

THE EVENING TIMES, ST. JOHN, N. B., SATURDAY, JANUARY 20, 1906.

# Interesting Suggestions for Our Lady Readers

## CHARMING TOILETTES FOR VERY OLD LADIES

**Skirts for Women Considerably Past Middle Age Show but Little Trimming and Bodices to Conceal Stiff Lines Are Cut Quite Loosely, but Aside from These Two Points Modes Including Elbow Sleeve Effects Do Not Vary Greatly from Those Intended for More Youthful Dresses.**

**The Revival of Shawls Is Most Welcome to the Very Old Lady, who Needs Constantly to Have Something About Her Shoulders.**

**A Bonnet for Dressy Occasions is Essential to Every Woman, with Applications of Jet and Lace, and Velvet Strings and Show a Facing of White Satin**

"What is more delightful," writes a French authority on dress matters, "than to see a really old woman exquisitely dressed—the woman of sixty-five and more who has emerged triumphantly from the storms of life and fallen gracefully into that delicate peace which is the crown of age, that faded and last prettiness which has earned the right to all the fairest and sweeter things in life and which, delicious to relate, is often accompanied by a captivating fondness for pretty clothes! In short, that lady who is not 'elderly' any more, but is at last sweetly and simply and beautifully old."

Beginning with mere materials, the textures of the moment in all respects are suited to beautifying age. The gorgeous silks, stuff with gold and silver patterns, the handsome and dignified moires, the velvets falling as lightly as muslin—all these, fashionable when Old World dames carried jeweled snuff boxes and wore pale blue and patches and pink roses in their hair, are again in vogue. Some of the colors affected long ago are especially admired this season—frambiose, violette-rose, silver blue—and in all of these delicate yet rich dyes have been seen evening gowns for old ladies.

The styles of these dresses do not vary greatly from those for more youthful wearers. Skirts, perhaps more often plain than trimmed, and there is a tendency with bodices to conceal stiffness by means of a looser cut. But there are the same yokes, the same elbow sleeves, in effect if not in reality, and in some instances the same suggestion of high girdling. Especially for very slight figure are the more elegant styles coquettish and frothy, and though the dame's age might, to many minds, call for a bouffant, her white head is as frequently topped by a jaunty hat.

Many very dressy gowns, such as are designed for receptions, theatre wear, visiting, etc., show a combination of lace skirts and pelisse or redolence of velvet or silk or satin. The handsome of these costumes are in one color, and the foundation of the skirt is made more impressively rich with heavy guipures and embroideries of all sorts.

Furs elaborately voluminous, with tails, and very generous in size, accompany these toilettes, which may also with perfect taste be set off by a brooch or chain of precious stones. The lovely old cameos, once the rage, set with pearls and diamonds, are much affected by the smart

or dressers. Bracelets made of velvet bands, fastened with the smaller of these brooches, are also in vogue.

Gowns strictly for indoor use show a drowsy mélange of tea gown and reception toilet. Some charming indoor ideas developed by a "grand" French house display loose masses of lace over skirts of mousseline, silk or velvet.

The revival of shawls is a happy kindness to the old, for many old ladies need constantly to have something about their shoulders and the lovely designs and coloring of the new ones lend themselves with special grace to the young well past middle age. No matter how light the shawl, it provides some degree of warmth, and in the long narrow stripes in which they now come all can be easily and gracefully draped.

For intimate every day use, the tiny squares of ice wool, which are everywhere displayed in lovely old-lady gowns and velvets, are sometimes worn about the head in head-dress fashion. A handsome lace scarf shaped into a head-dress about the face with a ribbon is always becoming. In fact, all soft and mellowing effects, all caressing coquette's are aids and abettors to the charms of the grandmother.

Street toilettes, for the more aged, naturally conform in some degree to long established traditions. There are more old lady frocks in black than anything else, and more old lady bonnets by far than hats. But the finer of the street frocks are very splendid.

The already rich stuffs bristled with the application of other rich materials, and sometimes, joyful to relate, there is a smart gown in a warm color, which gives a sturdy old lady a most triumphant air. One such recently seen was made of dark wine colored cloth, with out-of-the-way hands upon velvet. The jaunty jacket was hip length and loose, the wide three-quarter sleeves, which were looped up in a most youthful way, showing big, demure sleeves of wine-colored lace. With this stunning gown was worn a little Marie Stuart collar of wine-colored velvet, trimmed with the wine-colored ostrich feathers tipped with black. The furs were baby lamb, the little pelisse and big muff being in the new grandmother shapes.

All the furs advanced for aged wearers are of the handsome sort, as they should be. Persian lamb and baby lamb are preferred, pelts, but stunning effects are seen in black lynx, silver lynx and silver fox, for, say nothing of bloused royal wrappings of Imperial Russian sable. Ermine, too, has its place in the wardrobe of the elegant woman of advanced years. The elegant ruffs, or ostrich feathers, which effect this touch. Narrow velvet strings, which are still tied in a little bow under the chin, show a touch of white satin.

