French Skirts Reasonably Long, Comfortably Narrow

The High Crowned Hat Paris Likes

IT IS OF BLACK VELVET WITH AN IMMENSE RUSSIAN ORNAMENT OF CUT SILVER IN FRONT. THE BRIM IS MODERATE IN SIZE AND SLIGHTLY CURVED, AND THE HIGH, SOFT CROWN IS CARELESSLY DENTED AT THE TOP.

French Frocks That Paris Has Sent to America for the Early Autumn

THE ONE-PIECE FROCK ON THE LEFT IS OF SAND-COLORED JERSEY CLOTH TRIMMED WITH BANDS OF RABBIT, THE PELTRY WHICH PARIS HAS SELECTED TO USE IN A LAVISH MANNER THIS SEASON. THE GOWN, TAKE NOTICE, IS FASTENED DOWN THE BACK FROM NECK TO HEM. THERE IS A SMALL BRITTANY APRON IN FRONT TIED AROUND THE WAIST WITH VELVET RIBBON. THE SUIT ON THE RIGHT HAS A BLUE AND WHITE CHECKED CLOTH SKIRT WITH A SHORT BLUE VELVET JACKET. THIS HAS A WHITE WAISTCOAT CUT IN DEEP POINTS BELOW THE WAIST LINE AND TRIMMED WITH TWO ROWS OF LARGE, FLAT SILVER BUTTONS, WHICH ARE REPEATED ON THE SLEEVE FROM WRIST TO ELBOW. THE COLLAR IS A UNIQUE AFFAIR MADE FROM THE BLUE VELVET AND DRAPED INTO THREE LARGE FOLDS.

The Hat of the French Marine

SOLDIERS AND SAILORS, TOO, FURNISH INSPIRATION FOR THE NEW AUTUMN CLOTHES, AND THIS NEW BLACK VELVET HAT IS AN EVIDENCE OF IT. THE BLACK AND WHITE BOA IS OF THE NEW ZEBRA-LIKE FUR.

BY ANNE RITTENHOUSE.

THERE is no doubt now that the French designers will put through their plan to give us skirts that are longer and less wide. There is no return, however, to the sheath or hobble skirt. Not a ripple on the surface of fashion indicates that women will have less freedom in walking because of the tightness of the hem.

There is a great deal of fullness taken out of the side seams in the new skirts, and the effect is more like the full skirts of the eighteenth century than those of last winter.

A few of the Paris houses cut their walking skirts only three yards wide. Four yards, however, was a more general measurement, and many of the evening skirts fell to the floor in slight fullness, with a sizable train behind.

Even this moderate amount of fullness is not held out by cerclettes or crinoline, nor is there any tendency toward the barrel skirt or the exaggeration of the hips by the Watteau panniers.

Mind you, there is still an ornamentation of the hips, but it is not used for the purposes of distension. What one writer has called the slipper trimming, is a popular expression of the belief that the sides of a skirt should be brought into relief.

Lanvin originated this trimming, and Poiret put a good deal of emphasis on it in a slightly different way. It consists of a stitched or embroidered band or bedroom slipper with a rounded toe, and this is placed downward over the hips and usually forms part of the belt.

Certain forms of this slipper trimming have been so commonized in cheap, ready-to-wear garments that the public may be wary of it. It is not possible to tell this early whether or not it will run more than a few weeks.

Is the Short Skirt Doomed?

There may be a few hundred young women and girls who will insist upon the extra short skirt until they are assured that it is doomed. It is graceful on all those who are not burdened with height or width, but it has been carried to such degrees of absurdity during the last six months by women who should have known better, that one does not look with any sorrow on its threatened downfall.

All the smart Frenchwomen have taken to Oxford ties as the fashionable shoe, the tie that has the broadly rounded toe, the short vamp and high, Spanish heel with lacings of inch-wide ribbon tied in a smart bow at the instep. Such shoes demand a longer skirt than the high laced boot that America went quite mad over last winter.

It may be that the Frenchwoman does not think the exaggerated short skirt a dignified fashion during her year of sorrow; it expresses a spirit of bravado that she is far from feeling.

It is not possible to get away in our fashions from the reflection of the French spirit and French history, and in this connection the designers are wondering what effect the close of the war will have on the clothes of American women.

In Gay Panoply.

