

WHAT TO WEAR AND HOW TO WEAR IT.

Our Special Correspondent Writes Entertainingly to Women.

FROM THE METROPOLIS

The New Sheath Skirt Has Not Yet Been Adopted by the American Woman, But is Finding Favor Through Modification—Brown is Holding Its Own in Millinery.

BY JULES THEROW.

The Japanese sleeve-remains a picturesque herita- to the list of home dresses, having reached this realm just before its influence began to lessen in the world of dressy modes. It gives quaint and appropriate air to the simplest lingerie robe and can be made as simply as the taste dictates.

Fine cambric, mull and wash silk are among the materials that make charming lingerie dresses, being mounted over linings of thin paper, muslin or silk in delicate shades of green, mauve, pink or blue.

A close well-fitting princess slip is a very useful garment to include in the wardrobe in any event, for not only may it be used with house gowns, but as a foundation for semi-transparent lingerie dresses.

Quite a novelty in house gowns is this model, carried out in soft blue cotton crepe. It is made on one piece and nothing could be more comfortable to wear. The neck is cut



A NOVEL HOUSE GOWN.

out square and not too deep, then partly filled in with soft cream-colored lace. Bands of black silk outline the neck and continue as pipings down the opening of the front. Large buttons covered with blue silk are the most conspicuous feature of the robe and the sleeves cut in one are caught up in full folds at the elbow, where they are finished with little plaittings of plainly hemmed linen.

The quest of charming millinery is only a step or two this year, for everywhere one is surrounded with countless pretty shapes, artistically trimmed and suitable for all the purposes of the well-gowned woman.

All of the shades of brown are holding their own, despite the fact that this color has reached the zenith of its popularity this year. A



A STUNNING STRAW HAT.

picture model is shown here in russet brown straw, finely plaited. The brim is attached along the edge with a narrow fold of soft-satin straw and the high crown is almost concealed under a trimming of rich brown ostrich tips and plumes.

At the sides the brim shows its greatest width and the left is even broader than the right side, being given a casual turn to enhance its smart outline.

For formal wear, picture this hat in the ultra-fashionable white plisse lace, showing glimpses of blush rose velvet and tulle, mingled in with plumes and you have one of the choicest confections that the millinery world has produced this year.

American women have not yet adopted the bona fide Directors frocks of their Parisian sisters, but the new sheath skirt is finding favor through modifications which make it acceptable to conservative taste.

Instead of the divided skirt there are series of little panels let in below the knees that give fullness where full-

ness is permitted but the materials are all so soft and graceful that they cling as closely to the figure as possible. Striped silk can be used very effectively in duplicating this dress. It is made in one piece, fitting, per-



THE NEW SHEATH SKIRT.

fectly snug, though there are some folds at the front to break the plainness about the waistline.

The corsage is draped down to a waistline of Empire length, then falls in bloused effect over the skirt.

Narrow bands of plain satin, piped with embroidered braid outlines the deep V into which the waist is cut back and from. The yoke and sleeves are of embroidered linen inset with little patches of silk floss, and the thimble crowned hat is of leg-horn trimmed with ribbon, velvet and plumes.

"BEST AGE" FOR MARRYING.

Modern Fashion to Postpone It Almost Reaches Danger Point.

is there a "best age" for marrying? The heroines of Jane Austen reckoned spinsterhood their certain doom if they reached the years of two or three-and-twenty without a prospect of matrimony, and the matrons of 17 and 18 were supposed to travel the road that a good and obedient daughter should go. If she did not care to be numbered as the eccentric member of the family, spinsterhood in the "good old days" was indeed something to be avoided, and the parents of daughters early married were enviously regarded and sincerely congratulated on their good fortune.

According to our present view, might is the change regarding this momentous subject. Common sense has happily vouchsafed to the modern pater, and to their girls they are giving time to develop mentally and physically before these take up on themselves the onerous duty of managing husbands and the hazardous one of bringing children into the world.

School days with accompanying pleasures of life are no longer shortened and the pretty noddies are all the better preserved from the dangers of the eternal question.

To postpone the marriageable age of women is a tendency so clearly evidenced that perhaps there is danger of going to the other extreme; sooner or later we may regard the bride of 40 as rather a rash and giddy person to be in such haste to change her condition of life.

