

Evening Dresses



THE costume shown on the left is a combination of soft primrose satin and silver grey chiffon. The satin is used for the Princess underdress, the chiffon for the over-dress, which is slightly full at the waist, and at each side has a panel of dull silver and pearl trimming with fringed ends.

The front of bodice is veiled with the chiffon, over which trimming is laid, a narrow dull silver trimming edging the bodice; the chiffon is then draped on the bodice, the sleeves being cut in with it; the edge of sleeve is finished with the trimming.

Materials required: 7 yards double width satin, 8 yards chiffon, 42 inches wide, trimming according to width.

The other is in white satin charmeuse; the slightly trained skirt is trimmed with wide tulle and gold and pale blue embroidery, which draws the satin slightly in and gives the effect of a tunic, edged with handsome cord that is carried up to the waist each side front.

The over-bodice is of entirely the same embroidery, with underslip of white crepe-de-Chine, the whole edged with cord; waist-band of soft blue satin.

Materials required: Five yards double width satin, 1 1/4 yard embroidery for skirt, 1 1/4 yard embroidery for bodice, 1 1/4 yard crepe-de-Chine 40 inches wide.

SHOWING THE WINTER STYLES

Exhibits of London Dressmakers Give Fair Idea of What Is Going to Be Popular.

All the smart dressmakers in London have been exhibiting their new models. The coat and skirt costumes were chiefly of "rattine," the latest novelty in materials, which when at its best resembles chamol leather in appearance, but is as soft and warm as a good Harris tweed. Coats, of course, were short and rather like the reefer of several years ago, while skirts, if not actually hobbled, were tight to the hobbling point and much trimmed. House and evening gowns were almost all fashioned with tunic effect. Sometimes the tunic was very long. Sometimes it reached but a little below the hips.

Black was much used to soften vivid color effects. Thus, a frock of purple and green had a long tunic of black net bordered with Persian trimming, while black and blue and black and magenta were blended on various evening gowns. Oriental embroideries, dull silver and gold tissues and gem-studded braids were also in evidence. Garlands of flowers were used in trimming some of the dresses, and one dainty pink and cream gown was shackled with ropes of dainty little roses veiled with chiffon.

FANCIES OF FASHION

There is a preference for white laces this season.

Light, filmy laces are trimmed with fur for winter gowns.

The popularity for the one piece gown does not abate.

More ostrich feathers are being sold than ever before.

Black velvet is paramount as trimming, while satin runs a close second. Large colored wood buttons are seen on some of the new tailored suits.

There seems to be no cessation in the demand for allovers and baby Irish.

The style of the one piece after-noon gown depends upon the little French touches more than upon any special scheme of line.

Hints for the Table.

For a very delicious dish of deviled clams prepare a cupful of chopped clams and season them with cayenne, salt and the juice of a lemon. Mix them to a soft butter-like consistency with the yolks of two eggs and some powdered crackers. Put the mixture into little ramekins, bread scalloped shells or into tiny cups, spread the surface with soft butter and bake until well browned. For a change the mixture may be spread over crisp crackers and then browned in the oven.

Two Sewing Hints.

When silk pulls out of shape under a pattern, baste the edges of the silk evenly to a newspaper. Cut through silk and paper. To press tucks in crepe de chine put a sheet of white tissue paper over the right side. In this way the tucks may be seen and kept straight.

REVIVAL OF "GREEK BATH"

Beauty Doctors Are Recommending It—Said to Have Splendid Effect on the Skin.

If the skin happens to be dry and harsh, have you tried the soothing and smoothing effect of the so-called Greek bath? This was a favorite remedy of the ancients and has been revived by modern beauty doctors.

Mix seven tablespoonfuls of pure olive oil and one of lavender water and rub it well into the entire body. Apply a little at a time and rub in well with the palms of the hand, using a circular motion.

To get the best effects from this bath the body should be kept very warm during the rubbing. If hot cloths are applied first to open the pores more of the oil will be absorbed.

Take the baths three nights in succession, then stop for a week and take the series again as necessary. The skin quickly improves.

LATEST IN MILLINERY.



