SUMMER OF VERDANT FASHIONS

A TOUCH OF GREEN ESSENTIAL TO ALL UP-TO-DATE TOILETS

NEW YORK, May 26.—(Special correspondence.)—We have had a delightfully green Spring, with a promise that verdant tones will prevail through the Summer. This pleasant state of affairs is in no way due to nature's aid for it is the art of fashion that began to patronize the tone of the verdure. A touch of green is apparently essential with every toilet. Nearly all of the new tweed traveling suits modestly follow the lead of the veils, parasols, etc., and show a gay green thread interwoven with the brown, gray or blue mesh; green-stained leather Oxford ties are more popular with linen suits than brown shoes, and every woman who buys a pongee shirt-waist or a pongee gown stands out for green buttons and taffeta straps by way of appropriate decoration.

The Green Bubble Pattern.

To make clear to the reader some of the ways in which green does duty in the make-up of the ideal Spring toilet, a sketch is given of two sweetly fresh silk suits. The first of these, the one to the right hand, is a foulard, showing a delicate green bubble pattern on a cream white ground. The lace, introduced upon the waist, shows, through its transparent mesh, an underlining of green taffeta, and the yoke of white silk and muslin is tucked with green sewing silk. A wide, fine Yedda straw, of a deep cream in tone, has its crown fairly well covered with big bows of white silk muslin tied over pale green satin taffeta ribbon. The brim is bound with a green velvet ribbon, of a rich young hay shade that exactly matches the big green Francis I plume that richly curls over the left brim.

This type of full green ostrich feathers grows steadily in favor with the wearers of wide hats, and promises to lead the way to a revival of the broad shape wholly trimmed with plumes. Recently we have seen, at country clubhouse dinner parties, the combination of the decollete evening dresses and very wide tulle or straw shapes more or less abundantly mounted in plumes of the first magnitude.

A Chinese Pongee.

Another, and most successful study in green, has been accomplished in the companion figure to the foulard suit. Here we have the stout wearing, cool, and increasingly popular Chinese pongee. Its skirt is agreeably simple in treatment, but its coat waist affords scops for the application of smart green taffeta straps, stitchings in green sewing silk, and rows of green pearl buttons. The oddly shaped coat front fastens over a vest of string gray lace laid upon a green lining, and the girdles, parasol and hat facing concerned are done in the dark rich shade of leaf green that dominates the tints of the apple skin, pea pod, etc., that enjoy a lesser vogue.

The leaf green parasol, of the heaviest taffeta, mounted on a naturl wood handle, and the taffeta covering finished with a hem only, is, after all is done and said, one of the smartest and most serviceable toilet accessories that a wardrobe can contain, and after experimenting with pongee sunshades lined with pink, blue, black and yellow silk, the orthodox green lining has regained greater popularity than ever.

Tinted Mull Bodices.

The most recent acquisitions of the shirtwaist counter, where crowds of women hover all day, is the little tinted silk mull affair that is so soft, despite its abundant folds, that the whole of an elbow sleeved example could be neatly packed into a teacup of the average size.

At the time of writing the thin shirtwaist season has begun, and the demand of the women is for something very soft. This is why the silk mull, mercerized English muslins, batiste and Habutai silk examples outsell the Swiss muslin and lawn rivals. Starchless goods are having their day, and it is a joy and a wonder to see how admirably, even exquisitely, these simply lovely garments are tucked by machines. Aside from the tucks the soft blouses are garnished with plentiful insets and insertions of lace, or the transparent goods is elaborately embroidered before it is made up. Nine-tenths of these waists button in the back and have half or three-quarter sleeves that are broadly pouched and cuffed below the curve of the elbow.

Proper Sporting Dresses.

Sleeves, by the way, continue to wax instead of wane in size, and it is amazing to view some of the new golf, croquet and tennis gowns provided with puffs and cuffs that more nearly resemble a court coat of the time of Louis XV. A pair of very modern sporting suits are sketched to indicate the proper lines on which to build an outdoor play dress. The skirts of both examples show an amount of trimming that a few seasons ago would have excited scorn and derision; nevertheless, these models are quite in the fashion, and both of them are made of handsome, durable and not too weighty mohair. The suit to the right is a smart gray in tone and trimmed with bands of gray blue mohair spotted in green. Large green pearl buttons complete the color scheme. The second figure shows a tan mohair garnished with stitched straps of the same, and worn with a soft white linen shirtwaist. The hats in both cases show two at least of the shapes that have wholly replaced the sailor and Alpine of sacred and affectionate memory.

