

SMART DRESSES IN BROADCLOTH

Some Are Decorated Elaborately With Lace & How Many a Charming Gown Is Spoiled in Donning.

It was a Frenchman who said that the American women do not know how to put on their broadcloth dresses: "They must be fitted like a glove."

Let wellings come and go, broadcloth is the perpetual delight of the woman who makes nice distinctions in her wardrobe and keeps a frock especially for ceremonial afternoon wear.

One likes to have it in her favorite lightish tint, whether that inclines to gray, pink, blue, or white, or even to a soft shade of green. And, be it never so well cut, each portion of the gown must be shaped and fitted with every putting on. The nature of the material makes this necessary.

Any misplacement of the ribbon makes an ungainly bunch through the back or front of the bodice. And the same is true of petticoats the least bit awry.

That one woman does not put on her clothing as another does is a fact frequently demonstrated. Given the best work that a tailor or dressmaker may do, services of a skillful maid, there is yet that last adapting, the literal personal touch which separates the woman who dresses well (in broadcloth, the final test) from the woman who does not.

An exceedingly smart French broadcloth dress comes in nickel-gray. The broadcloth has been sponged by the new process which renders the material unlikely to soil, yet does not remove the gloss. The skirt is in the H shape, flaring toward the hem, and trained over a drop skirt of the same material. There are effective stitchings of black in heavy silk of a new variety made to be used ornamentally. The lines follow the contour of the skirt which is cut with a fullness of drapery, and across the front panel at the hem.

Exceedingly novel is a wee bit of a coat, if you like to call it, though it is not altogether distinct from the bodice effect. Two tab ends in front come down and over the belt, and one at the back buttons neatly down onto the skirt over a wrinkled belt of nickel mirror velvet. The coat has a round yoke fitted with extreme care, and concluding under a border of embroidery in Oriental effect, a green that is almost a gray, a red that is almost a blue, and a black that is almost a brown. A mafuise hat from nickel-gray felt is the becoming head-dress with a fluffy collar of reddish-brown hair. A smoother arrangement of the hair would need for the hat something perhaps in the same shape, but trimmed.

Lovely beyond the dreams of most of us is a gown of robin's egg blue broadcloth enriched by lace in the same shade. The secret of colored lace? It is not altogether handmade lace. Braids of the familiar sort used in the making of Renaissance, Battenberg and other modern lace are placed in the dye vat and tortured until they become the same as the cloth which they are intended to embellish. The braid then is made into such pattern as best suits the character of the gown.

A special dress has the blue lace braid made into great sprawling horse-chestnut leaves. The centers of the leaves are done from a finer braid and some stichery. The leaves are applied onto a blue net foundation. Much taste is required in arranging them (they are of various sizes), so that the border may not have a stiff appearance.

This is a "pattern" dress, with every part planned long in advance. For the amateur designer to possess anything of the sort, with the help of her dressmaker, it means the buying of a dress of broadcloth, then the lace braid, which must be dyed by an expert. After which there is the making of the lace, for which quick fingers may be found among the women who make it their business. Or many ladies like to do this themselves in idle moments. All threads and braids used in the making of the lace should be dyed together.

A popular actress made a sensation lately by wearing a bodice covered with a pattern of lace. It was a most extreme for herself, but the idea of lace in their favorite shape, made up with broadcloth in their best beloved tint, makes the matter of dress out of what is sometimes the silly conceit of a blue net. It becomes a thing of real beauty.

A touch of fur, in this case, gives the dash of dark coloring which is said to be required in a dress of this color. The big hat in picture style which is an essential part of the costume is of other-brown velvet, with two great soft outer-brown ostrich feathers. The fur box is of a mink brown fox, chosen with care that its tone shall blend with the other.

After blue lace on a blue frock, white lace against a "smoked" pink broadcloth seems a trifle coarse. Yet, under ordinary circumstances, this costume with many applications of blue smoked pink panne velvet and a broad, soft satin belt of the same color would be considered charming. The gown is in a lighter shade of smoked pink cloth; the undersleeves are in smoked pink satin.

Perhaps some venturesome woman who has the design to her taste may cut a piece of her smoked pink costume to the dyes and have a lace collar done into the same shade for the shoulder drapery. Some feminine instinct will prevent the dyeing of one's finest lace.

The charms of broadcloth are not dependent upon much decoration. A very simple gown is distinguished.

