



BUDGET FOR WOMEN

Throats Becomingly Dressed.

While high straight collars are the feature of the hour, Parisiennes do not suffer by them without looking into some pretty ways of obviating their unbecomingness. To soften them with little devices is the Parisienne's first thought. One pretty scheme for taking the stiff, straight appearance away is by little clusters of velvet ribbon each side, toward the front.

The Newest Thing in Lace.

Among laces the newest color is a deep, almost yellow, cream. It combines most exquisitely with gray, pink or blue. There is no end to the motifs of these laces as a garniture. They are used in insertions, in flouncings and again in medallions or in elaborate designs applied to the whole skirt. With the heavy Russian lace a wide flaring border to the skirt is especially effective.

Hairpin Receiver.

A pretty hairpin receiver can be made by crocheting a centre of wool and surrounding it with a puff of silk, suspending the whole by a ribbon. Fillet is the latest bit of needlework. With it is fashioned bureau covers, pillow shams, bed-room sets and many other dainty pieces. The plain fillet net is procured and then embroidered in its pattern that may suit her fancy. A rather heavy thread is used for the work, and the result is a very smart piece of needlework.

Pretty Kimono for the Baby.

The pretty "Marguerites," as the dainty babies' kimonos are called which bustled so many feminine fingers on hotel verandas last summer, have appeared in the infants' departments in a variety of styles. One of the simplest to make is fashioned from a circle of white cashmere, nun's veiling or albatross cloth, cut twenty inches in diameter. To make one, cut from the middle of the big round a little circle four inches in diameter for the neck and slash one fold from the top to bottom for the front opening. Then fold the circles together and crease into eight sections. Through the third crease from the front and the second from the back cut slashes on each side about three and a half inches deep from the bottom. These are deep for sleeves. Catch together the two open sides of the middle section on each side for the sleeve, and also draw the two open sides under it together for the under arm seam, and the shape of the little garment is complete. A lining of China silk in white or pale blue or pink is usually used, and all of the edges are finished with a binding of wash ribbon, a silk crocheted border or a buttonhole stitched scallop. Fagoting or French knots may also contribute to the ornament. The sleeves and under arm pieces are tied together with bows of wash ribbon, which is also used to fasten the sacque at the front. A charming little kimono is made in a similar fashion of a square of cloth, the corners forming back, front and sleeves.—New York Sun.

Good Form in Dress.

The young girls who arrive in troops to "receive" at the coming-out "tea" of a debutante friend invariably wear white frocks, with the bodice cut high and with long sleeves. Swathed to the throat and wrist are they in fine French muslin, chiffon or openwork embroideries. You no longer see a single young girl receiving at an afternoon reception with her frock cut out at the throat. The low bodices have completely vanished from our drawing-rooms before dinner, and we now copy the customs of English cousins who used to look astonished at the demit toilet and low-cut bodices once worn by American girls at afternoon teas.

Artificial flowers are having quite an extended revival for adorning evening gowns.

Birds or breasts of iridescent colors are most favored for trimming the tailored hat.

A very long, narrow point in front is a novelty observed upon the bodices of recently imported French ball gowns.

The loose, half-fitting coats in mode this winter are admirably adapted for the elaborately trimmed waists worn under them.

Black and white relieved by touches of pale blue is one of the season's popular combinations in handsome tailor gowns.

Madame la Mode seems to devote all her energy to the elaboration and variety of design on the centre of the backs of fashionable girdles.

A long and elegant coat of black velvet is lined with heavy, quilted white satin, and ornamented with medallions of one of the heavy white lace.

The deep silk and jet fringes that have been so much talked of by the trimming houses and the dressmakers this season are being lavishly used.

A handsome cloak for a girl of fourteen is of dark blue cloth, the back half fitted, the front double-breasted, with two rows of large buttons. The round collar is of cloth, edged with velvet, and appliqued with cream lace, and finished with long taffeta ties.

The Important Art of Manicure.

Much has been said about the art of manicure, but few girls out of their scanty pocket-money can afford the fee of a professional manicure. However, a girl with a steady and light hand, after a little practice, can manicure as well as most professionals.

