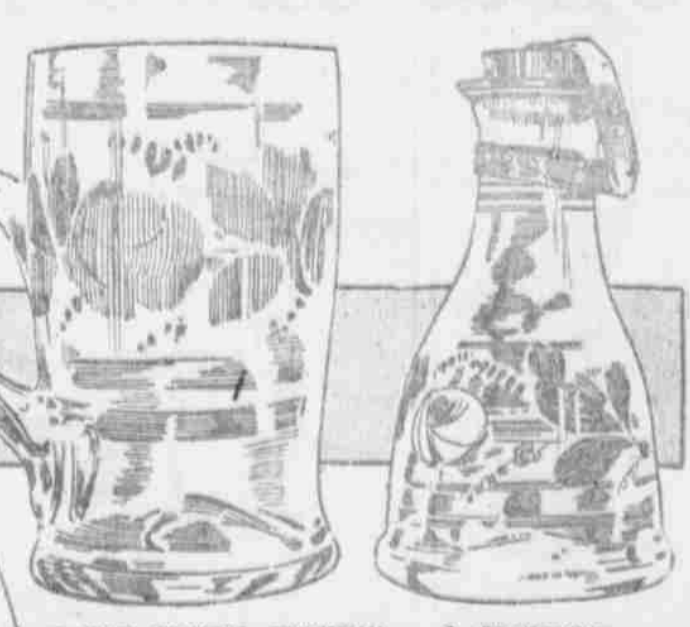


A Page of Interest for Milady



BOHEMIAN ROCK GLASS
A BOHEMIAN FLASK
A FLOWER VASE



A HAND PAINTED BOHEMIAN BEER MUG
A BOHEMIAN HAND PAINTED WATER BOTTLE

EDNA EGAN.

many questions have come from brides-elect and their friends regarding social form weddings that it seemed to devote today's task to some of these problems.

greatly to a silver gift to program put on. Although the last time been the custom all wedding gifts with maiden initials. Gifts now bear the initials of the bride as well as the bride.

program on a beautiful silver which a fashionable bride recently was made up of the maiden's surname and the bridegroom's last name together with a hyphen.

program combination color is made up of the first letter of the bride's given name, of her surname and of her maiden name.

modern wedding proper a bridegroom consists of a gray coat, gray trousers, a gray tie and gray suede shoes.

groom with the best man sitting at the altar with the bridesmaid, whether the ceremony is performed in the home or in a church.

to have a matron of honor should walk alone, while the bridesmaid should proceed down the aisle by two.

for a high-noon wedding by 2 o'clock, noon. The bride served after such a ceremony called a wedding some times a wedding breakfast.

Whatever it is, the menu for a high-noon wedding is a simpler meal.

custom to arrange the wedding in a room where the guests the day of the wedding the day of the wedding should be the gifts, however, even if they have seen this done.

thing to do in the case of wedding announcements is to send immediately to those announcements, and if the same time with you, on the date given as here. If you can't call, send a card to her that day.

THE KITCHEN

Mock Chicken Loaf.

Two pounds uncooked veal, put through meat grinder, one-quarter pound salt pork in like manner, one beaten egg, three-quarter cup powdered crackers, half teaspoon salt, pepper and sage to taste. Put in pan such as you use for loaf cake. Bake one hour it's nice, just before placing in oven, to beat one egg until light. Four over, then sprinkle cracker crumbs.

Chicken a la Hollandaise.

Take out the breast bone of a large young fowl and fill up the space with a nice force meat. Make a batter as for fritters and when the fowl is half roasted pour the batter over it, let dry and then pour on more until it is thickly coated and a rich brown in color. Remove from pan, cut up as for a fricassee, place on platter, lay corn fritters around the edge of dish, scatter some sprigs of parsley over and serve at once with melted butter and lemon quarters.

Apple Punch.

