MC2289

POOR DOCUMENT

Touches of Fur on Parisian Toilettes

(By Nina Fitch).

PARIS, Sept. 15.—The "season of dead leaves" brings the first touch of winter to Paris clothes. Aptly is the fall here named so mournfully — la saison des feuilles mortes—for with the first September winds, sad, wistful, brown, the leaves begin to fall. Soon the rains turn them to a sodden mass under foot, and while elsewhere the eye is gloating on splendid reds and golds, here the sky gleams cold and grey through naked branches.

At such a time the appearance of furs is always welcomed, and very wisely the makers produce them long before the time of wearing. All along the streets of smart private shops are seen the cozy animal skins which are to make women beautiful and comfortable—sable, ermine, bear, marten, caracul, chinchilla, seal and numerous other fabricated pelts which must necessarily be nameless. These are shown largely in bits as yet, in scarfs which cover the shoulders of magnificent evening toilettes, in huge muffs, which may perhaps be held by a wax figure in a dancing frock. Still here and there are seen heavy fur hats—great turbans or tiny toques lightened with an osprey or a rose—or there may be a smart costume de trottoir (walking gown) with a trim plastron of some skin warmly crossed over the corsage. Furs, say the fairies of fashion, are to be tremendously worn, and so delicately mounted will all continue to be that even a mild winter will not frighten them away. Then, since the magnificence is on the increase rather than wane, there will be a furore for the more splendid skins.

"For the jeune femme,' said one great maker yesterday, "sable will have first place, and the choicer skins in these will show markings which are almost black in some lights. Eastern mink, with its deep, glossy stripes, will have second place, the jackets in these displaying richly embroidered vests and under-sleeves of quilled and puffed chiffon. For la maman, or the elegant elderly, silver fox will be in demand, and there is a tendency, too, to lighten this splendidly dignified skin with touches of color. For example, we have just made up a winter toilette for a Russian lady of black cloth with bands of silver fox. A foot border eight inches deep trimmed the skirt; the loose coat had deep cuffs and a collar of the fur. The linings of the entire gown were of deep red silk, and this rich doubleure showed magnificently in the big muff, which was further adorned with a head and two tails."

At the shops where effort is made to achieve novelty at any cost are seen some delightful toilettes, topped or trimmed with these fur trappings to set them off. But as yet the woman of fashion is wearing street gowns of medium weight, with feather boas and muffs to give the autumn touch. Such trappings are too fragile to be called mufflings, and since some are in the most delicate colors they are only another coquetry in my lady's wardrobe. A chic little walking frock encountered on the Avenue de l'Opera a day or two since was Parisian to its last thread. This was of brown serge, the model comprising a very short pleated skirt and a tiny loose jacket in slashed pleats over a blouse of kilted brown chiffon. Masses of burnished braid trimmed this costume, shining in rows on the smart little jupe like bands of copper. And with all this smartness, odd green buttons at the front of the jacket, which had a narrow vest of embroidered green; a tiny toque of brown velvet with a green paradise and a set of brown coque touched at the edges with green.

Cloth frocks with shoulder capes or smart little jackets which have a cape essence are numerous, and more than one princess frock has a shoulder covering in these little wraps, which are called "mantelets" here, are made of taffetas lightly lined, and trimmed about with kiltings or puffs. They are in the gown color or else black, for black goes with everything. Then how numerous are the odd coats, though so clever is the Parisienne in this matter that the separate jacket is made really a part of her costume. For one thing no woman of taste ever wears a tan coat with a colored frock. It must invariably accompany black and be further excused—for patchy effects are not admired here—by a black hat, gloves, etc. The jauntiest of the odd coats are still the loose box affairs, of tan or sage covert, with single fly front and sleeves mannishly small. With these go smartly plain skirts, rather long than otherwise, of heavy black satin cloth or serge, with a stiff helmet hat with a scant trimming and cock's plume is one very dashing headpiece. The white linen shirt for such a get up is on the mannish order, even to the stiff linen collar and string tie; and shoes of black patent leather have uppers to match the coat. Lastly a coat bouquet of violets or roses or gardenias is in keeping, and when so accoutred the Parisienne starts forth, she affects the American stride. The whole get-up, in fact, is supposed to be copied from la belle Americaine, but the chic French woman who affects it has none of the strong-minded look. For doubtless some American maid of Amazonian and independent tendencies started it. But to see the Parisienne at her best is to see her in the "confections" for which her city is famous. For some reason or other these perfect toilettes are generally of an elaborate nature, something for the gay places where people go to see and be seen. Rarely is a simple walking gown numbered among them, though when it is it is something indeed to pull the heart strings with its daintiness. In the foyers of the theatres, about the grand hotels, in the elegant cafes, everywhere one goes for an idle hour, trail gowns of a marvelous beauty and perfection of detail. To quote an authority on the subject, "elaboration, with an appearance of chic simplicity, is the order of things; and so deceptive is it all that fashions which seem the most modest are often the most costly in detail."

