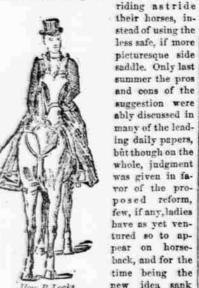


THE SIDE SADDLE TO GO.

Eventually Women Will Become Sensible ing-A Pretty Combing Cape.

Efforts have at various times been made to introduce among ladies the fashion of



Tow R Looks into abeyance. Nevertheless, the matter keeps cropping up again, and having once obtained a hold on the public mind, it is by no means improbable that the custom of adies riding astride will become established, even among our civilized selves.

The proposed alteration in the feminine rider's position on horseback is mainly based on the considerations of health and safety, says the Season. From far-away old times comes to us a legend of the Amazons, whose Queen, Hippolyte, vanquished Her-cules, and as the splendid statue by Kiss shows us, the victorious heroine att astride her horse. We find the same equestrian position always taken by the women of half civilized nations, the Indians, the Kirghese, the Tartars, etc., and it only seems strange to our unaccustomed eyes. The Mexicans too, as well in her bondoir. It as the inhabitants of Albania, Romania and is made of white remote Austrian provinces find nothing cambric and strange or remarkable in their women altrimmed with inways riding in masculine fashion. Even in sertions and ruffles Germany it was the general custom, until of embroidery. The about the twelfth century, Anna of Luxemberg, wife of Richard I, introduced the with a sailor collar. English side saddle, which with all its faults, has, with but slight exception been subsequently used by ladies.

DEFECTS OF THE SIDE SADDLA To turn to the rider herself. She sits tolerably firm on the side saddle, but is

always more or less dependent upon the or stumble, is often Only the left thigh can prompt or lead the horse's movements, so the riding whip is an indispensable addition to 1 ter outfit. Consequently our ladies are only provided one spur for the left foot, whilst

all other intricate Straw Trm o'Shanter inventions such as artificial spurs connected by an electric button to the saddle, or small spurwheel attached to the whip, are but imerfect substitutes for the use of the right

7

Speaking from a hygienic point we are assured by the best medicial authorities, that the straight position across the horse is infinitely better for the health and strength ban sitting sideways. Further every rider knows the difficulty of getting a well fitting riding habit, how the skirt is and injured by the spur, and that is unable to mount into her saddle without manly assistance. All these evils would be done away with by the use of a gentleman's saddle, and a lady would be able, should she care to do so, to break in her own horse. As for that noble animal if it has not sufficiently high withers and loins, to keep the side saddle well in its place, is very apt to slip toward the left side, to the injury of the horse's back, and the rider's discomfort. To this comes the necessary extra lightening of the girths and the higher reins, which are but doubtfully improved by the addition of a martingale. The horse's movements are likewise influenced by the seat of a lady.

TWO STYLES OF COSTUMING.



scribe the latter as The bodice is made in the usual sket shape and d up the back and front, but so provided with buttons as to be closed

at will. Even dur-A Popular Mantle, ing a sharp gallop covers and drapes the rider's limbs and by the most awkward mounting and dis mounting is equally decent. Beneath its folds, come tight fitting black tricots, or if Beneath its preferred wide cloth or velvet trousers, The high boots may be made of either patent, plain, or yellow leather, and either high beaver or round felt hat be worn Another lady's riding costume, exhibited at the same time, certainly partook of a more virile character. The loose jacket-was made of velveteen, from beneath which came very wide trowsers of the same material, but tight fitting tricots were rovided for wearing underneath them. vellow hoots encased the feet and the adgened the brave Amazon's be models created a pleasing and modest im-

A CAP FOR THE BRACH.

The cap is made of rows of white straw patterned with red. The flat top part, giving the crown and brim, is 13% inches large.

The round opening of the band 3½ inches tume for it—Gowns and Caps for an Outstiff muslin and stiffened with wire covered plain with blue silk. From this start two pieces of wire crossing each other, and fastened to the inner side of the cap part to support the middle of this. Red and blue pompon. Fine dark blue cords are put across the cap and take the place of clastic. Pleated blouse with cravat. The mantle shown above is taken from

The Sosson. Garments partaking alike of the character of dress and mantle are much appreciated by the elegant world, espe-cially when enriched with those finishing touches which relieve their otherwise some-what austere appearance. In the illustration a small bonnet is worn with the mantle the tiny brim of the same is velvet edged with beads, with point lace butterflies daintily poising upon the back and front. This costume is, however, most suitable for rich elderly ladies not intent upon every novelt, as soon as it appears. And they are very sensible. Would that more women would adopt the idea of adaptability in dress! Why is a lace gown worn on a business thoroughfare out of taste? Because lace does not endure hard usage, and so is in-congruous with the ideas called up by trade. An essential to its perfection is wanting, because it is out of harmony with its surroundings. Why are the elaborations of dress out of place in an office? Because the sole object in office is the dispatch of business, and whatever does not help on the object is not in unity with its surroundingsis a discord, no matter how agreeable it may be in itself. Elaborations are intended to engage the mind, and in the presence of more serious occupations are con-temptible. It is only when the mind is at leisure that such calls on the eye are in taste. Why do a beyy of bridesmaids in flounces and flowers never look over orna-mented? Because it is their function at the moment to be ornamental. Always it is this principal of use, this law of industrial art, which governs the decision of taste in matters of dress.

