



The Home Dressmaker—Problems of Method—To Keep Skirts Down—The Newest Collars Lack Point.

THE WOMEN who do dressmaking at home are always interested in the latest ways and means of achieving results. The sheath and the long clinging dirndl are difficult enough for the amateur to handle at best and only the proficient should attempt this style. However, all the simple clothes are to be worn, and the skillless—pardon, the petticoated figure is evidently here to stay.

It may be noticed that doing away with the frilly things makes a distinct change in methods of fitting and finishing. Clinging silk neckers or one of the combination garments which unite these with the corset cover are necessary for warmth and give opportunity for the snug fit in making the clinging gown use a deep bias facing of cheap broadcloth or flannel that can be pinked at the top. This weights the dress down and makes it cling to the feet, keeping the skirt in position. No dust ruffles are used with this finish.

Drop skirts have no plating on them and are narrow. Even those with a train measure less than four yards. Quite a change, is it not, from the plated skirt of only a season ago that was three or four yards around? It is no disgrace to winter to have your train wrap around your ankles and wriggle about in a floppy way on the floor. In fact, it is quite the proper way for trains to act. It gives every woman a chance to turn in her tracks and stand with her train in the way of the very fetching way of the stage beauties whose nonchalance is so carefully studied.

Collars are as high as ever, since higher they could not go unless they were tied over one's head. There is left a little space for the weaver pointed collar is not quite so new as the straight around one (save the dip for the chin) finished with a plating of fur from half to three-quarters of an inch wide.

the ends of the sash in place as they hang long on the skirts. Another method of finishing that will strike the observer is the extensive use of black and white trimmings and accessories, especially on the lighter costumes. Black silk fringe is one of the fashionable varieties of the moment and examples of its effective use are seen in many of the newer importations. As a finish for tunics and sashes nothing is more desirable than the heavy-knotted silk fringe of our mother's time, and where a one-tone effect is preferred, white silk fringe may be purchased and dyed the exact shade of the garment on which it is to be placed.

Several shades of the same general tone are frequently seen in one frock, particularly in the more elaborate afternoon gowns. Noticeable among the new fabrics are the wide wale, diagonal serges and chevrons which, though they give the impression of heaviness and warmth, are in fact extremely light and most supple in texture. They give the idea of roughness without in reality having that quality in the slightest degree. Such serges and chevrons are frequently used for the more dressy of the semi-tailored models and are well adapted to the new trimmings of braid, passementerie, cordage and the like.

Like dressmaking, millinery has changed colors this season. Materials and trimmings are much darker and softer in tone, excepting when a brilliant color note is desired. Black is much used and even when colors are employed the effect of the hat is usually dark. Few if any of the gray plumes of former years are seen, unless accompanied by a touch of bright color, orange, flame or scarlet. Some finer rich purples and pinks are introduced with vapor and other shades of gray. Nile green and a non-committal shade known as suberine, elegant and used for many of the smartest hats. These shades are wonderfully rich in tone and beautiful almost any woman who puts them on her face. The elegant hue renders one a trifle colorless, but the Nile throws out the freshness in the complexion. These two shades are seen in almost everything and some gorgeous evening gowns and wraps are of soft velvet in the same hues, trimmed with black veils and black or gray furs.

Many of the most charming hats are made of fancy plumage. These are shown in a variety of styles, shades and colors with lovely combinations as a prominent feature. Feather hats show off to best advantage when developed in dark greens and touches of the new copper reds that have recently become popular. Antique gold and silver are used in many of the designs and are especially effective when used in combination with the new copper reds that have recently become popular. Antique gold and silver are used in many of the designs and are especially effective when used in combination with the new copper reds that have recently become popular.

One of the latest things in the line of decoration for hats is a large bunch of scarlet osprey plumage decorating dark or neutral tinted hats. Such a note of vivid color with an otherwise somber toilette on a chilly day is the "mark" of the entire costume. Something of this character was seen a few days ago, when the foundation was of fur, green felt, with a wide crown and brim of startling width, surrounded by a huge cluster of crimson feathers at the right side of the hat.

HINTS FOR HOUSEKEEPERS

The Water Supply. WATER, sometimes called the universal carrier, is of first importance in cooking, not only because our bodies are seven-ninths water, but as a solvent, a diluent, a medium for conveying heat and an assistant in mixing. Absolutely pure water, which is one part hydrogen to eight parts oxygen by weight, does not exist in nature. It can be secured by distillation, and is so prepared for medicinal and other limited uses.