No sooner will this fact be established than we shall see it customary in all edicts of fashion, again turn wildly backward to the youthful bride.

But how unsettled and trying will be the intermediate stage! For the woman who considers marriage the aim and end of her existence perhaps it may be well to heed the advice of a present day novelist who suggests that "wise is the woman who marries between the ages of 25 and 30, even if her choice fails to reach the ideals set up in her salad days." She may escape the horrors of disillusionment and she will have reached a sensible age by the time her children need her guidance. Not being a rival of her daughter she will be able to readily understand the ideals of those who called her mother.

Noted Beauty's Novel Crusade.

Mrs. George Law, the young and wealthy widow who has the unique distinction of being accounted a beauty according to London, New York and Paris standards, started a crusade against newspaper publicity for society women, and hired an agent at \$2500 per annum, to accomplish the work for her.

On Miss Nightingale's Staff.

Mrs. Mary Nelson, who died recently at Carrick-on-Shannon, at the age of one hundred and four was one of Miss Nightingale's nursing staff in the Crimea, and witnessed the charge of the light brigade. She danced a jig on her last birthday.

Delightful Retreat of Princess.

Princess Marie of Roumania, wife of the Crown Prince of Roumania, has a most delightful retreat. It is a nest-house built high among the branches of tall fir trees, and in the princess spent the greater part of last summer.

Breakfastless Husbands.

A Portuguese proverb says that no man will ever make a good husband who does not eat a good breakfast.

TALK ON MARRIAGE

ONE OF THE BEST DISSERTATIONS ON MATRIMONY.

The Part Played by the Time, the Place and the Girl in That Momentous Event—The Authorship Unknown.

You may say what you like about the "Time the Place and the Girl," but, after all, the time and the place have a lot more to do with the making of matches than the girl," said the spinster with a fondness for statistics.

I've been getting up some data on the subject, and I find that in nine cases out of ten the circumstances—the mood a man is in, the clothes a girl happens to be wearing when they meet—have more to do with matrimony than the little blind god himself. And as to marriages being made in heaven—the spinster shrugged away that suggestion with contempt.

"Every wedding leaves some woman wondering 'what he saw in her'—I myself have made the remark apropos of half a dozen married women I know, and in several cases when I knew the people pretty well, I've inquired of the husband where, and under what circumstances he fell in love."

"And what have you learned?" she was asked.

"I learned that two of the things that most appeal to men are helplessness and a certain dainty femininity of attire that some women affect—which puts the tailor-made girl out of business every time."

One man told me that he was first smitten by love's dart while crossing the street behind a lady, who, on lifting her skirts from the dust displayed lingerie of the dainty, fluffy order that stamps a girl, to the masculine mind, as a "sweet, feminine creature." He followed up the girl—and the opportunity. The result was matrimony and a charming flat. Then he awoke to the fact that the femininity was a mere matter of laundry bills; and the lady was in reality one of the sort that insisted on having her own way and his, too; she was, in fact, a bully of the worst type.

"Another man I interviewed met his fate on a railroad train. She was in the act of struggling with a refractory car-window. 'Her little hands,' he said, 'looked so pretty and helpless; and, too, when he took the stubborn sash in hand and forced it open, his own brawn and muscle showed up so well by contrast. Then when she looked up at him and murmured admiringly, 'Oh, it's lovely to be so strong!' his doom was sealed."

What though she were freckled, snub-nosed and red-haired? She was a clinging vine, he a sturdy oak. Well, he married her, of course, and he greatly fancied his role for a year or two; but in course of time her clinging became monotonous. He has grown tired of it, and, between you and me, I think he has sometimes been tempted to bring damages against that railroad company for not having its windows in working order.

"And what conclusion have I reached on the subject you ask? This. That after a few years the result in most cases is the same! Disillusionment, disappointment, and dissatisfaction on the man's part."

"And the woman?"

"As to the woman, she, too, has her disenchantments, but then (this is strictly between ourselves) anything is better than being an old maid!"

Hands Age Rapidly.

A horrible revelation is made in a publication devoted to scientific matters. It is that hands age even more rapidly than faces. So where as women make every effort to preserve the youthful aspect of their faces, they foolishly allow their hands to give them away. It is extremely disconcerting to think that the observant eye is not fixed on the face, or even on the telltale chin, but on the hands. There are ways, fortunately, by which their treachery can be circumvented, but precautions are more likely to be neglected in their case than in that of the face.