Parisian Idea in Novel Design.

Foot Comfort.

A shoemaker who has had wide experience with making women's shoes gives as the secret of foot comfort the simple rule: "Never wear a shoe that will not permit the great toe to lie in a straight line."

This may mean the elimination of some of the most fashionable cuts and the annoyance to vanity of asking for big sizes, but it will save bills to the chiropodist and improve dispositions.

Tea Gowns.

A lovely little tea gown which contains an idea for the woman with a similar garment to make over is of pale turquoise satin, draped in empire style and veiled with gray crepe de chine, hemmed with a finger's width of gray squirrel fur. The veiling is held in place over the underbody by a fleur-de-lis of seed pearls at the waist.

Find something more desirable than an honest man—and you will earn for yourself the title of chief discoverer among the gods.—National Food Magazine

TEXAS SENATOR ENTERED CONGRESS AT AGE OF 28

Among those who have entered the United States senate and made notable careers Senator Joseph W. Bailey of Texas stands with the first. The progress and evolution of Mr. Bailey since he entered congress in 1891, when only twenty-eight years old, have been among the most interesting features of our national life during that period.



Personally, Senator Bailey is a man of very genial disposition. His most conspicuous personal trait is loyalty to his friends, and he has always been found to be sincere, frank and candid. The senator is one who delights in retirement, and seldom if ever is he found frequenting the clubs and hotel lobbies where his political friends are wont to congregate. He is unconventional in many ways and he cares little if at all for even the simpler manifestations of social life. One of the laudable traits of Mr. Bailey's character is his love of the home and the family. When his colleagues are enjoying the luxuries and pleasures of their various clubs he delights in being at home surrounded by the peaceful influence of his family. His favorite hobby is the raising of fine cattle and blooded horses, and it is one of his ambitions to conduct the best farm in the land for this purpose.

Among the rank and file of the senate Bailey is probably the most enthusiastic patriot. The fire of his oratory when speaking on the consolidation of Oklahoma and Indian Territory, besides eliciting a burst of spontaneous applause from the galleries, thrilled and astounded his conferees. In his peroration on this occasion he branched off into an impromptu tribute to the Lone Star state and his commanding delivery and beautiful language proved beyond question that oratory still thrives in the federal congress and that the heart of true patriotism is still a living one.

WESTERN CHILD WONDER SPEAKS TEN LANGUAGES

Winifred Stackville Stoner, daughter of Col. J. B. Stoner, of the United States marine hospital service, is regarded as a rival of young Sids, the special student in Harvard who is a genius in mathematics.

Winifred, or "Cherie," as her mother calls her, is only 8 years old. She can speak 10 different languages fluently and uses the different tongues as she chats with her dolls and plays with children. She reads almost constantly, and has read the majority of Shakespeare's plays. She is also a poet, having written verse in several languages. The mother says the ability of the girl to speak French, Spanish, Latin, Esperanto, Japanese, Russian, Polish, German and Italian is due to careful training from the time she was a baby.

"Her advancement," says her mother, "is not due to anything except the way in which she was educated. I began with her when she was three weeks old, developing her mentally and physically, and the effect of the teaching and methods is apparent. The method used is the same as was employed in training William James Sids, the Boston boy. I started from the first to teach the child the best, to cultivate her taste and to improve her mind. I do not have her 'show off' and I know she is as normal as any child of the same age, but I would like to have her work known for the benefit of other kiddies, for any child may be trained the same way with the same probable result. The secret is to make their training the same as play for them."

Modern Public Highways.

The people of the city are not the only ones who pay tax money for the building and improvements of streets and highways that never is spent on the roadways. And this condition in the country gave John Winters a chance to say one of his occasional good things. It was a town meeting. The people of his village could not understand how the money appropriated for roads had vanished with such negative results, and some of them attended this meeting of the select men to discuss the matter.

"I'd just like to say one thing," he drawled, regardless of the fact that he had interrupted an indignant neighbor, "I don't want to make any fuss whatsoever, but I'd just like to ask this honorable board of public highwaymen—"

And that was as far as he got. A roar of laughter drowned his further words and showed his efforts in the red faces of the "highwaymen"—and, later, in the improvement of the before-mentioned roadway.—Judge.

