

CORRESPONDENCE PAGE OF FASHIONS & BEAUTY

SOME FASHION HINTS FOR THE THANKSGIVING GUEST

ALL journeying and visiting the year round sink into insignificance when compared to those of Thanksgiving week. It matters not whether the young folks are going home to the old, or the old are coming to town to visit the young, whether the working girl is fleeing the big city for a draught of country air and a glimpse of "homey" faces, or the petted daughter of millions is planning a trip in her private car to her dearest enemy in the latter's parental country home, the instinct to make the very best appearance is uppermost in the feminine mind.

"I wouldn't have Molly and Jim be ashamed of me for the world," exclaims mother on the farm, as she and the village dressmaker put new silk braid on the oft-remade gown, and add a finishing touch of real lace from the trunk in the attic.

"I must get my new crepe de Chine blouse finished," murmurs the tired stenographer, as she turns the lamp up a little higher and gets out her sewing things. "Mother would be so disappointed if I didn't wear home something new."

"Put in my painted gauze dinner frock and my rope of pearls," Miss Millions bids her maid, then adds herself, "Dolly Dresser's Thanksgiving dinners are always the smartest ever."

And so you see pretty frocks give the turkey gobber and all his savory trimmings a close run on Thanksgiving day.

What will you see in the way of gowns at the dinner table?

Something soft and supple and shimmering is sure of that. And hair dressed very low, with many bandeaux or ribbons twisted through softly waved tresses, and the quaintest jewelry in the oddest settings that the family chest will disclose.

The dinner gown of 1908-9 is a dream of beauty, whatever its fabric. For the up-to-date fabric is soft and clinging, calculated to make the wearer look slender and made into a mode which gives the longest possible lines to the feminine figure. Above all things the dinner frock must be either in one piece or give that effect. The skirt must be of precisely the same tone and seem to be a part, not a mere adjunct or accessory of the gown.

For the dinner gown, if your purse will permit, choose crepe messaline or Directoire satin. The former costs \$250 a yard up, and runs 42 or 45 inches wide. The second costs from 30 cents a yard up, and is 24 inches wide. Messaline is almost as shimmering as the Directoire

satin, but is narrower and can be bought at 20 cents a yard up. Next to the various silks, a most desirable fabric is cashmere. In light weight, or even Henrietta cloth, but do not choose a voile this season. It would be decidedly passé. A lovely dinner gown fabric is silk marquisette, which should be made over a messaline lining. Very supple velvets are worn by matrons of middle age or older, but they are not suitable for younger women. Chiffon cloth remains popular for dinner frocks to be worn after candlelight, and hand-painted chiffons are among the season's novelties. Only transparent fabrics are now made up over taffeta linings. Many of the heavier silks and satins are made without drop skirts, but conservative women stick to the drop, made from messaline or a very thin, supple percaline, with a deep facing of the silk, never a ruffle or pleating.

A charming trimming for cashmere or Henrietta dinner frocks is messaline satin in sections, with matching sash, and a tucker and lace sleeves of good lace or fine net. Eerie nets embroidered in colors harmonious with the cashmere and a novelty trimming or passementerie to outline the tucker will give a smart touch to the costume.

Long buckles and slides are much used to set off both silk and velvet gowns, and rhinestones are used in enormous quantities for both buckles and buttons. Buttons of all sorts and sizes are combined with braid for trimmings, and fringe is used almost exclusively in the tunic frocks.

A very clever imitation of the one-piece frock is shown in Figure A, which is in every way suited for wear at the Thanksgiving dinner table. The fabric employed in the model was a soft golden brown messaline, with tiny figures embroidered in a slightly deeper shade. A fancy silk braid, matching the embroidered figure, was used to finish the bottom of the skirt, outline the blouse and furnish bows for the half sleeves. The yoke was of point de Venise, but any pretty figured net could be substituted. The high corset skirt is so draped that it seems to join the folds of the blouse. This frock could be duplicated in any of the plain silks or satins, crepe de chine or cashmere, and for the long-waisted woman a postillon sash could be added.

