

PREVAILING PASSION FOR SKINS

TO THEIR DOG-SKIN GLOVES AND FUR COATS, WOMEN HAVE ADDED MOLE AND MOUSE-SKIN SLIPPERS.

NEW YORK, Dec. 21.—Every woman is a law unto herself in the matter of her fur coat. Deputations as a rule lean to jaunty jackets; of fur if they can afford it, and of velvet or seal plush trimmed with fur when the idea is to arrive at the same effect at the price. The youthful matrons rather patronize the long fur wraps and, of course, when the young married woman has a Mackay or a Vanderbilt for a husband, that wrap is of broadtail, or seal, or Persian lamb.

Numbers of very topping looking carriage coats, that have long skirts, are made of fur from the protean Belgian hare, worked up with black cloth, corduroy, or extra heavy peau de seie into a result that is quite splendid.

A group of three typical 1902 coats shows some of the best prevailing shapes. The pretty miss on the bench wears a Russian blouse of long-haired beaver cloth, a rich noisette brown in tone. The slitten nap of this warm, thick, plant material, renders it a fit and durable foundation for the storm collar and revers of Alaska sable, and the jacket's belt and cuff bands are of brown grain silk worked in duane and gilt threads.

Imitation Ermine.—This is black astrakhan of good quality, revered and faced with ermine. Vulgar curiosity may want to know whether this is the royal or imitation ermine, though the most expert eye would almost fail to detect the difference. Many a sleek and ray-eyed white bunny was slaughtered last year to provide ermine at a moderate price for this winter's wearing, and, with artificially made artificial tails of dyed fur and the difference between this and the true Russian and Siberian skin can hardly be discovered. A great deal of checked and polka dotted ermine is worn this winter, or dotted collars and cuffs, and it is made into muffs. This, of course, is most palpably white rabbit skin dyed with tufts of black rabbit hair or merely with black velvet squares and disks.

A long coat of sheared black Belgian hair is displayed on the third figure, and this is one of the few coats that is not fastened by the new buttons that look like nothing so much as round gilt picture frames with the pictures left out. They are in reality big flat disks of black, brown, blue or green velvet framed in rims of frosted gold or silver, gunmetal or copper, and the French designers are said to be responsible for them.

Noisette buttons appear far more to the woman who is restrained by her native good taste from some of the exaggerations of the mode. Euberts, chestnuts, walnuts and almond shells, highly oiled and polished and set in single bands or in nets made of gold wires are distinctly unusual and decorative on cloth, silk or fur.

Popular Skins.—To their dogskin gloves and fur coats the women who meet and simulate in dress have now added mole and mouse skin slippers, deer skin belts and calf-skin pocketbooks, until the habits of Robinson Crusoe and our first parents are not, after all, as uncivilized as they seem. The deer skin belts have come to take the place of those made of suede, seal and patent leather; because while the deer hide is as pliant as the first, it is as durable as the two other leathers mentioned, and dyed black, dressed with a velvety surface and fastened with a gunmetal buckle it is the first and foremost feature with which to finish off a flannel or silk house-waist.

The calf skin cardcases and the slippers of mouse and mole skin require some explanation. They are new, and, moreover, they are based on the latest of the most tremendous fashions. The calf-skin is the white, brown, or mottled slitten surfaced hide that covers the body of the stuffed calf. So pliant and smooth is the hide that it can be cut not so much as left with all its gloss and variegated markings, and a gold-trimmed button set with a mock opal fastens the flap of the flat calling convenience.

Dressing the Feet in Gray.—Mouse and mole skin slippers are as unique as the calf skin cardcases; for the satiny fur of these tiny animals is dressed and polished, and so carefully matched in the putting together of the footgear, that no seams are detected. These dress and dancing slippers made of deer skin and lined with mouse or mole-gray satin; the heels are satin covered and tiny diamond buckles twinkle at the toes. Sensitive debutantes there who have been to the footboardly encouragement of the society of mice to wear such footgear, but women who possess very small and well-shaped feet would wear mouse-gray silk hose, attracting these a great deal of sincere admiration for their bravery and exquisite extremities.

