

FASHION NEWS

EDITED BY *Cecile Rittenhouse*

Batiste Frocks for Little Girls

This Year White Dresses, Whether Imported or Domestic, Are Made of This Material and Sometimes of Cotton Voile—Some Are Made With High Waist Line and Round Shoulder Yokes.

made with a high waist line and a round yoke that drops off the shoulders with very small puffed sleeves that remind one of the delightful children on Lawrence's canvases or some old daguerreotype. These dresses are, many of them, made up with a combination of Irish lace and hand embroidery.

The long waisted dresses have shawls that are usually run through with ironed-in inserts. One must never see the shawl tied straight around. It is usually worked in and out through the fabric of the frock.

Colored Linen-Finish Frocks.
Colored linen—pink, blue, green and yellow—is seen in some of the new frocks of a more substantial sort. The newest developments in these frocks are in the separate or separate waist portion—a sort of sleeveless bolero that slips on over the skirt which is fastened to a lining body which also holds the sleeves.

Many of the new linen dresses are finished around the hem with a trimming of lace—sometimes narrow and sometimes several inches wide. Don't let these narrow lace trims deceive you. They are better than the plain hem. Don't you truly think that the simplicity of the straight skirt around the bottom of the frock is more suitable for the little girl? A row of Irish lace insertion at the head of the skirt is a more attractive than a row of edging at the bottom.

There is an unusually large variety of little girls' coats this year. Any of these coats is more attractive than the coats of silk poplin, either plain or in more finish. The best trimming for these coats is a wide ribbon band, shown by a specialty shop for children. It is simple and easily washed—wide colors are used, such as red, blue, green, yellow, with inch-wide valencienne lace.

The New Little Boy.
It seems to see the clothes that are built for little boys to wear nowadays has come into existence. A few years ago we had the Buster Brown knickerbocker, his loose, long waisted coat that covered all discrepancies at the waist line, the long belt that never got out of place and the collar that was, if properly fitting, as comfortable as no collar at all. But now for the last six months fashion has banished the rollicking lad with the Buster Brown knickerbocker. In its place we have a very proper lad with straight up and down breeches—that brook no bending over and that are fastened with buttons and light on the waist and the waist is buttoned within an inch of the lad's skin around the waist and the collar around the neck. It is as long and straight as are the breeches. It is usually a wide economy of material developed in pink and white, sometimes in blue and white and sometimes in all white. Cotton poplin is the most popular material chosen. One variety of the new suit developed in pure white showed a two-inch collar and a two-inch cuff. The collar and cuff are finished with a wide ribbon band. It is a model lad, indeed, who could endure the discomfort of stiff frills at the neck and the collar. The model little boy has come into fashion.

WHILE CAPE HAS NO PLACE IN SEASON'S WARDROBE, IT ALWAYS WILL BE USED BY PRACTICAL WOMEN

It May Be Gay or Somber, But if One Wishes to Be in Picture of Day It Should Have Touch of Gayety Somewhere.

There is no doubt about the fashion for and the popularity of that covering which for want of a better name we call a cape. Of the long, voluminous affairs that came into fashion with the opening of spring we know much, although we may not have acted on the multitudinous suggestions given by the dressmakers to their varied advantages. This world moves slowly in respect to topcoats, capes, jackets and even sweaters. The American world in general needs more energy in that line, for it lets its coat that belongs to the suit do all the work demanded by the weather.

If we adopted some of the French woman's fondness for a wrap separate from the jacket that forms a part of the suit we would probably be able to wear a greater variety of gowns. Back of much of the French theory of living is the idea of economy, and all one has to do to appreciate them is to see their manners and their result.

Scarves Instead of Scarfs.
The scarf that has remained with us overlong has not a place this season in the fashionable wardrobe, but it will always be used by those who cling to the thing that is useful and serves their needs. In its place is the mantel, which is as good a name as any for it.

True, it is not so easy to acquire, although it often costs less money. One cannot readily give the best experience would be rare. One must sit down carefully and cut and sew at home or have one cut and find just the thing in the shops. But this is just what women like to do when they have the opportunity.

Regard these mantles and see if you do not think them rather a welcome change from the ubiquitous scarf. They are in the picture of the day it is wise to add a touch of gayety somewhere. Still another use for this little cape is to make it as a piece of the blouse. Not that the sleeveless waistcoat is the fashion of the day, one can do many things to suggest it.