An Evening Dress.

Fully 15 years ago an Englishman, of no mean order of artistic brain, invented the accordion pleated skirt, and, while gores have come and habit backs prevailed and annexation flounces have exerted their influence with fluctuations, the accordion pleated gown has remained just what it was in the beginning. Sometimes there are fewer accordion pleats seen and sometimes there are a greater number in evidence, but the idea and execution is always perfectly good fashion and this season it is a most fashionable fashion for evening gowns and for slender women. Smartest among smart clothes is the sun pleated gown of cream-white creped chiffon, dropped on a tinted silk skirt that is veiled with fine white Brussels net. From 20 to 50 yards of chiffon are easily pleated into one skirt and about a third of that amount into the waist and sleeves of a properly made costume. Liberty crepe and taffeta sopeuse, and silk point esprit, and mercerized English muslin, and silk mull are all delightful materials for sun pleating. So very, very full are all these skirts that when the wearer of one of them moves the creases in the thin light fabric breaks into a perfect foam of crinkly widths. The proper pleats for this season are deeper than ever before and the bottom edge of the skirt ought to be finished only by the silken selvage of the wide, thin material. Stout women, who yearn after the grace of the sun pleated fullness, have black creped chiffon masses dropped over white silk skirts that are covered with two thicknesses each of black net.

Daring Toilets for Salt Baths.

Ever gayer and more daring grow the bathing dresses. Double skirts, and suits of white trimmed with black, stir feminine interest along the beaches. A white serge dress set off with stitched bands of dead black mohair will catch the eye in a crowd arrayed in colors, especially if the wearer ties up her fair hair in a cool black silk kerchief. There are those who hold that the bathing skirt cut to simulate two flounces is unduly heavy, while there are equally expert bathers who insist that just that weight is requisite to comfort when in the sea. However that may be, the double skirt has come, evidently to stop with us for a season at least, and furthermore it is braided. Very recently a pretty new bathing shoe, lacing up to the knee, where, in some secret manner it fastens to the garter, has made its appearance, and met with a warm reception.

In other departments of sport there is even less evidence of severe dressing than about the bathing beaches. Women go automobiling in trained gowns and rather wide-brimmed white hats, bound with green velvet ribbon and decorated with big choux and tails of the same. The semiprofessional red has disappeared, not only from the horseless carriage, but from the golf links, and nothing is more significant of a change of heart and of interest in sport than the way the women dress their necks. A whack at the tennis balls is taken in a high transparent stock of lace or in a perfectly flat small sailor collar of lace and batiste, under which is knotted a soft striped Joinville scarf. Around the out-door ping pong table, gloves are regarded as necessary, and all the yachtswomen wear stiffly starched white petticoats under this serge, and linen skirts.

Sweet and sensible indeed is the fan of the hour. Tiny white bone fans, decorated in blue for Yale or Columbia, in red for Harvard and in orange and black for Princeton, are recommended and sold for pocket carriage. Of bone or of celluloid a spring fan is made, do bigger than a shoe horn and much the same shape. At one end of this nice contrivance a paddle wheel, closely resembling an ocean steamship's propeller, is set and put in motion by pressing the thumb against a small button at the base of the handle. Touch your thumb to the button and a breeze springs up. More conventional and truly decorative than these two new contrivances, that have been specially introduced for Summer dances, are the still small fans made of pina cloth. The scenes on the pina cloth, which, by the way, comes from Manila, are all of Spanish or of pure Philippine sentiment, and are gaily colored and spangled. The mounting is done with brown and slightly perfumed Eastern wood.

Styles for Juveniles.

