

SOME HINTS AND HELPS FOR THE BUSY HOUSEWIFE

Fads and Fancies of Fashion

BY DOROTHY.

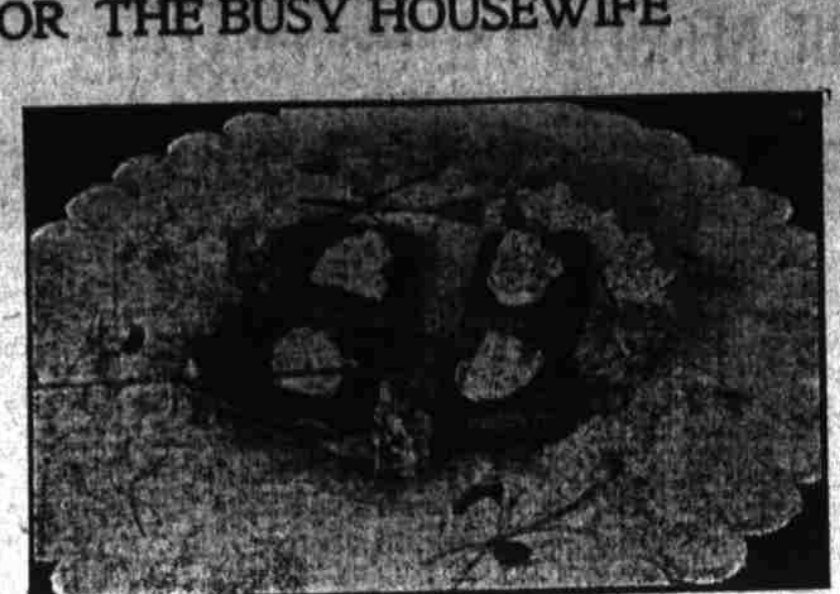
December and the first winter month! It always seems when we are this far along in the season, that Christmas is half gone, but it is, in fact, but begun. Now it is, too, that Christmas begins to get into our bones and my! How busy Santa Claus is with his mail. Every "little tot in the land" is having his or her wants put upon paper—and soon the fat stockings will hang bursting with their contents. In the chimney corner—and the leans ones—yes, there will be these too, but we like not to think of them. Maybe if we did, some of these too, but we like not to think of that day.

waistbands. The sleeves are short and full, being stretched in lace or snowed with little rosettes of narrow satin ribbon. "Come, and trip it as you go On the light fantastic toe," said Milton in his day—and so it will be, I suppose, to the end of time. Sketch No. 3 has here to-day a costume designed for a DANCING FROCK WITH SHORT SKIRT and while some of us may think such things unnecessary—there are many who do not agree with us, therefore we give the suit for what it is worth. It may be, too, used for many worthwhile purposes, no doubt. The walking length skirt has almost invaded the province of the reception room. The latest dancing frocks for mid-winter functions show skirts that barely touch the floor, and are innocent of any trained effects whatever. The only exception is the Princess skirt, which, the models say, can never be worn at State functions without a train. This dainty toilette is fashioned of cream colored chiffon cloth, and Em-

