

# DAILY MAGAZINE PAGE FOR EVERYBODY

## A REFRACTORY TEAM

By Will Nies



SOMETIMES it does happen that a team doesn't drive QUITE true. To all appearances it may be finely matched—just to set 'em on you could imagine a better team—but appearances sometimes ARE deceiving. Take this pair, for example. If you had met them when they were cantering through the sweetheart days, prancing with the joy of FINDING their mate, proudly galloping together everywhere, you'd

never have dreamed that THEY could be refractory. But they are—see for yourself—still it may be the weight of the HARNESS. Oh, it only they can't get that and not run away to the wreck called divorce. This is Cupid's task—to get them safely past the dangers till the harness weight becomes bearable. Then they'll settle down with gladness to a joyous trot through life together.

## Diary of a Well-Dressed Girl

By SYLVIA GERARD

How She Made an "Easy" but Charming Dance Frock.

WHEN I opened my eyes this morning and became conscious of the fact that a robin's song had awakened me, I knew that it was going to be a wonderful day. After breakfast I went to the sewing room to make the dance frock that I am making for Cicely. Then I remembered that we were going to have old-fashioned strawberry shortcake for lunch and ran over to ask "Miss Jimmy" to drop in about 1 o'clock and help eat it.

Just as I came through the hedge I saw the expressman struggling up the walk with a long, narrow box which seemed to be filled with lead. I imagined my curiosity when I found that the box was addressed to me! It required the combined efforts of the gardener, cook, expressman and myself to bring to light the mysterious contents—a sun dial and ribbon!

The donor of this loveliest gift was none other than the Editor-Man. He is the most knowing creature on earth, for no one else would have guessed that I wanted a sun dial.

It has for a month those well known lines from Browning's "Rabbi Ben-Ezra":

"Grow old along with me,  
With a fairer mode of seeing,  
This is for your garden at the cottage. You do not mention that there is a sun dial, but somehow I know there is not. Your garden is not complete without it, and do not forget the path of stepping-stones."

I could hardly tear myself away from the sun dial and get back to work, but I remembered that Cicely had begged me

to have the frock finished so that she could wear it to the junior prom. So I proceeded to stitch on tulle and ribbon while my thoughts ran away to gardens and sun dials.

But I had the frock completed by late afternoon, and it is so lovely that I cannot help feeling a wee bit proud of my needlework.

The foundation is a slim mesh of Cicely's pale blue, pussy-willow tulle

that she wore so much last summer. I trimmed the petticoat with ruffles of the tulle and pale pink roses. Then I made a cascade of lace and pale blue ribbon and attached it to the petticoat. The skirt is pretty enough to wear for a dress, and since it is so simple, it can be worn under any frock.

For the bodice I used white net and bands of pale blue laffeta ribbon. I cut the skirt over the pattern I used for my pink frock, making it very wide about the hem. After French-seaming the widths of tulle together, I gathered the skirt about the waist line, and stitched it to a narrow band.

There was no need to hem the skirt as I applied a band of ribbon to the extreme edge. Above this I arranged extreme bands of ribbon in graduated widths, giving them an oval distance apart. This brought the narrowest band nearly to the waist line. I gathered the skirt at the top and attached it firmly to a waist band.

The bodice was made before I knew it, for it required very little trimming and the lines were simple. It consists of two sections of white net, one over the shoulders and across surplus fashion in the front and at the back. I made full, puff sleeves which extended to the elbows and trimmed them with ruffles of lace. These I stitched to the normal armholes.

A frock of this type requires a wide band of ribbon at the waist, and I took care to make it so. I added a small bow of tulle to the front of the bodice and a corsage bouquet of tiny pink and white flowers. I repeated this touch of color on the skirt by sewing a cluster of the same flowers to the lower edge of the skirt.

I packed the frock in a stiff box and sent it to be expressed to Cicely. Then I went back to my sun dial, and as the sunset shadows fell across its face

Smart Dance Frock of Tulle, Tulle, Ribbon and Pink Rosebuds.

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## Five Selected Recipes

By ANN MARIE LLOYD

Rice Jelly.

A pound of rice boiled in three and a half pints of water. When cooked, beat through a sieve, and then add when cold, a solid clear jelly. When required for use it may be warmed up with milk or cream, but a good way is to mix milk or cream while the jelly is hot, then when nearly cold fill small moulds large enough for each person. Sugar and sliced lemons may be served with the dish.

Cottage Jelly.

This jelly is often enjoyed by invalids, and is a pleasant and easily harmless stimulant. Prepare some clear coffee—allowing two good dessertspoonsful to half a pint of boiling water. Soak half an ounce of gelatine in half a pint of water for an hour or so, dissolve and add the coffee. Add a very little brandy if desired, sweeten to taste, and allow to set.

Hot Plum Cake.

