Talking of Clothes.

STYLES and colors are now so well established that it is possible to speak with some certainty regarding them. One noticeable thing about this summer's fashion is the tendency away from the dead white of the past two seasons. Nattier blue, copenhagen, cerise and the new shades of red, which are variously named dahlia, cyclamen, coral and azalia, are much worn. There is a marked tendency to follow the lead of nature in the new colorings, and it is one to be approved. Hyacinth blue, aloes green and cyclamen pink are certainly more attractive than some of the strange names which have been invented for new colors, such as elephant's breath, which means nothing at all.

The dyed-to-match laces are the most noticeable feature of the newer gowns. It is a useful fancy for the economically inclined, as well as for the ultra-fashionable, for while the latter has merely her own taste to consult and abundant opportunities for testing it, the former is able by dint of good management to put together a little of this and a little of that and produce quite as good an effect. The dyeing is not beyond the powers of any one who is inclined to take the trouble, and the harmony of color in contrasting materials is one of the prettiest modes.

The Rose Festival has brought out some charming gowns, and one who came from a larger place than Portland was heard to exclaim: "How much the women dress in Portland!" Whether it was a Portland gown or not, one that attracted attention for its simplicity and its daintiness was of a charming blue, perhaps the eau de nil, would name it. It was most like an aqua-marine with its suggestion of green. The bodice was cut with a deep Dutch neck and the long armhole, or cape sleeve, both of which were bordered by a band about two inches wide of Irish crochet lace dyed to match. The inner yoke and long sleeves were of finer lace, probably a Valenciennes, also dyed to match the gown. There was a wide girdle with drooping ends which were tasseled. With it was worn a hat in natural-toned straw, faced with satin of the shade of the gown and set off by drooping ostrich plumes of black. It was not an elaborate dress, but it was very fetching.

While many of us may not wear quite so elaborate gowns, we may all be put together correctly, and this moves one to remark that it is more noticeable than ever and less pardonable, to see a gaping placquet or a shirtwaist and skirt which are not on speaking terms. Really when buttons and buttonholes are so cheap, it is hard to see how any one who can scrape up a nickel for these commodities can be forgiven for coming apart.

Shirtwaists should be strengthened at the waist line in the back by a piece of tape, and three buttons can be sewn to this with good strong thread. Buttonholes to match may be worked in the skirt band and the two so firmly attached that there is no possibility of escape. Besides the feeling of security that is given by being beyond criticism in this respect, there is the fact of being unnoticeable in public which is the sine qua non of the correct woman.

The plaited skirts which have been so satisfactory are slowly being left behind in the search for novelty. They will still be worn, however, for the tailored street suit, and no better mode has been suggested. Certainly the slinking mummyfied gown which is setting the east at odds will be lost in the shuffle before it gets over the Rockies. I have given some space this week to a discussion of the bizarre output of the French shops which startled Paris at the race course. Much can be made of a little by many repetitions, and no doubt these much talked of gowns are worse in the recital than in appearance. Yet they must have been ugly, to say the least, and an ugly dress has no excuse for its being in this enlightened age. It is scarcely worth talking about except that it shows the length to which the fashionable dressmakers will go in their search for something which shall call attention to themselves as the designer. It is a wonder that their patrons will consent to be made a tool for this purpose, but the whirl of fashion allows no time for reflection. The fact that it is called the "sheath" skirt and the "scabbard" skirt damns it for reasonable and modest womanhood. Better, far better, the Roman toga or the Grecian gown of sweeping draperies and jeweled girdle. These represent a mode which, if not uniformly becoming, recommends itself as modestly concealing instead of attempting to be indecent in its revealment.

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Those Directoire Gowns.

CURIOSITY has spread. In all the dressmaking shops of Paris today they are talking about directoire styles, where they should be worn and where not worn, whether they can be adopted to any one not possessing the physical perfection of the professional model. Some of the leading dressmakers in Paris are positive that the style is destined to have a long run. Others equally prominent are equally positive that the thing is impossible, and that the directoire dress will never be anything but eccentric, if not positively risque. This is the opinion of M. Worth.

