

# MIDSEASON COSTUMES FOR COUNTRY WEAR

Some Suggestions for the Woman Who Spends the Fall Days in Town.



SUITABLE COUNTRY HOUSE GOWNS.

SMART SPORTING GARMENTS.

BY far the most effective clothes to be seen at present are the costumes, coats and hats worn at country house gatherings. Autumn is the season for country entertaining, but it is not till late in September that smart life is in full swing, and year by year the invitations are given for a later and later period. In fact, the opera season virtually opens social life in town, so it has come to be the thing for wearers of fine clothes to extend their country visiting and entertaining far into November.

Much of the costuming seen has a Summer air, for naturally fine Summer garments are worn till the last moment, and, anyway, the end of September is too early to appear in full Fall feather. But since Summer splendours are frequently in bad condition by this time, lots of dainty intermediate things are also used, yet to a great degree affect a little country air which is quite charming. Tramping gowns are especially seen among these new things. Very dashing sporting togery is also in order for automobile and horseback riding, and among the sports offered, and if the house party continues into the hunting season, however small the game, a

hunting get-up forms part of the fine wardrobe.

Any and every excuse is seized to affect a new and becoming toilette, and so entirely are all the moments of country house life taken up that it may truthfully be said that no other smart form of existence offers more opportunities for fetching attire.

Following the English fashion, many hostesses have breakfast in an informal meal, served at any moment that the straggler comes in, dressed for the morning's jauntings.

A stunning little frock seen at one of these morning moments was a short-skirted "field" dress of red and black Scotch wool. The skirt was plaited to leave the apron plain, the latter being shaped in a box plait widening at the bottom. The little belted jacket was in Norfolk style, with the sleeves almost tight and the belt of the gown material. At the neck the jacket turned back with small revers over a chemisette of white tucked linen, set off by a red linen tie. The hat was an automobile and of red leather, swathed in a long red chiffon veil, dotted with velvet, and with the smart get-up high lace boots of dull red Russia leather were worn.

Another very smart tramping frock was of striped covert, in brown and greenish tan, the model consisting of a short circular skirt and a little hip-length box coat. A plain brown straw

sailor hat and brown boots were worn with this very useful frock, which would also be suited to town wear, and with the addition of a coat would serve admirably for practical automobile driving.

The day frocks worn at country house gatherings, as long as the weather is fine, are generally of this sporty description. The rainy days which are spent indoors are celebrated by the softer frills of femininity, many very charming tea gowns and delightful little house frocks of Parisian description being then seen. Soft and really inexpensive wool shape numbers of these gowns, which are in the delicate shades of the season, and to a large extent trimmed with plain velvet or ribbon bands. Should the sudden notion come for a drive or auto run, the driving or auto raincoat is slipped over the house get-up, a well-draped driving hat making the toilette complete. Much independence, indeed, is shown by country house dressers, though the effort is always made to achieve a dashing effect, and since brilliancy of coloring and garments for individual sports are in order this is not difficult. The long chiffon veils which surround driving hats are as brilliant as the plumage of tropical birds, and the silk and cloth and leather motor-coats are not a whit behind in brightness. A new kink in rain-coats is a shower-proof silk, trimmed with thin leather bands in the same tint. Such a coat in a very beautiful

shade of blue is shown in the smaller drawing.

Motoring has done much to set the horse aside, but any sport which brings the noble animal into play the smart woman welcomes, counting especially upon the dapper equestrian suits, which give the plainest woman a certain distinction.

A very smart safety habit is of the new striped cloth in dark gray and black. The coat, which is cut away at the front, is one of the latest of the English models, and it is said to promote a very stylish look in the saddle. The safety element of the skirt consists in a division at the back, which arrangement practically divides the skirt into two wide legs, the front apron is only buttoned on. In walking an invisible buttoning also covers the back opening, the groom arranging the skirt after the rider is seated. With the apron left off this is really a divided model. With all the buttoning done it has the appearance of any smart walking skirt. The last feature is a great point

with a country habit, for the cross country riding which is often done means frequently an entire day and evening in the get-up, and the usual riding skirt is neither graceful nor becoming when aloof. A long coat in covert or lightweight tweed is an indispensable garment for Autumn out-of-town wear. Then, if no other driving coat can be afforded, the loose wool raglan or sliver may be made to do double service, worn over a lightweight sweater.

To stretch out Summer millinery over the intermediate season is more difficult than to tide over with gowns for, being more perishable, hats are sooner out of commission than any other article in the wardrobe. But many Summer hats warrant retrimming, and often the substitution of a bird or wings for faded flowers will do wonders in freshening, while quite a new look is given if all the trimmings are taken off and put back in some new way after pressing and cleaning.

The woman who knows how to visit always carries a number of little things along with her for refurbishing, for with a correct toilette necessary for every moment of the day the best wardrobe may give out sometimes. Especially, also, are a pretty shawl of fancy fichu of some sort.

