

# Woman's Realm :- Social and Personal :- Fashions :- Literature

## What the Fashionables are Wearing

Illustrated Dressmaking Lesson Furnished With Every Pattern

By Annabelle Worthington



496

And it's as simple as A. B. C. to make it! The easily pressed plaits are so

NEW AND SMART

### Are These Variations Of The Mode

Emerald green with white polka dots is by far the newest and most interesting member of the polka dot family. It is much used for the scarfs, sleeves, etc., of white, summer frocks.

Antoine is reviving centre or side partings in his latest coiffures and is featuring a new way of making smooth top and back hair break into flat but soft seashell curves at the sides.

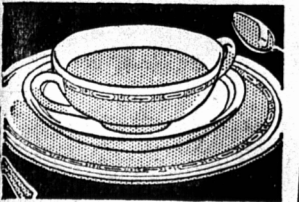
Amusing berets, black or flat color one side and multicolored on the other, match scarfs which are tied in a bow beneath the chin.

The unassuming apron is crashing the gates of social fashion with Schiaparelli's foulard frock, a day time favorite. Lyolene's seamless apron dresses in specially woven wide crepe, that unfold and spread out in a flat piece to facilitate pressing, are evening and afternoon runners.

The soft brims of many of the crepe hats mount at side back and finish with a low almost on top.

Fine felt and cloth berets drawn down with a diamond ornament low down over the right eye are popular in colors matching coats.

The first fall shoes will feature texture or color contrasts, combining dull and shiny surfaces to reduce the apparent size. Pumps are gaining on sandals and higher, less open effects are favored for all hours. Sports oxfords in heavy natural linen with brown leather



## When a recipe calls for MILK Use ST. CHARLES

Whenever a recipe calls for milk it is a safe rule always to use Borden's St. Charles Evaporated Milk. St. Charles is economical, simple to use and definitely imparts an improved flavor to your cooking.

Only milk that has been subjected to the highest tests for purity and richness is good enough for acceptance in the St. Charles plants. Packed under the most sanitary conditions, St. Charles Milk represents the best evaporated milk you can buy—see that you ask for it by name.



trim are the successes of the moment.

At a recent race meet near Paris, print frocks, short sleeved cloth coats and big straw hats were the chic notes. The favorite color scale ranged from bronze to beige. Rose Desca's big beige felt picture hat trimmed with red and green ribbon created a sensation. A number of Reoux's Hawaiian lei ostrich boas in two tones confirmed the growing feather vogue. Tiny all feather helmets were also interesting.

### A DRY SCALP

Is An Unhealthy Scalp; Use Oil Regularly

Don't make the mistake of oiling your face, neck, arms and letting your poor old scalp go dry.

Scalps have a hard time in summer trying to retain enough of their natural oil to keep the hair healthy. The sun burns out the oil. You must put more in if you want a glowing scalp.

more pleasure we get out of our beauty treatments the more likely we are to continue performing them.

The time to oil your head is just before shampooing and then a little bit skillfully applied to temples, the crown of the head and nape of the neck after shampooing. Massage briskly all over your head. Brush your hair well after you have rubbed the oil into the scalp.

If you are swimming much and getting your hair drenched and then dried out in the sun each day, this calls for special scalp treatment. Otherwise you will have brittle, dead hair before the summer is over.

It actually doesn't make much difference what kind of oil you use on your scalp, just so long as it is pure oil—coconut oil, olive oil, castor oil. In fact some good, old fashioned home women insist there is nothing on earth makes baby's hair grow quite so luxuriantly as castor oil does. However, most of us would prefer doing with less hair. I mention this to prove that the type of oil doesn't make as much difference as the amount of care you use putting it on.

There are, of course, many fragrant scalp ointments, unguents and oils that are much more pleasant to use than plain oils or salves. Why not use one of them? The

### CULTIVATION OF CORN

Corn growers frequently state that a definite number of cultivations are necessary to produce a satisfactory crop of corn. Experiments indicate that the time of cultivating is more important than the number of cultivations. Since corn is cultivated primarily to kill weeds, the best time to cultivate corn is when the weeds can be killed easiest. This means cultivating when the weeds are just starting.

Recent experiments point more strikingly than ever to the advisability of using the harrow, weeder, or rotary hoe for the first cultivation.

A psychologist says that boys get mad on the average, six times a week and girls, four times. Then they grow up, start to pay taxes, and are mad all the time.—Arizona Producer.

## Dinner Time

There is no end to kitchen lore on how to save extra minutes in the kitchen, and nobody, not even the woman happily possessed of electrical heaters and refrigerators, can cast off that lore as useless.

First, there are planning and marketing. Some housekeepers like to plan their meals a week ahead and do the marketing of everything but the perishables on Saturday.

