

CORRESPONDENCE PAGE OF FASHIONS & BEAUTY

The Home Dressmaker and the Winter Wraps

WHEN the family purse is looking a trifle slim, the problem of the winter wrap is always doubly serious, and I have received a number of letters requesting help in its solution.

"What is the best investment for a semi-dressy wrap this season?" writes one correspondent. "I have looked in all the shops for a reasonably priced coat," writes another, "and I could find nothing I would have under \$20.00. I simply cannot pay this price, and as I am handy with both machines and needle, do you not think I could do better than this by making the coat at home?"

These two questions are worth answering in detail. Certainly the best investment for a semi-dressy wrap, by which I think my correspondent means a wrap which can be worn over a number of one-piece or two-piece dresses to church, calling, receptions and perhaps even to the theater or evening function over an evening gown, is something long, simple and inconspicuous. The separate wrap is, above all things, long, and graceful. Simplicity of design is less apt to attract attention and prove that its wearer has but one good outdoor wrap, than the more pronounced patterns, loaded with trimmings. And the inconspicuous coloring, such as black, a soft, reliable mode of tan, or a becoming subtle gray, is sure to combine well with almost any coloring of gowns.

Generally speaking I think there is no wrap for such use that can compare with a semi-fitted long coat or cloak of black broadcloth so trimmed with fine silk braid and handsome buttons that it can be worn with semi-tailored gowns on the street, and by the addition of a striking lace collar will be transformed into an evening wrap.

Next to black broadcloth comes velvet, and this is particularly effective over silk or broadcloth suits. It is not so good, however, over coarse cloth mixtures. Silk wraps are never a good investment for the woman who must use one coat or cloak every hard during an entire season, and neither silk a warm enough fabric for the average climate in this country.

So much for the first question. Now for the second. The success of making an outer garment at home depends upon two things—the tailoring ability of the home sewer and the quality of fabric employed. The woman who imagines that she can cut the price of a thirty-dollar garment in two by making it at home is greatly mistaken. She will do wonderfully if she gets it for twenty dollars. This ten dollar saving does not represent the retailer's profit by any means, but the wholesaler's labor and "style."

Say you wish to duplicate a black broadcloth wrap with trimmings of silk braid and ornaments. Just what will it cost? For a coat in two-thirds or three-fourths length you will require at least a yard and a half of material. If you are very tall and you use the full length sleeve now

in favor you may require even more, according to the length selected. This will cost \$10.00. Your lining, in a quality of satin which will wear will cost you at least \$5.00 more, for it does not pay to use flimsy satin for linings, and taffeta is little used in coat linings this year. Add to this at least \$5.00 for findings, cords, braids, buttons, etc., and some outside tailoring which is absolutely essential to the correct fit and set of the garment.

So, you see, without your time and labor, you will invest at least \$21.00, showing a saving of \$9.00 on the investment. And to make this a real satisfactory saving you must exercise great care in the tailoring and finish of the garment. Important points to be considered are the stitching and pressing of the wrap. Use heavy self-tone sewing silk for stitching and be sure that your machine is perfectly adjusted. If the stitch pulls, or drops, or the tension is too tight or too loose, you will not have a tailored garment. Never use cotton thread in any part of the stitching. Unless you have plenty of length, do not attempt to press the garment. A nearby tailor will do this for a trifle and get better results. If you do your own pressing, remember that the seams must be pressed on both sides, on the upper side by covering the cloth with a plainly woven dampened fabric that will leave no mark of the weave on your broadcloth. That means that you must not employ a steam iron, but a flat iron, which will leave diamond-shaped markings all over the cloth.

A slender woman must always canvas her coat, and if the snug-fitting tailored look is to be secured, canvas must be used for any and all figures. Do not buy small and unimportant-looking buttons or braid ornaments for a large wrap. A couple of large, handsome buttons will give better results than a number of small, cheap-looking ones, and big, braid ornaments must be employed on the large cloaks now in vogue.

Sleeves are either very fuzzy or severely plain. The long, plain sleeve fits the arm like a glove and is fitted into the arm's eye with gussets instead of pleats. It also comes down over the hand almost to the knuckles. The fancy sleeves are cut in oddly shaped pieces, but show very little gathering or pleating. The fancy effect is secured by the application of braid.

