

Women's Tailor

The Thanksgiving Hostess

THE Thanksgiving hostess should be chary of introducing novelties into the Thanksgiving menu. This is the day of the year when the time-honored dishes best. Turkey and cranberry, mince and pumpkin pie are necessities and the only changes allowable are in the way of preparing these standard delicacies. Plain cranberry sauce or cranberry jelly may be converted into cranberry ice and the pumpkin and mince pies made in tiny tartlet pans—you needn't have them too tiny, however, if there are to be any boys at the table.

Thanksgiving is, practically the day for family reunions, but if your family is scattered, and it is not possible to have the members all together, then invite those friends who would not be likely to take part in a family reunion of their own. Ask one or two of the young women of your acquaintance who are without relatives, and by all means ask your bachelor friends, who are especially invited on this day, the most dismal of all the year.

If your friends would enjoy the football game give them a football dinner, and have all the decorations suggestive of the green and gold.

A large football may be obtained at the confectioner's for a centerpiece, to be filled with chrysanthemums, and small imitation footballs may serve as this year's centerpiece. The names of the guests written on them. Or if you wish to go to a little more trouble you may lay out a regulation football field in the center of the table, and have the players seated on the lines, which you and your guests hope will win at the afternoon game. This year the Multnomah team (red) will play the Eugene team (yellow).

Of course if you dine in the afternoon you will be obliged to have dinner somewhat early in order to go to the game, but after it is over and you have "yelled" industriously you will find that all are hungry and anxious to eat. It would be well to prepare a sort of after feast, unless you wish your guests to leave while suffering from the pangs of hunger—hunger on Thanksgiving day.

But how to entertain in the evening is probably the question which troubles you most.

Well, how does a masquerade of the season sound? You may be sure that the young people will like it, as it affords an opportunity for "dressing up."

If you decide to give a masquerade of the season party you should, at least in one corner of the invitation that you wish your guests to come in a costume appropriate to some season of the year. One girl may come as a summer girl, another as a girl of the fall, and the last should wear a huge hat, which she refuses to remove, and the picture of some matinee hero, framed in tinsel, as a locket. The "New Year" girl will wear numberless little balls, and have her gown covered with printed "good resolutions."

You may expect more than one athletic young man to appear in full football togs, and others may come as fishermen, much sought after summer men, and in the ghost like garb appropriate to Halloween.

Each guest will act "in character" all evening, and much merriment will be caused by the queer combinations.

Cards or dancing may be indulged in after the young people are tired of the fun caused by the different costumes.

who is utterly ignorant of the rules, and who has to have every move explained—and then doesn't understand. So the girl studies the game, even if she has to devote a few Saturdays to sitting in a cold grandstand "settling on to the rules, and incidentally the correct terms—she does, not want to betray ignorance by using a misfit of baseball and football terms, irrespective of their meaning.

If she really likes sports the chances are that she will become a football enthusiast while she is learning the difference between a yard and a foot, instead of a perfunctory interest in the Thanksgiving game. Of course she will be well supplied with flowers of the team color—the young man will attend to that.

But the Thanksgiving girl is not presumably a football girl, but a very charming home girl who can make delicious foaming chocolate, besides being able to prepare the dinner itself if necessary. She is the sort of girl whom men think it a pleasure to meet on and seek to please, and she is usually overwhelmed with flowers and attentions.

There is no need to wish this girl joy, but we can wish that every lonesome young man will find a girl like this on Thanksgiving day, even though it may make him feel the lonesome homelessness of bachelorhood more than ever before.

Women Should Be Thankful.

The women of the world and especially those of the United States have reason to feel that the progress of the year has vastly benefited them in every way.

The agitation for more considerate treatment of the servant class in all vocations has had material advantages for good, and promises them still more in the future in the matter of shorter hours, better remuneration and fairer treatment from employers.

Another noticeable improvement throughout the world is the wide range of occupations open to women; professional women are no longer regarded with consternation, as though they were hybrid beings, and while the old claim of queen of the family is more revered in her than ever, yet she has more and more extended to her a wider sphere of life and activity.

As wife and mother she has also received additional assurances that at least she will be considered as equal partner with her husband in regard to all the material affairs of life.

Especially is this noteworthy in the enactment and interpretation of laws beneficial to her. A very recent time ago it would have been utterly impossible for the Countess Castillans to have been given the custody of her children and made exempt from any obligations to her husband—would it not be a victory when one remembers that the case was tried in France, where the laws have never given much attention to the rights of women.

