

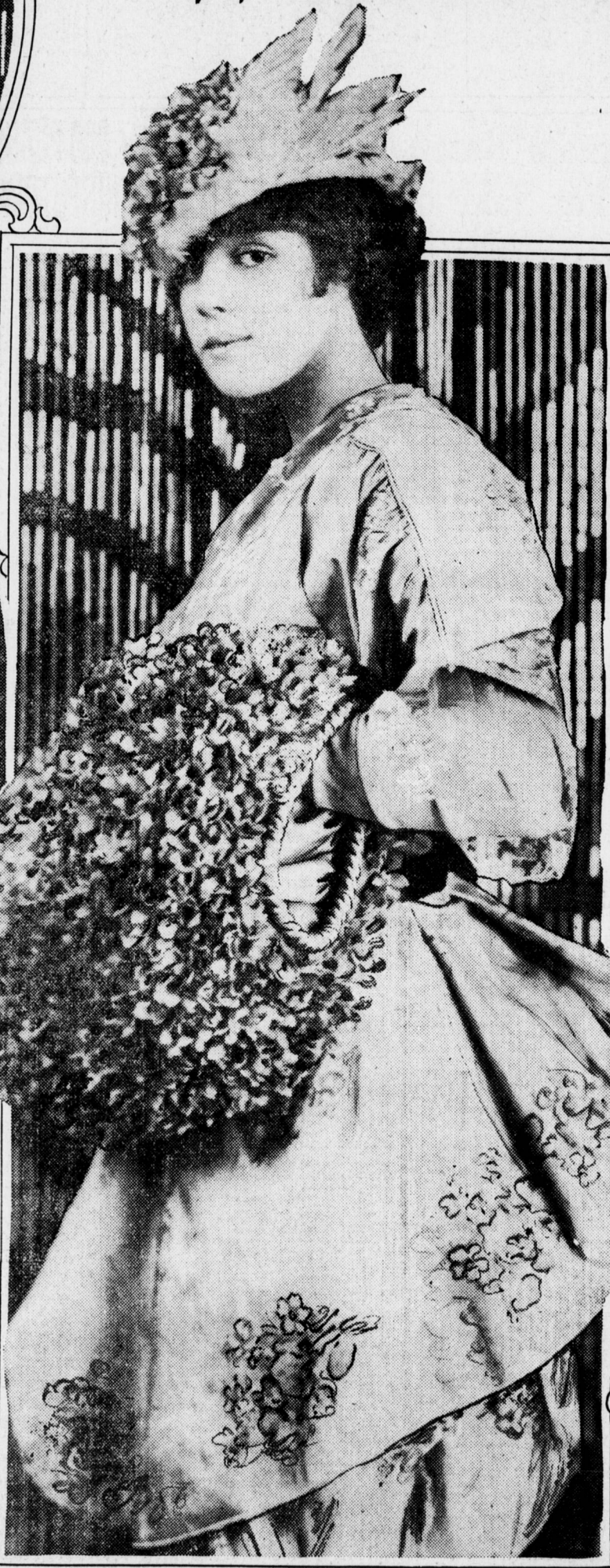
TAFFETA and FLOWERS

WILL FORM HER

SUMMER WRAPS



APPLIQUES of TAFFETA
Give Chic to this Tub Frock



SMART MUFF of VIOLETS
Lined with Green Satin



TAFFETA
FORMS THE VOLUMINOUS
FOLDS OF THIS
SMART FROCK

NOT for many a season has taffeta played so important a part in millady's costume as this year. And likewise, not for many a year have flowers been used to so large an extent in her toilette.

Even the fabrics themselves are befettered to a degreemost bewitching, giving to many of the silks the appearance of quaintness and fascination very reminiscent of the lovely lavender scented gowns which long ago were once or twice a year brought out of grandmother's treasure chest.

Not only are the silks, but the crepes, and various other weaves as well garlanded with flowers, for the most part tiny in size, and beautiful and subdued in their coloring. Added to the quaintness of the combination in the silk and flowers is the added quaintness of the styles.

And as though the flowered effects of the silks were not enough to satisfy the aesthetic taste of Dame Fashion flowers are used as trimming, not alone for the hats, where they bloom as never before, but also on the gowns and in the accessories.

Particularly charming in illustration of this floral tendency in the mode is the flower muff illustrated on this page. This muff is made entirely of violets, as thickly packed together as though they grew in one bed. Lined with green satin of the shade of the violet foliage, the effect is most charming. Made to match it is the flower toque, adding considerable beauty to the costume.

Particularly charming is the hat and muff of violets for the bridesmaid's wear at the spring wedding, and some of the most elaborate weddings of the spring time will be marked by this clever feature.

