



BY CATHARINE ANDERSON. NOW that the busy woman has learned the value of a tailored suit, no other way of dressing can be made to seem quite so practical nor so comfortable. So after four months of planning elaborate costumes and one-piece frocks, there comes an emphatic call to the leaders of fashion for waists to complete the all-popular coat and skirt. And the call is answered by a host of dainty, soft creations, beside which even Empire and Princess gowns lose their fascination.

Separate waists for the New Year are marvels of intricate beauty and handiwork. Laces heavy and delicate mingle in bewildering design. The loveliest of silks and satins are laid beneath insertions, appliques and myriad stitcheries, while velvets of the most supple texture have their inherent splendor almost eclipsed by the exquisiteness of their colors and patterns.

The very smartest waist of the season is that built entirely of lace, and a practical revival of several years back is the bodice of all-over Chantilly. No other lace has quite the durability of this. With careful handling it can be laundered an endless number of times and come out looking as fresh as new.

To be really effective and dressy, the lace bodice must be made up over some soft silk or a satin messaline, and in many cases chifon lining is employed between these to soften the coarse threads of heavy laces. A charming example of the new models in Chantilly is lined in this way, while a semi-fitted bodice of liberty satin in gypsy and dressy, the warm foundation. Wide stripes of a lace are joined at the shoulder line, the inside stripes forming a V-shape at the waistline and thus leaving a V-opening at the neck. Into the spaces left by the lace are inserted narrow Mechlin edgings fastened together in fan-shape, the large part of which gives the fullness at the waistline. Small medallions of baby Irish lace trim the collar and front of the bodice as well as the puffed sleeves. The latter also show strips of Chantilly lace held together by ragged Mechlin edging.

Another practical lace waist which more than repays for its initial expense by the length of time it can be worn, is built of imitation baby Irish. In ivory white, an effective afternoon bodice shows a fine foundation of cream messaline silk, over which the lace is laid rather scantily, both front and back. Tucked chifon inset with narrow insertions of Liberty lace forms a collar and vest at the front. Bows of orange velvet in a delicate shade trim the vest below the bust, while a band and bow knot of the velvet finishes the elbow sleeves and a deep girde of velvet encircles the waist. Sharing popularity with the all-lace waist is the semi-fitted bodice of supple liberty satin, in white or very soft colorings. For wear with a cinnamon brown suit, a satin blouse showing the faintest blush of rose pink has a simple charm all its own. Narrow insertions of lace, dyed to match the satin, effect a geometrical design at the front, and are interspersed occasionally by medallions of Chantilly lace. The distinctive feature is

the sleeve, shirred over the elbow and terminating in a ruffle of the satin that hangs in a deep point, shaped by medallions and insertions of lace. These ruffles, which add so much grace to a short sleeve, are a very noticeable feature of all the mid-Winter blouses. In girish effect is a bodice of Alice blue liberty silk that closes at the back. Across the front in curves, bands of Valenciennes insertion with edgings to match are applied at intervals below the bust line and add a fullness becoming to a slender figure. Large medallions of heavier lace, fastened one below the center of the collar, both front and back, and one on each shoulder, are encircled at the edges by the Valenciennes insertion and edging, and complete a petal-like yoke. Similar circular medallion trimmings adorn the outer breadth of each short sleeve. Still a third liberty satin waist is unique because of its bertha, which is broad and quaintly old-fashioned look. A long yoke of heavy and

A GRACEFUL NEW SLEEVE

fine lace, deftly blended, fills in the neck. Caught at the center of the front, below the bust line, the bertha has the fullness fastened under large satin-covered buttons, and then spreads out and

curves gradually to the shoulders, where it is lost in the shoulder seams. Accordion-pleated chiffon edges this bertha, as well as the elbow sleeves. An outcome of the Empire modes is an afternoon blouse of white crepe de chine with very deep girde of sapphire blue velvet. Falling from the shoulders to the top of the girde are shaped pieces of crepe de chine edged with very wide in-