As for the present consideration for women may be traced to the continued agitation of women's rights, not only in the realm of politics, but as they are affected by the whole system in the domestic matters.

Certain it is women are to be thankful to some source—probably mainly their own effort—for the continual advancement of their cause in every relation of life.

Jewels and Their Properties.

The latest study fad of all is precious and semi-precious stones—their form, color, and general raison d'être. Pearls, diamonds, rubies and emeralds still hold pride of place, but several new stones have been discovered, and others have increased in value and importance. Sapphires, amethysts and opals have risen in price and in popularity. Then a blue topaz has been recently unearthed in Rhodesia, and another novelty in Kunzite, a beautiful mauve-colored gem, only to be found in San Diego county, California. And several sorts of green stones have lately come much to the fore, such as peridot, olivine and tourmaline, and of which look and color are very different. Also, there are fascinating freaks—black and pink pearls, and green, yellow, blue, brown and black diamonds.

Blue Diamonds—The ordinary diamond dust makes no impression on them, and they can only be polished with their own dust.

Black Diamonds—were once the mourning jewel of the Russian court. Black pearls have two lusters, a gray and a green, of which the latter is the more valuable.

Opals are valuable, and superstition fades away in the strenuous life of the new century. But even now some of us believe in their uncanny influence. The story goes that Alfonso XII of Spain pressed an opal ring to his young wife, Mercedes, and her death occurred shortly afterwards. Before the funeral the late king gave this ring to his sister, Maria del Pilar, and she also died a few days later. The king then handed over the ring to his sister-in-law, Princess Christina, and she, too, died in the course of a few months. Alfonso, deeply distressed at these fatalities, decided to wear the ring himself. But he wore it only a short time, as his unhappy life soon came to an end. However, this ill-starred opal will do no more harm to humanity, as the queen mother of Spain attached the ring to a gold chain which now hangs around the neck of the Virgin of Almuñeda, in Madrid. Opals are found in Hungary, Mexico and in Queensland.

The Wonderful Something.

There is something that maketh a paler of a little while and a prayer; A something that seeth a garden In one little flower that is fair; That tunceth two hearts to one purpose And maketh one heart of two; That smilith when the sky is gray one And smilith when the sky is blue.

Without it no garden hath fragrance 'Tis 't holdeth the wide world's bloom;—

Without it a palace a prison; With cells for banqueting rooms; This something that halloweth sorrow And stealeth the sting from care; This something that maketh a palace Out of four little walls and a prayer.

—Maurice Smiley.

Woman's View.

From the Baltimore Sun.

In matrimonial matters most women would rather be eviled than happy.

THE FINISHING TOUCH



Pale Blue Ostrich With Marabout.

These dainty floating scarfs add a most effective finishing touch to the evening toilet.

In their original simplicity they appeared in chiffon, sheer crepes, filmy lousines, and other fabrics whose texture lends itself well as a background for artistic designs and color work.

But in their later appearances even softer effects prevail.

Real lace—chiefly of the variety whose patterns stand out in bold relief from a filmy background, or even without any background at all—are alternated with ostrich plumes, with swansdown, or more often with marabout, whose fluffy softness gives a

most becoming effect around the shoulders.

Plain straight lengths of the real Chinese handwoven crepe are in high vogue. Elaborate embroideries, cunningly wrought by those oriental masters of line and color, add to their richness and charm. Many are the uses to which these long scarfs lend themselves, and at least one will prove a valuable investment whether the wardrobe be large or limited.

Shaped hosiery-marabouts are pleasantly punctuated at intervals with fringes of ostrich plumes. All of the pastel tones can readily be found in those, to accord with or contrast with the dinner or dancing frock.

Scarf in White Marabout and Point D'Aiguille Lace.

New York Fashion Notes

CHINESE mandarin coats were first worn as evening wraps in this country about two years ago, and ever since then their popularity has been steadily increasing. Owing to the handsome embroidery these coats cannot well become ordinary, for can they be successfully imitated in machine work. The Chinese and Japanese seem to understand effective color combination better than any other nationality, and they seem to obtain certain tones which with us only make violently glaring contrasts that are anything but attractive.

In the present craze for antique even the mandarin coat must be just as old as possible, and certainly time does seem to soften most charmingly the brilliant golds, purples, reds, blues and greens in which the oriental ever takes delight. There is nothing faded about the dull finish that the silks and satins acquire with the wear of half a century, the color effect being only enhanced.