A PRETTY COMBING CAPE. This illustration is of a combing cape

described by Harper's Bazar. It is just the thing for the beauty who loves neatness All the ladies

now are hammock mnd, says the St. Louis Post-Disputch, for the fad is for e ch stay-at-home girl to have a hammock in her room, where she can idle. read and chut with ielicious abandon. share my hammock

summer girl to her chum, or best girl friend. These hammocks are positive lux-uries to those ladies compelled to remain in the city. They are of gray, or soft tinted blue, with valance at each side of some harmonizing material, and do not detract at all from the appearance of the room. They are ever so much cooler for an afterno evening nap than the finest upholstered

In summer ladies who use powder generally wipe their faces when heated instead of rubbing them. This is a great mistake. To apply powder properly, in the hot weather, the face should be slightly dampened and the powder put on deftly. All superfluous dust being removed with a soft baby brush which, when passed over the face, takes off the particles which cling about the corners of the mouth, nose and to the eye brows and eye lashes. In taking the all prevailing powder puff in the pocket, it should be remembered that the puff must be "dabbed" on the face and not rubbed. There is a decided difference in the applica-

A PRETTY OUTING COSTUMB.



being of crepe de three open work inchine, crossed sertions. Two similar insertions are in the skirt of the coat. A pleated shirt front with jabot frills is in the front of the coat. Harper's Bazar gives patterns for this The wonderful power of electricity is at last being d rected to a worthy end. The lighting of

light

For an Outing. our streets and public buildings has hitherto been its highest use, but now it takes out wrinkles. Faded beauties who have watched with apprehension the coming of crowsfeet may take heart of grace and go to Mdme. Evelyn, 13 Vigo street, London. She will smooth away all the lines of care with a sponge charged with electricity, and freckles and all other face blemishes go with them. The sensation produced by the sponging is, I am told, extremely pleasant, and acts as a refresher. It must indeed be refreshing to find—if you are really very anxious to improve your beauty -that even Time's hideous marks can be wiped away. But that this is done by electricity, which has given the light so muck dreaded by the beauties compelled to seek the shade, is another curious work-ing of the law of compensation. ing of the law of compensation. If there is one thing that should make a woman have a hopeless port of feeling, it would be, one would think, scraggy arms, especially now that the long sleeves fashion, which has permitted their concealment, are going out of style, baring the scraggy arm in all its ugliness. But even the scraggy arm can be cured by the lady. This is a nice of rubble has foreign accounted with piece of public benefaction compared with which the making of two blades of grass grow where one grew before sinks into in-

Two Men of Brains. St. Louis Republic.] On the cog train going to Pike's Peak: Smith-This is a novel experience. Brown-Yes: we've seen a pike speak. because it's the first time we The straw Tam O'Shanter shown above is have traveled "in cog."

URGING THE STOMACH Picturesque Salads That Whet the Appetite and Cool the Blood.

RECIPES FROM MRS. SHERWOOD. Dishes That Are M:st Acceptable in the Heated Part of the Year.

SKILL AND ECONOMY IN MAKING THEM

[WRITTEN FOR THE DISPATCH Of all the vegetables of which a salad can be made lettuce is the greatest favorite. That lettuce, which is panachee, says the "Almanack des Gourmands" (that is when it has streaked or variegated leaves), is truly "une salade de distinction." We prefer in this country the fine, crisp, solid little heads, of which the leaves are bright green. The milky juices of the lettuce are soporific, like opium seeds, and predispose the "eater to sleep, or to repose of temper, and to philosophie thought." After (or before) lettuce comes the fra-

grant celery, always an appetizer. Then the tomato, a noble fruit, as sweet in smell as Araby the Blest, which makes an illustrious salad. Its medicinal virtue is as great as its gastronomical goodness. It is the friend of the well to keep them well, and the friend of the sick to bring them back to the "lost sheep folds of hygeia." There is watercress and dandelion, common mustard, boiled asparagus and beet root, potato salad, beloved of the Germans, the cucumber, most fragrant and delicate of salads, a salad of eggs, of lobster, of chicken, sausages, herrings and sardines.

A RECIPE FOR A DRESSING.

Anything that is edible can be made into Anything that is edible can be made into a salad, and a vegetable mixture of cold French beans, boiled peas, carrots and potato, onion, green peppers and cucumber covered with fresh mayonnaise dressing is served ice cold in France, to admiration. To learn to make a salad is the most important of qualifications for one who would master the "art of entertaining." Here is

good recipe for the dressing: Two yelks of eggs, a teaspoonful of salt and three of mustard (be sure that this is good and not half mastic; it should have been mixed with hot water before using), been mixed with hot water before using), a little cayenne pepper, a spoonful of vinegar, pound the eggs and mix well. Common vinegar is preferred by many, but some like Tarragon vinegar better. Stir this gently for a minute, then add two full spoonfuls of best oil of Lucca.

"A sage for the mustard, a miser for the vinegar, a spendthrift for the oil, and a madman to stir." is the old saw. Then add

madman to stir," is the old saw. Then add a teaspoonful of brown sugar, half a dozen little spring onions cut fine, three or four slices of beet root, the white of the egg, not cut too small, and then the lettuce itself, which should be torn from the head stock by the fingers.

HOMELY BUT PALATABLE

An excellent saind of cold boiled potatoes cut into slices about an inch thick may be made with thin slices of fresh beet root and onions cut very thin and very little of them, with the same dressing minus the sugar. Francatelli speaks of a Russian salad with lobster, a German salad with herrings, and an Italian salad with potatoes. But these come more under the head of the mayon-

nairses than of the simpler salads.

The cucumber comes next to lettuce as a purely valuable vegtable salad, and is most desirable with fish. Dr. Johnson declared that the best thing you could do with a cucumber, after you had prepared it with much care and thought, was to throw it out of the window; but Dr. Johnson, although he could write Rasselas nd a dictionary, knew nothing about the art of entertaining. He was an eater, a glotton, a gourmand, not a gourmet. How should he dare to speak against a cucumber saled? Endive and chicory should be added to the list of vegetable salads. Neither of them is good, however. An old-fashioned French salad is made thus: "Chop three anchovies, an onion and some parsly small; put them in a bowl with two tablespoonfuls of vinegar, one of oil, a little mustard and salt. When well mixed, add some slices of cold roast beef not exceeding two or three inches long. Make three hours before eating. Garnish with parsley."

