

FOR THE BRIDES OF APRIL

EASTER WEEK FASHIONS FOR SPRING-TIME WEDDINGS.

NEW YORK, March 28.—(Special correspondence.)—The gowns of the Easter week brides and bridesmaids promise many diverting revelations in novelties, and the dressmakers are as full of original schemes as an egg is full of meat. If there is any hard and fast fashion governing the dress of these auspicious occasions, it has chiefly to do with the direction of pure white weddings. A white bride, in spite of many brave attempts at innovation, is still the accepted leader of the aisle cortege, but never before have there been so many white bridesmaids. Even if there is only one maid of honor, she must dress also in white, with the foliage of her flowers for the single touch of color. It is both amazing and instructive to find what infinite variety and originality the brides and their dressmakers contrive to introduce into the constantly repeated list of snowy dresses.

Every material, from white panne to white Swiss muslin, is being worked up in behalf of wedding glories, and one wife to be is to have at the altar the company of a tall and pretty sister dressed in cream white broadcloth heavily trimmed with white braid lace. As a rule, however, the bride will wear the heavier material, be it silk, satin or panne, and the maids will assume the light gauze. By the same ruling does the bride display a train of the dimensions accorded a Duchess at court, while, if the latest phase of fashion is copied, the maids have the merest graceful lengthening of breadth in the rear.

An Ideal Wedding Dress.
A rich antique white satin-faced peau de sole is the very most proper and elegant material for the bride who is going to celebrate her nuptials elaborately. This, where her own or her parents' purse is well lined, should be embroidered, or it can be treated with raised floral patterns in white mirror velvet, or it can be hung with lace, though, as a matter of fact, lace is not quite so much in demand for this sort of function as formerly.

The skirts of such gowns are gored to great width at the foot, and the train is a square Henry VIII or a full court length, draped from the right shoulder and the left hip. A most unusual amount of attention and ornamentation is expended upon bridal trains, and when the material for the bride's gown is silk, muslin or lace draped upon silk, the train is not infrequently built in a series of 38 to 60 overlapping frills that begin narrowly in a point between the shoulders and spread out for a yard and a half on the floor. Nine-tenths of the waists for these special dresses are finished flat in the neck and with elbow sleeves, while, in the case of some of the heavier peau de sole gowns, the waist is cut as décolleté as for a dinner, and then filled in with a gam of the thinnest diagonally tucked gauze, completed with a high collar of the same.

Pearl-Strewn Gowns.
On wedding dressing of lighter weight than these already mentioned, on those of lace and silk muslin and chiffon, nothing short of millions of pearls are strewn. A wonderful white tulle gown, created in Paris and brought over for an exacting American bride, is embroidered from neck to hem with minute seed pearls in flower patterns, and where lace is added rosettes of pearls becomingly catch up the soft draperies. This is very beautiful and eminently suitable, even where a not over costly wedding dress is under consideration, for the pearls are but good imitation, and sprays, chains and rosettes of them add infinitely to the elegance, finish and style of what might be otherwise a severely simple dress.

Short Veils.
From pearls have been made the most charming chaplets, wreaths, coronets and pins to be used in adjusting the bridal veil. Short veils, depending from the rear of the head, have come into vogue this season, and with the hair dressed low it



IDEAL COSTUME FOR A VERY YOUTHFUL BRIDE.

new gauze veil, through which, at short intervals, threads of silver run, and among the very newest veils are those of tulle bordered for an inch all about with a band of pure silver lace.

Wondrous Bridesmaid's Hat.

