

FASHION CALLS FOR CAPE-COLLAR EFFECTS

YOU MUST BE BROAD-SHOULDERED AT ANY COST BRAIDS TO BE USED AGAIN

RECENTLY imported gowns for Autumn and Winter wear show delightful cape-collar effects. The collars fall but a few inches below the shoulder line, and a drooping and softly feminine look denotes the best models.

Sometimes these shoulder coverings are in two pieces, a short, plain collar over a longer, trimmed one; the deckings of this stitched applications, fancy braids or velvet or taffeta bands. The front edges of both the capes round gracefully up to the throat. There a trimmed square collar turns over, hammered metal clasps or velvet strings fastening the stylish detail with street stuffs.

Very beautiful are the cape effects of some of the fancier gowns, frocks for afternoon visiting, driving, theater wear, etc. These are most charming in a single piece, for here the cape collar is only a modish excuse for elaborate ornamentation. Braided box gowns of lady's cloth, of which there are a number in the market, are supplied with the collar piece richly decorated all over. The rest of the gown braiding may be in bands, which frequently completely bar the sleeves and front and back of the blouse bodice.

The waist of a cloth gown, in felt blue, with black silk braiding, displayed this novel treatment. The skirt was outlined at the front, robe fashion, by two of the bands, bordered at the sides and back by seven, put on as were those of the bodice.

Collars of transparent guipures, with insets of the gown cloth, are elegant features of some of the French costumes. Black may appear in the needlework of these splendid fixings—the cloth and silk insets (for there are silk insets, too) are commonly put in by hand—but the latest madeness of fashion is to have the smart toilette in one color.

A modiste of reputation writes from Paris: "The most charming toilettes of the Bois are of cloth, with trimmings of the same, strappings and stitchings always matching in tone. Costumes worn by ultra-fashionables are of coral pink cloth, azure blue, mist gray and soft 'September' brown."

Vests of white mull or lace, declares this lady, at most show hip outlines in bands and stitchings, blouse bodices and skirts only moderately flaring. The inverted mutton-leg sleeve, which puffs above the wrist and fits closely at the shoulder, she pronounces the one likely to surpass all others in popular favor. "Here, indeed, such sleeves are only too



CAPE-COLLAR EFFECT FOR STREET WEAR.

and bodice of this was all in bias folds, held in shape by mere pressing. The back and sides of the skirt were killed, the apron going being left plain and outlined with bands of the lace. With this decoration, a graduated flounce is often simulated by the stitching, which, if it is in the color of the gown, and well done, is very handsome. Contrasting stitchings are not new so popular.

Bodices models show many variations of the blouse waist, which for dressy costumes will still be a prime favorite. Street gowns, especially those for ordinary wear, continue to be made with jaunty Eton jackets; these neat little coats have been found too generally becoming to be discarded. A pretty short coat model points deeply at the front, and

hangs straight at the back. There it is very short, for the tendency of all the tailors coats now is to show some portion, if not all, of the belt. Many of the looser coats are in kilts, the necks finished with low collars and the fronts with stole pieces, widening at the bottom. These are sewed to the coat, and generally show the trimming used elsewhere.

Flowing sleeves are permitted with both long and short coats, but in the last instance they are made rather small. Even the long coats keep the flow of open sleeves within reasonable bounds. As to the neck finish, all wraps of any modish pretension are there low and flatly treated. Many of the necks are even cut down in a modest V, limp collars of a dozen sorts falling over the shoulders. At the bust short, wide cravats are tied.

MARY DEAN.



Dress with tabs for a school girl.

much the rage, but one rejoices to see that the best makers keep the drooping puff within bounds. The least evidence of exaggeration suggests the shop-made; and such a stamp, you must understand, is fatal in Paris. You must always look as if your gown is a creation—made especially for you—whether it is or not."

Incidentally, American visiting Paris are advised to seek out clever "little" dressmakers in preference to buying costumes ready-made. "They are geniuses, some of them, which accounts for the fact that they are so soon snapped up by the wholesale people."

