

BLACK SILK IS MUCH IN FAVOR

Trend Runs to Frocks in Which Harshness Has Given Way to Charm and Dignity.

NEW TAFFETAS ARE IMPROVED

Material Does Not Split and Crack and Is Regarded a Better Investment Than It Was Some Seasons Ago.

To complete one's spring wardrobe at least one taffeta frock must be included. This may be one of the new and very lovely black gowns of this crisp silk or a stiff and rather simple and quaint evening frock, but to be absolutely correct, declares a fashion writer, at least one taffeta frock must be included in the season's outfit.

None of the silk gowns for years past has had just the charm and dignity that the black taffetas of this spring have achieved. Indeed, the very silk itself has acquired a new suppleness and a softness which gives delightful drapery effects. Again, these newer taffetas do not split and crack as once they did and are therefore a much better investment than this sort of silk was some seasons ago.

Ruffles in Vogue.

Since ruffles are so much in vogue it is interesting to note that one of the most advanced models developed in black taffeta silk shows a very long and narrow skirt with a slightly hobbled effect carried out by placing three ruffles one above the other with the hems of the little frills turned up to the waist instead of in the usual manner of placing ruffles turned down toward the hem of the skirt. This is one of the new fancies of the spring—this of the upside down ruffle—and it gives a distinctive look to all frocks and proves them of the latest model.

On the particular black dress mentioned, the very long front panel is unbroken from the square neck quite to the bottom of the skirt, except by the ruffles, and untripped except for a straight row of black silk buttons placed straight down one side. The back has a slightly draped bustle effect and a sash, and the sleeves are long and tight.

Just why black should be preferred in this sort of silk frock it is difficult to say, as for a long time black taffeta silk was left for the middle aged and for mourning gowns. Certain it is

one of the newest ideas for summer frocks, as many silken and georgette dresses reveal those fine, soft and very short vestees, square across neck and bust.

Eyelet embroidery is extensively used in some of these new silken frocks, appearing especially well placed on a long apron drapey of a smart imported black taffeta embroidery.

Apron Drapery Stays.
The apron drapery will not leave us—it seems to have come to stay—and still hangs on frocks with which, seemingly, it has no relation whatever. However, on this particular black frock the whole apron part of eyelet embroidery, done in black silk threads, really makes the dress, falling with a slight fulness in the front over a tight, black petticoat underneath. In the back the velvet embroidery appears only on a part of the



Exquisite evening gown. Distinctively French, long train and gown of embroidered flowers, and beads on black silk; gold mohair belt for vest.

As to the bodice, it also reveals the little short square chemisette of fine net like the one mentioned. As two wide revers finish the front of the bodice in a sort of surplice effect, the upper part of this waist resembles a smart little Eton jacket. The sleeves are three-quarters long and are finished with a wide, folded-back cuff.

One of the very successful combinations for this style of dress is taffeta and georgette, happily arranged in one instance with a long tunic of blue georgette over an underneath skirt of blue taffeta. The bottom of the tunic is handsomely ornamented with an application of taffeta in small scrolls and pieces cleverly embroidered in place with heavy silken threads.

A repetition of the applique appears on the blouse, which overhangs the tunic and belt slightly, and the long taffeta sash in the back makes a good finish for the waist. This also shows buttons of silk in the front of the bodice and a short vestee of fine white lace finishes the upper part of the front. The sleeves are the curious short bee sleeves so much affected in the French importations.

Evening Frocks.
Taffeta frocks are by no means confined to just afternoon gowns, as this silk is being extensively used for simple evening frocks and really offers a welcome change from the heavier brocades and metal tissues, the bonded and spangled splendid robes of which we shall doubtless grow tired in spite of their great beauty and elegance.

A rose pink silken frock of the plainest silk has a little bertha of very rich lace outlining the rather low décolletage and is without sleeves. The skirt is very long and very narrow and only a slightly draped effect just in the very front of the long skirt breaks the otherwise perfectly plain lines.

The bands of silken loops, which are being so much used, trim a dark blue evening gown and puffs of the silk with corded edges trim another, though in this instance a very smart afternoon gown.

