Various changes have taken place in

And there is a possibility of a

urn to sweet simplicity. The toque

s to be very much worn and, though

it is a picture toque, it is one that is t too much trimmed. It is pictur-

Many a hat will be spoiled this Eas-

ter simply because the wearer has not

gone to the trouble of getting a gown

match. Much better to wear one's season old hat than one that does not

with the costume. A certain gown grey chiffon taffeta is to have a

very fashionable woman is to

a toque of straw draped with round the brim, the silk being in heavy upstanding folds. At de, falling well off the back, are short ostrich feathers. This the small up-to-date line for the

is loward the picture hat that

turns at this time as being a tht and welcome relief from the berness of winter. And this spring will be very many hats that sug-the types of the old pictures, for

Fashion is endeavoring to intro-novelties in the shape of a re-of old styles. This is being done systematically than ever before.

New Things in Dress

Afternoon bags are now necessary.

The reticule carried in the morning for

sque in its simple lines.

hat of grey lace and roses.

hats since the Easter hat of a year

led and gruff, great cudgels in hands, to ask who they were and their errand. The Lady Mary slipped from her horse and was acing to the door, but they rudely

her way.

y, nay, our master needs no cried one, with a hoarse laugh.

d back, mistress, whoever you the house is shut, and our lord no guests tonight."

llow," said Nigel, speaking low clear, "stand back from us! Our dis with your master."

d is with your master." cried richink you, my children," cried riest, "would it not be best perse, that I go in to him and see ler the voice of the Church may often this hard heart? I fear shed if you enter." Ly father, I pray you to stay here he nonce," said Nigel. "And you, do you bide with the good priest, e know not what may be within," in he turned to the door, and the two men barred his pass-

and back. I say, back for your said Nigel. "By Saint Paul! I I think it shame to soil my sword such as you, but my soul is set.

men shrank from the deadly e of that gentle voice.
d!" said one of them, peering

the said one of them, peering the darkness, "is it not Squire of Tilford?"

at is indeed my name."

d you spoken it I for one would we stopped your way. Put down taff, Wat, for this is no stranger, e Squire of Tilford."

well for him." Square the tag. well for him," grumbled the oth-rering his cudgel with an inward of thanksgiving. "Had it been ise I should have had blood upise I should have had blood up-soul tonight. But our master tothing of neighbors when he d us to hold the door. I will en-d ask him what is his will." already Nigel was past them shed open the outer door. Swift was, the Lady Mary was at his leels, and the two passed to-into the hall beyond.

great room, draped and curtain-black shadows, with one wivid f light in the centre, where two ps shone upon a small table. A as laid upon the table, but only re seated at it, and there were ants in the room. At the near is Edith, her golden hair loose earning down over the searlet ck of her riding-dress.

ck of her ranng-dress.

he farther end the light beat

upon the harsh face and the
awn missapen shoulders of the
the house. A tangle of black

rmounted a high rounded forehe forehead of a thinker, with

be-set cold gray ages tunishing. he forehead of a thinker, with sp-set cold gray eyes twinking from under tufted brows. His as curved and sharp, like the some cruel bird, but below the of his olean-shaven powerful as marred by the loose slabouth and the round folds of wy olin. His knife in one hand half-gnawed bone in the other,

wy chin. His knife in one hand half-gnawed bone in the other, as decely up. like some beast ed in his den, as the two inbroke in upon his half.

stopped midway between the d the table. His eyes and those de la Fosse were niveted upon her. But Mary, with her wo-oul floeded over with love and d rushed forward and east her rund her younger sister. Edith rung up from her chair, and serted face tried to push the way from her.

