

What to Wear for Thanksgiving Dinner

As Tradition Puts Meal at Midday the Evening Gown Is Out of the Question.



DESPITE the efforts put forth by advocates of the evening dinner on Thanksgiving Day, the meal continues to be served quite generally at midday, or shortly after. Only those who follow madly after the social will-o'-the-wisp dine on Thanksgiving Day by evening lamps. There is still much respect for the traditional Thanksgiving Day feast, and tradition demands dinner by daylight.

This brings the average woman face to face with the trying problem of dressing herself properly for the midday feast. She is barred from the use of the décolleté gown, reserved for evening dinners, and she is not permitted in her wardrobe the simple silk or satin frock, with collar of real lace, in which her grandmother and great-grandmother ate on the festive day. In truth, there is nothing simple about any of the frocks of the present season, and, after all, guests owe it to their hosts to appear in gowns which will dress the dinner table, as does its centerpiece.

There is no reason why the traditional silk or cloth gown should be used, and there is every reason why such fabrics as mousseline, net and lace can be employed for the midday dinner dress. If the American hostess errs in any direction it is in having her dining-room too hot.

Nets, plain and dotted, play a big part in house-gown fabrics. These dots may be of a heavy, lacy texture, suggesting rouspouse or the pompadeur lace, or they may be in chenille, in velvet or embroidered in silk. Frequently a net in neutral tone is dotted with embroidery in several tones of the same color. As a rule, the net foundation, if it be in neutral or natural tone, shows but little, for it is hidden by ruffles of lace or ribbon, or both; or it may be buried beneath graduated panels of the most ornate handwork.

A striking example of the net house-gown suitable for a Thanksgiving dinner shows a deep, creamy silk net over a lace taffeta drop skirt, made with a ruffled founce, which comes almost to the knees. The skirt of the net robe has an ornate founce, which starts like that of the drop skirt, just below the knees. This founce is made of wide brocade, showing flowers in faded pinks and yellows, with pale green foliage.

On either side of the brocade runs a band of the rouspouse lace, finished with very small velvet buttons in a rich shade of golden brown. They give the appearance of buttoning the founce on the dress-skirt. Below this founce falls a triple ruffle of the net, which also has the appearance of being buttoned to the

vest, or dicky, is made of white chiffon, shirred in strips which alternate with white liberty taffeta ribbons. The sleeves show a triple puff, the upper one shirred in the usual way, and the lower one finished with a tight-fitting mitaine cuff, evolved from the chiffon and ribbon combination shown in the dicky. The girde is of silk, matching the voile perfectly, and the blouse is finished in the back with a deep sailor collar of the same silk, set off by self-tone cord and buttons.

The broad, warped print ribbons are much used with lace for trimming house gowns. An example of this combination is shown in a gown of lemon-colored crepe de chine, combined with printed ribbon, 1 1/2 inches wide, which employs the various shades of yellow tinted from lemon to burnt orange. The skirt is finished with a shirred band of ribbon, set off on either side by deep lace garters.

The blouse shows a shirred bolero of the same shirred fabric, with a vest of chiffon. The sleeves are built from the same shirred effects in ribbons, with an inset of ruffled chiffon outlining the seam on the outside. Touches of coque de robe velvet appear on the blouse, set off by small chiffon roses in pale lemon.

The popular separate waist plays its part in the Thanksgiving day wardrobe. It is worn with the new velvet or broadcloth skirts, or with a skirt of net, simply trimmed with ribbon ruchings. It always makes a good appearance for the semi-dressy occasions. This year's silk waists, elaborately trimmed with chiffon, lace, passementerie and velvet ribbons, are shown in all the tones which match the fabrics used for skirts and suits.

For wear with black velvet two-piece suits there are offered blouses of net, chiffon, lace and other fluff materials, which cost as high as \$20. Many of them are elaborate examples of handwork, others are billowy masses of lace, plain or run with gold.

A notable example of the lace combination shows a silk foundation of ivory-white mesaline, which fastens in the back. Around this are run ruffles upon ruffles of point de gaze lace in alternating rows, of pure white and natural tone. The crush girde shows the two shades, natural or pale cream and white in silk, built from bias folds.

Another beautiful blouse is of rouspouse all-over, with a wide vest set in the front and epaulettes on the shoulders. Both the vest and the epaulettes are built of rouspouse edging, showing a fern pattern employed in the form of very full ruffles. The middle vein of each fern is run with gold thread.

