

THE BEST OF BIRDS

Is the Thanksgiving Turkey in It Fills All the Requirements of the Art Culinary.

TWO NICE MENUS FOR THE DAY

Braised Turkey With Chestnut Stuffing With the Accessories is Elite Serena's Ideal.

WHAT MRS. EMMA P. EWING SUGGESTS

Elaborate Directions for the Production of Dinners Fit for Royalty's Tables.

A DINNER FOR CHILDREN.

Thanksgiving Day is Primarily Their Day and Their Stomachs Should Be Kept - Mrs. Ewing, of Chautauque Falls, Suggests a Menu - She Guarantees No Aches Will Follow Eating It.

THE BUSY WOMAN'S GOWNS.

A Winter's Wardrobe Independent of the Dressmaker - Five Becoming Costumes - They Do Not Cost Much - Art of Making Over Old Dresses - Hints as to the Trimming and Fitting.

QUEER BRITISH CUSTOMS.

Mrs. Trollope's Discoveries as to Southdowns and the Queen's Book.

A WOMAN'S HARD FIGHT.

Leaves From the Life of Mrs. Trollope Mother of Anthony Trollope - With Her Pen She Supported a Family Dying With Consumption - Accomplished by Her Book on American.

THE WOMEN OF THE SOUTH.

They Show a Better Instinct Than Their Sisters East and West.

THE POOR PROFIT BY EXTRAVAGANCE.

HE other day an inquisitive person asked a leader of the Four Hundred of never wearing a gown above three times, "How do you manage not to be swamped in a sea of garments? Your gloves cost more than all my wardrobe, yet I find my closet disagreeably full at all times."

stiff enough to leave a distinct mark when it is bent, and is very fine and strong.

COFFEE, bright and sparkling, is the proper conclusion of every dinner.

SAUCES cut off a leg of mutton, and cooked as breakfast, are very fine and strong.

It makes a most delicious addition to milk and eggs makes it sweet. Take one tablespoonful to an egg.

SOUPS, sauces, gravies and made dishes brought from the table, and to be reserved for future meals, ought to be poured out of the vessels in which they have been served into clean ones.

It is an unfortunate family indeed that will not revel in the delights of a turkey next Thursday.

Thanksgiving dinner is built and the first essential to making everybody happy on that day is to cook it well.

I append a Thanksgiving menu of which braised turkey with chestnut stuffing in the center around which the other edibles are arranged.

Thanksgiving Menu. Braised Turkey, Chestnut Stuffing, Mashed Potatoes, Cranberry Sauce, Scalloped Oysters, Celery and Olives, French Dressing, Angel Cake, Hygienic Coffee, Corn Soup.

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THE TABLE, THE BOUDOIR, HOME DECORATIONS AND FURNITURE.

bottom; a round waist, which passes under the skirt, or else ends a little below the waist line in a slight point; the sleeve may be buttoned leg, coat, or full to below the elbow, with a close cuff from thence down.

beginning - some of them make as high as \$200 a week.

These lucky ones, though, usually have plenty of their own. They watch bargain sales carefully and manage generally to secure the cream of them.

order comes they are often able to fill it from their private stock - and pocket the difference between the regular and the bargain price.

QUEER BRITISH CUSTOMS. Mrs. Trollope's Discoveries as to Southdowns and the Queen's Book.

It became a question with me how the English managed to get such decorative results out of their sheep, so persistently did I find the Southdown "effect" in the landscape.

Wherever I went to pay a visit in the country, there, in full view of the drawing room windows, were the everlasting Southdowns - the lambs without a frisk, the subdued mothers helping to complete the soft, soothing tones of the landscape.

I grew sometimes almost too long for some thing at home, the progress of the world. The finished look of everything weared me.

When the cloth gown has trimming, the waist receives it nearly all. The skirt may have a border and the belt sleeve may have its cuff covered with parallel bands.

Such a woman getting up her winter wardrobe wants, we will say, a gown for the office, one for church, a dinner and evening gown.

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credit of spending all their time on their clothes. Perhaps they deserved it. But they don't nowadays, and there is no surer sign of the change than the fact that the funny papers have ceased to occupy themselves with the subject.

There are things more interesting in life than gowns and blouses. Gores and biases are necessary, all the same, and the question is how to dispose of them satisfactorily in the smallest possible compass of time and strength.

The woman of riches fortunately can leave car blanche with the measure at the gownmaker's. The woman with an absorbing pursuit and a limited purse cannot settle the matter so easily.

THE DRESS PROBLEM. The dress problem that confronts the professional woman - the teacher, writer, physician - is a vexing one. Some busy women whom I know have compressed their dress-making satisfactorily into two brief seasons a year.

At these times they overhaul the old wardrobe, remodel everything that can be remodeled, and put two or three new garments and put the whole in complete order.

What a Busy Woman Must Have. Such a woman getting up her winter wardrobe wants, we will say, a gown for the office, one for church, a dinner and evening gown.

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THE WOMEN OF THE SOUTH.

They Show a Better Instinct Than Their Sisters East and West.

They are in New York probably as cosmopolitan a set of working women to-day as can be found in any quarter of the globe.

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A Thief and a Scoundrel.

The manufacturer who will put up injurious flavoring extracts and label them of perfect purity and extra fine quality, is a thief and a scoundrel.

To be safe confine yourself to the use of such flavors as your experience and judgment tell you are of the purest quality.

Dr. Price's Delicious Flavoring Extracts, Vanilla, Lemon, Orange, etc., are just what they are represented to be. If not the cheapest they are the best, and no puddings, cakes, creams or other table delicacies are spoiled by their use.

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