If France is not victorious—unthinkable as that is to her sympathizers—the experts believe that all the clothes in the fashionable world will be somber, modest, demure. No flicker of gayety will creep through fabrics or costumery.

If France is victorious, America will burst out in the gay panopoly of conquerors. Scarlet and purple, gold and silver and all the magnificent trappings of military achievement and of elated spirit will be reflected in our clothes.

That has been the way with France, and there is no reason to suppose she will act differently now. If she loses, it will make little difference what we wear, for all clothes will seem commonplace and alike; if she wins, we shall be a composite of the parade of conquerors in Aida, the glory of Hannibal's returning armies and the sumptuousness of the procession behind Cleopatra and Marc Antony.

Our clothes after the war, therefore, will depend upon whether the victory parade takes place in the Champs Elysees or Unter der Linden; whether, as one writer put it, it takes place "before a president of a republic, with five kings, a czar and a man from Japan as his guests, or before a kaiser, with one king, a sultan and an aged emperor as his guests—an emperor who is too weak to stand as the Austrians pass."

The Military Touch.

And, by the way, speaking of parades, those military touches that appear on the new Paris clothes are not a reflection of the offensive on the French front, or the defensive victory at Verdun which the militarists say will go into history as the great epoch of the war, but of the parade which took place in Paris on July 14.

This is the first parade which has taken place in France since July 14, 1914. No such gathering has been seen on the Champs Elysees and the boulevards since the day that Gen. French arrived from England, to confer with the minister of war, which the French construed as the symbol of England's offering her sword to France.

This 14th of July is France's Fourth of July, to celebrate the falling of the Bastile, which was the people's declaration of independence.

This parade held on the 14th of July stirred the hearts of the French people in an amazing way. The veterans of four nations took part in it. Its emotional appeal to an emotional public was far-reaching. It was a symbol to these people of a glory soon to come. It was not a reflection of defeat in the Franco-Prussian war, in which these veterans took part, but a prophecy of victory that would create a tremendous batch of new veterans.

Scene All Set.

It is two years since France has had a parade. July 14, 1914, was a day of wonder and happiness to all of us who were in Paris. There was no flicker of war on the horizon, and yet, in ten days, it was to be rumored, and in two weeks it was to come as a cataclysm.

Paris was packed with Americans. Everybody was maneuvering for a place at Longchamps. Thousands stayed up all night and rode or marched to the race tracks before sunrise, for the president of the republic was to review the army of France while the dew was on the great fields—that halcyon hour in Paris of which Lucas says: "Paris, which retires so sinfully, can arise so pure."

At 5 o'clock that morning, when the sky was pink and the milk carts were rattling over the towns, thousands of people sat in the open air, waiting for the great review.

Every person of importance who could be in Paris at that hour was there, waiting for the spectacular beginning. From out of the sun-washed horizon, came a colossal flock of immense birds. It was as though the solar system had sent forth a new species of matter. Straight they came toward the tribune, where sat the president, rumbling through the air like an earthquake. Timid people ducked their heads, trying to surge backward out of the center of things. Then, as by a solar signal—as though the sun had whistled to it—the great air-going fleet of aeroplanes dropped at the president's feet.

The shock of the spectacle kept those thousands quiet for a second. Then there came forth a roar from human throats and loud cheering in many languages.

It was this last parade of veterans, combined with the memory of what had gone before, that gave the designers the impetus to put military touches in our new autumn clothes.

No Victorian Trivialities.

The joyful thing about the new clothes is that all the bows and flutings and ruffles and ruches that disgraced our recent costumery are absent.

These styles, known as 1840 and 1870, were twisted into something that suggested grace and daring by those who were gifted by nature to transform something ugly into something charming by the alchemy of their personality—the kind of person, you know, who makes orangeade out of all the lemons handed out by life, to quote from an optimists's diary, which is, after all, the most constructive policy of happiness in this world.

One gets weary of the Mark Tapleys of life who are forever smiling at the things that are wrong and pretending to be cheerful, but the chemical ability to turn something bad into something good makes this world want to cheer the person who can do it.

All of which is a verbose way of saying that only a gifted few can make Victorian ornamentation appear attractive.

The High Prices in Paris.

Simplicity is the new keynote of French clothes, but expensive simplicity, which, after all, is far better than expensive ugliness. Gowns are priced beyond the dreams of avarice today, and no one but a buyer for a rich American firm can afford more than one in Paris at this season.

