

Dress Up-to-Date.

DRESSES FOR MISSES

SMART AND SIMPLE EFFECTS FOR THIS SEASON.

Exaggerations Which Mark Women's Dresses Are Not Favored for Little Girls' Frocks—Soft-Finished Wool Favorite Material.

Happily for the comfort of childhood, the exaggerations which mark woman's dress are not favored for little girl's frocks. With the extremes of fashion, the imported things and domestic ones designed for wealth and opulence of taste, there are many close imitations of grown-up follies—skimpy little skirts, pretty enough to look at with their tight bottom bands, and coats hobbled in at the bottom and trimmed with the big revers whose outer points drop to the waist.

For the sensible dress worn by girls between six and ten years a soft finished wool, plain or patterned, is admired above everything. For the smarter of the little frocks, broadcloth and basket serge are liked, velvet trimming the first perhaps and silk bands or a very handsome stitching the last. The dress-up gown may be of voile, marquisette, prunella, crepe or challie, a kimono coat in lansdowne or broadcloth coating in soft brown, blue or red going with any of these.

In point of style the body of the useful frock is cut long, the belt falling below the normal line and the little blouse fitted at the shoulders with Gibson plaits. The short skirt that is attached to this may be gored or side or box plaited. Gumpes are shallower than formerly when there is a round neck cut, but as some of the little bodices fold surplice fashion in the front the gumpes may then show a V of considerable length. White undersleeves go only with the dresser frocks, the little gown of fine wool, or silk, or crepe or veiling that is fussed up somehow and intended only for best wear. The little school dress, the useful going-out frock and the Sunday school one meant for average purses have wrist length sleeves, cozily fastening about the wrist sometimes with close cuffs.

Colors for these small fry are often very rich, magnificent shades of a copper red, a dazzling blue and lovely tones of golden brown being favored. Where a material is patterned—plaids, checks or stripes—it is possible to vary the look by making the frock out

PRETTY WALKING COSTUME

Becoming Style That is Made Up Admirably From Any Firm Cloth or Serge.

Any firm cloth or serge would make up admirably in this becoming style, which has the skirt arranged with a tunic or over-skirt that is trimmed at the edge by a band of braided



cloth; the under skirt is then closely plaited.

The coat is made with a plaited basque to match skirt; folds are arranged at the sides, and the trimmings are of braided cloth.

Hat of black velvet trimmed with a large white glaze bow.

Materials required: Six yards 48 inches wide, one yard cloth, about three dozen yards braid, four yards silk for lining coat.

ence, for except the least bit of plain color a plaid goods made in this way need no other trimming. The high neck and long sleeves also do away with the eternal worry of a clean gumpes and, besides, insure adequate protection against the cold. The plaited skirt with its box-plaited front is a facsimile of the other, for this model is widely used. Both of the little frocks are one-piece models and fasten at the back.

Blue is an excellent plain color for this useful frock, and with this a bright or dull shade of red might be used for the trimming, or a striped material might be made on the straight and trimmed with a bias—this used as here for the collar, belt, cuffs and piping.

With the finer frocks, too, handsome materials with velvet trimming, the gumpes is now more often of lace veiled with colored chiffon than in pure white.

Mary Dean

Sewing Machine Hint.

It is often difficult to sew any thin fabric, such as any of the modish veiling materials, or silk or muslin, on the machine without puckering it.

This can be avoided by placing a sheet of tissue paper under the material and stitching through the material and the paper. When finished, the paper can easily be torn away, and you will find that your work is quite flat and smooth.

To Clean Embroidery.

Dip a camel's hair brush in spirits of wine and brush all over the embroidery until it is quite clean. The brush should be frequently rinsed in some spare spirits, in another glass, to remove the dirt.

The embroidery need not be taken off the garment or piece.

To Serve at Teas.

A new delicacy to serve at teas instead of the inevitable sandwich is a round cracker spread with cottage cheese, as if it were butter, and with a maraschino cherry placed in the middle. It is easy to make, and delicious.

The Apprentice Mark.

"As you know, the wearing of the apprentice knot, or 'figure of eight,' is limited to those men who enlisted while the 'apprentice boy' system, with its classes, was a regulation.

Certainly the apprentice of ten years ago earned his little emblem with his experiences on board the old windjammers of the Monongahela and Constellation type, but do you think that the apprentice seaman of today is worthy of the 'figure of eight' after he has won his 'cigarette mark'?

"Surely after drilling a steady three or four months he has done pretty nearly the equal in manual and mental labor of the now past 'apprentice boy.' Besides this the apprentice mark makes the jumper look neater when worn on our blues."—Correspondence of the Bluejacket.

Catching.

Cannibal—"How did our chief get that attack of hay fever?" "Nothor Cannibal—"He ate a grass widow."—Cleveland Leader.

Two Useful Coats



Two useful styles are illustrated here, both suitable for cloth, serge or tweed.

The first is a semi-fitting coat for a girl of fourteen to sixteen years; it is single-breasted and has wide revers and collar trimmed with Russian braid; the cuffs and pockets are trimmed to match.