"Never, never, never," cried M. Worth, to the New York Times correspondent who asked him if he were the guilty creator of the dresses that attracted attention at Longchamps. "As I never read a newspaper and never go to the races," he said, "what you tell me is the first that I have heard about the affair. But no directoire gowns have gone out of my house. We couldn't dream of making such things. Personally I don't think them in good taste. I don't think that any lady would undertake to appear in such garb, least of all in such a public place as Longchamps. No, we haven't made a directoire dress for 40 years. That was made by my father at the very earnest solicitation—and much against his will—of a certain very beautiful Russian woman. She wore the robe only once. She had been invited to a soiree at the ministry of foreign affairs. She was stopped at the door. That finished her fondness for the directoire. It also decided us never again to execute such an order, not even under pressure."

Mme. Paquin, who is another great authority on what women of fashion may wear, also assured the correspondent that the directoire style was quite impossible. "As for what I am doing you may see for yourself," she added, amiably. At a signal a lithe young "mannequin" passed into the room with the air of a duchess. She was wearing a closely fitting gown that concealed nothing of her charms and yet might have been worn in church during Lent. "Dresses may be tight fitting 'collantes,'" explained the great authority, "without being suggestive. As for the directoire dress with the split skirt, I really do not believe it can ever be worn by any one, except possibly an actress on the stage, and then her tastes would have to be somewhat eccentric."

Drecoll, Ducet, the rue de la Paix generally, seemed to be just as severe in passing judgment on the directoire as had Worth and Paquin. There was a change of note in the establishment directed by Mme. Margaine-Lacroix.

It was Mme. Lacroix who led the way in setting the style for the present scabbard form of attire. "I have been patiently at work for years," she said, "educating the public to a finer appreciation of what women's dresses should really be. Now that the style has really come to stay, no amount of criticism can check it. The directoire form with the split skirt is not the style of Sylphide or scabbard dress. Let me show you."

She spoke a few words to an attendant. A minute later a young woman, fair, beautifully coiffed, slim and willowy, entered, wearing one of the very gowns that had attracted so much attention yesterday at Longchamps. It was beautifully molded to her body, from the breast down. One could almost believe that the dress was the sole garment that adorned her shapely person. There was certainly no room for frills or frou-frou, for lingerie of any kind. Her tread was as silent and lithe as a panther's.

She paused in front of us, then slowly turned. On the right side the skirt was split to the waist line, caught together loosely with ornamental buttons down as far as the knee. From the knee down the skirt was open. Beneath could be seen a silken underskirt, absolutely plain and clinging as tightly to the person of the wearer as, say, paper does to the wall.

"The dress is absolutely simple," said Madame. "Therein lies its chief beauty. Both it and the wearer must be perfectly made. Only two garments cover the body. There is first a tight, elastic silk jersey, to which is attached the soft, clinging underskirt, which is visible at the side. The stockings are attached to hooks in the skirt placed at the proper height. This dispenses with bothersome garters and holds the under garment in place. The outer garment, the robe is made to serve as its own corset, the bodice being strengthened with a little whalebone, not enough, however, to destroy its suppleness. As a matter of fact, the place of the corset is taken by the jersey, which is knitted strong and tight. It extends from the breast down almost to the knees."

"And is there really a great demand for such attire?"

Madame smiled radiantly. "Could anything more beautiful be imagined?"

"But every one is not built like your mannequins."

"They need not be directoire, they can be Greek."

As a matter of fact, Mme. Margaine-Lacroix says that the dresses now attracting attention are more Greek than they are directoire. They were originally copied on the beautifully draped figurines of Tanagra, so well known to all art lovers. The original dress in this style was exhibited as long ago as 1889, and has had a more or less extensive vogue among the elect ever since.

Artists and artistes have always been divided on the question of its merits. Boldini, who probably paints the portraits of more women of fashion than any other artist in Paris, says that the value of any given style, from an artistic point of view, is equal to the value of the woman who wears it. This is truer, he admits, of the scabbard or directoire fashion than it is of crinoline.

M. Landolff, who dresses in charming fashion many of the most attractive actresses on the French stage, says that any style which sets off or enhances the natural charms of a woman is to be welcomed. He is a disciple of Gavarni. "Twenty-five years ago we began to clothe our customers in clinging stuffs that showed off the lines and movements of the wearer. That constitutes good dressing. I can hardly believe, though, that the directoire style of having the skirt open at the side will ever be adopted by women of fashion. If my surmise is true, the style is condemned in advance."

Mlle. Sorel, generally admitted to be one of the best dressed women in Paris, is utterly opposed to the directoire or scabbard dress for public places. "It is only possible," she says, "in one's own home, in the presence of a little circle of privileged friends. Of course, such a dress can be worn with perfect propriety on the stage also, for then there is no scanning of details. The general effect is all that is noticed, and the effect is harmonious.