Possibly.

Gotham—They say that the wireless business is still in its infancy. Flatbush—And do you suppose some day we'll have barbed wireless fences? —Yonkers Statesman.

GOOD CAKE IS RARE

RULES THAT WILL HELP IMPROVE COOK'S WORK.

That Few Families Know What Good Cake Is Is Statement That Will Be Resented, But It Is None the Less True.

Few families know what good cake is. This statement will be resented, but is none the less true. It is equally true that few professional cooks make as good cake as that baked by the mistress of the house or one of her daughters.

As every one should know how to bake delicious cake whether she makes use of it or not, here are a few rules that are essential:

Use the best materials. So-called cooking butter and stored eggs will make poor cake, and let no economical one persuade you otherwise.

What is known as soft A sugar makes a cake of nicer grain than granulated or powdered sugar. In measuring stint rather than heap up the cup or the batter is coarse grained.

Baking powder should be measured by gently rounding, not heaped or flat, teaspoonfuls. With sour milk recipes use baking soda and cream of tartar rather than baking powders.

Never guess at measurements. Most recipes give exact proportions—which a good cook sometimes modifies. A cup, when not defined, usually means the stone china kitchen coffee cup that holds a little more than half a pint.

The richer the milk the better the cake. More than is called for is often permissible to keep the batter from getting too thick.

Sifting flour is the secret of good cake. Few realize this, as can be told by two persons making up the same recipe with results totally different for the cook who is heavy on flour. It is safe to allow a quarter to half a cup less flour on most recipes.

Judgment is important in cake mixing. Flours differ in heaviness and eggs in size; therefore to keep the batter from being too stiff see that it runs easily from the spoon, yet is not "runny." Thinning must be done before baking powder and whites of eggs are in.

Have all ingredients ready before beginning to mix a cake. Once started it should go into the oven quickly. One mixing bowl and two smaller ones for eggs will be needed; also a wooden paddle and a wire egg beater. Sift into batter before measuring and put into batter through sifter.

Get ready pans before starting cake. There is but one sure way to prevent sticking—paper the bottoms of pan and grease it, not the pan, which is only buttered on the edge. Many persons use lard for greasing, but butter never tastes.

Papering is no trouble if ten cents worth of yellow wrapping paper is bought and cut in leisure moments to fit your various shaped pans. Keep in an airtight box in the kitchen closet.

A good cake baker makes sure that her cake pans are not used for other purposes by keeping them under lock. In the same place have all the utensils needed and there will be no delays. Here also have an extra supply of baking powder, flavoring extracts, chocolate and the special sugar used. Do not get more than five pounds at a time of the latter, and see that it is rolled and sifted before using.

Pickled Oysters.

Two hundred large oysters, one cup vinegar, one cup white wine, four teaspoons salt, six teaspoons whole peppercorns, one-quarter teaspoon mace. Drain and clean oysters, scald the liquor. Strain and add the above named ingredients. Let boil up at once and pour, while boiling hot, over the oysters. After these have stood ten minutes pour off the liquor, which, as well as the oysters, should then be allowed to get cold. Put in a jar and cover tight.

Butter Cakes.

Sift two cups of flour, with four level teaspoons of baking powder and one level teaspoon of salt. Rub into this two tablespoonfuls of butter. Gradually add three-fourths cup of milk. Roll out one-half inch thick as for biscuits. Bake on a hot griddle on top of stove, leaving room for them to rise. Bake rather slowly and turn but once. They will puff to double the size they were when put on pan.

Lamb Pudding.

The cold meat from yesterday's joint, bread crumbs, one tablespoon of butter, two eggs, a little gravy, pepper, salt and a pinch of nutmeg. Chop the cold lamb fine, season and wet up with a little good gravy. Mix in one-quarter as much crumbs and pour into buttered mold. Set in a pan of hot water, and cook covered in a good oven for one hour. Turn out and pour a little gravy over it.

Green Tomato Preserve.