Be it of pastel shades with two strapings of the self material on the skirt. The applications are put on to simulate an overskirt. The Louis XVI coat has the long modest skirt at the back. In front are the simplest turned back revers, faced with black satin, embroidered in violets of all probable colors. The bodice worn underneath is of white liberty silk, and we get pretty peaks at it where the coat opens at the front. A black panne velvet marquisette hat with choux of black panne velvet and some curved black quills tops the coiffure.

Most modest and modest, yet no more to be slighted in the putting on than the beautiful blue costume trimmed with blue lace. It must be fitted with each wearing, shaped and smoothed, waist and skirt, like the kid or a glove. So said the Frenchman; so will say anybody who sees the effects of doing and of not doing it.

MARGHERY DAW.

HOW TO GROW OLD GRACEFULLY.

Elizabeth Cady Stanton, Nov 85, Says "Live in the Present."

Mrs. Elizabeth Cady Stanton has been writing on the subject of how to grow old gracefully and gracefully, says the New York Sun. She is now in her 84th year and she says that life is as sweet as ever. She has no pains or aches, no regrets or forebodings for herself; all her sorrows are for the troubles of others.

"I attribute my vigorous old age in part to advantageous circumstances," she says. "In part to a happy, hopeful temperament, a keen sense of humor, sympathies for all my fellow-beings and a deep interest in all the vital questions of the hour."

"One must have an earnest purpose in

life beyond personal ambition and family aggrandizement.

"Self-centered characters do not possess the necessary elements of a high development. If one would have a happy old age the first condition is a sound body; to that end exercise, diet, dress, sanitary conditions are all important.

"Nature does her best at all periods of woman's life to make each change one of added health and happiness. Those obedient to her laws rejoice in every step from youth to age.

"Fifty is the heyday of intellectual life. Then the vital forces used in reproduction are garnered in the brain, giving new ideas and adding force, clearness and beauty to thought.

"There comes to a woman eloquence of expression and she finds a wider field for her sympathies. She has new interests in

body drawn back with the suggestion of reserve in the attitude.

It is the very newest thing in greetings and those alone people who have only just grown accustomed to the very high rotary handshake will have to unlearn the old fashion and cultivate a modification of the old. Exhibited each day at the recent house show were these new fads of greeting and the occasional considerable comment among people not within the circle of those who always do the right thing.

The feminine walk of the season has changed about absolutely from the old swinging gait of the Summer with its startling manner of elevating the skirts from the ground, to a most rigid pose of the body from the hips up to the head.

There is a decided drop forward from

the great world which is the future home of her children, in which she is now to labor to make it fit for them to live in.

My philosophy is to live in the present. Regrets of the past are vain; the page is turned; there is no remedy for what is done. As to the future, anxieties are equally vain; we do not know what one day will bring forth; what we hope or fear may never occur; the present is all that is ours.

HER WALK AND HER HANDSHAKE.

Woman's Changed Way of Carrying Herself—New Rule of the Muff.

Woman changes, not only form to suit the season, but her manner as well. Artists marvel at the sudden new curves and hollows that she develops apparently at will and philosophers ask how such things can be accomplished. This winter is witnessing many decided changes in walk and in the various fads of dress, but above all in the manner of greeting between women friends.

Time was not long ago when women kissed when they met. On all occasions; at weddings, funerals and receptions, the kiss was alive in evidence.

But it grew to be a back number and then when the kiss was never allowed to be in former days began to grasp each other's hands in most cordial masculine fashion. Then some one elevated the handshake and it mounted higher and

WHAT THEY WILL WEAR.

A velvet coat.

higher and moved from right to left in pump-handle style.

Then there was a time when women thought they were trying to see the exact depth of the complexion and hair tinting the friend was using. This season marks an entirely new departure.

Those who like to be up-to-date in such things are practicing the new handshakes as low as the waist line with the arm and

body drawn back with the suggestion of reserve in the attitude.

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thrust to make it scarcer and more expensive than ever in America.

The fashionable jeweler is making up the coronets in imitation of many of the famous crowns of foreign courts. The tiara of a few seasons back was merely an artistic hair ornament, simulating the somewhat clumsy crowns of royalty.

A novelty in their manufacture is the use of rubies, sapphires and other gems of color, whereas the tiaras that have been fashionable were always made from diamonds alone, with perhaps the introduction of pearls as the only innovation.

DAINTIES FOR THE LUNCH BOX.

How to Get Variety and Attractiveness Into Cold Food.

The method of packing a lunch-box so that its contents shall look inviting and the combination of disagreeable odors be reduced to a minimum was described in our last issue, says the Chicago Record-Herald. Variety in the articles provided, and moisture without mussiness were shown to be essentials when the time for eating is short and the proper mastication of dry food is an impossibility.

