

# Home Circle Chat

## Literary Dandies

Mark Twain's white dress suit, which he has recently adopted, might, had the fate of its genesis been some years since, have been taken for a sartorial counterblast to the black shirt affected by R. L. Stevenson.

Stevenson's case is thus described by a fellow member of the Saville Club: "He wore a black flannel shirt, with a curious knitted tie twisted in a knot; he had Wellington boots, rather tight dark trousers, a pea-jacket and a white sombrero hat. But the most astonishing item of all in his costume was a lady's sea-suit, rather like the one about his shoulders, fastened at the neck by a fancy brooch, which also held together a bunch of half-a-dozen daffodils.

Lord Lytton and Dickens prided themselves on being literary dandies, but in the matter of clothes, their light faded before that of Disraeli. In the days when the novelist was paramount to the politician, a black velvet coat, lined with satin, purple trousers, with a gold band running down the seam, a gold watch-chain, with elegant lace ruffles of such length as to cover his hands, and white gloves, the outside of which were decorated with a number of rings, were, with the addition of a profusion of gold chains that meant more about his person, his not infrequent attire.

The dress of Gerard de Nerval, the French poet, was, on one occasion at least, in keeping with the lobster which he was wont to lead abroad on a gaily-colored ribbon. Trousers, waistcoat and waistcoat were of green satin, each, however, of a different hue, to represent the varied colors of the sea under diverse conditions. His hair was adorned with long strands of seaweed, while around his neck he wore a string of coral beads. The buttons of his coat and waistcoat were composed of shells, while on his breast were pinned several pebble brooches. To complete his marine garb, he carried in his right hand a Neptune's trident.

Dumas, in the matter of personal adornment, he was not infrequently seen abroad in a uniform, plentifully besprinkled with metallic decorations of his own design, while he once attended an ambassador's reception wearing a shirt covered with red diamonds faring about in little red rings are no longer fashionable, in fact they are to be banished; and colored ones have arrived to take their place. They are attractive, demanding as they do for their complete, pretty setting colored foot gear, not altogether so, perhaps, but of a color mingled with black. That is why we find black and white, or gold and grey, fawn, green and even purple uppers worn with stockings of the tints mentioned.

For a while, for costume is the favorite excursion into the ultra-fashionable woman at the present moment. For my own part I am above all supreme; so distinguished and above all, a new idea in costume may be noticed in the exceedingly fastidious little silk coats, literally covered with the narrowest of lace, as well as coats of woollen lace bound with linen, and with linen skirts of the same color.

For underwear, we still remain faithful to our nainsook petticoats; one suffices to make a linen skirt stand out, and for open work dresses trimmed with braid insertions, we have the narrow white silk slip so generally adopted, and which is really just a lining to the upper skirt. Petticoats are more and more profusely trimmed with intricate designs of lace or Valenciennes lace. The underbodies are quite frequently visible through the gossamer transparencies, and white, therefore, the prettier and daintier they are so much the better.

In all the newest hats, tulle twisted round, that seems in greater favor than the heavy felt of gauze which waved so languidly from our heads last year. Parasols are still exquisite in their elegance of linen and lawn encased with lace or embroidery. The handles must not be forgotten, as frequently they are a triumph of the goldsmith's or jeweller's art.

Purses and bags are of infinite shape and variety, and even more elegant (if that be possible) than ever. Doomed in grey or natural color, rounded flaps and a looking-glass is a useful accessory, and suits a tailor-made costume. Quite the latest geur is the large gold network bag with square fastenings, and a clasp in the middle of gold and platinum links, looking like a "check" stuff. The clasps are set with precious stones and not infrequently the clasp is a large diamond. The purses are in large variety. The favorite gems in London during this season were emeralds. They are set in a variety of ways, and are, for the most part, of good reasons. First, because they are exquisitely beautiful and very expensive, therefore fortunate is the woman who is able to possess these really glorious gems; moreover, they are in fashion, and for this year, the most splendid emeralds are designed in the old Greek classical manner that took all hearts in the days of the first Napoleon, whose favorite color was what we now call Empire green.

Turquoises are enjoying a new reign of popularity this season, and never look better than in company with diamonds. The most beautiful collars for the throat are those made of turquoise with a central old world blue enamel. From the collar hangs a loop of pearls with a pendant attached made of diamonds and three drooping pearls, each with a different gem.

Just now rings are worn extensively, especially in the marquise and hoop styles, and a white ring with a large stone, the latter with gems packed closely together in what is called the pave style. As many as six are worn on the ring finger, each set with a different gem.

