

THE IDEAL EVENING GOWN

IT IS OF PORCELAIN, PEARL, IVORY, ASH, SHELL OR FLESH WHITE

LACK evening gowns show no falling off in popularity, though the smartest Summer dancing and dinner toilets are all of purest white. Elderly ladies, and buds just timidly peeping from the schoolroom, and belles of gorgeous proportions in cloths, indulge alike their weakness for the snowflake-like costumes. It is safe to say that if a woman's hair has turned white prematurely or in proper accordance with her age there is no more artfully artistic way of adequately displaying her blanched tresses and of bringing out the delicate tints of rose in her cheeks than by dressing her, from train to shoulders, in unbroken and unrelieved white of a proper color. We use the true color advisedly, for, in the shops and fitting rooms, we hear with talk of lemon white, ash white, shell white, porcelain white, flesh white, rose white, almond white, and then the more familiar descriptions of ivory, pearl and oyster white. Every name here given signifies a quality of whiteness that may be more or less becoming to the complexion, hair and eyes of different women. A distinct and delicious character is given nearly all the white costumes by the use of laces that range, in the quality of their coloring, from the palest lemon to gray, antique, tea color and soft café au lait.



A SUNBURST SILK GAUZE TRIMMED WITH BABY VELVET RIBBON.

For Old and Young. Every species of white goods, from the finest etamine to the sheerest Swiss, forms the fabric of these delicate compositions. The tall and stately figures display the transparent wools, wool veilings and satin taffetas to the greatest advantage; the youngest element have laid almost exclusive claim to Swiss and silky mull, silk batiste and the trillians that are a revival of other days. An evening gown made wholly of white lace still remains the standard of supreme elegance, and some of the robes, of imitation Valenciennes and Brussels, are charming and decorative beyond belief. An evening dress worked out to completion without the use of lace is not to be imagined and encouraged in this day of fine needlework, and it remained for Paris to send us robes of delicate Louis Seize point applique enriched with entre deux, bold flounces, berthes, fronts, panels and sleeves of Irish crochet.

comes the pale ecru, café à la crème and delicate beige mull, batiste, chiffon and Liberty silk gowns. This is always tucked and often from the shoulder to the tip of the extensive train. The gauzy, tawny goods is cast upon a silk petticoat of color, and the tucks and insets of lace give all the variety and decoration desired. The tuckings know no law, and she, whose gown's surface is plucked in the most various and impossible crinkles, has reached the topmost notch of smartness. Tiny tucks ray out from insect lace medallions, or describe ever-widening circles

about a wreath of lace; tucks run in a plaid or diamond figure all over a skirt, or those that alternate one wide tuck with six of the narrowest possible pinches, are among the newest inventions of the hour. The ecru and biscuit-colored goods are very happily set off, in many instances, with treatments of black baby velvet ribbon. A prissy examination is given in a sketch of a sun-burnt silk gauze dropped over an undership of pure coral rose. Below the lace-edged Vandyke flounce, that hangs at the knees, extends

A White Quaker. A group of four agreeable white toilets, contrived most gracefully and inexpensively with lace, give timely illustration to the present argument. The frock in the chair shows how a fine, transparent almond white canvas, dropped upon a white lining, is garlanded and medallioned with cream white Austrian crochet lace. A few straps of shining, flat, white silk braid are attached on the sleeves and breast of the bodice, and, to the rear of this most graceful frock stands a pretty décolleté of ecru. A white Swiss adorned with insertions made of broad Hontion beading. A tiny vest of mock Hontion is set in the front below two tiny coral pink ribbon rosettes, and here we have a positively ideal gown for the girl who yearns to present a picturesque and fashionable appearance for the modest outlay of about \$14.



FOUR WHITE EVENING TOILETS.

Two tucked muslins, with coarse Marie Antoinette Valenciennes insertions of a strong tea rose, are the materials of the two other frocks, that are topped by broad, flat yokes of heavy white decorative lace. With all these gowns the skirts fit the hips with glove-like neatness and flare to hitherto unusual width at the floor. The excessive skirt length of the average evening dress shows a tendency to increase rather than diminish, and the flare below the knee is in sympathy with the extraordinary skirt measurement.

