

FASHION, FAD AND FANCY

THINGS EMBLEMATIC OF AUGUST
Difference of Opinion as to the Flower for the Month—The Colors, the Tailor, But Most Important the Wearing Apparel—A Designer for Informal Dinner Wear—A Millinery Study in Grey—An Innovation in Trimmings for Skirt and Blouse

BY DOBOTHY.

Written for The Observer. August—and the beginning of the end of another summer is close at hand.

Dust on thy mantled dust. A tangle of red, Dime thy late-brilliant sheen; And thy young glories—leaf and bud and flower— Change month over them with every hour.

Concerning the flower of the month of August, there seems again, to be some difference of opinion. I find the poppy given in some places—the water lily in others. This, I believe, is the generally accepted one—at least you will find more than one, shown you made into this flower for the month, and jewelers usually have it right.

along the border. Tiny Val ruffles finish the round neck. At either side of the front there are appliques of lace, partly screened beneath a network of the key-trimming. First introduced upon the skirt. The putted sleeves have novel little silk hands attached around at frequent intervals, with a repetition of the key-border at the inner side. This trimming is also used in connection with frills of fine and heavy lace for finishing the sleeves at the elbow. The color scheme of the dress is worked out in mauve and pale blue, and delicate touches of rather dark olive green, are shown in the pattern of the lace applique.

Grey has had such a prominent place all the spring and summer, that it is a wonder to note it still used. It may be this fall we shall find it side-tracked, although at present it is so much in evidence. Sketch No. 2 today gives us.

A MILLINERY STUDY IN GREY, which we are told, as to design at least, will be good in the fall. Here is a design quite worthy the attention of millinery of fashion, not only on account of its own beauty, but because it is one of the first hints of what early autumn modes will probably be. It is built of Victoria grey braid, one of the smart millinery materials to be worn at any season. The trimming is extremely simple, being a dark grey satin lined with the palest silver-grey, a veritable cloud with a silver lining, for the satin is veiled with vapory folds of tulle, of which the face veil is composed—and veils by the way, promise to be very ornate affairs during the coming season.

Some of the French milliners are accomplish the desired result, and much is added to the effectiveness of the trimmings of the tiny silk buttons sown on the braid at the front.

Another pretty skirt trimming is the applique of Val, outlined with an irregular edging and stitched with folds of taffeta.

"For the fashionable blouse there is no end of pretty trimmings and the finish finds expression in the central model, carried out in embroidered chiffon, put on with a heading of fine braid and narrow Valenciennes ruffles. The little bolero illustrated may be duplicated either in silk or linen, and owes its charm largely to the elegant lace in which it is swathed. In addition to the lace, embroidered heading laced with narrow velvet ribbon, is used.

For the frocks intended as dressy affairs, black lace figures most prominently for the material used. This, combined with one of the beautiful French voiles, of which there are so many, certainly makes a lovely costume, if the designer thereof is an adept at his business. In sketch No. 4 we have such a costume designed, being styled a

CHARMING WHITE VOILE WITH BLACK LACE.

"Fine French voile, crossed with horizontal lines of cream satin, is used for this effective costume. The skirt is cut away at the bottom, after the canic effect and shows a number of soft ruffles edged with fine black silk lace. Around the ruffles, a border of black lace outlines an effective trimming. About the hips the skirt is close-fitting, but the fulness begins from a simulated hip-yoke, and is formed in broad plaits, outlined with very narrow black braid. A deep Dutch yoke of white net, inset with black medallions is set in the bodice and bordered with narrow ruffles of black chiffon. Below the yoke is a border of the voile, and below the voile, a series of narrow silk, laced-edged ruffles, which continue almost to the fitted circle. The sleeves are slashed at the top, and laced with narrow black velvet ribbon, through which tufts of white silk show, being finished with frills of the same material, at the cuffs.



8.—A Hint of Early Fall.

