

The Home Circle

Home-Made Autumn Lingerie. By Dorothy Dale.

Home-made underwear is really much more satisfactory than the ready-made variety, which, is apt to be rather coarse as to the materials used. Excellent working patterns can now be purchased for undergarments of almost any description. The fitting is of the simplest; the work is delightfully easy and pleasant.

As the late summer styles pieces of lace, fine embroidery, inset medallions and short lengths of fine all-over tucking can be bought at remarkably low prices, so that a clever shopper can pick up enough trimming in this way to ornament any number of nightgowns, chemises, petticoats and such pieces.

In buying material for skirts, nightgowns and so on, a fine grade of soft-finished cambric is very satisfactory, while for corset covers the more elaborate kind, although cambric is often used, batiste of not too sheer a grade is generally selected. Drawers are made of fine cambric with ruffles of lawn. Inserted or trimmed with lace, or else entirely of French batiste.

The so-called French patterns for sale are usually preferable as models for cutting these various garments, as they are so designed that they are very few seams. Indeed, one of the most desirable

corset cover patterns is exceedingly simple to make, as it is cut with no seams at all, the garment being cut with a straight fold in the middle of the back, the front being bias. A sketch of one of these corset covers is shown in the first drawing, the trimming consisting of very narrow German val insertion put on in spiral scrolls. The back view is shown in this cut, the front being sketched in the group in the second plate. In this plate is also shown a nightgown to match. The rounded, low cut neck of this gown was finished by a band of ribbon-threaded beading, and a frill of narrow lace to match the insertion.

The second nightgown shown in the plate was cut with a square décolleté, which was outlined by a band of batiste embroidered by hand in a vine pattern, although the same model could be carried out by using a band of very fine machine-made embroidery. The top of the model gown was embroidered in handwork scallops, and pale blue ribbon was run in a casing on both sides of the band, forming a yoke, the casing being of the sheer white batiste. This gown was also tucked a short distance below the yoke, and in the middle of the front was a group of tucks which extended to within 12 inches above

the hem. On the left side of the front the owner's monogram was embroidered.

The third gown pictured was made in a surprise fashion, the tucked collar about the neck being made of wide French embroidery, which was cut narrower toward the fronts, which fastened over at the left side under a rosette bow of inch-wide wash ribbon. The elbow-length sleeves were finished by shaped ruffles of the embroidery, headed by half-inch-wide beading in which ribbon was run.

The next drawing illustrates a French chemise so cut that it can be slipped on over the head. The model was decorated with diamond-shaped medallions formed by outlining little pieces of the material, each embroidered in a tiny flower spray with lace.

DOROTHY DALE.

Frozen Desserts.

Coffee Mousse—Add half a cup of clear, black coffee and two-thirds of a cup of powdered sugar to a pint of double cream. Then beat the mixture until it is solid to the bottom of the bowl. Turn into a well-lined with paraffine paper, filling the mold to the top. Spread a paper over the top of the cream, fit the cover in place and pack in equal measures of ice and salt. Let stand for two or three hours and serve in silous or in slender glasses with a spoonful of whipped cream on the top.

Hot Maple Sauce—Boil a cup of maple syrup and one-fourth cup of condensed milk and hot water mixed to the thread degree, and pour while hot over a scant half cup of cream. If desired or more convenient a quarter of a cup of cream and a spoonful of butter may be substituted for the condensed milk and water.

Vegetable Dishes of the Season. By Sara Cranford.

Delmonico Potatoes—Chop cold boiled potatoes into bits the size of peas; make a white sauce and stir the chopped potatoes into it, using a generous cupful of potato to each cup of sauce. Pour into a buttered pudding dish, cover the top with buttered cracker crumbs and bake about 15 minutes in a hot oven.