The high-necked gown, of course, is the only one permissible for the dinner table at noon or thereafter, but for evening dinners a low-necked frock is in

better form. A lovely design is shown for this purpose, developed in the hand-painted chiffon of which I have spoken before. Bordered goods of any supple sort will develop well in this design, but for a low-necked chiffon gown, silk, satin, mull or chiffon should be used. Cashmeres are a trifle heavy for low-necked

frocks. Lovely printed mulls in bordered designs can be picked up now for a song, and with folds and sash of messaline over silk slips make ideal dinner gowns.

And finally a few tips about the suit in which you journey to the scene of Thanksgiving festivities. Be sure you have a rather long coat with pointed tails and a narrow skirt. Your hat should be as broad as your skirt is narrow and your wings large, stiff and matching in color the material used in your suit. One of the smartest combinations is a suit of London smoke or gray cloth, trimmed with wide braid and satin buttons, a matching hat trimmed with self-tone velvet and a dash of flame color satin in the folds, and flame-colored wings.

MARY DEAN.

SOME ETIQUETTE HINTS FOR THE THANKSGIVING DINNER

HOWEVER much the custom of dining after 6 o'clock has grown in the social world, on Thanksgiving day fads are forgotten and the dinner is served by daylight—anywhere between 1 o'clock and 5. Hostesses who are entertaining house parties generally have a late breakfast, dinner in the mid-after-

noon, and a light supper served just before retiring.

Whether your hostess be your mother or the greatest lady of fashion in the town, you must stand until she is seated at the table. At formal dinners where the men escort the women into the dining-room, the men must pull out the chair of the women next to them and see that all the ladies are seated first. Perhaps the best way to sit at a table is to choose that position which makes you comfortable. If your chair is too close to the table your elbows will stick into your seat or neighbor, while if you sit too far away your back must be crooked. Hence, pull your chair up to a comfortable distance from the table.

The habit of tucking a napkin under the collar or even at the top of the waistcoat is vulgar in the extreme. If people eat properly, slowly, not gulping their food, it will be found sufficient to wipe a napkin in the lap simply to wipe the fingers on occasionally. A guest at a dinner does not fold his napkin, as it will not be used again. Napkins are folded only by members of a family when they must be used for another meal.

Never allow the spoon to stand in a cup. It is well to stir a cup of bouillon and sip it from the spoon to test its temperature. The spoon should then be laid in the saucer and the bouillon, tea or coffee drunk direct from the cup. Soup is eaten from the side—not the tip of the spoon. Soup should be taken up in the spoon in an outward motion, and the blowing of soup in the spoon is the height of bad manners. Very few vegetables are now eaten with a spoon—many of our smartest hostesses use them only for soft puddings and soups. Even ice cream is now eaten with a small fork.

When the knife and fork are not in use, they should be laid aside by sides on the plate. If accidents happen—and they do at the best regulated dinners—the apology is made as short as possible. This is a test of a successful hostess. She should pass the accident by as lightly as possible, no matter if her best cut-glass dish was broken. By showing her vexation any woman would prove herself a poor hostess and it would not mend the dish.

The fork should be used with the concave side turned down. It is not proper to heap more than one kind of food on the fork at a time. The man or woman who has a piece of meat on the fork and

then attempts to pile mashed potatoes on that, is sadly lacking in correct manners. The knife is used for cutting food exclusively, and never, under any circumstances whatever, is it used to convey food to the mouth. Oysters and clams are eaten with a small fork made particularly for that purpose. They are apt to slip from an ordinary fork, and the regular oyster forks have tiny prongs on them to prevent this happening.

Guests as well as the hostess should exert themselves to be agreeable to those sitting beside them. It is impossible for a hostess to talk to a table full of guests, and she naturally depends on her guests to entertain each other.

Finger bowls are placed on the table at the conclusion of a meal—after the crackers and cheese and coffee course. If a fruit course is served to start the dinner, such as grape fruit, finger bowls should be placed on the table at that time and then removed before another course is served. At the conclusion of the meal, guests use the finger bowls, lift the napkin from the lap and leave it on the edge of the table. The men at the table rise when the ladies leave the table, and then often sit down again for a smoke and friendly chat. However, at informal family parties, the men are often allowed to smoke in the presence of the ladies.

At informal dinners, it is quite proper to ask for a second helping of food if it is desired—indeed the hostess often considers this a great compliment to her cooking—but at formal dinners where the food is served in courses, a second helping is never asked for.

