

What's in a Name?

IMAGINE a strapping, lively girl called Primrose! Whoever calls a baby Lucinda now? Cassandra is a deplorable name to give a helpless child, and nowadays there are not many Imagens and Griseldas. Prudences and Patiences are to be met with. Jane Austen liked plain names, which were the fashion of her period, for Jane, Elizabeth, Emma, Fanny, Harriet, and Catherine come to one's mind in thinking of those inimitable stories, and in each case one feels that the name is absolutely right.—"Pandora," in the "Sunday Times."

Is it Wise?

THE hatless habit threatens to be popular again this coming summer, and opinions are divided as to the wisdom of such procedure. There are hair specialists who maintain that a woman's head is best covered, out of doors, while others hold the opposite opinion. The best plan is to try to hit the happy medium. Too long exposure to strong sunlight is generally harmful, and in wet weather some sort of covering should certainly be worn. Too frequent washing is injurious to hair, and this becomes necessary to remove dirt and dust if the head is kept uncovered, especially when motoring.

The Humble Herb.

NO housewife with a patch of garden to call her own should neglect herb-growing. Mint, parsley, sage, and thyme are all invaluable to the good cook. Mint is easily grown from a cutting, and once planted practically grows itself. Parsley, like mint, needs plenty of water. Sage can be grown from seeds, and the seedlings, once three or four leaves appear, should be transplanted about one foot apart. Sage requires a dry soil. Lemon and ordinary thyme are useful assets. Both can be grown from seed lightly sprinkled on the surface and covered over. Later the seedlings should be planted out four inches apart.

Important.

THE neckline of a frock should be carefully chosen to suit the individual. The deep long V is for the stouter figure, but for youth the rounded or squared line is very becoming. Newest of all, but most difficult to wear, is the cowl-like collar; it is never easy to adjust either for coats or dresses. Another neck-finish is the one-sided bow that can emphasise the slantway movement of drapery. Necklines should be very carefully studied. For blouses to wear under coats, the less collar the better, for they easily get crumpled and untidy. The small, narrow turnover one of pique or lace is nearly always becoming. The tuck-in blouse has been superseded by the over-blouse or waistcoat. The short-waisted blouse or jumper is mostly shown in ribbed effects, worn outside the skirt. I must mention the pouching sailor-blouse, which should have its own style of square collar.

Pamela's Pearls.

BY her will, which disposes of an estate of the approximate value of £200,000, Dame Nellie Melba bequeathed to her 12-year-old granddaughter, Pamela Armstrong, jewels of the value of £14,000. The jewels were given to the famous singer by crowned heads of Europe when she was at the height of her fame, and include a pearl and

ruby brooch from Queen Victoria. They become the property of Pamela when she attains her majority.

Cinderella Out-moded.

THE twinkling glass slippers of the tale of our childhood would seem to be relegated to a hoary past by veritable garb of fairyland as lately worn by the most chic of London debutantes. At private fancy dress balls, what appeared to be iridescent glass dresses charmed the beholder, made of a wonderful new material of the translucence of Venetian beads, and purchasable in the same shadings. The cold fact of the matter is that the wondrous effect is achieved by application of gelatine to tarlatan with stunning effect.

The latest in spun glass for decorative purposes is a swarm of exquisitely fashioned butterflies, humming-birds and dragon-flies of opalescent hue, which constitute gay and charming adjuncts to the floral scheme.

De Luxe.

IN London's newest hotel, the Dorchester, nothing has been left to chance. Its bedrooms are complete

with central heating, bathroom and telephone; the eiderdowns do not slither off the bed, the electric light plays on the mirror of the dressing-table, and no small detail is forgotten. No woman can help looking her best in the ballroom, with its marvellously sprung floor and rose-tinted mirrors, the walls being hung with satin in alternating colours of oyster and light bronze, and the whole atmosphere redolent of enjoyment. The restaurant—a sunshine room overlooking Hyde Park—is decorated in onyx and gold, and the Spanish grill room, with tiled floor, coffered ceiling, and plain plastered wall, the most striking apartment in the hotel. A feature will be made of Sunday evening concerts in the ballroom, where Kreisler is to play and Chaliapin to sing.

Women Writers.

THE work of women as observant travellers is represented by two new books. In one, "The Aristocratic Journey," we get the very outspoken letters of Mrs. Basil Hall, written during a fourteen months' sojourn in America in 1827-28. Then there is "Elizabeth Fry's Journeys on the



Continent (1840-1841)" from the diary kept by her niece, Elizabeth Gurney. These promise interesting comment on other days and other ways.

Good Counsel.

THE following lovely lines, in their simplicity of faith and courage, should find quick response in many hearts these dim days:

The sorrowing heart that gaily sings, the bird that soars on injured wings, the soul that to its ideal clings—think on these things. Are they not beautiful enough? When hills be steep and way be rough, and fate its hostile weapon flings, and yet the heart of courage sings—think on these things.