A fichu arrangement, which would do wonders for the freshening of a fringed frock is called the capuchin. One worn with a low white tulle silk dress was of white mousseline, with the puffed cape

portion trimmed with two close quillings of French lace. Two long scarfs of plain mousseline, hemmed and tucked at the bottom, finished the narrow shawl portion of the capuchin. The style permits that these scarfs be worn either hanging straight across at the bust and tied at the back of the waist in a big bow.

Any sort of a detached ribbon and lace berline fixing comes into valuable use at a country house in the evening, for at the least pretentious places evening dress is expected. The little dinner and dance gowns seen, however, unless some great ball is to be given, are of a very simple description. Flowered and striped silks are much to be seen, with Swiss or plain mousseline or chiffon trimmings and high belts of velvet and panne. The usual décolletage is never very low, a pretty Marguerite square, an oval cut, or a V-shaped by a fichu drape being the usual thing, while the average sleeve is elbow-length. The prettiest skirts, and especially those made with an eye to dancing, are round and trimmed girlishly with bands and frills, and a number show charming under quillings in lingerie materials. These dresses are of moderate length, of course, displayed with every movement as would be a fussy petticoat flounce, and with black gowns they are sometimes in a brilliantly colored silk.

Appropos of black gowns, a bracelet arrangement including a deep grille with fancy ash ends, is one means of making a somber frock gay for evening use. A low black net gown recently worn was topped by this device in scarlet chiffon

taffeta. The rounded ash ends, as well as the bracelet, were finished with double quillings, the former reaching almost to the skirt bottom. A gown in white net showed the same very beautiful arrangement in tourmaline velvet.

The two dainty little evening frocks in the larger drawing both display pretty shoulder trimmings, upon the smartness and becomingness of which the air of an evening gown largely depends.

The first toilette is of white silk delicately patterned with pink. The little flounces used upon the bodice and skirt are of white mousseline, and the belt is of pink panne.

The second frock is of blue and white silk muslin with trimmings of French lace and blue taffeta ribbon. Some extracts from a French letter give further data concerning country house wear:

"Country house parties are just now enormously in vogue, and it's the fad for the youthful maidens to dress with exaggerated simplicity. She is almost feminine (farmer's wife) in her simple-made little silk frocks and runabout dresses, some of which show heavy little leather vests in gay colors. Only in the evening are any jewels worn, and then dowagers sport them in profusion. At some of the older chateaux ecarte is played instead of bridge, especially at the costume card parties which are frequently given. But this grandeur is only for night, and all day long, madame, whether visitor or chaineuse, goes about with her sporty field or house simplicities." MARY DEAN.

## GUARD BABY FROM DRAUGHTS

The Modern Cradle is a Stationary Basket With Adjustable Hood.



A MODERN CRADLE.

UP to 3 years of age, baby's sniffing colds are a mother's constant annoyance from the time Autumn days begin until the balmy month of May brings warm sunshine and life in the open air. A draught while the tender little body is getting its growth in sleep, a chill from too light clothing when taking the daily airing, a change of temperature between one room and another, and the fond mamma has a proxy of fear over her baby's wheezing and sneezing.

Here are several suggestions for dainty accessories that help to secure the very young child from the influences of draught and cold. One mother, whose first baby taught her many lessons about colds and draughts, has made for her second one a basket with a folding wicker hood at one end. This protects the little head from any unwelcome breeze and can be adjusted at several angles to keep out the daily airing, a change of temperature between one room and another, and the fond mamma has a proxy of fear over her baby's wheezing and sneezing.

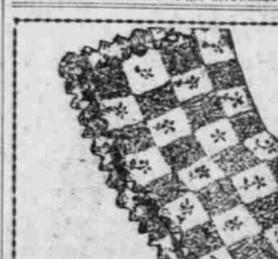
rather given place to flannel and eider-down coats. This is largely because the latter are so easily laundered, though darning suties and mothers have a tendency to make even the flannel jacket too elaborate for anything but dry cleaning.

Ribbon embroidery in myriad coloring and eyelid work are the season's vogue in adorning baby's cozy garments. Very dainty is a flannel nightgown, with capesleeves that fasten at the side of the arms by tiny ribbons. The jacket is cut on circular lines and falls in billowy folds about the tiny body, closing under the arms with ribbon bows. Fine arrowhead

scalloping finishes the edges, while ornamenting the border at the center of the back and the two front pieces are garlands of Louis embroidery worked with the finest blue and pink ribbon.

An eider-down wrap, which is splendid for the young baby, consists of a long, full cape without sleeves. Where it is gathered in at the neck a plain hood is attached, and the entire garment is edged with tiny ball-tassels showing the same colors as the pattern of the eider-down.

