WORK AND PLAY FOR THE IDLE HOUR

ENDS FOR TOWELS AND SCARFS - - - Drawn By Sarah Hale Hunter

THESE motifs for the ends of towels or scarfs are embroidered above the hemstitching or fringe. The flowers and leaves may be worked solid or in the long and short stitch which forms a heavy outline around the edge. The stems are done in the outline stitch. The straight lines which frame one motif are worked over and over. Use mercerized cotton No. 18 for the embroidery.

Directions for Transferring

In taking off these patterns, lay a piece of impression paper upon the material, place the newspaper pattern over this, and with a hard, sharp pencil, draw firmly over each line. If the material is sheer it may be laid over the pattern and drawn off with pencil, as the design will show through.

No Patterns of These Designs Are Available

THE CHARM OF THE FAN

OF ALL the many dainty odds and ends with which every woman loves to surround herself there is none which has enjoyed a lengthier popularity or achieved a more interesting and honorable career than the fan, that subtle little weapon which for so many centuries has aided the wiles of the sex. The fan of today is carried out on a miniature scale, a tiny semicircle of daintily-painted parchment set above sticks of carven ivory or tortoise shell, inlaid with precious stones, according to the means and taste of its owner. But the fan has known many styles and many phases, for its use has endured since the earliest known times and has been practically universal.

The fan, which is to be found represented on ancient Etruscan urns, and is alluded to in the works of Homer, Anacreon and Euripides, originated among the people of the South as a means of protection against the rays of the sun. Its use, however, soon spread to cooler climes where it was adopted merely as an article of decoration and of luxury.

The legends relating to the origin of the fan are many and various, a great number hailing, of course, from Japan, the land par excellence of this little adjunct to the toilette. In Japan it is used by man, woman and child, no matter what may be their occupation or station in life. One charming story connects it with the beautiful daughter of a mandarin who, when present one evening at a Feast of Lanterns, was overcome by the heat. She therefore divested herself of her mask and, in order that she should not be recognized, waved it rapidly to and fro in front of her face. The pretty gesture was remarked and adopted by other coquettes and beauties of the court who, recognizing the flirtatious value of the movement, did not allow it to pass out of fashion.

The earliest fan was fashioned from the palm leaf, a method which still endures in the East. Later on the fan was formed of other materials, but still in the palm-leaf shape. It was frequently attached to a long handle and was wielded, punkah-wise, by slaves. Thus, no doubt, was Cleopatra fanned on her way along the Nile; thus, no doubt, was the Queen of Sheba ministered to by her attendants. The Eastern potentate has his fan of peacock feathers, the handles of precious stones, inset with jewels, no extravagance being thought too great for the embellishment.

It was not until the seventh century that the folding fan came into existence, and its origin has been the subject of considerable controversy. It is probable that it was either derived from observation of the mechanism of a bat's wing or from the natural unfolding of a palm leaf. In this later form it is found in a variety of materials, including vellum, parchment, satin, satin gauze, ivory and tortoise shell. The Chinese love to fashion entirely of pure gold, exquisitely pierced, or else of enameled silver, so wondrously worked that, like their embroideries, it is equally lovely on either side.

In Japan the most famous artists are engaged in the work of fan designing, and at social functions it is no uncommon sight to see them exchanging sketches for this branch of their art. In the France of the eighteenth century it was a favorite occupation with the leading artists, and some of the most exquisite work of such men as Lancret, Watteau and Boucher was lavished on the little fan. Today the work of Conder may worthily take its place amongst the finest masterpieces of fan decoration, and many an artist might do worse than apply his talents to this particular art.

The lorgnette fan of the seventeenth century is a curious relic of the days when a lady could not walk the public streets with impunity. So the belle of the period caused a pair of lorgnettes to be inserted in her fan so that when she took her walks abroad she might survey the world without being unduly quizzed. Then there are the English "topical" fans, much sought after today by collectors. These belong mostly to the eighteenth century, when they were designed in connection with practically every public event of importance. They were often inscribed with political lampoons and satires, frequently they dealt with royal marriages, births, christenings, etc., or again they might bear a few bars from a popular opera or a scene from some favorable play. Some even bore the whole program of a successful drama; others would display the rules for a game, set out within a decorative border of playing cards. Many dealt with events such as the Peninsular War, or the terms of the Excise Bill, while in addition there were puzzle fans, riddle fans, calendar fans and fortune-telling fans.

Popular novelists gave rise to fans designed in their honor, and the publication of Gulliver's Travels was speedily followed by whole series of fans depicting all the principal events of the story. Ladies of a religious turn of mind enjoyed the contemplation of the features of their favorite divine when fanning themselves, while others were able to meditate on the verses from the Bible inscribed on theirs. Indeed, to possess a striking and original fan was considered, a couple of centuries ago, to be the indication of a cultured mind and a passport to good society.

For those who are bitten by the hobby for collecting there can be no more happy hunting ground than the fan, owing to the universality of its use and the variety of examples. One word of warning must be offered to the would-be collector—beware of taking your treasures too near a fire, lest the heat injure the parchment or spoil the decoration, and on no account allow them to be too frequently opened and shut that they crack at the fold. If you would fain enjoy their beauties without detriment to their value have them firmly fixed with small drawing pins upon a mount and framed beneath glass, taking care that the design of the wooden frame is kept as simple as possible in order that it may in no way detract attention from the fans within it.

SOME TESTED RECIPES

Date Loaf.

[From Mother's Magazine.]

Two cups graham flour, one cup white flour, one teaspoonful of soda, one teaspoonful of salt, one-half cup brown sugar, one and one-half cupfuls of dates cut into strips, two cups of sour milk, or one cup of sour milk and one cup of cold water. Bake one hour in a steady oven. This is delicious to serve with afternoon tea.

Pigments Rarebit.

Melt two tablespoonfuls of butter, add three tablespoonfuls of chopped pimento, a teaspoonful of finely minced onion, one-fourth cup of rich milk and three eggs slightly beaten. Add salt to taste, cook until well blended and serve hot on crackers.

West Indian Puffs.

To one and a half cups of water add half a cupful of butter and a level cupful of flour. Put over the fire, and when the liquid comes to a boil blend to a smooth paste. Remove from the fire, and when the mixture has cooled slightly beat in three eggs, one at a time. Drop by spoonfuls on buttered tins, a little space between, so the puffs will have room to swell and rise. Bake in a moderate oven for 20 minutes, increasing the heat the last five minutes, so that the puffs will be a golden brown. Leave the oven door open for a moment before taking out the puffs, as this will prevent their falling. When they are nearly cold open one side of each and fill with pineapple marmalade mixed with a little whipped cream.

Tomato Scramble.

Drain and chop sufficient cooked tomato to make one cupful and put in the chafing dish with two tablespoonfuls of butter and seasoning of salt and pepper. When this is hot, add four eggs slightly beaten, with two tablespoonfuls of cream and scramble. Serve on rounds of toast and decorate with circles of tomato or pimento.

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