Another feature of the season's wraps is the preponderance of short-waisted effects. Boleros are often used to secure this scheme, or a bolero effect is simulated by the application of braid. A novelty in lining for wraps to be used for dressy wear is the white, pale gray, or blue mode lining, which is not so light frocks, run to the waist line only, and then the tails of the long coat or wrap are lined with self-tone. For instance, a black broadcloth wrap, lined with light waist or frock will be lined through the sleeves and waist section with white satin and the tails with black broadcloth.

Heaviness is the general attribute of the up-to-date wrap, as will be seen by referring to today's illustrations copied from the illustrations of wraps on exhibit at late Fall openings. MARY DEAN.



Trifles That Are Seen in the Shops

Very wide chiffon veils in soft, becoming shades of tan and grayish green, embroidered or appliqued with very large dots of a deeper shade and finished with a broad fold of soft satin not so light frocks, run to the waist line only, and then the tails of the long coat or wrap are lined with self-tone. For instance, a black broadcloth wrap, lined with light waist or frock will be lined through the sleeves and waist section with white satin and the tails with black broadcloth. Directoire coats, with the long, swallow-tail effect, made of black lace or fancy braids, very transparent, to wear over evening gowns. Directoire revers, ready embroidered and braided, with cuffs and pocket flaps to match any of the Fall colorings. The Mary Garden barettes for the hair, extremely large, two inches or more in width and four inches long. To wear with these are fancy small pieces for the front of the hair in fluted Greek shell patterns, Greek borders and lattice work. They are intended to help support the heavy masses of false hair now worn under the hure hats. One-piece dresses lined with chambray to do away with a heavy coat. These dresses are intended for fashion-able affairs, and with them it is only necessary to wear a set of handsome furs and an elaborate hat. Silver sandwich trays. A charming wedding present, consisting of a large silver plate in filigree work set upon a short standard. In silver-plated on white metal they are very expensive. Dotted net veils to be worn over the large hats, finished with a silk fringe, not over an inch in depth around three sides of the veil. This fringe must match the color of the veil exactly, and must be of soft silk, not of chenille. Butterfly designs in evening silks, vestings and hair ornaments. In the evening silks the coloring is soft grays, blues, with just dashes of soft, burnt orange, and other dull combinations. The vestings are gay in coloring, while the hair ornaments are jeweled, spangled, etc. For street wear the one or two-button gloves in what is known as leatherette material. For evening wear and formal afternoon occasions, white kid gloves are worn. Black gloves are for mourning only. Smart stationery in pale and faded shades only. Foreign paper comes in pure white, with envelopes of the same paper lined with brilliant hues, such as purple, scarlet, green and blue. Shaded chiffon veils that run in colorings from the palest shade of tan to a seal brown; from a blue white to a deep navy; from a faded Nile green to a deep bottle, etc. They cannot be made in this country, and, like all imported novelties, are expensive. Macaroni and Cheese on Toast. Have ready a cup full of macaroni which has been boiled in salt water and cut up rather finely. This means a cup full after cooking, not before, and the pieces should be half an inch or more in length. Melt a tablespoon full of butter in a skillet and add one tablespoon of cornstarch and stir until well mixed. Add gradually half a cup of sweet thin cream and cook two minutes. Add quarter teaspoon of salt, a dash of cayenne pepper and quarter teaspoon of mustard. Into this sauce stir first your macaroni, then half a pound of mild American cheese, grated. Stir and simmer gently until the cheese has melted, then turn the mixture out on triangles of toasted bread. Serve at once.

Vacation Days and Abuse of the Hair

MY DESK is literally piled high with letters from all over the country written by girls telling me of the ravages which the Summer sun has worked upon their hair. It is now too late to apply the never-failing ounce of prevention. The harm has been done, and one cure will not work for all.

The girl who has been to the seashore and saturated her hair with salt water every day, then dried it in the broiling sun, finds her tresses streaked and her scalp itchy and dry. Her case is generally the most deplorable of all.

Let her begin work at once, and she should not cease in her efforts until she has restored her hair to its natural gloss and health. If the hair is dark brown or black, and has faded streaks through it from salt water and sun, I know of no safer cure than touching up these streaks with an herb lotion. This is not a dye, but is made of freshly gathered garden herbs. First shampoo the head, using a Castile soap jelly, and then dry in the sunlight. Apply the herb lotion nightly with a toothbrush until the desired shade is acquired. Take two ounces of green tea and two ounces of freshly dried garden sage. Put them in an iron pot (no other kind of a pot will do) and pour over them three quarts of boiling hot water. Let it simmer on the back of the stove until reduced to one quart, remove from the fire and let it stand in the iron pot for 24 hours. Strain, bottle and apply as directed above.