Squirrels Used for Sable Fur.

Several secrets of the fur trade were revealed in the Lord Chief Justices court in London at a hearing a remarkable claim by a man who was suing a firm which formerly employed him. It was testified that in Berlin there is an extensive industry which employs hundreds of men in turning to "sables" the skins of squirrels brought from Siberia and other parts of the Russian Empire. Several squirrel skins are cut into shape and joined together and, after the skins have undergone processes of drying and straightening, they are sold as sable.

A Woman's Unique Distinction.

Dr. Wentchokova, a Russian, who studied and received her degree at Zurich, has, according to a report in a Vienna paper, received an appointment as a member of the faculty of the University of Moscow. The woman who has received this unique distinction, has made pathology her special study. Her appointment is especially remarkable because the university which extended the call to her admits no women as students.

MAKES THE FEATHERS FLY.

A Poultry-Picking Machine That Cleans a Bird Quickly.

In the preparation of poultry for the market various tricks are resorted to in order to make the bird shed its feathers more easily, but some of these processes are in disfavor, for the reason that it is said that the meat is impaired thereby.

A machine for performing this task has been recently invented and it is said to be very rapid and with



results that are equal to handwork. A covered hood contains inside a pair of picking blades, revolving under a slot. In the same compartment there is also a suction fan. As the body of the bird is passed over the slot the feathers naturally find their way under the lip of the opening, and as they protrude they are practically pulled out by the blades. The air current then conducts the feathers out of the way into a proper receptacle provided for them.

Cabbage and Cauliflower.

To Boil Cabbage.—Cut a small head of cabbage into four parts, cutting down through the stock. Soak for half an hour in pan of cold water to which has been added a tablespoonful of salt; this is to draw out any insect, that may be hidden in the leaves. Take from the water and cut into slices. Have a large stewpan half full of boiling water; put in the cabbage, pushing it under water with a spoon. Add one tablespoon of salt and cook from 25 to 45 minutes, depending upon the age of the cabbage. Turn into colander and drain for a bout two minutes. Put in a chopping bowl and mince. Season with butter, pepper, and more salt if it requires it. Allow a tablespoon of butter to a generous pint of the cooked vegetable. Cabbage cooked in this manner will be of delicate flavor and may be generally eaten without distress. Have the kitchen windows open at the top while the cabbage is boiling, and there will be little if any odor in the house.

Cabbage With Pork.—For a small head of cabbage use about half a pound of mixed salt pork. Boil the pork gently for three or four hours. Prepare the cabbage as for plain boiled cabbage. Drain well and put on to boil with the pork. Boil rapidly for 25 to 45 minutes. Serve the pork with the cabbage. The vegetable may require a little more salt. Smoked bacon or ham may be substituted for the pork. Cabbage may be cooked in water in which corned beef was boiled.

Creamed Cabbage.—One pint of boiled and minced cabbage, 1-2 pint hot milk, 1 tablespoonful butter, 1 teaspoonful flour, 1-2 teaspoonful salt, 1-2 teaspoonful pepper. Put the cabbage, hot milk, salt, and pepper in a stewpan on the fire. Beat the butter and flour together until creamy, then stir into the contents of the stewpan. Simmer ten minutes, being careful not to scorch the sauce; serve very hot.

Cabbage With Sausage.—Take six sausages, 1 quart minced cabbage, 1-2 teaspoonful pepper, salt, if necessary. Fry the sausages crisp and brown. Take from the frying pan and pour off all but three tablespoonfuls of the fat. Put the minced cabbage in the frying pan and cook six minutes. Arrange in a hot dish and garnish with sausages. Serve mashed potatoes with this dish.

An Economy in Sugar.

The best grade of light-brown sugar is invaluable in the kitchen. For seasoning it is far superior to granulated, being sweeter and having a more pleasing flavor.

For making molasses and other dark cakes no other sugar is suitable.

Chocolate and caramel icing, when made of brown sugar, have a richness of flavor that cannot be imparted when white sugar is used.

Fudge should always be made of brown sugar of the first grade.

