

# NEW IDEAS in TOILETTES

New York City.—Russian styles are always becoming to young girls and are much in vogue. The very pretty May Manton waist illustrated is an



STYLISH RUSSIAN WAIST

admirable example and is suited equally to the odd bodice and the entire gown. The original is made of albucross in pastel blue, trimmed with Persian bands and makes part of a costume, but all soft silks and wool materials are appropriate, and the trimming can be of many things. Lace applique is handsome, velvet ribbon is simple and effective and stitched bands are much worn.

The foundation lining is carefully fitted and closes at the center front. The back of the waist is plain across the shoulders and drawn down in gathers at the waist line. The right front extends over the left and both are arranged in gathers at the waist line, but quite smooth at the upper portion. The sleeves are in bishop style with pointed cuffs, and the neck is finished with a collar band to which the plain high stock is attached.

To cut this waist for a girl of fourteen years of age three and one-fourth yards of material twenty-one inches wide, two and five-eighths yards twenty-seven inches wide or one and three-eighths yards forty-four inches wide will be required.

### Wrapper With Square Yoke.

No wrapper ever devised is more comfortable and satisfactory for housework than the simple Mother Hubbard. The admirable May Man-



WRAPPER WITH SQUARE YOKE.

ton model shown in the double column drawing is made in that style, but is vastly improved and added to by the circular bertha that outlines the yoke. The original is made of cashmere, in a deep garnet with dots of black, and is trimmed with a narrow black velvet ribbon and worn with a girle of wider velvet; but herietta, albucross, French and Scotch flannels, and the still simpler flannellets are all suitable.

The model is made over a fitted lining which extends to the waist and onto which the yoke portions are faced; but when preferred, the yoke only can be used and the wrapper allowed to fall from its edge. The lining is fitted with single darts and includes under-arm gorges, which render it comfortably snug, and curves in to the figure. The wrapper consists of fronts, back and under-arm gorges, and is gathered at the upper edge, where it is joined to the yoke. The sleeves are in bishop style, with becoming frills at the hands, and the neck is finished with a deep turn-over collar. The bertha, which is optional, is circular and takes graceful, undulating folds. The lower edge of the skirt is trimmed with a straight gathered flounce nine inches deep, but the trimming may be varied or the lower edge simply hemmed.

To cut this wrapper, without flounce, for a woman of medium size, nine and one-half yards of material twenty-seven inches wide, eight yards thirty inches wide, or six yards forty-four inches wide will be required.

### Suede as Trimming.

Suede is a usual trimming on this winter's dressy coats. Entire suede jackets that match exactly the color of the skirt's material are exhibited among the tailors' new winter suits. The very dressy suede jackets are embroidered closely in threads of steel or silk gold. All of which sounds rather striking, yet the design is so delicate and the threads so delicate that it requires rather a scrutinizing glance to appreciate their exquisite beauty. Some of the jaunty little golf green and scarlet cloth jackets are trimmed

with touches of jet black stitched suede that give them a delightful dash of chic.

### Boa Beauty.

Ever so "airy, fairy" is the latest boa. It is of accordeoned mousseline the accordeoned pleating being edged with thistle-down-like marabout feathers. Around the neck the stuff is ruffled so voluminously as to hide the mousseline, but the ends are in spiral effect, the pleating showing between the feather edging. For evening wear there's nothing prettier.

### Polka Dots of Velvet.

Polka dots of velvet make an effective trimming used in many ways. There are very pretty ones of plain velvet on a pink silk waist, the dots somewhat larger than a penny outlined with French knots, and with a small cluster of them in the centre.

### Popover Ties.

White and pearl ties prevail for evening wear, while brown, blue, red and gray in new shapes abound with the one-tone dress and prevalent now.

### A Rich Effect.

Embroidered chiffon, a little of it introduced into the cuffs of crimped and shirred chiffon, has a rich effect which gives dignity to the material.

### New Skirt Shapes.

Very little difference can be noticed in the new skirt shapes from those of the summer, except they look different developed in cloth.

### A Glove Revival.

There seems to be a revival of the heavy dark-rub gloves for street wear, and gray mocha, so much worn last season, is second choice.

### A Popular Fabric.

Voile is one of the most popular of the season's fabrics. In mauve it makes an ideal evening gown for matron.

### On the Blue Side of a Felt.

Gray velvet flowers, gardenia effects, are to be seen on the blue silk side of a big blue felt hat.

