

The WOMAN'S HOME PAGE

Marjorie Dane's Latest Patterns



A CHEMISE FOR A GIRL.—4198.
An excellent model for a girl's chemise is portrayed here and a few suggestions for its making may be acceptable. The garment is pretty full in front and back, being gathered at the neck edge, which may be cut in round or square outline, as preferred. The shield sleeves which many desire are provided, and may be used or not. In sizes 14 and 16 years the chemise may be gathered at the waist in corset cover and petticoat effect. The usual materials are employed, with lace or embroidery for adornment. In the medium size 2 3/4 yards of 36-inch material are needed. No. 4198—6 sizes, 6 to 16 years.



A USEFUL NURSERY GARMENT.—4250.
The creeping apron becomes quite indispensable when the baby begins to travel around the floor in his own queer fashion, for it not only protects his little dress from soiling, but also insures the tiny wearer against chilling draughts. The model shown in the sketch is an excellent one for the mother's use in making this little garment. It is very plainly and simply fashioned, and requires absolutely no trimming. It is buttoned down the back, and about the feet is drawn in to the necessary size either with a drawing or an elastic. Holland, gingham or flannelette are suitable for making, the latter material being the warmest for cool weather wearing. For the 1-year size 2 3/4 yards of 36-inch goods are necessary. No. 4250—Sizes, 1, 1 and 2 years.



A BATHROBE FOR THE LITTLE MAN OR MAID.—4251.
The bathrobe is as indispensable to the juvenile wardrobe as that of the



SHAPING BABY'S HABITS
Ten days after they are born babies begin to acquire habits. These may be good habits or bad ones, according as the mothers are sensible or the reverse. If the mother of an infant—or its grandmother or aunt or nurse—rocks, bounces or nurses it every time it cries, it almost immediately notes the connection between the two things, and so a bad habit is formed. If, on the contrary, a deliberate effort is made to teach it good habits, it will acquire them just as quickly and cling to them just as tenaciously.
During its first few months a healthy infant should be fed regularly every two hours from daylight until 11 P. M. Then it should be put to bed and kept there, without food, until 5 o'clock the next morning. In the case of a baby that has been fed every time it cries, the inauguration of this regime will almost certainly bring forth heart-breaking protests. The first night, for instance, it will yell most piteously—and so, too, the second and third nights. But after that it will go to sleep when it is put to bed, and sleep without interruption until daylight. And when it does that it will have acquired a habit that is healthful and normal, and one that will conduce to its good health to the end of its life.
The baby which sleeps by fits and starts and must be walked up and down the floor is a baby with an unwise mother. If you don't believe that, pay a visit some night to an up-to-date maternity hospital, wherein skilled nurses take the place of middle-aged grandmothers. There may be fifty babies in the place, but except among those who are violently ill you will never hear a sound between midnight and dawn.
The connection between bad habits and illness is obvious. The baby which frets and fumes is constantly wasting its energy and losing its proper rest. Its power of resistance is thus lowered, and when the germs of disease assail it, it falls an easy victim. The serene and good-tempered child, which has been taught to eat and sleep with regularity, is almost invariably healthy. And the child which has a mother sensible enough to teach it good habits almost always has a mother sensible enough, too, to protect it from "pacifiers" and to feed it upon appropriate and clean food.

RAGS
Do not employ old stockings for holders to be used around the stove unless you cover them with ticking. Better even than stockings to fill holders is cotton flannel or asbestos.
The best dish rags are made from cheese cloth doubled and sewed with seams turned inside. Next to cheese cloth, come old gauze shirts, sewed double. Either of these fabrics is so porous that grease and grime wash out easily.
Boil your rags in a washing powder and household ammonia. Do not let them get hopelessly and irremediably dirty. And have handy hooks and racks on which to hang them where air and sunlight will strike them.

