



The Advent of the Turban—Women Welcome the Small Hat—Nothing More Practical for This Climate. VERY woman of moderate means, of modest taste and of consideration for the well being of her fellow earth sojourners, welcomes the innovation of the turban, which is so rapidly taking the place of the exaggerated "Merry Widow."

It is not to say that the day of the big hat is no more. It has its place and is too becoming, saucy, dressy and picturesque to be laid aside at once. The big hat with its abundance of plume and great resolute of tulle is still the accepted mode for the dress hat. It corresponds with the Directorate and the economic orders and completes such a costume as nothing else can. But the day of the small hat has also undoubtedly arrived. The turban has been taken up in Paris and its general acceptance is only a matter of time. It will not do, however, to call any turban the mode of the moment. The new turbans are built on quite different lines from the diminutive, almost circular affairs of a few years ago perched saucily upon the back of the head. These new turbans are large and almost cover the hair. They are set low under the head and the wide mode of dressing the turban may have been to the one from being entirely extinguished by them. They are made for the most part of velvet, fur and they are trimmed simply, either with quills, a velvet bow or an upright hussar tuft of white feathers.

Fads and Fashions.

NEW YORK, Dec. 5.—It is undoubtedly true that the new gowns are elaborately trimmed, but the details of decoration are not obtrusive. There are no outstanding frills, nothing that glares at you as purely and entirely ornamental. You do not see a rosette or a tulle that strikes you at a glance, and it is because the decorative element is so thoroughly a part of the scheme in harmony with the gown proper, and with each other, that they have ceased to be the things that were desired to wear, and you are conscious only of the costume in its entirety. Just as you see a bit of the separate parts that appeal to you, but the whole as a work of art.

Many of the striking features of the present fashion is the return to favor of gold as a part of the decorative scheme in the dress. The gold is used in the most tasteful manner, and the fashionable woman considered herself in the top of style if she had a black and gold evening frock. The gold is used in the most tasteful manner, and the fashionable woman considered herself in the top of style if she had a black and gold evening frock.

It is a fortunate thing for both stout women and thin that fashion has placed the stamp of its approval upon smooth as well as rough fabrics. There is nothing in the line of dress materials that is not fashionable. This offers

the advantage that every woman can dress in the material and style most becoming to her form and physical development. A stout woman should avoid rough fabrics, as she would broad striped ones, choosing rather the smooth cloths even for outdoor wear. For such women there are fabrics of such plush and luster that not a fraction of an inch is added to the figure by them. For the thin rough materials are the most appropriate and never has there been such a variety of rough and bulky materials in the market as now.

As a usual thing, furs remain in vogue and then gradually decreasing. Each year a new favorite creeps in, so that there are three furs in vogue, coming in, in high favor, and going out. The furriers buy heavily of the furs coming in and the women who think about coming back into style only about every nine or ten years, and no matter how carefully they are kept, they will deteriorate in that time, almost to worthlessness. Only the best furs will resist deterioration, and for that reason it is wise to buy only rough and bulky materials in the market as now.

Extremely long redingotes with wide pointed lapels of contrasting color are decidedly fashionable at present. A costume of this character was seen at a fashionable function the other day. The material was violet serge trimmed with black passementerie frogs. The revers were of white cloth and the chic of the short skirt is to have it hang evenly all around. Many of the new skirts are faced for ten or twelve inches at the top, and are made of a material which is worn with them, if the owner wishes to follow the dictates of fashion.

Paris milliners have introduced the new fad of perfuming the hats with the scent of the flowers with which they are decorated. As this is a flower year in millinery, and the different kinds of perfume are easily obtained, the fad is becoming quite popular. It is not probable, however, that it will last long, as it is sure to be overdone.

Small hats permit an umbrella to be really a protection; they do not force one to cling uncertainly to the front edge of a coat in the street, and they are as neat for the business woman who drags above her shoulders, and they suit with a modest income as the big, stunning, picture hat can never do.



Simple house dress in soft cloth or cotton. No ornament is required but the buttons and small yoke.