Thirty francs (\$6), we are told, is the price for these modest dressmakers for the making of the smartest gowns. Some novelty wool costumes show dashing schemes of color. A Paris gown of September brown wool—a delicate, dead-leaf shade—is combined with a thin glistering silk in shaded orange.

This is finely killed and put on in bands between others of the wool, embroidered, braided, and cut out a four. A deep border of this brings finishing the bottom of the slightly trained skirt. The blouse bodice has an encircling band of the embroidery at the bust, and one of the round-front capes with a row of the killing and a breast scarf of cord in the deeper shade. The scarf ties in a pretty bow high on the chest, the ends fastening in a crush belt of the same material.

The sleeves of all these three gowns were the inverted mutton legs approved in Paris.

Nothing could be more effective for house gowns than falls of lace on embroidery over the shoulders. Drooping fichus and capes give a look of grace where there is none, just as a train does. A look of femininity, if you will, which is always desirable.

A batch of pretty house gowns displayed in a leading department store revealed the new cape collar in its most enchanting shapes. Everything was done to make the shoulders long and drooping, the widening of the sleeves at the bottom adding to the down-falling effect.

A delicious house frock on the Princess order showed bunches of grapes worked at the upper line of the lace shoulder frill. The yoke and front of the dress, which was of ivory white cashmere, were in all-over lace, bordered by a bias of white taffeta, needleworked. The same banding signified over the narrow front, four scant frills finishing the skirt at sides and back.

A very dainty dress of pastel gray voile showed a shoulder frill of the same, dropping from a gray lace collar. The sleeves

of the new Autumn and Winter colors many wonderful shades of blue are seen. There are also rich browns, dull reds magnificently effective, and the blue and green combinations so much worn this Summer. Contrary to expectation, it is declared that this combination shall go triumphantly through the Autumn and Winter, though it will be seen mainly in gown textures. A beautiful Scotch wool in invisible plaids (something very indistinct) shows a line of black with the blue and green.

Braids will be used again, but on in plain rows, the widths graduating, and in many novel ways.

A street gown of blue French cloth recently worn by one of New York's smart set showed the braid fever in a form as wild as effective. Huge targets had been made by sewing a narrow black braid round and round. These bordered the skirt in a single row, the targets placed at intervals of six inches. The tailed bodice showed only two, but they were as vast as those of the skirt. Placed over each bust, there had something of the look of the breast shields worn by the Amazons of ancient history. Nevertheless, funny as it was, the striking arrangement called for the admiration of every eye.

The gown was plainly executed, only for its present owner. Beyond a doubt, it was the sole blossom of its kind in existence.

The back of the jacket waist was relieved from plainness by a round collar trimmed with the braid in straight rows. The same bordered the basques and deep cuffs at the sleeves. These were tucked a tight cap at the top, which greatly increased the length of the shoulders. At the bottom of the sleeves there were, of course, the usual puffs.

It is plain that overdresses are once more striving for recognition, many of the imported gowns showing tentative efforts in this direction. As yet the jupe draperies are beautiful, the double skirts seen being mainly cut with flowing Greek lines. But there are basques conspicuously reminiscent of the peplums of 20 years ago, the upward slashings suggesting the former looping.

Provided we don't return to "pinbacks" and bustles, however, we may endure the overdress.

One of the new skirts has the back in three killed flounces, headed by a wide band of trimming. The narrow apron over the gown is narrower than ever—made entirely of the trimming, embroidery tucking or braiding.

But the most graceful skirt is still the one severely simple in cut. The lines are kept close to the body, the flaring of the bottom producing the requisite foot flare. Sometimes the flare is made by

the deep flounce seen this long while, but the newer method achieves it with the skirt cut alone. A concession to femininity—for fair woman must have some change—is to outline a hip yoke with several rows of stitching, which extend down the sides of the skirt. With this decoration, a graduated flounce is often simulated by the stitching, which, if it is in the color of the gown, and well done, is very handsome. Contrasting stitchings are not new so popular.

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LESSON OF THE PANAMA HAT

A MODERN FABLE ON FASHION

By Dorothy Dix

ONCE upon a time a young lioness, who had not been married long enough to get next to the combination for working a husband without friction, went forth and blew herself for a millinery dream that called for much doing, observing which Mr. Lion berated her soundly.

