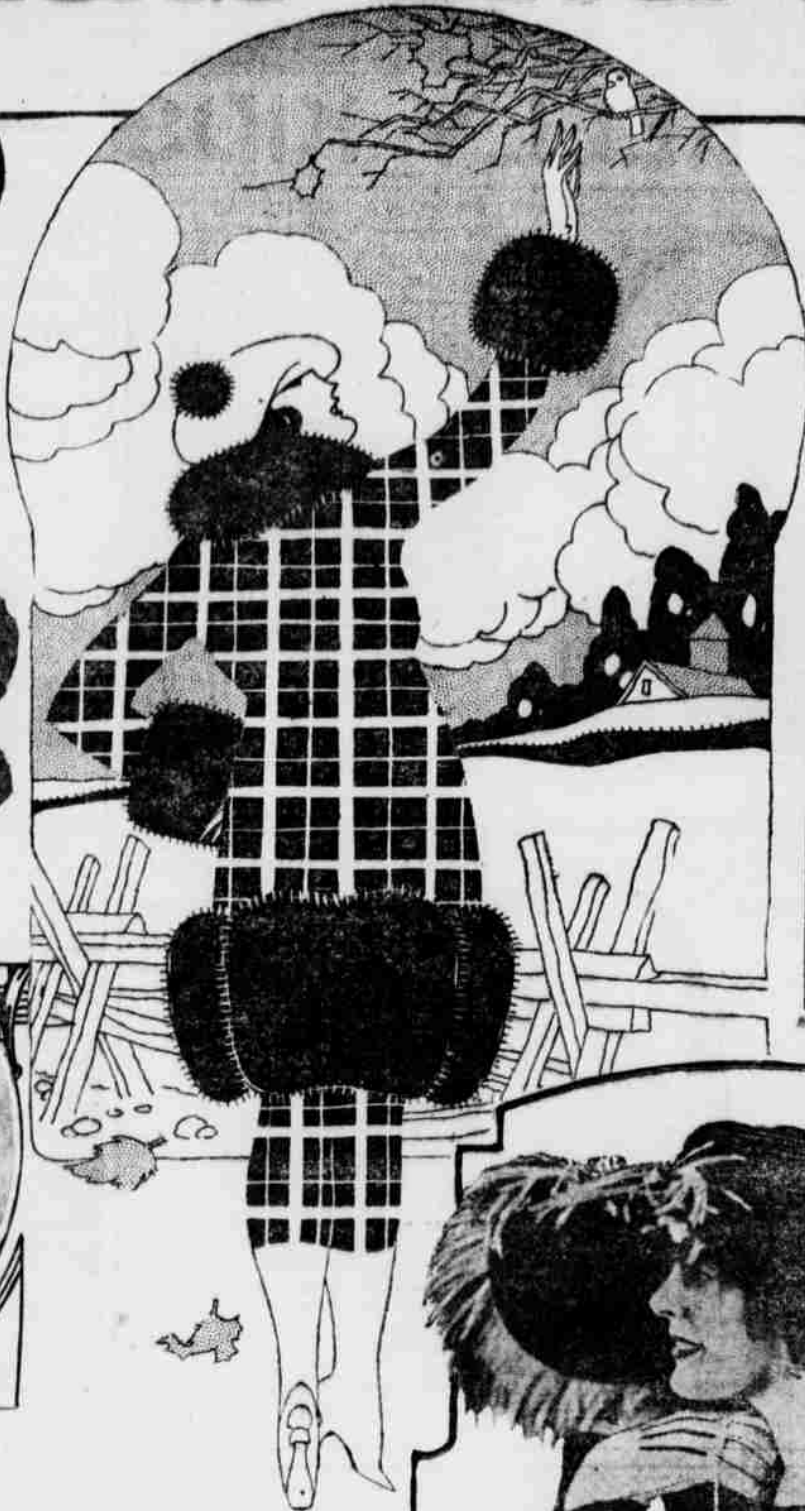


Interesting Things For Woman's Eye

Three Hats and a Frock



(LOWER)
A TRIG HAT OF
JADE GREEN
VELVET—GINGS IN
DARKER TONE



THE
COATES
MAKES
THIS
DINNER
GOWN EFFECTIVE

How and Where Some Dress Materials Have Gotten Their Names

It is a natural sequence that when a locality becomes noted for the manufacture of a special article of any description that object should gradually be known by the name of the place where it was made. Instances of this are numerous and there are many examples of well-known articles whose derivation are almost forgotten. Thus few remember that muslin, the cotton fabric of well-nigh universal use, received its name from Mosul, the town in Asiatic Turkey that during the Middle Ages supplied all Europe with its manufactures, the cotton material muslin being one of them. Mosul was the center of an extensive caravan trade and is situated in what was the Mesopotamia of old, and Marco Polo, the traveler, tells us of muslin and Mosul being so closely connected.

