

Brotherly Love.

AMONG our classical examples of the devotion which sometimes exists between brothers and sisters, Charles and Mary Lamb, or William and Dorothy Wordsworth, may possibly be the most familiar. To these should certainly be added the names of T. B. Macaulay and his sisters Margaret and Hannah. "My sisters are more to me than any sisters ever were to a brother," Lord Macaulay once wrote, and every page of his Memoirs, and every act of his life which had relation to domestic arrangements bears out the truth of the assertion. The love he bore them was passionately reciprocated, and the diaries and letters of these three are full of pleasing evidences that no sacrifice was too great on the part of the one for the other. "I think I was about twelve when I first became very fond of my brother," writes Margaret, "and from that time my affection has gone on increasing. I shall never forget my delight and enchantment when first I found that he liked talking to me."

To Blame or Not to Blame?

AMORNING'S shopping last week made me wonder how the ordinary dressmakers are earning a living, much less making money. For the ready-made frocks which many women buy from the peg and walk away with (which I know is bad construction, but quite plain fact) are a very serious rival to those which have to be thought out, for material and style, fitted perhaps several times, and, in the end, after postponements and delays, may not look as one fondly believed they would look. Perfectly charming frocks are to be had at less than one would pay for material and making, plus fatigue; but even while admiring them and feeling grateful for the convenience they suggest, one has a half-guiltily feeling about the private dressmakers. Yet in some cases they are to blame. They keep up their prices, irritate customers by breaking appointments, and very often show a marked distaste to remodelling, which in these days is often a necessity. There are shining exceptions who deserve success in this life and monuments when they die, but there are many of the other kind, who mourn that we buy ready-made clothes and spoil their business, yet offer no counter-attractions, so to speak, and are too short-sighted to realise the need to do so.—"Pandora."

Madame Walks in Broadcloth.

REDFERN was one of the first couturiers in Paris to foster broadcloth for evening modes. Of course it is very fine and looks splendid this season in sky blue trimmed with black. One dress has the full skirt cut in deep scallops round the hem to correspond to the hemline of a hip-length coat lined with black velvet. Velvet also forms the high Medici collar and the bunch of black camellias that graces the point of a low-back decollete.

To Those About to Write.

MY candid advice is—don't! Go and buy a sewing machine, or a knitting machine, or a washing machine, or even a mowing machine, and earn a steady living with it. Tap somebody else's typewriter until your fingers ache. Sell hairpins, hats or Hoovers from nine till six. Go on the stage and dance until your muscles bulge, your heart palpitates and your morals show signs of strain. Break fishes in a restaurant, break records



on land or sea or in the air—but don't break your own heart by trying to write!—A Woman Journalist.

The Gentle Art.

LORD MAYOBS and other worthy gentlemen often get up in public and say that no girl should be allowed to marry unless she has a certificate to her ability to cook. There seems to be a great conspiracy to emphasise the magnitude of the responsibility of the housewife, to treat her as an object alternately of admiration and pity. But why? Many housewives are admirable, and some, many, perhaps, are deserving of pity. But none because of the fact of being housewives. To cook a good meal is neither difficult nor dull. There is just the spice of uncertainty about the success of one's effort which makes any task interesting. The telephone bell may ring just as the milk for the custard is ready to boil up. The joint may, while the pastry is being cooked in the necessarily hot oven, harden a little. The rice pudding—most incalculable of all dishes—may be either stodgy or sloppy. But on the other hand, care and forethought prevent most calamities, and every slight error is a piece of wisdom gained. There is variety in housekeeping; there is need for brains, and scope for considerable imagination; there is the pleasant sense of "being in charge," without any worry or responsibility beyond one's capabilities.

Decorative Indeed.

FLOWERS down the centre of the table are no longer the thing, according to many smart hostesses. This important position is now occupied by anything decorative, from the modern glass tank, complete with gold fish to

old silver candlesticks if the hostess loves candlelight. That popular hostess, Lady Cambridge, whose husband is the Queen's nephew, has original views on dinner-table schemes. She has silver candlesticks down the centre and flowers confined to the four corners of the table—the fashionable place for flowers at the moment. Each corner is occupied by a little camellia tree in a bright green pot.

Humour of Sorts.

WHAT is the first qualification necessary in the ideal husband? Scores of women have been giving their views on this subject in the Press, and the majority appear to attach more importance to a sense of humour than anything else. To be able to see the funny side of troubles and difficulties is indeed a very useful gift, and it is generally believed that women are less generously blessed with a sense of humour than men. Some rather crude comparisons lend support to this contention. A man, for instance, will not get angry over remarks about his baldness or his fatness. If there is anything funny in such references he will laugh and enjoy them, but it would be dangerous to venture on such personalities with a woman. At the same time that is not to say that women have no sense of humour. In a general way they have it as highly developed as men.

