

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 under-dress, 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 tarnished gold and pale blue embroidery, which draws the satin slightly in and gives the effect of a tunic, edged with hand-stone 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 1/2 yard embroidery for skirt, 1 1/2 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 "ratine," 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 reverse 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.

LANCIES 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 afternoon 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 batter-like consistency with the yolks of two eggs and some powdered crackers. Put the mixture into little ramekins, broil 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.

Parisian Idea in Novel Design.

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

NOVEL SUPPER IDEA

STAFF OF LIFE IMPORTANT FACTOR IN FUNCTION.

Church Entertainment at Which All Courses Are of Bread in Some Form Guaranteed to Make a Decided Hit.

A novel idea for a church entertainment is a supper in which all the courses are of bread in some form or have the staff of life as an important factor in their composition.

For a recent function of the kind invitations were issued in the following form:

"The Ladies Aid society of St. John's church cordially request your presence at a staff of life supper on (such a date) at 7 p. m. (price 75 cents)."

Perhaps I cannot give a better idea of how to conduct such a merrymaking than to describe the supper for which these cards were issued.

The table was effectively and at the same time most economically decorated. The centerpiece was a huge sandwich loaf hollowed out to form a boat and filled with paper flowers. Smaller loaves also scooped out and lined with paraffine paper held the olives and salted nuts.

The first course was a delicious cream toast served in place of soup. This was followed by bread fritters with a substantial course of veal loaf, and green peas in little boxes of hollowed out bread browned in the oven. Instead of a salad they had excellent club sandwiches and for desert French pancakes rolled in powdered sugar. Coffee and cake came last of all.

The place cards found at each cover bore on one side the names of the guests as usual and on the reverse each had a question relating to bread in history, legend, etc. Between courses these queries were read aloud and the answers searched for. It helped to pass the time merrily.

Here are a few of the questions as examples of the series:

What real person when told that the poor were dying for want of bread is reported to have said, "Why don't they eat cake?" Marie Antoinette.

Who first called bread the "staff of life?" Jonathan Swift.

What marvelous bread saved many lives? The manna that fell in the desert.

After supper the frolic assumed the general character of a sociable, with several merry contests in which bread played a part. For instance, a table was rolled upon the scene upon which several kinds of loaves were heaped up and players were called on to give each its proper name, as New England loaf, etc. All those who succeeded in writing out complete lists drew for a prize in the form of a pretty bread plate.

The Home



Orange peel burnt in a room will destroy a close, foul smell. Place the peel in a shallow pan and let it burn for several minutes.

A few drops of turpentine sprinkled where cockroaches congregate will exterminate them at once, while it will also rid you of red and black ants.

Stains in table linen may be easily removed by plunging the articles in pure boiling water. Soap and water would have the effect of fixing the stains.

Cracks in walls may be filled up with plaster of paris. Mix this with vinegar instead of water. It will then be like putty and can be used with ease. If mixed with water it hardens so soon that it is very difficult to use it quickly enough.

A housekeeper says that before blacking the stove she rubs soap on her hands just as if she were about to wash them and lets it dry. This seems to prevent the polish getting into the pores, and after blacking the stove the hands are easily washed clean.

Mashed Baked Potatoes.

Bake one or two equal sized potatoes to a turn, when quite hot remove the inside, mash it perfectly smooth, season with butter, or, what is better, cream and salt. Press it through a colander. It will look like vermicelli. Place it in a circle around the steak.

To Remove Mud Stains.

Carbonate of soda will remove the most obstinate mud stains. Rub off with a cloth or flannel dipped in the soda, then press well on the wrong side of the material with a warm iron.

To Clean Enamel.

When the enamel becomes discolored, scour it with a damp flannel dipped in garden mold, then rinse it in plenty of water. In this way the cleaning is effected without causing scratches or other damage.

SEEING A BLIZZARD AT SEA

Seemingly Nothing Remained but to Meet the End Without Cowardly Complaint.

