

THE WARDROBE OF THE ELDERLY WOMAN

SOFT GRAYS AND PURPLES BETTER SUITED THAN BROWNS AND SOMBER GRAYS



NEVER were styles more kindly to elderly wearers than now. The clinging softness of the new material, the gilt and silver splendor, colors and cuts, all point the way to becoming and dignified framing. For there lies the glee of the elderly woman's get-up. It must be dignified above all things; and this mooring suitability to years, becomingness is implied.

Beginning with fundamentals, the woman of 40 and more requires handsomer materials than younger wearers. Mink, shifts, in point of quality, should always be avoided, for it is far better to wear a gown that is slightly passe but of good materials than a new gown in cheap stuffs.

To fall into poetic hyperbole, "the woman of advancing years," says a French writer, "should enshrine her personality as if upon an altar. Her gown, her bonnet, her mantle, all should express a right yet delicate splendor, which is like a crown. The very fall of her train should be a command."

The soft and satiny cloths now the mode are the royal right of those no longer in the heyday of youth. A handsome dress of cloth, or silk or velvet, is indispensable for the woman of middle age, and the present styles suggest many

long, graceful coats which conceal ungraceful lines.

The cut of the skirt is also a very necessary point, for it is an easy matter to spoil a figure utterly with the wrong skirt cut. Narrow pleats are always diminishing to size, and for really old ladies a most comfortable arrangement of the skirt top is to have it finished with a draw spring. Kindly cuts for hips which are too large show a bottom paneling of pleats on many of these skirts. The upper part of the skirt fits smoothly, and from the hips down it hangs with great looseness.

In point of color, black is pre-eminently the elderly woman's choice. But there are many delicate fair types for whom black is too severe, and for these, soft grays and the many beautiful shades of purple now in fashion are advised.

Unless the complexion is good, however, the heavier grays, also spotted this season—London-smoke, nickel, gunmetal, etc.—should be avoided. There are also some shades in the purple which can only be worn becomingly by still blooming and even pretty women past middle age.

Brown is usually undesirable, as it rarely achieves the look of richness desired. A beautiful cloth dress recently worn by a majestic woman of 60 or more was of prunelle chiffon cloth, with a short coat hanging loose at the front. Velvet

and gimp in somewhat deeper shades were employed as trimming, and the full vest and undersleeves were of magnificent Irish lace. The bonnet worn with this gown was of prunelle velvet with gold lined roses shading to prunelle, and ostrich plumes. The furs were of Russian sable.

For elderly wearers moire is a suitable material shown among the silks. Paille, peau de soie and Lyons satin are others advised, while Henrietta cloth, cashmere and French delaine are the chief wools offered.

Some very charming blouse gowns are effected through a combination of cashmere and soft silk, black cashmere and dull silk frequently appearing for mourning.

When it comes to the street wrap, there is so little distinction between elderly and youthful cuts that in many cases color alone makes the difference. The Empire models are one exception, for these are distinctly for youth, but all the quarter mantles and dolman styles are approved. In some of the long silk coats, which are worn in the evening or with reception dresses, there is sometimes a faint hint of Empire influence in the cut of the body portion, but this hint is too vague to flaunt itself as being too youthful. There is only a pretty, quaint, short coat hanging loose at the front. Velvet

stopping short enough to give a glimpse of beautiful lace undersleeves.

A wide, loose puffing is often employed upon these coats, and sometimes a little long silk fringe. Properly disposed, there is no trimming more beautiful than a deep, knotted silk fringe.

Especially the modes in the new furs also kindly to fading looks, for these follow the quaint cuts long associated with grandmothers. Pelutines, tippets and muffs have all that long-ago charm the elderly woman needs, though in direct contrast to these styles the furs of many smart old ladies are exaggeratedly small. For example, the tippet will be a narrow piece with short, blunt ends finished with gimp or two tails, and the muff the small roll of ten seasons ago. Some little cravats with ruffled cascade fronts in Persian lamb are stylish and becoming fur pieces which may be had at a reasonable price, but the bigger models in the best furs are quite expensive. However, there is always a medium choice, though the best thing should be bought whenever possible.

Black and silver lynx shapes some of the handsomest of the season's sets, and the plain black lynx for which there is quite a furore, is especially handsome for mourning. Lynx is far cheaper than Persian lamb, which, though made up into the most useful garments, is, with its child, broadtail, essentially an old lady fur. Some entire dolmans made up with an astonishing dressiness are seen in Persian lamb, but the mink capes, many

of which are also offered, are much scarcer in cut than these.