The Abbreviated Bolero.—Shorter and ever shorter has grown the bolero jacket and yet its diminished size does not imply diminishing popularity, for women wear them with continued delight and coquetry. At the shops they buy sweet jackets made of scraps of Japanese embroidery, and these they pull over the plain silk waists of their house gowns and at once lift the severely simple into the pleasingly ornate—witness, for example, the sketch of a lady in mourning toilet. A skirt of gray cashmere, relieved by a zig-zag stitched band of black, white and brown, would be almost a cheerless costume for a winter's day were it not glorified by a snout of gold of a gaily flowered bit of silk, strapped with bands and fastened with a bow of the same black silk.

The chic of the bolero lies often in its bizarre colorings and sharp contrast with the gown to which it is applied, and some of the most useful and adorable little jackets have been contrived from embroidered Chinese sleeve bands or from ends and corners cut from Bulgarian scarves. The cuffs, of embroidered Chinese and Japanese and even Siamese robes, have earned a distinct place among important dress decorations, and a voice from the East proclaims the shape of the new sleeve. It is to be a Mandarin sleeve in shape and already it is utilized freely in the construction of the new three-quarter coats, tea jackets and evening wraps.

The Foolish Fluffy Bon.—The bon of fashion is a genuine constrictor. Its tails sweep the ground and its ruff almost reaches the sky, and though it gives its wearer no warmth and really a considerable deal of discomfort, it is undeniably the best beloved object in any true woman's wardrobe. It may not be warm or easy to manage, but it is big enough and fluffy enough; it is awfully becoming and frothy and all that. Women will look pneumonia right in the face by wearing out on a round of calls no other wrap than a deliciously foolish, fluffy thing of liberty silk or chiffon called a bon, because forsooth a bon does not show to advantage unless it

is used without other coat than a tight little cloth Eton. A black bon frosted with white is the fashion for street and calling wear in the evening the bon must be white with happy suggestions of black along its edges. Colored bon or black and white bon trimmed with color are in shocking bad taste, unless a vaporizing thing of blue or rose tulle is worn at a ball or the opera. A really exquisite bon exploited by a pretty woman at a theater party the other evening had five enormous pointed ruffles of taffeta soyouse blowing about her rosy face and the edges of the ruffles were bordered with a fringe of leaves cut from black velvet but silvered on their under sides. The bon's scarf tips swept the wearer's toes and had truly enormous tassels like ends made of three circular pointed and leaf-edged ruffles.

A woman of keen vision, good memory and a mind for combination sat near this ruff and when she went home she ripped the white liberty silk bon from an old evening dress, naphthated them and copied this bon to a stitch. The price of her velvet silver-backed leaves was all it cost her.

MARY DEAN.

PERTAINING TO THE HOME.

Hints for Decoration—Useful Facts to Prevent Waste.

A seat cover for a music stool is one of the necessary conveniences nowadays in order to save the polish of the music stool from becoming damaged, or, if it be holstered, from losing its freshness too soon. Cream linen, art silk or satin makes an excellent foundation for a handsome cover, showing effective design in conventional patterns.

Slime bread is the stand-by of the dyspeptic. Its hardness has been attributed to loss of water. It has been shown by experiment, however, that the hardness is due to the shifting of the water from the crumb to the crust. Stale bread has a crisp crumb and moist crust. With fresh

ed a tiny bit of gum arabic and a few drops of white vinegar. The filmy material should not be squeezed or wrung out dry, but placed between soft white muslin and softly pressed with the hand. For ironing use a moderately hot iron and place a thin layer of paper over the chiffon.

A cruller or doughnut spoon and strainer combined is to be had in porcelain. The bowl of the spoon is broad and flat, the perforations in the center allowing the grease to strain through as the cruller is removed from the frying-kettle.

A handy pair of grape scissors may be found in plainly finished nickel or with fancy silver handles. The latter are unusually long, and the sharp cutting blade closes over a flat blade of steel. Only the slightest pressure is required on the handle to cut the fruit, as a strong spring catch fastens the parts together.

An improvement in the way of a fruit knife is an orange-peeler that has a nickel blade and a handle to match, or of bone, ivory or silver, according to fancy.

Rice forms a larger part of human food than the product of any other plant, being the diet of India, China and the Malay Islands, and occupying a place on the tables of 50 per cent of the inhabitants of the civilized world. It is estimated that 800,000,000 people eat rice every day in the year.

