

## SEMI-FORMAL FROCKS; LATEST PARTY FROCKS

THE two attractive afternoon frocks, of which the illustrations given here tell their simple but pleasing stories, are examples of two types that are rivals for favor. One of them is sure of universal acceptance and the other is winning many admirers. They invite comparison of the straight line silhouette and the dress with slender bodice and full skirt.

The straight line is already established and will continue with us in the spring and summer, but it is varied by many models in which drapery

ment developed in black and white. Fashion appears to be of several minds as to the silhouette most to be desired in party frocks, with no inclination to favor slender lines more than others. One may cast a shadow that is Grecian or straight-line or mid-Victorian, and find them all sponsored by the best authorities. And there are lovely frocks that strike a happy medium, neither very full nor scant—they are apt to be found among the many lace gowns worn over satin or sheer underdresses.

Pretty Peggy Wood has chosen to

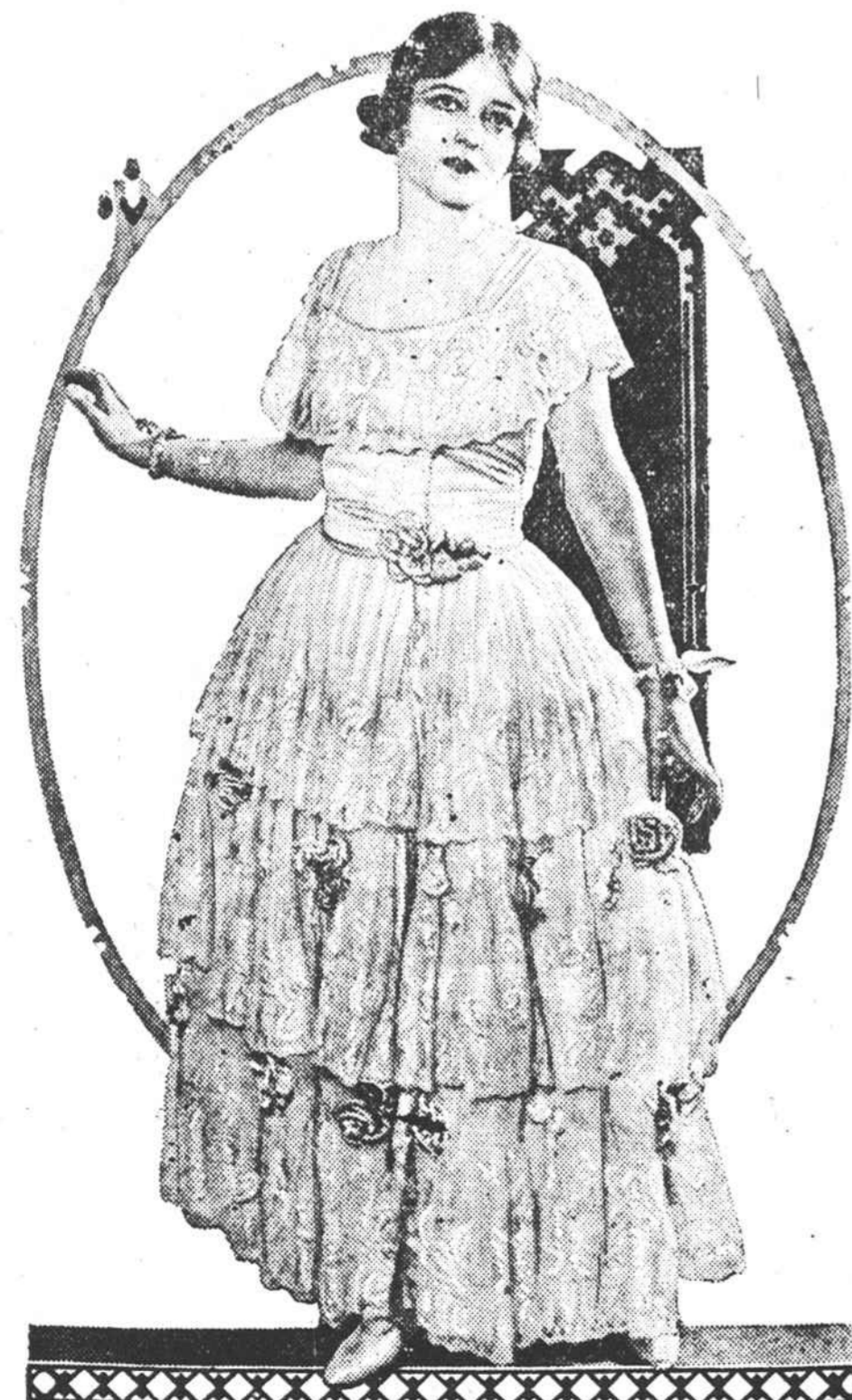


GOWNS THAT PROMISE LONG SERVICE

is adroitly introduced, at the front or sides, that does not interfere with their straight-out lines. New fabrics indicate that the many frocks will adopt the full skirt because it is dignified and in keeping with their character. In the meantime frocks like those pictured grace our afternoons and promise to be of service for a long time. Canton crepe or crepe-back satin are recommended for these between-seasons' frocks that fit in at

