

HAND EMBROIDERY CHEVERLY IMITATED

Machine Work on Linen and Silk Are Balm for the Economical Girl's Pride



THE girl who prides herself on her hand-wrought blouses is having her troubles this year, for machine-embroidered effects on the sheers of grounds are giving the work of her faint fingers a hard run for first place. Machinery has reached such a high stage of perfection that the results can be distinguished from hand-work only upon close examination. On silk particularly, machine embroidery resembles very closely that most extravagant of feminine extravagances, Oriental hand-work. In fact, they are done with machine-embroidery to imitate the highly raised, rather fluid effects of Japanese, Chinese, East Indian and Panama embroideries.

English eyelet work, or broderie Anglaise, can also be imitated very cleverly by machine, and the Hamburg, mainbook and Swiss of this season are so closely set that they are as effective, if not as genuine, as hand embroidery. Further, the groundwork fabric for such embroidery is more sheer this year than it has ever been in the history of machine work.

SILK AND LINEN CONTRAST WITH MACHINE WROUGHT ALL-OVER

RENAISSANCE APPLIQUE ON LINEN BATISTE

HAND EMBROIDERED SILK AND TRISH CROCHET LACE

EMBROIDERED APPLIQUES WASH SILK

Madras, showing a small design in machine embroidery, is one of the smartest fabrics for tub-gowns, and it really does not pay the woman who has any interest in spending much time on handwork. A French material, known as plumage, is another lingerie favorite, and can be had in all white and very small embroidered designs of conventional pattern, or the pattern is done in pink, blue, green or black.

All-over broderie Anglaise is shown at its best on pique or batiste linen. It is very effective on the heavier fabrics of silk, but does not show to advantage on the very thin habutai silk, popular with the Summer girl. Tailored tub-dresses appear to be made up with very elaborate cavalier cuffs, belts and stocks of the all-over eyelet work, and for morning functions the broderie Anglaise appears in separate coats of lawn or fine linen. These are made in half or three-quarter length from the all-over eyelet work, and are worn with blouses of a plainer and finer material buried beneath frills of Valenciennes lace.

It is a grave mistake for the girl whose frock shows a bold pattern in all-over broderie Anglaise to wear this in a fashion which displays even the most delicate correct cover beneath. The fad of the mo-

stretched to its full length. On one end of this shallow silver box is a two-inch standard, below which a wick connects with the alcohol. A wide standard on the other end supports the ebony handles of a strong pair of curling tongs.

As a usual thing the Tidy Girl keeps this printing outfit in the drawer of her dressing table, together with her other unglamorous toilet necessities. The straight old-fashioned tongs are still favorite in spite of the many kinds of pronged and forked curling irons which have been put on the market. For drying locks that have been wound around paper or rubber curlers, come an iron with two flat round knobs on the end about the size of a shilling.

Another occupant of the beauty drawer is a tonic sprayer for applying liquids to the roots of the hair. This is a long nickel tube with eight short thin tubes like a comb, through which the fluid is sucked up by means of a rubber bulb on the end of the long tube. And the Tidy Girl cannot afford to be without a little brush with a fine tooth attachment for cleaning ear-comb. Small brushes for getting into the knots of ribbons and petals of flowers on the elaborate hats now in favor, have innumerable shapes. One is a revolving brush with a pointed end in stiff, white bristles, and another which is another convenient for cleaning between folds of velvet or chiffon is a flat brush with one row of stout bristles. (Copyright, 1905.)

Tidy Girl Papers; Dressing Table

NO vestal virgin ever guarded sacred fires more carefully than does the Tidy Girl her dressing table, with all that pertains thereto. She may furnish her bedroom in almost Spartan simplicity, she may do without cretonne hangings or lace bedsteads or Giltoneque beads for her wall, but she will not sacrifice to any decorative trinket what she considers essential furnishings for the table or bureau before which she makes her toilet. The well-groomed girl bows before this altar and sacrifices upon it a good share of her pin money.

The character of its furnishings will depend largely upon her individual taste. The girl who has studied up on sanitation and hygiene will have a table set very plain in white enamel, with nickel fittings. The fluff butterfly type of girl, who keeps up with all the fads of the hour, is just as liable to convert an old-fashioned packing box into a dressing table by the use of flowered cretonne or silk and satin, draped up with dainty ribbons, but if she appreciates any real hygienic sister she will cover the top of her dressing table with a great sheet of heavy glass which does not hide the pattern of the upholstery and forms a clean background for the hundred and one appliances essential to the comfort of the well-groomed girl. Only the extravagant daughter of millions can afford the Marie Antoinette dressing table, or the Louis table gay in gold paint and all fresco scenes or the darker woods inlaid with mother-of-pearl.

Among the fascinating modern finishes of eating woods used in dressing tables is a silver gray maple. This has a delicate suggestion of tint intermingling with undulating silver waves and is inlaid with small diamonds of pink satin-wood and mother-of-pearl.

The hoodler fad of the Tidy Girl at the present moment is unquestionably her collection of chests and boxes. On a foundation of cedar or sandalwood are built marvellous contraptions to match almost any style of furnishing from the expensive cretonne to the most exquisite of brocades.