L. Edith! By the Virgin I im-

back and all is well." Edith pushed her away, and cheeks were flushed with her "What right have you ever me, ou who are but two years old-you should follow me over the side as though I were a runllain and you my mistress? Do

lary still held her in her arms ary still held her in her arms, is trove to soften the hard and leart. "Our mother is dead, I thank God that she died ere you under this roof! But I by her, as I have done all my be I am indeed your elder. It her voice that I beg and pray t you will not trust this man and that you will come back a too late!"

writhed from her grasp, and ished and defiant, with gleam-ry eyes fixed upon her sister. ay speak evil of him now,", "but there was a time when la Fosse came to Cosford, and gentle and soft-spoken to him wise, grave sister Mary? But learned to love another; so is the wicked man and it is s the wicked man, and it is be seen under his roof! From t comes easy enough to you your own eye, good sister, would take the speck from

tood irresolute and greatly not a time for bitter words,

ter," said she, and again she hand upon her sister's sleeve. t you say may be true. There ed a time when this man was us both, and I know even a he power which he may have woman's heart. But I know, and you do not. I know the he has wrought, the dishonor has brought, the perjury that his soul, the confidence behe promise unfulfilled—all this he promise unfulfilled—all this Am I to see my own sister in the same well-used trap? shut upon you, child? Am I llready too late? For God's me, Edith, that it is not so?" plucked her sleeve from her d made two swift steps to the the table. Paul de la Fosse sllent with his eyes upon Nitth laid her hand upon his "This is the man I love, and man that I have ever loved, my husband," said she.

vord Mary gave a cry of joy. it so?" she cried. "Nay, then honor, and God will see to the you are man and wife before, then indeed why should I, her, stand between you? Tell it is indeed so, and I return the stand between you?

to make your father a

o carry out her scheme. ugh her instrumentality fruit-

wing has become part of the curriwing has become part of the curriim in most elementary schools in
the Oxfordshire, Southeast Warshe thinks this might further be
cloped if County Councils would
the matter up more generally.

The business of relining a coat,
which is so often necessary at this
time of the year, can be very simply
achieved in the following manner:
First remove half the old lining to use
as a pattern by which to cut out the
new one, leaving the other half stitched to the coat to act as guide.

# Matters of Interest to Women

The Pretty Carnival In Old Austria—Brilliant and Picturesque Spectacle Some Fashion Notes



The reticule carried in the mothing shopping has attained such proportions that a distinct article is required for calling later in the day. For this purpose the daintiest little bags in pigskin and every possible shade of leather have appeared, fitted only with a change purse and a single middle com-Vienna, March 9.-The annual carniand every possible shade of leather have appeared, fitted only with a change purse and a single middle compartment for cards. Any gown may be matched in these bags.

Capuchin hoods appear on the newest wraps and driving coats. Some of these hoods are very large and long, reaching the waist line. On the reverse of the hoods the left one has buttons of fairly good size. On the right buttonholes graduated in dimension. Fur girdles are among the newest guests of royalty were of almost every Fur girdles are among the newest accessories. Have made for yourself a smart little double-breasted one of some flat fur, such as pony or caracul, and ornament the front and postilion, if there be one, with the handsomest buttons you can afford. This can be worn with any short-coated costume.

Gold bracelets in the old-fashioned, heavy, wide-band effect, chased in old Gold bracelets in the old-fashioned, To the giorious Godelins, the spain-heavy, wide-band effect, chased in old ling mirrors, the luxuriant wealth of flowers, and the brilliant light of electric drops were added the splendor of jewels and rich dresses of the women and gorgeous uniforms of most of the

the Knights of Malta. A large num-ber of young women of the aristo-the court retired.

this year. To each one the monarch The court entered shortly after 9, had a kind word to say, and soon put the Emperor leading Archduchess
Marie Annunziata on his arm. The
The presentations over, the Emperor Marie Annunziata on his arm. The resentations over the Emperor youthful archducess has just recorded the Grand Cross of the Order of Ferdinand, and watched the dancing

English patterns, are the most fash- The next process is to unpick the

nap, using a soft velvet brush. If very badly solled, velvet will wash, using be used. any good soap and water; then steam. Wash hair-brushes in hot soda-

china or glass dishes, rinse first tepid water before pouring into them

or two or hot water.