The majority of the mandarin coats are of satin, almost completely covered with rich oriental embroidery, the chrysanthemum pattern being the one most frequently seen. The flowers there are worked in varied colors, often having huge gold centers, and their shaded green stems and leaves generally being in just the right note of color. Usually the old coats have to be relined, for even if the thin China silk interlining is not worn or soiled it never seems sufficiently handsome for the embroidery.

Some dull antique coloring is best, the shade according nearly as possible with some one part of the embroidery. If there is a suggestion of deep pink or old rose in the flowers then the shade is an excellent one to be carried out in the lining. There are certain shades of dull blue that are effective and not too bright, but perhaps the best tones of all are found among the soft yellows and dull ivory whites. For winter wear interlining must be added if the garment is desired for an opera or theatre cloak.

Novelties crowd one upon another in the realm of millinery this month, and never has the variety been so great nor the models so diverse. Between the immense Lamballa hat and the tiny morning toque, a veritable chromatic scale of styles is introduced. Moreover, introduced, nothing being considered too startling or sensational to meet the occasion. Grapes, far from being eliminated from the scheme of matters modiste are introduced in the shape of small hats alike, and combined with apples or plums give quite a Bacchanalian appearance to the methods.

Wings and plumes are a very important feature in the making of the new hat models, and a remarkable development is shown in the tendency to combine several kinds of feathers on one

hat-shape. Ostrich and marabout are frequently placed in conjunction and in gray, black and white.

Even as regards the soft pads and wings protruding from the same three-feathered scheme is employed, and a combination of pheasant, guinea fowl, and even peacock, dyed in a multiplicity of different colors, is used with capital effect.

Purple and leaf green represent a very effective alliance which is seen in many of the smart hats, while parrot-green and mole-skin are among the other leading color combinations of the season. As a matter of fact, mole-skin is almost invariably allied, either to orange, pale blue or more vivid tints of green, supplementary color being introduced sparingly and with great discretion.

Frequently a cloth waist will be either too dark or too warm, so that the separate white lace or white bodice still lives. Lingerie waists may be worn well into the winter and some women never put their waists away, but this is an expensive habit, for under a cloth coat a fine lawn will not wear very long and frequent washing is also ruinous to the sheer texture and only the finest materials are at all smart.

Side plaited crepe de chine makes an attractive separate bodice. There should be a little transparent lace yoke and collar and if long sleeves are preferred the cuffs should be lined only with chiffon. The soft, satin finished silks are always good for a simple waist, while chiffon, chiffon cloth and the new marquette are all soft and becoming.

If a cloth waist is thought too hot for a dress that must be worn constantly, then a white lace strapped in some way with cloth or with velvet, the shade of the cloth, is sure to be effective. There are many ways in which the cloth strapped lace waists that are extremely pretty, the straps as a rule run about the waists instead of up over the shoulders, so as to be quite unobtrusive. There are many ways in which the gaiters have been too popular for the last two years. If it is desired to wear the bodice with more than one gown, then, of course, any color may be worn, as in stiffener or white satin or velvet ribbon used to relieve the lace.

This is, indeed, a season of button trimming, and many are the curious sorts of buttons, and the latest fashion is to possess a set of beautiful buttons quite individual and wholly different from those of the rest of the world. They are introduced in the shape of very ingenious hat pins not long ago purchased several hat pins with very elaborate and striking tips; these heads she delicately removed and had a button shank put behind them, the result being a set of buttons not only unusually handsome, but altogether unique as well.

The Kindergarten and the Child

ALL educators recognize the fact that the first school years are the most important, as far as learning and character-building are concerned, and therefore the best and most efficient teachers are put in the first and second grades, and it is harder to obtain a successful kindergarten teacher than it is to find one capable of teaching all the "ologies."

Preparation for kindergarten teaching is long and strenuous, and one must really love the work and the children to succeed at this important task.

Parents do not seem to realize the value of the kindergarten for their children, and really make no effort to send the little ones unless especially appealed to by some teacher or urged by a friend.

It is not yet admitted that the kindergarten is a privilege of the kindergarten, although it is not exactly an honor to the parents that it is so. Mothers often send their children to the kindergarten, as they would to a day nursery—simply because they wish to be relieved of their care during the greater part of the day. Well, at any rate they are ignorantly doing the best possible thing for the child.