"Foolish creature," he cried as the bill came home to roost, "do you not perceive that you are putting me on the bum, and that our finish will be the Poorhouse? Your mistake was in not espousing a counterfeited, for I opine that nothing but a silk artist can make the long green as fast as you can spraddle it around."

"But," replied Mrs. Lion, "this Chapeau is a bargain because it is a genuine importation that I can wear two seasons."

"To the suburbs," replied Mr. Lion giving her the happy hint, "you are so easy it is a shame to tell you gold tricks, but I should think that even a blind farmer could see that the Con Push who took you in, and did you, lie awake of nights inventing new shapes to prevent the old ones passing muster. Besides, a last year's bird nest always gives the snap away and makes an individual look like bankruptcy and decay had set in at the top."

"That is true," agreed Mrs. Lion, "and as I am not dead stuck on economy any way, I shall not insist on wearing my hats two seasons, but in the meantime this is a Gladdy Lid, all right, all right, and when I put it on and saunter down the street I shall have the whole female bunch rubbering, and my friends will be filled with peerless envy."

"Alas!" cried Mr. Lion, "how glad it is to see a creature with an immortal soul who only cares for adorning herself in glad rags, and who deliberately excites the basest emotions in her acquaintances. How different from the noble course I pursued, for I dress quietly, and when I purchase a hat I only think of getting a head covering to protect me from the elements."

Now it chanced that when Mr. Lion returned to his home that evening he was

sporting a \$50 Panama hat that looked wicked enough to collect alimony on.

"Ha!" he cried. "None of your lioness near-Panamas for me. This is the real thing, and it will make that paper-mache contraption of Mr. Bear's look sick. Besides, it is great economy, for it will last for years."

At hearing these words Mrs. Lion threw a fit, and when she perceived that the cost of Mr. Lion's new hat threw her into the piker class she fled forth to her mother's to tell her her troubles.

"I have come home," she said, "because I have ascertained that I am deceived in my husband. I thought he was an angel, and I find he is merely mortal."

"My experience with earthly angels," returned her mother, "is that their pin feathers are quills that stick into you and that makes them unpleasant to have about the house."

"But my husband is most unjust," pursued the lioness, "for he knocks my eye and blows in twice as many shekels on himself."

"What has he done?" inquired the mother with solicitude.

"He has purchased a \$50 Panama hat," replied the lioness, beginning to weep afresh.

"Lay your tears, for henceforth you are safe," returned her mother with great eagerness. "For no matter what you may spend you can always throw up to him his crowning extravagance. I apprehend that the Panama hat craze is the greatest boon that ever befel females, and that one reference to it will do more to choke off further discussion of the bargain counter than a ton of logic or a barrel of happy repartees."

"Furthermore, my child, never cease to be thankful that your husband is not perfect, for if he was he would not only be a painful contrast to yourself, but he would be most unhandy to manage. If your husband had not gotten gay and bought the raskish Panama he could have crucified you to his ideal, but now, whenever he begins to speak about vanity and extravagance you have got him bluffed to a standstill. A wise wife cannot prevent her husband making mistakes, but she



HOUSE COLLARS ARE BEWITCHINGLY FEMINE.

WINDOW GARDENS FOR ONE DOLLAR

IT IS POSSIBLE TO HAVE FLOWERS BLOOMING ALL WINTER AT SMALL EXPENSE

FOR one dollar any woman who has a room, no matter how small, can have the brightness of a tiny garden.

Once a dear old lady informed the writer in an important and confidential tone that "a canary bird and some pots of flowers half furnishes a home—so it does." And it's true!