"Handkerchiefs," "Gloves," "Collars," "Cravats." This same style of chest in miniature, with three drawers, is made in just the right size to set on a dressing table, and the Tidy Girl keeps therein such of her toilet appliances as she does not wish to spread before the general view. One of the important boxes shows a three-drawer chest with a swell front and tiny gold balls for feet, and the softest of silken tapestry for its upholstery.

A large combination box of sandalwood is upholstered on the outside with rose-colored cretonne and is built not unlike a trunk. In the lid are strips of silk rubber under which veils or neckties may be slipped. The tray will hold gloves, and beneath this is a space for handkerchiefs. A rectangular box of cedar wood is shallow and divided into compartments for various sorts of hairpins. At the back a compartment runs the full length of the box, and this will hold not only long tortoiseshell pins, but hairpins as well. The front of the combcase is divided into seven segments by thin partitions, and these will hold hairpins of various lengths, rubber curlers, etc.

A new box for holding ribbon to be used for running in underwear shows a plump, jolly little harlequin. The foundation is an empty candy box, in four shape, with a coil-shaped cap on the under side. The top is covered with harlequin blouse and a big neck ruffle of lace, into which is set a bisque doll's head topped by a harlequin cap. Under the neck ruffle are silks in the silk finished off with eyelet work, and through this runs the ribbon which has been packed into the box beneath. One design showed the harlequin in white, pink and blue, and the ribbons were in the same colors.

Summer Jewels Match the Frocks

EVERY girl indulges her own sweet fancy in the matter of jewelry it is in Summer. Good form dictates that she shall wear certain jewelry with certain gowns at certain functions during the Winter, but in Summer she has some leeway and goes in more generally for the bizarre effects.

In this Summer of 1905 her particular fancy will be the necklace for wear with dainty hand-made blouses, which Dame Fashion decrees shall be in high favor. For morning wear she has chosen the large graduated bead necklace, which hangs loosely about the throat, with a bead as large as the thumb nail forming the center, and reaching to a line with the shoulders. These beads match in color the skirt or belt of a costume. One attractive necklace for wear with a tan skirt is composed of graduated agate-like beads in a most delicate smoked-lavender tint. Gold beads are much larger than formerly, and one girl has brought out a set of crystal beads which her grandmother brought from Switzerland many years ago. These are beautifully cut, and sparkle like diamonds, making a most brilliant setting for her distinguished features. Large crystal beads can be bought nowadays only for fabulous sums, though a tight-fitting necklace of small crystal beads can be purchased for \$10 by the girl who wishes to follow the strictest dictates of Fashion.

Small necklaces of coral will also be extremely popular this Summer. A string of imitation coral beads which fits closely around the throat and which shows the beautiful light shade of the more expensive coral, costs 20 cents, and is an effective ornamentation for a white or cream-colored waist.

Of all precious stones, none has been so wonderfully imitated as the amethyst, and both in the light and dark color, and an expert alone can judge of their real value. One very quaint ornament for the waist of the hour shows amongst others about the size of a bean, cut flat, with eight sides, and set in silver, each setting being joined by a tiny silver link. Another necklace has pear-shaped pendants suspended from a silver filigree in the form of a Grecian border. Cushion-like squares of gun metal half an inch in width hold a tiny rhinestone in each center and are connected with invisible links. Cameos carved in pink shells are joined with gold filigree and worn as a necklace.

Popular as are these large neck ornaments, the little chain from which pendants dangle still holds its own. A chain of small rhinestones bears on each of its links a long icicle-shaped pendant. Bright jet chains holding long jet pendants of varying length also give a pleasing radiating effect about the neck. Pendant in the design of Egyptian harps hang from fragile silver chains and show tiny stones of different colors. Simple gold chains are employed for hanging jeweled crosses about the neck, and the charming little pearl and emerald drops will continue to be the bride's favorite gift for her maids.

Where the maid is given her Sunday night out, the silverware should be washed after tea, but the glassware and crockery may be scraped and piled up for her to wash next morning. Any girl who has the privilege of Sunday night off regularly will not complain.

At one of these homelike Sunday evening feasts cake is a most important item, and the baker's variety is a poor substitute for the sort that "mother" can really make if she takes the time Saturday afternoon. If chocolate is served there is nothing more delicious than a plain sponge cake, and here is a recipe that is infallible:

Appetizing Hints for Sunday Teas

THE informal Sunday night tea resolves itself into a housekeeper's problem at this season of the year. The delightful Spring weather draws people out for a walk during the afternoon, and the casual guest who drops in just before tea time is peculiarly the feature of Spring entertaining. The wise, and provident housewife is never disturbed by such arrivals, because the Saturday work includes every preparation possible for the Sunday night tea.

