

WHAT TO WEAR AND HOW TO WEAR IT

Special Correspondent of This Paper Writes Entertainingly to Women.

LATEST FROM THE METROPOLIS

A Convenient Cape That Falls in Ripples Over Shoulders—Graceful and Simple Design for a Young Girl—A Smart and Mannish Shirtwaist.

BY JULES THERROW.

A plain ecru broadcloth cape faced all around with liberty satin, the same shade, is one of the most graceful and convenient garments imaginable for every wear. Its oval



shape brings the sides high over the hands and the fullness falls in ripples over the shoulders.

The collar ends in square pointed tabs, which turn back and fasten with large shanked buttons over the shoulders.

The mannish shirtwaist is made of a material that does not wrinkle, and has a collar that is a quarter of an inch deep.



The material of the jumper dress is grey with narrow stripes of navy blue. At each side of the center seam the gathers in the top of the waist are stitched to a band of plain navy blue.



The plain mannish shirtwaist, left loose at the waist, the gathers being arranged when put on, has an increasing popularity. A smart effect

is obtained with these waists not possible with the kind that is gathered at the waist line.

Plain white linen was the material used for the waist in the accompanying illustration. The wide cuffs with the sleeves tapering so that there are few gathers at the wrists are features of the newest waists. The shoulder seams are long enough to droop slightly over the shoulders and the sleeves continue in the same line. When worn with a plain or embroidered flannel collar with a small bow tie, with belt to match, the arms of smartness attached.

Systematic Housework.

It should not take the women till noon to get their morning household work done. If they would systematize the work they would get an hour or two's rest before time to begin their dinner.

First, after breakfast, the dishes should be washed by stacking them in pan and pouring hot water over them; then take out and put in another pan to dry. The dishes, being hot, will be easy to dry.

Second, the beds should be made up, so if any straw or feathers are left they can be removed when sweeping.

Third comes sweeping. Fourth, while the dust is settling, cleaning lamp chimneys, stacking books or any other little chores could be done.

Fifth, or last of all, would be dusting.

If there are two or three girls in the family each one should be given a task and by so doing the work would be done before you hardly know it.

Try the systematic way and see how much better you like it than the old way of forgetting what there is to do before you get anything done.

New Way to Make Hair Curl.

Quince seed tea is one of the newest recipes for making the hair curl. It is made by putting a tablespoonful of quince seed into a pint of water and boiling it. The clear is then strained off. Use this to moisten the hair before putting it into curlers. The glycerine and rosewater treatment suits certain hair. To make it, a teaspoonful of glycerine is added to half a cup of rosewater, and used in the manner already described. Orange flower water sprayed upon the front hair before it is waved will help to keep the coiffure a good shape. But the dampness must be well dried before the hair is curled, or the waves will change and change again.

The hair should be washed with soap and shampoos, and then be sprinkled with cold water, so that the hair is damp. It is then combed with the use of silver or powdered horn, and the hair is permitted to remain on for a quarter of an hour. The hair is then combed out and ventilated, after which it is lightly sprayed with hot water to remove the superfluous oil.

The care of the Sewing Machine.

Sewing machines, like persons, need to be given personal attention every now and then. When a machine seems to "work hard" take the needle and shuttle out, and give every joint and bearing a generous bath of gasoline. Do this during the daytime in order not to have a lamp or fire anywhere near at the time of the using of this very inflammable fluid. Turn the wheels briskly to enable the gasoline to penetrate every part of the machinery and to loosen the old oil and the grime. Then wipe all parts perfectly clean and apply pure "sewing machine oil," running the machine for several minutes before reinserting the needle and shuttle. Be careful to wipe away all superfluous oil and you will find your machine in perfect temper and ready for any work you may bring to it. It will be an absolute pleasure to use it for some time thereafter, and the process will also save the dollar which the "sewing machine man" would certainly charge to repair it.

Hard to Draw the Line.

Hostesses in England are complaining this season more than ever of the presence of uninvited guests. A hostess cannot know all her guests by sight, and she seldom dares to risk offending by asking whether the supposed interloper has received an invitation. A duchess did that once. The guest simply bowed and departed. The duchess learned she practically had turned out of her house the husband of one of her best friends. Having detectives present at large parties does not answer, as the uninvited guests are not criminals, but merely young men who do it "for a lark." Two detectives at a party recently had never met and each denounced the other as "undesirable."