The Friend of Kings.

BESIDES the presents that the King received on his birthday was a surprise gift from the Duke of Gloucester in the form of a charming little Scottish terrier. Dougal of Waroona, who has a very aristocratic pedigree, is fourteen months old, but was the

winner of many prizes before he attained the age of one year, and spent the week-end with the Duke of Gloucester at Tidworth. The Duke has already made him a member of the Dogs Bath Club in Beauchamp Place, and his portrait is being painted for the club-room.

A Mirror Held to Nature.

IF you have any odd circular pieces of plate glass or mirror in the house, have a circular piece, about 5in. in diameter, cut out of the centre and place the remaining section over a flower bowl. The flowers, which should be supported by a glass block at the bottom of the bowl, rise up through the centre gap and mirror themselves in the glass rim round. The effect seen with parrot tulips and a big Lalique bowl is much lovelier than it sounds, and it can be even heightened by having the piece of glass mirrored on the inside and left clear on the outside.

Effective Colour.

IN Paris, brightly-coloured shirts as well as white are worn with dark suits. Yellow crepe de chine with navy is smart, or the new red-pink with brown. Darkest olive-green shares popularity with black for street suits, and looks charming with a splash of colour for the shirt and scarf. Tilleul or banana-green is good with the dark suit, and mushroom with brown. The large coloured beads should take similar colouring. But with the white and paler tone in washing blouses and decorative cambric a necklet of white china beads shares with crystal a certain favour.

Decorative Indeed.

MILK jugs should have a special cleaning at least once a week during the summer. Place at the bottom of the jug five or six small pieces of soda, and pour on to them boiling water. Leave to stand until cold. Rinse with hot water until clear and give another rinsing with two or three grains of permanganate of potash dissolved in water. Rinse in hot water again until quite clear. The jugs will be perfectly sweet and disinfected if kept like this.

Vacuum flasks can be cleaned by crushing up a few eggshells and putting them into the flask with a little vinegar. Shake well and half fill with water. Allow it to stand for a short while, then shake again, empty the contents, and invert in a jug to drain. Do not replace the cork in the flask after using, as this tends to make it musty.

Brown shoes may be darkened by rubbing them with a cut potato or with a banana skin. Remove stains with a weak acid, such as vinegar or lemon juice mixed with water.

Chamois leather gloves are reappearing, and to wash them proceed as follows:—Cleanse by gently kneading in warm, soapy lather, and when this process is completed place the gloves in a towel and squeeze out the moisture, then blow into the fingers in order to fully distend them. The last clean soap should not be rinsed out; it is needed to soften the leather; and the gloves should be hung in the wind, and not the sun, to dry. Before becoming quite dry they should be drawn on the hands and coaxed into shape.

Our Cookery Corner

Cherry Scones.

Rub 1oz. of butter or margarine lightly into 4oz. of flour, and then add one tablespoonful of castor sugar, half a teaspoonful of cream of tartar, a quarter of a teaspoonful of bicarbonate of soda, and 1½oz. of chopped glace cherries. Beat up and stir in sufficient egg to form a stiff dough. Roll out thinly, cut into small rounds, and bake in a sharp oven for about 10 minutes.

Jellied Veal.

For this you will require about 2lb of knuckle of veal. Cut up the meat, wash and put in a saucepan together with the bones and cover with cold water. Simmer gently from three to four hours when any meat that is in the bones should come away easily. Chop up any pieces that are necessary. Season to taste with pepper and salt, add about ¼ teaspoonful of mace and simmer again till the liquid is reduced

to the requirements for your mould. Pour in the strained juice of a lemon and stir, then pour into a wetted mould and leave to set. If liked, a slice or two of hard-boiled egg and tomato can be dropped in before the mould sets. Serve with salad.

Apricot Snow Cream.

Soak ½oz of powdered gelatine in ¼ pint of the juice from a tin of apricots. Place the drained apricots in a freshly rinsed glass dish. Beat the yolks and whites of two eggs separately, adding 2oz of sugar and a few chops of almond essence to the yolks. Gently warm the gelatine and fruit juice till the former is dissolved and beat into the yolk mixture. Then add two tablespoonfuls of shredded coconut and the stiffly whisked egg whites. Blend well together, and then pour over the apricots and leave in a cool place to set. Use one or two half apricots to cut up and decorate with.