

The Fashion Magazine Section

LOS ANGELES HERALD SUNDAY SUPPLEMENT.

SMART FROCKS FOR LITTLE MISSES

TRY TO ALWAYS HAVE SUNNY DISPOSITION

Remember That a Merry Heart Banishes Weariness and Wrinkles, Besides Making Your Daily Household Cares a Greater Pleasure.

The girl most richly endowed by nature is the one who is blessed with a cheerful disposition. It is impossible to overrate its value to the fortunate possessor. It carries her triumphantly through the countless difficulties common to all and it helps to lighten other people's burdens.

The woman whose sunny nature calls forth the remark "she's as good as a tonic," is welcome everywhere. It matters not if her means are small and she is only passably good looking.

She may be positively plain, but people forget that in the charm of her expression. She cheers them up, and leaves a pleasant memory of her visit behind her, and nothing she says leaves a nasty taste in the mouth of a listener.

The girl who is cheerful because it is her nature to be so never thinks it a bother to be agreeable even to the most common-place person. She takes a smiling, pleasant interest in everybody, just because she can't help being natural.

Everywhere it is the cheerful woman who is popular. In hospital wards the dignified nurse, no matter how clever she may be, is not nearly so successful as the bright, cheery girl, whom patients call a living sunbeam. Some think it almost worth while to be ill if they are nursed by a girl like this.

In a business office the favorite is the girl who does her work cheerfully. She is always obliging and does not think she is cheapening herself by being agreeable.

Then, how children love a cheerful mother! Their heedlessness and ignorance are bound to get them into scrapes sometimes, and thrice-blessed are the children who can own up to a mother who is "a jolly good sort," as a boy once said: "She never rows a fellow when he doesn't deserve it." Such women bring out the very best in children.

If mothers would remember "that perfect love casteth out fear" many little ones would be saved the necessity of fibbing, which is the refuge of the weak against the strong.

Pleasant looks and loving sympathy are more potent in correcting faults than an outburst of temper and a stern countenance.

The cheerful woman is also a brave woman.

Whatever happens she never pitiful herself. Possessed of immense vitality she sets about making the best of things. She does not recognize defeat. Hope springs out of cheerfulness, and her splendid perseverance generally has its reward.

Being friendly, she has no lack of friends who are only too glad to help her over a time of trouble, and so her habit of cheerfulness reacts upon herself.



FROM FASHIONDOM

The Very Latest Fancies and Ideas From the World's Fashion Centers.

Hems of satin if added to plain materials are usually headed with lace or braiding of irregular forms.

Of the materials for lingerie gowns of handkerchief linen, the mulls, batistes and dotted embroidered swisses are the most used.

Trimming of alternate rows of ribbon and lace insertion are seen in some of the late summer-silk models.

Navy blue is more in favor than it was at the beginning of the season, especially mixed with crude green and mandarin.

Some of the new hatpins can truly be regarded as jewelry. One of the novelties was a large head of tortoise shell, set with rubies and diamonds. Still another was incrustated with turquoise and diamonds.

A smart sailor hat has clusters of moss rosebuds in the form of floral aigrettes, high on either side of the front, and a wreath of white hyacinths around the crown.

Lace on lingerie, while still much in favor, is less popular than embroidery for trimming the corset cover intended for ordinary wear. The latter both lasts longer and washes better than lace, even the durable German valenciennes.

A simple dress may be given quite an air by wearing with it one of the new ruches that are so fashionable just now. The latest ones are long and stole shaped. A lovely one recently seen was made of cloudy lace, the design lightly covered with tiny ruches, but not so closely as to conceal the pattern of the lace.

The quaint and becoming cloche shape so much in vidence this season may be developed charmingly in a hat of fine chip in a soft pastel pink, with a full wreath of shaded pink roses for the chief trimming. The flowers pass over the brim toward the back and are arranged under the brim in a decorative "cache-peigne" mixed with soft choux of tulle and a knot of black velvet ribbon.

Chiffon and all the gauze materials are even more in vogue than usual this season. Striped gauze in two tones of the one color made up over silk, preferably of a lighter shade, is always attractive. Many of the very sheer materials have a satin or satin finished foundation, and if it is desired to make either of the colors more prominent satin will show up much better than any dull silk.

