

# WOMAN'S HOME PAGE

CHARLES DWYER... Editor.

## LATE SUMMER PARIS FASHIONS MID-SEASON STYLES IN VOGUE

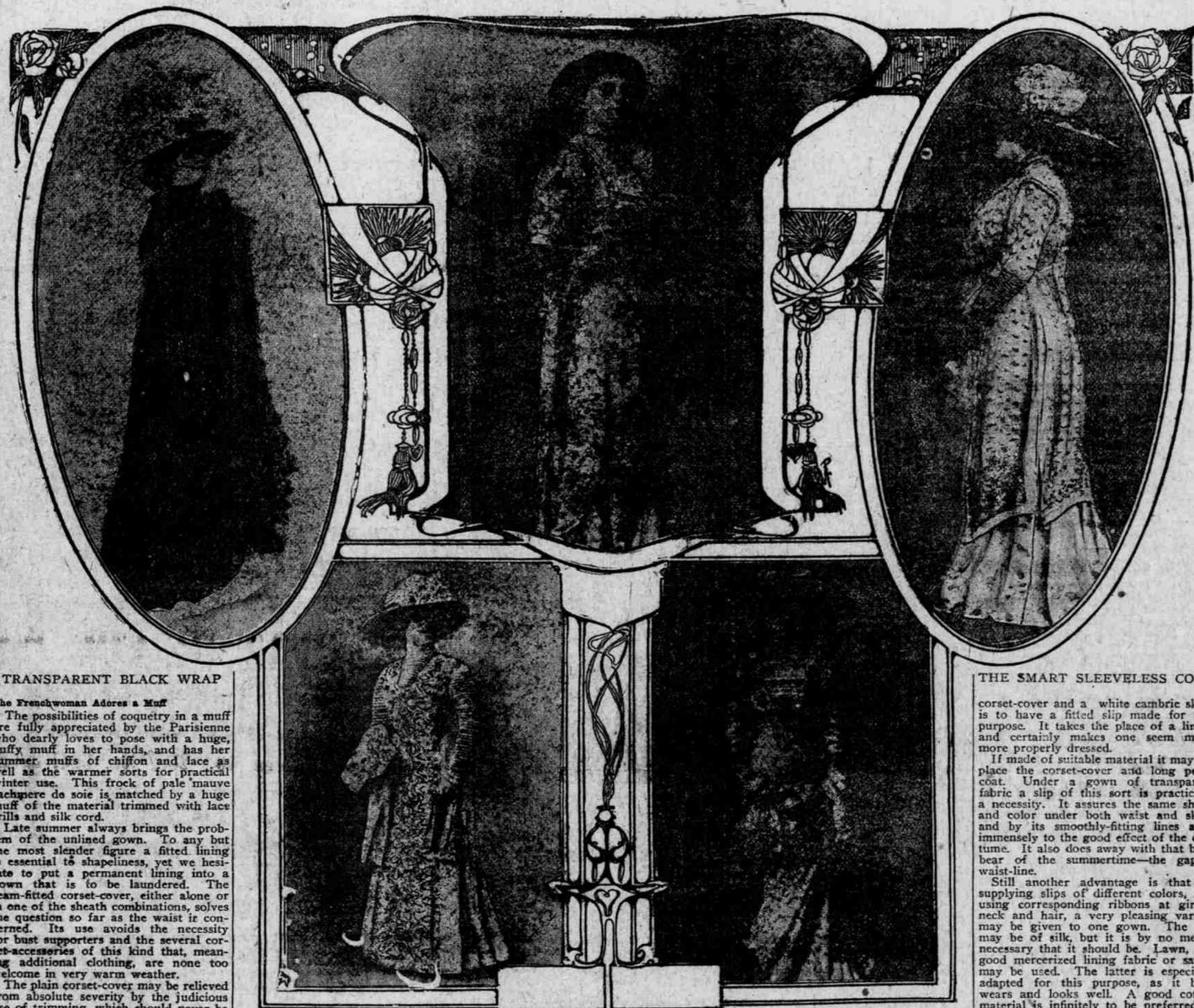
WE are just at that rather dull mid-season period in fashions, when the summer is almost but not quite at an end, and the fall is almost but not quite beginning. In Paris, however, ideas, even in the eddy of seasons, and several new gowns have been shown in the Bois that have attracted well merited attention. At this season, too, in Paris, one begins to gather from the general gossip what the fall promises. Extreme styles of the kind in which spring and summer were fertile have passed out of vogue. The fall shows a return to the heavily draped and rather full although close-fitting models of twenty to twenty-five years ago. The black lace cape I show here is really a modern adaptation of the old-fashioned "circular," for instance. How far we are to proceed along these lines I do not know; the chances are that after Redfern and Paquin have finished with their new models, only those most gifted with imagination could trace the inspiration. Some of the gowns which I spoke of above I am showing you here. They all of them are of the mid-season variety and can be worn up to the middle of September without discomfort.

