

FASHION, FAD AND FANCY

SOME PRETTY SPRING STYLES

The use of "much" ribbon in hat trimmings. One of the season's novelties—mauve tones—shirt waists with striped and checked flannels. A fashionable "fit"—a fitted bodice—bodice a late vogue.

While the cold March winds are blowing a literal equinox and the hard rain descending reminding one more of November than the real spring time, while straw hats and summer time cheques have a sickly look. The use for them nevertheless is close at hand, so perhaps it is just as well to have an eye to the various styles displayed. On paper, at any rate, it is the so-called lingerie hats of which all hear most. As these are pictured too, many of them at least, are very attractive.

ly small one or not. The medium size hat, I believe will be far more suitable to the average face. The one who can wear the hat that is "real small" is truly an exception. It seems that plaid is not only in vogue but in gingham and other washable materials are to be used in the making of the ever present separate waist. Linen is a very popular fabric of the season, and these, too, are to be in the stripes and checks of dainty design. With these materials are combined embroidered linens in white forming in many cases, most happy combinations. Sketch No. 2 gives in such a waist—being simply a

SCOTCH GINGHAM WITH EMBROIDERED LINEN. "Although the House makers as specialists in lingerie modes have been most prolific in the matter of turning out original designs this season, the ingenuity is by no means exhausted. We have an example of their marvelous knowledge of things sartorial in this dainty blouse of plaid Scotch gingham, the distinguishing feature



Spring Style for Young Girl.

of having back-side-before. It is spoken of, however, simply as "Violet may have abdicated momentarily as the queen of spring colors, but it has established a re- nancy in mauve, which is shown in a number of most graceful hats for the hat, although a band of shaded mauve ribbon borders the edge. Exquisite pansies in all the shades of mauve and violet, with touches of yellow, literally cover the back, where the brim is pushed up very high." Just as you please concerning the "beauty" of this hat. Sketch No. 6 gives a style of DESIGN FOR FITTED BODICE. "One of the latest vagaries of fashion shown in the shops is the fitted separate bodice. This model is in black silk chiffon, with a yoke of



Design for Fitted Bodice.

Indeed, these, as one might imagine, are not all of a flat shape. Only to-day I noticed one of which I wish I had a cut. It is made of white dotted swiss, has a high, round crown, rolling brim on sides, but slightly tipped both back and front. The trimming is of chiffon and roses. For a fresh, young face, I cannot imagine a prettier hat to wear with shirt waists and the attractive white suits of which we shall see so many.

LATEST IN LINGERIE HATS

"A dainty design in Venetian or shadow embroidery, made especially to wear with the smart frocks of linen, lawn and other semi-transparent materials of which there are so many this season. The hat is conventional in shape which makes it possible to show off its trimming to the best advantage. White tulle ribbon striped with lines of pink and green satin is tied around the crown, finished in a simple bow, and about the ribbon is entwined a wreath of cowslips and tiny pink rosebuds."—Since these hats are to be so much worn, for those who may be interested I quote the following paragraph: "The lingerie hats this year will enjoy unprecedented vogue because they are extremely beautiful and vastly varied. Much of their expense can be saved by the woman who is skillful with her needle, for the large circles of linen from which the hats are made, come already stamped with handsome patterns, so that they have only to be embroidered and attached to the frames. The lingerie hat, by the way, is the smartest of all white hats, and the newest designs can be fashioned on the foundations, to be taken off and put on with ease, so that the matter of cleaning them is also wonderfully simplified." It seems that the frames upon which the tub hats are made are also provided, so if one only has a little genius in the art of using her needle, the lingerie hat may be hers almost for the asking. The supposedly leading hats in straw are small in shape, so most of the fashion notes say. These must not be worn to the point of unbecomingness—and never with a large pompadour. Here again in the hat realm the styles are varied enough to select that shape which is most becoming—whether it be the real-

of which are the embroidered yoke of linen, with cuffs to match. The waist buttons at the front under a broad box plait and is tucked on either side below the yoke. This is one of the few designs recently shown which does not open in the back—and is truly a very pretty one. This waist is intended, no doubt, for a real utility one, and therefore its design, I can well imagine the waist prettier, perhaps, worn with a black skirt. Speaking of skirts, too, the circular cut, I believe continues to be in favor, in princess style. In looking over a page, recently, containing eight new styles for skirts, six of the number were cut princess. I believe these are hard to make, but when they do fit are exceedingly pretty. The plaited skirts, too, are still much in favor, but "are no longer the box-looking garments too scant across the back, but in the circular cut and with clusters of plaits hanging in studied carelessness always with considerable fullness in the back." It is said that some of the fashion leaders seem determined to force the long skirt again—but that all sensible women seriously object. Of course then we shall not have them for street wear, for "sensible" women outnumber the other side two to one, I am sure.

