

Fashion

A note of distinction is struck in this exquisite evening gown, developed in one of the new fabrics of the season—embroidered voile marquis. Most novel is the arrangement of the skirt, which, has the fulness disposed in small tucks about the waist line, while broad folds of heavy lace insertion outline the sides, running up the side of the front to form a fanciful design. The back of the skirt is made of plain silk muslin laid in deep tucks and this is divided with a broad plait of exquisite lace. The blouse is cut with a square neck, below which there is a narrow V-shaped nest of lace. Handsome strips of embroidered ribbon edged with lace are draped across the front in fish effect and



1.—Embroidered Voile Marquis

vogue, and while they retain all of their richness and shimmer, yet are they pliable, and their combination with chiffon and gauze make it possible to gain all the grace that is desirable.

In the first sketch of the page today we have an example of a good style of evening gown, and also of one of the new, soft materials now much employed for the construction of such garments. The suit is styled as

there is a delightful bit of contrast afforded in the soft folds of black satin merging from the vest, and drooping over the round, fitted girde of plain satin. The small sleeves are formed of lace ruffles worked with colored silk threads.

These new voile marquis promise to be extremely fashionable, not only for evening gowns, but for all kinds of ultra-smart house toilettes. Ornamented with let-ins of Bruges and laces of similar character, they are



6.—Handsome Coat in Black Broadcloth.



The Cult of the Tailor Made.

unusually rich, and simple effects in construction are best because they show off the fabric to best advantage. In sketch No. 2 a design is given

LITTLE COATS FOR DRESSY OCCASIONS.

Fashion has bottled up much of its smartness in the delightful little coats which one finds at every hand, yet in infinite variety. Two of the latest models are sketched here, both developed in soft satin-finished cloth in the palest cream shades. The coats are innocent of anything like snugness, yet they follow the lines of the figure to a certain extent, especially in the case of the first design. The front is plaited below an elaborate bolero effect of stitched cloth bands embroidered with narrow white silk braid. The full sleeves open in original effect at the back, where they are edged with ruckings of white silk. A broad band of white silk braid is stitched upon the sleeves at

square bolero. The new "wing" effect of the sleeves adds much to the smartness of the design which has already established itself as a favorite among well-gowned women. The striped tweeds are inexpressibly useful for autumn wear, being warm, yet light. They do not easily crease, and show off a good figure to perfection.

An uncommonly pretty felt accompanies the costume, being in a very pale tan shade, trimmed with dark brown wings and ribbon to match. Many of these little coats are lined with inexpensive furs for mid-winter, hence their success when the snow flies.

SKETCH NO. 5 SHOWS US A NARROW TOUQUE OF BLACK BEAVER.

The little hat which forms the subject of this illustration is one of the latest French designs, being an addition to the already large family of touques. Its chief point of difference



3.—Little Coats for Dressy Occasions.

the cuffs. With the exception of narrow frills of lace upon the sleeves, the second model is self-trimmed, white and bands of the white cloth being employed for a very smart decoration upon the front of the coat. This idea finds repetition in the sleeves. There is a narrow waist of cloth trimmed with tiny white crocheted buttons, but large white cloth buttons are used to hold in place the ends of stitched folds, wherever such treatment adds to the effectiveness of the decoration. Although white is rather an expensive luxury, it is seen more than ever this season, being used for all occasions, and in all fabrics.

In sketch No. 4 we have a good example of THE CULT OF THE TAILOR-MADE. The popularity of striped novelty fabrics for smart tailor makes, does not wane, and some of the prettiest models designed for the present season are in these materials. What could be more trim than this street costume, in very dark brown mixture, threaded with an unmistakable line of white? The skirt is plaited and self-stitched in graceful curves, whose outline is accentuated with bustling trimmings of dark brown velvet. There is a girde of plaid velvet, and dashes of the fabric are introduced upon the front and sleeves of the

from the derby-shaped effects is the brim, which turns up smartly and is quite stiff. At the front point—an idea which the Parisian milliners are emphasizing to a great extent this season.