One attempt in this line is pictured here. It will appeal to many women. The blouse to go with it is of thin white silk with long sleeves. Over it is a cape of one piece of the new twilled, in broad stripes of gray and Saxe blue. The hem and armholes are finished with deep blue braid. The fronts are made slightly longer than they are to give them an opportunity to be in the handkerchief and pocket.

There is no liking to this mantle. But, one likes the colored mousseline is the choice of fabric. The best designers use it in their designs and it is eagerly welcomed by the woman who has carried underneath from one bead to another.

never known what to do with the inside of a coat for warm weather. For instance, a coat of black taffeta is lined with royal blue mousseline. A russet green coat is lined with gray green, and dark blue has a lining of figured red and blue and white. It is an attractive idea, but as color goes as well as a practical one, for a good quality of mousseline wears as well as taffeta.

Mantles of Striped Satins.
Because the looms have turned out many satins in the new Roman striping there are many who are glad to use them. They make good linings, and they serve admirably for those little capes. One is shown here that is built of the satin on the bias, a trick that one finds in every side. Regard the shape of this garment well, because it is very new and exceptionally graceful. There are places

for the armholes made by the back width being brought up to the waist line in front. If one prefers a high neck, or one that gives a modicum of protection, one can cut the edges of the fronts on a straight line and tie them together at the neck with a black sateen ribbon.

It is entirely opposite from the fashion for the starched and stiff capes of the past. It is a bit newer, but women can choose either idea they like and not offend fashion. Any one of these capes made of striped satin is good, provided it is worn at the neck. One can cut the edges of the fronts on a straight line and tie them together at the neck with a black sateen ribbon. Your own taste will tell you it is not for the street. If you are going to a cool spot for vacation days, buy some satin and attempt the effect of its brilliancy.

Another new way in which chintilly is used is in a suit. It is made, as you can see by the sketch, into a kind of loose sacque, for it is a day of sacques, and as the foundation is black and the threads of the embroidery are dark blue, silver and deep red, the cape might be worn with anything.

This garment can also be lined with mousseline, in black or color. It is prettier unlined, for one does not wish to wear it over any other frock than a white or tint colored one. Taking it as a whole, it is not as valuable as the opaque ones, unless one wears it over a thin black. For a woman who is wearing a wardrobe if the embroidery were done in black threads.

Another new way in which chintilly lace is used, and this is exceptionally attractive, is to put its flowers on a cape that is made of velvet. It is a mantel that is also an old-fashioned as Pomander walk. It is also shown in the sketch. There are girls who are imitating it in white tulle with pink flowers applied with white thread, and in blue tulle with white flowers. The shape appears to be for walking and is made of kimono sleeves, the long fronts turned under and caught into the belt. The back is plain. At the edges is a roll of tulle that can be in any color that suits the flowers.

An 1870 Sacque.
What we once used as a saut-de-lit we now wear to a garden party. So the world moves. The old-fashioned sacque which was made for years of flannel or silk and passed around as Christmas presents between women are now glorified into afternoon wraps. The sketch shows one. In the original it is made of white mousseline. Its scallops bordered with black velvet ribbon. It does not sound as though it belonged to this century, does it?

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How to Serve Strawberries and Bring Out Their Flavor.

This fruit has little to commend it so far as nourishment goes, and yet no fair-minded housewife would want to deprive her family of the joy of an occasional dish on this account.

This strawberry could not be recommended to the thoughtful housewife because of any very high nutritive quality it possesses. To be perfectly frank, about ten cents' worth of strawberries contain about one-sixth as much nourishment as 10 cents' worth of apples.

In fact, it is not true—the strawberry is the most expensive fruit in the list issued in the bulletins of the United States Department of Agriculture. Even watermelon possesses two-thirds more nourishment for the price we pay than strawberries, and yet no fair-minded housewife would want to deprive her family of the joy of an occasional dish of strawberries just on that account.

It may have been in order to furnish some excuse for eating strawberries that there have sprung up about them the tradition of so many virtues. It used to be said that he who ate strawberries would have no more rheumatism, that they prevented perspiration in summer time, that they cured colds and consumption and a host of other ills that flesh is heir to. The housewife who believed all these things could well consider strawberries economical.

But why make all these excuses? Why not admit that we like strawberries, that they do us no harm and that we eat them for the pleasure of eating them? To the person who likes the flavor of this most useless of all fruits, there is nothing so important as strawberries—fragaria—which indicates its fragrance, is token of the delicate and lovely flavor of this fruit.

Here are some rules that are especially worth trying:

Strawberry Whip.
To make a delicious light dessert use the white of two eggs, beaten stiff. Add one-half cupful of powdered sugar and one and a quarter cupful of crushed strawberries. Beat again till stiff enough to hold its shape. Add the strawberries. The better will be the results. Serve soon after making.