For the frocks intended as dressy affairs, black lace figures most prominently for the material used. This, combined with one of the beautiful French voiles, of which there are so many, certainly makes a lovely costume, if the designer thereof is an adept at his business. In sketch No. 4 we have such a costume designed, being styled a

CHARMING WHITE VOILE WITH BLACK LACE.
"Fine French voile, crossed with horizontal lines of cream satin, is used for this effective costume. The skirt is cut away at the bottom, after the canic effect and shows a number of soft ruffles edged with fine black silk lace. Around the ruffles, a border of black lace outlines an effective trimming. About the hips the skirt is close-fitting, but the fulness begins from a simulated hip-yoke, and is formed in broad plaits, outlined with very narrow black braid. A deep Dutch yoke of white net, inset with black medallions is set in the bodice and bordered with narrow ruffles of black chiffon. Below the yoke is a border of the voile, and below the voile, a series of narrow silk, laced-edged ruffles, which continue almost to the fitted circle. The sleeves are slashed at the top, and laced with narrow black velvet ribbon, through which tufts of white silk show, being finished with frills of the same material, at the cuffs.

showing them elaborately hand-painted, but this vagary seems the child of the faddist's brain, and is hardly destined to popular favor.

Yells of fine net, however, are ultra-stylish, especially when showing the borders inset with various kinds of delicate laces. Two veils are almost a necessity for the modern woman, the "face" veil and the "beauty" veil. Black, white and the soft shades of red, are used for the former, but the widest latitude is allowed in the selection of the latter.

Somewhat of an innovation is advanced this time in sketch No. 3, which depicts

NEW TRIMMINGS FOR SKIRT AND BLOUSE.

"It would take a book to tell of all the instances where these little details have closed the breach between fashion and an indifferently made or ill-fitting garment. For the corsalet or princess skirt, two unusually effective trimmings are portrayed, both carried out in fine thread laces. At the left, bands of Val, insertion, outlined with fine silk soutache braid.

Already people are asking, "I wonder what sort of coats will be worn this fall." In sketch No. 6, therefore, we have an early answer to the question.

A HINT OF EARLY FALL.
"Here it is, the very first model that speaks favor of an advance autumn style. Certainly it is smart enough to be unmindful of all that come after. The coat is built of heavy Burlington silk in a soft shade of chestnut-brown, having the front tailored in original effect, trimmed with revers of golden-brown silk with touches of white embroidery. Below the revers are large buttons of the coat material. The sleeves are plaited and finished with flat cuffs of Burlington, dashed with taffeta. Although it is extremely smart as a trimming, it is said that taffeta will figure less prominently as a coat material this fall, than it did last.

First place will be given to the poucesses which are talking on all the touches it is possible to give to a material adapted to such all-around use. We are assured that the new

three inches at a time in the full round the can, work down, then give the hand a few twists. Continue in this way until the ice is within two inches of the top of the freezing can. Carefully lift off the lid and pour the mixture into the freezer; replace lid and top and begin to turn slowly at first. When resistance shows that the mixture is thickening and freezing, turn more rapidly until it is very firm. Take out the freezer, repack the frozen mixture, working it down thoroughly with a spoon and then cover with paraffin paper and the can top, pressing it down firmly. Drain off a little more than half of the brine and repack the can with ice and salt, breaking the former in inch pieces. Cover with paraffin or pieces of carpet dipped in the cold brine and stand in a cold place for about two hours.

MAKING ICE CREAM.
The shell and arrange on a platter. Pound together one tablespoonful of chopped nuts, three-quarters of a cup of brown sugar and discard the liquid; mix the green pulp with one cupful of thick mayonnaise, which has been prepared, and a little will add much to the flavor of the sauce. Serve in a small boat with the butter and with this course pass small buttered finger rolls.

With the meat course pass cauliflower. Select a large white head, remove the green leaves and wash it with cold water then boil in a saucepan, cover with boiling water, add a teaspoonful of salt and a half cupful of vinegar and boil stem downward, until the stalk is tender. Transfer to a pan of cold water and the chef will have a perfect cauliflower. Over it sprinkle a little lemon juice or tarragon vinegar and stand in the ice box or two hours before dinner.