rub the stain with swet oil or lard

hen cooking mush for fried mush do not cook as long as for eating, but pour into a deep pan after stirring ten minutes. When cold, dip the slices in

oranges or pineapples over them. The

To serve stewed rigs with whipped cream, put each fig on a small square of sponge cake neatly cut and pile whipped cream on the top.

pysters and turn and stir until well

a warm chamois skin.

nor enter for twelve hours with a light ful or more of water. This makes a ed lamp or strike a match.

flavor, to veal more especially.

tache braid. The collar, cuffs and vest are of black velvet and the front is closed by black silk frog. The collar and cuffs are ornamented with white nois and remove the powder. A little at the rest of us,

must necessarily be a citizen of Hun-

The authorities laid the matter bethe result that Count Andrassy drew milk, half a cupful of vinegar, two attention to the law of 1879, according to which the female members of the royal family, should they marry a foreign subject, lose their Hungarian citi-zenship.

Prince and Princess III.

From Salzburg comes the news that Archduke Ludwig Victor, the Emperor's youngest brother, has fallen ill. off the shell, cut in half, take out the Though much exaggerated, the report yolks, do not break the whites; rub has some truth in it, since the Arch- yolkes to a cream with melted butter, duke has lately been treated by nerve season with chopped pickles, pepper specialists, and, on account of the and salt, with a little mustard; put the foggy weather, has not been out of mixture into the whites, cut a slice oors for some days.

Archduchess Clotilde and her daugh- they will stand on a platter, decorate er Archduchess Elizabeth, have gone with lettuce leaves or watercress. to Sofia to see the aged Princess Clementine of Cobourg, who is dangerously ill. Professor Chiari, who had been summoned from Vienna, finds the pa-Comitat, in Hungary, is much dis- tient sufficiently well to allow of his

ressed at finding she is no longer con- returning to the capital. De Karl Lueger, mayor of Vienna, sidered a citizen of Hungary, and that her rights are disputed. In protesting against this decision, she declared a serious illness, has now had a relapse, Archduchess Marie Therese wife df
Prince Ludwig of Bavaria, who has

If that is the case, brush against the alcohol in cold water also gives a bril

much better to hang clothes on in winter than rope, as the clothes will not freeze to it. Have it hung by a line-man and it will never "give," no mat-In cold weather when using frail ter what the weather may be.

Creaking shoes can be made noise turn a small quantity into a pan or plate and let the soles stand in it for fuse to open can be overcome by set- twenty-four hours. This treatment will also render them waterproof.

Swiss griddle-cakes are really pota-To color lace a cream shade add a to croquettes in all except form. Grate few drops of black coffee to the starch. four or five large petatoes, press part with two beaten eggs and a heaping teaspoonful of salt. Drop by spoonful

# Broiling Steak

As a rule people eat too much fried stuff. A great many housewives don't to fry them. They know no other way of cooking steak except to put it in a skillet and fry it. This makes the aron; then, in a buttered baking dish, steak very indigestible. They perhaps know nothing about broiling steak. If they burn coal in their stoves, of course, there is no pleas to broil makes the place a layer of macaroni and then a layer of oysters until the dish is full. Pour over it half a cupful of milk and oyster juice. Put small pieces of course, there is no place to broil meats like there is when gas is burned. They possibly do not know that they can buy a broiler and broil their meat over the red coals. Perhaps they never think anything about it. They just go on frying meat like their mothers used to do, not knowing that there is a better way to do it. Broiling meat is really cooking it in its own juices. It is juicy and tender and more digestible than when fried.

