

# Cynthia Grey and EVERY WOMAN'S Page

## THE "DOROTHY" BAG



The "Dorothy" bag, the latest receptacle for Milady's knickknacks. The bag came into unenviable notoriety when it was conspicuously carried by thousands of militant English suffragettes in their smashing campaign. They found the "Dorothy" the most convenient kind of handbag in which to carry stones and hide hammers.

## CYNTHIA GREY'S CORRESPONDENCE

### Cards for Baby.

Dear Miss Grey: Would you please give a nice and proper form to announce a birth? Thanking you in advance. A READER.

A—A very nice way is to mail out cards bearing the mother's name and address, with a tiny card tied on the upper corner with white satin ribbon. The small card should state the child's full name, with the date of birth in one corner.

### Shall She Loan Money?

Dear Miss Grey: Would you please be good enough to answer the following questions through your valuable paper: 1. Do you know of any other way one can remove moles except by the electric needle? Have you never heard of anything that might remove them? 2. What else can a person use to tie back tapestry curtains besides ribbon? 3. When a young lady is invited to see an infant, ought she to take him a gift? Do you think a tall thin girl looks better in a large or small hat? 4. What should a young lady reply to a young man, if he asks to see her home, and she wishes his company? 5. If a young man asks a girl whom she has been keeping company with, for the loan of money, should she lend it to him? Trusting I have not imposed upon you by asking so many questions, and thanking you in advance for answering same, I remain, GERALDINE.

A—1. Acid nitrate of mercury will destroy the mole, although I do not advocate its use, as it may injure the skin. Apply carefully with a toothpick, or finely pointed bit of wood. 2. Any dealer keeps a stock of colored cord which is suitable. 3. Not unless

### A Decided Novelty



Short coats of taffeta, for wear with lingerie dresses, are among the season's novelties.

The one sketched was of changeable blue and gold color with embroidery done in plain stitches in coarse blue silk. The sleeves were different from the ordinary, being quite full at the top and gathered to a fancy cuff just over the elbow. The effect worn over a cream lace dress was charming.

she is well acquainted with the parents. 4. A fairly large hat. 5. The answer would, of course, depend upon the form of the question. If you wish to accept his escort, say so, and thank him. 6. Under ordinary circumstances she would be much wiser not to lend the money. A man who has no more backbone than to borrow from a girl friend, is apt to remain a debtor. What do your parents think about the matter?

### A Trashy Book.

Dear Miss Grey: Do you know of a book entitled "When His Blood Grew Cold," author Laura Jean Libbey? If so, could you tell me how the story ends after Dr. Hamilton is struggling with his conscience, whether he will go to Mr. Rutherford's assistance or not, when Rutherford has tried to commit suicide in his cell. The book I have has the few pages at the back missing, and I would like very much to know how the story turns out. Thanking you in advance, I remain, yours truly, A CONSTANT READER.

A—A search through the public library here failed to discover the book you mention, so I regret that I am unable to tell you how the story ended. Might I suggest that this is rather a blood-thirsty book for a young lady to read, according to the title, at least I would advise you to turn your mind to reading matter of a better class. If you will I will help you in choosing some more inspiring literature. There are so many valuable books in the world, it is too bad to waste time in reading trash.

### Furnishings and Vines.

Dear Miss Grey: Will you kindly answer the following questions as soon as possible: 1. I want to have a room papered soon and would like your advice. It is a sort of library and living room combined. Would it be all right to use a plain green paper with a white drop ceiling, when the hall and parlor are done in brown, or what would you suggest? 2. The furnishings are mostly green. 3. What is a nice way to paper bedrooms to make them look larger? 3. What furniture is considered necessary to furnish a den. 4. What vines will come up quickest, and give the best results? When should they be planted? Thanking you in advance, GREENHORN.

