

A Page of Interest for Milady

Putting up the Christmas Trees



A SIMPLE BUT ARTISTIC DECORATION OF WREATHS AND ROPES OF GREEN



WHISPERING CHRISTMAS SECRETS

Cinnamon Cake.

Two cupfuls flour, yolks of two eggs, one cupful of sugar, lump of butter size of an egg, two teaspoonfuls ground cinnamon, two teaspoonfuls baking powder. Filling. Put through meat chopper one cupful raisins. Beat the whites of the two eggs thoroughly and add enough powdered sugar to make it stiff. Mix raisins with the eggs and sugar and put between layers. The frosting may be either of chocolate or plain white.

CARE OF YOUR NAILS

BY EDNA EGAN.

JUST watch me scrape the flakes of dead skin off the base of the nail with the cuticle knife. You don't feel any pressure, do you? You hardly know I am scraping.

"While I scrape I barely insert the tiny point of the knife—not the orange stick; that is too dull—under the edge of the fold of skin that comes over the base of the nail. I don't push or press back; I barely touch the joining and lift the fold ever so slightly. Remember that. When you push it back to loosen the skin from the nail, you stretch and break that dainty little fold and make the flesh just beyond puffy and red.

"The cuticle in manicuring sense means the skin around the nail, especially the little fold at the base, which makes a dainty finish below the half moon and must not be cut. There are jagged places on the rim of your cuticle that may be snapped off, just as I snip off nightly the hang nails and the bits of clinging skin that have been removed by the bleach or the knife. Never, never cut deep enough into the skin to make it bleed.

"Plenty of oiling is the thing to get the cuticle into good condition, smooth and even unbroken. Every night under the cuticle and under the free edge of the nail run a toothpick dipped in cream or oil. This process nourishes and softens the cuticle and nail, and prevents their adhering.

"Here's something more to remember. Each time you wipe your hands gently run the towel around the base of the nail to clear away the dead skin. Don't push down with the towel, rather wipe upward from the base to the tip.

"There! The cuticle is all snipped off. Now dip your fingers in the water, and watch me use the nail brush on them. I stroke downward, seldom across or upward. Now with the pumice stone or gritty soap rub stains or rough spots gently, but never let the rough surface touch the nail.

"Again the water and nail brush to clear away the polishing powder.

"Last of all, for the final brilliant polish I rub a dash of powder on the palm of the dry hand and finish off the nails with that."

DO THINGS

HOW many times you read of someone making a fortune with some little contraption you might have thought of yourself, or running a business in a new way that is so simple it would be silly except that it happens to be a success.

Why, any one could have thought that," is your thought.

Isn't the thinking of the thing; it's putting it over that counts.

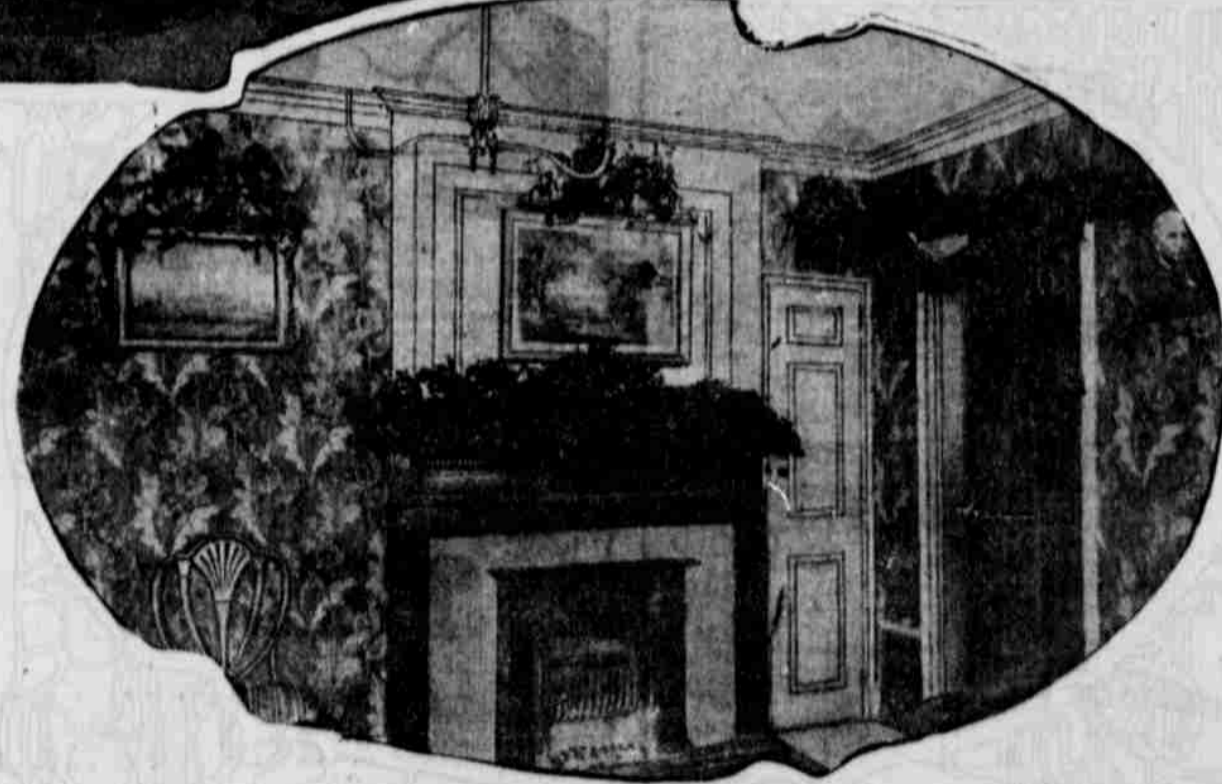
There are a hundred people who are capable of thinking something new, or realizing the possibility in something old, who possess the gumption needed to do it over.

