

Guimpe and Jumper Designs for Spring Sewers

Among the models for spring wear may be mentioned one very pleasing survival of the fitted winter modes, and that is the guimpe or jumper design. The princess lines, so trying to the average figure, so maddening in their exactness to the home dressmakers, are subtly suggested in the new jumper designs, and this in itself is a recommendation. Another fact in favor of the jumper or guimpe is its wide range of possibilities. Severely outlined by stitching, straight lines and flat head, it gives trimness to the tailored costume, elaborated with lace, infinitesimal and innumerable tucks, it sets off the dressy frock, and when displaying the combination of tailored linen with guimpe or lace jumper it becomes one of the most fascinating touches in the wardrobe of the summer gown.

Mary Dean

Proper Care of Eyebrows and Lashes

THE effect of the eyebrows on the appearance and character of the face is seldom appreciated except by an actor, who in representing a part addresses himself with all the skill he possesses to make the eyebrows do as much as possible in his make-up to express what he is supposed to set forth.



way to speak to the man at the ticket window, conductors, baggage men, etc. is in a sharp, short manner—peremptory. If you have a courtesy is always a profitable investment, and a good traveler is not only prompt to say "thank you," but will gladly perform small favors for fellow passengers.

Prune Batter Pudding Soak a pint of prunes overnight, drain and remove the stones. In your wooden bowl chop two ounces of beef suet very fine, add four ounces of sugar (half a cup), the same of flour, four eggs, a saltspoonful of ground cinnamon, half a saltspoonful of grated nutmeg and if you use liquor, a dash of best rum, about two tablespoonfuls. Mix this thoroughly with a wooden spoon for five minutes, then beat in four tablespoonfuls of thick cream and two ounces of bread crumbs (two heaping tablespoonfuls), mix thoroughly and then add the prune pulp lightly. Butter and flour your pudding bag or a stout cloth, and drawing up the four corners of the latter, tie them tightly. Drop into a pot of boiling water twice and a half the depth of the pudding, and boil two hours and a half. Then hang it up to drain about ten minutes, suspending from a hook over a dish. Untie, turn out on a deep dish, dredge over with powdered sugar and serve with hard or foamy sauce, flavored with lemon.

Giving Children a Fair Start in Life

"I suppose I ought to be ashamed to say it of my own flesh and blood, but I certainly am glad Melvina and her children have gone home," said motherly Mrs. Bates, as she put over the teacup to brew her caller a refreshing drink.

THIS is the day of rapid transit and of much traveling. The perplexing question often arises as to what courtesies of the road should be observed. There are many good and sensible rules of etiquette for travelers.

MARY DEAN.