

CORRECTION GOWNS FOR CLUB MEETINGS

PRACTICAL SUGGESTIONS AS TO WHAT IS IN BEST TASTE, BY MRS. DONALD McLEAN

IN this day when every small town counts its one or two clubs for women and large cities their scores, it is amazing to note the wide variance of opinion regarding correct gowns for different club functions. One class of women turns meetings into fashion reviews, while others, swinging to the further side of the circle, sacrifice the charm which should always be theirs on the altar of a so-called literary atmosphere and grow exceedingly careless in the matter of frocks.

Between these two is a happy medium, which every woman, who has at heart her own interests and her club's, should study. A paper on "The Simple Life" loses its force if read by a woman clad in raiment all too pronounced, set off by inappropriate jewelry. A dissertation on "Art for Everyday Life" is a mockery if its reader wears a raiment which threatens to part company.

Mrs. Donald McLean, regent of the New York City Chapter, Daughters of the American Revolution, whose constant travels throughout the country have carried her to clubs far a-field, and whose taste in dress is regarded by New York women as irreproachable, offers the following practical advice:

What to Wear for Business Meetings.

"As foundation stones for good dressing at club functions, let us select simplicity, good taste and appropriateness. To these add color tones which lend dignity to a woman's appearance and carriage, good lines rather than dashing effects, and a careful avoidance of artificiality and tawdriness. Better a turn-over collar of real lionton than many frouces of imitation Valenciennes.

"Starting with the morning committee meeting, which falls to the lot of every active club woman, I would suggest a simple tailored suit of cloth, not elaborately trimmed, but suggestive of the woman of affairs and the business at hand. With this should be worn a hat of walking or of the read-to-wear style, which does not imply the bargain-counter variety, but a hat marked by a certain severity and elegance more striking than elaborate trimming. Walking gloves are appropriate, and for the dark skins should be selected. Ermine or other white fur is not for morning wear.

"The afternoon meetings may be divided into two classes—the regular business sessions and the social meetings. For the former select such a gown as you would wear in making ordinary calls, but less elaborate than the costume to be worn for a reception or afternoon tea. It may follow the more ornate tailored effects, and favorite materials are camel's hair, albatross and velvet. The richer silk velvet is out of place in this costume, but the hat and furs may be more dressy than those worn in the morning, and light gloves are permissible. The style is becoming, select a hat well off the face and let the trimming be of soft plumes or the popular velvet flowers.

"For the afternoon social meeting, generally held in the clubhouse, or in a church parlor, one may choose a costume as elaborate as that donned for a reception, and here silk velvet, broadcloth,



FOR THE AFTERNOON SESSION.

Gown of dark blue velvet, with seams done in cat-stitching. Plounce tucked and held with two bands of dark blue velvet. Bolero effect in cat-stitching, with vest and yoke of cream lace. Hat of white felt, trimmed with blue liberty tulle and steel buckle. Garniture of grapes in pale blue and silver greens.



FOR THE MORNING COMMITTEE MEETING.

Gown of dark red broadcloth, decorations of cat-stitching and vest of self-toned silk, finished in a butterfly bow. Collar and cuffs of hem-stitched lawn. The hat, making the suit adequate for afternoon business meetings, is of dark red velvet, overlaid with rose leaves, shading from the dark red to dark green.



FOR THE SOCIAL SESSION.

Frock of pale gray silk tucked in points in the front; seam effect down the front attained by cat-stitching. House applied in white and silver lace. Hat of black beaver, with no trimming save a sweeping white plume, held in place with a rhinestone cabochon.

clinging crepe de chine and silk, and even lace, are correct. The gown should suggest, however, by means which every well-gowned woman recognizes and every good modiste achieves, its fitness for the occasion. For instance, there could be nothing in worse taste than transforming a ball gown into one for this gathering by

merely adjusting a guimpe. It invariably gives one the appearance of being overdressed. Black and white offer the most effective combination, and I have in mind a gown that was greatly admired at one of our mid-Winter receptions.

"The frock was of rich, soft, black velvet, built on graceful lines and relieved

by a stole of ermine. A white velvet picture hat was trimmed with ermine, a muff of the same fur was carried, and white gloves and a few choice pearls completed the picture.