If the purse is limited though, these expensive garments are left aside, cloth mantles with fur sets being worn instead. To make these comfortable for the severest weather vests of gray angora wool could be worn underneath, these feather-light little garments being recommended as perfectly impervious to cold. They last a lifetime, though the first paying \$120 may seem dear. And since we are on the subject of wool vests or sweaters of any sort, remember that a broad ribbon binding is a very relieving touch around the neck, all knitted garments being trying at this point.

In choosing a fur set much, of course, depends upon the wearer's type, and if a more youthful look is desired, a bonnet is to be preferred to the shaped tippet. Very stunning cravats can be had in lynx from \$11 up, the muff for these being in the usual flat shapes and costing about \$5.

To go with sets in chinchilla a gown in a new material might be suggested. This is chinchilla velvet, a radiant texture which is imported in black and white, and in chinchilla shadings that beautifully silvered reflection. A grand toilette suggested by a French journal for an old lady of elegant tastes was of chinchilla velvet (chinchilla shadings) with a quaint cape of the fur. This covered a soft little bodice of silk and black

and white lace, the front of the cape ending with long scarfs of the black lace. With this superb toilette should be worn a black bonnet in jet and tulle with a white osprey.

Returning to furs, some of the dyed skins are made up into very handsome models, and as furs are essential to a smart appearance in winter, it is far better to have these than none at all; and if the skins are selected to harmonize with the rest of the toilette one cannot go far wrong. With violet and gray, the furs which imitate mink are very effective, and with the richer purples dyed squirrel, marten and Alaska sable are all good when in becoming models.

Ermine, in small quantities, is used upon a number of the pelutines, with Persian lamb, mink, etc., and these combinations are very smart for dress occasions.

In point of millinery fur is almost never employed for old ladies, whose bonnets follow the lines of the capotes worn this long while. The bonnets are of velvet, lace, jet and felt, the last being composed generally of plateaux folded into the desired shape. The strings of narrow velvet, tying under the chin, are in almost every case worn by ladies above 30, and with hats for younger women the romantic scarfs now employed at the back are sometimes utilized, with a most softening result, as face strings.

Old lady bonnets are seen in all the rich colors allowed, and the more splendid ones for evening and reception wear show the subtle beauties of the season

—crumpled velvet jessamine, tinsel roses and camellias, and bullion edge with just the right tarnished look. For, though highly burnished gifts are everywhere employed among the tinsel trimmings, dimmed gold is the last cry for the excitement.

Everywhere delicate or extravagant touches of tinsel are used, and most beautifully may the silver sorts be employed for the wearer past 30. For it is at this early age that many women need to begin to be careful, though if the woman of 30 is gifted in matters of dress, she may outshine her younger sister any time.

A ravishing toilette for a woman of 20 years (a most seductive age, by the way) began with a cream lace skirt superbly embroidered in gilt to give a scattered fiery effect all over the skirt, above the heavy Grecian band. The bodice for this was in Watteau-green velvet—like a bright shade dimmed—and the high girle of tinsel ribbon was held up at the front with a bouquet of dull gold camellias. One could wish the woman who wore this the best—blonde, a little faded, slim, adorable, and last, but not least, as tall as the Duchess of Towers.

The evening wraps, which include a misty neck-fixing—marabout scarf or tulle ruche—are softening to faces no longer fresh, and in selecting a model for the clock look first for those with sleeves in the cut—soil of lace gathered-up dolman effect. The generous flowing look of these is very becoming.

MARY DEAN.

Tasty Meat Dishes From Left-Overs

AT this time of the year, when turkey and large joints of meat are so frequently necessary on the home bill of fare, the housewife welcomes some new way in which to serve up the fragments that remain. From a number of economical cooks have been gathered the following tasty recipes, by which remnants of turkey, chicken or lamb can be offered in appetizing form:

Turkey in cups.—Butter half a dozen tea-cups, sprinkle with bread crumbs, and fill them half way to the top with turkey meat chopped finely. Whip two eggs gently and season with one salt-spoonful of salt, a pinch of pepper, a few drops of onion juice, and a little finely chopped parsley. Now add one cupful of milk, and after mixing well, pour into the cups holding the turkey. Set the cups in a pan of hot water, cover them over tightly and steam. As soon as the milk and eggs have become slightly stiff, turn the turkey molds onto slices of toast and serve accompanied by boiled rice.