### Child's Three-Quarter Coat.

Three-quarter coats, with loose fronts and half-fitted backs, make ideal garments for young children, and are in the height of style. This smart little May Manton model combines



CHILD'S THREE-QUARTER COAT FOR A GIRL.

many desirable features and is suited to cloth, cheviot, velvet, velveteen and corduroy, but as shown is of kersey cloth in Napoleon blue stitched with black.

The fronts are cut in bias style and hang free from the shoulders, but the back includes a centre seam that, with the under-arm seams, curves becomingly to the figure. To the neck is joined a smaller collar that is square at the back, but rounded over the fronts, which are cut away to close closely to the neck, where there is a simple turn-over collar that is seamed to both the coat and the smaller collar. The sleeves are in regulation style and pockets, with pocket flaps, are inserted in each front. The coat is closed in double-breasted style, with handsome pearl buttons and buttonholes.

To cut this coat for a child four years of age three and five-eighths yards of material twenty inches wide, two and seven-eighths yards twenty-

seven inches wide, one and five-eighths yards forty-four inches wide or one and one-half yards fifty-four inches wide will be required.

## AGRICULTURAL.

**The Artichoke as a Weed.**  
The artichoke, which is recommended as food for pigs, becomes a persistent weed wherever it is established, and considerable work will be required to get rid of it. Wherever potatoes can be grown they should be preferred to artichokes.

**Fresh Milk For the Calf.**  
If it is desired to raise a calf give it milk fresh and from the cow, and warm, the vessels to be scrupulously clean. If scours occur give a tablespoonful of ground dried blood once a day. Linedmed jelly is also wholesome, but let the calf depend mostly upon the warm fresh milk.

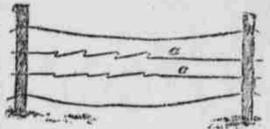
**Manuring a Field.**  
Half manuring a field is sometimes a loss, as the labor and time is really thrown away if the manure is spread over too much surface. It cannot supply plant food to be of service unless the quantity is such as to afford a sufficiency to the crop, and it is better to use all the manure on a small plot than to attempt to spread a large field with a limited quantity of manure.

**Handling the Calf.**  
The calf should be gently handled from the start. The future disposition of the cow depends upon her treatment when young. To make a gentle milker the calf should never receive a blow or a harsh word, in order that it may have confidence in the attendants, and it will not thereafter be nervous. It should be rubbed, brushed, petted, fed from the hand and the teats and udder frequently handled. It is easier to break in a calf than to worry with a vicious kicking cow.

**Keeping Onions Over Winter.**  
A well known seedman recommends laying onions eighteen inches thick on the floor in some outbuilding, and as soon as cold weather sets in with freezing temperature, cover with swamp hay, not far from two feet in depth, with about the same thickness of hay between the onions and the side of the building.

Do not uncover or disturb in any way until freezing weather is past, nor then until just about ready to sell. It will be best for the frost to come out before any of the hay is removed, but if it is desired to market before the frost would naturally leave, then take off a part, never all, of the hay to promote thawing.

**Tightening Loose Wires.**  
Even with the most careful building a wire fence sometimes gets loose in places, from trees falling on, or stock running against it. Such places may be easily and quickly tightened



by taking a monkey wrench or wire nippers and kinking the wire in a few places, as shown in the sketch, a. n. The kinks take up the slack much faster than one would imagine who has not tried it, and it takes very little from the strength of the wire.—G. W. McCluer, in New England Homestead.

**Feeding Steers For Profit.**  
Farmers who buy steers to feed do so with the object of having the cattle consume a large proportion of the fodder, straw and other coarse foods. The manure is considered the profit, the price for the food being returned when the steers are sold. Many farmers feed steers only during the winter months, and do not use such grain or hay. The fact is that if the farmers who feed steers will use a liberal supply of grain, and even buy cottonseed meal to assist the coarse foods, they will not only have manure that is much richer, but also secure a more rapid gain in the make more than a living, and have one of the finest and best farms in the country. What a satisfaction that is to any ambitious man you can readily imagine.

**Weight of Chicks.**  
The weight of an egg is usually about two ounces, and that of a newly hatched chick about one and a quarter. At one week old one and a quarter, at two weeks old one and a quarter, at three weeks old one and a quarter, at four weeks old one and a quarter, at five weeks old one and a quarter, at six weeks old one and a quarter, at seven weeks old one and a quarter, at eight weeks old one and a quarter, at nine weeks old one and a quarter, at ten weeks old one and a quarter, at twelve weeks old one and a quarter. Naturally, these weights may vary, according to the food and conditions, but they are approximately correct.