"Can you picture the quiet elegance of this gown—pale gray cloth, trimmed with moire velvet in the same shade, with a

furniture for the bodice of white tulle caught with silver tassels? With this was worn squirrel and ermine furs, and a hat made of silver lace and duchesse point. The latter lace was also employed in the bodice. Still another frock which was much admired was in ecru lace, jetted alight with black, and with this

was worn a black velvet toque finished with an iridescent albatross and subtle.

"Appropriate dressing for evening functions is largely a matter of locality. I have attended such gatherings in small cities where evening dress would serve only to make its wearer conspicuous and uncomfortable. Here in New York, as

well as in the other large cities, the décolleté corsage is almost imperative. If a banquet or reception calls out the men, a woman is justified in donning her prettiest ball gown.

"A question often discussed is that of discarded hats and gloves at club meetings. The rule which I have adopted and which appeals to me as being safe is this: If the meeting is called at my home, or at the house of a hostess, afternoon or night—I wear no hat. I am mistress of my own home, and the club members for the time are my guests.

"On the other hand, whether I attend a public meeting or social gathering as presiding officer or individual club member, I may lay aside my furs if it is warm, but retain hat and gloves. Even a pressing officer may wear a hat and gloves (in fact, that implement is always better so handled), and they give the finishing touch to a costume which to me seems almost essential. If a woman, in reading a paper, finds that gloves embarrass her in handling the manuscript, she is justified in removing them, and the same rule applies to secretaries, of course. Hats are seldom worn at evening functions, but gloves are.

"Women who are planning to attend biennial and National gatherings of their organizations should not stand appalled at the thought of preparing an elaborate wardrobe for the trip. They should curb the tendency to over-dress, rather than worry about a scarcity of sartorial changes. I would suggest that the essentials for such an excursion into clubdom are one good tailored gown, which, by the use of smart stocks, or bodices, hats and furs, will do service for the afternoon as well as morning affairs; two or three dainty waists or one entire afternoon costume, and one evening gown.

"Of these, the most important is the tailored gown. The delegate will find this her unfailing friend, her strongest ally. Black and white is a safe combination, and the most useful evening frock is either black or white. Subdued elegance of coloring is more to be desired than the glitter of many spangles, though handwork in silver or gold is good form this year. Pale blues, pinks and greens are things to be approached with care. Nothing stamps a woman more surely, in the eyes of her sex, than real lace and handwork on her gowns. The mistress of French knots, herring-bones, and elaborate broderie will make a better impression on her club friends than she who shines forth in an opera cloak of many colors from Paquin.

"Another point to be remembered is that nothing so completely transforms a costume as the mere changing of hats. A simple tailored gown of fine material becomes a reception costume when combined with a richly trimmed, dressy hat and good furs.

"The only excuse for really elaborate dressing at afternoon meetings is the fact that from the club session you are going direct to a reception or afternoon tea. Jewels are impossible for morning wear, and should be used for afternoon with rare discretion. A brooch and the simplest of chains are desirable. Diamonds and tailored gowns are incongruous. In the evening, however, jewels are always correct, though not a necessity.

"Let me add for the guidance of all club women that the well-dressed woman is never the well-dressed woman. Elegant simplicity should be the motto of every sensible club worker."

FOR CHILDREN'S AWKWARD AGE

FOREIGN DESIGNERS TURNING THEIR ATTENTION TO THE NEEDS OF GROWING YOUNGSTERS

WITH everything in dress tending to promote gracefulness, the curse has been taken from the awkward age of childhood. The all-legs-and-arms period must come, of course, but the modern mother is learning how to soften its angles so that the hobbled child in either sex now seems a rare species.

The prime move toward ease of manner with awkward children is to get them accustomed to the etiquette of the toilet, in short, to being properly dressed for every occasion. As the nursery rhyme tells us, fine clothes are prime moral agents:

"When I am dressed up awful nice
I feel so awful good,
As little boys and little girls
Just really always should."
"Awful nice" to all childhood means something with a gala air, something which always pre-supposes a function of some sort, juvenile or otherwise. So let us begin with party clothes for both boys and girls.

