

Review of Fashion

Sealskin, sable, marten, lynx, chinchilla, ermine, beaver, Persian lamb and blue lynx will be the fashionable furs this season.

Five fur garments range in size from the airiest little boleros to stunning Marechal Ney ulsters, which actually trail the floor! The former are jaunty garments for the promenade on mild days, while the latter are most luxurious carriage wear.

Then there are the more useful coats, which are to be the best "sellers." The lengths are three-quarters or short.

Tucked fur is the very latest and smartest fad in fur fashion, and you can hear the woman whose waist is large and tender point with her give a despairing sigh for a luxury in which she cannot indulge. The furriers have reached that pinnacle in the fashioning of garments where the smooth and fluffy skins are moulded to the figure exactly as velvet and cloth are used by the best modistes.

There was a time when a fur coat was worn wholly for its warmth. The skins were sewed together with very little regard to symmetry and gracefulness of outline, and the result was a clumsy, ungainly garment. But the Aiglon jacket is exactly the sort of tailcoat we have all longed for. The front is laid in long tucks, sloping toward the centre of the waist, with a blouse effect.

Furriers make a distinction between the different skins of Persian lamb, according to the age of the animal, and incidentally there is a marked difference in the price. Moire Persian lamb is the skin of the baby lamb, broadtail that of the older animal, and when the lamb has grown beyond babyhood and its fur has assumed a decided curl it is then known as Persian lamb plain and simple. Broadtail is so styled because the lamb has really a broadened tail.

The tall girl will find great delight in long and graceful lines of the new peleries and scarfs.

The muffs of shorter fur are lined with the same for two very good reasons—because they are warmer and do not soil so readily as linings of satin or silk.

Furs of some kind are one of the necessary elements of an elegant outfit in winter, and they keep pace with all the other things of fashion, so far as the changes in modes are concerned. One feature of fashion in furs which is at all lasting in these days is the fur itself, which remains in favor for many years. You are obliged to change the form of it from year to year, but you can at least derive some satisfaction from the fact that the animal itself has not gone out of fashion.

Broadtail is made up in a variety of styles, of course, but one of the pretty novelties is a short bolero coat, which fits the figure rather closely and curves up in the back to show one of the wide Empire belts of panne velvet in either white or black. Gold braid and Oriental embroidery are both used in the finish. In fact the fur is treated exactly as if it were cloth.

The hat novelty of the season is a three-cornered shape, resembling the old continental, called L'Aiglon, an ex-



Chapeau of stitched felt edged with velvet. The crown is encircled by long ostrich plumes which fall backward, one on each side, from a fancy buckle placed directly in front.

act reproduction of the one worn by Bernhardt in her play of that name. As it is necessarily a boy's shape, it is only becoming to young and piquant faces but for those seeking new things this is the latest. The old standbys, for the more conservative for utility wear, felt trimmed in velvet or taffeta, are still on hand.

Panne velvet is by far the most used hat material of the fall, and is to be had in innumerable handsome shades and effects. Peacock breasts are prominent among the latest trimming novelties, as are also pompons of coque feathers and pompons of chenille in the magpie combination of black and white.

Chenille is an important item in millinery this season and millinery was never more beautiful. A hat greatly admired at a recent gathering was rather flat made of black chenille and crinoline, having the full crown trimmed with folds of velvet in a delicate carnation tone. Choux of the same velvet arranged on one side where the brim turned up fastened with large paste buckles, while a long black ostrich plume, starting from the largest buckle to one side of the front, curved gracefully over the crown. The brim was faced with cream guipure lace.

The new hats are all rather large, the toques quite full and important looking. A handsome toque in a rich nasturtium red velvet had a crown resembling the beef-eater style, which was caught up toward the front with a jet bow and black quills. A pretty toque in pale gray beaver velvet had a full round gathered brim veiled with soft cream lace, and this was caught up on the left side with a twist of dark blue velvet held by a steel buckle, a curled quill bending over the crown. Quite a pretty hat in brown felt was ornamented simply in bows of soft sage silk in brown and in heliotrope in three tones each.

