

HERE'S A BUTTONLESS FROCK, A DISCOVERY OF M'LISS

It's for Slip-on Occasions and Was Invented by One of Philadelphia's Clever Girl Artists

YOU know the feeling. It's just like this: You've had a hard day what with spring housecleaning and all that. It's Thursday afternoon and the maid is out. But you must have a nap. And so you undress—quite. Just when you are utterly disheveled and deshabille, the doorbell rings—first, normally, then inquietly and finally insistently.

You are torn between conflicting emotions, as the novelists would say. To answer or not to answer. Of course, it may be only the mail man. In that case you might let him ring, knowing that in the end he would shove the massive tin far the door and go away. But then, it is quite possible that it is that nice Mrs. Blank whom you have wanted to see for such a length of time and whose husband can help yours in business greatly. It would be exceedingly bad if she called and got no response. An unfavorable impression would result.

But to dress becomingly—that takes time, as every wise woman knows. And to dress carelessly and quickly, that is unwise. "Oh, dear! oh, dear! What shall be done?"

A clever Philadelphia girl, Mrs. Ella Neely McCoy, has saved the day. In her sunshiny studio in Washington Square the other afternoon she showed me a charming slip-on frock that she has designed and executed for just such rush occasions. Ordinarily you think of a garment that has no buttons, that can be got into with magical speed, that costs but little and is easily made, as belonging to the ever-growing family of freaks.

But Mrs. McCoy's invention is no freak. If you don't believe me, see elsewhere on this page for an illustration of it. It is charming in its becoming simplicity and, according to the assertion of its designer, can be made by the veriest tyro in the dressmaking art.

"Challis," she told me, exhibiting a fascinating one that she has constructed for herself, "is an ideal material for these delightfully cool spring days. But a cooler material, of course, must be used for a frock to be worn in the summer. It should be opaque, however, for the chief virtue of the garment is lost, if it cannot be slipped over a chemise in a moment's time, without advertising the fact that one has not had time to slip on much besides.

"With three and a half yards of material," she continued enthusiastically, "even the modern bouffant tendency can be achieved in the slip-on frock. For a medium sized person only one half yard is required for the little bodice, which is cut on the Chinese kimono pattern. The remainder is used in the skirt, which is of the two-piece circular variety. One gets in and out by way of the neck. And it takes just about as long to don as a nightgown!"

Truly it is an interesting little creation. And I'm not so sure that it wouldn't be adaptable for occasions more formal than just those brought about by the exigencies of maid's day out.

Judy O'Grady's in Khaki

"The women of the nobility," declares Lady Colebrooke, daughter of Lord Paget, who arrived in America several days ago, "who work in the munitions factories, wear blue and the others wear khaki!"

One is tempted to ask if the ladies who thus demean themselves by performing the same tasks in the same places with the common herd, carry with them their lorgnettes to better see the work they are doing.

It is a pity to give to what might have been really noble work the aspect of a tad. Much praise has been sung in the name of the English women of the aristocracy for the manner in which they have put their hands to the plow in the hour of their country's need. One rather imagined them taking off their jewels and getting down to real work, instead of donning gloves to keep off soil. Lady Colebrooke has dispelled this illusion. Doubtless working "among the masses" is the fashion now, just like slumming used to be.

The bringing of caste into the munitions factories is a contemptible thing. If there is to be a differentiation in the garb worn, it should be one based on merit. The woman who produces the highest grade of work should wear the blue uniform, not she whose father is a lord.

M'LISS.

Letters to the Editor of the Woman's Page

Address all communications to "M'LISS, care of the Evening Ledger. Write on one side of the paper only."

If A. S. G. will send me a self-addressed stamped envelope her query will be answered by mail.

Dear M'LISS: Please send me some notes suitable for a senior class in high school. MAHANAY CITY.

"Per aspera ad astra" (Through trials to the stars). "Excelsior." "Finis coronat opus" (The end crowns the work).

Fish Au Gratin

A delicious way to utilize the fish left-overs is to make fish au gratin. Any kind of fish may be used, and the dish is truly economical, especially during Lent, when fish is so high. Take about two cupfuls of the fish, well boned, flaked and cooked. If you have some mashed white potatoes in your ice chest, line a baking dish with them, allowing them to extend over the edge of the dish slightly. Now lay the fish across the bottom of the pan. Cover with a layer of white sauce—the regulation cream dressing which is used on codfish and other dishes. Now cover again with the fish and a bit of chopped parsley.

A layer of grated Parmesan or any other cheese you have on hand should then be added. Bake in the oven until the cheese is quite brown.

Baked Eggplant

"Something new in eggplants" is eggplant gratin. It isn't the ordinary au gratin arrangement, calling for cheese, but it's a very simple way to dress the delicious vegetable. Slice your eggplant into rather thick sections, then coat with tomato or white sauce.

Bake for 15 or 20 minutes in a moderately hot oven. The best way to treat these thick slices of eggplant, in order to extract all the water from them, is to put them under a heavy weight for an hour or so. Plenty of salt should be sprinkled on the slices.