It is a fortunate thing for both stout women and thin that fashion has placed the stamp of its approval upon smooth as well as rough fabrics. There is nothing in the line of dress materials that is not fashionable. This offers

The Genuine Baker's Cocoa carries this trade mark. Sold everywhere.

HINTS FOR HOUSEKEEPERS

Christmas Dainties. By Lillian D. Rice. ALNUT CREAMS—Soak English walnuts in boiling water for fifteen minutes, then remove, wipe dry and crack each a quick, sharp blow with a hammer on the pointed end of the nut, when the halves will break in such a way that the meat can be taken out in large, unbroken pieces. Boil together without stirring two cups of granulated sugar with three quarters of a cup of water until it will spin a thread, then remove from the fire, stir in the nuts, and set aside until cold enough to handle, when stir briskly until white and creamy. Remove from the dish onto a breadboard or marble slab, and spread with powdered sugar, and knead with the fingers as you would bread, until light and airy. Break off and make into small round balls working a seeded raisin into the center of each and pressing the half of a walnut on each side. For other bits of candied ginger for the centers.

Maple Sugar Caramels—To two cups of granulated sugar add one cup of maple sirup, half a cup of rich milk and two tablespoons of butter. Boil in a saucepan until the sugar is stirring constantly until it makes a soft ball when dropped in water. This is usually five minutes after it comes to the boiling point. While the sugar is reached remove from the fire and beat until creamy, when pour into a buttered pan and when nearly cold cut into small squares.

Salted Nuts—Peanuts, English walnuts, filberts, almonds or pecans, and be used for them. Soak like the walnuts in boiling water, then crack and remove the meats in an perfect condition. Coat with melted butter, and place in a hot oven for a few minutes, which will prevent burning when they begin to brown, sprinkle lightly with melted butter and when perfectly brown, remove and sprinkle with salt—not too much. Keep in tight glass jars until wanted.

Little Wastes. By K. E. M. Flour is stored in a damp place and becomes moldy. Bones and trimmings from the roast are thrown away instead of being consigned to the stock-pot. Butter is left uncovered to absorb odors of other things in the kitchen. Left over pie dough is thrown away instead of being used for tarts.

Canned fruit is stored in the light and fermented. Apples and potatoes are not sorted, and as a little leaven leaveneth the whole, so a decayed apple or potato does its work. Salt is kept in the damp to lose its flavor. Stringy portions of a boiled ham are discarded instead of being put through a food-chopper and made into croquettes.

Soap is left in the dishwasher to waste away. A quantity of coffee is ground at a time at the sacrifice of aroma and strength. Left over coffee is not strained and is reheated when there is enough for a meal.

Meat drippings are not saved for cooking. Bits of preserves and jelly are allowed to mold instead of being used to flavor puddings. Cooking utensils are not thoroughly dried and soon rust out.

Trimnings of celery and water from boiled celery are not used, but instead of being combined with milk and butter for a cream soup. These are a few of the extravaganzas

How to Make Hotbeds.

ANY one not experienced might think it a very easy thing to make a hotbed, but he will find after he has been in the business for years, he will sometimes fail, says the New York Witness. It requires a great deal of care and attention for early beds than those made late in the season. The thing is to select a warm sheltered spot, on the south side of some building, and should be protected from the cold west winds. After leveling the ground, haul your fresh horse manure (there should be considerable straw mixed with it) and put in a pile off to one side where you want the bed. In hauling be careful to have it well shaken apart, so there will be no lumps in it. After this has lain from two to three days, according to the state of the manure when hauled and the weather, commence and stratify the manure over the place prepared for the bed. Fill the manure not less than 20 or 24 inches thick. It should extend 18 inches beyond the frame, take a wide board, and begin one side and go over the bed, laying the board on it and pressing down by walking on it. This will keep the surface level.