Small tablespoonful of finely cut olives should be sprinkled over the crisp cauliflower when passing. This is a French dressing when on the table and serve quickly. With peas crackers and butter. This is a French dressing when on the table and serve quickly. With peas crackers and butter. This is a French dressing when on the table and serve quickly. With peas crackers and butter.

With the meat course pass cauliflower. Select a large white head, remove the green leaves and wash it with cold water then boil in a saucepan, cover with boiling water, add a teaspoonful of salt and a half cupful of vinegar and boil stem downward, until the stalk is tender. Transfer to a pan of cold water and the chef will have a perfect cauliflower. Over it sprinkle a little lemon juice or tarragon vinegar and stand in the ice box or two hours before dinner.

Small tablespoonful of finely cut olives should be sprinkled over the crisp cauliflower when passing. This is a French dressing when on the table and serve quickly. With peas crackers and butter. This is a French dressing when on the table and serve quickly. With peas crackers and butter.

With the meat course pass cauliflower. Select a large white head, remove the green leaves and wash it with cold water then boil in a saucepan, cover with boiling water, add a teaspoonful of salt and a half cupful of vinegar and boil stem downward, until the stalk is tender. Transfer to a pan of cold water and the chef will have a perfect cauliflower. Over it sprinkle a little lemon juice or tarragon vinegar and stand in the ice box or two hours before dinner.

Small tablespoonful of finely cut olives should be sprinkled over the crisp cauliflower when passing. This is a French dressing when on the table and serve quickly. With peas crackers and butter. This is a French dressing when on the table and serve quickly. With peas crackers and butter.

With the meat course pass cauliflower. Select a large white head, remove the green leaves and wash it with cold water then boil in a saucepan, cover with boiling water, add a teaspoonful of salt and a half cupful of vinegar and boil stem downward, until the stalk is tender. Transfer to a pan of cold water and the chef will have a perfect cauliflower. Over it sprinkle a little lemon juice or tarragon vinegar and stand in the ice box or two hours before dinner.

Small tablespoonful of finely cut olives should be sprinkled over the crisp cauliflower when passing. This is a French dressing when on the table and serve quickly. With peas crackers and butter. This is a French dressing when on the table and serve quickly. With peas crackers and butter.

by boiling together for five minutes one pound of sugar and one pint of water. Add enough of this to the fruit to make very sweet; measure oil and dilute with an equal quantity of cold water. If the freezer is of the grinding variety put it together and fill up the space between can and pan with the ice and salt mixture. Open carefully, pour in the prepared fruit, recover and slowly turn the crank until the fruit begins to freeze; then turn more rapidly until it is very firm. Take out the freezer, repack the frozen mixture, working it down thoroughly with a spoon and then cover with paraffin paper and the can top, pressing it down firmly. Drain off a little more than half of the brine and repack the can with ice and salt, breaking the former in inch pieces. Cover with paraffin or pieces of carpet dipped in the cold brine and stand in a cold place for about two hours.

MAKING ICE CREAM.
The shell and arrange on a platter. Pound together one tablespoonful of chopped nuts, three-quarters of a cup of brown sugar and discard the liquid; mix the green pulp with one cupful of thick mayonnaise, which has been prepared, and a little will add much to the flavor of the sauce. Serve in a small boat with the butter and with this course pass small buttered finger rolls.

With the meat course pass cauliflower. Select a large white head, remove the green leaves and wash it with cold water then boil in a saucepan, cover with boiling water, add a teaspoonful of salt and a half cupful of vinegar and boil stem downward, until the stalk is tender. Transfer to a pan of cold water and the chef will have a perfect cauliflower. Over it sprinkle a little lemon juice or tarragon vinegar and stand in the ice box or two hours before dinner.

Small tablespoonful of finely cut olives should be sprinkled over the crisp cauliflower when passing. This is a French dressing when on the table and serve quickly. With peas crackers and butter. This is a French dressing when on the table and serve quickly. With peas crackers and butter.

