



Fads and Fashions. NEW YORK, Jan. 30.—It is reported that one of the big firms in New York recently wired its buyer in Paris not to purchase any more directoire gowns, but to send costumes with waistlines. This is taken as an indication that the directoire style is doomed and will pass from the realm of fashion before the year is over, at least as far as this country is concerned.

But, after all, the same objection may be made to any style, as one that is becoming to a fat woman with curves, is almost certain to be unbecoming to the slender and willowy woman. Whatever style may follow the present directoire model, there will be thousands of women to whom it will not be becoming. Of course, the fat women receive some consideration, as they are sorely handicapped by their excess of flesh. It is a great deal easier for a woman to figure in a dress becoming to her than for one not thus favored by nature.

One of the most beautiful of the new materials for the winter and spring is a plain mousseline woven with sprays of roses, hydrangeas, lilies, peach blossoms, lilacs or marguerites, in silk or velvet. It is safe to say that this material is the favorite of the season. It is a little too early to speak of summer dresses, but it is safe to say that floral calico will be the favorite material of the summer.

The old calico patterns which have not been in use for 20 or 30 years, are now being worn for the season of 1909, and all that is dainty and distinctly feminine in wearing apparel will predominate in the present year, with much that is practical and common sense.

White will hold its own for summer wear and play wear, with a green deal. This is good news, for no matter how beautiful a linen suit may be, the eternal need of pressing it detracts from the pleasure of its possession. The majority of the advance summer gowns are in one piece—empire, directoire or princess.

Among the new materials for spring which are piled upon the counters at present, there is the usual number of new and attractive weaves. The wool goods are somewhat of a surprise after the long vogue of checks and stripes and the blotches generally of every possible combination. They are mostly of solid color and dark for the early spring season. English cloaks, tweeds and chevots are quite out of the run as yet. Of the homespuns with the smoky peat color which permeated them when they

were woven in peasant homes, nothing at all is seen as yet. Styles that promise to lead for spring are, red, rose, wistaria, amethyst, cantawba and mulberry. There are also dull greens of the rebecca order and Copeland's. The new pink rose, which is known as "siamon" is a brilliant tone that bids fair to become a prime favorite for touches of color as well as for the entire costume.

Many of the new silks are interwoven lavishly with gold threads, and old tapestry designs are wrought into metallic threads on white grounds with wonderful effect. Of these there are many gorgeous patterns already in evidence for waistcoats, revers and cuffs. The decorative element strongly predominates in the materials shown in the shops for spring wear, and there is every reason to assume that rich and beautiful colors and materials will be extremely popular during the coming spring and summer. Even the materials for dresses intended for practical wear are more beautiful in texture and color than heretofore.

A simple and charming petticoat for afternoon wear is made in a circle in a shade which harmonizes with the frock that is to be worn with it, unless the gown is of a striped, figured or spotted material. The petticoat is trimmed with a flounce of point d'esprit in the same color. The point d'esprit flounce is made deep and narrow, and is cut at intervals of about two inches, there are rows of narrow satin ribbon matching in color, spaced in the middle. Above these rows is a trimming of the same ribbon put on in points. Three rows of the striped ribbon are put on in this fashion. A straight row, set at the head of the flounce completes the trimming. In pale gray such a skirt is charming.

More and more it is becoming the fashion to wear the low cut gown at the theatre, or when dining at the restaurant, but the high collar, which has been generally adopted, and the theatre gown of the moment is on the order of what was formerly known as the dinner gown. Made of the most expensive material, its only difference from the more elaborate ball gown really consists in the neck of the waist not being cut so low and the sleeves cut longer.

Embroidered satin, tulle and net all are considered smart, and the work is of the finest, the embroidery is in many different varieties—crystal, rhinestone, silver, gold and jet, the latter becoming more fashionable every day—and the embroideries in heavy silks or cord with tulle and net are also very popular.

Color plays such an important part in evening dress this winter that the question of trimming has to be carefully considered. The trimmings should be in a color which is worn a transparent robe the color scheme requires close attention in the selection of trimmings. The trimming or embroidery must either harmonize or contrast.

Fine mesh veillines are more universally becoming than the dotted effects, which should be worn only by women of decided coloring in eyes, lips and cheeks. The character net trappings are perhaps the most becoming of the dotted effects, the flat or open "ring" dots are quite as effective, and having a highly softening effect on the complexion. Of the square mesh veillines the Russian nets are the most becoming and there is quite a vogue for them just now.

FLORENCE FAIRBANKS. History Told in Sleeves. A DAY or two ago as I was walking through the crowded avenues among the throngs of women gaily picturesque in their charming winter toilettes, it struck me forcibly that more than one woman there was wearing quite unconsciously some bit of historical sleeve in day dress. I saw tall, stately Marguerite of Valois in gossamer—the new shade of red that is as old as the gooseberry from which it takes its name. Her sleeves were carefully buttoned along the outside down their entire length with gold buttons that should have been the arms of Valois and Orleans. Perhaps they did, but I lost her at the entrance of the bits before I had a chance to ascertain.