IN ORGANDY AND LACE

"Here is a very fashionable design in white organdy that can be made at minimum cost. One very clever home dressmaker has accomplished it with a little over four dollars. Twelve yards of crisp, white lawn at twenty cents, with one dozen yards of cream Valenciennes (imitation Val.) lace, were the chief items. For the yoke there is a quarter of a yard of tulle gauze and a yard of embroidered insertion, bringing up the amount to about four dollars, with the remainder left for notions. The skirt is finished with three deep tucks with a hem the same width to form a fourth. Each core is



In Organdy and Lace.

costume, which is built of dark blue, trimmed tulle. It is the circular skirt, trimmed with tucks stitched their own distance apart. About the hips the skirt fits without fullness and is finished with a deep girde of tulle, to which are attached suspenders of the same material, bordered with handsome embroidered braid. With the skirt is worn a dainty lingerie of linen, shirred and trimmed with embroidery used for the yoke and shoulder ruffles. Just as described for the making of suit in sketch 3—so may this one be executed in inexpensive material. One of the pretty shades of linen at 25 cents a yard—pink, blue or lavender—used with the white blouse and trimmed with embroidery would make a beautiful suit. To wear with such a costume, how pretty would be one of the lingerie hats, making it all in white, or using with the white the color selected in the linen for the suit. The use of "much" ribbon in hat trimmings is one of the season's novelties—some times eight or ten yards are used, the most of which is massed at the back and partially at any rate, underneath an up-turned brim. Our sketch No. 5 to-day gives another hat having the appearance

It seems to me a fashionable fad to use now to make into a regular altered shirt waist suit, the flannels which are being shown in such attractive half line stripes and checks, with suits as these would be very comfortable to wear just now in our climate, and no doubt also many days in April. It is wise, too, to have such garments to wear any cool morning the summer through. These suits are made in the simplest sailor fashion, with short, plain skirt, shirt waist with tucks and regular shirt sleeves, and set off by black effects stocks and kid belts. For golf, tennis, walking, etc., they are admirable, they may be tubbed as readily as cotton or linen. They are also made with short, straight coats and worn with lingerie blouses. These suits surely may be washed, but they require very careful handling, or the shape will be ruined. Before making up, the material should be sponged and shrunken by an expert, then when sent to the tub there is much less danger of a



Scotch Gingham With Embroidered Linen.

ruined suit being returned. And yet, even then, great care must be given to their cleansing, or they will shrink past wearing. Flannel hats made of the same material as the suits, are often worn with these jaunty garments. These are designed and planned along the line of the lingerie hats, following those with rather high, round crowns, rolling brims on sides and tipping front and back. Perhaps ribbon scarfs are most used as trimming, the color of this matching the stripe in the flannel. DOROTHY.

TABLE TALK

SALADS AND SALAD MAKING. The impression prevails among many households and housekeepers that salads are not only expensive but difficult to prepare. This is not the case for the salad course may be compounded of left over materials which would otherwise be wasted; also a majority of salads are simple of construction, needing judgment in the proper mingling of flavors more than profound skill in cookery. A good salad is appropriate at any meal save the first one of the day. It can be made to furnish the principal dish at a home noon luncheon, it comes as a foil between meats and sweets at dinner and gives character to the after-theatre supper. Condiments play an important part in salad making so it is necessary that they should be of the very best quality. Relations regarding the adulteration of foods have been so frequent and precise a character that it is not surprising to hear that ground nut shells, olive stones, and terra-alba, to say nothing of far more harmful substances, are among the most common materials used; and purchases of condiments at bargain counters rarely are satisfactory. Like other first-class foods they should be bought from dealers who handle only the best of goods. Pure olive oil is never cheap—much of the so-called olive oils on the market are adulterated with nut or cotton seed oils. Select a first class brand and stick to it. Where it is freely used the oil may be purchased in the bulk, the contents of can or large bottle divided between several smaller receptacles, carefully corked, sealed and kept in a cool place until needed. Plain cider vinegar is always good. Vinegars may be easily flavored and when so prepared, of-

ten and individually to the dish. Of such flavorings tarragon is the most widely known but any herb, condiment or vegetable may be used in the same manner, and the gourmet prides himself on the variety of special vinegars which he has at his command. Meat and fish salads contain a large amount of nutrient but green fruit salads are equally desirable because of the fresh acids and mineral matter which they contain. The salad dressing, when largely composed of oil is of great value because of the ease with which it is digested. Of the various dressings used for salads the French is most widely known and easily prepared. The usual proportions are from three to four tablespoonfuls of olive oil, one-half teaspoonful of salt, one-quarter of a teaspoonful of pepper and one tablespoonful of plain flavored vinegar. The proportion of oil can be increased at will, some epicures desiring as much as six or eight parts of oil to one of vinegar. Place oil and seasoning in a bowl and stir until the salt is partly dissolved, then gradually add the vinegar, stirring vigorously until an emulsion is formed in which the vinegar is evenly distributed in the thickest of globules, the mixture having a slight grayish cast. The oil and vinegar separate again quickly, hence the