Dishes should never be piled one upon another when the food has been taken from them. The maid who clears the table will do all this—guests should never do so. And if knife or fork is accidentally dropped on the floor, the maid will replace it with another from the sideboard.

If a guest does not eat certain dishes of food which are set before him, let him say nothing. It is the height of ill manners to announce: "Oh, I never eat macaroni in any form." He makes a pretense of eating it, or lets the dish remain untouched. A clever hostess will not remark it. And as for the man and woman who cannot eat this and cannot eat that—their place is at home and not at the table of friends who give dinner.

PRUDENCE STANDISH.

Some Very Valuable Hints for Cleaning the Carpets

A LITTLE systematic cleaning each month will preserve the life of a valuable carpet or rug for many years. Many women, in their efforts to live up to the reputation of being good housekeepers, literally beat the life out of expensive rugs. Handsome rugs should never be put on a line and beaten. They should be laid on the grass and whipped gently. They should then be turned over and swept with a stiff broom that has been dipped in ammonia water. This brightens the colors.

The professional cleaner often finishes off this cleaning process by washing them off with olive oil soap and warm water. This seems to give new life to the wool in the rug. The long fringe on Oriental rugs can be washed in the bath tub. Make a warm soda, and dip the fringe up and down in the shallow water, being careful not to knot it. Then hang in the sun to dry.

Spots on carpets and rugs should be removed immediately and not allowed to stand until the next cleaning day. All sticky substances can be removed by sponging them with a mixture of alcohol and salt—about a teaspoon of salt in a pint of alcohol. Spots caused by shoes or stove blacking should be covered immediately with corn meal,

then rubbed with a cloth and finally swept with a stiff brush. Ink spots, if attended to immediately, can be removed by an application of wet salt. Do not rub the spot, however. If they do not yield to the salt, then apply skimmed milk and salt alternately.

The use of tea leaves for sweeping has been abolished by the wise housekeepers as the copperas in them will in time ruin a good carpet. The wise woman spreads old newspapers over the carpet which she is going to sweep, first wetting them in ammonia water, about two tablespoons of ammonia to a pall of water.

Salt is excellent to sprinkle on the floor before sweeping, as it helps to bring the color back to its original brilliancy, but it should not be used on a carpet with a heavy nap. For ingrain it is fine. For heavy carpets like axminster and velvet, first use the papers dipped in ammonia water, and then go over the carpet with a flannel cloth wrung out in borax water.

Old pieces of outing flannel make the best ranges for cleaning carpets. Next to this is old underwear on which there is no lint. If it is possible to get a beef gall, this is excellent for removing faded and soiled carpets. Many butchers will save one for you if you notify them in advance. Open the gall, tap and pour contents into a pall of warm water. Throw the bag away. Now wring out heavy cloths in the gall and water mixture and go over all the carpet rubbing with a goodly amount of elbow grease. If this method is used two or three times a year it will be found well worth while.

Savory Dressings for the Turkey.

Oyster Dressing—One large loaf of bread, crumbled fine. Use bread not less than thirty-six hours old, which has been split open or cut in slices and allowed to dry out thoroughly. Put this into a bowl and add two stalks of celery which have been chopped fine, half a pound of melted butter, and salt and pepper to taste. Drain three pints of small oysters free from liquor, add these to the bread and seasoning, and bind the whole together with just enough liquor to moisten the bread. It must not have enough liquor to run from it like a juice.

Giblet Stuffing—Cook the gizzard, heart and liver until tender, drain off the liquor into a bowl and chop the giblets fine. There should be at least two and a half cups of the liquor. Split fifteen large soda crackers and add these to the bread and seasoning, and a tablespoon of butter to each half cracker. Arrange these in a deep platter and pour over them the hot liquor or stock. As soon as the crackers have absorbed all of the liquor add the chopped giblets and fill the turkey with this dressing. Season slightly with pepper and salt.

She Uses Slang.

Chicago News.

She uses slang in every way. I note the tendency with great dismay. For slang in women—is a thing I hate. She thinks, of course, that it is up to date.

The proper language of the girl today. But it's bad, nasty, which girls should not display.

When I say that, she says, "Don't get too gay."

