

THE EVENING TIMES, ST. JOHN, N. B., SATURDAY, AUGUST 13, 1905.

Interesting Suggestions for Our Lady Readers



NEW COAT SUITS.

MILLIONAIRES' WIVES HAVE NO VACATIONS

A Day in the Life of Mrs. Stuyvesant Fish, a Society Leader, Who Dresses Five Times Daily and Works as Guest and Hostess.

In August, when the thoughts of the masses are centered on vacation days, the women of the millionaire class are working their hardest. In fact, it is the society woman who stands out just now, pre-eminent as the member of her sex who knows no vacation.

At Newport she must make more frequent changes of apparel than at any other town because of the morning bath and the afternoon functions at the Casino. In her palace by the sea she must offer more unique entertainment than is deemed essential during the winter season. It is at Newport that the daily parade of fashion is a sight worth seeing, and here that garden fetes which represent fortunes in novelties and are the talk of two continents are given each year.

"What," exclaims some inexperienced young stenographer or other young man from town, "is it that you may never have a vacation-keeping dressed up? That is not what I mean."

For two weeks out of fifty-two—yes, for the entire year—it represents boredom, physical nervousness, mental exhaustion. Since last August the Newport matron has been doing the same round of dress parties, dinners and dances, from the drawing rooms of New York, Philadelphia, Boston, Washington or Chicago, to the drawing rooms of Mayfair, London.

She has no success from social life at Palm Beach or the Riviera. And just now at Newport she is playing the hardest social game of all. Here she may score her greatest success or her most ignominious failure, for now are the social powers at their height, and the winter season will be pulled from New York's social holy of holies.

Consider, then, a summer day in the life of a Newport matron. Mrs. Stuyvesant Fish, who is still the most talked-of woman in Newport, dresses five times a day. As she is in an investiture bath, her first appearance is made about mid-fifteen on the beach, clad in the smartest of linen costumes. Before that she has breakfast in bed, with her mail on the side—that is, as much mail as her secretary considers it necessary for her to see. If it is a fine day and the call of the outdoors is strong she dictates answers only to the most important and urgent letters, and postpones the others to a more convenient season.

After her dip in the ocean, for which she dresses with care, she makes a more elaborate toilet, selected according to her next engagement. This may be some athletic event on the Casino grounds, or a morning concert of which she is a patroness, or the next engagement may be for luncheon. The afternoon may be marked by a garden fete, a reception, a Casino function or a more informal gathering for bridge. In any case she dons a suitable gown, and who shall say that garden fete frocks in particular are marvels of construction this year?

The afternoon engagement concluded, she hurries home to dress for dinner and the evening engagement, which may consist of bridge party, lawn fete, ball or private theatricals. This hour before dinner is supposed by the uninitiated to be given over to rest. In reality it is a busy time. Those who have the entrée to Mrs. Fish's home say that she is a marvel of organization. A maid will be massaging her face or dressing her hair, while a maid stands to her feet, and Mrs. Fish herself dictates briskly to her secretary.

Of course all this is done in a room cooled by breezes from the Atlantic and lighted by electricity. Electric fans may do their best, but the process of being gownned is not exactly soothing to the nerves or cooling to the tired body.

After the social curtain falls for the night and she has "dropped" the young man, for whom she has been good enough to make room in her car,

riage, she may order her coachman to take her for a drive along the water's edge or through the leafy lanes. This will be her one restful, quiet hour of the day. When she reaches home daylight will be peeping into her window. A maid with a wonderfully built negligee and a cup of chocolate will be waiting for her. A tepid bath, an alcohol rub if she is much exhausted, and then rest in her vain hope of securing up enough nervous energy to see her gaily through another day.

Strain of Entertaining. This when she plays the role of guest only. But she must entertain and, in her role of hostess, she has much to do and plan, while the changes of gowns go on just the same.

As her summer functions are very elaborate, there are many tradespeople to be seen. Theatrical managers and vaudeville agents are summoned from New York for consultation. Caterers are in her palace by the sea she must offer more unique entertainment than is deemed essential during the winter season. It is at Newport that the daily parade of fashion is a sight worth seeing, and here that garden fetes which represent fortunes in novelties and are the talk of two continents are given each year.

Business Trip Abroad. She is off to Paris for more gowns. This will involve an ocean voyage which once upon a time represented seven days or more of solid rest. Now the cabin life and bridge which have done away with this. The smart traveler may take all her meals at her richly furnished state room, but she dresses for them religiously and plays bridge with fellow devotees until the same late hour at which she retired in town or at Newport.

Two weeks in Paris, spent in the fitting rooms of makers of modes, prepare her for a run over to England and Scotland, whether the men have gone for fall shooting. Here she must simulate, if she does not feel it, an interest in sport, and there will be shooting breakfasts, afternoon teas, interminable English dinners and elegant country balls for her to grace.

November finds her back in New York, but not to remain. She may or may not open her city house. There are smart hotels in plenty to house her for the hours she shows week, and that is all which attracts her to New York. This week is marked by a series of breakfasts, luncheons, dinners and box parties, for all of which she brings forth a part of the new frocks for whose fitting she stood in Paris.