All in purest white is the new rule for children's evening dress, so far as conclusions can be drawn from a tour of a big shop devoted to juvenile dress, and also from one of the first of the young people's parties. Rich mothers show a regrettable tendency to put their small boys and girls into expensive white silk coats as well as gowns, and suits of an evening or afternoon, when any festivity is afoot, and every girl is well aware from her cradle up of the uses of lace. Simple valenciennes edging and insertions used to be regarded as amply magnificent for any little miss; heavier lace application now adorn the frocks worn from 2 years and up. Sometimes the lace is real, oftener it is a handsome and equally satisfactory imitation, such as that used on the white china silk frock sketched as suited for a girl of 8 or 10 years. White imitation Irish lace motifs and a rich yoke of the same is all the decoration used on this handsome but quite inexpensive dancing dress.

MARY DEAN.

PRETTY COQUETTISH BATHING DRESSES.

PERFECT HOME-MADE BREAD

MRS. ELLEN R. MILLER EXPLAINS THE THEORY AND THE PRACTICE

BREAD may possess all the qualifications of excellence, may be white and light, of a uniform fine texture, may have a crust that will break up between the thumb and fingers without massing, may possess a crisp golden brown crust, may exhibit, in short, every point of excellence lacking one, and, lacking this, will still fall short of the quality of highest importance—a sweet, nutty flavor. Every rule which governs in the making of bread should have for its object the development of this flavor.

All material which enters into the composition of bread should be selected with the same object in view.

Yeast which produces the most rapid fermentation should be used, because quick fermentation is necessary to the production of sweet flavored bread. It has been proven that if bread is allowed to rise over five hours it rapidly deteriorates in nutritive properties and in flavor. Compressed yeast produces the quickest fermentation of all kinds of yeast known to commerce, and represents the highest achievement of scientific knowledge in the manufacture of yeast.

White frock for young girl.

Flour should be selected which possesses a strong quality of gluten, that glue-like ingredient of flour which is to form, as it were, the bony skeleton of the future loaf. Such is the first grade of roller process flour, which is always reliable, though second and low-grade flours produce the sweetest, and, food economists claim, the most nutritious bread, but because of their unreliability as to quality are not advisable for use in breadmaking.

It is hoped that some process may be devised whereby low-grade flour will be available without the addition of injurious adulteration.

When compressed yeast is used, the bread should be made up at once into a dough, and no sponge should be set. The reason of this lies in a little knowledge of the chemistry of breadmaking. Yeast is a microscopic plant, and, like all plant life, its food must be in a liquid form, it must consist of glucose, which is the soluble form of starch. But by what process is the starch to be changed into its soluble form. We know that neither the yeast nor the lukewarm water or milk used in mixing the bread has any effect upon the starch of the flour. Then to what is this change due? In the seed of all plants there is present a mysterious substance, an unorganized ferment, called diastase, which has the power under the influence of warmth and moisture, of converting starch into glucose.

Now, the grain of wheat is a seed, and when ground into flour the diastasic ferment is unchanged, and its influence is exerted, in the presence of moisture, the same as it would have been had the grains of wheat been planted in the ground.

When the starch of the flour is thus changed into glucose in the dough, the yeast plant attacks it, breaks it up into the compounds of carbon dioxide gas and alcohol, which by their expansion raise the dough.

It is evident, then, if a sponge is made, that only the flour used in the sponge is subject to the full diastasic influence. The fermenting process is short after the sponge is made into a dough, and the flour added at a later stage than the sponge has but a small per cent of its starch changed into glucose or natural sugar. Hence, bread made with a sponge is not so sweet as if it had been made at once with a dough.

Bread is made by a process of alcoholic fermentation, but this fermentation, if not checked in time, passes into the acetic or vinegar fermentation. Hence, it is evident that the fermentation of dough should be checked while the alcoholic fermentation is at its height, while there is the greatest per cent of glucose present, and before first traces of acetic fermentation have set in. This stage is reached in the fermentation of bread after four hours or less of rising. So that the whole process of breadmaking, from the mixing to the taking of the loaves from the oven, should not be prolonged over five hours. Retaining in mind the above principles, the following is the rule for making:

Home-Made Bread.

One pint water.
One pint scalded milk.

When lukewarm add one cake of compressed yeast, which has been allowed to stand one hour in enough lukewarm water to cover and into which a saltspoonful of sugar has been added.

The yeast soon begins to grow in the sweetened water and should be a foamy mass when added to the "wetting." This is in accordance with the nature of the yeast plant, whereas mashing it with a spoon is not.