For chubby lads in their first trousseau, a get-up of exaggerated piqueness is always better than the conventional thing, for somehow the late baby seems invariably funny in his first trousseau. A party suit for a boy of 4, lately turned out by a well-known children's outfitter, seemed a happy compromise between babyhood and boyishness. Made of ivory-white cloth, the little suit consisted of very short trousers—short enough to show all of the bare knees—and a wide-skirted coat with a sailor collar. This was edged with a band of heavy silk embroidery between rows of tailor stitching. A fine milk shirt in pale blue with an embroidered collar and a three-cornered hat of white felt tied up with ribbons went with the suit.

By the same firm are already shown ravishing little garments in white and colored pique for Spring and Summer wear. These are for the younger ages in both sexes, and include suits made after the model of the cloth one for boys and coats with capes for girls. Wash embroidery in white or a matching tint trim them with simple elegance, and the accompanying headpiece for maidens is usually a pique or mull "wash" hat.

I know a mother who, without any claim of keeping up with the styles, dresses her children with such taste that they are always observed with admiration. For the two sons, respectively 15 and 10, she chooses English fashions, holding that these have more distinction than our own American styles. Long trousers in striped materials and round coats—something on the Tuxedo order—of plain stuffs compose the afternoon splendor of the elder youth, and over his knee trousers and "dinky" jackets the younger wears a "Russian" overcoat. This is of dark blue heavy cloth, with a Persian lamb collar and cuffs, and a frog fastening of black silk braid for the fronts. A close cap of lamb is worn on the head, and the well-dressed feet of the youngster display high buttoned boots of patent leather and kid.

With the age of 10 the uncouth period of girlhood usually begins, and nothing will soften it so quickly as the habit of wearing party finery. The shops are full of dance frocks for this age and upward, the diaphanous materials ranking first for mere loveliness. Dainty little gowns are made of point d'esprit, or gandy. Swires and novelty nets, with white always predominating, and the best things preserving at every point a delicate simplicity. Narrow satin ribbons, lace, garlands of small flowers, and silver and gilt threads, strung in rows through the nets, trim these fairy toilettes, which run largely to birth effects and picturesque sleeves. Wreaths of artificial flowers are sometimes worn with them on the head, and on the low satin slippers there may be bunchy birth roses.

A delightful little gown for a girl of 10 is made of Dresden silk (pale blue and pink, with insertions of orange lace. The

skirt has three scant frills edged and headed with this entire-dress, which stripes the blouse bodice horizontally. A tucked guimpe of white mousseline fills in the cutout neck, from which falls a pointed veil of the same silk. Above this are two garlands of pale pink artificial roses. The sleeves are elbow-length, and are made with two puffs and a flounce fall. With such a costume the head wreath will be found bewitching.

Where economy must be considered and one gala dress be made to go through the entire season, silk is always a better investment than the more airy textures. Many really charming silks can be had cheaper than textiles which appear less pretentious, and of course they are vastly more durable than the thin materials, which, to be effective, should present always a look of immaculate freshness. Then, too, silk is easily trimmed, the gay plaids especially requiring little more than a touch of black velvet on the bodice, shoulder and sleeve knots perhaps, and a streamer sash.

All gowns for girls below 12 are most effective when made with wide guimpes and undersleeves. The high neck of the gown stuff may have its practical sides, but it is neither stylish nor becoming. Even if the bodice is a sailor-collared, the shield should be white, with an edge of the same bordering the collar.

In street clothes it is more difficult to plane down the awkward edges than in the dé-croché of smarter dress, but, now that Winter is still with us, the right sort of coat is an admirable beginning in this direction. Girls with narrow shoulders and defective carriage should never wear the loose-backed box coats, which are stunning on their plumper and more graceful sisters. For them a fitted cloak is much more desirable, with capes widening the shoulders and revers increasing the depth of the chest. An excellent coat for a 10-year-old girl is made of pale blue cloth with a bias seam slightly fitting the back. The fronts are loose and double-breasted, and an edge of brown braid trims the round cape, which laps with a pointed end.