"Imprudent" seems quite inadequate; she uses slang, "or" "gay."

"Nip" is equivalent to "slang" or "gay." And things provincial she declares are "gay."

The small-minded person is a "wheat" she "harries." No, she "hits a lively gal."

Or "beats it." Why it's simply deceiving the way.

She uses slang.



FIG. A—GOLDEN BROWN BORDERED MESSALINE.

New Trifles That Are Seen in the Shops

THOSE new green beavers, a regular Irish green, trimmed with grosgrain ribbon and stiff quilts? They are one of the latest offerings in tailor-made hats.

Those enormous ball hatpins, made from rhinestones, in all about as large as a peach? You cannot see the metal in which the rhinestones are set, and they gleam beautifully against the black hats now worn almost exclusively for evening.

Those double ruchings of chiffon, or mulline, attached to double bands of velvet ribbon? They come in all the shades of dress fabrics, day and evening, and the upper ruche is narrow, the lower very deep, while the velvet in between is self-tone.

Those long, narrow scarfs of mousseline, net or chiffon cloth, bordered with tiny spangles? They are four or five yards in length and are so draped over the shoulders or around the arms that you cannot tell whether they are scarfs or director's sashes.

Those postillon girdles, made of very soft messaline or ribbon? They are just the thing to freshen and bring up to date a last season's gown. They may be attached to girdles of any width and should be finished with soft knots or balls of wadding covered with the silk or ribbon.

Those new silver mesh handbags sewed onto a collapsible top, which opens something like a drawing

They are newer than the bags on frames and higher in price.

Those double ruchings or ruffs of heavy ribbon with a bit of fur run through the center for a band? They suggest a way of using up a strip of fur, giving a warm look to an inexpensive neckpiece.

Those new tropical silk flowers almost as big as sunflowers, but with soft petals, used singly or in twos in evening hats? They come in the softest colorings and have a frosted look.

Those new coarse mesh veillings in elephant-gray, a pinkish blue most becoming to the average face? This is a safer selection than the smart new color, London smoke, which gives the face a drab tinge.

Those knitted girdles, especially designed for college girls? They are knitted or even crocheted in one or two tone effects or in gay stripes.

MARY DEAN.

Opera Glass Bags Now Spangled.

Opera glass bags are elaborately spangled in fancy patterns or solidly covered with overlapping incrustations of brilliant sequins to make them look like glittering scales. The bags are rather small and are pointed at the bottom, while the top above the cord or drawing ribbon is usually cut in scallops. One exquisite bag was solidly covered with golden brown spangles and lined with gold tissue. Another one was in silver spangles, with a silver tissue lining and silver ribbons to draw it up. Still another, and one even more elegant than

either of these, had crystal spangles over white satin, with an embroidery design in gold thread. White satin embroidered in gold makes a delightfully dainty bag design. There are no dangling ornaments across the bottom of these bags. They are finished perfectly plain, not so much as a cord being used to outline this part.

Light colored velvet reticules display the same style of decoration, and they are carried with gowns or coats to match. Old rose velvet, embroidered with dull gold or old rose shaded gold, is a novel and fashionable combination. The top of these velvet bags is cut in a point like the bottom and there is always some little embroidery or spangle decoration across the tip of the point and sometimes outlining the sides.

The new bead purses and bags are a marvel of color blending. The work looks like exquisite tapestry, but with a faint sparkle that characterizes beads. A light wood brown, makes a charming background for the bands of rose.

An Alcohol Iron.

A tiny alcohol iron for pressing small articles—handkerchiefs, collars and ties—comes in a nickel case with a lamp and stand, that together are hardly larger than the palm of your hand. The iron is of polished nickel and has a handle covered with straw, so that no holder is required. It is convenient to use when neither gas nor electricity is handy, and the size and compactness of the whole thing makes it most useful.

Pretty Mouths That Are Born and Acquired

SOME fortunate girls are born to pretty mouths. A very few have the much-sung Cupid's bow, with perhaps the added charm of a dimple.

Others have a smile which transforms an otherwise plain face. A great many have very commonplace mouths, with no redeeming dimples. And some few, unfortunately very few, have large mouths or distorted mouths. But no mouth is hopelessly ugly.

