

MISSISSIPPI APPAREL FOR WINTER MONTHS

EXTREMES OF SIMPLICITY AND MARKED ORNATENESS MEET IN THE NEW FROCKS



THE woman whose daughter is between the ages of 12 and 17 has an enviable task this Fall in the selection of a wardrobe for this young miss. Never has there been such a fascinating array of charmingly youthful coats and frocks for the girl in her teens.

Simplicity and extreme ornateness lend themselves with equally fetching effect to her budding freshness and wistful attractiveness, so that all the dainty quillings and ruffings and ruchings which the mother is regretfully forced to pass over because of the "fussy" look that they give an older person, adorn in profusion the frocks and blouses of the young daughter. At the same time plain tailored effects with stitched bands and myriad buttons, especially in outer garments, give her as smart an appearance as her stiffly-corrected mamma.

Coats for Winter wear show but little variations from the heavy, comfortable cloth jackets of last year. The girl whose mother keeps her dressed in the handsome undecorated will have a broadcloth wrap cut on Empire lines and trimmed with velvet and cloth-covered buttons. Exclusive colorings will also appear in this mode of cloak. A deep shade of ruby red is a decided favorite and one young girl with a particularly rosy complexion and dark hair has an Empire coat for best wear, in the new shade of purple.

hat complete a sensible and practical outfit for Winter wear.

Only a few weeks more and the wool dress must take the place of wash frocks. This is to be a season above all others when plaids and checks will be favored for growing children. The new materials are simply irresistible in their superbly colored backgrounds, crossed and recrossed by harmoniously blending stripes. Royal blue or a rich scarlet constitutes the principal color in the most stunning of these patterns. By all odds the most popular model for plaid materials is the three-quarter skirt with plaited waist, opening at the neck to display a tucked chemise of lawn. Piping in the same color as one of the cross stripes, edge the flounces, or a tiny collar and belt of velvet and velvet-covered buttons form the only trimmings.

In the same unpretentious but effective

mode as the school coat mentioned above, are the one-piece suits of serge and flannel with embroidered crests on yokes and sleeves, for wear in the school-room. Shepherd checks in black and white, brown and white, green and white, etc., are particularly suited to girlish beauty, and they also give an appearance of immaculate neatness. Exceptionally trim is one-piece frock of black and white check built with two very wide box plaits extending from the neck to the bottom of the skirt, both in front and back and under each arm. A slightly balloon shirt sleeve has the upper piece tucked at the wrist into a deep cuff. Two rows of narrow red braid trim a shaped cloth collar, and a black patent leather belt hangs loosely about the waist. Flare and anchor are embroidered in red silk between the two plaits on the skirt, and a red anchor ornaments one sleeve.

Remarkably jaunty is a flannel costume in cinnamon brown. A scantily gathered skirt is finished around the bottom by six bias bands of the material, each two inches wide. These are stitched one above the other and reach half way to the knee. Narrow flutings of sarah silk are gathered on the outer edges of the two joined bands at the top and the two at the bottom. In simi-

lar fashion narrow bands of the material are attached around the neck of the blouse and extend down the front to the waistline. Three ruffles of silk emerge one at the end of the other, from the outer edge of the stitched bands, while a much narrower ruffle trims the inner edge and partly covers a vest showing a line of small gilt buttons. Wide bands trimmed with but-

tons and edged with flutings terminate the three-quarter sleeves.

Separate flannel or poplin blouses in plain colors show many silk quillings and are worn with plaid suspended skirt, or vice versa, a plaid waist completes a one-color suspender costume.

The most fetching of these waists have silk or tiny brass buttons setting off stitched bands of the material. A charming example of old rose flannel is laid in pin tucks from bust line nearly to the waist. Coarse cream lace forms a V at the neck and over the shoulders coming down in points on either side of the middle V. Stitched bands trimmed with a central row of the tiniest round gilt buttons, and finished on the outer edge with a narrow ruffle of flannel, outline each of the lace Vs, and also extend in three lines from top to bottom of full elbow sleeves. Cream lace fashions tight-

fitting cuffs, and a button-trimmed band of flannel conceals the front opening of the waist.

No wardrobe is complete for the girl in her teens this season unless it contains a dress-up frock in one of the smart plaid silks. Quillings of silk in plain colors adorn these best dresses, and some of them show motifs of silk surrounded by gatherings of white or cream valenciennes lace.

In daintiest, most girlish effect is a blouse belonging to a silk frock of this sort. Two-inch bouffants of silk extend down either side of the front of the waistline. They are surrounded by frills of narrow lace and are fastened at the lower edge by a plaid silk corded lace-trimmed. Short puff sleeves end in similar silk bouffants, and a tucking of silk brings them over the elbow, where a double frill of lace is held in place by a twist of liberty satin ribbon. This ribbon also forms a scarf about a round neck, surrounded by a flat collar of lace.