ribbon-velvet giving an incongruous, but extremely artistic finish. Still do we hear of the plain cloth skirts being so much used with the little fur coats, and therefore have given in sketch No. 5 one such costume, styled CLOTH SKIRTS WITH FUR HIP-JACKET. The soft smooth finishes cloths are the most successful fabrics of winter, and in the latest frocks and frills for mid-winter, they are glorified by boleros and hip-jackets, of Russian sable and other fashionable furs. A soft shade of brown cloth streaked with glints of orange is used for this costume, the skirt having two superposed skirts cut away at the front, stitched and trimmed with brown silk crocheted buttons and soutache loops. The coat of sable has a border and collar of its own pelt, and barely touches the hips. The front is lined and arranged that a vest of cloth or velvet could be inserted, if desired. Many of the ultra-smart coats of the year are supplied with these odd little vests that add an unusual daintiness to their beauty. Completing the costume is a little toque of sable turned up at the left side and trimmed with a brown and white bird. Costumes of this description are all the rage in Paris, and the fad for combining cloth and fur in tailored gowns is growing rapidly. Sable is used for the brocade and dark greens, as is also milk, white chinchilla and baby lamb are reserved for blue, red and the lighter tones. According to my opinion for a dressy blouse, there is none prettier than those formed of ruffles—and I am glad we have a cut of such a waist in our sketch No. 6, this being styled simply THE RUFFLED BLOUSE. There is no style in blouses which lends itself to greater variety of treatment than the ruffled ones. It can be made of the cheapest materials or the most costly, yet it is always provided the cut and fit are perfect—dainty and becoming. A model which shows some new ideas in trimming is illustrated here for the benefit of our readers. The foundation is of net, and narrow Spanish lace is used for the collar which covers the bodice, except for the round yoke, which is formed of silk gauze, barred with fine satin stripes. The yoke is bordered with crescents of lace applique, whose overlapping ends are outlined with tiny Valenciennes frills. The high collar has several touches of color produced with silk embroidery threads. Bands of black ribbon-velvet are stitched down the front and finished with small bows and enameled buttons add much to the elegance of the blouse. This trimming is repeated in high fitted girdles or girloles this season, and there is a tendency to revive the pointed effects. Individuality is the keynote of all the novelties along this line. CURIOUS PEASANT SUPERSTITION. Horses Ridden by the Spirits—Winds That Waft Thoughts of the Dead. London Tribune. It was formerly almost universally believed that All Saints' day the dead were permitted to leave their tombs and to roam abroad. In some parts of Brittany, and in other places, the peasants even now are careful to lock up their horses in the stables lest the dead, rising from their graves in the early morning, should seize them and ride furiously to some distant spot, they may have frequented in life. In the northern departments people refrain from slamming doors sharply on this day lest they should hurt an invisible spirit entering, and the children are forbidden to throw stones into the hedges or trees for fear that the misdeed should wound the soul of some departed relation of friend hovering about in them. In Alsace little lamps, lanterns and shimmering tapers arranged in the form of a cross are seen burning all night long close to the ground in many a cemetery. They are destined to rejoice the souls as they rise from their graves. Perhaps the most common of all superstitions concerning the dead is that about noon on All Saints' day there comes a gentle gust of wind. The peasants in the field raise their heads in the hope and expectation of feeling it, for it is the dead wafting their thoughts to the living for their prayers and remembrance of them.



CODFISH BALLS. The best salt fish is a thick piece from a large whole fish that has been well cured. But very few housekeepers, however, now keep a whole fish on hand, therefore that sold in small packages is more generally used. Fish balls are fried in deep fat and should be brown and crisp without being soaked in grease. This is easily accomplished, because the fish and potato being previously cooked the fat may be made very hot and the balls fried just long enough to brown well. A fish cake on the contrary is sauted in a little fat and turned to brown on both sides. Pick enough salt cod or whitefish into tiny flakes to make one cup; pare and cut potato into small dice to make two and one-third cups. Put the fish and potato into a kettle, cover with boiling water and cook until the potato is tender; drain well and beat with a potato masher until a smooth, creamy mass. Now add a well-beaten egg, one level tablespoon of nut butter and one-quarter teaspoon of pepper; when well mixed, form into round balls, which may be fried at once in deep fat or set away to be used later. Take from the fat with a skimmer and lay on brown paper to drain. Garnish with a sprig of parsley. ALICE E. WHITAKER.



MOCK CHARLOTTE. Bake either a sponge or a light butter cake in a thin sheet, not over one inch thick. Cut the cake in three-inch squares and split each square; cut the upper halves into four strips. Boil two level tablespoons of sugar and one of water together until thick, and stick the strips with the sugar to the whole squares forming boxes. This is a more economical way than to remove the centre of looper squares or small cakes. Beat some cream with a wheel beater, sweeten, add vanilla flavoring and fill each box. If the cream is thick add one-third milk to prevent turning to butter by beating. Another way is to make a charlotte russe cream and fill the boxes which are more easily formed than small molds are lined. Soak one-quarter cup of gelatine in one-quarter cup of cold water and dissolve in five tablespoons of hot milk, add six level tablespoons of sugar and strain. Beat three and one-half cups of thin cream and flavor with vanilla, add to the gelatine mixture and fill small cups. Unmold one cup into each cake box. Cream which is whipped in a churn is better than beaten cream for charlotte russe. Set the churn into the bowl of cream, tip it slightly and whip lotte russe. Set the churn into the bowl of cream, tip it slightly and whip lotte russe. Set the churn into the bowl of cream, tip it slightly and whip lotte russe. As by drawing the dash up slowly and making a quick downward stroke. As the froth rises dip it on to a colander set over another bowl. Turn the cream that drains from the whip back into the first bowl.