Now add one teaspoonful of salt, and the flour, the best grade of bread or hard gluten flour, till of a sponge consistency. Then beat for five minutes till the batter is full of air.

Yeast makes a more vigorous growth, in other words fermentation is more rapid when plenty of air is incorporated in the dough.

Add flour till stiff enough to knead. Knead from five minutes, for Washington and Oregon flour, to 20 minutes for Mississippi Valley flour, adding as little flour as possible.

Put to rise in a warm earthern bowl, greased with melted butter or dripping; brush the dough with the same, cover with a towel and bread blanket, and let rise for 2½ hours in a room having a temperature of from 75 deg. to 80 deg. All these precautions to protect the bread from sudden changes of temperature and to keep it at a uniform temperature conditions best adapted to the growth of the yeast plant.

To decide when bread has reached the right degree of lightness is one of the main points in breadmaking.

Perfectly light dough is well rounded on top, has doubled in bulk and when gently lifted up from the edges of the bowl emits a faint hissing sound characteristic of light dough. Shape the dough which has risen in the bowl into loaves, put into brick loaf bread pans, allowing room for the dough to double in size, let rise, well covered with towels, and a bread blanket, at the same temperature as before, for about three-fourths of an hour. Lift gently in the hand, if no weight is perceived except that of the pan, the actual weight of the dough being upheld by the imprisoned gases, the dough is light and ready for the oven.

Bake in a moderate oven about one hour.

Public taste is demanding more and more a well-baked bread, a small, crusty loaf, so that among kitchen furnishing supplies the brick loaf bread pan, a pan nine inches long by four inches wide at the upper rim, by 4½ inches high, the round bottomed or crusty loaf pan and many shaped roll pans are fast supplanting all others.

When baked, the loaves should be removed from the pans, and placed where the air can freely circulate around them. This allows any remaining gases to escape, and the air coming in contact with the freshly baked crust, increases the sweetness of the bread. To soften the crust and give it an extra glossy tinge, brush it lightly with milk on removing it from the oven.

Bread made according to the above method has been kept over a year in a dry, well-ventilated place, when it was found to be as free from mold as the day it was baked.

Freshly baked bread is never at its best either in flavor, digestibility or nutritive value.

It is not fully ripened or matured till the second or third day after it is baked.

ELLEN R. MILLER.

ONLY FOR THE KITCHEN

RECIPES FOR A NUMBER OF SEASONABLE DISHES

FOUR tablespoonsful of hot water, with other directions carefully observed, will make a truly magical difference in the mixing of an omelet to those who have been using milk as in the old recipes. For fruit omelet, this innovation is strongly recommended. The following recipe should produce a light, tender, fruity result, and is of most appetizing appearance. Drop the yolks of four eggs into the mixing bowl; beat until thick and light colored; then add four tablespoonfuls of hot water; half a teaspoonful of salt and a dash of pepper; now fold in the well stiffened whites. Remove the skin from three oranges, cut in long slices, rejecting seeds, fiber and white part, reserve a third of these slices for decoration, then fold in the remainder; first sprinkling with powdered sugar; at the same time add three and one-half tablespoonsful of orange juice and a teaspoonful of lemon juice. Heat this juice in a porcelain vessel and use in place of water. Heat and butter sides and bottom of omelet pan; pour in mixture; put over a moderate fire; shake the pan occasionally very gently and run a pointed knife to the center of the pan to prevent burning; when it is puffed and it is found, by raising the edges, that the bottom is lightly browned, brown the top delicately on top shelf of oven or with red-hot shovel; fold once when turning out, but rather than allow overcooking, which causes toughness, it is better that the omlet should show its tenderness by a slight falling apart or absence of folding, as both top and bottom being brown, it is sure to look well in any event.

Timbales of Green Peas.

A good brand of canned peas, if turned out for an hour or two before using, to do away with the close flavor, is capital for this purpose. If not tender cook, then mash through a sieve and to half a pint of pulp stir in two well beaten eggs; two tablespoonsful of melted butter; a saltspoonful of salt, a pinch of black and a few grains of Cayenne pepper, and a few drops of onion juice. Turn into buttered

A graceful accordion plaited evening dress.

timbale molds, set in a pan of hot water, cover with paper and bake until firm. The molds may be bought for a small sum at any good house furnishing or large department store. For this purpose use the smaller size.

