



IN WOMAN'S REALM

Feminine Financing.

The woman who can resist the allurements of the displays that the stores are making in their various departments this season, and not spend more money than she had originally set aside for shopping expenses has enviable strength of mind. There are so many little things that cost only a trifle, but give such a needed touch to this or that gown or suit, that one can exhaust a well-filled purse before realizing to what a sum the trifles are amounting.—Philadelphia Record.

Wins Damages in France.

Not since the Steinhell murder trial has Paris been so excited about a court proceeding as the gay city has become over the breach of promise suit successfully pushed by Mademoiselle Barette in the civil court of St. Etienne. The amount awarded in recompense for the damage to her heart was only 2000 francs, or \$400, but the interesting feature of the proceeding, to the Parisians, was the fact that the action ever was begun. Such cases are rare there. The ground for the suit was the plaintiff's allegation that her fiance broke off a two years' engagement on the day the bans were published. A legal authority says the action is the first for breach of promise in which damages ever have been given in France.—New York Press.

Blue and Lavender.

Designers have combined in their desire for blue and lavender, used together in a gown or a wrap. The evening frocks are usually in these two colors whenever a woman can

grand fete recently, only one rode astride, and she remarked afterward that she wished she hadn't. I agree with that sentiment. It is not a graceful pose, and to my mind there is nothing more beautiful than a graceful woman on horseback.

"In England riding astride is extremely prevalent among women, and we do see much of it among the very young girls out in the park, but as a rule American women go in for grace and charm, and they are not willing to sacrifice it for fad or fancy.

"We are quite in favor of children riding astride, as it is easier for their lithesome figures, but when they grow a little older we advise the side saddle. The English contend that it is a physical advantage, and not so tiring or taxing on the system to ride astride, but our American physicians do not agree with this idea. On the contrary, they contend that it is physically bad and not to be recommended. They also declare that horseback riding is the most joyous and health-giving exercise one may indulge in.

"Has the automobile craze lessened the popularity of the horse? Oh, no. Despite many predictions, equestrianism has steadily increased in popularity. Thousands are interested today where only a score or more were interested a few years ago. During a busy day we send out to the Park, the drives and the ring over 600 horses. We are now forming our classes for the winter. It is our busiest season, and there seems to be a growing enthusiasm."—New York Times.

Speaking of Good Taste.

Good taste abounds. It is all about

Fashions

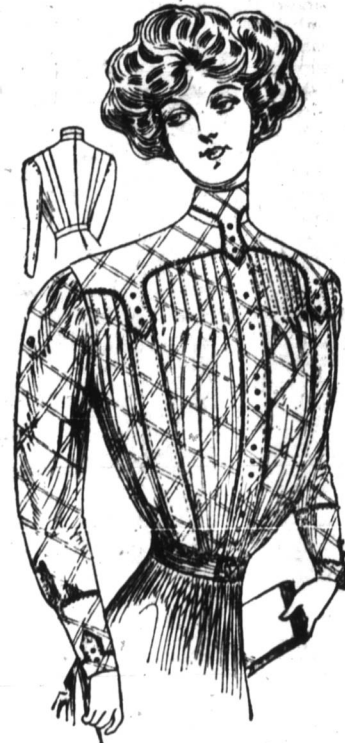
New York City.—The shirt waist that is made with a yoke is one of the smartest just now, and this one is exceptionally pretty. The yoke is cut to form tabs that give a novel effect, and the sleeves with their deep cuffs

back. The full sleeves are finished with deep cuffs. The plain sleeves are cut in one piece each.

Straight Pleated Skirt.

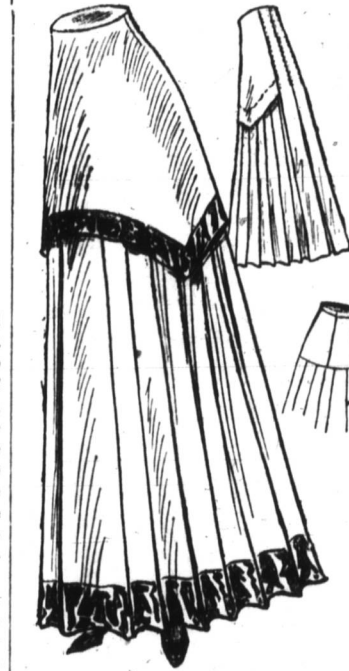
Short or apron draperies are very fashionable just now and this one with points at the sides, is extremely becoming. It is arranged over a pleated skirt, and this skirt is attached to a smoothly fitted yoke. It can be made either with a slightly raised or the natural waist line. If this case the skirt is made of cashmere with bands of satin, but it will be found available for almost every reasonable material. Fine wools are exceedingly light in weight, and everything that can be pleated successfully is appropriate. Made in floor length and of silk voile with bands of satin it would become very much more elaborate in effect. Made from French serge and finished with stitched hems only it would become a simple, practical skirt adapted to every-day wear.