Christmas, and all December, for that matter, are spent out of New York, perhaps in Italy, where quite a smart American colony gathers to greet old Santa Claus. January 1 finds her back in New York for a hard, brief whirl at opera, more dinners, more balls, more luncheons and more bridge. The New York season is shorter each year, as society grows more restless. Once it closed with Lent, is now the gayest season of the year, spent among country homes and home parties, followed by the inevitable trip south to Palm Beach, Bermuda or the B. H. mas, where the dress parade is more vigorously followed than on Fifth avenue. My and June find her abroad for more dress. These appear during the London season when she must steer her way through the breakers of royalty and the conservative American colony. A second set of frocks is reserved for Newport, which she reaches on or about August 1.

HINTS FROM PARIS ON EARLY FALL STYLES

Vital Questions of Fabric, Finish, Lines and Trimming—Shaggy Effects—Trimmed With Fur—Sleeves and Skirts—New Walking Hats—Evening Fabrics.

Manufacturers are becoming alarmed. At least, which is the headquarters of the world for silk, manufacturers have drawn up a petition imploring French women not to be induced into any pronounced neglect of silk. "The material of your mothers," says one sentimental phrase, which is likely to bring about some result, if not all that is desired.

To accommodate these textures—many of which will be in the velvet, weavers though with shaggy surface—fur trimmings will be much used later on. Sweats of walking gowns will be smaller (doublets in gilet form), and prevailing styles in coats gowns and three-quarter length. Many of the models in the Louvre, worn late in the summer, will also be carried over, with modifications, the length which reaches almost to the bottom of the skirt being the one likely to be most worn.

The change runs on short fancy coats will be unlimited, for many will be designed especially for the sweater. A charming model in these, already exploited, is a mantle coat with "bat" tails, made at present with silk, worn with lace skirts. The back of the coat is adorned with a box pleated basque tail and deep hip points suggestive of the open wings of the night bird. The sleeves are either full puffs with flouncing botoms, reaching a little below the elbow, or else in loose cape form, cut almost to the wrist. The elaborate lace embroidery and multi underlines of the gown bodies. The front of the coat is loose and slightly drawn into the waist with a draw ribbon, the garment suggesting a little more the most elaborate description.

A coat of this sort with an evening skirt of white lace with butter white tulle, with gilt tassels at the wing points of the tail. It was very stunning on the thin, dark girl who exploited it. The fall crop of blossoms will be full of them, doubtless, writes a French correspondent, "for men will have a romantic significance." Gardening, the same writer declares, will also be used in the same way as under-deckings or elegant street hats, and in wreaths and pompadour ornaments for evening cofitures.

Details of a Day. Even in midsummer there is one member of the society woman's household staff whose presence must be reckoned with—and that is the housemaid. She it is who makes over the elaborate gowns which can be worn in public only once, twice or thrice. These she converts into house frocks and negligees, and she has the care of her mistress above all other servants. It is she who utilizes all the rich fabrics, rare bits of lace and extravagant scraps of trimming to make the Parisian outfit respect in a most deceptive if charming guise.

The housekeeper of the society woman's ménage also secures an occasional allowance, but she is expected to call the whole without disturbing the woman deep in the social game. If she cannot do this, Miss Millicaire will find some woman who can.

And last but not least, come interruptions in the form of charities. The summer colonist is expected to do much for the local charity and its beneficiaries. This is a particularly true of social climbers. And many women there are who have attained social prominence and yet do charitable deeds from a sense of pure pleasure.

Mrs. Fish practically supports a church near her summer home at Garrison (N. Y.), and Mrs. O. H. DeBenedictis devotes \$5000 a year to uncalculated work among the poor, distributed by trained nurses who know how to look up deserving cases and are regular on her pay roll.

Such is the summer vacation of the millionaire's wife—a round of pleasure that has long since ceased to please, a flurry of entertainments which have long since ceased to amuse.

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MARY DEAN.

SWEETLY SCENTED LADIES (County Germania). It is not the custom in these days to saturate one's self with scent; but in certain women still move about in an atmosphere of delicate aroma. They accomplish their object by keeping all their hair and skin and even their ornaments which they wear around their throats, in sachets and boxes fitted with scented essences, and by wearing secret in their toilet little bags of odor they most appreciate.

THE SUNSET LIMITED. Oh, Hush-By Land is a beautiful place for a sleep and a nap. Every flower, every leaf was pinched and pressed into a close semblance of nature, and around each portion. Many of the winter embroideries, it is said, will be outlined in this very decorous way with a contrasting color.

Through there's only one track, there is one train, and it runs at a wonderful pace. There are beautiful things to be seen on the coast. If you're good you may take just a peep at strange sights, they are seen best in dreams.

So be sure that you soon go to sleep. Say good-night to the sun, for he's off on his journey, and say good-night to the moon and the stars they will light up the night. As you travel, to Hush-By Land.