This is the month to start right in and build a window garden that will give you flowers at Christmas and all the rest of the year. Begin by getting from a grocery store two boxes about a foot square and three inches deep. These are for your nursery. Two more about 14 feet long, eight inches wide and seven deep are necessary. Two small boxes are easier to handle than one three feet long would be, but they are to stand end to end, so as to appear one, right across the window. On account of the weight, it is better to get another box, or boxes, for them to stand on, instead of trying to put up a shelf, which is more than likely to come tumbling down. The stand box, or boxes, cover with a piece of matting, or burlap, or chintz, or anything pretty and cheap. The top boxes that hold the plants must have a coat of stain; five cents will provide plenty of any paint store. A couple of bracket stands for the sides of the window, 20 cents; two flower pots for them, 10 cents; a hanging pot for the center, 25 cents.

Next, the mold to fill all these. Purloin this from some near-by vacant lot, or take a car-ride into the country, when you can also obtain a few fern roots which will be a great help, and bring it home in a grip.

The earth in the house, you must take care and a good sized paper bag, go out, waylay the gentleman who brushes the street, and "blarney" him into filling the bag. Then return home and mix your bag's contents thoroughly with the earth. Fill the boxes, pots and nurseries and keep three quarts in reserve for use later.

It is a room with a dark ground a white window is lovely.

Choose white balsam for the corner. It will grow about 14 feet high, mignonette (the luscious one, not the house), and the torilis (white wings), climbing nasturtiums and sweet peas. All these are five cents a package, so the cost will only be 25 cents. It is one of the loveliest combinations of colors, and the plants are likely to grow to put newspapers between the window and your garden, so that the plants are safe from frost. These directions are for the winter garden, but the trouble is really very little and the delight is great.

KATE V. ST. MAUR.

Sprinkle all lightly with water, and in a week or two you will have a crop of weeds. Pull these all out and go over the surface with a kitchen fork, then pat it down.

It has not been very interesting, but now you can exercise your taste in deciding the scheme of color for your garden.

Naturally, the wall paper and furnishings will have a bearing on the color for all beauty would be destroyed if the window was out of harmony with the room coloring. If blue predominates, imagine the effect of dark gold narcissus at one side of the window, and red at the other, both filled with portulaca (a deep orange); in one side pot Tom Thumb nasturtiums (Crystal Palace gem) is a lovely pale yellow (the luscious one, not the house), the other side pot climbing nasturtiums, yellow; in the hanging basket, canary bird flower, a very pretty creeper, and some of the portulaca. This combination gives you every imaginable color except red, which is well as a charming variety of foliage.

The cost of the three narcissus bulbs, 15 cents; the four packages of seed for the rest are 5 cents each; total, including pots and brackets, 25 cents.

If your walls should be yellow, or yellowish, try blue hyacinths for the side grouping; ground work of the box, love-in-a-mist (the foliage is so feathery it forms a mist); hanging basket, nasturtiums and sweet peas. All these are five cents a package, so the cost will only be 25 cents. It is one of the loveliest combinations of colors, and the plants are likely to grow to put newspapers between the window and your garden, so that the plants are safe from frost. These directions are for the winter garden, but the trouble is really very little and the delight is great.

If the apartment lacks color, wall flowers, hellebores, pansies and nasturtiums for runners will give an Oriental depth

of color that will tone up the whole. From these four suggestions you can suit almost any fancy. All are chosen because easy to grow. The sweet pea is rather apt to be straggly and poor in the house; but in the only time it is used is in connection with nasturtiums, which are the hardest of climbers. Whatever you decide on, start the seeds in the earth in very finely pulverized. Fine seeds, like mignonette, love-in-a-mist, wall flowers, pansies, etc., must be scattered on the smooth earth and then have a light covering of earth not deeper than just to hide them, press down gently, sprinkle with water and place in a partly shady place, or rather not in the direct rays of the sun, for they must never become quite dry until germinated; the less often you have to water the better, as each wetting makes the earth more apt to crust, while if they are kept too wet all may rot. The larger seeds, such as nasturtiums, hellebores, etc., however, may be put into the box or pot, they are to remain in, kept in the dark and quite moist for six weeks. At the end of that time let them have all the light and sun possible, and they grow like Jack's beanstalk.

If you have the seed boxes started in October, you will have flowers by the middle of December at the very latest, when such a joy would cost dollars instead of cents.

