

THE EVENING TIMES, ST. JOHN, N. SATURDAY, SEPTEMBER 2, 1911

Interesting Suggestions for Our Lady Readers



ELEGANT STYLES IN SEPARATE WAISTS

FALL SUGGESTIONS FOR SEPARATE WAISTS

There Is No Blouse Effect in the New Odd Bodices, but a Marked Tendency to Elegance and Trimness, While Shoulder Lines are Longer Than in Summer.

For the Real Shirt Waist the Gilet Sleeve, Wrist or Three-Quarter Length, With the Fullness Laid in Pleats, Is Much Exploited.

Soft Wool Textures are Rivals of Silk and Linen for Independent Waists—White May Be Worn With Skirts of Any Color, but Colored Waists Demand Self-Tone Skirts.

(By Mary Dean.)
There is no diminution in the prestige of the separate waist. That admirable garment, which can be made to suit all times and seasons, is as much exploited as ever among the new styles. If anything, it may be said to have achieved a more enviable position, for nowadays the odd bodice is not merely an odd bodice, it is a fashion. The waist, different from the skirt, strives for a modern individuality, and the finer hand-made sorts, even in lingerie, might almost appear at court without challenge.

The first thing noticed about the new odd bodices is their marked departure from the old blousing lines. There is only the slightest bagging of the front, and this change, with the high girdling and dressy sleeve effects, promotes, in the new styles, a most elegant look. There is a tendency with many dressy models to lengthen the shoulders, through either the trimming or cut, and the back fastenings more generally employed seem juvenile in the extreme. For this reason, fastenings are not confined to the youthful—mamma, maiden aunts and even grandmamma going by with the proper complement of back buttons.

Another point of the ultra-stylish waist is that it is everywhere more snugly than formerly, and so much is this that a modish feature that women who buy ready-made bodices now find it necessary to get smaller sizes, for example, waists who formerly took a 38 bust, now get 36, and if the bodice is properly made this is simply large.

In everyday effects, each waist as follows: short-sleeved, and are made in shirt-waist models, the gilet sleeve is much exploited. This is a wrist or three-quarter length, with the fullness of the top put in with box or side pleats. The sleeve may be in one or there may be an under-arm piece, and with quite a number of the models there is an extra fullness at the elbow, which gives the effect of a top puff and tight forearm.

The smaller drawing displays two smart everyday effects with gilet sleeves in the two lengths. The dressier model is of blue, with quillings of narrow black satin ribbon. This is put on the front at the right side of the button plait and to edge down the side. The girdle is of black satin, with a blue and black metal buckle, and the round buttons are in the same material.

The second waist, which is of white wool

abreast, continues through a red and white plaid braid, a sort of continuity of costume, for the skirt is entirely of red and white plaid wool, a highly ornamental yoke effect is outlined by the braid, the same design and plain bands appearing upon the sleeves.

All sorts of soft wool textures vie with soft finished linens among the latest shirt

waists offered, for, without doubt, shirt-waists in wash linens and cottons will be worn the winter through. The tub models, which continue to show a marvelous variety of finish, and hand embroidery, are undeniably the best investments. These waists, which are invariably in white, may be worn with skirts of any color, and the degree of immaculate freshness they must display gives always a look of hand-box neatness. Few yokes are cut in the garment, but trimmings shape many pointed, round and square yoke effects, and white buttoning at the back, a number of the dressier bodices are trimmed with a vest look.

In the matter of the dressy bodices, their scope is unlimited, and though presumably odd models with the colored ones, effort is always made to carry out a look of continuity with the skirts worn. The white waist, whatever its material, is at home with a skirt of any color, but the bodices with red, blue, rose or green, needs a skirt which at least repeats a touch of one of these colors, or else the get-up seems very patchy. For this reason, perhaps, black and white waists, which may be worn with smart black skirts, have come to represent the very smartest model of style. Such bodices, which are in liberty satin, museline, and other soft silks, open frequently in chemise of white embroidered batiste, with the delicate unlined stock of these lightly feathered and fitting tight as skin. Sometimes there are also under-sleeves of embroidered batiste, they are the guinea showing tiny ruffles of lace, and such a set often offering itself detached from the bodice, and flaunting a price mark extravagantly high. The bodice with these dainty details is the faultless fashion in which they are constructed. So there is nothing to be afraid of small waist but to get busy and make her own chemise and under-sleeves, for in all likelihood these dainty details will be much worn all winter. The drawing showing five bodices displays some new effects and materials for dressy odd waists.