Strawberry Cream.
A richer mode of serving strawberries calls for one pint of ripe strawberries and one-half cupful of sugar. They should be mixed and mashed together and put through a sieve. Then whip a pint of stiff cream and add to the strawberries with just enough water to prevent curdling. Add a third of a cupful of cold water. Mix together, pour in a mold and set on the ice till ready to serve.

Strawberry Cup.
This calls for one quart of ripe strawberries rubbed through a sieve. Add a small glassful of maraschino wine, one pint of white wine, a few whole strawberries and sugar to taste. Serve in a glass with crushed ice. This is an excellent, inexpensive and keeps well.

Rhubarb and Orange Jam.
Wash three pounds of young rhubarb and cut in small pieces, two and a half inches in length. Put three pounds of oranges in the preserving kettle with cold water to cover and simmer three hours. Drain the oranges and cut each in four pieces. Put six pounds of crushed loaf or granulated sugar in the preserving kettle with just enough water to prevent sticking, and stir with a wooden paddle until it reaches the boiling point. Put in the oranges and rhubarb. Simmer in boiling, move to the edge of the fire and simmer fifteen minutes. Turn into jars, but leave until cold. This is an old English recipe and an excellent one.

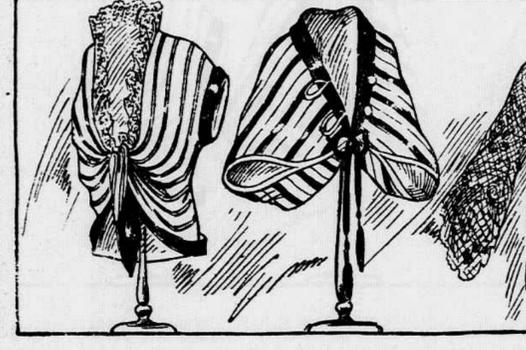
Tutti Frutti.
This is a rich and delicious conserve that needs no cooking. Put into a stone jar holding about two gallons a quart of the best French brandy and two pounds of light-colored fruit you may happen to have. Add a little sugar to make the breakfast table or lunch basket. While there are any number of variations in the making of marmalade, the following made of oranges alone or oranges in combination with other fruits are all well worth trying.

Combination Marmalade.
Shave one orange, one lemon and one grapefruit very thin, rejecting all seeds and cores. Measure the fruit and add three times the quantity of water. Let it stand overnight in an earthen dish, and in the morning boil just ten minutes. Let stand another night and the second morning add a pint of sugar. Boil until it jellies into a limp mass with the strips of fruit well defined. Strain as little as possible. The cooking will take about two hours. This will fill twelve glasses.

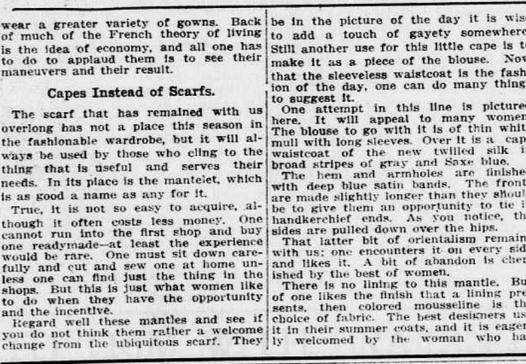
Apple and Orange Marmalade.
Peel six oranges and cook the peeling until tender, add the oranges juiced and pulp and twelve apples peeled, cored and quartered. When the fruit is soft add sugar to accord with the acidity of the fruit and cook gently on back of stove or in oven for a half day. This is easy to make and delicious in flavor.

Orange and Lemon Marmalade.
For twelve oranges allow six lemons. Cut all the fruit crosswise with a very sharp knife and as thin as possible. To each pint of the mixture add a pint and a half of water and cook thirty minutes. Let stand twenty-four hours, then measure the mixture and allow a pound of sugar to each pint of juice—a little less sugar if the oranges are very sweet. Boil nearly an hour.

Orange and Rhubarb Marmalade.
Cut into small pieces two pounds of rhubarb, but do not peel. Cut the thin yellow rind from a half dozen oranges and shred. Remove all the white pith, slice thin, discarding the seeds. Put the rhubarb, sliced orange and peel into the



THE LITTLE CAPELIKE WRAP IS MADE OF STRIPED SILK AND PLAIN SILK, LACE AND TULLE. AND IT SERVES THE USES OF A SCARF AS WELL AS MANY USES OF ITS OWN. THESE CAPES ARE REALLY MORE SERVICEABLE THAN THE UBQUITOUS SCARF, FOR THEY HAVE ENOUGH BODY TO PROTECT ONE AND TO MAKE A LOW FROCK SERVE IN THE SUMMER AFTERNOONS WHEN ONE WISHES TO BE PARTICULARLY WELL DRESSED.