Another favorite manner of finishing the sleeves is a puff to the elbow and tight-fitting cuffs composed of three bands of the material. Quillings of plain silk trim the upper edge of each band. On one charming mode the quillings also edge the bands of jewel embroidery which set off the collar and front of the blouse, and a button-trimmed fold that conceals the opening.

The skirt of this exceedingly pretty bodice shows a wide stripe of the silk just below the knees. This is cut in waving lines and edged with quillings. Bands of jewel embroidery cross the narrowing portions of the silk stripe lengthwise.

KATHERINE ANDERSON.

All Kinds of Toothsome Fritters

THE secret of making a meat course the most appetizing portion of a dinner is to serve something sweet in connection with it. The German custom is to eat very rich corned meats with roasts, etc., but these are quite too sweet for the American palate. In fritters the American housewife will find a more satisfactory substitute. The sweetness of the sauce or filling blends with the bitter and loses entirely any sickening taste. The following receipts for fritters lend themselves temptingly to Winter bills of fare:

Apple Fritters.—Core, pare and cut some firm apples crosswise into slices a third of an inch thick. With a biscuit-cutter stamp them into cakes of uniform size. Sprinkle with powdered sugar and a little lemon juice. Cover with a napkin and when they have stood for half an hour, drain. In the meantime make a batter by mixing and sifting together a cupful of flour, a pinch of salt and a tablespoonful of sugar. Beat well the yolks of two eggs, add half a cupful of milk and stir gradually into the flour. Beat thoroughly before all the liquid is added, as it is difficult to whip a thin batter smooth. If the batter is not sufficiently thick to coat completely the slices of apple, mix in a little more flour. Dip each piece of apple in the mixture and fry to a golden brown in very hot fat. Lift-out with a skimmer and dry on paper in an open oven until all are fried. Sprinkle with powdered sugar and serve with a melted sugar sauce.

Celery Fritters.—Put half a pint of water into a saucepan with an ounce of butter, and as soon as it comes to a boil

stir in by degrees four ounces of flour. Continue to stir until a thick paste is formed. Allow this to cook five minutes while still stirring. Remove from the fire and when the mixture has cooled a little add three eggs, beating one into it before adding another. Season with salt, white pepper and nutmeg and stir in two ounces of grated American cheese. Have ready some pieces of cooked celery an inch long, which have been sprinkled with grated cheese. Make small balls of the cheese paste and place a piece of celery in the center of each. Dip the balls into beaten egg, cover with very fine breadcrumbs mixed with an equal portion of grated cheese, and fry in boiling fat. Serve with a wine or melted sugar sauce.

Apricot Fritters.—After soaking the required number of apricots, stew them in sweetened water and when cooked drain the syrup. Put them in a soup-plate and sprinkle with powdered sugar and lemon juice, or, if desired, a wine-sauceful of brandy. These should stand for about two hours. Put the yolks of two eggs into a basin and mix them well with two tablespoonfuls of melted oil and a pinch of salt. Stir in by degrees four ounces of flour which has been thoroughly sifted. When a perfectly smooth paste is formed pour in slowly, stirring all the time with a wooden spoon, half a cup of lukewarm water. Beat the batter for 15 or 20 minutes, cover the basin with a cloth and allow it to stand for two hours. Just before using the batter pour in the wine in which the apricots are soaked or one teaspoonful of vanilla and the stiffly beaten whites of the two eggs. Dry the apricots on a cloth and dip in the batter. Fry in boiling fat and serve with a sauce flavored with wine.

Rice Fritters.—To a cupful and a half of cold cooked rice add a tablespoonful of sugar, the yolks of two eggs, a cupful

of milk and sufficient flour to make a thick drop batter. Add a teaspoonful of baking powder with the last portion of flour, and leavily fold in the stiffly beaten whites of the eggs. Fry as usual and serve with maple syrup.

Banana Fritters.—Remove the skin from four bananas, scrape them and slice into thin round pieces. Sprinkle with a little powdered sugar and a tablespoonful of lemon juice, and stand aside while making the batter. Mix and sift together a cupful of flour, a pinch of salt, one tablespoonful of sugar and a rounding tablespoonful of baking powder. Beat the yolk of an egg with half a cupful of milk, stir gradually into the dry ingredients and lastly fold in the stiffly beaten white of the egg. Add the bananas, drop by the spoonful and fry in deep fat. These are especially delicious when served with currant jelly sauce.

For this sauce boil a cupful of sugar and a third of a cupful of water to a thick syrup. Add one-third of a glass of beaten currant jelly and boil up well. Take from the fire, add the juice of a lemon, strain through a fine sieve and serve.

Jenny Lind Fritters.—Make a batter of two eggs beaten very light, one cup of milk, one cup of flour, one teaspoonful of baking powder, and one teaspoonful of melted butter. Have ready tart apples cut in quarters. If the eggs are large, add more flour, as the batter must be quite stiff to cling to the apple. Dust the apples with sugar, dip in batter and drop in hot fat. Serve sprinkled with powdered sugar.