This is by no means a bad way of serving up vesterday's roast beef.

ETYMOLOGY OF THE SALAD.

The etymology of salad is said to be "sal." or "something salted." Shakespeare men-tions the salad five or six times. In "Henry VI.," Jack Cade in his extremity of peril, when hiding from his pursuers in Ida's gar-den, says "he has climbed over the wall to see if he could eat grass, or pick a salad,' which he says "will not come amiss to cool man's stomach in the hot weather." In "Anthony and Cleopatra," the passionate Queen speaks of her "salad" days when she was "green in judgment, cool in blood." This means, however, something raw or unripe. Hanlet uses the word with the more ancient orthography of sallet, and says in his speech to the prayers: "I remember when there were no sallets in these times to make them savory." By this he meant there was nothing piquant in them, no attic salt. One author not so illustrious claims that the noblest prerogative of man is that he is a cooking animal, and a salad

eater. Of all salads, lobster salad is the most picturesque and beautiful. Its very scarlet is a trumpet tone to appetite. It lies em-bedded in green leaves like a magnificent tropical cactus. A good dressing for lob-ster is essence of anchovy, mushroom ketchup, hard boiled eggs and a little cream. Mashed potatoes, rubbed down with cream, or simply mixed with vinegar, are no bad substitute for eggs, and impart to the salad a new and not unpleasing flavor the salad a new and not unpleasing flavor. French beans, the most delicate of vegetables, give the salad eater a new sensation.

DRESSING FOR THE SALAD. A dressing can be mixed in the following proportions: Four mustard ladles of mustard, four salt ladles of salt. Three spoonfuls of best Italian oil. Twelve of vinegar. Three unboiled eggs. Carefully rubbed together, this is for those who like

sours and not sweets.

A cod mayonnaise is a good dish. Boil a large cod in the morning. Let it cool; then remove the skin and bones. For sauce put some thick cream in a porcelain saucepan and thicken it with corn flour which has been mixed with cold water. When it begins to boil stir in the beaten yolks of two eggs. As it cools beat it well to prevent it being lumpy, and when nearly cold stir in the juice of two lemmons, a little Tarragon vinegar, a pinch of salt and a soupcon of cayenne pepper. Peel and slice some very ripe tomatoes or cold potatoes, steep them in vinegar with cayenne, pounded ginger and plenty of salt. Lay these around the fish and cover with cream sauce. The toma-toes and potatoes should be carefully drained before they are placed around the fish. A salmon covered with a green sauce is a famous dish for a ball supper; and, in-deed, there are are 30 or 40 salads with a cold fish foundation.

THE COUNTRY DINNER. The large family of salads help to make the country dinner delightful. Given a clear beef soup, a slice of fresh broiled salmon, with a cucumber, a bit of spring lamb and mint sauce, some green peas and fresh pota-toes with a bit of onion, and you have a dinner for Brillat Savarin; or vary it with a boiled chicken with egg sauce and a "Jardiniere" or vegetable salad, made of peas, beans, cold potatoes, cauliflower, fresh beets and green peppers simply treated to a bath of vinegar, fresh oil and pepper and sait. These vegetables saved from the dinner of the day before and put away cold make a

delightful salad.

This art of dressing cold vegetables with pepper, salt, oil and vinegar should be studied. In France they give you these salads to perfection; at the dejeuner a la fourchette. In fact, Fillippini, of Delmonico's, in his admirable work, "The Table,"

adds these: Suediosa salad, string bean salad, Russian salad, salad Macedoine, escarolle, doucette, dandelion a la coutoise, baib de capucine, cauliflower salad and salad a L'Italian. Indeed, I advise any young housekeeper to buy this book of his, as suggestive. It is too elaborate and learned, however, for practical application to any household excepting where one keeps a French cook. French cook.

A MAYONNAISE DRESSING. A mayonnaise dressing is a triumph of art when well made. A tablespoonful of mustard, one teaspoonful of salt, the yelks of three uncooked eggs, the juice of half a lemon, a quarter of a cupful of butter, a pint of oil and a cupful of whipped cream. Beat the yelks and dry ingredients until they are very light with a wooden spoon or with a wire beater. The bowl in which the dressing is being made should be set in a wan of ice is being made should be set in a pan of ice water. Add a few drops of oil at a time until the dressing becomes thick and rather hard. After it has reached this state the oil can be added more rapidly. When it gets so thick as to be difficult to beat add a little vinegar, then add the juice of the lemon and the whipped cream and place on ice until

desired to be used. Another dressing can be made more quickly. The yolk of a raw egg, a table-spoonful of mixed mustard, one-fourth of a teaspoonful of salt, six tablespoonfuls of oil. Stir the yolk, mustard and salt together with a fork until they begin to thicken; add the oil gradually, stirring all the time. An excellent salad dressing is also made by using the yolk of hard-boiled eggs, some cold mashed potatoes, well pressed together with a fork, oil, vinegar, mustard and salt rubbed in, in the proportions of two of oil to one of vinegar.

CARE EXERCISED IN FRANCE. A salad must be fresh and freshly made to A salad must be fresh and freshly made to be good. The chief employment of a kitchen maid in France, where a man cook is kept, is to wash the vegetables; and you see her swinging the salad in a wire safe after washing it delicately in fresh water. The care bestowed on these minor morals of cookery, such as that salad, which must not be handled roughly, adds the finishing touch to the excellence of a French dinner.