A—1. Green, the ceiling is unusually high. I would not advise you to use the "drop" ceiling effect. Better to use a deep frieze border, that harmonizes with the paper, and I think that you will obtain a better effect if you tint the ceiling instead of having it pure white. 2. Use light colored paper with very small design. 3. A "den" is a room which should represent the acme of comfort—where sister may day-dream and brother may smoke. People's ideas differ, of course, in regard to the furnishing of such a room, but this is my personal idea of a "den." A broad, comfortable leather couch with plenty of "usable" cushions; several easy chairs; if possible, a fireplace, a table with a sensible reading lamp; two or three good pictures, and any number of books and magazines. 4. Morning glory, Japanese hop, scarlet runner bean, all grow easily, and luxuriantly from seed. Plant in May. As a perennial vine there are few that excel in beauty and usefulness the clematis paniculata, Virginia creeper is a fine robust grower and permanent.

### When Baking Bread.

The choice of the yeast is one of the most important items. White Swan Yeast Cakes are made by the most successful dry yeast wheat in Canada. Order a 5c package from your grocer, or send for free sample. White Swan Spices & Cereals, Limited, Toronto, Ont.

## SECRETS OF A FAMOUS CHEF

[By Emile Bailly, of the St. Regis.]

Nothing is more healthful than a good, fresh salad.

Nothing is easier to prepare, yet how seldom we eat a really good salad with a dressing which is properly combined and blended.

In Canada you have a pernicious habit of putting lettuce leaves, water-cress and other greens in ice water and letting them soak in it, believing that this makes the salad crisp.

Believe me, it makes any kind of vegetable tough to soak in water for any length of time.

Wash your salad very carefully. Dry off the leaves on a clean cloth, wrap the greens or lettuce in a damp napkin and put it away in a cool place until you are ready to serve it.

Never mix a salad with the dressing until you have dried off the salad leaves, celery or whatever your salad consists of. Salad dressing and water won't mix and the combination ruins both the dressing and the salad itself.

I am giving today at the request of some of my readers, the proper way to make French dressing.

My next article will deal with mayonnaise and the other sauces which are made on the same base.

I warn the readers who are about to launch into the realm of salad making, not to over season, especially not to put too much salt with their green salads. Potato salad usually has a special dressing, with a foundation of mayonnaise. Of that I shall write next time.

### FRENCH DRESSING FOR FOUR COVERS.

The correct proportions are: One tablespoonful of vinegar. Two tablespoonfuls of olive oil. One pinch of salt and half a pinch of white pepper.

To this foundation you can add different seasonings, such as chopped herbs, or paprika, eggs or tarragon, the leaves of which are delicious and can be obtained here at the big markets from the French dealers, or what is much better, you can get a small plant of tarragon and grow it in your garden or in the kitchen window.

### AMERICAN CHICKEN PATTY.

Take two medium size chickens.

Clean them, singe them and empty them.

Cut each chicken into four pieces. Take the carcass, the livers, etc., and make a good broth, in which boil the cut pieces of chicken. When they are done take them out of the broth and strain it. From this broth make a sauce, adding enough butter to thicken it, also add a cayenne pepper. Heat the sauce without letting it boil and put the pieces of chicken in it. Have ready a dish or set of individual dishes with a small onion chopped fine, some "finis herbes" and a bit of lard. "Finis herbes" used so much in French cooking, consists of a little chopped onion, shallot, parsley and chervil, with a bit of olive. The chicken is put into the dish or dishes, covered with the sauce and then with a light pastry. Put in the oven to cook and color the patty. Serve on a napkin. Patties and most other dishes are better when made in one dish, though there is a growing tendency toward the individual dish described here.

One glass of thick cream well beaten.

Chop the ham up very fine and pass it through a sieve. Mix it in a dish with the thick stock and the jelly, which should be thick enough to taste, and just before serving it, cut away the paper. This paper serves the purpose of making the mousse come up higher than the dish in a smooth and perfect form. Arrange the dish on ice or on a napkin.

Have ready a small silver dish or an earthenware tureen. Around the edge of the dish put a piece of paper, arrange like an upstanding collar. Have the paper come up about one inch higher than the dish. Put in the mousse and let it solidify. Decorate the top with jelly, according to taste, and just before serving it, cut away the paper. This paper serves the purpose of making the mousse come up higher than the dish in a smooth and perfect form. Arrange the dish on ice or on a napkin.

One pound of lean ham.