No plausible reason is given for this increase in prices. There is no need of one. Paris needs all the money she can get and she is no different from any other section of humanity on this planet in demanding all she can get when she knows that the world is dependent on her work.

Whether or not this will mean that the American people will pay more for their autumn clothes is in the balance. We, the laymen, have never found that the American commercial world ever had the slightest hesitation in getting all it could out of us, and the absurd way in which pure American commodities have been raised in price because of the war, as the sellers tell us, should be a byword and a hissing in this country.

Without Reason.

The joke told by the southern housekeeper who claims that people ask three times as much for chickens as they formerly did because of the European war, and have raised the price on blackberries on the same basis, should cause a tear, rather than a laugh, for it is a piece of chicanery that is spread over the whole country. The buyers are in the grip of the sellers, and are being mulcted without rhyme or reason.

As far as the price of gowns goes, the American public has the satisfaction of knowing that its department shops copy every French gown and do not dare raise their prices, because if they did they would not be able to sell in sufficient volume to pay their expenses.

It is doubtless true that if the specialty shops and dressmakers put their prices for the coming winter much above those of the preceding winter they will lose by it. There is no hesitancy on the part of the millionaire class to go elsewhere for their clothes than the smart shops. In New York it has come to be a boast among those whose incomes are near a million that they get their clothes on side streets for a half and a third of the prices paid by the moderately well-to-do class.

I know personally of two women whose expense account for clothes differs in just this ratio; one, whose husband's income is between $20,000 and $30,000 a year, pays $175 apiece for her gowns, and the other, whose husband's income is $1,000,000 a year, pays $65 for hers.

$600 for Fur Coat.

I know of two young married women, one of whom has a barely good footing in smart society, who paid more than $600 for a fur coat, and her friend, who has the most brilliant place in sigh society in New York, only $65 for her coat on 6th avenue.

I know of a young woman who was asked by her multi-millionaire hostess where she got her evening wrap, and when she mentioned the firm and said it cost $140, her hostess exclaimed with horror and sent her to the woman on the west side who makes her evening wraps for $40.

When the dressmakers are inclined toward frankness they will tell you that the multi-millionaire class never supports them. It is the strugglers, and the vast number of women who come into the great cities for their clothes and, knowing nothing of prices, pay what is asked them as a sure means of obtaining the latest and best.

One dressmaker on 5th avenue owes her tremendous income to the women from the west and southwest who order all their clothes from her; and she laughingly says that she couldn't get a single Newport woman to pay her two-thirds of the prices.

Fashions That Are Promised.

Several of the French houses still insist upon the Russian influence in clothes, but this does not mean the influence of the Russian ballet. There is a vast difference between the clothes of a Cossack and those of a slave in Scheherazada.

Russian blouses, Paris says, will be longer than ever and will be belted with superb pieces of crude, brilliant Russian embroiderey in which there is a glint of metal.

Many jackets will be three-quarter length.

Satin is featured for coat suits, or rather, for one-piece frocks with jackets.

The gray known as bleu ardoise, which is slate blue, is to be incorporated into a variety of clothes.

Dark blue gabardine with a thick cord across it will be used for coat suits, and the rich tones of velvet will remain in high fashion for one-piece frocks, separate jackets and coats and skirts.

Ermine will take precedence over every other kind of fur—which may be a tribute on the part of France to her royal allies in this war. It is the czar's peltry, and Paris is closely akin to all Russian sartorial influence this season.

Rabbit Popular.

For everyday wear and sharing the place of honor with ermine, in a popular sense, is rabbit. This common peltry is by no means commonly priced, and yet it is used so lavishly on all the new clothes that one imagines the French designers had been raising rabbits on a stupendous scale in order to get ready for this usage of the fur.

The straight skirts which hang plumb from hip to hem are pleated. Many of the dressmakers indorse this style for the street.

Other gowns are buttoned down the back, both skirt and bodice, and there is a shoulder cape and a tiny little apron tied about the waist with satin strings; this is a continuance of the Brittany fashions.

At the present moment France is still sending out elaborated Jersey cloth gowns trimmed with fur and heavily embroidered with small metal disks and bullion thread. You may remember that Chanel sent over such a suit last February, but that America did not turn a willing ear to its persuasiveness.

Today, Paris is insisting that we wear this kind of gown and suit until the cold weather sets in.

