

of New  
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bbons

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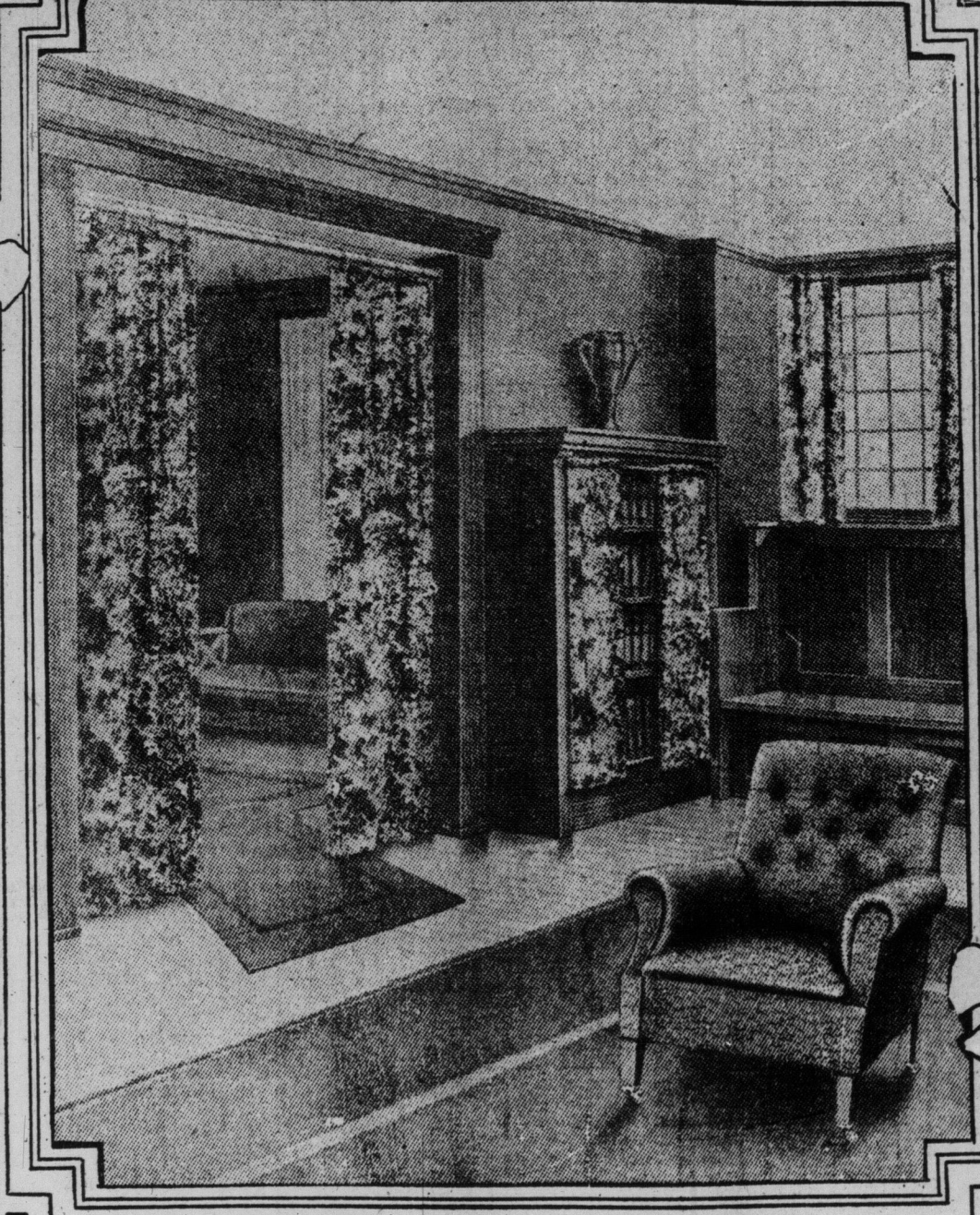
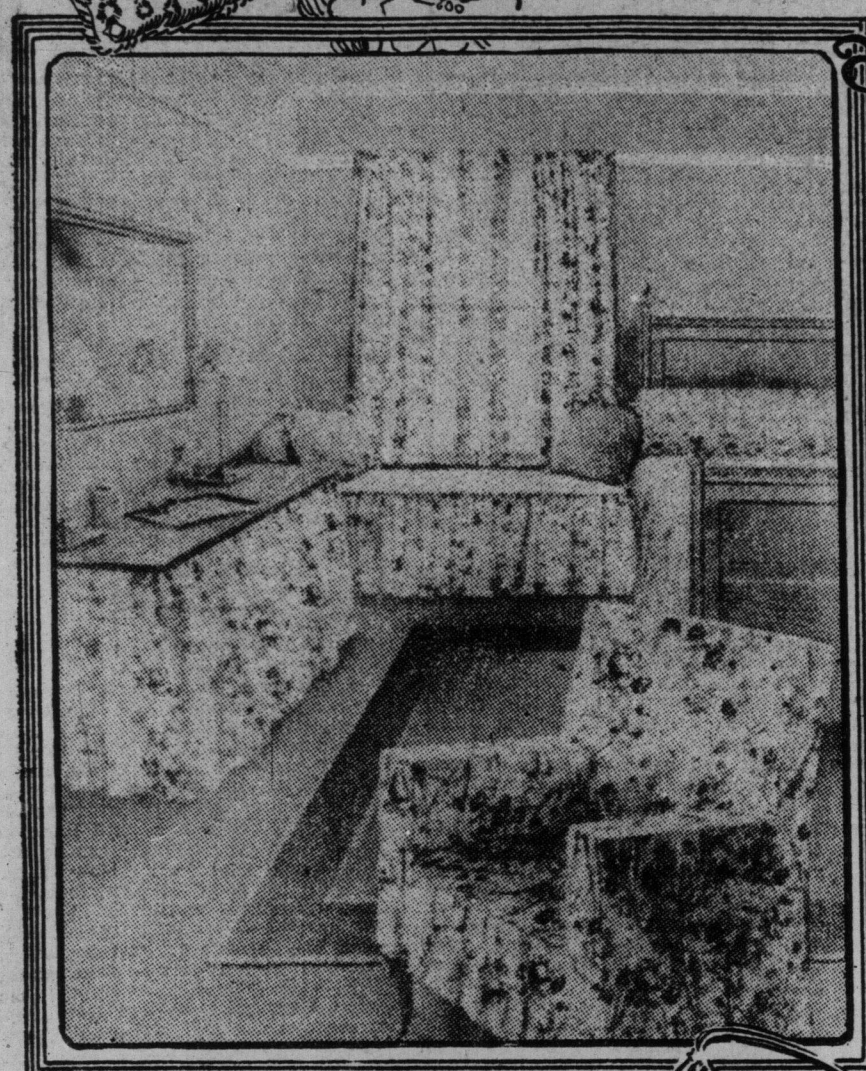
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# CHINTZES AND CRETONNES