Brown sugar spread between slices of whole bread, makes delicious sandwiches, and a wholesome sweet as a desert or for children's lunch-boxes.

The Cure.

Worry will destroy the power of your mind but worry should never be banished by will power; as the strength required weakens that organ instead of strengthening it. The quickest way to forget your troubles is to fill the mind with some recreation—golfing, boating, fly-fishing, horseback riding; these enjoyments demand your entire attention, and while out of doors you are supplying your body with vitalized oxygen.

Mustard Bath for Plaster.

A spoonful of mustard in a gallon of water will kill insects in the bath. This is good for getting plaster.

ONE WOMAN'S PROFIT

MAKES ONE HUNDRED AND THIRTY PER CENT. ON FOWLS.

The Example of Mrs. Rufus Hitchcock Who Lives Near the Village of Damariscotta, is Worth Emulating.

Near the little village of Damariscotta, Maine, lives Mrs. Rufus Hitchcock, who finds both pleasure and profit in raising fowls. Her husband, while he runs a small dairy, willingly admits that his wife makes more money than he does.

Many women feel that when they have performed their household duties they have neither the time nor strength left for outside work. Mrs. Hitchcock took up poultry raising in order to divert her mind and give her an excuse for being out of doors for an hour or so every day.

The poultry houses, two in number, are 6 1/2 by 10 1/2 feet and 4 1/2 by 10 1/2 feet each. While they are warmly built, there is nothing in the least fancy about them. There are no partitions in the houses, the fowls having the entire floor space free. The stock numbers 470. In the larger house 240 hens and 17 cocks are kept, while the smaller building 300 hens and 15 cocks.

Mrs. Hitchcock believes in mashes and feeds a warm mixture every day. In addition to this she uses corn and corn. The youngsters are started on a commercial chick food which is fed for the first month. Then comes the mash with cracked corn and rolled oats. All the hatching and rearing is done with incubators and brooders. The chicks are all hatched early and are allowed free range after the hay has been harvested in July.

Here, then, is a woman who, with a capital of about \$500, is able to sell yearly eggs to the extent of about \$550, while the hens sold fetch about \$200, and the chicks marketed add about \$110 more; and the total sales foot up to \$1,350, while the average yearly feed bill amounts to about \$550.

Poultry certainly pays this woman well; \$810 on an investment of \$500 is better than any mercantile business ever does, unless it is some "get-rich-quick scheme."—A. P. in the Country: Poultry.

To Get Correct Lengths for Skirts.

After the skirt is properly finished and stitched and the band firmly put in place try it on. Now take a tape measure and pin it around the hips, tightly, so it will not slip, and an equal distance, at every point from the waist line. Then carefully place pins at intervals, a few inches apart, all around the skirt, just below the measure. Before removing the skirt, ascertain the needed number of inches in length from the measure to the bottom of the skirt. Then, after removing the skirt, run a thread around in place of the pins, as they are liable to drop out.

Begin at the front, measuring with a tape measure from the line at the hips to the bottom of the skirt the required number of inches all around the same. For example, if the desired length of skirt when finished is thirty-eight inches in front, and the measure is placed six inches from the waist line, the required line of measure from line at hips is to the bottom edge of the skirt would be thirty-two inches.

Then measure thirty-two inches or whatever number of inches is required, from the line at hips to the bottom of the skirt, placing pins at intervals all around. Now, arrange the goods where the pins have been placed, being careful to give the right curve; then baste the hem in place and try on the almost finished skirt. If this direction has been carefully followed you will scarcely have a change to make, and the method is as easy and so quick compared to the old way.

Oyster Soup for Two.

Four half a cup of cold water over half a pint of oysters; take each oyster in the fingers, remove any shell that may adhere to it, and place in the water. Strain the water through a double cheese cloth, heat it to the boiling point, then add the oysters and again heat quickly to the boiling point. In the meantime melt two level tablespoonfuls of butter; cook in it a slice of onion, a bit of parsley and a few bits of chopped celery. When they are yellowed add a level tablespoonful and a half of flour and cook until frothy; then add one cup and a half of milk or broth and stir until the mixture is smooth or boils; then strain into the oysters. Add salt and pepper as needed, and a little hot cream or milk, if the soup is thicker than it is desired.

Women Photomicrographers.