Red hair which has become streaked can be restored by using henna paste. The hair must be divided into strands and then covered with the paste thoroughly. The paste should be left on for two hours, then washed off several times in warm water to which a few drops of ammonia have been added, and the hair dried in the sun.

Henna paste—One-quarter pound of powdered henna, 4 drachms of acetic acid, 4 drachms of white honey and 4 drachms of powdered rhubarb. Gloves should be worn while applying any of these coloring matters.

Now, to restore the broken ends of hair. With this condition the hair is generally very brittle all over. First rinse the hair, and to do this the hair must be divided into long strands and these strands twisted very tightly, then rub the hair from the bottom of the twist upward so that the broken ends will stick out.

With a lighted taper run up and down the twisted strand, singeing off all broken ends. The next step is to massage the scalp with pure olive oil or yellow vaseline. Yes, I know this is disagreeable and makes the hair oily, but scalp massage is the secret of keeping the hair healthy and making it grow. It is not necessary to go to a beauty parlor—you can do it yourself each night in your cosy room, and if you persist, in a very short time you will find gratifying results.

Before dressing the hair and when taking it down, shake it out loosely, letting all medicine is not sugar-coated! But scalp massage is the secret of keeping the hair healthy and making it grow. It is not necessary to go to a beauty parlor—you can do it yourself each night in your cosy room, and if you persist, in a very short time you will find gratifying results. Before dressing the hair and when taking it down, shake it out loosely, letting

the air get to the scalp. Now dip the fingers in the oil—just the finger tips—place the finger tips at the forehead where the hair first appears, and gradually work them backward over the scalp in a circular motion. At each turn let the fingers press deeply enough to move the scalp and work the oil into the roots. Then, with the same circular motion, still moving the scalp, begin at the base of the neck and work forward over the head to the forehead. About 15 minutes should be spent in this manner every morning and night.

Then, too, there is the girl who has neglected her hair and it has become thin and needs stimulating. For this is needed a good tonic, which must be massaged into the scalp. A very excellent quinine tonic has been given in these columns many times, but any reader who has not seen it and desires it can have a copy of it if she will send me a stamped and self-addressed envelope.

Red hair, which was so fashionable for many years, seems to have gone out of fashion, and the girl who has been saged into the scalp. A very excellent quinine tonic has been given in these columns many times, but any reader who has not seen it and desires it can have a copy of it if she will send me a stamped and self-addressed envelope. Red hair, which was so fashionable for many years, seems to have gone out of fashion, and the girl who has been saged into the scalp. A very excellent quinine tonic has been given in these columns many times, but any reader who has not seen it and desires it can have a copy of it if she will send me a stamped and self-addressed envelope.

White hair, once so fashionable, has now become quite the rage, and many of our smartest women who have been appearing in raven locks for past years are now pure white. To keep white hair looking well it should be shampooed very often and rinsed in water to which has been added a little common washing blue. This takes away that yellow tinge so common and unsightly. Elderly women do not care to shampoo their heads very often, and a dry shampoo is sometimes very effective in keeping the hair white and fluffy in appearance. I will gladly send such a shampoo upon receipt of a stamped and self-addressed envelope. This dry shampoo is also very excellent for blondes.

Throw all your curling irons out of the window. This is honest advice. They have done more harm to the hair of the 20th century woman than any instrument known in the dark ages. If Nature did not give you wavy locks, then help Nature by using a simple curling fluid. Dampen the hair with the following fluid and put it up on kid curlers over night. I do not advise the use of this fluid more than twice a week, however:

Gum tragacanth, 1/2 ounce
Rose water, 1 pint
Oil of almonds, 1/2 drachm
Crush the gum tragacanth fine, and pour into the rose water. Stand in a warm place, stirring occasionally, till the gum swells and softens. Strain it twice, first through cheesecloth, then through a coarse lawn; then the almond oil and bottle. KATHERINE MORTON.

Good Form and Self Control

SELF-CONTROL is first aid to social success. Occasionally, or more properly speaking rarely, you will meet a social leader who seems to fairly blaze her way by the aid of an un governable temper, a sharp tongue and a leader who is not to be trifled with. In such a case this leadership is due not to the factors right to lead but to the possession of greater wealth than all her neighbors, political power held by her husband, charities dispensed with royal prodigality or other purely extraneous claims to leadership. She is despised and feared, and her supremacy is always menaced by a woman whose charms and social power come from within.

