

In the Realm of the Feminine

Originality on Children's Frocks a Summer Fancy

HAVE you ever observed how smartly, but how sensibly, French children of the better class are gowned in their own country? Well, if you have not had the pleasure of seeing the children with their nurses in the Bois de Boulogne you are not in a position to condemn all juvenile types emanating from the ville lumineuse as "absurdly grown-up."

In the first place, the garments worn by these Parisian children are eminently sensible, but at the same time they are imbued with a spirit of individuality that, to the mind of the prejudiced American and the still worse English mother, is reactionary in the extreme. Indeed, I have heard women from the States when asked to admire a certain smart little Parisienne's costume retort in supercilious tones, "She's nothing but a little fashion plate." There is, to be sure, a grain of truth in the unkind remark, for the French are inclined to dress their little girls in frocks that reflect the actual modes of the moment. At the same time the French do create delightful juvenile styles, and if one wants originality and individuality one must go to the French for them. These artistic people combine in the most fascinating fashion the qualities of simplicity and distinction, and, while I am terribly opposed to anything that excites "clothes consciousness" in the young, I frankly confess that most of the Parisian frocks have a strong attraction for me, particularly those of the present summer.

Compare, for example, the charming little French frocks seen in the group of illustrations with the average ones shown in this country. The French models are no less childish, no less simple, but they have a character and display shades of difference that are lamentably lacking in our productions. It is in the details of trimming, the management of the materials, that the Parisian creations excel. Any mother who will give the subject of her daughter's clothes serious thought can bring about these individual touches while keeping to conventional styles.

The English mother is exceedingly fond of smocking used as a decorative motif on children's frocks. In these white linen or batiste bolings is more exquisite than this trimming on occasions for little girls.

Fringe is a material that responds charmingly to the smocking treatment, and a frock of this material will be found a useful member of the summer outfit. It is just the thing for motoring and traveling either by train or boat. Two delightful pongee models have been seen recently—one for a girl of six or eight and the other for a girl of ten or twelve. The frock for the



THE BUCKLED SASH A FEATURE.

TAB TRIMMINGS ADD INDIVIDUALITY.

LITTLE GIRL'S LINGERIE HAT.

SASHES ARE DROPPED VERY LOW.

THE SLOUCHY EFFECT.

younger child has a little smocked yoke, from which the dress hangs in gathers to the hem that is marked off with featherstitching in silk to match. The short sleeves are gathered into the shoulder and finished with a smocked

band and narrow ruffle above the elbow. The other dress has a band of smocking on the front of the bodice below the Dutch neck, and another row forms a rather low waist line. This

little dress has long sleeves, but it can be carried out with short ones if desired.

It is said upon good fashion authority that the Eton jacket and bolero will have a prominent place in fall juvenile fashions. These little bodice adornments will be embroidered or braided in gay colors. The embroidery

can be done this summer by the woman who is clever with her needle. Older girls will not be neglected in hand embroidery work—I mean girls who have reached the "wool dress age"—and mothers can sit on hotel porches and discuss the latest arrivals while working on gay designs for neck openings, belts, and slashed sleeves for

Russian suits, which will retain their popularity through the autumn and winter.

And, speaking of summer work, the woman who uses her spare moments during the warm weather in preparing dresses for the little folk will be thankful later on. Most children now wear wash dresses the year round, and it is a far more hygienic custom than the old one of putting a child into serge frocks when autumn days come and allowing the child to wear the same suit until it becomes hopelessly soiled.

You will observe from one of the little frocks pictured that the buckled sash is a feature of smart children's dresses.

The material used is rose colored crepe, and the wide girdele sash is of natter blue silk, fastened under a big, silk covered oval buckle. This touch gives individuality to the simple costume. Buttoned strap slippers and half hose add a note of summer coolness.

The lingerie dress in the cut has much distinction. Fine machine embroidery, sheer lawn and narrow lace are combined in its makeup, and the pale blue sash passes under lace edged tabs which fall loosely over the skirt.