Nothing could be simpler than the trimming of the hat, this being formed entirely of elegant ribbon, arranged in a smart bow at the back, with several of the smaller loops drooping over the brim.

Beaver is in great vogue in Paris this year, being at its best in black and white. In colors, however, there is a charming new felt called mole-skin, which looks exceedingly chic trimmed with large birds and flowers of soft panne velvet. These mole-skin felts can be dyed to any fashionable shade, and are very rich in the browns, reds and purples. The natural color, is, of course, grey and in this that mole-skin felt touques are marvelously pretty decorated with the new shades of green, mauve, rose and orange.

SKETCH NO. 6 DISPLAYS THE DESIGN FOR A HANDSOME COAT IN BLACK BROADCLOTH.

This model will be welcome to women of tall, graceful figure, especially since it expresses new ideas in design and trimmings. The coat is made of lustrous black broadcloth, trimmed with heavy black lace, over bands of

white silk veiled with black chiffon. The subdued effect of the combination trimmings is unusually de rigueur, yet at the same time, does not detract from the coat from the list of generally serviceable models. The back of the garment has an empire yoke, outlined with stitched bands of the same material, and the bands are outlined with narrow piping of silk braid. The front is plaited from a broad yoke trimming of cloth and lace, narrower bands of the trimming extending from the shoulders, on either side of the front, to the hem of the coat. The three-quarter sleeves are semi-full and show an effective trimming of plaited cloth at the top. Black and white broad bands form the cuffs and the hat accompanying the design is of white felt trimmed with pink and blue flowers and a black Paradise tail-feather.

The semi-dressy tailored coats in smooth face cloths fulfill all the requirements of fashion this year, and if one desires a trimming affording more warmth, the bands of various fashionable furs are sure to be effective.

Speaking of fur, too, reminds one of the fact that so much is being said about its combination with lace. Vogue in a recent issue says: "Lace is to be largely used with fur this winter; even the most precious skins being deemed incomplete without its embellishment. A scarf in ermine about the neck merely a three-inch straight band, has its long ends slit their entire length and filled with a deep founce of point d'Alencon shirred in at the top and spreading into a fan-shaped mass. The muff has a deep ruffle of fur and lace, alternating, this ruffle effect being the modish conceit as supplement to the flat large-model muff which, unadorned, is a little bare in aspect."

Any and all things are combined with every and anything—hence the lace and fur combinations are no surprise. Indeed, lace has been used with fur long before this time, with most happy results.

CARE OF COMPLEXION

TO REMOVE MOLES, MOTH PATCHES OR LIVER SPOTS.

Any facial blemish is a source of annoyance and much worry to the possessor. It is not confined alone to woman as men are quite as sensitive over defects of this kind. In either sex you may never hear one protest uttered, yet if you were to turn a search light on their thoughtless faces, you would be amazed, and within the privacy of his or her room will be found the means to effect the desired cure.

The effort of women to improve their appearance should not be criticized, neither should they be obliged to conceal means through which they are endeavoring to cure their complexion. I am glad the day is here that the good complexion has no longer enters stealthily the office of the beauty doctor. She now goes as openly and freely as she does to her modist. Full well she



5.—Narrow Touque of Black Beaver.

the drumsticks more tender. Crack the pour in a little hot water from time to time. When a boiled ham is one of the side dishes begin its preparation on Tuesday. Scrub and scrape off all rustiness and scab over night. Put in a kettle with a small bunch of nice hay, add a small bay leaf, a dozen each of cloves, peppercorns and allspice berries. Heat slowly and simmer until the meat is tender to the bone. Lift out, remove the rind, return to the kettle and let stand in the liquor all night. Drain well, dredge with salt and pepper, spread over the top a layer of fine dry crumbs mixed with a little of the fat from the kettle and place in a moderate oven until hot through and nicely browned.

For the dumplings potatoes on the second menu boil and mash enough to make a full quart. Season while hot with butter, salt and pepper, add two table-spoonfuls of thick sweet cream, a tea-spoonful of onion juice, a table-spoonful of chopped parsley and three beaten egg yolks. Set aside and when cool mold in flat oval cakes. Lay on a flat pan, brush with egg yolk and brown in a quick oven.