For a green mayonnaise dressing so much admired on salmon, use a little chopped spinach and finely chopped parsley. The juice from boiled beets can be used to make fine red dressing. Two of these will make a plain country lunch table very nice and will have an appetizing effect on the eaters, as has anything that betokens care, forethought, neatness and taste. Some best oil cannot be bought in a retired and rural neighborhood. But an excellent substitute is fresh butter or clarified chicken fat, very carefully prepared, and icy cold. The yelks of four raw eggs, one tablespoon-ful of salt, one of mustard, the juice of a lemon and a speck of cayenne pepper should be used. Two drops of onion juice or a bit of onion sliced will add great piquancy to salad dressing, if one likes onions.

ASPARAGUS AND CAULIFLOWER. Asparagus is so good in itself that it seems a shame to dress it as a salad; yet, it seems a shame to dress it as a salad; yet, it is very good eaten with oil, vinegar and salt. Cauliflower, cold, is delicious as a salad, and can be made very ornamental with a garniture of beet root, which is a good ingredient for a salad of salt codfish boiled. Sardine salads are very appetizing for lunch. Arrange a cold salmon or codfish on a bed of lettuce. Slit six sardines, remove the bones and mix them into the remove the bones and mix them into the dressing. Garnish the whole dish with sar-dines, and cover with the dressing.

A housekeeper who has conquered the salad question is to be envied. She can al-

ways add to the plainest dinner a desirable dish. She can feed the hungry, and she can stimulate the most jaded fancy of the over-fastidious gourmet, by these delicate and Sydney Smith's Recipe for a Salad.

To make this condiment your poet begs The pounded yellow of two hard-boiled Two boiled potatoes, passed through kitchen

Smoothness and softness to the salad give. Let onion atoms wink within the bowl And half suspected, animate the whole; Of mordant mustard add a single spoon, (Distrust the condiment that bites too

town, .
And lastly, o'er the favored compound toss A magic soupscon of anchovy sauce.
Of green and glorious! Of herbaceous treat
'Twould tempt the dying anchorite to eat!
Back to the world would turn his fleeting

soni,
To plunge his finger in a salad bowli
erenely full, the epicure would say,
Fate cannot harm me, I have dined to-

For a Lobster Salad. ake, take lobsters and lettuces,

Mind that they send you the fish that yo order: Take, take a decent-sized salad bowl. One that's sufficiently deep in the border Cut into many a slice,

Place in the bowl with due neatness and order. Then hard-boiled eggs you may Add in a nent array,
All toward the bowl, just by way of border,

Take from the cellar of salt a propo Take from the castors both pepper and off With vinegar, too—but a moderate portion, Too much of acid your salad will spoil; them together, ou need not mind whether

fou blend them exactly in apple-pie But when you've stirred away, Mix up the whole you may, All but the eggs which are used as

Take, take plenty of seasoning; A teaspoonful of parsley that's chopped in small pieces Though, though the point will bear reasoning.
A small taste of onion the flavor increases

As the sauce curdle may, Should it, the process stay, Patiently do it again in good order, For if you chance to spoil

THE CHAUTAUQUA REFORM IDEA.

It Will Fall Because Sentiment Cann Be Formed by Legislation.

If we understood in the least, says Ada Bache Cone, a popular fashion writer, the demands which taste makes on dress we should not now be agitating the question of a proper dress for business women. Analogy ought to teach us that the dress suited to a particular kind of labor must be evolved, and cannot be adopted or imposed. The bloomer costume failed because it was offered for adoption to women who had lated to John Quincy Adams, but the fancy no use for it. It was not for itself that it was ridiculed, but because it was incongruous with the habits of life of those for whom it was designed. When an unusual garment harmonizes with its environment it is folowed by no ridicule; a woman on a battle field in a soldier's dress would not be laughed at. People laugh when they per-

ceive an incongruity.
You cannot adopt a business woman's dress by act of convention or recommendation of committee. If you do, no one but a crank here and there will wear it. Such proceed-ing is on a par with that enlightenment which would vote for a national flower-as if all the sentiment in the idea must not come from the flower having grown out of the old root of some national feeling—that is to say, some racial tradition, which ground for sprouting we have not yet ploughed. In these matters sentiment must pronounce first, and intelligence coming after may approve, but you cannot produce sentiment by vote. This subject is misapprehended by so many intelligent people that I should reinforce my assertion and will quote Carlyle. Speaking of the constitution which the Constituent Assembly framed for adoption by the French people. Carlyle save: "The by the French people, Carlyle says: "The set of laws or prescribed habits of setting that men will live under, is the one which images their convictions. Other laws, ready made, are usurpation, which men do not obey, but rebel against and abolish at

Importers Have a Greater Variety for Decorations Than Ever.

THE NEW STYLES IN CURTAINS.

McKinley's Tariff Law Starts Up Two New American Industries.

HANGING SHADES FOR THE BOUDOIR

you can possibly arrange a shade is the way we illustrate: IFROM THE UPHOLSTERES. It was a great month-last month-for the

ecorative trades of America. The importers showed all their new fabrics from the European and American workshops, and the immense variety was something bewildering to the eye of the average man, who in a vague way, supposes that there are two kinds of lace curtains, Nottinghams for the poor and Brussels for the rich. Muslin covers and bed sets are being brought out embroidered in white, red and blue cordlike figures. These sets include curtains, spreads, pillow shams, bed lambrequins, bureau scarfs, tidies and mats. A novel thing introduced recently, in lace curtains, is Brussels of an amber hue, the embroider-

sels with net and white embroidering. A novel thing in portieres is made on the order of the Japanese bead or reed portieres. It consists of long silk cords, upon which are strung round or oval moles, overthrown with silk and arranged on the cords in a manner to form designs, letters or figures. We saw the other day an exceedingly good thing in wall paper frieze. The design showed a shelf effect with a little colonial railing about it, relieved here and there by realistic figure or placque pattern on the

ing being done in rich brown silk. This is

decidedly different from the ordinary Brus-



Top Filled With Brass Work. This comes in an 18 inch wide frieze and in a variety of colorings, so that it could be applied to almost any wall paper. Nothing is more unsightly than the gaping recess beneath the bed. In some houses they drape the bed clothes down to the floor, but this is not always practical. A clever arrangement can be accomplished by looping rangement can be accomplished by looping along upon a curtain rod, beneath the bed, any light fabric like a cotton pongee.