Dr. V. A. Latham, of Chicago, and Miss Mary... Booth, of Springfield, Mass., are said to be the only expert women photomicrographers in this country. Photomicrography, be it understood, is the delicate art of taking photographs through a microscope.

A Glove Whim.

A whim of fashion is gloves of a pale tea shade. Gloves of an olive pale gray color are favorite, too, and so are gloves of lemon yellow. No so pretty, but very striking, and fashionable, are dark black gloves with colored stitching to match the costume.

How to Prepare Vegetables.

How to prepare vegetables is a subject that is not always necessary. It is not always necessary to pare new potatoes, because the thin, delicate skin, not yet broken, will come off by rubbing.

Parasels: scrub well with water. Trim off the ends, then slice lengthwise. Wash carefully and cut into thin strips.

Carrots: scrub, and scrape off the thin outer surface.

Celery: wash and scrape off any rusty portions.

Onions: peel and wash.

Cabbage and cauliflower: trim and wash down in cold, slightly salted water, to draw out any insects.

Spinach and other greens: wash over very carefully and wash in several waters.

Hard shell squashes: wash, split, and cook in the shell.

Asparagus: wash, break off the tough ends, tie in bundles and cook in a deep kettle, standing upright in the water.

Peas and beans: shell and wash quickly.

String beans: strip off the ends and strings on each side, cut off the ends into small pieces and wash.

Green corn: husk with clean hands, but do not wash it.

Fresh vegetables do not require any soaking in cold water, and it is better not to prepare them until you are ready to cook them. But if they are at all wilted, soaking will refresh them, and if they have been prepared any time before cooking, they should be covered with cold water, to prevent them from wilting or becoming discolored.

For a fresh green vegetable soup, boil water, salted and freshly laid. Cook rapidly until just done. Drain off the water, and the soup will be ready to use.

With green peas, shelled, green corn, celery and spinach, a little water as needed.

Corn, cabbage and cauliflower, covered in a bottle of rapidly boiling water, with a salted soda in it.

Put on the oven in cold water. When it comes to a boil, drain the water on them and return to the pot until they are done.

Do this three times, then they are done until they are ready to eat.

All other vegetables should be cooked in cold water, and when they are done, drain off the water, and the vegetables should be in a stock of strained and ready to use.

When you want to make a soup, wash the vegetables in cold water, and when they are done, drain off the water, and the vegetables should be in a stock of strained and ready to use.

When you want to make a soup, wash the vegetables in cold water, and when they are done, drain off the water, and the vegetables should be in a stock of strained and ready to use.

When you want to make a soup, wash the vegetables in cold water, and when they are done, drain off the water, and the vegetables should be in a stock of strained and ready to use.

When you want to make a soup, wash the vegetables in cold water, and when they are done, drain off the water, and the vegetables should be in a stock of strained and ready to use.

When you want to make a soup, wash the vegetables in cold water, and when they are done, drain off the water, and the vegetables should be in a stock of strained and ready to use.

When you want to make a soup, wash the vegetables in cold water, and when they are done, drain off the water, and the vegetables should be in a stock of strained and ready to use.

When you want to make a soup, wash the vegetables in cold water, and when they are done, drain off the water, and the vegetables should be in a stock of strained and ready to use.

When you want to make a soup, wash the vegetables in cold water, and when they are done, drain off the water, and the vegetables should be in a stock of strained and ready to use.

When you want to make a soup, wash the vegetables in cold water, and when they are done, drain off the water, and the vegetables should be in a stock of strained and ready to use.

When you want to make a soup, wash the vegetables in cold water, and when they are done, drain off the water, and the vegetables should be in a stock of strained and ready to use.

When you want to make a soup, wash the vegetables in cold water, and when they are done, drain off the water, and the vegetables should be in a stock of strained and ready to use.

When you want to make a soup, wash the vegetables in cold water, and when they are done, drain off the water, and the vegetables should be in a stock of strained and ready to use.

When you want to make a soup, wash the vegetables in cold water, and when they are done, drain off the water, and the vegetables should be in a stock of strained and ready to use.

When you want to make a soup, wash the vegetables in cold water, and when they are done, drain off the water, and the vegetables should be in a stock of strained and ready to use.