The bands of white bridesmaids wear wondrous hats or no hats at all. There is a growing inclination toward the veiling of the maids, a fashion that used to prevail many years ago. Such veils as they will wear are mere handkerchiefs of tulle falling only to the waist line, and their exceedingly fluffy gowns are trimmed not infrequently with trails of ribbon or muslin flowers. The impression conveyed by all the bridesmaids' gowns seen this season is one of excessive girlishness, and their chosen flower seems to be star jasmine. Trails of this delicate blossom are to hang from their bouquets or from the muffs of flowers that are as frequently made up for their use, and wreaths of it will adorn their veiled heads or their wide hats of tulle. As often as not a series of really stunning bridesmaids' dresses will be made up of combined silk muslin and crisp brocade. The brocade plays the part of a

Directory or a Louis XVI coat, and it is with such gowns as these that the hats are obligatory. When they are essential, something wide and picturesque is what the receipt calls for, and white lots of brides automatically cling to the modern and conventional elegance in their own toilets, they have made it a condition that their maids shall represent troops of Du Barry, or Pompadour, or Empire, or perhaps modified colonial damsels. The Du Barry maidens display hats and carry fans, tiny things of white feathers slung to their wrists by long double chains of pearls; muffs are the property of the Directory or colonial girls while long gift staves, to which flowers are tied, are the pretty belongings of those dressed à la Pompadour. Be the period of a bride's and her maid's gowns that of Henry VIII or President Theodore Roosevelt, the white footgear is invariably the same. Shoes of white suede or silk, cut on the duchess pattern and finished with a big oval buckle of pearls, above which stands up a tongue of white lace. With these are worn white openwork silk hose, and when the bride or her maids are irrepressibly coquettish the hose are exquisitely clocked with silver threads. MARY DEAN.

YANKEE CORONETS AT WESTMINSTER

AMERICAN WIVES OF PEERS FORCED KING EDWARD TO RESCIND A CORONATION EDICT.

KING Edward of England reckoned without his American-born subjects when he gave orders that peeresses had better wear neatly inconspicuous gilt circlets instead of their proper and hereditary coronets, on the occasion of his coronation. That in-born deference and educated sense of obedience that the native Englishwoman feels for the crown would have induced her to have accepted this royal edict with only a little private grumbling. Not so the American peeresses. She knows her rights and she has stuck to them. Those ladies who hail from the States, and who have married British titles, gave a long pull, and a strong pull, and a pull altogether to get the coronet privilege, and in consequence King Edward, who is nothing if not a gallant gentleman, punctiliously considered of feminine feelings, has given way with truly royal grace; therefore, when their Majesties are safely crowned, the peeresses will rightfully and proudly assume their proper coronets.

Only Peeresses Wear Coronets.
There is a general impression on this side of the water that all those pretty American women who have wedded English, Irish or Scotch titles will assume the impressive headpiece on that most impressive June day in Westminster Abbey. It is the law, however, that no titled woman ranking below a baroness has the right to a coronet, and this, in consequence, limits the number of our velvet capped Americans at the Abbey ceremonies. Only two Americans, for instance, can wear gold coronets. These will be the graces of Marlborough and Manchester, and both these ladies, who were, before their marriage, Miss Consuelo Vanderbilt and Miss Zimmerman, of Cincinnati, will find the proper golden headpiece all ready for them, as other duchesses of Marlborough and Manchester have appeared at coronations. It is true that these coronets have been recently done over, burnished, recapped and refurred, and it ought to be a comfort to a duchess to realize that she wears a really truly golden crown, while all the lesser peeresses wear mere silver gilt.

It is at the Earl Marshal's office that all these details are regulated, and the idea, judging from all the good models displayed, is to show off the fine and graceful attire as advantageously as possible, and to this the veil is only a decorative necessity. Brides are evidently going to take kindly to some very

leaves; its cap must be of crimson velvet, turned up with ermine and finished by a golden tassel. The mantle that goes with this is of crimson velvet, edged with a five-inch wide border of miniver pure, and the train must fall two yards on the ground.