For the result to be satisfactory the nails should be well and carefully manicured at least once a week, and should be polished daily. Here is a list of necessary instruments:

Polisher, cuticle knife, cuticle scissors, nail scissors, ivory nail presser, steel file, emery boards, orange wood sticks, nail paste, nail powder and cleansing fluid. A manicure case is a very expensive article indeed to buy—that is, one properly stocked with good instruments; however, all instruments can be bought separately, which will be found far more satisfactory than purchasing a cheap manicure case.

1. Cut the nails the shape desired, file them carefully with a steel file, and then with an emery board, using the coarse side; now give a few downward strokes to the extreme edge of the nails with the fine side of the emery board. This removes any unevenness that may have been caused by the use of the steel file.

2. Immerse both hands in a warm soapy lather for a few minutes; dry, then gently loosen, with a cuticle knife, the cuticle adhering to the nail; should this be long or ragged, trim carefully with the cuticle scissors.

3. Dip an orange wood stick into the cleansing fluid and moisten round and underneath the cuticle; this fluid removes all stains from the nails or finger tips.

4. Use the ivory presser, beginning at the edge of the nail and working round, carefully pressing back the skin.

5. Apply a little paste to each nail, and on this dust a little powder; polish lightly and quickly; apply more powder, and repolish.

Great care must be taken in using the cuticle knife, as one is apt to injure the enamel, especially when operating on the nails of the right hand.—New York News.

Ways of Testing Flour.

Look at its color. (1.) If it is white, with a slightly yellowish, or straw, color, that is a good sign. If it is very white, with a bluish cast, or with black specks in it, the flour is not good. (2.) Examine its adhesiveness. Wet and knead a little of it between the fingers; if it works soft and sticky it is good; if it works dry and elastic it is poor. Flour made from spring wheat is likely to be sticky. (3.) Throw a little lump of dry flour against a dry, smooth, perpendicular surface. If it adheres in a lump, the flour has life in it; if it falls like powder, it is bad. (4.) Squeeze some of the flour in the hand; if it retains the shape given by the pressure, that, too, is a good sign. Flour that will stand all these tests is safe to try. They are simple, rough and ready methods adopted by old flour dealers.—American Queen.

Laundry Hints.

Wash day is the bete noir of many a household. There is really no reason why it should be. The results of the day make everyone sweeter, neater and cleaner. Here are a few suggestions that will make the day easier and happier.

Fine clothes need no rubbing. They should first be wrung out of cold water and then boiled fifteen minutes in water in which plenty of soap has been dissolved. Two rinsings should make them pure and white.

Clothes look better from which the water is dripping when hung upon the line than those which have been tightly wrung.

When clothes are very soiled the spots should be rubbed with a fibre bristle brush.

An excellent washing fluid is made by adding to the water in the boiler one tablespoonful of spirits of turpentine and one tablespoonful of ammonia.

In washing curtains put them in the tub and wet them with coal oil. Then pour hot suds upon them. They should be drawn many times through the fingers to strip them of dirt and then rinsed twice.

Ginghams soaked in salt water will not fade.

Silk handkerchiefs should be washed alone in luke-warm water and rinsed three times in cold water. Then blue them and iron them before they are dry.

Dainty dollies, tray cloths and centre-pieces should be washed with castile soap. Always iron them on the wrong side.

WOMEN AND THEIR WAYS.

In some New Zealand towns there are more women voters than men.

The Empress Dowager of China is building her own tomb, as did Mme. Calve some time ago.

The American National Red Cross Society, meeting at Washington, D. C., has elected Miss Clara Barton its president for life.

The Dowager Duchess of Abercorn is the "Grand Old Woman" of England's peerage. She is over ninety and has a son of sixty-four.

Wyoming now has two women as justices of the peace. Mrs. Maggie H. Gillespie, of Lookout Station, was recently elected in Albany County on the Democratic ticket.

With Filipino women it is the custom to starch everything white, and a nurse who has recently returned from Manila describes the first sheets laundered for the hospital as "fearful and wonderful."

The globe-trotting fever has laid hold of a rich Chinese woman, named Cheong Chuk Kwan, who is preparing for a tour round the world. She is well educated, speaks English, and having progressive ideas, is determined to see for herself how the people of other lands live and act.

The variety of ways in which women earn livelihoods are indeed many, says an exchange. One woman folds circulars and addresses wrappers in the daytime in an office and furnishes a night force in the same building with bottled milk. She buys a dozen bottles at a time and makes a cent and a half on each one.

