

CUSHION EMBROIDERY

A black and white photograph of a chair with a large, ornate, patterned cushion. A decorative, dark, leafy branch is positioned to the left of the chair. The background is a light, textured surface.

Printed and Embroidered



Appliques Couched with
Rope-silk

NOT very many of us, in these days of "the new," are so fascinated by line and color. Blouses are no longer a part of the wardrobe, and the "new" is not made-up of a single piece of material. It is made-up of a number of pieces, and the pieces are made-up of a number of different materials. And the result is a rather stupid thing to have around. And the result is a rather stupid thing to have around. And the result is a rather stupid thing to have around.

their requirements of material or time.

Some of them—rich designs printed in colors—may be made on the ready, and color upon the same art background in which are introduced the cut-out pictures, which are intended to cut out and use simply to finish and emphasize the design.

Others are made for the embroidery, and give the new thing about them is the fact that the comic designs are made only the pretty ones, or those that, at least, have some point to them, attempting to give a new twist to the old.

For dens the popularity of slips which increase it such a comfort to feel that every slip is a new one, and that every slip having to make new covers for all of them—the prettiest and the most comfortable—has an eye to their being laundered frequently.

An occasional pair of slippers, made with motifs of embroidery set on imitation of the lace, and with a lace-like pattern, is a happy and a balance.

PINEAPPLE FOR FALL LUNCHEON

IN THESE days of refrigerator cars to bring us California and Florida fruits, the regular seasons are so over-crowded as to be almost a thing of the past. Not so many years ago pineapples were only to be had during June and early July, now there is practically a month in the year when they can be bought in any city with even ordinarily fair markets. Nor, strange to say, is this out-of-season fruit such an impossible luxury. The matter of cost might be expected.

While no one would think of preserving or jarring pineapples in the fall or winter, or even of using them lavishly on the family menu, they are common for a first course at a luncheon or dinner.

A pleasant change from the usual shredded pieces, served either plain or mixed with Maraschino cherries and white grapes in sherbet glasses, is to prepare the fruit in the way all Cubans eat it.

knife cut the slices about an eighth of an inch thick across and it is entirely cut up. Set these slices in the refrigerator until ready to use.

For the filling, take a desert plate having a good-sized mound of powdered sugar, and around it place as many slices as you can get in.

But as you would a raw tomatillo, cutting the slices with a fork and a knife, so you cut the slices of the round.

It is better to use a medium-sized pineapple, as otherwise the slices are too large. With a sharp knife, cut the large rounds may be cut thicker, say an inch or an inch and a half, and the slices may be cut as thick as you moved. In its place may be piled the sugar, or sugar and the tomatillo, or the latter may be a very pretty dish.

If one likes the slightly rounded pineapple, a slightly powdered round sugar may have their centres filled with the tomatillo, to be covered and served as a dessert.

Getting Ready With the Christmas Spirit

MOST people who have any of the great Christmas spirit in their hearts want to do something for those who are less fortunate than themselves at that happy time, and yet often fail, simply because they "don't know how."

Christmas is such a busy season; there are so many last things to buy; so many packages to tie up; so many people to remember, that we are apt to say: "I did mean to do that, but I forgot."

At the hospital, and take old Mrs. Brown that, really, but I have been so busy, and now it is too late. I will have to wait until next year."

Marketing For Two

[illegible]

Patterns From Spreads

inspiration for the embroiderer. Pattern worked upon an unusually old-fashioned bedspread. The girl who made it happened to see a quilt cover in the store window which was part of the rather complicated design of the spread, and straightaway she seized upon it.

A pencil and a bit of prepared paper made the tracing easy, and, as the pattern was so simple, it was in the sleeve over the many compliments she received upon its originality.

The pattern for the accompanying design can be traced from table damask as well—just parts of the pattern, of course. The damask, usually elaborate scheme of design.

Pretty sets of dollies are made of bits of the damask, the woven cotton or silk, and the pattern is printed or mercerized cotton.

A Kitchen Pin Cushion

A TEA-STRAINER formed the foundation for it—just one of the plain ordinary ones of finely woven wire, but polished and shining. Though made of some much finer metal, it was lined with the softest of silk and stuffed with a tiny bag of bran which, in its turn, was neatly tucked away under a coverlet of silk.

A bit of ribbon made a small bow on the handle, and at the same time furnished a loop to hang it up by. The wire part was thickly seeded with pins and the novel cushion put in place.

HERE are the collar and cuffs with the complete pattern and blouse pattern published last week. The cuff design may be applied to the blouse. The blouse pattern is of that case, should be turned upside down, so that the wider part of the collar is at the bottom. Being a single motif, it is particularly good for a blouse that opens in the back way of using the collar. The collar is made of the cuffs is upon leg-of-mutton sleeves, instead of making a separate collar. If you do apply them to leg-of-mutton sleeves, mark the collar with a line to cut it. But don't set the scissors into it until the embroidery is done. Mark plainly and the design will come on top of the sleeve.

To attach the collar and cuffs, use of machine paper over the linen, and

place the design over that. Then go over the lines with a hard pencil. To embroider on padded heavily, and set your stitches as close together as they will go—the beauty of such a design worked upon heavy linen is only when it stands out in bold relief, and you can't tell the effect without padding. To many little dots may be embroidered solid—doing them one way for padding, and crossing the threads the second time. Or so many tiny eyelets make a most effective piece of work. The easiest way, of course, is to do a very pretty way, too—is to use French knots.

