

Fortune Favours Flower Painter.

THE God of Luck must have cast his enigmatic smile upon pretty Miss Betty Taylor, the young daughter of Admiral Taylor, M.P. for South Paddington. She was cataloguing her paintings for exhibition when the Queen's attention was attracted by a pile of her canvases stacked against one wall, and Miss Taylor was presented. What really discomposed this young painter about to hold her first show was that she was in her oldest clothes! The Queen bought five of Miss Taylor's pictures on their merits. They included a study of pale pink poppies in a vivid blue ginger jar, two studies of fruit blossom, and a bowl of primroses. Each picture had a specially-designed slender frame of pale silvered wood, with a narrow line of blue or green or yellow. Later in the day Princess Mary looked in and bought three of the young artist's pictures.

Right Angles.

ALL the new brimmed summer hats are charming, and suit every style of face, but they do need careful adjustment. Not one is made to be crammed straight on to the head, for their whole subtlety comes from the curved and clever-dropped unevenness of brim that looks merely silly when worn straight, and extremely effective when tilted at the right angle. No longer can women put on their hats without a mirror. The tiny berets and turbans need really careful adjustment, first to get the little brow or eye veil so kind to wrinkles right, and then to get the cap in its correct position on the back of the head, with no untidy strands of hair to spoil the chic of this rather stern mode. Brimmed hats are more easily worn by the woman always in a hurry, because they do conceal the back of the hair and tilt deeply over the right eye. But even so, it is well worth the bother when buying the hat to get precise instructions and illustration as to how it should be worn, and afterwards to experiment oneself until the right effect is obtained.

A Bulwark.

THIS great middle-class is still, as it has always been, the bulwark of the British nation. What is the result if a country does not possess a capital of individual strength such as we have in this solid home-loving and practical population has been shown by Russia's miserable fate.

The strength of Russia lay in the extremes of her population, with the result that she proved without ballast in a time of stress.

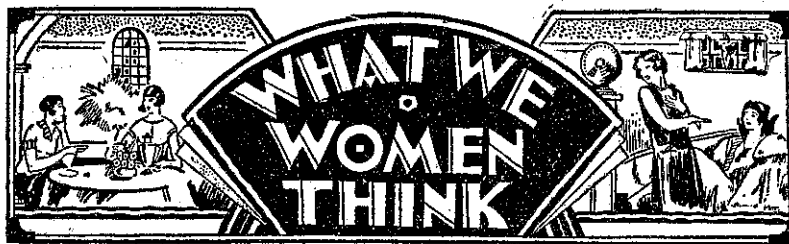
So long as the home life of England flourishes there is little need to be anxious about the national future. We have a mighty source of strength in the thousands of home-loving people scattered through the length and breadth of the country.

Modish.

COLOURED jewellery is now only worn for sports and mornings. Pearls have returned to favour—and the necklace seems to have fallen from favour for evening wear among smart women, though wide, glittering bracelets are worn over evening gloves.

The very large choker necklaces are only worn with sports clothes or woolies—and tiny beads are favoured for afternoon wear.

Women who possess only one evening frock find the little jacket a blessing



—for it can be worn in black, white, or all the colours of the rainbow.

Have you seen the new net blouses embroidered in wool flowers? A novel notion for wear with the new woollen suits—and one which will appeal to the home dressmaker. Coloured nets embroidered with white flowers are the most popular—and tiny short sleeves and round necks are featured for the most part on these net blouses, finished with narrow bands of wool in crochet stitch.

Shadowproof summer lingerie is a necessity when thin frocks are worn—and every wardrobe should contain a shadowproof petticoat. Make the skirt with a generous wrap back and front, and you can wear the filmiest frock without any qualms.

Many Inventions.

INVENTORS will automatically solve "the servant problem." The house of the future will need but few servants.

At present, although you may not believe it, if a millionaire wishes a window to be opened he rings a bell for the butler. The butler goes out

and calls the footman, and the footman gets the under footman to undertake this menial task!

It is possible that all windows will be controlled by buttons on every armchair in the room.

Certainly, the household is the inventor's paradise.

Science will be used for every purpose in the house of the future. At present a cook has to be continually tasting to see that the food is not too salt or too sweet. This will be done automatically. Even to-day we have a "robot" that will tell us exactly how sour is the vinegar.

Utilitarian Tips.

BLANKETS should be washed, if possible, in soft water. Make strong suds of soap, and immerse the blankets after shaking them free of dust and lint. Never rub soap directly on the blankets, and squeeze with the hands, not on a board. The addition of a little ammonia is helpful. Rinse through several waters, each hotter than the last. This is the secret of the process, the heat ex-

panding the wool and keeping it soft. Shake well, pull edges straight, and dry quickly.

Corks in bottles to be carried when travelling can be made perfectly secure by sticking a piece of adhesive tape over them. Have the strip long enough to pass over the cork and down the sides of the bottle.