Strawberry Sponge.

Fill an earthen bowl with small cubes of white bread, or cake if preferred, pouring over it as it is put in place hot strawberry juice; strawberries cooked until soft, with sugar, and put through a sieve. Use all the juice the bread will absorb. Set in a cool place for some hours, then turn from dish. Serve with berries, sugar and cream.

Pineapple Sandwiches.

Cut white bread in thin slices, remove crust and spread lightly with layer of mayonnaise dressing. Chop some nice pineapple very fine, drain off juice (for use next day) and sprinkle fruit on bread over the dressing. Cut them into strips and serve.

Date Pie.

One pound dates stewed in little water three hours; put through colander, add yolks of three eggs, three cups milk, a pinch of salt and a tablespoonful of sugar; lastly, the stiffly beaten whites. Bake with one crust. This will make two pies.

LEAVES AND FLOWERS THAT WE EAT

EVERYWHERE THEY FORM AN IMPORTANT PART OF THE HUMAN DIET

LEAVES form no inconsiderable portion of the sustenance of all mankind. In all climes, from the desert steppes of Tartary, where tea leaves play the double part of beverage and food, through the bewildering array of salad plants found in temperate lands, to the Iceland moss, the vegetable food of Arctic regions, leaves everywhere form an important part of human diet.

They are often rich in gluten, which is vegetable protein, and, like all vegetable products, contain a large percentage of water, a by no means unimportant component of our food.

It is well to remember, however, that any vegetable foods rich in gluten or flesh formers, when eaten frequently and in considerable quantity, have a costive or binding effect, and hence should be eaten with fat and oily food. Hence, we see that bacon and "greens" owes its popularity to something more than time-honored custom or epicurean taste, another illustration of the truth that in the matter of food combination, instinct is a surer guide than diet tables or Government bulletins.

Chief among edible leaves is the lettuce, known to botanists as lactuca sativa, from its milk, narcotic juice, which, collected and dried, forms considerable resemblance to opium. The head of many a respectable member of society has been stimulated as by wine after indulging freely in a lettuce salad. Eaten at night, lettuce induces sleep; eaten during the day it soothes, calms and allays the tendency to nervous irritability, a fact recognized by the ancients, for it was the fragrance from a bed of wild lettuce that revived the wounded Adonis when he was placed upon its soothing leaves by the weeping goddess Venus.

Of all salad plants lettuce is most highly prized because of its delicacy, beauty and freshness of color.

The following is

With a wire egg-whip beat one-half pint of thick, sour cream with one tablespoon of sugar and enough vinegar to neutralize the sweetness of the sugar. This makes a foamy dressing, a generous quantity of which should be made in proportion to the lettuce used. Wash the leaves thoroughly and let stand in a cool place, on a sieve or wire basket till perfectly dry; upon the proper chilling and drying of the lettuce depends the success of the salad.

Cabbage is a member of the brassica family whose first cousins are the kale, kohl-rabi, Brussels sprouts and cauliflower. Cabbage is most digestible served in its uncooked state, but is also amenable to the processes of cooking, preserving much of its crispness and freshness of color when properly dealt with. But, alas, to be properly dealt with is something that rarely ever happens to the cabbage, till the term "boiled cabbage" is a synonym for all that is indigestible and unpalatable.

How to Boil Cabbage.

Trim off all wilted and discolored leaves, submerge in a kettle of boiling, slightly salted water; boil uncovered or but partly covered, as the free access of air is an important factor in the process. The moment a fork easily pierces the thick ribs of the leaves, which should not be over one-half hour for a medium-sized head, drain and serve hot, with butter, salt and pepper. Vinegar may be served, if liked. The result will be a dish of white, crisp, but tender, leaves, as delicate as cauliflower.

One of the most popular and palatable of all salads is a

Cabbage Salad.

The cabbage should be finely sliced, never chopped, for chopping bruises and destroys the flavor of cabbage. Fill the salad bowl with alternate layers of cabbage and cooked Mayonnaise dressing, thus avoiding all unnecessary stirring and handling of the crisp cabbage shavings, remembering always that the first requisite of a vegetable salad is its cool crispness.

Cooked Mayonnaise Dressing.