Metallic gauzes, shot with silk in shades of rose, cerise, sky blue, are among the materials of these splendors so daintily disguised. These have a rosy, golden radiance, and with a masterly touch Paris turns them into toilettes almost virginally simple, for satin or taffeta ribbons are the trimming used. Again a skirt of some splendid lace or other is topped by a sort of peplum overgarment of pale silk with a delicate border in embroidery or silver or gold braid. This overdress, coat, polonaise or whatever you choose to call it is catalogued under Greek effects, but anything more Parisian could not be imagined.

There is a tendency everywhere to continue the wide Empire belt, which is complement to both bodices and coats; and often they oddly adorn long coats, showing only at the back and front. An old notion revived for skirts is the two-tiered jupe, which is displayed in both street and evening styles, double falls of rich lace often forming them in the last case. Sleeves have reached a point which all but defy description, for no two pairs are alike, and those in the smarter frocks are veritable freaks of millinery. Especially are the sleeves of certain little odd jackets and long cape-like wraps charming for here the materials seem only to take a drop over the shoulders, in some fantastic shape or other, and under this graceful cap fall billows of lace in prim frills. This cape-like arrangement for sleeves is likely to be a marked feature of the winter for loose smart coats of a fantastic nature.

In the headgear which tops this evening elegance is observed more extravagance than ever, for if it is the modish thing to look simple in costume, the dressy hat must simply swim with luxury. Magnificent ostrich feathers, long, misty paradise plumes and immense aigrettes contribute to this look of opulence, which touches of gold and silver emphasize. Lace and drawn net and tulle, and a mixture of crin-lace and satin straw shape these first evening hats. High jam-pot crowns and broad brims, which may be lifted slightly at the left charming jacket shown with a green cloth skirt was of seal in very nearly the same color. Baby lamb and brown sealskin are combined materials for many pelerine capes of a more elderly sort, the lamb being used with the ease of a bias silk for flouncing revers, bows, what not. White and black caracul are also much in evidence, some makers showing very beautiful jackets of the first sort, rich with lace and a spare number of magnificent buttons. These snowy wraps, which are altogether charming with their trimmed three-quarter sleeves and easy models, are bien sure for evening use. Irish lace in flamboyant patterns may form the yoke of one, but sleeve and front falls are softened with fine net, a thinner lace, or even tulle. In fact, so fond is Paris of extremes that tulle is likely to be a legitimate decking for evening furs; especially for ermine or other delicate or white skins, in which case a hood arrangement of the tulle may be fringed with little rosebuds. A combination of tulle and marabout also trims many of the cloth evening wraps, this melange resulting in a ravishing lightness.

But to go back to the things which may be worn at the moment, or very soon—scarfs and muffs. Many neck pieces are round, immensely long and finished at the ends with a full fluffy tail. Muffs are both round and flat, though a long, narrow roll, called at some places "the tube," is perhaps the most vibrant style. Except for its great length, however, this muff seems insignificant, for it is far from producing the opulent look of the big, round or flat ones. Draw strings at the top continue to be seen in many of the last sort, though one valuable authority claims that it will be thought smarter this winter to carry them flattened out. As to the flat scarfs, they have grown wider if anything, several seen being made much on th lines of the gauze scarfs smart women have learned to wear so gracefully. These are necessarily of the lightest skins—baby lamb, ermine, etc.; and doublings of chiffon, finished with a soft puff border, contribute to the light weight and fragile look of these most elegant fixings.

Many smart costumes de trottier are seen made of cloth or other wool material, with with an under trimming, are also features.

The accompanying drawings display the furs, gowns and hats now exploited by Paris makers.