Stew one quart of cranberries with one pint of water; press through a sieve and make very sweet. Chill and begin to freeze. When half done stir in the white of one egg whipped to a stiff meringue with two table-spoonfuls of sifted powdered sugar. Work this in thoroughly then finish freezing. Repack and set aside for at least two hours before serving.

THE COOKING LESSON

THANKSGIVING SPECIALTIES, II.

Beside the chief victim of the feast, the turkey, are several old-time dishes such as chicken pie, a boiled ham and oyster soup, all of which appeared on the Thanksgiving tables of our forefathers. In making the crust for a chicken pie add to one quart of four a scant table-spoonful of salt, then mix to a soft dough with thick sweet cream. Put aside two-thirds of the dough where it can chill. Roll out the remainder in a thin sheet, have ready a half pound of butter which has been worked in cold water until most of the salt is out and is as pliable as the dough. Pat it out quite thin and when chilled and firm once more pat with a cloth to remove any drops of water. Break half of it into bits and mix with the rest of the dough in three and with the pin first pound lightly then roll out with a light sweeping motion until as thin as paper; if the butter breaks through wrap in a cloth and set aside until chilled; then put over it the remaining portion of dough and fold and roll as before. When in a thin sheet fold wrap in a cloth and set away for two hours. When ready roll out the reserved portion of dough and with it line the sides of a deep dish—no bottom crust is needed. Fill with pieces of chicken previously cooked until tender and with most of the bones removed. Season liberally; add a few quartered hard-boiled eggs here and there and, if liked, some pieces of boiled ham.

Cover with the butter crust; slit the centre, brush with beaten egg white, cover with paper and bake in a moderate oven for an hour and a half, uncovering at the last to brown the top. Just before serving pour in the chicken gravy seasoned, heated and thickened.

Scrub the ham and soak twelve hours or longer. Put in a kettle with a bunch of clean hay, add a small bay leaf, two dozen peppercorns, six cloves and six allspice berries. Heat slowly and simmer until tender to the bone when pierced with a knife. Remove the rind, return to the kettle and let stand in the liquor until the water begins to rattle; add the hot liquor. Taste to see that the soup is well seasoned and take at once from the fire, serving with mashed potatoes.

CORNELIA C. BEDFORD.

LAMB SALAD.

Cook enough rice in boiling salted water to make one cup. Cut some cold roast lamb or boiled mutton into small dice. Butter a square or fancy mold and pack in equal parts of rice and lamb to give a marbled appearance. Cover the meat bones with water and cook for an hour or two, strain the stock and season highly with salt, pepper and celery salt. Dissolve one-quarter box of gelatine or one and one-quarter level table-spoonfuls of powdered gelatine, and pour over it two cups of the strained and seasoned stock heated boiling hot. Turn a little of this stock on to the rice and lamb and when it has cooled turn in the remainder; when firm unmold on to lettuce leaves and serve with mayonnaise.

This is an excellent addition to the many ways of using cold lamb or mutton which is never palatable in a second serving unless well seasoned as in a curry for instance, therefore the stock or jelly part should be seasoned highly else it will be insipid.

The mayonnaise gives a good flavor and is better than a boiled dressing. If molded individually in deep tins or cups fill but one-third of the space with meat or rice.

realizes that freckles, pimples, black-heads and a muddy skin will mar the effect of the best confection of French art.

Moles either flat or raised usually exist from birth. By some the flat ones are considered less objectionable than those who consider gray hair attractive, do not possess either. If they did they would hasten to the best expert and have them speedily removed. Moles under any circumstances should not be treated at home. There are many lotions prescribed that will remove them but a white scar remains. I say it, and advisedly, do not attempt to remove them yourself. Place yourself in the hands of one well skilled in the work. Electrolysis is a sure, safe and speedy means of their removal.

Moth patches or liver spots are as a rule the result of an inactive liver; they are very pronounced as the circulation weakens, and are not exactly due to age as I have heard it so expressed. No matter what is the causation they are difficult to overcome. The diet must be regulated that the digestion will be good if not perfect, and urge the liver to be a little more industrious by taking each morning a tea-spoonful of phosphate of sodium in a half glass of water.