The roaring and shrieking of the tempest, the thunder of the waves, that jarred the whole fabric with a shock like earthquake, made fitting accompaniment for the gloomy thoughts that possessed me. Home, friends, life itself—all seemed lost. Only one thing remained—to meet the end quietly, without any cowardly complaint. I fell into a sort of mental stupor, while all my physical energies were concentrated in hanging on to my position on the windward side of the cabin, my feet braced against the deck, my hands hooked inside the edge of the berth. Now and then came a lull in the fury of the gale, and I could hear a faint, wailing cry like the call of little turkey chicks strayed from their mother—peep! peep! pee-ee-ee! Here was food for speculation. What in the world could it be that made a noise like little turkeys? To solve that riddle immediately became the most engrossing thing.

After much search I discovered the source of the sound; the wind was blowing against the companionway, rebounding from that and whistling through the keyhole of the cabin door.

A door in the bulkhead swung open and in came Manuel, smiling affably and reassuringly.

"Ah-h-h!" he exclaimed, "ver' bad storm. Dees morning I beginn make da soup you like so moch, Meest' Ingles. Ah-h-h! Leavely pea soup wi ham-a-bone. All morning da soup pot on da galley stove she sim-mer, sim-mer, sim-mer. Den, a twenta minute a twelve, com da greata, beega blank-a-da-blank of a wave an' knock down da sheep, an' al my bee-yootiful soup is gone to —, all over da galley wall!"

There is not enough room on this page to describe the long siege of horror that settled down upon us. It lasted for two days and a half. One by one the plots came down into the cabin to put on dry mittens and hang up the wet ones that were freezing their fingers. No fire could be made for two days; for should another knockdown happen, the scattered coals might set fire to the ship. I don't think anybody ate anything from Monday's breakfast until next day; but my memory as to meals at this time is vague, inasmuch as fear (not seasickness) had driven away from me all idea about food.—William Inglis, in Harper's Weekly.

Sad Disillusionment.

There were tables, of course, for it was really a very good restaurant and one that I had consistently patronized during my ante-marital career, and now that the wife and baby were journeying in the country for two weeks (sans any soorap, tra-loo accompaniment on my part, however), I seemed to owe it to reminiscent bachelor days to again sit at the horseshoe-shaped counter.

A sweet-faced woman of about 45 took my order, and I found myself speculating upon what strange vicissitudes of fate might have reduced a lady of her age and obvious refinement to such a sphere of action in her declining years.

Had she loved and lost the one sweetheart of her youth, or was she still longing for the letter "that never came?"

However, I had finished my modest lunch and was waiting more or less patiently for my check. When finally I caught her eye she moved leisurely over to the counter, and, after feeling first in one and then in the other pocket of her immaculate white apron and slapping various portions of her ample anatomy without any visible returns, murmured with a faraway look:

"Where did I put them checks?"—Chicago American.

"Ready—Present—Fire."

Otto Naumann, a Berlin artist, has invented a firearm for emergency use. It is a small but deadly pistol with a very short barrel and it can be carried between the lips and fired with the teeth.

Suppose you were held up by a highwayman or a burglar and ordered to hold up your hands, you could still shoot him, provided, of course, that you were carrying one of Artist Naumann's firearms in your mouth. The weapon is very carefully constructed, and the inventor claims to have obtained as good results shooting at a target as a good rifleman. As a matter of course, the apparatus has to be used with great care to prevent the powder from exploding inside the mouth. It requires also strong nerves, for the detonation is much louder than when a revolver or a rifle is shot off.

Ready Enough.

"It is alleged," he said, "that there was ballot stuffing at the recent convention of the Connecticut Woman's Suffrage association. Now, what have you to say about women being fit for the franchise?"

"If there was ballot stuffing," she calmly replied, "it merely goes to show that all your arguments about women not being ready to vote fall to the ground."

A Good Job, Considering.

Seymour—Pendershute makes me tired; he's forever bragging about his being a self-made man.

Ashley—Let him brag; I think he is fully justified in bragging, considering the quality of the material he had to work with.

