

# A Page of Interest for Milady

CLOTHES  
BY MRS. KINGSLEY.

What are the young girls of the present generation, so far, at all events, as their clothes are concerned, there can be no doubt that the first consideration now, when a choice has to be made, is of style and material, and these fabrics which are light in weight will be tolerated for a moment, when a winter outfit has to be made, while nothing must be allowed to interfere with the wearer's perfect freedom of movement.

Very effective costumes for the season have recently been designed, but they are intentionally simple, but at the same time several noteworthy ideas. A useful costume for the afternoon is carried out in combination of fine navy serge and taffeta glace silk in the shade of blue, the upper part of the dress being of the taffetas, gathered, while navy serge forms the lower part in front and the back.

The dress is arranged with two large pockets, adorned with large dull buttons, and made to cross each other so that they give that curious pocket effect which is being worn this season upon a certain number of the new fall-winter dresses. The back of the bodice are of navy serge, fastened on the shoulders with gold buttons, over a combination of blue taffetas. The lower part of the dress is adorned with and there is a small sailor collar.

A simple little evening frock, made of washing silk of a good quality, which can be cleaned a number of times without losing its original charm, forms the next design. The very simple, which is closely gathered with piping cords at the waist, and round the bottom with a narrow, bordered with a line of white. In the case of a young girl, the figure may chance to err on the substantial side, the gathering at the waist should be away with altogether, and a belt of white satin ribbon arranged in their place.

A square-cut décolletage lends to the air of girlish simplicity to the dress. It is outlined with hemstitching and partly filled in both back and front with a broad band of silver piping. The sleeves are composed of the same white silk, and made to fit to the arm, coming down in a straight line below the wrists, where they are finished with rows of hem-

What does the expression

expansion



A YOUTHFUL FACE AND EXPANSION IS THE ACQUIRE OF EVERY NORMAL WOMAN

A COOL AND CALCULATING EYE INDICATES GOOD BUSINESS QUALITY



THAT PLAYFUL PROCHIEVOUS LOOK LIFTS CHIEF'S ANXIETY



DEFERENT EYES DO NOT ALWAYS CHARM



## THE NEW EVENING WRAPS

**E**VENING wraps, folding like square blankets about the shoulders, are used extensively by fashionable women. They are made of every variety of materials and in all colors.

Chief among them is one made in rose panne velvet, fitting loosely about the shoulders and the Indian blanket and folded crosswise. Below the shoulder a seven-inch band of plaid velvet is attached to give the appearance of a cape. It is three-quarter length, with the long back pointed and finished with a tassel at the point.

Another of silk green is made of taffeta silk. From the waist it looks like a full skirt, but the top resembles the loose cape with flowing sleeves and shell collar lined with shell pink or in ivory white. The skirt is fastened about the waist, and when one is standing the top falls and looks like a huge shell overskirt. The effect is striking and artistic.

Another is a loose cape, draped from a beautiful shawl brought to this country more than fifty years ago. The color is one now among the very popular rose shades, with fringe twelve inches wide. A black, flowing collar is attached, the whole making a beautiful wrap.

## ODDS

Every mother knows how soon the little babies' arms grow too large for the shirt sleeves, while the body of the shirt is too long. This can be remedied by purchasing a pair of infants' shirt sleeves for 15 cents. Cut them out and overlap neatly into the sleeves, putting in a little gusset if necessary to enlarge the arm. The leg of the stocking sleeve and the top fits nicely the little waist.

A TOBACCO bag is needed by almost every man and in one of the most popular gifts made. It is green or tan silk lined with rubber or a small wreath of red berries with the tulle or a wreath or small flowers in Dresden colors embroidered on the side of the bag will be a nice gift to choose. If Dresden designs are used they should be arranged to harmonize well together.

ITS in hard wood may be removed, but the process requires time and patience. Cover the spot with at least four coats of damp paper. On them lay the dent. This is the denting wood, but, of course, have the surface of the process until the surface is then sandpaper the wood with alcohol or varnish and the wood. If the dent is very deep, a hot poker held above it will be sufficient to remove the dent. The dent will not be injured by this. Should it be harmed, a mixture of equal parts of olive oil and alcohol will restore it.

A very latest idea—and it is one that at the present moment is having a success at Harburt—is the introduction of a new leather boot with all the conditions of frocks. These boots are very high and are, of course, made of brown leather. The Cuban model, and if the boots are made of brown leather, the boots are chosen to be worn with shoes. The ultra-smart bootmakers do not now insist on the eyelet holes. The whole is simply and left plain. It is a curiosity, but it is a fact, that the prettiest leather boot does not only go well with summer coats, but also with a distinct russet shade. The latter may be the "clou" of the season.

