

plied to this frock in so simple and interesting a way I could not forebear showing you one more fur-trimmed model.

Crepe meteor in deep, rich purple is used in the gown. The "stirrup-strap" drapery at the sides is seal, and the gauntlet cuffs are topped with seal. The novelty buttons from black to purple. A tiny edge of seal trims the sailor hat of purple silk and black velvet.

THE NEWEST BLOUSE IS GIRDLED



By Betty Brown

The deep girdle with flared upper edge is a feature of the newest blouses.

The Fashion Art sketch shown here illustrates this new blouse fashion.

The deep cuffs with flaring tops harmonize with the girdle. Georgette crepe in soft peach color is the material used. Novelty buttons in black jet add to the charm of girdled waists.

The man who is right succeeds, whether he wins or not.

COLUMBUS

By Charles R. Driscoll

In jumper, cap and overalls
He trudged his weary way
From wealthy man to statehouse
halls,
And back again, each day.

He talked about a world unbound,
A continent unseen,
And wise men said, "His feet are
sourd;
The trouble's in his bean!"

The papers called him "Nutty Chris"
Upon the comic page,
The school kids used to hoot and
hiss;
They mocked him on the stage.

One day he borrowed someone's coat
And went to see the queen.
He said, "I want a leaky boat,
You gather what I mean!"

Columbus thought a continent,
While other men thought dimes.
And so his name resounding went
Throughout all states and times.

He dreamed a dream so grand and
vast

Men scoffed—they always do—
Then while the scoffers stood aghast
He made his dream come true!

UNFERMENTED JUICE

Wash the fruit, crush it slightly, put in a porcelain preserving kettle and simmer half an hour. Crush again and strain through a jelly bag. Measure the juice and allow one-half cup of sugar to each pint of the juice. Bring the juice to the boiling point and skim well, add the sugar and boil six minutes. Fill the heated bottles and seal.

PORTUGUESE ICED PUDDING

Remove the seeds from one-fourth pound of Malaga grapes, cut two ounces candied orange peel into shreds, mix with one quart vanilla ice cream, one cup of sherry and one pint of whipped cream. Pack in a freezer to harden.