And Yet They Say We Women Adorn and Dress Just to Please Them!

Although to the Best of Their Knowledge We Would Get Ourselves Up in Blue Denim or Brown Plush to Play Golf!

"THERE'S a woman at our club," began the golfer in a tone which showed very plainly that he disapproved of women at a golf club, "who tries to attract attention by wearing knickers. She looks terribly in them, but she insists upon appearing every Saturday afternoon when all the men come out. She has two suits, one blue denim and one brown plush——"

"What?" interrupted a feminine listener. "Are you sure about those materials?"

"Why, yes."

"Did your wife tell you they were denim and plush?" persisted the member of the sex that knows materials.

"No, but I'm sure they were. Blue denim she wore all summer, and now she's wearing brown plush. And she looks like a simpleton in them. She's too old to be going around that way—"

He went on with his story of disgust, perfectly satisfied that he was right in every particular.

IMAGINE a woman who was so poor that she had to wear denim in summer suddenly becoming wealthy enough to wear plush in winter!

She would look like a sofa cushion all year round, at least it was nice of him to be that consistent.

He was so sure,
And so serious,
And so indignant at being doubted.

It's no wonder that men think our clothes are funny and we are silly about them when they think such strange things about them themselves.

If they think we could make summer knickers out of our laundry bags and winter ones out of our parlor-door curtains, what else must they think!

Of course they think that we could get along on much less than we think we need in the way of clothes, and so perhaps they do believe us capable of getting evening dresses out of lace curtains.

Although I do know one who knows that we wear tulle in the evening.

He considers it one of the most annoying materials a woman wears, too. It's always getting in the way so.

He speaks from bitter experience, having disentangled it many times from the heel of his dancing pump, and paused numbers of other times to tuck it snugly down while aiding and abetting in the donning of a troublesome evening wrap, to say nothing of the time he has wasted on retrieving it from chairs with complicated carving, or the intricacies of a theatre seat.

THE great question is, what materials were the lady golfer's knickers really made of?

Feminine curiosity!

Denim could be linen perhaps, or maybe tweed, and plush is pretty surely corduroy, although as far as that goes it might be khaki!

In this case I suppose the colors are fairly accurate; blue and brown are pretty easy.

If the lady had worn tan, I hate to think what she might have been accused of, for a man is never very sure of himself on off colors.

The girl who seeks to bring a soft becoming flush to her cheeks by wearing delicate old rose would be shocked to hear herself described by a man.

"Oh, she had on some sort of bright red thing!" he would probably remark carelessly. "But it was awfully becoming."

Violet or lavender are also difficult shades to diagnose.

They may be libeled as purple, gray, pink or even blue.

IT MIGHT just be possible that the lady of the knickers is eccentric, and that her knickers are denim and plush.

In that case we apologize to the gentleman.

But if it's true, then he is one of the few exceptions in a class which makes a general practice of ranking all women's materials under about two general heads, such as "either cheesecloth or marabou," or "if it wasn't organdie then it must have been cerise."

We Now Park Our Hands Inside Our Coats

By CORINNE LOWE

One of the fashion commandments of last winter was, "Thou muff not." Muffs were almost extinct, and this year there is little promise held out for the immediate revival of this accessory.

However, we are now going about our muffs clandestinely. For one of the newest effects is to provide muff accommodations from the fullness of the fur bodice. A boon this will prove to the absent-minded and perhaps it may lead to the perfection of a system including the umbrella.

The sort of muff which we cannot mislay is shown in today's suit of black broadcloth and black caracul. The jacket of this has a back panel of fur corresponding to the hospitable front panel.

Meanwhile the novelty of the fur season continues to be the little bloused model with the tight hip band and this is the way we are all remodeling last year's fur coats.

Can You Tell?

By R. J. and A. W. Bodmer

Of What Laughing Gas Is Made

The scientific name of laughing gas is nitrous oxide, which is made of a mixture of equal parts of oxygen and nitrogen. When it is breathed into the lungs it creates a pleasurable excitement to those who inhale it—therefore the name, laughing gas. This effect is produced when inhaled because more oxygen than the normal amount enters the system and the nervous system is disturbed. Being a powerful stimulant it gives an unnatural activity to the nerve centers.