Of course, there are some breeds of poultry that could not be taken in such a test, the breeds that can enter being the standard flesh-producing classes. And while we know that these weights are attained quite often, and are just what they should be, in order to get the best results, still many poultry raisers do not accomplish that much. They fail in some way, and consequently their chickens do not grow as rapidly as they should.—Home and Farm.

**Salt in the Dairy.**  
Cows should be salted regularly, or better still, should have constant access to salt. The practice of salting them once is not a good one, as most cattle will lick a little salt every day if they can get it.

This provided they will yield more and better milk than otherwise, and will also maintain better health. As salt provokes thirst, the milk animal should have as free access to water as to this saline mineral, or the latter will to her more harm than good. Speaking of salt leads me to say that some failures in dairy butter making I have noted, came about by salting the cattle and the butter out of the same barrel. In other words, coarse, insoluble salt was used for the butter, when only the highest and most refined

grade should be employed. Salt that is not soluble will not permeate the substance of butter evenly, and thus rancidity may be induced. Again, grains of salt in butter always detract from its appearance, and are inimical to even flavor, from these causes alone lowering its market value. Let me say here that there are to-day just as fine grades of American dairy salt produced as come from England.

American milk cattle fed on American grass produce butter salted with American salt that is the peer of any on earth, and is so conceded in foreign markets. In attaining this result, however, one must utilize the best of everything, thinking not that poor or cheap material can be introduced with impunity to future quality. I knew a dairyman once who, in a spasm of economy (?), sought to save fifty cents by purchasing a cheaper grade of salt than was his wont, and later lost his shipment of butter and thereby seven dollars. It was one of the most effective lessons he could have been taught in practical dairying, exemplifying as it did that cheap material always produces cheap quality. When it comes to cheese making, salt holds just as important a position as in other dairy lines. I, e., that solubility and purity are highly necessary. The relation of salt, being in a highly important one, and because this fact is so little appreciated accounts for many dairy failures.—George E. Nowell, in Farm, Field and Fireside.

**A Very Commodious Barn.**  
The plan of barn shown in the cut is well suited for such as desire the greatest possible capacity in a barn of moderate size. The hip roof gives much additional room, while such a roof makes dormer windows to light the second floor a matter of only trifling cost. If the barn can be built on a slope the cellar will be of great advantage, as it can be partitioned off into a manure cellar, root cellar, and in the lighter rear end, a division with cemented floor for young cattle or sheep. Use high posts. It adds only a few dollars to cost, but greatly increases capacity.

The interior arrangement of a barn is one of the utmost importance, since on a proper arrangement depend the convenience and economy of time in doing the work. It is well, therefore, when building a barn to sit down with paper and pencil and make interior plans. When a plan has been made go to work and do the "chores" right there in the plan. Feed the stock, water it, care for it in every way as though in the real barn, and you will very quickly find the inconveniences of the plan. It is much easier to change a barn interior on paper than in the actual barn, and very much less expensive.—New York Tribune.



**With a Few Acres.**  
The farmer with a few acres has a problem to solve quite different from the man with hundreds. The latter can raise almost any crop or crops he desires, and do it with a certain amount of ignorance and carelessness which would bankrupt the farmer with a few acres. Yet in many respects the latter has the advantage of the former, and of the two I should prefer the farm of twenty or twenty-five acres to cultivate. The reason is that in the latter case brains must enter largely into the management of the farm, and it is always satisfactory to use the brains instead of the hands in accomplishing success. The small farm must first of all be used for raising only such crops which will give the surest and largest returns, and every square foot of it must be cultivated to the highest degree. It is possible then to make more than a living, and have one of the finest and best farms in the country. What a satisfaction that is to any ambitious man you can readily imagine.