When your window is going, always hang a dust sheet over it before any sweeping is done, and once a week remove the growing things into the bathtub and give everything a thorough drenching. Keep a pan of water on the stove, or whatever heating apparatus you warm the room with. Remember, at night, when very cold, or if the heat is likely to go down, to put newspapers between the window and your garden, so that the plants are safe from frost. These directions are for the winter garden, but the trouble is really very little and the delight is great.

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THE KITCHEN DEPARTMENT

Deep Apple Pie, Cider Apple Sauce, and Poached Eggs in Milk.

WITH apples cheap and plentiful, the cook is niggardly who gives her family flat pies with a mush for filling when she may supply the exact opposite. To make the best crust possible she must remember the old rule of mixing it in a cool place with ice-cold water and to use the latter as sparingly as if worth a dollar a drop. Allow for a quart oval dish a cup of flour, sifted, with a teaspoonful of baking powder and three-quarters of a cup of firm lard, butter, half and half. Work quickly, slice the shortening in, rub between the hands for a moment, then mix to a stiff ball with as little water as possible (about a quarter of a cup). Put on the slightly floured board, roll from you once, fold in four, roll out again thin as a water, and put on a large tin pan next the ice, while you prepare the fruit.

Butter the oval dish, choose tart, white quick cookers. Peel, core and quarter; if the apples are large, cut again. Heap these in the dish, with an after-dinner coffee cup inverted in the middle. Sugar to taste in layers, then pour over three quarts of a cup of water or cider; use a little lemon peel if liked. Now bring back the crust, which should have been rolled with size and shape of dish in mind, allowing for strips about an inch deep to be cut from the edge. Slip one strip under the apples around the edge of the dish, then cut another to be used around the top. Cover the dish loosely, then, without fail, cut a slash in the center for steam to escape. Press the edges together, lay on the border, mark with a fork or point of teaspoon. The apples, if right, should be tender in 30 minutes, as they steam as well as bake. If the crust is brown too soon, finish on top of stove. This recipe never fails if followed carefully. If a jelly effect is liked, add a little granulated gelatine to the water. This is a nice addition to baked apples, as a jelly sauce is delicious around them.

Cider Apple Sauce. So-called apple butter is dull in color, flat as to flavor, and not to be confused with the "cider apple sauce" so dear to the hearts, or rather palates, of our ancestors. Apples and cider will be remarkably cheap this season, and as this delicious concoction takes no sugar, the home entertainer should not neglect to have a few apples always used for this purpose in olden times, and no spice was allowed to drown the delicate flavor of the fruit. If only tart apples are to be had, it is sugar may be needed. The cider is first to be simmered down to half its original measure, and enough cored, sliced and peeled apples to make a sauce of the right consistency; a pint of boiled-down cider, four quarts of the prepared fruit will be about right, but it is easy to judge in the making. When the apples are tender they are to be beaten to a golden mass, then filled into stone jars with covers. It will keep any length of time if kept in a cool, dry place.

Blackberry Salad. Select large, firm, clean berries and remove the hull. Arrange about two table-spoonfuls in a lettuce leaf, filling the lettuce with whipped cream, sweetened slightly if the berries are very tart. The lettuce should be crisp and cold and curved upward like a saucer. Arrange upon a chilled dish, put a teaspoonful of mayonnaise carefully upon the white cream and serve. The salad is odd, but delicious.

Poached Eggs With Milk. With meat still at very high prices and doctors advising us to eat it but once a day, it is well to give particular attention to appetizing ways of cooking eggs. When poached in milk and served with white sauce, they are much more appealing in appearance and flavor than those done in the ordinary way. Bring half a pint of milk to the boiling point in a shallow pan; break the eggs carefully into a sieve covered with a cloth, without boiling, and in two minutes the yolks will be cooked and enveloped in a tender, white covering. Put each egg on a square of toast. The milk should be stirred at all, but if it is stirred more, then stir it into a saucepan in which a small tablespoonful of flour has been stirred into one of melted butter, boiling hot. When smooth, pour over the

toast and eggs and serve. With the flour already cooked in the butter the sauce is made in a twinkling, and the whole process should take but three minutes at most. The milk is ready for cooking the milk may be set in a larger one containing boiling water and a muffin ring in the bottom to keep the inner one from touching it. It is then only necessary to keep the heat on.

