FOR THE EASTER BRIDE

Wedding Gown Worn at a Smart New York Ceremony.

PLENTY OF ROOM AT LAST.

The Story of a Woman Who Had Too Much Closet Space—Small Conveniences In the Home That Are Often Overlooked by Architects.

Dear Elsa—I have just come from such a pretty wedding, and while the event is fresh in my memory I am going to describe the bride's gown. I know that you are interested in learning about the newest bridal finery, as your sister is to be married the week after Easter. The gown worn by this smart bride was a Parisian confection, but there are lots of little suggestions to be gleaned from this masterpiece that could be carried out in less expensive materials.

To begin with, it had a deep pointed yoke of tulle, with the neck cut out round and perhaps an inch and a half below the base of the neck, the edge being finished with a narrow band of real lace. The robe itself was chiefly of chiffon, but had a foundation of charmeuse, and the soft, shimmering satin showed in the bodice and the fichu. The bodice of swathed charmeuse fitted the figure closely, coming down in a sharp point in front fully six inches below the natural waist line.

WHEN THE WEDDING BELLS RING.

The rest of the bodice ended at the regular waist line and was finished with a cord of the satin. The point in front was boned, of course, to keep it in place. The fichu, as I said before, was of the charmeuse and extended over the shoulders, running down in a point both back and front.

From under the fichu, which was slightly embroidered with lilies of the valley in crystal and silk, fell a flounce of point d'alencon that was carried down the center to the front, where the ends of the satin fichu meet, a cluster of orange blossoms. The sleeves were of unlined chiffon gathered a little at both inside and outside seams and finished at the elbow with a fall of the d'alencon lace. The skirt had deep ruffles of lace and a panel down the front. It was plain around the waist over the hips, but was gathered slightly in the back. The lace flounces on the skirt were headed with embroidered bands of the charmeuse. The veil was of fine brussels net bordered with d'alencon, and the bridal bouquet was a gorgeous bunch of orchids and gardenias.

Another charming bride wore the gown I am sending you a sketch of today. Conventional white satin is the fabric used, and the bodice is a chic draped affair caught up at the left side with a pearl cabochon. The upper sleeves are of satin and the lower ones of tulle.

And speaking of brides reminds me of a pretty little shower given by a girl to a chum about to commit matrimony. The presents, consisting of embroidered linens for household use, were all beautifully tied up in tissue paper with pink satin ribbons. A boy's express wagon was fitted up with billowy folds of pink cheesecloth and the wheels wound with ribbon, completely covering the prosaic practical appearance of the vehicle. In the center of the cart was a pole wound with ribbon and topped with a bunch of pink carnations. A little niece of the hostess, frocked in pink, was harnessed to the wagon and at a given signal trotted in with her packages. At this wedding tiny horseshoes and slippers of soft silver paper were substituted for the usual shower of rice when the couple took their departure.

Plenty of Room at Last.

Elizabeth X. has just gone into her new house. You know, Elizabeth was always complaining that she never had enough places "to put things." Well, when the "bunch" went over to inspect the house yesterday we found the lady more than satisfied as to cupboard room. There are the most wonderful closets in that house you ever saw. Great mahogany chests of drawers are built into the wall, and the dining room is a dream. There are all sorts of surprise panels that slide open, revealing cupboards. In fact, there is about all the closet room in that house one could comfortably fill.

"How nice this is!" we all exclaimed as the wonders were disclosed. "What a lovely place to keep your shirt waists in!" said Dorothy, who lives in an apartment and has to keep her blouses in labeled boxes shoved under the couch. As she complained to me the other day, "I have the greatest sympathy for chauffeurs when they scramble under cars, for I spend half my life under the bed looking for different wardrobe combinations."

But to get back to Elizabeth and her closets. In answer to our paeans of praise this ungrateful house owner remarked: "Nice, indeed! Why, I've so many places to put things now I never know where anything is!"

So, you see, there are drawbacks even to some of the luxuries of life.

In spite of this disparaging criticism the closets were models from a sanitary viewpoint, as the cupboards and drawers reached to the top of the ceiling, and every housekeeper knows what this means, a lot of tedious cleaning. When the closet stops several feet short of the ceiling it is merely a repository for dirt. To be sure, these high top shelves are inconvenient for everyday use, but they are excellent for storing purposes. Another good suggestion we found in a closet on the second floor in which brushes, brooms and pails were kept for upstairs use. There were in this closet faucets from which hot and cold water could be drawn so the maid would not have to depend upon the bathroom for her water supply. One more hint and I'm through with the house that Elizabeth built. She has been particularly happy in the arrangement of the lights throughout the home, and they are all placed at a height easily reached by a medium sized woman. And, best of all, they are in the right places. For instance, side lights flank the dressing table, and an artistic electrolier hangs over the bureau. There are reading lights placed at the head of the beds, and the cook has a splendid light near the range.