Stale bread is the stand-by of the dyspeptic. Its hardness has been attributed to loss of water. It has been shown by experiment, however, that the hardness is due to the shifting of the water from the crumb to the crust. Stale bread has a crisp crumb and moist crust. With fresh

ed a tiny bit of gum arabic and a few drops of white vinegar. The filmy material should not be squeezed or wrung out dry, but placed between soft white muslin and softly pressed with the hand. For ironing use a moderately hot iron and place a thin layer of paper over the chiffon.

A cruller or doughnut spoon and strainer combined is to be had in porcelain. The bowl of the spoon is broad and flat, the perforations in the center allowing the grease to strain through as the cruller is removed from the frying-kettle.

A handy pair of grape scissors may be found in plainly finished nickel or with fancy silver handles. The latter are unusually long, and the sharp cutting blade closes over a flat blade of steel. Only the slightest pressure is required on the handle to cut the fruit, as a strong spring catch fastens the parts together.

An improvement in the way of a fruit knife is an orange-peeler that has a nickel blade and a handle to match, or of bone, ivory or silver, according to fancy.

Rice forms a larger part of human food than the product of any other plant, being the diet of India, China and the Malay Islands, and occupying a place on the tables of 50 per cent of the inhabitants of the civilized world. It is estimated that 800,000,000 people eat rice every day in the year.

Slime bread is the stand-by of the dyspeptic. Its hardness has been attributed to loss of water. It has been shown by experiment, however, that the hardness is due to the shifting of the water from the crumb to the crust. Stale bread has a crisp crumb and moist crust. With fresh

ed a tiny bit of gum arabic and a few drops of white vinegar. The filmy material should not be squeezed or wrung out dry, but placed between soft white muslin and softly pressed with the hand. For ironing use a moderately hot iron and place a thin layer of paper over the chiffon.

A cruller or doughnut spoon and strainer combined is to be had in porcelain. The bowl of the spoon is broad and flat, the perforations in the center allowing the grease to strain through as the cruller is removed from the frying-kettle.

A handy pair of grape scissors may be found in plainly finished nickel or with fancy silver handles. The latter are unusually long, and the sharp cutting blade closes over a flat blade of steel. Only the slightest pressure is required on the handle to cut the fruit, as a strong spring catch fastens the parts together.

An improvement in the way of a fruit knife is an orange-peeler that has a nickel blade and a handle to match, or of bone, ivory or silver, according to fancy.

Rice forms a larger part of human food than the product of any other plant, being the diet of India, China and the Malay Islands, and occupying a place on the tables of 50 per cent of the inhabitants of the civilized world. It is estimated that 800,000,000 people eat rice every day in the year.

Slime bread is the stand-by of the dyspeptic. Its hardness has been attributed to loss of water. It has been shown by experiment, however, that the hardness is due to the shifting of the water from the crumb to the crust. Stale bread has a crisp crumb and moist crust. With fresh

ed a tiny bit of gum arabic and a few drops of white vinegar. The filmy material should not be squeezed or wrung out dry, but placed between soft white muslin and softly pressed with the hand. For ironing use a moderately hot iron and place a thin layer of paper over the chiffon.

A cruller or doughnut spoon and strainer combined is to be had in porcelain. The bowl of the spoon is broad and flat, the perforations in the center allowing the grease to strain through as the cruller is removed from the frying-kettle.

A handy pair of grape scissors may be found in plainly finished nickel or with fancy silver handles. The latter are unusually long, and the sharp cutting blade closes over a flat blade of steel. Only the slightest pressure is required on the handle to cut the fruit, as a strong spring catch fastens the parts together.

An improvement in the way of a fruit knife is an orange-peeler that has a nickel blade and a handle to match, or of bone, ivory or silver, according to fancy.

Rice forms a larger part of human food than the product of any other plant, being the diet of India, China and the Malay Islands, and occupying a place on the tables of 50 per cent of the inhabitants of the civilized world. It is estimated that 800,000,000 people eat rice every day in the year.

Slime bread is the stand-by of the dyspeptic. Its hardness has been attributed to loss of water. It has been shown by experiment, however, that the hardness is due to the shifting of the water from the crumb to the crust. Stale bread has a crisp crumb and moist crust. With fresh

ed a tiny bit of gum arabic and a few drops of white vinegar. The filmy material should not be squeezed or wrung out dry, but placed between soft white muslin and softly pressed with the hand. For ironing use a moderately hot iron and place a thin layer of paper over the chiffon.

