

VOGUES
AND
VANITIES
by
JULIA BOTTOMLEY



Colorful Evening Frocks.

Prosperity is translated into clothes in this season's evening frocks. Satin, crepe, brocade, cloth of gold and silver, metallic laces, and, above all, masses of net are used for making them. There is no limit to the use of color, which is of wonderful value in them. Intricate combinations of color, and the introduction of unusual shades bring the attention to a standstill in many a gorgeous gown. In this particular designers have found a new world to conquer, and they appear to be enjoying the business in hand.

Leaving the matter of color to those who study it, the lady of fashion may proceed to choose either straight-hanging or spreading skirts for her evening frocks. If the slim silhouette is possible to her she may choose it, but the full skirt covers up defects of too little or too much flesh. It makes the waist of the stout figure look smaller than it really is, and it obliterates the angles of the thin woman entirely.

The under slip of silk and metallic tissues is in high favor, along with satin and taffeta, as a foundation for

evening gowns of net. Net for the gown, in at least two colors, both different from the color of the slip, reveal the latitude allowed in this matter of color. Two odd and beautiful combinations have been found in periwinkle blue and honey color, and in pinkish buff (like the inside of a cantaloupe) and light olive green.

The evening dress pictured has a bodice of satin, and a full yoke of it, in the skirt, is gathered on to the waist. An insertion of light net is set on to the satin yoke and a flounce of dark net is shirred to this insertion. An underpetticoat of taffeta is finished at the bottom with a puff of the light net, and the model may be made successfully in any good color combination.

There is a scarf drapery of net over the shoulders. It begins at the waistline at the back, falling in long ends at the front. The airy scarf of malines or net, whatever the evening frock may be, is a part of it, or is wound about the shoulders or may fall from the hair as a separate drapery.



Collars, Convertible and Otherwise.

The trend of fashion in collars is toward the original and unusual, especially in separate collars to be worn for added warmth with suits or frocks. Collars have taken their inspiration from every period and clime, but only a hint of their origin is discernible in most of them, for about all coat and separate collars are convertible. That is, whatever the style of the collar to start with, it is convertible into a muffer-collar that swathe all of the throat and part of the head.

Costumers, having centered their attention on collars, have contrived some ingenious novelties on blouses and one-piece frocks, but these are another story told in the dainty terms of chiffon, crepe, georgette, and net. A wreath of the enswathing muffer-collar appears in airy scarfs of malines

that are worn with evening and dance frocks. They are wrapped loosely about the neck and shoulders and suggest a floating mist about the figure. Everyone wears them.

A very wide cape-collar is shown in the picture, on a handsome fur coat. It is converted into a muffer-collar by utilizing buttons and buttonholes also.

The latest arrival in collars is simple to the last degree. It is merely a wide band of fur which stands straight up about the neck and fastens with a rosette and soft ends of ribbon at one side. Or the ties may be of crepe. In either case they match the fur in color.

The plainest of coats may depend upon a spirited collar to give it class, and the element of style in blouses and frocks as well lie more in the collar than in any other detail, at present.

EASY DISH WASHING

IMPROVED METHOD OF CLEANING TABLE UTENSILS.

Does Away in Large Measure With the Unpleasant Work Which All Housewives Dislike—Saving of Both Temper and Labor.

After each meal spoons, knives and forks are gathered, dropped into a pail of clean soapsuds and immediately wiped dry, a simple matter of two or three minutes. The plates and dishes are scraped and set in a tub of soapsuds, hot or cold, as convenient, the cups and saucers into another tub or pan likewise.

Then the cooking things are thoroughly cleaned when emptied, and rinsed and wiped and put away immediately, which is much easier and more quickly done than at any other time.

One's hands need not be wet during the whole process, and there is nothing unusual in the neat kitchen except three bright pans or tubs of neatly-piled dishes covered with water.

When ready to attack them the water is poured off and fresh, hot suds poured over the panful. Then the clean pieces are lifted out into the drainer, set in a large pan to fit, hot water poured over them and the drainer set on the back part of the range or in the sun and air for a few minutes until they are ready to set away.

Piled in open order, with hot water poured over them, and set in a current of air, dishes dry of themselves better than anyone can wipe them.

Pitchers and jars are washed out with a mop, scalded and turned upside down to dry. They dry more thoroughly and with less danger of breakage than in the ordinary way, and why is this method not as good for all china? If you will try drying china in this way you will find that it comes out glossy enough to suit the most exacting housewife—and with a great saving of temper and labor.—Chicago Herald.

HINTS FOR THE HOUSEWIFE

When boiling a leg of mutton inclose it in a muslin bag. Cooked in this way it will keep a much better shape.

To make red tiles a bright color, rub with lemon dipped in fine salt. Leave for a few minutes, then wash with soap and water.

A soiled photograph mount may be cleansed by rubbing with dry bread-crumbs; the photograph should be wiped with clean cold water.

For removing tea and coffee marks from linen glycerine is excellent. Pour it over the stains, rub it well in, and wash in the usual way.

Indiarubber gloves are better than leather ones to wear when doing housework; they are more flexible, and in addition are much easier to keep clean.

Where oil lamps are used a pailful of dry sand should always be kept handy. Nothing is so effective for extinguishing burning oil in case of accident.