preparation of white pepper or a dash of cayenne and four tablespoonfuls of vinegar. Stir in a double boiler over a moderate fire until very thick, lifting the upper boiler every five minutes that the contents may not thicken too rapidly. Add, when beginning to thicken, two large tablespoonfuls of cream, and when cool cover and set away. This, as well as the mayonnaise, can be altered by the addition of minced onion, plain cream. Almost all meats and vegetable salads are improved by a suspension of onion or garlic and the best way of using the latter is to cut a clove of garlic (the bulb of garlic is separated in a number of divisions called cloves) and rub the salad bowl or dish with the cut side. A method greater in vogue in France is to cut a thick slice or cube of stale bread free from crust, rub it well with a cut clove of garlic and place it in the salad bowl, removing it when the salad is served. For many salads, especially vegetable, onion juice may be added, but chopped or cut raw onions should never be used unless it is known that all at the table like it, the flesh of raw onion being extremely repugnant to a cucumber salad. Meats and vegetables which have been cooked are improved in flavor if marinated in a mixture of oil and vinegar. This mixture is also to be used any surplus amount of the thinner mixture should be drained off before the salad receives its finishing touches. Chicken is by no means the only meat fit for salad use though it is about the only one mentioned by many people when a meat salad is suggested. That may do for receptions, etc., but the true economy of the matter is that many people when it can and does utilize many odd bits too small to present at the table in other ways. The same pieces of cooked fish with some appropriate vegetables such as cucumber and a few lettuce leaves, can be so mingled with a mayonnaise dressing to the eye and taste. Cold boiled beef neatly sliced, marinated with a French dressing mixed with shredded lettuce and sprinkled with grated cheese will make a substantial luncheon dish, while a half cupful each of several kinds of cooked vegetables served in a cucumber cup will add much to the supper. Dinner salads should be of a light nature and for the most part consist of fresh green salad plants, such as lettuce, field salad, escarole or watercress simply prepared with a French dressing as a variation a spoonful of two of finely chopped herbs sprinkled over with the dressing. The latter is a most good, parsley, chervil, and tarragon are the herbs generally used. Many decorative and tasty sweet salads can be prepared with fruit. Of these just at present the grape fruit salad is most in favor. After halving and removing the seeds the fruit is cut in thin slices, the rind, all inner skin removed and the pulp returned, dressed either with a French dressing or with a mayonnaise dressing. Each half is served on a bed of lettuce leaves. CORNELIA C. BEDFORD.

COST OF LIVING HIGHER

Even Egypt, Land of Cheapness, Shows Upward Trend. New York Tribune. The price of living is not the only country in which vast increase in the cost of living has been noted within the last few years. Reports from many countries contain similar announcements of great additions to the expenses of the common classes. The latest to be noted is from Egypt, the land in which cheapness of living has hitherto been considered a certainty. Tourists returning from the land of the pyramids are noted for the story of continual advances in the prices of foods. Vincent Corbett, financial adviser of the Egyptian Government, has already issued a report on this subject which is of striking interest to the students of political economy. The report. In it he shows the upward trend of prices for labor, for farms, and for the products of farms of Egypt. The scarcity and higher cost of unskilled labor, he says, is becoming a factor of the gravest import in connection with the expenditure on all public works. The irrigation authorities state that the cost of constructing earthworks has risen within the last few years by at least 50 per cent, and consequently, the estimate for the conversion, in 1906, of the basin lands of upper Egypt, will probably be increased by some \$20,000. The price of some descriptions of urban lands in Egypt is also noted for an increase, and that of purely agricultural land has risen at least 40 per cent. It is now selling in many sections at \$50 an acre, while the price of wheat, which sold in 1901 for 11 cents, now commands 80 cents, a rise of more than 300 per cent, and eggs, which were a dozen in 1901 now sell for 11 cents. Mutton has risen from 10 to 20 cents a pound, and beef from 8 to 15 cents. Wheat has advanced 85 per cent and wheat 30 per cent in value. These are the normal prices for the native consumers, but tourists and other foreigners are obliged to pay much more. Eggs are sold to them for 20 cents, instead of 11 cents a dozen, and a proportionate advance is made in all other commodities. It is the same old story; with the advance in the price of the working man comes an advance in the price of living. It is the history of the world of labor, which constantly repeats itself.

Only a doctor of long experience can look doleful when an epidemic is brewing. An Ohio man is so lazy that, he thinks it's too much like work to keep from working.

G. B. BURKANS TESTIFIES AFTER FOUR YEARS. G. B. Burkans, of Carlisle Center, N. Y., writes: "About four years ago I wrote you stating that I had been entirely cured of a severe kidney trouble by taking less than two bottles of Foley's Kidney Cure. It entirely stopped the brick dust sediment, and pain and symptoms of kidney disease disappeared. I am glad to say that I have never had a return of any of those symptoms during the four years that have elapsed and I am evidently cured to stay cured, and heartily recommend Foley's Kidney Cure to any one suffering from kidney or bladder trouble."

Always Uniform Always Reliable Everywhere Obtainable BAKER'S CHOCOLATE & COCOA have stood the tests of time and service for over 125 years. Be sure that you get the genuine with the trade-mark on the package. Directions for preparing more than one hundred dainty dishes in our choice Recipe Book, sent free on request. Walter Baker & Co. Ltd. Established 1780 Dorchester, Mass. 46 Highest Awards in Europe and America



Mauve Tones Rule.