With the meat course pass cauliflower. Select a large white head, remove the green leaves and wash it with cold water then boil in a saucepan, cover with boiling water, add a teaspoonful of salt and a half cupful of vinegar and boil stem downward, until the stalk is tender. Transfer to a pan of cold water and the chef will have a perfect cauliflower. Over it sprinkle a little lemon juice or tarragon vinegar and stand in the ice box or two hours before dinner.

Small tablespoonful of finely cut olives should be sprinkled over the crisp cauliflower when passing. This is a French dressing when on the table and serve quickly. With peas crackers and butter. This is a French dressing when on the table and serve quickly. With peas crackers and butter.

With the meat course pass cauliflower. Select a large white head, remove the green leaves and wash it with cold water then boil in a saucepan, cover with boiling water, add a teaspoonful of salt and a half cupful of vinegar and boil stem downward, until the stalk is tender. Transfer to a pan of cold water and the chef will have a perfect cauliflower. Over it sprinkle a little lemon juice or tarragon vinegar and stand in the ice box or two hours before dinner.

Small tablespoonful of finely cut olives should be sprinkled over the crisp cauliflower when passing. This is a French dressing when on the table and serve quickly. With peas crackers and butter. This is a French dressing when on the table and serve quickly. With peas crackers and butter.

With the meat course pass cauliflower. Select a large white head, remove the green leaves and wash it with cold water then boil in a saucepan, cover with boiling water, add a teaspoonful of salt and a half cupful of vinegar and boil stem downward, until the stalk is tender. Transfer to a pan of cold water and the chef will have a perfect cauliflower. Over it sprinkle a little lemon juice or tarragon vinegar and stand in the ice box or two hours before dinner.

Small tablespoonful of finely cut olives should be sprinkled over the crisp cauliflower when passing. This is a French dressing when on the table and serve quickly. With peas crackers and butter. This is a French dressing when on the table and serve quickly. With peas crackers and butter.

CRYING SHEALS OF CHINESE.

Sounds They Make Like the Noise of Chamberlain's Cough Remedy.
Sir J. Chamberlain's Cough Remedy is a story about medical science. One day a visit to the place. The Chamberlain's Cough Remedy is a story about medical science. One day a visit to the place. The Chamberlain's Cough Remedy is a story about medical science. One day a visit to the place.

MAKING ICE CREAM.
The shell and arrange on a platter. Pound together one tablespoonful of chopped nuts, three-quarters of a cup of brown sugar and discard the liquid; mix the green pulp with one cupful of thick mayonnaise, which has been prepared, and a little will add much to the flavor of the sauce. Serve in a small boat with the butter and with this course pass small buttered finger rolls.

With the meat course pass cauliflower. Select a large white head, remove the green leaves and wash it with cold water then boil in a saucepan, cover with boiling water, add a teaspoonful of salt and a half cupful of vinegar and boil stem downward, until the stalk is tender. Transfer to a pan of cold water and the chef will have a perfect cauliflower. Over it sprinkle a little lemon juice or tarragon vinegar and stand in the ice box or two hours before dinner.

Small tablespoonful of finely cut olives should be sprinkled over the crisp cauliflower when passing. This is a French dressing when on the table and serve quickly. With peas crackers and butter. This is a French dressing when on the table and serve quickly. With peas crackers and butter.

With the meat course pass cauliflower. Select a large white head, remove the green leaves and wash it with cold water then boil in a saucepan, cover with boiling water, add a teaspoonful of salt and a half cupful of vinegar and boil stem downward, until the stalk is tender. Transfer to a pan of cold water and the chef will have a perfect cauliflower. Over it sprinkle a little lemon juice or tarragon vinegar and stand in the ice box or two hours before dinner.

Small tablespoonful of finely cut olives should be sprinkled over the crisp cauliflower when passing. This is a French dressing when on the table and serve quickly. With peas crackers and butter. This is a French dressing when on the table and serve quickly. With peas crackers and butter.