Many women are wearing now, even with full dress toilettes, the most exquisite chateaus of a very short length, with a quaint old world charm. Among other new jewels I may mention the large safety pins, which are entirely new. They are much in vogue just now; they are often ten or twelve centimetres long, and serve to fasten the cambric fronts of our blouses. Some have three different stones, others have all rubies or sapphires. They are lovely things, and though so valuable, form the favorite ornament for afternoon wear; they are discreetly charming.

Believe me, there is nothing in worse taste than to be overdressed. The most simple dresses generally fulfill the mysterious and unwritten law of good style. They are pleasing to look upon, because they are difficult to understand, and infinitely smarter than the woman who seems, poor soul, to be weighed down by frills and furbelows, silks and satins. Some women have that simply wonderful gift of putting on one stone, perhaps as if it were, whereas another possessed of any number of wonderful stones puts them on in an indescribable manner.

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I kneel to you! Of those you were whose kind old faces grow more fair. As Point and Flanders yellow.

## Fashion's Fancies

The subject of dress knows no "slack season"; such a thing could not be thought of; the requirements of the type of season satisfied the modistes and milliners quickly turn their attention to another theme, the world of dress goes gaily on. White still asserts its claims for patronage with overwhelming evidence, and is still all conquering. At the fashionable English and French watering places the best dressed women choose white, and wear it constantly. White is chosen in preference to any color, the motoring woman orders it and in fact it is universal. The verities faring about in little red rings are no longer fashionable, in fact they are to be banished; and colored ones have arrived to take their place. They are attractive, demanding as they do for their complete, pretty setting colored foot gear, not altogether so, perhaps, but of a color mingled with black. That is why we find black and white, or gold and grey, fawn, green and even purple uppers worn with stockings of the tints mentioned.

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## Breakfast Menu and Recipes

Rolls  
Rolled Bacon  
Poached Eggs with Mushrooms  
Tongue Pancakes  
Ham  
Brawn  
Toasts  
Preserves  
Fruit

All or any of which make a change for breakfast from the ordinary eggs and bacon.

Rolled Bacon  
Put a teaspoonful of white bread crumbs into a basin, pour sufficient boiling milk to cover them and beat them to a stiff paste. Then stir in a teaspoonful of finely chopped parsley, a saltspoonful of very finely minced shallots and three saltspoonfuls of cooked chicken which has been passed through a mincer. Season the ingredi-

ents in a well heated oven on a buttered baking tin. When done scatter some chopped parsley over the slices and arrange them in a circle on a hot dish and pile the bacon rolls in the middle. This dish can be prepared the previous day, so that the rolls will only have to be fried in the morning.

Scalloped Haddock  
Remove all the skin and bones from a cooked smoked haddock and divide the fish into flakes. Break two eggs into a basin and beat them with an egg whisk until they are quite thick and creamy. Add three table-spoonfuls of milk, half a teaspoonful of anchovy essence and a little salt, pepper and powdered mace. Melt the butter in a saucepan and pour in the egg mixture and stir it with a wooden spoon over a moderate heat until it is of the consistency of custard. Then remove the pan at once and add the flaked fish. Have at hand some china lambkins cases which have been made hot in the oven and buttered. Fill them with a sharp and scatter a layer of fried bread crumbs over the top. Place the cases in the oven for a moment or two and serve quickly in a silver dish.

Tongue Pancakes  
Pass half a pound of cooked or tinned tongue through a mincer and mix it with the yolk of two hard-boiled eggs, which have been rubbed through a sieve, and a little chopped parsley. Season with salt and pepper, curry powder and nutmeg, and moisten with a quarter of a pint of thick white sauce and the yolk of a raw egg. Stir the mixture over the fire in a small saucepan containing a little warm butter, until it is hot, but it must not boil; then spread it out on a plate until it gets cold. Make a light batter of flour and water, and use a large pan to make a thin pancake. When three have been made, drain them well on soft paper and when they are cool cut them up with a sharp knife into pieces about four inches square. Spread a layer of the minced tongue on each piece and then roll up the shape of a small sausage. Dip the little rolls into beaten egg, cover them thickly with bread crumbs and finely crumbed vermicelli (mixed in equal quantities) and fry in deep boiling fat. Serve garnished with fried parsley.