The Ruffled Blouse.

designed in sketch No. 1 to-day under the caption of IN THE HEIGHTS OF FASHION. The short waist idea is successfully developed in this modish frock of figured marquisette ornamented with bands of colored lace and puffings of radiam silk. The new shade of powder blue forms the principal color scheme of the toilette, the figures being in a darker blue, with touches of Alice coral, heliotrope and rose-pink, completing the beauty of the lace. A deep band of trimming is set in the skirt above the hem, with puffings of blue radiam silk on either edge. At the waistline the skirt is laid in very tiny side plaits, graduating about the front and hips from four to fifteen inches. At the front the skirt is finished with little tassels of blue silk. A square bodice outlined with the colored lace forms the principal feature and is cut square at the neck, disclosing a charming vest of white embroidery gauze. An attractive finish is gained for the sleeves by combining bands of lace with ruffles of net and platted chiffon in the cuff at the elbow. A little toque completes this costume, being worked out in powder-blue velvet, trimmed simply with a

TOILET HINTS. A FEW SUGGESTIONS FOR THE SEEKER OF A GOOD COMPLEXION. To have and to hold a complexion of clearness and softness, the very first step is absolute cleanliness, this only is accomplished by the daily internal and external ablutions. On the internal bath depends the health of the organs of digestion, the external, the proper functions of the skin, one equally dependent on the other. How often the first is neglected, how often the second is neglected, is a matter of course. In the morning immediately after rising sip very slowly a glass of boiling water, one very important point to be remembered is that the water should be freshly boiled. You can sip this whilst dressing, a little trouble I'll admit, but the good results will compensate you for the inconvenience. You have begun the day well, continue the good work by every two hours a glass of water. If you are not fond of drinking water, you may take this dislike conquered and are drinking the prescribed eight pints. Bear in mind you are building for yourself healthy organs, a complexion free from disfiguring pimples and blackheads. Of the virtues of every one of refinement is fully aware and no further explanation from me is necessary, but daily cleansing bath, a cold spray, there is nothing so equal in giving freshness and elasticity to the skin. In following these directions the body is started on the right course, its destination a good complexion. Whilst I do advise water internally and the free use of water and soap on the body when it comes to the face, the face skin needs special attention, it is exposed to dust and dirt that even the wash of a well does not entirely protect it from. Nothing will remove this soil like a cream, a delicious soft cream applied with the tips of the fingers in an upward, outward direction, which you remove at once with a towel of soft texture using this same movement, this compels the pores to widen their contents as nothing else can possibly do. I will say here and advise soap and water should never touch the face, and they will never be cured if the use of both is persisted. Soap is an irritant to the face skin, it causes more lines and wrinkles than any worry of care. The cleansing cream is used each night before retiring and if the lines have not made their appearance their coming will be delayed, and if these unkind traces of care and worry are here ask them to vacate to fill their places with healthy issues, building it with a massage cream. A glance on your part makes their return quite difficult. It will give you a cleansing cream which you can use several times a day if necessary. When the face is thoroughly cleansed at night, it is only necessary to use the facial and water alternately for the morning ablution. In a double boiler melt very slowly four ounces of

COOKING LESSON.

white vaseline and one ounce of white wax take from the fire and before the mixture cools stir in four drops of oil of rose. The following massage cream is a very good one. Have ready a jar and add no fear of a growth of superfluous hair from its use. Melt very slowly in a double boiler four ounces of lard, one ounce of olive oil and three ounces of lanoline; then add tannin, three drachms; take from the fire and before the mixture cools add in two drops of oil of lemon and two drops of essence of capivi. ELEANOR MORRIS. FINE CANDY MAKING AT HOME. II. We have the sugar syrup boiling nicely now and have learned how to wash the sides of the pan to prevent formation of crystals. Should a black or dark blue scum appear it is caused by an undue amount of coloring matter in the sugar and should be carefully skimmed off. At a rattle the syrup will boil like water, as the cooking progresses the bubbles grow larger and heavier in appearance. After ten minutes boiling begin to test the syrup, using a clean spoon rather than a necessary. However, carefully cooked, it has a delightful flavor of its own, hence its popularity. A few years ago we would have added that another of its merits was its cheapness; but when a fresh lot costs from eight to ten cents a pound, as we recently priced it in one of our large eastern cities, it must be classed as a luxury rather than a necessity. However, we all relish an occasional roast of this kind and such a dinner as the following gives us a well planned and enjoyable meal: Puree of Onions Spiced Currant Molds Brown Gravy Whipped Potatoes Creamed Turnips Celery and Nut Salad White Cheese Balls Wafers Hot Apple Pie with Ice Cream Coffee. In planning the meal for eight persons take for the soup four large white onions. Peel and slice them, cover with one pint of boiling water, and a half teaspoonful of salt and simmer slowly until very soft—then press through a sieve, rubbing through as much pulp as possible. In a double boiler scald three cupsful and a half of milk. Rub together one heaping tablespoonful of butter and two tablespoonfuls of flour. Dilute with some of the hot milk then turn into the double boiler and stir until smoothly thickened. Blend with this the onion pulp, add salt and cayenne to season well and simmer for ten minutes before serving. A pleasant addition is made by cutting sliced stale bread (free from crust) into tiny dice and frying golden brown in a little hot butter. Pass these in a separate dish. In purchasing the roast be sure that the butcher nicks the back bones, so as to be ready to use with the tough skin. When ready to use wipe the outside of the meat with a damp cloth then dredge lightly all over with salt and pepper; some like to use also a little powdered sage but this seems out of place where there is no stuffing. Place on a rack in a dripping pan and have the oven very hot at first. Allow 25 minutes to a pound. As soon as the upper side is well seared pour a half cupful of boiling water in the pan and with this meat at least every fifteen minutes. Should the loin be unusually thick an