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Fads and Fancies.

NEW YORK, May 30.—June is here again, the month for weddings, and which is thought by many to be the prettiest time of the year. The styles in bridal gowns have not changed much since the April weddings. Satin of the soft, supple variety called satin ondoyant or satin antique is still chosen by this year's bride. There are some exceptions, however, for one most exquisite wedding gown was made of heavy satin in plain, almost severe lines, but it depended entirely upon some very costly lace as its adornment. A perfect model for a bridal gown was seen in white satin ondoyant and embroidered in white floss. It was cut in princess style, semi-fitting to give the hipless effect and it seemed to hang from the shoulders where were bretelle extensions outlined with seed pearls. The deep yoke was of princess filet lace and was edged with a band of embroidered satin. The under bodice and sleeves were of embroidered white chiffon. The stock collar of medium height was bound with satin. The train was cut in a separate section, which fell gracefully from the shoulders. Another charming model was made of fine white Brussels net cut in empire style and handsomely embroidered in floss silk and silver. It was worn over a fitted princess slip of white messaline. A wide bertha of embroidered net extended over the shoulders and formed a watteau train in the back. There are numerous arrangements of the bridal veil and this year the most artistic effects are shown. Lace veils are magnificent, but some people do not care for them because they are so heavy. Brussels applique covered with embroidered dots is the favorite lace for these veils. Fine tulle sometimes edged with beautiful lace makes a very attractive veil. It is caught in a chou with orange blossoms and is fastened just at the left side of the coiffure, while a wreath or a half-wreath of the blossoms is placed on the tulle. In most instances the flowers are caught to the veil instead of the hair, but at the same time they are arranged to fall over the pompadour.

This year there are so many elaborate lingerie, silk and semi-transparent gowns to be worn that a separate coat must be had to wear with them when a wrap is needed. There are coats of lace and of embroidery and a combination of two or more kinds of lace. Very attractive are the ones of coarse-meshed net appliqued with taffeta or soutache in a Greek key design and bordered with heavy lace. The half-length coats for afternoon carriage and evening use are made of heavy laces such as Venise, Irish and Italian. They are seen in loose empire lines with flowing elbow sleeves and in one with the coat. Some have borders of medallions in all-over embroidered linen with the scalloped edges falling over accordion-plaited chiffon cordage loops and cabachons.

The thin fabrics for summer are bewitchingly pretty. Stripes are always attractive and some are two-toned, while others are a plain delicate hairline on a white ground. There are muslins of pink, blue or lavender and white stripes perhaps an eighth of an inch wide and those with black hairlines or blue and brown combined. Figures and circles are equally as charming, the latter sometimes forming a border in graduated sizes. One very dainty muslin in a pongee tone had small flowers in white with dark brown centers all over the surface. A lovely dotted Swiss showed a border of hand-embroidered dots in brown forming a Greek key design. Three graduated rows completed the border.

A very important accessory in this season's wardrobe is the belt, and it should be chosen with much thought which will show good taste. There is such a variety of them shown and one must have a belt to match each costume, hat, gloves or shoes. The plain leather belt with a smart buckle is very modish and can be worn with many suits. The Dresden belts are very dainty to wear with light frocks and with the linen dresses the embroidered linen belts are the correct styles. The small embroidered bags matching the belts will be popular again this summer. The topic that follows belts is purses and bags, for they so often match the color of the belt. There are not many of these accessories shown that are absolutely new and yet there is a slight change in the shape or the fittings and perhaps in the color. However, one style that is among the latest is a perfectly square bag with a strap at the top, through which the hand may be slipped, instead of the usual handles. Bags and purses are being made of white leather to be carried through the summer months. Many shades of blue can be found in the Morocco, and very beautiful are the shades of brown, including biscuit and pongee tones.

There is a new fad in jewelry this season that bids fair to be quite popular. The studs and sleeve links must not be the only things to match, but there are little finger rings exactly the same. These sets will be worn with morning frocks and the rings will be placed on no other than the little finger. They are plain and heavy bands set with a precious or semi-precious stone, which is oval in shape and is rather deeply set. Nearly all the colored gems are seen, such as rubies, emeralds and sapphires. Then the blouse studs are small with the stones set in either gold or silver, and when the latter is used it is treated to give a dull, old effect because just at present antique jewelry or a reproduction of the same is very fashionable.

FLORENCE FAIRBANKS.

Summer Frocks for the Little Ones.

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Farm Life More Attractive.