**Transparent Black Wraps the Moment's Fad**  
Paris women have taken up the transparent black wrap with unusual enthusiasm—even for Paris. These wraps are of black net, lace and chiffon, and are often elaborately embroidered with jet beads. This graceful black chiffon cape falls from a shirred shoulder yoke of black velvet, and over the chiffon falls a netting of silver threads weighted by velvet rosettes. The cape is tremendously full at the bottom where it is weighted by an insertion of heavy Yak lace.

**Pale Blue Gown with Turquoise Embroidery**  
The delicacy of this lovely costume can scarcely be realized from the illustration which does not produce the coloring. Over a trailing slip of pale-blue crepe de chine falls a tunic of white lace, and this lace tunic is weighted down by the girde of pearls and turquoise-colored beads which hangs at one side. A shaped piece of this blue and pearl embroidery hangs over the bodice of lace, and the sleeves are of blue chiffon and lace.

**Sleeveless Coats Smart if Not Warm**  
Though the gay little sleeveless wraps of lace are not the least protection, they are very charming over white summer frocks for afternoon wear. This lace coat is really made of four long panels, bound at the edges with silk to match the frock it accompanies, and caught together only under the arms where the silk belt crosses. Motifs of heavy Irish crochet set into the stole and give added richness to the coat. There are no sleeves, the armholes being edged with silk bands; but the sleeves of the frock beneath are made of the same lace, with tucked chiffon cuffs.

**Lavender Linen with Embossed Trimming**  
The embroidery which trims this simple yet pretty dress is dyed in the lavender shade of the linen. Both coat and dress are trimmed with this embroidery, and also with the soutache braiding followed by the raised or embossed effect on the linen. Around the décolletage is a line of violet velvet, and the violet note is repeated in velvet on the hat, which is of leghorn trimmed with wistaria. The gloves are the dainty Niagara embroidered sort, with lavender embroideries on a self-tone ground.



TRANSPARENT BLACK WRAP

The Frenchwoman Adores a Muff  
The possibilities of coquetry in a muff are fully appreciated by the Parisienne who dearly loves to pose with a huge, fluffy muff in her hands, and has her summer muffs of chiffon and lace as well as the warmer sorts for practical winter use. This frock of pale mauve cachepere de soie is matched by a huge muff of the material trimmed with lace frills and silk cord.

Late summer always brings the problem of the unlined gown. To any but the most slender figure a fitted lining is essential to shapeliness, yet we hesitate to put a permanent lining into a gown that is to be laundered. The seam-fitted corset-cover, either alone or in one of the sheath combinations, solves the question so far as the waist is concerned. Its use avoids the necessity for bust supporters and the several corset-accessories of this kind that, meaning additional clothing, are none too welcome in very warm weather.

The plain corset-cover may be relieved from absolute severity by the judicious use of trimming, which should never be elaborate, however. The disclosure, through a sheer waist, of an over-trimmed corset-cover and a large corsage of colored ribbon, that had a vogue last summer, is in questionable taste—to criticize it even mildly. A

PALE BLUE WITH TURQUOISE TRIMMING

Using Trimmed Underwear  
Though almost every woman likes daintily trimmed underwear, she should select her plainest corset-covers to wear under a transparent waist. Better still then wearing the dress directly over the

THE SUMMER MUFF

simple embroidery design, with a buttonhole edge or a frill of narrow lace, is quite enough.

THE SMART SLEEVELESS COAT

corset-cover and a white cambric skirt, is to have a fitted slip made for this purpose. It takes the place of a lining and certainly makes one seem much more properly dressed. If made of suitable material it may replace the corset-cover and long petticoat. Under a gown of transparent fabric a slip of this sort is practically a necessity. It assures the same shade and color under both waist and skirt, and by its smoothly-fitting lines adds immensely to the good effect of the costume. It also does away with that bugbear of the summertime—the gaping waist-line. Still another advantage is that by supplying slips of different colors, and using corresponding ribbons at girdle, neck and hair, a very pleasing variety may be given to one gown. The slip may be of silk, but it is by no means necessary that it should be. Lawn, any good mercerized lining fabric or satin may be used. The latter is especially adapted for this purpose, as it both wears and looks well. A good cotton material is infinitely to be preferred to a cheap silk.

