

A Page of Interest for Milady

HOW TO CARE FOR THE HAIR

THE ORIGINAL
WHEN YOU
ENTERTAIN

NOVEL and timely should be the entertainments of the popular hostess.

This entertainment scheme is suitable to almost any season and it is always pretty. On this occasion most of the guests were from the country, and the hostess thought it might be well for them to become acquainted with the specimens of trees that they were to see while away.

The invitations were cut out of light-brown cardboard, and were in the shape of maple and oak leaves. The names were written on the inside and the date. White, red or black shows better than black on a colored background. The rooms were decorated with boughs of trees, and in water, so the leaves did not wither; potted plants and ferns, with bunches of trailing vines, thus the room was as woody as possible.

For serving refreshments, leaf-shaped plates were used on the bare table. The plates were cut from crepe tissue paper and laid over the surface, forming a border around the plates. As far as possible tree products were served.

Sandwiches, fruit and nut salad, coffee, fig cake, stuffed dates and fruit-ice cream. Wooden plates were used, and the salad was served in apple cases. The place cards were in the shape of maple



THEY COME OVER A TRUSSING WIG WILL BOTH VENTURE AND STAGGERING IT



WITH THE NECK BARE AND THE CHIN ELEVATED, A DOUBLE CHIN WILL NOT BE SO EVIDENT

ODDS AND ENDS

Many people do not realize that pieces of brass and copper wire are greatly enhanced in beauty if they are kept quite bright. They should be as regularly attended to as the silver. A reliable cleaner is obtained from the hardware stores. It is a reliable weekly cleaning will keep in excellent condition. Boiling will remove surplus candle from the candlesticks before use.

MAINTY present, from one girl to another, is a violet box. A violet colored box should be chosen, and in this, placed in a room, should be a little bottle of violet extract, a package of scented powder, a piece of pale ribbon to run in underwear, and violet sachets, made of violet with tiny lace around the edge. The sachets consists of two large flat for the bureau drawers, three for to put among the ribbons, neckties and neckwear, one for the corage, and a rough flat to be sewed in the crown of the

If you have a sunny room and cannot go to the expense of putting up awnings consider window draw curtains of silk in a restful color. One of these should be hung at each window. It should reach from the top of the window to the sill, and be attached to the thin brass top by means of small brass rings that it will slide easily. During sunny hours this curtain may be drawn across the window, and the room will be pleasantly cool, making it in the room restful, as well as beautiful.

Do you know that corsets can be sent to cleaners and made equal to new as far as cleanliness is concerned? If you clean them yourself lay them out in cold water and soap, then scrub them with a brush and good lather and after hanging them in the air to dry, treat them to a mending and repair, if you are able to do this thing, so much the better. When they come out of their covering with their white and old pair of gloves, they will yield to the sharp end of a will tape or muslin.

It may easily make candle shades to suit the occasion. Cut out a circular foundation from white Bristol board, then with crepe paper. It will be fastened with the machine, and lined with paste. Make a lining of crepe paper on the inside and on the top and the ends of the shade together, and cut four hearts in the Bristol board, but not the crepe paper. For a card shade, use a card for the shade, and for a lamp shade, use a lamp shade. The crepe paper you can use in any color and have an effect at a small cost and very

As the buttoned boot has been discarded to replace the slipper, the idea of lacing shoes is being introduced and adopted. A shoe that has attracted much attention is a navy blue gabardine, with a lace of which was laced across the instep. The rather wide lace was laced to fit the low-cut boot, too, was laced to

of the boot comes the hat, whose several portions are joined with lacing. Gloves, too, are laced on either the inside or the outside of the arm, in fact, to be quite up-to-the-minute one must have two parts of the costume laced together.

WHEN measuring sash curtains to get the right length of the sash measure down to the sill, then allow about two inches at the top of the curtain for the heading and rod casing, and at least three inches at the bottom for a hem. If the material is shrinkable, and most wash materials are, allow an even deeper hem, as it is better to have them a little too long at first than have them shrink up to the glass after the first laundering. Never put winter sash curtains away starched. Have them washed and rough-dried if they are done in the home laundry. It may seem advisable in the case of shrinkable material to have the cotton laundered before the curtain is cut at all.