Lay in a china bowl slices of apples and lemons alternately, each layer being thickly strewn with powdered sugar. Pour over the fruit when bowl is half filled, a bottle of claret; cover, and let stand for six hours; then pour through a muslin bag and it is all ready.

Sponge Cake.

One cup sugar, three tablespoons of cold water, boiled together until clear, three eggs, yolks and whites beaten separately and folded together. Turn in the boiling sirup, stirring constantly. Flavor to taste. Flour, with one rounded teaspoon of baking powder, enough to make a batter not quite as stiff as cake. If too stiff it will be dry.

Beef Loaf.

One pound hamburger steak, one teaspoon salt, one-quarter teaspoon pepper and cup milk, one egg, small piece butter, two crackers rolled. Mix together, put into a buttered pan. Put dressing on top made of one cup rolled crackers, half cup milk, half cup water, a little salt, pepper, sage or poultry dressing. Put on top of loaf and dot with little pieces of butter. Bake one hour.

Stuffed Cucumbers.

Cut good-sized young cucumbers into halves lengthwise and remove the seeds. Mix together one cup of finely chopped chicken, half cup of soaked bread crumbs, two beaten eggs, two tablespoons of melted butter and pepper and salt to taste. Fill the cucumbers with the mixture, place the halves carefully together and tie with soft twine. Put them in a baking pan, add a cup of chicken stock and cook until tender. Remove the strings, place the cucumbers on a hot dish, thicken the gravy in the pan and pour it around them.

Oysters Prepared in the Chafing Dish.

Oyster Pan Roast—Put tablespoon of butter in chafing dish. When it creams add 12 large oysters and half pint juice, with salt and pepper. Cover and cook two minutes. Serve on hot toast moistened with juice.

Oysters Fried in Batter.

Make a batter of three eggs, three tablespoons of milk, one teaspoon of flour. Season with salt and pepper. Put one tablespoon of butter in chafing dish, and

when hot drop oysters one at a time in the batter, then into the butter, and fry a rich brown.

Celeried Oysters—Put teaspoon of butter in chafing dish and when melted add 12 large oysters and one tablespoon minced celery. Season with salt and pepper. Cook three minutes, add wineglass of sherry and cook two minutes. Serve on toast.

Fried Potatoes.

Fry out a little salt pork in a fry-pan, slice up raw potatoes as many as you think you can eat. Put them into the fat, sprinkle with salt and keep them partly frying and partly steaming till soft. Stir occasionally. Also add a bit of onion, it flavors them. Have them brown and hot and they make a hearty, tasty dish.

Cheese Potatoes.

Arrange in baking dish cold boiled potatoes sliced thin. Then add a layer of grated or fine cut cheese, a little salt, pepper and bits of butter in each layer. Continue until dish is two-thirds full, then add enough milk to cover. Bake in rather quick oven until a rich brown. Serve immediately with crackers or graham bread.

Halibut With Tomato Sauce.

Have the fish sliced for frying, roll in bread crumbs and fry in clear hot fat till brown on both sides; remove to a hot platter and just before serving pour the following tomato sauce over and around the fish.

Tomato Sauce—Take a cup of tomato, either fresh or canned, and put it into a saucepan with half cup of water, teaspoon of chopped onion, two whole cloves, one teaspoon of sugar, half teaspoon of salt and a dash of pepper; let it cook about 20 minutes. Then remove from fire and strain. Put it through a large sieve, mashing it with a wooden masher to make all possible go through, then return to fire. Melt a teaspoon of butter, add gradually a scant teaspoon of flour; when well blended add a little of the tomato and stir it in till a smooth paste is formed, then a little more till it will run easily; turn into the hot tomato to thicken and let it simmer 10 minutes.

Pineapple Preserve.

Cut in slices your pineapples, then in as small pieces as you like to eat it with a silver fruit knife; use about half as much sugar as pineapple; let stand in an enameled kettle over night, when the juice will cover the pine apple, and set to cook in the morning without any water till clear, and put into glass jars. It takes only a little while. Skim carefully while cooking. Don't cook too long, so it gets dark-colored. It will look light and clear.