Beat the yolks of five eggs till light, add five tablespoons of mild vinegar, set the bowl in a pan of boiling water over the fire and beat with a Dover egg-beater till thick like a thick boiled custard. Remove from the fire, and while hot add three round tablespoons of butter, beat till cool and season with salt, white pepper and a round teaspoon of sugar. More sugar should be used in the dressing for cabbage salad than for any other vegetable salad. Do not make the fatal mistake of adding mustard, as cabbage and mustard are close kindred and neither require each other's presence, nor harmonize when brought into close family relations. When ready to serve thin the dressing with cream till of the consistency of good table cream.

Cauliflower, "the rose of the kitchen," represents the highest evolution of the cabbage family. Like the cabbage, it is almost never properly cooked and served. Over-cooking is the cause of the sorry plight in which it usually reaches the table a soft, water-soaked, dark-colored mass, mute testimony to the rarity of skillful cooks.

It must have been served in its perfect estate, a white, snowy mound, with the gold of a Hollandaise sauce at its base, to have caused Ben Jonson to exclaim: "Of all flowers I like cauliflowers best."

This artistic dish is prepared by trimming all but the small young leaves from a perfect head of cauliflower. After soaking for 10 minutes, head downward, in cold water, submerge in a kettle of boiling salted water, and cook for 15 or 20 minutes. The moment a fork easily pierces the thick stalk or base of the leaf ribs, drain and serve at once on a pretty round platter, with Hollandaise sauce poured around.

The pungent cresses are the spice and poetry of edible leaves. Many a salad acter without the presence of some member of this spicy family; many a salad would not be complete without its wreath of watercress or dash of color given by the bright-hued flowers of the Indian cress or common garden nasturtium.

Why, we are often forced to wonder, is the old-fashioned pepper grass no longer sown with lettuce in the home garden or offered for sale in the city markets? Have we forgotten how it used to whet the dulled edge of our Spring appetite as nothing else ever did? By all means let us revive the pepper grass.

And if among the material blessings that have fallen to our lot we can number a few feet of ground, let us, first of all, make room for a bed of nasturtiums. They will neither cease growing nor blooming till finally gathered by the hoary fingers of Jack Frost. The minced stems of the flowers and leaves will add the delightful spice of mystery to many a salad, and the flowers will add brightness to our rooms through the long months of Summer.

Spinach, a member of the beet family, is placed at the head of the list of "greens." It is one of the best of Spring tonics, containing a considerable percentage of iron. It is the one iron tonic, regarding the assimilation of which in the systems doctors do not disagree.

Endive and Chicory Lettuce.—It would seem that nature designed that during the season of midwinter and early Spring we should partake of bitter herbs, for she furnishes us endive, chicory, lettuce and dandelions at this time. It looks as though nature's plans are for our welfare in these bitter salad plants can be cultivated and will grow upon us as does a liking for orange marmalade, grapefruit and other bitter things.

Crab salad is never so pretty as when served on a mat of chicory lettuce, its fringed leaves forming a garnishment of soft color, shading from the most delicate cream white to a deep leaf green.

Sorrel, like rhubarb, is a member of the buckwheat family. Its sour taste, like that of rhubarb, is due to acid oxalate of potash. On account of this strong acid sorrel should not be eaten alone. The Jamaica sorrel, as cultivated in Florida, is proving a useful plant to housekeepers. After the flower falls, the calyx continues to grow, enclosing the seed pod, and this enveloped ovary, when mature, is gathered for jelly and jam. The jelly and jam are made in the usual way, the jam being scarcely distinguishable in taste and color from cranberry jam. The rich juice makes a fine syrup for flavoring, for sherbets, etc. The plant is propagated from seed, and the young plants are kept for sale at the nurseries.

Sorrel Salad.

Wash and drain till dry the leaves of the wild sheep sorrel, or, if obtainable, the cultivated sorrel. Mix with an equal quantity of lettuce or any salad greens that may be in season, and cover with any desired salad dressing made without vinegar or other acid, as the acid of the sorrel is sufficient. If in blossom garnish with a wreath of leaves and the dainty pink blossoms.

The artichoke, an immature flower-head, is closely related to the thistle, and is not only cooked, but served raw, with condiments, in the form of a salad.