The small girl's coiffure will be embellished this year by a coquettish ribbon rosette of four loops and two ends, which may be worn either on the top or on the side of the head. To obtain this effect a yard and a half of ribbon from three to four inches in width should be first tied in two loops, each three inches in length; when these are secured tie two more loops of the same length. This leaves two ends. Flatten the bows with the fingers, pull out the loops and you have a mushroom rosette suitable for any occasion. These bows are daintiest in Dresden ribbon.

Silk Color.

Salt will do a great deal toward preserving the color in silk that is to be washed. Soak for a time in cold water, to which has been added a pinch of salt, and there will be very little danger of the color running.

Scorched Linen.

A scorch mark on linen, if not too brown, may be removed by moistening with water and laying in the sun. Repeat the moistening two or three times and the mark will disappear.



ODDS AND ENDS

Worth Knowing.

A pinch of salt added to the coffee will improve its aroma.

Boil lamp burners in a solution of soda and water or weak lye. Then polish.

A salt ham should be soaked in cold water for twelve hours before being cooked.

Oil of sassafras will drive insects from shelves and its odor is very distasteful to flies.

Cattails in seed make a very soft filling for cushions and it is claimed that no insect will infest it.

The best housekeeper is the one who passes less time in making things clean and more thought in keeping them clean as she goes.

To remove a stain in a marble basin caused by dripping water, apply with an oil tooth brush a little pulverized chalk moistened with ammonia.

Washing Glass and Lacquered Ware.

A housekeeper who forgets to tell her maid that neither venetian glass nor lacquered ware should be washed in hot soap-suds claims to have had cause to regret this oversight. A beautiful lacquered crumb tray and a Venetian glass bonbon dish were almost ruined.

Apply Wax With Stocking.

In applying wax to hardwood floors, cut the feet off of old stockings. Slip a foot on

your hand; rub in the wax with hand open flat.

Oil Stains.

To remove from wood, mix pipe clay and water together till it forms a stiff paste, and spread it over the stain. If left till the next day and then carefully removed, all trace of the stain will have disappeared.

To Clean Food Chopper.

If a piece of steel is run through before and after it has been used for mincing meat or other material, it can be kept clean and in good condition.

To Whiten Piano Keys.

When your piano keys become yellow they can be restored to their former whiteness by rubbing them with turpentine.

Cleaning Lace Curtains.

To clean a lace curtain which has become matted and slightly soiled, lay it on a dry sheet, cover with a wet sheet, and iron it with a hot iron. The dust will come off on the wet sheet.

Cleaning Cloths.

Nothing is more troublesome than trying to keep a cloth on the broom while cleaning the dust off the wall. Use the sleeves and legs of old knit underwear. Put the broom handle in the large part of sleeve or leg; pull it up well over the broom; no pin is needed to keep it in place. It can't slip off; the more you push down on the wall the tighter the cloth will hold.

KEEPING VEILS FRESH AND CLEAN.

With relentless summer winds at hand it behooves every woman who cares for appearance to look well to her stock of veils. Many a veil is cast aside which might do further service if it were properly cleaned and pressed.

There is nothing more effective over a woman's face than a good quality of white chiffon, provided it is clean. And there is nothing which so quickly detracts from her appearance as a mussy, muddy-looking veil.

Do not allow your white chiffon veil to become too soiled. As soon as it begins to look the least grimy or mussy wash it according to these directions:

Prepare in a deep porcelain bowl a hot suds with pure white soap. Soak the veil without rubbing until this water cools. Rinse in tepid water. Have ready some hot irons and pieces of clean soft sheeting. Do not use heavy towels with pattern weaves. Place the veiling between the two pieces of sheeting, making sure that it is pulled straight, and iron, never allowing the iron to touch the veil itself. Be sure that the veil is wet and the sheeting dry.

In washing a pale blue veil do not allow it to remain in the water long, and it is even better to put it in a large glass jar filled with warm soap-suds, adjust the screw top and shake vigorously; then, rinse and iron as described above. Use a little blueing, thoroughly dissolved, in the rinse water.

THE SEWING CIRCLE

Overcast seams in sleeves separately. Overcast armeyca seams together and make as small a seam as possible. After sewing sleeves in and overcasting or binding this seam, stretch the seam by drawing it over the point of a moderately hot iron.

Flare darning on linen table napkins, cloths, etc., can be far more easily accomplished if the hole is first of all tacked on to a piece of dark brown paper. This forms a background for the threads and makes the darn more even. It also prevents the hole from dragging out of shape.