PRINCIPLES OF DECORATION. The great trouble with folks is that when they attempt to arrange the moveable arti-cles of a room—the bric-a-brac, pictures and such things—they don't know what they are after. They don't understand what I may be permitted to designate the theory of arrangement; and results are consequently haphazard—sometimes good and sometimes bad. Now, the human face preserves cer-tain defined rules of expression that can be literally followed in matters of house decoration. Thus:

When the lines which form the mouth Soon),
But deem it not, thou man of herbs, a fautt,
To add a double quantity of salt.
Four times the spoon with oil of Lucca

To add a double quantity of salt.

Four times the spoon with oil of Lucca

To add a double quantity of salt.

To add a double quantity of salt. joy; when lengthened to form upward angles, grief is depicted. Apply principles to your home surroundings and the expression will be the same. Straight lines, as well as curved lines, produce the effect of solidity, durability and support. This is a constructed axiom, accepted from the earliest ages. On this principle wainscotings, doors and mantels are built in straight and curved lines. But it would be manifestly wrong to furnish a mantel with ornaments whose tops or proportions would give a rounding or straight effect, unless you desire such a room to be stiff and prim.
The poplar tree, with its up-shooting branches forming down-pointing angles, has a look of cheerfulness about it, while the willow, with its drooping branches forming up-turning angles, produces quite an oppo-site effect, and in all countries typines mourning and sadness. If, in the putting up of decorations, we see to it that lines from the tops of the different objects with which we are to decorate a mantel form angles pointing downward, then the effect produced will be cheerful. If the points of the article point upward, the effect will be opposite.

POREIGN STYLE IN THE WHITE HOUSE It has been announced officially, or as officially as such a thing is possible, that everything of a decorative character which into the White House from now on would be of American manufacture, and it seems a pity that with this very laudable and patriotic annunciation the design have to be all foreign. Everything in the White House decorations are Louis XV., Louis XV., Colonial or Adam, the



latter not being a style, as the Washington of a British workman of 100 years back.

There is nothing so confusing as the selection of colors for a room—or a hat, for that matter. In things decorative—and what thing is not decorative nowadays, when our wives, our daughters and our summer girl are aftuff and breezy in colors and bows (spell it right). We have a room with red as a prevailing color, and we are puzzled to know what are the combining influences. There is no scheme devised as yet to definitely dictate color combinations, so the nearest thing we can do is to suggest that amber, cream and blue, or silver, emerald are happy harmonies, and if you are quick enough to see in your mind's eye the exact shading that would look well we will

go ahead and give you some more: Dark-green Violet Salmon Amber Leaf-green Puce (deep)

Maroon Brick-red Bluish-green Lavender Violet Turquoise Red-ochre

NOVEL WAY TO HANG A CURTAIN. Every woman, when she wishes to dress, knows how convenient it would be if she times screen the bottom part of a window and admit at the same time a full flood of light at the top, specially if her bureau glass may be near the window; for, if she pulls down the shade when dressing, she shuts off a quite necessary light. Then again, if of an evening, when the room is heated by the lights, one attempts to let in air by lowering the top window, the wind blows the window shade in all directions. If they let the shade go up to the top of the window, they admit the neighborhood to their privacy. These needs have been met at various times by the arrangement of a roller which may be fastened along guide ropes or tracks upon which it travels, at any point from the top to the bottom of a window casement. But the simplest way you can possibly arrange a shade is the way

The shade is not tacked to the roller, which is usually the case, but is provided at the top with a bar of sheet iron as thin as the average cardboard and one-eighth of an



Raising the Curtain.

inch wide, running the full width of the shade; cut two lengths of tape, each a half-inch wide and four feet long; tack one end of one piece of tape to the extreme left of the wooden roller and carry it down on a slight angle and fasten to the top of the shade—to this thin, firm top bar at a point about five inches from the left-hand side. Adjust the other tape by a tack at the ex-treme right-hand of the roller and carry it to the shade bar below slightly inclined to the. left, striking the bar as with the left-hand tape about four inches from the end. The shade is thus suspended a yard or so from the roller. When the roller revolves it turns the tape about it, preserving a paral-lel spiral arrangement which distributes the tape evenly about the roller when the shade is drawn up. If properly attached to the shade there is nothing objectionable in its appearance. The tape should be of the color of the roller, and the roller should be stained and varnished as neatly as a curtain pole.

IT BEATS AN ALARM CLOCK. The other day we heard a truthful man tell of a bed that is worth a dozen alarm clocks. It worked by machinery. You go to bed, set the movement at 6 o'clock, and at 6 sharp, rollers from underneath do a age movement and undulate the mattress like a ship in a chop sea, This thing is kept up for a minute, and then the bed firmly ascends, and if you are not awakened by the bumpers in the massage act, you will surely be wide awake when deposited on your head and slowly asphyxi-

For years and years we have been hang-

For years and years we have been hanging curtains over poles, fixed at the top of a window or brackets. A clever scheme now is to put the pole about a foot below the top of the window and fill in the corners with brass work.

