

Neck Niceties

By SUSANNE LATOUR

PICTURESQUE is the one word that seems to epitomize the styles of the present, and this demand for the artistic accounts for the varied assortment of neck "fixings" which meet our eyes on every hand. There is no denying the fact that the keynote of individuality is more frequently struck by neckwear than by any other feature of dress. At one time the Parisian couturiers vied with one another to supply their creations with collars so different in form that it became a simple matter to know the designer of a gown by the trimming which finished the neck line. Today no two collars seem alike, and they run the gamut from high chokers to extremely low turned-down collars.

Since only the picturesque wins the approval of the connoisseurs of style it is small wonder that they have awarded the palm to the Pierrot ruff. These fascinating bits of feminine fluff are fashioned of tulle, ostrich fronds, ribbon, lace, organdie, silk or mousseline de soie. They extend well over the tips of the ears, so that the wearers' heads emerge from them like flowers from their calyxes.

Gay Posies and Ribbon.

Bands of ribbon, velvet or corded shirtings serve to hug the frills of tulle closely about the throat, and at the side there is always an ornament consisting of a bow with long ends, a cluster of colored posies, a rosette of ribbon or tulle, or a buckle of jet, enamel or beads.

There is no accessory of the summer wardrobe of greater importance than the ruff or choker of tulle, and whenever she is out of doors the well dressed woman wears one of these dainty fripperies. I have seen ruffs, like those immortalized by Van Dyck, adorning the beauties of today. They are of sheerest lace wired to spread fan-like across the shoulders and the back like the wide-spreading tail of the peacock, or they are crisp, pleated ruches of tulle, organdie or mousseline, which encircle the throat, extending close about the chin and ears. Their quaint charm should make a strong appeal to the woman who admires the fashions of other days.

Another charming feature of the neckruff is that it can be worn by the debutante or the matron advanced in years. The shops have provided an assortment of conservative designs which will add the last touch of refined smartness to the street costume of the older woman, while there is an equal variety of novelties which only youth would dare to wear.

White Ostrich Feather, with Taffeta Ribbon, Worn with Hat of Navy Milan Straw.



One of the latter type of ruffs is formed of three layers of black tulle of graduated widths. The first layer is wide enough to screen the lower portion of the face, and the eyes peek over this transparent wall at the summer world, and probably a smile dances in them to see the skin of a white fox wrapped closely about the throat of her sister on a hot July day.

Summer Furs. Since we no longer stare wide-eyed at straw hats worn in midwinter we should view with similar poise the use of furs in summer. The smart

Days of the Ruff, and the Wide Range of Novelties That Mark the Variegated Costumes of a Spectacular Season---Summer Furs Still a Paradox of Fashion ---The Demure and Picturesque.



Sweeping Collar of Pique Blouse.

made of ostrich, paradise, coq and osprey. It is quite true that we seldom see these neck niceties made entirely of the ostrich or osprey, for their price bars most of us from buying them, but every now and again you will notice a collarette or choker of tulle with wisps of this delicate plumage encircling the band of ribbon or satin which clasps the throat. In observing these different facts about neckwear I became exceedingly interested in the subject, and made a special tour through the smart shops "to see what I could see." Whether it was my imagination or not, I found that many of the daintiest collars had been inspired by our feathered friends.

Collars, New and Old.

On an afternoon frock of old blue handkerchief linen I saw an up-standing collar of white organdie pleated to resemble the tail of a fan-tailed pigeon. A collarette of black tulle was clasped at the side with a white owl's head, and a ruff formed of narrow pleatings of taffeta made me think of the throat of a turkey-gobbler.

In fact, there was a broad, flat, round collar of sheer linen with a cross-stitch border embroidered in a bird design with the most brilliant of colors, while another one had a flock of bluebirds flying about its edge.