While one finds an occasional combination of georgette and taffeta and now and then some lace or satin used in a combination with this stiffer silk, for the most part the best models and those most frequently seen are untripped and rely principally on the drapery and clever lines to achieve the distinction most women want for their frocks. The cordings and puffs are not entirely new, as we used them several seasons back, but that is long enough ago to give the idea of an entirely new style when we see them now.

Navy Taffeta Frocks Always Good.
Navy blue taffeta frocks are often attractively trimmed with vests, collar and cuffs of white or colored tuckered organdie. They are so fashioned that they may be detached, and the frock will appear equally smart and well finished with no trimming whatever. One clever model recently seen had a Cossack blouse, which draped across the figure in front at the normal waistline and tied in the back. The skirt was narrow and finished with several groups of self-cordings.



An attractive afternoon gown of taffeta with figures and vestee of rose shades. A winsome gown for women who are stylish and particular.

that nothing is more up to date at this time, however, than these severe silken gowns. The makers understood perfectly the softening of all of the harshness taffeta has and indeed since the newer and softer weaves have been exploited this stiffness and shininess is a thing of the past.

One of the Smartest Frocks.
One of the really smart black frocks has nothing to distinguish it especially as to trimming or ornamentation, except in the graceful lines on which it has been cut, and so beautifully draped is the skirt and so cleverly arranged the bodice and accompanying sash of silk that this particular frock seems entirely different from others. Not a vestige of color relieves the black folds and only a short chemisette of the finest and softest cream batiste breaks the entire lengths of black.

The placing of this short little vestee, square and low in the neck and stopping just below the bust, brings

CHOICE OF FROCKS

Wide Variety From Which Milady May Make Selection.

Most Interesting Garments Are Those Suggesting Tanagra Silhouettes of Pre-War Days.

The several new silhouettes which were predicted for spring are making their appearances in the shops. The many interpretations given them allow one a wide choice in the selection of frocks, suits and wraps. Perhaps the most interesting frocks are those which suggest the Tanagra silhouette of pre-war days, says Vogue.

The flat back and the concentrating of the fullness of the skirt at the front give a very pleasing line when worked out in the correct materials and colors.

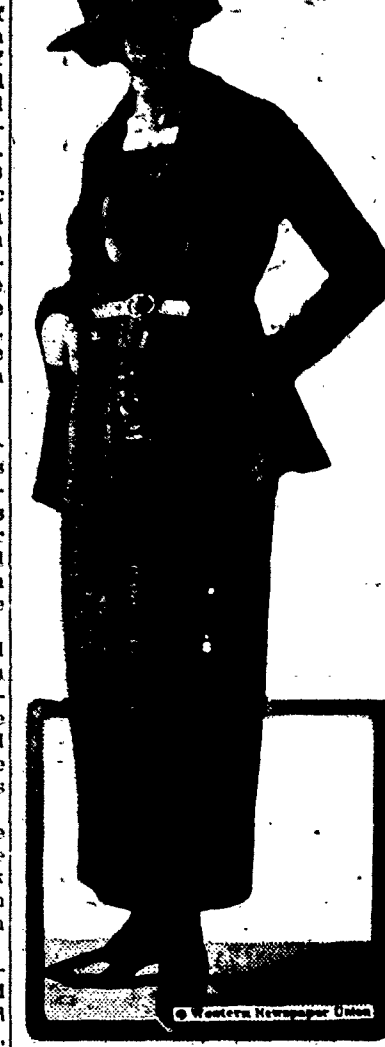
In a tricolette frock the pliability of the fabric is brought out to the best advantage in this manner. The skirt falls in soft folds from under the bib-like front of the blouse and is cut so that it narrows away at the feet under the back panel. This frock is charming, either in a new shade of brown, called maduro, or a shade which is very dark although a little lighter than the de negre, or in a dull light gray, called walnut, or in black. The embroidery on the blouse and on the back of the skirt is done in self color heavy silk in a simple stitch. The neck-like is rounded in front and is finished with a flat collar made of a straight fold of the material.

The same effect of fitness at the back is gained in a blue serge frock by continuing the center breadth of the blouse into a separate panel which turns under the hem of the skirt. The rest of the blouse is cut on the lines of a jacket opening over a satin vest.