The gold craze is also the fad in millinery this year. There are black velvet picture hats with the brim of cloth of gold veiled with lace and there are sailor shapes with both crown and brim of gold, while the most fetching of toques are made of gold lace. And the trail of gold in this year's fashions does not stop here. Even the new hosiery for the very best wear has a gold gleam about it. The very latest black silk stockings have the instep scattered with butterflies and bow knots embroidered in gold threads. And others are striped with narrow insertions of gold lace.

However simply one's winter gown may be made, there rests a sort of moral responsibility to give the collar at once a decorative and original appearance. Of course as this is the winter when dark stuffs are to the fore, the sensible dressmaker dashes in an irrelevant but wholly coquettish bit of color at the neck band. Turquoise, old rose and certain pastel tints are the only tones to be avoided, for the well dressed woman prefers something at once warmer than the pastel tints and more original than blue or pink.

Out of respect to these sentiments, the makers of beautiful clothes have evolved a sort of schedule of color arrangements for collars, and with a brown gown a green neck band is considered the most tasteful combination with a blue gown the dominant tone near the face should be Burgundy red, and with a red gown black and white and a touch of gold is the preference. Just what form the neck band should take is not far nor difficult to discover, for a broad, straight band is universally preferred to any of the eccentric shaped collars, within which devoted womanhood suffered and was silent. But, after all, the true charm of a neck band depends on its decoration, and none but a pessimist could fail to approve of at least five out of the seven charming designs for collars given here.

One department of fashion in which we can have absolute confidence for one entire season is that devoted to children's dress. The modes in sight now are certain to remain in style until the garments have to be replaced by new ones, and there is a satisfaction in that fact which every woman

can appreciate in these days of rapid changes.

For boys' clothes there seems to be very little that is new. There are the same sailor suits, the Russian blouse with the hose trousers banded in below the knee and the short Eton coats for older boys. Gold buttons flourish here as well as elsewhere and especially on the military overcoats with a deep cape.

Black, white and gold braid, tiny gold buttons and narrow velvet ribbons are the prevailing trimmings for little girls' gowns, while for more dressy occasions lace is used. The guimpe dress, never discarded, is made quite elaborate with an Irish point lace collar and the long-waisted effect, which is perhaps the only new feature. Laying the front and back in fine tucks down to the belt makes a most trim little gown.

For materials for small children's wear the colors are bright or else very delicate in tint, and cashmere, lansdowne and thin silks are very popular. There are fine wool plaids which are useful and make up effectively with the lace collar. A shaped collar of the material tucked and trimmed around the edge with lace is also very pretty. Another more serviceable gown is of blue and green plaid,



A large saucer shaped in tan beaver felt with the brim raised slightly more on the left side of front by bunch of turquoise blue chiffon and soft curled tan quills.

and the collar is of blue silk trimmed with gold braid. The belt and band around the shirt sleeves are of blue silk.

The Zouave jacket is a feature of the small gowns, but it is made of velvet in the plain round cut or finished with plaited frill and worn over a blouse waist of thin, white silk sometimes embellished with fine tucks and hemstitching. The accompanying skirt may be of velvet if you can afford the extravagance.

Pretty little coats for very young girls are made of light cloth, in the double-breasted saque style with large turndown collars in open silk applique. Other jackets have velvet or lace collars, and a more simple style is of cloth trimmed with braid. Then there is the long Empire coat trimmed with stitched bands.

The woman who has had dresses ruined by the beautiful blossoms resting against her corsage will welcome the cuff bouquet novelty. It is hard for the uninitiated to believe that the effect would be so entirely satisfactory and charming but such is the case, nevertheless.

The arrangement is very simple, the flowers being attached upon a cuff fashioned of stiffening and covered with wide satin ribbon to match the flowers used. A large bow of ribbon is caught in the midst of the trailing mass of blossoms. It is to be worn on the left hand and increases the artistic effect of a gown, however beautiful. A stray lock from an unruly coiffure may be arranged by the flower decked arm without inconvenience.



Parisian costume in pebble cloth of deep red. The reverse of the cape model are of heavy lace over white satin. Velvet is applied together with bands of the cloth and metal buttons in graduated sizes. Quantity of material required, 50 inches wide, 7 yards.

The Home

SOME GOOD RECIPES.