The most abundant source of water in nature is rain water which falls in open spaces. Common well or spring water may be mixed with mineral elements dissolved from the rocks through which it has passed and with house or stable drainage. A city water supply is usually from household wastes, but it has more or less mineral matter, depending on its source, whether it comes from the surface or is fed by springs. It is not safe to drink water from organic or household pollution, but it may contain more or less mineral substance.

The impurities of water are useful, negative or dangerous. Some of the mineral matter which may be beneficial, as for example, in the medicated waters of mineral springs. On the other hand, organic matter or household waste are not desirable and may cause disease. It is not safe to judge water by appearances, as samples of clear, sparkling water have been found by the chemist to be beset with organic matter and unfit for human consumption, while water that looks muddy and has an earthy taste may be comparatively harmless.

If the water is not safe it may be made wholesome by boiling. It will then be free from all germs and bacteria have been expelled. It is wise to take this precaution during an epidemic of typhoid. If water is filtered, the filter should be kept clean; otherwise it becomes fouled from accumulated collections. Small faucet filters are not recommended. Water which has stood over night in lead pipes should be drawn off and not used for cooking or drinking, because of the solvent power of water on lead and the consequent danger of lead poisoning.

Water which contains lime is called "hard"; soap will not unite with it, but will take a curdy appearance and float like a scum. Water may be softened for laundry and cleaning purposes by adding soda, borax or ammonia. Soft water is better for washing in any cooking process where it is desirable to keep a substance unbroken. Soft water is also better for washing dishes, as it does not leave a film of soda or borax on the surface. Soft water is also better for washing clothes, as it does not leave a film of soda or borax on the fabric.

Crumpets—Mix one pint milk, heated on the fire, one ounce butter, one egg, salt and flour to make a batter. Add 1/2 pint yeast, 1/2 cup sugar and 1/2 cup flour. Bake in large muffin rings. Serve hot, cut in halves, buttered, for supper or 5 o'clock tea.

French Apple Pie. French Apple Pie—Line a plate with puff paste, brush it with egg, prick it with a fork and bake until light and brown. Fill it with a mixture of eight baked apples, free from cores and their rubbers, four pounds of sugar, one ounce of butter, the grated rind of a lemon and yolks of two eggs. Cook it for 15 minutes, pour a mixture of water and butter over the top and cover with strips of paste. Bake until brown.

Stuffed Peppers. Take large bell peppers, cut off tops and remove seeds. Make a brine of salt strong enough to bear up an egg. Heat the brine boiling hot, pour over peppers and let stand 24 hours. Drain. Stuff with a mixture of ground beef, onion, salt, pepper, and bread crumbs. Bake in a hot oven for one hour.

How Long to Cook. All white and underground vegetables are, as a rule, rich in woody fiber, which is softened by gentle cooking in soft water. As salt hardens the water, it should be added to the vegetables, but not in the cooking water. The following table, prepared by Mrs. F. Rorer, if carefully followed, will be found satisfactory.

Potatoes of medium size should be boiled until they can be pierced to the center with a fork. Turnips, which will require 30 minutes. Potatoes cut into cubes or balls 15 minutes. Beans, old, 2 1/2 hours. Beans, new, 1 1/2 hours. Rice, 20 minutes. Corn, 15 minutes. Peas, old or split, soaked over night and cooked 2 minutes. Lentils, soaked over night and cooked 1 1/2 hours. Sweet potatoes, medium size 30 minutes. Turnips, cut into blocks 20 minutes. Parsnips, cut into halves, 1 hour. Parsnips, new, 45 minutes. Carrots, 1 hour. Parsnips, cut into halves, 1 hour. Parsnips, new, 45 minutes. Carrots, 1 hour. Parsnips, cut into halves, 1 hour. Parsnips, new, 45 minutes. Carrots, 1 hour.

THE MOTHERS' CORNER Treatment of the Nervous Child. FROM CENTURY BOOK FOR MOTHERS. MY YOUNGEST child, nearly a year old, seems to inherit from his parents the nervousness, which, to a greater or less extent, all our children, six in number, manifest. I confess I am discouraged, for in spite of my most earnest efforts to keep baby quiet he is restless, especially at night. I am troubled by his tossings and apparitions at night. Do you think nervousness is inherited? And how ought nervous children to be treated?

