



Matters of Interest to Women



Tailored Suits for Spring



The hat in the corner has a crown of pink roses and brim of brown straw with a scarf of soft, changeable pink and brown silk, tied in a square knot with drooping fringed ends and the wide band is covered with pleated maline, the shade of the straw. The little girl's coat is a striped blue and white cloth with collar, cuffs and buttons of blue silk. The seated figure wears a suit of black and white striped cloth, with coat of black cloth trimmed with the stripes. The jacket is loose fitting in the front and a smart touch is added in the shape of hand-made lace collar and cuffs. The buttons are enameled in black and white. The hat worn with this is of rich bronze straw with white feathers and a row of large dull silver colored bands. The brim is filled underneath with pink and bronze roses. The little girl wears a suit of plaid taffeta with ribbon shoulder straps over a white blouse. Her coat is of a navy blue with trimmings of silk like the shirt and is cut very flaring and shows several inches of the skirt. The hat in the frame is of the straw in one of the new "Apricot" shades, and is trimmed with a pleated scarf of silk, a little darker and several curved and painted feathers. The remaining suit shows a small check in black and white, with box pleated skirt trimmed with blue bands. The coat has a vest of white plaid and the collar and cuffs are trimmed with black and white sashes. Silver buttons and insects of pleated, deep orange silk give this buttons matching this silk are used to finish the vest and lapels of the jacket.

DOYLE

would grow the firmer, for so he would there were the shrines of the saints, each with a relic in the center, and around a tradition of incessant miracles, votive hearts to prove them, very turn he was made to feel thin was the veil, and how easily which screamed him from the denizens of the unseen world, the announcement of the fated monk seemed the terrible rati- fied. The Abbot's ruddy face for a moment, it is true, but he the crucifix from his desk and valiantly to his feet.

and me to him," said he. "Show me the fowl who dares to lay rip upon brethren of the holy of Saint Bernard! Run down to haplain, brother! Bid him bring exorcist with him, and also the box of relics, and the bones of James from under the altar! these and a contrite and humble we may show front to all the of darkness."

the sacrist was of a more criti- cal mind. He clutched the arm with a grip which left purple spots for many a day to this the way to enter the Ab- born chamber, without knock or once, or so much as a "Pax vo- ca" said he sternly. "You were to be our gentlest voice of carriage in chapter, devout in body and strict in the cloister, your wits together and answer- raightly. In what form has the fend appeared, Orenburg, has he this grievous scathe to our en? Have you seen him your own eyes, or do you re- from hearsay? Speak, man, stand on the penance-stool in the r-house this very hour!"

adjoined, the frightened monk calmer in his bearing, though his lips and his startled eyes, with saying of his breath, told of his tremors.

it please you, holy father, and evend sacrist it came about in way. James the subprior, and er John and I had spent our day next onward on Hinkley, cutting in for the cow houses. We were back over the five-virgate and the holy subprior was tell- a saintly tale from the life of Gregory, when there came a sound like the rushing torrent, he foul fend sprang over the high which skirts the water-meadow ashed upon us with the speed of and. The lay brother he struck ground and trampled into the Then, seeing the good subprior teeth, he rushed round the field, ng him as though he were far- old cloths.

axed at such a sight, I stood it movement and had said a cre- d three aves. "You foolish! ed the subprior and sprang upon With the help of Saint Bernard I over the wall, but not be- teeth had found my leg, and- torn away the whole back skirt gown." As he spoke, he turned ve corroboration to his story by ng ruins of his long trailing

what shape then did Satan ap- the Abbot demanded. a great yellow horse, holy enter horse, with eyes of fire e teeth of a griffin." The sacrist glar- the scared monk. "You foolish! how will you behave when ve indeed to face the King of y himself if you can be so- ned by the sight of a yellow It is the horse of Franklin d, my father, which has been ed by us because he owes the fifty good shillings and can hope to pay it. Such a horse, y, is not to be found betwixt d the King's stables at Wind- his sire was a Spanish Ori- and his dam an Arab mare, of y breed which Saladin, whose ew rocks in Hell, kept for his se, and even it has been said the shelter of his own tent. I as an ill day for Waverley that ight such a monster within its " said the Abbot. "If the sub- d Brother John be indeed dead, would seem that if the horse the Devil be at least the instrument."