On a small farm there should be dairy cattle, pigs and fruit. This may not suit all farmers, and it may be disputed by some as to whether it is a wise selection. But we will see. Suppose we plant in the first place several hundred fruit trees—five hundred peach, apple or pear trees, according to the nature of the soil and climate. Then while these trees are growing we will raise dairy cows and a few pigs. The cows in particular should be raised for their milk and cream. This can be done profitably if there is any good market near at hand or a creamery which pays according to the worth of the milk. Plant nearly all of the land left untouched by the fruit trees with corn, leaving only an acre or two for pasture or recreation ground for the cows. When the corn has reached the glazed state cut it for the silo, and put it all in for ensilage. Buy sufficient wheat or bran or similar grain, and feed it with the ensilage the year round. Feed everything in the barn, and let the cows have the freedom of the pasture lot for exercise. The animals will produce more milk and cream in this way than any other, and you can keep more to the acre than if you attempt to raise grass and hay for them. They will soon learn to love the ensilage and prefer it to almost anything else, and summer and winter they will do well on it if supplemented with grain. A few pigs may be kept on such a place, and they will thrive well on the skim-milk obtained at the creamery for a nominal sum. Indeed, the two go together very well, unless the milk is sold outright to a city market, where there is no skim-milk returns. Then the pigs will have to be dispensed with. Meanwhile, the grove of fruit trees should be cultivated diligently, and a few more acres set with them every year. Of course one will then soon need more acres, or if he intends to adopt fruit growing exclusively, the dairy cows can be dispensed with gradually as more land is planted with trees.—S. W. Chamber, in American Cultivator.



## THE WAYS OF THE GOLF GIRL

Ellot Gregory Tells What is Involved in Being a Champion Player.

It is not a pretty picture that Ellot Gregory paints in *The Century*, where he describes the training of a golf champion for the fight of her life. Having had the honor this autumn to visit in a country house near New York at the same time as a golf champion, whose achievements on the links were thrilling the country, I learned many curious things about athletic dannels and their ways. The young lady in question arrived a week before the tournament that was to decide her supremacy, accompanied by her English trainer, a maseuse, and incidentally by her mamma, a feeble-minded lady, so completely demoralized by her daughter's celebrity that she could talk of little else, and would confide, with little thrills of pride, to any one she could get to listen to her, how she could not take a ferryboat or trolley car without being pointed out as the mother of the "champion."

Nothing more curious than the habits of the young athlete herself can be imagined. After a morning round of the links in company with her coach, she was handed over to her woman-keeper, to be dandied and rubbed and curried with lard and cream. The afternoon was passed exercising in a gymnasium, fitted up in the billiard room for her use. After her dinner, which, by the way, consisted principally of meat carefully weighed by mamma in small scales, the girl was again rubbed and exercised before retiring. Here was no life, you see.

As the great day drew near envoys from the press appeared on the scene to sketch and snapshot the celebrity in every pose. Sporty gents in loud clothes followed the morning play; reporters, in order that the betting centers might be kept informed as to her condition, and sent to the papers none too delicate accounts of her "form" and general appearance—familiarities it was impossible to prevent or resent, as the girl had for the moment become the property of the betting public, which was putting its money on her, and so expected to be kept informed as to the chances of success.

The strain of the last twenty-four hours was dreadful on the whole household. We talked of little but the match and the odds. It was rather a shock, I confess, to discover that our fair Diana (on the verge of a breakdown) was being kept to her work by frequent libations of strong "tea" carried by mamma in a flask for the purpose. All minor ills, however, were forgotten when at noon on the great day our sportswoman was brought home, collapsed, but victorious. We felt that glory had, indeed, been shed upon the house, mamma, on the thin edge of hysterics, where she had been staggering for a week, sobbed out that her only regret was that "Tom" had not lived to see the day; and that dear "Polly" had always been the joy and comfort of her life!

As all the papers published photos and biographical sketches of the winner, needlessly I add that her portrait adorned most of the railway stations and hotel lobbies in the country, and that her pet name was on the lips of every stableboy and bartender in the neighborhood, who may have won or lost their cash through her prowess.

### Cost of a Woman's Clothes.

The statement that Mrs. Roosevelt's "dress allowance" is \$300 a year is discussed with keen interest by women. Some say, "I don't see how she does it," ten times as many, "I wish I could spend as much." But all agree that the mistress of the White House sets an example of quiet and unostentatious living, even though her dresses cost—as doubtless they do—rather more than the very small amount named.

Yet in dress personal taste and means should govern, not fixed rules. If every woman of wealth should limit her annual expenditure for dress to \$300 bankruptcy would overtake hundreds of thousands of merchants and manufacturers, and many millions of people would face sharp distress. The sudden abandonment of so trivial an article of dress as the hoopskirt three decades ago, threw dozens of large manufacturing towns into dire want.