TABLE TALK.

Beginnings early in November the market offers us fresh pork sausage. In large cities, where cold storage facilities are unlimited, pork can be bought and sold at any time of year; but it should be taken into consideration that at best it is less easily digested than other meats, owing to the fact that its fibre is not so strait as we find it in beef and mutton. It is also a greasy meat, hence better adapted to cold than hot weather. At the same time, when properly and carefully cooked, it has a delightful flavor of its own, hence its popularity. A few years ago we would have added that another of its merits was its cheapness; but when a fresh loin costs from eight to ten cents a pound, as we recently priced it in one of our large eastern cities, it must be classed as a luxury rather than a necessity. However, we all relish an occasional roast of this kind and such a dinner as the following gives us a well planned and enjoyable meal: Puree of Onions Spiced Currant Molds Brown Gravy Whipped Potatoes Creamed Turnips Celery and Nut Salad White Cheese Balls Wafers Hot Apple Pie with Ice Cream Coffee. In planning the meal for eight persons take for the soup four large white onions. Peel and slice them, cover with one pint of boiling water, and a half teaspoonful of salt and simmer slowly until very soft—then press through a sieve, rubbing through as much pulp as possible. In a double boiler scald three cupsful and a half of milk. Rub together one heaping tablespoonful of butter and two tablespoonfuls of flour. Dilute with some of the hot milk then turn into the double boiler and stir until smoothly thickened. Blend with this the onion pulp, add salt and cayenne to season well and simmer for ten minutes before serving. A pleasant addition is made by cutting sliced stale bread (free from crust) into tiny dice and frying golden brown in a little hot butter. Pass these in a separate dish. In purchasing the roast be sure that the butcher nicks the back bones, so as to be ready to use with the tough skin. When ready to use wipe the outside of the meat with a damp cloth then dredge lightly all over with salt and pepper; some like to use also a little powdered sage but this seems out of place where there is no stuffing. Place on a rack in a dripping pan and have the oven very hot at first. Allow 25 minutes to a pound. As soon as the upper side is well seared pour a half cupful of boiling water in the pan and with this meat at least every fifteen minutes. Should the loin be unusually thick an

AMONG THE MODISH MILLINERY DESIGNERS.

Large white and blue heron's plumes, crown the latter, however, being completely submerged under the weight of lustrous red flannels. The hat fills decidedly, but the incline is rather awkward than frontward, as expressing the latest edict in regard to wearing the new hats. There seems to be a threatened return to dark tones in hats for mid-winter, especially the designs accented with silver buckles. Instead of combining a neutral shade with a bright one, as heretofore, for their newest idea the milliners are concentrating dull tones, and the rather sombre effects so much in demand. There is no falling off in the number of ostrich plumes used in decorating the choicest quality hats and feathers rather sideward than frontward, as expressing the latest edict in regard to wearing the new hats. There seems to be a threatened return to dark tones in hats for mid-winter, especially the designs accented with silver buckles. Instead of combining a neutral shade with a bright one, as heretofore, for their newest idea the milliners are concentrating dull tones, and the rather sombre effects so much in demand. There is no falling off in the number of ostrich plumes used in decorating the choicest quality hats and feathers rather sideward than frontward, as expressing the latest edict in regard to wearing the new hats. There seems to be a threatened return to dark tones in hats for mid-winter, especially the designs accented with silver buckles. Instead of combining a neutral shade with a bright one, as heretofore, for their newest idea the milliners are concentrating dull tones, and the rather sombre effects so much in demand. There is no falling off in the number of ostrich plumes used in decorating the choicest quality hats and feathers rather sideward than frontward, as expressing the latest edict in regard to wearing the new hats.



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In The Height of Fashion.



Cloth Skirt With Fur Hip-Jacket.



Dancing Frock With Short Skirt.