Many of the new topcoats of this season show the tendency to the narrowing silhouette that one sees in frocks. Beige tricolette is used for a three-quarters length coat which is lined with blue and tan pussy-willow silk. The coat hangs quite smoothly from a small yoke over the shoulders to the wide band which finishes it by buttoning across the front. The bone buttons are of beige color.

The softly tailored lines of a light tan Polart wet suit suggest the Russian blouse. The peplum of the jacket is plaited in three sections with straight sidepieces, which have three small slit pockets. The collar rolls back in a most becoming fashion to the waistline. The belt is of dull soft leather in narrow stripes of beige and red. This suit also comes in navy blue with a blue and red belt.

NEW GOWN FOR STREET WEAR



This sensible walking gown is of green and blue cross bar wool-velours with the popular "Chanticleer" embroidered on the panel front.

Millinery Novelties.
The current season in the millinery field is more than ordinarily productive of novelties. Among the new things offered are hats of wood fiber straw. This straw is about two inches wide and can be braided or arranged in loops. The same material is seen glazed, and in this form is called chicklet straw. Among the newest trimmings are large, flat flowers made of dotted chiffon in all the pastel shades. They are said to be especially adaptable for use on dress hats. Grapes, raisins and little rosebuds made of soft taffeta are also being used for decorations, as are flowers made of straight ostrich fees. In colors, jade green seems to be the favorite that has found favor.

Jerry Truesdale's Valentine

By BARBARA KERR
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Plump Mrs. Augustus Truesdale was on her knees digging industriously into the contents of the old relic trunk which she had drawn from the closet. "What are you doing, mother? Let me get it," begged her daughter Constance, coming into the room, "you'll hurt your lame knee."

"Never mind, Connie, you just wait a minute and give me a hand when I go to get up. The least romantic thing in the world is this rheumatic twinge that gets my knee. There, I've found it." And she slipped something hastily into the folds of a newspaper and closed the trunk.

It was a good old trunk, covered with horsehide, the hairy side out, and studded with brass nails. She patted it affectionately in memory of the children who had ridden it astride to market so many times.

Constance smiled. "It's a good old go-boy yet, isn't it, mother?" And she loaned a hand to help her mother to her feet.

"Yes, but leave it where it is. Father hasn't seen go-boy for a long time." And Connie knew that her mother was setting the stage for something or other for her father's benefit.

"Why, there's go-boy! I thought the old trunk had gone to the ash-can years ago. What a clatter the kids made riding it to the races," mused Judge Truesdale later in the day as he gazed nostalgically at it. "It shows the mark of Buster's heels, doesn't it? But what is the idea, mother; going on a journey?"

"Yes, just traveling a bit back into yesteryear," smiled his wife. And she

put the object of her quest into his hands. "Well, well! And you're kept that all these years! You know that old valentine set me back some weeks' wages when I bought it—it's see-thirty-five years ago."

"It was the prettiest and most expensive that Job Wright had in his store," beamed Mrs. Truesdale proudly.

"Yes, I thought it just the thing to send you my heart on this blue satin pillow—looks a bit frayed, doesn't it? But then you haven't frayed my heart very much—so out with it. What are you going to strike your husband for this time?"

It is surprising to have one's deepest-dyed spark read like an open book. "Now, Gus, you never let me spring the jack-in-the-box at you; you give one look at the outside and demand that he come forth. Well, it's about Buster."

"Buster is some boy—but why doesn't he come? What does he want?"

"No, not so fast, dear; he doesn't know about this. I wanted to tell you a little story and then draw a moral for you." And she propped the blue pillow up by her desk calendar and pushed her husband into her easy chair. "Last week, when you were gone and those cases were called in the supreme court, and had to be handled by your son, one of the justices in speaking of his success paid him a mighty fine compliment."

"Yes, I know," interrupted the Judge proudly; "he said that Jerry Truesdale had not had his genius hopelessly cramped by being in with his father, and that he was going to be a better lawyer even than the old Judge—was a better pleader right now." Her husband laughed indulgently. "Now you go ahead and point the moral—that should adorn that pretty tale."