Poached Eggs with Mushrooms  
Cook 3 or 4 large mushrooms in butter until they are quite tender, mince them finely and return them to the pan. In which they were cooked contain them with a small quantity of thick brown sauce and season with salt, black pepper and a dash of vinegar. Heat up some rounds of bread from slices of medium thickness (they should be sufficiently large to take a poached egg), dip them in cream and place them at once in a boiling butter until they are a golden color. Then spread them with some of the prepared mushrooms, but leave a space about the middle. Have ready as many poached eggs, which have been neatly trimmed, as there are rounds of bread; place one egg in the middle of each round and pour a teaspoonful of thick cream over the

ably vulgar fashion, and all their beauty is sacrificed. Apparent simplicity is, however, nearly always costly, but alas! Most things in dress are. The cult of apparent simplicity has become a regular study in England during the last three seasons.

The Value of Nursing

Plenty of talent and not a little courage is required by a woman who intends to take up nursing or medicine as a profession. A good nurse, like the poet, was in the same sense born, not made. She has to go through a long and arduous training, and a long observation, during which, in addition to learning the principles of the science and art of nursing, and invalid cooking, she must cultivate the power of sympathy, tact, patience, firmness, and kindness to deal with people who in times of illness are so often wayward, capricious, and exasperating. cannot help wondering what will be the future of the successful students who take prizes the other day, and certificates at the London (Royal Free Hospital) school of medicine. Will they join the ranks of general practitioners, or will they take up some special line of study? It is to be earnestly hoped that their good qualities will be rightly directed. It has been asked many times, "What is the value of nursing?" and the answer is, "Nursing is no royal road to wealth." Dr. Osler says, "do not believe in men, but believe much less in women, who pose in a very false direction, when it comes to a matter of life or death, turn instinctively to the nurse, and look up to her as believing in man, with all his faults and failings. Yes! there is plenty of work to be done, and good work, waiting in the world to be done by energetic and industrious women, work for which they are well suited, either as practitioners or as lady doctors, and in which they will meet with a fair field for the exercise of their talents, and must be battled with by other sex. Those who are experienced in what the presence of a thoroughly educated nurse is in a hospital, who realize that her calling is a profession, to perhaps being a means of living, is in the highest and truest sense a mission, agree with what the most successful physician of the Victorian era said: "Nursing has sometimes been made a trade, sometimes a profession. It will never be what it should be until it is made a religion." For lady doctors, there are happily many fields open, and many departments of high scientific research which are eminently suited to women. Also many women make capital teachers and lecturers, and expounders of domestic hygiene. And there is also a large field for work in India and the mission fields.

If any of my readers are unfortunate enough to have any face scars, a liquid powder which is easily made at home will entirely hide them. Two teaspoonfuls of simple tincture of benzoin, half a teaspoonful of glycerine, 3 oz. of elder flower water, 1 dr. of perfume, make a delicate, delightful liquid powder to hide scars.

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## Housekeepers' Notes

**Pastry Making**  
I have been asked to give an easy recipe for pastry. I am now giving two recipes which, if carefully followed, will prove quite simple. The success of pastry lies as much in the handling as in the ingredients. For ordinary pastry, baking powder will make it light.

**Puff Paste.** Half a pound of flour, three ounces of butter, five ounces of lard, half a teaspoonful of lemon juice, about a quarter of a pint of cold water. Press all the moisture from the butter and lard, and keep it as cold as possible. Mix the flour, lemon juice, and water into a stiff paste, roll it out a little. Make the fat into a ball, using a little flour. Put this in the center of the paste, and press it towards the edges. Then fold them over it completely, forming a sort of square. Roll this out straight, using a rolling pin, as before. Fold the paste again towards the centre, turn it half round and roll again, fold it up, and set aside in a cold place for fifteen minutes, then roll and fold up as before. Repeat this six or eight times, all setting it aside once again to get cold. The colder and firmer the butter the lighter the pastry. If wanted for a turnover, it is a good plan to roll it out a little, and then fold it up half make the pastry the day before. A night spent in a cold larder will do it good. Another simple paste which you can make, and use at once for fruit tarts is as follows:—Eight ounces of flour. Put this on a pastry board and with a rolling pin rub into it four ounces of butter. Add one ounce of sugar. Then put in a dash of salt, and mix in thoroughly one ounce of baking powder. Mix these ingredients into a stiff paste, then roll out, and use at once.

