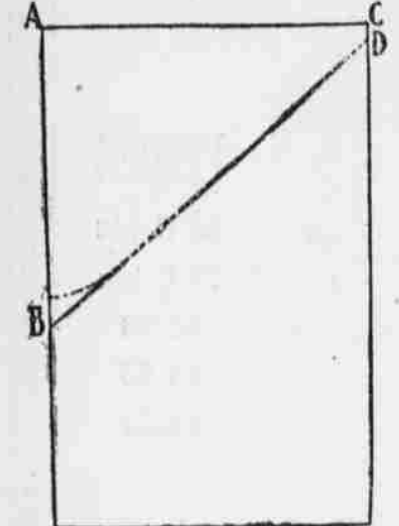


THE ART OF DRAPERY

THE PROBLEM OF HANGING A CURTAIN BEFORE A DOOR.

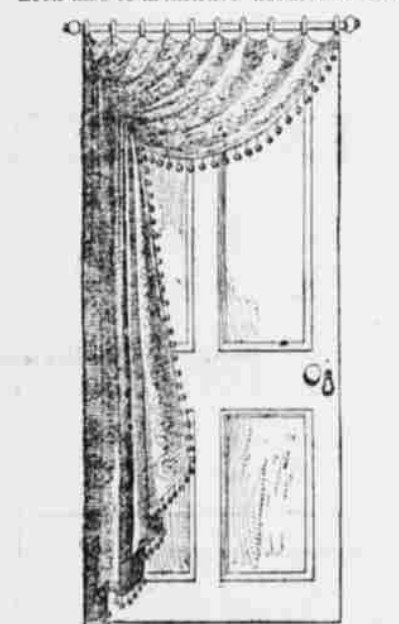
A Design That May Be Used For Attaching to a Swinging Rod or a Stationary Pole. Suitable For Halls—Pretty Effect For Narrow Hall.

A vexatious problem which The Housewife makes simple is that of hanging a curtain before a door without more leaving to fall straight. The design chosen here may either be used for attaching to a swinging brass rod or to a regular door rod, sunken in sockets or to the pole resting on brackets.



DRAPING A CURTAIN. floor—otherwise it would get under the door—before drawing it up at the top we show how to prepare it for draping in the easiest and most graceful manner. Spread it out on the floor, wrong side up. Along the front edge from the top A mark off 48 inches, A—B; from C make C—D four inches. Draw line B—D; at B round off the line, as indicated, about four inches above the point, then proceed to sew small half inch brass rings along this oblique line at intervals of six inches. It would be advisable to sew a piece of tape under the ring at B, as the greatest strain will be here. Finally draw up the head of curtain to suit the rod, on a tape, of course, sew on the hooks, and it is now ready for fixing.

We now require about five yards of No. 3 glaze line as near the color of curtain as possible, another screw eye and a brass cup hook. Pass the cord through the rings, fastening one end securely at the front of B ring. Fix the screw eye to architrave of door, exactly in a line with the oblique rings, and pass the cord through the eye. Fix the hook also to architrave about two feet



A DRAPED DOOR. from the floor, draw up the curtain until it drapes pleasingly, make a loop on the cord to fix over the screw hook at the desired height. This style of curtain is admirably adapted for halls, where one or two can be used, according as the width of the hall dictates. An exceedingly pretty effect is got in a comparatively narrow hall with staircase beyond by having one curtain fixed, say, a distance of three or four feet behind the other, the one draped to right, the other to left.

An Inexpensive Playhouse. There are great possibilities in the closet under a washstand for the little ones, says The Household. The walls can be adorned with Christmas cards and colored pictures of fashion plates for the little girl's baby house, while a very small sum of money will furnish it with toy tables, chairs, sofa and cooking stove, which will give delight, and "keeping house" will be a source of endless pleasure for stormy days.

With partitions of pasteboard, which may be kept in place with pins, stalls for horses and cattle will convert it into a barn and farmyard for little boys, and if the animal toys to be stuck it with more expensive they can be cut from agricultural papers, pasted on cardboard and furnished at the back with a strip of the same to make them stand. Hayracks, sleighs, pumps, buckboards, express wagons and carriages can be manufactured in this way, and the preparation of them will afford a pleasing occupation for the child.

Novelties In Millinery. There is a wonderful variety of new hats in the market. Hats always seem to come first, and among the novelties it is noticeable that the toque shape prevails, but it is now made of straw, mounted on a bandeau, wreathed with flowers and trimmed either at one side of the front or back, with an erect bunch of blossoms or a bow. The bonnets appear to be rather broader across the front than they were last season, and on all the Parisian models you may notice strings, these of course forming that monster bow under the chin without which no maiden or matron is today complete.