For Other Grand Dames.
Just a trifle less splendid than the coronet of a duchess is that worn by a marchioness, and so far we shall have only one pretty American woman to represent this branch of the peerage. She will be the Marchioness of Dufferin, nee Flora Davis, of New York. Her coronet is of silver gilt, chased as jeweled, surmounted by five gilt strawberry leaves, alternating with four golden balls; the cap of crimson velvet is turned up with ermine and its tassel is of gold. The mantle to accord with this must be of crimson velvet, but its pure miniver edging can be only four inches wide, and the train must be one-fourth of a

yard shorter than that of a duchess' robe. In point of elaborate splendor a countess' coronet is the most showy worn by any titled lady. It is like the marchioness', of silver gilt, chased as jeweled, but surmounted by eight silver balls raised upon points, with golden strawberry leaves between the points; a cap of crimson velvet, turned up with ermine, thereon a golden tassel. The crimson velvet mantle has only a three-inch edging of pure miniver and the train goes only a yard and a half on the ground, and unless some special honors are distributed by the King before the coronation, only five American countesses will exploit these coronets. These are the Countesses of Essex, Cranborne, Dunmore, Egremont and Tankerville, who will adequately illustrate types of beauty from several of the states.

The countesses will show 16 silver balls set on silver gilt bands, that are also chased as jeweled, while the caps, tassels and fur circles are the same as those on a duchess' coronet. Their crimson velvet mantles, however, can only sweep the ground for one-half a yard, and the miniver edging must be but two inches wide. Lady Curzon and Lady Newborough must wear the coronets of baronesses, and in comparison with those of the marchionesses and countesses, they can best be described as neat, but not grand. Only six silver balls ornament the silver gilt band, above which puffs out the crimson velvet cap with its golden tassel and turn up of ermine. A baroness is in the least respect not to be trailed but three feet on the ground, and her miniver trimming must measure exactly two inches in width. Altogether a baroness is the least resplendent peeress at a coronation, but then,

she is a glorious creature in comparison with the wife of a baronet, an honorable, or a knight. These unfortunate ladies can wear neither coronets nor crimson velvet mantles, and, according to the sentiment of the moment, are far preferable to no balls and no velvet.

Settling a Vexed Question.
Since coronets and court robes have become of such vast importance, agitated femininity, as represented in the British peerage, has been excited discussing the ways and means of wearing coronets as easily and gracefully as possible. As everybody knows, the coronet must be popped on at that psychological moment when the Archbishop of Canterbury fits the crown of England on the head of King Edward. The peeresses carry their coronets in their hands to the Abbey, holding the gaudy trinkets by two little straps sewed on just inside the ermine band; and what the overwrought duchesses, etc., wished to know was how those gilt and velvet caps could be made to stay on, when fashion, mightier than kings, has announced that the hair must be worn low.

"Can any peeress be expected to remain mistress of herself, though her coronet fall?" is what an American duchess laughingly asked the Queen, who smilingly replied: "Certainly not," and then her Majesty solved the problem by announcing that pearls, diamond or mixed tresses could and should be worn to the coronation. The tassels are to be put on securely at home, and the coronet is to be lifted at the right instant and lightly set just inside the bejeweled guard, which will hold everything firm and lend a double support to glory to the crown and its emblems.

FANNY ENDERS.

FOR THE FRUGAL HOUSEKEEPER

GOOD THINGS MADE FROM CHOCOLATE HOW TO MAKEOVER CARPETS.

MELT, by standing over hot water, three ounces of unsweetened chocolate; add a pound of sifted powdered sugar and mix thoroughly; work to a stiff pliable paste with the unbeaten whites of three eggs (or less), adding vanilla to flavor. If the paste seems too soft add more sugar. Break off in small pieces and roll out about one-fourth of an inch thick, sprinkling the board and paste with granulated sugar instead of flour. Cut with a tiny heart-shaped cake-cutter (any other small cake-cutter will do), and place on sheets of oiled paper to prevent sticking. Bake in a very moderate oven. When done, they will feel firm to the touch, a solid crust having formed over the top. They should be very light, and will loosen easily from the pan after being allowed to stand a moment to cool. The success of these cakes depends upon the oven, which should be as cool as possible for the purpose, not so hot as for sponge cake. If properly made, they are very excellent and but little labor. Use the yolks for chocolate whips.