Wash and slice green tomatoes, allow three-quarters of a pound of sugar to each pound of tomato, together with one lemon cut in slices and put between the layers of tomato; cook until thick, add a 25-cent jar of preserved ginger put through the food chopper.

A Cooking Timetable.

Mutton, 15 minutes to the pound.
Beef, 20 minutes.
Veal, 20 minutes.
Ham, 18 to 20 minutes.
Fowls, 25 to 35 minutes.

HOW THE JAPANESE LABOR

Contentment and Patience Conduce to Achievement of Perfection in Handicraft.

Nearly every village in Japan is the seat of some special, characteristic industry, each carried on in an individual way by separate families in their simple and narrow homes, and each family and each member working in some little touch of individuality.

In one village I saw an ordinary little boy sitting in a doorway, not whittling a stick, as he might have been doing with us, but embroidering chrysanthemums on a great square of satin. True, the outlines were stamped on the fabric, stretched in its frame before him, but without supervision or model he was filling them in according to his own sweet will, all in exquisitely shaded golds and browns and pinks. As I stood and stared he laughed at me. He looked perfectly happy. I went away thinking:

In a country of unheard-of things, where children contentedly work at polishing lacquer, where little boys can embroider party frocks, where a workman gratuitously adds beautifying touches to the task he accomplishes, is it not a mistake that, instead of trying to catch the spirit of such toilers as these, we should do much to spoil it?

Left to themselves, these workers are so patient, they have so much time! I saw in a furniture factory, near the door, a lad sitting with fine emery cloth, industriously smoothing the corner of a box or coffer. Duty stamped on the back of his coat was the sea-horse, which is the trade-symbol of workers in wood. When I came back that way, half an hour later, he was still carefully at work on the same corner of the same coffer. I did not wonder it was as near perfection as the hand of man could make it.

Every town has its peculiar industry. It may be famous only for a turnip-penny coarse straw work; for a particular sort of wood inlay, for a queer little ornamental owl; dangle from a stick and made of the thistles that grow by the wayside; for a white enamel work done with powdered eggshells. But whatever it is it is well done.—The Craftsman.

Servant Problem.

In a paper on "The Duties of Mistresses," read at a recent meeting of the Irish Women's Suffrage Association in Dublin, Miss Bellingham Todd contended that domestic service more nearly approached a mild form of slavery than any other occupation. The conditions under which a servant lived did not compare favorably with the environment of the salesgirl or clerk. One was called "a mental" and the other "a young lady." One never knew when her work was done, while the other had stated hours. Mistresses, said Miss Todd, ignored the revolution which had taken place and treated servants as still being of an ignorant lower class when they should be put on the same footing as business girls. Miss Todd was of the opinion that servants should be given the use of a piano, and could not see what objection there was to a servant having a bicycle, or even the automobile placed at her disposal whenever she had an afternoon out.

"Canning" of Telephone Messages.

Poulsen's telegraph was first exhibited in Paris in 1900 and for ten years there has been considerable discussion of the practicability of establishing instruments on telephones that would record messages should the person called happen to be away, but the first line has recently been put in operation in London. This system differs somewhat from the Poulsen invention, but is even more unique. Poulsen would have arranged his telephone so that the record was left on a ribbon of steel somewhat like a stock ticker, but the scheme now in actual use involves the use of the phonograph. A transmitter is attached to the phone and a record put in place whenever it is necessary to leave the house. When you return you take off your record, put it on your phonograph and hear your friend's message in your friend's natural voice, just as you can sit back and listen to the canned genius of Caruso or Melba.

Saving the Precious Moments.

Time, down to its minutest fractions, has become so precious to the American business man that those who have any hope of keeping up against the tide of competition find it profitable to invest money in devices that save time on the least important incidents of daily traffic. A mechanical envelope sealer which seals 6,000 envelopes an hour is the latest, and the postal authorities are being implored from every quarter of the country to print stamps in long strips instead of blocks so that a machine may also be employed for stamping letters. In the letter sealing apparatus the lower end of the metal roller dips in a water tank. The letter is picked up by the moistening rollers, dampened, passed through the sealing rollers and dropped into a basket by the mere turning of a crank.