Sir Humphry Davy, the inventor of the safety lamp, is responsible for the use we make of laughing gas in minor operations such as extracting teeth, etc. Known as nitrous oxide, this gas at the time Davy was about twenty was considered very poisonous. But Davy experimented with it upon himself to discover its effect upon the human system. He experienced no harmful effects and as he became bolder he inhaled more and more of it at one time, until he finally became unconscious. He found himself in the midst of delicious dreams and experienced the most pleasurable sensations. When he awoke, which he did in a short time, he discovered that he had not been injured at all. Davy carried on these experiments for ten months, and then published the results, in which he told the world that the mere breathing of a gas would make a man sleep and dream and laugh. This created a sensation.

At this time the Royal Institution had been founded and Davy was offered the appointment as assistant chemist. He accepted the position and devoted his life to science. Many remarkable discoveries in the scientific field are a result of his first successful experiments with the laughing gas which dentists now use so generally in pulling teeth.

Tomorrow—"When Were Candles First Used?"

The Reckless Age

By HAZEL DEYO BATCHELOR

Aline Foster, a member of the gay younger set, decides to become engaged to Charley Tyne, not because she loves him, but because they seem so well suited to each other. However, she insists upon being free, and her flirtation with Mason Long, a writer, makes Charley miserable and brings down on her head the wrath of her family.

Annoying News

ONE day about three months after Aline and Charley had decided to become engaged Aline was summoned to the telephone one morning.

"Oh, Aline," came in Helen Bradley's voice over the wire, "I have the most screaming news for you. My dear, you'll simply die when you hear what it is. I can hardly wait to tell you."

Aline had been cross all day. Several things had happened to annoy her, the most important of which was the fact that a new evening frock had come home not at all to her liking. She had fussed nearly the whole morning over it, and had finally decided to send it back to Madame Adele's, but it had helped to ruin her day. At the sound of Helen's voice her face relaxed into a smile.

"All right," she responded quickly, "I'm all ears."

"It's about Charley," Helen began, purposely dragging out her news so as to get more of an effect. "My dear, you just won't believe it!"

"I'll do my best," Aline returned, and smiled tolerantly. As though Charley could do anything that would surprise her. If he were capable of that he might be more interesting, but as it was, there wasn't a thing about him that Aline didn't know by heart.

"Well, guess who was out with him last night, dancing at Sardou's after the theatre!"

"I haven't an idea," drawled Aline.

"Oh, Aline, you're impossible. I just can't get you stirred up, can I? Well, all right, as long as you're determined not to be surprised. It was Mabel Collins!"

"Mabel Collins!" Aline repeated the words after Helen as though she hadn't heard aright. "Helen, did you say Mabel Collins? You must be joking."

Helen was gleeful. "So I did get a rise out of you after all!" she said slangily. "Well, it's quite true. And Mamma Collins was chaperoning Mabel. Can you imagine the gorgeous Charley Tyne spending an evening with Mabel and her mother?"

Aline couldn't, but she passed the whole thing off lightly, chatted with Helen a few moments, and finally rang off. The news vaguely annoyed her, although she couldn't tell why. Mabel was the least attractive girl she knew. There was nothing about her that could possibly appeal to Charley or any man of his type. Then why on earth had Charley gone to the trouble of taking Mabel, chaperoned by Mrs. Collins, out for the evening? It was unbelievable, and Aline couldn't understand it, that was why she was irritated.