se or Devil, holy father, I him shout with joy as he tran- sion Brother John, and had yon tossing the subprior as a takes a rat you would perchance it even as I did."

e then," cried the Abbot, "et with our own eyes what evil n done."

the three monks hurried down r which led to the cloisters, no sooner descended than their ressing fears were set at rest, that very moment, Hinkley, led and mud-stained, the three were being led in and a of sympathizing brethren, and cries from outside show- ever, that some further drama progress, and both Abbot and hastened onward as fast as nity of their office would per- ill they had passed the gates lined the wall of the meadow, s over it, a remarkable sight ed itself to their eyes.

ck deep in the lush grass there magnificent horse, such a sculいた or a soldier might see. His color was a tinge t with mane and tail of ewny tint. Seventeen hands ith a barrel and haunches bespoke tremendous strength down to the most delicate d dainty breed in fact and d shoulder. He was here, his sight as he stood there, his d body leaning back from his head and propped for his and high, his ears erect, his risting, his red nostrils open- shutting with a strong, long- eyes turning from side to side ny menace and defiance.

(To Be Continued.)

A Good Temper.—The John butcher knives will keep their ing properly tempered. The in the best shape for aver- Prices, 25c, 30c, 35c and 75c. Brown & Co., 41 Douglas

Over the Teacups

The women of Sumatra wear costly dresses, many of them being made of pure gold and silver. After the metal is mined and smelted it is formed into a fine wire, which is woven into cloth and afterwards used for dresses.

The "Society" of Assurance for Widows and Orphans was the first known life insurance company and was established in London in 1699.

The Zarina has a shawl which she values exceedingly. It was sent to her by the ladies of Orenburg town in southeastern Russia, inclosed in a very small wooden box. The box has silver hooks and hinges and is ornamented on the outside with beautiful designs on a ground of blue enamel. The shawl which it contains is ten yards square and exquisitely fine.

Miss Dorothea Muir-Mackenzie, of England, who in March next will wed the famous pianist, Mark Hambourg, is the daughter of Sir Kenneth Augustus Muir-Mackenzie, the clerk to the Queen in chancery. He is the only man who is not taken unawares by a general election. It is Sir Kenneth who smokes out all the writs and when the election is over, receives and stores twenty-five tons of voting papers re- minding the votes of the electorate of the entire nation.

There can be no doubt in the mind of any girl who has ever tried to get into gown of her great grandmother's that the modern woman is really big- ger than her feminine ancestors. A party of women were being entertain- ed at afternoon tea the other day by an artist who has a large collection of seventeenth and eighteenth century costumes. One of the girls present said she would like to try on a certain gown and soon all the guests were slipping into the quaint old finery. But with only one exception—and she is a slim little thing of 16—no one could induce her ancient gown to meet her and frocks that were meant to cover her trains were ankle high on their wearers. The artist laughingly admit- ted that not one of his models could wear them.

The famous French comedian, Mon- sieur Coquelin, repudiates the assertion that women are lacking in a sense of humor. He says: "It is woman's ap- propriation of humor that makes her so companionable; her delicacy and ex- quisite tact that keep her from thrust- ing before your face. But just be- fore she conceals it, men make the mistake of thinking it is not there, and so I could not see a better ex- ample of humor than have given the world. Herhardt. She is full of it, she the lightest fling; there is no be- ing subtle for her to seize. And then she enjoys it! Her sense of the

ridiculous is most keen. She portrays life's tragedies, but not one of its comedies escapes her. Her smile, her laughter, they are ever ready to break out. They cannot be suppressed. She feels the mirthfulness of the world and that makes her only more keenly alive to its sorrows."