Straight Lines and Bodices. Not all the dandied and dinner toilets spread so voluminously as these, from the region of the knee. Our women of fashionable the cans for soda, tapoca, raisins, currants and many groceries that are often put upon the shelves in paper bags if one has not glass jars to spare. These tin cans are dust-proof, and the contents can be told at a glance, while the row of shining cans with lettered sides is orderly. Baking powder cans make excellent molds for brown bread and puddings. If the covers of these cans are perforated they make good flour or meal dressers. Drive a small wire nail through the cover from the upper side

A FEW THINGS WORTH KNOWING

FACTS OF INTEREST TO THE ECONOMICAL HOUSEWIFE

POUND coffee thus make good receptacles for soap grease. When the can is full, clarify and put on the tight tin cover; then the grease can be put in the cellar until five or six pounds are ready to make into soap. Wash the paper labels from the tins, dry and with a child's paint brush and a tube of black paint mark the cans for soda, tapoca, raisins, currants and many groceries that are often put upon the shelves in paper bags if one has not glass jars to spare. These tin cans are dust-proof, and the contents can be told at a glance, while the row of shining cans with lettered sides is orderly. Baking powder cans make excellent molds for brown bread and puddings. If the covers of these cans are perforated they make good flour or meal dressers. Drive a small wire nail through the cover from the upper side



TWO TUCKED TOILETS.

in regular rows. Small baking powder cans, the half-pound size, are just right to mark for spices. Rinse white feathers in two changes of gasoline or benzine and dry in a good draft of air. Bleach them with the fumes of burning sulphur in a moist atmosphere. A light box barrel will answer for a bleaching chamber, and the moisture may be generated by means of a small pan of water placed over a lamp. Feathers should not come in contact with metal while in the bleaching chamber. Colored feathers should be washed in strong, lukewarm suds made from castile soap and allowed to remain in the bath for one hour, with frequent handling. When clean rinse them in cold water, to which some two tablespoons of starch to the quart of water has been added. They may then be squeezed lightly and allowed to dry in the air, with frequent shaking out. Proper drying is the most important part of renovating feathers, for if not well watched the feathers will become matted. Consequently it is necessary that while drying they should be subjected to a strong current of air.

Polishing Tables, Etc. A woolen cloth plenty of rubbing, and one tablespoonful of vinegar mixed with three parts of linseed oil will make a mahogany dinner table shine like a mirror. Piano keys when in need of cleaning should be wiped off with alcohol. For spicing out bureau drawers and drawers of sideboards use tepid water containing a one per cent solution of carbolic acid, or, if that is not liked, use a small quantity of thymol in the tepid water. Instead of paper, some housekeepers line such drawers with white oiled cloth. If the contents of the drawers are delicate waists or other articles likely to be injured by dust, it is a good plan to lay in the bottom of the drawers a piece of cheese cloth as wide as the drawer, but twice as long, so that it can be folded over the top of things therein.

Gloves for Housework. Several pairs of gloves will be found a great convenience in working about the house. They should be loose enough to allow a free play of the hands. If rubber gloves are used, in dishwashing, they should be washed well on the hands, and every trace of grease removed; otherwise they will be found an expensive luxury.

Regarding Toast. One of the most wholesome and nutritious breakfast dishes is toast—not the so-called buttered toast, but plain, toast moistened with warm milk. The process of toasting, if properly done, converts a portion of the bread into predigested food. Heat converts dry starch into dextrine, a form that all starch substances take after the first process of digestion. This

relieves the stomach of a part of its work. If the preparation of toast in the morning be regarded as too troublesome, it is practical, it may be made by taking advantage of the strong fire in the range for the middle cooking or baking. Of course, in an hour or two such toast has absorbed moisture and apparently becomes stale and toughened. If, however, it is put in the oven for 15 minutes in the morning its crispness is restored as perfectly as if newly made. Toast should be thoroughly and evenly browned on both sides.

Food Values. Garlic, leeks and olives stimulate the circulation of the blood. Beets and turnips keep the blood pure and improve the appetite. Too much meat and too few vegetables make up the average diet. Health depends on continuous variety. Baked potatoes are digested more easily than boiled potatoes and should be preferred by dyspeptics. In cases of anaemia cabbage and spinach are beneficial. Spinach is almost as valuable as lithia water in its effect on the kidneys. Tomatoes, like coffee and water crues, stimulate the healthy action of the liver. A diet composed mainly of celery is said by some physicians to be a cure for both rheumatism and neuralgia. Free use of this vegetable is always recommended to rheumatic patients.

Table Lines. To keep table cloths in good condition, pour boiling water upon stains from fruit or coffee as soon as the table is cleared; do not wait until the weekly wash day. Some housekeepers drop a pinch of salt on a stain as soon as it is made, and this tends to its eradication. A suggestion for preserving the length of the days of table linen is to avoid folding the table cloth in the same crasses every time it is laundered.