and how they  
may be  
UTILIZED

by Haddon Thompson



**C**HINTZES, cretonnes, taffetas, linens, indeed all those cotton fabrics which have a decorative quality have been revived with a great wave of popularity. Decorators and all those who are interested in household furnishing have come to realize that they are very appropriate materials for hangings, and coverings, not only to make gay and cheerful boudoirs and breakfast rooms, but the rich, deep-toned designs are being used with fine effect in the more pretentious drawing, dining and living-rooms.

They are not only charming in design and color—for they are diverse enough to suit the color scheme of any room—but they are hygienically very desirable. Unlike the voluminous folds of heavy velvets and other deep-piled fabrics, they shed dust, and are inexpensive enough to be renewed when soiled or faded, although most of the patterns have fast colors and can stand laundering or cleaning.

**M**ANY of the imported cretonnes and chintzes, which are rather expensive, are printed by hand from old blocks, many of which have been hidden away for years in factories which have made their names of world-wide significance for artistic craftsmanship and production. Others again are of recent design. The domestic cretonnes and chintzes are much less expensive, ranging from about thirty cents a yard and upwards, and they are very effective, for though they are printed by machine, the colors are remarkably good, and many of the designs are reproductions of old, beautiful patterns. For bedrooms and boudoirs and breakfast rooms, there is an enchanting array of quaint Colonial patterns, reproductions of those used in the early days when simplicity was allied with beauty. For

living-rooms and dining-rooms you can buy adaptations of old Chinese patterns which Chippendale utilized with such rare skill, or the charming, sprightly French toiles de Jouy which are especially reminiscent of Marie Antoinette and the quaint grace of her intimate apartments.