With the meat course pass cauliflower. Select a large white head, remove the green leaves and wash it with cold water then boil in a saucepan, cover with boiling water, add a teaspoonful of salt and a half cupful of vinegar and boil stem downward, until the stalk is tender. Transfer to a pan of cold water and the chef will have a perfect cauliflower. Over it sprinkle a little lemon juice or tarragon vinegar and stand in the ice box or two hours before dinner.

Small tablespoonful of finely cut olives should be sprinkled over the crisp cauliflower when passing. This is a French dressing when on the table and serve quickly. With peas crackers and butter. This is a French dressing when on the table and serve quickly. With peas crackers and butter.

With the meat course pass cauliflower. Select a large white head, remove the green leaves and wash it with cold water then boil in a saucepan, cover with boiling water, add a teaspoonful of salt and a half cupful of vinegar and boil stem downward, until the stalk is tender. Transfer to a pan of cold water and the chef will have a perfect cauliflower. Over it sprinkle a little lemon juice or tarragon vinegar and stand in the ice box or two hours before dinner.

Small tablespoonful of finely cut olives should be sprinkled over the crisp cauliflower when passing. This is a French dressing when on the table and serve quickly. With peas crackers and butter. This is a French dressing when on the table and serve quickly. With peas crackers and butter.



4.—For Informal Dinner Wear.

A pretty frock is sketched for us today in sketch No. 1, designed FOR INFORMAL DINNER WEAR.

The long skirt brings to mind the graceful, perhaps, of the old long skirts—but more especially their convenience. How thankful we are for the elasticity or breadth of fashions, which permits us to wear almost what we please! The costume here represented is an exquisite arrangement of sheer silk, with over taffeta, trimmed with heavy and fine laces, affording a new idea, of the elegant simplicity toward which women of fashion are drifting. The skirt which is draped from the waist line by means of scanty shirring, bears at the knees, three large tufts, below which is a key-trimming of silk bands with embroidered French knots scattered over the intervening space. Below this trimming there are more tufts, separated by a dainty ruffle of Val lace. Above the round, close-fitting girde, the bodice falls in loose plaits at the front, but at the back is stitched, each tuft, having a line of fine hand-stitching running



5.—A Millinery Study in Grey.

TABLE TALK

A COLD DINNER.
"Give us something cold" is the plea of those who are really hungry and are glad to carry out the request. It requires some hard thinking, perhaps, but the result is a table of cold dishes. Only let us whisper absolutely cold meals are not always easily digested, so ought to be the exception rather than the rule.

Watermelon Hearts.
Cold Boiled Lobster. Sauce Tartare. Cold Roast Chicken. Mint Jelly. Cold Cauliflower. Mint Jelly. Lettuce and Chives Salad. Frozen Fruit.

Use a small leg of young mutton. Slightly score it in long parallel lines an inch apart. Then add a pint of salted water, one teaspoonful of salt, a half teaspoonful of pepper and one quarter of a pound of butter. Place in a steamer in a very hot oven, cooking until fully done; for this allow ten minutes for heating through in the steamer. Use a pint of salted water, one teaspoonful of salt, a half teaspoonful of pepper and one quarter of a pound of butter. Place in a steamer in a very hot oven, cooking until fully done; for this allow ten minutes for heating through in the steamer.

To make the jelly prepared an unsweetened lemon jelly with one half a cupful of lemon juice, three quarters of a cupful of water and one half package of gelatine soaked in cold water to cover the top. In selecting make sure if purchased ready cooked that the tall will spring back when drawn out, otherwise it was probably dead before cooking. If alive drop into a large kettle of boiling water, add one tablespoonful of salt (or use sea water which is much better) and boil for half an hour to 45 minutes according to size. Pull off the claws, twist off the feet and trim the head, leaving the meat in one piece; discard the intestine which runs down its length and cut the meat in dice. From the body shell remove the meat; add to it the tail meat and season with salt and pepper. Reheat in a small jelly.

Take a ripe watermelon in two inch slices crosswise. Take out the ripe pink heart and cut in two inch squares or circles. Pack in a freezer for an hour before serving; or they may be chilled by standing on ice.