It doesn't require genius to put a thing over, but it does need perseverance, faith in yourself, power to concentrate and to snatch at opportunity, and must make other people see you are right, and to do that you must be yourself right.

The real secret of being a good business woman, a good saleswoman, a good secretary, is this same ability to put it over—to get results. "If you can't convince yourself that what you are doing is worth pushing, if it doesn't get you with you, don't think you can do it over on any one else. Quit it and go in for something different.



NOT AN ARTISTIC BUT A CHEERFUL AND HOMELIKE DECORATION



MANTEL BARRIED WITH HOLLY AND HOLLY BRANCHES OVER PICTURES

THE NEWEST NECKWEAR Shows Many Quaint and Simple Collars as Well as Fancy Ones.

BY MRS. KINGSLEY.

IN spite of the fact that life for most women has taken on a new and strenuous aspect since the commencement of the war, those dainty accessories which lend a charm essentially feminine to the simplest and most severe gowns were never so much in evidence as at the present moment. From the perfectly simple collars in fine white lawn, innocent even of a line of hemstitching, up to the elaborate fichus in net or nylon, ruffled with fine real lace, there are endless varieties in the way of neckwear which are well worth consideration. There is no need either for most of them to spell extravagance, since it should be quite a simple matter to have them carefully washed at home.

Upstanding frills of net and lace which stop short on either side, leaving the front of the throat bare, are still enjoying a certain share of Fashion's favor, but since they proved somewhat unmanageable in their original form, they are now almost always held securely in place by a narrow strap of black velvet ribbon, which is in some cases drawn through a small paste slide, while in other instances it is secured by small rosettes of ribbon to match. A pretty collar of this kind, carried out in cream Alençon lace, is mounted on a broad black velvet band and then drawn together in front by double straps of cream moiré ribbon, finished on either side by clusters of small pink satin roses.

It is the fichu, however, in its many forms, which takes the place of honor among the dainty accessories of the moment, if only because it adapts itself so amply to frocks that are suitable for widely different occasions. By a little skilful manipulation, too, it can be made equally becoming to those who are very slim and to those others who are not so easily suited because their figures err upon the generous side. The soft folds of lawn or muslin, net or lace can be draped firmly or loosely, as occasion requires, and can be arranged in such a way that by concealing certain deficiencies they will succeed in giving a delightfully graceful outline to the figure. Some of the newest fichus are draped round

the shoulders in the demure fashion which prevailed in 1830, while others are arranged with folds that are drawn closely together a little distance below the throat, and fastened either with a cluster of flowers or a knot of black velvet ribbon.

Preparedness

A WOMAN of wealth, but who is nevertheless identified with civic work and a practicing lawyer, lately gave a talk before a mothers' club. Here is a part of what she said:

"There is one question to which every woman ought to be able to answer YES. It is this, 'Can you earn a living if you should need to do so?'"

If there is one lesson more than another that has been emphasized in recent years it is that the untrained suffer most when a pinch comes. Another lesson that is not sufficiently understood is that there is practically no security in fortune.

