

THE GIRLS OF LONG AGO.

Oh, the dear old-fashioned girl, that I knew long years ago, When the world, the girl and I were in our prime; She was dear as early snowdrops amid the springtime snow...

A Question of Proposals.

HAVE something on my mind which is perplexing, rather than unpleasant, but which preoccupies me a good deal. "If you were a woman," remarked Mrs. Eden, the charming little widow...

Justify the use of hair dye. Kitty Redfern's hair is much prettier. "So the other one is Kitty? Dear little Kitty! I like Kitty. Every one likes her. It would be impossible not to do so, for she agrees with every one and is of your own opinion even before you've expressed it. She's so beautifully feminine."

WOMAN'S REALM.

WOMEN WHO MADE MONEY. Hints to Stay-at-Homes Who Desire to Become Self-Supporting. When there comes to a woman a sudden necessity to become self-supporting, if she is living in one of the smaller cities, she often finds that positions for women are not easy to find...

formed of tiny diamonds set in platinum. So great has become the rage for pendants that a pendant, pear-shaped diamond is actually noted in a ring. But it does not hang loosely. Rather, it extends back over the knuckle and is perfectly firm. Other diamonds figure in this little finger-ring, but there's nothing new or peculiar about their shape or mounting.



New York City.—Loose coats make the feature of the season for young girls as well as for their elders, and appear in many variations. This smart



May Manton model includes the fashionable slot seams, one of the newest sleeves and the shoulder cape that are so much in vogue, but can be made without these last when a plainer garment is desired.

The coat is cut with loose fronts and backs that fit loosely and is laid in inverted pleats, stitched to give the slot seam effect. At each front, on the line of the slot seams, is inserted a pocket that adds greatly to both the convenience and style of the coat.

Queen Alexandra's Kind Heart. Queen Alexandra's heart is ever moved by the distress of others, and she is especially kind to the poor. This was amply illustrated one morning when she was crossing the hall at Marlborough House.

Styles of 1830. Just now, says London Madame, signs and portents are not wanting that there is a disposition to revive the styles of 1830 and thereabouts.

Byronic Neckwear. There can no longer be any doubt of the popularity of the Byronic collars, softly rolling. They are worn by the very smartest women and can be bought in finest linen, hand embroidered with trailing vines and daintiest of blossoms, as well as in severe plain linen.

Frits of Fashion. New and handsome hat buckles are oblongs from four to eight inches in length. Lace collars and berths are seen in wide variety and are in great demand for plain gowns.

Trinkets and Trifles. A pendant formed of a knot of copper-tyrilled gold which surmounts a pear-shaped pearl from which in turn is depended a long, oval drop of pale amethyst.

On His Guard. "Dec," he said, as he hurried into the famous oculist's office, "I've got something on my eye and it's nearly killing me."

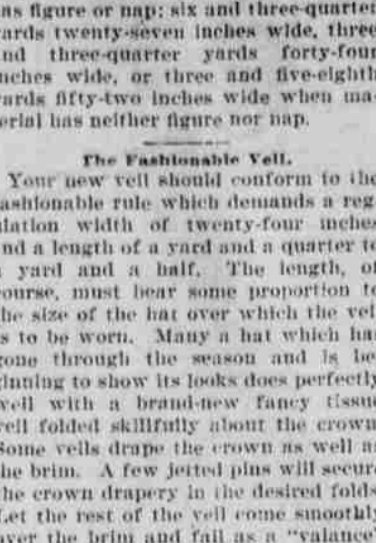
Confucius. Confucius had just received a licking from his father. He sat down to deliberate, but for certain reasons immediately stood up. Furtively looking at the old man he was heard to murmur, "Worship your ancestors, or your ancestors will worship you."

Vine Jewels. A fashionable jeweler advises a straight arrangement for twin stones which are to figure in one ring, and lengthwise instead of crosswise.

Economy. The question of economy depends very largely upon the strength of a man's desires.—New York News.

Household Matters. The Place for the Piano. A corner should never be cut off with an upright piano. The piece of furniture is too bulky when arranged at this angle and contributes and exceedingly bad effect to the scheme of the room. The piano can be pulled forward and turned, without cutting sharply across the corner. If the back is thus exposed a piece of silk or other suitable material should fall over it. Do not lose this drapery, nor try to give it an upholstered look, and use something good in itself. A small table filled with little silver knick-knacks, a tall vase with flowers or a lamp, is often placed in front of a piano turned in this way. This, however, if the backing of the piano is a figured piece, is apt to produce a spotty effect. A better plan is to put some rather massive chair of plain lines and covered in a solid color, in front of the piano, as it stands in this way.