Tiaras and collars of precious stones are among the most important acces- sories to the evening toilet of the smart woman and nowhere are more beautiful specimens to be seen than at the courts held at Buckingham palace. Queen Alexandra's most lovely diadem has narrow bars thickly studded with diamonds, and the Duchess of Connaught, who has a penchant for pearls, wears a low Greek crown studded with pearls, and a magnificent collar set with pearl pendants. Some of the dia- dems worn at the court of England are wonderfully varied as to shapes and sizes, one, owned by a well-known peeress, being an exact copy of the circlet worn by the Diana at Versailles; and another smart mondaine wears a low band decorated with drop pearls. The great vogue is for light diadems, and the crown is never so well set off as by an artistic tiara on an artisti- cally coiffured head.

The crown princess of Germany was not the most docile of children and she remembers that she used to be far more anxious to make her name as a writer than to occupy any such exalted position as she does at present. Little royal princesses have to be kept more strictly at their studies than less important youngsters, of whom less will ultimately be expected in the way of learning, and the future Crown Princess proved a decided "handful" to her governesses. Instead of doing the tasks set her she used to while away her time by writing fairy stories, an amusement which gained her many a scolding. Praise for her literary ven- tures never seems to have been given her, but in spite of discouragement, she frequently despatched anonymous contributions to German periodicals, none of which were ever accepted.

To Make a Couch Rug. A strikingly handsome couch rug may be made from red denim in a few days, the light and dark sides being used alternately. The stripes may be embroidered in heavy mercerized yarn in black, sparingly outlined in gold. The design may be patterned from a Bagdad rug.

How to Sponge Cloth. Lay cloth to be sponged on a table, being sure that it is perfectly smooth. Cover all over with a muslin cloth wrung from hot water. Roll on a stick carefully, allowing no folds in either the goods or the muslin.

Lay away for one hour; press on wrong side with hot iron on a perfectly smooth ironing board.

The Woman at Home

Cranberries can be made very palat- able with much less sugar by mixing them with about half their bulk of ap- ples. Rub both cranberries and ap- ples through a colander.

To remedy white spots on the din- ing table have three cloths and three saucers containing one kerosene, one alcohol and one sweet oil; apply kero- sene first of all. If kerosene or raw linseed oil is applied as soon as the spot is first made, it will often remove it at once.

A silk parasol can be preserved from creasing and cracking between the ribs if, while the parasol is held partly opened in the hand, the upper part in- side the ribs is stuffed full of crumpled tissue paper. The parasol should then be suspended from a hook in the centre of a closet and paper laid over the outside to collect the dust. This treatment has preserved a delicate parasol for years in a perfect condi- tion.

A teaspoonful of liquid ammonia used in a warm soda is a great bright- ener of silver and glass ware. It gives glass a very brilliant polish. When washing the silver use a small brush where the silver is polished. Rinse in hot water and dry quickly and thor- oughly. If silverware is kept bright in this way it will not need the usual weekly or monthly polishing with whitening or other brightening agent.

Acetic acid, applied properly and persistently, will remove the most tenacious of warts. This is the prop- er way. Take the clean end of a dead match or any small piece of wood and dip it in the acid. On removing it there will be found about a drop cling- ing. Apply, or rather allow, this to drop on the wart, which, being porous, will soon absorb it. Do this every day to each wart, being careful to have the hand or any part left perfectly still. You will be surprised to see how soon the ugly things will disappear.

Broader shoulders characterizes the first of the spring shirt waists. The smartest designs of line shirt waist is made with three deep plaits on each shoulder, back and front. At the back the plaits taper toward the waist. When pattern provides for a high band/turn-down collar, but the waist is also finished with a stiff linen collar if pre- ferred. The regular shirt waist sleeve is made with three deep plaits on each shoulder, back and front. The fastening of the waist is in the front through the centre box plait. The stitched plaits and the broad shoulder line give the shirt waist an air of new- ness and smartness. Through this spring the lingerie waist will be more in vogue than ever, yet the tailor- made linen waist will also be much in demand.

The New Lipen Collars.

The fad of the embroidered linen collar and lingerie cravat has caused a demand for jeweled pins in rather large horseshoe, crescent and circle shapes, as these hold them closely to- gether, yet will not interfere with a soft bow. Sets of dainty straight col- lar pins are also increasingly popular, and two are worn to hold the collar fronts when a lingerie cravat without a bow is slipped up under the collar. Some of the new collars have little blittholes worked in the turndown part, and link collar buttons are pas- sed through this, holding the collar in place without pins. A stud matching the link buttons goes with the set.