The cupboard shelves begin the week, then, with a store of satisfying staples.

If carried out, this method simplifies matters a great deal and the daily marketing for the perishables resolves itself down to a few moments at the grocer's or butcher's shop.

Nothing is more important for good nature and saving minutes than having all the necessary ingredients for the preparation of a dinner in the kitchen when one starts the work. We have all had the experience of starting a recipe requiring a quarter of a cup of cream or a teaspoon of almond extract only to find that the cupboard was bare of these indispensable substances. How much time and fuel the philosophic calm are lost in the belated trip to the grocer's to fill in the gap!

The housekeeper who does not love to spend hours in the kitchen experimenting with this and that; who feels that her time is better elsewhere spent, has probably long ago made up her mind that her cooking, while wholesome, must be simple. Simple cookery should not mean fried foods always, nor dinners tossed at the table from the kitchen door. But it does mean avoidance of most flowery puddings and too rich sauces. It means, too, using little devices for making one cooking do the duty of two or three. For instance, when fruit is stewed, put enough for several days and dishes into the pot. The first day's dessert may be stewed fruit with cream. Another portion can be used plain for breakfast. Prune, peach or apricot whip, using stewed dried fruit, is possible, and there are pies and salads and meat stews, which give an opportunity to work them in again.

When rice or potatoes are boiled, double today's quantity so that a casserole of rice and cheese, sauce or a golden brown pan of Chamois potatoes can be made in a trice, on a second day. The same goes for sweet potatoes. They keep almost as well cooked as they do raw, better, if the kitchen is warm or damp. And they can be sliced with apples, put into a deep dish with sausages or cooked with brown sugar and fat in a baking dish in a few minutes for the second or third meal. Mashed white potatoes come in handy for making croquettes, potato cakes or as a crust for a beefsteak pie. These potato tricks are especially important, for peeling and caking potatoes make it almost impossible to prepare a dinner quickly.

If you plan to serve baked potatoes, choose small ones that are less than three inches across, wash and grease them, and place them in the oven. They will be done in half an hour.

The following recipe makes a nice luncheon dish:

### French Toast and Bacon

Cut four slices of bread an eighth of an inch thick; beat two eggs, add a cup of milk, one teaspoon of salt and sugar. Dip slices of bread in egg and milk mixture and fry them in butter. Put slices of bacon in a pan, allowing four slices of bacon to a piece of toast. Bake in the oven until crisp. Arrange the bacon on the toast slices and serve with butter sauce made with one cup of melted butter, one-fourth cup of finely chopped parsley and one half teaspoon of lemon juice. This serves two.

"The women out our way have formed a secret society."

"Women don't know how to keep secrets."

"But this society isn't to keep secrets; it's to tell them."

In times like these a lot of our close friends are getting closer.—Thomaston (Ga.) Times.

And, how comforting to be assured of retaining your fresh, morning loveliness throughout even the most strenuous day out-of-doors. You may pay more for beauty preparations, but you cannot buy better than the NEW

Beauty Powder (7 shades) 60c. Rouge (6 shades) 60c. Night Cream (cleansing) 60c. Day Cream (Vanishing) 60c. Indolible Linen 60c. The 25c. Dusting Powder \$1.00. Massage Cream 60c.

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## Girl Graduates Attention! Dorothy Dix Suggests Useful Employment

Since Your Chances of Getting Married or Finding a Job in These Times are Slim, Why Not Make Use of the Opportunity to Get Acquainted With Your Parents, Learn to Cook and Sew, and Perfect Yourself in Some Occupation? Asks Dorothy Dix of Girl Graduate

Listen, daughter. You have just graduated from high school or college in all the clothes and isms and a peach of a trailing white frock, and you are wondering where do you go from here. Of course, you have always expected to find a Prince Charming waiting for you just outside of a schoolroom door and to practically march straight to the altar, or, at the worst, to have employers fighting for the services of one so gifted and superior as yourself. But you find to your amazement that there is an even greater slump in the matrimonial market than there is in the stock market, and that it is just about as easy to find a hen's tooth as it is a job.

Men simply aren't marrying this year, nor are the stores and offices taking on new and untried help, and so the two avenues of occupation that you had looked forward to entering being closed to you, you are left at loose ends not knowing what to do with yourself.

Hence I offer to you a few suggestions, which I trust may be helpful. The first is, don't waste this summer in mere watchful waiting for something to turn up. Don't spend it in just killing time, which is the most boring and profitless occupation on earth. Put it in by taking an intensive post-graduate course on some of the subjects that you had to skip while you were busy majoring in the higher mathematics and the dead languages. Believe me, you can learn things in the next few months, if you will, that you can draw dividends on as long as you live.