How to Dress Stout Girls. It is suggested by various fashion writers to mothers planning how to dress their little girls who are little only in years, having acquired, as many girls of from 9 to 14 years do acquire, an altogether redundant avoirdupois, that any style which does not outline the waist line adds to the slender effect. It may be said in passing that more than stout girls may make a note of this. A writer in the New York Times says: The frock which falls from a yoke or the empire style is becoming to these over-stout girls, and when they have out-

grown those a skirt and loose jacket opening over a shirt waist is the next best fashion. Guimpes, with short, full waisted frocks, accentuate the size, and while very effective on the slender children who can run off their flesh, so little do they retain, become abominations on their heavier sisters. Blouse waists, comfortable as they are, make big girls look much bigger, and if worn by them should be tempered with a sleeveless Eton jacket, which seems to reduce the blousy effect, while it does not substitute the objectionable waist line.

POSSIBILITIES OF SAGO.

It Makes Delicious Puddings and Is a Valuable Thickener For Soups.

Sago makes a delicious pudding, but the form of the food should be preserved, according to an authority in such matters, who writes as follows in the New York Tribune: It should be cooked just long enough so that it will become perfectly transparent and will melt in the mouth when eaten, but will retain its shape, like the grain of rice, instead of being melted into a formless jelly. Put a scant half cup of sago, well washed, in a quart of cold milk and set it over the fire. Let it come gradually to the boiling point, stirring it frequently with a wire spoon. Let it boil slowly for 20 minutes, stirring it almost continuously after it begins to boil. By this time every grain of the sago should be perfectly transparent and easily crushed to a jelly in the hand. Then take the pudding off the fire, add the yolks of four eggs beaten with a half cup of sugar and a little of the hot mixture, a pinch of salt and such flavoring as you may prefer.

Orange is a nice flavor for this pudding. Any delicate wine is also excellent. Butter six tin molds or six small china cups holding about a gill and a half. Sprinkle the buttered inside of the molds with granulated sugar and pour in your pudding. Set the molds of pudding in a deep tin pan filled with lukewarm water to fully half the depth of the molds and place them in a moderately hot oven to steam for 45 minutes. Turn them out of the molds when they are done and serve them with a cream sauce made as follows:

Boil a pint of milk. Beat 2 eggs with 3 even tablespoons of sugar and a heaping one of flour and a pinch of salt. Add a little of the boiled milk to the mixture, and then stir it gradually into the main portion of the boiled milk, which should be removed from the stove for this purpose. As soon as the eggs have blended smoothly with the milk return the mixture to the fire, and stir it continually while it is coming again to the boiling point. Then remove it at once and add the flavoring. A teaspoonful of orange flavoring or of sherry is excellent in this sauce. The orange flavoring here referred to is that made at home from the thin yellow peel of oranges cut in bits and packed as tight as possible in bottles and then covered with 90 per cent of alcohol. This flavoring should stand for one year before it is used, and it is better if it stands for two years, when it seems to attain the strength of a fine liqueur.

Sago is not only excellent as a sweet dessert, but it is a valuable thickener for soups. Two tablespoons added raw to 2 quarts of cold consommé and boiled 15 minutes give a consommé with gelatin of the thin film which covers it and would otherwise destroy its transparency. The soup should be stirred while the sago is cooking to prevent the grains of sago from clinging together. When the soup is served each grain should be a clear transparent lobe, with out showing the least touch of the white of the dried path. Fresh sago will easily cook in the time given, but "old stock" that has become hard with keeping may sometimes take five or ten minutes more. One of the most delicious of all soups is tomato with sago. Make a well seasoned tomato puree, add 2 tablespoons of sago to the cold puree and boil it for 15 to 20 minutes. Skim it and serve. Sometimes chicken force meat balls are added to this soup as a garnish.

The Care of Millinery.

The Frenchwomen are a great deal more careful in the care of their millinery, and consequently always make a better appearance than the majority of Americans. When the Frenchwoman takes off her bonnet, she does not bundle it at once into a handbox, or throw it hastily on a shelf, or hang it upon a peg. Not so. Every little loop and bow is pulled out and put into shape, strings are gently curved into smoothness, jets and aigrets are straightened and fastened in position, and the bonnet receives the touch of the brush to remove dust, and then it is laid between folds of tissue paper and is ready for its next appearance as fresh and new, to all intent, as when it left the milliner's hand.

Dried Peach Pie.

Stew peaches until perfectly soft, mash fine and add for two pies half a teaspoonful of sweet cream and a teaspoonful of sugar. Bake with two crusts, or omit cream and add half a teaspoonful of boiling water and butter size of a hickory nut.

Cape For Young Ladies.

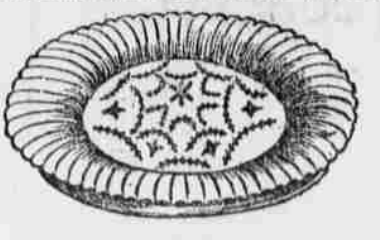
A very pretty little spring cape can be made in either cloth or velvet, or a combination of both. The cape in brown cloth is fitted to a yoke of a paler shade.



