

Holiday Parties.

VICTORIAN hostesses, who believed implicitly in the two-by-two method of arranging their parties, would be surprised to witness the gaiety of the feminine gatherings that are a social feature of our day.

The growth of women's interests, and the incursion of the professional woman into all strata of society, render such a party extremely attractive, and certainly talk flows unceasingly where only women are gathered together!

The women's lunch party is a frequent occurrence nowadays. The menu is light as a rule, feminine taste not running to the more solid dishes. And the hostess turns a careful eye in the direction of non-fattening diet. Grape fruit, rather than hors d'oeuvres, opens the meal.

Soup is regarded with distrust, so the guests proceed with the fish course, which is followed by pigeon or partridge, the repast concluding with a savoury so that the fattening cream-sweet is omitted altogether.

The clever hostess brings together women who may prove interesting or helpful to one another in their business or profession, and often one of these parties marks the beginning of a valuable acquaintanceship.

It is said that the business woman scores over the business man by the ease with which she can entertain her own sex in her home, rather than in the detached atmosphere of a restaurant.

For Her Own Sex.

FOR the first time in the history of the English Law Society a woman gave a paper. Miss Carris Morrison, speaking on "Courts of Domestic Relations," said the present state of matrimonial law and practice was in urgent need of remedy. It was chiefly for those people who could not afford to go to the divorce and chancery divisions of the High Court that a court of domestic relations, or family court, would prove a solution of difficulties.

"I am fully aware," she said, "that the present is not a time for advocating further public expenditure, but it is probable that in a very short time the establishment of family courts will prove to be an economical measure, and effect a saving of expenditure in other directions by the improvement it effects in the upbringing of future generations."

In present conditions differences had to be taken to the police or petty sessional courts. "Is it appropriate," asked Miss Morrison, "that a sensitive wife or a shy unmarried girl with a baby should have to confide, in the first instance, in a burly police constable stationed at the door of the court, and only be admitted to see the magistrates at his discretion?" In the United States the judge of such courts was chosen for his tact and common sense.

Urging the passing of a Bill to establish such courts in England, Miss Morrison suggested provision should be made for the court to sit in camera, and that no case should be tried until the investigator had investigated the home and environment of the parties.

For the Housewife.

HERE is a little hint which makes a lot of difference to floors stained by an amateur. To get the best effect,



all the cracks between the boards and all holes in the wood should be filled up. Newspaper pulp makes a good filling. To make it, tear up some old newspapers into small pieces, and put them in an old pan with sufficient water to cover them. Place on the fire, and boil well, stirring frequently. When the whole has been reduced to a soft mass (not too liquid) it is ready for use. Fill all the spaces between the boards, and between walls and skirting with the pulp. Allow the material to become quite dry, and then apply your stain, which will take perfectly on the pulp. The places where the lines and holes

were will not show up in contrast to the wood, and the whole will present a perfectly unbroken level of floor which is easy to keep clean.

Winning Woollies.

THERE is no monotony about the knitted mode. No two models seem alike—there is a new "dash" about their fashioning! Coats can be long, straight, and slim—or short and jaunty with basques, belts, and quaint pockets. Skirts are skillfully shaped or pleated. Neck openings and cuffs are also very interesting. The return of the polo collar is excellent in heavy wool and for country wear. It has

a sporting look that is in keeping with the sleeveless sweater or the half-sleeved pullovers. Colours and patterns are adjusted as to selection for town or country. Neat designs and sober shades are always in better style for town wear, whereas on the golf course women can indulge in a riot of bright blues, greens, browns and red, and bold definite designs.

All to the Good.

ROYAL support is being given to a novel exhibition that is designed to awaken interest in the housing problem. Called "New Homes for Old," this exhibition will all be in portable form, as after its first appearance in London at the Central Hall, Westminster, on December 7 and 8, it will then go off in a series of packing cases on a provincial tour. The Duchess of York has promised to open it, and will no doubt be much amused at one of the exhibits, which will require a penny in the slot before it will work. This is to be a moving diorama of slum houses being pulled down and flats and maisonettes being built in their place. At the opening ceremony the Duchess will stand in front of a stage, which will be divided into two scenes, one an overcrowded room with members of the housing societies taking the part of typical slum dwellers in it, and the other the living-room of a modern maisonnette, furnished correctly, and with the former slum family happily installed.

Frillies.

WHEN one usually thinks of frills and tiers one imagines something large and puffed out like an eider-down; but that is not true in the case of some of the most feminine dance and evening gowns which are composed solely of frills, tiers and flounces. So cleverly have these trimmings been designed that they give the effect of being stream-lined, accentuating the curves and lines of the figure in a delightfully modest fashion. Where a chiffon or satin material is used, these frills generally comprise the whole of the garment, but where a heavier material is used such as velvet, the effect is carried out only at the neckline or perhaps at waist or hips. If one is choosing such a frock, and there is a wonderful range of designs and materials, care should be taken in the selections of colours; if one is not judicious in this matter quite the reverse to a slim line may be assumed.

Camouflaged Cod-liver.

NO one likes taking medicine. No matter how well camouflaged its actual taste may be, still the mental part of us registers the fact that it is medicine. But the way in which it is administered often determines the degree of its unpleasantness.

For instance, many people find it extremely difficult to take a dose of cod-liver oil, but here is a way that even children will not dislike so much. Squeeze the juice of half a lemon or half an orange into a medicine glass, swirling it well round the inside; put in the required amount of oil, and cover this completely with juice from the other half of the fruit. If this is swallowed quickly, the oil gets no chance to separate from the acid, and the distinctive taste of the fruit obliterates the odour and taste of the oil.

Cakes

for



Christmas

Mocha Cake.

Ingredients: 4 eggs, 6oz. castor sugar, 2oz. ground rice, 2oz. flour, ½ teaspoon baking powder, 2oz. almonds.

Method: Blanch and split almonds, and dry slowly in oven until a rich brown. Sieve flour, rice, and powder. Beat egg yolks well, add sugar, and beat until thick and light. Stir in dry ingredients, and lastly fold in egg whites beaten very stiff.

For the Icing: 4oz. butter, 4oz. icing sugar, 1 dessertspoon coffee essence. Warm butter and beat until soft. Work in sugar by degrees, add coffee essence. Beat until quite smooth. Split the cake and spread with icing and chopped almonds. Put together and ice completely, covering sides only with browned almonds.

The cake should be baked in a square or oblong tin in a good oven about three-quarters of an hour.

Cherry Cake

Ingredients: ½lb. butter, ½lb. flour, ½lb. crystallised cherries, ½lb. each sultanas and currants, ½lb. almonds, ½lb. sugar, ½ wineglass brandy or sherry, 5 eggs, 1 teaspoon baking powder.

Method: Beat butter and sugar to a cream, add yolks of eggs, then flour well sifted, baking powder, whites of eggs, stiffly beaten, fruit, and brandy last. Bake one hour.

Butterflies

Ingredients: 3 eggs, 1 cup sugar, 1 cup flour, 1 heaped teaspoon baking powder, 2 tablespoons boiling water.

Method: Beat eggs and sugar till rosey, sift in flour and baking powder, then add boiling water. Bake in paper cups. When cold, cut out centre, fill with whipped cream, cut centre piece in half and replace to form wings.