Short velvet jackets are added to plaid and striped skirts for the early autumn, and the velvet hat goes with them. There are two new shapes which the milliners have brought over from Paris, one of which is a hat from the Russian marine with a pompon on top made of feathers, and the other a modified cowboy hat with a slouched brim and a huge silver triangle in front.

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CURTAINS AND COVERINGS.

For those whose summers and winters are spent in the same house it is often desirable to change the general aspect of the interior. Summer suns take life and color from tapestries, velours and corduroys, and heavy portieres besides seeming stuffy and wintry are a prey to moths.

There are many pretty flowered linens, cotton prints, cretonnes and chintzes from which to make slips for the heavy pieces of upholstered furniture and to use as summer door and window hangings. Every variety of flower and foliage arrangement is seen on cretonnes and chintzes in rich and delicate colorings, as well as more conventional patterns. Some designs are in three or four different colorings, with either light or dark backgrounds.

The old idea of shrouding all the furniture in ghostly garments for the hot season has always been regarded as thrifty and even sensible, but it is seldom attractive. There is no reason why it should not be all of these. Pretty, gay coverings turn a somber and dark-toned living room into a delightfully cool and refreshing summer room.

In selecting colors for durability in summer there is probably nothing worse than green, and yet there is nothing so generally chosen. To invest in plain green cotton fabrics, with a very few exceptions, is to throw money away, and most blues and pinks are as bad. Tans and grays are by far the most serviceable, as well as the coolest and freshest looking.

For bedrooms it is often satisfactory to get plain colored ginghams and chambrays, since these can be procured in fast dyes and make charming side drapings over curtains of white net or fine white scrim. To avoid calling in an upholsterer when covering furniture cut the goods to cover the pieces and pin in place with long white-headed pins. They may be placed as closely as tacks and are really ornamental, easily adjusted and can be removed when desired. A shabby old couch may be covered in this way to disguise the unsightly cover beneath.

If, at the windows, there are side drapings of expensive materials that one can ill afford to leave to the mercy of the sun and sudden showers, they should be removed and their places given to simple, inexpensive hangings to match the slip coverings on the furniture. There are numerous varieties in white curtain materials. Plain soft denim is an excellent material for curtains and is prettiest when trimmed with a band of cretonne, which may be bought by the yard. For a blue room buy a plain blue denim and trim it with a border of blue and white flowered cretonne.

There are also many dainty edges in coarse lace and narrow fringes.

A cotton drapery in a fish-net weave, which comes in a wide variety of colors, is of great assistance in producing an artistic effect in room furnishing. To drape a door opening, it will be found that a width of mesh drapery matching in color the other hanging quickly adds grace and softness. For each section of a triple window make a pair of curtains that will fall straight down from a small brass rod to about four inches below the sill. Turn a hem an inch and a half wide on the side and bottom of each curtain and finish it with a small Irish edging. Leave an inch heading above the rod from which the curtains hang.

For a bedroom, buy a good grade of cream scrim, make one-inch hems and sew imitation cluny lace inside the hem and cut the scrim from beneath. Edge the curtains with imitation cluny. Hang the curtains on thin brass rods, allowing the ends to reach the casement. A wide window, with a valance of scrim, the curtains drawn to each side, is artistic. A wide window can also be made an ornamental feature of a room with an arrangement of white dimity. Have the valance at the top with plain side pieces and a central strip the width of the side pieces. Gather the valance and strips but slightly, and have all finished with a plain hem. Use no lace.

Unusual Flavors in Cooking

WHEN we read a French recipe calling for a tablespoonful of anchovy paste, a clove of garlick, some chives, a teaspoonful of walnut ketchup, a French chestnut and some mushrooms and a little glaze, we decide to serve the meat in question either plain boiled or roasted.

What we Americans need to master is the art of flavoring the food we eat with the flavoring agents we have at hand, and not with the more complicated list of flavoring agents which the French cook usually finds in her larder. Americans are not called born cooks, and many of them never develop into cooks that deserve the name. Their lack of ability in flavoring and seasoning is the reason. If they but master this they can cempete with the cooks of the continent—and perhaps prove themselves superior.

Now it is quite possible for us to stock our pantry shelves with many more flavoring agents than they now contain. But with the things already there we can do wonders, and then it is time to think abont additions.

Do you ever have cloves used to season meat?