Two soup spoons of very rich, thick chicken stock.

Three-quarters of a glass of chicken jelly.

One glass of thick cream well beaten.

Chop the ham up very fine and pass it through a sieve. Mix it in a dish with the thick stock and the jelly, which should be thick enough to taste, and just before serving it, cut away the paper. This paper serves the purpose of making the mousse come up higher than the dish in a smooth and perfect form. Arrange the dish on ice or on a napkin.

Have ready a small silver dish or an earthenware tureen. Around the edge of the dish put a piece of paper, arrange like an upstanding collar. Have the paper come up about one inch higher than the dish. Put in the mousse and let it solidify. Decorate the top with jelly, according to taste, and just before serving it, cut away the paper. This paper serves the purpose of making the mousse come up higher than the dish in a smooth and perfect form. Arrange the dish on ice or on a napkin.

One pound of lean ham.

Two soup spoons of very rich, thick chicken stock.

Three-quarters of a glass of chicken jelly.

One glass of thick cream well beaten.

Chop the ham up very fine and pass it through a sieve. Mix it in a dish with the thick stock and the jelly, which should be thick enough to taste, and just before serving it, cut away the paper. This paper serves the purpose of making the mousse come up higher than the dish in a smooth and perfect form. Arrange the dish on ice or on a napkin.

Have ready a small silver dish or an earthenware tureen. Around the edge of the dish put a piece of paper, arrange like an upstanding collar. Have the paper come up about one inch higher than the dish. Put in the mousse and let it solidify. Decorate the top with jelly, according to taste, and just before serving it, cut away the paper. This paper serves the purpose of making the mousse come up higher than the dish in a smooth and perfect form. Arrange the dish on ice or on a napkin.

One pound of lean ham.

Two soup spoons of very rich, thick chicken stock.

Three-quarters of a glass of chicken jelly.

One glass of thick cream well beaten.

Chop the ham up very fine and pass it through a sieve. Mix it in a dish with the thick stock and the jelly, which should be thick enough to taste, and just before serving it, cut away the paper. This paper serves the purpose of making the mousse come up higher than the dish in a smooth and perfect form. Arrange the dish on ice or on a napkin.

Have ready a small silver dish or an earthenware tureen. Around the edge of the dish put a piece of paper, arrange like an upstanding collar. Have the paper come up about one inch higher than the dish. Put in the mousse and let it solidify. Decorate the top with jelly, according to taste, and just before serving it, cut away the paper. This paper serves the purpose of making the mousse come up higher than the dish in a smooth and perfect form. Arrange the dish on ice or on a napkin.

One pound of lean ham.

Two soup spoons of very rich, thick chicken stock.

Three-quarters of a glass of chicken jelly.

One glass of thick cream well beaten.

Chop the ham up very fine and pass it through a sieve. Mix it in a dish with the thick stock and the jelly, which should be thick enough to taste, and just before serving it, cut away the paper. This paper serves the purpose of making the mousse come up higher than the dish in a smooth and perfect form. Arrange the dish on ice or on a napkin.

Have ready a small silver dish or an earthenware tureen. Around the edge of the dish put a piece of paper, arrange like an upstanding collar. Have the paper come up about one inch higher than the dish. Put in the mousse and let it solidify. Decorate the top with jelly, according to taste, and just before serving it, cut away the paper. This paper serves the purpose of making the mousse come up higher than the dish in a smooth and perfect form. Arrange the dish on ice or on a napkin.

One pound of lean ham.

Two soup spoons of very rich, thick chicken stock.

Three-quarters of a glass of chicken jelly.

One glass of thick cream well beaten.

Chop the ham up very fine and pass it through a sieve. Mix it in a dish with the thick stock and the jelly, which should be thick enough to taste, and just before serving it, cut away the paper. This paper serves the purpose of making the mousse come up higher than the dish in a smooth and perfect form. Arrange the dish on ice or on a napkin.

Have ready a small silver dish or an earthenware tureen. Around the edge of the dish put a piece of paper, arrange like an upstanding collar. Have the paper come up about one inch higher than the dish. Put in the mousse and let it solidify. Decorate the top with jelly, according to taste, and just before serving it, cut away the paper. This paper serves the purpose of making the mousse come up higher than the dish in a smooth and perfect form. Arrange the dish on ice or on a napkin.