The plain model at the right of the row of sitting maidens is perhaps the most novel of all, for the pattern in this is made by a blue and black plaid silk lining, over which blue silk mouseline is placed. The striped guimpe and under-sleeves of the blouse sleeves are of white silk mouseline; the girdle and sleeve puffs blue panne, and the jacket and sleeve trills of the white mouseline, embroidered. With such a bodice, which is suited to any color, the skirt may be of any color, and cuffs of deep cream guimpe.

A stunning waist for a white cloth skirt is a white ruffled silk, with a blue and black plaid silk lining, and cuffs of deep cream guimpe. The third bodice is made of white silk, and is a white ruffled silk, with a blue and black plaid silk lining, and cuffs of deep cream guimpe. The fourth bodice is made of white silk, and is a white ruffled silk, with a blue and black plaid silk lining, and cuffs of deep cream guimpe. The fifth bodice is made of white silk, and is a white ruffled silk, with a blue and black plaid silk lining, and cuffs of deep cream guimpe.

The fifth waist is the most pointed and likely to be admired of all. It represents one of the new season's daintiest exploits in lace, taffeta silk and mouseline, all of these materials being combined in a way to accomplish a very dainty and delicate appearance. The foundation of the bodice is of apple-blossom pink taffeta silk, over which a complete bodice of pink silk mouseline is put. Over this again is hung white lace applied in a novel yet simple way, with pink taffeta, and the girdle may be of the same material or of panne.

The cut, fit and becomingness of the girdle is a very serious point with all dressy waists, for the girdle is in many instances the main feature. Fashioned upon zone forms or whalebone in these shapes, the liveliest high belts are still seen of gorgeous ribbons, made of flowers with shirring of rosettes at the rear, and with a splendid buckle of some sort at the front. Such a girdle is extremely becoming to slim figures, and to get the high modish line without the shortening tendency of the close belt.

stouter figures sometimes have them made in skeleton form of very narrow black velvet ribbon. A set consisting of girdle, collar and cuff pieces may also sometimes be found in the shops, made up in a highly ornamental way. These aid the home dressmaker tremendously in the construction of a bodice, and the linen sets which show colored embroideries are really stunning. For very fine waists jeweled buttons will again be a feature of the winter, and the more splendid of these will be in the form of a large single stone set simply in a rim of metal. On a bodice of green lace were buttons of genuine Montana amethyst in a pale shade, which seemed as glorious as diamonds. The short neck chains of huge beads, made of composition materials to look like wood, will also be worn, in matching colors, with the smartest bodices; \$2.50 is the price of such necklaces in their best shapes, and they are seen in all of the delicate colors as well as white and black. The finish is dull, thus giving a Roman pearl look to the tender pinks and blues.

Approves of very fine bodices, authori-

tative advice state that a number of the

waists for gauge and lace evening frocks

will be made with habit tails. One of

frank lace, with tiny revers, was described

as worn over a rose-colored chemise

caught in at the waist with a corset

set of soft willow green, with three

tails of the green alternating with tails

of blue. Irish lace butterfly with green

silk discs, decked the front of the

mouseline vest in lieu of buttons.

The shortness of fine bodice sleeves has

also revived the taste for bracelets,

which are to be worn in enormous num-

bers. The new styles in these include

many coin hange sorts, and pliable gold

hoops, set brooch fashion—the oval or

round ornament often showing a single

brilliant stone.

The modish glove for the short-sleeved

bodice is pre-eminently black, whatever

the color of the waist. Some imported

black lace gloves were seen stitched at

the back with colors. There was also

a little blue finish of colored kid at the

top.

MARY DEAN.

WHAT YOU DON'T GET NOWADAYS

From "Circus Day," by Eugene Wood, in September McClure's.

People try to lay the blame of the modern circus's failure to interest them on the three rings. They say so many things to watch at once keeps them from being interested in any one act. They can't give it the attention it deserves. But I'll tell you that's wrong. There isn't any funny old clown, a particular one, to give it interest. It is all too splendid, too magnificent, too far beyond us. We want to hear somebody talk foolish and human once in a while.