French linens, taffetas and reps are also much used for these purposes, and we find that popular taste is being developed more and more to demand materials for house decoration which are not too expensive, yet have some claim to beauty. All these fabrics are not only used for window hangings, portieres and furniture coverings, but innumerable things of utility can be fashioned from them which add a distinctive note to a room. Screens have become quite an important accessory to an apartment—they are almost a necessity in bed and dining-rooms as well as a protection for the piazza. None are more attractive than those covered with cretonne or chintz, and it is preferable that you select a pattern of rich, dull-tones which is not too conspicuous, for a screen is a flat surface like the wall, and its decoration should not be too obvious. When chintz or cretonne is used to cover cushions, either for the divan or those which are a part of wicker or wooden furniture, it is found to be more practical than silk and more artistic than tapestries or velvets. This material will also serve for making table, bureau and chiffonier covers protected under a sheet of heavy glass, particularly if it is used elsewhere in the room.

Bedspreads can be fashioned from it or the conventionalized flowers of a well-covered pattern may be cut out and applied upon a light, solid background of rep or linen. This makes a very interesting bit of decoration. Some such idea was carried out in a room

which was very charming. The hangings of plain gray rep had a border made from appliqued flowers and the bedspreads, portieres and bureau covers were treated in the same way. The wallpaper was gray with a border of roses and green leaves to carry out the cretonne motif.

**I**F A PIECE of furniture, such as a couch or chair looks shabby and you cannot afford to have it reupholstered, why not make a slip covering of chintz? If it blends in color with the other furnishings, this is not only a practical solving of the problem, but it is a pleasing addition to the room. One woman wanted to transform her bedroom, wishing to change the color scheme, and its general treatment, and yet she had to utilize the furniture she had. It was not such a difficult task, and she did it with comparatively small

expense. The little accessories which she made herself wrought the change. She selected chintz of small design and this she used not only for hangings, but she covered a box which she used for shirtrwaists and blouses, and placing it at the foot of the twin beds piled it high with cushions. For the two mahogany candle sticks that stood on the mantel, she made chintz shades. She owned no expensive silver or ivory toilet set, but her bureau was made very individual and attractive with articles of her own invention. A hat, pin holder and hair receiver were made of this same chintz, and boxes for handkerchiefs and veils and gloves. Her closet was too small to hold all her clothes and belongings, so she had a stand made, containing two shelves. This she painted white and had fitted into it four hat boxes whose outer sides were attached by hinges so that the

boxes did not have to be removed from the shelves when they were opened. The boxes she covered with chintz, the two upper ones held her hats, the two lower her shoes and slippers. This stand proved to be more of an addition to