By Mrs. Gertrude Howe.

THIS is one of a series of articles on a question submitted to subscribers: "How can farm life be made more attractive?" and a germane one, "What advantage has the country over the city in the rearing of a family"?

The farm life is the ideal life, though it may not be quite so attractive as living in the city because of the lack of ways of recreation. But since the advent of the rural free delivery and the telephone, country life has been greatly changed. The thought of loneliness we have always associated with living in the country is not experienced now, except in a few isolated farm homes.

But still there is not the neighborliness shown between families that there should be. If they would organize reading and social clubs among themselves, and spend their evenings in a social or intellectual way the life would certainly be more attractive than when all the time is taken up with the continual round of toil.

Farm life as a rule is attractive to children, because of the freedom they enjoy in everything they do. And it most assuredly is the best place for the rearing of children from a great many standpoints. The first and most important reason: They are not thrown with evil associations either at school or in home play. Their time is not all spent in play. In the city there is very little work a schoolboy or girl can do. While in a country home they all have their morning and evening work to do. And during vacation they can be given some particular task for which they receive the profits or are paid some compensation for their labor, in this way encouraging thrift, and making them acquainted with the value and use of money.

A country reared man or woman is accomplished in a great many lines of work to which he or she could resort, to make a living if necessary. While a city reared person is as a general thing, accomplished in but one trade or profession.

Another very important reason is that the country is more healthful for growing children. There are many children in the city who hardly have breathing room enough for the play a healthy, robust child delights in, while in the country a child has "all the world" for a playhouse full of pure fresh air; and he also has the best of pure, fresh food to eat.

As to education, a country child has now about an equal advantage with the city child until he is ready for the higher education, then he is generally required to go away from home for that. And when they do enter college you will generally find the country young man or woman the leaders of their class physically and intellectually, and often socially. For an honest, upright all-rounded man or woman I will point to you the country-reared child.

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Etiquette of Calls.

WHEN paying a visit, if a third person calls, you should go away soon, unless your hostess especially indicates that she wishes you to remain; and this has to be done most tactfully, or the later arrival will feel poorly complimented.

In making a condolence call or attending a funeral service, it is not necessary to dress in black; in fact, it is almost better taste to wear a dark costume, which, though not offensive, is a slight relief from the mourner's black. This, of course, if you are not a member or very intimate friend of the family. Bright colors would be the height of bad form.

Watch yourself closely when paying a call to see that nervousness does not lead you into any habit, such as twirling a chain or rolling your handkerchief into a ball. Be at repose, whether hostess or guest.

When in company be sure that you do not fan the back of the neck of the person sitting in front. She can catch the influenza easily enough without your assistance.

A hostess never accompanies a gentleman to the door.

When there are several guests it is pleasant to remark in a different way to each that you are pleased to have seen them, but it is better to not refer to their coming again unless it be their first visit to you.

You cannot remove gloves when calling, not even for tea, unless invited to do so. It is a temptation sometimes when the gloves are fresh and white, but you must rely on the thoughtfulness of your hostess to protect them. It is snobbish to eat dinner or lunch in gloves, no matter how formal the occasion. Long gloves are slipped off at the wrist and the hand part tucked back under the arm of the glove, which is not removed. This is done after being seated at the table.

In leaving a large party it is unnecessary to say good-bye to the hostess before the other guests.

In taking a friend to another's house, introduce the friend to the host and hostess, leaving them to make the introduction to the other guests so long as they are near. This is a point that hostesses in all ranks of life fall woefully in.

If you do not catch the name at the time of introduction, let it pass till an opportune moment arises for learning it. "I didn't catch your friend's name," or remarks of this sort often cause embarrassment. Perhaps it has been muttered indistinctly purposely, not being sure of it, or having forgotten it—as often happens.

Make a point of saying something, even if only to refer to the eternal weather question, immediately after an introduction. That is the most awkward moment of the majority of persons' lives.

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Garnishing and Flavoring.

CELERY tops and parsley are not the only pleasing garnishing plants, although others are not common. Watercress may be grown in the garden without running water, and pepper grass, chervil and burnet are graceful and attractive. One row in the garden may profitably be made up of garnishing and flavoring plants.

Caraway and coriander seeds are used in cakes and cookies; dill with salt as a pickle flavoring. All are easy to grow from seeds sown in spring, the crop being harvested the same or the following year.

The plants should be thinned to six to ten inches apart in the row. Mustard savory and sweet marjoram are grown from seed. The latter needs shading while plants are small.