Negotiations are under way looking to the purchase of the birthplace of Maria Mitchell, the astronomer, in Nantucket, by members of the faculty of Vassar College. If the negotiations are successful the Nantucket Maria Mitchell Association will be formed to preserve this historical landmark in the interest of Vassar College.



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HOUSEHOLD AFFAIRS

To Clean Cashmere.

Wash cashmere in good hot suds in which a little borax has been dissolved. Rinse in strong blue water. Do not wring it, but hang up dripping, and then iron while damp. If this is done the material will look like new.

Table Decorations.

The epergne is once more in favor. For several years past table decorations have been so low that the epergne has been relegated to the back of the silver closet. Now the pendulum has swung to the other extreme, high table decorations are popular.

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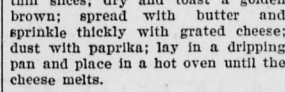
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HEALTHY WOMEN

Praise Pe-ru-na as a Cure for Colds and a Preventive of Catarrh.



FIRST STAGE OF CATARRH.

A Serious Mistake Which Thousands Are Making.

The first stage of catarrh is what is commonly known as "catching cold." It may be in the head, nose, throat or lungs. Its beginning is sometimes so severe as to cause a chill and considerable fever, or it may be so slight as to not hinder a person from his usual business. In perhaps a majority of cases little or no attention is paid to the first stage of catarrh, and hence it is that nearly one-half of the people have chronic catarrh in some form.

To neglect a cold is to invite chronic catarrh. As soon as any one discovers the first symptoms of catching cold he should at once begin the use of Peruna according to directions on the bottle.

EXPENSIVE AUTOMOBILING.

Owning a Horseless Carriage Is Not a Poor Man's Sport.

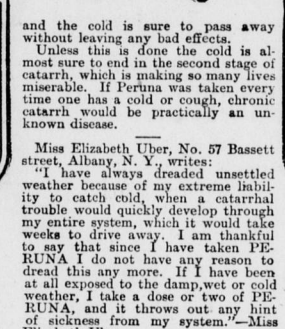
If a man's horse should cost more for veterinary fees than for oats, that man would begin to scratch his head and wonder if he wouldn't better sell the animal and charter a special train or some other cheaper mode of travel, particularly if oats were expensive, and the horse's original cost had been several thousand dollars, not to mention the slight fact that the horse was given to periodical runnings away, adding heavy damages to his owner's liabilities. And if in these little sessions of capering over the prostrate heads of a frightened populace he should kill or maim for life a few citizens, there naturally would be still greater doubt in the owner's mind as to the advisability of keeping so troublesome a carrier. Yet that is the precise situation of the fast speed automobilist. The wear and tear on the tires of a heavy automobile is reckoned by experts to be equal to four or five cents per mile, which is more than the fuel to run it costs. Then the fines for exceeding the speed limit must be added to the damages for accidents, caused by runaways of frightened horses, or, worse still, the runaways and explosions of the machines themselves. Taken together, it would seem to an onlooker who hadn't yet caught auto-critics that Pucks' hill-ol' exclamation might be apropos—"What fools these mortals be!"

Water Before Meals.

While the general opinion of those supposed to be authorities on the matter has been that the habit of drinking water at meals is a deleterious one, it is now stated, according to recent investigations, that a little water, if not too cold, is beneficial, as it assists in the digestion of food. A too copious supply of water dilutes the gastric juice, and if too cold lowers the temperature of the stomach below normal, thus impairing digestion. If, however, water is taken in limited quantities the gastric juice on food will be washed aside, thereby facilitating absorption. By this means the undigested food is laid bare and is more susceptible for further action of the gastric juice. During the period of rest plegm, being very tenacious, prevents the free flow of gastric juice for some time, hence delays digestion. A drink of water before meals is recommended, because it loosens and washes away this deposit of mucus, thereby permitting the gastric juice to attack the food as it enters the stomach.

Slept Soundly.

Paul Kruger, in his memoirs, tells the story of a secretary whom he punished for being drunk by tying him to a wagon wheel. During the night 3,000 Kaffirs and about 4,000 Zulus attacked the Boer camp and were not driven off till daylight. The secretary slept so soundly that he noticed nothing of the fight, and the next day, when he at last awoke, he looked around in astonishment and asked: "Have you people been fighting during the night?"