Cream of Celery.—Take one pound of celery, cut into small pieces, top and all, and boil in salt water till tender. Boil one and a half pints milk, to which has been added one teaspoonful and a half of cornstarch or flour if preferred, to make a cream. Add one teaspoonful of butter. Drain the celery and stir into the cream and serve.

Baked Trout.—Cover the bottom of a small oval paper form, with a few very thin slices of fat bacon, cut down the back some nicely-washed small trout, and having removed the bones, lay the fish open flat upon the bacon; sprinkle with chopped parsley, pepper, salt, a little mace, and two cloves finely pounded. Bake 30 minutes in a quick oven.

Veal Cutlets.—Melt a piece of butter in the frying pan; put in the cutlets with salt, pepper and some spice; move them about in the butter for five minutes; have ready some mixed herbs and mushrooms chopped finely; sprinkle half over one side of the cutlets, and, when fried enough, turn and sprinkle them with the other half; finish frying and add the juice of a lemon; set them round the dish with the seasoning in the center.

Roast Pigeons.—Pick, draw and truss them, keeping on the feet. Chop the liver with some parsley, and crumbs of bread, pepper salt and a little butter; put this stuffing inside. Split one of the legs, and slip the other through it, skewer and roast them half an hour; baste them well with butter. Serve with brown gravy in a boat and bread sauce.

Creamed Sweet Potatoes.—Select one dozen large, smooth sweet potatoes; bake until just done; cut a hole in each large enough to admit the handle of a teaspoon; through this aperture remove the inside, whip with fork, add a little butter, salt, and very little pepper; return to skin, put back in oven long enough to heat through. Serve.

Mince Pies.—Take equal weights of tender roast beef, suet, currants, raisins and apples which have been previously pared and cored, with half their weight of soft sugar, one ounce of powdered cinnamon, an equal quantity of candied orange and lemon peel, and citron, a little salt, and 12 sour almonds blanched and grated. Chop the meat and the suet separately; wash and pick the currants, stone the raisins and chop them with the peel; and having minced all the ingredients very fine, mix them together, adding a nutmeg.

Fruit Cake.—One pound of flour, one of sugar, three quarters of butter, two of raisins, two of currants, one of citron, a half an ounce of mace and a wine glass of brandy, one of wine, eight eggs, stir the sugar and butter to a cream, add the flour gradually, then the wine, brandy, and spice; add the fruit just before it is put in the pans. It takes over two hours if the loaves are thick.

Orange Ice Cream.—One quart cream three quarters of a pound of sugar, juice of five oranges, rind of one orange. Put half of cream in double boiler; add sugar and stir till dissolved; add remainder of cream, and when cool add juice and rind of oranges. Turn into freezer and freeze.

ECONOMY IN EGGS.

At this season of the year, when eggs are scarce, it is well to remember that exactly the same result can be obtained by dividing eggs and using the yolk only in custards and desserts, and salad dressings demanding a thickening of eggs. The whites of the eggs are then left for sweet cakes, meringues and other dishes where the white of the egg is the essential part needed.

It should be remembered that the yolk of the egg gives rich, delicate consistency, to a baked or boiled custard, and one made with it alone is not so liable to curdle as one made with the white also. Pumpkin pies, like coconut and lemon pies, are just as nice without the whites of the eggs. In the case of coconut and lemon pie the whites should be used for a meringue.

In hot breakfast, cakes or muffins, eggs are an element that often toughens the bread without adding any desirable quality. Do not use more than two eggs, as a rule, to a pint of milk in wheat cakes. One is generally enough. The quantity of eggs to be used in corn-meal cake, varies with the taste, as this meal is so granular there is no danger of making a tough cake from it. A sweet cake made of the whites of eggs can be as easily rendered tough and unfit for food by too liberal use of eggs as a cake can be made heavy and greasy by too liberal use of butter. Where eggs are used in a cake like sponge cake, which has no butter in it to render it tender, the juice of a lemon should be added. The yolks of eggs do not make a nice icing, imparting an eggy taste very disagreeable to most people. The whites of eggs should alone be used.

HOUSEHOLD HINTS.