But we are not sufficiently acquainted with the work of this valuable educational institution; we do not know what is being accomplished through the "play methods" of instruction, and are inclined to regard the kindergarten as useless, while some, in the conviction that children are sent to school too early, say that the kindergarten is apt to retard the child's brain, because it is being continually over-stimulated, and if their assertion were true—and the child rushed too much by this system—then the harm to the little ones could hardly be over-estimated. But the people who make this assertion have not inquired into the work—to them a school is a school, and they associate the kindergarten with difficult text books, which little heads must puzzle over. They think how cruel it is to keep the baby feet and hands quiet when they should be at play. Yes, the kindergarten teacher who would do this should be removed at once, and probably would be—for that is not the kindergarten-idea at all.

The kindergarten idea is "instruction through play"; the instructor is not a "teacher" in the accepted sense of the term, but a playmate who directs and takes part in every game; she is not forever pointing morals and teaching maxims which childish minds cannot grasp, but is teaching them through play, by the most natural and effective means. They are not taught to read and write and cipher, but are encouraged to enjoy all the poetry of child life.

Every normal child loves to sing and to hear "stories"—to hear them and to tell them—and in the kindergarten these natural instincts are made the most of—there will be plenty of time to make them all fit the same measure when they are older and begin the public school grind, but now they may use their imaginations—they "make up" stories, they draw pictures, and sing songs, and if they make gay-colored little mats "to take home to mamma," they are allowed to choose the colors themselves; in fact, individuality is cultivated more during the short time spent in the kindergarten than during any other time in the child's school life. It is more truly what Henry Van Dyke calls "creative education"—the only sort that really produces thinking, individual men and women.

It does not seem possible to introduce enough of the kindergarten idea into the primary grades of the public schools at this time, and it is to be hoped that trained kindergarten teachers will

soon be installed in the public schools, and will possibly be given charge of the present first year classes.

Most of the children in the first year of the public school are barely six, and are entirely too young for the regular school routine; here is where the initial "pushing" begins and imagination is killed through over study of unintelligible "lessons."

Inquire into kindergarten methods and then see whether or not you are willing to send your little ones—not only willing but anxious to make it possible—for there are not many of the wonderful institutions of the world, because people have not given them sufficient support—have not realized the necessity of the kindergarten to the best development of the child.

Regular Chopper.

From the Chicago Daily News.

"Has I got a brave beard?" boasted Shanty Sue, removing the clothes pins from her mouth. "Why, my fellow spills blood every day with his blade of steel!"

"Gracious!" exclaimed Tenement Tessie, "An' is he a big soldier in the army?"

"Naw!" He's a barber in a 5-cent shop!"

Delectable Thanksgiving Dishes

To Roast the Turkey.—There is no doubt in the world but that a turkey is spoiled by being stuffed. It may be broiled, roasted, or cooked in a casserole; they all draw the juices from the flesh and impart their seasoning to it. Roast your turkey once without stuffing it, and you will never again stuff it.

Draw it the day before. Put inside a little chopped celery, then sprinkle with pepper and oil the breast. If you like, with a little fat bacon. Put it into a very hot oven. As soon as the fat begins to melt baste the turkey every 10 minutes.

An eight-pound turkey should be roasted two hours—three, if stuffed; increase the time according to the weight. Do not add water to the pan and do not salt the turkey if you use bacon. If you do not, dust it with salt when it is half done.

Cheese Salad.—Beat a perfectly fresh cream cheese with cream until soft, then add minced beets, green peas and chopped olives until the cheese will hold its form. Form into round cakes and place on ice. When thoroughly chilled place on lettuce and serve with white mayonnaise on top.

Apple and Apricot Sherbet.—Select bright red apples of uniform size, rub them until they have a high polish. Cut off the blossom end, scoop out the fruit, carefully notch the top of the apple. Put them in cold water. When ready to serve wipe carefully, rubbing the apple with a cloth until the sherbet and serve upon leaves.

Creamed Oysters for Patties.—This mixture may be served in bread patties, ordinary bread boxes, in a browned loaf, or in patty shells. Drain 50 oysters; pour over them a pitcher of cold water. Throw the oysters into a hot saucepan, and shake until they boil and the shells curl. Drain, saving the liquid. Rub together four level tablespoonsful of butter and four of flour; add the oyster liquor, which should measure a pint, and half a pint of milk. Stir until boiling and add the oysters. When very hot they are ready to serve.