Of course, every one knows what calico is, for there are few countries in which this cotton material is not used; but not every one knows that it is so called because it was first made in the city of Calicut, a seaport town on the eastern coast of Malabar.

It was the Egyptian city of Damietta on the river Nile in lower Egypt that gave us what we know as dimity—that fine closely-woven cotton material.

And it was China that gave us Nankin, the gulf-colored, close heavy cotton cloth once so popular for men and boys' clothing. It was largely exported from Nankin and so Nankin cloth became simply Nankin.

To the French town of Chambray on the Schiedt, some 30 miles southeast of Lille, we are indebted for our cambric, a special variety of cotton material. The names of animals have also been used for designating various materials used in clothing—thus alpaca, a well-known, stiff, waxy lustrous fabric used for dresses for women and coats for men, is so called because the hair which is used in its manufacture comes from the alpaca, an animal not unlike the llama that is found in the high mountain ranges of the Andes in Chili and Peru.

Merino, the soft woolen material so much in use for articles of attire, is so called from the merino sheep a native of Spain, but now found in other European countries. This sheep has long, soft fine fleece which curls into spiral rings. Cashmere, an even finer, beautifully soft woolen fabric, is made from long, silky hair of the cashmere goat, which is found in Cashmere and Tibet. A great many cashmere shawls are made from the hair, and at one time these shawls were considered almost indispensable articles of dress.

- MOST ADVANCED MODES.**
- Long waisted bodices
 - Hip extension always
 - Sling like pockets
 - High muffed collars
 - Changeable velvet hats
 - Upstanding tiers of pleated
 - ed ribbon to form high tur-
 - bans
 - Bags of beaded silks and of
 - metal brocades.

When Father Carves

It is the common experience in most families for mother to do the carving, but on Thanksgiving that feast for families, father would be breaking every convention in the world if he did not take the carving into his own hands. Mother may have to give him a bit of advice here and there, however, as to the proper way to handle the royal bird.

He should thrust the carving fork firmly into the center of the breast bone to hold the bird firmly upright, and with his knife first cut off the leg by inserting the knife behind it, and press back the leg and thigh with the blade of the knife. When the ligaments which attach the thigh bone to the back are cut the leg is severed.

To remove the wing the point of division must be found and cut down sharply to get white meat from the breast, start from where the wing is removed and work up to the ridge of the breast bone.

One side of the turkey should be carved first and severed before the bird is twisted around to tackle the other side. Filling is always served with the choice of light and dark meat.

Some carvers prefer to cut the meat from the bones of the thigh and leg before serving them; and if the bird is very large this is always the better way. If, however, the turkey is small, a whole "drumstick" or thigh can be served on one plate.

The wing is always served with the meat on the bones, but is sometimes broken with the carving knife into several pieces where the bird is large.

This keeps the board clean and at the same time out of the way.



UNCURLED OSTRICH FEELS
GRACEFULLY OVER THE BRIM



SEWING CIRCLE

Do not expect any dress, skirt or coat to look neat if pressing is omitted. It is one of the chief methods of perfect sewing, too often neglected because one trusts more to luck than good management.

Linon pillow covers will not show through the color underneath as readily as cotton ones. They are also more agreeable to the face and though linen sheets are not recommended, for hygienic reasons, linon pillow cases are desirable.

Knitted neckties have become increasingly popular and where at first they were plain shades, they are now in designs, and not plain, modest ones at that. The very newest cravats are knitted in stripes about two inches broad running diagonally across and the shades used are peculiar—salmon and black, blue and green, red and yellow, brown and pink. It surely seems as though men's apparel was becoming almost as ornate as it was in the early nineteenth century.

A pretty tieholder and one which can easily be made at home is made of winding inch ribbon over a piece of wire a yard long. Having wound the ribbon and securely fastened the edges, bend the wire over a baking powder can to make it into a spiral. Tie at one end very securely. The springs will spread apart. Where the wire is tied tie it firmly to a silk-covered disk or square of pasteboard.

Trim with a ribbon rosette and streamers. The wire loops are splendid for holding string ties or pieces of ribbon. These holders can be made very ornamental.

Among the prettiest of the sheer little frocks for children's summer wear are those of the fine cross-bar handkerchief linen made with Dutch yokes of the very finest baby Irish crochet lace. From this lace band tabs fall over the short sleeve, which is either made as a puff caught in by a lace strap cuff above the elbow or as a circular edged with lace and about six inches deep at outer part.

A very attractive sofa cushion may be made of huck toweling embroidered in silk. The loose threads of the linen are used to hold the floss, so that when the whole cover is finished it has the best colors to use for this work green, for the pillow is not so effective looks like a silk cushion. The threads are woven at equal distances apart ranging the floss at regular intervals, are red and white or old rose and sorts of complicated designs by art when embroidered in only one shade.

