

The Young Idea.

CANDIDATES for this year's examinations of the British Royal Society of Arts would appear to be, to say the least of it, somewhat hazy in regard to England's literary heritage, if one is to judge by some hit-or-miss answers to questions set. "Bonnie Dundee" was variously interpreted as a lake, a mountain, a lovely village and a king; Sir Roger de Coverley was stated to be a character in a comedy by Shakespeare entitled "When Knights Were Bold"; to Bret Harte was attributed a brilliant caricature of Sherlock Holmes, and Becky Sharp was written down as a protagonist in "The Delectable Duchess" by Quiller Quessch; while the Ladies of Cranford were represented as playing bridge, dancing to gramophone music and obtaining cheap seats at a cinema!

Woman as Writer.

MISS BEATRICE NAIRN is a native of Holm, Orkney, and was educated on the Continent, afterward studying singing under Madame Blanche Marchesi. Now a free-lance journalist in Budapest, her experience of the wider world is extensive, and her competently written novel, anent the love story of an innkeeper's son and an English boarder, in a village hostel on the road to Geneva, is attracting considerable interest.

Mrs. Elinor Mordaunt is an intrepid wanderer over the earth's surface in her search for truthful local colour for her versatile work. Her name as a novelist is already established, and her latest story, "Gin and Bitters," of a coruscating and mordant humour, has raised a storm of controversy in the United States, where Mrs. Mordaunt is at present domiciled.

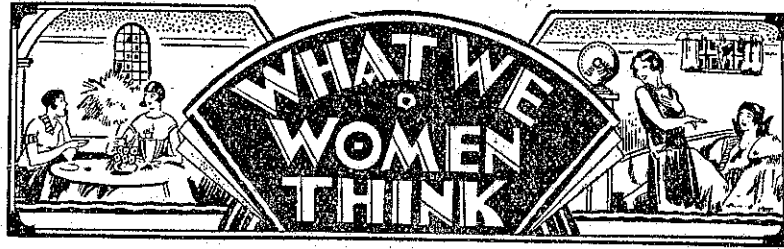
Charlie Is My Darling!

"VAIN, jealous and charming," somewhat of a contradiction in terms, is the description given of the screen's comic genius by Douglas Fairbanks, Jun., in his introduction to a biography of Mr. Chaplin written by Mr. W. Dodgson Bowman. Even more of a composite of contrasts than most greatly gifted men and women, the great little laughter-maker is said to be "selfish beyond all tolerance, and yet there stands predominantly the frail, majestic figure of a man who might have made history. An iconoclast, he believes in nothing but himself, analyses every question from a scientific point of view, and refuses to accept the equality of women. He will sit all night to discuss a subject about which he knows little or nothing, and leave his listeners convinced of an amazing and vital intellect. In spite of it all, however, or perhaps because of it, he is the perfect companion, constantly entertaining."

True to Type.

LOOK at yourself carefully one fine morning when the sun is shining and you can study your face and your figure at your leisure. Try to discover your structural faults, and make up your mind accordingly. Most important of all is to discover your type and to remain faithful to it.

But beware of trying to look like a care-free gipsy or a cowgirl if you have an oval, delicately modelled face, with naturally thin eyebrows and a white skin. In this case you should accentuate your make-up and aim at appearing rather more vivid than you are in reality.



What if you are frankly no type at all—just Woman, with two eyes, a nose, and a mouth. Do not despair, for you have the whole world of fashion and picture from which to choose. You can be divinely ugly and ravishingly chic. You can pull your hair back from your forehead, reduce your eyebrows to thin lines, and paint your lips a vivid carmine. But if you choose to disregard your faults, to flaunt them as it were in the face of the world, you must be prepared to pay an immense amount of attention to detail. Your nails must be polished and exquisitely bizarre; your hair must be sleek and satiny, not waved; and your feet must be beautifully shod in the gayest and neatest shoes.

Black and White.

DAINTY lingerie touches appear on the simpler type of black afternoon frock, and convey a fresh crispness when the narrowest Valenciennes lace ruffles are backed with muslin.

Sometimes these touches are only brought into sleeves, bishop puffs taking a most attractive line below the elbows. They take a new turn in rounded collar lines, and in one instance when bishop puffs are observed a separate flat capelet makes a quaint addition. It is one of the prettiest lingerie

trimming ideas. Both these items are valuable assets as they can be so easily cleaned and readjusted.

The Fickleness of Fashion.

THE president of the British Fashions and Fabrics Bureau says that instead of women being the slaves of

fashion, fashion is the slave of women. We agree. Only a slave would have given us in such quick succession the crinoline, the "bustle," the "leg-of-mutton" sleeves, the pork-pie hat, the "Merry Widow" hat, the "hobble-skirt," the "harem-skirt," the knee-high skirt, the instep-low skirt, the aureole hat, and the "bowler." But it would be better if fashion instead of being a slave to women would become their servant. It would at least ensure a certain sanity. There would be less of the wild, barbaric rushing from extreme to extreme. And both mistress and maid would be the happier for it—to say nothing of the master who foots the bill.