To Polish Copper.

When there is no time to polish the copper in the regular way, an emergency shine may be quickly imparted in the following manner. Mix a cup of flour, a tablespoonful of salt and a cup of vinegar to a smooth paste, and after dipping the article to be cleaned in hot water apply the mixture quickly and carefully with a soft cloth. Then wash in hot suds and polish with a dry cloth. Alcohol on a soft cloth is also a quick cleaner of copper.

More Gains on Suit Buttons.

Women whose garments are of the smartest fasten and adorn their suits with hand-painted buttons bearing their monograms.

VEAL AT ITS BEST.

Four Good Ways of Cooking Delicate Meats.

Veal Terrapin.—Cut into wide dice sufficient lean cooked veal to measure a heaping pint. Melt in a saucepan two tablespoonfuls of butter, add one large tablespoonful of chopped onion and cook slowly for ten minutes without browning. Add one tablespoonful and a half of flour, cook two minutes, then stir to gradually one cupful and a half of hot milk. When smoothly thickened add the meat, salt and pepper to season and simmer for 15 minutes. Add the yolks of three hard-boiled eggs cut fine, one tablespoonful of lemon juice, one tablespoonful of mushroom catsup and two tablespoonfuls of sherry, and serve garnished with olives.

Veal a la Turque.—Put some cold cooked veal through the food chopper, season and add an equal quantity of fine stale bread crumbs. Season highly with salt, celery salt, paprika and onion juice, and to each cupful add one tablespoonful of finely chopped parsley and one tablespoonful of melted butter. Moisten with beaten egg, mold into small balls or eggs and roll in warm melted rice. Place in the bottom of a saucepan, half cover with hot stock, cover closely and simmer gently for 45 minutes.

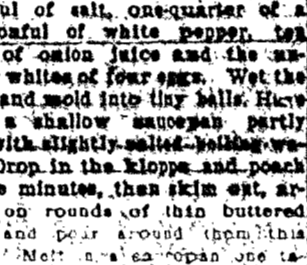
Smolau of Veal.—From a stale loaf of bread grate sufficient to give three cupfuls of fine crumbs. Chop three cold veal to measure one pint. Make a thin sauce with one tablespoonful of butter, one teaspoonful of flour, and half a pint of veal stock or rich milk. Add to this the crumb-cake and stir for two minutes, then set aside until cold. To the meat add one teaspoonful of salt, one-half of a teaspoonful of pepper and one tablespoonful of chopped parsley. Mix with the cold sauce and add three well-beaten eggs. Fill small-buttered molds with the mixture, stand in a pan of warm water, and bake in a moderate oven until firm in the center when lightly breaded. Serve at once with a rich tomato sauce.

Veal Kloppe.—With one pint of finely chopped cold veal mix one teaspoonful of salt, one-quarter of a teaspoonful of white pepper, ten drops of onion juice and the unbeaten whites of four eggs. Wet the hands and mold into tiny balls. Roll ready a shallow saucepan partly filled with slightly salted boiling water. Drop in the kloppe and poach for five minutes, then skim out, arrange on rounds of thin buttered toast (and pour around them) this sauce. Melt a tablespoonful of butter, add a half teaspoonful of each of a dash of cayenne and one-half teaspoonful of this mixture, and simmer for five minutes. When ready to take from the fire add one egg yolk with a spoonful of cream.

FOR LACES OR HANDKERCHIEFS.

Cigar Box Appropriately Decorated is Useful Receptacle.

A cigar box decorated in the way shown in our sketch makes a very handsome receptacle for laces or handkerchiefs, or even jewelry. The lid of the box is slightly padded with cotton wool and then covered with a pretty piece of silk brocade, the sides



likewise, are upholstered with the same material. The inside of the box is padded with cotton wool, and then lined with white satin. There are two pieces of ribbon by which the box may be fastened with a smart little bow. Care should be taken to cover the box as smoothly as possible with the silk, which can be fastened on just inside and underneath with glue.

Pointed Finger Walks Frowned On.