Two events of great industrial importance happened last month. First, the organization of a factory to make Brussels lace curtain in Philadelphia, the first factory of the kind ever started in America. Second, the establishment of a mill in Camden, N. J., to make Tambour curtains. like those manto make Tambour curtains, like those man-ufactured in Switzerland. This industry has never heretofore been done in Americ Both industries are the direct result of tariff legislation, which placed a protective duty upon these goods.

BLAINE'S FLORENCE DOCTOR.

mething About the Man Made Far by Newspaper Comment. The American doctor from Florence,

Italy, who treated Blaine while the latter was in Italy, has created quite a stir in America. In appearance Dr. William Wilberforce Baldwin is most prepossessing, having a finely shaped head and bearing in his countenance the marks of a strong char- each has grown wider, the average wall be acter. His eyes are dark and piercing, and you feel at the instant of meeting him his wonderful intuition, his firmness and alert-

ness.

The man commands at once your respect and admiration, and you recognize also his common sense and tact. As a physician his skill is unquestioned, and during his vacations, instead of taking the rest he so much needs, he goes to the hospitals in Vienna and London and keeps up with every new thought in the medical world. With an immense practice, he is a very busy man, and rises at 6 o'clock, or often earlier, every morning. His friends in Florence say that he is generally so absorbed in the contents of some medical jour-nal as he goes his daily rounds that they seldom have a bow of recognition; in fact, he has anything but a dolce far niente existence, and his services are in great demand not only by the American tourists and residents in the fair city on the Arno, but by the English and Italian aristocrats.

It may be remembered that several years ago Mrs. Astor was dangerously ill in Florence—so ill that her life was despaired of. All the skill of the English and Italian doctors availed nought, and she was rapidly sinking, when some one suggested that the young American physician, Dr. Baldwin, be called. This was done, with most happy results, and ever since that time Dr. Baldwin has been a personal time Dr. Baldwin has been a personal friend of the Astor family. He wears, with just pride, a most valuable pearshaped pearl scarf pin presented to him by Mr. Astor. It is a rare and costly gem and greatly admired. Dr. Baldwin also counts among his friends the Duchess of Teck, cousin of Queen Victoria, and he has several times been invited to visit the Teck family at their home.

STOKERS OF AN OCEAN RACER. Awful Picture to Be Witnessed in th Depths of the Great Vessels.

New York World.] In the stoke room, under the splintering silver of the electric lamp cones of light illuminate great spaces garishly, and leave others in unbroken masses of shadow. Through bulkhead doors the red and gold of the furnaces checker the reeking floor, and the tremulous roar of the caged fires dominates the sibilant splutter of the steam. Figures, nearly naked, gritty and black with coal, and pasty with ashes, and soaked with sweat, come and go in the blazing light and in half gloom, and seem like nightmares from fantastic tales of demonolgy.

When the furnace doors are thirsty tongues of fire gush out, blue spirals of gas spit and reel over the bubbling mass of fuel and great sheets of flame suck halfburnt carbon over the quivering fire wall into the flues. With averted heads and smoking bodies the stokers shoot their slice bars through the melting hillocks and twist and turn them until they undulate like ser-perts. The iron tools blister their hands, the roaring furnaces sear their bodies, their chests heave like those of spent swimmers, their eyes tingle in parched sockets—but work they must, there is no escape, no holi-day in this maddening limbo. 'Steam must be kept up and a cruel record must be low-

GILMORE'S LATEST IMPOSITION. A Prediction That He Will Give the Street

Arabs Another Tune to Whistle.

St. Louis Globe-Democrat.] This fall the street boy and the amateur musician will revel in a brand new tune. Gilmore has the reputation of being the best public musical taste creator the world has ever seen, and the way he inflicted "Where Did You Get That Hat?" on an unoffending population will never be for-gotten. This year he has in practice the "Latchkey March," a new French importa-tion, with the most fascinating airs in it, and this is almost certain to be his stock

encore piece this Exposition.

It is a very remarkable production, with great variations in time and tone, and after playing it or listening to it a few times the desire to whistle the air is overpower-

Pretty Maids Are Taking the Place of the Liveried Stoics

FASHIONABLE HOUSEHOLDS. ome Hints for Home Decoration and the

Serving of Dinners.

PRUIT DISHES MADE OF ICE BLOCKS

[WRITTEN FOR THE DISPATCH.] Almost as great a movement is progress ing in England, in the slow and conservative fashion of most movements over there, as is the dress reform crusade which is gathering force for its concerted effort on this side the Atlantic. It is the abolition of elaborate livery for men servants.

For generations the flunky in padded calves, powdered wig and silk small clothes has been the correct adjunct to all well regulated households of the upper class, and his number in each household has been in proportion to the importance and wealth of the family. And not only is the gay livery going—the men themselves are being put aside in favor of women. Many good famslies have entirely given up employing men servants, and have parlor and waiting maids in their stead. These wear a distinctive livery, one lady putting her women in plain gowns of gray, with red aprons, and courier bags worn at the side; red caps made like the white ones were also worn. Another woman preserves the dark green of her men's liveries for the maids, with red caps and aprons. These are donned after 12 o'clock when the heavier work of the day, cleaning, etc., should be over. For morning wear, black dresses with white aprons and caps are used. Already the fashion has crept over to New York, and last winter several handsome establishments had maids in livery as door openers. Wait-resses have long been regarded with favor by dinner givers, except where much wine is served, when a well-trained butler is

"When I am going to arrive anywhere," confides a clever young woman, "I always try to buy a bunch of flowers in the station after leaving the train. These I thrust into my belt or corsage and feel that my toilet is much freshened. It is wonderful how great a difference this small thing will make, quite taking away the jaded look from one's face and the mussy look from one's gown." The same young woman fur-ther says: "Never wash your face in cold water to remove travel soil; it seems only to grind the dust in. I always use a little cold cream or vaseline, first wiping it off with a soft cloth, and afterward plenty of not water.