AS covers for bed and table there is nothing more beautiful than crocheted lace. A bedspread seen not long ago in one of the shops had alternating stripes in six-inch wide lace and heavy linen panels of equal width worked in cross-stitch flowers and green vines. Around the edge of the spread was a lace border as wide as the panels. Near the spread there was a pretty luncheon cloth composed of squares of linen joined by two inch wide strips of crocheted lace. The four squares in the center of the cloth were un-decorated, but the other squares (all of which were about nine inches square) had a floral design in colors embroidered in the center, which gave the effect of a border around the cloth. Square doilies to match edged with the crocheted lace could be made to correspond, as the cloth itself was edged with lace to match the insertion.

THE handiest way for the busy seamstress to keep her spools of cotton tidy is to get a wire and thread the spools on it. The ends may be tied together with a piece of ribbon and hung on a nail. There will then be no difficulty in finding the spool required. Some people prefer to put their spools on a ribbon, but this is not so convenient as a wire, for the thread cannot be pulled off so easily. Of course, a thin brass rod would be very good, but somewhat unhandy to manage. When using thread, to prevent it from knotting during the process of sewing, thread the needle with the end of the cotton you start to unwind from the spool, then make a knot in the end of the thread you cut from the spool. This done, there will surely be no danger of inconvenient knots.

A SLIPPER case and sewing bag are delightful holiday gifts, which are easily made and useful to the receiver. They may be made from any stray pieces of bright-colored silk, linen, chintz, satin, denim or, in fact, any material of that kind; or, if desired, the slipper case may be developed in pink-flowered cretonne bound with dark-green braid. The loosely gathered sewing bag has an outside flap, which contains the needle book, and a pretty fancy is to embroider the owner's initials on the outside of the flap. Fancy brass rings are sewed to the upper edges, through which is run the ribbon which regulates the fullness about the top, and is used to hang it up. The slipper case, which is divided into compartments and stiffened by means of cardboard interlining, requires seven-eighths of a yard of material 22 inches wide or five-eighths of a yard 26 inches wide; either with two and three-quarter yards of tape to bind and two hangers. The sewing bag needs one and one-half yards 22 or more inches wide, with two and one-half yards of braid and green



ANALYZE THE HAIR WITH COULING FLUID WHEN AND WHEN BEST IN THE

A SMOOTH MIRROR MAKES THE HAIR LOOK BETTER THAN ANY OTHER



THIS COMPLEXION IS SUITABLE FOR THE WARD OF ALL AGES

FALL WORK IN THE GARDEN

October an Ideal Month to Do the Necessary Odds and Ends For the Perpetuation Of the Plants.

BY MRS. McCUNE.

DURING the whole of October the gardener's tasks are many. Summer has departed, followed by her train of bloom, and those brave flowers that linger to contribute their color to the bright garden are soon killed by the blighting herald of winter's approach, and only the trees in their robes of red and yellow remain to recall the glory of summer.

First of all, tender plants that are to be housed for winter blooming should be potted. The matured plants—too large for indoors—can be preserved by removing the earth from the roots and suspending the geraniums in a moderate temperature until spring. Then trim back and plant again.

Tuberous begonias, that are not to be housed in the greenhouse or home, should be lifted and dried for several days, after which they may be safely stored in the cellar. Imbed the bulbs in a box of sand or coal ashes, taking care that they do not come in direct contact with each other.

during the summer enrich the soil with manure. Cover this well, for the manure must not come in contact with the bulbs. A foot is not too deep to dig, for the roots will absorb the necessary nourishment from that depth. Hyacinths and tulips should be planted between October 1 and 15.

Set tulips in six-inch holes five inches apart and hyacinths in holes seven inches deep and the same distance apart. If you desire the flowers to come up evenly see that the holes are of uniform depth.

After October 15, when the killing frost has swept the garden, start the fall cleaning. Dig up the dahlias, gladioli and cannas bulbs, dry them and store them in boxes where the temperature is moderate.

Gather seeds from the annuals and label the packets. Dig manure about the prunies, plums, irises, columbine, hollyhocks and other plants that start growth early in the spring.

Rake up the leaves and tops of the plants, burning all that is not required to protect the tender perennials when covering time comes in November.

THE KITCHEN

Pound Cake. Eight eggs, two cups of butter, four cups of sugar, one cup of molasses, two cups of milk, ten cups of flour, two and one-half pounds of raisins, two and one-half pounds of currants, two pounds of citron, two tablespoons cloves, cinnamon, nutmeg, allspice mixed, lemon and vanilla to taste, two tablespoons of soda. One large loaf will bake four hours with a slow fire, or four smaller loaves. You will find this an excellent recipe for special occasions. It is a regular wedding cake recipe.