One pound of lean ham.

Two soup spoons of very rich, thick chicken stock.

Three-quarters of a glass of chicken jelly.

One glass of thick cream well beaten.

Chop the ham up very fine and pass it through a sieve. Mix it in a dish with the thick stock and the jelly, which should be thick enough to taste, and just before serving it, cut away the paper. This paper serves the purpose of making the mousse come up higher than the dish in a smooth and perfect form. Arrange the dish on ice or on a napkin.

Have ready a small silver dish or an earthenware tureen. Around the edge of the dish put a piece of paper, arrange like an upstanding collar. Have the paper come up about one inch higher than the dish. Put in the mousse and let it solidify. Decorate the top with jelly, according to taste, and just before serving it, cut away the paper. This paper serves the purpose of making the mousse come up higher than the dish in a smooth and perfect form. Arrange the dish on ice or on a napkin.

One pound of lean ham.

Two soup spoons of very rich, thick chicken stock.

Three-quarters of a glass of chicken jelly.

One glass of thick cream well beaten.

Chop the ham up very fine and pass it through a sieve. Mix it in a dish with the thick stock and the jelly, which should be thick enough to taste, and just before serving it, cut away the paper. This paper serves the purpose of making the mousse come up higher than the dish in a smooth and perfect form. Arrange the dish on ice or on a napkin.

Have ready a small silver dish or an earthenware tureen. Around the edge of the dish put a piece of paper, arrange like an upstanding collar. Have the paper come up about one inch higher than the dish. Put in the mousse and let it solidify. Decorate the top with jelly, according to taste, and just before serving it, cut away the paper. This paper serves the purpose of making the mousse come up higher than the dish in a smooth and perfect form. Arrange the dish on ice or on a napkin.

One pound of lean ham.

Two soup spoons of very rich, thick chicken stock.

Three-quarters of a glass of chicken jelly.

One glass of thick cream well beaten.

Chop the ham up very fine and pass it through a sieve. Mix it in a dish with the thick stock and the jelly, which should be thick enough to taste, and just before serving it, cut away the paper. This paper serves the purpose of making the mousse come up higher than the dish in a smooth and perfect form. Arrange the dish on ice or on a napkin.

Have ready a small silver dish or an earthenware tureen. Around the edge of the dish put a piece of paper, arrange like an upstanding collar. Have the paper come up about one inch higher than the dish. Put in the mousse and let it solidify. Decorate the top with jelly, according to taste, and just before serving it, cut away the paper. This paper serves the purpose of making the mousse come up higher than the dish in a smooth and perfect form. Arrange the dish on ice or on a napkin.

One pound of lean ham.

Two soup spoons of very rich, thick chicken stock.

Three-quarters of a glass of chicken jelly.

One glass of thick cream well beaten.

Chop the ham up very fine and pass it through a sieve. Mix it in a dish with the thick stock and the jelly, which should be thick enough to taste, and just before serving it, cut away the paper. This paper serves the purpose of making the mousse come up higher than the dish in a smooth and perfect form. Arrange the dish on ice or on a napkin.

Have ready a small silver dish or an earthenware tureen. Around the edge of the dish put a piece of paper, arrange like an upstanding collar. Have the paper come up about one inch higher than the dish. Put in the mousse and let it solidify. Decorate the top with jelly, according to taste, and just before serving it, cut away the paper. This paper serves the purpose of making the mousse come up higher than the dish in a smooth and perfect form. Arrange the dish on ice or on a napkin.

One pound of lean ham.

Two soup spoons of very rich, thick chicken stock.

Three-quarters of a glass of chicken jelly.

always said, "When found make a note of it." Mrs. Lacey commented, "Of course," Mrs. Gresham agreed, "Mr. Gresham told me—he is a Dickens lover, too, that Sam Weller was always advising people to beware of widows. My advice is to beware of your laundress. If I only knew!"

"The coffee's ready," announced Master Lacey from the threshold. The members of the Dickens club arose and passed into the dining-room.