A pretty toilet set seen at a fair recently was of yellow silk covered with black lace. the pattern being a pin dot at not very close intervals in a fine mesh. The set consisted of the scarf for bureau or dressing table and the cushion cover. Around the edge of each was a scant ruffle of yellow silk, pinked out and over this fell a black lace edging matching the center in design. Pull bunch bows of yellow baby ribbon were on one end of the scarf and at one side of the cushion. Another set had this arrangement reversed, gold colored lace being put over black silk, with the difference that there were no bows and on the edges of scarf and cushion cover was a deep fringe of gold baby ribbon put in loops close to gether.

It is English, if that is any recommenda-

tion to the young housekeeper, not to have both dado and frieze on your walls. As comes a mere strip when both are used. It is a gaod plan to use the dado in halls, dining rooms and bedrooms, reserving the frieze for reception and drawing rooms. As to colors, Mr. Russell's ideas are to some extent picturesque, if not actually senti-mental. They are also artistic and valuable. The wall of a family room, in his opinion, should be becoming to the mem-bers of the household. "One in flesh pink," he says for instance, "with a little green added, makes a dull complexion seem clearer and brighter." The ardent hue of red, he thinks, ought to be in halls where friends are welcomed, while the cold blue tint is better suited to the formality and re serve of the drawing room. Yellow, which is pleasurable to gayety, he would use in the dining room, and it may be added that this bright tint is most serviceable in any dark room, as it is the best possible substi-tute for nature's sunshine which art knows. To have an artistic home, be it ever so simple, is nowadays within everybody's reach. To quote Mr. Russell once more, "Form is expensive, texture is expensive, but color is

cheap," and it is color which makes the Every woman wants a cheral glass but not every woman thinks she can afford it. One can be procured, however, with very little expense beyond the actual mirror. Go to a furniture manufacturer and select your glass unframed. Then get him to make and mount a frame to fit it, in some cheap unfinished wood and send the mirror and standard home to you detached. Cover the frame with a puff of pretty cretonne or material to match some hangings or furnishings of your room and paint the plain wood standard, using a white enamel paint. second coat of paint with a little sizing afterwards secures the best appearance, but even one coat on the smooth wood will look very well. When your work is done get any corner cabinet maker to come in and set the glass and you will be delighted with the result of your effort and expenditure. The prettiest shape is a large one although a parallellogram with covered top is seen. If preferred, of course, both frame and standard may be stained in any wood stain or ebonized to suit individual taste.

A mat used to lay on a polished table between meals is of tan suede, oval, round or square to match the table. An outline pattern is worked in scarlet picked out with gold thread, a center being left for the rose bowl, which is kept filled with flowers.

The bal blanc or white ball recently given at a Saratoga hotel was a considerable success, although not to the extent of the "color" balls of European fashionable resorts of which it was a copy. At Nice, in particular, the color balls are very handsome functions. They are usually held under private auspices, which always secures a better result, and, moreover, across the water the active and enthusiastic co-operation of the cavaliers in the matter of dress is readily obtained. Red, white and gold are the favorite colors for the French balls. and one which attracted much attention and is still talked about was a "black ball." at which white flowers and white shirts for the men were the only relief. A "red" ball is particularly brilliant as the hangings, flowers, gowns for the women, all accessories, so far as possible, are red. The men, over in Nice, at least, wear red satin coats, white silk knee breeches and red silk stockings. At a bal blane over there, even the keary wowder that he is to the control of the control the beaux powder their hair to continue the white effect.

A lovely and inexpensive room recently fitted for the daughter of the home had ceiling and walls finished in cream white. A dade of wild rose cretonne runs around the room, and the curtains, divan and cush ions, two portieres and bed canopy and bal-ance are of the same material. The window curtaisn are shirred on the poles and fall over sheer muslin ones with a frill and tied back under the straight ones with pink ribbons. The two or three single pictures, photo-gravures, with one etching, are in white frames and hang by pink ribbons in lieu of wire or cord. A carpet rug which has wild roses over a cream ground covers the floor, and one deep window seat has cushions of soft silver green corduroy that tones admirably with the prevailing pink.

The hollowed out blocks of ice which formerly held the raw oysters of the dinner course now appear as supporters of fruits at uncheon and second breakfasts. At a recent luncheon one at each end of the table held respectively hot house grapes and pears, and peaches. They stood in oblong shallow tins, several sizes longer and wider, and these tins were painted green and hidden in moss into which ferns were plentifully thrust, producing a beautiful effect of crystal imbedded in greens. A more artistic fruit dish could scarcely be devised. MARGARET H. WELCH.

JUICE OF THE GRAPE.

low the Thrifty Housekeeper Makes Wine for Family Use-Serving the Fruit on the Table-Answer to a Correspondent and

Heusehold Hints. [WRITTEN FOR THE DISPATCH.]

Bacchus, in the Greek myth, having taught mortals the use of the grape in making wine was raised to the rank of a God; since which time in the dawning of the world the grape has not lost prestige. In these days it is regarded the finest of fruits and figuratively and very appropriately is it called "the queen" and sometimes "the

aristocrat of the garden." When it is ripe and in perfection it is a nutritive and wholesome food, it is really specific for certain ailments, und in some districts of Europe and the United States special arrangements are made for treat-ment under the method of the grape cure. The regimen is very simple, and for the most part consists of an exclusive diet of grapes. And there appears to be no doubt that many have realized much benefit from the dietary prescribed. It has been observed and commented on that the work-ingmen about the vineyards in France at served and the time of the vintage are habitually con-tent to satisfy their appetite at breakfast with a few bunches of grapes und a slice of plain bread. On such diet their vigor is not abated, but on the contrary they are noticeably a hardy, ruddy, and full-blooded

when it is possible, serve grapes with the "bloom" or feathery coating on them, for served in this manner they are doubly attractive. Such varieties as the Tokay, Malaga and Hamburg should be well rinsed in ice water. Arrange a napkin neatly on a fruit dish, strew with crushed ice, and on it place the grapes cut in small bunches. For gala occasions take grapes of different colors, separate into smaller bunches and tie with bright, narrow ribbon. Serve with quartered oranges, the segments lightly ulled spart.