Dyeing by an amateur often results in a streaky effect. To avoid this put the dye in a soap shaker and work this about in the water in which the garment is put. This also prevents the hands from becoming stained.

Flowers sent by post in hot weather will travel well if they are rolled in newspaper. The first sheet should be damp and the second dry. Wet, but not soaked, strips of rag should be wrapped round the stems.

The Jumper Returns.

HAND-KNITTED jumpers return to favour this season—and I have seen some charming versions of this useful fashion knitted in white silk and hand-embroidered at neck and hem with coloured silk cross stitch in red, yellow, green, and black, like Rumanian peasant needlework. A patent leather waist-belt in black was worn with one of these jumpers.

A Pioneer.

IN "Millicent Garrett Fawcett," by Mrs. Oliver Strachey, the biographer, chosen by Dame Millicent herself, has contributed an authentic record of long years of patient, painstaking propaganda on behalf of the Women's Suffrage Movement, conducted by a woman who combined serenity of spirit and calm judgment with a certain dauntlessness and unquenchable optimism.

There is the golden thread of Romance, too. The "Harry" of the letters and reminiscences now published was Professor Henry Fawcett, the blind Postmaster-General. Dame Millicent was a girl of eighteen when she met young Mr. Fawcett, who had just become member for Brighton.

It was a case of love at first meeting on the part of the young politician, who had been blind for eight years—he was thirty-two—and the marriage that took place in 1867 was one of unbroken happiness.

"Millicent Fawcett was very nice to look at.... She was small, and looked all the smaller beside her huge husband. She had a lovely complexion, and masses of shining brown hair.... Her voice, which was very clear, was all that Harry could judge; but he was always asking his friends how Milly was looking, and begging them for descriptions of her face."

Professor Fawcett died in 1884 mourned by a multitude of friends and followers. Forty-three years later his widow, in a letter to a friend on the anniversary of her husband's death, wrote: "It seems almost impossible to realise that it is forty-three years ago since all that wonderful part of our life together ceased; but as you know, the memory of it will last as long as my life continues."

In innumerable ways, Mrs. Strachey's book indicates that Dame Millicent was one of the great Victorians belonging to a generation of men and women whose qualities of mind and heart we are only now beginning to appreciate at their proper value.

HAVE you renewed your subscription to the—
"Radio Record and Home Journal?"
Box 1032, Wellington.

Our Cookery Corner

Tomatoes Milanese.

CUT some large firm tomatoes in halves—allow a whole tomato for each person and sprinkle the cut side of each half with a pinch of castor sugar, salt and pepper, and a saltspoonful of grated onion.

Put each on a circle of toast which has been buttered and sprinkled with grated cheese, place in a baking tin, and sprinkle more grated cheese on top. Add a knob of butter to each tomato, and bake in a hot oven.

The onion may be left out if desired. These tomatoes are delicious served with grilled or devilled ham, if you spread some freshly-made mustard on the toast before sprinkling with cheese.

Tomato Baskets.

Six medium-sized tomatoes, two boiled potatoes, one hard-boiled egg, a few tablespoonfuls of cooked peas, one tablespoonful of mayonnaise and one tablespoonful of chopped cucumber.

Method: Wipe and slice tops off the tomatoes. Scoop out the pulp with a teaspoon. Dice the potatoes and chop the egg finely, and mix all together with the cooked peas, cucumber and mayonnaise. Add a little celery salt and pile up the mixture in the tomato cups, serving cold and garnishing with tufts of crisp parsley.

Lemon Sponge.

LEMON sponge is one of the most delicious sweets. The following is a reliable recipe—

Put in a saucepan the rind and juice of two lemons (but none of the white pith or your sweet will have a bitter flavour), a pint of water, and 6oz. sugar. Bring to the boil, and keep boiling for five minutes. Have 2oz. cornflour blended in a very little water. Strain the lemon mixture over this, stirring vigorously. Return to the pan, and boil briskly for ten minutes, stirring all the time.

Remove from heat. Separate yolks from whites of two eggs. Beat the yolks and add them to the lemon mixture when it is cool and partly set. Stir over gentle heat, taking care that it does not boil. Cool again while beating the whites of the eggs. When they are stiff put them into the mixture, and pour it into a glass dish. Serve when cold.

Queen Pastries.

Eight ounces puff pastry, two ounces butter, six ounces icing sugar, white of one egg, half a large can good quality apricots, peaches or strawberries.

Method: Drain the fruit and rub through a sieve. Cream the butter and stir in the icing sugar. Fold in stiffly-beaten white of egg and fruit puree. Whisk until the mixture is fairly thick. Put aside until required. Roll out the pastry until it is a quarter of an inch thick and cut into rounds with a 2in. cutter. With a 1in. cutter, cut out the centre, but avoid cutting right through the pastry. Place on to baking sheet and bake in a very hot oven. When cooked, cool on a sieve and fill with the fruit filling.