If the weather is chilly one hot course may be served, prepared in a chafing-dish, but if the weather has moderated, hot tea, chocolate or coffee is sufficient to serve with cold dishes. In one family where two maids are kept both are permitted to go out on Sunday night, and the two daughters are held responsible for the Sunday night tea. It is a recognized fact that on this occasion the table looks more attractive than when it is set forth by their capable servants. The girls take pride in their own arrangements, and doyleys for use on the polished table, with candelabra and the prettiest glass and china the family possesses. On this night, too, they experiment with new recipes. Instead of salted almonds, they served recently an odd combination of cheese and English walnuts. They selected a rich cheese, and with butter pears molded it into thick, flat, circular forms about an inch and a half in circumference. In the center of each one they pressed half of an English walnut. Another night they chopped figs fine and packed them into dates from which the stones had been removed.

In another very charming family circle where young people are rather particularly welcome on Sunday evenings, the mother serves what she calls a lap tea. The table is set as for an evening party, with plates and napkins arranged on the corners, and fruit, cake and nuts are attractively set forth in the center. Her sons pass around the plates, and she follows with sandwiches, salads or pickles, while her husband or one of the boys passes chocolate with whipped cream, for the making of which she is famous. She carefully avoids messy dishes, and the salad and sandwiches form the backbone of the feast.

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Eight eggs, their weight in sugar, half their weight in flour. Beat the yolks

of the eggs light, then beat in the sugar very hard, for the harder you beat at this point the finer grain your cake will have. Add the juice and grated rind of one lemon, and then alternately whip in the sifted flour and the whites of the eggs beaten very stiff. Bake 40 minutes in moderate but steady oven, being careful not to slam the door at any period of the baking. This cake should be broken into slices and served with cream or marmalade. Beat the yolks of two eggs light. Then beat the whites of these eggs separately, one in each bowl or plate. Now mix one pound of granulated sugar with half a pound of butter. Add the yolks of the eggs, one nutmeg grated, and the white of one egg. Stir in gradually one pound of flour and roll out the dough very thin. Cut it into squares or diamonds about four inches across, lay in a greased pan and wash with the white of the remaining egg to give them a glossy finish. Bake in a moderate oven on a tray on the almonds, three pieces to each cake. Brown quickly. These cakes are at their best if the dough is made the day before, since it keeps warm. Drain the oil off a large box of sardines and lay them in an earthenware or enameled pan in which one tablespoonful of fresh butter has been melted. Cook them about two minutes on one side, turn and cook two minutes longer. Lift them out carefully and lay them, two in each of the golden brown boats on top of the hard-boiled eggs. These can be prepared in the chafing dish by frying the bread in the butter melted in the blazer, but it is less expensive if prepared on a gas or coal stove.

When the family is fond of herrings, the imperial canape, which hails from India, is a tasty dish.

Imperial Canapes—Cook the soft roes of some fresh herrings in butter and then pound them to a paste, seasoning them with salt, cayenne, a dust of curry powder and a few drops of anchovy vinegar. Spread the paste on rounds of toasted biscuits or rolls, scatter some browned crumbs mixed with an equal quantity of Parmesan cheese over the top and place in a very quick oven for a few seconds. A dainty substitute for fresh fruit when the Winter fruits have begun to pall and the Summer fruits are still beyond the price of the economical housekeeper's purse, is the prune ramakim which may be made on Saturday and chilled on the ice for Sunday night tea, when a spoonful of sweetened whipped cream should be over the top of each ramakim before it is served.

Prune Ramakims—Soak a dozen prunes overnight. Remove the water in the morning, cover with cold water and stew until tender. Take out the stones and chop the prune meat to a soft paste. Beat the whites of four eggs very stiff, and five tablespoonsful of powdered sugar and the three-quarter cup sugar and mix the paste and egg. Stir in this last quickly and lightly, but so that it is thoroughly blended, then pour the mixture into the buttered ramakims and cook for half an hour in a steady oven.

Eggs poached in a delicious mixture of milk and cream afford a nutritious chafing-dish course. Place in the receptacle over the top of the ramakim and cream and half and half, to take the place of water in which eggs would be poached. When it bubbles, drop in the eggs carefully from the top of a large silver spoon to prevent breaking. When they are set, serve on warm plates, pouring a portion of the cream sauce over each one. The eggs should be salted slightly before they are poured into the cream.

The woman who prides herself on the convenience of her gas oven may count upon steamed or baked eggs with cheese as a welcome addition to the Sunday night tea. For this purpose she should have on hand a number of very small casseroles, each holding one egg and supplied with a handle. These are buttered and an egg is dropped lightly into each one with pepper, salt and grated cheese—Parmesan or American full cream—and tiny bits of butter. Bake until the egg is set in a quick oven. They are eaten from the individual casseroles.

Trouble at Church Sociable.

Port Madison Democrat.

We fear from some things we saw and remarks we overheard that some misunderstanding occurred at the table, and as is often the case, some mistakes made. One of the guests not a member of the choir had the nerve to cut a large coconut cake that was intended for a table ornament, and pass it to the strangers within our gates. Another was heard to remark that the waiters swiped the chicken off the table before it was passed all the way round and some left the table hungry, having spent a few minutes in fishing for three small oysters in a pint of cold soup. Personally, we are sorry that any stranger should have left the Illinois shore hungry. Come again and we will try to do better.