THE DEVELOPMENT OF SELFISHNESS

SELFISHNESS, like greatness, is inborn with some people, others achieve it, and still others—by far the largest class—have it thrust upon them.

Those of the first order rarely realize their condition. It is so thoroughly a part of themselves; so absolutely essential to their makeup that they go through life absorbing all of their own and most of the other fellows' rights, with an air of such delicious sang froid that they baffle, and sometimes disarm, criticism.

one ventured to investigate. The outside world was loud in its denunciation of the relatives' selfishness, but it seems to me that it was the woman herself who was selfish. She was the one who was on the list to the woman who lives alone must come the women who make up a household of themselves, and look with disfavor, either real or assumed, upon any masculine who crosses their threshold.

From the beginning of time it has been conceded that men are selfish. Adam began it, and he can be forgiven for it. He was the first to explode on Eve, and certain it is that when you see a family composed of an even division of the sexes you may rest assured that that establishment is not principally from the man's viewpoint.

There is little help for them, since they don't know what to do.

For those of the third class are reserved the heartaches and the sorrows of the poor. In the nine cases out of ten it has come from some of the things which they have been asked to do, and which they were not in the least to blame, and which, while it characterizes the class, has left this class in a state of utter helplessness and very often in a very cynical belief.

For those who were made as a child is to be physically selfish. She will give up the best of her heart and soul to the service of others, and is left to accept the most comfortable chair, the most luxurious of beds, and the most beautiful of privileges, but as her right.

Only children are proverbially selfish. It is the fault of the child. A young mother who was lamenting the selfishness of her child said, "My little girl is getting selfish, but what can I do? It would be foolish to try to make her unselfish. I would have to make her selfish. I would have to prohibit if I had a big family. Dorothy is my only child, and she is only grandchild. All the favors that she can be distributed among her family."

Who ever heard of having dinner at seven? Who ever saw a housekeeper with a pocket watch? Who ever saw a delicacy at luncheon, and the scraps at dinner? The only thing that is new in this type of newspaper finds sale is that house—the man's favorite of the city. Why? Because it is new, and not because he is tyrannical, or even disagreeable. But he is a man who has had to let him have his way in small things.

When men who live alone get narrow, for they are not brought into constant touch with the outside world. Women who live alone are not so inclined. They are more dress when there is no man to criticize and the other sex is not so much of a hindrance for a Klondike party. Men, who live alone, sometimes get so narrow that they are afraid to let it so easy to let down barriers and drop masks and pretenses. It is necessary to keep in a good humor with a smiling face. Men, who live alone, are more touchy and grouches all play their part.

pick so much that she has very few playmates. I hate to think of her growing up self-centred, but I see no help for it."

That mother has a pretty serious problem, for she has to contend with two great sources of selfishness—a superabundance of good things and loneliness.

People who live alone are bound to be selfish. How can it be helped, when there is no one else who must be considered?

In a quiet little New England village there was a few years ago an old woman

Ungreasy Frying

GREASY fried potatoes or croquettes are an abomination even to the woman who has not forsworn all fried things on general health principles.

Personally, I would never serve potatoes, much as I like them, that must be fried in lard. No matter how carefully they are done, they are bound to taste greasy. This is the only exception which being done

an who lived entirely alone. In her youth she had won fame as a singer. She had saved enough from her triumphs to yield her a fair income; she had relatives who would gladly have taken her to live with them, who were constant in their profers of companionship, but she steadily refused them all. "I like to do my way," she said. "If I went to your houses, or you came to mine, I would have to change my mode of living."

The use of brown paper under a fried article before serving does much

When death came it came at night and found the woman alone. She had discouraged any attempts toward intimacy on the part of her neighbors, and it was only after several days of a smokeless chimney and barred shutters that an

A frying basket is more than a convenience; it frequently prevents burns for the cook, consequent to hastening from boiling fat with a shallow spoon.

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The Housemother Exchange

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Kentucky corn 3
When I boil potatoes (peel
the water in which the water coo
pound fat in proportion, a
lukewarm, add to the yeast, in
comes flat, add sugar and salt
with compressed yeast. Use a "q
dash" of each. If you have
add water or milk.
"I hope you will try this one."
(Pleasant Plains, Ill.) wants to
I copy the recipe faithfully
seems "a monstrous deal" of y
matter how mild, for four loaves
less, as I surmise.
pound fat, a place of potato
in home-made bread. And by t
have we improved upon the
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is deliciously soft
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Gasoline for Washing

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Ungreasy Frying

GRISY fried potatoes or croquettes are an abomination even to the woman who has not forsworn all fried things on general health principles.

Personally, I would never serve potatoes, much as I like them, that have been fried in a large amount of oil. If they are done, they are bound to taste like oil. The only exception to this is the French fried potato, which, if done in a small amount of oil, does not absorb grease as is done by the slower process.

All food fried in a large amount of oil is bound to be greasy. If a piece of bread is dropped into the boiling fat to absorb the first grease, it is also a good test of whether the oil is hot enough. If it bubbles at once, it is clear golden brown, the proper temperature is assured.

The use of oil in this manner under a croquette, before serving does much

A frying basket is more than a convenience; it frequently prevents burns for the cook, consequent to hastily lifting from boiling fat with a shallow spoon.

taking up the squab and chicken