Thyme, sage, spearmint, tarragon and lavender are invaluable in the kitchen garden. They are perennials and, with the exception of tarragon, all may be grown from seeds, but better by dividing old plants or by cuttings.

For drying, leaves should be cut before the blossoms form.

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In the Dining Room.

AN ENGLISH woman told recently of a plan she employs to prevent nicking china. "I have damaged," she says, "by breaking or nicking, the better part of a Haviland set of china. This was caused mostly by the dishes hitting against the ends of the metal water faucets while washing, so that I had to give up using the sink and carry the dishpan to a table. To remedy this inconvenience I stretched a piece of white rubber tubing, about two inches long, over the ends of the faucets, letting it extend about half an inch below. The dishes no longer are broken against the metal pipes and I have no more extra steps to take. This is simple, yet means much to lovers of dainty china."

"Have you noticed that many hostesses are serving rock candy crystals instead of sugar with after-dinner coffee?" inquired an observing woman. "I've tried it myself and have found that the prettiest effect is gained by buying an equal amount each of red and white rock candy and mixing the irregular-shaped crystals in a low glass bonbon dish.

"These are served with a bonbon spoon. There's an especial advantage in this plan for those who want very little sugar, as the smallest quantity possible may be taken, less than an ordinary piece of cut sugar. This rock candy is absolutely pure, very cheap and gives a particularly delicious flavor to black coffee.

Olive sandwiches—Tiny ovals of thin bread spread with butter, then with equal parts of grated celery and chopped walnut meats, put together in pairs, with a stoned olive pressed into the top, are popular at teas.

Russian sandwiches are made by chopping olives fine and just moistening them with mayonnaise. Cut thin slices of bread in narrow strips, spread the olive upon half the pieces; spreading the others with caviar; press together in pairs.

The Modified Directoire, Showing Its Best Features Without the Objectionable Ones.

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Some New Salads.

FOR AN egg salad remove the shells from a dozen hard-boiled eggs, cut them in two and take out the yolks without breaking the whites. Rub the yolks to a paste with an equal quantity of sardines from which the skin and bones have been removed and season with salt, paprika and lemon juice. Heap the mixture into the whites and arrange it on lettucs leaves. Dress with mayonaise.

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A snappy salad is made of radishes cut into slices and sprinkled with minced onion and parsley. Dress with oil and vinegar and let it stand in a cool place for a time before serving.

* *

Narragansett salad is make by taking equal parts of hickory nuts, walnuts and almonds, blanching the latter, and throwing the walnut meats for 10 minutes in water in which onions are boiling. Add tiny bits of celery and pour over a good mayonaise.

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Two Timely Suggestions.

STRAWBERRY SWEETMEATS.—Dip large strawberries into white of egg, then into powdered sugar. Ornament a flat dish with strawberry leaves and pile the berries lightly upon them.

Many people object to the sweetness of prunes and yet dislike the watery quality of the juice if sugar is left out. A Skillful cook declares that the only proper way to cook prunes is in an earthenware bean pot in the oven. Wash and soak the prunes and put them in the pot with very little water; let them cook slowly for a long time. They will be found delicious, thick and rich, without any of the objectionable sweetness. Lemon, juice and peel, may be added if desired.—Good Housekeeping.

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Floral Bracelets.

THE latest bracelet for gloves is a pretty little circlet of small flowers, such as violets or forget-me-nots, which look well when the top of the gloves can be tucked underneath the short sleeves and the blossom bracelet can form a little edging to both the sleeves and the gloves. A circlet of color round the arm is not altogether becoming to all wearers, in which case it is better to choose white flowers to match white gloves and tiny brown leaves to tone in with tan ones. Mignonette tops that look as if the flowers had been pulled to pieces compose a charming glove bracelet, and a band of gold or silver tissue tied in a bow on the back of the arm, never fails to accomplish a pretty effect.

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A Pretty White Frock.

GIRLS who want a dainty white frock that will serve for all manner of occasions will find cotton dress net, two yards wide, newer and cooler than lawns and muslins. Many keep from buying it because they think it needs a silk lining. Really this makes it hot and uncomfortable for any summer weather outside the cool summer resorts of coast and mountain.

Not only that, but it is much prettier worn as the southern girls wear it—unlined and over dainty underwear. These girls have always worn cotton net frocks in summer.