The skirt consists of the foundation, the pleated portion and the drap-



are new and comfortable and smart. In this instance the material is plaid silk piped with a plain color and trimmed with little silk buttons, but the waist is equally well adapted to wool, silk and washable fabrics. If the full sleeves are not liked plain ones can be substituted as shown in the back view. More silk and cashmere promise to be favorites for separate waists, and either would be attractive made after this model. Also the waist is well suited to the entire gown. The closing can be made either at the front or the back as liked. When made at the back it is designed to be invisible, when made at the front it can be effected either by means of buttons and buttonholes worked through the box pleat, or by means of buttonholes worked in a fly.

The waist consists of front and back portions. When made with closing at the back, the backs are made separately, but when the front closing is preferred the back is seamless. The tucks in the fronts are stitched for a portion of their length only, but the full length box pleat gives long lines at both front and



ery. The foundation is gored snugly fitted. The pleated portion is straight and laid in backward-turning pleats, and the drapery is arranged over it. There are also two box pleats at the back and the closing is made invisibly between the two. When the natural waist line is desired the foundation and the drapery are cut off on indicated lines and the skirt is joined to a belt.

Our Cut-out Recipe

From Your Scrap-Book

Tomato Sauce.—For steaks, entrees and pork and beans: To a half pint of tomato juice, heated to the scalding point, add a bay leaf, a slice of onion and a small pinch of baking soda. Cook for ten minutes, stir in half a teaspoonful of granulated sugar, strain and add a teaspoonful of minced parsley. Have blended smoothly one tablespoonful each of butter and flour, over which pour gradually the seasoned tomato juice, stirring until the sauce is smooth.

wear them. One fabric in lavender is draped into another fabric of blue, or two shades of blue and two of lavender are so deftly laid over each other that the effect is like a soap bubble.

Blue and lavender circles and beads are used for embroidering lace and net, crepe de chine, and liberty silk. A chiffon of one color is dropped under a net of the other color, and tulle, embroidered with the bugles, is draped over both.

The wonderful liberty crepes and silks which are so fashionable for gowns are used in a confused mass, so that it takes the keenest observer to know where one tone ends and another begins.—New York Times.

Cheerfulness at Meals.

A thousand little windows are opened by the cursory conversation at the breakfast table through which to look into the deeps and shallows of the home.

Sometimes the only meeting place of a family of growing boys and girls is at the table. Yet, as a rule, how much is left to be desired in the way of cheerfulness and conversation during the meal-times of most large families.

There is only one way to create a revolution in the family conscious of having dull, silent and uninteresting meals. It is for each member of it to turn over a new leaf. Each one must come to the table prepared to show his or her best side, the side too often withheld from family life, be it bestowed never so abundantly elsewhere.

Every member of the family must realize, as evening closes in and the varicolored threads of the busy day are gathered together, that there must be a little unselfish effort made by each one if the unity is to be preserved and the family life kept harmonious.

The cheerfulness that tells most at family meals finds expression in light, pleasant, happy talk. Do not bring your troubles to the table, but interesting stories, anecdotes and the happenings of the corner of the world in which your work is situated. If the father brings home pleasant things to talk about, his business life will be real and glowing to those who love and believe in him and can see life only through his eyes. To be cheerful is not to be artificial, neither is it forcing insincerity upon those around you. Cheerfulness is a form of unselfishness, a difficult, noble form which is too seldom given the appreciation it deserves.—New York Press.

Riding Astride.

"Riding astride is not so generally adopted by women in America as in England," said Charles T. Krauss, head riding master at Durland's Academy, when approached on the subject of correct form in horseback riding, "and I predict that it never will become popular. Out of forty-five ladies who participated in our

us and around, yet, if the truth be admitted, it is equally and sadly lacking on every side.

Taste is such a personal thing and good taste such an arbitrary term that the mere mention of taste distinctions calls forth the old, old defense that there is no standard of taste as there is none of beauty.

It was long ago conceded by artists and those in a position to know that beauty has set its standard—its most decided standard. Taste has taken like stand and proclaimed a distinct dividing line in favor of good and against the indifferent and poor. There are even degrees of each.

What is good taste? It is something like "charm" in a story, a trifle hard to define, but we recognize it at once when it is present; its absence pallid and sickens us.