THE PRINCESS SLIP

Perhaps as satisfactory a way as any to prepare for the summer's dressing is to have several of these princess slips

made of well-shrunk nainsook or long-cloth. If detachable flounces are provided, the arrangement will be perfect. The flounces may range in degrees of fineness and elaboration from lawn, cross-barred dimity, figured or dotted Swiss to handsome embroidery or lace-trimmed organdy and French lawn. There will be better protection to the flounce if the slip is allowed to extend in full length underneath it.

Gather the top of the flounce into a narrow band. Work in it buttonholes, about two and one-half inches apart, and sew buttons on the skirt at correct height for the flounce. A band of embroidery or ribbon-run beading, stitched to the buttonhole band at the upper edge only, will conceal the buttonhole.

**Using the Slip With a Two-Piece Costume**  
It is not only under a princess dress that the princess slip will be appreciated. The avoidance of extra belt thickness and adjustment is quite as much to be desired under a skirt-and-waist costume. A misses' costume shown in the shops is not a model that requires a lining in the making, but when developed in the lawn, batiste, Swiss, silk muslin or serpentine crepe for which it is so well adapted, the one-piece slip beneath it will improve both its fit and appearance. This model, by the way, may be made into a semi-princess by uniting the waist and skirt by a band of lace or embroidered insertion, matching that insert in lengthwise lines. This is the most practical way to make the princess models in sheer materials, which have not enough body in their texture to hold the shape of the smooth princess lines. The shaped princess is extremely effective when made of all-over-embroidery. All-over embroideries may be bought at very moderate price if a simple design is selected.

**New Ideas of Figures**  
There is no question about the good style of the princess models, nor the general favor that is accorded them. Now that we are realizing the fact that a pinched-in waist is not the sum-in-all of a good figure, and that equalization of measures gives not only better balance, but absolutely a more youthful carriage, the princess gown in well-fit, easy fit is not the forbidden garment it has been to many women. Fortunately, too, for in some of its many possible modifications, it is embodied in the changing styles. The long panel at the front, from neck to the bottom of the skirt, is all that remains of it in some models, but this is really the essential feature of the style.

It is introduced with excellent effect into girls' dresses when the regular princess or Gabrielle model might not provide enough fullness on the slender young figure. A plaited skirt is generally preferable to a gathered model for light-weight goods. Whole Indian linen or figured muslin may be used, or one of the dimities or printed silk-and-cotton fabrics, for the dress, with a plain collar of the same material for the stole-yoke, sleeve-bands and belt. The dress is a French under-waist-and-petticoat combination, which has the long-waisted body-portion and a flounce that may be made to button on, permitting the same variety of flounces to be used as on the misses' or ladies' skirts.

**Finishing Armholes**  
A frill of lace will give the necessary finish to the neck and armholes, and the pattern includes straps, to be stitched in indicated positions to the inside of the body-portion, to which the drawers may be attached, making an extra underbody for this purpose unnecessary.

HELEN D. PURDY.

### FOR THE GIRL WHO WANTS TO EARN

#### Possibilities of the Social Season

WONDER if the girl who wants to make money has ever thought of using the social and club season as a means of making extra money? Just now, in big cities or in smaller, you hear much of card clubs, literary clubs, dancing parties, afternoon teas—the whole of the season is well being. Let us study in a moment where the girl with a will is concerned.

Every social and every club entertainment must have its touch of hospitality in the way of refreshments. Every hostess and every committee reach the point where they would be glad to have certain details taken off their minds and hands. Think of the opportunity this gives you, in no matter what line your talent lies.

**How to Go About It**  
Suppose you live in a big, old-fashioned house, the kind with center hall and long double parlors, or with one big parlor; why do you not go right into the entertainment business? Rent your parlors to hostesses and clubs. Clean the rooms of superfluous furniture, and tint the walls a soft neutral tint, against which pretty gowns will be in color harmony. You can tint the walls yourself to save expense, but remember that certain strong colors will spoil the effect of certain other colors. You will want to change the colors of your floral decorations to suit seasons and occasions, and that is another reason why you must not have a bright background.

Buy or rent folding card-tables and chairs. If ingenious, you can manufacture card-tables yourself with board for the tops and broom-handles for legs. Cover the tops with muslin or felt. Invest a part of your capital in pretty, inexpensive china (if your own china closet will not supply enough), and do not forget the sherbet glasses. These are always in demand, and you can doubtless rent them many times over. You can get very pretty plated silver, and you can get very cheap silver-plated silver.

Little by little you can add the nappery, embroidering it with your monogram or your favorite flower, or if you give your parlors a name, with the initial of that. Special parlors, equipped with the tables, chairs and service for entertaining, have become a need where space is scarce,

decorations, and discuss them with your patron, but always keep back some little detail as a surprise. If there is a guest of honor, decorations in the latter's favorite color are a delicate compliment.