They pretended that the tent was too big for the clown to be heard, but I take notice it wasn't too big for the fellow to get up and declaim: "The pullawance the not yett have o'rah. The jantlemanly agents will now pawse around the ring with tickets law the concert." I

used to hate that man. When he said the performance was not yett half over, he lied like a dog, consarn his picture! He knew it, and we knew that there were only a few more acts to come. We wanted the show to go on and on, and always to be just as exciting as at the very first, and it wouldn't! We had got to the point where we couldn't be interested in anything any more. We were as little ones unable to prop their eyelids open and yet quarreling with bed. We were excited, but not satisfied. We sat there and pouted because there wasn't any more, and yet we couldn't but yawn at the act before us. We were mad at ourselves and mad at everybody else. We clambered down the rattling bed-stead seats, sour and aulen. We didn't want to look at the animals; we didn't want to do this, and we didn't want to do that. We whined and snarled, and wriggled and shook ourselves with temper, and we got a good sharp slap, side of the head, right before everybody, and then we yelled as if we were being killed alive.

"Now, mister, if I ever take you any place again, you'll know it. I'd be ashamed of myself, if I was you. Hush up! You're never going to the show again. Do you hear me? Never, I mean it. You're never going again."

HOW TO COOK LATE VEGETABLES

Very Few Women Know How to Make Use of the Cheap Fall Legume, Turnips—Here Are Toothsome Recipes for Offering It to the Family.

Both Timbale of Pumpkin and Baked Pumpkin Fit Well Into the Vegetable Course, and Squash Furnishes Several Good Dishes.

Various Ways for Serving Cabbage and a Combination of Late Vegetables Which Is Pleasing.

The average housewife has little use for the late garden vegetables, chiefly because she does not know how to offer them in a tempting guise. They shrank up in the September sun or are packed away by the market gardener to be sold in mid-winter, when, with some care in their preparation, they could be made quite as toothsome as the other summer vegetables, while they are in season.

Most uninviting among fall legumes are turnips. They are watery when cooked alone and have very little taste. Several potatoes boiled and mashed together with turnips and shake over the fire until they are a golden brown. Dump them into an onion stock preferred—and boil for half an hour. When tender, allow the turnip dice to drain on a colander, while preparing the following sauce: To a pint of the stock in which they were boiled, add a butter and two tablespoonfuls of flour, a paste made from two tablespoonfuls of butter and two tablespoonfuls of flour, as soon as the stock comes to a boil, add a teaspoonful of salt and a dash of pepper. Swedish turnips or rutabagas are most tasty when beaten and mashed together with sweet potatoes. Parsnips are also perfectly tender, not allowing the water to reach the boiling point. Now remove the turnips and parsnips from the water, add them to the turnips and season with one tablespoonful of butter, a salt-spoonful of salt, and a dash of pepper. Whip the ingredients until very light and brown in a quick oven for twenty minutes.

As a separate course, turnips are pared and sliced a quarter of an inch thick, and cooked in unsalted water until they are as transparent as glass. Arrange on a flat dish with one slice overlapping the other. Serve with the following thick sauce: For half a dozen small turnips allow a tablespoonful of flour and one of butter. Bring to a boil in a cup of hot water. Remove from the fire and beat in the yolks of two eggs. Season with a small onion, one bay leaf, four tablespoonfuls of vinegar, a tablespoonful of salt and a dash of pepper, which have been boiled rapidly to reduce their quantity one-half. Allow the sauce to thicken over the fire a few moments before adding the seasoning.

The big yellow pumpkin is seldom used except in making pies. It furnishes a splendid variant, however, to the other fall vegetables when properly cooked. Timbale of Pumpkin—One pint of stewed and sifted pumpkin, one tablespoonful of butter, four eggs beaten half a cupful of sugar, one-fourth teaspoonful of ginger, half a teaspoonful of cinnamon and half a pint of milk. Pour into buttered timbale. Set in a pan of water in a moderate oven until firm. When the timbale is cold, unmold and serve with whipped cream.

To bake pumpkin, cut a large gourd in half and remove the seeds from one side, leaving the other for some future use. Lay in a pan, skin side down, and bake for three-quarters of an hour. Care should be taken that the oven is not hot enough to discolor the skin. Cut in small pieces and serve with butter, salt and pepper. The dish is especially delicious when the pump-

kin has been picked fresh from the garden. A near relative of the pumpkin is the winter squash, though it lends itself more slowly for twenty minutes. Place on a colander until they are thoroughly drained, and then put them in layers on a baking dish. Cover each layer with a dusting of sugar and tiny bits of butter. Pour half a cup of water into the bottom of the dish, fasten on the cover and bake slowly for half an hour. The squash should be transparent when it is done.