In dressing good taste holds a position similar to that in other arts. In entertaining there are the so-called "canons of good taste" that make ill-bred actions impossible to the cultured classes, and in household decoration there is the unmistakable evidence of "good taste" that we hear of and that indicates the rank and education of the householder. In dressing there are hallmarks that distinguish and earmarks that condemn.

There is a positive yearning among the initiated to impart knowledge to those who are outside of the beautiful gate. The creator of the gown marvelous and its appropriate accessory will find his productions more satisfying to himself when there is appreciation of them broadcast.

Much of the dispute about taste arises through the accessory. A thing is not likely to be bad alone, but place the reasonable looking coat beside the most unreasonable of hats and choke the owner in an impossible collar or tie and see what their victim looks like. The cruel deed is not done for her; she is the author of her own defeat. Her observation is untrained, her eye uncultivated.

While the charm and the science of good taste in dressing may not be didactically taught, there are helps by the way and by the wayside. It is an evasive study; each new case brought before the notice of the movies may disprove her lately acquired theories, but constant practice on the broad highway and in the drawing room will train the eye and the mind as to the whys and wherefores of good dressing.

Self-study is a branch not to be scorned in this observation lesson. Before the long mirror may be made such personal comment and such thorough search that some good, and great good, must eventually come of it.

There is, too, within the boudoir and with no more foreign subject for study than the personal self, a positive right, a freedom, to make critical comment that approaches the unkind in more public places.—New York Press.



Plaids Conspicuous. Plaids are again conspicuous. Great variety is offered at the ribbon counter. Dresden colorings having wide, irregular borders attract the lover of pinks and blues.

Evening Costumes. Ribbons after the pattern of old-fashioned brocades will help those who are desirous of using this dominant Parisian note in evening costumes.

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

Smart Models. The cuirass gown is still seen among the smart models, but it is now fitted in at the waist line, where last season it dropped over with less clear definition.

HOUSEHOLD MATTERS

Table Flower Effects. Do not feel that you must buy out a hothouse and fruit stand in order to have a handsome dinner table. Wonderful effects can be had with a few flowers and foliage. Also, do not turn your table into a jeweler's shop.—Indianapolis News.

Baby's Tray Cloth.

The neatest tray cloth or tablecloth protector for baby who dines with the family is made from white oilcloth, but so covered with its own slip cover of heavy white linen as to be concealed from sight. Two pieces of hemstitched or scalloped linen—very heavy, smooth damask linen without a pattern is best—are sewn together along their edges so that there is a side opening into which to slip the oilcloth.

One will be of little avail, unless every day is washday. This little comfort is necessary in sixes, to say the least.—New York Times.

Cleaning a Persian Cat.

Cats are very clean eaters, and always like to have their separate saucers, which should be of blue and white enamel, and kept spotless. A bowl is best for the ordinary cat, but a Persian should have a plate, as they are not so likely to get their long hair into their food.

It is bad for these animals to lie about on cushions or near the fire, as they love to do, and they should be provided with an ordinary round basket. Their coats should really be brushed and combed every day, especially during the moulting season, as otherwise they swallow such a lot of the fur that comes out in cleaning themselves.—New York Press.

Palms and Ferns.

In cold weather it is a capital plan to wrap a silk handkerchief round that portion of the roots of the palm which protrude from the earth, while at night the plants should be drawn away from the window, or the latter covered for some distance from the floor with three or four thicknesses of newspaper, so as to exclude the draught.

One great fault which is often the cause of failure in plant culture is that of changing the temperature of the room too rapidly. To bring a plant straight into a drawing room from the nursery garden or greenhouse is almost certain to affect its health. If possible, the first week after its introduction into the house it should be kept in a perfectly equable temperature—between sixty-two degrees and sixty-four degrees Fahrenheit. Draughts must be avoided, while it is impossible to be too regular and systematic in the matter of watering.—New York Press.

Much Milk Wasted.

There is no real necessity for the waste of milk that goes on in many households in city and country. The uses of milk are manifold, and saving means only a little matter of looking into the variety of ways in which it may be used.

Eggs poached in milk are more delicate for the family and more nourishing for the invalid, says an expert nurse. Breakfast rolls dipped in milk before reheating in the oven are made much more crisp and desirable. A very dry loaf of bread soaked in milk and then rebaked will be so rejuvenated as to become almost a freshly baked loaf.

For the dyspeptic member of the family bread on which fast boiling milk is poured will not be an indigestible supper.

Indian meal should be boiled with milk as a healthy supper for little children, and eaten with cream as a fat producing diet for too thin children.

Rice and farina boiled in milk are more nourishing than the carelessly thrown together cereals cooked in water. In boiling Indian meal for fried mush milk or half milk as a moistener will facilitate the frying and produce a rich brown color and a delightful crispness.