Mrs. Truesdale tried to make a very face at him but it would overflow with maternal pride in spite of herself. "Well, you know that you have often remarked that it is a pity that young men have to be overshadowed by their fathers and that if a father is not mighty careful he can blight the son's prospects."

gives you all credit for the help you've been and for starting him ahead in his profession. Just the other day he was comparing his business with that of one of the other boys who had no one to boast him."

"Then what's the trouble?" urged the Judge impatiently.

"No trouble, father, at all. But you see, Buster is now past the place where he needs boasting. What he needs is a free rein and the entire responsibility of the office."

"Oh, going to ask your husband to retire, eh? Think I'm getting too old—"

"No, no! Never! No retirement for you just a change of occupation—a little rest—"

"She whirled the calendar around so he could see the date—February 14. 'Give Buster a valentine; make over to him the active practice and you get out of doors and look after your investments. Put him on his mettle. Why, he'll want to be getting married some of these days. We're needing grandchildren right now, so we'll not be so silly over the dog. Please, Gus—it will add ten years to your life! You need a little play-spell. You've earned it.'"

"Well, now," argued the Judge in his best judicial manner, "if the court grants plaintiff's plea there will have to be some consideration, to be agreed upon, to wit: Will the simploring, pleading plaintiff agree to get rid of her rheumatism and take care of herself, so that she will be able to play with me? If I add those ten years to my life I must stipulate that they be the best yet."

Constance, who couldn't resist listening to the conversation, heard a gurgle and her father's voice pleading for mercy—"You've broken up a dollar's worth of cigars, mother, with that bear hug of yours—shall I write the valentine to Buster?"

Then they both smiled. They heard him coming up the stairs two steps at a time, whistling. He pushed the door open. "Hello, what's the game, Connie? Why, there's go-boy, come, come, let's trot, trot to Boston." And gathering up his sister, he sat her before him on the old trunk, while he made the galloping noise with his heels to the tune of the old nursery rhyme. Then he spied the old valentine. "Give it to me! I never did get to hold it in my hands as long as I wanted to. You were some gay young buck in those days—sh, judge! Is this what landed our old girl? Well, say, I sent a valentine, too, today—"

"Oh, you did, did you? You young cub!" grinned his father. "Well, mother and I were just getting out another valentine," and he handed it to his son.

Soberly Jerry got up, took the paper, rather puzzled. "Why—why, you old scound, do you mean it? Why, I don't deserve it. Read it, Con. Say that's the best poetry I ever read. That sixth line—'gathering up his hat.' It beats mine all hollow. I'll just go and read it to her. It makes my case a little more definite and certain." He was gone, and this was what he had to her:

"To Jerome Truesdale—On this date your mother made me abdicate. It's yours, with this request: a hint: Just keep the name and record clean. So now, young man, go strike your gut. Get some nice girl to share your fate. If you want advice from moan or dad you're free to come and ask 'it, lad.'"

BEATS ALL "MENTAL HEALING"

New York Physician Comes Forward With Really New Method for the Relief of Pain.

Dr. W. H. Bates, a well-known physician of New York, has discovered a new way to get rid of pain. It beats "mental healing" and other such methods hollow.

All you have to do to make the pain quit is to "see black." It is quite simple, but you must learn how.

Well, then, shut your eyes; cover them with the palms of your hands, so as to exclude all light, and presently you will see a perfect black. When the black is seen perfectly, a temporary, and perhaps a permanent, relief from pain always follows.

"By this means," says Doctor Bates, "surgical operations have been performed painlessly and teeth extracted without suffering. Distress from cold, heat, hunger, fatigue and even disease symptoms—such as fever, weakness and shock—have been relieved in this way. If soldiers could grasp the idea, not only suffering, but many deaths, might be prevented."

"A soldier in a trench full of water, if he can remember black perfectly, will not suffer from cold. He may succumb from weakness on the march, but will not feel fatigue. He may die of hemorrhage, but he will die painlessly. The method would also obviate the necessity for using morphine to relieve pain."

When once a person has been taught to see black, says Doctor Bates, he can readily learn to remember black at will. Merely to remember black will dismiss all pain.

Why not try it and see how it works?

Long Words Little Used.