look demure in a party frock of silk lace flouncing over a net foundation. The flouncing is put on in three tiers and ribbon roses are set about the two lower flouncings. The same lace is used to make a wide bertha that falls over the straight bodice and arms.

Bracelets, made of little ribbon roses and set on a band of ribbon, are tied about the wrists—they correspond with this romantic type of dress. A rose, or some other decoration, is to



SILK LACE FLOUNCING OVER NET

any time of the year. These are made of the satin. The brown frock at the left has a wrinkled bodice, made in four sections set together with a piping of satin-covered cord. It is finished at the neck line with one of several fashionable berthas. This one is made of all-over lace edged with two frills of narrow val and split over the short sleeves of the dress.

A black and white model presents battlement edges bound in white crepe and white silk embroidery in odd figures on the bodice. The plain girde is fastened with a handsome orna-

Julia Bottomley

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## THE KITCHEN CABINET

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The past does not harm us. It is only our view of the past that needs to be changed. We may far better use it as a stepping stone to something better than a quicksand from which there is no escape.—Lloyd.

### HOME MADE SWEETS AND CAKES

For the little people this is the time of year that they are allowed some freedom in the enjoyment of sweets.

**Cherry Fudge and Marshmallow.**—Put into a saucepan one cupful of sugar and one-half cupful of cream, stir until boiling, then add two squares of chocolate and stir until melted. Boil until the mixture makes a soft ball when dropped into cold water. Add one tablespoonful of butter, and remove from the fire. Beat for 15 minutes; pour into a buttered tin in which are one-fourth pound of dried marshmallows and one-fourth pound of minced preserved cherries. Cut in squares when cool.

**White Fruit Cake.**—Cream two-thirds of a cupful of butter, then add one and seven-eighths of a cupful of flour gradually, first sifting it with one-half teaspoonful of soda, then add one-half teaspoonful of lemon juice. Beat six egg whites until stiff, add one and one-fourth cupfuls of powdered sugar and combine the two mixtures; add one teaspoonful of almond extract, two-thirds of a cupful of candied cherries, one-half cupful of blanched and minced almonds, and one-half cupful of thinly-shredded citron. Bake in a deep pan one hour.

**Popcorn Macaroons.**—Chop fine one cupful of freshly popped corn, also one cupful of walnut meats. Beat the whites of three eggs until stiff, then add one-half pound of powdered sugar and the nuts and popcorn. Drop on baking sheets and bake in a moderate oven 20 minutes.

**Corn-Flake Macaroons.**—Take the whites of two eggs beaten stiff, add one cupful of sugar, one cupful each of cornflakes and coconut, two tablespoonfuls of flour, salt and vanilla. Drop by teaspoonfuls on buttered sheets and bake in a moderate oven.

**Flutes.**—Shape rich bread dough into bread sticks. Place on a buttered sheet, cover and let rise. Brush over with white of an egg diluted with a little water. Sprinkle with powdered sugar and nuts and bake ten minutes in a hot oven.

**Scotch Cookies.**—Take one-half cupful of butter, cream well, add one cupful of sugar, three beaten eggs, four tablespoonfuls of cinnamon and flour oven.

**Macaroni With Sausage.**—Put layers of cooked macaroni and fried sausage into a baking dish. If links are used cut into half-inch pieces. Add a white sauce and bake until the dish is thoroughly heated. Serve hot.

"The wise man knows an ignorant man because he has been ignorant himself, but the ignorant man cannot recognize the wise, because he has never been wise."

### HELPFUL HINTS

Try a few lemon peelings in the water for boiling the tea towels. They will be whitened and sweetened.

Leftover sandwiches may be dipped in a batter and fried like griddle cakes.

Put a piece of camphor gum away with the silver; it will keep silver from tarnishing.

Put an apple in the cookie jar and one in the cake box. If it is an apple with a flavor and fragrant it will impart it to the cake.