And, referring to sashes, the model that seems to be dropping off is the height of fashion not only on growing frocks, but those made for the little folk. The dress pictured with such an adornment is of pique, and the black velvet sash passes through button-

Hints For the Summer Girl

THE first thing the summer girl looks out for nowadays is comfort. She used to sacrifice comfort to beauty, but she has grown more sensible, and now she realizes that the sacrifice is neither necessary nor worth while. It begins to dawn upon her that when she wears tight shoes to make her feet appear small or takes an extra reef in her belt to give her a Flora McFlimsey waist her nose begins to get red and her face to take on a most unbecoming purple hue, as though she were scheduled for apoplexy; that if she wears skin tight gloves her hands are faintly small in them so long as the gloves are strong enough to stand the strain, but that they stop the circulation, and, besides making the skin red, make the knuckles pop into undue and undesirable prominence as soon as the gloves are removed.

Similarly it used to be the summer girl's habit to run about bare-headed and bare armed so she could acquire a becoming tan that would be a guarantee to her friends back home that she had been a summering. Suddenly it began to dawn upon her that tan isn't becoming and that the sunburn is mighty unpleasant, and she decided that making a martyr of herself is not at all worth while.

So now she wears long, loose fabric gloves that keep her hands and arms as nice as they are in winter and pretty lightweight hats that protect not only her hair from losing all its charming gloss and color, but also her eyes from becoming weak and watery, and she realizes that if there is one thing above all others that detracts from one's good looks it is a combination of watery eyes and faded hair. So she takes particular care of her hair and eyes, keeping them well shaded from a too glaring sun, which fades the hair as it would a piece of fabric.

CHEESE PUDDING.

CHEESE pudding is an unusual dish that is much liked and very easy to make. Prepare three-quarters of a pound of bread-crumbs and mix with them one-half of a pound of cheese grated or cut into small pieces. Should use capital of milk, mix in a piece of butter the size of an ear and pour over the cheese and bread. Add the mixture has stood fifteen minutes, beat four eggs very light with a quarter of a teaspoonful of salt, stir into the pudding and pour it into a buttered baking dish. Bake forty-five minutes in a quick oven.

HERE'S WISHING!

WISHING wishes are the latest. Every girl has a wish, but this new fad is said to be a boon to the girl who is short and plump. The wishing sash heightens the figure and adds ever so many inches to the girl of medium height. This sash is of soft ribbon wound twice around the waist and the ends tied in a soft loop at the right knee. And when you tie, you wish, a. But you don't tell any one.

COURTEOUS SALESGIRL HELPS

Every woman who is in business knows that she is either building up or tearing down the standard of her particular line. If she is a stenographer, a saleswoman, teacher or writer, it matters not what the work is, she is either helping others who are in her line to uphold a high standard in the thought of the public regarding that special line of endeavor or she is tearing down what others have, through conscientious labor, built up.

The public, whether justly or not, judges all saleswomen by the few who happen to wait on them when they are making purchases. If these are courteous, businesslike and well informed, regarding the merchandise they are selling, the customer unconsciously finds the saleswoman's calling rising in their estimation. Every woman in a store is either helping by her

presence there and her work to build up the department in which she is located or, for the interests of the store, she would be better out of it, as she is a detriment to it.

This thought was embodied recently when a manager said, possibly thoughtlessly, "Do not feel that you must try to build up the department." The woman to whom it was said is a conscientious worker who could not remain with any concern and feel that her work was tearing it down. The result is she continues to work to build up not only the department in which she is located, but the whole concern, for she knows that earnest endeavor on the part of even the smallest of her boy or cash girl cannot be other than an assistance in building up the concern for which she is doing the best work that she is permitted to do.

MERCHANTS HELP HOUSEWIVES

Desire on the part of merchants to push trade and methods used in a great number of instances, work not only to their good, but also to the advantage of the customers, and have rendered shopping much easier and pleasanter than it was a few years ago and an actual joy as compared with the lack of conveniences furnished our mothers and grandmothers' shopping expeditions.