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HOME-MADE ICES AND CREAMS

With the New Freezers, Ice Cream Making Robbed of Its Terrors—Pound the Ice Very Fine and Use Plenty of the Salt and Ice Mixture—Half a Dozen Ways for Serving Vanilla—A Dainty Mould of Raspberry Jelly in Which It Is Packed—Recipes for Hot and Cold Sauces.

From all over the land arises the cry for America's summer dish, ice cream. In reply, the city housewife orders by telephone from the caterer, or sends her one maid around the corner to the nearest candy shop for her frozen dessert. Her country or suburban cousin freezes her own cream, and the family of the latter gains by the proceeding. High-priced city caterers offer a frozen custard to which cream has been added, the cheaper shops adulterate ingredients from milk to flavoring, until the mixture ferments in anything but an absolutely healthy stomach.

Given one of the new kind of freezers and an energetic, interested young assistant to turn the dasher, any housewife can make her own frozen desserts rapidly and inexpensively. She should remember that cream sweetens with freezing, and that it is to be induced into any pronounced neglect of silk. "The material of your mothers," says one sentimental phrase, which is likely to bring about some result, if not all that is desired.

Vanilla is not only the most popular flavor in ice cream, but it can be used in the most delicate and refined dishes. Sauté one cup of unskimmed milk and one cup of cream with one cup of sugar, set away to cool thoroughly. When ready to use, add a dash of vanilla, and pour into a mould with a hole in the center for the stick of vanilla. Cook on a platter and fill the hollow in the center with vanilla ice cream.

Hot Chocolate Sauce for Serving With Vanilla Cream—Boil half a cup of sugar and the same quantity of water for five minutes and set aside to cool. In a double boiler melt one-fourth of a pound of unseasoned or baker's chocolate, add to this the sugar syrup and one teaspoonful of vanilla, and leave it standing over the hot water until time to serve the cream, then pour a little of the sauce over each portion. The hot chocolate sauce made famous by Huyler is made as follows: Grate two ounces of chocolate, add one-fourth of a teaspoonful of cinnamon,

two cups of sugar, one-half cup of water and four tablespoonfuls of sweet cream. Boil without stirring until it forms a soft ball when dropped into ice cold water. Serve at once over vanilla ice cream. Chocolate Praline—Place two squares of unseasoned or baker's chocolate into a double boiler. When it has melted, add one quart of milk, which has been warmed slightly; two tablespoonfuls of sugar. Cover and boil five minutes. Then whip with an egg beater until very smooth and set away to cool. Freeze as you would for cream until the mixture is soft and mushy, not firm and smooth, and serve as once with whipped cream. The top of each glass is decorated with pulverized sugar and flavored delicately with vanilla.

When a hostess desires to carry out a color scheme in her midsummer luncheon or dinner, the sherbet or dessert may be colored accordingly. A delicious green, for instance, is mint. Bruise and steep six mint leaves in one-half cup of lemon juice for fifteen minutes; strain into a quart of boiling water in which two cups of sugar have been dissolved. When cold, strain again and freeze as for vanilla ice cream.

Mint Sherbet—Grate two lemons, and soak the grated rind in the juice of the lemons and two oranges. Let this stand for half an hour. Then boil one cup of water with two cups of sugar for five minutes, and pour, boiling hot, over the fruit mixture. Cool and strain into the freezer, adding a dash of cream de menthe. When partly frozen, add a measure of formalin, two tablespoonfuls of white and one egg and two tablespoonfuls of powdered sugar. Last add one cup of whipped cream, fasten on the cup, pack and allow it to stand half an hour, then serve with a sprig of mint and a measure of cherry on top of each glass.

Bisque Ice Cream—Use as the foundation the recipe for vanilla ice cream, and when you knead the mixture of milk and cream add to each pint a cup of macerated, dried and crumbled or rolled thin, Flavor delicately with a mixture of almond and vanilla.

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serve stock of crushed ice to fill up the freezer as fast as the first lot melts. When the crank moves slowly and heavily, wipe off the top of the can, open it and if the mixture is of the consistency of cornmeal mush, remove the beater, take a long wooden ladle and beat the mixture until your arm aches. This will give it a smooth, velvety finish. Put on the top, drive a cork firmly into the round opening in the top, cover with old canvas or tarp and allow the cream to stand an hour or so before serving, as this mellows the flavor, packing with plenty of fresh ice.

Ice cream sandwiches make a dainty dessert. Bake an oblong loaf of sponge cake. When cold, cut in slices half an inch thick and make into sandwiches, with a half-inch layer of the cream to two each.

Raspberry Jelly with Cream Filling—Soak half a box of gelatine in a cup of cold water. Place over the fire a steppan containing one cup of sugar, a cup of water and the thinly pared rind of two lemons. Let this mixture simmer ten minutes, lift out the lemon peel and add two pounds of fresh raspberries, stewing until the juice is drawn out of the fruit. Strain this mixture, hot, over the gelatine, making sure that the latter is thoroughly dissolved. When cold, add a dash of masticine or cherry, if you use liquor in cooking, pour into a mould with a hollow in the center and set aside to form. Turn out on a platter and fill the hollow in the center with vanilla ice cream.

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TRIMMING AND CORRECT FALL OF SKIRTS.