Stamps stuck together may be loosened by steaming them or pressing quickly, covered with a piece of paper. During the cold weather add a handful of salt to the rinse water in washing clothes. Put the clothes pins into a dripping pan to heat and they will keep the fingers warm while hanging out clothes in freezing weather.

Always remove meat from the wrapping paper as soon as possible. Place on a plate in a cool place.

A few slices of raw potato cooked in a soup that is too salt will absorb much of the salt.

For blood stains on wool, apply at once a coating of cornstarch which will absorb all color. Dry and brush out the starch.

To restore velvet which has become flattened and creased, wrap a hot flat-iron with a damp cloth and run the velvet over it. The steam will raise the pile; brush while steaming and lay away to dry.

To remove an obstinate cork, wrap the neck of the bottle with a cloth, dip in hot water. The heat will loosen the cork.

A small fire shovel (one of the cheapest) flattened, may be used to remove dishes and ples from the oven that are hard to hold with the hands.

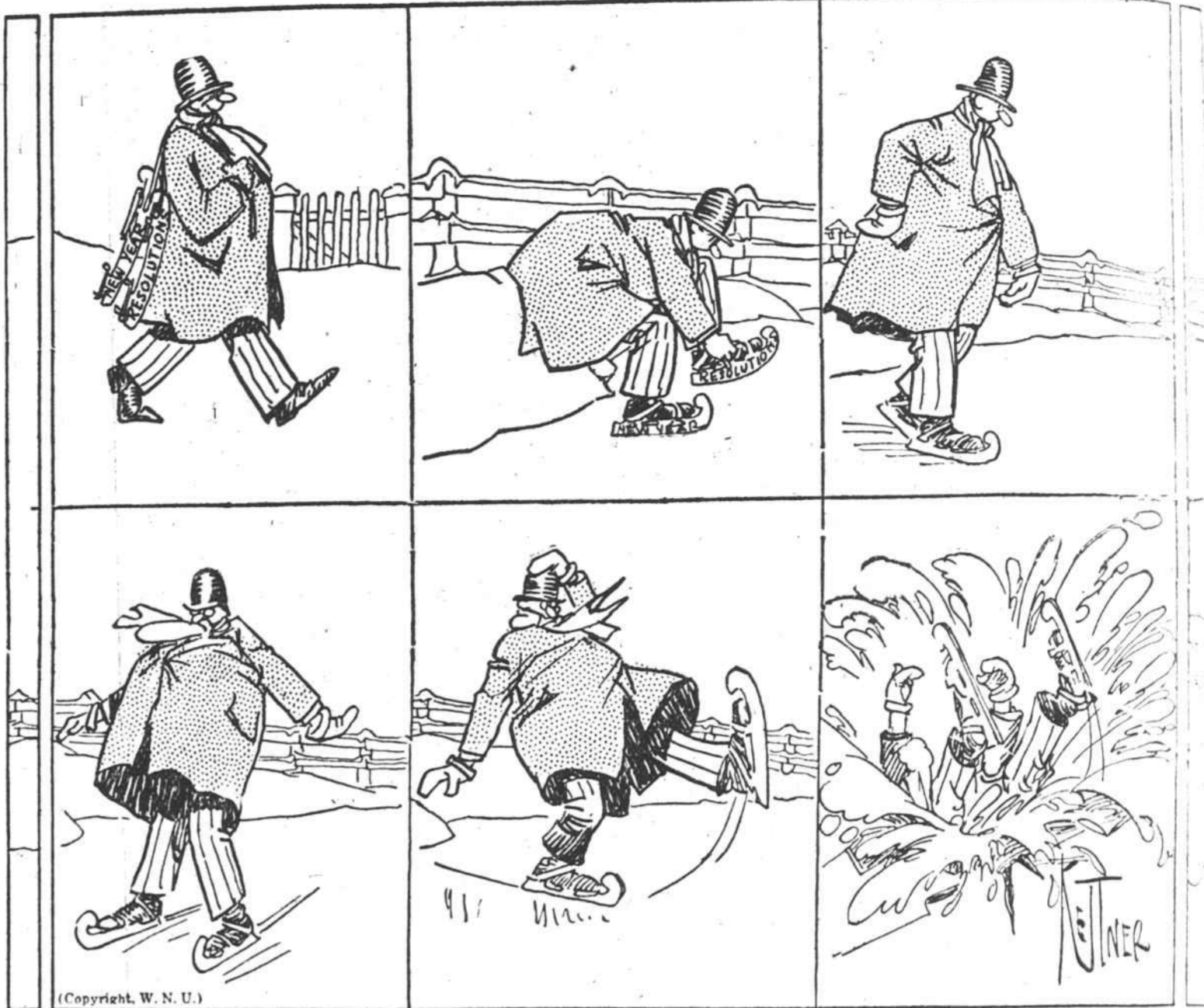
The flavor of fried eggs is improved by the addition of a teaspoonful of flour to the fat, which also keeps the fat from spattering.

