

SMART DRESSES FOR GIRLS ARE OF TAFFETA, UNRELIEVED BY COLOR

Trotter Frock Can Be Slipped On and Buttoned With Ease, Yet Is Chic—Ecclesiastical Note Struck in Garb Now in Windows—Castor Brown Velvet Model With Coat-tail Feature Popular.



Girlish Is This Frock All Snowy White

Long Coated Tailleur Has Come To Stay Archaic

Of white pussy willow taffeta, unrelieved by color, is a pretty little dancing frock for a young girl. Taffeta evening dresses are exceedingly smart just now and this model is most charming, with its captivating puffed sleeves and old-fashioned puffed skirt trimmings, made by drawing up the very full skirt on cable cords. Underneath is a featherbone foundation—the new twentieth century hoop which is really the nineteenth century hoop reduced to its lowest dimension. The rounded-out décolletage is also quaint in line and is edged with rhinestones.

Bernard has brought out several smart redingote suits with coats to the knees and the style is so becoming and so distinguished that long coats bid fair to hold their own through the season. A mode of special attractiveness is one of dark green gabardine with two rows of buttons and braid loops on the skirt and a coat fitted cleverly by pleats at the front.

With the green suit, a new felt turban, white gloves, white nocturn satin blouse and buttoned boots with white tops, harmonize effectively. If anybody can make a stunning motor coat, Lanvin can, and her models this Autumn have the usual Lanvin grace combined with dash and chic. One gray serge coat is trimmed with bands of dark blue braid and the arrangement of the braid in double rows, to outline a yoke, is extremely good. More rows of braid run down the back to give a long line, and the clever cut of back and raglan sleeve, to concentrate fullness between the shoulders, is also notable. The coat is worn over a motor frock of mohair and wool mixture and below it well shaped buttoned boots are revealed.

Flower Petal Effect Popular in Dance Frocks.

Tunic of Pink Chiffon and Pink Pussy-Willow Taffeta Resembles Full-Blown Rose.

The flower petal effect is popular in dance frocks. A full tunic of chiffon is gathered to the waistband and the lower half of this tunic is of taffeta, long points of the taffeta running up into the chiffon, almost to the waist. In pink chiffon and pink pussy willow taffeta, a frock of this sort resembles a big, full-blown rose, and the suggestion is charming. Under the flaring, flower-petal tunic a narrower skirt, also a pussy willow taffeta and the bodice of gathered chiffon has pink roses on the shoulder straps.

White tailored suits with dark fur trimming are considered very smart for country club wear at this season. A stunning mode of white gabardine has a wide, "oil collar" and slashed tunic, both edged with kolinsky. Another suit of white broadcloth is trimmed with bands of seal-skin and is accompanied by a little seal-skin toque decorated with a bead ornament. White mohair and worsted mixture is popular for these country club costumes and the smartest of them are touched with seal, mink or beaver. Saller hats with floating veils of lattice mesh are liked for Autumn country wear, and the short skirts of fashionable tailleurs show buttoned boots of a daintiness eminently unsuited to country wear, unless one has an automobile.

Square revers, or "bibs," fall from smart blouse fronts now. Sometimes

One of Lanvin's Notable Tail Coats For Motoring

the edge of the bib is hemstitched, sometimes it is bound with braid, or is corded all around. A pretty blouse by Christiane is of blue georgette crepe with black satin nocturn outlining the square bib and covering tiny buttons that outline a V neck opening. Above rises a choker of black satin, supporting three wings of organdie.

What Makes Prophecies Come True. Those prophecies are most likely to

come true which evoke the most favorable reactions. In other words, the issue is defined less by what the prophet says and more by what the world replies when it has heard what the prophet has to say. If, after hearing the prophet's view of what lies ahead, the world answers, "Yes; this is precisely what we all want to happen," then the prophecy has a good chance of coming true. But if the world answers, "Great heavens, who would have thought that such awful

things were ever in store for us! The very things we do not want; the very things we have always dreaded; the very things we will not have!"—if this is the world's reply, all the reasonings of the prophet are likely to be upset. How does this bear on the question as to the part which hatred will play in the future Anglo-German relations? The immediate signs point to the continuance and the intensification of hatred. And oddly enough, it is taking a peculiar pleasure in the utterance of this statement. For is not the effect of making a statement, a prophecy, a vow, in the mind of every sane person who reads it, an intense resolve to spare no effort in resisting so deplorable a state of things? For one, I put my faith on the power of that resistance and believe that, in the final issue it will count for far more than all the causes which now combine to perpetuate the present enmities. After all, the human race is not insane nor fundamentally wicked.

The R in October

OYSTERS are found on almost every coast in the world, and no wonder, for it is said that one oyster has 2000 or 4000 young in a season.

There has been a good deal of agitation in late years concerning the danger of contracting typhoid through eating oysters. There is danger of this sort, but as time goes on the oyster dealers are more and more careful to get their oysters from beds which are safe. So if you buy oysters, buy them of a reliable dealer.