When making suet dumplings, whether sweet or savory, always prick them well before putting them in the pan. If this is done they will not stick to the bottom.

Fried Maryland Chicken.
Merely split a young chicken in halves, sprinkle over with flour and fry in deep hot butter, allowing 20 minutes for each side, 40 minutes in all. Season well, turning chicken and also pan frequently. Have it covered, for steam of the moist meat and butter aid in cooking it. When thoroughly done, lay on a hot platter and put as much flour into a gravy pan as there is fat remaining, and let brown for an instant. Add nearly a cupful of cold or warm water, gradually, and one heaping teaspoonful of sugar and allow to boil, thus making a delicious brown gravy, thickened, and pour on chicken. Serve at once.

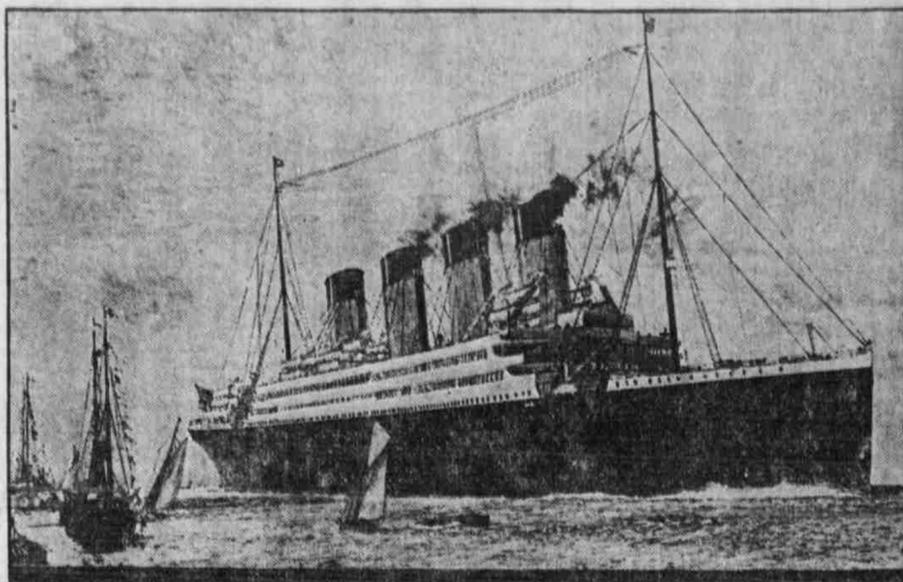
Vegetable Roast.
Take one-half cupful of boiled corn, either canned or cut from the cob; one-half cupful of baked beans, mashed to a pulp; one-half cupful of boiled rice, one-half cupful of strained stewed tomatoes, one-half teaspoonful of minced onion, two tablespoonfuls of melted butter, one-quarter cupful of sweet milk and salt and pepper to taste. Mix this together and add enough stale bread-crumbs to make a stiff dough, roll and bake in a greased pan. Serve with tomato sauce.

Appetizing Breakfast Dish.
A "different" cornmeal mush. Make the mush in the usual way, using about one quart of water well salted (one teaspoonful); stir in one cupful of yellow cornmeal and cook in double boiler about one hour. When done stir in one to one and one-half cupfuls of chopped cold meat (any kind) and season slightly with sage. Pour into pans and when cold slice and fry in bacon drippings or butter.

Beet Relish.
One quart cooked chopped beets, one quart chopped raw cabbage, one cupful chopped raw onions, one cupful sugar, one tablespoonful salt, one teaspoonful black pepper. Mix well and add to vinegar which has been boiled.

Good Habit.
If you have never formed the habit of washing cereals before cooking, try putting them in a basin and filling it with cold water. You will find much trash and husks rise to the top, and it is better to strain this off.

BRITANNIC, HOSPITAL SHIP, SUNK IN THE AEGEAN



White Star liner Britannic, used as a hospital ship, which was sunk by a mine in the Aegean sea. This steamship was second only to the Vaterland in size and never was used as a passenger vessel, being completed just after the opening of the war.

CELEBRATING THEIR ONE HUNDREDTH HIT



Crew of a heavy howitzer on the French front being treated to a drink at their canteen in celebration of their one hundredth hit.

NEW YORK'S NEW HOME FOR THE BLIND



Scene at the laying of the cornerstone for a new \$400,000 home for the blind in New York city. Bishop Burch is shown speaking. At the left is Frederick Foulk, president of the Institution.

"THE PRESIDENT'S OWN"



Troops A, B and C of the District of Columbia National Guard, composed mainly of college men, have adopted a uniform which ranks in splendor with the blue and gold of many foreign legions. They call themselves "The President's Own," and their equipment lives up to the splendor of the idea.

Famous Old French Province.

Gascony, the old province of France, is a favorite locality to evolve heroes of fiction. It is in the southwestern part, and derives its name from the Vascones, a Spanish tribe, which crossed the Pyrenees about 580. It is that area of land between the Pyrenees, the Garonne and the Atlantic. In 1152, when Eleanor married Henry Plantagenet, it became an English possession and remained so until 1453, when the French reconquered it. Its inhabitants were noted for their slowness, courage and passion for boasting.

TOY BALLOONS USED IN THE WAR



These soldiers at Saloniki are about to send up a toy balloon for the purpose of testing air currents preparatory to an airplane flight.