We all remember the story of a famous hostess who to relieve the embarrassment of a man guilty of breaking one of her finest cups, deliberately dropped the one she was using and acted as if the entire catastrophe was a mere trifle. It is hardly necessary to go to such lengths to reassure a guest, but the hostess who can forget her own loss and annoyance at the carelessness of another purely extraneous claim to leadership. She is despised and feared, and her supremacy is always menaced by a woman whose charms and social power come from within.

Not long ago at a reception a man, hastening to relieve his hostess of a cup of tea she had just poured, spilled some of the amber-colored liquid delicately tinted with house-fleck.

With a mechanical smile she accepted his apologetic, but the women present saw an ominous flush stealing up under her lace collar. When her daughter, a minute or so later, approached the tea table she hissed: "Nay, my dear man—here again, he's a boor."

The next day, when a skilful maid had removed all trace of the stain and the hostess had utterly forgotten her unnecessary comment on the awkward guest, the story was being repeated all through the drawing-rooms of their set by talking women, the better appreciated because the awkward young man's engagement to the daughter of a famous financier had been announced in the morning papers. When his hostess of the day before heard this news and the fact that her sharp speech was being repeated all through the drawing-rooms of their set by talking women, the better appreciated because the awkward young man's engagement to the daughter of a famous financier had been announced in the morning papers.

Be in mind that the woman who comes to your home with a spiteful bit of gossip, some ugly remark which Mrs. So-and-so has made about you, will carry whatever you say in response straight to Mrs. So-and-so. Here is your chance to exert self-control—and give her nothing to carry. You can turn aside the bit of gossip by talking of something else, or even by saying that you are sorry Mrs. So-and-so feels as she does toward you, as you like to have friends among your own sex.

Perhaps the same woman will come another day and tell you that the Monday Morning Club has blackballed your name when proposed for membership. Now, do not, if you value your social future, tell the miserable tattler what you think of the club and its members individually. She will repeat all that you say with flowers and fringes. More than likely the club has not yet taken action on your application, and the caller is merely retelling idle rumors. But if it goes back to the club that you consider all its members social climbers and the club a gathering of would-be

literary lights, the blackballing will fall to your lot without fail. Just wait until the friendship notices you of the result. Plenty of time then to express your opinion of the club which does not desire you as a member. If you do not get your notice today cannot turn to sting you tomorrow.

If Mrs. Jones-Smith is sending out invitations for her daughter's wedding and you fail to get a card, though you went to school with that daughter, do not run over to Mrs. Blank-Dash's and tell her what you think of the ungrateful Jones-Smith set. Perhaps, after the bitter words are spoken, Mrs. Jones-Smith may call you by phone and tell you that the full quota of envelopes did not accompany the invitations, and as you were one of the old family friends your invitation was held up a day. And what is more, you must be sure to come over to the dinner given to Myra's wedding party.

Of course, Mrs. Jones-Smith should either have seen that the full complement of envelopes was delivered, or held up her invitations a day, but you were as hasty as Mrs. Jones-Smith and less excusable. You will now try to take back what you said to Mrs. Blank-Dash, but already she has gone down to market and repeated your sharp speech to her dearest friend, Mrs. Nathan Brown—and there you are, all in a stew for the lack of a self-control.

Many a girl has lost her sweetheart because she flew at him hysterically for being late in calling to take her to a dance. She may miss a dance or two but what is that compared to losing the respect, I was almost going to say the reverence, of a good man.

Do try to exercise self-control, girls. It is a finer social asset than pink cheeks, French frocks and a motor-car of your own. PRUDENCE STANDISH.