If the weather be cool, the manure should be covered as quickly as possible with earth. Common garden soil will be the best for the first two or three inches of the manure, as it will hold the water better than soil from woods, but the top should always be light soil from the woods and rotted logs. It will not pack or bake after watering. The dirt should be not less than seven or eight inches deep; this will give the plants a good bed to make roots in every side of the manure, soon as the dirt is in and leveled, put your sash on and cover up tight with boards of straw; then bank up your bed to the top of the frame with manure, and let it remain covered up for 36 or 48 hours. This will give the bed time to cool off from the first heat, and also any weed seeds to germinate that may be in the dirt. Before sowing your seed rake the bed and pulverize all the clods; then mark out in rows, north and south, not less than six inches apart; scatter in about five or six to the inch; water and cover up again, and leave till the plants begin to come up, which will be in from two days to a week, depending on the heat of your bed.

Stewed Suet Pudding. ONE cup of sweet milk, one cup of molasses, one cup each of currants and raisins, one cup of beef suet chopped fine. Put a scant teaspoon of soda in molasses. Add flour for a stiff batter, one teaspoon each cinnamon, cloves and nutmeg. Pour into a well greased tin with a tube in center, and steam at least three hours. Serve with sweetened whipped cream or lemon sauce.

The Useless One. BISHOP ROWE of the Episcopal diocese of Alaska, said a sharp thing about the other day about women who live a useless life. "I would rather be a poor squaw," he remarked, "with a feather in my hair and a rag about my body, and be doing something for my people in the wild than to be in the midst of civilization and of culture and be living a useless life."

Fruit Layer Cake. BEAT WELL the yolks of five eggs, add two cups of granulated sugar and beat five minutes. Add the juice and grated rind of one orange, one half cup of water and two cups of flour mixed and sifted with two teaspoons of baking powder and one half teaspoon of salt. Fold in one

Chocolate Cake. By Mrs. J. F. A. Chocolate Layer Cake—One half cup butter, one cup sugar, yolk of one egg and three quarters of one half cup milk, two teaspoons baking powder, one teaspoon vanilla, 1 1/2 cups flour, two squares chocolate (melted over hot water), one egg white and white sugar. Add whites last. Bake in layers. Frosting—Melt two squares of chocolate, then add one egg white and one half cup sugar, one teaspoon vanilla, two tablespoons boiling water. Beat the one egg white stiff, and add last, then beat all together until right to spread between the layers and on top. My pan is 11x7 1/2 inches. It can be baked in Washington pie tins.

Christmas Cake. Cream one half pound of butter and one half pound of sugar, one half pound and two ounces of flour; brown half the butter in a pan; separate the yolks from the whites, beat the yolks and add to the first mixture. Add one teaspoonful of cream of tartar to the whites, beat until stiff, and add to the mixture; then add flour, well sifted, with one nutmeg, grated, three teaspoons of coconut, and one fourth teaspoonful of ground ginger. Bake in a pan enough to dredge 2 1/2 pounds of currants, one half pound of citron, one quarter pound of candied lemon peel, one half pound of ground almonds, two teaspoonfuls vanilla, one teaspoonful essence of ratalia, one glass brandy.

Chocolate Cake. By Mrs. J. F. A. Chocolate Layer Cake—One half cup butter, one cup sugar, yolk of one egg and three quarters of one half cup milk, two teaspoons baking powder, one teaspoon vanilla, 1 1/2 cups flour, two squares chocolate (melted over hot water), one egg white and white sugar. Add whites last. Bake in layers. Frosting—Melt two squares of chocolate, then add one egg white and one half cup sugar, one teaspoon vanilla, two tablespoons boiling water. Beat the one egg white stiff, and add last, then beat all together until right to spread between the layers and on top. My pan is 11x7 1/2 inches. It can be baked in Washington pie tins.

THE MOTHERS' CORNER

Nutmeg-Poisoning. From Youths' Companion. POISONING by nutmegs is not an accident that one need stand in great fear of, for this spice is usually not found in a form that adapts it for eating in large quantity even by the omnivorous and sharp-toothed small boy. Nutmeg poisoning, however, does occur, and when it does occur it is not at all a joke. A searcher after the curious has collected the reports of 25 cases of nutmeg poisoning, and the science of probabilities shows that there are usually 10 unreported cases of nutmeg poisoning for every one that is published. This form of poisoning is therefore not so very rare.