A cruller or doughnut spoon and strainer combined is to be had in porcelain. The bowl of the spoon is broad and flat, the perforations in the center allowing the grease to strain through as the cruller is removed from the frying-kettle.

A handy pair of grape scissors may be found in plainly finished nickel or with fancy silver handles. The latter are unusually long, and the sharp cutting blade closes over a flat blade of steel. Only the slightest pressure is required on the handle to cut the fruit, as a strong spring catch fastens the parts together.

An improvement in the way of a fruit knife is an orange-peeler that has a nickel blade and a handle to match, or of bone, ivory or silver, according to fancy.

Rice forms a larger part of human food than the product of any other plant, being the diet of India, China and the Malay Islands, and occupying a place on the tables of 50 per cent of the inhabitants of the civilized world. It is estimated that 800,000,000 people eat rice every day in the year.

Slime bread is the stand-by of the dyspeptic. Its hardness has been attributed to loss of water. It has been shown by experiment, however, that the hardness is due to the shifting of the water from the crumb to the crust. Stale bread has a crisp crumb and moist crust. With fresh

ed a tiny bit of gum arabic and a few drops of white vinegar. The filmy material should not be squeezed or wrung out dry, but placed between soft white muslin and softly pressed with the hand. For ironing use a moderately hot iron and place a thin layer of paper over the chiffon.

A cruller or doughnut spoon and strainer combined is to be had in porcelain. The bowl of the spoon is broad and flat, the perforations in the center allowing the grease to strain through as the cruller is removed from the frying-kettle.

A handy pair of grape scissors may be found in plainly finished nickel or with fancy silver handles. The latter are unusually long, and the sharp cutting blade closes over a flat blade of steel. Only the slightest pressure is required on the handle to cut the fruit, as a strong spring catch fastens the parts together.

An improvement in the way of a fruit knife is an orange-peeler that has a nickel blade and a handle to match, or of bone, ivory or silver, according to fancy.

Rice forms a larger part of human food than the product of any other plant, being the diet of India, China and the Malay Islands, and occupying a place on the tables of 50 per cent of the inhabitants of the civilized world. It is estimated that 800,000,000 people eat rice every day in the year.

Slime bread is the stand-by of the dyspeptic. Its hardness has been attributed to loss of water. It has been shown by experiment, however, that the hardness is due to the shifting of the water from the crumb to the crust. Stale bread has a crisp crumb and moist crust. With fresh

ed a tiny bit of gum arabic and a few drops of white vinegar. The filmy material should not be squeezed or wrung out dry, but placed between soft white muslin and softly pressed with the hand. For ironing use a moderately hot iron and place a thin layer of paper over the chiffon.

A cruller or doughnut spoon and strainer combined is to be had in porcelain. The bowl of the spoon is broad and flat, the perforations in the center allowing the grease to strain through as the cruller is removed from the frying-kettle.

A handy pair of grape scissors may be found in plainly finished nickel or with fancy silver handles. The latter are unusually long, and the sharp cutting blade closes over a flat blade of steel. Only the slightest pressure is required on the handle to cut the fruit, as a strong spring catch fastens the parts together.

An improvement in the way of a fruit knife is an orange-peeler that has a nickel blade and a handle to match, or of bone, ivory or silver, according to fancy.

Rice forms a larger part of human food than the product of any other plant, being the diet of India, China and the Malay Islands, and occupying a place on the tables of 50 per cent of the inhabitants of the civilized world. It is estimated that 800,000,000 people eat rice every day in the year.

Slime bread is the stand-by of the dyspeptic. Its hardness has been attributed to loss of water. It has been shown by experiment, however, that the hardness is due to the shifting of the water from the crumb to the crust. Stale bread has a crisp crumb and moist crust. With fresh

ed a tiny bit of gum arabic and a few drops of white vinegar. The filmy material should not be squeezed or wrung out dry, but placed between soft white muslin and softly pressed with the hand. For ironing use a moderately hot iron and place a thin layer of paper over the chiffon.

A cruller or doughnut spoon and strainer combined is to be had in porcelain. The bowl of the spoon is broad and flat, the perforations in the center allowing the grease to strain through as the cruller is removed from the frying-kettle.

A handy pair of grape scissors may be found in plainly finished nickel or with fancy silver handles. The latter are unusually long, and the sharp cutting blade closes over a flat blade of steel. Only the slightest pressure is required on the handle to cut the fruit, as a strong spring catch fastens the parts together.