Hat of soft felt trimmed with feathers.

Materials required: Four and one-half yards serge 48 inches wide, 1 1/2 dozen buttons, 3/4 yards silk for lining to hips.

The second is a lady's coat, and would look well in serge or cloth. It has a panel back and front, and fastens below the revers, which are faced with material; small buttons and loops of braid trim these, also the cuffs.

Hat of soft felt trimmed with feathers.

Materials required: Four yards cloth 48 inches wide, one dozen yards

braid, two dozen buttons, four yards silk for lining coat to hips.

On the right is a lady's coat, and would look well in serge or cloth. It has a panel back and front, and fastens below the revers, which are faced with material; small buttons and loops of braid trim these, also the cuffs.

Hat of soft felt trimmed with feathers.

Materials required: Four and one-half yards serge 48 inches wide, 1 1/2 dozen buttons, 3/4 yards silk for lining to hips.

Women generally might be interested in hearing about a work dress that is evidently convenient.

It is made like a coat, is fitted in the back, while the fronts are cut so large they fold over as far as the underarms. Just at this point a short belt is sewed to each front and corresponding slits are left in the underarm seams.

The dress is cut square in the neck and has long sleeves. It is open all the way down the front and put on like a coat. The fronts cross and the belts pass through the slits, buttoning in the back.

Only a few minutes are necessary to adjust the dress, and for slipping on to get an early breakfast or over a good gown to get dinner at night it cannot be excelled.

Again, as the frocks are double, when the one front becomes soiled the other can be placed over it and conceal the soil so that the frock lasts twice as long as the usual model housework dress.

ARRANGE FLOWERS TASTILY

A Little Thought and Time Alone Necessary to Produce An Artistic Effect.

A knack for arranging flowers may be developed into a great gift by the girl who wishes to add to her personality the charm of varied accomplishments.

Even in elaborate establishments the most exquisite and expensive hot-house blossoms are often poorly arranged. They are left to servants who are ignorant of artistic effect, and so lose half their beauty.

If a girl has a pretty gift of this sort she may often have occasion to use it at week-end parties and so lift a large item of worry from the harassed mind of the house party hostess and at the same time gain for herself the reputation of being a most satisfactory guest.

At country houses where flowers are brought every day from the hot-houses only a little time every morning need be given to seeing that the vases are freshly filled and taste displayed in their arrangement. But if one is staying in a simpler house then more time is required for the exercise of this happy gift, as the flowers must be picked as well as arranged.

If there is a clock and pair of candlesticks or vases of bronze on the mantle, surround them with ivy or a groundwork of caladium leaves, filled in with the clusters of pink dahlias, which must be put into small bowls of water that are hidden by the greenery. Or, remove the ornaments and have seven white candles graduated in pyramid fashion, the tallest in the center. Each candle must be stuck firmly into a small can filled with sand and hidden by the foliage.

The floral arrangements should conform with the candles, graduating in pyramid style. This arrangement has a striking effect at night when the same flowers are piled in like manner on the dinner table.

A more simple idea can be carried out by filling a shallow pan with wet sand and imbedding the candles in this. Then fill the pan with flowers or merely asparagus fern in the center with a border of white, pink or yellow chrysanthemums, set singly and primly in.

Cheap Cuff Links.

Cuff links of good quality are far from inexpensive, and the inferior ones mounted in brass are apt to stain ones linen. A good substitute is to purchase the pretty pearl buttons which sell two for five cents; choose either the kind with shanks or with holes. Whatever style is chosen, bind them in pairs with a loop of silk cord to form sleeve links. They will be found serviceable and neat. Buttons that have been tubed are not so desirable, as washing destroys the luster of the pearl.

To Fasten Flowers.

To wear a cluster of flowers or a single blossom on a tailor-made coat, sew a little loop of heavy braid underneath the collar lapel with the ends sewed together at the outer edge, just under the buttonhole.

In this way flowers can be attached without sticking a pin into delicate cloth just where it will show most. It is a plan adopted by men also for their boutonniere and a very useful one.

The KITCHEN CABINET

WE MAY live without poetry, music and art; We may live without conscience, and live without heart; We may live without friends; we may live without books; But civilized men cannot live without cooks.

SOUPS WITHOUT MEATS. In these days of high prices we must use every means to have a good meal with a small expenditure. Soup starts a meal well and there are legion that may be prepared very cheaply. The object of taking soup at the beginning of a meal is to warm, stimulate and prepare the stomach for the heavier meal that is to follow. The clear beef soups are valuable only as to warmth and stimulation. Cream soups are a food, and are only served when the dinner or meal to follow is a light one.

CREAM OF CORN SOUP.—Take a can of corn, a quart of milk and a grated onion; cook together until well heated; add a binding of a tablespoonful of butter and flour cooked together, and added to the soup. Season with salt and pepper, put through a sieve, reheat and serve.

POTATO SOUP is one that is most appetizing. Use two or three potatoes, cook until tender with a slice of onion, put through a sieve, add a quart of milk and the binding of a tablespoonful of butter and flour; season and serve.