Then so many of the collars had their feathered brothers as well have sacrificed their plumage. There is an infinite variety of ruffs and boas

others as slender and graceful as those of the swallow. The pointed Medic collar is again in favor, and a lovely model has five points which stand up crisply about the neck, and an equal number which point downward. It is of organdie, and each point is elaborately embroidered. Eyelets are buttonhole-stitched through the centre, and a narrow band of black grosgrain ribbon is threaded through these and the ends are tied in a flat bow at the base of the throat.

Then there is a large assortment of chokers with long, pointed, turned-down ends daintily embroidered or hemstitched. These fit snugly about the throat and are neatly fastened with straps which button across the front, or they are held in position with cravats of ribbon or silk.

If you prefer comfort and have a special liking for the frank, turned-back collar you will find the pretty round and square sailor collars of linen, organdie or net attractive and becoming. The loveliest models are scalloped and buttonhole-stitched about the edges, and are embroidered in a dainty manner. Many of them are attached to chemisettes and are a charming addition to any summer frock.

Going Back to Dickens.

Demure simplicity characterizes the picturesque Priscilla and Cavalier collars. They are wide, cape-like pieces of sheer materials with the edges buttonhole-stitched, hemstitched or edged with narrow, pleated frills. In the

more expensive design collars real Valenciennes or filet lace is used for a border, and a delicate design is sometimes embroidered above it. On account of their girlishness and charm these collars promise to lead all others in popularity.

There are less expensive designs made of two layers of linen or organdie. The first layer is of white and extends several inches beyond the upper one of pale blue, pink, green, violet or beige color.

Fascinating White Ostrich Boa, Fastened with Satin Ribbon



Simple Neck Treatment of a Costume Free Throughout from Decorative Elements.

After viewing this fascinating array of collars and ruffs I wandered about among the evening gowns, just to feast my eyes upon the dainty confessions of lace, tulle, silk and chiffon, when I was surprised to find that here, too, the collar reigned supreme. The daintiest of dance frocks had an under-skirt of accordion pleated, white chiffon, and over this was arranged a pointed tunic of lace. The bodies of the chiffon had a low, 1890 decolletage, and long sleeves, which were clasped snugly about the wrists with bracelets formed of pink roses. A girl of the same lovely features confined the fullness about the normal waistline and hung in long garlands down the back.

The original feature of the frock was a collarette of roses to which the lace plastron was attached. It was a very high choker, and the tiny pink roses were arranged so closely together as possible. This convinced me that the collar is the predominant accessory of the season of 1915.

Getting Dinner Before You Go By Jeannette Young Norton

It matters not where you are going—whether to shop, dance or play bridge—to keep peace in the family it is wise to plan the dinner and put it in the self-cooker before venturing forth, leaving the few little fancy touches to be done as the meal is dished up. This is, of course, providing the housewife attends to her own ménage or is modern enough to have adopted the "help by the hour" system.

The customary five-course dinner is beautifully managed in the self-cooker, leaving only the salad, dessert, canapé or cocktail for separate consideration. A supposititious menu, just to get the plan on a working basis and show what may be going on at home—under cover as it were—while the housewife is enjoying herself elsewhere:

MENU.

- Fruit cocktail. Vegetable soup. Chicken en casserole, peas and potatoes. Spaghetti Italienne. Lobster salad, cheese straws. Fresh apple pie, whipped cream. Coffee.

This dinner may be prepared at one's leisure in the morning, and the things placed in the cooker at promptly 1 o'clock. It will be in perfect condition for the 6 or 6:30 dinner. This will leave sufficient time for the "cook" to dress and depart on time, and leave ready a big kitchen apron to envelope herself in upon her return. Twenty minutes to half an hour will be all that is required to set before her family a delicious, well cooked dinner, quite as good as though she had stayed at home and watched it every minute.

The fruit cocktails may be made of the pulp of two grape fruit, a cupful of seeded and halved white grapes; a half cup of Maraschino cherries placed in a white enamel sieve over an enamel bowl. Sprinkle with a tablespoon of powdered sugar and squeeze over them the juice of one lemon and one orange. Set against the ice to cool. When ready to serve, fill the cocktail glasses or grapefruit shells, which if intended for this use should have been notched and thrown into cold water until required—with the fruit. Add to the drained juice a wineglass of apricot brandy and turn a portion over each cocktail. This will take about five minutes to fix.