THE WEDDING

WEDDING invitations are issued not later than fifteen days, and not earlier than four weeks before the date set for the marriage. Circumstances and not an inflexible rule must be the guide with regard to the distribution of wedding invitations. For a large church wedding, they are usually sent to all those whose names appear on the visiting lists of the two families concerned. They are also posted to relatives and friends of the bride and groom who may be in mourning or traveling abroad; to the important business associates of the groom, and those of the bride's father. An amiable bride can afford to offer as well a few extra invitations to her bridesmaids and ushers, who may wish to ask their particular friends or relatives to witness the ceremony.
The invitation is engraved on sheets of fine, pure white or cream-tinted paper, having a smooth surface without gloss. From year to year the precise proportions of these sheets vary an inch and a fraction in length and width. A good conventional size measures seven inches and one-half in length, by six inches and a fourth in width, and folds once to fit its envelope. Occasionally the crest of the bride's family or her initials are embossed in white in the center at the top of the engraved sheet and also on the envelope flap; but untraced initials or armorial devices in colors, gilt-edged sheets, are not in good taste. Plain script is still the preferred engraving for wedding cards, though now and then very heavy block lettering is used, with an agreeable effect, or the old English characters.
An order to the stationer for wedding invitations includes not only the envelopes into which the engraved sheets are folded, but larger and less expensive ones into which the first are slipped. The first envelope is not sealed; on it is inscribed only the name of the guest for whom it is intended. The second is sealed and stamped and bears the complete address of the person for whom it is intended. When sending wedding cards it is not permitted to make a single invitation serve for an entire household by the economical device of a general address like "Mr. and Mrs. Brown and family." If the heads of the house and their unmarried sons and daughters are addressed in a single envelope which is addressed in full to the matron of the family, as "Mrs. John L. Brown," at the residence of

Mr. and Mrs. Charles S. Donn request the honor of your presence at the marriage of their daughter Mary to Mr. Theodore Dana Hunton on Monday afternoon, October the fifth at four o'clock Saint Saviour's Church New York
Another form recently adopted in fashionable society requires the use of the word "and" or "with" instead of "to," and the name of the person invited is written in by hand. Though the labor of issuing the invitations is by the later device greatly increased, an additional touch of elegance and an appearance of greater courtesy is assuredly gained. The newest style shows the following arrangement:
Mr and Mrs. Morton Ramsay request the honor of your presence at the marriage of their daughter Marian and Mr. Bryson Fitch on Wednesday, June the twelfth at half after four o'clock at Holy Trinity Church Boston
A bride who is an orphan issues her invitations in the name of her nearest surviving relative. An unmarried sister, unless a lady of mature years, is the one exception to this rule in favor of the "nearest surviving relative."
When a brother, whether married or not, is the person in whose name his sister's wedding cards are issued, the wording on the cards should run thus: "Mr. Harold Vinton Brown requests the honor of your presence at the marriage of his sister Mary." A married woman would invite guests in her sister's wedding in this form: "Mr. and Mrs. Thomas H. Brown request the pleasure of your company at the marriage of Mrs. Brown's sister, Mary Staylor Bond, etc., and grandparents, an uncle and aunt and a married brother would also indicate the exact degree of relationship, along with the young lady's name in full. Should the marriage be arranged to take place at the house of a friend, the wording of the invitations would take this form:
The pleasure of your company is requested at the marriage of Miss Lucy Liddell Forsythe to Mr. Jasper F. Fenton on Monday, November the tenth at half past four o'clock at the residence of Mr. and Mrs. John Tuckerman Fields Fourteen Colorado Avenue