An improvement in the way of a fruit knife is an orange-peeler that has a nickel blade and a handle to match, or of bone, ivory or silver, according to fancy.

Rice forms a larger part of human food than the product of any other plant, being the diet of India, China and the Malay Islands, and occupying a place on the tables of 50 per cent of the inhabitants of the civilized world. It is estimated that 800,000,000 people eat rice every day in the year.

Slime bread is the stand-by of the dyspeptic. Its hardness has been attributed to loss of water. It has been shown by experiment, however, that the hardness is due to the shifting of the water from the crumb to the crust. Stale bread has a crisp crumb and moist crust. With fresh

ed a tiny bit of gum arabic and a few drops of white vinegar. The filmy material should not be squeezed or wrung out dry, but placed between soft white muslin and softly pressed with the hand. For ironing use a moderately hot iron and place a thin layer of paper over the chiffon.

A cruller or doughnut spoon and strainer combined is to be had in porcelain. The bowl of the spoon is broad and flat, the perforations in the center allowing the grease to strain through as the cruller is removed from the frying-kettle.

A handy pair of grape scissors may be found in plainly finished nickel or with fancy silver handles. The latter are unusually long, and the sharp cutting blade closes over a flat blade of steel. Only the slightest pressure is required on the handle to cut the fruit, as a strong spring catch fastens the parts together.

An improvement in the way of a fruit knife is an orange-peeler that has a nickel blade and a handle to match, or of bone, ivory or silver, according to fancy.

Rice forms a larger part of human food than the product of any other plant, being the diet of India, China and the Malay Islands, and occupying a place on the tables of 50 per cent of the inhabitants of the civilized world. It is estimated that 800,000,000 people eat rice every day in the year.

Slime bread is the stand-by of the dyspeptic. Its hardness has been attributed to loss of water. It has been shown by experiment, however, that the hardness is due to the shifting of the water from the crumb to the crust. Stale bread has a crisp crumb and moist crust. With fresh

ed a tiny bit of gum arabic and a few drops of white vinegar. The filmy material should not be squeezed or wrung out dry, but placed between soft white muslin and softly pressed with the hand. For ironing use a moderately hot iron and place a thin layer of paper over the chiffon.

A cruller or doughnut spoon and strainer combined is to be had in porcelain. The bowl of the spoon is broad and flat, the perforations in the center allowing the grease to strain through as the cruller is removed from the frying-kettle.

A handy pair of grape scissors may be found in plainly finished nickel or with fancy silver handles. The latter are unusually long, and the sharp cutting blade closes over a flat blade of steel. Only the slightest pressure is required on the handle to cut the fruit, as a strong spring catch fastens the parts together.

An improvement in the way of a fruit knife is an orange-peeler that has a nickel blade and a handle to match, or of bone, ivory or silver, according to fancy.

Rice forms a larger part of human food than the product of any other plant, being the diet of India, China and the Malay Islands, and occupying a place on the tables of 50 per cent of the inhabitants of the civilized world. It is estimated that 800,000,000 people eat rice every day in the year.

Slime bread is the stand-by of the dyspeptic. Its hardness has been attributed to loss of water. It has been shown by experiment, however, that the hardness is due to the shifting of the water from the crumb to the crust. Stale bread has a crisp crumb and moist crust. With fresh

ed a tiny bit of gum arabic and a few drops of white vinegar. The filmy material should not be squeezed or wrung out dry, but placed between soft white muslin and softly pressed with the hand. For ironing use a moderately hot iron and place a thin layer of paper over the chiffon.

A cruller or doughnut spoon and strainer combined is to be had in porcelain. The bowl of the spoon is broad and flat, the perforations in the center allowing the grease to strain through as the cruller is removed from the frying-kettle.

A handy pair of grape scissors may be found in plainly finished nickel or with fancy silver handles. The latter are unusually long, and the sharp cutting blade closes over a flat blade of steel. Only the slightest pressure is required on the handle to cut the fruit, as a strong spring catch fastens the parts together.

An improvement in the way of a fruit knife is an orange-peeler that has a nickel blade and a handle to match, or of bone, ivory or silver, according to fancy.

Rice forms a larger part of human food than the product of any other plant, being the diet of India, China and the Malay Islands, and occupying a place on the tables of 50 per cent of the inhabitants of the civilized world. It is estimated that 800,000,000 people eat rice every day in the year.