Of course these flower effects may be worked out in any color scheme desired, and may be adapted to any requirement as to shade, which will increase their effectiveness.

Altogether there has not been a season for many years, in which silk and flowers have played so important a part as they have this year, and the whole effect is for charm, picturesqueness and quaintness most alluring.

A Few Suggestions on What to Cook

OVERTON MUSH BREAD—To a quart of very thick mush, well salted, add three very fresh eggs, breaking them in one after the other and beating hard between. When smooth add half a cup of rich milk and half a cup of melted butter. Stir hard, then add one tablespoonful of baking powder and bake quickly. Bake in the serving dish, as it is too soft for turning out, requiring to be dipped on the plates with a spoon.

BROWN GINGER STRIPS—Ten cups flour, one and one half cups sugar (brown), three cups bes New Orleans molasses, one and one-half teaspoonfuls soda, two teaspoonfuls cinnamon, one and one-half teaspoonfuls butter, one teaspoonful salt.

Put lard, sugar and molasses in a dish and heat until melted. Then add the rest. Mix like bread, night and morning for eight days. Then cut off strips one-fourth by three

inches or roll out and cut with a cutter one and three-fourths inches in diameter. Bake in a slow oven. Keep them in covered pails or jars. Have some that I baked four months ago and they are delicious.—Mothers' Magazine.

ENGLISH PANCAKES—One teacupful of flour, one tablespoonful of baking powder and a pinch of salt sifted together. Beat together two eggs and one tablespoonful of sugar and add one pint of milk and one teaspoonful of cream. Add this to the flour mixture to make a thin batter. Fry in a hot frying pan with melted butter, using sufficient batter to cover the pan.

CELERY COQUETTES
Cook together a rounding table-spoonful of flour and one of butter. When they bubble pour upon them a cup of milk. When this is thick and free from lumps pour it gradually upon the beaten yolks of two

eggs. Now add a cupful of celery cut (not chopped) into tiny bits, season with celery salt and white pepper and turn out cool. When cold, form with floured hands into small croquettes. Roll these in cracker dust and set them aside for an hour before frying in deep, boiling fat.

BRUNETTE POTATOES.
Peel potatoes and cut them into neat squares. Lay in cold water for an hour, drain and put them over the fire in salted, boiling water. Stew until they are tender, but not soft. Turn into a colander to drain. Cook together in a saucepan a heaping teaspoonful each of butter and browned flour, and pour upon them a pint of weak beef stock. When you have a smooth thick sauce, season with pepper, salt and a little onion juice. Put the potatoes into this, stir and toss for a moment, then turn all into a greased pudding dish, sprinkle crumbs on the top and brown in a good oven.

DON'T FORGET
A little minced ham added to the onion makes a savory change.

Small sweet peppers are excellent mixed with celery in a potato salad.

Vegetables which grow under the ground should be cooked with the lid on.

Breaded veal served with tomato sauce and spaghetti makes a delicious dish.

Clean nickel and silver pieces with ammonia applied with a flannel cloth.

Black stockings should be rinsed in blue water to give them a good color.

Discolored gilt frames can be brightened if rubbed with a sponge dipped in turpentine.

Think What You Think Because You Think It

Do you think what you think, because you think it, or because somebody else thinks it?

Do you like certain books because you like them, or because somebody else likes them?

Do you go into ecstatic deliriums over certain great musical artists because you yourself appreciate them, or because they're the fashion?

Do you choose your friends because you like them, or because everybody else likes them?

Do you live your own life as you really would map it out yourself, or do you outline it by the pattern the general public has accepted?

In short, are you honest with yourself, with the world, with your own life?

These are questions which any woman might well consider in these days when public sentiment, and

convention form so large a part in the shaping of our lives. And they are questions the honest answering of which would completely transform the social fabric.

For as a matter of fact, people generally, and women in particular live almost entirely with reference to public opinion. They seem afraid to state their own views, to think their own thoughts, to live their own lives, because of the unrelenting bonds of convention. It is as though one set rule were laid down for the patterning of all lives, and deviation were permissible only by very ineffectual little variations, no more important than the frills to the general lines of a gown.

But that's not reasonable. It's not sane. It's not honest. Presumably God has given a brain. And He's given her a heart, a soul, a conscience. It's her duty to make

the most of them. That means that its woman's duty to think for herself, to act for herself, and to live accordingly. It does not mean that every woman should follow in the wall of every other woman along the lines laid down by convention. Such a course means only stultification, and the woman who follows it must become more or less a parasite, since all her mental and spiritual life is dependent alone upon those who surround her, and most of all convention.

So think your own thoughts, make your own decisions, live your own life. Be honest.

Blanche Deafler.