Conversely, fashion's aid has often been invoked for trade, as when Josephine at Napoleon's bidding unwillingly wore French goods of new manufacture, or when princesses of Britain donned Irish poplin to help its manufacture in the Green Island.

The taste for pretty clothes is an innocent as a liking for antique furniture, or "first state" etchings, or water colors, or rare books whose leaves must remain uncut lest their value perish. It ministers to the love and the pride of fathers and husbands. Money is better expended for clothing than for rich foods and wines which overtax the digestion. And while it is foolish to dress beyond one's means, no better advice can be given to young women—or, for that matter, young men—than to pay, diligent heed to an appropriate wardrobe.—New York World.

**Work For the Stay-at-Home.**  
Embroidering slippers for the minister has gone out of fashion, but we do fancy work occasionally when our ladies are sick or the weather stormy. The making of lace absorbs many of us for a few hours a week or a month, according to our repositual temperaments and strong wills.

Beading purses of silk or suede such as our grandmothers used to carry is another gentle employment for slim, white fingers.

Strips of Russian cross-stitch are delightful adornments for serge frocks, and finer gauze lengths, decorated with crystals and jets, with silk stitchery intermingled, make lovely brooches and other trimmings for evening frocks.

Box covering, too, is made a fine art, and brass and pewter hammering are fashionable pastimes, but rather too noisy for the drawing room.

Burnt leather work is not as easy as it looks, but it is interesting, and its possibilities are not by any means exhausted by burning monograms and aprons of flowers on a cardcase or picture frame. Handsome panels to set in the backs of chairs or in the leaves of screens are burnt on leather. Heads of Van Dyck and Franz Halsburghers, portraits of Romney beauties or charming bits of landscape are the subjects of hot-needle works of art.—New York Commercial Advertiser.

### The Fashion in Vails.

Vails nowadays are of two sorts—thick and thin. The newest thick veil is in chiffon, of course, and it has large round holes all over it in lieu of dots, each hole being outlined with silk of contrasting tint to the veil. Thus brown chiffon has its rings outlined in white, black in white and white in black. But the distinction of the vails lies in its hemming. This, heading a very deep hem, edges the veil both along the front and up the sides. Only the upper edge is unhemmed. These vails come a trifle larger than those worn formerly. In thin veils the fashionable thing is a fine close mesh with a small cheville dot. There is almost no stiffness to this veiling, thereby insuring its wearing well. "Dressing," as it is called, only appears upon the cheaper grades. The woven dot veiling to which many women were wedded, but for its wearing qualities, is not to be found nowadays. It is out-of-date, says the shops, and to be out-of-date is to be non-purchasable. White and black veils continue to be popular, especially among women with graying hair and when worn with all black hats. A few veils are worn in the French style, reaching only to the tip of the nose. The majority of women veil themselves to the tip of the chin, the most artistic method of all. Nobody nowadays allows her veil to wrinkle under her chin, or, indeed, to extend a morsel of an inch below it. The shadows cast upon the face and throat by such an arrangement are fatal to good looks. More young women are to-day wearing veils than ever before. To shroud the face is no longer regarded as the badge of departed girlhood. The most youthful veils are of the unspotted variety.

### From Her Daintyship's Diary.

My Laidy Dainty, who has a genius for detail, and especially for the details not seen by all the world, says that she considers muslin or linen covers for bureau drawers among the necessities of life. She has them made to fit the inside of the drawer. They are of blue, white or pink, according to the room for which they are intended, and are lined with lavender or orange powder and worked with a monogram or a spray of flowers. These covers serve the triple purpose of making the drawer look neat, keeping out dust and perfume whatever is laid underneath them.

Lady Dainty is fond of fine lace and envies every one who possesses any old lace. She says nothing is too good for old lace of fine quality, and no care too great to keep it in perfect condition. It should be kept in a drawer lined with white satin, she declares, and every now and then exposed to the air and the sunlight. If this last precaution is not taken, old lace treasures may fall a prey to the disease which attacks old thread lace, leaving it covered with brown spots that are almost impossible to remove.—New York Commercial Advertiser.

### How to Prepare Bonded Meats.

Boning poultry is a very difficult matter, and requires experience to do it well. It is best learned by watching another who is accustomed to the work, and even then it is better to pay for having it done rather than run the risk of spoiling the bird. Sometimes it is necessary to cut the skin up the back and sometimes it can be managed without. When a turkey or fowl has been boned, the place of the bone is generally filled with minced ham and tongue forcemeat, or minced veal and sausage meat, then drawn as much as possible into its original shape. It is the carver who reaps the benefit when a bird is boned, and for cold eating the mixture of meats is very tasty, while it also becomes economical in the cutting.