Slime bread is the stand-by of the dyspeptic. Its hardness has been attributed to loss of water. It has been shown by experiment, however, that the hardness is due to the shifting of the water from the crumb to the crust. Stale bread has a crisp crumb and moist crust. With fresh

ed a tiny bit of gum arabic and a few drops of white vinegar. The filmy material should not be squeezed or wrung out dry, but placed between soft white muslin and softly pressed with the hand. For ironing use a moderately hot iron and place a thin layer of paper over the chiffon.

A cruller or doughnut spoon and strainer combined is to be had in porcelain. The bowl of the spoon is broad and flat, the perforations in the center allowing the grease to strain through as the cruller is removed from the frying-kettle.

A handy pair of grape scissors may be found in plainly finished nickel or with fancy silver handles. The latter are unusually long, and the sharp cutting blade closes over a flat blade of steel. Only the slightest pressure is required on the handle to cut the fruit, as a strong spring catch fastens the parts together.

An improvement in the way of a fruit knife is an orange-peeler that has a nickel blade and a handle to match, or of bone, ivory or silver, according to fancy.

Rice forms a larger part of human food than the product of any other plant, being the diet of India, China and the Malay Islands, and occupying a place on the tables of 50 per cent of the inhabitants of the civilized world. It is estimated that 800,000,000 people eat rice every day in the year.

Slime bread is the stand-by of the dyspeptic. Its hardness has been attributed to loss of water. It has been shown by experiment, however, that the hardness is due to the shifting of the water from the crumb to the crust. Stale bread has a crisp crumb and moist crust. With fresh

ed a tiny bit of gum arabic and a few drops of white vinegar. The filmy material should not be squeezed or wrung out dry, but placed between soft white muslin and softly pressed with the hand. For ironing use a moderately hot iron and place a thin layer of paper over the chiffon.

A cruller or doughnut spoon and strainer combined is to be had in porcelain. The bowl of the spoon is broad and flat, the perforations in the center allowing the grease to strain through as the cruller is removed from the frying-kettle.

A handy pair of grape scissors may be found in plainly finished nickel or with fancy silver handles. The latter are unusually long, and the sharp cutting blade closes over a flat blade of steel. Only the slightest pressure is required on the handle to cut the fruit, as a strong spring catch fastens the parts together.

An improvement in the way of a fruit knife is an orange-peeler that has a nickel blade and a handle to match, or of bone, ivory or silver, according to fancy.

Rice forms a larger part of human food than the product of any other plant, being the diet of India, China and the Malay Islands, and occupying a place on the tables of 50 per cent of the inhabitants of the civilized world. It is estimated that 800,000,000 people eat rice every day in the year.

Slime bread is the stand-by of the dyspeptic. Its hardness has been attributed to loss of water. It has been shown by experiment, however, that the hardness is due to the shifting of the water from the crumb to the crust. Stale bread has a crisp crumb and moist crust. With fresh

ed a tiny bit of gum arabic and a few drops of white vinegar. The filmy material should not be squeezed or wrung out dry, but placed between soft white muslin and softly pressed with the hand. For ironing use a moderately hot iron and place a thin layer of paper over the chiffon.

A cruller or doughnut spoon and strainer combined is to be had in porcelain. The bowl of the spoon is broad and flat, the perforations in the center allowing the grease to strain through as the cruller is removed from the frying-kettle.

A handy pair of grape scissors may be found in plainly finished nickel or with fancy silver handles. The latter are unusually long, and the sharp cutting blade closes over a flat blade of steel. Only the slightest pressure is required on the handle to cut the fruit, as a strong spring catch fastens the parts together.

An improvement in the way of a fruit knife is an orange-peeler that has a nickel blade and a handle to match, or of bone, ivory or silver, according to fancy.

Rice forms a larger part of human food than the product of any other plant, being the diet of India, China and the Malay Islands, and occupying a place on the tables of 50 per cent of the inhabitants of the civilized world. It is estimated that 800,000,000 people eat rice every day in the year.

Slime bread is the stand-by of the dyspeptic. Its hardness has been attributed to loss of water. It has been shown by experiment, however, that the hardness is due to the shifting of the water from the crumb to the crust. Stale bread has a crisp crumb and moist crust. With fresh

ed a tiny bit of gum arabic and a few drops of white vinegar. The filmy material should not be squeezed or wrung out dry, but placed between soft white muslin and softly pressed with the hand. For ironing use a moderately hot iron and place a thin layer of paper over the chiffon.