Nervousness is considered by most competent authorities on the subject to be more apt to be inherited than any other nervousness. It is the children of parents who are of nervous disposition are therefore doubly exposed to those influences which produce nervousness. As a rule, nervous children are very strong in children such parents should be careful to repress any excitement of nature and to keep them themselves may indulge in, lest the children acquire them in an exaggerated form. In dealing with nervous children excessive tenderness and sentimentality are as injurious as excessive harshness.

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A SURGICAL OPERATION



If there is any one thing that a woman dreads more than another it is a surgical operation. We can state without fear of contradiction that there are hundreds, yes, thousands, of operations performed upon women in our hospitals which are entirely unnecessary and many have been avoided by LYDIA E. PINKHAM'S VEGETABLE COMPOUND.

For proof of this statement read the following letters. Mrs. Barbara Base, of Kingman, Kansas, writes to Mrs. Pinkham: "For eight years I suffered from the most severe form of female troubles and was told that an operation was my only hope of recovery. I wrote Mrs. Pinkham for advice, and took Lydia E. Pinkham's Vegetable Compound, and it has saved my life and made me a well woman."

Mrs. Arthur R. House, of Church Road, Moorestown, N. J., writes: "I feel it is my duty to let people know what Lydia E. Pinkham's Vegetable Compound has done for me. I suffered from female troubles, and last March my physician decided that an operation was necessary. My husband objected, and urged me to try Lydia E. Pinkham's Vegetable Compound, and to-day I am well and strong."

FACTS FOR SICK WOMEN. For thirty years Lydia E. Pinkham's Vegetable Compound, made from roots and herbs, has been the standard remedy for female ills, and has positively cured thousands of women who have been troubled with displacements, inflammation, ulceration, fibroid tumors, irregularities, periodic pains, and backache.

Remedies are Needed. Were we perfect, which we are not, medicines would not often be needed. But since our systems have become weakened, impaired and broken down through indiscretions which have gone on from the early ages, through countless generations, remedies are needed to aid Nature in correcting our inherited and otherwise acquired weaknesses. To reach the seat of stomach weakness and consequent digestive troubles, there is nothing so good as Dr. Pierce's Golden Medical Discovery, a glyceric compound, extracted from native medicinal roots—sold for over forty years with great satisfaction to all users.

Advertisement for Dr. Pierce's Golden Medical Discovery, including text about its benefits for various ailments and a list of distributors.

Advertisement for dental services: "No Cocaine, No Gas. Our success is due to uniform high-grade work at reasonable prices. NERVOUS PEOPLE. And those afflicted with heartiness can now have their teeth extracted filled and bridgework applied without the least pain or danger."

Advertisement for dental services: "TEETH WITHOUT PAIN. A SPECIALTY. Examination and Consultation Free. We extend to all a special invitation to call at our office and have their teeth examined free of charge. We own and control the largest and best equipped dental establishment in the world, having 15 offices all told."

Advertisement for National Live Stock Insurance Association: "National Live Stock Insurance Association. Portland Oregon. Incorporated and Chartered under the Laws of the State of Oregon. PROTECT YOUR LIVE-STOCK BY INSURANCE. Over \$40,000.00 paid in losses during 1907-08. Telephone: Main 575, A-4575. HOME OFFICE, LAFAYETTE BLDG. 313 1/2 Washington Street."

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Advertisement for Castoria: "CASTORIA For Infants and Children. The Kind You Have Always Bought Bears the Signature of J. C. Ayer & Co. Lowell, Mass. In Use For Over Thirty Years. CASTORIA. 900 DROPS. ALCOHOL 3 PER CENT. Vegetable Preparation for Assimilating the Food and Regulating the Stomach and Bowels of INFANTS & CHILDREN. Promotes Digestion, Cheerfulness and Rest. Contains neither Opium, Morphine nor Mineral. NOT NARCOTIC. A Perfect Remedy for Constipation, Sour Stomach, Diarrhoea, Worms, Convulsions, Feverishness and Loss of Sleep. Fac-Simile Signature of J. C. Ayer & Co. NEW YORK. At 6 months old 35 Doses—35 CENTS. Guaranteed under the Food & Drug Act. Exact Copy of Wrapper. THE GAYLORD COMPANY, NEW YORK CITY."