Convenient Cooking Time-Table. BROILING. Thin fish, 5 to 8 minutes. Thick fish 12 to 15 minutes. Thin steak, 5 minutes. Thick steak, 10 to 15 minutes. Lamb chops, medium thick, 8 minutes. Young chicken, 20 minutes. BAKING. Plain cake, 20 to 45 minutes. Sponge cake, 50 to 60 minutes. Gingerbread, 30 minutes. Bread jems, 30 minutes. Rolls, 10 to 15 minutes. Pie crust, 30 to 40 minutes. Biscuits, 15 to 20 minutes. Cookies, 15 to 20 minutes. Lamb roasting, per pound, 15 minutes. Ribbed roast beef, per pound, 12 to 15 minutes. Chicken, 3 to 5 pounds, 1 to 2 hours. Game duck, 15 to 20 minutes. Wild duck, 30 to 45 minutes. Large birds, 30 minutes. Small birds, 15 minutes. BOILING. Ham, 2 to 4 hours. Honey, in double boiler, 1 hour. Rice, in boiling water, 20 minutes. Oatmeal, 1 hour. Chicken, 2 hours, simmering. Beef, a la mode, 3 to 4 hours. Corned beef, 5 to 6 hours, simmering. Ham, medium size, 5 hours. Smoked tongue, 4 hours. Turkey, small, 2 hours. Cod, per pound, 6 minutes. Clams, 2 to 6 minutes. Bluefish, per pound, 10 minutes. Flummery, per pound, 6 minutes. Salmon and Halibut, per pound, 15 minutes.

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Very wide chiffon veils in soft, becoming shades of tan and grayish green, embroidered or appliqued with very large dots of a deeper shade and finished with a broad fold of soft satin not so light frocks, run to the waist line only, and then the tails of the long coat or wrap are lined with self-tone. For instance, a black broadcloth wrap, lined with light waist or frock will be lined through the sleeves and waist section with white satin and the tails with black broadcloth. Directoire coats, with the long, swallow-tail effect, made of black lace or fancy braids, very transparent, to wear over evening gowns. Directoire revers, ready embroidered and braided, with cuffs and pocket flaps to match any of the Fall colorings. The Mary Garden barettes for the hair, extremely large, two inches or more in width and four inches long. To wear with these are fancy small pieces for the front of the hair in fluted Greek shell patterns, Greek borders and lattice work. They are intended to help support the heavy masses of false hair now worn under the hure hats. One-piece dresses lined with chambray to do away with a heavy coat. These dresses are intended for fashion-able affairs, and with them it is only necessary to wear a set of handsome furs and an elaborate hat. Silver sandwich trays. A charming wedding present, consisting of a large silver plate in filigree work set upon a short standard. In silver-plated on white metal they are very expensive. Dotted net veils to be worn over the large hats, finished with a silk fringe, not over an inch in depth around three sides of the veil. This fringe must match the color of the veil exactly, and must be of soft silk, not of chenille. Butterfly designs in evening silks, vestings and hair ornaments. In the evening silks the coloring is soft grays, blues, with just dashes of soft, burnt orange, and other dull combinations. The vestings are gay in coloring, while the hair ornaments are jeweled, spangled, etc. For street wear the one or two-button gloves in what is known as leatherette material. For evening wear and formal afternoon occasions, white kid gloves are worn. Black gloves are for mourning only. Smart stationery in pale and faded shades only. Foreign paper comes in pure white, with envelopes of the same

paper lined with brilliant hues, such as purple, scarlet, green and blue. Shaded chiffon veils that run in colorings from the palest shade of tan to a seal brown; from a blue white to a deep navy; from a faded Nile green to a deep bottle, etc. They cannot be made in this country, and, like all imported novelties, are expensive. Macaroni and Cheese on Toast. Have ready a cup full of macaroni which has been boiled in salt water and cut up rather finely. This means a cup full after cooking, not before, and the pieces should be half an inch or more in length. Melt a tablespoon full of butter in a skillet and add one tablespoon of cornstarch and stir until well mixed. Add gradually half a cup of sweet thin cream and cook two minutes. Add quarter teaspoon of salt, a dash of cayenne pepper and quarter teaspoon of mustard. Into this sauce stir first your macaroni, then half a pound of mild American cheese, grated. Stir and simmer gently until the cheese has melted, then turn the mixture out on triangles of toasted bread. Serve at once.

Have on hand plenty of cotton batting cut into strips three or four inches wide. This should be stuffed into all cracks around the doors and windows and into the keyholes.

Cover a register or fireplace with unbleached muslin tacked or pasted tight over the opening, to prevent the fumes from escaping. An old-fashioned blower can be used in the fireplace if the edges are stuffed tight.

Open bureau drawers and closets and hang up bedding and any underclothing that may have been left in the room. Toilet articles of silver or brass furnishings should not be used in a sick-room, as sulphur will run them. If they have been used, wash them off carefully with carbolic acid solution or some other disinfectant, and remove them before fumigating.

Buy rolled sulphur and break it into small pieces. Every cubic foot of air space will take about a pound and three-quarters of sulphur. Three pounds to a room ten feet square will answer.