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SLIP-ON FROCK FOR RUSH OCCASIONS



Designed by Mrs. Ella Neely McCoy, clever Philadelphia girl, to meet the needs of the woman caught at an inopportune moment in the midst of her housework when the door bell rings and the maid is out. The frock has no buttons and no opening except at the neck.

Easter Cakes

Did you ever make the kiddies any Easter cakes? These are the cutest things you ever saw, for they are baked right inside the shell of the eggs which are used in making the cake.

Just remove the contents of the eggs and keep the shells unbroken, clean them out through the hole in the end, and shake olive oil around them to grease the inside. Now fill with any good cake batter—also through the hole, which, by the way, should be about the size of a 10-cent piece.

Do not fill the shell entirely; just about two-thirds is full enough. Stand the shells upright in a baking pan and cook as usual. Let them cool thoroughly before serving. The kiddies will be more than surprised when they see the little cakes inside of the shells. It is a dainty surprise for an Easter luncheon, too, if the top of the hole is closed with different colored icings.

Garnish for Game

If you decide to have some fancy game at your formal dinner party, a very smart way to dress up the bird is to garnish it with orange or lemon straws. To make them, cut the fruit peel into narrow strips.

Have ready a syrup of granulated sugar and water; a cupful of each is the right proportion. Put the strips into the boiling syrup and cook until quite clear. Remove, roll in coarse white sugar, lay on sheets of brown paper and lay in a cool, dry place until they become crisp.

Improving on Lemonade

When you want to make lemonade, hot or cold, try boiling the sugar and lemon juice together before adding the water. This will do away with the stirring difficulty, and the taste of the beverage will be improved. The same applies to any drink containing sugar.

Precaution

If you feel that you cannot afford a regular table pad, try putting rounds of waxed paper underneath the centrepieces on the table.

Marion Harland's Corner

All communications addressed to Marion Harland should enclose a stamped, self-addressed envelope and a clipping of the article in which you are interested. Persons wishing to aid in the charitable work of the Philadelphia Chamber of Commerce, in care of this paper, for advertising, should send their names and addresses, having received them, communicate direct with those parties.

German Potato Salad

P. H. asked for a recipe for German potato salad. Here it is—right from a German girl. Cook small potatoes with skins on. Peel them and chop or slice as you choose. Make a dressing of a heaping tablespoon of lard, a heaping tablespoon of flour, a teaspoon or so of sugar, and pour in a cup of vinegar when the flour and fat are well blended. Let all cook till thick. Onion sliced thin may be added to the potatoes. Pour dressing over them, mix well, and, if you have it, add a small quantity of cream. Of course, use salt and pepper according to taste. Here is German potato salad No. 2: Boil potatoes with skins on. Peel, cut up, and put in the bottom of a big dish. Slice raw cabbage on top of this and throw on the mixture. Put butter or lard into a frying pan, slice in a couple of onions and fry until they are done. Stir in a little flour and pour on milk till all is as thick as cream, add salt and pepper. Pour over the potatoes and cabbage. Mix thoroughly and add vinegar to taste. I hope P. H. may find these good. Both are right from German cooks and they gradually become the Germans who ate them. Either of these may be garnished with hard-boiled eggs sliced. I. H.

Angel's Food

I would ask you for a recipe for a good potato salad, a good cake, one that can be served with ice cream and other delicate dessert, and for Thousand Island dressing. "A. M. G."

The potato salad has just been given—and with emphasis. I know of no more delicious cake to be served with ice cream than this: Angel's food—Sift a teaspoon of cream of tartar six times with half a cup of flour. Whip the whites of six eggs until they stand alone, then gradually stir into them a half cup of granulated sugar and the sifted flour. Beat hard, turn into a clean, ungreased pan with a funnel in the middle. Bake in a steady oven until

Fashion's latest dictates in Easter Millinery \$4.00 to \$5.00. Parisian Millinery Shop. 217 S. 11th St. 2 Doors Below Locust.

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Says Mother's Son "My dog, Duke, he has no sense. I guess I'll lick him." "This morning when I was eating my Cream of Barley he jumped up and tried to eat out of my dish." "I know Cream of Barley is awfully good, but he ought to have more sense. I guess I'll lick him." Cream of Barley (At Your Grocer's)

Writing to Four "We have left about 15 of the 2-minute phonograph records. Mrs. S. K. G. might like them for her children's entertainment. If you will send me her address I will forward them. I have written four Cornerites who have wanted books, music and correspondence and have had a prompt reply from Mrs. J. S. B. regarding the books, which I will forward as soon as I can. "KATHERINE W."

Carried Rice "This is a recipe for curried rice: Slice an onion and fry in hot fat until slightly browned. Add to this a teaspoonful of curry powder and a teaspoonful of curry paste. Fry these a few minutes and add three tablespoonfuls of good stock, milk or cream. Have ready half a pound of boiled rice. Place this in a saucepan with the other ingredients. Mix thoroughly and lightly with a fork. Serve piled up on a hot dish with toast. M. A. V."

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