Nutmeg is sometimes ground in large quantities, especially in bakeries, and in some households even it is kept in powdered form. Mace, which gives rise to the nutmeg symptoms, is sometimes carelessly nibbled in amounts sufficient to cause unpleasant results; a teaspoonful of this spice has been known to induce serious symptoms, and a child, nutmeg powdered may poison a child. Nutmeg is asporic in its effects, and the chief symptom of poisoning is the beginning the patient can be roused by being spoken to in a loud voice, he soon becomes stupid.

Before the stupor there is delirium, or loud, meaningless laughter. This stupor appears in five or six hours after the nutmeg is eaten, and is preceded by nausea and giddiness. The pulse is sometimes feeble and rapid, the extremities are cold, and the skin is

rather clammy sweat, the condition being one of collapse. Death has resulted from nutmeg poisoning, but this has been in 12 to 24 hours, and in a day or two the patient is as well as even in but with a lasting distaste for nutmeg as a seasoning.

If a child is known to have swallowed a large quantity of nutmeg powder or mace, it will be well to induce vomiting to get rid of the stuff. After the symptoms have appeared, the treatment will be to give the patient hot bottles and in other measures to maintain the warmth of the body, giving no food, but as much water as may be desired. In most cases, unless the dose has been enormous, recovery will follow after a few anxious hours.

The Mother Touch. "What! Sing the baby to sleep? Yes, indeed, and pat and rub his little back, if necessary, and in general make him as comfortable and happy as possible." Mrs. Wickelbridge said to her guest as she adds: "As both Perez and Preyer prove that babies have many obscure discomforts which we cannot even guess, they call them organic discomforts—let us not deny our natural impulse to give them many little foolish comforts."

Inducing Curls. If a mother wants her baby girl's straight hair to curl it is said she can accomplish this by wetting it with sweet milk and twisting into little round curls. Press them closely to the head and cover with a thin muslin night cap. When the curls are dry, they will curl day without injuring the hair. This should be done when putting baby to bed for the night.

Tripe Pastry—Take a piece of fat tripe, large enough to fold in two, like a pasty; cut one or two onions in small pieces; chop some salt pepper and salt; mix the onions and seasoning well together, lay the onions on the tripe and fold the tripe over the onions. Then take a darling needle filled with white cotton and sew the two edges together, just enough to keep the stuffing from falling out; lay it in a deep pie dish, put a bit of bacon or ham on the top of the pasty, and turn the pasty over the bacon and be replaced. A little flour must be rubbed over the outside of the pasty and baked in a hot oven until it is done. Bread stuffing can be substituted if desired.

Have you tried beef loaf? This is the way to make it: Two pounds round of beef, three-quarters pound fresh pork, put through a meat cutter. Season with salt, a teaspoon sugar, pepper to taste, a dash of cayenne. Mix all well together and form into a bread loaf size and put into pan, with three or four tablespoons of melted butter on top. It may be cooked about two hours. Serve in slices either hot or cold. Favorite for puddings. It is made in Philadelphia is scrapple, and it is made in this way: Boil three or four pounds of fresh pork (quite fat) in a very tender; then cut out the meat, and season the water in which it was boiled, and thicken it with yellow cornmeal, and cook for a long time to cook the meat thoroughly. The tenderly fine, season well, and add it to the mush. When it is cooked put it into square bread tins to cool; when cold, slice, and fry in spider until brown. It should not require any fat for frying.

rather in clammy sweat, the condition being one of collapse. Death has resulted from nutmeg poisoning, but this has been in 12 to 24 hours, and in a day or two the patient is as well as even in but with a lasting distaste for nutmeg as a seasoning.

If a child is known to have swallowed a large quantity of nutmeg powder or mace, it will be well to induce vomiting to get rid of the stuff. After the symptoms have appeared, the treatment will be to give the patient hot bottles and in other measures to maintain the warmth of the body, giving no food, but as much water as may be desired. In most cases, unless the dose has been enormous, recovery will follow after a few anxious hours.