Be prepared in advance for a woman as well as for a nation. Train your daughters, your mothers, to something that will pay a return sufficient at least for a livelihood. It can do no harm, and it may mean just the difference between happiness and misery in later life.

There is nothing more pathetic than the sight of some unfortunate woman, brought up to a competency and utterly unprepared to support herself, who has been suddenly reduced to poverty. We all know some such woman. Pottering along at things that are of no real use, at work given by pitying friends or strangers, more or less dazed by contact with a world that is foreign to her, sinking little by little

Fancy Salad.

Boil until tender one-half dozen carrots and one-half dozen beets; when cold chop fine. Chop one head cabbage fine. Season the chopped carrots with vinegar, sugar and salt and a little cinnamon; beets with vinegar, sugar, and salt; cabbage with one-half cup of cream, vinegar, sugar, and salt. Then put a circle of carrots in center of platter, then a ring of beets, then a ring of cabbage. A little parsley or lettuce leaves put around the outside of platter adds greatly to the appearance of the salad, a good and decorative dish to the table.

Steamed Blackberry Pudding.

Sift one cupful of flour into a basin, add one saltspoonful of salt, one teaspoonful of baking powder; then gradually add two well beaten eggs and one pint of milk. Stir in one pint of blackberries which have been thoroughly dredged with flour. Pour at once into a greased mold, cover with a greased paper, and steam steadily for two hours. Serve with hard sauce.

Fruit Pies.

When making berry pies cut a tiny hole in the center of the top crust, and when ready to bake make a cornucopia of brown or any paper without printing and slip apex into hole and half way into the berries. This is an escape for all of the air, and your pie will not run over or bubble. Is this not worth the trouble?

Cinderella Cake.

Two eggs, one cupful of sugar, one and one-quarter cupfuls of flour, one gill cold water, one teaspoonful lemon juice, one teaspoonful baking powder, one tablespoonful chocolate, one-half glass jelly.

Beat yolks of eggs with sugar, add chocolate, and beat in whites of eggs, lemon juice, water, flour, and baking powder. Beat four minutes. Bake in two pans in moderate oven eighteen minutes. When done spread with jelly and ice with chocolate icing.

Sweet Potato Relish.

One of the best relishes for poultry or roast pork: Slice firm boiled potatoes, keeping the slices whole, arrange them in layers in a baking dish, smothering the layers in sugar and dotting them liberally with butter. Season with nutmeg or mace and a little white pepper. Almost cover with boiling water and set for two hours in a slow oven. As the water wastes add more a little at a time. The aim is to preserve the potato slices. When taken out there should be a rich syrup, half the depth of the dish. Good either hot or cold.

to meaner surroundings and more desperate makeshifts, she at last disappears, sucked under in the maelstrom she has neither the strength nor the training to resist.

Surely you don't want to run even the faintest chance of becoming such a derelict, you don't want your daughters to run any such risk. So be prepared. Be fit for something, trained to something, ready to take hold if you must. Know at least one thing so well that people will be glad to pay you for doing it. Be able to say YES if the world should ask you if you can return fair value for a living. It is the surest of human safeguards.

Cranberry Souffle.

Line a shallow tin with short crust and bake for twenty minutes. When cool, put a good layer of stemmed cranberries sprinkled well with sugar; then fill up with custard made with the yolk of two eggs and three-quarters of a cupful of milk, and return to the oven to set. Beat the whites of two eggs to a stiff froth, mix in two ounces of sugar, and beat again for a few minutes. Take the souffle from the oven, spread an even layer of the whites over the custard, put the remainder into an icing bag with tube and ornament. Put it back in the oven for a few minutes, but take great care it does not brown too much.

Fish Pie.

Take any canned fish and free from bones and skin. Flake the fish and season with pepper, adding a little lemon juice and also salt if necessary. Pare and slice four boiled potatoes and arrange in layers with the fish in a buttered baking dish, seasoning with salt and pepper, a tablespoonful of grated onion and minced parsley, if at hand. Add one tablespoonful of butter and cover with a baking powder biscuit dough cut into small pieces. A half-pint of boiling water is added to the fish before placing the dough on top. Bake until the biscuits are done. Serve with a white sauce or any leftover meat gravy at hand. To the white sauce add a chopped, sour pickle or olives.

Smothered Chicken.