One clove dropped into the soup pot or cooked with a stew of lamb gives a special flavor that is not easily forgotten.

Do you use marigold leaves in soup? If you have never tried this means of flavoring a clear meat soup, place a marigold leaf, washed clean, in each soup plate today and over it pour the clear stock soup, piping hot. The fragrance of the leaf is almost as delicious as the unusual flavor it imparts.

Do you know how good orange skin makes custard?

If you don't, steep a strip of orange rind in the milk which is to be used in a custard or pudding made with milk, and then listen for comments on the delicious flavor.

Did you ever add nasturtium petals to lettuce sandwiches?

The combination is worth trying. There is a slight tartness to the nasturtium blossoms, not so noticeable as that of the leaves, but just enough to give a little tang of flavor to the lettuce.

Do you know the possibilities of raisins in meat cookery?

Add a few raisins to the stock sauce served with boiled fish. Add raisins, too, to the stuffing for baked fish to get a novel flavor.

Do you know how to get the best of onion flavors?

It is an easy matter to have chives growing in the dooryard or on the window sill, and a few chives can be used more easily than onion in soup and stews. A delicate flavor of onion can be given to any meat dish by adding a partly cooked onion. For salads, rub the dish in which they are mixed with onion, or else place a small piece of onion under a little block of bread in the bottom of the mixing dish.

Do you use olive oil for frying seasoning vegetables?

If not, by all means try it. Cut vegetables to be used in a fricasse, stew or soup into small pieces and fry gently in hot olive oil. Then drain and use.

Do you make a wide use of lemon juice for flavoring?

Add a little of it to consomme some day for an unusual flavor. Use it with melted butter on fish of all kinds.

Have you exhausted the possibilities of parsley?

Try placing a sprig of it in the saucepan in which peas or string beans are cooking, and notice the interesting flavor.

Dressy Waists.

WASH satins are used for white and pastel colored waists. Cotton voile and novelty cottons are in corded effects or in pin stripes. Often there is a touch of color in the trimming to bring the waist into harmony with the suit worn. Waists of colored voile often have white collars, cuffs, vests, buttons and embroidery. Sheer silk crepe, chiffon, lace and net are used for dressy waists. The sleeves in many of the new waists are long and slightly fuller. The sleeves of models of sheer silk crepe, net, lace or chiffon are very full. Collars are low, high, convertible and flaring.

NEW WAY TO CAN VEGETABLES

ANY woman can preserve vegetables as successfully as fruits. But the process is not the same; a little more time and labor are necessary. The difficulty in former days arose because the cause of fermentation was not well known, so the remedy could not be applied with certainty.

Vegetables in general contain very little of the acids that discourage bacteria; on the other hand, they contain large amounts of proteid, the food most hospitable to bacteria. Moreover, the bacteria always present in corn, beans and other vegetables have a peculiar life history that makes them extremely resistant to heat. Under favorable conditions they live and multiply as other similar growths, but under unfavorable conditions they form thick-walled bodies called spores, which are able to retain their vitality even if boiled for hours.

It was these spores that worked havoc in the jars of our mothers and grandmothers. Long-continued boiling of the vegetables to be canned failed to kill all present; the few or many that escaped sooner or later developed into bacteria in the jars, and then multiplication was so rapid as to spoil all the contents.

Although the spores are able to resist the temperature of boiling water for a long time, the bacteria that develop from them cannot. Therefore the problem of recent investigators has been to devise a means of making the spores develop into bacteria at canning time and then to kill these bacteria by boiling. Fortunately a certain means of doing this has been discovered. It was found that boiling does not kill the spores—in fact, it stimulates them so that they develop into bacteria within twenty-four or forty-eight hours.

Hence the method now used with complete success in canning vegetables of all kinds in the home without special apparatus is to boil the vegetable for an hour to kill all bacteria present and to stimulate the spores, then to seal the jars and let them stand for twenty-four hours so the spores may develop into easily killed bacteria, and finally to boil the vegetable again for an hour to kill the new crop. Generally the boiling is repeated on the third day to make sure that no spores escape. This method of canning can be used with certainty by any housewife who will observe ordinary cleanliness and follow simple directions.

The method is known by various names. Because the vegetable is put into the jars cold before cooking it is coming to be called the "cold-pack" method. It is perhaps best illustrated with corn, so directions for canning corn are here given in detail:

Cold-Pack Method in Canning Corn.