The Mother Touch. "What! Sing the baby to sleep? Yes, indeed, and pat and rub his little back, if necessary, and in general make him as comfortable and happy as possible." Mrs. Wickelbridge said to her guest as she adds: "As both Perez and Preyer prove that babies have many obscure discomforts which we cannot even guess, they call them organic discomforts—let us not deny our natural impulse to give them many little foolish comforts."

Inducing Curls. If a mother wants her baby girl's straight hair to curl it is said she can accomplish this by wetting it with sweet milk and twisting into little round curls. Press them closely to the head and cover with a thin muslin night cap. When the curls are dry, they will curl day without injuring the hair. This should be done when putting baby to bed for the night.

Tripe Pastry—Take a piece of fat tripe, large enough to fold in two, like a pasty; cut one or two onions in small pieces; chop some salt pepper and salt; mix the onions and seasoning well together, lay the onions on the tripe and fold the tripe over the onions. Then take a darling needle filled with white cotton and sew the two edges together, just enough to keep the stuffing from falling out; lay it in a deep pie dish, put a bit of bacon or ham on the top of the pasty, and turn the pasty over the bacon and be replaced. A little flour must be rubbed over the outside of the pasty and baked in a hot oven until it is done. Bread stuffing can be substituted if desired.

Have you tried beef loaf? This is the way to make it: Two pounds round of beef, three-quarters pound fresh pork, put through a meat cutter. Season with salt, a teaspoon sugar, pepper to taste, a dash of cayenne. Mix all well together and form into a bread loaf size and put into pan, with three or four tablespoons of melted butter on top. It may be cooked about two hours. Serve in slices either hot or cold. Favorite for puddings. It is made in Philadelphia is scrapple, and it is made in this way: Boil three or four pounds of fresh pork (quite fat) in a very tender; then cut out the meat, and season the water in which it was boiled, and thicken it with yellow cornmeal, and cook for a long time to cook the meat thoroughly. The tenderly fine, season well, and add it to the mush. When it is cooked put it into square bread tins to cool; when cold, slice, and fry in spider until brown. It should not require any fat for frying.

The Wickelbridges. "How I'd like to be in Mrs. Taft's shoes next March," remarked Mrs. Wickelbridge. "However, if you were president, Cicero, I should expect another dress to wear. This one is getting frayed."

"Oh, yes," said her spouse, throwing back his shoulders a little. "I think you would be entitled to another one, although I love you, you couldn't look any better for your dress than I do. I'll let it cook for a long time to cook the meat thoroughly. The tenderly fine, season well, and add it to the mush. When it is cooked put it into square bread tins to cool; when cold, slice, and fry in spider until brown. It should not require any fat for frying."

For Little Gifts. WILL not attempt to go into detail about the things for which there is a demand at Christmas, says a writer in the Ladies' World. You need, pen and brush can come into play. Search your library for verses and sentiments which will give pleasure, printed by hand and neatly framed. Keep in mind the different persons for whom you wish to buy gifts. Be sure you give the mother, the guest, the college boy or girl. Christmas has come to be, among those tired of expensive gifts, a time when the gift which is attractive cards are sent and received.

IF IT DISAPPEARS, IT'S ECZEMA

How to Tell Whether a Skin Affection is an Inherited Blood Disease or Not. Sometimes it is hard to determine whether a skin affection is a sign of a blood disorder or simply a form of eczema. Even physicians are often puzzled by their free of charge, a supply sufficient to cure a small eczema surface or clear a complexion overnight and remove pimples in 14 hours.

Those who will write to the Emeric Laboratories, No. 32 West Twenty-fifth Street, New York, can secure, by mail free of charge, a supply sufficient to cure a small eczema surface or clear a complexion overnight and remove pimples in 14 hours.

stiffly beaten whites of three eggs and bake in layers. Filling—Boil two cups of sugar and one half cup of water until the syrup boils, then add one cup of butter and the beaten whites of two eggs, add two thirds cup each of chopped raisins and mixe nuts, and chop fine. Stir in finely chopped vanilla with one half teaspoon of vanilla, and beat until stiff enough to spread.