For a brunette, a stylish waist in white crepe de chine is shown, combined with a novelty braid displaying the various tints of yellow. French knots and velvet ribbon in deep burnt orange. The French knots are used to simulate a yoke, finished at the bottom and in epaulet effect over the sleeves with a double row of the orange velvet ribbon embroidered in French knots. Above this runs a band of the novelty braid in yellow, showing a leaf pattern. The sleeves have a single puff falling over a deep, light-fitting cuff of the crepe de chine, trimmed with orange velvet ribbon and the novelty braid.

Running lengthwise from the waistline to this deep founce, on either side of the hip, is a panel of the lace, edged with ruffles of shirred ribbon and finished with the buttons.

The bodice is a beautiful combination of the brocade and lace, with a plastron effect in the back and a shirred bolero design in the front. Three-quarter sleeves show a puff of the brocade over a deep cuff of lace, set off by brown velvet buttons. The girde is built from three bands of golden brown ribbon, and is finished in the back with rosettes of deep cream-colored ribbon and golden-brown velvet.

For a young girl there is nothing prettier than the silky volles and other canvas weaves which hold over from the Summer. They differ from the Summer fabrics only in their coloring, and perhaps a trifle in suppleness and silk finish. Onion and putty color have replaced the champagne which enjoyed such a vogue last Spring. Violet, heliotrope, lavender, porcelain blue, faded rose and a green which is a cross between tea-green and pea-green, are offered for house gowns in voile and acelin cloth. These and similar drapes almost effectively as crepe de chine and has more body.

A pretty frock in porcelain blue, which is dressy yet girlish, is this: The skirt is shirred over cords around the waist and falls in straight lines to just below the knee, where it is apparently finished with a deep tuck. This tuck, however, serves to hide the junction of the skirt with the deep-shirred founce, finished at the bottom with two deep tucks. The full blouse is cut to show a large oval opening for a vest, or very deep dicky. The blouse is draped in the front on Greek or porcelain kettles, and when buttoned the opening for the dicky with straps of silk cord and buttons in self-tone. The

four tablespoons cinnamon, two grated nutmegs and one tablespoonful cloves. Mix thoroughly and warm it on the range until heated through. Remove from the fire, and when nearly cool stir in a pint of good brandy and one pint of Madeira wine.

Pork Fruit Cake—Chop and grind very fine three-fourths of a pound of fat salt pork and pour over it one pint of boiling water. When cool add two cups of brown sugar, one cupful of molasses, one tablespoonful each of cinnamon, cloves and allspice, one nutmeg, six cups of flour and two teaspoonfuls of soda. Have prepared and floured one pound of currants, two pounds of raisins and one-half pound citron. Stir in lightly. Bake in moderate oven.

Woman's Vice.
Atchison Globe.
The sofa cushion habit grows on a woman. She begins by making a few pretty ones and putting them in appropriate places, and ends by taking the clothes from the children's backs and making up sofa cushions with them. She begins by embroidering a few little flowers on her sofa cushions, and ends by having sofa cushions with everything from the kitchen stove to family groups embroidered, painted, photographed and burnt on them. She has sofa cushions made of calico, swiss, leather, lace, broadcloth, silk, gunny sacks, etc. An Atchison woman has a large couch hidden under sofa cushions. She has them slung in every chair. She has them heaped in the corners of the rooms and has the piano banked with sofa cushions. She went to her husband's office lately with an armful, but he gave her his choice of taking them away or having him leave her.

Little Helps for Women Beautiful.
A visit to any drug or department store will prove that the feminine world in America has gone beauty mad. Counters are loaded with trifles which will make a woman more attractive, if not more beautiful, and grooming is the craze of the hour.

Among the complexion novelties offered this season is a vacuum massage brush. This is built of rubber, with indentations the size of a hatpin. It is pressed against the face, and as it is withdrawn, the suction fairly lifts the flesh and stimulates the skin. This is supposed to be helpful to the woman who cannot afford the professional massage.

Rubber washcloths in the same shape as the ordinary Turkish article, have numerous little teeth scattered over them, guaranteed to open the pores of the face in the most approved fashion. A trifle more compact are the rubber washcloths the size of a hand, with straps across the back which slip over the lower part of the fingers, just as a curry-comb is used by a horseman.

The woman who wishes to stimulate her hair buys a scalp sprayer. This looks very much like a curry-comb with half a dozen or more teeth in highly polished nickel, attached to a rubber bulb, such as is seen on an atomizer. The teeth are hollow, and are filled with hair tonic by compressing the bulb and then suddenly allowing it to expand. When the patient is ready to spray her scalp, she runs this comb through her hair, close to the skull, and presses on the bulb, thus forcing the fluid straight into the pores of the head. It is a much simpler process than rubbing tonic in with the fingers, a brush or a sponge.

Another little beauty trinket which will appeal to the tidy woman is a comb-cleanser, which shows a pin and a comb combined.