To bone meat, however, is by no means so difficult, the only essentials being a sharp knife and some knowledge of anatomy. The favorite pieces chosen for boning are the ribs of beef, loin of mutton, shoulder ditto, and fillet of veal. Where bones are numerous, as in the neck, it is better to cook the meat first, when it is easy to slip them out. Bonded meat is certainly more economical for a family, as it can be cut without wasting any part, and the bones are made better use of in the stockpot, but, on the other hand, something of the sweetness of the meat is sacrificed, for, as in fruit, the best flavor clings to the bone or stone.—New York Sun.



Butterflies for the hair are made of a fine gold net or cloth of gold.

The very rough cloth coats in exceedingly fine quality are decidedly the most chic of the winter coats if one leaves furs out of the question.

Buttons on the fancy waistcoats of the small boy should fill his heart with joy this year. They are shaped and look exactly like small marbles.

Some smart shirt waists in shepherd's plaid, with black silk collar and cuffs, are seen, and also very pretty effects in gray and white, gray and black and red and white.

Queer little bracelets fastening with a clasp are made of rough lumps of turquoise matrix strung together with beads of gold, pendants of the matrix being added to some of the bracelets.

A muff of chiffon is in vogue; the muff proper small and made of puffs of the material running lengthwise, while from the ends deep ruffles stand far out at either side. There is a small sable tail and head on this muff.

Taffeta and velvet will be used for many of the new long coats this winter, and will be made warm by lamb's wool interlining. Black and the dark, rich shades of red, blue and green will be the colors employed.

Point d'esprit is used to make some of the prettiest of underwear. Little skirts show row upon row of narrow insertion with a wide ruffle of the net at the edge. Gowns are trimmed with the insertions and soft ruffings around the neck. It is one of the daintiest and most servicable of trimmings.

Three-piece skirts are very popular this season. At the back an inverted box pleat removes the fullness, and the length may be rounded or in a short "sweep." Double darts give a smooth adjustment over the hips, and the fashionable "dip," either conventional or quite decided is thus formed.

One of the features of an elaborate evening coat of black is the jabot of cream lace down either side of the front, the lace edged with a narrow band of sable. There is a yoke to the coat of shirred cream net, and the lace down the front is a net applique. The showy and expensive flut lace is also introduced into the coat.

## HOUSEHOLD HINTS:



### The Persian Rug.

Few people realize that a square foot of the average Persian rug is worth about \$10, and it takes a single weaver twenty-three days to complete this portion. This allows the weaver about forty-four cents per day for her wool and her labor, but three-fourths of this amount goes to pay for the wool, and only eleven cents per day is left for the producer of the inferior rugs are a little better. A square foot is sold for about sixty cents, and the time required for weaving it is but two days, thus allowing the weaver thirty cents per day for her wool and labor. She uses inferior wool, wanting but little of it, and pays only a nominal sum for a cheap dye. The framework of her loom costs comparatively little, as the rug it produces is from twenty to thirty times the size of the superior rug. Thus it appears that in the long run the inferior weaver is better paid than the one who fatigues her brain with her efforts to produce a rug of the best quality.—Chicago Record-Herald.

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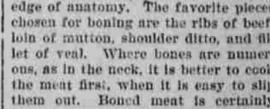
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A muff of chiffon is in vogue; the muff proper small and made of puffs of the material running lengthwise, while from the ends deep ruffles stand far out at either side. There is a small sable tail and head on this muff.

Taffeta and velvet will be used for many of the new long coats this winter, and will be made warm by lamb's wool interlining. Black and the dark, rich shades of red, blue and green will be the colors employed.

Point d'esprit is used to make some of the prettiest of underwear. Little skirts show row upon row of narrow insertion with a wide ruffle of the net at the edge. Gowns are trimmed with the insertions and soft ruffings around the neck. It is one of the daintiest and most servicable of trimmings.

Three-piece skirts are very popular this season. At the back an inverted box pleat removes the fullness, and the length may be rounded or in a short "sweep." Double darts give a smooth adjustment over the hips, and the fashionable "dip," either conventional or quite decided is thus formed.

One of the features of an elaborate evening coat of black is the jabot of cream lace down either side of the front, the lace edged with a narrow band of sable. There is a yoke to