Home Made Fur Cravats. THAT old fur dippet—maybe moth-eaten, certainly rubbed-out along the edges—behold its possibilities for an up-to-date neckpiece! Cut a four inch strip from the best part of the fur, line it with satin, edge it top and bottom with a narrow strip of ribbon and finish it with a generous bow of soft, wide satin ribbon with long ends to fall over the shoulder. And, presto! you have a smart fur cravat which may be worn without hesitating with even a Paris hat.

Steamed Suet Pudding. ONE cup of sweet milk, one cup of molasses, one cup each of currants and raisins, one cup of beef suet chopped fine. Put a scant teaspoon of soda in molasses. Add flour for a stiff batter, one teaspoon each cinnamon, cloves and nutmeg. Pour into a well greased tin with a tube in center, and steam at least three hours. Serve with sweetened whipped cream or lemon sauce.

The Useless One. BISHOP ROWE of the Episcopal diocese of Alaska, said a sharp thing about the other day about women who live a useless life. "I would rather be a poor squaw," he remarked, "with a feather in my hair and a rag about my body, and be doing something for my people in the wild than to be in the midst of civilization and of culture and be living a useless life."

Fruit Layer Cake. BEAT WELL the yolks of five eggs, add two cups of granulated sugar and beat five minutes. Add the juice and grated rind of one orange, one half cup of water and two cups of flour mixed and sifted with two teaspoons of baking powder and one half teaspoon of salt. Fold in one

Chocolate Cake. By Mrs. J. F. A. Chocolate Layer Cake—One half cup butter, one cup sugar, yolk of one egg and three quarters of one half cup milk, two teaspoons baking powder, one teaspoon vanilla, 1 1/2 cups flour, two squares chocolate (melted over hot water), one egg white and white sugar. Add whites last. Bake in layers. Frosting—Melt two squares of chocolate, then add one egg white and one half cup sugar, one teaspoon vanilla, two tablespoons boiling water. Beat the one egg white stiff, and add last, then beat all together until right to spread between the layers and on top. My pan is 11x7 1/2 inches. It can be baked in Washington pie tins.

BUYING corsets merely by the waist

measure is like buying shoes by the same rule. You are careful to see that your shoes fit; buy Kabo corsets and be sure of a good fit.

You'll feel the difference and others will see it. There's a Kabo corset that exactly fits you; ask for it.

Many women who have rather full figures find it possible with this Kabo corset to reduce the size 3 to 5 inches with comfort; gives the figure the correct lines. Can be adjusted after being put on.

Kabo Form Reducing Corsets. Unbreakable steels—no brass eyelets. Guaranteed. Sizes 20 to 36. Price \$3.00. Ask your dealer.

Kabo Corset Co. Chicago

The Tenderfoot Farmer

It was one of these experimental farmers, who put green spectacles on his cow and fed her shavings. His theory was that it didn't matter what the cow ate so long as she was fed. The questions of digestion and nourishment had not entered into his calculations. It's only a "tenderfoot" farmer that would try such an experiment with a cow. But many a farmer feeds himself regardless of digestion and nutrition. He might almost as well eat shavings for all the good he gets out of his food. The result is that the stomach grows "weak" the action of the organs of digestion and nutrition are impaired and the man suffers the miseries of dyspepsia and the agonies of nervousness.

To strengthen the stomach, restore the activity of the organs of digestion and nutrition and brace up the nerves, use Dr. Pierce's Golden Medical Discovery. It is an unfailing remedy, and has the confidence of physicians as well as the praise of thousands healed by its use.

In the strictest sense "Golden Medical Discovery" is a temperance medicine. It contains neither intoxicants nor narcotics, and is as free from alcohol as from opium, cocaine and other dangerous drugs. All ingredients printed on its outside wrapper.

Don't let a dealer delude you for his own profit. There is no medicine for stomach, liver and blood "just as good" as "Golden Medical Discovery."

Elaborate Shirr Waist Pattern

WITH THE SUNDAY JOURNAL OF DECEMBER 6 This design is one of the best so far given with the Sunday Journal. It will make an ideal Christmas present.

THE SUNDAY JOURNAL WITH THE PATENT IN IS FIVE CENT