After the shampoo the hair will take on a much more pleasant odor if sprayed with a delicate toilet water. The newest atomizer lifts the fluid and sprays it into a bottle, with a screw top head in gold, silver or nickel. By pressing the center of this top, a circular piece, the size of a nickel springs up. This connects with a concealed rubber bulb, and by raising or lowering this central button, the fluid is sent spraying out through a tiny hole in the side of the top.

The modern toilet table is equipped with many rubbers, and these have brought into favor dainty racks in nickel, silver and decorated china. One rack will hold the tooth and nail brushes, a tiny brush for rubbing vasoline into the eyebrows, and another for shaping them each time the toilet is made. It will also hold on one arm the silver spoon of dental floss for cleaning the teeth.

Every well-groomed woman takes pleasure in running shawl ribbons through her underwear. This ribbon should be purchased in several sizes, as it does not look pretty if used in a width too large for slipping easily through the heading. To avoid curling or turning the ribbon, the shopper can now buy a flat bodkin with fine teeth, which catch the ribbon at either edge, and run it flatly through the heading.

Cork Little-Dinner Dancers.
A pretty little after-dinner trick is to make little dancing figures of bits of cork and tiny pieces of toothpick. The base for them is a small hemisphere that can be made in a few moments by pinching and rolling a piece of tinfoil into the required shape. All that is necessary is to see that it is perfectly smooth and perfectly true in shape. Then crumble bits of cork roughly into the shape of men or women or animals, pinning the parts together with silvers from toothpicks. With a little ingenuity exceedingly amusing figures can be made. They may be colored with a black end of a burned match.

Pin them on the flat side of the tinfoil hemisphere and set it on the table. The little figures are so light that the tinfoil will keep them upright all the time. They may be laid flat or may be shaken in all directions; yet they will always bed right up again and the resulting motions often are very funny.

THANKSGIVING DINNER FIFTY YEARS AGO

What the Good Housewife Served and How She Prepared the Dishes

- Roast Pig, Roast Turkey, Chicken Pie, Cranberry Sauce, Cider Apple Sauce, Celery, Mashed Potatoes, Boiled Onions, Mashed Turnips, Apple Pie, Pumpkin Pie, Pork Fruit Cake, Hickory and Beech Nuts and Raisins, Cider.

"AND WE will have the Dinsmores and use my new bouillon cups with two handles, and—

"What's this for?" inquired Mr. Barclay, looking up from his evening paper.

"Why, I've been telling you for 20 minutes that we must do some entertaining on Thanksgiving day."

"Not much," replied her husband, drawing the pretty young bride over to his knee. "We're going to Pointville, Mass., to eat that dinner with Uncle John's folks. They live 60 miles from the railway, and are the primitive type of New Englanders—mighty few of them left, more's the pity—and I want you to see a typical New England gathering and eat real Thanksgiving dinner before we die. They won't have bouillon thing-um-buns nor a centerpiece, but the cooking! I am a boy again at thought of it."

And so Mrs. Dinsmore woke on that crisp November morning to see a glistening picture in frost-work on the attic window and to sniff the most delicious combination of spicy odors that ever reached her reticent nose. She could hardly wait to slide down the steep, uncompromising flight of wooden stairs.

"Aunt Jane," exclaimed Mr. Barclay, as they burst into the dining-room, "something tells me you are baking pumpkin pies."

before the great oven built of brick, five feet deep, three feet wide and two feet high, yawning like a cavern in the very walls of the dining-room. It was used but once a year, in honor of the Puritan feast day, and for days before all the men about the place had been gathering slabs from hemlock fences to feed the flames. At this moment the oven was filled with pies. Later it would hold—well, the city bride discovered before 1 o'clock that day that it was a treasure-house of crisp, golden brown things and delightful odors. After the pies had come out, the plumpest pig obtainable was popped into their place, followed immediately by a lusty gobbler, and finally by a chicken, stiva. In the meantime, atop the kitchen stove, rutabagas, which Mrs. Barclay called yellow turnips, potatoes and onions were all to be cooked. Nuts from the woods back of the house were to be cracked, and in less than no time the young bride was sitting busily about in a big apron helping as earnestly as it she had known "Uncle John's folks" all her life. Coincidentally she gathered these receipts:

Roast Pig—Prepare the dressing for the pig and the turkey together. Take two pounds of dry bread and remove all the brown crust, break it up into a big earthenware bowl and pour tepid water over it. Let it stand one minute and then, taking it up, a handful at a time, squeeze it hard and dry, tossing it at once into another bowl. Mix lightly with half a teaspoonful of pepper, two teaspoonfuls of salt, two of summery savory, two of sage or green herbs mixed fine, a cup of melted butter and two eggs beaten light. Take out the amount needed to stuff the pig, and add to this an onion chopped very fine.