Fashions change even in finger nails, and the pointed nails of a few years ago are looked upon as almost barbaric at present. It also seems that women are becoming sensible in another digital detail. High polishing is no longer the rule, as of course, it never was practiced by women of fine taste. The pointed nail and the high polish have passed out, and the chances are historians in future days will look back and rank them with crinolines as evidences of a crude and undiscriminating age.

Apple Custard.

Take four apples, pare, quarter, and cook as for sauce, leaving little ice. A few minutes before removing from the fire stir into the apples the following mixture: One-quarter nutmeg, grated; one large tablespoonful butter; the yolk of one egg, and sugar to taste. After the custard has been removed from the fire spread over it the white of the egg, which has been beaten stiff with a tablespoonful of sugar.

A Pointer.

When the rubber plant droops, leaves turn yellow and drop off, try putting in a cupful of boiling water, cool a little, and pour on the soil in the pot, sometimes a long, black, hard shelled worm springs to the surface, and if you kill the worm the plant will usually recover.

OVERDONE AFFECTION.

The girl in the frilly white gown rearranged the flowers in the brass bowl because she realized what a charming picture of domesticity she made while doing so.

"It is perfectly dreadful," she said, "the way Clara says that poor man since they are married!"

"Does she?" asked the young man who was sitting adjoining her across the table. "I thought she was uncommonly fond of Charlie."

The young woman in the frilly white gown passed abruptly with a rose in one hand. "Oh, she is!" she cried. "That's just the trouble. She can't bear to have him out of her sight. If he is five minutes late to dinner she puts him through a regular cat-o'-whisker. I don't see how he stands it!"

"Maybe he doesn't mind," suggested the young man.

The young woman cast a reproachful look at him.

"Mind?" she cried. "Of course he mind! Wouldn't you mind if I turned at you and wanted you to account for every breath you draw? Wouldn't you! And I'm only engaged to you!"

"It wouldn't be very nice," admitted the young man. "But then, you know, you are somewhat different from Clara."

"I should hope so," ejaculated the young woman, leaving the room before they were quite out, and sitting down.

"Why," she went on, "that's just the way to kill all love Clara's husband may have for her! Not to treat him! I should think he would feel actually indignant! He came home one night and found her in tears because she had been making a schedule of everything he had done the previous day, and 15 minutes were unaccounted for. She was certain he had been talking to some one whom he didn't want her to know about! Why, if I couldn't trust a man I couldn't care for him."

"Of course not," agreed the young man. "I'm mighty glad you don't try to keep track of me that way!"

The young woman eyed him thoughtfully. "I don't like the hearty tone of voice in which you said that," she remarked. "It is just as though you were laughing at me and saying, 'What a silly fellow! You are deceiving a wench from me!'"

"Nonsense!" laughed the young man.

"But are you?" insisted the young woman. "Somebody wonder if it could be possible that I haven't perfect confidence in Arthur?"

"Arthur?" she asked. "Oh, you mean that fellow who was engaged to you once, and then you told me everything about it?"

"Of course not," said the young man, placidly. "You'd be bored to death if I recounted all my business dealings, or if every time I met any one on the street."

"Girls, you mean!"

"Sometimes," said the young man. "I suppose as long as the earth continues to be populated by men and women I shall keep on being girls when I walk abroad."

"You ought to tell me when you do," said the young woman, decisively. "When did you meet yesterday?"

The young man frowned. "How on earth can I remember?" he inquired. "How foolish!"

"It isn't foolish in the least," said the young woman, indignantly. "The mere fact that you don't want to tell me shows."

"I'm perfectly willing to tell you," interrupted the young man. "Only I can't remember."

"Arthur," said the young woman. "I never thought I should doubt your word! You might as well confess who it was. Tell me all about it!"

"There's nothing to tell!"

"You may treat this lightly, but you wish," said the young woman. "but it is no trifling matter. When times were you on the street and—"

"At exactly 3.15," said the young man, "going from the office to an other office, and I'll be hanged!"

"If you can remember that much you can remember the girl," insisted the young woman. "Who was she and what did she say?"

The young man was walking up and down. "I met the stenographer in the office above," he said, "and she ran into Sally Singather, whom you don't know in the least, but whose father is a broker next door. And I don't see why I should have to repeat everything like a silly schoolboy."



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