sections of embroidered net and dotted with tiny rosettes of sapphire velvet having a rhinestone button at the center of each. A deep pointed vest of net displays tabs of velvet with rosettes at the center. The drooping puffed elbow sleeves are similarly trimmed. Among a number of charming black waists which never fail to find favor with the girl of blonde hair is a full baby bodice of accordion pleated messaline de soie. A deep circular yoke of ivory satin spanned in roses with jet paillettes forms the only trimming, aside from a band of the same jetted satin that terminates the puffed sleeve. A fancy of the up-to-date girl is to wear dainty scarfs with the more elaborate of the afternoon waists, which have transparent yokes. The scarfs have a fairy loveliness both in color and in diaphanous weave. One artistic drape of this sort comprised a scarf of white net edged with artificial rose petals, four rows of which were applied to the under fold of the scarf. All sorts of picturesque effects are obtained by the various ways in which these delicate scarves are thrown over the shoulders or allowed to droop about the arms. There is, however, a word to be said for the plain shirtwaist. It has by no means lost its vogue, and in the new chiffon waists, consider them a variety of French flannels, separate bodies in severe cuts are very much worn as a thoroughly practical garment. Their perfect fit is most essential. Stocks for wear with these should be decidedly tailor made, with stiff bows and embroidered linen turnovers. Girdeles are very deep, hence there is but little fullness in the front of the waist, and many are fastened with bows. Sleeves are mannish shirt sleeves, and fasten with two large pearl buttons.

Dainty, Wholesome Breakfast Dishes

Most Important Meal of Day, and the Morning Repast Should Be Served in Tempting Form

SEND the family off to business in the morning on a good breakfast." is the advice of a city mother whose young children are as strong and rugged looking as if they had been brought up in country lanes. "It is the most important meal of the day, and if a person's appetite is not keen for a substantial meal so early in the morning, the breakfast dishes should be prepared in delicate and tempting ways." The following are suggestions for dainty breakfast dishes which contain as much nourishment as the heavier foods, without being so difficult to digest: **Curried Fish Croquettes**—Mix one and a half tablespoons of butter in a saucepan and fry to a golden brown two tablespoons of finely chopped onion. Add one dessertspoonful of curry powder and one and a half teaspoons of flour. Pour in nearly a cup of boiling water or soup stock and let the sauce boil and thicken. Have ready one pound of white fish from which the bones and skin have been removed. Divide this into flakes, and add to the curry sauce, together with a little salt and grated nutmeg, and a large teaspoonful of lemon juice. Draw the pan to the side of the stove and let the fish simmer for ten minutes. Beat an egg two or three times with a fork, add it to the fish mixture and, after removing the pan from the stove, spread the croquettes on a flat dish. As soon as the fish is cold, take a small quantity at a time and roll into an oval croquette on a floured board. Dip these croquettes in beaten egg and bread crumbs and fry in a wire basket plunged into boiling fat until they are a golden brown. These can be served with or without slices of raw tomato. **Codfish Souffle**—With the fingers pick to pieces one-half pound of salt cod and wash well in cold water. Now cover with boiling water and allow it to stand for half an hour, when the water should be drained off and the fish pressed dry. Have ready two cupfuls of cold or warm mashed potato. Beat this with a fork until it is light, and stir in the codfish. Add one tablespoonful of pepper, the yolks of two eggs, and leavily fold in the well-

beaten whites. Bake in a quick oven until a golden brown. **Scalloped Fish**—Make some thick white sauce with one cupful of milk, one tablespoonful of butter and one tablespoonful of flour. Add to this a sprinkling of chopped parsley and a dusting of color. Pour into this sauce stir cooked white fish which has been picked in pieces, and fill the mixture into small cream cups that have been greased. Four or five of these small cups will fill a small quantity of melted butter over the top and cover with fine dried bread-crumbs that have been seasoned with celery salt and pepper. Bake in a quick oven until the crumbs are evenly browned. **Deviled Kidneys**—Fry half of a small onion in half a tablespoonful of butter for a few minutes. Then add half a tablespoonful of flour, and finally three-quarters of a cup of boiling water. As soon as this thickens stir in half a small teaspoonful of mustard, the same quantity of chili vinegar and half a teaspoonful of chutney. Strain the sauce and keep hot until required. Skin some kidneys, split them in the usual way and take out the cores. Dip into warm butter and dust with flour which has been seasoned with salt, pepper and a little cury powder. Fry the kidneys in hot butter, first on one side and then on the other. Remove from the pan directly they are done and place each on a square of buttered toast. Fill the middle of the kidneys with the prepared sauce. **Serve with these fish croquettes, made as follows:** Boil half a teaspoonful of rice in one cup of milk and one cup of water until the kernels are thoroughly swelled and soft. While still hot add a piece of butter the size of a walnut, half a tablespoonful of sugar, one egg well beaten and the juice and grated rind of half a lemon. Mix thoroughly together and set aside to cool. Form into small croquettes. Dip in egg and breadcrumb and fry in smoking hot fat. **Serve at once.** **Scrambled Eggs and Bacon**—Break four eggs into a bowl and beat to a stiff froth. Season with salt, pepper and nutmeg and add a dessertspoonful of tomato catsup and two tablespoonfuls of cooked bacon which has been cut up finely with a sharp knife. Mix two tablespoonfuls of butter in a small saucepan, and as soon as it is thoroughly hot pour in the prepared egg and stir until they begin to thicken. When this takes place, clear away the thickened