The choicest oysters should always be bought to serve on the half shell, but for any cooked dish the results from coarser oysters are practically as good.

Baked Oysters—Make thin slices of toast, and on each put several plump oysters, season with salt and cayenne, and to each add a tiny piece of butter. Put in the oven until the oysters curl, and serve very hot.

Fried Oyster Patties—Chop the oysters fine, and to each dozen add a finely chopped hard-boiled egg, a teaspoonful of chopped parsley, pepper and salt and half a teaspoonful of grated lemon peel. Moisten with equal parts of cream and oyster liquor. Cut squares of rich paste, put a spoonful of the mixture in the center of each, moisten the edges with milk, press them together and brush over the outside with the beaten yolk of an egg. Fry, first on one side and then on the other, in shallow hot fat, until brown.

Oysters in Bacon—Wrap a strip of bacon about an oyster, fasten with a toothpick and fry brown in deep fat. Serve immediately.

Oyster Sandwich—Chop a dozen oysters, add two tablespoonfuls of cream, a piece of butter the size of a hickory nut, a teaspoonful of bread crumbs. Season with salt and pepper. Let simmer in double boiler for ten minutes, then add half a beaten egg yolk, and put into a small mold. Chill. When cold turn out and slice in very thin slices and place between slices of buttered bread.

Oyster Force-meat—Mix half a cup of melted butter, a cup each of bread-crumbs and cracker crumbs, the liquor from the oysters, pepper and salt, and one egg, well beaten. Mix thoroughly, but do not make into a paste. Add two dozen oysters. This can be used for stuffing green peppers, or for a poultry stuffing, or for fish.

Creamed Oysters—Scoop out the center from a loaf of bread. Fry brown in butter three scant cupfuls of fine bread crumbs. Mix a teaspoonful of milk with three tablespoonfuls of flour and pour into a quart of very rich milk. Heat and add a quart of oysters, drained, and put into the hollowed loaf, in layers with the bread crumbs in between. Bake 30 minutes. A layer of crumbs should be on top.

Cooked Quinces

AN Englishman has said that although the quince is a fruit not nearly so good as the apple, it improves an apple pie "beyond the power of words to describe."

In making this ideal pie, use a little more than twice the quantity of tart apples as you do quince. Stew the quinces until soft before making the pie, because the quince takes so much longer to cook than the apple. Then with rich pie crust proceed as for the usual apple pie.

For quince pudding, pare, core and quarter seven medium-sized quinces, boil them soft, mash them and rub them through a sieve. Add the yolks of four eggs, put in a muslin bag and sugar to taste. Flavor with a quarter of a teaspoonful of ginger and the same of cinnamon. Bake in a buttered baking dish. Beat juice with a quart of sugar, sweeten with four tablespoonfuls of sugar and put on top of the pudding, brown in the oven. Eat either hot or cold.

Quince jelly is sure to be successful if made in this way: Rub the skins of the quinces until they are free of fuzz. Pare them, core and quarter them and put the skins and cores in a muslin bag. Barely cover the quinces with water, put the bag of skins and cores with them and cook them slowly until they are soft—but not, to get out the seeds, until they are pink. Then pour into a jelly bag and drip overnight. Add sugar—a pint of sugar to a pint of juice—after the juice has boiled 15 minutes. The sugar should be warmed in the oven. Boil until it jells when tested on the ice. Don't be discouraged if it does not get firm immediately. Place the glasses of jelly in the sunshine, under a sheet of window glass, and the jellifying will shortly take place.

Quince trifle is a tempting dessert made in this way: Boil four quinces, pared and sliced in a little water in which the juice of a lemon is added. Add half a cup of sugar. Rub through a strainer when the quinces are done. Now line the bottom of the dessert dish with layers of sherry, put the quince pulp on this and heap with slightly sweetened whipped cream.

Quince marmalade is delicious. To make it, pare and slice enough quinces to weigh four pounds, and enough apples to weigh two pounds. Pour over them two quarts of water and boil for two hours, until tender. Add three pounds of sugar and boil carefully until it is of the thickness of marmalade. Be careful not to burn after the sugar is added. Pour into jars and seal.

The Inquisitive Japanese.

Saturday Evening Post. The Japanese have a lively desire to know all about you. They are actively interested in your health, your business, your habits, your wealth, your personal affairs, how you like your eggs for breakfast, what your clothes cost, where you are going, when you are going and why you are going; what you intend to do after you get there, what your excuse for coming is, how often you get your hair cut, how many children you have or have not and why, what your watch cost, who is your tailor, how often you wash your teeth, how much you owe, whether you have any birthmarks and what was the occupation of your grandfather. These and all other topics that are personal to you they are anxious to discover. Their curiosity is unbounded; but, my sakes, how polite they are about it!