Lace Robes.

Some of the new lace robes are mar- viously effective in design and quality. Sanbar princess designs, entirely in real cluny are something to enthu- sias. For those who cannot afford such extravagance are the imitation lace robes. Some of these come in the allover heavy lace effects, while others are of net foundation, with appli- cations and insertions of lace, frequent- ly of different qualities, as the contrast heightens the effect. Some of the shops are reducing the price of these, and it is well worth while availing oneself of the opportunity. A lace robe can be utilized in many different ways highly satisfactory to the owner. With different colored slips and accessories several smart changes can be indulged in.

The New Pongees.

The first showings include Pongees and Rajans in every leading color. Not only do all indications point to a prom- inent place for those silks, but the probabilities are that everything of that character and weave will have great vogue. A novelty is a silk slightly suggesting the Rajah and Pon- gees weaves, yet entirely new. It is called Mirrage, and is a two-toned mixture, giving a dark back and a much lighter surface, over which are shad- ovy hints of the darker color. The surface has a very high lustre, and a slightly rough or wrinkled texture, though this roughness is hardly per- ceptible to the touch.

Character Pictured in the Face.

The face pictures the emotions which rule—love, and where love and kindness abide, a sweetness pervades the face that can never be taken for anything else. Every feature the mouth, malice and cunning leaves their marks on the eyes, while greediness, selfishness and vanity is easily read on the face. The woman who would be lovely to look upon adorns all ill feelings, meanness and envy, knowing that they will certainly show themselves in her face and make her a human blotter of so much that is disagreeable.

Household Receipts

Broiled Mushrooms—Wash and strip off the skins. If large, cut each in half. If small, leave them whole. Lay upon a buttered troller, and cook over a clear fire, turning at the end of three minutes to broil the other side. Have ar- ranged on a hot-water dish rounds of thin bread, delicately toasted. But- tersprinkle lightly with salt and pepper; lay a mushroom on each and serve.

Grilled Mushrooms—Yash and peel, cutting off the stems. Lay all in a platter and cover with melted butter, with which you have mixed the juice of half a lemon.

Leave the mushrooms in this for fifteen minutes, before transferring them to a buttered broiler. Brown lightly on both sides. Lay upon but- tered toast (cut very thin), cover, and keep hot while you broil the stems, and when they are done garnish the dish with them.

Baked Mushrooms—Peel and cut off the stems. Put a layer of the mushrooms in the bot- tom of a well-buttered bakedish, the gills downward. Pour upon them a few spoonfuls of melted butter, mixed with a little lemon juice, salt and pep- per. Next, put in a layer of the stems and treat in the same way. Cover with mushrooms and set in a brisk oven, fit on a close top and bake, cov- ered, for ten minutes; remove the top, pour hot butter over the mushrooms; leave in the oven for ten minutes more and serve.

Creamed Mushrooms—Peel, scraping the stems, without cutting them off. Turn into a sauc- pan, cover deep with hot water, slight- ly salted, and simmer for ten min- utes. Meanwhile, heat in another ves- sel a cupful of milk, adding a tiny pinch of soda; rub a heaping table- spoonful of flour into a heaping ta- blespoonful of butter. Stir which into the milk and bring to a boil, stirring all the while. Drain the salted water from the mushrooms, season with pep- per and add the hot, thickened milk. Set the saucpan in a pan of boiling water, let the fire for five minutes, and turn the contents into a heated dish.

Mushrooms and Lobster.

To two cups picked lobster meat al- low half a pound of mushrooms. Pe- skin them, and cut into dice of uni- form size. Heat two tablespoons of butter in a saucpan and stir into it one of flour. With a silver fork and mix the lobster and mushrooms together, add to the "roux," set over the fire and simmer for five min- utes; take from the range, add half a cupful of cream, which has been scalded (with a bit of soda). Now re-

turn to the fire, setting the sauc- pan in an outer boiler of hot water. Simmer for three minutes more; stir in a glass of sherry and serve.