Baked squash is delicious rolled into balls and fried in fat. The gourd is baked according to recipe given for pumpkin. As soon as the pulp is quite tender press through a colander. To this mash add half a cup of soft bread crumbs, one teaspoonful of salt, a dash of pepper and one tablespoonful of butter. Stir the ingredients together, roll over a fire and turn out to cool. Form into balls; roll in cracker crumbs and fry in boiling fat. Stuffed Cabbage—Chop one cabbage and a large firm head of cabbage until tender. Scrape out the inside, leaving enough for a solid outer wall. With the scumming mix a cup of fine bread crumbs, a little salt, pepper and finely stirred and one small onion cut fine. Best this up with a tablespoonful of butter and three eggs. Fill the cabbage with stuffing, tie round it a strip of cloth and bake until brown.

Cold Slaw with Sour Cream Sauce—Cut a small round head of cabbage in halves and chop very fine. Soak in cold water for an hour to remove any insects that may be between the leaves. When thoroughly cleaned, drain and serve with the following sauce: Bring two tablespoonfuls of vinegar to the boiling point. Mix half a cup of sour cream with the well-beaten whites of two eggs. Stir this into the vinegar with one tablespoonful of butter and allow it to thicken. Season with salt and pepper, pour over the cabbage and stand it aside to cool.

Cabbage on Cucumber—Chop one head of cabbage fine, clean it thoroughly and boil in salted water for twenty minutes. When cooked, spread it out to dry. Make half a pint of sauce with butter, milk and flour. Spread a layer of cabbage in the casserole, then a layer of sauce and sprinkle over it some grated cheese. Continue these layers, finishing off the top of the dish with several tablespoonfuls of brown crumbs. Bake for twenty minutes and serve in the casserole.

Cucumbers in combination with turnips are served in the following way: Scrape two cucumbers, then a layer of sauce and sprinkle over it some grated cheese. Continue these layers, finishing off the top of the dish with several tablespoonfuls of brown crumbs. Bake for twenty minutes and serve in the casserole.

Carrots in combination with turnips are served in the following way: Scrape two carrots and cut into dice. Boil until tender. Serve the carrots and turnips mixed together with this sauce: Boil together one bay leaf and a tablespoonful of dry mustard in two tablespoonfuls of vinegar. Strain and add to a gravy made from two tablespoonfuls of butter and one of flour. Remove from the fire and beat in the yolks of two eggs. Heat once more and season with salt and pepper and finely chopped parsley.

"Quite a number of Englishmen are locating in that new suburb he's building up and are thinking of calling the place 'Gilling'."

"I don't quite see the idea."

"Well, that's the English quarter, you know."—Philadelphia Press.

Babies Thrive

on Nestle's Food, because it contains all the food properties of rich, creamy cow's milk—in a form that tiny babies can assimilate.

Ready for the bottle by adding water—no milk required to prepare it.

Nestle's Food

makes sturdy babies.

SAMPLE (for 8 meals)

measures one

"THE EVENING, N. Y."

ON APPLICATION TO

E. A. SMITH, - - 10 Water Street, St. John

CULTIVATE THE CHARMS

One of the most cleanly and delicate-minded woman I ever knew, and one amazingly proud of her lineage, when deprived of her original fortune, obliged to live in a remote country place, simply clothed herself in decent gingham gowns— you could hardly tell them apart—and brushed her hair stiffly back for her forehead, and forgot to think of any personal adornment.

It was in the midst of a pine wood that her husband and his family lived. No other house was in sight from the door to which she came to welcome her husband returning nightly from his insular rice fields. The worn paths through the sand led in every direction, north, south, east and west, toward what in that vicinity were called neighbors. The wider tracks told where to find a primitive church and schoolhouse, the narrower were worn by the feet of the negroes going backward and forward on their multitudinous errands.

As she stood listening for the hollow sound these sandy roads give to a hoof-beat, she looked a woman ten years older than she really was, and had succeeded in disguising her claims to gentility and beauty by a half-conscious effort to make her hair stand up like a porcupine.

One night, to please her maturing schoolgirl daughter, she put on an old-fashioned white gown, fastened a big lace about her throat, drew her hair into a pretty coil about her head, and stood transfixed by the fire, her fine brow, and the schoolgirl had dressed her hair in a new style, and the light in her husband's eyes awoke.

The light in her husband's eyes awoke, and the schoolgirl had dressed her hair in a new style, and the light in her husband's eyes awoke.

And the schoolgirl had dressed her hair in a new style, and the light in her husband's eyes awoke.

And the schoolgirl had dressed her hair in a new style, and the light in her husband's eyes awoke.

And the schoolgirl had dressed her hair in a new style, and the light in her husband's eyes awoke.

And the schoolgirl had dressed her hair in a new style, and the light in her husband's eyes awoke.