Orange Fritters.—Peel two oranges and slice in thin pieces. Dip in a batter made from one cupful of flour, a rounding teaspoonful of butter, a tablespoonful of sugar, a pinch of salt, the yolk of one egg and half a cupful of milk. Fry in hot fat

and serve with powdered sugar or the following sauce: Beat the yolks of two eggs with half a cupful of sugar. Add the grated rind and juice of half a lemon, two tablespoonfuls of sherry or two teaspoonfuls of vanilla, and cook over hot water. Stir vigorously until it thickens and cover with the whites of the eggs beaten stiff. Serve at once.

Corn Fritters.—Stew one can of corn, strain off the juice and press the kernels through a colander. To this meat add one-half pint of milk, one level teaspoonful of salt and a saltspoonful of pepper. Add the yolks of three eggs and one pint of pastry flour sifted with a rounding teaspoonful of baking powder. Mix thoroughly and fold in the beaten whites of the eggs. Drop by spoonfuls into extremely hot fat and when sufficiently drained serve with maple syrup.

Chocolate Fritters.—Make the fritters from one cupful of flour, a pinch of salt, a tablespoonful of flour, two eggs and one tablespoonful of melted butter. Fill each fritter with the following mixture: Mix and sift together one-fourth of a cup of flour, half a cup of sugar and a pinch of salt. Add half an ounce of grated chocolate and gradually a cupful of hot milk. Cook over hot water for 15 minutes, stirring constantly until the mixture thickens. Flavor with vanilla. Serve the fritters with the following sauce:

Stem and wash in cold water one-fourth of a cupful of Sultanas. Add one-fourth of a cupful each of chopped citron and blanched almonds, one-fourth of a cupful of sugar and a cupful of water. Heat slowly to the boiling point. Add one teaspoonful of cornstarch, dissolved in a little cold water and cook for five minutes. Flavor with vanilla and serve hot.

Grotesque in Bric-a-Brac

AS A reaction from the delicate Louis and Marie Antoinette household decorations of last season, the market is now rampant with a bric-a-brac grotesqueness that suggests Alice in Wonderland as an inspiration. Perhaps also America's interest in Japanese successes may account for the craze of copying the decorations peculiar to the little yellow man of the East. And it must be confessed that the Chinese influences dominate in bric-a-brac of this sort, for it is infinitely more grotesque, almost entertaining in its ugliness, than the purer and more chaotic Japanese patterns.

Animals, which have replaced jardiniere and statues in the reception halls and even libraries, impress the uninitiated with the belief that they have somehow stumbled into the nursery. They are as terrible and wonderfully made as the leading characters in Alice's now famous journey.

Imagine walking into a modern apartment-house hall to face a lank cat of blue porcelain whose fur is flecked not with irregular spots, but with vivid yellow fleur-de-lis, and whose eyes are a green more startling than any feline eyes which ever glared at you in the midnight watches.

Rubber plants, palms, real and artificial, have given place to these fantastic creatures from the animal world, and a prime favorite with the bachelor man or girl is a huge watchdog plainly suffering from the malady known as "the morning after." His body is a commonplace mere gray and white porcelain, but the handkerchief which presumably alleviates the after-effects of too many cocktails is a brilliant bandana tied at a most belligerent angle. The bird died from its injury.

A dining-room with a high wainscoting

shows what might be termed a crustacean menagerie. Everything from oysters to snails, and crabs to lobsters in vividly hued porcelain, run around the ledge which tops the wainscoting, and the effect is at least more unique than the regulation plate rack with its priceless collection of porcelain from many hands.

The new steins show realistic owls, a not inappropriate drinking cup for those with convivial inclinations. Open-mouthed frogs and fishes that can win plaintiffs from an admiring audience by the way they stand on their tails are among the new designs for vases and matchholders. Impossible dragons in beaten brass and brilliantly colored porcelain form the bases for lamps. With these a distinctly Oriental shade must be used, preferably the Geisha painted in most fantastic and grotesque designs.

A weird hatrack, suitable for a small establishment, shows an ugly Japanese juggler upholding a writhing snake, the books jutting out from the folds in the snake's body. Queer East Indian figures that seem to be creeping out of the very wall swing from one hand a night lamp or an electric light.

For early evening parties, bridge whist, etc., there are no more acceptable prizes than the queer animals which have been drawn from every country on the globe, wrought in every possible colored crockery. Tiny dromedaries, giraffes and even hippopotami have fantastic leering eyes that make them peculiarly fitted for the booby.

Saved Time and Trouble.

"I understand White is lazy?"

"Easy is no name for it. When we went on that yachting trip he was too lazy to eat dinner; just took it and threw it overboard to save time and trouble."—Houston Post.