



Blouse of Tucked Silk.

FASHION, FAD AND FANCY

ETON JACKETS VERY POPULAR

Fashion Sheets Filled With the Nob-ly Little Coats, Which Permit of Touches of Individuality—Sailors Seem to Have Returned to Stay—The Spring Styles for Young Girls—The Fashionable Colors in Straw. Written for The Observer.

Did you ever see the like of the little Eton jackets? All fashion sheets are filled with them and the streets are now full of nicely gowned ladies—all in some style of this attractive little coat. Perhaps only one or two in every ten will have long sleeves, for the short ones in everything continue to be first choice. Beneath these dainty jackets the filigree of lingerie waists, all of lace and tucks, shine forth in a wealth of white attractiveness. As the season advances into warmer days the jackets themselves will grow more and more into just the "suggestion" of a coat, being made of lace, forming what might be called an "outline" of a jacket. These lace affairs are beautiful—at least the pictures are—and many white costumes will be made with this Eton effect. These are so very numerous now, the wonder will be if they do not soon spend their popularity, milady growing tired of them for the reason of their great number. The point now is to make them with an exclusive touch somewhere, which will render each individual coat different from its neighbor.

Cut No. 1 of this page to-day shows one of these many Eton suits and a different style too from any we have seen perhaps. That is, the little coat is different, but in this case not so pretty as some others we have had. I think this costume is designed for

FOR MATRONS OF FASHION.

but perhaps some of us who cannot boast of belonging to that class, might dare copy it, should it strike our fancy. The foremost makers of dresses are showing the most elegant designs in afternoon gowns—one of the prettiest being sketched here. It is built of Empire green cloth striped transversely with hairlines of black. The skirt has a hip-yoke of the same material, separating at the front and continuing to



For Matrons of Fashion.

bow sleeves. Accompanying the blouse is a very pretty hat of white satin straw lined with shirred chiffon and trimmed with large pink roses. At the left side under the tilted brim is a handsome white ostrich plume. Plaids for young girls are being quite extensively used—indeed also for older persons. These plaids are modest in composition, oftentimes the lines being only barely seen—And these are far prettier than the more glaring ones. One of these suits is shown in sketch No. 4, with the heading

SPRING STYLES FOR YOUNG GIRLS.

"Plaid Panama cloth is an undisputed favorite for young girls' costumes this year, and this design shows one of the many stylish ways of using it. The short box coat is stitched with fancy silk braid, which forms decorative designs about the front beyond a nest of plain white cloth. There are the



A New Feather Arrangement.

regulation coat sleeves with deep cuffs of the same material stitched with braid. A circular skirt accompanies the jacket and repeats the braided trimming, with addition of a double row of fancy silk buttons." This design is also said to be pretty made of any of the heavier wash materials. I should think it would be especially attractive made of white linen or one of the many beautiful colors or little checks now shown in this material. Sketch No. 5 shows

A PRETTY SEMI-TAILORED HAT.

"Among the most striking of the new spring millinery modes are the tailored and semi-tailored hats. Gowns built upon severe lines are really not complete without this style of headgear. The design reproduced is made of flat lace straw with a derby crown wreathed with nasturtium blooms, while the roller brim is trimmed with satin folds and quills. All of the ultra-smart hats this season are high at the side and back, while almost without exception the shapes are pressed shapes, made of the lightest material. The leading straws are leghorn, so fine that it can almost be drawn through a finger ring. Milan straw, tagnal, or hemp and horse-hair braid. There are but few rough straws, and these are softened by the daintiest, filigree decorations imaginable." We hear a great deal about

BOULDER OF TUCKED SILK.

"Here is a French confection developed in chalk white chiffon taffeta. The body of the blouse is laid in deep tucks which run around the figure below a yoke of handsome embroidery. Where yoke and body meet there is a stitched band of silk braid. The vogue for shadow effects is shown in the suspender trimming of shaded ribbon which combines three shades of mauve, the deepest being almost a royal purple. Cuffs of the ribbon, boxed with white silk and finished with lace trim the el-

trimmings correspond with the yoke." The embroidered wash belts, white, so much in evidence last summer, are again to the fore. This season they almost always have the pearl buckles, which are prettier than the cheap gilt ones so much used a year ago. Of course these too are being used to some extent. In these girls' buckles—at least in gold plated ones, a new style is being shown. No doubt these will be made in the pearl and other materials, if not so now. This new affair is known as the button buckle. The button buckle is a buckle in name only, for it does not buckle, but buttons, a button-hole through the belt slipping easily over the stud or button, doing away with eyelets that drop out, prongs and pins that prick the fingers, catch on coats and jackets and destroy the material of the belt. The button buckle is easily adjusted, requires no sewing to put on the belt or



A New Feather Arrangement.