Particular Customers.

Seymour—I have a customer so particular that she won't buy an egg unless it has a brown shell.
Ashley—I have one still more particular; she won't buy an egg that isn't of a certain shape.
Seymour—What shape is that?
Ashley—Egg-shape.

COLDS CURED IN ONE DAY



Munyon's Cold Remedy Relieves the head, throat and lungs almost immediately. Cures Coughs, stops Discharges of the nose, takes away all aches and pains caused by colds. It prevents Grip and obviates Coughs and prevents Pneumonia. Price 25c. Have you a stiff or swollen joint, no matter how chronic? Ask your druggist for Munyon's Rheumatism Remedy and see how quickly you will be cured. If you have any kidney or bladder trouble, get Munyon's Kidney Remedy. Munyon's Urinary makes weak men strong and restores lost powers.

VALUE OF PINEAPPLE JUICE.

Delightful Drink Is Now to Be Had in Convenient Form.

The man who thinks out and brings out a new food preparation usually has to create the "long-felt want" which he fills. In tackling the pineapple juice problem, no such difficulty confronted James D. Dole, of Honolulu.

When we eat pineapple it is for the juice alone, and less fibrous and more tender the fruit, the juicier it is and the better we like it.

When the doctor orders pineapple in cases of throat trouble or certain stomach and intestinal difficulties it is the pure, uncooked juice pressed from the ripest obtainable fruit which he wants his patient to have. It is this same refreshing juice which the nurse gives fever convalescents where cooling and slightly acid drinks are desirable. So pineapple juice already had a place.

The problem then, to be solved, was how to get the pure juice of pineapple on the market in such a form that it would please the healthy lover of the fruit, and be useful to the doctor and the nurse. A syrup would not do, because of the impossibility of suiting individual tastes. Even the juice of the finest Hawaii canned pineapple would not answer with its small quantity of preservative pure cane sugar, because the physician needs to regulate the amount of sugar prescribed. To make a long story short, Mr. Dole spent years in experiments which finally resulted in the Hawaiian Pineapple Juice which bears his name.

Dole's is the Juice of "Picked Ripe" Hawaiian Pineapples pressed out and bottled on the Islands where the fruit grows. Filtered, refined, sterilized in the bottle, retaining all the natural flavor and aroma, not a bit of sugar, water, preservative, or anything else is added. It has been four months on the market. During this time the Juice has been distributed all over the United States, in some parts in ample quantities, while in others the supply has been very restricted.

Its success has been most gratifying and unprecedented.

In its favor were the previous favorable reception of Hawaiian Pineapple, the general knowledge of its high quality, the therapeutic values of pineapple juice known to the medical profession, and the remarkable product itself. So, four months have sufficed to give this new drink a large hold upon the people of the country until the demand is practically unlimited.



Kow-Kure

is not a "food"—it is a medicine, and the only medicine in the world for cows only. Made for the cow and, as its name indicates, a cow cure. Boreness, retained afterbirth, abortion, scours, caked udder, and all similar affections positively and quickly cured. No one who keeps cows, whether many or few, can afford to be without "Kow-Kure." It is made especially to keep cows healthy. Our book "What to Do When Your Cows Are Sick" sent free. Ask your local dealer for "Kow-Kure," or send to the manufacturers, Dairy Association Co., Lyndonville, Vt.

Hallbut.

Hallbut is the "holy but" or flounder. The flounder plaice or but was called holy, it is supposed, because it was chiefly used as food on the fast days of the church. "Hollyhock" is the holy hock or mallow, which got that name because it was brought from Palestine.

One of Tom Hood's Last Jokes. Shortly before his death, being visited by a clergyman whose features as well as language were more lugubrious than consoling, Hood looked up at him compassionately and said, "My dear sir, I am afraid your religion doesn't agree with you."—From Planche's Reminiscences.

"Salt River."

That imaginary stream called "Salt river," up which defeated candidates are supposed to be rowed, is one of the most felicitous of all our political Americanisms, although its authorship is unknown.