Chocolate Whips.
Beat the yolks of three eggs and three tablespoons of sugar until light. Dissolve one heaping tablespoon of grated unsweetened chocolate in a cup of hot water; sugar and one tablespoon of hot water; when dissolved, add slowly a pint of milk heated to boiling; pour this hot mixture over the beaten eggs and sugar, and cook in a double boiler, stirring constantly until it thickens. When cool, flavor with vanilla and place on the ice. When ready to serve, half fill small punch glasses with the custard and heap cream, whipped, sweetened and flavored, over it.

Chocolate Cookies.
Take a scant cup of butter, a heaping cup of sugar, one-fourth of a cup of cinnamon, half a teaspoon of cloves, a cup of almonds, cut fine, without blanching, a cup of currants, clean and dried, and a cup of sweetened chocolate dissolved in half a cup of milk, and flour enough to roll; before adding the flour, put into it a heaping teaspoon of baking powder. Mix in the order given; roll out about one-eighth of an inch thick; cut with any preferred cake-cutter, and bake in a moderate oven. Make a rather thick syrup of half a cup each of granulated sugar and water, boiled together, and brush the cakes with this syrup as soon as they are taken from the oven.

Chocolate Fingers.
Make a sponge cake of three eggs, a cup of sugar, one-fourth of a cup of boiling water and a cup of flour. Beat the yolks of the eggs and sugar until light, and add in succession the hot water, whites beaten until stiff, and flour. Bake in a moderate oven, in an oblong sheet, about half an inch thick; cut, when done, in strips about three inches long and half an inch wide. For the icing, take three ounces of unsweetened chocolate and vanilla to flavor. Boil the sugar and water together until it spins a thread, then pour in a thin stream over the chocolate, which should be melted by standing over hot water; mix well and flavor with vanilla. Let the mixture cool slightly, beat with a wooden spoon until it gruffs, then stand in a pan of boiling water and stir constantly until it melts. Keep in hot water while coating the cakes. Dip each cake in the melted mixture, then in a saucer containing granulated sugar; coat all sides and place, without touching each other, on a clean plate. If the chocolate mixture sets too fast, add time to time a few drops of hot water, keeping it well melted during the entire process. For

without blanching, the stiff-beaten whites of six eggs, and half a cup of sifted bread crumbs, in which is mixed a level teaspoon of baking powder. Butter well a pudding form, turn into it the mixture, and bake in a moderate oven from 30 to 40 minutes. Serve with meringue sauce. To make the meringue sauce, beat together half a cup of sugar and half a cup of water until the mixture forms a soft ball when dropped in cold water, then turn it slowly over a bowl of steam, and beat with two eggs. Beat well and flavor with vanilla. Turn out the pudding and pile the sauce around its base, completely encasing it, and decorate, if desired, with chocolate candies. This very elegant pudding can also be boiled by turning into a well-buttered pudding mold, dusted with bread crumbs, and steamed for an hour and a half of steady boiling.

Spanish Chocolate Cake.
Dissolve on the back of the stove half a cup of grated unsweetened chocolate, one-fourth of a cup of granulated sugar, and two tablespoons of milk. Beat to a cream one-third of a cup of butter and a cup of powdered sugar; add two eggs, one at a time, beating well, and half a teaspoon of vanilla; next add the dissolved chocolate and beat thoroughly; now add gradually one-fourth of a cup of milk, a cup of flour and a teaspoon of baking powder, the baking powder mixed with a little of the flour and added last. Bake in an oblong sheet about three-quarters of an inch thick. Place an ounce of unsweetened chocolate in a small tin, and stand this in a pan containing boiling water, to melt it. Add vanilla to it, and when it forms a soft ball when dropped in cold water, add a cup of granulated sugar and five tablespoons of milk; take from the fire, add vanilla to it, and beat until white, yet soft and creamy; spread smoothly on the cake at once, while the cake is yet warm; then coat immediately with the melted chocolate, using preferably a soft pastry brush, although a knife will serve the purpose. Cut the cake in squares or diamonds, and serve with a little of the sauce. This is a very choice recipe, making an elegant cake. Amelia Sulzbacher, in Good Housekeeping.