Thicket cloth in black, white and color is a new material for juvenile cloaks, which angora fur trims delightfully. This material, which, despite its thickness, is exceedingly light in weight, has a warm, woolly appearance. The white thicket coats with the silky angora edging the shoulder tapes and falling over the deep cuffs are charming; and the angora muffs, carried with these, are fitting and delightful details.

Of prime importance in dressing the awkward ages is the headpiece, especially for girls. All stiff and meager effects, as elsewhere in the toilette, should be avoided, such as hard quill trimmings and set taylor shapes. In short, unless the girl is too pervasive in bulk, the hat for the ungainly maid should be generous in size and generously trimmed. Child-brim that will drop softly and with ends to encourage gracefulness at the rear.

It is funny how any sort of "tail" will give woman the courage to go on, and it is the same thing with the woman-child. Give her a sash, hat streamers, long hair ribbons, and watch the effect upon her muscles as well as her moral nature. If you see her at an unsuspecting moment you will truly think that the wand of the enchanter has been at work.

Some neat and inexpensive hats now seen for girls. Various ages are made of tinted felt, with the brims lined with black velvet ribbon. The crown garnishing, which is also of velvet, generally consists of roses and streamers. Such a hat can be had ready made for \$1.50. Beautiful ashes in soft Louise ribbon imitate the old Roman stripes, and others show the delicate flowered stripes and dainty patterns of the Pompadour and Dresden silks. The method of wearing the wide sash has never changed. It still girdles the waist and ties at the back in a large bow, with ends reaching almost to the skirt bottom.

For baby girls the old-fashioned way of tying up short sleeves with ribbons, or

looping them with coral and gold "links," has come in again.

Teachers who include the training of the body in their curriculum assert that something to carry in the hand decreases self-consciousness and helps to correct the clumsiness of changing childhood. So give the Winter girls muffs and the boys canes, which all English boys carry, and see how the trick works. The big muffs now fashionable might serve this useful purpose with one sex, and for the other the English hatters about the smart little canes, with dog-head knobs, which might take anybody's mind away from himself.

Gloves worn by these small gentlemen are more than ever mannish in make and material. Made of dogskin, in all the shades affected by the grown-up world, they likewise show "pinks" seams and a single huge button.

MARY DEAN.

Good Taste in Words.

The large stores cannot be blamed for giving up the word "saleslady." "Lady" has come to be synonymous with "woman." When the Lady Cracker Packers' Union was formed the implication was not that every member had the polite of manners that marks the caste of Vere de Vere, but that every member was of the female sex. Under such circumstances "saleslady" is either an affectionate or a vulgarly trimmed child. The word "woman" is preferable to "lady" is the same reason why "house" is preferable to "residence," "flat" to "apartment," and "customer" to "patron."

feelings might not be hurt. The time for such indiscriminate gallantry has gone by. Some female persons behind counters are ladies. Others are not. They are all women. To call them "saleswomen" is to be accurate and judicious. Almost the only place for the word "lady" nowadays is in the toast, "The ladies God bless them." In that toast there is a universal compliment to the sex, and when the glass is in hand scientific precision is unnecessary.

The words which it is said clerks are to be ordered to cease using should not be let go. "Flat" is a good word. So is "house." Why change to "apartment" and "residence"? We do not say that an "Englishman's residence is his castle." The architects' association objected lately to the word "tenement." They wanted collective dwelling. "Take 'collective dwelling,' 'apartment,' 'flat' and 'tenement.' They all have essentially the same meaning. A smobish use of any particular one of them will delay but not prevent the final adoption of a common term. The vast majority of even well-to-do people in cities will soon be living in buildings that are, according to the law, tenements. The word 'tenement' will then be happily delivered from its present disparaging insinuation. We shall most of us live in tenements and be conscious of no reason why we should not say so.

If "apartment" instead of "flat," therefore, seems snobbish, and uphish, and inflated, what shall be said about "patron" instead of "customer"? Is the man who comes in and buys a collar a "patron" of a store? If he is, how has the word "patron" degenerated? Let us be as consistent as is possible in an inconsistent, baffling, erratic world. The reason why "woman" is preferable to "lady" is the same reason why "house" is preferable to "residence," "flat" to "apartment," and "customer" to "patron."