Use the best grade of sweet corn. Select ears that are not too hard, and do the canning as soon as possible after the ears are pulled from the stalk. The percentage of sugar is low in hard ears and in ears that have been pulled for some time. Remove the husks and silks; if this work is done carefully, it will not be necessary to wash the corn unless worms are present. Cut and scrape the corn from the cobs with a sharp kife in order to get all the nutriment possible. Ordinarily a teaspoonful of salt to a quart of corn is sufficient.

Have glass jars ready; these are the best, because they can be cleaned more easily than any other kind, and also more thoroughly. Pack the jars full of corn, fill them to the top with cold water, put the covers in place loosely without the rubbers, stand the jars in the wash boiler on a false bottom of cloth or shingles, surround them with a few inches of warm water, put the cover on the boiler loosely and steam the jars and their contents for an hour by boiling the water. Then put the rubbers on the jars and seal them.

After twenty-four hours loosen the covers so they fit loosely and again boil the water for an hour. Seal the jars and allow them to stand for another twenty-four hours. Then unseal them, put new rubber of good quality in place, screw on the covers loosely, and steam the jars the third time for an hour. Screw the covers on tight while the jars are still hot and the corn will certainly keep; moreover, its flavor is excellent.

Easy Devices to Lessen Labor.

This method at first thought seems rather troublesome, but the amount of work can be materially reduced by a simple device. The jars need not be removed from the boiler each day. All necessary work can be done without this operation and the boiler and its contents allowed to stand. If good rubbers are used no change need be made, but long heating causes the cheaper kinds to crack, so that the jars cannot be sealed tight enought to shut out bacteria. Of course, the covers must be loosened each time the jars are steamed, as otherwise the expansion of the contents would cause an explosion.

An apparatus that materially reduces the time and labor required is the steam-pressure outfit. Those designed for home use hold about sixteen or eighteen quarts.

Other vegetables usually canned may be preserved in much the same manner as corn. Details differ somewhat, and the method of preparing the vegetables for the jars varies, but the method of sterilization is substantially the same for all vegetables except tomatoes.

Many vegetables are improved if blanched before canning. This sets the color of green vegetables, removes bacteria and undesirable substances and in many cases improves the taste. To blanch a vegetable that has been prepared for the jars, place it in some kind of open vessel (preferably a woven-wire basket), plunge it into boiling water or live steam from one to five minutes, and cool it at once by dipping it in cold water or pouring cold water over it.

To Can String Beans.

Select young and tender beans; those allowed to harden before canning are tough and stringy when served. String them, break them into short lengths, blanch them for two minutes, cool them at once and pack them into jars. Fill each jar to overflowing with cold water, add a teaspoonful of salt for each quart and sterilize the beans for an hour or three different days as in canning corn.

To Can Lima Beans.

Shell the beans, blanch them four or five minutes, cool them and pack them into jars. Fill the jars with cold water and steam them for an hour or three different days as in canning corn. It is important to hurry the process after shelling the beans, as lima beans lose their delicate flavor if allowed to stand after shelling.

EMMA PADDOCK TELFORD.

Smart Summer Hats.

A NOVEL idea is to embroider the owner's initial in a contrasting color on the side crown of high-color felt hats for sport wear.

Another unique idea is to convert a medium-brim panama into a broad sailor by the use of a three-inch extension of pink batiste. The brim is slightly rolled in the back, and a bunch of assorted china, wax and crochet flowers in pastel shades trims the right-side front of the crown.

An attractive way of using rubberized silk fruit is shown on a small white straw sailor. The stiff, high crown is encircled with a design made of apple-green foliage, the design being filled in with assorted fruits in all sizes and colors.

Lining for Bureau Drawers.

LINING bureau drawers with wall paper gives a pretty effect. See, first of all, if you have some remnants of the paper with which the walls of the room have been covered, if the pattern is suitable for the purpose. At any rate, remnants of attractive designs of wall paper may be bought at low prices. Flowered papers are especially good. Fortunately, wall paper comes in just about the right width for lining bureau drawers. Fasten down the corners of the lining with thumb tacks.

Grape Juice Sherbet.