We are supposed to have packed the lunch-box, as suggested, so that the articles to be eaten first shall be found on top. Let us then take up the matter of sandwiches.

The usual idea of a sandwich is two pieces of buttered bread with meat between, but within those simple phrases lurks a world of queer practices. The bread is often cut so thin that it dries up before noon or breaks at the touch; sometimes it is too clumsy to be called a sandwich and is revolting. Bread for sandwiches should be cut smoothly, three-eighths of an inch thick, with the crusts neatly trimmed and the butter evenly spread. For much butter is nauseating to one who does not like it, and great care should be taken to ascertain the lunch-carrier's tastes in the matter.

If sliced meat is to be used, it should be carefully selected, and all gristle and undesirable fat cut out. Many people prefer that the meat should be minced. Consult the one who is to eat the lunch. A little frank questioning would bring out some revelations that would astonish the housekeeper, and enable her to pack lunches more intelligently.

It is better to put up several small sandwiches than one or two large ones. Variety can then be secured. A sandwich of white bread and roast chicken, another of Boston broiled beef and cream cheese, a third of nut bread or raisin bread, a fourth, would be far more tempting to one who must eat hurriedly than the same number all of one kind. Blueberry muffins, a fluffy brown bread, white bread, nut bread, raisin bread, bread sticks, the coffee cake that is not sweetened, poppy-seed rolls and all the other rolls that are good at home.

As for the meats, one has not quite as many varieties as can be drawn on for the home table; yet there is a wide range after all. Only the housekeeper should reverse the rule usually followed, choosing meats with an eye to the lunch-box, not for the home table first. The lunch-carriers generally have to carry next day what they had for dinner over night, and in families where close economy must be used, sometimes return to another dinner of the same on the second night. Better give them three dinners of the same roast, at home, where they can have coffee or tea, or the meat can be warmed up in a different way, than to put it into the lunchbox. The lunch meat should be always attractive through unexpected variety. If one is fond of fish foods, sardines or small mackerel make an agreeable change for one sandwich. The housekeeper would doubtless stand aghast at the idea of serving cold codfish balls on the home table, but if nicely made they are far more welcome to many lunch-carriers than the often unsalted roast beef or mutton sandwich. Croquettes of many sorts are palatable. Of the salted meats there are crisp bacon, ham, corned beef and smoked tongue, while the usual array of roasts from pork, veal and beef, to chicken, turkey and duck in due season, offer many possibilities of change. Stewed calves' liver, sliced thin, makes a good sandwich. Still better is a mince of fried or stewed liver, with raw apples chopped and the whole cooked to a crisp sweetness, in a spider where a slice of bacon has been fried. Try it if you doubt.

Then there are the fried egg sandwiches, the hard-boiled egg sandwiches, which are to be digested, and the stuffed or deviled eggs. Croquettes of many sorts are palatable. Of the salted meats there are crisp bacon, ham, corned beef and smoked tongue, while the usual array of roasts from pork, veal and beef, to chicken, turkey and duck in due season, offer many possibilities of change. Stewed calves' liver, sliced thin, makes a good sandwich. Still better is a mince of fried or stewed liver, with raw apples chopped and the whole cooked to a crisp sweetness, in a spider where a slice of bacon has been fried. Try it if you doubt.

Enough has been said to show that the housekeeper's plan of not knowing what to put up for lunches is not based on necessity. With a very little thinking and the habit of making a list of "things good for lunch" one can furnish appetizing lunches all the year around, and can easily pack lunches for a month without repeating the menu. Yet how many lunch carriers know the delight of having in a whole month of "new" lunches?

FRIENDS OF THE CORN DOCTOR.

Shoes of Various Types That Hurt the Feet and Yet Are Worn.

"If a law could be passed," said the chiropodist, "prohibiting the wearing of any shoe in this country except the pattern Army shoe worn during our Civil War, the corn doctor's occupation would be gone. That war was, for the time, the greatest corn-eradicator ever known."

Then there are other things welcome to the lunch carrier that are not usually thought of. Go to the tearooms in the big drygoods stores and order a "Why a triple sandwich" with a potted meat between two slices of bread and a layer of stewed or baked beans between the second and third. Is it good? Of course it is, and a change from that "everlasting" sandwich of the "old school." Then there are nut sandwiches and olive sandwiches and various salad sandwiches.

If one is fond of potato salad it can be carried in a small jelly glass with a tight-fitting cover, or in wide-mouthed bottles three or four inches high. Don't forget to put in a tiny bottle of vinegar or some lemon if preferred.