In changing from one belt to another, and is suited for use at front or back." The pictures shown of these belts with the new fastenings are very pretty indeed. One of the newest things in leather belts or girdles are those made of the checked leather. "The background of these is white, having the tiny single plaid in red and blue." Just an innovation this to catch our fancy because of the newness. No doubt, however, they will be pretty to wear with the white suits, especially those made with a touch of the red or blue about them corresponding with the same shade as that of the belt. Ribbon belts are in style again and these are said to be quite novel. "The new variety is to be seen in many of the latest French gowns, and is a welcome change from kid and leather in colored girdles. The cording is almost an eighth of an inch wide, very heavy and varied at intervals by a barring of gilt, while at the middle back and directly in front there is a panel showing black and white and gold in combination." There are just so many pretty accessories in the stores, that one is actually bewildered in trying to select. Gold, silver, black and white hair belts greet you at every turn, as well as the ribbon ones, and white wash affairs. Then there are such really exquisite chemisettes embroidered and



Pretty Semi-Tailored Hat.

"Empire green and Nattier blue," and straws in these colors are extremely popular. The use of black and white also the various tones of grey, continue to be greatly liked, indeed seem on the increase. With these is combined red in some shade which gives the somberness a very desirable touch of color. Quills are being much used for the street or knock-about hat while plumes remain first, perhaps, for the dressy chapeau. Roses are extremely popular being combined either with asparagus or maidenhair ferns—at least oftentimes. The ferns, too, are used alone as a trimming, and are very pretty indeed on one of the fine cream straws. Design No. 4 shows a

NICE WAY TO MAKE A LAWN.

"The woman of simple taste in dress remains ever with us despite the frequent changes of fashion. It is for her that frocks of the style shown here are especially designed. This model is built of shirred French handkerchief linen, the skirt being laid in box plaits all around the waist, and allowed to flare below the knees in circular effect. The bodice is shirred, blousing over a belt of dainty silk. There is a plastron of embroidery outlining a band of tucked lawns finished with stitchings of satin ribbon. The collar and sleeve



Nice Way to Make a Lawn.

planning the menu we may, to some extent, carry out the color scheme, decorating here and there with candid violet such dishes as will bear the addition.

- Unhulled Strawberries with Powdered Sugar
Cream of Chicken Soup in Cups
Pulled Bread
Fish Tamboules
Sauce Bechamel
Dressed Cucumbers
Breaded Brains
Asparagus Tips
Broiled Chops with New Peas
Rice Croquettes
Lettuce and Ham Salad
Cheese with Quince Jelly
Wafers
Violet Sponge
Fanc Cakes
Bon-bons
Nuts
Coffee

This meal is one which, by forethought and advance preparations, may be well carried out, even though the kitchen assistant is not a skillful cook. In such case, however, the mistress herself must be the leading spirit and do much of the fine work. For a luncheon of eight covers the following materials will be necessary: Two quarts of strawberries, one pound and a half of halibut, two or three cucumbers, four calves' brains, two bunches of asparagus, sixteen rib chops from young lamb, one quart of shelled green peas, a half-pound of boiled ham, cut in very thin slices; two heads of lettuce, one Philadelphia cream cheese, one tumbler of quince jelly, one-quarter of a pound of candied violets; one quart of cream, half a dozen eggs, and the various accessories, such as butter, milk, etc.

On the preceding day clean and disjoint the chicken, put it in a kettle with two quarts of cold water, heat slowly and simmer for three hours. Add two stalks of celery, salt and pepper to season, and simmer another hour, then strain. Set aside where it will chill before night that the fat may be removed. Soak the brains in cold water, changing every now and then until white, then drop in a saucepan of cold water; add a bay leaf, half an onion cut in slices, a heaping teaspoonful of salt, a tiny red pepper pod and the juice of one lemon. Heat slowly, simmer gently for twenty minutes, drain, drop in cold water, and when cool carefully remove the outer membranes. Wash the halibut, place in a shallow pan with a half teaspoonful of salt, a dozen peppercorns, a slice of onion and a blade of mace, cover with boiling water and simmer until the flesh draws away from the bones. Drain and flake very fine with a silver fork. Clean the asparagus, cut the tips four inches long and wrap in a

damp cloth. Boil one cupful of rice in salted water for five minutes, drain, put in a double boiler with a pint of weak but highly seasoned tomato sauce and cook until tender and the sauce is absorbed. Take off, let stand for a moment, add two well beaten egg yolks and a tablespoonful of chopped parsley and set away until cool enough to form into small croquettes of any desired shape. Mash the cream cheese with a fork, adding just enough cream to make it slightly moist and mold in tiny balls. Order the fancy cakes from the caterer. Make a pint of thin cream sauce with a scant pint of milk, one tablespoonful and a half of butter, two scant tablespoonfuls of flour and salt and pepper to taste.