Soak thin slices of smoked or dried beef for a few minutes in plenty of tepid water, then remove from the water and press between the folds of a clean cloth to get rid of the salt and to make the beef perfectly dry. Fry in 2 tablespoonsful of flour and add gradually ¼ pint of milk, stirring carefully. The result will be very tender beef, surrounded with sauce just the right consistency, without the trouble of mixing flour or the use of extra dishes.

Baked Cheese Savor.
Grease a tin plate or dish, and have ready a light, stale loaf of bread. If the bread is not sufficiently dry, complete the process in a moderate oven, otherwise the mixture will be soggy and heavy and the dish ruined. When the bread is thoroughly dry, grate it in alternate rows with cheese until the dish is filled, dotting it occasionally with bits of butter and dashes of red or black pepper to each layer, according to taste. If two cups of bread crumbs have been used, make a batter of two eggs and a pint of milk, to which add salt if the butter and cheese are fresh. Pour this over the mixture and bake slowly as you would custard.

Tender Creamed Beef.
Soak thin slices of smoked or dried beef for a few minutes in plenty of tepid water, then remove from the water and press between the folds of a clean cloth to get rid of the salt and to make the beef perfectly dry. Fry in 2 tablespoonsful of flour and add gradually ¼ pint of milk, stirring carefully. The result will be very tender beef, surrounded with sauce just the right consistency, without the trouble of mixing flour or the use of extra dishes.

Veal Savor.
The cockney's idea of luxurious seasoning is to have his veal with a "ham" knife. His taste is shared by all good cooks who believe in combining the fatted calf with pork. The combination is admirably secured by the following directions:
Add to 2 pounds or plums of minced veal

TID-BITS FOR THE LUNCH TABLE

SAVORY HOT DISHES THAT WILL GRACE AN OTHERWISE COLD MENU
HOT BREADS EASY TO MAKE

COLD weather always brings to the housewife the question of providing a variety of simple but pleasing warm dishes for the lunch or evening tea table. The inevitable cold meat, salad, relish or preserve can easily be relieved by a single hot dish which will appease the appetite and give a certain air of hospitality to the table not secured by a menu made up entirely of cold dishes. A simple solution of the problem is a plate of warm biscuit or bread made up of any of the following recipes.

Pop-Overs.

Take 1 cupful of flour, ¼ teaspoonful of salt, scant cup of milk, 2 eggs and ¼ teaspoonful of melted butter. Rub the salt into the flour, add the milk gradually, then the eggs and the butter. Turn into sizzling hot pans, or, if a glazed surface is desired, into buttered earthen cups and bake in a hot oven half an hour. Remember that in this recipe, as in all given for puffs or pop-overs, the secret of success lies in spending two minutes by the clock in beating the batter with a Dover egg beater.

Graham Pop-Overs.

Take 2-3 of a cupful of whole wheat flour, fill the cup with white flour and proceed as in the first recipe for pop-overs.

Fadges.

Mix to a smooth batter a cupful each of entire wheat flour and cold water, then use an egg beater for two minutes and

bake as pop-overs. These have a clean, nutty flavor and owe their lightness entirely to beating.

Hoe Cake.

Rub into ¼ cupful of Indian meal a small teaspoonful of soda and the same of salt. Stir with 2 cupfuls of well-soured milk and 2 well-beaten eggs. Grease the bottom and sides of a short-handled frying pan with at least 2 tablespoonfuls of butter and bake on the middle shelf of a hot oven for 30 minutes.

English Pancakes.

For the batter, measure a pint of sifted flour, and sift a second time with a teaspoonful of baking powder and half a teaspoonful of salt. Measure a pint of sweet milk, bearing in mind that it is safe to smooth the flour, but never the milk. Beat 4 eggs separately, having the whites very stiff. Have the long-handled frying pan very hot and grease with butter or sweet lard tied in a cloth. Mix the flour to the other ingredients in a moment one side should be an even brown. Famous cooks turn these cakes in a flash by a toss of the pan, but the novice will find a thin cake turned more sure. Brown quickly on the other side, and send to the table rolled up on a hot plate.