Since it is no longer the fashion to get up to let the milkman in, a small doorway just big enough to put a milk bottle through opens into the back hall. These are a few of the little conveniences that the average architect overlooks. Don't you think they do?

When Meat Is High.

When some of us are signing petitions to stop eating meat and others of us are not buying it because we can't afford it, it is well to be on the lookout for vegetarian dishes that are appetizing and nourishing. I have found such a dish in a Viennese roast, and I'm going to give you the chance to try it. Here is the formula: White string beans, six ounces, red lentils, four ounces, macaroni, four ounces, breadcrumbs, four ounces, tomatoes, one-half can, one small package of vegetable powder, two eggs, two ounces of vegetable fat, two ounces of sago, chopped fine; peel of one lemon, a little mint and lemon, thyme, salt and pepper.

And here's the way to mix it: Soak the beans overnight and skin them. Cook them and the lentils separately in just enough water to make them tender. Stew the macaroni with the herbs, lemon peel, tomato and a very little water. Mix together in a bowl with the fat, crumbs, dry sago, eggs and soup powder. Press into a mold or shallow pie dish and bake brown. I do hope you will think gratefully, when you eat the Viennese roast, of

MABEL.

New York.

New Effect In Leather.

This leather bag may be bought, but it is quite easy to make at home. Suede leather of a shade matching the

costume is most satisfactory to use. The good luck design may either be burnt in or made of a contrasting piece of suede.

What She Was.

Flossie and Mabel, touring the country on one of the famous see-it-if-you-can excursions, were tramping the streets of New Orleans. A comely brunette of delicate complexion and stately carriage swung graciously by them.

Flossie, excitedly nodding toward her, whispered loudly: "Oh, look, Mabel! There goes one of them beautiful octagons."

"Huh," exclaimed Mabel, "what a goosie you are, Flossie, dear! That isn't what they call them at all. She is a pronounced nectarine."—Success Magazine.

WHY MEAT IS HIGH.

Part of the Trouble Is With the Housekeeper.

"More than half the trouble with the meat prices lies with the housekeeper who doesn't know how to utilize what she gets," said Miss Annie Barrows of the Teachers' college school of household arts, New York city.

"Most of us," she went on to say, "are like the man who bought four whole turkeys and ate only the 'oysters' of each—those delicious bits of dark meat that lie on the breastbone. The well to do consumer knows little about the cheaper cuts of meat, buys only the choicest sirloin pieces and fails to use them to their best advantage. Few women use the flank fat for which they have paid, but order extra suet fat, for which they are charged 10 cents a pound. The butcher sends the other back to the smelter's, where it is used for soap or made into lard, in which form we pay for it again.

"There are many cuts other than the fore quarters which make good roasts and very pleasing dishes if prepared properly. The principal thing to remember is that a low temperature and a slow fire are necessary to put them into a palatable condition. Anything that is thoroughly cooked is safe, but only the tenderest pieces, of course, should be eaten in a raw or a rare state. I hope the time will come when the lower cuts, which used to be sold to the army and navy for corned beef or turned into sausage meat, will be used by the judicious housewife. She should thoroughly understand the anatomy of her four footed beast and her fowl, because, no matter what names he may give his cuts, the butcher can't change the skeleton.

"In fowl there is of necessity almost 20 per cent waste material, but that is all the more reason why every scrap of it should be utilized. The heart, liver and gizzard can be chopped up in the gravy or added to the omelet of the next day's luncheon, because the less we eat of the bird the more we pay for every bit. Every one knows, of course, that the skeleton and bones give a delicious flavor to soups and that the fat makes excellent frying grease."

"We are just as wasteful with our vegetables as with our meats," continued Miss Barrows. "For instance, take these beets. The grocer, when he saw that I wanted to take them with me, was about to chop off the stalks and leaves, when I asked him to let me have them as they were. He looked at me as though I were demented, but every old housekeeper knows that the tops may be used like spinach."

The Breakfast Tray.

A few years ago it was thought a positive luxury if one was well and strong to have breakfast served in bed. Nowadays things have changed. The housewife who can afford to stay in bed every now and then will find herself immensely improved in nerve strength. And the occasional guest often has her coffee and rolls sent up to her room. Many hostesses would rather have the early morning hours

CHARMING SERVICE IN ENAMELED WARE.

in which to attend to their household duties or to their correspondence unhampered by the presence of a stranger within the gates. So the individual breakfast service has to be provided, and it is a fad in some households to see which member of the family can have the daintiest tray. The enameled breakfast set seems in the illustration is comparatively inexpensive and is one of the newest things of the kind to be found in the shops.