Skin Disorders and Their Cures

There is no more foolish fallacy than this—for a woman of years and experience to attempt to comfort a child, save her own purse and save her maternal conscience by saying that a skin disease is outgrown.
Any sort of an eruption indicates disorder beneath the skin, and should be regarded as a danger signal. Furthermore, aside from mere questions of health, the loss of a face and its unsightly eruptions on the face and neglected, generally develops into a sallow in later years, careless as to personal appearance, dress and manners, and who can blame him for sliding into a veritable slough of despond?
Eruptions indicate various internal ailments—impaired blood, indigestion and mal-assimilation of food, kidney disease and bad blood, in which some decided disease germ lurks. The child should first be taken to a physician and the cause of the eruption ascertained, and properly, scientifically treated. It is not within my province to set forth any regime of medicine in this column, but I would like to make some general suggestions for the diet. Anyone afflicted with a skin eruption should drink quantities of cool, not iced water, between meals. Start the day by drinking a big glassful before breakfast, and during the day—that is, between breakfast and lunch, and lunch and dinner—drink at least eight glasses more. The last thing before retiring, drink a glass of very hot water with unsweetened lemon juice in it.
Eat quantities of oranges, three or four a day if you can afford it. Avoid all pork, veal and rich pastries, and eat as much rare, lean beef as your purse will permit. Eat dry toasted bread or zwieback instead of hot biscuits and pancakes. Substitute lemon-

ade and orange juice for coffee and tea.
If you have what you call a "mucky" complexion—and many young people find that a most expressive term—bear in mind that your night ablutions are the most important of the day. Allow plenty of time to prepare for sleep, and make sure that the skin which has been subjected all day to dust, grime, wind, etc., is thoroughly cleansed. I am giving here a treatment for pimples, acne, blackheads and generally muddy conditions of the skin, which are the most common skin ailments.
Have plenty of hot water at your command, soft towels (old tablecloths or napkins are even better), a deep enameled basin, and what is known as a comedone extractor, which is shaped not unlike a watch key and is used for pressing out blackheads and opening pimples.
Start your nightly ablutions by removing every trace of grime from your face and neck by the use of cleansing cream made as follows:
Orange flower water, 4 ounces; oil of sweet almonds, 4 ounces; white wax, 2 ounces. Melt the wax and oil in a double boiler. Remove from the fire and beat in the orange flower water. Beat until cool. Keep in stone jars, not in tin.
Apply this with a rotary movement with the tips of the fingers. When it is thoroughly worked into the skin, wipe off with a piece of old linen or toweling, and you will be shocked at the grime which has been driven into the pores of your skin. Now wash the face thoroughly with very hot water, as hot as you can bear, using a soft Turkish wash rag, or, if you prefer, a camel's hair face-brush. Pat the face dry with old linen, and apply one of the two following lotions:
Pimple Lotion.—Precipitate sulphur, 1 dram; spirits of camphor, 1 dram; glycerine, 1 dram; rosewater, 4 ounces.
Blackhead Lotion.—Boric acid, 1 dram; alcohol, 1 ounce; rosewater, 4 ounces.
If you have pimples, touch each pimple with a bit of the pimple lotion. If you have blackheads, apply the blackhead lotion only. Leave these on until morning, and on arising wash your face first with hot then with cold water, in which a few drops of benzoin have been poured.
Once a week steam your face over a basin of boiling water. Fill your deep basin with the water after it comes to a boil, bend over the basin and have some member of the family wrap a thick towel over your head and shoulders to prevent the escape of the steam, which should open the pores of your skin. Pat the face dry, and then with a comedone extractor remove any blackheads or press the yellow matter out of the pimples. Then massage the face with massage cream as follows:
Rosewater, 4 ounces; almond oil, 4 ounces; spermaceti, 1 ounce; white wax, 1 ounce. The addition of 1 dram of liniment of benzoin will insure the cream from becoming rancid, and it should be kept in small jars that can be tightly closed to exclude the air.
Remove all the cream from the face, bathe with toilet water, powder very lightly with the best grade of rice-powder—and your skin will feel delightfully cool and refreshed.
This treatment must not be spasmodic. It will do no good to wash your face one night and go to bed the next with the pores filled with grime. Persevered in for six months, this treatment will give you a new skin—and more pleasure in living.

Old Fashioned Pie Recipes

Do you believe in pies? asked a prim-looking student of an up-to-date cooking teacher.
"Yes," responded the teacher promptly. "For those who can digest them."
And the philosophy of a pie diet lies in her answer. Pies will not hurt the man or woman who has a perfect digestion and leads an active life, particularly the active, outdoor life. They are read on the stomach of the man or woman who lives a sedentary life and who has never known what perfect health is. And as there are many men and women, in cities and out- side, who have good digestions, despite the prevalence of nervous prostration and predigested health foods, why not give them an occasional pie as a special treat?