If Charley had been seen with Helen, or Doris Barclay, or Margaret Rutherford, Aline would have thought nothing of it. All three of these girls were attractive, they had charm, but Aline did not fear them, she was too confident of her own attractiveness for that. But Mabel Collins, with her thin little face and big, half-frightened eyes, Mabel and Charley, the exquisite, the fastidious, the most easily bored man in the world; why, it was incongruous. A dozen times Aline had heard Charley laugh with the rest of them about Mabel's eagerness to be popular and her failure at it. Charley, with the rest of the boys, had ducked dances with her, had deplored her taste in clothes. Then what had possessed him to take her out dancing? Had he done it with the idea that she, Aline, might be jealous? But no, that hardly explained it. If he had wanted to do that he never would have chosen Mabel for his purpose. Aline was intensely curious, inclined to be amused, and yet she could not seem to throw off that feeling of irritation that had swept over her when Helen had first imparted the news. Every one who heard about it would laugh just as Helen had, and somehow Aline felt that Charley had made her ridiculous.

Tomorrow—Shaken Confidence

Unusual

Although four times married, a woman in Nebraska has changed her name only twice. Her first two husbands bore the same surname, as did also her third and fourth.

A rather startling fad is that of a French woman of wealth, who has her bedroom fitted up as an imitation of an Inquisition chamber, the walls being absolutely hidden by hideous instruments of torture.

THE HOME DRESSMAKER'S DELIGHT

The combination frock! What possibilities it affords of making over and combining the old with the new. Here are two ways in which it is made attractively. The one shows a blouse of bisque, with loops of soutache as trimming, combined with a skirt of heavy black satin, with an insert of bisque to make it wide enough, perhaps, or just as decoration. At any rate, the idea could be copied by any one who is hard up for width. The other dress is the familiar jacket effect of steel and Oriental colors over a pleated skirt of the predominating color of the blouse

Here's a Chance to Learn Some of Mrs. Wilson's Ways of Making Soup

Three Times the Required Amount May Be Prepared at Once and Served in Ways That Vary the Taste

By MRS. M. A. WILSON

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A HOT tasty dish of soup is welcomed by the family during the cold weather, and if the housewife plans the menu carefully these soups may be served three or four times each week with little additional cost.

A suitable kettle is necessary for successful soup making, and if the family be sufficiently large it will pay to purchase a good-sized kettle with close-fitting lid, so that enough soup can be made at one time to serve two or three times.

When purchasing the meat for Saturday and Sunday, have butcher cut a pound and a half of beef from the shin, and add to it all bones and trimming from the meat just purchased. Wash bones and meat and place in soup kettle and add

Three quarts of water,
One bunch of soup herbs,
Three-quarters cup of the finely chopped green tops of stalk of celery,
Three-quarters cup of sliced onions,
Two carrots pared and cut in dice,
Two turnips pared and cut in dice,
One can of tomatoes, that have been rubbed through sieve to crush,
One teaspoon of poultry seasoning,
Two tablespoons of either rice or barley.

Bring to boiling point and simmer very slowly for three hours on the simmering burner.

Place in small bowl

Three-quarters cup of flour,
One level tablespoon of salt,
One and one-half teaspoons of pepper,
One cup of cold water.

Stir to dissolve the flour, and blend in the spices, and stir in to the boiling soup, bring soup back to boiling point and cook for fifteen minutes.

If you like you may add

Two cups of finely diced potatoes and one and one-half cups of finely chopped cabbage about one-half hour before serving.

This soup may be served, for the first time as vegetable soup.

The second time, strained and in cups.

The third time, strained and with tiny dumpling in the soup.

The meat is made into a meat loaf, and the vegetables discarded.

Cream soup can be made from almost every vegetable that grows in the garden. The proportion is as follows:

Celery, spinach, cabbage, lettuce onions, asparagus, use two cups of the finely chopped vegetable of choice to the quart of water, and simmer slowly until the vegetable may be rubbed through a fine seive.

To use potatoes, carrots, turnips use two and one-half cups of the finely diced vegetable to one quart of water and cook until the vegetables can be rubbed through a fine sieve.

All other vegetables, such as green peas, beans, et cetera, use one and one-half cups of the prepared vegetable to one quart of water.

When the vegetables are cooked very soft, rub the entire mixture through a fine sieve to make the vegetable puree.