Chicken Pudding. Cut up a young chicken and put in a saucepan with just enough water to cover it. Boil until tender and season with salt, pepper, and celery salt. Place the chicken in a well buttered pudding dish, and two tablespoons of minced parsley, two hard boiled eggs sliced, a teaspoonful of onion juice, and enough chicken broth to moisten. Pour over it the following batter: Two eggs beaten light and mixed with one cup of milk, a pinch of salt, a tablespoonful of melted butter, and one teaspoonful of baking powder mixed with two cups of sifted flour. Bake in a moderate oven.

Filled Tort. Six eggs, yolks and whites, each beaten separately, add quarter pound sugar, quarter pound chopped almonds, and a little rind and juice of lemon. Bake in moderate oven and serve with whipped cream. This cake is delicious.

Creamed Rabbit. The best way of cooking rabbit is to cream them. Cut them up or disjoint them. Dredge each piece in flour. Place in layers in a stone jar. Sprinkle each layer with salt, pepper, chopped parsley, and bits of butter. Cover the whole with rich milk or cream. Cover jar tightly and place in oven, and let contents bake from two and a half to three hours. Add more milk or cream if necessary when taken from the oven. Put pieces of



HEALTH FOR THE WORKER

BY EDNA EGAN.

HEALTH is a capital for us all, and especially for the woman who works. However much talent and initiative you have, you will be handicapped in your work unless you have your share of good health. If you have not health it is your business to expend every minute of your surplus time acquiring it.

If you have been fortunate in having the right sort of a mother, she has started to build this rich heritage for you from the time you were a baby, and it has grown until you are rich with this possession. But if she did not give enough thought to this vital subject, it is your duty to seize the broken threads and to mend them.

This means you must be careful with your food and your manner of eating it. You can hardly expect to expend plenty of energy and nerve force every day and keep well unless you do your part in rebuilding the waste.

If you have indigestion ask yourself the all-important question, "Am I taking sufficient time for meals?" This is especially true of your breakfast, because you are pressed for time.

If you find out that you are getting only 15 minutes for your morning meal get up a few minutes earlier and use these extra few minutes in masticating your food properly.

You admit you have plenty of time at noon, but either one of two things happens; you use much of your luncheon time for shopping or you seek to catch up with your work. Cut down the amount of time you give to the work or the shopping and add it to your luncheon.

No less important is the kind of food you eat. You cannot be strong and have ruddy cheeks if you make a luncheon out of ice cream, a sundae supplemented by candy or cake. If you are wise, you will eat sandwiches and salads at noon and take a cup of hot soup or tea with your luncheon, instead of satisfying yourself with ice drinks.

This is especially true of hot weather, when the stomach is easily chilled. Another point to remember, if your stomach is weak, is that broiled and boiled meats and fish are more digestible than the same things fried.

An unusual amount of sweets will work havoc with your complexion and your disposition, and will soon tell on the nerves of your stomach. When it is extremely warm and you feel the need of something refreshing, take a glass of buttermilk or a glass of iced tea, but do not make cold drinks your steady diet.

Bathing will do much to increase your health and strengthen your nerves. If you take two baths a day it is well to take a tepid bath before going to bed, for it will do much to rest you and put you to sleep, providing you do not take it too warm. Warm drinks are far better for you in hot weather, for they do not chill the stomach. If you find yourself extremely tired in the middle of the day, eat a light luncheon and make up for it by eating a somewhat heavier meal at night.

PETTICOATS

NO longer can milady estimate the petticoat from her wardrobe. In fact she not only has to have them, but have them in numbers and made of such materials as chiffon, silk, and even lace. Frills and furberlows have always been essentially feminine, and the frill-frou of the silken underskirt will again be heard whenever milady moves. But be it understood not the frill-frou of the charming pussy x2-low tulle and the soft satins that are chosen for outer garments.

Practically all of the prominent couturiers are showing the petticoat or drop skirt. Beer is showing a drop skirt made of lace on many of his latest models. Paquin exhibits the petticoat and Worth also advocates its use. Esquille are some of the models of tulle, chiffon and lace, many of which, with their petalled edges, closely resemble flowers. Practically all of the suits for fall show either linings or drop skirts of silk which will not, not only to the expense, but charm of the costume. A wash silk petticoat is a most practical addition