CONCERNING CARPETS.

How to Make Over Half-Worn Floor Coverings.

CARPETS that seem to be too hopelessly shabby to ever go down again often take on a new lease of life if judiciously treated in the Spring cleaning. After a careful shaking or steam cleaning, spread out on a clean floor and take stock of its possibilities. Frequently the center breadths can be transposed to the sides, leaving the best of the carpet for the middle of the room. If there is a badly worn place anywhere, cut across the entire breadth and carefully insert a section, matching the pattern as near as may be, and basting each edge under on the wrong side an inch or even more. Then overhaul the edges together with carpet thread as near the color of the groundwork as possible. If your best endeavors fail to make the carpet large enough for the entire floor, a plain carpet "filling" can be used as a border. Choose a color as near like that of the groundwork of the carpet as possible, lay lengthwise on every side of the room and cut any width desired.

Still better, from a sanitary point of view, would be the staining of the floor around the sides, and the utilization of the best of the carpet for a center rug. If there is a border for the carpet, so much the better.

If an ingrained carpet is too badly worn to be used in its original state, clean thoroughly, cut in strips like carpet rag,

A WOMAN'S BACK And What Makes It Ache

By MARGARET L. BRIGGS. (ALL RIGHTS RESERVED.)

It really is astonishing how many of the things that make life miserable manifest themselves in the back. This, is, of course, more especially true of women, because there are so many more things about a woman's organism that affect the nerves controlling the blood circulation of the back. With women a nerve center is more than half the time a storm center, and the nerve centers, which have the greatest controlling influence, are located where the immediate radiation is, in the region bordering the spinal cord.

Men, of course, have weak backs sometimes, but you won't find a man experiencing those long stretches of hopeless weariness and misery known as backache. There are women, and I know several such, who have put in whole years of their lives suffering from a backache which has scarcely let up its grip an hour or night. Describe it as vividly as you please, one cannot make plain the full misery of backache to another who has never been troubled with it. I had a stage with it for several months, and I know what it means. I also understand how happy the women are who find means to rid themselves of it.

A singular thing about backache is that it is frequently taken for rheumatism or lumbago, and treated with surface applications, such as liniments and plasters, which really make it a good deal worse, because they increase the inflammation within.

The real article in the way of a woman's backache always comes from something of a serious nature in the kidneys or uterine region, and it is wholly true that nothing will stop the backache while the inflammation exists. True, too, it is that to cure this condition, nature must have most intelligent aid. Doctors bungle over backache continually, as indeed they do over most of women's troubles. Whether it is because women do not make their symptoms plain to them, or because they are puzzled by the great variety of symptoms, I never could understand; certain, however, it is that the women I know who have been trying for years to get rid of backache have gone to a doctor right along, and none of them have been benefited by the treatment. I have heard, too, of so many other women having this same experience, that I think there is something about women's diseases difficult for a physician to diagnose and treat.

In a general way, backache is sort of neuralgia fed constantly from a storm center in the kidneys or uterus. It is a nervous trouble which sets up an irregularity in the circulation, clogging some of the blood cells or vessels or veins with an instant and constant inflammation. Nor can you stop this inflammatory process without you bring the nerves to a normal state, and the difficulty of finding the right medicine for a woman's nerves is the rock on which the doctor's efforts usually come to grief.