egg from the sides of the pan and stir the mixture for a few seconds more, taking care to remove it from the stove when it is creamy. Have ready lightly buttered and made hot in the oven. Fill the cups with the egg mixture, scatter fried bread crumbs over the top and serve at once. **Japanese Eggs**—Beat six eggs for 15 minutes and drop immediately into cold water. Pour this off and crack each shell before starting to remove the entire shell, though this must be done immediately afterward. Roll one cup of rice carefully, and when full and flaky drain and heap in the center of a large platter. Cut the eggs through the center into halves and press them down into the rice. Pour over all this one cup of cream sauce made from one cup of milk, one tablespoonful of butter and one tablespoonful of flour. Tomato sauce may be used if desired instead of the cream sauce. **Tomato Sauce**—Strain one cup of canned tomatoes, add one teaspoonful of lemon juice, half a teaspoonful of salt and a dash of pepper. Rub together one tablespoonful of butter and one tablespoonful of flour and stir in the tomatoes. When these begin to boil, stand over boiling water for ten minutes, strain and serve. **Eggs in Cups**—Put one tablespoonful of cream sauce in the bottom of each of six small cups. On top of the sauce drop one raw egg. Sprinkle with grated cheese and cover with one more tablespoonful of cream sauce. Place the half a dozen cups in a pan of boiling water and bake in a moderate oven for five minutes. Serve in the dishes in which they are cooked. **Spanish Omelet**—Beat six eggs without separating until light. Season with one level teaspoonful of salt, a dash of pepper and one cup of stewed or canned tomatoes. Place one tablespoonful of butter in an omelet pan, and when melted turn in the egg mixture. Draw the pan over the hottest part of the fire and shake the pan so that the omelet moves backward and forward. With a spatula or knife lift the omelet at the edge, allowing the thin portion to run underneath. Continue this process until the omelet is set, and turn at once onto a heated platter.

Tell-Tale of the Latest Feminine Tastes

The More Refined a Woman's Tendencies, the More Care She Displays in Choosing Her Handkerchiefs

IF ONE feminine accessory speaks more clearly than another of a woman's personal tastes it is her handkerchief. This essential square, be it of linen, lace or silk, tells many a tale of tidiness, daintiness or elegance which more conspicuous parts of the attire fail to disclose. And the more refined a woman's tendencies, the more care does she display in choosing her handkerchiefs. For this reason the daintiness and appropriateness of the small sized monochrom which made its appearance early in the Fall, have caused it to gain a remarkable vogue. The old-fashioned ten-inch squares of muslin are being sold out as fast as bargain-counter sales will dispose of them, and all the new handkerchiefs measure not over six or eight inches at the most. Aside from this welcome decrease in size, sheerness and delicacy of weave and pattern will characterize the mouchoir of 1906. Handkerchiefs for ordinary use show very narrow bands and initials are very much less in evidence than they have been for several years. Tiny designs of French handwork adorn one or all of the four corners instead. Dragon flees, bees, Autumn leaves, etc. are outlined in almost a thread line by satin stitch, and are embroidered with such exquisite fineness that they seem almost to be woven into the linen. Particular women, however, continue to have a small, plain initial or monogram embroidered in one corner of each handkerchief. Not a few bachelor maids who pride themselves on their exclusiveness in dress order their mouchoirs by the dozen semi-annually from England. These little articles are then sent to France to have the initials worked by peasant women, and are finally dispatched to America, where the edges are finished with a narrow border of delicate Armenian lace. The handkerchiefs, when delivered in America, are as choice bits of linen as any woman could wish to own. A pretty fancy for the holiday season in white mouchoirs shows the entire surface of the linen square sprinkled with embroidered dots. On others the tiny design is woven into the linen, butterflies, fleur-de-lis, shamrocks, etc., appearing at intervals of two inches over the entire handkerchief inside the narrow hem. Heavier threads of linen intersect these little patterns and give a fashionable lat-