One of the latest fads is the making of work baskets out of wide-brimmed hats of soft straw. Buy a shape of blue or pink or pale green straw and line it with china silk of the same shade. Sew little bags of the silk around the crown. These will hold silks, thread, buttons and thimble. Finish with broad ribbon sewed on either side of the crown to hang it by.

The best method of putting on

fasteners is to sew them strongly to a stout piece of silk tape, hemming these strips of tape, closely to opening after all the pressing is done. The fasteners are at once ready after when pressing is done after they are in place.

To finish the edges of dollies or other buttonholed edges cut the goods a little distance from the line where the button-holing is to go and hem it back to that line. Then button-hole the folded edge. This prevents the frayed-looking edge so often seen after washing and gives it a padded appearance.

An attractive and inexpensive dressing sack can be made of one of the pretty shirt waists, which can be bought at a small price at the end of the season. Ruffle the lower edge and the sleeves with white or a plain light color. Make a turn-down collar of the same goods or cut the waist out to make a pretty low-necked negligee. If the waist is cut with a little Dutch neck, or in a point, and edged with narrow lace, the effect will be neat and dainty.

COFFEE COAT A USEFUL GARMENT.

The mission of the coffee coat is to give one a garment for dressy wear in the house. And the woman who is clever will provide herself with half a dozen to wear in case of emergency. In the summer time such a coat is positively priceless, for it can be worn with one's old waists and odd skirts, and it has the merit of always looking dressed up. In case of a sudden call, one can dash into one's coffee coat and come into the drawing-room looking cool and well dressed. So much for the famous little coat, which is holding the whole of fashionable London in its spell.

Perhaps, if you want to be very fine indeed, you will make yourself a coffee coat of white lace, open in the front, something like a blouse waist, so as to show the vest underneath, and you will belt it with handsome ribbon run through the lace. Or you can make your coat of flowered silk, with ribbon bows across the front and loose sides and back. The coffee coats have many pretty patterns this season, and all of them are popular.



SUGAR COOKIES—One pint of sugar, scanted, 1 cup of butter, 1 quart of flour, 3 eggs, grated rind and juice of 1 lemon, 1 teaspoon of soda, dissolved in 2 tablespoons of milk, a little salt. Roll thin and sift on sugar before baking.

TAPIOCA CREAM—Four tablespoons tapioca soaked in a pint of cold water overnight, 1 quart milk, 4 eggs, 1 cup sugar, pinch of salt, 3 dozen bananas. Vanilla to taste. Let milk come to a boil, add tapioca and water in which it was soaked, and salt. Stir till boiling hot; add yolks of 2 eggs and sugar. Cook until it is thick as custard. Beat the whites of eggs and mix well. When cold add bananas and set on ice.

RED VEGETABLE SALAD—One pint cold boiled potatoes, 1 pint cold boiled beets, 1 pint raw red cabbage, 2 tablespoons oil, 2 tablespoons red vinegar (that in which beets have been pickled). Mix, chill, serve with French dressing.

POLISH SALAD—One pint chicken or turkey cut very fine, French dressing, 4 hard boiled eggs, 1 head lettuce. Moisten the meat with the dressing, chill thoroughly. Beat the yolks of a powder, chop the whites fine. Cut the lettuce leaves in long

narrow strips. Arrange chicken on the leaves and sprinkle the egg over all.

DOUGHNUTS—One egg, 1 cup sugar, little nutmeg, 1 cup milk, 1 heaping teaspoon saleratus and 3 level teaspoons cream of tartar sifted in a scant quart of flour. Cut out and let them rise on the board for about 30 minutes or half an hour before frying.

CHEESE STRAWS—Take a pint of flour and 1 pint of grated cheese, sprinkle cayenne pepper, pinch of salt, mix them and make a paste as for pie. Cut in strips and bake a light brown.

DRINK FOR INVALIDS—A nice drink and one often served in sanitariums is this: Put in a glass 2 tablespoons of grape juice, add to this the beaten white of an egg and a little chopped ice. Sprinkle sugar over the top and serve.

CINNAMON CAKE—Whites of 3 eggs, 1 cup of sugar, 1 cup of sweet milk, 1/2 cup butter, 1 1/2 cups pastry flour, 2 teaspoons baking powder. When baked spread the top and sides with icing made of the yolks of 2 eggs, 1/2 of a cup of brown sugar, 1 teaspoon of cinnamon.