The girl whose mouth is so ugly as to amount to a physical defect should see a surgeon. Sometimes a slight operation may relieve the trouble. Again the teeth may be crooked, distorting the mouth, and here the dentist can give relief. But of course all the mouth surgery that can be done by facial contortions, the habit of screwing up the lips when talking, or drawing the mouth up on one side when laughing. The mother of growing children cannot be too careful in guarding against the formation of such habits, which in later years will sadly mar the appearance of her daughters. In particular, whatever the shape of the mouth, the defects can be balanced in a large measure by good teeth, healthy gums and red lips. There is absolutely no excuse in this age of successful dental surgery for misshapen or protruding teeth and similar mouth defects. With comparatively little pain the teeth can be straightened, and in case they must be removed because of their bad individual shape, new ones will be inserted on a bridge, not on an unsightly plate.

Another advance in surgery which adds greatly to the beauty of the mouth is the invention of porcelain fillings, which are rapidly replacing the gold ones. Instead of the gold caps once so freely used, up-to-date dentists now screw a new porcelain tooth into the root perfectly matching the rest of the teeth in texture and tint. These points should be borne in mind when figuring on dental work.

The indiscriminate use of tooth powders and lotions is to be deprecated. Never use a patented article of this sort without consulting your dentist. Some of the powders which give a fine gloss to the teeth are bound to eat off the enamel in time.

A safe and simple tooth powder is precipitated chalk andorris root, which any druggist will mix for you in small quantities. Another equally safe, but less pleasing powder is finely shaved Castle soap, one part, and precipitated chalk, two parts. If this powder is used every morning, and then after each meal and before retiring, the teeth are brushed with tepid water, containing an antiseptic like listerine or glycyrrhizine, decay can be warded off.

If the gums are not firm and of good color, try the following aromatic lotion: Gum mastic (powdered) 2 drachms, Gum arabic (powdered) 3/4 drachms, Balsam of Peru, 1/2 drachm, Orange flower water 5 ounces.

Put this in a bowl with a wooden spoon until it forms an emulsion, then, stirring continually, add 3 drachms tincture of myrrh.

If the breath is tainted, the cause should be ascertained at once. This terrible affliction may be due to one of three things, decayed teeth, catarrh or a disordered stomach. While undergoing treatment for any of these troubles, which will take time, rinse the mouth frequently with a lotion of which salicylic acid forms the basis. Your druggist can compound such a lotion for you, or on receipt of a stamped and addressed envelope I will be pleased to send the formula to any of my readers. This is also an excel-

lent lotion to use after meals, especially if you have been eating cheese, onions or other articles of diet which have a lingering odor.

The lips play an important part in the attractiveness of the mouth, and colorless lips are a real affliction to a girl who takes pride in her appearance. No external application will color the lips, nor is it wise to bite or pluck them to secure the desired effect. This may give them a temporary flush, but repeated applications of so drastic a remedy result simply in deforming the lip. If the lips are flabby, sagging and colorless, a harmless lip zinc containing a little alkaline root will improve their appearance, strengthening the tissue and giving just a touch of color, which will make them more amenable to the application of lip rouge. The formula has often been given in these columns, but if any of my readers have mislaid it, I will forward copy on receipt of a stamped and addressed envelope.

Large protruding lips are a real affliction, and they can be reduced slightly at least by the patient use of the following astringent lotion:

Buy an ounce of any reliable cold cream, place it in a double boiler and allow it to melt. Add to one gramme of pulverized tannin and one gramme of alkaline chips. Let stand over a very slow fire in the double boiler for five hours, stirring continually. Strain it through a piece of cheesecloth. Rub this into the lips night and morning.

Another very common affliction is a slight hump or growth on the upper lip, which unless watched and checked will develop into a disfigurement which a young man might envy. I do not recommend either electrolysis or X-ray for this. A mild depilatory, formula for which will be furnished upon receipt of self-addressed and stamped envelope, or bleaching the hair with peroxide of hydrogen is much safer, as the skin on the lip is tender, and drastic remedies often leave it lifeless and parchment-like. KATHLENE MARTIN.



Figure B—Dinner Gown in Bordered Griffon Cloth.



Fig. C—Smart Suit for Traveling.