I will not go into detail about all the favors, score-cards and odds and ends which make an affair unique. Should you hit upon a happy idea for score-cards, you might work your way into furnishing them to stationers. When I stand over a case of unattractive favor cards in a shop I sometimes think: "What a pity more girls with real talent and originality do not try their hands at these." If you went about to your friends in your own town and towns near you and offered to supply the favors or decorations, or to suggest them, do you not believe that your offer would be hailed with delight?

**Catering**  
If you have any knack at all at preparing dainties, the catering for parties will appeal to you. First, there are the dainty bonbons, matching the decorations in color—a wide field for experiment with fruit and vegetable flavorings and colorings. Dig up grandmother's old cook-books and try her recipes for making ambrosia, nectar and all the old delicacies. See how many new things you can evolve. There is a host of candied fruits and flowers that hostesses love to serve in cut glass or fine china compotes for afternoon tea. Each hostess strives for something new in the way of little cakes, tarts or biscuits. Set out, for example, to coat different kinds of fruits, cakes and crackers with chocolate or colored icings, and you will be surprised at the delights you can manufacture.

Originate cakes, candies and salads. Plan little menus which can be carried out with little expense. After all, your own garden and pantry hold the materials necessary to take good foods. "I cannot make things good enough for parties," you say. Find a good caterer and engage her services then, remembering to always give work to others you cannot do yourself. The fame of one who can furnish dainty decorated cakes and salads goes abroad. I know a woman in a Southern city who ornaments cakes with flowers of icing, and was urged by ladies who visited her city and liked her cakes to establish a branch shop in a Northern city.

**The Field is Big**  
There is a chance for a real artist in decorating dishes and studying the color,

form and harmony of fruits and salads. Luncheon, wedding breakfasts and teas give the caterer and decorator the best chance. As society reporter, I heard many ladies, including the wife of a former president of the United States, lamenting that more young women with artistic sense did not enter this field, plan menus and decorations for the hostess, see that the tables and parlors were properly arranged and everything in readiness in the kitchen.

In connection with her "entertainment bureau" the ambitious girl must not neglect to study forms of social etiquette to advise puzzled hostesses; to know the correct wording of invitations and the little points that many hostesses dread. Here, too, comes in the work of making out lists and addressing invitations and delivering them (impress a small boy in neat clothes into service for this), ideas for announcements of various sorts, getting up programs, selling advertising space on programs—all these can be taken in charge.

**Winter and Summer Work**  
The willing girl will find a large field in selecting prizes for card clubs and contests or games. She can haunt the home shops and send for catalogues from dealers in other towns. Cotillion favors should bring fame and money to the clever girl. I knew a little German woman, a street seller of artificial flowers, who was "grabbed up" by a cotillion club of generous young people, and kept busy and happy making wonderful things of tissue-paper—boas, muffs, wands, hats, garlands, flowers.

When summer rolls around you can move your entertainment scenery out-of-doors. Arrange your lawn and your porch for party-giving. You will need fresh white covers for your tables and chair backs to protect dainty gowns; lanterns, big jardinières, rugs or canvas, if tables are set upon the lawn. There are many little details which the observant hostess does not neglect. You have a good chance to help your boy friends. Interest them in forming a string orchestra or mandolin and guitar club, and engage them to play for your parties. Here, too, you have a chance to help a girl friend who is musical by engaging her to play. One young woman, a widow with two sons, cultivated her talent for playing good dance music and had her musically-inclined son taught to play the drum, and the two are kept busy with engagements.

**Do Business in Business Fashion**  
In all your dealings remember to go

over each step carefully with your patron, making sure that you each understand alike. The wisest way is: draw up a written memorandum in duplicate and submit it to her before you go ahead. You will have to use tact in doing this. Many women dismiss business matters with a shrug, but are quick to take offense over discussions of prices and payments. Strike all your bargains first; have the money question so clearly understood that there can be no "feelings."

It takes courage to have money dealings with friends, but you must make up your mind to keep your head clear, smile and be pleasant about it, and know absolutely that you are in the right. Beware of the friend who says: "Oh, don't bother me with prices; just go ahead and do the best you can and I know it will be all right." Nine times out of ten, she is the one to complain and feel that she is being cheated, no matter what price is charged her.