Begin by getting acquainted with your father and mother. Heretofore you have only thought of them as parents, as sort of combination, nurse-cook-seamstress-cash register that Providence endowed you with at birth to support your wants. You have never even tried to visualize them as a man and woman who have been through all the crucial experiences of life and who must have brains and talents to have achieved the position they have. Still less have you thought of your owing them any debt or taking any steps to repay it.

Probably you have never had a real conversation with your parents. You have never even tried to entertain or amuse them and you have plainly shown that you have regarded an evening spent in the home circle as a total loss. Your father may have spent a small fortune on having you taught music, but if he asks you to sing for him you advise him to turn on the radio.

Certainly most fathers and mothers, looking at their children and remembering what they have cost them, must feel that they have got a mighty poor run for their money. Don't be one of these grafting youngsters who take all and give nothing. Spend this summer in paying, at least, an installment on your debt to your parents. Date up your dad and make an effort to be as charming to him as you would to the boy friend. Sub for your mother in the housekeeping and taking care of the younger children and give her a rest, and don't take it for granted that she knows that you love and appreciate her. Tell her all about it.

Then learn to cook and sew this summer. Not how to cook with a can opener and a corkscrew, but the honest-to-goodness cooking that is done on a gas stove and that keeps a family nourished and fit to do their daily work. No matter what else a woman needs to know, she needs to know how to cook and sew, and there are times when she would be willing to swap off many accomplishments for the ability to make good bread and set in a patch so it won't show.

On a woman's knowledge of how to run a house thriftily and well depends the success of her marriage more than on any other one thing, for a well-fed husband is a healthy, happy and contented one, and easy to get along with. Many a young husband's first disillusion with his bride comes when she sets him down to a meal that would kill an ostrich and when he perceives that she is throwing his salary into the garbage can, and more quarrels that ends in the divorce court have started over the breakfast coffee than have over all the seven cardinal sins.

Besides which, cooking is one of the most fascinating of the fine arts and the only reason that women dislike it is because they do it bungling and do not know how to turn out a job of which they are proud.

Then decide upon some occupation that you wish to follow and perfect yourself in it. Remember that these are the days of experts when craftsmanship counts as it never did before and when there is no place for sloppy, amateur work. You must know your line and know it well. And remember that you have to work just as hard and just as long hours at a poorly paid job as you will at one that commands a good pay envelope. The difference between a cheap cook and a high-salaried chef, between a seamstress and a designer, between a private secretary and a stenographer is the difference in the kind of work they turn out. So fit yourself to be a headliner. Choose the occupation you are going to follow with reference to your own talents and abilities and in this summer in trying to learn all you can about it so that when you get a job next fall your employer will consider you a "find" and not a sort of makeshift that he can use until he can find some one more efficient.

DOROTHY DIX

## OUTDOORS—BEAUTY'S REAL TEST

HOW LOVELY you will be in his eyes—thanks to the velvet-smooth, clinging texture of Pompeian Beauty Powder. And, how comforting to be assured of retaining your fresh, morning loveliness throughout even the most strenuous day out-of-doors. You may pay more for beauty preparations, but you cannot buy better than the NEW



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## For The Cook

### FRUIT SALAD

Arrange on each salad plate in a pretty pyramid, a slice of orange or pineapple, a half of a canned peach, half of a canned apricot, a marshmallow and a small spoonful of bright apple jelly. Serve a whipped cream dressing with it or your favorite sweet fruit salad dressing; for young people, this sweet dressing would be nice: 1 cup sugar, 1/2 cup water, 3 egg yolks. Juice of 2 lemons. Make a syrup of the sugar and water, boiling it five minutes; pour it slowly over the well-beaten egg yolks; cook in double boiler, stirring constantly, until slightly thickened. Cool and add the lemon juice.

### Society Sets in Britain

As Queen Mary is undisputed leader of the cream of British society, the Prince of Wales, aided and abetted by his brother, Prince George, is the moving spirit of Britain's smart set, the section of society about which the public knows most.

### Democratic Spirit

The smart set epitomises the spread of the democratic spirit in society, the revolt of the bright young people against old time entertainments organized by their seniors, in favor of green beer and sausage parties, champagne and cocktail parties, cabarets and treasure hunts organized by themselves. The world's most eligible bachelor, irritated by constant matrimonial rumors chose young married women as partners when he took up dancing after the war. Mrs. Dudley Ward was one of the first to become one of his regular partners. She is a petite brunette, noted for her dry humor and wit, with a debutante daughter who is more like a sister.

### Viscountess Furness

is another who is usually seen wherever young royalty goes for an evening's entertainment. She was the former Thelma Morgan Converse, daughter of Harry Hays Morgan, former United States Consul General in Belgium. Members of the famous Guinness family, including the well known Marchioness of Dufferin and Ava and the Hon. Mrs. Drogo Montagu, are among the liveliest spirits of the smart set.