TO TRIM WITH BRAIDING. A SINGLE motif or a section of a border done in a good braiding design may be all that a garment needs. More elaborate braiding designs may be used, but they seem to come from the general effect. It is a work that grows rapidly, and for this reason holds a fascination for the worker.

When studying braiding patterns you will find them to be round or angular in general character. When sewing on the left, the braid trimmer should be held in the right hand to guide it. The sewing stitches should be small, even, and stuck completely through to the under side of the background, reaching almost to the surface of the braid on the upper side.

Draw the threads evenly but not tight, and at sharp turns secure the braid with back stitches. It is easier to braid with sewing silk, and the shade should match the braid perfectly. Do not pull the braid, nor stretch when sewing. When finishing, pierce an opening with a still-etch and push the cut end of the braid through to the wrong side of the material, making a neat, fasten firmly so that it will not unravel.

Many patterns are intended for a combination of embroidery or beadwork with braiding. The braiding should be done first, and the embroidery or beadwork added after. Some designs have beads or beads of translucent net, garned or beaded, and held in place by the braid which surrounds them. Beads can readily be sewed upon thin material if the thread is carried underneath from one bead to another.

Tracing paper, through which the pattern shows, is needed for the sort of net. This should be basted against the back of the net. Also baste several lines of stitching through the center of the net. Braid stitches are necessary when sewing broad upon any open-meshed material. For chiffon work there must be more accurate basting upon the temporary paper foundation.

When braiding a pattern with a stamped design, use a measuring-card with the spaces accurately marked. After a little practice, the braider can do the work with facility and skill in original work. In developing unstamped patterns beads or embroidery stitches are added after the braid is completed.

When braiding two-tones is interlaced, two strands are carried along side by side, and two-headed needles are used. The standing of a flat braid on its edge is extremely pretty in appearance when combined with beadwork, and not difficult to do after a few trials.

DELICIOUS ORANGE RECIPES

If you want to be cheerful, let's set your mind on it and do it. Can't you do us help what trials we start out in life with, but we like help what we can get up with.

If you are a homekeeper, don't be the sort who looks at her husband's feet when he comes home before she looks at his face. This is what children have to go out in an alley when they eat an orange.

—Mildred Manly Caldwell.

SUNDAY MENU.

- BREAKFAST: Cereal, Boiled Ham, Water-Cress, Orange Marmalade, Toast, Coffee.
- DINNER: Asparagus Soup with Cream, Radishes, Young Onions, Roast Chicken with Virginia Dressing, Mashed Potatoes, Rice, Molded Squash, Parsnips, Orange Marmalade, Cream, Coffee.
- SUPPER: Potato Salad, Sardines on Toast, Sliced Oranges and Bananas, Washington Pie, Tea.

Before Housecleaning.

The cleaning of wardrobes and closets and bureaus should be accomplished before the regular housecleaning is undertaken. Choose a sunny day and hang all the clothing from the closet out to air, brushing each article well before putting it back in place. Remove all boxes, shelves and drawers.

Never whitewash the walls of a closet or you will have to brush every article clean before you wait before hanging up your garments.

The German art nouveau influence is shown in the most important wall hangings in vivid colors and close decorative patterns.

If you would be strictly up to date, line your waist with pale pink mousseline or chiffon.

To Get Best Service From Veil

The life of a veil depends entirely upon the way it is manipulated when not in action. Few of us ever give our veils hard enough wear when they are actually in service to wear them out. But when you wear them for a day or so will ruin a veil that would last for weeks if properly treated. Here is a good practice for the preservation of veils that an economical Englishwoman has explained to her American friends:

Whenever you take off a veil roll it, never bag. But when you wear them the life of the veil will have been doubled. Did you ever try to wash a veil? Properly washed, a veil will last for years. The veil is white, and with care a colored veil can sometimes be put through soap and water. Use a mild soap, and do not leave the veil in the water for more than a minute. Rinse the veil in clear water after it has been in the soap water and allow it to dry by pinning it out at the edges on a counterpane. Chiffon veils should be washed with care. There is one exception, however, to the rule of the economy of inexpensive veils. This applies to the very best veils, but with care and attention to the rule of the economy of inexpensive veils. This applies to the very best veils, but with care and attention to the rule of the economy of inexpensive veils.