The lobster is at its best at this season and one or more of good size should be provided. In selecting make sure if purchased ready cooked that the tall will spring back when drawn out, otherwise it was probably dead before cooking. If alive drop into a large kettle of boiling water, add one tablespoonful of salt (or use sea water which is much better) and boil for half an hour to 45 minutes according to size. Pull off the claws, twist off the feet and trim the head, leaving the meat in one piece; discard the intestine which runs down its length and cut the meat in dice. From the body shell remove the meat; add to it the tail meat and season with salt and pepper. Reheat in a small jelly.

Use a small leg of young mutton. Slightly score it in long parallel lines an inch apart. Then add a pint of salted water, one teaspoonful of salt, a half teaspoonful of pepper and one quarter of a pound of butter. Place in a steamer in a very hot oven, cooking until fully done; for this allow ten minutes for heating through in the steamer. Use a pint of salted water, one teaspoonful of salt, a half teaspoonful of pepper and one quarter of a pound of butter. Place in a steamer in a very hot oven, cooking until fully done; for this allow ten minutes for heating through in the steamer.

To make the jelly prepared an unsweetened lemon jelly with one half a cupful of lemon juice, three quarters of a cupful of water and one half package of gelatine soaked in cold water to cover the top. In selecting make sure if purchased ready cooked that the tall will spring back when drawn out, otherwise it was probably dead before cooking. If alive drop into a large kettle of boiling water, add one tablespoonful of salt (or use sea water which is much better) and boil for half an hour to 45 minutes according to size. Pull off the claws, twist off the feet and trim the head, leaving the meat in one piece; discard the intestine which runs down its length and cut the meat in dice. From the body shell remove the meat; add to it the tail meat and season with salt and pepper. Reheat in a small jelly.

HINTS FOR THE TOILET

SUN AND AIR BATHS.
Without sunlight and air the healthiest plant would soon die; what is true of the plant kingdom is also true of human beings. A flower or plant growing in the richest soil but deprived of the nourishment derived from sunshine and air, will be pale and sickly. Except that it is a weakening because of its deprivation there is not anything unhealthy about it and given sunshine and air will soon grow strong and bloom luxuriantly again.

So it is with many of the pale faced delicate looking women. They delude themselves with the idea that to preserve their complexion they must shut out the sunlight and exclude the air by the wearing of heavy veils. They are veils that can be worn and are beautifiers also but not beautifiers in the accepted sense. These veils are a thin gauze mesh not perfectly plain in design (neither do they have the vision annoying or destroying dots that will confine the stray short hairs and will give to the wearer a well groomed look which to my mind is beauty.)

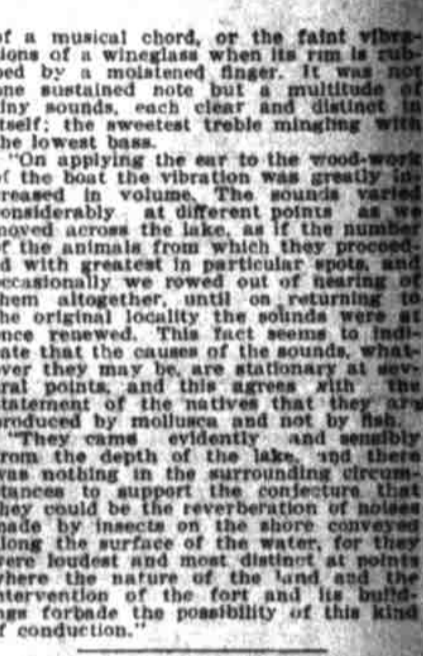
A complexion preserved by the wearing of heavy mask like veils lacks the warmth of rich red blood, and the fine firm texture which distinguishes the face of the open air will produce. The thought arises as you read, if I follow this advice freckles and tan will be the result. Yes, unnecessary exposure to the sun's rays will cause the coveted marble like complexion to be mottled with freckles and stained with tan. This can be overcome if before you take your walk you would anoint your face very lightly with a cold cream, and breathe the cool spray from a fountain. This will form a protection without destroying the beneficial effects of sunlight and air.