making a stew. Rub the saucepan It is very simple to learn now to with butter, heat very hot, put in the broil steak. If your stove has a broiler oysters and turn and stir until well it renders the task much easier than plumped and ruffled before making the if you have to hold the broiler over the coals. Salt and pepper the steak and place it on the broiler. Whatch it for stopping cricks, mix it with vine-gar. Vinegar prevents it setting too it from the broiler to a hot platter and run a little melted butter over it and

place around it potato chips. and the frost entirely removed by using a gill of alcohol to a pint of hot water. Clean quickly and rub dry with broiling, but have everything ready so the steak can be served immediately A nice gravy can be made by stirring Carpet beetles can be kept in check into the drippings a tablespoonful of

With a little care and patience any

with a paste of whiting and water, the goodness in the worst of us should as the Queen's "smoking tacket," and When this dries, polish with dry cha- restrain any of us from throwing mud as a result the Queen has not since

Household Recipes

Two cupfuls of sour cream, one teaspoonful of saleratus, flour enough to make rather a stiff batter. Bake quickly, split, butter and powder with sugar. Serve hot.

### Brown Egg Sandwiches.

Mash the yolks of hard boiled eggs and moisten with a little butter and vinegar, work to a paste, adding salt, pepper and French mustard to taste; also, if desired, a drop of tobasco. Spread the mixture between slices of oston brown bread cut wafer thin.

Beat together the yolks of four eggs with a cupful of sugar, add a cupful of hot milk, a little vanilla and three spoonfuls of grated chocolate. Bake with an under crust only. Whip the whites of the eggs, sweeten, spread over the top and set in the oven to brown slightly.

### Turnip Soup.

Boil six small turnips until soft nough to rub through a sieve. Fry an onion until it is cooked, but not brown, in a trifle of butter. Put the turnips, onions, pepper and salt in a saucepan and add a quart of milk. Stir thoroughly, and when smooth serve with a little grated cheese on top.

Chop fine a small head and season with salt and pepper: cook in a kettle in just enough water to keep from fore the ministry of the interior with burning. Take half a cupful of soud

Boil the eggs until very hard, take from the bottom of the eggs so that



PRINCESS YOLANDA

A recent photo of "the most beautiful princess of Europe," little Princess Yolanda, daughter of the King of Italy.

## Cheese Pudding.

Dry one cupful of bread crumbs in the oven, then soak them in on cupful of milk. Beat lightly three eggs, and add the milk and crumbs; grate in one half pound cheese, season well with cayenn and salt, beat in two dessertspoonfuls of soda, a salt-spoonful of salt; then whip up well; pour into a buttered pan and bake for thirty minutes in a hot oven. Serve immediately.

A delicious way of preparing oysters with macaroni is to first boil the macbutter on top and cover with bread crumbs. Bake in oven, and serve garnished with sliced hard boiled eggs and parsley.

beat as one than it is to induce two nouths to eat that way.



Athens, March 20 .- Queen Olga retered the art of broiling she will prefer to her old way of frying.

Attens, Indies, I The badness in the best of us and istic tendencies wrote of the dress worn it in public.

LADY GORDON-LENNOX

Duke of Richmond and Gordon, is about to embark in business as a fruit bottler.

With a view to developing the fruit bottling industry at home, she is going to establish works at Broughton Castle, near Banbury, and hopes next summer to take from local growers all the take from local growers all the

The ribbon bow, by the way, is enjoying a run of popularity it never ship spoke hopefully of the success of her venture.

"Even if it is a fallure," she said, "it will be a guide as to the future. The Banbury district is particularly suitable for fruit-growing, and my proposal is to encourage its development.

"Our own country should benefit by the enormous demand for preserved.

A Bow Epidemic

The ribbon bow, by the way, is enjoying a run of popularity it never surely has before enjoyed. There is quite an epidemic of bows about, in fact, and they have assumed a decorative importance as trimmings that takes one back to the palmy days of the ancient regime when women, judgable to the Dresden china shepherdess ideal.

Somehow, for all our determined

English patterns, are the most fashlonable form of this article of jewelry.