And the schoolgirl had dressed her hair in a new style, and the light in her husband's eyes awoke.

And the schoolgirl had dressed her hair in a new style, and the light in her husband's eyes awoke.

And the schoolgirl had dressed her hair in a new style, and the light in her husband's eyes awoke.

And the schoolgirl had dressed her hair in a new style, and the light in her husband's eyes awoke.

And the schoolgirl had dressed her hair in a new style, and the light in her husband's eyes awoke.

And the schoolgirl had dressed her hair in a new style, and the light in her husband's eyes awoke.

And the schoolgirl had dressed her hair in a new style, and the light in her husband's eyes awoke.

And the schoolgirl had dressed her hair in a new style, and the light in her husband's eyes awoke.

And the schoolgirl had dressed her hair in a new style, and the light in her husband's eyes awoke.

And the schoolgirl had dressed her hair in a new style, and the light in her husband's eyes awoke.

And the schoolgirl had dressed her hair in a new style, and the light in her husband's eyes awoke.

And the schoolgirl had dressed her hair in a new style, and the light in her husband's eyes awoke.

And the schoolgirl had dressed her hair in a new style, and the light in her husband's eyes awoke.

And the schoolgirl had dressed her hair in a new style, and the light in her husband's eyes awoke.

And the schoolgirl had dressed her hair in a new style, and the light in her husband's eyes awoke.

And the schoolgirl had dressed her hair in a new style, and the light in her husband's eyes awoke.

And the schoolgirl had dressed her hair in a new style, and the light in her husband's eyes awoke.

And the schoolgirl had dressed her hair in a new style, and the light in her husband's eyes awoke.

And the schoolgirl had dressed her hair in a new style, and the light in her husband's eyes awoke.

And the schoolgirl had dressed her hair in a new style, and the light in her husband's eyes awoke.

And the schoolgirl had dressed her hair in a new style, and the light in her husband's eyes awoke.

And the schoolgirl had dressed her hair in a new style, and the light in her husband's eyes awoke.

And the schoolgirl had dressed her hair in a new style, and the light in her husband's eyes awoke.

And the schoolgirl had dressed her hair in a new style, and the light in her husband's eyes awoke.

And the schoolgirl had dressed her hair in a new style, and the light in her husband's eyes awoke.

And the schoolgirl had dressed her hair in a new style, and the light in her husband's eyes awoke.

And the schoolgirl had dressed her hair in a new style, and the light in her husband's eyes awoke.

And the schoolgirl had dressed her hair in a new style, and the light in her husband's eyes awoke.

And the schoolgirl had dressed her hair in a new style, and the light in her husband's eyes awoke.

And the schoolgirl had dressed her hair in a new style, and the light in her husband's eyes awoke.

And the schoolgirl had dressed her hair in a new style, and the light in her husband's eyes awoke.

And the schoolgirl had dressed her hair in a new style, and the light in her husband's eyes awoke.

And the schoolgirl had dressed her hair in a new style, and the light in her husband's eyes awoke.

And the schoolgirl had dressed her hair in a new style, and the light in her husband's eyes awoke.

And the schoolgirl had dressed her hair in a new style, and the light in her husband's eyes awoke.

And the schoolgirl had dressed her hair in a new style, and the light in her husband's eyes awoke.

And the schoolgirl had dressed her hair in a new style, and the light in her husband's eyes awoke.

And the schoolgirl had dressed her hair in a new style, and the light in her husband's eyes awoke.

And the schoolgirl had dressed her hair in a new style, and the light in her husband's eyes awoke.

And the schoolgirl had dressed her hair in a new style, and the light in her husband's eyes awoke.

And the schoolgirl had dressed her hair in a new style, and the light in her husband's eyes awoke.

And the schoolgirl had dressed her hair in a new style, and the light in her husband's eyes awoke.

And the schoolgirl had dressed her hair in a new style, and the light in her husband's eyes awoke.

And the schoolgirl had dressed her hair in a new style, and the light in her husband's eyes awoke.

And the schoolgirl had dressed her hair in a new style, and the light in her husband's eyes awoke.

And the schoolgirl had dressed her hair in a new style, and the light in her husband's eyes awoke.

And the schoolgirl had dressed her hair in a new style, and the light in her husband's eyes awoke.

And the schoolgirl had dressed her hair in a new style, and the light in her husband's eyes awoke.

And the schoolgirl had dressed her hair in a new style, and the light in her husband's eyes awoke.

And the schoolgirl had dressed her hair in a new style, and the light in her husband's eyes awoke.