CAP and BELLS



WISE YOUNGSTER AN EXPERT

Garrulous Young Man Sure He Knew Fresh Oysters but Didn't Recognize Rubber Ones.

The garrulous young man who thinks he "knows it all," and some more besides, stood in front of the restaurant window.

"Fine jar of oysters you have in there," he commented.

"Yes," responded the corpulent proprietor, who was standing in the doorway.

"So plump and fresh-looking. When it comes to telling a fresh oyster by its appearance, I'm the candy."

"Regular expert, eh?"

"You bet! They say oysters are not running good this year, and yet those in the jar look the same as those you had in the window two years ago when oysters were plentiful."

And the restaurant proprietor's features relaxed into a pleasant smile.

"They are the same," was the quiet response. "Those are rubber oysters, for show only."

Ultra-Swell.

Little Madge of Shantytown is not so fortunate as her well-dressed sisters and is often forced to wear her mother's "hand me downs." When she appeared out on the river pier in a skirt that was so long she could scarcely walk all the gamins started to jeer her. "Get onto de umbrella cover she has on," bantered Jimmy Finn. "What do yer call it, anyhow, Madge?"

And Madge elevated her little snooted nose and retorted:

"Get some sense about yer, Jimmy Finn, an' read de Paris styles once in a while. Dis is one of de new 'hobble skirts.'"

Melodrama.

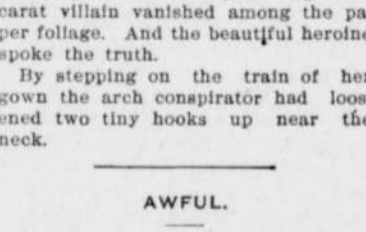
As the eighteen-carat villain leaped down from the pasteboard castle the beautiful heroine gave a shriek of despair.

"Harold McDuff!" she moaned, as the great crystal tears welled in her eyes, "you have been my undoing!"

Turning as white as a summer-boarding house sheet, the eighteen-carat villain vanished among the paper foliage. And the beautiful heroine spoke the truth.

By stepping on the train of her gown the arch conspirator had loosened two tiny hooks up near the neck.

AWFUL.



The Trust Magnate—They tell me that I am accused of being two-faced.

His Secretary—Worse than that. Why, the newspaper illustrators have run your face up into the hundreds.

The Silver Lining.

"Anyway," remarked the optimist, "there is one good feature about the tariff on wool."

"Huh!" sneered the pessimist. "I'd like to know what it is."

"Why," rejoined the optimist. "It will make it more expensive for the wolf to masquerade in sheep's clothing."

A Luckless Family.

"His father had a leg broken, his brother was run over by the trolley, and another brother had an arm broken while cranking up his auto."

"And did he escape all such serious things?"

"He got married."

A Resemblance.

"What drink is a complaint of bad electric service like?"

"I can't see that it resembles any drink."

"Whv. Isn't it a current whine?"

COLDS CURED IN ONE DAY



Munyon's Cold Remedy Relieves the head, throat and lungs almost immediately. Checks Fevers, stops Discharges of the nose, takes away all aches and pains caused by colds. It prevents Grip and also inate Coughs and prevents Pneumonia. Price 25c.

Have you stiff or swollen joints, 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 Vitalizer 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 Hawaiiian 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 Hawaiiian Pineapple Juice which bears his name.

Dole's is the Juice of "Picked Ripe" Hawaiiian 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 Hawaiiian 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.

Halbut.

Halbut is the "holy but" or flound'er. The flounder is placed, 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.

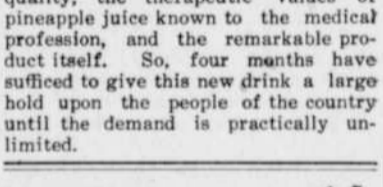
Shortly before his death, being visited by a clergyman whose features as well as language were more lugubrious than consoling, Hood looked up at him compassionately and said, "My dear sir, I am afraid your religion doesn't agree with you."—From Planche's Reminiscences.

"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.

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. Barrenness, retained afterbirth, abortion, scours, calving ilder, 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.



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