### No Rigid Rules

The smart set has no hard and fast rules. Members of the smart set are chosen for their sparkle, wit, and bright ideas. The political set, which used to be one of society's most important branches, is not what it used to be. Political entertaining is somewhat passé. The Marchioness of Londonderry, wife of the Minister for Air, is the day's most noted political hostess. She has practically assumed the task of social mentor to Prime Minister Ramsay MacDonald. A political reception at Londonderry House in Park Lane, with Lady Londonderry, ablaze with the family jewels, receiving at the head of the grand staircase, is an event never to be forgotten. Lady Astor is just as astute as Lady Londonderry in political entertaining, but she lets down the barriers much lower than Lady Londonderry would ever think of doing, even to the extent of making evening dress optional at a political soiree. An M. P. in rough tweeds is just as welcome as a cabinet minister in full evening dress.

### Musical Set Small

Society's musical set is small, as would be expected when the world's largest city can support only a few weeks of grand opera, yearly, but what there is of it is led by Lady Curzon. By contrast, the racing or sporting set is large and varied, as might be expected of a small island which can and does support race meetings all the year round, sometimes as many as three or four in one week. Lady Stanley, wife of the son and heir of Lord Derby, may be said to lead the racing set. She and her sisters, Lady Blandford, Lady Hillingdon and Lady de Trafford, all granddaughters of the late Lord Cadogan, became known as "Cadogan Square," because of their habit of attending all possible race meetings together.

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## Raspberries For Delicious Desserts

Now that the raspberry season has arrived, you'll need a few new ideas as to how to serve them. Try these:—

### RASPBERRY BATTER PUDDING

1 egg, 1/2 cup sugar, 2 tablespoons butter, 1/2 teaspoon vanilla, 1/2 cup milk, 1 cup flour, 2 teaspoons baking powder, 1 cup raspberries, 1/4 teaspoon salt. Cream butter and sugar and add well beaten egg and milk. Sift together flour, baking powder and salt; add extract and beat thoroughly. Pour into buttered baking pan, distribute raspberries over batter and bake in moderate oven, 350 degrees Fahrenheit, about 20 minutes. Serve hot with hard sauce. Other recipes are as follows:

### HARD SAUCE

1/2 cup butter, 1 egg, 2 cups confectioners sugar. Cream together thoroughly. Add egg and beat until light and fluffy. Add 1 teaspoon of any desired flavoring.

### FRESH FRUIT PUNCH

1 cup raspberry juice, 1 cup water, 1 cup sugar, 1 cup lemon juice, 1 cup grated fresh pineapple, 1 pint tea, 1/2 cup orange juice. Water or ice to dilute. Cook pineapple and water 10 minutes, add sugar and cook 5 minutes longer. Cool, add other ingredients and strain. Add tea, just before diluting with ice and water.

### FRESH RASPBERRY WHIP

1 1/2 cups raspberries, 1 egg white, 1 cup sugar. Put raspberries in large bowl, sprinkle over with the sugar, and mash together. Add unbeaten egg white, and beat all together until stiff enough to stand alone. Serve very cold in sherbet glasses with whipped cream or ice cream. It may be used as a filling for cake or piled into chilled cantaloupes and garnished with a few whole raspberries.

### RASPBERRY ICE CREAM

1/2 pint cream

## All Flies Die

All Mosquitoes... At a Touch of This Perfumed Mist... Based on Flowers of Japan

Madam, let us this season conduct an efficient war on these deadly pests. They enter your home, your food, they bite. Over 30 diseases are traced to them, and tens of thousands of children, every year, die from their infections. There is a flower, grown in Japan, which these insects cannot tolerate. Modern research has discovered that its extract kills them at a touch. That extract is the basis of Fly-Tox, developed at Mellon Institute of Industrial Research by Rex Research Fellowship. We have spent ten years and over \$100,000 to perfect it. This Fly-Tox, used in a new-type Fly-Tox sprayer, creates in a room a cloud of perfumed mist. It is harmless to people, harmless to anything. But it kills at once every fly or mosquito that touches it. It is so all-pervasive when used rightly, that no insect can escape. Use Fly-Tox for your home's protection. Start when the first fly or mosquito appears. Keep up this war on these deadly pests. The way is easy, economical, pleasant, sure. To rid a room completely costs from 1 to 2 cents.

## FLY-TOX ONLY

This means for much to you and yours to use a lesser method. Fly-Tox is economical, for a little goes far. Its strength is guaranteed, for every lot is tested in our laboratory. It is based on flowers. The cloud it creates is agreeable, harmless and stainless. It is the latest, and best that science has produced. Don't trust your home protection to wares less than Fly-Tox. It is sold everywhere. Go get it now. Fly-Tox is made in Canada.