Short Cuts for Housekeepers.

WAYS OF PREPARING GREEN PEPPERS.

GREEN peppers are used with equal success as a decoration and as a foundation. There are numberless combinations that may be worked out with peppers, and they are being used in some form every day during the season.

Stuffed With Veal or Chicken.
Take some large peppers, soak them a few days in salt and water, changing the water constantly to make them less pungent. Cut out the vein that makes them so hot and stuff them with veal or chicken. Chop fine the whites and yolks of a half dozen boiled eggs and add a teaspoonful of bread crumbs. Mix and bind together with white sauce. Season with salt and a little black pepper. Dot with butter and bake.

Stuffed With Salmon.
Cut the stem end from green peppers and scoop out the seeds. Mix cream and mix with boiled rice; moisten with cream or a little white sauce; add butter, pepper and salt, and bake.

Stuffed With Oysters.
Remove the stems and seeds from six green peppers. Parboil twenty-five oysters in their own liquor and season with salt. Chop fine half of a large pepper and one very small onion, and fry in butter. Mix the fried pepper and onion and oysters together, and add bread crumbs until the stuffing is of a suitable consistency. Stuff the peppers, dot with butter and bake until brown. These may be served with tomato sauce or with cream sauce.

Stuffed With Rice and Cheese.
Cut the peppers lengthwise and remove the stems and seeds. Moisten boiled rice with a little cream and stuff the peppers with it. Sprinkle with grated cheese, dot with butter and bake.

Stuffed With Mushrooms.
Mix a can of chopped mushrooms and a large cupful of bread crumbs. Cook

Stuffed With Curried Rice and Tomato.
Make a stuffing of boiled rice and canned tomato and a small minced onion. Season with salt and add a half teaspoonful of curry powder dissolved in a dessertspoonful of water. Fill the peppers and bake, dotting with hot water.

Stuffed With Eggs.
Chop fine the whites and yolks of a half dozen boiled eggs and add a teaspoonful of bread crumbs. Mix and bind together with white sauce. Season with salt and a little black pepper. Dot with butter and bake.

Chestnut and Rice Stuffing.
Boil chestnuts until soft. Chop and mix with boiled rice; moisten with cream or a little white sauce; add butter, pepper and salt, and bake.

Is Your Fruit Washed?
THERE is a good, old-fashioned tradition, current among housekeepers, that to wash fruit is to detract from its juiciness, and thereby to injure its pristine flavor. It is a fine old theory and it manages to hold its own in an age of science and the kitchen. Modern housewives will agree to having sterilized milk from the dairy, wrapped bread from the baker and guaranteed eggs and poultry. They even insist on having the starch and soap come done up in packages, and yet the fruit comes into the house from the garden and the market, where its sticky surface has been a bait to germs and dust, and presto—it goes to the table. Why? Because there is an old saying that to wash fruit is to spoil its flavor.

As a matter of fact very little juice is removed by washing fruit. In firm-skinned fruit experiments have proved that practically no juice is removed. A berry that is badly bruised will lose considerable juice in washing, but then the bruised berry is the very one that is sure to harbor germs and illth.

In a garden filled with a Grecian peroglia and marble benches the bronze disk is mounted on a simple Doric pedestal of marble. In still another garden, where every-

FASHION NEWS.
PREFERENCE has decidedly been given to short, loose-fitting suit coats and bustle or tunic skirts. The newest jackets show a more decided flare at the waist line, which effect is in some cases attained by bias side seams and fullness here from the collar. Ruffles, ruffles and flounces are the order of the day. Bolero jackets with two or three flounced skirts and combination costumes are to be seen everywhere.

Serge or silk gabardine jackets are worn with plaid skirts. Black and white ribbons and flowers of quaint Watteau or rococo shapes are worn with these dark-toned suits.

Black taffeta boleros are worn with white taffeta skirts and vice versa. Black taffeta boleros are worn with white taffeta skirts and vice versa. Black taffeta boleros are worn with white taffeta skirts and vice versa.

Plaid embroidered waists are worn with plaid costumes, and plaid and plain taffeta is used in combination.

A pleated flounce added to the new short jacket is attached so as to form a right angle at the center back and gradually disappear in front.

Wired or stiffly starched organdy collars look delightfully cool with the summer wardrobe.

Hats are charming with quantities of ribbons and flowers of quaint Watteau or rococo shapes. Walking dresses are small, trimmed with quilts, wings or the new waxed ribbons.

EMMA PADDOCK TELFORD.