**Cold Dinners**  
Providing a cold dinner for her family during the summer months no longer means that the housekeeper is putting them off with that cold-meat domesticity which has been so much talked of. It is, fortunately, no longer possible to offer guests an almost entirely cold menu in the dog days. During the summer months, especially when there are sun and shade, with tennis, cricket, and a hundred kindred engagements, it seems almost an impossibility to have a hot meal at 7.30 with all the degrees of comfort one and all. Cold dishes have come very much to the fore, and though they are best in their more expensive forms, there are many economical substitutes that are novel and delicious. Most ordinary cooks shy at the idea of aspic jelly, but a good stock from veal, mutton, or beef, or fresh beef bones can be made clear with very little trouble, and when boiled with just the right proportion of leaf gelatine can be used for moulds that may be filled up with what is called a "cold meat scrap." A delicious dish can be made of fish, flaked and embedded in the jelly, with the addition of some carefully selected vegetables. A good mould can also be made with sweet corn, blanched and boiled, cut up and ornamented with a ring of alternate tomato and cucumber round the mould. For a substantial dish cold aspic, which is generally popular, but is not considered "smart" enough for a dinner, though if carved by a master hand in water-like slices, there is no reason why it should yield a place of honor to either its roasted relations or lamb or poultry. The Germans have a delicious cold aspic which is somewhat like a cold meat scrap, and is served with it, and of a change from salad. This aspic is composed of cold potatoes, hard-boiled eggs, and a little vinegar, all mixed and finely chopped, and then a dash of final. Salads are endless, as are the ways to dress them, but for an accompaniment to cold roast lamb, green peas tossed in butter, and a little of the right thing. Cold sweets are innumerable. Tarts filled with well sweetened stewed green gooseberries make a most delicious accompaniment, and should each be crowned with whipped cream.

**Helpful Hints**  
Tan leather shoes which have become discolored can be beautifully cleaned by rubbing with a slice of raw potato. When dry polish in the usual way.

It is almost impossible to prevent the surrounding woodwork from becoming the grass of the keyhole. A good plan is to take a piece of thin cardboard and cut a piece the size of the keyhole out of the middle of the board, and then, after the polishing operation is entirely over, rub the cardboard in this entirely saves rubbing the paint.

A good brass lacquer can be made by dissolving an ounce of ground turpentine in two ounces of alcohol, and adding two drams of Spanish annatto, in one pint of highly rectified spirits of wine. Place the bottle in a moderately warm place, and shake it for four or five days, occasionally shaking it. Powder roughly three ounces of good seed lac and add. Shake occasionally until the lac is dissolved. It should be slightly warmed and applied with a clean paint brush.

The best way to clean an invalid's room is to rub the carpet all over with a cloth wrung out of ammonia, diluted with a little water, and then with a little turpentine, and turning the cloth as the dust and dirt collect upon it. Change the cloth frequently. This is far better than sweeping and raises no unpleasant dust or dirt.

Oak furniture that has become dingy should be brushed over with warm beer, and when thoroughly dry, polished with beeswax and turpentine. When storing away blankets for the summer cut up a bar of well dried yellow soap, and lay the pieces among the blankets. This will keep the moths away.

For dusting furniture, particularly if it is at all elaborate in design, there is nothing better than an ordinary hairbrush. The hair of the brush cannot scratch the surface, and they remove the dust from crannies and corners better than any duster can do.

**Knitting on a white tulle pillow** containing 700 love letters, Miss Alice Anderson was married at the residence of her father, Mr. Rogers, Rogersford, Pennsylvania, to Mr. Harry W. Conrad, of Philadelphia. The love letters had been exchanged during a four years' courtship.

**Restful Holiday**  
It is interesting to notice that the latest craze in England this year for a peaceful holiday is said to be a holiday pursuit, it is said slow travel is the best rest. Strange as the Paradox may seem, motoring has brought about a liking for caravaning. The man or woman who likes to do something that every one else is not doing, is made very happy indeed by this new sensation for a summer holiday, quite out of the every day routine. Certainly it is a holiday free from all the worry of tips or the running up times of trains, and where telegrams and telephones are as things unknown. Then again, if the weather is bad, there is no need for the woman in her caravan trip, as there is for the woman who takes her holiday with boxes and boxes of vanity dress, and a motor car, and a fashionable resort. If on the other hand the weather is fine and warm, the caravaner goes on to a good health resort, and after a day or two, bored by the caravan life and needing a change for a few days, can break the monotony by staying at a first-class hotel. Just a charming little house on wheels. There is always a good sized sitting-room, and generally a bedroom, for all the world like a ship's cabin, with a bunk on either side, the bunks fitted with spring mattresses, and a comfortable cot in the middle. It is a holiday, like living in a new world. Full of knowledge of new and unexpected country places and people, if kept on the road, and the nearest links, or if a devotee of fishing trout stream, it is certainly delightful to spend a free and simple holiday life, cooking your own meals, washing one's own clothes, and if a caravaner, and will one day succeed in this people, it is a most inexpensive holiday. The caravaner does not get bored, though a book is seldom opened or a card game played, though each day is apparently alike, the life never becomes monotonous, and is full of change. For one is always busy—simply living.