Wash the hands in soap and cold water with a spoonful of cornmeal. This removes the grime and keeps them soft.

Nellie Maxwell

# OUR COMIC SECTION

## A Yearly Event



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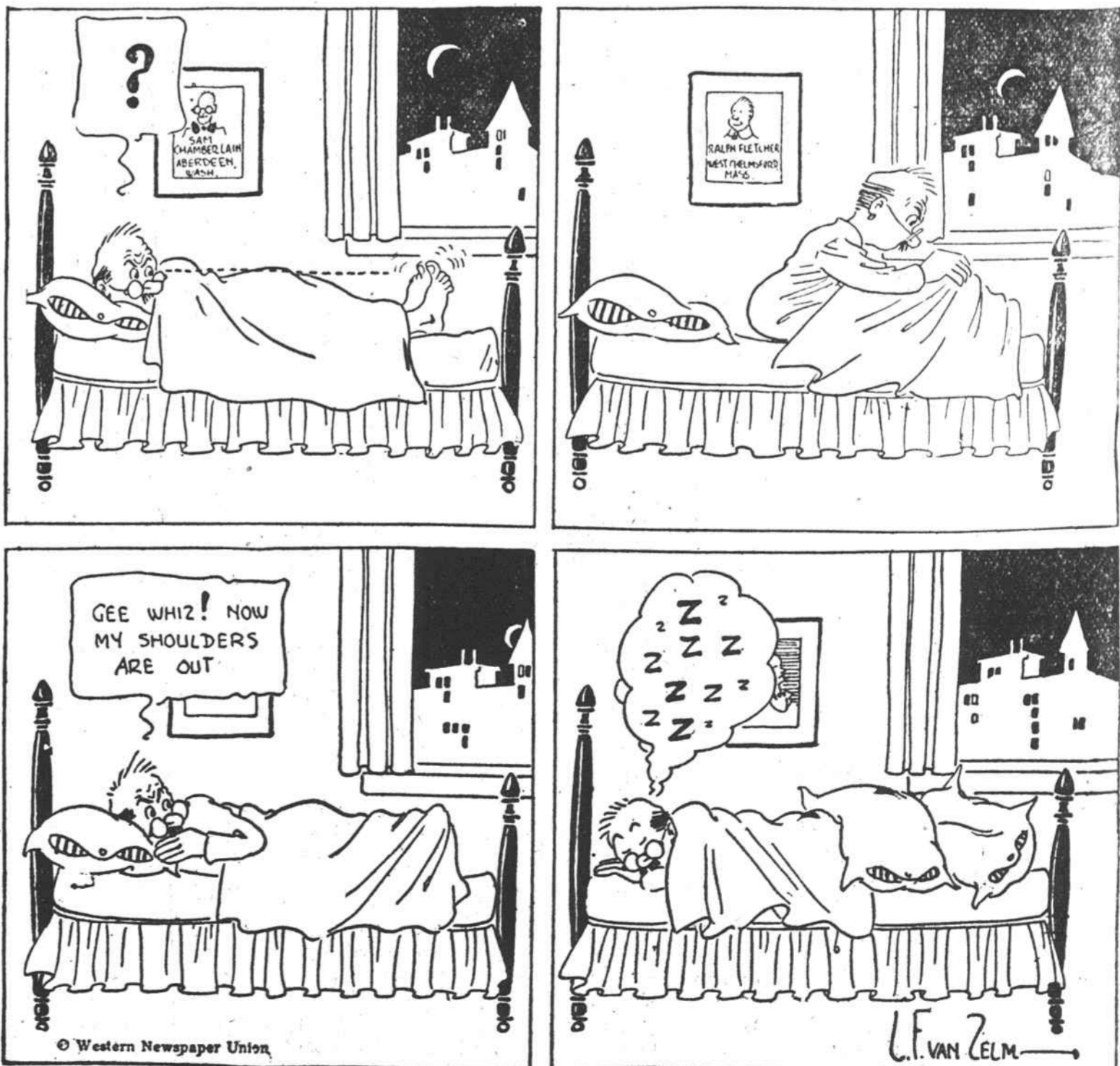
## Not Knocking, But—



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CHARLES SUGARE

## Talk About Resourceful Natures!



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