The salad will require the meat of one large boiled lobster cut in small

pieces. Place this in a white enamel bowl, cover and put in the ice chamber. Chop one cupful of celery finely, cover and place near the lobster. Wash carefully a firm head of white lettuce and put the leaves in a linen refrigerator bag and lay on the ice. Make the mayonnaise and put it to chill in a bowl in the icebox, adding to it a teaspoon of hot southern sauce. It will take but five minutes to lay up the salad when it is needed. The cheese straws, made in the usual way, to serve with the salad, are piled log-cabin fashion on a doily and set away ready for use.

The apple pie, made in any of the best ways, can be cooked in the morning, set aside and the cream whipped, set against the ice and left to drain. So much for the extras. Now for the contents of the cooker.

One receptacle will hold the vegetable soup, the ingredients of which are: One 15-cent shank of beef soup bone cracked through and generously surrounded with the meat; two thinly sliced onions, two diced carrots, one stalk of finely chopped celery, a two-cent bunch of thoroughly washed parsley cut fine, a quarter bud of garlic, a ten-cent can of tomatoes, two diced white potatoes, a half cup of pearl barley carefully washed, pepper, salt and enough fair water to fill three-quarters of the container. Let the soup come to a full boil on the gas stove, then place at once in the cooker. Joint one tender roasting chicken and arrange in the casserole with a generous lump of butter, pepper, salt

and a light dusting of flour. Cut six medium-sized, pared potatoes in half, place around the chicken, and one pint of freshly shelled peas underneath it. Put over all one cup of water and one cup of cream. Let come to boiling point on the gas stove and put into the cooker.

In the third receptacle place one small can of tomatoes and one quart of water, one finely chopped pepper, one finely chopped single stalk of celery, a quarter bud of garlic, three tablespoons of ketchup, a half tablespoon of saffron, a tablespoonful of sugar, two tablespoons of Parmesan cheese, and a quarter-pound of butter. Let the mixture boil three minutes, adding pepper and a teaspoonful of salt. While boiling break one package of spaghetti into convenient lengths and drop it in slowly so as not to stop the boiling. When it is all in and boiling add the juices of a large onion and place the boiling combination in the cooker, covering closely.

There are any number of dishes that lend themselves to a menu as complete as this which are even easier of preparation, and which would not mean quite as busy a morning for the housewife to secure her afternoon off; but this will give the idea of how it may be done, so that she may go with a clear conscience, knowing that nothing will be burned upon her return, as would have been the case under the old methods.

Up-to-Date Household Hints

A CONVENIENT vegetable bin is a great kitchen step-saver and is not, in the least, objectionable in appearance if made after the following measurements: 34 inches long, 17 inches wide, 11 inches high at the front; slanting up and back to a height of 15 inches.

The cover has a handle and the bin stands on castors so that it may be rolled out of the way under the ordinary kitchen table. It is divided into three compartments of as many different widths. The bin is made of one-inch pine and painted gray, with one-inch pine and painted gray.

cleaning device, abolishing for ever all fear and danger of falling. It is manipulated entirely from the inside, cleaning both the inside and the outside with equal ease. Simple in construction, light and durable, the cleaner's one of the best new household conveniences. From the top of the two-foot wooden handle, extending about six inches on each side, is a twisted wire cross tree. On each end the wire forms four hook clamps, in which the wet cloth or sponge on the one end, and the dry cloth on the other, are fastened by sliding rings. Many white enamel dishes and joint one under roasting chicken and arrange in the casserole with a generous lump of butter, pepper, salt and a light dusting of flour. Cut six medium-sized, pared potatoes in half, place around the chicken, and one pint of freshly shelled peas underneath it. Put over all one cup of water and one cup of cream. Let come to boiling point on the gas stove and put into the cooker.

The "life saver" is a new window breaker of finer dishes.