Ribbon flowers trim separate caps and hoods. One pretty tight-fitting cap with warm lining has a wreath of marguerites in blue ribbon encircling the face. Quite as unique is a hood for a child of 2, built of supple felt, bent and twisted into a wee poke bonnet that covers the ears. Ribbon roses fill in the scoop of the crown, and cover the fastening of the ribbon ties.



FOR BABY'S COMFORT.



When properly prepared and served with suitable vegetables, there is no meat quite so appetizing as pork. Rarely tabooed as its use has been by modern cooks, it still has a place on the household bill of fare, and now that cool weather has set in, the housewife can safely offer it once a week, as it will be welcome to the family, but it will greatly help in reducing the meat bills, which have crept up so, gradually the past year. Like many other kinds of food, its digestibility depends largely upon the care with which it is cooked and the discretion with which it is eaten.

A very tasty roast, in a leg of pork, the finest cold meat, is a leg of pork. Choose one that is young, which can be determined by pinching the lean part smooth so that it breaks. The skin should also break and dent. Cut a slit in the knuckle with a sharp knife and fill the grooves with sage and onion chopped, and a seasoning of pepper and salt.

When roasted, score the skin in strips, but do not cut deeper than the outer rind. Serve with the following sauce: Put one pint of milk into a double boiler. Add one good-sized onion chopped. After removing the article of crust, rub one-half pound of stale bread crumbs in the hand until very fine and add them to the milk. Allow the water in the lower part of the boiler to steam for five minutes. Then add one tablespoonful of ground-mace, one-half tablespoonful of paprika, and one level teaspoonful of salt. Whip with an eggbeater until quite smooth and stir in one tablespoonful of butter. Baked pumpkin, cold slaw or cauliflower should be offered with roast pork.

Pork Tenderloin.—These may be broiled or fried. When broiled they should be well buttered after placing on a platter for serving. To fry, beat an egg and small bit of lard and turn them constantly until thoroughly cooked. Serve with oyster sauce, sweet potatoes and fried onions.

Oyster Sauce.—Drain and wash 25 oysters and strain in a saucepan until the gills curl. Drain and save the liquor, to which add one-half cup of milk. Thicken with one tablespoonful of butter rubbed together with one tablespoonful of flour and add one teaspoonful of onion juice. Stir until boiling. Season with one saltspoonful of pepper and a level teaspoonful of salt.

Pork Cutlets With Celery Sauce.—Trim the chops and sprinkle with salt and pepper. Dip them in beaten egg and then in a mixture of bread crumbs, minced onion and sage. Fry 20 or 30 minutes in hot lard and serve with apple sauce and the following gravy: Wash a bunch of celery and cut green tops and all into pieces. Cook in water or stock until tender. Pass through a colander. Rub one tablespoonful of butter and one tablespoonful of flour together.

Add to the celery pulp with one pint of water. Stir until it boils and season with salt and pepper to taste. If the cream is as thick as table-spoonful, the green stalks to prevent lumps. Cook an hour, stirring very often, and then push back on the stove to boil gently for another hour. Mold in a shallow square pan, and when cold, fry in slices, the same as you do cold mush.

## GOOD WAYS TO COOK PORK

No Meat Quite So Appetizing When Properly Served.

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My Little Baby Girl.

J. M. Lewis in Houston Post. Oh, for shade and just a hammock Not near big enough for three, Just to hold a maid I know of, Just a dainty maid and me. Where the grass is soft as velvet 'Neath an overhanging tree!

Just a hammock by a river With a little teeny girl; Just a daisy, just a carnation And to stir the yellow curl That lies soft against her forehead And a sky of blue and pearl.

Just a little girl with ribbons, Each one bigger than a rose, Fasten the color of her ribbons, Soft and cozy sort of bows On each side of her glad visage And the whole world in repose!

Then her laughing eyes wide open, Then her red lips pouting, too; Lips the color of her ribbons, Eyes the color of the blue That the sky is, then her laughter And her cry of "Peek-a-boo!"

Then a scramble from the hammock Just as glad as glad can be! Then the darning, running, mending, Playing tag around a tree And a dainty maid and me, In excitement after me.

That's all; just two fluffy bunches Of red ribbons, just a carnation, Yellow gold on her white forehead, Just a laughing, dashing tripple, Just the dainty maid and me, Or my little baby girl!

He Asked Too Much.

If a fairy said to me, "Friend, where would you rather be. On the high, cool mountains or At the white and hot seashore?" I would answer, I would say, "Let me only get away— Get where neither noise nor noise Beats about the peace envied, Get where neither noise nor strife Hags o'er the simple life. Where no father of eighteen Or race suicide is seen. And a sudden, painful death Falls on whoever says 'Tainted money' 'Fads and fancies.' 'Hyde,' 'Deputy' or 'Yellow Jack— For to me, a black! black! Such like topics tedious are. And 'twere then I'd go far. Princes, fairies, take me where They are never in the air.' The fairy, crowning, shook her head. 'Oh, imp-estible,' she said.