WHICH which used to enliven the dainty waist are not to be found in that region this season. They have moved up to the neck, to give the new effect. From this high place they are apt to wander in and out, often creeping under

girdle had three long loops falling directly under each other, and in the end of each loop was caught a full-blown pink rose. Another girdle of sulphur yellow was so completely hidden by the chiffon overwaist that one could only guess at its presence on the dress. Slowly but surely the waistline is curving in and in. The advocates of classic outlines have made a brave fight, and they are not yet beaten. Nevertheless, it cannot be denied that the waists of tomorrow will be smaller than those of yesterday.

**T**HE simplest and safest way to bore holes in glass is to use a copper or brass tube, quite thin, of the size of the hole. Bore a hole in a small block of wood about one-quarter of an inch thick—hole to fit the tube loosely. Fasten the block to the glass with bee-wax, so that the hole corresponds with the required hole in the glass. Insert the tube in the hole and pour emery—No. 90—and water into the tube with a spoon, and turn the tube back and forth with the fingers; or a little grooved pulley may be put on the tube to work with a string, in which case a center should be placed at the upper end to guide the tube. In this way a hole of any size, from one-eighth of an inch to an inch or more, may be cut through ordinary window glass in a few minutes.

**M**UCH mischief is done by brushing off dried mud from thin calf or kid boots with hard bristle brushes, and much more by the use of the common acid blacking. With ladies' boots both treatments are simply ruinous. Badly-mudded boots should be freed from mud by a wet sponge, or a common painter's sash-tool, and a little water. Glace kid and the better sort of boots should be well sponged, allowed to dry, and then well polished with an old silk handkerchief very slightly oiled about once a month. A lady can, if she chooses, wear good boots and keep them in order herself as easily as she does her gloves, and she will find they last twice as long as they would if sent into the kitchen to be scrubbed, baked or polished with common blacking. All the glosses in use are harmful unless used most sparingly.

**T**HE very best shampoo for white hair is the white of an egg beaten into a pint of soft, cool water, says Hortense. Rub the hair with the egg, making a soft lather, after wetting the hair with cold water, and finish the same as with other shampoo, except in the last rinsing water, which should be cold. A few drops of the best indigo, not ordinary blueing, should be added to tinge the water. This acts exactly as does blueing on white goods, leaving the hair a pure white and not in the least tinged with yellow. Pale eyebrows and lashes make a face expressionless. They can be coaxed into a

## GARNISHING PLAIN FOODS

**BY MRS. McCUNE.**  
**T**HERE are plenty of inexpensive plain foods which would prove welcome to even the epicure if daintily dressed. It is a pity so few housewives think it worth the trouble to make their courses look attractive. Cold meat, for instance, should never be sent to the table without a garnishing of parsley. If a roast has already been much cut into do not serve it in this condition, but slice the remainder of the meat, arrange it neatly on a platter and surround it with sprigs of parsley.

Boiled fish is often very ugly. See that it is well drained, placed in a clean folded napkin, or, to save labor, a paper dolly and garnished with parsley and sliced lemon. A nickel's worth of parsley, if carefully kept, will last a long time. Most cooks throw it into a basin of water and half of it becomes slimy and useless before it is needed. Cut the stalks all the same length and place the parsley in a shallow pan of water and it will keep for days. Incidentally, if you wash the stalks which were cut off, wash them and add them to soup stock it will greatly improve the flavor.

A lemon, kept in a covered dish, will provide garnish for two or three dishes as well as juice and some grated peel for flavoring. Fresh parsley should not be used for all hot dishes. In some cases dried parsley is preferable. It seems scarcely necessary to say so, but all wooden skewers and string should be removed before bringing a dish to the table. Off-beat cooks, who should know better, bring on roasted fish, still tied with string, or roast beef with the skewers still in.

Often fricasseed chicken or mutton looks unattractive because the cook has not made enough gravy to cover it or has not drained the meat free of moisture. Be sure that plenty of sauce is made and that the meat is quite dry. Then place it in the middle of the dish and cover it entirely with sauce. Never send up a dish with the edges splashed with gravy. Keep a clean cloth near at hand when dishing up and wipe off each thing carefully. Arrange the contents of every dish precisely. Imagine the effects of a dish of braised cutlets emptied out on a dish far too large for the quantity.