FOR THE FAIR LATEST NEW YORK FASHIONS



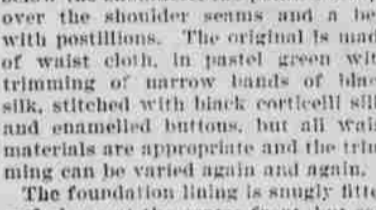
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The Fashionable Veil. Your new veil should conform to the fashionable rule which demands a regulation width of twenty-four inches and a length of a yard and a quarter to a yard and a half. The length, of course, must bear some proportion to the size of the hat over which the veil is to be worn.

The "Jampot" Crown. A narrow, very high crown in some forms now seen is called the "jampot." It is not as yet meeting with much favor, but as a novelty is expected to vie with a revival of the old-fashioned "coal scuttle" next season.

Woman's Blouse or Shirt Waist. Princess closings, or closings made invisibly beneath two box pleats that meet in centre front, make an important feature of the latest waists, and are essentially smart at the same time that they possess the advantage of allowing most effective trimming.

One of the Best and Latest Designs. "Slot seams" are among the features



"SLOT SEAM" BLOUSE AND NINE GORED "SLOT SEAM" SKIRT.

found in the best and latest designs and lend themselves to coats, waists and skirts with equal success. The stylish May Manton blouse illustrated in the large drawing is shown in castor colored cloth and is trimmed with fancy applique braid in castor and brown shades. It is worn as a separate wrap, but the design suits the entire costume and all the season's suit and jacket materials equally well.

at least from the outside. The waist proper consists of a plain back and fronts that are laid in inverted pleats at the shoulders, which provide becoming fullness over the bust, and in a box pleat at each edge. The back is drawn down snugly in gathers at the waist line, but the fronts blouse slightly over the belt. Over the shoulder seams are applied straps that give the fashionable long-shouldered effect, but which can be omitted when a plain finish is preferred.

The sleeves are the regulation ones with cuffs that lap over at the inside seams. The closing is effected invisibly by lapping the right edge well beneath the left box pleat and so bringing the two together at the centre front. The neck is finished with a stock elongated in bishop style, and at the waist is worn a shaped belt to which the position is attached.

The quantity of material required for the medium size is four and three-quarter yards twenty-one inches wide, four yards twenty-seven inches wide, three and a half yards forty-four inches wide or two and a quarter yards fifty-two inches wide.

Slot seam effects are much in vogue and are seen upon many of the smartest skirts.

The skirt shown in the large picture is cut in nine gores. At the edge of each gore are laid tuck pleats that meet to form the slot seams, and are stitched flat to founce depth, the seam proper being hidden at underfolded pleat.

The pleats fall free at the lower edge to provide the fashionable flare. The fullness at the back is laid in inverted pleats that are pressed flat and can be stitched several inches from the top as illustrated or to correspond with the other pleats if so desired.

The quantity of material required for the medium size is seven and a quarter

yards twenty-one inches wide, four yards twenty-seven inches wide, three and a half yards forty-four inches wide or two and five-eighths yards forty-four inches wide.

Blouse or Shirt Waist. Bred Pancakes—Cover stale bread with hot water and let stand ten minutes; then press out all the water; to one cupful of the softened bread add one beaten egg, half a teaspoonful of salt, one-third cupful of flour and about one cupful of milk, or enough to make a smooth batter; stir in one teaspoonful of baking powder; pour milk may be used; in that case use one-quarter teaspoonful of soda instead of baking powder.

Tomato Souffle—Stew three cups of tomatoes down to a pint; then drain off any liquid part remaining; then rub the pulp through a sieve. Separate six eggs and beat yolks and whites separately. Mix yolks with the pulp and season to taste with salt and pepper. Beat whites to a froth and stir them in; then turn into a buttered baking dish and bake ten or fifteen minutes until set, in a hot oven. Serve as soon as done.

Meat Souffle—Put two level table-spoonfuls of butter in a frying pan; when it is hot add two table-spoonfuls of flour; stir until smooth; then add gradually one cup of cold milk; stir until boiling; add half a teaspoon of salt, a little pepper and a cup of any kind of chopped meat or chicken and the beaten yolks of two eggs; let this cook one minute; put aside till cold. Then beat the whites of two eggs; fold them carefully into the meat mixture; turn into a buttered dish and bake in a moderate oven twenty minutes; serve as soon as removed; if chicken is used a little grated nutmeg is an improvement.

RECIPES.

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