"We've had a real intellectual feast," Mrs. Jameson observed, as her eyes rested appreciatingly upon the table laden with dainties.

"Very," Mrs. Gresham decided heartily.

"I'm so glad I joined the club. After we've finished Dickens I move that we take up Shakespeare or one of the popular authors—or some one."

## THE DAILY MENU

### BREAKFAST.

Canned berries with toasted corn flakes.  
Minced ham on toast.  
Coffee.

### DINNER.

Clear vegetable soup.  
Corned beef. Boiled potatoes.  
Cabbage salad.  
Apple pie. Coffee.

### SUPPER OR LUNCHEON.

Macaroni and cheese. Brown bread.  
Soft gingerbread. Tea.

## Turkey's New Woman

That Turkish women must not persist in adopting the dress of their European sisters is set forth in an edict recently issued by the Sheikh ul Islam, in Constantinople. In the last three years progressive Turkish ladies have steadily been modifying the style of the cumbersome harem, and demanding not only transparent veils, but also such accessories as Parisian handbags, and so on. The edict forbids all the recent innovations, and sadly the beautiful Turkish women are resuming the clumsy habit and smothering veil. The Sheikh calls upon the husbands, fathers and brothers of all Mohammedan women to suppress the new fashion, in which he finds a sign that the old religion and old customs are losing their hold.

Turkish women are warned that in the wearing of European clothing "there is danger of the gravest evil consequences in this world, and of the heaviest punishments in the next," and any Mohammedan woman who is prosecuted whose "street dress" is not in accordance with the Sheriat is not in accordance with the Sheriat.

Nevertheless, many of the "new women" are still hopeful that in time the ban will be removed.

The fragrant memory of a cup of delicious "SALADA" Tea lingers with you. For nineteen years always of high and uniform quality.

The woman of fashion is paying close attention to the sleeves of her spring and summer frocks. The season's features in sleeve are so varied that it is difficult to describe the many distinctive styles. The popularity of the kimono sleeve is decreasing, yet the kimono outline will be preserved by use of the draped armhole seam, the sleeve proper beginning two or three inches below the shoulder point. From this line the sleeve may flare gradually to the elbow and terminate there in frills.

The long sleeve is trying to gain favor again, and many of the spring models are showing it, although with the advance of hot weather the short length will resume sway. Frequently these long sleeves fall loosely from the dropped shoulder seam to the elbow to be gathered there into a tight, deep cuff. This is really an uncomfortable sleeve and not particularly graceful in appearance. Another design is quite plain from shoulder line to wrist, with, perhaps, some little side-wise tucks inserted on the underside for elbow fulness, and some dainty ruffles just above the wrist. It is this sleeve that gives occasion to the prophecy that the "mutton-leg" of fifteen years ago will be revived next autumn.

Many of the short sleeves are wide at the elbow, and are caught into a softly draped or pointed turn-back cuff, or again they are softened by frills of fine lace or coquettish little puffs.

The long sleeve is trying to gain favor again, and many of the spring models are showing it, although with the advance of hot weather the short length will resume sway. Frequently these long sleeves fall loosely from the dropped shoulder seam to the elbow to be gathered there into a tight, deep cuff. This is really an uncomfortable sleeve and not particularly graceful in appearance. Another design is quite plain from shoulder line to wrist, with, perhaps, some little side-wise tucks inserted on the underside for elbow fulness, and some dainty ruffles just above the wrist. It is this sleeve that gives occasion to the prophecy that the "mutton-leg" of fifteen years ago will be revived next autumn.

Many of the short sleeves are wide at the elbow, and are caught into a softly draped or pointed turn-back cuff, or again they are softened by frills of fine lace or coquettish little puffs.

The long sleeve is trying to gain favor again, and many of the spring models are showing it, although with the advance of hot weather the short length will resume sway. Frequently these long sleeves fall loosely from the dropped shoulder seam to the elbow to be gathered there into a tight, deep cuff. This is really an uncomfortable sleeve and not particularly graceful in appearance. Another design is quite plain from shoulder line to wrist, with, perhaps, some little side-wise tucks inserted on the underside for elbow fulness, and some dainty ruffles just above the wrist. It is this sleeve that gives occasion to the prophecy that the "mutton-leg" of fifteen years ago will be revived next autumn.