## THE YOUNG GIRL'S SITTING-ROOM

BY HELEN JOHNS

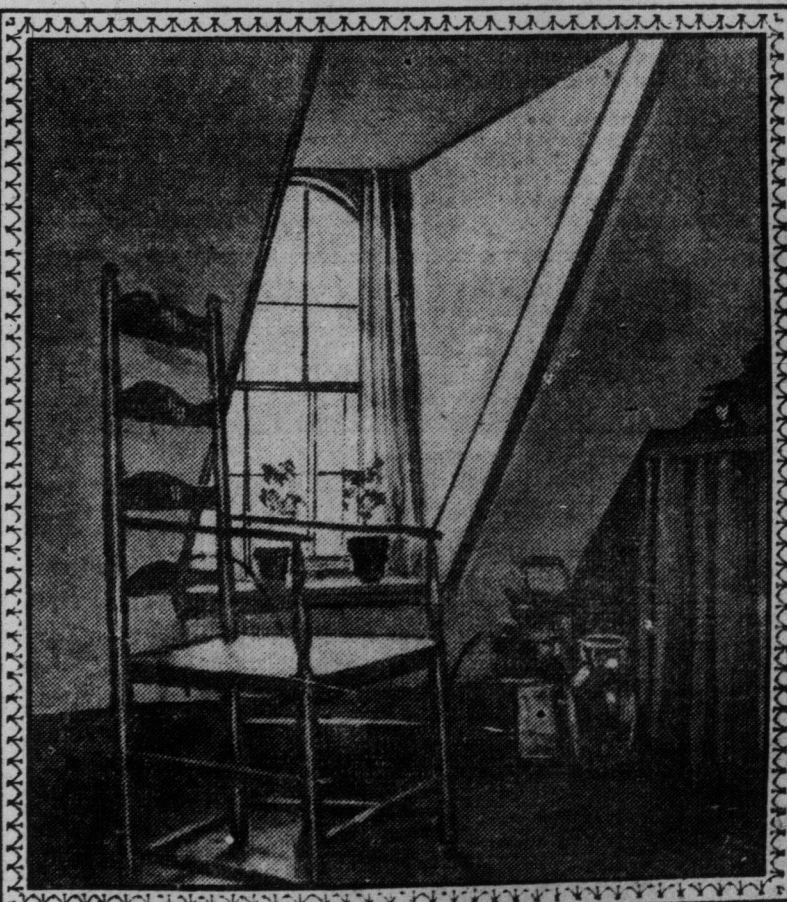
**I**N a big family where mother is using the living room for her company it is often a problem to know just where the recently "grown-up" daughter of the family can entertain her friends. One newly "grown-up" daughter in such a dilemma asked her mother if she might have the store room for her own use. Mother demurred at first for she wondered how she was to get along without this room, but she had long realized the necessity of giving her daughter the privilege of a separate sitting-room.

So the numerous things put away in the store room were moved and after consideration it was decided that the greater portion of them would never be used and could be given away. With the exception of a straight-backed, old-fashioned chair, which the daughter possessed upon.

denim curtains over the shelves to match the tint of her walls. The walls she tinted by buying the powder in packages and then mixing and tinting the walls the shade she wished.

She had a little stand on which was placed an iron frame containing one gas burner, on this she heated her kettle of water.

She kept a big jug made of heavy ware near the tea kettle. This was ornamental as well as necessary for carrying the water for tea.



## DELECTABLE PLANKED SHAD

**T**HERE is no more tempting or delicious dish for these Spring days than shad.

Shad may be prepared in many ways, probably the most popular is planked shad. Many housewives think such a dish out of the question, but all one needs is a good hot fire and a plank. Be sure, however, to season and garnish your fish before it is placed on the table, or it will not be a success.

You ask: how can I get a plank? A carpenter will make you one of oak about two inches thick for the small sum of fifty cents. It can be used indefinitely for the constant charring of the wood, only adds to the flavor of the fish.

To plank shad first wash and wipe the whole fish thoroughly. Sprinkle with salt and pepper, then fill it with this stuffing: Two cups of bread crumbs or mashed potatoes, a grating of onion, a tablespoonful of parsley, butter the size of an egg.

With a sharp knife cut three or four slits in the upper side of the fish and put a thin slice of bacon in each opening. It should be baked in a moderate oven for thirty minutes. If you cook with gas bake it for part of the time in the oven, then brown and finish under the flame.

The proper salads to serve with shad are watercress and tomato, cucumbers and onions, or a salad of radishes cut thin and laid on lettuce leaves.

Broiled shad may be accomplished with the ordinary broiler, but great care should be taken lest the fish is seared, if it is cooked over the open coals. Wise housewives never fry shad, as it is apt to absorb the grease and it loses much of its dainty flavor, if prepared in this manner.

An unusual recipe for shad is to put it in a sour pickle, and let it remain there for a day or so, then serve for a light supper. The shad should be cut in squares about three inches square, then boiled for twenty minutes. Heat some vinegar, season with pepper and salt, and crush some allspice in it. Pour this hot over the fish and keep it tightly covered for several hours before serving. It is delicious, as the bones are softened, and the flesh tender and juicy from the vinegar in which it has lain.