Beaufort Stew.

Our choicest dish of meat is prepared with the cheapest cuts of meat. Legs and neck pieces may be used. Beef, fresh pork, lamb and veal may be used together, get them cut up in lengths of three inches or so, then, with a sharp trimming knife, trim off fat and outside rinds. Place in two-quart beanpot (which must be very clean) with a few cut-up potatoes and a carrot or two, one small onion, one slice of bacon, half teaspoon of pickling spices, salt and pepper to taste and one teaspoon of sugar. Fill with water one inch from top, cover pot tight and do not uncover until ready to serve. Bake from four to eight hours, according to amount of meat; the slower the better. About five pounds of meat as you buy it is needed for a two-quart pot.

BY LUCILLE DAUDET.

It is strange when you stop to consider it what a small line of difference there often is between a virtue and a vice. Just where the one stops and the other begins is often extremely difficult to tell. For instance, the one trait most despised by all mankind is hypocrisy. A most admired trait, on the contrary, is tact. Yet often one may be tactful to the verge of hypocrisy, and while some may call it the one thing, others may call it the other. Who really knows just where the division line comes?

Hypocrisy has a great many synonyms—insincerity, duplicity, double-dealing, pretence cant, pharisaism—all come under the same head. The desire to be tactful may at times lead us to the verge of hypocrisy, but so long as we are sincere we do not cross the border.

Do not allow yourselves to become hypocrites, for you will be disliked and distrusted by men and women alike. Do not think that you can hide your real feelings forever, for a look in the eyes, an expression of the mouth, may betray you at any moment. If you dislike a girl do not pretend friendship and liking, while all the time encouraging the animosity in your mind. On the contrary, you should set yourself to work to overcome your dislike for the other. In the meantime, until you feel that you have conquered your animosity, keep away from the girl.

Be sincere in what you say of others. If you cannot think nice things about them, do not say anything at all. You should never run down others in your speech, so if you cannot praise be silent. If you are forced to utter an opinion about a person you dislike, pick out the one point you find to admire in that person and mention that.

Unfortunately, it is all too seldom that the real hypocrite recognizes herself in her true nature. She usually garbs herself in a cloak of self-righteousness, covering her inward self with a mask of dissimulation. Her "I-am-better-than-thou" attitude succeeds in deceiving most of the world, including herself as well. This pharisaism is one of the commonest characteristics of the hypocrite.

It is better to be blunt and outspoken than to be hypocritical. The hypocrite may make more friends, but the frank person knows her friends are true. You want your friends to like you for what you are—not for what you are not, but pretend to be.

The hypocrite parades her pretended virtues before the world. Self-ad-

vertisement as a model of kindness and nobility is her pet labor. Her plausibility is her best stock in trade. You have only to talk to her five minutes to know that she has two Bible classes and is the most charitable member of her church. According to her, she is constantly doing good. She will tell you in one breath that she has only love in her heart for the whole world and in the next that Mrs. Brown is no doubt a respectable woman, but that she shouldn't be so indiscreet.

The awful part about the hypocrite is that she can do more harm to a girl's character in one minute than a frank person can do in a year. The outspoken girl will talk to you against a person and you will know right away that she is talking of some one she greatly dislikes. You can tell, consequently, that her opinion of the person in question is prejudiced by her dislikes and is to be valued accordingly.

But the hypocrite speaks very highly of the person she wants to slander. Then she inserts a but and a slight innuendo. Every insinuation is preceded by a flattering comment. The impression you receive at once is that this criticism must be quite unprejudiced, as the talker said so many nice things, too. Every harmful innuendo is doubled in importance because you think that if a woman who is such a friend can say such things they must be true.

Girls, avoid hypocrites and hypocrisy. There is nothing so displeasing as the one and no one so contemptible as the other.