TWO and one-half quarts of water, five cups of sugar, three teaspoonfuls of gelatin, five cups of grapejuice, one and one-fourth cups of lemon juice and one-fourth cup of cold water. Boil the water and sugar fifteen minutes, add the gelatin softened in the cold water and stir until dissolved; then let cool; add the fruit juice and freeze.

Green Pea Salad.

TAKE one cup of cold cooked peas, one cup of cold cooked asparagus and one cucumber thinly sliced. Mix carefully together and serve on a lettuce leaf with a spoonful of thick boiled salad dressing to which has been added one-half a cup of whipped cream.

Things You Want When Shopping

EVERY room should contain at least one scrap basket, and the more serviceable and strong it is the better. When it combines beauty with serviceability so much the better. One of painted tin, hand decorated with flowers, answers both requirements. It is made with a black background with colored flowers. Its price is $5.

A glass box for jewelry is unusual. It contains an inside compartment of blue velvet and costs $4.

A charming lamp, for drawing room, boudoir or bedroom costs $30. It is two feet high, including the shade, and shows a base of Chinese porcelain and a shade pointed pagoda-wise at the top. Its dainty French mounting and finish make it suggestive of the lamps which the Pompadour must have possessed, when that first fad for things Chinese struck France.

For the man or woman who travels there is a pliable morocco photograph case. In the size for cabinet photographs, with six openings—that is, room for six photographs—this costs $9.50. In smaller size, with the same number of openings, it costs $7. It is lined with moire silk and there is a sheet of mica over each space for photographs.

A brocade-covered sewing board, with bars for holding six spools of thread, a box attached containing compartments for tapes, buttons and hooks and eyes and a stiletto slipped through little bands, costs $5. It is bound and finished with French braid and is as attractive to the eye as it is useful.

A little leather case containing court-plaster, scissors, bandages and other supplies which would be needed in case of slight bruises and scratches costs $1.25. It is so tiny it can easily be stowed in the corner of the traveling bag or of the automobile.

Candy and biscuit boxes for the boudoir are covered with chintz and cretonne to match the room hangings. They are also covered with lace and silk and brocade, much befrilled.

The Vogue in Parasols.

A PARASOL of the richest and softest chiffon velvet has a narrow turned-back hem of white silk, which also lines it. The handle is ivory, and there is a black velvet wrist strap also lined with white silk.

Sun umbrellas are of bright silk, though severely plain in pattern. These are to carry for protection from sun, and also from sudden showers. They come in plain bright shades of waterproof taffeta in green, purple, scarlet, bright blue and in changeable silks.

Flat Japanese parasols are made of Japanese cotton crepe figured in eastern patterns and colorings. They are inexpensive and very effective when carried with cotton morning or afternoon dresses.

Stuffed Halibut Steak.

TWO one-inch-thick halibut steaks, six slices of thin salt pork, one cup of breadcrumbs, one tablespoonful of melted butter, one tablespoonful of chopped parsley, one teaspoonful of chopped onion and salt and pepper to taste. Remove the bones from the steaks, then wash and dry them thoroughly. Lay one steak in a buttered baking pan. Mix together the breadcrumbs, butter, parsley, onion, salt and pepper. Lay this dressing on the top of the steak and over that put the other steak. Over the fish lay the salt pork. Bake for forty minutes in a hot oven. Serve with a white sauce containing a little chopped parsley.

Black Blouses.

THE woman in mourning finds prices for clothing of good quality higher than prices for colored things. Especially is this so when she dons thin blouses of black and white. These blouses are usually very expensive. She can obviate this expense, however, by buying a sheer blouse of all black chiffon or georgette crepe and lining it herself with white chiffon or lace, or wearing it over a dainty white camisole. A separate white collar, too, can be worn to relieve the intenseness of the black. For $6 or $7 a black blouse can be bought as attractive as a black and white blouse that would cost $10 or $12.

Vegetable Roast.

TAKE one-half a cup of boiled corn, either canned or cut from the cob; one-half cup of baked beans, mashed to a pulp; one-half cup of boiled rice, one-half cup of strained stewed tomatoes, half a teaspoonful of minced onion, two tablespoonfuls of melted butter, one-quarter cup of sweet milk and salt and pepper to taste. Mix this together and add enough stale breadcrumbs to make a stiff dough, roll and bake in a greased pan. Serve with tomato sauce.

A taffeta straight-line frock has the pleated skirt of plait taffeta, the waist of plain and the sleeves and collar of crepe.