ter-work effect. One charming little handkerchief looks for all the world like a piece of dotted Swiss sprinkled with delicate ferns, and is most delicate and unusual. Mouchoirs with softly colored borders have retained their vogue in spite of all predictions to the contrary. Silhouette effects are the most sought after, and for these all the small flowers in pastel shades are employed to grace the edges of the white muslin squares. Often when no other color appears on a handkerchief an embroidered motif in one corner will include a small nouveau art design in pastel blue, lavender or gray. The more expensive colored mouchoirs

display irregular borders formed by flowers in pastel shades of muslin closely button-holed around the outer edge. In mercerized cottons these odd effects show to particularly good advantage. The rage for color schemes makes them exceptionally modern just now, and women, who will never consider them connected to a smart get-up. Genuine silk handkerchiefs, which are used for mufflers, are woven in all the wonderful subtle colorings of the seasons. Many are fast with bands of a contrasting shade, and one little gem with a center of rose pink silk has the cream-white border beautified by tiny rosettes embroidered in silk floss to match the center. **NOVELTY IN SCRAP BOXES** A NEW piece of fancywork for the heavy piece of leather also forms a substantial bottom. Stout brown paper, showing a brilliant smooth finish, lines the interior and finishes a receptacle that is worthy to grace the most handsomely decorated room. The more elegant of these scrapboxes are covered with moire silk to match delicate colorings of bound fittings, pale blue rose or lavender moire in a long, wide strip is embroidered with penny or iris bloom in crinkled split silk showing pastel colorings. Only one of the single blossoms is employed, and tiny flowers of Louis embroidery worked in narrow pastel ribbons render such a covering a rare piece of handwork. The moire, showing tightly over a square foundation of pasteboard, has the raw edges concealed beneath a blue and pink gimp run with threads of gold. While a box of this sort is most elaborate and suitable only for an exquisitely decorated boudoir. Another hand-made scrap box which deserves to be mentioned with the new embroidered ones, is built of heavy cream paper laid in regular narrow folds, like accordion pleating. The paper is then fastened in trumpet shape, that is, flaring out the same top for a circular pasteboard bottom. A dull gold gimp finishes either edge of the paper and forms a scroll-work effect around a tapestry or hand-painted medallion that is fastened on at the middle of each side. These medallions, showing quality old-fashioned pictures, can be bought ready for use at any fancy-work counter.

NEW YEAR SHOPPING RULES

KNOW what you want before you start out to the shops, and what is the most you can afford to pay for it. Also, it is better to pay less than you had planned, rather than more. Never buy a bargain unless it is something you really need or have wanted for a long time. Do not buy anything in a great hurry because you think you may lose it by waiting. You can always find something to take its place that will serve the purpose quite as well. It is a poor policy to buy one expensive article and thereby force yourself to go without many little accessories that are necessary. Have whatever you wear in keeping with every other part of your costume and you will never appear shabby. It pays to buy expensive materials for the street suit. Evening and house frocks serve their purpose quite as well if made of cheaper goods. Cheap gloves are always an unsatisfactory investment. In trying on shoes, do not put implicit trust in the salesman. Be quite satisfied

yourself that they are sufficiently long to allow your feet to slip forward a little without hitting against the toe of the shoe, and remember that shoes are always tighter at home than they were in the store. Do not try to carry colors in your mind's eye. There is but one woman in 100 who can do it, and even with a sample, different shades must be compared in daylight rather than in artificial store light. If a saleswoman tells you how perfectly charming you look in a hat, it is well to keep in mind that that is her business, and not purchase against your better judgment. Hold the clasp of your pocketbook with in the palm of your hand. Bags that dangle from the arm on long chains are a temptation to nimble fingers. Loosen your wraps when you enter a store. The shops are apt to be close and overheated, while the fatigue of shopping renders you a good subject for cold germs. Finally, never start out on a shopping tour without having eaten a good breakfast and give yourself time enough in the middle of the day for a substantial, nourishing lunch.