Mushrooms Stewed With Oysters—Select twenty-five fine oysters; drain off the liquor and dry them between two towels. Put two tablespoons of butter into a saucpan, and when it hisses add the oysters and stir un- til they rattle, and are smoking hot. In another vessel heat the oyster li- quor, season with salt and pepper. Turn into this a cupful of milk heated and thickened with a tablespoonful of four wet up with cold milk. Heat these together for three minutes. Have ready a cupful of mushrooms, peeled and cut small, stems and all. Turn these into the white sauce you have just made, and simmer five minutes. Cook slowly and steadily, stirring of- ten; season with salt, pepper and a tablespoonful of butter. Heat again, serve in the hot oysters, cover for one minute, and add the beaten yolks of two eggs. As soon as they are fair- ly set, add the other ingredients turn out and serve.

If properly made, this is a delicious dish.

Dandelion "Greens"—Pick the leaves from the stems, wash and drop into cold water. Boil as I have directed you, to cook spin- ach—in the inner vessel of a double kettle—adding no water to the veg- etable except what clings to the leaves. Fill the outer saucpan with boiling water and cook, covered, until the greens are soft. Rub then through the vegetable press into a saucpan; beat into them a teaspoonful of sugar and one of lemon juice, salt and pep- per, a tablespoonful of butter and one of cream. Don't forget a pinch of soda in the cream. Beat light and smooth, bring to the final boil and serve.

Creamed Dandelions—Cook the leaves as directed in last recipe. While they are boiling make a good drawn butter with two cup- fuls of milk, two tablespoons of butter, one of flour, a little salt and pepper. Add the pinch of soda to the milk. Drain the dandelions, pressing out all the water; mince finely, stir into the sauce, cook for a minute after the boil is reached, and just before serving, heat in slowly a well-whipped egg. Take immediately from the fire and pour into a deep-covered dish.

Stripes in Evidence.

Stripes gain in water an impor- tance as more and more of the new stuffs appear, and indications are that the stripe idea so popular in Paris last fall will have even a more successful innings this spring. Even where so comfortable, the hot trousers have often a grouping of printed designs to indicate stripes, and striped back- grounds, while one tone or two toned colorings are many and varied.

Care of the Bathroom

Many women think that if the bath- room is well-swept and tidied-up, ev- ery day, their whole duty to that de- partment is done. But of all the rooms in the house, this one requires the most lynx-eyed care. The plumbing should be most rigorously looked after, the taps should be inspected and thoroughly flushed each day at least once, by the mother herself.

In the autumn, when fever and such maladies are prevalent, it is customary to lay the evil to the fall weather, or to some form of malaria contracted while away in the country for a vacation. In reality, it is mainly be- cause the waste-pipes have not been flushed all summer, and are full of deleterious gases.

Before again taking up residence in a house which has been closed for a greater or less period, every faucet should be opened and the water allowed to run freely for not less than an hour. This is particularly true of the bathroom, though the kitchen should have its share of care as well. After this has been done, ammonia should be poured down and allowed to remain in the traps for some time.

No Fire Needed.

Chicago Chronicle. The world was white with snow. Snow flurries rose up and danced whirling like white demons down the road before the bitter wind. "Get up," said the half-frozen plasterer. "We'll brew a cup of tea." "Don't need no fire." "He made a hole in a pile of lime, pour- ed water into the hole and set his tea kettle in the water, covered it, and the water began to bubble." "Here, yare," said the plasterer a few minutes later, advancing with two cups of hot and fragrant tea.

New Zealand Trout.

Forty years ago, says The County Gentleman, there was not a single trout in all the length and breadth of New Zealand. Today New Zealand is a trout country. Trout are taken for their size and numbers, and thou- sands of fishermen come every year to the trout streams. Trout are taken the time and do nothing but fish. There is no doubt at all about New Zealand being the angler's paradise. Everything possible is done to help him and encourage him and make him comfortable. Hotels in some parts ex- ist solely for him, hotel managers are always ready to give advice, and in every town and village fishing tackle shops abound, where polite proprietors are ready with rods, flies, baits and information of all kinds about the state of the rivers, the fish in them, the sort of fly to be used and every- thing else that the would-be fisherman may want to know.