Morning's milk yields more cream than evening's, and that taken at noon yields least of all.—Indianapolis News.

Recipes

Cheese Relish.—Soak one cup of milk, add three tablespoons of grated cheese; when cheese is melted, stir in two and a half rolled crackers, piece of butter the size of an English walnut and a pinch of salt. Serve hot as a relish with graham or rye bread.

French Toast.—Beat three eggs until very light and stir with them not quite a pint of milk. Slice some nice white bread and dip the slices into the egg and milk, taking care that both sides are covered with the mixture. Then lay the slices on a pan well buttered and fry brown. Sprinkle powdered sugar and nutmeg on each piece and serve hot.

Banana-Pineapple Cocktail.—To be served on a hot day in place of soup. Cut three bananas in thin round slices, add the juice and pulp of one grated pineapple, the juice of two oranges and juice of one lemon. Guard against getting it too sweet. Set to cool in the icebox, and serve with a little shaved ice or a small piece of ice dropped in each glass.

GOOD ROADS

The Value of Good Roads.

BY GEORGE C. DEHL.

Within the next few years the question of good roads will be one of, if not the leading, commercial issue of the day, not excepting the tariff. The United States is far behind Europe in this character of internal improvement, although excelling in most others. The causes may be stated generally as follows: Imperfect State laws; inefficient and improper administration and management of roads; ignorance on the part of local road builders of the principles and methods of road construction; ignorance of the qualities essential in road building materials and lack of facilities for ascertaining such qualities; lack of sufficient research and experimental work to devise changes or improvements in road materials or existing methods of construction sufficient to meet modern conditions, reduce cost or increase efficiency.

The farmers and motorists, among many others, receive direct benefits from the construction of good roads; and although everyone practically receives direct or indirect benefits, the most active agencies to secure good roads must be the farmers and motorists. It will be, but a few years before we will stop using the terms farmers and motorists, and say, rather, farmers and tourists; as with a properly developed system of good roads the farmer will find it more economical to market his produce with motor vehicles.

The Federal good roads department states that the direct saving to the farmers of this country from properly constructed roads would be \$250,000,000 annually; that there would be a saving of over \$10,000,000 in marketing the wheat crop alone; of over \$12,000,000 in marketing the corn crop; and of \$5,000,000 in marketing the cotton crop. However great the money value of good roads may appear to be, it is not as important as the educational and social advantages to be derived therefrom by the residents of rural communities. Bad roads restrict educational facilities, limit the rural free delivery service, and prevent the proper development of social life in the country. Good roads permit of grade schools in the country, extend the rural free delivery service, and check the exodus of young men and women from the farm to the city. Already in localities where roads have been improved we see the movement from the city to the farm.

Motorists and farmers by frequent good roads conventions, by continuing campaigns of education, and by individual and organized activity, can bring about sufficient appropriations by towns, counties, States and nation. It is a part of their duty to see that these moneys are expended wisely, under competent direction, and in accordance with systematic and well-organized plans. The system now in operation in the State of New York can be commended highly to many of her sister States; particularly in the matter of classification of roads outside of cities and villages. These roads are divided into State, county and town roads. The State roads are the main traffic lines connecting the larger centres of population. They comprise four per cent. of the total mileage of the State, and are to be constructed and maintained directly by the State, and at State expense. The county roads are those which form within each county a properly developed system of main market roads, taking into account their use for the purposes of common traffic and travel. These roads comprise about six per cent. of the total mileage of the State and are constructed under State supervision and at the joint expense of the State, county and town. The town roads comprise the rest of the roads of the State, constituting about ninety per cent. of the total mileage. They are built and maintained under the direction of the local authorities, but with State supervision, the cost being borne jointly by the State and town.—From Recreation.

Baltimore Fire in Europe.

A false report emanating from Paris, the effect of which was that one-half of the city of Baltimore, Md., was in ashes, was printed widely in Germany. The loss by fire was estimated at \$60,000,000, and the reported disaster evoked sympathetic editorials in the newspapers, which also in many cases reprinted the story of Baltimore's conflagration of some years ago.

Many Americans, some of them from Baltimore, made anxious visits to the American Embassy and the newspaper offices in Berlin inquiring for details.

There was a fire in Baltimore with a loss of something like a quarter of a million dollars. No person was harmed and the blaze attracted no particular attention outside of that city on this side of the Atlantic.—New York Times.

Safest Season.

"And you consider autumn the best month for calling in your profession?" "interrogated the housewife, as she handed out the pumpkin pie. "Ah, yes, mum," said Truthful Tim, as he tipped his hat, "it is den dat de lawn mower has been laid away and de snow shovel isn't working yet."—Chicago News.