Linger Longer!

NEARLY everybody possesses one frock to which they are more attached than to any other. It may be an old one, but this particular one is the dress you feel "just right in" and at your best. It appears to have been lucky to you; you've had a good time while wearing it, and everything has gone smoothly and as you wished. Such a dress, therefore, must not be discarded. Drape it with a lace tunic, lengthen it, adorn it with flowers, but don't throw it away until it is at its last gasp.

Such a lot can be done with our frocks to-day—sleeves chopped off to the elbows and the forearm portion converted into short pleated cuffs; sleeves disposed of altogether and a wide frill all round the neck added to form a cape effect; coloured buttons, buckles, camellias or beads acquired. How helpful to save these "lucky" frocks a little longer and prolong the happiness they have given us!

Frou-frou.

RUSTLING taffeta slips are being used as foundations for smart lace and chiffon evening gowns. Many of them are cut on princess lines and develop into a ruffled hem. They provide a fascinating contrast to the soft, filmy texture of lace and chiffon, and will undoubtedly be seen about a great deal this winter.

Colour contrasts are invariably chosen between the taffeta slip and the gown. A flame colour taffeta foundation may have pale golden beige chiffon over it. Peacock green taffeta looks lovely under a paler shade of lace.

Golden and silver lames are very much in fashion. Often the lame is lined with velvet. A golden lame gown may have a ruffled hem of rose-coloured velvet and a draped neckline to correspond. Silver lame looks beautiful contrasted against Irish green.

The home dressmaker could make herself a lovely early Victorian style of gown from either gold or silver metallic cloth. The necks are cut with an off-the-shoulder movement, the bodices mould closely to the figure, while the ankle-length skirts are gauged simply on to the waist.

Jewelled shoulder straps, crossed over at the back like braces, are being worn with many slimly-modelled satin gowns. They look lovely in a different colour from the fabric. An apple green satin gown may have long braces straps made from square-cut stones in amber colour. Amethyst is lovely on white satin, garnet red is striking against brown, while emerald green coloured straps look equally well on white or black gowns.

Sum Total

These things I ask—
First, Life, of thee,
Some joys and some tears
And a friend's memory;

To walk in the sun
For one little hour;
To taste of Youth's cup,
Pluck Love's tender flower.

Then, Death, at the last,
Ah, bury me deep
In the sweet, soft, brown earth
With my dreams and long sleep.

Tranquil and restful,
With only the sound
Of yearning rain seeping
Into the ground.

W. H. McK.

Our Cookery Corner

Fricassee of Veal.

CUT about a pound of fillet of veal into neat pieces and put these into a casserole with a small sliced onion, a few peppercorns, a few strips of lemon rind, and a little chopped parsley. Add half-a-pint water, cover, and cook in a moderate oven for about two hours.

Strain off the liquid into a small saucepan, add an equal quantity of milk, heat, thicken with a little slacked flour, bring to the boil, stirring all the time, and boil for a few minutes. Season with pepper, salt, and a few drops of lemon juice. Stir in the meat, let it get heated through, then pile on a hot dish and garnish with toasted or fried sippets, rolls of fried bacon, and slices of lemon.

Asparagus Flan.

MAKE a flan case from good short crust pastry. Boil a bundle of asparagus in slightly salted water till tender. Remove the tips and put them in a little liquid butter.

Melt a tablespoonful of butter in a pan, beat two yolks of eggs, with a little salt and pepper, and mix with the juice of a lemon before stirring them into the hot butter. Cook gently till thick and creamy.

Put this sauce in the pastry case and arrange the asparagus tips in circles,

beginning at the outer edge till it is filled.

Asparagus and Pineapple Salad.

TAKE a large pineapple. Cut off the top and hollow out the inside. Cut the pineapple flesh small, and mix with one stick of finely-chopped celery, four cold boiled potatoes cut fine, and a tin of asparagus of the same quantity of fresh-cooked asparagus.

Make a dressing of half a pint of whipped cream, a little pineapple juice, castor sugar to taste, and a little salt. Mix all together, fill into pineapple, replace top, and serve iced.

Tomato Butter.

THIS is especially good eaten with cold meat or spread over grilled fish. Peel and cook any number of tomatoes in sufficient water to moisten the bottom of the pan until they are soft. When cool, rub through a sieve, and return the tomato pulp to a pan, and cook again until the mixture begins to thicken. Add to the tomatoes a third as many cooking apples as you have taken tomatoes, peeling and slicing the apples first. Sweeten to taste with brown sugar, add a flavouring of ground cinnamon, and cook until sugar dissolves. Then cool, and store in small pots, covering the pots in the same way as you do jam pots.