PALATABLE SERVICE OF THE VEGETABLE

There is too apt to be a prosaic sound about the word vegetables, and many cooks make them rather prosaic and conventional in the serving, although, with a little thought and study, the wholesome vegetable may be rendered almost as attractive on the table as the more picturesque fruit. Some vegetables naturally combine with certain meats and are particularly appropriate when served in such connection; for instance, roast beef and browned potatoes. Spring lamb and green peas, fried chicken and corn, bacon and beans, and so on. Then there is the delightfully appetizing idea of the French casserole, where small potatoes, bits of carrots, onions, green peas and other small vegetables are mixed with a well-seasoned gravy. It is always better to have but one or two vegetables, attractively prepared in important guise, than to serve three or four plainly cooked and perfunctorily put on the table. The artistic cook will find great scope for the exercise of her powers in the preparation of vegetables. There are various kinds of special knives and other tools for cutting root vegetables into fancy shapes, to be used as garnishes. Potatoes may be cut by this means into little cubes, marbles, crescents, slivers and even latticework designs for frying in hot lard, and other vegetables may be cut to simulate flowers and done in other decorative shapes.

Always be sure your vegetables are perfectly fresh. If parsley or watercress are used for garnishing, have them green and crisp, without a tinge of yellow. Lemon slices cut just before serving are an attractive adjunct to the parsley garnish, and sliced tomatoes laid on a border of watercress around a steak or baked fish make the dish very appetizing.

Boiled Asparagus—Wash the stalks thoroughly, leaving the asparagus as fresh as possible. Tie five or six stalks together with string and boil in the little bundles so formed, taking care to have the stalks all the same length. Put into boiling water, with a good pinch of salt, and boil over a hot fire without a lid on the pot for about twenty minutes. Have some fresh toast, without crusts, ready in the bottom of the vegetable dish. Take the bundles of asparagus out with great care to prevent the heads from breaking. Put them over the toast, all the same way, and cut the strings. The sauce for this may be poured over now or served in a separate dish. It is made of melted butter, seasoned with salt and pepper and the juice of a lemon.

Boiled Black Beans.—This will be found an unusually appetizing dish. Soak the beans first in a bowl of water for three hours. Then place in a saucepan and boil for three hours more, as they need to be cooked thoroughly. Drain off all the water and pour the beans into a large saucepan in which you have already placed several small pieces of bacon, some tomato catsup, a few mushrooms, a little chutney or a dash of mustard and some anchovy sauce, and let cook for another half hour. Serve on a flat dish with a border of boiled rice.

Boiled Beets.—These may be made more attractive than usual by means of a fancy cutter. First boil the beets, after a thorough washing. When done remove the skins and cut into heart-shaped pieces. Place a lump of butter in a saucepan and put the best pieces in carefully. Let them cook about five minutes more, sprinkling them with pepper, salt and a bit of sugar. Serve at once on a dry hot dish.

Cabbage With Cream.—The so-called plebeian cabbage may be served in a number of appetizing and attractive ways. Prepared with cream it is especially dainty. Wash and blanch the cabbage well. When cool remove the outer leaves and chop the rest fine. Put into a saucepan with a large lump of butter, some salt and pepper. Thicken with about a tablespoonful of flour and then add a cup of sweet cream. Mix thoroughly and cook for about three-quarters of an hour. Heap on a hot dish and serve. This will accompany any meat and is a particularly wholesome dish.

Stuffed Cabbage.—This will take a little more trouble to prepare than the above, but the result is unusual and appetizing enough to justify the work. Boil a large head of cabbage, taking care not to let it get too tender. Cut out the heart, after draining, and fill the space with the following mixture: Two tablespoonfuls of minced ham and any other kind of cold meat, a little minced suet, pepper rind of a lemon, the whole held together with a stiffly beaten raw egg or a little milk. After this mixture is packed into the cavity tie the cabbage firmly with string and put into the oven to bake for twenty minutes. Baste frequently with butter or dripping and take care that the cabbage does not burn. Serve on a platter with a rich brown gravy around the cabbage and a few slices of lemon and bits of currant jelly on top.

Red Cabbage and Oysters—This dish is more in the nature of a relish and should be served at the same time with the meat. The cabbage is first pickled and then placed in a bowl of hot water for about ten minutes. Then dry thoroughly, and put into a saucepan with considerable black pepper, some stock and drippings. Let cook until done and leave the oysters stewing meantime. Place them in the center of the dish and arrange the red cabbage around them in circular shape. Dress the oysters with crisp parsley.