Mince Meat for Two Pies.—Chop fine half a pound of cold roasted beef. Add to it two ounces of suet, chopped, a pound of seeded raisins, a quarter of a pound of shredded citron and oranges peel mixed, half a pound of clean currants, one pound of apples, peeled, quartered and chopped, a level teaspoonful of ground cinnamon, half a teaspoonful of cloves, same of allspice, and four tablespoonsful of sugar. Mix thoroughly and add sufficient orange juice or cider or grape juice to make the desired consistency. The mixture is improved by adding half a cupful of cracker crumbs at baking time, before you add the liquid.

Cranberry Frappe.—Boil one quart of cranberries in one pint of water for six minutes, strain through a coarse cheesecloth, add one pint of sugar, stir and boil until sugar is dissolved. When

cold add the strained juice of two lemons, freeze to a mush, using equal parts of ice and salt. Serve in glass cups either with or just after roast turkey.

Crystallized Grapes.—Dip nice fruit in white of egg diluted with enough cold water to make it liquid; then sprinkle over thickly with coarse sugar and set in the sun's rays to dry.

Fruit Ice Cream.—Mash one can of apricots through a sieve, add the juice of two oranges, one lemon, one teaspoonful of vanilla, one tablespoonful of maraschino and one cup of cream. Add two small sponge cakes or a slice of rich cake finely crumbled and one tablespoonful of sugar. Beat all together and freeze. Serve in glasses garnished with the maraschino cherries. If condensed cream be used, one half cup will be sufficient. Omit the sugar unless an unsweetened variety be used.

Old English Plum Pudding.—Cream one fourth pound of butter with one half pound of sugar and add the well-beaten yolks of six eggs. Chop fine and cream one half pound of suet and combine together with one cup of milk with the first mixture. Stir in five cups of sifted flour and cut in the whites of six eggs beaten until stiff. Add one teaspoonful each of ground cinnamon, mace and nutmeg, one cup of sherry and one half cup of brandy. Drudge well with flour, one pound of raisins, one pound of currants and one quarter pound of shredded citron, and mix thoroughly into the batter. Pack in greased molds and boil steadily five hours, never allowing the water to get below the boiling point. The pudding may be made weeks before it is to be eaten. Boil for half an hour just before serving.

Pumpkin Pie.—For one pie allow one pint of rich milk, one half pint of stewed pumpkin, one half cupful of sugar, one half teaspoonful each of cinnamon and salt, one fourth teaspoonful of ginger, two whole and two extra yolks of eggs beaten together until frothy. Turn into the crust and bake in moderate oven until a knife, when thrust into the center, has no color of the filling adhering to it. When cold and ready to serve decorate with whipped cream.

A Neapolitan Salad.—Plain macaroni is broken into inch length pieces, then

boiled until tender in well-seasoned stock. Wash in cold water and put on the ice in a marinade of French dressing. When thoroughly chilled mix with celery and cover with mayonnaise. Garnish with sweet red peppers cut in tiny dice and a few carrels of grape fruit, or fresh cucumber dice. The cucumber possibly is in better harmony with the macaroni and is preferable for those who are able to eat cucumbers.

Roasted Pigeons.—Remove the heads and necks close to the bodies, and have the toes clipped from the feet. Cook in water until tender, then drain and wrap in seasoned, mashed potato; brush with butter and cook in hot oven until potatoes are browned.

Definitions of "Home."

The golden setting in which the brightest jewel is "mother."

A world of strife shut out, a world of love shut in.

An anchor which shades when the sun-shine of prosperity becomes too dazzling; a harbor where the human bark finds shelter in the time of adversity.

Home is the blossom of which heaven is the fruit.

Home is a person's estate obtained without injustice, kept without disquietude; a place where time is spent without repentance, and which is ruled by justice, mercy and love.

A hive in which, like the industrious bee, youth gathers the sweets and memories of life for age to meditate and feed upon.

The best place for a married man after business hours.

Home is the coolest, kindest, sweetest place in all the world, the scene of our purest earthly joys and deepest sorrows.

The place where the great are sometimes small, and the small often great.

The father's kingdom, the children's paradise, the mother's world.

The jewel casket containing the most precious of all jewels—domestic happiness.

Where you are treated best and grumbled least.

The center of our affections, around which our heart's best wishes twine.

A popular but paradoxical institution, in which woman works in the absence of man, and man rests in the presence of woman.

A working model of heaven, with real angels in the form of mothers and wives.

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