Strip off the coarse outer leaves, cut the stalks off about an inch from the bottom, wash in cold water and cook in a large amount of boiling salted water till the leaves are tender. Do not over-cook; take them from the fire, and put them upside down on a hot plate to drain. Arrange in a circle upon a hot, round platter, the tops up, pour over them Bechamel or sauce Hollandaise, and serve.

Leaves and flowers serve us not only in the humble role of useful food, but contribute much toward the gratification of epicurean tastes.

The cowslip, tender young nettles, young milkweed shoots, the uncurled leaves of fern and tarragon leaves are all pleasant additions to salads. While of flowers, the chrysanthemum, violets, primroses, marigolds, elder flowers, roses and orange blossoms are made to contribute to the pleasure of fastidious tastes.

Apple blossoms, cowslips, the old-fashioned comfrey and violets are used in fritters and for wine. A jelly is made from violets, and a violet salad is made by strewing violets on a bed of lettuce and dressing it with old Burgundy.

Rose hips were once used for preserves, pudding sauces etc., but they are not likely to find much favor in these days of profusion in edible roots, stalks, leaves and flowers.

ELLEN RAWSON MILLER.

TWO SWEETLY FRESH SILK SUITS.

LATEST FADS IN STATIONERY

WHAT THE ENGLISH ARISTOCRACY IS NOW USING

NOW that the most correct note and letter paper is used large, and since a plain white color is showing a disposition to displace the ultra-popular gray, it may be interesting to mention a few other innovations that are claiming fashionable favor. Neatness and simplicity seem to be what people strive for most in their stationery. Happily, also, it is not now considered good form to write illegibly, or to avoid the punctuation, which is conducive to a clear understanding of the writer's meaning. As for some time past, the large, vertical round hand is the most up to date, and it is thought to be quite out of style to underline words, excepting when writing to one's intimate friends.

For invitations very thick paper is the most desirable. Also, it is always a mistake to choose envelopes so thin that through them the writing of the letter can be seen. Should very thin paper be required, as in the case of foreign correspondence, the envelopes, while matching perfectly, should invariably be of a heavier quality than the paper.

In America, it seems that we take the usage of the most exclusive set in London as the model for our fashions in note and letter paper. There, at present, the many different styles of headings with monograms, crests and personal devices are in most cases giving way to the simple address, placed in the upper left-hand corner of the sheet, while the upper right-hand corner is reserved for the never-to-be-forgotten date. Royalties, even are now chary of having their rank denoted by stationery. "Marlborough House, Pall Mall, S. W.," is the simple heading on the paper that emanates from that palace. The Princess Christian has usually her paper marked: "Cumberland Lodge, Windsor Great Park," and on the Duchess of Fife's paper appears, also unostentatiously: "16 Portman Square, W." Occasionally on the envelopes which go with such paper there is to be seen a tiny coronet, but this is not at all general.

Mr. George Vanderbilt, who is recognized as having exceedingly correct taste, sends out from his country place heavy white paper, distinctly marked in raised white letters: "Biltmore House, Biltmore, N. C."

It seems now to be aimed at to give as much concise information with the address as possible, and particularly is this so about stationery belonging to places in the country. The name of the nearest railroad station and the telegraph address, or telephone number, are customarily given. In this connection the paper used by the Duchess of Marlborough becomes rather interesting. Over the Marlborough double crest is a ducal coronet and the words, "Blenheim Palace, Woodstock," while at the upper left hand corner of the sheet appears the name of the station and telegraph office. Even more interesting perhaps is the style adopted by the Duchess of Newcastle, when at Clumber. Over her initials, "K. N.," there is a tiny coronet, and on the left-hand side is seen a little engine engraved, with the name of the nearest station, and a miniature telegraph pole just over the address of that office.

Many very smart people now type their letters, and are amusingly heard to complain that they shall not only soon forget how to write, but that the machine has become a necessary adjunct to luggage, even when leaving home for a stop of two or three days. The Countess of Warwick types all her correspondence, excepting answers to formal invitations. The decoration of her paper is "Warwick Castle," clearly engraved over an Earl's coronet. Mrs. Frederick Vanderbilt and Mrs. John Jacob Astor, as many other American women, are also warmly attached to the typewriter.

TWO MODEL SPORTING DRESSES.