A NUMBER of specially pretty blouses were seen last week. Lemon and palest roses are favorite harmonies, and look very attractive beneath brown fur, and there are some striking checkered patterns, showing in solid and pale tints two tones of velvet, blue or the new mulberry shades. To design so striking no jabot is given, but there are open-work seams of the finest and narrowst lace to take their place, or inset "beadings."

Those who feel the winter cold severely, even in the house, will find a thin silk blouse preferably to one of the thicker materials, or a heavy make of crepe de Chine would prove very comfortable.

Lingerie waists always have been, and this season, and probably always will be most popular and in the very best taste. Satins and silks may come and go, brilliant toned taffeta may be popular and then forgotten, but lingerie waists stay on forever. The lingerie blouse, with its deceptive air of inexpensive simplicity, remains ever dear in the public heart. Rendered costly by high priced.

BROOMS and scrubbing brushes that have seen better days can be converted into excellent mop sticks. Saw off the broomcorn and use this for kindling; nail on to the flat end of the scrubbing brush. You'll prefer this to the patented ones, for you are spared the labor of continually unfastening and replacing the scrubbing cloth when wringing out.

GLIT picture frames may be freshened and brightened by washing them with a soft brush dipped in the following mixture: Put enough flour of sulphur into a pint of water to give it a yellow tinge, add two onions cut into pieces, and let them boil; strain into a dish, and when the liquid becomes cold it is ready for use.

SOAP never should be used in cleaning paint, especially white enamel or any paint with a gloss, as it removes the change delicate tints. Anything that is edged with fringe needs to have the fringe wet so that it may be shaken out nicely against the edge of a clean table before ironing; it often needs wetting and shaking out two or three times to be nice. In starching fringed doilies the fringe should be gathered up in the hand and not dipped in the starch with the rest of the doily, as starch is likely to mat fringe badly.

AROUGH, uneven silvery kitchen floor was satisfactorily dealt with in this manner: An old Ingrain carpet for which we had no use was fitted to the floor without tacking and over it was placed the linoleum, making a very restful surface for tired feet. Around the baseboards and doors next to the floor was tacked a three-inch strip of the linoleum, which made the floor very easy to clean and no soiling of the light paint.

TO make soap jelly, dissolve half a pound of good white soap in a quart of water. It may be boiled till the soap has melted, or the soap may be shredded and boiling water poured over it. As soon as it is cold it becomes a jelly, a handful of which will transform a basin of hot water into a superior and safe lather. Lace handkerchiefs and fine lace garments should be washed through this lather, rubbing soiled parts through the palms of the hands, as one does a cake of soap. To rub across the knuckles in the ordinary way breaks the delicate threads. When clean rinse through cold water and then, to make snowy white, pass through a basin of cold water, to which have been added a few drops of liquid blue. Powder blue is apt to make undesirable smirches, while the liquid is more reliable and of a more delicate tint.

TAKE the center tray of an old trunk and bore two holes in each end about six inches apart. Take a piece of cotton clothline about ten inches long and make a knot in one end. Pass this through one of the holes, leaving the knot on the inside. Pass rope through other hole and make another knot in end of rope. Pull out and you will have a substantial handle. Make another handle at the other end of the tray. The whole can be stained and varnished if one wishes. In clearing the table after a meal pack dishes in the tray and carry all at once to the kitchen. This is much easier than walking back and forth several times. The tray may be used to return dishes to either table or cupboard. Sometimes one can carry the entire dinner to the table at one time. By lining the tray with white oilcloth it can be used in the sickroom as a table, often preventing a spot or stain on the bedding. It is so light it is handled easily by a sick person.

FANCY work is something to which every woman should give her personal attention if possible since the labor of many hours may be ruined in a few minutes by a careless servant. Put about half a pint of bran into the same amount of cold water and boil it for half an hour. Strain the bran water and then add to it another half pint of boiling water. Use this mixture in-

TWO men were discussing the success of a third, and one of them remarked:

"It's his knowledge of human nature that has helped him. Human nature's the biggest thing in the world, and if you know that you know everything. Jim couldn't only size up another fellow, but he could sized up the effect of what he did, or meant to do, on people in general. He knew how to get the response he wanted, because he understood what would bring it out. Naturally he's a winner."