To Set a Loosened Knife Handle. Take out the knife, fill the cavity twice with hot water, and the cork will be driven out; beat the shank of the knife very hot and press it in quickly and solidly. When cold, the blade will be firmly fixed in its old place.

Loops for Garments. Loops for hanging up garments are always breaking, particularly with children's cloaks and coats. A simple and serviceable loop cut a strip of kid from an old glove, roll it in a piece of coarse string, and sew the edges of kid neatly together.

To Cleanse Mattings. Wash matted with water in which bran has been boiled or in rock salt water. Dry well with a cloth.

To Remove Ink Stains. Apply a strong solution of oxalic acid, followed by chloride of lime.

NEW WAYS OF PREPARING FRUIT

SEASONABLE RECIPES FOR THE WIDEAWAKE HOUSEKEEPER

Now that fruit is cheap and abundant the home caterer should see to it that it is frequently served in the form of a mousse, as in this way the color and flavor are caught in the most delicious manner. Granulated gelatine is the same price as the ordinary variety, but as it needs no soaking is more convenient. If this is not at hand, five minutes or less if covered with warm water will make the latter usable. For strawberry mousse hull a box of ripe fruit, sprinkle a cup of sugar over them on a flat dish; allow to stand for half an hour; mash and rub through the fruit sieve; now stir in quarter of a box of gelatine or a large tablespoonful of the granulated dissolved in hot water, if first being covered with cold or tepid water; put the bowl in a pan of cracked ice and stir until the contents begin to thicken, which will not take long. Whip half a pint of cream, stir this in, then put in mold, pack on ice and salt and let stand for several hours. If a pinch of salt is added, the cream put in a small deep bowl and a few drops of beater used, one minute should suffice to make it stiff enough to cut. The writer has never known this rule to fail; even with the often thick-looking cream delivered in New York, this means beating the half pint at once. More should be divided, the thickening must not be looked for in the beginning, and if the "custard" is not stiff and vigorous with the beater she may allow another minute. Avoid touching the bottom of the bowl.

Handkerchiefs and Collars. One of the most exquisitely frivolous and expensive novelties, recently introduced as an accompaniment to the evening toilette, is the minute lace and tinted batiste handkerchief that is cut, trimmed and colored to represent a flower. There are pansy, rose, violet and petunia handkerchiefs, that are shaped like any one of these flowers pressed or painted on the bat, and though they cannot endure hard usage they are pretty and serviceable enough for the boudoir.

Some women, who are brave or beautiful, boldly dress their hair low on an evening, and enjoy the comfortable consciousness that it is better to be fashionable than good looking. Other women, and these last are greatly in the majority, dress their hair high after 6 o'clock in the evening, and though they cannot endure the front chereville as vigorously as ever, very smart young ladies bind their locks with lengths of narrow, but exquisitely painted white satin ribbon, the bow of which stands up with comically pointed ends after having been pulled through a gold wire buckle studded with brilliants. All the women, however, have united in the use of demulser tucking, and pompadour combs. These have short, widely set teeth, and bowed tops, that are very heavy, quite smooth and very highly polished. Among the jewel-topped evening combs is the coronation idea, wrought in pearls and colored gems, and arranged to nearly imitate the strawberry leaf coronet of a Duchess or the splendid crown of Queen Alexandra will wear in Westminster Abbey.

A Florentine Arrangement. Happily girls of ages from 4 to 14 give no thought at all to the arrangement of their hair. This is because in the last few years cropped in Florentine fashion for Summer, and their prettiest hot-weather gowns are of brown, white, pink or lilac linen, cut open in the neck, short in the sleeves and as brief in the skirt as the tail of a Highlandman. It is the custom to box plait the fullness of the two smocks, for lifted simplicity is well esteemed this Summer by the juveniles. How well this simple and ancient fashion may be adapted to rather elegant uses is shown in the pretty blue sprigged pongee gown worn by a Miss M. With klitz, a little Russian lace, and some tucks a most modest and serviceable little frock has been inexpensively evolved.