There is little doubt in my mind that the reason Lydia Pinkham's Compound is so effective in curing backache, is because its action is on the organs which control the movement of the blood. There is no question that Mrs. Pinkham's medicine is a great thing for women who have any disorder of the feminine organs or any backache or nervousness, so that there must be a logical reason for its good work.

I know a great many women don't want to take Lydia E. Pinkham's Vegetable Compound for the absurd reason that it is so well known, and the equally absurd reason that it is advertised. Then, too, they dislike to ask for it at the drugstore. I have always noticed, however, that when a woman buys her first bottle of this medicine she is so much improved by it that she continues the medicine for several bottles, and becomes thoroughly enthusiastic about the help it has been to her.

I think that all women with backache might take a hint from this and make the small effort necessary to test Mrs. Pinkham's medicine, for it does what no other treatment does I ever knew about, and certainly what no ordinary physician's treatment does—it stops backache. It has to my knowledge cured some distressing cases of it, and I have heard and read of many more. You cannot well ignore these well-known facts about this medicine, if you really want to get rid of that eternal ache. It does cure others, thousands of others—why not you?

ing point, remove from the fire, and beat in one pint of turpentine. Apply with a broad brush, selecting a dry, clear day, when you can have doors and windows open. The next day polish with a waxed cloth wrapped around a brick, which may be caught in a clamp with a long handle, such as is used for scrubbing brushes. This is an adaptation of the pothar, which is in such general use in France.

A word of warning must always be sounded about the extreme inflammability of varnishes and stains when turpentine is used. Never use turpentine near a contact with the fire. When preparing the polish the wax may be melted by setting in a vessel of hot water on the back of the range; but when the turpentine is to be added take away from the fire.

BACK-YARD VEGETABLES

ADVICE TO AMATEURS TO RELIEVE THEM OF "THAT TIRED FEELING."

THIS is the season when everything that has life is impelled to activity, and a little later on impertinent signboards will be interrogating you as to "that tired feeling." If you possess the smallest possible backyard, even the ugliest, sodden, 2x50 little plot usually consecrated to the family wash and the neighborhood cats, harness your activity to a hoe or a spade, and bestir up the material benefit, you may return the insolent stare of signboards, for daily exercise in this Spring air is more fatal to "that tired feeling" than buckets of anybody's tonic. Then the joy of bringing your own vegetables up by hand.

How to Prepare the Soil.
A fork, a hoe, a rake and a trowel should make a satisfactory outfit for the beginner, and costs about a dollar and a half. Start in at once with a digging fork and turn up the earth. Don't worry about your lame back; it's the surest sign your muscles need exercise, and an hour in the air and sunshine is worth two in a gymnasium if you don't overdo the thing. When you have forked up, say a square yard of your plot, lay down the digging fork and take up the shovel and rake to pulverize the clods of earth. Incidentally this will call into play a new set of muscles. You cannot get your soil too finely powdered. Get a bag of fertilizer from your seedman. Full directions are supplied by the manufacturer for its use, so the novice will find it quite safe. Apply this to your prepared soil according to directions and mix well together. Remember that fertilizer is plant food, and undue economy is expensive. You can't raise plants without proper nourishment.

When your soil is finely pulverized to the depth of one foot and thoroughly mixed with fertilizer, your plot is ready for planting. **What to Plant.** You have begun too late this year to raise all your own plants from seed, so you must buy plants already started in pots from a good seed house. We will suppose your yard to be laid out with a center plot and a border in the usual way. Your first planting will be a yard of herbs in the center plot at the end nearest the kitchen door in cheering sight of the cook. This will be a permanent planting, which will come up next year again of its own accord. In either corner, along the edge you may set three horseradish roots a foot apart (three roots to the yard). These six roots will supply a very large family, and the foliage is very luxuriant and pretty. Along the edge you will set three pots of mint, which grows very rapidly, and innumerable cuttings can be made from it. Besides being an excellent flavoring, it makes a refreshing table bouquet. Next to the mint put three tarragon plants, which will also spread, and before fall you will

have sufficient of this delicious flavoring to make all the tarragon vinegar you can possibly use. In the last herb row you can now sow a packet of lemon thyme seed. This will make just one yard in length of herbs, and when they are wanted they will give out a greatful scent, which will be well worth all your trouble.