Fried celery—Boil firm heads of celery until about half done. Then dry thoroughly, cut into small pieces, dip into batter and fry in boiling lard in a deep kettle until a crisp brown. Serve with watercress and lemon slices.

Egg Plant and Cheese—First peel the egg plant and then quarter it, removing all the seeds. Have a stewpan ready and rub it with a split clove of garlic. Then put the pan on the fire with a large lump of butter. As this melts, put in the egg plant and season it. When the egg plant is nearly done cover with grated Parmesan cheese and mix thoroughly. Serve on a hot dish, garnish with small diamonds of buttered toast. Add a little more cheese as you put the egg plant on the dish.

Mashed Onions—Wash, peel and blanch the onions and then put them in cold water to prevent their changing color. Then drain and place in a large frying pan with a generous lump of butter. Sprinkle with salt, pepper and a bit of sugar and fry until the onions are a light red. Add some Spanish sauce and simmer. Then mash the whole through a sieve mixing a little meat glaze and some melted butter with it and serve. A few sliced strings of green and red peppers make a nice garnish for this dish.

BEAUTIFUL FALL SHOES.

Gold Bond Shoes Are Forging to the Front.

For shapeliness and fitting qualities they are without superior in Canada or the United States. Prices, $3.50 to $5.00

HOME OF THE GOLD BOND.

WILLIAM YOUNG, 519-521 Main Street.

CANADIAN PACIFIC

MONTREAL EXCURSIONS

Via the Canadian Pacific Short Line

GOING Sept. 20, 21, 22 Good for Return Oct. 8th

GOING October 1, 2, 3 Good for Return Oct. 17

$10.50 from St. John to Montreal and return

EXCURSIONS TO WESTERN STATES POINTS

Good Going Sept. 20, 21 and 22 Good for Return until Oct. 8th

To Detroit and Return, . $25.50
Chicago and Return, . 28.50
St. Paul and Return, . 44.50

Also rates to other points

CANADIAN PACIFIC

PORTLAND and BOSTON EXCURSIONS

Via the All Rail Line

GOING Sept. 18th to Oct. 18th

RETURNING 30 Days from Date of Issue

From St. John, N. B.

To Portland and Return, . $8.50
Boston and Return, . 10.50

Equally low rates from other points

Tickets issued from St. John, Fredericton, McAdam, St. Stephen, St. Andrews and intermediate stations, and from all stations on the Intercolonial, P. E. Island and Dominion Atlantic Railways.

For full particulars apply to W. H. C. MACKAY, St. John, N. B.

Or write to W. B. HOWARD, Act. D.P.A., C.P.R., St. John, N. B.

COAL

IT IS A GOOD PLAN.

For People To Buy Their Coal As Early in the Fall as Possible And by doing so and having it delivered in the fine weather and before the heavy rush for coal just preceding winter occurs, a better and cleaner delivery can be made.

Special prices for quantities of Old Mine Sydney; Broad Cove, and Springhill.

Also for Scotch and American Hard Coal.

J. S. GIBBON & CO.
6½ Charlotte St.; Smythe St. and March St.

Best qualities of Scotch and American Anthracite Coal in Stock.

Dry Hard and Soft Wood, Sawed and Split.

GEORGE DICK, 48 Britain St. Foot of Germain St

Telephone 1116

$3.50 PER LOAD DELIVERED For Springhill Soft Coal. Cleanest coal mined in Canada. Both American and Scotch Hard Coal always in stock.

St. John Fuel Company,

Charlotte Street, opposite Haley Bros. Telephone 1504

HOTELS

ROYAL HOTEL,

41, 43 and 45 King Street, ST. JOHN, N. B.

RAYMOND & DOHERTY, Proprietors.
W. E. RAYMOND. H. A. DOHERTY.

VICTORIA HOTEL,

King Street, St. John, N. B.

Electric Elevator and all Latest and Modern Improvements.

D. W. McCORMICK, Prop.

The DUFFERIN.

E. LeROI WILLIS, Prop.

KING SQUARE, St. John, N. B.

Clifton House,

74 Princess Street and 141 and 143 Germain Street, ST. JOHN, N. B.

W. ALLAN BLACK, Proprietor.

DO YOU BOARD?