Here is a good way to make such a gown:

Put the skirt into fine tucks or flat, small plaits at waist line, clinging to the figure. Attach blouse and skirt to the one belt and make the belt of two-inch beading. Fasten in one piece down the back.

Trim the skirt with three deep, scant ruffles, finished with flat tucks and one-inch Valenciennes or Cluny lace. Drop it over a petticoat of good lawn, trimmed with the same number and depth of ruffles, lace edged. For this you can get the narrow, inexpensive Valenciennes lace that sells by the piece.

Don't put coarse, wide lace on this petticoat, nor embroidery, and be sure that the ruffles are of the same width as those on the outside skirt. You have only to fall in this to be assured how necessary it is.

No style is prettier for the blouse than the kimono drapery that is laid in small plaits extending well over the arms in cape effect, with the edges finished with lace ruffles.

If one has a good neck the collarless effect is by all means the one to adopt. Large wide piece of edging with scallops uppermost across the chest and back of shoulders.

Under the loose Japanese sleeve, formed by the drapery, put a partly loose straight sleeve either of the lace edging—which is far the prettiest style—or of the net in small flat tucks.

For a girdle run colored satin ribbon through the belt of beading and tie it at left front in a bow made of one full loop and two long ends. These may be finished with fringe.

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Care of Clothes.

KEEP all tailored skirts and coats on wooden hangers, and if the hanging space is too small, put a rod across the closet to put the hangers on. Send heavy clothes to the tailor as soon as they get the least out of press. It may seem extravagant to spend a dollar every two or three weeks in this way, but the suits will wear enough longer to make it pay, to say nothing of their appearance.

The fit of her gown is most important for the plain woman. She should buy material of a good quality, and employ the best dressmaker she can afford. Two or three well made dresses will be better than a dozen mediocre ones

Eve's Daughter

should be fair to look upon. No unsightly blemishes should mar the natural beauty of her face and her cheeks should have a healthy, delicate tinge of color.

Hagan's

Magnolia Balm

imparts the bloom of youth to faded cheeks and does it instantly. No dosing with medicine, no long course of treatment, only a moment required to apply this peerless beautifier.

Made in two colors—PINK and WHITE.

Price 75 cents for large bottle at your druggist. Sample free.

LYON MANUFACTURING CO., 44 South Fifth St., BROOKLYN, N.Y.

HINTS FOR HOUSEKEEPERS

What Can Be Done With Cheese.

By Cornelia C. Bedford.

CHEESE ought to have more attention than we as housekeepers are disposed to give it for it contains a large amount of nutritious material. At the same time unless carefully prepared it is difficult of digestion, especially when served in large quantities. Because it has such a high nutritive value it may properly take the place of meat and be served as a principal dish accompanied by cereals and vegetables. When cooked only a low heat should be used and it digests best when first either grated or finely chopped. The recipes here given are not expensive, especially when used as a substitute for meat nor are they difficult of preparation:

Italian Polenta—The Italians appreciate the value of cheese as an every day article of food and have a number of delightful ways of preparing it. This is an excellent every day dish: Make a thick mush of corn meal, seasoning it highly with salt and plenty of black pepper. Cook over hot water for an hour. Then for each pint of the mush stir in one cupful of grated cheese, the ordinary kind found in any grocery store. Stir often until the cheese melts then turn into a greased pan. When done cut in slices. This may be served in two ways. Cut in two-inch squares and saute quickly in a little butter or spread on a buttered pan. Sprinkle thickly with cheese, add a second layer and sprinkle again, this time with cheese mixed with buttered crumbs. Place in a hot oven until slightly browned.

Cheese and Cracker Pudding—Use the seafoam or ordinary milk crackers, breaking them in inch pieces. Butter a baking dish and fill with alternate layers of crackers, grated cheese, salt and pepper and bits of butter. Vary the proportions according to family taste, using about two tablespoonfuls of butter to a three-quart dish. When ready to bake pour in cold milk until it can just be seen under the top layer. Cover and place in the oven, baking nearly an hour and uncovering long enough to brown.

Geno Ramekins—Use either individual baking dishes or one large shallow dish; earthenware is in this case preferable to agate or tin. Cut stale bread in two-inch slices, freeing it from crust. Have ready a raw custard made with two eggs, a pinch of salt and dash of pepper to each pint of milk; also have some grated cheese. Lay the bread on a platter and pour over it the custard, basting until as much liquid as possible has been absorbed. Transfer carefully to the buttered dishes, fitting them in nicely. Cover the top of each piece with an inch layer of grated cheese, dusting it with a very little salt and pepper. Place in a slow oven until the custard sets and cheese melts; it may be necessary to cover for a part of the time if the oven is hot. This dish may be made still more nutritious by scooping a slight hollow in the center of each piece of soaked bread (when in the dish), dropping in a raw egg then covering with the cheese. This is delightful.

