its welcome. It is one of the most serviceable of materials at the service of the home dressmaker, because it duplicates perhaps most successfully the choicest patterns of more costly fabrics. The polka dotted voiles offer many novelties in coloring and are lovely trimmed with taffeta or satin in corresponding shade with dots. For informal wear a voile of this kind made with a full skirt and simple bodice with vest of white organza, revers of white and belt and collar of taffeta is exceedingly smart.

English embroidery is employed extensively this season in the development of overblouses and as a trimming for the blouses that are worn with so many tub frocks. Linen dresses ornamented with velvet embroidery surpass in delicacy their predecessors, while the coat frock

with embroidery trimming proves both useful and ultra-modish. There are some charming pale pink frocks among the cottons and sheer linens, quaint little models with flounced skirts and simple waists, to which the skirts are attached. The necks are cut in round or square effect, unless one likes the shoulder-to-shoulder line which so many women are affecting this year. A ruffle of net about the neck and puffed sleeves, with drooping shoulder lines are the principal features of these little dresses. There are other models, however, self-trimmed in cording and shirring, quite likely to be held out at the hips by the supplest of horsehair in the underskirt and to sway lightly, full and straight from there. The distending of very sheer muslins and other summer materials is rather more difficult than the crinoline problem has been in connection with spring fabrics, and is best solved by cleverly shaped under-apirits giving the needed support,

while supple enough to conform to the fulness of the materials used with it or worn over it. Lines of this same horsehair lace are sometimes set into folds of the frock itself or sustaining cords are run through cords of the material, but a good crinoline underskirt will be a necessity in the modish summer wardrobe.

Some of the most desirable topcoats for summer are fashioned of taffeta. This is the silk par excellence for all occasions. In fact it is the patron saint of silks. One of the houses noted for outer-garments has put forth a coat fashioned from dark blue taffeta, made with a plain full skirt, the lower edge of which is finished with a deep hem with two corded tucks above. Rows of shirring draw in the fulness about the waistline and in lieu of a belt there are straps of blue suede running across the back and the front, for about four inches, with steel buttons at either end. The shoulders droop in long lines over long, close sleeves

trimmed with blue suede cuffs. The broad collar is likewise of suede. Women who have a predilection for buttons will welcome the novelties shown for tub frocks. These consist of wash buttons in many beautiful styles, including many odd and original shapes in a number of handsome designs. Among the most attractive are entirely flat buttons, while others are globe shaped. Some are made of silk and embroidered in various colors, including pink, lavender, blue, green and black. The designs are dainty and come in floral, butterfly, birds and conventional patterns. They are in the colors used in printing the flowered and striped voiles that are so fashionable, being eminently suited for use on wash dresses, as they launder with the fabric.

Buttons make effective decorations for the little fitted bodices used so frequently with full skirts. These bodices are seamed to suggest boning, though soft and unboned. They are

joined to full skirts in one piece frocks, so called, and once in a while one sees a cape arrangement. Of fichu and bertha effects there verily is no end.

**Guide to Patterns.**  
 The fashions shown on this page are Pictorial Review designs. The numbers and sizes are as follows:  
 Costume No. 6819. Sizes, 16 to 20 years.  
 Costume No. 6786. Sizes, 14 to 20 years.  
 Costume No. 6718. Sizes, 16 to 20 years.  
 Costume No. 6710. Sizes, 16 to 20 years.  
 Costume No. 6788. Sizes, 16 to 20 years.  
 Blouse No. 6822. Sizes, 14 to 20 years.  
 Skirt No. 6614. Sizes, 14 to 20 years.  
 Price of each number, 15 cents. Pictorial Review Patterns on sale by local agents.

### Delicious Dishes From Fresh Fruit

One has to start early to make the most of the cherry season, because it is so short. While cherries are delicious eaten straight from the hand, they also make good cooked dishes, which may be enjoyed before preserving and jam making begin.