If you want your windows to be clear and bright add a little ammonia to the water and wash thoroughly. Use no soap as it leaves the glass of a milky color. You cannot obtain satisfactory results by wiping them off with a wash cloth. They must be washed with plenty of water, dried with clean cotton cloths and polished with chamois or soft paper.

An excellent material for a clothesline is the ordinary telegraph wire which is now sold for that purpose in hardware stores. It will outlast a dozen hempen lines. When it is properly put up by a strong man, it does not sag like the other lines, it does not break, and it is not unsightly because it is so fine that it is hardly a noticeable feature of the yard.

Try thin slices of pork on the breast of fowl when it is roasting. It is not necessary to baste fowl or poultry when this is done.

Sliced beets make a lovely pink coloring matter for any article of food and a bit of saffron will produce a pretty yellow that is harmless. Spinach leaves make a good green, and the yolks of eggs a gold tint. Vegetables if put in cold water half an hour before using will be freshened up wonderfully.

Do not work at cake as soon as it is taken from the oven. If it is slightly fastened to the pan allow to stand five minutes then turn it on a sieve, allowing the air to circulate around it. If you use any of the patent pans, however, allow the cake to remain in the pans till quite cold. These pans are, of course, used ungreased.

OLD STAGE-COACH DAYS.

Thrilling Incident of Those Times in England.

Adventures of varied nature belonged to the old English mail-coach days. One of the most thrilling episodes of the road occurred one night on the way from Salisbury to London, in 1816.

As the coach went bowling along, the horses suddenly became extremely nervous, and what was thought to be a large calf was seen trotting along beside the left leader in the darkness. As they neared the inn the horses became uncontrollable; and then the supposed calf seized one of the animals. By this time the horses were frantic, plunging and kicking, and it was remarkable that the coach was not overturned.

The guard laid hold of his gun and was about to shoot the assailant, when several men, accompanied by a large mastiff, appeared. The foremost, seeing that the guard was about to fire, pointed a pistol at his head, declaring that he would shoot if the beast was killed.

The "calf" was a lioness, escaped from a travelling show. The dog was set upon the brute, who left the horse, seized the mastiff and tore him to pieces, and retreated under a granary. The spot was barricaded to prevent her escape, and she was noosed and returned to captivity.

The horse which had been seized was seriously injured by the lioness, but finally recovered.

PEN, CHISEL AND BRUSH.

It is said that £5,000 is the price to be paid Mr. Kipling for the serial rights of his new novel, "Kim of the Rishi." Verdi said recently that he had about determined to give up all composition and to avoid temptation kept away from a pen.

The eminent painter Andreas Achenbach, father of the late opera singer, Max Alvary, lately celebrated his eighty-fifth birthday at Dusseldorf.

One of the remarkable things about the late Max Muller was that he never employed a stenographer or a typewriter and wrote all his life a clear and legible hand.

The recent death of Antoine Vollon at the age of 67 creates a vacancy in the ranks of the 14 painter members of the Academie des Beaux Arts. The three English honorary members of this body are Sir Edward Poynter, Sir L. Alma Tadema and Mr. Von Herkomer.

Henri Houssaye, the French academician and Napoleonic authority, has purchased for the Paris Sabretasche, the French military association, the exact spot of ground where the Old Guard made its last stand at Waterloo, and upon it M. Gerome, the sculptor, is to erect a monument.

HOUSEHOLD HINTS.

Faded fabrics colored with aniline dyes will look as bright as new if sponged with chloroform.

To polish plate glass and also to prevent its becoming frosty in winter wipe with a soft cloth wet in alcohol.

Better than the holders with easily lost thumbscrews that are generally used with sash curtains and other small rods are the screw hooks upon which the rod may rest.

Ivory, it is said, can be made and kept white by washing it in soap and water and laying it while wet in sunshine. This should be repeated, if there are discolorings, for several days. Ivory carvings should be scrubbed with a brush.

Glue may be made waterproof by first soaking it in water until it becomes soft, then melting it with gentle heat in linseed oil. Always remove the old surface of the wood before applying the glue. Use it as thin as you can and have it do good work and apply evenly and rapidly.

TALES OF CITIES.

The municipal authorities of Glasgow are considering a proposition for the establishment of a city savings bank.

The Irish Hedge School.