Turkey Soup.—After every bit of meat has been removed from the bones, break the latter and boil together with a quart of water, a few peppercorns, salt, a pinch of mace and a cupful of boiling rice. Allow these to cook an hour, at the end of which time the broth is strained off and returned to the fire. Now add some stalks of celery chopped fine. While the soup is boiling, mix together one tablespoonful of flour and one of butter and heat over the fire with a cupful of milk. Add any mashed potato that may be left in the refrigerator a dash of pepper and salt and a pinch of mace. Roll up once and strain into the boiling turkey broth. Allow these to cook together for five minutes and serve with croutons.

Turkey in Apple.—Remove the meat from the turkey and keep the dark and light separate, and chop finely. Break the bones and let them simmer slowly with cold water, a bay leaf, and a piece of mace. As soon as the broth is reduced to half a pint, strain and while hot add a rounding teaspoonful of gelatine, which has been softened in a little cold water. Set aside until slightly thickened, when one cupful of it should be added to a cupful of the light meat, and another cupful to one cupful of the dark meat. Now place the apple and light meat in the bottom of a jelly mold and the dark meat and apple on top. When cold and firm, serve with hot fried sweet potatoes.

Turkey Meat with Peasants.—Chop the remnants of a cold roasted turkey. Add two teaspoonfuls of softened butter to each cupful of meat and rub to a smooth paste. Next add a cupful of soft bread crumbs, half a cupful of blanched and chopped peanuts, the yolk of one egg and a salt-spoonful of paprika. Mix together thoroughly and

form in round balls. Roll in flour, then in beaten egg, and finally in crushed peanuts. Fry to a light brown in boiling fat.

Mincing Roll of Mutton.—Pass one pound of lean cooked mutton and a small quantity of lean bacon through a fine mincer and place in a mixing bowl. Add half a teaspoonful of fine bread crumbs, a little finely minced onion and a teaspoonful of chopped parsley. Season with salt, pepper and nutmeg. Whip one egg until light, mix together with the prepared meat and roll into an oblong cake on a floured board. This roll in a piece of buttered muslin and stew in thick brown sauce for an hour.

Fried Mutton.—Cut some rather thick slices from the remains of a leg of mutton, remove the fat and skin and trim them so that they are the same size. About an hour before they are required place them in a deep dish with a few slices of onion between the pieces of meat. Sprinkle a little black pepper and nutmeg over them and cover with oil and vinegar mixed together in the proportion of three tablespoonfuls of oil to one of vinegar. Season a small quantity of fine white breadcrumbs with celery salt and pepper, and mix together with onion and minced parsley. Wipe the slices of meat when they are taken from the pickle, dip them into beaten egg and cover them thickly with the prepared crumbs. Allow the crumbs to harden on the slices of meat for ten or 15 minutes and fry quickly in plenty of boiling fat. Drain and serve with spinach or cabbage and a piquant sauce.

Mutton en Casserole.—Cut some moderately thick slices from a cooked leg of mutton, remove all fat and skin and pickle as in the previous recipe. Fry together for 15 minutes, one and a half ounces of butter, a sliced onion, a tomato, a few pieces of celery, a blade of mace and a few small peppers. Stir in by degrees three tablespoonfuls of flour and add gradually two cups of boiling water. When this sauce has thickened, thicken it with a little of the side of the stove and allow it to simmer for 20 minutes. Place the meat in an earthen casserole and strain the sauce over it. Cover with a piece of buttered paper and bake for two and a half hours.

Mutton with Rice.—Line a buttered baking dish with a wall of cooked rice about an inch thick. Fill the center with cold roast or boiled mutton, chopped rather fine and freed from bone and gristle. Season with salt, pepper, a little onion juice and gravy to make slightly moist. Cover with a layer of rice and bake half an hour in a moderate oven. Remove the cover, spread lightly with melted butter and allow the top to become a delicate brown. Serve very hot with tomato sauce.

Beef Faggots.—Pass some roast beef and a small quantity of cooked ham through a mincer. Season with salt,

pepper and nutmeg, and mix together with a large teaspoonful of chopped parsley and the same amount of chopped celery. Moisten the ingredients with some thick brown sauce and roll into small croquettes. Wrap the croquettes in a layer of puff paste of medium thickness, roll in fine dry breadcrumbs and stand aside for a quarter of an hour. Now brush the rolls over with beaten egg and fry in boiling fat until a golden brown.