The big, dark red variety generally is preferred fresh, although the lighter red ones are equally good for cooked dishes and preserving. As fruit are deserving of the popularity they are getting, suppose the cook tries this recipe, and if found worthy, add it to her list:

**Cherry Soup**—Stem and wash one pound of ripe cherries; add to them one pint of water, two sticks of cinna-

mon, two cloves and one sliced lemon. Boil gently until the cherries are cooked; strain and ticken slightly with smooth cornstarch; add a pinch of salt and a tablespoon of sugar. When cool turn into bouillon cups and chill. When ready to serve put a heaping spoon of whipped cream on top of each cup with a fresh cherry in the centre.

**Cherry Cobbler**—Line a deep square cobbler pan with good puff paste and fill nearly full with ripe cherries that have been carefully washed and stoned; add two full cups of sugar and bake. When done spread with a good meringue and let it brown a minute in the oven, then

serve hot or cold, with or without cream, according to taste. Or a little cherry syrup may be made for sauce, flavoring it with any good flavoring liked.

**Cherry Fritters**—Make a good batter the same as for apple fritters, and add to it one cup of stoned cherries. Fry in a hot fat, drain, sprinkle with powdered sugar and serve in a napkin hot.

**Cherry Pudding**—Have ready a deep pudding dish lightly buttered. Stone about five cups of cherries, draining them in a little white enamel sieve until needed. Take a pound of macaroons that are dry enough to roll; then place a layer of cherries, then a layer macaroons, sugar and a dash of nutmeg; repeat this until the dish is nearly full, then add two beaten eggs, a half cup of milk and a cup of cream and a little vanilla flavoring. Bake a delicate brown. Add a rich deep meringue and serve cold.

**Cherry Patties**—Dissolve one heaping tablespoon of gelatine in one cup of milk, to which add three tablespoons of sugar. When all is melted strain and cool. Then add one cup of whipped cream, two stiffly beaten egg whites, a half teaspoon of vanilla and four ounces of stoned cherries. Stir occasionally until it begins to set; then turn it into fancy cups or cases and when ready to serve garnish with a ripe cherry.

**Cherry Pie**—This is an old fashioned recipe. Line a deep pie dish with good crust and fill with stoned cherries and a cup and a half of sugar. Make a lattice crust over the top and bake well. Serve hot.

**Cherry Ice**—Take three cups of ripe cherries and one quart of water. Cook gently until the cherries are

soft; then strain, thicken with a little cornstarch to the consistency of honey, add two cups of sugar, stir until it is all smooth, then strain into the freezer. A little red coloring added improves the appearance.

**Cherry Salad**—Stone two cups of cherries and cut one ripe pineapple fine and put them to drain. Dust with a little sugar and pour over them a tablespoon of ginger syrup. Make the dressing of three table-

spoons of flour in enough water to make a thin batter, a quarter cup of vinegar filled with water and a cup of water, three tablespoons of sugar, one teaspoon of butter, yolks of three eggs and the white of one, a little pinch of mustard and a pinch of salt. Mix well and cook in a double boiler until thick, stirring all the time. Cool and just before serving add two tablespoons of whipped cream and serve the salad in white lettuce leaves.

**Salad Cherman**—One cup of stoned cherries, one cup of sliced banana, one head of white lettuce cut in strips, a dash of paprika and a pinch of salt. Blend the salad in heavy mayonnaise made without mustard and serve in lettuce leaves garnished with olive rings and a stoned cherry.

**Cherry Bread**—Stew three cups of stoned cherries in their own juice, adding two cups of sugar. Butter slices of stale bread after cutting off the crusts. Put a layer in the bottom of a deep dish; then a layer of the cherries, and so on until the fruit is used up. Serve cold with whipped cream.

**Sandwich Filling**—Stone a half cup of cherries and then chop them fine with a quarter cup of pine nuts and a few sprays of watercress. Blend all with a package of cream cheese, add salt, pepper and enough sweet cream to make a spreading paste and lay up the sandwiches at once with whole wheat bread lightly buttered.

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