Use For Holiday Cards.

A good way to utilize the many Christmas tags and cards and the numerous odds and ends of holly ribbon from the different packages is to make from them bookmarks for the Christmas books.

In the smallest cards make a narrow slit at the top, through which draw a six or eight-inch length of narrow ribbon, knotting it firmly with a short V snipped end so it will hold. The three cards mounted in this way together at the farther end of the ribbon in an ornamental knot and you will have a dainty, useful and most appropriate place marker for your holiday books.

The larger cards should be slit at both bottom and top and should have a wider ribbon drawn through them both, so that the card with sentiment and ornament forms the center and the card when the bookmark is in use lies in the book and the ribbon protruding from it above and below marks the page.

Sponging Silk.

Crushed silk may be smoothed out and restored to something like its original freshness by being sponged with gum arabic water. Sponge on the right side of the silk and when almost dry iron it on the reverse side. Do not use a really hot iron or you will make the silk stiff.

At Last.

A girl's idea of culture is something which will enable her to [illegible] Washington—Atchison Globe.

STRING EMBROIDERY.

Charming Results Obtained With Extremely Primitive Materials.

SMART DRESS TRIMMINGS.

The Sewing Necessary Is Simply Satin Stitch—Shading Obtained With Darker Linen For Applique and Light String For Outline Cord.

Of the new embroideries and fancy stitches which have been evolved by the sudden revival of artistic needlework astonishing results are offered by the deft handling of such primitive materials as coarse linen and common string.

At a recent exhibition held in Paris by the Salon des Artistes Francais the greatest piece of attraction was without doubt the magnificent portiere, cushion covers and dress trimmings exhibited by a woman artist.

This artist—for, indeed, it requires the soul of an artist to produce such work—showed what could be done with these rough and ordinary materials. By the clever manipulation of a piece of coarse linen and a ball of string

CUSHION IN STRING EMBROIDERY.

beautiful landscapes are produced. Country scenery, sea waves and the picture of a cottage were exhibited as a result of the clever invention.

The artistic taste of the worker is brought into full play, as the color of the work is necessarily grayish fawn, and talent and a sense of beauty are needed to create the beautiful and simple lines which harmonize with the materials employed. A drawing is traced on a foundation of linen in the usual way, and after the linen has been well stretched on a frame the outlines already traced are followed with different strings, which are couched and stitched down, thickest strings being used for the outside of the large conventional designs, flowers, leaves, etc., while the veining of the leaves, the inside of the flowers and the shading of the general design is worked by the thinner strings. The sewing necessary is simple satin stitch, always remembering to cross the cord at right angles and at regular intervals, although sometimes buttonhole stitch is used by reason of the firmer edge it gives to the work.

Shading is obtained by using darker tones of linen for the appliques and a lighter shade of string for the outline cord.

The cushion illustrated represents a charming pattern of umbelliferous flowers, among which a spider has woven its web, the thin threads of which decorate lightly the middle of the design, leaving the important part of the work on the border.

The conventional scrolls of the corners are worked in applique, lighter pieces of linen being cut into shape and placed on the foundation. These pieces of linen are cut with very sharp scissors, as the linen has a great tendency to fray, and secured in position on the work by steel pins stuck through in an upright position and then firmly tacked.

To cover the raw edge of the linen applique and to form a bold outline couched fine cord is used, but when doing work of this kind great care must be taken in stitching this fine cord so as to grip the raw edge of the applique sufficiently to keep it down, yet not enough to allow it to show under the cord outside the line of the design. The cord must be sewed down with very fine linen thread of exactly the same color, beginning from right to left and from outside the outline inward, the cord being held in such a way as to keep it even.

The fine veining of the leaves in the cushion is done in dark, fine string, the stems of the umbelliferous flowers and the spider web in couched cord of different shades and thicknesses. A charming touch of novelty is given by some of the flowers worked in white string, each little petal being done in a French knot, the spider being embroidered in raised satin stitch.

The beauty of the new needlework is that it can be applied as well to the ornamentation of heavy curtains and other furniture draperies as to the dainty and delicate trimmings used for evening dresses.

She Knew How to Cook.

The Countess of Colloredo-Mansfeld, in Rome, is an American girl who has set the fashionable people of the Holy City talking about her cooking. Recently her cook did not suit her at all, and she went into the kitchen and cooked a meal herself that showed the cook that she knew what she was talking about and would have to have what she wanted.