Marmalade may be spread on the cakes before rolling, and bits of lemons with powdered sugar also make a tasty filling. The latter filling is more digestible.

Waffles.

Here is something new in these toothsome morsels. It has long been recognized that soft boiled hominy added to the ordinary recipe for waffles is a decided improvement, but a "natural-born" cook has recently discovered another secret which gives even better results. It calls for the substitution of sweet corn for hominy. Take the tablespoon or more of stewed corn left from dinner the night before and chop it as fine as possible. Stir into the usual waffle mixture, taking care to beat vigorously each time that the waffle iron is filled. If green corn is used, it should be grated from the cob, or the kernels scooped with a knife and the pulp pressed out.

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half the quantity of minced ham and stir through the whole a tablespoonful of chopped parsley and a scant teaspoonful of finely chopped lemon rind with the white skin carefully removed. Salt and pepper to taste. Rub through this mixture a small cupful of light, dry bread crumbs, ground fine and mixed to a paste with the beaten yolks of 3 eggs and ½ cupful of strong broth or gravy free from fat. The brown gravy now be used as a loaf or roll, sufficiently thick to insure moistness. Dust a little flour over it, lay it in a cake pan and cover until heated through. Remove the cover, making sure that the oven is hot enough to brown the roll in a few minutes, when it is to be rubbed quickly with the beaten white of an egg and shut in the hot oven once more for a minute to secure the final and all-important glaze.

This is really a canneloni, simple though it seems, and any careful cook may accomplish it. After being turned out carefully on a hot dish it should have a dash of the brown gravy poured over it. The gravy should be made the day before so that any grease which may form upon it can be removed before it is heated up for final use.

Baked Apples in a Polonaise.

Parse a pound of the cores from a dozen cooking apples, and cut crosswise in thin slices. Spread some marmalade in a baking dish, arrange the apples in circles, piling them up on each other, alternated with apple or peach marmalade. Bake in a moderate oven for half an hour. Made with a few tablespoonfuls of syrup and aprinkles lightly with finely chopped blanched almonds and powdered sugar. Bake in a moderately hot oven for half an hour. When done it should be a delicate even brown. This can be served with whipped cream or plain.

Peanut Crisp.

Take two cups of granulated sugar, one-half cup of molasses, one-half teaspoonful of cream of tartar, one level tablespoonful of butter. Cook all the ingredients except the butter together until it has reached the "snap" degree when tried in ice-cold water. It must be very hard, so not in a hurry to remove it from the fire until you are sure it is quite ready. When almost done put in the butter and as many peanut meats as you can possibly stir in. Then pour the mixture into shallow tins, and with the cut side of a lemon press it down smoothly. When partially cold it can be cut in bars or squares if desired.

Cheese Sandwich.

Cut bread thin and spread with butter half the slices; on the remainder spread a very thin layer of caviar paste. On each of these place a slice of the buttered bread. Cut off all the crusts; cut into crosswise and lengthwise, making some triangles in shape and some oblong. Arrange in a salad dish which has been lined with lettuce leaves, garnish with sprigs of water cress and tomato jelly.

Olives and Lettuce Sandwiches.

Make sandwiches as in preceding recipe, placing on slices of bread a crisp lettuce leaf and sliced olives; then spread with mayonnaise dressing, omitting the caviar paste.

A Musical Ballot-Box.

Here is a suggestion from Paris which might increase registration and attract the dilatory to the polls. One ingenious person there puts forward a new scheme of his own. Why not make voting an attractive game? he argues. To this end he has invented a musical ballot-box. This instrument plays popular tunes at intervals while the polls are open for the amusement of electors, who will thus be persuaded not to neglect to vote. Moreover, this contrivance possesses another advantage. It records votes automatically and musically. When the 100th paper has been dropped in, it will play a certain tune. The 200th will start another, and a different melody, and so on. The only difficulty which may arise is that it may be found impossible to tear electors away from the enchanting sounds of the musical ballot.



STYLES FOR THE AWKWARD AGE.