Next morning soak one quarter of a package of granulated gelatine in a little cold water and when soft melt over hot water. To three cupfuls of the cream add one cupful of powdered sugar, one teaspoonful of vanilla, two tablespoonfuls of sherry, a few drops of maraschine and the dissolved gelatine; stir frequently and when the mixture shows signs of thickening, whip steadily until it is spongy froth. Mix lightly in two-thirds of the violets, turn into a fancy mold with a tightly fitting cover and the edges with a strip of greased muslin and bury in ice and salt; this must stand for at least four hours that it may freeze through to the center. Next divide the brains in eight pieces, dip each in slightly beaten egg and roll in fine crumbs. Bread the rice croquettes in the same way. Broil the ham just enough to color and while still hot, cut in narrow strips. Open the lettuce heads, wash and wrap in a wet cloth. Pare and thinly slice the cucumbers and let them stand in ice water. Heat the clear soup, mix three cupfuls of it with the heated thin cream sauce, see that it is properly seasoned and strain into a double boiler, all ready to heat at the proper time. In a saucepan make a thick sauce with one tablespoonful of butter, one tablespoonful of flour and two-thirds of a cupful of milk. Mix this with the prepared fish, season with salt, pepper, a few drops each of onion and lemon juice. Set aside for half an hour, then mix with the stiffly whipped whites of three eggs and fill small buttered timbale molds. These are to be arranged in a shallow dripping pan. In a small saucepan cook together two tablespoonfuls each of butter and flour, add gradually one cupful of strained chicken stock and one cupful of thin cream, stirring until smooth and thick. Season highly, simmer three minutes, then arrange

to reheat (if necessary) over hot water as a sauce for the fish, adding just before serving, a tablespoonful of lemon juice and a tablespoonful of chopped parsley. The asparagus tips are to be boiled in salted water until tender—this will take about twenty minutes—and are to be served dressed with melted butter. The chops have been broiled before delivery. There now remains the berries to be washed and served on plates, grouping them round an egg cup filled with sugar. With the soup course serve pulled bread, tearing a square loaf in long strips and placing it in the oven long enough to crisp and brown it. Four boiling water around the timbales and cook in a moderate oven until firm. In the center—about twenty minutes. Turn out and serve with a little sauce over them; dress the cucumbers with a plain French dressing. Fry the brains in deep fat. Broil the chops and garnish with paper frills, serving the same and croquettes with them. Turn out the quince jelly, surround with the cheese balls and serve with the salad. When the violet sponge is served, cut, sprinkle with the remainder of the candied violets.

CORNELIA C. BEDFORD.

ODD RACE, THIS.

Absolutely Ignorant, but Also Absolutely Honest and Virtuous.

Milwaukee Sentinel. "A people who drive out any person convicted of lying and who kill him if he returns, a people among whom thieving and infidelity to the marriage vows are unknown, you would doubtless class among the highly educated and cultured. If you would admit that such a race or tribe existed," said W. H. Hesse of Nermal, at the Globe Hotel. "Such a race does exist. They are the natives of northern Siberia."

"In company with John E. Burton, of this city, I crossed the ice from Alaska. The steamer, owned by the American company which has secured the right to explore several hundred thousand square miles of Siberia for mineral and do a trading business. The boat was used to carry supplies to the stations. I spent several weeks with the natives and studied them closely. The virtues to which I allude they certainly possess, although they are in a primitive language, literature or education as the term is generally used.

"A more virtuous, happy and contented race of people there is not to be found on the face of the earth and this in spite of their many privations and hardships. They live almost exclusively upon meats and fish, for in that section there is hardly a trace of vegetation. The only vegetable product produced there is a blue berry, which grows on a vine, is about twice as large as those we have and is gathered and dried by the natives. They live in 'eglos,' circular shaped, but made of walrus skins. These are about twenty-five feet in diameter and in the center contain a sleeping apartment made of reindeer skins, candy or any delicacy they never do want. The only furniture is a bed that is comfortable in it, even in the coldest weather, one must strip to the waist. These eglos are heated with stone lamps, in which whale or seal oil is burned. The ground with blocks made of grass, for there is no timber in the country. Frequently two or three families inhabit one of these eglos.

"These people have a great love for their children. If given a piece of candy or any delicacy they never think of tasting it, but take it home to the little ones, who seem always to have first place in their consideration. They are monogamists and believe in one supreme spirit. When one of their members becomes old or crippled so that he cannot take care of himself he has the privilege of electing to die, and the pleasant duty of stabbing or strangling himself, whichever he chooses, falls to his nearest of kin. The victim smilingly awaits the day of death arrayed in all his finery. Upon his corpse, which is laid upon the snow, is placed a plate of food, and when this is done he is supposed to have reached the spirit land. The wolves generally dispose of the food, as well as of the corpse.

"These Esquimaux are a friendly, hospitable people, willing to help the destitute or sick, and will do anything in reason for the pleasure man. As a return, if the unwritten but observed law that they are welcome to eat at the camps of the white men or ride on the steamboats or trains without paying for it. Like all savages, if such we might term people who have so many virtues and so few vices, they have a natural taste for alcoholic drinks and of late years have learned from whalers to make an alcoholic drink of molasses and sugar, using a kerosene can as a still."

German women collect what are supposed to be the smallest potted plants in the world. They are cacti growing in pots about the size of a thimble.

Advertisement for Baker's Chocolate & Cocoa. Text: "Always Uniform Always Reliable Everywhere Obtainable BAKER'S CHOCOLATE & COCOA have stood the tests of time and service for over 125 years." Includes an illustration of a woman in a long dress and a small figure of a child.