MARY DEAN. If a light crisp shortcake brings out the flavor of a ripe strawberry or raspberry, the best of these is a delicate browned batter "puff," which may be cooked in basket shape and while warm dipped high with ripe berries. From Spain comes a recipe for a better, peculiarly suited for this purpose, which is made thus: Mix together three-fourths of a cup of flour, half a teaspoonful of salt and one teaspoonful of sugar; stir gradually to a batter with a cup of milk and add a tablespoonful of olive oil and the yolk of one egg; at the last stir in the stiffened white. It will well repay the slight expense of an iron of the exact size for this purpose, as it will be useful throughout the fruit season. It differs from the small molds, before mentioned, as one iron answers for all. The cost of these fruit cases is also slight, as they may be made of tin or wood, and may be insured this result the flour should be measured lightly. Heat the long-handled tumbler iron in boiling fat that more than covers it, put some butter in a big cup, pop the hot iron in, taking care that only three-quarters is immersed; the mixture will freeze when heated to the top of the

the same way. A housekeeper who has been using the above simple rule for years declares that nothing finer ever comes to her table than the berries prepared in this way; the color and flavor is perfect, and yet the trouble and expense very small.

A Substitute for Pastry. French toast makes an appetizing and digestible substitute for pastry, and if the pan is very hot before cooking begins little fat need be used. The use of eggs must be generous, but the amount is less than called for in custard and is much cheaper than the shortening used in pastry. Either cooked or fresh fruit may be used; if the latter it should be mashed and sweetened. Cut thin slices of a light stale loaf, trim off the crusts and make into suitable shape. Beat three eggs slightly, without separating; stir in half a teaspoonful of salt, two small tablespoonfuls of sugar and a cup of milk. Soak the bread in this until wet through, but not too soft; grease the hot griddle with butter or lard; brown the bread on both sides and use while warm. Sugar may be omitted if preferred, also the frying may be done in deep boiling fat, when the sides will be browned also.

Pastry Pudding. Twelve rounded tablespoonfuls of flour, measured after sifting. Mix to a smooth batter with a quart of milk, add small teaspoonful of salt and yolks of four eggs. At the last stir in the well stiffened whites of the eggs and half a teaspoonful of baking powder dissolved in a little water. Bake in buttered quart dish. It will rise to double its original bulk and the center should be light and tender. The oven should be moderate, the time of baking about 30 minutes; the time is important, as the rather slow baking gives the desired result. If preferred the batter may be baked in cups.

Pineapple Mousse. The fruit should be cooked for this and a cup of the syrup used, add the juice of a large lemon and proceed as above. A delicious way to preserve pineapple is to choose ripe fruit, peel, remove eyes, grasp by the stem and shred with a silver fork, allow half the weight in sugar. Cook until tender and serve down in small jars while hot. Strain out the solid part for mousse. This may then be used like marmalade.

Sanee Parfait. A delicious and ornamental sauce is made with fresh strawberries and is especially good with the light and tender pudding given below. Beat half a pint of cream with double-shoulder beater, until stiff; add quarter cup of sugar, half cup of mashed berries and the well stiffened white of one egg.

STEAMED SALMON LOAF. Flake with a silver fork one pound cooked or one can of salmon; add one cupful stale bread crumbs, two beaten eggs and one-half cup of milk. Season to taste with salt and pepper, parsley and lemon juice. Put into a buttered mould and steam for 30 minutes. Turn from the mould and serve hot with white or Hollandaise sauce.

RHUBARB JELLY. Slice the rhubarb without peeling, put in a granite or earthenware baking dish, cover the bottom three-quarter inch with water and bake in the oven till tender. This makes a much richer sauce than stirring. When tender add to the acid with sugar and a little lemon juice if liked. While hot dissolve in one tablespoon of soaked granulated gelatin. Mold, turn out and garnish with strips of sweet water. Serve with custard sauce or whipped cream.

SHALL WE HAVE MEATLESS MEALS?

MRS. ELLEN R. MILLER TELLS HOW TO CIRCUMVENT THE MEAT TRUST

It has come to this: We must eat less meat, and some of us must struggle along under life's burdens with no meat at all. This is no means voluntary on our part. Most of us are opposed in principle to pure vegetarianism, but the beef trust is forcing us to it. There was once a time when beef, pork and mutton were the cheapest form of meat; now we must substitute for these luxuries something more economical; we must consider the question of a new diet, which will answer all needs and minister to our comfort with equal, if not more satisfactory results than immoderate indulgence in animal flesh. The authorities advise us to substitute chicken and game in place of the old stand-bys. But with one and a half pound chickens selling for 60 cents apiece, as they are in one city of which we happen to know, this substitution does not fit into the aching void in our menus as neatly as we had hoped for.