**A HOME-MADE DOLL**  
A doll which will prove serviceable and attractive to nearly all little tots may be easily and cheaply made. Buy a sofa pillow top on which is printed the face of a pretty girl. Round the corners until the face is in the center of a circular piece about twenty inches in diameter. Run a stout thread around the edge, draw together and stuff with bits of paper or shreds of cloth. This is to be the head. From stout unbleached muslin cut, all in one piece, the body, arms and legs. Stitch around edges, cutting an opening down center of back. Turn inside out and stuff with sawdust. Close opening carefully and sew on the head. Dress in a little Red Riding Hood outfit, and the result is a doll that will be a joy forever to the little heart whose property she becomes.

A little girl who has dolls of all descriptions, from a big French doll that talks, down to one made as described above and christened "Raggy," loves Raggy better than all the others, and once, when a thoughtless auntie made some disrespectful remarks about her "rag doll," the little mother's heart was almost broken. Surely, my little girls not so well favored as the one just mentioned, whose parents have to spend their money to buy shoes and other necessities instead of dolls, would appreciate a doll like this. Many a child's face can be made happy for years by one of these inexpensive but beloved toys.

### HOW TO MAKE GOOD HASH

#### A Despised but Economical and Nourishing Dish

TO many palates the taste of good hash is wholly unknown, because, though such a common dish, few cooks understand the art of making it, and do not appreciate that the ordinary mixture of meats and vegetables, masquerading as hash, is but a travesty upon the well-made article.

If the directions given in the following recipes for the various kinds of hash be strictly observed, the result in each instance will be a most satisfactory revelation to the housewife whose makeshift of a dish called, for want of an other name, hash, has only met with scant welcome on the family table:

**Corned-Beef Hash**  
This is, perhaps, the most usual and at the same time one of the most savory kinds of hash. To make it, allow one part of cold boiled potato cut into small cubes to two parts of cold corned-beef chopped fine; mix well and season to taste with salt and pepper. Put a large tablespoonful of butter in a frying-pan; when melted turn the meat and potato mixture into it and add enough boiling water to moisten thoroughly. Cover closely and set on a hot part of the range for five minutes, being careful not to let it scorch. When a crust is formed on the bottom, turn and brown the upper side; then transfer to a hot platter and send to the table at once.

**Corned-Beef Hash with Cheese**  
Prepare the meat and potatoes as in preceding recipe, then put into a buttered baking-pan, molding with the hands into the form of an omelet. Dredge with bread-crumbs, dot with bits of butter, and bake a light-brown in a hot oven. Just before taking the hash from the oven, cut four ounces of American cheese into small pieces and stir over the fire in two tablespoonfuls of sweet milk until melted. Beat an egg light, add one tablespoonful of milk, mix well, add to the cheese, season with cayenne, and stir a few minutes. Turn the hash out on a hot platter, pour the cheese mixture over it, garnish with parsley, and send to the table at once.

**Hash in Pepper Shells**  
Chop cold roast veal or fowl fine; cover with cold water and cook slowly until very tender. Then season to taste with salt; add a dash of cayenne and a generous lump of butter. Remove from the fire and add sufficient bread-crumbs to give "body" to the hash. Have at hand the required number of pepper shells washed clean; fill these with the hash, stand upright in a baking-pan, dot with butter, half fill the pan with water and stand in a hot oven fifteen minutes. The meat is a delicious luncheon dish or an entrée.

**Quick Hash**  
Cut tender cold roast beef or veal into dice; put over the fire in cold water to cover well; add four to two cups of the fire in enough cold water to allow for several hours' cooking without replenishing, which detracts from the richness of the hash. Bring slowly to the boiling point, then simmer until the potatoes thicken the gravy. Season to taste with salt, pepper and butter. This hash may be cooked the day before, then reheated for breakfast.

**Mutton Hash with Green Peas**  
Chop the lean portions of cold roast or boiled mutton fine. Cook in enough cold water to cover, adding, if the flavor is liked, a little minced onion. Bring slowly to the boiling point, then move the vessel to a cooler part of the range and simmer until the meat is very tender. Season with salt, pepper and butter, thickening with flour. Have ready sewed peas, fresh or canned, seasoned for the table, also a sufficient number of buttered rounds of toast; heap a helping of the hash in the center of each round, and surround with a border of peas.

**Hash in Pepper Shells**  
Chop cold roast veal or fowl fine; cover with cold water and cook slowly until very tender. Then season to taste with salt; add a dash of cayenne and a generous lump of butter. Remove from the fire and add sufficient bread-crumbs to give "body" to the hash. Have at hand the required number of pepper shells washed clean; fill these with the hash, stand upright in a baking-pan, dot with butter, half fill the pan with water and stand in a hot oven fifteen minutes. The meat is a delicious luncheon dish or an entrée.

**Beefsteak Hash**  
Cut the lean portions of left-over steak