And now for some descriptions of costumes lately designed for actual wearers. Taking the drawing, "Indoor and Visiting Toilettes," first, the elaborate gown worn by the visitor is of a matchless loveliness. With a skirt of black lace, maroon guipure and net, is a pelisse of maroon velvet applied with black guipure. The hat is of white lace, faced with maroon velvet, and it is trimmed with maroon feathers interspersed with black and white. The furs are silver fox.

The graceful and suitable bolero worn by the hostess is a scheme in gray and silver blue. The full tucked skirt is of gray chiffon cloth over a silk lining in the day moonlight blue. The loose coat is also gray. Heavy guipure lace over blue chiffon forms it, with the gray chiffon cloth for the sleeves, and a band of silver blue velvet edging the front. Pure white net, embroidered at the edge with silver shapes the rest.

Two charming wraps for evening or elegant day use are shown by the second drawing. The loose coat is also gray. Heavy guipure lace over blue chiffon forms it, with the gray chiffon cloth for the sleeves, and a band of silver blue velvet edging the front. Pure white net, embroidered at the edge with silver shapes the rest.



fine gray head. The hardness of some of the finished rows is softened by means of tulle curtains, the green used showing often a moss rose hue.

An elegant bonnet for the dressiest moments is a very essential need for a woman in years, and since fashion allows her the daintiest colors, it may be most tenderly tinted. But since the majority of old ladies prefer black, a number of smarter bonnets are of jet or lace, with subtle touches of white. Lace applications, an egret, or ostrich feathers may effect this touch. Narrow velvet strings, which are still tied in a little bow under the chin, show a touch of white satin.

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But any soft silk properly interlined could be employed for this most graceful wrap, which a good dressmaker could carry out with ease. While most costumes, the lines of this wrap have yet a stamp of delightful equestre, the delicate arrangement of the back and cape effect of the front, which, however, only a very old lady.

The coat shown in the center is of black satin, ermine and white guipure. Black cloth, or cloth in any suitable shade, could likewise be employed; for this coat, and Persian lamb and black guipure would render it suitable for evening service.

But coming down to the very gas of things, even though a degree of adaptability is allowed the very oldest ladies the wearers must nevertheless be considered. Slim figures have decidedly more advantage in point of cut than stouter ones, and the good complexioned more so. The fact that old ladies can once more be dressed in joyous ways is certainly a matter for congratulation, for there is no doubt that blithe externals bring about happier frames of mind.

"At last," concludes the French writer, "since the old are like the very young, the sweetest ornaments of the household, daughters should consider the pleasing volities for grandmothers their sacred pleasure. Many an old lady would be divinely grieved if she heard of a young girl to wrestle with the problem of clothes."

MARY DEAN.

## SECRETS OF SUCCESS IN CROQUETTE MAKING

Croquettes, properly made, are a credit to any woman's housewifery and place her in the class with chefs. A croquette can never be handled easily, nor be served in slovenly fashion and it is one of the supreme tests of culinary talent. In domestic life it always finds favor with the household, is suited to special occasions, either dinners, luncheons or receptions, and is without an extravagant dish.

With most prices soaring, the croquette deserves diligent study, for it costs little more than ordinary hash and creates a better impression.

The basis of palatable croquettes is not meat alone, but a combination of finely minced meat with a delicately seasoned stock, and for this reason they contain a large amount of nourishment. They can be rendered a dish even more satisfying by adding a sauce, with or without vegetables. In passing, it may be mentioned that the small, stuffed pea at ten cents a can, is just as good for serving around croquettes as the French canned goods at twenty cents or more per can. Macaroni or finely chopped vegetables can also be bought in cans and they save the housewife much time and worry in preparation.

Here are a few general directions for forming the croquettes, which is probably the most ticklish part of their preparation. The same rule must be followed by every recipe given.

Four meats must be chopped exceedingly fine, and if you have a meat grinder, run them through this machine. Mix all ingredients thoroughly and have the final mixture as soft as it can be handled. To shape, use no more than a tablespoonful of the mixture and with both hands work the mixture into the form of a cylinder. Avoid heavy pressure or you will destroy the shape. Have ready a board sprinkled lightly with bread crumbs, powdered sugar, or roll the cylinders in this and let them stand until all are finished. If they show a tendency to flatten, roll them again. The bread crumbs will help to make them stiffer. Now cover the board thickly with the crumbs and have ready two eggs beaten very stiff and seasoned with salt. The egg last best be in a deep plate or shallow bowl. Hold a croquette lightly in your left hand and with the right dip a brush (a small paint brush will do) in the yolk of beaten egg. Roll the croquette quickly and lightly in the crumbs. Allow the first one to stand until you have rolled the remainder. Then, starting with the first, lay a few at a time in your frying basket, plunge this into boiling lard and cook until a rich, golden brown. Lay them on paper, spread upon a hot plate in the oven and allow them to drain.