In the discussion that has been going on in the columns of a contemporary concerning the longest word in the English language, the latest candidate is "antitranstibantianistically," which easily outruns "honorificabilitudinitate" and "anthropomorphological." Such words, however, are more likely to have been used by an individual as the word "antididantibantianism" is said to have been used by Archbishop Benson, than to have got permanently lodged in the dictionary. They are interesting curiosities, but in conversation one does very well without them.

The KITCHEN CABINET

The best innkeeper says—parents can't possibly give a child in a good education. This is something that nobody can take away and something which will be a joy forever, for we believe that what we acquire here we will use hereafter.

WHAT TO EAT.

There are any number of kinds and flavors of gelatine desserts on the market which, by the addition of boiling water, are ready when cold to serve with cream and sugar. These desserts are good, easy to prepare, and easy of digestion, which makes them popular; but one tires of things so easy and unvaried.

Here is a dessert, very delicate and rich which will be good to serve the "grown-ups" who have good digestion: **Frenchman Pie.**—Roll out very thin a pie tin for a marker. Bake three of these cakes, and put them together with a filling of crushed strawberries and cream, covering the top with the berries and sweetened whipped cream. Cut in pie-shaped pieces.

Stewed Lettuce.—This is a dish not sufficiently used to become common. When one is tired of serving the fresh lettuce, steam it until tender, and serve as a green, with butter, salt, pepper and a dash of vinegar. If liked Cucumbers are good cooked. Peel and cook until tender in boiling water or over steam, then serve with a drawn butter sauce. Onion Juice may be added for variety of flavor.

Canterbury Chicken.—Cook together three and one-half tablespoons of butter with one tablespoonful of finely chopped onion (when the onion is yellow, add one tablespoonful of cornstarch) and pour over one and one-half cups of chicken stock. Bring to the boiling point and simmer for ten minutes, add one-half tablespoonful of lemon juice, three-fourths of a teaspoonful of salt, a few dashes of paprika and one and one-half cups of chopped cooked chicken. Serve hot, garnished with least point of parsley.

Fillets of Beef With Espagnole.—Cut the fillets cut one and a quarter inch thick, and arrange on a hot platter with the liquor from the pan poured over them. Cook quartered mushrooms in a little butter until well browned; then place these quarters on the fillets and serve.

Nellie Maxwell

THE KITCHEN CABINET

If "take more than she puts in" were a determined man's motto; it has been one once does not make one a saint; one who has strayed once cannot make one a lost soul.

POPULAR DISHES.

The busy housewife with but one pair of hands at her command may get away with little in a very, no matter how busy she may enjoy them. A few minutes spent in preparing and garnishing a dish, however, is never wasted effort.

Carrot Pudding.—Take one cupful of grated carrot, one-half cupful of raisins, one-half cupful of sugar, one-half cupful of shortening, one-half cupful of raisins, one teaspoonful of soda and one cupful of flour. Steam one hour.

Drop Doughnuts.—Take one cupful of sugar, one-half cupful of milk, one and one-half cupfuls of flour sifted with one teaspoonful of baking powder, one egg, a little salt, and grated lemon rind. Beat the egg white stiff, then add the sugar gradually, then add the beaten yolk, lemon rind, salt and ginger and milk with the flour. Drop from a teaspoon into hot fat and fry brown. Roll in powdered sugar.

Chocolate Cookies.—Cream half a cupful of shortening with one cupful of sugar, one egg. Add one-half cupful of sour milk with one-half teaspoonful of soda, two squares of chocolate melted over hot water and one and one-half cupfuls of flour. A half cupful of nuts may be added if desired. Cover with a frosting, using whole egg beaten; adding three cupfuls of confectioners' sugar and three tablespoonfuls of cream. This frosting will keep for some time. Put on the cookies when they are barely cold.

Cabbage Salad.—Shred very fine one small firm head of cabbage; add half a cupful of chopped almonds that have been blanched, four or five ripe bananas finely cut, mixed with a cupful or more of thick sour cream. Season with salt, red pepper and paprika and add a dash of vinegar, if it is not sufficiently acid.

Meek Rabbit.—Take a pound each of corned beef and veal, two onions and a green pepper; put all through the meat chopper; add three eggs and crumbs to make a loaf. Place in a baking pan with strips of bacon on top; bake three-quarters of an hour.

Nellie Maxwell