I read the dark, sinister history of Beatrice Cenci in the scallops of another sleeve below a laughing holiday face on its way to the skating rink. I passed Anne of Brittany in her favorite Beauvais blue with the whole Wall of Troy castigated on her sleeves from her elbow to her wrist. I saw a famous beauty as Cloyneuse Josephine Beauharnois in a small, close-fitting, unpretentious cut. Madame de Sevigne, wife of the first consul, in a leg-of-mutton sleeve that looked quite modern till I saw that it buttoned to the elbow in true incroyable fashion; as the Empress of France in a small puff sleeve in an evening gown displayed in show windows.

A Substitute for Matrimony. "SUCCESSFUL business men and women," says Mrs. Anna Steens Richardson in Woman's Home Companion for February, "are too well off financially to want to marry. The girl who earns \$12, \$16 or \$20 a week sets her horse standard of living, dress and small luxuries which would require a husband earning \$25, \$30 and \$35 respectively. She regards as necessities her mother's considerable luxuries. If a man who is earning only as much as the girl or a few dollars more is necessary to her, she will not marry. She knows that the girl must deprive herself of some things she has grown to regard as necessities if she must content herself with a man who earns only a home hungry wife man today too proud to allow his wife to work.

Stearns' Electric Rat and Roach Paste. Model for pink and white lawn trimmed, with five tucks and narrow Cluny insertion. The paneled front gives the princess effect to the skirt.

Stearns' Electric Paste Co., Chicago, Ill. ride the house of all vermin in a night. Drives rats and mice out of the house to die.

2 oz. box 25c; 16 oz. box \$1.00. Sold everywhere or sent express prepaid on receipt of price.



Reception Novelties. From Woman's Home Companion. HICKEN timbales may be served for a course at luncheon as well as for a reception dish. Force cold boiled fowl through a meat chaser, and season; there should be one and one-half cups of peas in a mortar, adding gradually, while continuing the pounding, the unbeaten yolks of three eggs; then add one-half cup of heavy cream and one-third of a cup of white wine. Season with salt, and fold in the whites of three eggs, beaten until stiff. Butter individual timbale molds, and fill one-fourth full of white sauce to which is added one and one-half cups of chopped truffes; then fill with the chicken mixture. Set the molds in a pan of hot water, cover with butter paper, and bake until firm. Unmold on hot serving dish. The white sauce for these timbales should be made of two and one-half tablespoons of butter, one and one-half spoonsful of flour and one cupful of milk; then seasoned with salt and pepper.

For Ecclair of Chicken Mayonnaise, put into a graniteware sauce pan one-fourth of a cupful of butter and one-half cupful of oil, and heat to the boiling point. Add one-half cupful of flour all at once, and stir until the mixture leaves the sides of the pan. Remove from the range, and add two unbeaten eggs, one at a time, and beat until the mixture is smooth. Shape on a slightly buttered sheet four inches long and one inch wide, and bake in a moderate oven. Cool, split and fill with cold boiled fowl cut in very small cubes and the mayonnaise dressing. Arrange on a serving dish covered with a dolly.

Discoveries. When frying doughnuts, put one teaspoonful of vinegar into the grease, and the doughnuts will not soak up the grease, and will be fluffy. A simple thing and easily tried. To keep one's basting spoons handy when sewing, get a common five or ten cent bill file—either the hook kind that screws to the wall, or the "stick" file that is held in the hand. Either kind will hold three or four spoons and is very handy. One of the simplest and quickest ways to core apples for baking is to use an ordinary clothes pin. One will often spoil a good cake by heating cold butter to mix with the sugar. The heating makes the butter oily and the creaming is often wrong. Instead of melting the butter, heat the mixing crock with warm water, wipe it dry and put the butter. Heat the sugar and pour over the butter, then mix the two with a potato masher.