A delicious dinner dish may be made at small cost of labor in this way: Cut up a medium sized chicken, sprinkle each piece with a little flour, and put them into a covered bean pot. Cover with water and season with a little salt and pepper. Bake slowly four or five hours. Then add five medium potatoes, two or three onions cut in pieces, and one-half cupful of peas previously cooked until nearly done, one-half cupful of chopped celery, and, if needed, a cupful of water. Cook until vegetables are done. If done as directed, the gravy will be thick and brown and delicious to taste. Serve hot.

Chowder.

Cut in dice flour, to try out, half a pound of salt pork. Put in the bottom of a two gallon granite kettle. Cut up two pounds of fresh fish—cod, perch, or pickerel, cod preferred. Place a layer over the pork, then a layer of sliced potatoes. Eight medium sized potatoes to two pounds of fish. Slice four good sized onions and place a layer of them on the potatoes, season with salt and pepper, cover with hot water. Cook one hour and then add one quart of milk, and before serving add half a pound of Boston crackers that have been soaked two minutes in cold water.

Pecan Pie.

Line a pie pan with crust, and bake. Filling, cook one cupful of cream, one cupful of sugar, four eggs, saving the whites of two for meringue; one cupful of chopped pecan meats chopped fine. When this mixture thickens fill the crust and put on the meringue of the two whites of eggs beaten stiff, and sweeten. Sprinkle over meringue a few finely chopped pecan meats. Brown in oven.

ODDS AND ENDS

NUKE more the graceful tulle scarf, of immense width and length and of gossamer-like fragility, is being liked and worn by the masses. It is wound about the arms, the shoulders, or the head, just as it happens to be needed. Some new ones on the other day were radiant in color; and each had a fresh touch, namely, a very narrow hemband of gold or silver thread, jetted chenille, something equally effective. A cloud of brilliant tinting, with a brown, and another lovely choice which would suit a girl with a pale hair or fluffy golden hair was of a vivid shade of blue called Madonnine, hemmed with the very narrowst of "pure" colors should be used for these picturesque scarfs, but black ones are available, of course, with the tinted hem that is so fashionable, a suggestion of all gossamer fabrics.

treated in the same way and intended to be threaded with lace, braid or ribbon as dress, blouse and cushion trimmings.

CHARMING little booties of white kid are made for the baby and embroidered with the feather-stitch in pink or blue silk. The patterns for the diminutive boots are the same as that used for the knitted slippers of older people. First, the tiny sole is cut, then the upper. The one is sewed to the other, the seam is fastened at the heel and the top is bound in ribbon. The feather or brier stitching is then put all around the seams and just below the ribbon binding and baby's shoes are finished.

BLACKBERRY mould will be a surprise for the nursery supper table. Stew and mash a quart of berries with a little water. Stir into this a small cup of farina and a pinch of salt. Cook for an hour in a double boiler and put into wet moulds to harden. Turn out on individual dishes and serve with a little thin cream. Another delightful dish that can be prepared in the morning and eaten at night is blackberry and apple fool. To make it, take one pint each of the berries and nice juicy apples. Peel, core and slice the latter, then put them with the berries into a saucepan with a quarter cup of water and one cup of sugar. Cook gently until the fruit is tender, then rub through a sieve. If not sweet enough add more sugar and stir into the fruit pulps one pint of thick boiled custard. Pour into a glass dish, the one it will be served in. When ready to serve whip cream to a stiff froth, sweeten and flavor. Heap in mounds over the fool. Serve very cold. Raspberry cream is the queen of dainty desserts. Soak half a box of gelatin in cold water to cover for half an hour. Stand over boiling water until dissolved. Add half a cup of sugar and a pint of strained raspberry juice. Stir until thickened over cracked ice. Then add one pint of whipped cream and mix thoroughly. Pour into a mould and set away to harden.

COMBINATION underclothes are becoming more and more the rage. Almost all the corset covers and petticoats that one sees for sale are fastened together around the waistline. Both bodice and skirt are made on the circular pattern, so that there is a little fullness around the waist and hips, and they are joined together by beautiful, very attractive looking garment or negligee, but it is far more trouble to keep them both clean and fresh than it is to care for only one piece at a time. The reason for the innovation was, of course, the return of the empire gown, but the princess slip and nainsook is a far more becoming gown to the figure than is the combination.

THE fashionable sets of buttons evolved for the embellishment of blouses, bodices, waistcoats and coats are so tastefully decorated, headed or embroidered as to offer both to the home artist and needlewoman the opportunity of making presents at a small cost. To these effective series are now often added quite large padded rings and crescents