A lot of us fail to realize just that point. We get things planned out very nicely all but the human nature end. And when we fail we aren't able to find the flaw. Especially we women.

It's human nature to be attracted to a fresh, dainty, cheerful appearance. It's human nature to remember what is brief and striking, and to forget what is long and dull. It's human nature to like to be jolled, to yield to tact, to boost the joyful, self-confident and resourceful person. Remember that your job is not simply a mechanical thing. It is also intimately connected with human nature, and it will pay you well to take that part of it under consideration. It is the man or the woman who "understands" that is going to get a lot more out of others and out of him or herself.

ODDS & ENDS

stead of soap jelly and wash the fancy work in moderately hot water, just as you would soft woolen goods, being careful not to rub it or to wring or twist it. Squeeze it softly with the hands. After the first washing soap may be used instead of bran. The rinsing water should be ready before one begins to wash the pieces of fancy work as the process must be completed as quickly as possible. If there is a variety of color in the piece put both salt and vinegar in the rinsing water in the proportion of a dessert spoon to a quart of water. For reds and pinks salt alone will be sufficient, but vinegar is necessary, especially in the case of violets or other purple flowers. Fancy work should be dried as quickly as possible, with the thickest part nearest the fire, and ironed on the wrong side when nearly dry. If through oversight one waits till it is quite dry place a damp white cloth between the fancy work and the iron or there will not be a good surface. The iron should not be extremely hot, as the heat has a tendency to fade and change delicate tints. Anything that is edged with fringe needs to have the fringe wet so that it may be shaken out nicely against the edge of a clean table before ironing; it often needs wetting and shaking out two or three times to be nice. In starching fringed doilies the fringe should be gathered up in the hand and not dipped in the starch with the rest of the doily, as starch is likely to mat fringe badly.

NOW, remember," went on the bustling little man, "that your nails must not be so when properly manicured; that care will eliminate the white spots. Polish to lessen the ridges and oil for brilliancy, and—be gentle.

"Now for the half moons: Making your half moons show is not a thing that can be regulated to any great extent, because those coveted 'lunules' are there naturally, full-orbed and beautiful, or the mere tantalizing rim above the horizon. You have to make the best of them; you can't make them over. Don't by any means push the flesh away from them, for there will be the same old trouble—puffed and inflamed and broken cuticle around the base of the nail, with white spots beside. When the cuticle is put into good shape and gently kept from growing to the nail then the moons will be doing their duty.

"Don't bite your nails!" exclaimed the man. "Any girl that wants pretty hands and nails must never bite them. It is one of the ugliest habits a girl or any one else can form. It not only spoils the nail, it mars the entire personal impression as well. Can you imagine a person of real charm biting her nails? You know real charm is possible to every girl if she will work for it.

"Haven't you ever felt yourself shrinking from a person with stubby, bitten nails, from the man, woman, boy or girl whoidgets with the nails against the teeth? It's hideous! I would like to give a lecture for the benefit of every mother and teacher on the evils of allowing children to bite their nails.

"The remedy is manicuring, and it will have its effect even on little children. Let mothers manicure children's nails, and it will do more than talking to give them pride in their personal appearance.

"For whitening and softening the hands there are all sorts of preparations. Lemon juice bleaches and softens the skin and nails. Rose water and glycerine, as the druggist mixes it, is soothing to some skins, and with the addition of lemon juice makes an ideal lotion.

"Protect your hands and give them fair treatment. Keep them warm in cold weather by means of warm gloves. If you must work and wash, let gloves, dish mops, wringers and washing machines save your hands. The business woman and the teacher whose hands are dried from the handling of paper and chalk, must have a bottle of oil ever ready."