Cheese and Eggs—This is very like a rabbit but more easily prepared and more readily digested. Cut fine or grate a half pound of cheese. Put in a sauce pan with a cupful of rich milk or thin cream, a tablespoonful of white pepper. Stir over a moderate fire until the cheese is melted, then add four well beaten eggs. Stir until like a thick custard, then turn into a hot dish and serve quickly with toasted crackers.

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Housewifely Wisdom.

Vinegar diluted with water will remove grease from a stove.

Mustard and horseradish mixed make an excellent relish for cold meats. Mix mustard and add to it an equal quantity of grated horseradish, which has been boiled 10 minutes in water. Thin the mixture with a little of this water.

Before storing knives, oil them carefully and wrap them in paper. This is to keep them from rusting, but it will be well to inspect them occasionally, for they may need oiling again, and with rust prevention is certainly better than cure.

Powder should never be used to clean rough or chased brass. Wash the articles well first and dry them. Then rub over the surface with half a freshly cut lemon. When quite clean rinse thoroughly in warm water. Let dry and polish with a chamois leather.

To clean oil paintings, wipe them with a clean soft cloth wet with weak suds, drying them at once. Then dampen the cloth in suds, to which has been added a little kerosene. This process will get off the dust and grime. If the painting be valuable do not meddle further with it. Send it to a restorer of oil paintings, and have it put in good order.

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Some Timely Recipes.

Beef Tongue Salad—Boil one smoked beef tongue until thoroughly done. When cold grate it very fine. Then take the yolks of four hard-boiled eggs, mash fine and add two tablespoonfuls of the best olive oil to the eggs, and beat in well; then add a dessertspoonful of fine mustard, mix half a teaspoonful of salt, pepper to taste and about a quarter of a pint of good vinegar; beat the dressing well. Just before time to serve, mix the dressing with the tongue. Chicken and oyster salad may be made the same way, adding celery to the former.

Macaroni and Cheese Patties—Boil one ounce of macaroni in quickly boiling water until tender, drain and cut into small pieces. Put it in a pan and mix with it one tablespoonful of grated cheese and a little salt and pepper. Line patty pans with pie crust, fill with macaroni mixture, sprinkle with bread crumbs and grated cheese and bake until lightly browned.

Cream Cake—Cream together one and one half cupfuls of sugar, four tablespoonfuls of melted butter and two eggs. Add one cupful sweet milk, two teaspoonfuls of baking powder sifted in enough flour to make a nice batter. Bake in jelly tins, and put the layers together with cream filling.

Cream Filling—To three fourths of a cupful of sugar add one beaten egg, two tablespoonfuls of flour, one cupful of sweet milk, and flavoring to taste. Boil all together until the mixture is thick, then spread between the layers of cake.

Pineapple Lemonade—Pineapple lemonade is a delicious and cooling beverage. The pineapple should be well ripened. Carefully remove the skin and eyes, and grate or cut in thin slices. Sprinkle half a pound of sugar over it, and squeeze over that the juice of four large lemons. Let it stand an hour. Mash through a fine sieve; add ice and water and some small pieces of pineapple.

Stewed Figs—Into an enameled saucepan put one pound of dried figs; add one pint of cold water, and stew until the figs are quite tender; then carefully remove them and add one quarter of a pound of loaf sugar and the thin rind of a lemon to the juice; when the syrup is thick enough add the juice of one lemon; put the cooked figs into the syrup again and stew for 10 minutes. Serve with cream.

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To Clean Velveteen.

The method employed to clean light and dark velveteen is a simple one. A lather of white soap is made, into which the velveteen is dipped, then placed on a board or table and scrubbed the way of the pile with a clean nail brush until all dirt has been removed, when it is rinsed in clean cold water, but not squeezed or wrung, as this would spoil the pile. It is dried in the air and sometimes the back is drawn over a hot iron, but this is not absolutely necessary.

Light velvets are cleansed by gently rubbing with a flannel previously dipped in kerosene; or, if the material be soiled in spots only, by rubbing with a piece of fat bacon or butter, when the wrong side requires drawing over a hot iron in order to raise the pile.