Gloves Are Essential.

Gloves are fascinating this season and almost prohibitive in price, too, which should mean careful buying. The pull-on glove is "the thing" and can be worn over or under the sleeve.

Thanksgiving Dinners of Ten Thousand Dollar Chefs

MONSIEUR FREDERIC COQUIN is regarded as a wizard when it comes to secret cuisine. Chef Coquin, speaking about his art recently, said that the real superiority of a good cook is not so much in the attractive preparation of expensive or fancy dishes as in the attractive preparation of inexpensive dishes for every day. The skillful combination, he says, of flavors also is an important part.

Thanksgiving Menu.

- Bean Soup.
- Goosling Stewed with Turnips
- Watercress and Apple Salad
- Cheese and Coffee.

Bean Soup—This preparation is as quick as it is economical. Two onions are required minced very fine, some vermicelli and bean broth which is kept from your beans. Fry the minced onions in butter nicely browned; add the broth and season to taste. Let it come to a boil; then add the vermicelli and cook for ten minutes.

Goosling Stewed with Turnips—Cut up a small tender and well cleaned goosling into medium-sized pieces, suppressing the pinions, drumsticks and neck. Cut also half a pound of lean bacon into half-inch squares. Fry them for a few minutes in butter and remove with the skimmer, leaving the fat in the saucapan. Lay the pieces of goosling into this fat, fry over a hot fire while stirring, season and add one onion and a bunch of parsley garnished with thyme and bay leaf.

When the meats are browned, drain off the fat and dredge the goosling with flour. Moisten to its height with hot stock and boil up this liquid while stirring, letting it remain in this state for ten minutes. The sauce should then be slightly thickened. Cover well with the saucapan and continue to cook moderately. Take raw turnips and cut them into balls three-quarters of an inch in diameter, place them in the pan with the strained fat from the goosling, season with salt and a pinch of sugar, and color them briskly. When half cooked lift out the pieces of the goosling, the bacon and the turnips. Boil together for ten minutes and then finish cooking in a slack oven. The goosling and the turnips should both be found done at the same time. Dress all in a deep dish with very little sauce.

Watercress and Apple Salad—Have very clean and green watercress. Season it only when ready to serve with a very little oil, salt, pepper, vinegar and some sour apples cut in slices. Pepper watercress are prepared the same way.

Deviled Dishes.

Deviled dishes may be made by pouring the devil's mixture over the meat before grilling, or pouring it on them afterwards. The majority of people prefer their devils dry, crisp and spicy; not wet or soft in the slightest degree. Some cooks prepare the devil mixture like thick gravy.

Any of the following mixtures are good and may be mixed in quantity:

Devil's Mixture—Francatelli's.

Mix well upon a plate a spoonful of either French or English mustard, a spoonful of Worcestershire sauce, an ounce of glaze, an ounce of butter, a little cayenne pepper, salt and a tablespoonful of chopped parsley. This should be used to cover whatever you are to grill.

Devil's Mixture—Pritchley No. 1.

Warm and blend together a tea-spoonful of mixed mustard, a table-spoonful of Worcestershire sauce, an ounce of glaze, an ounce of butter, a little cayenne pepper, salt and a table-spoonful of chopped parsley. Mix warm up and rub the meat well into the mixture, serving as a gravy, should any remain after boiling.

Devil's Mixture—Pritchley No. 2.

A table-spoonful of mustard, a table-spoonful of curry paste, a table-spoonful of Worcestershire sauce, two table-spoonfuls of mushroom catsup, a table-spoonful of anchovy sauce, a table-spoonful of salt, the yolk of an egg and half a pint of thick soup. Then thicken with some brown thickening, boil up and pour over the broiled bones.



HELPFUL HINTS FOR THE HOUSEWIFE

Waste Paper Catcher. Take a common old sack sew a small hoop at the top of sack with twine. The small hoop off a butter tub would do. Then take a piece of twine and form a loop at the top of sack to hang on a hook in a convenient place in the kitchen. A ready catcher for store paper. When full, a handy way to carry to the furnace to burn, or to waste paper can at the alley.

Mend Hot Water Bag. For years I have thrown away hot water bags that had only a tiny break

in the rubber; but I found by applying several coats of liquid court-plaster and letting each coat dry before applying the next it will prolong their usefulness. The court plaster is water-proof and the hot water will not melt it.

To Keep Ironing Board Clean. Make a bag out of five yards of any colored gingham and stitch the two side edges together, leaving about four inches at the top for the ruffle. Run a piece of white tape in the ruffle to hang up by. Slip the ironing board in place. This keeps the board clean and at the same time out of the way.