CLEAR TOMATO SOUP.—Add a pint of water to a quart of stewed tomatoes, a slice of onion, salt, a sprig of celery and a little red pepper and a bay leaf. Cook two tablespoonfuls of butter with two tablespoonfuls of flour and add to the soup; strain and serve with croutons.

MOCK OYSTER SOUP.—Scrape 12 good-sized roots of the oyster plant or salsify, and throw them at once into cold water. Cut in thin slices and cook until tender in boiling water. Add a quart of milk, two teaspoonfuls of salt, a few dashes of cayenne and two tablespoonfuls of butter. Scrape in a tureen with oyster crackers.

PEA SOUP.—Take a quart can of peas, boil, and put through a sieve; add two teaspoonfuls of sugar, a pint of milk and two tablespoonfuls of butter and two of flour cooked together and added to bind. Cook until smooth, season with salt and pepper and serve.

SPINACH AND ASPARAGUS make very wholesome soups, also onion and cabbage. Celery makes a soup of delicate flavor and may be made of the parts of the celery too coarse to serve in other ways.

CREAM FRITTERS. Take one quart of milk, one cup of sugar, one tablespoonful of butter, a half teaspoonful of salt, a cup of blanched and chopped almonds, flavor with orange. Scald the milk, add a tablespoonful of cornstarch mixed with a little cold milk. Add the sugar, butter and salt and cook ten minutes. Then add six well-beaten eggs, spread an inch thick in a buttered pan and cool. When firm cut in strips an inch wide and three inches long; roll carefully in fine crumbs, dip in beaten egg and fry in deep fat. Drain on paper and serve hot.

SOUP GARNISHES. The garnishing of soups make them more attractive and also more nutritious. Here are a few of the many garnishes:

CHEESE BALLS.—Take half a cup of flour, half a cup of milk, a tablespoonful each of butter and cheese, a pinch of salt and a dash of cayenne. Mix in a double boiler, cook until smooth, add one beaten egg and remove as soon as the egg is cooked. Cool, and when cool enough make into balls the size of hickory nuts. Drop into the boiling soup and cook a minute; serve immediately.

ALMOND BALLS.—Pound a dozen blanched almonds to a fine powder. Beat two eggs until light, season with salt and pepper, add the almond meal, a half teaspoonful of chopped parsley and three-fourths of a cupful of flour sifted with a teaspoonful of baking powder. Roll into small balls and drop into the boiling soup five minutes before serving.

MARROW BALLS.—Take a piece of marrow the size of an egg; mix with one cupful of crumbs moistened with cold water and two unbeaten eggs to bind. Shape in small balls, drop into the boiling soup and cook gently before serving.

GERMAN SOUP BALLS.—Roll crackers until fine, mix with butter and make into firm balls the size of a marble. Drop into the soup just before serving.

EGG DUMPLINGS.—Beat two eggs, add a cup of milk, a pinch of salt and enough flour to make a smooth, thick batter; stir until free from lumps and drop by spoonfuls into the boiling soup.

EGG CUSTARD.—Beat three eggs and add half a cup of soup stock. Butter a small pan and pour in the mixture. Set into a pan of hot water and put into the oven to cook until firm. When cold cut in squares or any fancy shape and serve in the soup. Adding the custard just before serving.

BUTTERED LENTILS.—Butter a long, narrow tin and line it with washed potatoes an inch thick. Fill with roast beef chopped coarsely; seasoned with salt, onion, rice and pepper and moistened with gravy. Cover with another layer of potato and bake a half hour. Turn out on a hot platter and cut in slices to serve.

FATHERED LEFT. Butter a long, narrow tin and line it with washed potatoes an inch thick. Fill with roast beef chopped coarsely; seasoned with salt, onion, rice and pepper and moistened with gravy. Cover with another layer of potato and bake a half hour. Turn out on a hot platter and cut in slices to serve.

SOME OF THE new traveling coats have pockets almost as big as hand bags.

BEHEADING. Chinese officials have been accustomed to methods which will make it hard for the new railways over there to carry out a policy of refusing passes to persons of governmental influence.—Washington Star.

Nellie Maxwell.



High-Necked and Long-Sleeved Frock for School Wear.

the straight and the trimming on the bias. A whole dress may be made up in this way, the sharp contrast between the straight and bias of the various sections creating a very smart effect. It is a good idea for the mother who cannot afford extra trimming, for as a rule goods treated in this manner do not require other garniture.

Here is the school frock par excellence.

PRETTY CAMISOLE.



Made from a piece of wide flounce embroidery threaded with ribbon, which forms the shoulder strap.

To Make Stockings Last.

In order to make new stockings last beyond their time one clever woman rubs paraffin on the heels and toes before putting the stockings on. They wear wonderfully under this treatment.

Another woman who considers this method uncomfortable (though, really, it is not so) runs a stocking darning into her new hosiery and darns it round and round at heel and toe with fine darning cotton. Done once, it never seems to be needed again, and the stockings last practically forever.

Some of the new traveling coats have pockets almost as big as hand bags.