Sunshine mellow and ripens the air we breathe. Therefore it can be readily understood that the absolute necessity of pure air in the sleeping rooms, the exclusion of which is detrimental to health and therefore to the beauty seeker how much more so if sunshine as well is excluded. Living and sleeping rooms should be on the sunny side of the house, as this is out of the question with some people, fresh air is at least possible. Every day such room in the house should be thoroughly aired, better to have faded carpets and pale wall paper than an unhealthy household. Medical science tells you that sunlight and fresh air are the greatest known germ destroyers. If a sun and air bath were regularly taken, the greasy perspiration of the head and face would be removed, the circulation better established, rendering the nerves less irritable, and the physiological changes local changes more effectively carried on.

ELIZABETH MORRIS.
HAD AN AWFUL TIME.
But Chamberlain's Cough Remedy is a story about medical science. One day a visit to the place. The Chamberlain's Cough Remedy is a story about medical science. One day a visit to the place. The Chamberlain's Cough Remedy is a story about medical science. One day a visit to the place.

MAKING ICE CREAM.
The shell and arrange on a platter. Pound together one tablespoonful of chopped nuts, three-quarters of a cup of brown sugar and discard the liquid; mix the green pulp with one cupful of thick mayonnaise, which has been prepared, and a little will add much to the flavor of the sauce. Serve in a small boat with the butter and with this course pass small buttered finger rolls.

With the meat course pass cauliflower. Select a large white head, remove the green leaves and wash it with cold water then boil in a saucepan, cover with boiling water, add a teaspoonful of salt and a half cupful of vinegar and boil stem downward, until the stalk is tender. Transfer to a pan of cold water and the chef will have a perfect cauliflower. Over it sprinkle a little lemon juice or tarragon vinegar and stand in the ice box or two hours before dinner.



5.—Just a Smart Little Jacket.

of a musical chord, or the faint vibrations of a wineglass when its rim is rubbed by a moistened finger. It was not one sustained note, but a multitude of tiny sounds, each clear and distinct in itself; the sweetest treble mingling with the lower tones.

"On applying the ear to the wood-work of the boat the vibration was greatly increased in volume. The sounds varied considerably at different points, as we moved across the lake, as if the number of the animals from which they proceeded, with greatest in particular spots, and occasionally we rowed out of hearing of them altogether, until on returning to the original locality the sounds were at once renewed. This fact seems to indicate that the cause of the sounds, whatever they may be, are stationary at several points, and this agrees with the statement of the natives that they are produced by mollusks and not by forest animals. They came evidently and sensibly from the depth of the lake, and there was nothing in the surrounding circumstances to suggest that they were caused by the reverberation of noises made by insects on the shore conveyed along the surface of the water; for they were loudest and most distinct at points where the nature of the land and the intervening forest forbade the possibility of this kind of conduction."

A CHINESE POTTERY TOWN.
Chingetchen, Where Everything Belongs to Earthenware and Porcelain Industry.
Shanghai Times.
For at least 500 years the town Chingetchen, in China, has been devoted to the making of pottery. The river, a British Consul, describes the place. He says that everything in Chingetchen is made of porcelain and earthenware.

MAKING ICE CREAM.
The shell and arrange on a platter. Pound together one tablespoonful of chopped nuts, three-quarters of a cup of brown sugar and discard the liquid; mix the green pulp with one cupful of thick mayonnaise, which has been prepared, and a little will add much to the flavor of the sauce. Serve in a small boat with the butter and with this course pass small buttered finger rolls.

With the meat course pass cauliflower. Select a large white head, remove the green leaves and wash it with cold water then boil in a saucepan, cover with boiling water, add a teaspoonful of salt and a half cupful of vinegar and boil stem downward, until the stalk is tender. Transfer to a pan of cold water and the chef will have a perfect cauliflower. Over it sprinkle a little lemon juice or tarragon vinegar and stand in the ice box or two hours before dinner.