Many of the short sleeves are wide at the elbow, and are caught into a softly draped or pointed turn-back cuff, or again they are softened by frills of fine lace or coquettish little puffs.

The long sleeve is trying to gain favor again, and many of the spring models are showing it, although with the advance of hot weather the short length will resume sway. Frequently these long sleeves fall loosely from the dropped shoulder seam to the elbow to be gathered there into a tight, deep cuff. This is really an uncomfortable sleeve and not particularly graceful in appearance. Another design is quite plain from shoulder line to wrist, with, perhaps, some little side-wise tucks inserted on the underside for elbow fulness, and some dainty ruffles just above the wrist. It is this sleeve that gives occasion to the prophecy that the "mutton-leg" of fifteen years ago will be revived next autumn.

Many of the short sleeves are wide at the elbow, and are caught into a softly draped or pointed turn-back cuff, or again they are softened by frills of fine lace or coquettish little puffs.

The long sleeve is trying to gain favor again, and many of the spring models are showing it, although with the advance of hot weather the short length will resume sway. Frequently these long sleeves fall loosely from the dropped shoulder seam to the elbow to be gathered there into a tight, deep cuff. This is really an uncomfortable sleeve and not particularly graceful in appearance. Another design is quite plain from shoulder line to wrist, with, perhaps, some little side-wise tucks inserted on the underside for elbow fulness, and some dainty ruffles just above the wrist. It is this sleeve that gives occasion to the prophecy that the "mutton-leg" of fifteen years ago will be revived next autumn.

Many of the short sleeves are wide at the elbow, and are caught into a softly draped or pointed turn-back cuff, or again they are softened by frills of fine lace or coquettish little puffs.

The long sleeve is trying to gain favor again, and many of the spring models are showing it, although with the advance of hot weather the short length will resume sway. Frequently these long sleeves fall loosely from the dropped shoulder seam to the elbow to be gathered there into a tight, deep cuff. This is really an uncomfortable sleeve and not particularly graceful in appearance. Another design is quite plain from shoulder line to wrist, with, perhaps, some little side-wise tucks inserted on the underside for elbow fulness, and some dainty ruffles just above the wrist. It is this sleeve that gives occasion to the prophecy that the "mutton-leg" of fifteen years ago will be revived next autumn.

Many of the short sleeves are wide at the elbow, and are caught into a softly draped or pointed turn-back cuff, or again they are softened by frills of fine lace or coquettish little puffs.

The long sleeve is trying to gain favor again, and many of the spring models are showing it, although with the advance of hot weather the short length will resume sway. Frequently these long sleeves fall loosely from the dropped shoulder seam to the elbow to be gathered there into a tight, deep cuff. This is really an uncomfortable sleeve and not particularly graceful in appearance. Another design is quite plain from shoulder line to wrist, with, perhaps, some little side-wise tucks inserted on the underside for elbow fulness, and some dainty ruffles just above the wrist. It is this sleeve that gives occasion to the prophecy that the "mutton-leg" of fifteen years ago will be revived next autumn.

Many of the short sleeves are wide at the elbow, and are caught into a softly draped or pointed turn-back cuff, or again they are softened by frills of fine lace or coquettish little puffs.

The long sleeve is trying to gain favor again, and many of the spring models are showing it, although with the advance of hot weather the short length will resume sway. Frequently these long sleeves fall loosely from the dropped shoulder seam to the elbow to be gathered there into a tight, deep cuff. This is really an uncomfortable sleeve and not particularly graceful in appearance. Another design is quite plain from shoulder line to wrist, with, perhaps, some little side-wise tucks inserted on the underside for elbow fulness, and some dainty ruffles just above the wrist. It is this sleeve that gives occasion to the prophecy that the "mutton-leg" of fifteen years ago will be revived next autumn.

Many of the short sleeves are wide at the elbow, and are caught into a softly draped or pointed turn-back cuff, or again they are softened by frills of fine lace or coquettish little puffs.