First as to pastry for the foundation. If you want good old-fashioned crust with a slight acid to digestion added, try this recipe in which baking powder is introduced:
Three cups sifted flour, 1/2 cup of lard, 1 1/2 cups butter, 1/2 teaspoon of baking powder, 1 cup cold water. Sift the baking powder into the flour, cut the lard into the flour with a silver knife, and mix it into a smooth paste with the water. Set away on ice for fifteen minutes. Press the milk and salt out of the butter with a clean, cold, wet towel, and flour it lightly. Now roll out your dough on a well-floured board, lay the butter on it, fold over and roll out until it is half an inch thick. Turn it over, fold each end into the middle, flour lightly

and roll out again. Repeat this process at least three times, and the butter will be worked into the flour without a touch of your warm hands. Heat makes pastry heavy. This pastry is better if it remains on ice for half a day or more before using.
FILLINGS for the Above Paste.
CREAM PIE. In a double boiler place one pint of sweet milk and when boiling hot, add two tablespoons of flour and two of corn starch rubbed smooth in a little cold milk. Beat the yolks of two eggs into half a cup of granulated sugar, and turn into the thickened milk. Boil, stirring constantly, until the eggs are set, remove from the fire, cool and flavor with vanilla or lemon. Pour into pie tins

already lined with the pastry and baked in the oven. That is, the under crust is baked before the filling is added. Over the top of the filling spread a meringue made of the whites of two eggs, beaten stiff with two tablespoons of pulverized sugar. Brown to a golden tan in a moderately quick oven, and serve very cold.
LEMON PIE. Grated rind, pulp and juice (after carefully removing every seed) of one lemon, one cup sugar, one-third cup of water, yolks of three eggs, one teaspoon of butter (melted), one teaspoon cornstarch. Rub water, cornstarch and sugar together. Add beaten yolks of eggs, melted butter and lemon, pour into pie tins with under-crust only. When baked, spread with meringue made with whites of the three eggs and three tablespoons of sugar.
PUMPKIN PIE. Three cups of steamed pumpkin which has been mashed and run through a sieve of the colander, two teaspoons brown sugar, three eggs, one-half teaspoon of salt, one teaspoon of ginger, one teaspoon of cinnamon, one-half nutmeg grated, one pinch allspice, one pint milk. Bake in an under-crust in a slow oven for one hour. Sufficient for two big pies.
OLD-FASHIONED CUSTARD PIE. One and one-half pints milk (fresh and unskimmed is best), 4 eggs, 1 cup sugar, 1 teaspoon extract of vanilla, one pinch of salt. Line the pie tin with a high rim pinched into shape with thumb and forefinger. Set on edge of oven and fill with the above mixture, scattering a bit of nutmeg over the top. Bake in a moderate oven 20 minutes.
CHOCOLATE CURTAIN PIE. Make first the custard pie according to the above recipe. When the pie is baked, spread over the top the following mixture and allow it to harden a few minutes in the oven. Serve cold. Chocolate icing for pie—Melt a square of chocolate in a basin on the back of the stove, but do not add any water. When melted beat in one egg, a couple tablespoons of pulverized sugar and a little vanilla.
CRANBERRY PIE. Line your pie tins with paste with crimped edges. Stew three cups of cranberries with 1 1/2 cups sugar. Run through sieve or fine colander and fill the lower crust moderately full with the fruit mixture. Wet edges of pie crust and cover the top with narrow strips of pastry, forming diamond shaped openings. Each strip is pinched to the rim of the pie to hold it firmly. Wash the top with an egg beaten in a little ice-cold water. Bake in a quick oven. The egg gives the top of the pie a brilliant glare.