Grape Wine.

Excellent wine is made after the following recipe, which has been well tested. Take four pans nolding four quarts each heaping full of grapes; jam them with a pounder and put them away in a crock. Let them stand put them away in a crock. Let them stand 10 or 12 days, then struin them through a a cloth. To three quarts of juice add one quart of water and three pounds of sugar. Rinse the cask or jug to hold it with brandy. Pour in wine until the vessel is full. The a muslin bag over the bung or mouth and let it stand two weeks. Bung up and let stand until February or March. Then bottle and seal. This recipe will make three gallons of wine.

Answer to a Correspondent,

In answer to Berth Bell's inquiries I hope the following will be satisfactory: The apple compote referred to may be kept for winter use by putting into jars or cans and sealing while hot. Mason jars that cannot be made air-tight are unsafe for preserving fruits unless the fruits are reduced to a strong jam, butter or preserve. An excellent preservative and preventative of mould is cotton batting—a rather thick layer to be placed over fruits (put up in any way) before sealing.

Peach Butter.

Insipid peaches, unfit for other purposes, with a little skill, much sugar and a variety of spices are sometimes made into a tolera-bly fair butter. To have it choice, however, penches of fine flavor, sound and ripe, neither too mealy nor too juley should be used. To one bushel allow from eight to ten pounds of granulated sugar. Dip the peaches for a minute or two into boiling water, then into a cold bath. After this process the skips are easily supped off. Pers and halve skins are easily rubbed off. Pare and halve the peaches, put into the kettle and stir constantly to prevent sticking to the kettle, until quite smooth and pretty thick. A few peach stones cooked with the peaches give the butter a good flavor. The sugar may be put in a short time before taking the peaches from the fire. Put in jars and cover well.

Pears for Dessert. Take firm, ripe fruit and for every pound allow three-quarters of a pound of white sugar. Immerse the pears for an instant in boiling water to make them peal more readi-

boiling water to make them peal more readily and without waste. After paring, halve, core, remove stems and drop into cold water to prevent discoloring. Boil until tender in clear water, and then drop them into a syrup, allowing less than a quart of the water in which the fruit was boiled to the quantity of sugar here given. After the sugar is dissolved the syrup should boil about five minutes before adding the fruit. After the fruit has reached the boiling point, lift carefully into the jars and cover with the syrup. Seal at once. Red Tomato Preserves. Weigh the tomatoes and remove the skins. To three pounds of tomatoes take the same

quantity of white sngar. Let them stand

together until the next day: then drain off

together until the next day; then drain off the syrup, and bodi it until the scum ceases to rise. Put in the towatoes, simmer them slowly for twenty minutes; take them out with a perforated ladle and lay them on a dish. Bodi the syrup until it thickens, then add the juice of a large lemon, and if desired a few peach leaves, and half an ounce of powdered ginger (tied up in bazs). Put the tomatoes into jars, cover with the hot syrup natoes into jars, cover with the hot syrug and seal at once Orange Marmalade.

Take a dozen and a half of fine ripe

oranges. Grate the peel lightly off four of these, or scrape them with a very sharp knife. The rinds of the others may be rejected. Pare the fruit carefully, removing the inner white skin as well as the yellow. Cut the oranges into the thinnest slices; re-move the seeds. Put the fruit and grated peel into the kettle, and boil steadily until peel into the kettle, and boil steadily until
the pulp is reduced to a smooth mass. Take
from the fire, press through a colander and
stir in six pounds of best white sugar. Return to the fire, boil rapidly, and stir constantly for 30 minutes or until thick, Pus
in tumblers, and when cold store away
covered in the usual manner.

Peach Manuals. Peach Marmalade. One of the choicest marmalades is made from peaches. Pare, stone and weigh the fruit; and allow three-quarters of a pound of sugar to every pound of fruit. Put the

fruit on the fire and heat slowly to draw out the juice, stirring up frequently from the bottom. After it is hot boll quickly threethe juice, stirring up frequently from the bottom. After it is hot boll quickly three-quarters of an hour, stirring all the time. Add the sugar, boil five minutes, and remove the seum. Add the juice of a lemon for every three pounds of sugar, and the water in which one-fourth of the peach kernels have been boiled. Stew all together ten minutes, stirring to a smooth paste, and remove from the fire. When cold cover the tumblers or jars the same as jelly. Household Hints.

Day toest should be served hot. Butter the moment it comes from the oven and lay

within the folds of a napkin. Send to For drying glass and china nothing is better than checked linen toweling. For the kitchen use twilled linen.

VEGETABLES should be thoroughly cleaned and washed. Throw aside every tainted eaf, remove every speck.

WHEN juices are not to be extracted, but preserved in vegetables, use hard water with a little salt added. In fruit season when the hands become

stained, cut a lemon in halves and apply as if it were soap. To fasten labels to fruit cans securely add one tablespoonful of brown sugar to a quart

Tun herbs used for flavoring salads are rragon, chives, chervil, baim, mint, etc. GREASY dishes and kettles wash much petter if first rubbed out with paper. Is the fire is in proper condition is taken but four minutes to make an omeles. Good lard should be white and solid and without disagreeable smell.

In carving a wild duck the breast should draw drops of rosy gravy.