To prepare the soup, add one cup of puree for every cup of milk, and allow two tablespoons of flour, using the level measurement, for each cup of milk and vegetable puree. Stir the flour in the cold milk, then heat to boiling point, cook for five minutes, then slowly whip in the prepared vegetable puree; season to taste and add

Two tablespoons of butter to every quart of the soup.

Tomato soup may be made from the prepared canned tomato puree or from a special puree made from canned tomatoes.

To prepare the tomato puree place a pint jar of canned tomatoes in saucepan and add

One bunch of soup herbs, chopped fine,
Three onions, chopped fine,
One carrot, chopped fine,
Three-quarters cup of the finely chopped tops of the green celery,
One-half teaspoon of poultry seasoning,
One-quarter teaspoon of thyme,
Three cups of cold water.

Simmer slowly until the vegetables are very soft, cool and then rub the mixture through a fine sieve.

Place two cups of milk in saucepan and add

Seven level tablespoons of flour.

Stir to dissolve and bring to boiling; cook slowly for five minutes, then add two cups of the tomato puree, whipping in the tomato puree slowly and bring back to boiling point; cook two minutes, season with salt and pepper and tiny pinch of allspice.

This amount will serve four persons.

For a general rule for making the tomato soup, add two level tablespoons of flour for every cup of milk and tomato puree, blend the flour in the milk and cook, and then blend in the tomato puree, whipping in slowly. This will prevent this soup from curdling and eliminate the use of baking soda.

Oyster Soup

Look over twenty-five stewing oysters, for bits of shell, and then mince fine. Strain the oyster liquor and measure; there should be one cup, and if not add sufficient cold water to make this amount.

Place one quart of milk in saucepan and add

Six level tablespoons of flour.

Stir to dissolve the flour, and bring to boiling point; cook for five minutes, then add

The prepared oysters,
One cup of oyster liquor,
Three-quarters teaspoon of finely grated onion,
One tablespoon of finely scraped celery.

Bring to boiling point; season with salt and pepper and add

Three tablespoons of butter.

Beat well and serve at once.

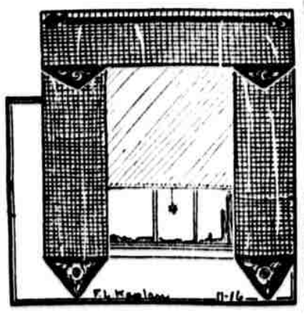
If you like the oysters whole, allow six oysters for each person. This amount will serve five persons.

Toasted strips of bread croutons and toasted crackers are the usual accompaniment of all soups.

To make the croutons, toast slices of bread, which have had the crust removed before toasting, and toast, cut while warm in inch blocks. Then place in oven to keep warm while dishing the soup.

The correct serving of soup during the cold weather has much to do with the success of the dish. It is necessary to serve all soups in hot dishes and and this means not only the service dish but also the plate or cup it is served in. Nothing will cause the family to lose all liking for soups as quickly as serving a partly cold soup in cold plate. All soups must be served scalding hot to be successful.

Things You'll Love to Make



Gingham and Unbleached Muslin for Draperies.

For guest-rooms and children's nurseries, gingham and unbleached muslin are being used a great deal. Here is a nice way to combine these two materials. Cut a valance of the gingham. Use a small plain check or cross bar. Applique a flower of colored plain gingham or chambray to the sides of the valance. Stitch a narrow band of the unbleached muslin across the top between the two flowers. Join a triangle of the muslin to each side of the valance as shown. Applique a design on each triangle. Join a triangle of the appliqued muslin to the ends of the side pieces also.

FLORA.

Please Tell Me What to Do

By CYNTHIA

Letters to Cynthia's column must be written on one side of the paper only and must be signed with the writer's name and address. The name will not be published if the writer does not wish it. Unsigned letters and letters written on both sides of the paper will not be answered. Writers who wish personal answers that can be given in the column will please look there, as personal letters are only written when absolutely necessary.