Remember that the effect of the fumes is heightened by moisture, so have vessels of water standing in the room and hang up wet sheets. The iron pot in which sulphur is burned can also be stood in a pan of water.

A small preserving kettle should be stood in a deep dishpan and both raised from the floor by inverted flower pots or bricks.

If the sulphur is saturated with alcohol it will burn better. It is well to investigate at the end of a half hour or the sulphur may not have ignited. Do not open the room for 24 hours.

If you cannot get at the windows from the outside, cover the mouth and nose with a damp cloth until the window is reached, and have a strong draught blowing from the hall.

Let the room air dry before using again, and wash off the woodwork and floor with a solution of carbolic acid and water in the proportion of a table-spoonful of the acid to a gallon of hot water.

For scarlet fever or diphtheria bedding should be burned or sent to be recovered. All toys that cannot be washed should be burned, and books as well. Scarlet fever has been taken from books after 20 years. Fresh paper should be put on the walls.

It is not enough to fumigate a room and forget the mother or nurse. Before joining the rest of the family she should take a disinfecting bath and thoroughly wash off her hair with it also. The

physician will tell you what to use. One tablet of bichloride of mercury to three pints of water is excellent. Every Novice Should Know. That orange juice with cracked ice can often be taken by a patient who can retain nothing else. That orange juice, being laxative, is excellent in most sick rooms. In a weak condition it is sometimes even prescribed for typhoid fever patients. That chocolate, though nourishing, often causes dyspepsia when the digestion is weak. That the nervous patient should have eight or nine hours of sleep. That sleep will be slow in coming if the sick person is allowed to have company just before bedtime or listens to exciting reading. That one should never ask a sick person, "What can I do for you?" as often counts more than quality or variety in the invalid's meals. That the nurse should never save steps when the patient's appetite is capricious. A small portion often tempts where a larger one nauseates. An extra trip to the kitchen is better than heaped up trays. That a sick room should never be made a thoroughfare or gathering place for the family. That sponging with alcohol and water will reduce fever several degrees. That, if possible, a patient should be induced to give up tea and coffee during convalescence. In a weakened condition they are apt to induce nervousness and sleeplessness. That having a patient hold her breath will often prevent a spasm of coughing. That toast water is a soothing and healing drink during attacks of bronchitis. That persons subject to rheumatism or weak heart should not take baths that are too cold. Jeweled Tassels the Newest Fad. One of the barbaric pieces of jewelry that has recently been brought into first fashion is the three-inch tassel of precious stones. One may at first wonder how such an ornament can be used, but once seen one is convinced that the ornament is not only beautiful, but very much to be desired. The tassels are sometimes in loops, or in single strands like fringe. They are mounted on a ball studded with the same jewels, or on a slide of gold which has a tiny opening at top. However they are made, this is the way they are worn. They are mounted on the two ends of a quarter-inch piece of velvet ribbon. This may be black, red, blue or green. It is worn round the neck at the base of the collar, one end turned under, then over the other end, so that the two tassels fall apart. One is about two inches above the other. Saving Time. "Well," hawled the bill collector in the hallway below, through the mouthpiece pertaining to the occupant of the top flat, "are you ready to settle that little account? Will it be of any use for me to climb the stairway? Why don't you speak up?" "Because, sir," answered a soft, gentle voice through the tube, "I am trying to speak down." No, it won't be of any use.—Chicago Tribune.

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Buy rolled sulphur and break it into small pieces. Every cubic foot of air space will take about a pound and three-quarters of sulphur. Three pounds to a room ten feet square will answer.

Remember that the effect of the fumes is heightened by moisture, so have vessels of water standing in the room and hang up wet sheets. The iron pot in which sulphur is burned can also be stood in a pan of water.

A small preserving kettle should be stood in a deep dishpan and both raised from the floor by inverted flower pots or bricks.

If the sulphur is saturated with alcohol it will burn better. It is well to investigate at the end of a half hour or the sulphur may not have ignited. Do not open the room for 24 hours.

If you cannot get at the windows from the outside, cover the mouth and nose with a damp cloth until the window is reached, and have a strong draught blowing from the hall.

Let the room air dry before using again, and wash off the woodwork and floor with a solution of carbolic acid and water in the proportion of a table-spoonful of the acid to a gallon of hot water.