Another authority, this time the foreign chief of a leading hotel in the West, has tried to help us out of the dilemma by advising us to introduce flowers into our depleted bills of fare. He assures us that flowers are digestible and appetizing. He says, "The authorities advise us to substitute chicken and game in place of the old stand-bys. But with one and a half pound chickens selling for 60 cents apiece, as they are in one city of which we happen to know, this substitution does not fit into the aching void in our menus as neatly as we had hoped for."

are especially lacking in our cooking of vegetables. There is, therefore, reason to believe that vegetarianism may yet prove a boon to humanity, by indicating that happy medium which lies between excessive meat-eating at one extreme, and exclusive vegetable food at the other. If the monopoly which now prevails in our meat supply shall be the cause of leading us into this happy medium, and of strengthening the weak points in our American cookery, we shall say with one acclamation, "Long live the beef trust!"

- BREAKFAST NO. 1. Spanish Omelet with Fried Potatoes. Whole Wheat Muffins. Coffee. BREAKFAST NO. 2. Cereal. Cream. Broiled Salt Mackerel. Parsley Butter. Boiled Potatoes. Corn Bread. Coffee. BREAKFAST NO. 3. Baked Beans. Creamed Potatoes. Toasted Whole Wheat Bread. Coffee. BREAKFAST NO. 4. Wheat Cereal cooked with Dates-Cream. Shad Roast with Parsley Sauce. Lyonnaise Potatoes. Gema. Coffee. LUNCH NO. 1. Baked Bean Croquettes. Tomato Sauce. German Coffee Cake. Cereal Coffee. LUNCH NO. 2. Scalloped Clams. Lettuce and Egg Salad. Orange Fritters and Lemon Sauce. Chocolate. LUNCH NO. 3. Steamed Salmon Loaf. Sliced Cucumbers. Creamed Potatoes. Tea. LUNCH NO. 4. Egg Croquettes. Young Peas. Cup Custards. Doughnuts. Cocoa. DINNER NO. 1. Cream of Fresh Pea Soup. Steamed Halibut with Oysters in Cream. Mashed Potatoes. Watercress and Radish Salad. Hulled Strawberries served in a Molded Blanc Mange. Cream. DINNER NO. 2. Boston Baked Beans. Baking Powder Biscuit. Lettuce Salad. DINNER NO. 3. Onion Soup. Fresh Salmon, sliced, broiled and fried. Tomato Sauce. Creamed Asparagus. Riced Potatoes. Creamed Parsley. Rhubarb Jelly. Sweet Wafers. DINNER NO. 4. Cream of Asparagus Soup. Breaded Shrimp Cutlets. Lettuce and Young Onions. New Boiled Potatoes with Butter and Mince. Mincing Parsley. Strawberry Shortcake. Whipped Cream. RECIPES. SPANISH OMELET. Six eggs, one medium-sized tomato, one small onion, one dash of black pepper, three tablespoons milk, five mushrooms (may be omitted), three or four ounces of bacon, one-quarter tablespoon salt. Cut the bacon into very thin slices, then into very small pieces, and fry until brown; then add to it the tomato, onion and mushrooms, chopped fine, and cook slowly for about 15 minutes or till the onion is soft. Break the eggs in a bowl, beat with a fork till they can be taken up on a spoon; add salt and pepper. Now put a piece of butter the size of a walnut in a smooth frying pan; when melted turn the pan around so as to grease the bottom and sides. Shake over a quick fire till the eggs are set; pour the mixture from the other pan over the omelet, fold and turn out on a hot platter. Garnish with shad roe. SHAD ROE. Wash the roe, put into boiling salted water and simmer for 15 minutes; drain, season with salt, a little pepper, dredge with flour and fry as an omelet. BAKED BEAN CROQUETTES. Press baked beans through a sieve. If properly seasoned when baked they will need no seasoning now. They should be judiciously seasoned with salt, pepper, a

This sounds delightful, but there is cause to fear that the average family will find it no easier to prepare than chicken and birds roasts at \$1.50 per dozen than porterhouse steaks. So the chef's suggestions will prove of little value to the rank and file of humanity. Meatless vegetarianism is becoming a necessity, if not a joy; and meatless meals the style, the fad, the necessity. This means a mighty revolution in culinary affairs, and the cook who sees to the backbone, as it were, of her three daily meals, is inclined to view her case as hopeless.

But meatless meals are not the flimsy, unsatisfying things that are supposed to be. The protied needs of the system can be supplied by vegetables; to be sure, vegetable proteid excites the vital processes more slowly and to a less degree than animal proteid, and in other words, it is not so stimulating; but the popularity of "nervous prostration" would indicate that there is too much stimulus somewhere, doubtless in our climate and the exertions of modern life. Then, too, there is a striking deficiency of water and waste material in our diet, both of which would be supplied by a freer use of vegetable proteid.