All bar soap for household purposes should be kept for a few weeks before being used. It should be placed in the sun and air, as much as possible, for one week. This applies equally to cake soap for toilet purposes. Stains and discolorations on tinware can be removed by dipping in damp cloth in common household rubbing. Then wash thoroughly and wipe dry. To bleach the clothes use one table-spoonful of borax to every gallon of water. New and Good. Banana Russe—Peel and cut 4 bananas into fingers and line the sides and bottom of a plain charlotte mold with them. Dissolve one-half cupful of powdered gelatine in 1 1/2 cups of milk over the fire. Add it to 2 cupful of hot custard, and when nearly cold add 1/2 cupful of whipped cream and 1/2 teaspoonful of vanilla extract. Pour into prepared mold. Turn out when set. Banana Cake—Mix 1/2 pound of flour into a basin and rub 4 ounces of butter finely into it, add 4 ounces of sugar, 1 1/2 teaspoonfuls baking powder, 1/2 cupful of milk, 1/2 cupful of powdered cinnamon. Beat up 1 egg and add it gradually, making the dry ingredients into a smooth paste. Divide this paste into two pieces. Butter a dinner plate or a round tin of the same size and roll each piece of paste the size of the plate, spread over with preserves, place the other piece above that. Each edge should be cut up like that, about 1/2 of an hour. Polish Stew—Have 1 pound of round steak, cut in small pieces, as small as possible. Mix in a basin 1 cupful of bread, table-spoonful chopped suet, small onion parboiled, and 1/2 cupful of minced parsley, little grated lemon rind, salt and pepper to season. Mix and moisten with water. Put in a smooth paste. Roll it inside of the steak and tie it with a fine string. Melt 1 table-spoonful of dripping in a frying pan, and fry the steak in it. Then add the meat and fry it all round. Mix 1 table-spoonful flour with a little salt and pepper, then add a few drops of stock or milk, pour over stew and cook slowly for 1 hour. Take up meat, remove string, and pour gravy over it. The gravy should be thick, but not quite so strong, and it tastes more pleasant in the stuffing. Gingerbread and Cookies. Soft Gingerbread—One cup molasses, half cup dripping, half cup flour, two and a half cups flour. Lastly add one cup boiling water. Beat together quickly in a bowl, and put in oven. Molasses Cookies—Half cup sugar, one egg, half cup molasses, salt, half cup (or more) shortening, scant half cup boiling water, and 1/2 cup flour, one teaspoon cream tartar; beat together.

THE MOTHERS' CORNER. The Chinese Baby. MADAME WU, the wife of the Chinese minister at Washington, recently told of the important ceremonies attending a baby's first birthday, in anticipation of such an event in the life of her little granddaughter. Said Mme. Wu: "When baby is a year old she is placed in her chair and after the prayers and other ceremonials, a great sieve is put before her and in the sieve is a piece of money, a book, a pen, and a little work basket. If she takes the money she will be rich and marry an illustrious man; if she takes the book her embroidery will be the pride and fortune of her family. When a boy has the sieve placed before him all the relatives are in great anxiety. If he takes the pen, they say, he will add to the grandness of his people by being a scholar. If he takes the book, he will be an eminent artist. There was a baby in the dynasty of Sung who, when the sieve was presented, seized the great seal of state. There were other brighter and more attractive objects in the sieve, but nothing could get him to drop the seal and select something else. And the child became a mighty lord chancellor of the empire." Madame Wu, like her talented spouse, cares little to discuss Chinese progress along the lines of woman movements. She belongs to the old regime, and if the tales which travelers tell be true, she is probably the last grand dame with bound feet and the old traditional training which the capital will know. Already the younger generation in China claim educational advantages.

LIFE 100,000 YEARS AGO. Scientists have found in a cave in Switzerland bones of men who lived 100,000 years ago, when life was in constant danger from wild beasts. Today the danger is from a disease called diphtheria. Alexander, Maine, is largely from deadly disease. "If it had not been for Dr. King's New Discovery," he writes, "I could not have lived." He writes, "I suffered as I did from a severe lung trouble and stubborn cough." To cure Sore Throat, Croup, Whooping Cough, and prevent Pneumonia, it's the best medicine on earth. 50c and \$1.00. Guaranteed by Wood, Ward and Co. Trial bottle free.

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Good Apple Dishes. For a family of four or five, pare, core and quarter six large, tart apples; place them in a two quart granite pan, add one-half cup cold water and light sifting of sugar, and flour. Make a stiff batter with a half pint of sweet milk and a heaping teaspoon of baking powder, mix in the flour, beat into the batter a large spoonful of melted butter; pour over the apples and smooth by dipping the mixing spoon into some milk. Remove from the range, and add two unbeaten eggs, one at a time, and beat until the mixture is smooth. Shape on a slightly buttered sheet four inches long and one inch wide, and bake in a moderate oven. Cool, split and fill with cold boiled fowl cut in very small cubes and the mayonnaise dressing. Arrange on a serving dish covered with a dolly.

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BETTER THAN SPANKING. Spanking does not cure children of bedwetting. There is a constitutional cause for this trouble. Mrs. M. Summers, Box W, Notre Dame, Ind., will send free to any mother a successful home treatment, with full instructions. Send no money, but write her today if your children trouble you in this way. Don't blame the child, the chances are, it can't help it. This treatment also cures squirts, enlarged prostates, and urinary difficulties by day or night.