Concerning Jellies. Mrs. L. B. Steinman, of Salem, Ore., writes as follows to the Chicago Record-Herald: "I have learned several methods of jelly-making since living in the far West. One very successful method is to cook the fruit is thoroughly cooked simply dip out the juice with tablespoon or small dipper or strainer, add necessary amount of sugar and boil till done. It is best to condense syrup in a vacuum pan. Always strain juice through a muslin cloth before condensing. Many different kinds of jellies can thus be made from the different varieties of fruit as they ripen by combining the jellies with whipped cream, or sweetened slightly. The fruit pulp may be sealed in Mason jars and used for sauce or pie. Melt paraffin wax by setting cup containing it in hot water, and dip over jelly with a hot spoon."

"One successful jelly-maker adds the necessary amount of sugar to boiling hot juice, keeps boiling while stirring briskly for five minutes, produces a finely flavored jelly of a beautiful color. The same cook, in canning the smaller fruits, does not allow them to boil, but when they 'blush' they are ready for cooking. Apples, peaches, plums, etc., are boiled about two minutes, and are never 'mushy.' Her fruit never spoils, and is as fresh as the day it was picked."

"On the subject of the fruit it is all. Press thoroughly dry fruit through fruit press to extract juice; strain well; add sugar equal to amount of juice; stir thoroughly to dissolve sugar; let stand till curd forms on top; cover well (paraffin is best), and you have jelly of natural flavor. But, as we all know, a successful method of preserving with one person often proves unsuccessful with another."

FACTS AND FANCIES FOR WOMEN

A MUCH-TRAVELED man, in speaking of the way in which women walk, announces that without doubt the women of Baltimore have the most correct carriage and most graceful walk of any in the world. As Baltimore has long held the palm for the beauty of her women, this same man, who is a Londoner of exalted social position, was asked recently to what he attributed the social success of American women. He answered that the causes were "splendid dressing, self-possession and freedom from shyness and a superlatively good education."

The manufacture of dolls with unbreakable faces, modeled to represent distinguished persons, is an industry which a Dublin woman finds profitable. King Edward and Queen Alexandra are among the personages presented in this doll collection, together with numerous dignitaries in military and civil life, royal persons and members of the nobility. The dolls are said to be wonderfully lifelike and unusually attractive in appearance.

A clever Western woman has discovered a new field in which she can work both with profit to herself and profit to her employer. She calls herself a non-resident housekeeper, and she is all that the name implies. She finds her engagement-book fairly filled in the winter, but it is in the

Summer that she reaps her harvest. In the winter she has among her patron women fairly well to do, with many social and club interests—women who are really too busy to look after the details of their housekeeping, yet cannot afford to keep a regular housekeeper. To such women the non-resident housekeeper is a boon. She does all the marketing, if desired, oversees the work of the servants, looks after the details of the laundry, whether it is done in or out of the house. In fact, she is the housekeeper for such hours in the day as she is required. If the mistress of the house is giving a dinner or a luncheon, all she does is give the number of guests, and the non-resident housekeeper attends to all details and sees that the meal is properly served. In the summer time, however, is her harvest. Many women who feel they could not afford her services in the winter are only too glad to be relieved in the summer, when they go away for a rest. The non-resident housekeeper goes to some resort and engages to serve as many women as she can in this capacity. Naturally, a woman desiring to follow a like calling must be one of ability, and she must understand every branch of domestic science.

It was left for the women of Norfolk, Conn., to organize a fire company. Prominent citizens of that town had made several attempts to get together a fire company for the protection of their property, but each attempt failed. There didn't seem to be enough civic pride or enough

fear of fire in Norfolk to inspire fire drills. At last, however, a woman was left to everybody and anybody to get out the garden hose and do the best that could be done with it if a fire started. Then the women took up the matter. They finally chafed at the idea of the men of joining a military company. This suggestion impressed the young men of the town, and 50 of them at once responded. After a trial of a few days, the women found they did not see just how to get out of it when the military organization developed into a fire force. The women bought the hose, and the town has just as good a fire department as its neighbors of equal size.