A cruller or doughnut spoon and strainer combined is to be had in porcelain. The bowl of the spoon is broad and flat, the perforations in the center allowing the grease to strain through as the cruller is removed from the frying-kettle.

A handy pair of grape scissors may be found in plainly finished nickel or with fancy silver handles. The latter are unusually long, and the sharp cutting blade closes over a flat blade of steel. Only the slightest pressure is required on the handle to cut the fruit, as a strong spring catch fastens the parts together.

An improvement in the way of a fruit knife is an orange-peeler that has a nickel blade and a handle to match, or of bone, ivory or silver, according to fancy.

Rice forms a larger part of human food than the product of any other plant, being the diet of India, China and the Malay Islands, and occupying a place on the tables of 50 per cent of the inhabitants of the civilized world. It is estimated that 800,000,000 people eat rice every day in the year.

Slime bread is the stand-by of the dyspeptic. Its hardness has been attributed to loss of water. It has been shown by experiment, however, that the hardness is due to the shifting of the water from the crumb to the crust. Stale bread has a crisp crumb and moist crust. With fresh

ed a tiny bit of gum arabic and a few drops of white vinegar. The filmy material should not be squeezed or wrung out dry, but placed between soft white muslin and softly pressed with the hand. For ironing use a moderately hot iron and place a thin layer of paper over the chiffon.

A cruller or doughnut spoon and strainer combined is to be had in porcelain. The bowl of the spoon is broad and flat, the perforations in the center allowing the grease to strain through as the cruller is removed from the frying-kettle.

A handy pair of grape scissors may be found in plainly finished nickel or with fancy silver handles. The latter are unusually long, and the sharp cutting blade closes over a flat blade of steel. Only the slightest pressure is required on the handle to cut the fruit, as a strong spring catch fastens the parts together.

An improvement in the way of a fruit knife is an orange-peeler that has a nickel blade and a handle to match, or of bone, ivory or silver, according to fancy.

Rice forms a larger part of human food than the product of any other plant, being the diet of India, China and the Malay Islands, and occupying a place on the tables of 50 per cent of the inhabitants of the civilized world. It is estimated that 800,000,000 people eat rice every day in the year.

Slime bread is the stand-by of the dyspeptic. Its hardness has been attributed to loss of water. It has been shown by experiment, however, that the hardness is due to the shifting of the water from the crumb to the crust. Stale bread has a crisp crumb and moist crust. With fresh

ed a tiny bit of gum arabic and a few drops of white vinegar. The filmy material should not be squeezed or wrung out dry, but placed between soft white muslin and softly pressed with the hand. For ironing use a moderately hot iron and place a thin layer of paper over the chiffon.

A cruller or doughnut spoon and strainer combined is to be had in porcelain. The bowl of the spoon is broad and flat, the perforations in the center allowing the grease to strain through as the cruller is removed from the frying-kettle.

quarts of spirits of turpentine and one quart of Venetian turpentine. When the beeswax has dissolved, the mixture may be boiled for use. It should be applied with a soft piece of flannel.

Ink spots on furniture may be removed by an application of nitre. Mix together one teaspoonful of water and six drops of citre and apply to the stain with a feather. As soon as the ink disappears rub the spot with a damp cloth to remove the nitre, which will otherwise leave a white spot behind it. A saturated solution of oxalic acid is sometimes used in the same manner to rid furniture of ink stains.

Olive oil is useful for removing finger-marks from furniture. Apply a little at a time on a piece of flannel.

CHAFING DISHES ON WHEELS.

ONE OF THE LATEST NOVELTIES OF THE MODERN DINNER TABLE.

NEW YORK, Dec. 23.—A perambulating tea table is one of the novel appointments this winter of luxurious drawing-rooms where the 5 o'clock cup is served hot with all the necessary trimmings. It is usually a double-decked mahogany table of considerable weight, but its six legs are mounted on rubber-tired casters of such perfect action that a touch from the mistress' finger will send it rolling half way across a thickly carpeted floor. Its very lightness on its feet prevents even the most blundering servant or caller from overturning it, because at the least effort of violent treatment it skates lightly away to a safe distance,