NEW VICTORIA HOTEL—AN IDEAL Home for the winter. Warm, well-furnished rooms; good attendance; good table; home-like in all respects. Terms very moderate for service rendered.

248, 258 Prince Wm. Street, St. John.
J. L. McCOSKERY - - - PROPRIETOR.

Prince Royal Hotel,

113-115 PRINCESS STREET.

Centrally located. Cars pass the door every five minutes. Few minutes walk from Post Office.

MRS. C. GLEASON, Prop

ST. MARTINS HOTEL,

(Formerly Kennedy House).

ST. MARTINS, N. B.

New management, newly furnished throughout. Fall partiulars can be had by calling 'Phone 1488, or writing to A. W. WILSON, prop., Kennedy House, St. John, N. B.

BISCUITS.

Our Graham Wafers cannot be equalled in the city. Ask your grocer for them and see you get the York.

YORK BAKERY,
390 Brussels street.
565 Main street.

STEAMSHIPS

Crystal Stream

Will leave her wharf, Indiantown, TUESDAY, THURSDAY and SATURDAY for COLE'S ISLAND, 10 a. m. Returning, will leave Cole's Island, MONDAY, WEDNESDAY and FRIDAY at 6 a. m. Freight received at warehouse at Indiantown at all hours.

STAR LINE STEAMSHIP CO

One of the Mail Steamers, "Victoria" or "Majestic," will leave North End every morning (Sunday excepted) at 8.30 o'clock, for Fredericton and intermediate Landings.

Returning will leave Fredericton every morning (Sunday excepted) at 8 a. m., due in St. John at 3.30 p. m.

R. S. ORCHARD, Manager.

PATENTS

PROCURED AND DEFENDED. Send model, drawing or photo. for expert search and free report. Free advice, how to obtain patents, trade marks, copyrights, etc., IN ALL COUNTRIES. *Business direct with Washington saves time, money and often the patent.* Patent and Infringement Practice Exclusively. Write or come to us at 625 Ninth Street, opp. United States Patent Office, WASHINGTON, D. C.

C.A. SNOW & CO.

WESTERN ASSURANCE CO.

Est. A. D., 1851.

Assets, $3,300,000

Losses paid since organization

Over $40,000,000.

R. W. W. FRINK,

Manager, Branch St. John, N. B.

EQUITY SALE

THERE will be sold at Public Auction, at Chubb's Corner (so called), in the City of Saint John, at the hour of twelve o'clock (noon) on Saturday, the thirteenth day of October next, pursuant to the directions of a certain decretal Order of the Supreme Court in Equity made on Thursday the twenty-sixth day of July A. D. 1906 in a certain cause therein pending, wherein American Unitarian Association is Plaintiff and The Church of the Messiah in the City of Saint John is defendant, with the approbation of the undersigned Referee in Equity the Mortgaged lands and premises described in the Plaintiff's Bill and in said decretal order as "All that certain lot piece and parcel of land situate lying and being in the Province of New Brunswick and bounded and described as follows:—All that certain lot of land situate in Kings Ward, in the said City of Saint John, known and distinguished on a plan of subdivision of the Chipman property (so called) as lot number fourteen (14) and a portion of lot number fifteen (15), the lot hereby conveyed having a front of fifty feet on the southern side of a reserved street fifty feet in width, called Chipman Street, and extending back therefrom southwardly along the western side of a prolongation of Prince William Street eighty-four feet, or to the rear of lots numbered four (4) and five (5) on said plan; together with all and singular the buildings, fences and improvements thereon and the rights and appurtenances to the said land and premises belonging or appertaining and the reversion and reversions, remainder and remainders, rents, issues and profits thereof, and all the estate, right, title, interest, use, possession, property, claim and demand whatsoever both at law and in Equity of the said The Church of the Messiah in the City of Saint John, in, to, out of or upon the said lands and premises and every part thereof."

For Terms of Sale and other particulars apply to the Plaintiff's Solicitor or to the undersigned Referee.

Dated this sixth day of August A. D. 1906.

E. H. McALPINE,
Referee in Equity.

C. N. SKINNER,
Plaintiff's Solicitor. 2 mos.

T. T. LANTALUM,
Auctioneer.

ROYAL INSURANCE CO.

Of Liverpool, England.

Total Funds Over $65,000,000

KAYE, TENNANT & KAYE,

Agents, 85 1-2 Prince William St, St. John, N. B.