When you want to make a soup, wash the vegetables in cold water, and when they are done, drain off the water, and the vegetables should be in a stock of strained and ready to use.

When you want to make a soup, wash the vegetables in cold water, and when they are done, drain off the water, and the vegetables should be in a stock of strained and ready to use.

When you want to make a soup, wash the vegetables in cold water, and when they are done, drain off the water, and the vegetables should be in a stock of strained and ready to use.

When you want to make a soup, wash the vegetables in cold water, and when they are done, drain off the water, and the vegetables should be in a stock of strained and ready to use.

When you want to make a soup, wash the vegetables in cold water, and when they are done, drain off the water, and the vegetables should be in a stock of strained and ready to use.

When you want to make a soup, wash the vegetables in cold water, and when they are done, drain off the water, and the vegetables should be in a stock of strained and ready to use.

When you want to make a soup, wash the vegetables in cold water, and when they are done, drain off the water, and the vegetables should be in a stock of strained and ready to use.

When you want to make a soup, wash the vegetables in cold water, and when they are done, drain off the water, and the vegetables should be in a stock of strained and ready to use.

When you want to make a soup, wash the vegetables in cold water, and when they are done, drain off the water, and the vegetables should be in a stock of strained and ready to use.

When you want to make a soup, wash the vegetables in cold water, and when they are done, drain off the water, and the vegetables should be in a stock of strained and ready to use.

When you want to make a soup, wash the vegetables in cold water, and when they are done, drain off the water, and the vegetables should be in a stock of strained and ready to use.

When you want to make a soup, wash the vegetables in cold water, and when they are done, drain off the water, and the vegetables should be in a stock of strained and ready to use.

When you want to make a soup, wash the vegetables in cold water, and when they are done, drain off the water, and the vegetables should be in a stock of strained and ready to use.

When you want to make a soup, wash the vegetables in cold water, and when they are done, drain off the water, and the vegetables should be in a stock of strained and ready to use.

When you want to make a soup, wash the vegetables in cold water, and when they are done, drain off the water, and the vegetables should be in a stock of strained and ready to use.

When you want to make a soup, wash the vegetables in cold water, and when they are done, drain off the water, and the vegetables should be in a stock of strained and ready to use.

When you want to make a soup, wash the vegetables in cold water, and when they are done, drain off the water, and the vegetables should be in a stock of strained and ready to use.

When you want to make a soup, wash the vegetables in cold water, and when they are done, drain off the water, and the vegetables should be in a stock of strained and ready to use.

When you want to make a soup, wash the vegetables in cold water, and when they are done, drain off the water, and the vegetables should be in a stock of strained and ready to use.

When you want to make a soup, wash the vegetables in cold water, and when they are done, drain off the water, and the vegetables should be in a stock of strained and ready to use.

When you want to make a soup, wash the vegetables in cold water, and when they are done, drain off the water, and the vegetables should be in a stock of strained and ready to use.

When you want to make a soup, wash the vegetables in cold water, and when they are done, drain off the water, and the vegetables should be in a stock of strained and ready to use.

When you want to make a soup, wash the vegetables in cold water, and when they are done, drain off the water, and the vegetables should be in a stock of strained and ready to use.

When you want to make a soup, wash the vegetables in cold water, and when they are done, drain off the water, and the vegetables should be in a stock of strained and ready to use.

When you want to make a soup, wash the vegetables in cold water, and when they are done, drain off the water, and the vegetables should be in a stock of strained and ready to use.

When you want to make a soup, wash the vegetables in cold water, and when they are done, drain off the water, and the vegetables should be in a stock of strained and ready to use.

When you want to make a soup, wash the vegetables in cold water, and when they are done, drain off the water, and the vegetables should be in a stock of strained and ready to use.

When you want to make a soup, wash the vegetables in cold water, and when they are done, drain off the water, and the vegetables should be in a stock of strained and ready to use.

When you want to make a soup, wash the vegetables in cold water, and when they are done, drain off the water, and the vegetables should be in a stock of strained and ready to use.

When you want to make a soup, wash the vegetables in cold water, and when they are done, drain off the water, and the vegetables should be in a stock of strained and ready to use.

When you want to make a soup, wash the vegetables in cold water, and when they are done, drain off the water, and the vegetables should be in a stock of strained and ready to use.