Steamed Squash in the Shell—Saw off the top of a small, suitably shaped Hubbard squash, remove the seeds and stringy portion and steam the rest until tender. Carefully remove the pulp from the shell, keeping the large shell whole. Pass the pulp through a vegetable ricer, season with salt, pepper and butter and return to the shell; smooth the surface to a dome shape and score with a knife, then place in the oven a few minutes to reheat. Serve on a folded napkin.

Huntington Cauliflower.—Trim off the

outside leaves and cut the stalk even with the edible portion, to stand level. Let stand head downward in cold salted water half an hour to draw out insects that may be concealed in it. Then steam the cauliflower in a tightly closed kettle until tender, separate into flowerets and pour over these the following sauce: Mix one teaspoonful and a half of mustard, one teaspoonful and a fourth of salt, one teaspoonful of powdered sugar and one-fourth of a cup of olive oil. When thoroughly mixed add half a cupful of weak vinegar, in which half a teaspoonful of fine-chopped shallot has been infused five minutes. Cook over hot water until slightly thickened, remove from the fire, add half a tablespoonful of curry powder, two tablespoonfuls of melted butter and one tablespoonful of fine-chopped parsley.

Stuffed Onions—Cook 10 or 12 onions in salted water about an hour, or until tender, changing the water twice; drain and cool. Take out the center of each onion without disturbing the outside layers. To this, add six mushrooms, sautéed five minutes in butter, chop fine, and half a cupful of breadcrumbs and cream or white sauce to mix; season with salt, pepper and butter and fill the open space in the onions with the mixture. Put in a buttered baking dish, sprinkle the top with three-fourths of a cupful of cracker crumbs stirred into a quarter of a cup of melted butter and bake about 20 minutes, basting carefully with a little butter and hot water.

Asparagus With Sauce—Scrape the coarse scales from the branches, cut the stalks in equal lengths, and tie in bunches. Cook the asparagus in a small quantity of water, drain and dispose on a well-toasted and buttered slice of bread. Rub the yolks of three hard-boiled eggs to a smooth paste, and one-quarter of a teaspoonful of salt and a dash of pepper; then gradually beat into the egg enough butter, softened, but not melted to make a sauce of the consistency of mayonnaise dressing. Mash the asparagus with the sauce and serve at once.

SARA CRANFORD.

German Coffee Cake—To one quart of light bread dough add one-fourth of a cup of melted butter, six tablespoonfuls of sugar, two eggs and two extra egg yolks. Beat these together, then add flour to make stiff, and let rise until it has doubled in bulk. Cut down and knead slightly and divide in three portions, and braid in one long braid, bringing the ends together to form a circle. Sprinkle generously with sugar and cinnamon and bake. The can will have to be quite a large one, and if such a can is not obtainable, bake on a flat cookie sheet made without sides or on the bottom of two

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baking pans, the space between being covered with a strip of tin. It makes the cake richer if long and chopped nuts is substituted for the cinnamon and sugar, this being being, of course, put on after the cake is baked.

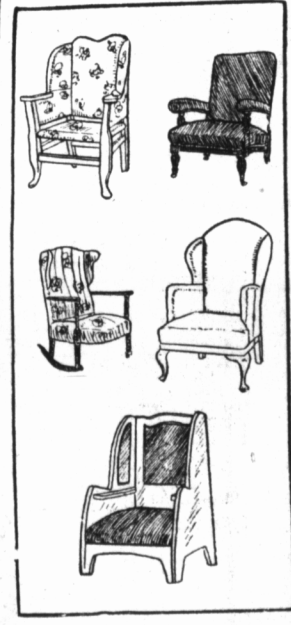
SARA CRANFORD.

About Chairs.

The first idea in purchasing chairs is that they should be really comfortable. Nowadays, very beautiful and artistic chairs meet all the requirements as to decorative qualities, so that they yield comfort and ease to the occupant. The old English models, copies of one or two of which are shown among the sketches, are among the best types of lounging chairs with their high backs and deep seats, and among the less expensive chairs some excellent models are to be had in rattan and wicker. These are most attractive when cushioned with some of the new art tape tries or filled in with gaily covered pillows.