SOCIETY BELLES, ACTRESSES AND SUFFRAGE LEADERS PHOTOGRAPHED

Miss Florence Malone to Appear in "Under Cover"—Popular Society Girl Is Often Seen in Entertainments. German Women Work by Day and Weep at Night.



Mrs. Carrie Chapman Catt



Miss Angela Morgan



Mrs. J. M. Cardoso



Florence Malone



Margaret Erhart

FLORENCE MALONE, who has had a varied experience as leading lady in many road companies, has had the proper schooling to give her interpretations of the leading role in "Under Cover" such a distinct touch that its success last season and the coming season is augmented by her work. She was with Leslie Carter and also appeared in "The Talker."

"We work by day and weep at night" was the heroic remark of a German woman in a hospital in Berlin to Miss Angela Morgan, the poet, who has returned from a trip abroad. "There is a wonderful spirit everywhere in Germany."

Prettiest Theater Bag Yet Is Just From Paris.

Lining Is Even Daintier, of Pussy-Willow Silk in Pompadour Pattern.

THE PRETTIEST theater bag yet is an importation from Paris. The bag itself is of fine silver mesh with an ivory frame and a bracelet of ivory to slip over the wrist. Big tassels of silver thread and white silk swing from the ivory frame and from the bottom of the bag.

But the lining is even daintier, for it is of pussy willow silk in a pompadour pattern, delicately tinted, and all around the edge goes a shirring of narrow satin ribbon. Theater belongings are supposed to be carried in this luxurious little belonging—tiny opera glasses, a sliver handkerchief, a tiny powder puff and perhaps one's theater ticket and a bit of spare change. Since the bag swings from a bracelet on the wrist, it may be carried conveniently with a muff.

Rock Crystal Latest Fad in Designs for Jewelry.

Black Enamel Set in Silver and Rhinestone Also Fashionable and Are Offered at Reasonable Prices.

ROCK CRYSTAL JEWELRY is the latest fad. The square, oval or pear-shaped crystals are carved in cameo effect and are set in rims of silver. Through small holes at the top and bottom of the setting are run black silk cords, which meet in a tassel beneath the ornament, which is worn as a pendant over a dainty

members of her sex for her indefatigable labor for the cause. She has been the head of the alliance ever since its foundation 12 years ago, and during that period has been identified with winning fights for woman's full or partial suffrage in Tasmania, Queensland, Finland, Norway, Sweden, Denmark, Victoria, England, Belgium, and Iceland, as well as full suffrage in seven of the United States.

Mrs. J. M. Cardoso is the beautiful wife of Senator J. M. Cardoso de Oliveira, who was the Brazilian Ambassador to Mexico. Senator Cardoso was with her husband during the troublesome times when he represented the United States Government in Mexico and she was of great assistance to him in fulfilling his arduous mission. The Senora recently sailed for home with her husband to enjoy a well-earned vacation.

Prefer Stilettoes to Bayonets.

London Standard. The Italian troops fighting on the Isonzo comprise several regiments from the south of Italy and Sardinia, and some soldiers from Corsica, who, when it comes to hand-to-hand fighting, throw away their rifles and use their daggers and stilettoes. The Italian officers have frequently told these troops that a bayonet at the end of a rifle is of far more utility than a dagger, but the advice is useless. Perhaps it is instinct and custom. When the troops from Southern Italy enter the trenches of the Austrians they use the knife and not the bayonet.

Valuable Discovery in Complexion Beautifier

Because of its peculiar power of absorption, also because it serves every eminent purpose, ordinary mercerized wax is perhaps the most valuable complexion beautifier discovered within recent years. If one uses this she needs no toilet cream. Some use powder afterward, but this is not necessary. This rule for applying mercerized wax has been found very satisfactory: Wash the face with warm water, dry lightly. Before thoroughly dry, anoint the face with the wax, but don't rub it in. The favorite way is to use before retiring, allowing it to remain on all night and washing it off in the morning with warm water. All druggists have this wax in original one-ounce packages. For the removal of a wrinkled or flabby condition there's nothing better than to bathe the face in a solution made by dissolving 1 ounce powdered wax in 1/2 pint witch hazel. Beneficial results are quickly noticeable.—Adv.

Exclusive Russian Decoration.

London Standard. Among the most inaccessible of decorations is the Grand Cross of the Russian Order of St. George, founded by Catherine the Great in 1769. In all its history of more than 150 years there have been but four Russians to receive the grand cross. The first was the Empress Catherine herself, who assumed it ex officio. The late Grand Duke Michael Nicolaievitch, having received the inferior grades in the Crimean and Caucasian wars, was awarded the grand cross for his achievements as commander-in-chief of the Russian army in Asia Minor during the war with Turkey in 1877. His brother, Grand Duke Nicholas Nicolaievitch, was on the same occasion elected a knight grand cross of the order for his victorious leadership of the Russian