THE MOTHERS' CORNER

The Bottle-Fed Baby.

From the Ladies' World.

THE bottle-fed baby, especially in summer, is a source of great care and anxiety to the mother. The preparation of its food requires great judgment and patience. In the first place, there is the outfit to be considered. There should be bottles sufficient in number for a fresh one for every feeding during the 24 hours, for it is generally best to prepare that amount of food at one time, though some may prefer to do it twice in the day. As a general thing, the milk has to be heated to destroy the germs. When it is boiled it is said to have been sterilized; when it is brought to a temperature less than boiling (150 to 170 degrees) it is said to have been pasteurized, so that a kettle to hold the bottles is necessary and a thermometer which registers 212 degrees to show the amount of heat applied. A double boiler can be used, but it is better to get one of the sterilizers or pasteurizers which come for the purpose and which are not expensive.

A measuring glass is essential. One is convenient which has marked on it the amounts of the different ingredients which are used to "modify" the milk. The word "modify" is employed to describe the treatment of cow's milk to make it resemble human milk. As it is less sweet than human milk, it needs the addition of sugar. Milk sugar is usually used. As it is acid and not alkali, lime water is put in. Human milk is also rich in fats, so to make up for this lack in cow's milk "top milk" is used or cream is added. The upper third of a quart bottle of milk that has stood in the refrigerator four hours is considered to contain the right amount of fat, and is called "top milk."

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An Essay for Mothers.

By Louise D. Mitchell.

One of the most beautifully humane truths that we come in contact with in life is that our last chance to reform lies somewhere far off in a remote future toward which we can work our circuitous way through a tangle of abject failures and with the lantern of hope in our hands. It is this thought that should sustain every parent upon whose life the blight of an erring child has fallen and whose disheartening efforts to save him have been in vain.

The temptations you have had to combat all your days—and perhaps still face—may pass your boy or girl unnoticed, and just because you have looked for them to develop in your children and have failed to discover them, you have not been able to understand those to which they have been exposed and perhaps fallen under. The chemistry of inheritance is a curious thing. Your worst vice may be transmuted into a virtue in your child, or, failing certain elements necessary, a worse fault. Your secret love of drink may never find in him a victim, but the moral weakness you have will show in him in some other form of vice that will appall you and cause you much troubled speculation as to its source. The laws of nature work with a precision that is stunning, but always reliable, so that those who sow can always depend upon a harvest.

Reproaches in the hour of his wrongdoing, scathing criticisms arising from the depths of your bitter disappointment and mortification over your child's defection, are a mistake. The silence of your patience and your efforts to help him surmount each temptation with your sympathy will do more for you and him than you can imagine. The shame of failure is a desperate thing for a decent human being to face. It has one of two great results—more earnest effort toward steadfastness of purpose, or lower depths of degradation where conscience awakes only at intervals.

It is often only after our parenthood has suffered a crushing sense of defeat that we suddenly awake to an illuminating truth, and then realize that this boy of ours had to get his lessons of life first hand, despite our best efforts to prevent him from doing so. It is the old story of his infancy—experience first and book facts second. The average boy—often the girl, too—wants to touch and taste and see for himself the very things that he is denied. Just here is where the most careful parental judgment should be exercised. From infancy to old age the best cure for a wrong course is to supply the need it has expressed with something legitimate to take its place.

You take the matches and the knife from the baby's fingers, but if you are intelligent and humane you do not "slap" his little hands for having them, since he was only pursuing a line of investigation as natural as his craving for food. Because the knife was bright and pretty in his sight, something equally bright and pretty should take its place and give him the opportunity to continue his "investigations."

So with your boy. If he has found something that will have harmful results, find for him—or direct him where it may be found—something equally interesting, something healthful, inspiring, energizing. Keep him out in the open air. Take an interest in athletics yourself, and by your enthusiasm lure him into it. Half the wrongdoing in life comes from congestion somewhere—mental, physical or spiritual—and to promote circulation in any of these is to find the right stimulus. Less electric light and more sunlight is a fact to keep in mind when planning entertainment for your children. Artificiality in any form is the greatest enemy of youth, therefore fight it to a finish whenever it threatens your child.

And, finally, keep this sustaining thought ever before you—only with death itself does his last chance to reform ever come to your child. So long as life lasts for us we may try and try again to gain a firmer hold upon "that which is good." Remember, we climb but by that which we grasp most firmly and if the boy finds a way to do this for himself, follow his lead and help him there, and don't try an experiment of your own upon him.