Chicken Rolls with Peas.—Cut a pound of cooked chicken into small pieces and pass through a mincer. Season with salt, pepper and nutmeg. Add a small quantity of finely minced onion and a dessert-spoonful of parsley, also finely chopped. Mix the ingredients to-

gether with two tablespoonfuls of cream sauce and one egg, and spread out on a flat dish for two hours. Inside boats made from this minced meat peas are laid, and each boat is wrapped in puff paste. Brush with beaten egg and fry in boiling fat.

Calf's Liver and Celery.—Cook a cupful and a half of chopped celery in water until tender. Drain thoroughly and add to half a cup of cooked calf's liver mixed together with three-quarters of a cup of cream sauce. Season to taste, stir over the fire until it boils, and serve on slices of buttered toast.

The Professor.

"Yes," said the doctor, who was in a reminiscent mood, "after knocking about this town for a year or two, without making a success of anything, I finally gravitated to Denver."

"How could you gravitate there?" interrupted the professor. "I'm Denver at least 100 feet higher up than this town!"—Chicago Tribune.

Stylish Stocks for the Tailored Maid

SMART neckwear has become so important to the well-dressed woman that not only does her top drawer hold a goodly supply of fresh stocks for each day in the week, but she is constantly on the lookout to find some novel and distinctive dressing for her throat. As a consequence, neckwear counters in the best shops are filled to overflowing with ingeniously wrought collars and ties. From these the deft-fingered girl can obtain no end of welcome ideas by which to build stocks for herself or most acceptable gifts for her girl friends at the fast-approaching Christmas.

Colored neckwear is no longer worn

without linen or lawn turnovers. These fresh, clean trimmings are fastened on invariably now with buttons and buttonholes, and the girl who is finishing any dainty little collars will do well to make tiny buttonholes at the center and ends of turning folds. Ready-made stocks with accordion-pleated or butterfly bows all have small-size glove buttons on the inside for attaching either stiff linen or delicately embroidered muslin turnovers.

Extremely smart and equally convenient are the silk stocks with a long tab end. Slipper linen turnovers protect them about the neck, while a shaped tab of smaller size is fastened over the silk tab by miniature silk-covered buttons. The latter match the blue or red or green silk employed in

the stock, or the dominant color in the gay-hued pleads mentioned above.

All sorts of colored silk or ribbon bows form the trimming for plain white collar bands, and are held in place by narrow linen straps that button over the bows almost hidden within the full silk loops.

With the girl who affects tailored neckwear, embroidered linen collars fastened by the fastening of the stiff turnover collar. Close French embroidery in favor de lis or disc patterns ornament these. One of the latest English imitations shows instead of the usual hemstitched edge an application of Chantilly lace in narrow diamond-shaped medallions. A large rosette of lawn inset with similar lace motifs conceals the fastening of the stiff turnover collar. White pique stocks in this tailored neckwear shows ends worked with hand embroidery or strapped with tucked pique in lavender, blue or pink, and set off by tiny pearl buttons.

Instead of the frillings of Valenciennes lace so much used last year, medallions of this sheer lace are inset in linen and lawn with tiny edgings of Cluny or Alencon finishing the edges. Motifs of heavy cream lace are also inset in white handkerchief linen.

These delicate medallions are most effective when forming the center of some flower or spray design worked in French embroidery. Very lovely is a fine lawn stock showing a medallion of rose Valenciennes directly at the middle of the collar band encircled by fine shooting tendrils worked closely in mercerized cotton. Two short bows spread out below the medallion and have the upper edge of each loop inset with lace. Falling from this spatula-shaped ends broaden into fans of accordion-pleated lawn, and are likewise inset with medallions.

Dainty beyond words are the stocks of silk bobbinet overlaid with Louis embroidery in delicate pastel colorings. The bobbinet is lined with chiffon, while on the outside a line of tiny pink and blue roses surrounds the upper and lower edge of the neckband, as well as the circular or cape collar that is fastened around it. Sprays of green foliage branch out from the flower edgings, and in many cases fold down sheer medallions or motifs cut from Valenciennes lace. An accordion pleating of liberty silk in white or cream to match the color of the bobbinet, extends below the cape in similar outline.

Just Resentment.

Chicago Tribune.

The pretty girl with the auburn hair had refused him.

"I never dreamed, L. F. Smykins," she said, "that your attentions to me were anything more than those of a friend."

"Oh, you didn't?" growled the young man. "You thought I had been coming here regularly once a week during the last six months merely for the pleasure of seeing you eat a 36-cent box of candy, did you?"