Now take the pig, which has been thoroughly scalded, rinse it inside and out with clear water, wash the inside with water in which a teaspoonful of baking soda has been dissolved, and rinse again in clear water. Wipe dry with a clean cloth, salt the inside and stuff it as that

it is full and plump and true to life. Sew it up closely and lay it on its side on a grating set in a deep roasting pan. Pour into the bottom of the pan a little hot salted water, and baste piggy with butter and water a few times as it warms. Later, use the drippings which accumulate in the pan. When it begins to smoke and the skin threatens to crack, gently lift it over so that the other side will brown. Change the position several times during the baking, and if the skin threatens to crack, rub it with a rag dipped in melted butter. Three hours will be required to roast slowly and evenly a six-weeks' old porker. If the legs have not been broken before roasting, they will stick out quite stiff now, and piggy can be braised upon them, with a wreath of parsley around his neck and a tiny ear of popcorn in his mouth.

The gravy is made from the drippings in the pan. Skim off the grease carefully, and rub into the drippings a tablespoonful or more of flour, as much as it will take up without lumping, add water slowly and bring to a boil just once. Add a dash of pepper, strain and serve in a hot piggy boat.

Turkey is roasted after the same recipe, but to prevent burning after the browning process commences it is covered with buttered paper.

To make the turkey gravy, put the neck, heart, liver and gizzard to simmer in a pint of water, when the turkey enters the oven. When tender, drain off the liquor and save it. Chop the heart and gizzard and pulverize the liver, discarding the neck. Return the meat to the liquor in which it was cooked, boil three or four minutes and then thicken with flour, rubbed smooth in cold water.

Garnish the turkey with fried sausage and parsley.

Chicken Pie—Cut two small, young chickens into small pieces; that is, cut the breast into three pieces, the back into two, and also separate the leg from the second joint. Wash and cut up a thick slice of salt pork. Flunge chicken

and pork into boiling hot water, and as soon as they begin to boil, draw them back on the stove and simmer until the chicken is tender. Thicken the gravy with flour rubbed in sweet cream.

Line the sides of a deep earthenware pudding dish with rich baking-powder dough made as follows: Sift two teaspoonfuls of baking powder and one of salt into a quart of flour. Rub into this three tablespoonfuls of shortening, butter, or butter and sweet country lard mixture. Add gradually two-thirds of a cup of milk, handling the dough as little as possible, and roll out lightly a quarter of an inch thick on a floured board. Place a layer of chicken on the bottom of the pan, then a thin layer of new potatoes cut in small dice and chopped hard-boiled egg, a dash of pepper and salt. Cover this with chicken and pour over it the chicken gravy, being sure that there is plenty to fill the dish. Then cover with a crust one-quarter of an inch thick, cut with a hole in the center the size of a teacup. Brush the top with the beaten white of egg and bake from a half to three-quarters of an hour.

In the preparation of vegetable soup Aunt Jane was particularly successful. Her mashed potatoes were not riced according to modern methods, but pulverized with an old-fashioned potato masher and then whipped with good, sweet cream, butter and salt, a fat eggbeater being used for the purpose.

Cider Apple Sauce—Boil a gallon of sweet, unfermented cider down to two quarts. Have ready one-half bushel nice, sweet apples, pared, cored and quartered. Put the cider in a granite or porcelain kettle, and when boiling add as many apples as the kettle will hold. Cover and simmer very slowly without stirring, until the apples are tender. Skin them out into a stone pot and add more apples until all are cooked. Pour the syrup over the apples and put away to cool. The next day drain off the syrup, boil down until quite thick, and then return to the jar. The pieces of apple should be distinct, tender, rich and juicy.

Pumpkin Pie—This recipe will make three good-sized pies. Line deep pie tins with rich puff paste and fill with the following custard: One quart of milk, three cupfuls of boiled and sieved pumpkin, one and one-half cupfuls of sugar, one-half cupful of molasses, the yolks and whites of four eggs beaten stiff, a dash of salt, and one tablespoonful each of ginger and cinnamon. A dash of brandy gives added zest to pumpkin pie. Serve with American cheese.

Meat—Four pounds lean beef, boned and chopped fine, double quantity of green, tart apples chopped, one pound chopped suet, three pounds seedless raisins, two pounds currants which have been washed and dried, one-half pound finely cut citron, one pound brown sugar, one quart cooking molasses, two quarts sweet cider, one pint boiled cider, one tablespoonful salt, one tablespoonful pepper, one tablespoonful mace, one tablespoonful allspice,