For scarlet fever or diphtheria bedding should be burned or sent to be recovered. All toys that cannot be washed should be burned, and books as well. Scarlet fever has been taken from books after 20 years. Fresh paper should be put on the walls.

It is not enough to fumigate a room and forget the mother or nurse. Before joining the rest of the family she should take a disinfecting bath and thoroughly wash off her hair with it also. The

Good Form and Self Control

literary lights, the blackballing will fall to your lot without fail. Just wait until the friendship notices you of the result. Plenty of time then to express your opinion of the club which does not desire you as a member. If you do not get your notice today cannot turn to sting you tomorrow.

If Mrs. Jones-Smith is sending out invitations for her daughter's wedding and you fail to get a card, though you went to school with that daughter, do not run over to Mrs. Blank-Dash's and tell her what you think of the ungrateful Jones-Smith set. Perhaps, after the bitter words are spoken, Mrs. Jones-Smith may call you by phone and tell you that the full quota of envelopes did not accompany the invitations, and as you were one of the old family friends your invitation was held up a day. And what is more, you must be sure to come over to the dinner given to Myra's wedding party.

Of course, Mrs. Jones-Smith should either have seen that the full complement of envelopes was delivered, or held up her invitations a day, but you were as hasty as Mrs. Jones-Smith and less excusable. You will now try to take back what you said to Mrs. Blank-Dash, but already she has gone down to market and repeated your sharp speech to her dearest friend, Mrs. Nathan Brown—and there you are, all in a stew for the lack of a self-control.

Many a girl has lost her sweetheart because she flew at him hysterically for being late in calling to take her to a dance. She may miss a dance or two but what is that compared to losing the respect, I was almost going to say the reverence, of a good man.

Do try to exercise self-control, girls. It is a finer social asset than pink cheeks, French frocks and a motor-car of your own. PRUDENCE STANDISH.

Convenient Cooking Time-Table. BROILING. Thin fish, 5 to 8 minutes. Thick fish 12 to 15 minutes. Thin steak, 5 minutes. Thick steak, 10 to 15 minutes. Lamb chops, medium thick, 8 minutes. Young chicken, 20 minutes. BAKING. Plain cake, 20 to 45 minutes. Sponge cake, 50 to 60 minutes. Gingerbread, 30 minutes. Bread jems, 30 minutes. Rolls, 10 to 15 minutes. Pie crust, 30 to 40 minutes. Biscuits, 15 to 20 minutes. Cookies, 15 to 20 minutes. Lamb roasting, per pound, 15 minutes. Ribbed roast beef, per pound, 12 to 15 minutes. Chicken, 3 to 5 pounds, 1 to 2 hours. Game duck, 15 to 20 minutes. Wild duck, 30 to 45 minutes. Large birds, 30 minutes. Small birds, 15 minutes. BOILING. Ham, 2 to 4 hours. Honey, in double boiler, 1 hour. Rice, in boiling water, 20 minutes. Oatmeal, 1 hour. Chicken, 2 hours, simmering. Beef, a la mode, 3 to 4 hours. Corned beef, 5 to 6 hours, simmering. Ham, medium size, 5 hours. Smoked tongue, 4 hours. Turkey, small, 2 hours. Cod, per pound, 6 minutes. Clams, 2 to 6 minutes. Bluefish, per pound, 10 minutes. Flummery, per pound, 6 minutes. Salmon and Halibut, per pound, 15 minutes.

Very wide chiffon veils in soft, becoming shades of tan and grayish green, embroidered or appliqued with very large dots of a deeper shade and finished with a broad fold of soft satin not so light frocks, run to the waist line only, and then the tails of the long coat or wrap are lined with self-tone. For instance, a black broadcloth wrap, lined with light waist or frock will be lined through the sleeves and waist section with white satin and the tails with black broadcloth. Directoire coats, with the long, swallow-tail effect, made of black lace or fancy braids, very transparent, to wear over evening gowns. Directoire revers, ready embroidered and braided, with cuffs and pocket flaps to match any of the Fall colorings. The Mary Garden barettes for the hair, extremely large, two inches or more in width and four inches long. To wear with these are fancy small pieces for the front of the hair in fluted Greek shell patterns, Greek borders and lattice work. They are intended to help support the heavy masses of false hair now worn under the hure hats. One-piece dresses lined with chambray to do away with a heavy coat. These dresses are intended for fashion-able affairs, and with them it is only necessary to wear a set of handsome furs and an elaborate hat.