Such chairs are considered appropriate in any but the most formal room or dining room, and are particularly good when stained a soft green or red-brown. The colonial chairs in mahogany are very much sought for, and the tendency now is to select large, roomy chairs such as are shown among the drawings rather than the slender spindle-legged varieties. For small wall spaces, corners and certain parts of the room, these small, straight chairs fit in most suitably, though in purchasing them be sure to select those that are solidly made, avoiding gimcrack effect in the way of gilded bamboo, colored inlay and the like.

The plate below shows five excellent models suitable for living-room, library or drawing-room, most of those shown being of mahogany upholstered in brocade, tapestry or velour. The fifth chair at the bottom of the plate was of birch stained green with cushions to match, the model being particularly original.



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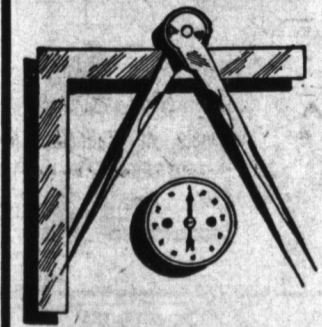
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The Proper Way to Pack a Trunk.

One rule to bear in mind when packing a trunk is that when you do pack, pack lightly. Often an inexperienced traveler, packs loosely and lightly with the result that when the baggage men stands the trunk on end or upside down the heavy articles slip down, creating the lighter ones in innumerable wrinkles. Before starting to pack write a list of everything that will be required, a plan that will be apt to prevent things from being forgotten. Then collect all the things to be packed, placing all the underclothing together, then waists, wraps, cloth skirts, shoes, gloves, until you see clearly what to go in.

Books should be placed in the bottom of the trunk, as might sheet music, photographs and such flat articles. Fill up the spaces between with underclothing tightly rolled forming a solid layer. Next pack in heavy skirts, giving them all the length possible, folding over near the waist band. Fill the spaces up with shoes, stuffed with paper to keep them in shape, and fill the crevices between these and your skirts by rolled underclothing, stockings and your kimonos.

This is the layer in which to pack toilet articles, bottles and such breakables, wrapping each carefully in a piece of underclothing and placing them securely. Medicine bottles, cologne and such liquids can also be packed in this way. Coats and wraps should go in next, followed by one's lighter dresses, reserving one's very best frocks to be laid carefully on top with tissue paper between the folds and in the sleeves.

Reserve the tray of your trunk for smaller articles, such as neckwear, gloves and collars. Hats, of course, always go in the tray unless one carries an extra hat trunk. Hats should always be packed so that there is no danger of their getting out of shape, and if there is no hat crown in the trunk to which to pin them, use a few fine push pins, pinning the brim under the trimming to the tray. If a hat has a very high crown it would be safer to remove it or it will be apt to become broken. The spaces left in your hat tray may be filled in by fine quilted blouses, the sleeves of which should be stuffed with tissue paper.

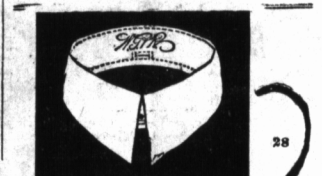
The umbrella and sunshades usually go in a long compartment especially designed for them in the tray, but if there is no such space they must go in the bottom of the trunk on top of the first layer of underclothing.

Be sure not to forget all the little necessities that will be sure to be wanted, such as sewing needs, a work bag, laundry bag, one's own pen and writing pad and paper. It is also a good plan to take along a cake of the soap one is in the habit of using—although such articles may often be more conveniently carried in one's travelling bag.

Another word of advice is that it is

often better to take two small trunks rather than one large one, which is often most inconvenient to have in one's room when one arrives at the journey's end, while smaller trunks can often be slipped under the bed or behind a door.

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