Now leave your center plot for awhile and put in shape the narrow border close to the fence. For this purpose you will buy in pots several dozen vine plants, cucumber, water and muskmelon and tomato vines. Be sure to give the melons the sunniest spot. These plants will climb all over your ugly board fence and cover it with living green. Cucumbers and tomatoes carry their fruit well on vines, but the melons will need support. Get some wire poultry netting, or hardware store, about a foot wide. Tack it to the top of the fence and stake it close to the stone curb. Plant your vines six feet apart, and provide one of these wire ladders for each vine. When the fruit becomes heavy it can be "jacked" on the netting.

Borders and the Center.
Now the vines take a long time to mature, so you can utilize the edge of your fence border by planting some low growing green, narrow, lettuce, chives, etc. Buy your lettuce plants, and buy some seed as well. Start the seed in a box, and when your seedman's plants are harvested you will have more of your own raising to set out in their place. If lettuce is to be crisp and tender it must be grown quickly, and two crops can easily be grown in your border. Plant your own parsley seed, soaking it in warm water for a day or two to give it a start, as it germinates very slowly. You can keep on cropping parsley all winter long with a little covering.

To return to the center plot of which you have set three yards to plant. Leave a two-foot space between your herb bed and your next planting, which should, perhaps, be cabbage and cauliflower bought already started. Set out two rows, each two feet apart each way, and at the same time start seed in the boxes for a late crop. Then you will need six rows of green peas. Plant three rows at a time ten days apart. Next plant from seed three rows of beets and one of carrots. The rest of your space you can put down to dwarf string beans. Your seedman will provide you with his catalogue, containing full instructions for the growing of all these seeds. Next year you will begin six weeks earlier and raise your own plants, and hereafter the dreary month of February will be looked for eagerly as the time of catalogues and garden planting. This is the merest beginning of the fun, but after you have tried it it will suggest an endless variety of experiments.

MARIE AGNES BEST.



Toilet for a church wedding.

is an admirable notion to fasten the gauzy braid at either side the low collar by means of two round pearl brooches that are caught in the centers of two cloaks of white tulle. Sometimes the veil is draped from the crown, where it is made fast and firm by means of a wreath of tiny pearl flowers, and sometimes indeed to the veil itself small pearls are caught at intervals.

Veils indeed seem to cling this season merely by the thread of tradition. The idea, judging from all the good models displayed, is to show off the fine and graceful attire as advantageously as possible, and to this the veil is only a decorative necessity. Brides are evidently going to take kindly to some very



CORONETS TO BE WORN AT THE CORONATION.

represent this branch of the peerage. She will be the Marchioness of Dufferin, nee Flora Davis, of New York. Her coronet is of silver gilt, chased as jeweled, surmounted by five gilt strawberry leaves, alternating with four golden balls; the cap of crimson velvet is turned up with ermine and its tassel is of gold. The mantle to accord with this must be of crimson velvet, but its pure miniver edging can be only four inches wide, and the train must be one-fourth of a

best results the work must be done rather expeditiously. These cakes are very delicate and may be served appropriately for afternoon teas, receptions or evening affairs.

Chocolate Pudding (Baked).
Beat until light and thick the yolks of six eggs and a cup of sugar; add in successive order half a teaspoon of vanilla, one-fourth of a pound of sweetened chocolate, a cup of almonds, chopped fine

and have them woven into one large rug or several smaller ones. The rugs of woolen rag woven "hit or miss" are always harmonious and in good taste. They are also durable, an important item in most homes.

A good stain for a floor may be made from one gallon of linseed oil, one pound of Spanish brown, one ounce litharge. Mix in an old can, heat carefully to the boil