

ARENA

SCOTTISCHE
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INTRO.
Moderato e legato.

THE HOME CIRCLE

MADE - OVER GOWNS

By Dorothy Dale.

THE designs this season are particularly well adapted for making over a gown, as one of the most favored modes is the so-called "skeleton" bodice, where the sleeves and under blouse are entirely of lace. Some of these frocks have the material of which the skirt is made, used as shown in one of the drawings on this page, the fabric in this case extending around under the arms, the front and backs being joined as in any ordinary waist. This design may be adapted in various ways and is suitable for both light and dark materials, while the other illustration to the right of the page requires even less material, but is most desirable for a light-colored gown where the contrast will not be so decided between the lace of the yoke and sleeves and the material of the gown.

Indeed, this design requires less than a yard of silk for the bodice part, which is an advantage to be considered when making over an old gown, or using a remnant or short length of material. This little model had the underbodice and sleeves made of cream-colored net, which may be bought in double width for from 50 to 85 cents a yard, according to the quality. The net was tucked in half-inch tucks crosswise, and was used in combination with half-inch clumsy lace, which was used for a little round yoke and stock collar and for bands around each short sleeve.

The skirt of the gown, which was of pale-blue messaline, was cut very full around the hips, wide bias bands simulating tucks being put on about the lower part in deep points. The top of each of these bands was finished by a narrow bias milliner's fold, which was run into a loop at each point.

The silk used on the bodice was cut into shaped pieces, which extended up from the belt in front and in the middle of the back, being attached over the shoulders by narrow folded straps of the silk, which were joined under little buckles of sparkling rhinestones.

These skeleton bodices are much in vogue also for wear with the coat and skirt suit, lace, net, chiffon or some thin material being used for the gumpie and sleeves, with the lower part of the bodice made of cloth or velvet.

In making over a gown very often the difficulty lies not so much in the skirt as in the bodice, which may have become

too small or which may be of a design which is no longer in style. In this case it will often be found that the puff sleeves of the original gown may be made to do service for the bodice of the remade frock.

Really, the material itself counts for far less in a gown just now than does the individuality expressed in the trimming, and as lace is so much used for entire sleeves and deep yoke portions of the bodice, most of the material of a made-over frock can be reserved for the skirt. The skirt, however, must of necessity be full about the lower part to have the required outline, but tucked panels, plaits and various devices may be contrived to bring the skirt "up to date" and if the gown is of light color for evening wear, panels formed crosswise, ruffles of lace set on from just below the hip line to the bottom of the skirt, gave an excellent effect.

A bag for opera glasses makes a very pretty and useful gift, the illustration showing one of very novel style. The model, which came from Paris, can be easily copied, and would be pretty in almost any coloring. The bottom of the bag was cut to follow the outline of the glasses as shown in the drawing. In the bag from which the sketch was

Remade Opera Bag.



made this bottom piece was made of looking-glass, which was glued to silk-covered, padded cardboard cut the same shape as the silk lining the bottom of the bag.

The bag was made of dark gray suede, the top above the silk drawing being made to look like a large pansy. Five petal-shaped pieces of velvet were cut, the two larger petals, which were of light purple, being attached across the other side. These smaller petals were made of white velvet tinted with water colors in shades of violet and pale yellow in pansy colorings, the darker petals also being tinted with watercolors.

The inside of the bag was lined with soft white silk, a gray silk cord being used for the drawingstring.

The cloth frock sketched shows a bodice design that would also be suitable for a three-piece costume, or for wear with a short fur coat.

The model was of broadcloth, the lace underbodice being of Valenciennes in combination with heavier lace. The sleeves were of allover val, trimmed with two-inch ruffles to match, a band of the heavy lace being used as a cuff just below the elbow. The yoke was made of heavy lace, to which frills of the val were slightly gathered. The bodice of broadcloth was trimmed with half-inch bands of the same, embroidered by hand in large raised dots in silk. The skirt was made with alternate box plaits and tucked panels, two stitched box plaits being placed in the middle of the front and back and over each hip.

Onion Broth.
By Beatrice Carey.
Parboil six large onions, slice them and toss in one ounce of butter with salt, pepper and some parsley. Add one half-teaspoonful of flour and one quart of white stock, made from fish or chicken, also one pint of hot milk. Press through a sieve and serve with slices of toast.

Use for a Cooking School.
Father-Cooking schools are of some use after all. This cake is delicious.
Daughter-Is it? I thought it would be a terrible failure.
I told Bridget exactly how to make it, and she went and made it some other way."

THANKSGIVING RECIPES

By Sara Cranford.

BISQUE of Oysters.-This recipe requires one quart of fair-sized fresh oysters, one quart of rich milk or cream, eight soda crackers, a teaspoonful of beef extract, or less if the extract is very much condensed, a saucereful of finely minced celery, two or three spoonfuls of butter, worked into an equal amount of flour, the yolks of three eggs, teaspoonful salt, and one-half a teaspoonful of pepper, with a sprinkle of cayenne.

Chop the oysters, put them into the stew pan with their own liquor, the celery, beef extract, crackers, salt, pepper and a little parsley. Boil slowly for 20 minutes, then rub through a sieve until all the moisture has been pressed through. Return to stove, add milk and simmer again for 10 minutes. Set back and very carefully stir in the beaten yolks of the eggs; serve at once.

Roast Turkey.-Procure a plump, young 12-pound turkey that has been singed. Draw the turkey, being careful not to break any of the internal organs. Rinse in several waters, putting a teaspoonful of baking soda in the next to last. Wipe dry inside and out. Rub the inside with a little salt and stuff.