The educational structure for which, taking advantage of the toleration of government, the hedge schoolmaster abandoned his al fresco establishment, was a very humble one of its kind. The peasantry, animated by the strong Irish love of learning, built it for him, just as in modern days they assemble and build huts for evicted tenants.

It was not a very formidable undertaking. A deep, dry ditch or trench by the roadside was usually selected for the site. At the side of the trench an excavation of the requisite area was dug, so that the clay bank formed three sides of the inclosure. This saved the trouble of building walls. Then the fourth side, or front side wall, with a door and two windows, was built of green sods laid in courses, while similar sods raised the back to the required height and pointed the gable ends.

Young trees and wattles cut from the forest, wood and bound together with straw ropes and wattles formed the roof timbers. Over these were spread brambles, then came a layer of "scraws," or slabs of healthy bog surface, and over all a thatching of rushes. The earthen floor was paved to an approach to a level, the rubbish cleared away, and a pathway made to the public road. There was your hedge school-house ready for business.

It Killed the Bear.

A man who had experience in Alaska, was listening to a group of citizens discussing the weather and broke in on the talk thus:

"Ishaw, you fellows don't know how changeable the weather is. You think it's always cold in Alaska, do you? Well just let me tell you a little personal experience of mine. One day I went hunting with a party of miners. The weather was quite warm when we started, and I perspired freely. Suddenly it turned bitterly cold, and large icicles formed on my whiskers (I had grown a full beard). Crossing a small canyon, I came face to face with a big, ugly looking bear. I had nothing but powder in my gun, and the man with the cartridges was away behind me, so as a desperate resort I rammed the icicles from my beard into the gun and blazed away."

"And what happened?" said one of the crowd eagerly.

"Why, I struck him squarely in the head and killed him."

"Killed him? Impossible!" chorused the crowd.

"But it did, I tell you. The temperature suddenly turned warm again, melting the icicles, and the bear died from water on the brain."

Dangerous Factories.

Not far from the heart of New York city is a factory for the manufacture of deadly poisons in quantities large enough to annihilate the entire population of New York. The factory is so guarded that even its next door neighbors need have no fear of it, but the possibilities of error there excite the imagination. No one may enter it without a special permit. The employees are all skilled men, well aware of the danger of the slightest carelessness. They manufacture, among other things, pure anhydrous acid, which is so dangerous that in its pure state it is not placed in the market. There is instant death in its fumes if they are permitted to escape. Nitric acid is stored in another part of the factory in big glass carboys. The men who work in this factory realize that a broken carboy of nitric acid would mean a disaster, and they treat it with the respect which it deserves. This factory and others like it are guarded more carefully than a safety deposit vault.

When Bathing Was Rare.

In some old court memoirs of the eighteenth century which have recently been called again to attention it is stated that when George IV was a baby he was bathed only once a fortnight. That was thought to be plenty often enough in those days for a child to be washed. When one of George's little sisters had measles, the royal mother gave most careful instructions that the child's linen was not to be changed too soon, as she feared that some careless attendant would clothe it in garments insufficiently aired and so "drive in the rash." In those days people were much afraid of clean linen and bathing. It was believed the complete bodily ablutions were weakening, yet prince, peer and peasant alike called in at every ailment the doctors of the period, who bled them into a state of weakness and sometimes death.

And Still She Wept.

Toto was crying. "What's the matter?" asked one of her father's friends. "I've lost my 2 cents!" she wailed.

"Well, never mind. Here are 2 cents," said the friend.

Soon Toto was crying harder than ever. "What's the matter now?" she was asked.

"I'm crying because if I hadn't lost my 2 cents I'd had 4 now!" was her reply.

His Bump.

"This," said the eminent phenologist, "is the bump of Intelligence, and"—

"Heah, boss, quit pinchin dat bump so spordifically," protested Uncle Ebene. "My haid ain't felt good sence de ole woman rapped me dar wid a rolfin pin, an yo' bet I've got more 'telligence in dat bump dan ter get in 'er way ergin'."

The Japanese language is said to contain 60,000 words. It is quite impossible for one man to learn the entire language, and a well educated Japanese is familiar with only 10,000 words.

Ceremony was invented by a wise man to keep fools at a distance.—Chicago News.

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