Tomato Bisque Soup. MELT one fourth cupful of butter, add two table-spoonfuls chopped onion; cook five minutes; add one cupful flour, one quart milk, six cloves, one bay leaf, six blades of mace, one table-spoonful chopped parsley, one table-spoonful salt, cook in double boiler for 20 minutes. Cook 1 can of tomatoes, add one cupful of cream, add salt and mixtures and strain. Serve immediately.

To Clean Soiled Furs. If about the neck they may be cleaned at home with very little trouble. Get some of the best quality of their Glycerin Sausage that they can find. This purpose. Dampen it with gasoline or benzine and rub thoroughly through

SOCIAL QUEENS RUN A HOTEL. Pasadena's Sweldom Invents New Stunt for Charity's Sake. Pasadena, Cal., Jan. 30.—To borrow the words of an exalted authority, Pasadena society women had the old stunt of "running a newspaper for a day" beat to a frazzle today, when they took charge of the big Maryland hotel and operated it for a day for the benefit of charity. All of the regular employees of the hotel went on vacation, while well known Pasadena society women took charge of the desk, the dining room, billiard room, kitchen, baggage and parcel room and all other departments of the big hotel. Young debutantes fetched ice water and performed the duties of the "bell hop" while their mamma and elder sister looked after the culinary end of the establishment and saw to it that no guest received accommodations without payment in advance. From Pasadena's most exclusive social circles, the women were selected who were purely charitable motives, the charity did not extend to the hotel "beat." With the new managers in charge it was a case of settle or get out. The proceeds of the venture will be used to build a home for Pasadena trained nurses.

To Plank Shad. HAVE the fish merchant clean and split the shad down the back. Wash and wipe dry. The "plank" is oak or hickory—never pine—a little wider than the fish and not too long to go into your oven. Leave it in your oven for half an hour, or until hot all through. Rub the fish all over with butter, salt and pepper to taste. Fasten upon the plank, skin side down, with tin tacks at the neck and tail. Lay the plank on the upper grating of the range and bake every five minutes while the shad is cooking. When done to tenderness, draw out the tacks and fish the shad. Butter well before serving. Some add a little lemon juice to the butter. Garnish with parsley and sliced lemon.

Smoked Sturgeon Salad. REMOVE the brown skin and all the fat from one half pound of smoked sturgeon, cut into one quarter inch cubes; to this add one cup cucumber, three hard-boiled eggs, cut in cubes as above; chop one small pepper fine; add one onion (these should be one table-spoon of each). Toss together with a fork.

To Bake One Crust Pie. WHEN baking crust for lemon, custard or other one-crust pie, turn pie tin upside down, mold crust neatly upon the outside and bake.

Anty Drudge's Opinion. Mrs. Doubtful—"Which kind of soap do you like best, Anty, yellow or white?" Anty Drudge—"I'd rather have a yellow soap that makes the clothes white than a white soap that makes them yellow. Fels-Naptha makes the clothes white as snow. It's yellow because that is the natural color of soap when it hasn't been bleached and weakened by chemicals."

Perhaps a woman feels more like working in Winter than Summer. Perhaps she feels more like pitching in and doing a big week's washing. But that's no reason why she should boil her clothes and wash them in hot water. No reason why she should fill her house with nauseous steam and run the risk of catching a bad cold. No reason for reddening hands and face by hot water and steam. No reason for breaking her back over the washtub, hard-rubbing. No indeed. Washing with Fels-Naptha soap in lukewarm water is just as sensible in Winter as in Summer.

Let Fels-Naptha save the boiling and hard-rubbing. Let it do your washing in half the time of the old way. Save your energy for something else. If you don't know the Fels-Naptha way of washing by hand, read and follow the simple directions printed on the red and green wrapper. Tells also how to best wash flannels, woollens, colored things.

Do You Feel This Way? Do you feel all tired out? Do you sometimes think you just can't work away at your profession or trade any longer? Do you have a poor appetite, and lay awake at night unable to sleep? Are your nerves all gone, and your stomach too? Has ambition to forge ahead in the world left you? If so, you might as well put a stop to your misery. You can do it if you will. Dr. Pierce's Golden Medical Discovery will make you a different individual. It will set your liver to work. It will set things right in your stomach, and your appetite will come back. It will purify your blood, it will keep that dread destroyer away. Even after consumption has almost gained a foothold in the form of lingering cough, bronchitis, or bleeding at the lungs, it will bring about a cure. It is a remedy prepared by Dr. R. V. Pierce, of Buffalo, N. Y., whose advice is given free to all who wish to write him. His great success has come from his many experiments and varied practice. Don't be wheedled by a penny-grabbing dealer into taking inferior substitutes for Dr. Pierce's medicines, recommended to be "just as good." Dr. Pierce's medicines are of known composition. Their every ingredient printed on their wrappers. Made from roots without alcohol. Cassia, no habit-forming drugs. World's Dispensary Medical Association, Buffalo, N. Y.

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