The articles enumerated above are not named as anything new, but to show the housekeeper who is always complaining of not knowing what to put up that she really has a very wide range to select from if she will only keep the list some-where at hand and refer to it instead of ringing the changes week in and week out on a few "invariables."

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Now for another class of moist goods that can be carried in the frappe cups or

jelly glasses. Rice with raisins, jellied oatmeal, fruit gelatines, etc., with a little flake of cream, can be used in cold weather. Cup custards or any pudding that can be baked in small cups or patty pans—as soon as one begins to think along this line the list grows indefinitely. Baked fruit turnovers go safely in paraffine paper.

For relishes there are fresh radishes, celery, fresh tomatoes—the smooth, round ones with firm flesh go nicely; pickles, olives and nuts, both fresh and salted. Nuts are exceedingly welcome to most lunch carriers, but they should be picked-out meats. Raisins are also good in the lunch box, as they are for desert at home.

We have said nothing yet of cakes. There are so many kinds that it is possible to select a pleasing variety. It is quite the custom to cry out against sweets in the lunch box, and there is a certain reason in the cry. Yet sugar is an important food principle as well as proteins and fats. A long experience seems to support the theory that where the lunch must be quickly eaten the element of sugar best presented in the form of home-made or pure candies in limited quantities. These are readily soluble, and can pass into the system more easily than the drier cakes. Yet in eating sweet foods of any kind it should be remembered that syrups do not readily pass through the membranes. If sweet foods are eaten water or some other liquid should be taken with them, so that the syrupy elements may be diluted in the stomach, and thus made capable of being drained off through the absorbing membranes. The headaches that follow the use of sweet food are often avoidable by observing this simple principle. In the same way headaches after eating a cracker at bedtime may be avoided. The starch of the cracker is changed in the mouth into grape sugar by the action of the saliva. Drink a glass of water to dilute the syrups thus formed, and the headaches will rarely follow.

As a rule, cookies, macaroons, lady fingers, snaps, cup-cake, etc., are more desirable than the heavier mossier layer cakes. Homemade cream puffs and eclairs are particularly palatable.

With fruit in the city markets all the year around, there is no need to emphasize its selection for the lunch box. Vary the fruit as conscientiously followed, choosing meats with an eye to the lunch-box, not for the home table first. The lunch-carriers generally have to carry next day what they had for dinner over night, and in families where close economy must be used, sometimes return to another dinner of the same on the second night. Better give them three dinners of the same roast, at home, where they can have coffee or tea, or the meat can be warmed up in a different way, than to put it into the lunchbox. The lunch meat should be always attractive through unexpected variety. If one is fond of fish foods, sardines or small mackerel make an agreeable change for one sandwich. The housekeeper would doubtless stand aghast at the idea of serving cold codfish balls on the home table, but if nicely made they are far more welcome to many lunch-carriers than the often unsalted roast beef or mutton sandwich. Croquettes of many sorts are palatable. Of the salted meats there are crisp bacon, ham, corned beef and smoked tongue, while the usual array of roasts from pork, veal and beef, to chicken, turkey and duck in due season, offer many possibilities of change. Stewed calves' liver, sliced thin, makes a good sandwich. Still better is a mince of fried or stewed liver, with raw apples chopped and the whole cooked to a crisp sweetness, in a spider where a slice of bacon has been fried. Try it if you doubt.

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Now for another class of moist goods that can be carried in the frappe cups or

of corns and if everybody wore them the corn doctor, although having no corns, would have to suffer.

It is the popular belief that women are more vain of their feet than men are, but the chiropodist knows better. Men will insist on making their feet look smaller than they really are, and for that reason the sharp-toed or toothpick style shoe was the most popular style with men that had ever been designed.

That style of shoe insured the corn doctor a living as long as it lasted, and we saw it dethroned with regret. It will come again, though.

Those shoes were particularly good for the corn crop when they were made of patent leather. A patent leather shoe of any kind, for some reason, will call a corn into being much quicker than an ordinary leather shoe will. I suppose that is because of its lack of elasticity.

"The fellows who do not have corns are those who wear roomy-toed shoes. But the shoes mustn't be too large. A shoe too large is as bad for the wearer and as good for the corn doctor as one that is too small.

"An oversized shoe is the one that originates and cultivates corns on the bottom of the feet as much as the shoe kind. That is, for the one who has them. They are the best kind for the corn doctor. He gets double rates for uncuring the bottom of a patient's feet."

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