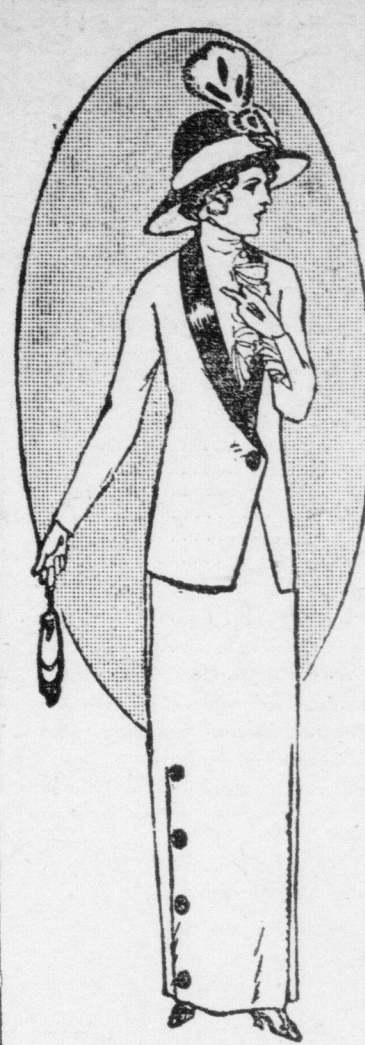
The long sleeve is trying to gain favor again, and many of the spring models are showing it, although with the advance of hot weather the short length will resume sway. Frequently these long sleeves fall loosely from the dropped shoulder seam to the elbow to be gathered there into a tight, deep cuff. This is really an uncomfortable sleeve and not particularly graceful in appearance. Another design is quite plain from shoulder line to wrist, with, perhaps, some little side-wise tucks inserted on the underside for elbow fulness, and some dainty ruffles just above the wrist. It is this sleeve that gives occasion to the prophecy that the "mutton-leg" of fifteen years ago will be revived next autumn.

Many of the short sleeves are wide at the elbow, and are caught into a softly draped or pointed turn-back cuff, or again they are softened by frills of fine lace or coquettish little puffs.

The long sleeve is trying to gain favor again, and many of the spring models are showing it, although with the advance of hot weather the short length will resume sway. Frequently these long sleeves fall loosely from the dropped shoulder seam to the elbow to be gathered there into a tight, deep cuff. This is really an uncomfortable sleeve and not particularly graceful in appearance. Another design is quite plain from shoulder line to wrist, with, perhaps, some little side-wise tucks inserted on the underside for elbow fulness, and some dainty ruffles just above the wrist. It is this sleeve that gives occasion to the prophecy that the "mutton-leg" of fifteen years ago will be revived next autumn.

Many of the short sleeves are wide at the elbow, and are caught into a softly draped or pointed turn-back cuff, or again they are softened by frills of fine lace or coquettish little puffs.

The long sleeve is trying to gain favor again, and many of the spring models are showing it, although with the advance of hot weather the short length will resume sway. Frequently these long sleeves fall loosely from the dropped shoulder seam to the elbow to be gathered there into a tight, deep cuff. This is really an uncomfortable sleeve and not particularly graceful in appearance. Another design is quite plain from shoulder line to wrist, with, perhaps, some little side-wise tucks inserted on the underside for elbow fulness, and some dainty ruffles just above the wrist. It is this sleeve that gives occasion to the prophecy that the "mutton-leg" of fifteen years ago will be revived next autumn.



FLEXIBILITY is the leading characteristic of the newest corset models—a feature in which C/C a la Grace Corsets have always been supreme. There's a model made for YOU—remember that. Be sure you get it.

## C/C à la Grace CORSETS

The slim, girlish figure is suited most satisfactorily with our No. 517 or No. 523. Carefully designed to give fashionable lines with greatest comfort.

**W.B. Reduso CORSETS**

GUARANTEED TO REDUCE from No 5 inches

SALE DEALERS 30% UPWARD

WEINGARTEN BROS. Makers, Bro. Ave. 31 ST. N.Y.

## WEIGH CAREFULLY