A Guarded Answer.

Cook (angrily)—See here, you little imp, did you take that cake off the shelf?

Small Boy (son of an attorney)—I decline to answer any question until I have conferred with my lawyer.

TO FILE RECIPES.

Reports Saved of Nineteen Lectures, Not One Ever Used.

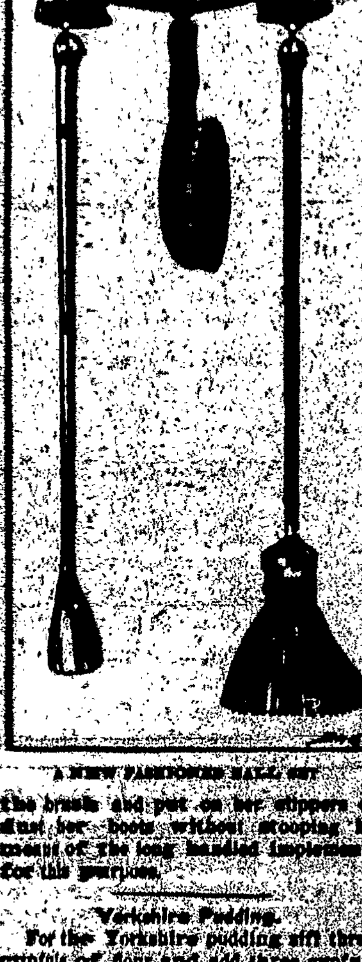
Many housekeepers clip recipes and directions for cookery from newspapers and magazines and file them away in envelopes and boxes in a useless way. A woman who saved full reports of nineteen courses of cookery lectures and enjoyed her possession confessed that she had never tried one recipe out of all that remarkable collection. In her case it was conservatism that kept her bound to a few methods, but there are other reasons why some women do not try new ways. In some families members are unwilling to eat any dish that they are not accustomed to or that their fathers did not eat before them. In other households time is limited, and familiar cookery is more easily done. This latter reason has some weight, yet the conservative cook is likely to overlook new ways that after a few trials would prove to be shorter or better than the old.

It is strange, but altogether true, that many housewives place implicit faith in rather indefinite recipes for Aunt Jane's cake or Betsy Jones' apple pudding; but, given a rule from one of the modern text books, they will use it with suspicion and will want to add a little more of one thing or cut down another ingredient just a trifle. They seem to resent being told exactly how to do a thing. In their minds the miscellaneous collection, printed and sold for charitable purposes, or the rules for cakes and pies sandwiched between the testimony of miraculous cures are far better authority than the exact formula in the public school cookery text book or of the advanced schools of domestic science.

It is noticed that housewives are especially slow to adopt new methods in breadmaking which take from the process almost all the uncertainty. In fact, it is almost impossible with the modern recipe and a fresh yeast cake to fail in making a light, sweet loaf. In the old way a little yeast and much time were used; in the new method more yeast is taken, and the time from sifting the flour to taking the loaf from the oven is reduced to five hours. "But the bread tastes of the yeast," asserts the unprogressive cook. Just so years ago, conservative men and women, worrying over the passing of the brick oven, were sure that bread baked in a stove tasted of the iron. The best housekeeper selects wisely from the old ways and takes readily to the new that are proved good by those who have superior opportunity for experiment and study. If the science of household economics depended on the average family kitchen for advancement it would do little more than mark time.

The Lazy Woman's Friend.

Anything to save steps for the busy woman. The latest is a hall set, so she will not have to go upstairs to her bedroom every time she wants to tidy up. She can smooth her hair in front of the hall mirror by means of



A NEW FASHIONED HALL SET.

the brush and put on her slippers or dust her boots without stooping by means of the long handled implements for this purpose.

Yorkshire Pudding.

For the Yorkshire pudding sift three cupfuls of flour and add three cupfuls of milk and three eggs. When the milk and flour have been mixed to a smooth paste drop the eggs in one by one without whipping them or separating the yolks from the whites. Beat the batter well after the eggs are added. Putting the eggs in whole and then beating the batter gives it a light, puffy appearance when baked. Add a pinch of salt and pour the batter into the pan with the roast beef, where it will catch all the savory drippings. If, however, there is much gravy in the pan remove some of it before putting in the pudding lest it become soggy. It will bake and brown in about half an hour. No more pudding than can be eaten should be made, as it is not good cold and cannot be satisfactorily reheated.

How to Color Eggs.

A [illegible]

WINNING A WIDO[W]

By M. QUAD

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