Chestnut Stuffing.-Use a quart of chestnuts for this recipe. With a sharp pointed knife slit each across one side. Cook one minute in boiling water, drain and let dry. Add a teaspoonful of water for each pint of nuts and stir them about over the fire, or in the oven three or four minutes; then remove the shell and skin together. Keep the nuts covered with a cloth in the meantime, as they shell more readily when hot. Then cook until tender in boiling salted water, drain and pass through a ricer. Add one teaspoonful of salt, some pepper, a pint of bread crumbs moistened with one-fourth of a cupful of butter and lemon juice and chopped parsley if desired. Moisten with hot cream or stock if a moist dressing is preferred. This moist dressing will not absorb so much of the juices of the turkey. Roast in a moderate oven, allowing about 20 minutes to the pound.

Cranberry Jelly.-Cook one quart of cranberries in a cup of water over a hot fire about five minutes, or until they burst, with a wooden pestle press the pulp through a coarse sieve, add a pint of sugar and stir over the fire until the sugar is dissolved and the mixture begins to simmer, then skim and pour into cups to cool.

Sweet Potatoes, Southern Style.-Into

a large flat-bottomed saucepan put one-fourth a cupful of butter and two tablespoonfuls of sugar. When hot lay in raw sweet potatoes, pared and cut in halves, lengthwise to cover the bottom, season with salt and pepper and cover not very closely with another layer of potatoes. Pour on boiling water to half cover the lower layer, cover the vessel tightly and set where the heat is gentle. When the lower layer is browned remove to the top, letting the other layer brown. When both layers are tender the water should be evaporated, leaving a little sauce to pour over the potatoes in the serving dish. If preferred this dish may be cooked in a casserole in the oven.

Chicken Salad.-Cut cold chicken into half-inch dice, using both light and dark meat. Moisten it with French dressing. Cut tender celery into small dice and mix it with the chicken, using two-thirds as much celery as there is of chicken. Mix the whole with mayonnaise. Form it into a mound. Cover the mound with mayonnaise.

Mince Pie.-Half a pound of suet, half a pound of raw beef, one pound tart apples, chop each finely and separately. Bake slowly between thick crusts of puff paste.

Pumpkin Pie.-Select a sweet pumpkin; they are small in size and of a deep yellow color. Cut in halves, remove the seeds, cut in rings, remove the rind and then cut into small pieces. Steam until the pumpkin is soft and the water nearly evaporated. A slow fire is needed for the last part of the process, which is quite lengthy. Press the pulp through a sieve. To each cup and a half of prepared pumpkin add one cup of milk and a half a cup of rich sweet cream, scalded; one egg, well beaten; a generous half cupful of sugar and one-fourth a teaspoonful each of salt and mace. Mix together thoroughly. Bake slowly between thick crusts of puff paste.

Renovating House Furnishings

By Beatrice Carey.

EVERY year or so it is generally necessary to make changes in one's house furnishings, but to do this economically is often a vexing problem. Chair covers and table covers, hangings, etc., can, however, be cleaned very satisfactorily if they are not too much worn and faded, and soiled carpets can be dyed with excellent results. Indeed, if the floor of a room is covered with a plain, colorless carpet, such as was the fashion some years ago, it will be found that the effect of the entire room will be much improved if the rug is sent to the dyers and colored a rich crimson or a clear dark green or blue, as is best suited to the other furnishings.

The charge for dyeing the carpet is not large, the cost being about 25 cents a yard, and especially in the thick-pile carpets, such as Wilton or Axminster, the results are very good.

In selecting materials for furniture covering it is really false economy to buy cheap materials, as the quantity required for the average chair is very little and the cost for doing the upholstery is just the same, whether the material cost 15 or 25 a yard. Always buy such fabrics with a view to their wearing quality, and although some very artistic and pleasing designs can be found in the cheaper stuffs, as they are mostly made of cotton they are apt

to fade and wear out within a year or so. Two dollars and a half a yard is the cheapest velour that is safe to use as a furniture covering, although cheaper quality may be used for draperies.

In a room where the walls and hangings are plain the furniture coverings may be figured, but be sure to select patterns in which the colors are artistically combined. Always avoid the cheap figured corduroys, harshly colored tapestries or pressed velvets, and do not have your entire set of furniture covered alike.

The fashion now is to have each piece of furniture done in a different material, coloring and design, although a careful harmony should be in evidence as to the color scheme. The favorite materials are silk brocade, silk and wool tapestry or velour. Upholsterer's velvet is also much used and comes in almost every color and shade. It is very serviceable and does not show marks as readily as velour.

Some clever housekeepers upholster their own furniture, which is, of course, a great saving. The work is really not difficult, unless the piece is done in tufted style, and if desired a tufted chair or sofa to be recovered can have the hollows filled in with little pads of raw cotton, the whole then covered with a layer of sheet wadding, so that the new material may be put on perfectly

in renovating the furnishings of a room, unless the room itself is suitably decorated as to the walls and woodwork, the best results cannot be gained. Still, many a housekeeper will allow ugly woodwork or an inartistic characterless wallpaper to mar the effect of excellent furniture because of the expense of repainting or papering.

Papering, of course, has to be done by a professional, but even then the expense is not large if an inexpensive wall covering is selected. I have seen very charming rooms in which the walls were hung with paper that cost but 15 cents a roll, and at this price a room can be done for 25 or 37, including all charges. As to the woodwork, ready-mixed paints can be bought which are easily applied, and a room done in ugly yellow pine or too brightly colored cherry can be completely metamorphosed by going over it with a mahogany stain or white enamel.

In the heart of one of the least-known countries, British Guinea, is a mountain called Rocaima, the top of which only two parties of white men have ever yet attained. This mountain is an immense tableland, with absolutely precipitous cliffs 2,000 feet high on all sides. The only way of approach is by ledges running right under a gigantic waterfall, which leaps from the summit of this terrible rock.