Decollete gowns are appearing at some of the smart restaurant dinners. This European fashion is not at all general here, and even the most advanced are having their gowns as yet cut only in a deep Dutch square. The absence of a collar is almost general, and one of the many new attractive barettes on velvet or tulle bands or the standard dog collar are used to dress the throat.

Ribbon Threaded Hat

The next process is to unpick the piece of lining which has been detached. Lay it flat on the new material and cut round the pattern, leaving the arm seam open. Sew up the seams, leaving the arm seam open. Lay the new lining over one side of wall-paper by rubbing carefully with gasoline.

Small pickles, olives and capers, minced very fine, are an excellent seamons be neatly hemmed, and the arm-holes and under-arm seams sewed up.

The fancy for threading with ribbon has become as popular in the realm of headgear as it has in that of the couturiere, and numbers of the new spring hats have full crowns of soft straw, drawn in at the base by means.

To restore velvet, steam over a hot iron covered with a damp cloth, but do not brush unless crushed badly.

The resistance fuse to open can of a velvet ribbon threaded through the straw itself, and tied in a wide

Straw buckles are likewise becoming immensely popular, and are ousting those of velvet and silk from the scheme of matters modistic; while another favorite buckle entirely composed of twisted gold cords and fash-ioned in the new lyre-shape, will be ioned in the new lyre-shape, will be seen on numbers of the spring hats. A novel example of headgear is designed in a new straw, which bears a strong resemblance to upholsterer's canvas, being carried out in an ecru shade and trimmed with velvet in

shade and trimmed with velvet in bright peacock blue. The straw is arranged in folds, the cachepeigne being of blue tulle, to match the velvet. Among the most original innovations Among the most original inhovations in the realm of millinery are the huge palette quills, the fronds of which are decorated with horizontal stripes, produced by means of minute breast feathers. Three or four quills are often used on the same hat in different colors—such as white, grey, brown and yellow—each one being striped with close, narrow bands of tiny feathers in a contrasting tint. Another craze

is that which is shown for bands o LADY GORDON-LENNOX

London, March 9.—Lady Algernon Gordon-Lennox, sister-in-law of the dear, the straw being folded over the morning wear, the straw being folded over the morning wear, the straw being folded over the morning wear.

A Bow Epidemic

enormous demand for preserved bottled fruits, which is increasing up to the part, we fall dismally."

Somehow, for all our determined dressing up to the part, we fall dismally short of if, and masquerade with the preserved fruit industry be carried on as profitably and as the carried on as profitably and as in Germany or American definition. The control of the part, we fall dismally short of if, and masquerade with the preserved of the part, we fall dismally short of if, and masquerade with the part of it.

England as in Germany or Am-She is busy making arrange-to carry out her scheme.

So flat in soper reality.

Alas! how many of our ideals do the same when translated into the realm of fact! To Reline a Coat

Dame Fashion's Dictum

An Eton suit of plain cloth trimmmed with straps of the same, and sou-

water, then rinse in cold water, and they will be clean and sweet.

To make the lace a greenish hue use a of the water out of them, and mix To make ironing easier, rub the flat- on a hot, greaser griddle. irons first on fine sand and then over a piece of paper which has been saturat-

To remove sewing-machine oil stains and let it stand for several hours; then wash it in soap and cold water.

beaten eggs and they will fry crisp. If you are serving sliced bananas for dessert, try pouring a litle juice from

Drain oysters on a napkin before making a stew. Rub the saucepan

gar. Vinegar prevents it setting too quickly and makes it easy to manipulate more than half an inch thick let it cook from five to eight minutes. Remove Windows can be cleaned in winter

by a free use of gasoline. It leaves no butter and a tablespoonful of flour, and stain; do not use it in a room with fire when this is well browned add a cup-

Put sugar in the water used for bast-

The really best method of cleaning irrors and windows is to rub them

housewife can learn to proil steak and ing meats of all kinds; it gives a good we feel sure that if she has once mas-