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 THEROW.

A plain ecrue 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 enamelled buttons over [illegible]

[illegible] design which make the really good garments of this season are both present in this costume for a young

girl. 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. This arrangement gives a becoming breadth to the shoulders. The girdle and band around the large sleeve openings are also of the blue material.

The guimpe worn with this is plain white and with collar attached and closed in the back. Around the lower edge of the collar is tied a narrow bright red velvet ribbon.

The plain mannish shirtwaist, left loose at the waist, the gathers be-

ing 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 cuff 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 linen collar with a small bow tie with belt to match, the acme of smartness is reached.

Systematic Housework.

It should not take the women till noon to get their morning housework 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 tea then is drained 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 pieces will scorch and change color. Hair that hangs limp can be made [illegible] by a good shaking in the air. It may be sprinkled with [illegible] water and fanned dry. [illegible] hair in some places is [illegible] by the use of olive oil poured upon the hair and permitted to remain on for a quarter of an hour. The hair then is 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 gasolene. 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 gasolene 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.

Monograms 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 Meat.

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 in 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, measure 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 boiled rice. Place in the bottom of a saucepan, half cover with hot stock, cover closely and simmer gently for 45 minutes.

Bralan of Veal.—From a stale loaf of bread grate sufficient to give three cupfuls of fine crumbs. Chop fine 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 crumbs, cook 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 pressed. 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. Have 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 in a saucepan one tablespoonful of butter, add a half teaspoonful of salt, a dash of cayenne and one half a cupful each of thin cream and veal stock. Stir until smoothly thickened, 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 materials. 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 Nails 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 crinoline as evidence 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 a teaspoonful of ground mustard 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 nags that poor man since they are married!"

"Does she?" asked the young man who was sitting admiring her graceful motions. "I thought she was uncommonly fond of Charlie."

The young woman in the frilly white gown paused 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 catechism. 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 minds! Wouldn't you mind if I fussed at you and wanted you to account for every breath you drew? 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 rose 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 trust 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 calculation of everything he had done the previous day, and 10 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 thanking your lucky stars for something! Are you concealing anything from me?"

"Nonsense!" laughed the young man.

"But are you?" insisted the young woman. "Sometimes I wonder if it could be possible that I haven't perfect confidence in Arthur—but one does get [illegible]ing occasionally, and sometimes I wonder if you tell me everything."

"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 the the earth continues to be populated by men and women I shall keep on seeing girls when I walk abroad."

"You ought to tell me when you do," said the young woman, decisively. "Whom 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 flippantly if you wish," said the young woman, "but it is no trifling matter. What time were you on the street and—"

"At exactly 3.15," said the young man, "going from the office to another 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 also 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."

"I never heard about Sally Singather," said the young woman, aggrievedly. "You needn't say I asked, for I don't. It's just legitimate curiosity! Is she pretty?"

"Yes," said the young man.

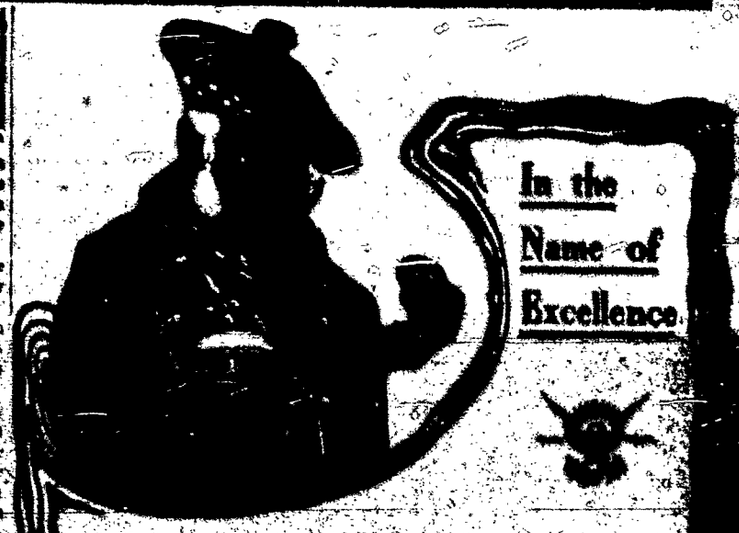
"What did she say?" demanded the young woman, leaning forward breathlessly.

The young man paused before her and stood gazing down.

"To the best of my recollection," he replied, "Sally said: 'Good afternoon, Mr. Rockmore. Isn't it a lovely day? That's all. Now, are you satisfied?"

The young woman in the white gown looked rather non-plussed. Then suddenly her face grew determined again.

"Of course, that wasn't anything to say," she remarked. "But—you haven't told me a word about the tone of voice she said it in! That makes a difference! Now, Arthur, you've just got to tell me!"



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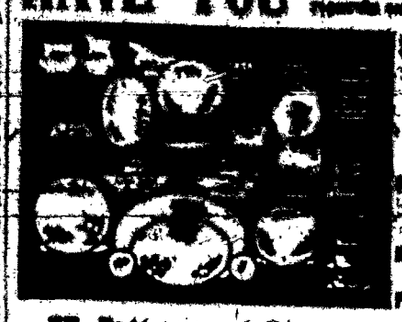

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