## What to Do with a Small Table's Top

Have you a favorite small table whose top is hopelessly marred? If so, don't relegate it to the attic, but try to cover its top neatly with some sort of substantial material that is in the house. Look about and see if there isn't something which will answer perfectly. Nearly always precisely such a scrap can be found. Figured damask fitted smoothly over the top of a table and secured to it with short, slender tacks concealed under a narrow trim gimp makes a pretty cover and so do any of the printed cretonnes edged with cotton gimp. Some people use the attractive square pillow-tops if the table's surface is not too large for them to cover, and others use hand-embroidered canvases. If one does not mind the expense of having a sheet of glass cut to the required dimensions, a really choice piece of hand-work or an old print may be used under the protecting glass. A wide strip of gimp pasted partly over the edges of the glass and partly over the edges of the table will firmly hold the double-covering in position.

## HOW TO MAKE ENGLISH SCONES

BY ELIZABETH ANN MONTEITH

**I**F YOU HAVE time to make hot scones in the morning, they will be very much appreciated at breakfast and really it isn't much more trouble than making a couple of racks of toast. Before you start work on your scones, you must heat the oven.

Carbonate of soda and cream of tartar are often used for raising scones. You must always sieve your baking powder or other lightening into the flour before you rub in the fat. It is not as good merely to sprinkle a little baking powder in the flour, because the sprinkling does not mix the two thoroughly.

Have you never bitten into a scone which had a hard, nasty-tasting lump in it? This lump was the result of careless mixing. The less fat there is in a scone or plain cake, the more baking powder you will need. Scones made with a large quantity of fat need hardly any baking powder. All scones must be worked very quickly and put at once into a very hot oven. When they rise they must be moved to a cooler part of the oven, and

left there till they are thoroughly baked. The fierce heat is necessary at first to make them rise quickly, but they must not be left in it for long or they will burn.

You can test them by laying your finger gently upon the center of each. If they feel soft at touch, they are underdone. If they feel quite firm, you may safely take them out.

**T**O MAKE them more attractive glaze the finished scones by brushing them over with one teaspoonful of treacle dissolved in one teaspoonful of milk or hot water. Put this on with a pastry brush, and then return them to the oven for a minute until the glaze is set.

**Oatmeal Scones.** One-quarter pound of flour, two ounces of butter, one gill of milk, the grated rind of one lemon, one-quarter pound of medium oatmeal, two ounces of sugar, one pinch of salt, one teaspoonful of baking powder.

Sieve together with flour, oatmeal and baking powder. Rub in the shortening with the tips of your fingers. Add the sugar, lemon and salt. Mix quite quick-

ly and lightly after adding the milk. Roll out on a floured board to the thickness of about half an inch and cut out little circles with a tin cutter. Put them on a floured baking sheet and bake them in a quick oven as directed.

Scones taste best if they are split open while still hot and buttered.

**Milk Scones.**

One-half pound of flour, one ounce of sugar, one teaspoonful of baking powder, one and one-half ounces of butter, one gill of milk, one ounce of sultanas (raisins).

Wash the raisins, put them in a pan with a little cold water, set them over the fire and let them come to the boiling point.

This softens the skins and brings out the flavor. Fruit which is going to be used in cakes of any kind should always be treated in this manner.

Just try this, and you will be surprised to find what a difference it makes. Plain cake made with fruit prepared in this way is much nicer than a more elaborate one made with uncooked fruit.

Strain the sultanas, rub them in a cloth. Make and bake the mixture exactly as I have told you in the previous recipe.

**Whole Meal Scones.**

One-half pound of whole meal flour, one egg, one ounce of sugar, one-half teaspoonful of carbonate of soda, three ounces of lard, one gill of milk, one-half teaspoonful of cream of tartar, one pinch of salt.

Sift the flour, salt and cream of tartar together. Rub the lard well into the flour with the tips of the fingers. Add sugar and mix well together.

Make a hole at the center of the basin and break the egg into this hole. Stir the soda into the milk, mixing it well, for the carbonate of soda settles at the bottom of the cup. So be sure that it is all dissolved before adding to the cake.

Beat the mixture quickly and thoroughly. Dab in heaps on a greased pan and brush them over with well-beaten egg before putting into the oven.