Moth patches or brown discolorations are blemishes that will yield to a home treatment, and the process within the reach of all that are willing to avail themselves of it. You no longer need to be unhappy over these dark spots.

ELEANOR MORRIS.

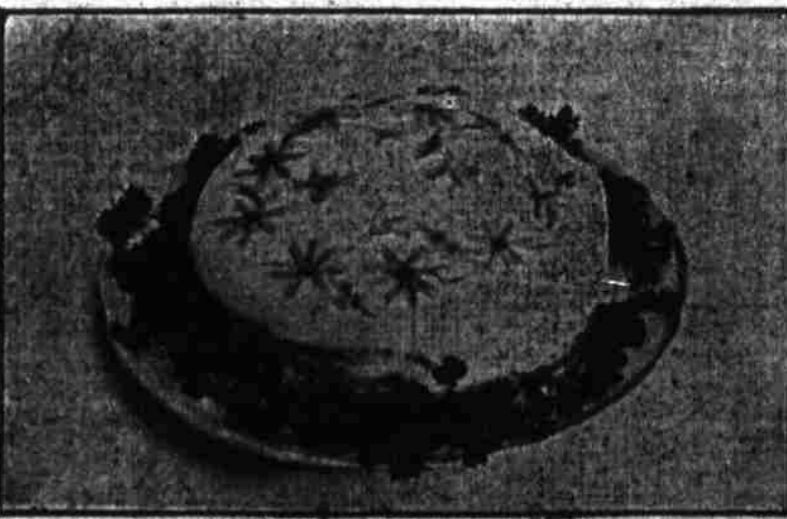
TABLE TALK

OUR THANKSGIVING DINNER.

Shall we adhere to the old-fashioned dinner or serve one replete with the latest novelties propounded by chefs? This is a question which must be answered individually and governed by the tastes of those who make up our households. In any case we prepare a special menu, and one of the other of the following may serve us as a guide.

- Roast Turkey
- Chicken Pie
- Celery Cranberry Jelly
- Mashed Potatoes
- Succotash
- Chestnut Onions
- Squash
- Cold Slaw
- Baked Indian Pudding
- Pumpkin Pie
- Nuts
- Apples
- Coffee
- Cider
- Oysters or the Half Shell
- Chicken Consomme
- Turkey or Fish
- Sauce Tartare
- Roast Turkey
- Chestnut Stuffing
- Succotash
- Onion Potatoes
- Celery Mayonnaise
- Cheese Wafers
- Roast Turkey
- Apple Pie
- Salted Nuts
- Coffee
- Bonbons

As the turkey is usually the central dish we take it up first and directions for its cleaning and trussing will, in general, apply to all kinds of poultry. See that the pin feathers are removed, then singe over a few spoonfuls of alcohol ignited in a saucer. Remove the head and neck, cut out of the head close to the bill. Run a sharp knife round the skin just below the joint of each leg, and point the skin if not already attended to by the butcher trace out the sinews with a fork; this makes



DAISY CAKE.

Make a gold cake and bake in layers. Cream one cup of fine granulated sugar and three level table-spoonfuls of butter together, add the yolks of four eggs beaten until thick and lemon colored, one-half cup of milk and one and one-half cups of flour in which has been sifted three level tea-spoonfuls of baking powder.

Put the layers together with chocolate melted and sweetened and cover the top and sides with a boiled icing. For the decoration a little of the artist's skill is needed. Beat part of an egg yolk and add confectioners' sugar or powdered sugar until it is thick enough to spread easily. Dip a small round paint brush into the mixture and sketch on the top of the cake a wreath of daisies. Mark the centres with a touch of the chocolate mixture. Dissolve as much green color paste as will cling to the end of a wooden skewer in a few drops of water, and paint the stems and leaves; the result will be an attractive decoration of black-eyed Susans harmonizing with the yellow cake, chocolate filling and white icing.

ALICE E. WHITAKER.