Of beauty and of good report is that domain, the spirit's fort, where peace is king and love holds court—have these in mind. To evil sounds deaf be your ears; blind be your eyes when there appears the ugly sight of cringing fears; be deaf and blind.

To all the beauty of the world, crocus petals just unfurled; the spring-time grass with dewdrops bearded—in these have part. To the report of evil slain; to gentle words that banish pain; to this one phrase "I'll rise again"—Oh! Listen heart.

—Wilhelmina Stitch.

Some Excellent Tips.

STOCKINGS which have laddered can be filled with soft rag and used as polishing pads. One or two might be specially reserved for mirrors and windows. Any bits of old silk underwear will make polishing cloths, giving a special gloss without undue rubbing. Old mackintoshes are a perfect boon, having endless uses, sponge bags, holdalls, slip-on overalls being just a few of the things one can make from them. A friend of mine collects old felt hats which she cuts into children's bedroom slippers, and embroiders with bright coloured wools; while another energetic lady collects Christmas cards, and makes them into birthday books to amuse the sick children in the hospitals.

A la Mode.

THE country Basques, descending their native Pyrenees to holiday Biarritz, must have been highly amused when they found traditional beret used as the inspiration for a hat that has millions of counterparts in all corners of the world. But then inspirations come in queer ways. It is recorded that a great French designer evolved the idea of the first tunic dress from a street-sweeper he had seen in a sidewalk get-up. Nothing is so smart as the brimless hat. It may appear lifeless in the hand, and noticeably absent in weight, but once on the head appears to be created for that one head alone. For a beret is youthful. It gives a sprightly, mischievous aspect that every woman admires so much. But it must be worn with an air of casual ease. The top of the head must be entirely flat and the most stylish way of dressing the hair is to part it in the middle and allow at least two inches of parting to be left uncovered by the hat. A chic hat that is selling very well with smart women in London just now is the new sailor "boater," which, as the name implies, is an adaption of an earlier fashion. Worn at an angle it allows one side of the hair only to be seen. The models for afternoon wear are of superb shiny straw generally trimmed with a few waxed flowers, such as camellias, placed above one eye or under one ear.

Our Cookery Corner

Curried Vegetables.

Ingredients: 1 carrot, 1 turnip, 1 parsnip, 1 onion, 1 leek, and 1 stick of celery (inside), all of good size.

Method: Cut ingredients into small pieces and put into a stewpan. Add 1 large apple, peeled, cored, and cut small, also a banana, one ounce of seedless raisins or sultanas, a big lump of butter, and 4 tablespoonfuls of water, and put to simmer on a moderate fire. When hot add a good tablespoonful of mulligatawny paste. Keep stirring, and be sure it is moist enough, but not sloppy. Add a little more water or butter if necessary. When the vegetables are all cooked and mixed add a little curry powder to taste and keep simmering for a quarter of an hour. Time, 1 hour to 1½ hours.

Serve very hot with a good rim of plain boiled rice.

Apricot Butter.

PREPARE ½ lb. dried apricots thus: Place them in a roomy dish, sprinkle a pinch of carbonate of soda over them, and cover with boiling water. Stand for an hour, drain off water, wash in cold water, and cool gently in very little water till tender.

Pass through a fine sieve, then cool and add ½ lb. sugar, ½ lb. butter, four well-beaten eggs, juice and grated rind of one lemon. Mix all together, stand in jar in saucepan of hot water, and cook over very small burner, stirring all the time, till thick.

Beetroot Preserve.

Ingredients: Four medium-size beets, two lemons, 1oz. ground ginger, 3lb. loaf sugar.

Method: Scrape the beets, wash and cut into small neat dice. Slice the lemons very thinly indeed, and remove all pips. Put the beet, lemon, and ginger into a preserving pan. Barely cover with water, and boil till tender and transparent. Add the sugar previously heated in the oven, and boil till thick. The preserve when ready should be

Buxton Layer Cake.

THIS cake is a great favourite, for which you need 3oz. fine flour, 3oz. butter, 6oz. castor sugar, 3 eggs. Cream the butter and sugar, and mix in the egg yolks, and then the whites (whipped until stiff), alternately with the flour. Divide the mixture into two sandwich tins, well-greased with oiled butter and bake in a moderate oven for 20 minutes. Cool on a sieve, then use the following filling between them. Quarter-pint thick custard, 2oz. ratafia biscuits quarter-pint cream. Pour the custard hot on to the crumbled ratafias and beat until smooth. Let it cool, then add the stiffly-whipped cream. Press the two cakes together, and pour over the top a little glace icing, made with 8oz. icing sugar and two spoonfuls of water, made only just warm. It may be decorated with dried cherries and angelica if liked.