MENDING THINGS

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OR mending clear glass, the best cement is linoleum dissolved in gin. Put two ounces of linoleum in a clean, wide-mouthed bottle, add half a pint of gin, and set in the sun until dissolved. Shake well every day, and before using strain through double lawn, squeezing very lightly.
Spread a white cloth over the mending-table, and supply it with plenty of clean linen rags, strong rubber bands, and narrow white tape, also a basin of tepid water and a clean soft towel. Wash the broken glass very clean, especially along the break, but take care not to chip it further. Wet both broken edges well with the glue, using a camel's hair pencil. Fit the break to a nicety, then slip on rubber bands lengthwise, crosswise—every way they will hold. If they will not hold true, as upon a stemmed thing, a vase, or jar, or scent-bottle, string half a dozen bands of the same size and strength upon a bit of tape, and tie the tape about neck or base before beginning the gluing. After the parts are joined, slip another tape through the same bands, and tie it up above the fracture; thus, with all their strength, the bands pull the break together. The bands can be used thus on casts or china. In fact, to hold together anything mendingable.
In glass-mending, the greater the pressure the better. If only it stops short of the breaking-point. Properly made, the linoleum cement is as clear as water. When the pieces fit true one on the other, the break should be hardly visible. If the pressure has been great enough to force out the tiny air-bubbles, which otherwise reflect the light, and make the line of cleavage distressingly apparent.
Mended glass may be used to hold dry things, as rose-leaves, sachet, and violet-powder, even candles and fruits. But it will not bear to have any sort of liquid left standing in it, nor to be washed beyond a quick rinsing in tepid water.

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FASHION DON'TS

DON'T buy a purple dress, however fashionable the color may appear to you. Purple brings out every complexion defect unmercifully. Better get a delicate tint, with a bit of purple in the trimming.
DON'T buy a huge mushroom hat, with rim turned down in a circle, if you have a moon-shaped face. Better far to give your hat an upward tilt on one side and a droop on the other, breaking the round effect.
DON'T buy a feather-trimmed hat if you can afford but one piece of dressy headgear. A hat trimmed with coque sprays, peacock egretts or something of that sort is better than feathers for the single hat.
DON'T jump straight from your round-toed, common-sense shoes into the new pin-point shoes. Make the change gradually if to pin-point shoes you must come, and be sure to stuff the points with cotton or tissue paper.
DON'T buy a plain silk just because it looks lovely in the shop window. A big plaid makes the stout woman look larger, and she must fall back on a small, almost invisible check for her tailored suit and have that finished only with stitching.
DON'T buy a lot of cheap trimming for your best frock. Trimmings this season are extremely handsome or extremely dowdy. Select the handsome trimming, and use only a little of it on your houses of bodice, leaving the skirt plain and with good lines.
DON'T forget that the jeweled button is in great demand this season. Imitation amethysts are used on purple and mauve gowns, topazes on brown, emeralds on green, sapphires on blue, and rhinestones or pearls on black and white.
DON'T wear vividly tinted gloves, purple, blue or green to match your new frock. Select a shade of tan, or mode which will harmonize with the gown.
DON'T wear a long, trailing veil with a tailored suit on the street. The long, trailing ends are a pretty adjunct to the riding or motoring hat, but are unsightly for general wear on the street. For traveling, the ends should be crossed in the back and tied fluffy under the chin.
DID YOU KNOW
There is a correspondence school in New York City which teaches girls and women to make stylish hats and to know all the principles of millinery. This school has graduated many girls who have been successful from the very start. If any of our readers would like to know more about the work, etc., they can receive an interesting booklet and full particulars by writing to Katherine C. Keene, 487 Fifth Avenue, New York City.



Charles Reade and Ellen Terry
DID you know that Charles Reade was a manager as well as a writer, and that it was he who persuaded Ellen Terry to return to the stage after she had given it up for good, and that if she had not gone back at this time it would have been Kate and not Ellen who would have been the Terry of the English stage? Ellen Terry went back to play the leading part in Charles Reade's "The Wandering Heir," which led to her playing Portia, the great part of her life.
All this, in a style whose charm proves that Ellen Terry writes as well as she acts, is told in her personal reminiscences now appearing in
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