## GAMES FOR CHILDREN

BY EDNA EGAN.

**H**OW to amuse children is one of the problems which every mother must face. The little ones often become restless and want some new form of amusement.

A delightful pastime is played with a small feather. The children are grouped together and a mass of fluff is thrown into the air. It is the business of every player to blow the feather toward his or her neighbor, for if the mass of fluff should fall on or near an individual, that person goes out of the game.

The children are not allowed to run away from the feather outside a definite line, which may be marked with chalk. Anyone who is responsible for sending the fluffy stuff outside of bounds also goes out of the game.

An old fashioned game, which is none the less absorbing, is known as rural spilkens. A number of straws or little straight sticks are gathered together, and these are stood up so that they all meet at the top and spread out like a tent at the bottom.

Two or three additional sticks are obtained, and on the end of these are placed crooked pins. Each player takes a crook in turn and endeavors to remove a straw or stick without shaking or throwing down the others. Any crook goes out of the game and the winner is the child who has obtained the greatest number of sticks.

Another simple game which can be arranged anywhere has been called "Take Care." This must be played out of doors.

On a flat piece of ground a little pile of dry earth or sand is made. Take a small stick and in a cleft at the top fit a square of white paper to represent a flag. Finally push the stick down the center of the mound.

Each player is given a stick, and the object of the game is to remove a little of the earth from the mound without upsetting the flag. The last stages of the game are exciting, seeing that a trifle will often upset the flag.

The player who is responsible for the failure goes out of the game, and the flag is set up once more. The player who holds out to the end is the winner.

Some of the prettiest things to be made in the country at this time of

## THE KITCHEN

### Simple Cheese Dish.

The young housekeeper as well as old, will welcome this simple dish. Ingredients needed are: One egg, one cup sweet milk, cheese, salt, and pepper. Beat the egg, add the milk, and into this batter dip a slice of buttered bread. Place this in a buttered baking dish and grate cheese over it, add salt and pepper. Then place another slice of bread, and so on until the dish is filled. Pour on the remaining batter and bake about fifteen minutes, until well browned. This rule is sufficient for three people.

### Hazel Nut Cream Cake.

Beat one cupful of sugar and four eggs until light, add one cupful of flour sifted with one teaspoonful of powder, and one teaspoonful of ground cinnamon, one-half teaspoonful of ground allspice and cloves; bake in two layers. Cream—Three-fourths of a pint of milk, one tablespoonful of cornstarch, two eggs, half a teaspoonful of sugar. Peel and chop one cupful of hazelnuts fine; and a teaspoonful of vanilla. Boil all together until thick and when cool spread between layers. Use whipped cream or a boiled frosting for top of cake.

### Spanish Buns.

Two cups brown sugar, half cup molasses, three-quarters cup butter, three-quarters cup sweet milk, three This occupation will amuse the small

suburbanites. The chains are made in this way: Put the stem of one leaf through the top of another and then pass it back underneath through its own leaf.

A competition can be arranged in connection with these leaf chains. First of all, gather a good number of leaves and then offer a small prize to the child who produces the longest perfect chain in five minutes.

All young people are fascinated by chain making, and when the children are hot and tired from more active games the competition makes a nice

### Steamed Chocolate Pudding.

Three tablespoons butter, two-thirds cup sugar, one egg, one cup milk, two and one-quarter cups flour, one-quarter teaspoon salt, four and one-half level teaspoons baking powder, two and one-half squares bitter chocolate. Cream butter, add sugar, and well beaten egg. Mix and sift flour with baking powder and salt. Add to first mixture alternately with milk. Add chocolate melted and steam in covered mold for two hours. Serve with cream sauce: One-quarter cup butter, one-half teaspoon vanilla, one cup powdered sugar, one-quarter cup thick cream. Cream butter well, add sugar gradually, vanilla, and cream whipped stiff.

### Apple Cream Pie.

Line a deep pie plate with a rich puff paste, leaving an extra rim of the paste around the edge. For the filling stew three tart apples, cored but not pared, then sift them and add white hot one-fourth cup of butter. Beat the yolks of three eggs with one-half cup of sugar, add the grated rind of one lemon, also juice, then the stiffly beaten whites of the eggs, and stir this mixture thoroughly with the apple. Add more sugar if needed. Four the mixture into the pie plate lined with the paste and bake about one-half hour. Whip one-half pint cream stiff, sweeten it slightly and pile it on top.