Nita Naldi, 2d, Answers

Dear Cynthia—Will you please print this for "Nita Naldi' 2d's" advisers? "Handsome," your little note was wonderful but not quite long enough. Yes, "Handsome," I dance and engage in most all sports. I'm sorry we cannot meet as I'm sure it would be a pleasure to meet some one like you, but, as Cynthia says, it isn't done, so I guess we will just have to correspond through the column. I certainly would like to hear more of you. Thank you.

Now, "William C.," your advice was very acceptable and I will try to do as you say. No, as yet I have not been jilted and if I was I certainly wouldn't be blue over it, as I'm not that kind.

NITA NALDI, 2d.

Better Let Him Go

Dear Cynthia—I have never written to your wonderful column before, but now find it necessary.

I am a young lady in my teens and about a year ago I met a young man of my age. We had been keeping company for about six months when he asked me to marry him and we were to be married several times, but something always turned up, and it was postponed. My parents never knew that we were going to be married and neither did his parents, but we were going to elope.

But, dear Cynthia, he never treated me right. I always did my very best to help him along, but he had several bad habits which I tried very hard to make him conquer, such as drinking and not working and also gambling, but not very much, only that I was afraid it would develop as he grew older. He claimed he loved me and I am sure I loved him; in fact, I still do.

He used to break appointments with me at the last minute and always had some kind of an excuse and I always excused him. He disappointed me twice and kept me waiting all evening and never cared or called me on the phone to tell me he couldn't come, for no reason at all, but still I forgave him because I loved him. He never gave me a box of candy or took me to a show, but I never thought a thing about that. Still I was always having trouble and lately lost fifteen pounds worrying about different things. Now, some people might think I was a fool, just what I was, but when you love a person it seems to alter things a great deal.

I stood everything and tried to be happy because I thought he would change.

But at last, two weeks ago when he made a fool of me, I simply had to give him up. So I did so just for a little satisfaction because I am always so independent, and to think what you would do for love!

I suppose you couldn't tell any way in which to bring him to his senses, but maybe you could or some of your readers could as I love him and think he might care for me.

JUST A FOOL.

You would do well to continue the estrangement. Such a man would make a most selfish husband. Better let him go.

THE HOME IN GOOD TASTE

By Harold Donaldson Eberlein

No. 136—Hints on Paper Hanging

There are a few things to consider before we hang our wall paper. First, are the corners of the rooms straight and true? They should be, in a new house, and may be in an old one. If they are, then the striped or figured paper chosen may be hung. If, however, the house is out of plumb it would be better to use a paper of a solid color.

If the walls to be papered are new their surface should be firmed by a coat of hot glue sizing. If the walls have already been papered it will be necessary to scrape off the old paper before beginning to hang the new.

The surface of a wall which has been properly papered is usually in condition for repapering after the old paper has been taken off and any particles of paste adhering to the walls removed with sandpaper.

If a wall has previously been painted and repels paste it may be treated with a sizing made of brown sugar and vinegar in the proportion of one pound of sugar to two quarts of vinegar.

If the surface of a wall is in bad condition, cotton cloth may be pasted over a rough place or a heavy light-colored wrapping paper may be pasted on with butt points.

Tomorrow—"Paneled Walls"

WHAT'S WHAT

By Helen Decie

Wide is the diversity of religious belief and unbelief in these United States. There is no "Church of America" corresponding to the Church of England. In some American churches baptism is a sacrament, in others it is merely a formal and semi-legal rite, while, of course, among Hebrews more ancient ways of name-bestowing are scrupulously observed.

When a child is born into a family which accepts godmothers, fairy and otherwise, it is usual to have an informal christening party, after the ceremony. The decorations are pink and white rosebuds. The traditional "caudle-cup"—gruel punch or hot eggnog—is forbidden in these prohibition days, so that the infant's health, success and longevity must be "toasted" in tea or hot chocolate, passed around with the christening cake. Gifts for the newly come may be presented at the christening party, but it is more usual to send these tokens of friendship in advance of the festal day.

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