In short, the arrival of meatless meals appears most opportune, if the opinions of market men are to be believed. "The Americans are not fastidious," says a butcher, "they must learn to use everything, and to eat things that other people find good enough, without depending altogether on 2-cent beefsteaks." With our present market, depending only the best porterhouse, the prices going up, the shops unable to sell the boiling pieces and the cheaper grades of steaks, and, because the people will have only the best, is it any wonder prices are away up? We've got to charge for what we do sell, to make up for what we don't."

Another rift in the cloudy sky of our domestic peace is the fact that professional cooks view with much favor the prospect of a restricted use of meats, since excessive meat-eating precludes the possibility of a development of epicurean tastes. No one ever accused the beef-eating Englishman of being an epicure, while the meat-shunning Frenchman leads the world in his epicureism, and in the novelty and excellence of his edible inventions and concoctions.

The cheapness and readiness with which fresh meat has hitherto been obtained in this country has left little incentive to the development of ingenuity and inventiveness, characteristics which

little mustard and molasses; also enough vinegar to give piquancy. Have the mixture stiff enough to form easily into small cylinder-shaped croquettes. Roll in fine bread crumbs, dip in egg, then again in crumbs. Fry in deep hot fat. STEAMED SALMON LOAF. Flake with a silver fork one pound cooked or one can of salmon; add one cupful stale bread crumbs, two beaten eggs and one-half cup of milk. Season to taste with salt and pepper, parsley and lemon juice. Put into a buttered mould and steam for 30 minutes. Turn from the mould and serve hot with white or Hollandaise sauce.

RHUBARB JELLY. Slice the rhubarb without peeling, put in a granite or earthenware baking dish, cover the bottom three-quarter inch with water and bake in the oven till tender. This makes a much richer sauce than stirring. When tender add to the acid with sugar and a little lemon juice if liked. While hot dissolve in one tablespoon of soaked granulated gelatin. Mold, turn out and garnish with strips of sweet water. Serve with custard sauce or whipped cream.

SHRIMP CHOPS. Two cups shrimp meat, three tablespoonfuls flour, one tablespoon butter, one cup of cream or milk, one tablespoon minced parsley, one-quarter nutmeg, grated, yolks of two eggs. Salt and cayenne to taste. Add the seasoning to the shrimp. Rub the flour and butter to a smooth paste, gradually add to the acid cream or milk. When thick and smooth add the beaten yolks and cook two minutes. Take from the fire and add the finely chopped shrimps. Mix well, turn out on a dish to cool. When cold, form into chops, coat with egg and bread crumbs, put in a frying basket and fry in hot vegetable oil or clarified dripping. It will be ready to eat in 15 minutes. Drain, arrange on a hot platter, put a shrimp tail in the end of each chop to represent the mutton bone. Garnish with parsley and serve with cream or tartar sauce.

ELLEN R. MILLER. Fashion Notes. Neptune's trident in jet is a tiny novelty used as an ornament for the hair. Dark blue and vivid green is a color combination introduced by a Parisian milliner. A new idea is that the Summer girl's hat, parasol and petticoat must match as nearly as possible. Three-strapped tan slippers are smart additions to an evening gown of a color shade, also tan shoes, faced with ribbon. Belts of pongee with embroidered ends are among the novelties. They are pointed back and front and stitched with red, blue or other desired colors. The latest use for a miniature watch is to have it set in a tiny gold basket of the empire shape, and used as an ornament for a wristband of gray suede. A dainty pair of black slippers have five straps over the instep, studded with steel ornaments. There are two elastic gaskets on each side of the straps. Wild strawberries—replicas in size and color of the natural fruit—form the trimming on Summer hats. Feltlike is mingled with the berries in artistic combination. The lighter tones of suede are being much used for the more severe styles of slippers. Silver garters, fawns, delicate tans and a pretty tint are included in the list. Belt buckles of copper, either with or without combinations of silver, are worn. They do not look well on black or upon a color which presents too strong a contrast. The "carriage bag" is the latest. It is a long, flat leather bag, resembling a pocketbook. Within are a memorandum book and pencil, a compartment for cards, another for a purse, and a small velvet pouch.

Coronation jewelry is nearly all of gold and among the various devices is a miniature moon or a crown, to be used as a stickpin or brooch. A tiny gold album, holding portraits of the royal family, is included among the recent chateleine novelties.