A LITTLE SPRING CAPE. covered with guipure. A pointed hood at the back makes a rolled edge to the yoke and is finished off in the front with a rosette at each side. The hood and rosettes can be made in velvet to harmonize

A Novel Butter Dish.

A new butter dish in plate, also in sterling silver, is so contrived that by its means the butter is presented at table in an effective form without the necessity of its being handled in any way. The dish consists of two parts—a round



GIVES AN IDEA OF THE PROCESS.

stand on which a slice of butter cut from the regulation dairy roll is placed and a perforated dish, into which the little stand is pressed, thus forcing the butter through in little rolls of pretty floral shapes, according to the design of the pattern. This is to be recommended both for its cleanliness and the saving of time in preparing the butter for table.

Literary Flower Beds.

A new fad is that of the literary flower bed. For instance, there is the Shakespeare flower bed, containing all the flowers which the renowned bard of Avon mentioned in his writings. Then there are Longfellow, Whittier, Bryant and other flower beds.

These are enough to give one an idea of how much can be done in this line if a study is made of the authors' works.

Sallelye is used in the German army as a remedy for foot sores, etc., instead of the salicylic powder formerly used. It is composed of two parts of pure salicylic acid and ninety-eight parts of the best mutton suet.

Burdock BLOOD BITTERS CURES DYSPEPSIA

Promotes Digestion

Indapo Made a well Man of Me

CUSHMAN'S MENTHOL INHALER

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Every Woman Dr. PEAL'S PENNYROYAL PILLS

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HENRY BELIN, Jr. General Agent for the Wyoming District



A BAD TEMPER and a bad liver—you'll always find 'em joined together. Take a note of this, and see if it isn't true.

Now, why not give your naturally sunny disposition a chance? Dr. Pierce's Pleasant Pellets correct your disordered liver, clear up your system, and make life look different to you. They do it in a pleasant way, too. They're the smallest, the easiest to take, and the most natural remedy.

Keep a vial of these tiny Pellets in your vest-pocket. They'll give you a permanent cure for Biliousness, Jaundice, Constipation, Indigestion, Sick or Bilious Headache, and every derangement of the liver, stomach and bowels.

The makers are so sure you'll be satisfied that they'll agree, if you're not, to return the money.

For twenty-five years these Pellets have sold on their merit. Why buy other pills, when P. P. F. are "guaranteed"? There's nothing likely to be "just as good."

BRICK DRAIN TILE, FRONT, WIRE CUT, HOLLOW, VITRIFIED, FIRE AND COMMON

Best in the market. Brandt Clay Product Co.

OFFICE: Binghamton, N.Y. FACTORY: Brandt, Pa.

For Delicacy, For purity, and for improvement of the complexion, nothing equals POISSON'S Powder.

The Flour Awards MEGARGEL & CONNELL SUPERLATIVE AND GOLD MEDAL

The above brands of flour can be had at any of the following merchants who will accept THE TRIBUNE FLOUR COUPON of 25 on each one hundred pounds of flour or 50 on each barrel of flour.

DR. WOOD'S NORWAY PINE SYRUP

Positive Cure for Coughs, Colds, Hoarseness, Bronchitis, Whooping Cough, and all Affections of the Bronchial Tubes.

FOSTER, MILBURN & CO. BUFFALO, N. Y.

MANHOOD RESTORED! NERVE SEEDS.

RESTORED MANHOOD DR. MOTT'S NERVE PILLS

E. Robinson's Sons' LAGER BEER BREWERY

HOW LIKE A MAN HE FEELS

LAST YEAR he had saved \$300. He bought a house worth \$1850—paid \$300 down, gave a mortgage for \$1,550. Today he estimates as follows:

Table with 2 columns: Item, Amount. Rent saved, Interest on mortgage, Taxes and repairs, Net saving on rent, Saved on salary.

REFLECTION—"In FOUR years that house will be free from debt and I shall have a home of my own."

GREEN RIDGE is the paradise for homes. Fin & Sons have recently finished a beautiful villa, which they offer on easy payments, at \$1850.

Call at their office, between Washington and Adams on Olive street. EZRA FINN & SONS.

From the N. Y. Tribune, Nov. 1, 1903.

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Art Students Series of MULTICHROMES

Contains four incomparable paintings.

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By Paul De Longpie.

The Ottman Lithographing Company in reproducing these paintings from the originals, has achieved a marked success, and produced four pictures that will easily hold first place in either home or studio, not only for their artistic merit, but as fine examples of the work of this renowned artist.

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Scranton Tribune, Scranton, Pa., May 18, 1894.

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