When the time for spring housecleaning approaches the departments which contain the articles most needed by the housewife at that time take on a new activity. Goods are displayed in the most attractive manner; usually a window is given to the showing of new draperies, upholstery and rugs; the kitchen sections show all of the new inventions for lightening the labor of cleaning, and the woman who contemplates making any purchases finds a vast amount of merchandise that is new and unique, and

that would not have been so prominently displayed at another time when the space was required for another line of merchandise.

Store managers prepare for the needs of their customers by increasing stocks in demand at a special season. As warm weather arrives, or even farther back than that, in January or February, when the wise woman is planning her spring sewing, the new goods arrive and she has a large variety to select from, the winter goods which she has little interest in are put away on the shelves and prominence is given to the new dainty muslins and linens.

This careful consideration for the needs of the customer is shown through the year at every season and occasion in which woman is particularly interested, and, according to the old adage, is a good rule which works both ways, to the advantage of both the merchant and the customer.

THE YOUNG IDEA.

In a 4B test, Romeo and Juliet were mentioned among the famous explorers.

And it was some wise boy who wrote on his test paper, Chickens are birds harmful to men."

RECIPES TRIED AND FOUND VERY SUCCESSFUL BY WOMEN OF HONOLULU

Recipes Tried and Recommended by Mrs. E. K. Ellsworth, Manoa Valley.

Recipes tried and found very successful by women of Honolulu: Recipes tried and recommended by Mrs. E. K. Ellsworth, Manoa Valley.

CORN BREAD.

2 cups yellow corn meal, 1 cup boiling milk, Butter size or walnut, 1 cup cold milk, 3 eggs, beaten well, 1/2 teaspoonful salt, 1 tablespoon sugar, 1 heaping teaspoonful baking powder, 1 cup flour, Bake in shallow pan for about 30 minutes.

PEA AND APPLE SALAD.

1 pint peas, 2 large apples, 1 cup olive meats or broken walnut meats, Dress with mayonnaise and serve on lettuce.

FRUIT SALAD.

Serve individual plate as follows: 1 banana, sliced in thirds lengthwise, Sliced prunes, seeded, 1/2 dozen blanched almonds, Place banana on plate, add prunes, cover with the almonds shredded, and dress with mayonnaise.

SQUASH, PUMPKIN OR SWEET POTATO CUSTARD.

1 1/2 cups stewed squash or pumpkin, or boiled sweet potatoes, thoroughly mashed, 1 cup boiling milk, 1 cup sugar, 1 tablespoon butter, 1/2 teaspoonful salt, 1/2 teaspoonful mace, 2 eggs, well beaten, Mix in order given and bake. Makes a delicious filling for pies also.

SPANISH STEW.

Three small onions, fry in 1-3 cup olive oil until tender and brown; add 2 cups stewed tomatoes, 1 cup rice (already boiled until tender), 2 sweet peppers, and add water if needed. Season with salt and pepper to taste.

ORANGE MARMALADE.

2 or 3 lemons and juice of more if desired.

First day—Slice the fruit as thin as possible, rejecting the stem ends; measure and to each pint of fruit add 1 quart of water and let stand till next day. Second day—Boil slowly 1/2 hour. Third day—Measure again and add equal quantity of sugar and boil until the liquid jellies. Stir no more than is absolutely necessary at any time.

SALMON CROQUETTES.

1 can salmon, 1 small onion, grated, 2 sweet peppers, chopped fine, Season to taste, Mix with thick, white sauce obtained by boiling 1/2 teaspoonful of butter, 1 tablespoonful flour and 1/2 cup milk. Add dry bread crumbs if the

mixture is not thick enough. Mold, roll in flour, then in egg, and then in bread crumbs. Fry in deep fat. Makes nine or ten croquettes.

PLAIN PLUM PUDDING.

Quarter cup butter creamed with 1/2 cup sugar, 1 cup molasses, 2 eggs, 1 cup milk, sour or sweet, Season with cinnamon, ginger and cloves. If sour milk is used, sift 1 teaspoon soda in dry ingredients. If sweet milk is used, use 1 heaping teaspoonful baking powder, 1/2 cup currants, 1/2 cup seeded raisins, 1/2 cup chopped walnuts, 1/2 cup finely cut citron, Flour to make stiff batter. Put in well buttered brown-bread mold and steam three hours. Serve with hard sauce or lemon sauce.