Boston has started an enterprise which seems most suggestive, and it is one which other cities might emulate. It is a pension for French girls. This is naturally delightful for the French girl, but it is even more so for the American girl who wishes to study French.

The enterprise is under the direction of the French Protestant Church. In the morning the language of the cooking and the confitures are French, and so also are the rules of the establishment, which are somewhat strict, according to French methods. French governesses and teachers are at the disposal of the girls, and was started primarily. American girls can enter, and are obliged to submit to the regular rules. Rates of board are reasonable, and among the patronesses are many well-known women.

DAINTY DISHES WITH APPLES

Apples are large and cheap this season, and for this reason the home caterer should study to serve them in other ways than baked or in sauce. The variety of tart flavor with white interior look and taste well in solid quarters, when served in a glass dish surrounded by a clear, jellyed syrup, with pearl and cores removed. They may be steamed and served whole in this same way. A little granulated gelatine added to the syrup in which the apples are cooked will, if used in proper proportions, jelly this without the over-sweetening caused by the sugar which would have to be used for this same result.

For six large apples, peeled, cored and quartered, make a syrup with a cup each of sugar and water, to which is added the juice and a little of the yellow rind of a lemon; bring to the boiling point, skim and remove the rind. Now have a flat dish or pan broad but not deep enough to hold the quarters of the apples in the syrup. A new tin milk pan answers for this; but apples are so delicious cooked in this way, and with cooking utensils so cheap, it is well worth while to add an apple vessel of due broadness to the kitchen stock if without one. Ripe pears in halves should be cooked in this same way. When the pieces are tender remove carefully from the syrup into a flat

glass dish, first tempered with hot water, then add a tablespoonful of granulated gelatine dissolved in a little cold water; stir and pour over the fruit, stand in a cool place, and when cold, each piece of fruit is ready to be cut out, surrounded by a jelly of just the right solidity.

Easy Cream Puffs. Amateur cooks who are afraid of attempting the really simple batter for puffs are advised to try the following. The result, if the oven is right, will be a light, airy, crisp, golden-brown puff, well as more wholesome to use with cut-up peaches or other ripe fruit than sweet cake. Put half a pint of boiling water in the double boiler or granite saucepan; stir into this half a teaspoonful of salt and half a cup of butter. When the boiling point beat in gradually a cup and a half of sifted flour; when smooth set aside to cool; then beat in five eggs, one at a time. Drop this batter from the wooden spoon into a buttered pan in long shape, allowing a small spoonful for each, as they should puff up to double size in the baking. When cold cut off the top and fill with fruit and whipped cream. For a delightful change, bake this in a buttered pudding dish or cake pan and serve in slices. This makes a pretty dessert or tea cake, and is much less troublesome than the ordinary puff.

Nasturtium Salad. Few people realize the pungent quality found in the leaves of the nasturtium.

A really delicious, as well as a novel and decorative salad, can be made by combining ripe tomatoes, cold boiled potatoes and both the tender leaves and blossoms of the plant. Choose a shallow glass dish, and arrange the leaves and flowers around the edges, forming a border with the stems running down into the center. Place the sliced tomatoes and potatoes in the dish in alternate layers, with a little dressing between each layer and there. Pour a French dressing over the whole and let stand on ice for a half hour before serving. Toss all together, the flowers, the leaves and the other ingredients, and serve as usual. The leaves will be found to have a nutty flavor, and to have a peculiarly pungent and delicious flavor. The blossoms are greatly liked by many people, but can always be laid aside if their unusual flavor is not found to the taste.

Brown Bread Tea-Cake. This has a nutty flavor that is simply delicious. Anyone who has tried the effect of a thin slice of brown bread buttered with sweet butter as an accompaniment, will appreciate the combination. A cup and a quarter of dry cranberries are to be soaked for 15 minutes in a quart of cream; then add a pint of cream, one-quarter teaspoonful of salt, small cup of sugar, rub soaked bread through a sieve, stir in the other ingredients and bake. Half milk will answer if cream is