An excellent method of making this is to take about two pounds of large blue plums, one cupful of flour, one cupful of milk, one teaspoonful of baking powder, one teaspoonful of melted butter, a quarter of a teaspoonful of salt, one egg, half a cupful of sugar. Sift the flour, add the sugar, salt and two tablespoonsful of milk into a bowl, add the milk, egg and melted butter, mix well. The plums should be washed and cut in half, remove the stones, place in the dough, mix and cover with half a cupful of sugar, put in a moderate oven for 35 to 40 minutes. The cake should be served hot.

Gravies.

Distinction should always be made between gravy and fat. Gravy for serving with roast beef should not be peevishly thickened with four parts and lamb's or veal's sufficient thickening of meat to make it about the consistency of cream. Chicken and duck gravies may be elegantly thickened, but not as much as those for other meats.

Pickled Carrots.

Carrots, scraped, sliced thin, carrots and cut them into two or three pieces.

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## REVELATIONS OF A WIFE

By ADELE GARRISON

Why Madge Hesitated to Give Miss Sonnot "Her Chance."

Oh! Then you must be his Mar-

garet!"

At the words left Miss Sonnot's

lips she gazed at me with a half-tran-

scented little air as if she regretted their

interview.

"I beg your pardon, Mrs. Graham,"

she said contritely. "You must think

I have taken leave of my senses. But I

have heard so much about you."

"From Mr. Bickett?" My head was

whirling. "I thought I knew almost

every thought of my brother-in-law's,

and yet my mother-in-law's nurse had

photographed him in her scrap book,

and evidently knew him well enough to

receive his confidences concerning me."

"I had never heard him speak the name

"Sonnot." Indeed I would never have

known he had met her, save for the

accidental opening of her scrap book

to his picture when she and I were

searching for chafing dish recipes."

"Oh! no indeed, I have never seen

Mr. Bickett myself."

A rosy embarrassed flush stole over

her face as she spoke. Her eyes were

starry. Through my bewilderment came

a thought which I voiced.

"That is his loss then. He would

think so if he could see you now."

She laughed contentedly while the ros-

y tint of her cheeks deepened.

"I must explain to you," she said

simply. "I have never seen Mr. Bick-

et, but my brother, is one of his

friends. They used to correspond, and

I enjoyed his letters as much as Mark

did. I think his is a wonderful person-

ality, don't you?"

"Naturally," I returned, a trifle dryly.

The little nurse revealing more than she

dreamed. There was romantic attrac-

tion in every note of her voice. I was

not quite sure that I liked it.

"Mark used to be much in his com-

pany. He used to go with him to the

expedition some time ago, and natu-

rally confided to each other during of

which they otherwise never have

spoken. I know Mark told him a lot

about me, for Mr. Bickett was kind

enough to send me several little souve-

nirs of the trip. And he told Mark

about his foster sister, Margaret, who

meant so much to him."

"Mark Earle's Sister."

She stopped, then spoke hesitatingly:

"You will forgive me if I tell you, I

always imagined you would be Mrs.

Bickett some day."

There was palpable relief in her tones

that I was not. I saw what the little

nurse herself did not suspect that this

chum of her brother's had been a figure

of romance in her life.

"I've expected that," I smiled to hide

the "ungraciousness" of the words. "But

I am puzzled over one thing. I thought

I knew all the companions of those ad-

venturous days of Jack's, but I do not recall

the name 'Sonnot'."

"Of course not, for my brother is only

my half-brother, and his name is not

Sonnot, but Earle."

"Mark Earle? And you Mark Earle's

little sister, Katherine?"

"The same," she smiled at the mis-

take.

"When I know your very well indeed,"

I returned. "For three years ago when

Jack returned from the expedition

which Mr. Earle started, he could talk

of little else but the wonderful qualities

of Mark Earle. And he spoke often of

Mark's sister, saying he had seen her

letters and her photograph, and would

be glad to meet her. But of course I had

Jack's real feelings toward me, which he

had revealed to me so dramatically after

my marriage. I had thought more than

once when he was talking of the girl

whom he knew only through her photo-

graph and letters, that he was romanti-

cally impressed. I remembered that I

had distinctly recalled the idea, and

had been glad when he finally stopped

talking about his chum's sister."

I was ashamed to find that the old

sentiment still lingered. I realized now

what Dickie's sisters must have felt

when they knew he was to marry me.

Jack Bickett was not my brother, but

blood, but a kindly one in reality. I

had been the only woman in his exist-

ence so long that the idea of any other

woman dominating his life was a dis-

tinct shock to me.

A Feasible Plan.

"Where is your brother, Mark, now?"

I asked, more to give time than because

I cared anything about the answer.

"He has been in the Philippines for

two years," she answered, a note of con-

straint in her voice. I understood at

once. A proud, sensitive girl, she had

read my unwelcome resentment, and was

regretting deeply her momentary con-

fidence.

I put all selfish considerations down

with my iron hand, and smiled in most

friendly fashion at her.

"Isn't it wonderful that after hearing

so much of each other, we should meet

in this way?" I said heartily. "If only

our brothers were here."

Mr. Bickett's face brightened again.

"Naturally," I said, "in this country."

He asked, her voice carefully nonchalant:

"Have you heard anything about him

for two or three years?"

"He sailed for France a week ago."

"I'll be glad to see him."

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