As chicken croquettes are regarded as the standard in the average household, this receipt will be given first. Buy a three-pound fowl. Pick, singe and wipe out inside. Place over the fire whole in water sufficient to cover (the water must be simmering gently) and add a small onion and carrot, a sort of parsley, and a small dash of thyme, two cloves and a third of a grated nutmeg. Simmer until the fowl is tender, never boiling again. The bread crumbs will help to make them stiffer. Now cover the board thickly with the crumbs and have ready two eggs beaten very stiff and seasoned with salt. The egg last best be in a deep plate or shallow bowl. Hold a croquette lightly in your left hand and with the right dip a brush (a small paint brush will do) in the yolk of beaten egg. Roll the croquette quickly and lightly in the crumbs. Allow the first one to stand until you have rolled the remainder. Then, starting with the first, lay a few at a time in your frying basket, plunge this into boiling lard and cook until a rich, golden brown. Lay them on paper, spread upon a hot plate in the oven and allow them to drain.

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are more economical than the chicken preparation. First make a poquette or butter sauce as follows: Mix an ounce of butter and the same of flour in a stewpan and stir until smooth and thick; add gradually one pint of broth and stir gently as it simmers for fifteen minutes. Add the yolk of an egg, season lightly with pepper and salt and remove from the fire; run it through a hair sieve that it may be perfectly smooth. This should give you a pint of sauce. When ready to make your croquettes, simmer this sauce until it is reduced one-half, and add enough minced or ground beef to make a mixture that you can handle. Add salt, pepper and chopped parsley and spread on a dish to cool, having the mixture an inch and a half in depth. When ready to cook, cut into equal portions (about a heaping teaspoonful each), mould them lightly with your floured hands until they are cork or pyramid in shape and finish as directed above. If you make double the quantity of sauce, use only half of this, and when ready to serve the croquettes, heat the remainder, add some maceoine or chopped vegetables, pour around the croquettes, garnishing with fresh parsley.

Cold veal may be utilized by the same method. Cut off all fat and skin, grind and season with onion juice, celery salt, pepper (examine is best), chopped parsley and salt. Mix together with sufficient beaten egg and white sauce to handle easily. Veal croquettes are usually rolled in the shape of small balls, and oysters, parboiled in their own liquor, may be mixed with the veal, half and half.

A delicate fish croquette may be made from flaked crab meat, and will be more delicate than the fashionable lobster croquette. Pick over and mince a pint of boiled crab meat, add a tablespoonful of chopped parsley, a dash each of salt, pepper and grated nutmeg. Heat a cup of milk and add one tablespoonful of butter rubbed in two of flour. Cook this mixture until perfectly smooth. Add the beaten yolks of two eggs and stir for just one minute. Then remove from the fire to cool, stir in the crab meat and set away to cool. When absolutely cold, shape according to fancy, the cutter shape

being generally preferred, and finish according to general directions. These croquettes are served hot with sauce tartare (mayonnaise sauce to which chopped pickles have been added), or a cream sauce.

Macaroni croquettes properly prepared are an excellent substitute for meat. Take a quarter of a package of macaroni, drop into boiling salted water, cook until tender, drain and plunge into cold water, allowing it to stand in this for thirty minutes. Drain and chop it very fine. Rub one tablespoonful of butter in the yolk of an egg, add this to a capital whipping milk. Stir until smooth, then add the beaten yolk of an egg, a tablespoonful of salt, a tablespoonful of chopped parsley and a dash of pepper, and just a heaping teaspoonful of grated cheese. Remove from the fire, add the minced macaroni and turn out to cool. Form into pyramids for frying.

**RECIPROcity IN CANADIAN FURS**  
(From Boston Transcript, Jan. 12-14-06)  
In connection with the agitation for reciprocity with Canada it is interesting to note that while Canadian raw furs are admitted into the United States, duty free, last year was the first to see a Canadian fur home establish a branch in this country. The fur trade has been closely associated with the early history of Canada and for more than two hundred years the Hudson Bay Company contributed a large portion of the world's supply of fine furs. The climatic conditions of Northern and Eastern Canada produce many of the fine furs known to commerce. The first Canadian house to take advantage of the reciprocity in furs, although long established in Canada, is the Dunlop, Cooks Co. Limited, 167 Tremont St., which is incorporated under the laws of Massachusetts.

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THOMAS J. McDONALD, Testimonial.

**HEALTH SICKNESS**

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is sold by all druggists and is a safe cure for all Throat and Lung Troubles.

"What will be your chief aim now you are in Congress?" asked the interviewer.

"To stay here," answered the laconic young statesman—Washington Star.

To revive the lustre of morocco or any other leather apply the white of an egg with a sponge.