THE BAKER'S OVEN.

How Bakers Themselves Determine It by Mere Touch of Hand.

"Bakers have a curious way of telling just what the temperature of the oven is," said a downtown baker who has been in the business for more than a quarter of a century, "and they can tell, too, with almost marvelous accuracy. You take a man who is an expert in the business, and he can tell what the temperature of the oven is by simply touching the handle of the oven door. In nine cases out of ten he will not miss it the fraction of a degree. Bakers have other ways, of course, of testing the heat of the oven. For instance, when baking bread they sometimes throw a piece of white paper into the oven, and if it turns brown the oven is at the proper temperature, or when baking other things, they will throw a little cornmeal or flour into the oven in order to test the heat. But the baker's fingers are the best gauge and when you come to think of the different temperatures required in baking different things, it is no small achievement to even approximate the heat of the oven by touching the handle of the oven door. Bakers figure that during the rising time of a loaf of bread, after it has been placed in the oven, it ought to be in a temperature of 75 degrees Fahrenheit. During the baking process, in order to cook the starch, expand the carbonic acid gas, air and steam, and drive off the alcohol, the inside of the loaf must register at least 220 degrees. In baking rolls, buns, scones, tea biscuits, drop cakes, fancy cakes, New York's cakes, muffins, puff cakes and things of that sort, the oven must show a heat of 450 degrees higher. When the oven is at 400 degrees, it is fit for cream puffs, sugar cake, queen cakes, rock cakes, jumbles, lady fingers, rough and ready jelly rolls. At 350 degrees wine cakes, cup cakes, ginger nuts and snaps, pies, ginger bread, spice cakes, such as raisin, currant, citron, pound, bride and so on, may be baked. It requires a still lower temperature to bake wedding cakes, kisses, anise drops and things in this class. But whatever temperature the old baker wants, he can tell when he has it by simply touching the handle of the oven door."

New Chinese Minister.

Although the diplomatic circles at Washington lost a treasure in Wu Ting-fang, the late Chinese Minister, his place is likely to be well filled by his successor, Sir Liang-Cheng. That distinguished Oriental will soon Enarry the daughter of Yu-Kang, the Chinese Minister at Paris. The wedding will take place at Peking before the Minister leaves for Washington, arriving early in January. Sir Liang's arrival is described as a perfect type of Celestial beauty and as unusually accomplished. She is 22 years old and has lived for the last three years at her father's legation, being almost as well known in Parisian society as Madame Wu was in Washington.

Waterproof Briquettes.

Consul B. H. Warner reports from Leipzig: All briquettes which have hitherto been manufactured by means of soluble cements (such as dextrin molasses, lixiviated cellulose, oxidized lignine, resignate of ammonia, etc.) dissolve in water. Richard Bock, an engineer of Merseburg, province of Saxony, has found a method for making briquette which are entirely waterproof. He heats the finished briquettes until the cement is wholly or partly carbonized, which makes them indissoluble. In case the ignition temperature of the cement is likely to be attained the heating must take place in an air-tight case or by means of hot gases.

The Power of Liquid Hydrogen.

Every gaseous substance now definitely known to the chemist, with the single exception of helium, may be solidified with the aid of the low temperature furnished by liquid hydrogen. Professor Dewar, of London, to whom the world is indebted for nearly all the discoveries of this kind, expects to succeed in solidifying even helium, and is now making a series of experiments to that end at the Royal Institution. Liquid hydrogen has a temperature of 436 degrees below zero,



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Takes No Food But Milk.

Four quarts of milk daily, or thereabouts, for 20 years has been the sole diet of Thomas F. Laubach, of Hazelton, Pa. Two decades ago Mr. Laubach, being then 51 years old, was in very bad health, and his physicians gave up his case. Then he decided to doctor himself and has done so ever since, absolutely confining his diet to milk. Now he is one of the healthiest and soundest men in town.

The Wheat Area.

The statistician of the Department of Agriculture estimates the newly seeded area of winter wheat at about 34,000,000 acres, an increase of 5.1 per cent. upon the area estimated to have been sown in the fall of 1901. The condition of winter wheat on December 1 was 99.7 as compared with 86.7 in 1901, 97.1 in 1900 and a nine-year average of 91.4.