BEADS FROM HAWAIIAN SEEDS

"Oh, you have been to Honolulu," said one woman to another as they met on the street of a far western city. "Yes, and so have you," replied the other, laughing.

The women were strangers, but a common bond drew them together. It was a string of small red beads which each wore about her neck, and was a curiosity when seen outside of Honolulu where such beads are very common.

Seeds from the willow tree, which are of a brilliant red color, were used for the necklaces. These seeds are about as large as green peas, and grow in a pod seven or eight inches long. A peculiarity about them is that the pods always burst in the night, and when one goes to the trees in the morning he will see the long pods still clinging to the branches but curled, back showing how they have opened and dropped the beautiful seeds.

Buying these curiosities by the pound or quart, as the housewife would purchase beans to bake from the gro-

cer, is in itself something of a novelty, but that is the way tourists buy the seeds. Little Hawaiian boys make considerable money by getting up early in the morning, going to the trees to pick up the seeds, and taking them to the curio shops, where they are eagerly bought by visitors.

Boring machines are kept in the shops and holes are bored through the seeds and then they are strung. Travelers often purchase these seeds, have the holes bored and string them on the homeward passage to be given to their friends later as a souvenir of the trip to those far-away islands.

Not only does the willow tree furnish necklaces, but many other trees have large pods containing seeds, one of which has a black seed. Unlike the seeds of the willow tree, the seeds may be strung without being bored by a machine. These are soaked in water over night and they become so soft that the needle will go through them easily. They harden again when they are dry.

TENDENCY TO LIGHTEN MEALS

There is a tendency to lighter meals and to omission of meat on the bill of fare. The French course dinner, as it has been transplanted to the United States, has become a scramble on the part of guests to finish the meal in time for the theater or evening engagement, and on the part of restaurants to serve as many dinners as possible between 6 and 8.

This of course is at hotels rather than homes, where the company dinner is not served until 7 or after and time is taken to appreciate the varied courses. A great many people have always adhered to the idea of two specially good dishes in season, from which the diners might help themselves at leisure, dispensing with entrees, game courses and many of the side dishes that detract from rather than add to a menu in the estimation of many.

At this and other seasons of the year when special foods come to the market to disappear all too soon the two-dish plan would be a boon to those who have had enough of the various dishes that so many chefs seem to think necessary at each meal. Frets of beef, game and the many little morsels that come in paper-frilled cases and casseroles. The dinner of two dishes, which must not be taken quite literally, would be a welcome innovation in entertaining. Many men who are accustomed to elaborate dinners like to go to the club for a chop and a baked potato, perfectly cooked, served hot, on hot plates, with good bread and butter, cheese and a beverage as the only accompaniments.

At this season of the year two of the finest foods on the list are in market. These are shad roe and the asparagus which comes from California and the South.

Another choice combination is that of broiled young chickens, with a bowl of the many green salads that appeal at this time of the year—field salad, dandelion, the choice hot-house tomatoes that come from the South, and French artichokes, which now are plentiful in the market.

Both kinds of seeds are usually strung with two or three small gold or cut steel beads separating them, and make necklaces which are not only unique but remarkably attractive. —Christian Science Monitor.

Or for those who have become addicted to fruit salads, there are mixtures of orange, grapefruit and apples, with celery, endive and numerous other vegetables and fruits. Salads to be at their best must be washed and put away in an icebox, wrapped in a napkin, for an hour or more before coming to the table. This crisps them delightfully and adds to their fresh appearance and undoubtedly to their taste.

At too many dinners the guests get tastes of these excellent dishes mingled in with many other heavy foods, and the true value of them is lost. A dinner of chicken, broiled or fried in southern fashion, is far more fitted for spring service than what is known as the regular dinner.

Trout, another delicious morsel at this time of year, constitutes an ideal spring repast, served with new peas, new potatoes and maybe a cream Gervais cheese.

In Father's Car.

"Where were you last night?" asked one girl of another. "I was out riding with father in his car." "But I did not know your father had an automobile." "He hasn't; he is a motorman." —Indianapolis News.

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