**Fried Chicken**  
Braise a chicken with plenty of vegetables and when it is nearly cold cut it up into neat pieces, such as would be suitable for a dinner party. Remove the skin, and move the pieces of chicken with flour, then dip them into beaten egg and cover them thickly with very fine dry bread crumbs, seasoned with salt and pepper and allow them time for the crumbs to harden, fry the little rolls in boiling fat until they are a golden color. While they are being prepared cook some moderately thick slices of tomato, put the eggs into a quick oven for a minute or so to glaze them and serve them with the chopped parsley scattered over the top.

**Flowers for the Table**  
It is a pretty conceit to have bowls filled with sweet peas, very light and effective schemes can be carried out by choosing the shades of such white and pink, shading the deepest crimson or purple shades up to mauve. Sweet peas have so little foliage of their own that they require some light and pretty foliage and for this purpose asparagus fern is charming. Shirley poppies are infinitely decorative in their wealth of color and gracefulness, and in fact it is impossible to say enough in praise of Scrubbs' Cloudy Ammonia for all housekeepers' general uses.

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Braise a chicken with plenty of vegetables and when it is nearly cold cut it up into neat pieces, such as would be suitable for a dinner party. Remove the skin, and move the pieces of chicken with flour, then dip them into beaten egg and cover them thickly with very fine dry bread crumbs, seasoned with salt and pepper and allow them time for the crumbs to harden, fry the little rolls in boiling fat until they are a golden color. While they are being prepared cook some moderately thick slices of tomato, put the eggs into a quick oven for a minute or so to glaze them and serve them with the chopped parsley scattered over the top.

**Flowers for the Table**  
It is a pretty conceit to have bowls filled with sweet peas, very light and effective schemes can be carried out by choosing the shades of such white and pink, shading the deepest crimson or purple shades up to mauve. Sweet peas have so little foliage of their own that they require some light and pretty foliage and for this purpose asparagus fern is charming. Shirley poppies are infinitely decorative in their wealth of color and gracefulness, and in fact it is impossible to say enough in praise of Scrubbs' Cloudy Ammonia for all housekeepers' general uses.

**Restful Holiday**  
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Remove all the skin and bones from a cooked smoked haddock and divide the fish into flakes. Break two eggs into a basin and beat them with an egg whisk until they are quite thick and creamy. Add three table-spoonfuls of milk, half a teaspoonful of anchovy essence and a little salt, pepper and powdered mace. Melt the butter in a saucepan and pour in the egg mixture and stir it with a wooden spoon over a moderate heat until it is of the consistency of custard. Then remove the pan at once and add the flaked fish. Have at hand some china lambkins cases which have been made hot in the oven and buttered. Fill them with a sharp and scatter a layer of fried bread crumbs over the top. Place the cases in the oven for a moment or two and serve quickly in a silver dish.

Tongue Pancakes  
Pass half a pound of cooked or tinned tongue through a mincer and mix it with the yolk of two hard-boiled eggs, which have been rubbed through a sieve, and a little chopped parsley. Season with salt and pepper, curry powder and nutmeg, and moisten with a quarter of a pint of thick white sauce and the yolk of a raw egg. Stir the mixture over the fire in a small saucepan containing a little warm butter, until it is hot, but it must not boil; then spread it out on a plate until it gets cold. Make a light batter of flour and water, and use a large pan to make a thin pancake. When three have been made, drain them well on soft paper and when they are cool cut them up with a sharp knife into pieces about four inches square. Spread a layer of the minced tongue on each piece and then roll up the shape of a small sausage. Dip the little rolls into beaten egg, cover them thickly with bread crumbs and finely crumbed vermicelli (mixed in equal quantities) and fry in deep boiling fat. Serve garnished with fried parsley.

Poached Eggs with Mushrooms  
Cook 3 or 4 large mushrooms in butter until they are quite tender, mince them finely and return them to the pan. In which they were cooked contain them with a small quantity of thick brown sauce and season with salt, black pepper and a dash of vinegar. Heat up some rounds of bread from slices of medium thickness (they should be sufficiently large to take a poached egg), dip them in cream and place them at once in a boiling butter until they are a golden color. Then spread them with some of the prepared mushrooms, but leave a space about the middle. Have ready as many poached eggs, which have been neatly trimmed, as there are rounds of bread; place one egg in the middle of each round and pour a teaspoonful of thick cream over the

ably vulgar fashion, and all their