

HOME.

SOME Dainty Dishes.

Stuffed Eggplant.—Cut the eggplant in two; scrape out all the inside and put it in a saucepan with a little milk; cover with water and boil with salt; drain off the water; add two tablespoonsful of grated crumbs, table-spoonful of butter, half a minced onion, salt and pepper; stuff each half of the eggplant with the mixture; add a small cup of butter to each and bake fifteen minutes.

Wined Sweet Potatoes.—Boil the potatoes and set them to cool. When cold, peel and slice them. In a well buttered baking dish spread a layer of the potatoes; sprinkle with butter, sugar, and a little salt. Then another layer of potatoes, butter, and the other ingredients, and so continue the layers until the dish is full, having laid on top a plentiful supply of butter. Put a little warm water in the dish to prevent dryness, insert over the baking dish another dish that will hold in the steam and set to bake in a moderate oven. After the potatoes are thoroughly heated take off the covering dish, let steam brown a trifle, and just before taking from the oven pour over them a little wine of a flavor agreeing with the potatoes.

German Potato Cakes.—This well-known German dish has been made a part of the cookery of our country, introduced by one of our German families. In making it grate the potatoes raw, add butter to enrich it, eggs and flour to hold the grated potato together, a little salt, and season with sugar and cinnamon to a griddle or in a flat saucepan till brown.

Glazed Onions.—Peel twelve medium-sized white onions and soak them for one hour in cold water, changing the water twice while they are soaking. Drain them on a sieve. Put two ounces of butter in a saucepan, add one teaspoonful of sugar and half a cup of beef broth or stock. Arrange the onions in the pan so they do not touch. Cook over a slow fire until they become tender and the outside is brown. Remove the onions from the saucepan, put a little beef extract on top of each onion. Then place the pan in the oven for five minutes. When the extract melts and a nice glaze forms on the top of the onions they are ready to serve as a garnish or vegetable. If served as a vegetable the sauce they were cooked in may be poured over them.

Spanish Tomatoes.—One can of tomatoes, one can of Spanish peppers, two medium-sized onions, two tablespoonsful of butter, and a little salt. Drain the tomatoes in a sieve, add the Spanish peppers, chopped fine, and the tomatoes. Mix all thoroughly and cook over a medium fire five minutes, adding salt and pepper to taste. Pour in baking dish and bake in medium oven three-quarters of an hour.

English Muffins.—Dissolve one yeast cake in one pint of warm water; add one teaspoon salt. Add enough sifted bread flour to make a stiff dough. Stir one tablespoon melted butter, and beat hard; set in a warm place and beat light; then, having the griddle moderately hot, lay on it rings well greased and drop in enough batter to fill them. Do not turn until almost cooked through, then slip off the rings and brown on the other side.

Danish Strawberry Preserves.—In Denmark strawberries are preserved in a very simple and easy way, which makes them equal to the German preserves, and they are warranted to keep for years. Get firm, large berries and stem, but do not wash them. Weight three-quarters of a pound of sugar to every pound of fruit and arrange them in a deep porcelain kettle, sprinkling the sugar lightly between layers of the fruit. Cover and let this stand all night, or if the weather is very hot and damp, prepare them early in the morning, and let them stand six hours. Heat slowly to the boiling-point, skimming very thoroughly, and simmer in summer, as well as in winter. Even on a warm day the moist juices, such as the gravy of mutton chops, etc., tend to stiffen if served on a plate that is not sufficiently warm. The flavor of soup is preserved better when served in hot plates, and the breakfast toast is much more tempting on a plate that keeps it warm than one on which it is quickly cooled and toughens. The plates in summer may be warmed by lighting one gas burner and turning it low under the oven, or by letting hot water run over them and pointing them ready for use to the table. On the other hand, the salads, and cold desserts, needing chilled plates, can be accommodated by placing the dishes on a shelf in the refrigerator for some time, taking them out a few minutes before they are needed that they may lose the cold, clamminess that the delicate sense of touch finds on china fresh from the ice-box. It must be remembered that fine china is injured by sudden changes, and should not be subjected to either rapid heating or rapid chilling.

One housekeeper, who is very fond of flowers on the table at all times throughout the summer, uses them frequently as garnishes, with sometimes rather absurd effect. There are plenty of ways of beautifying the table with flowers without utilizing them as garnishes. Indeed, there are very few kinds of blossoms that do not seem quite out of place in the immediate decoration of edibles. A garnish should be something edible itself, like hard-boiled egg, lemon, cream, parsley, candied fruits, with desserts, etc. The nasturtium has ornamental leaves with a sharp, spicy flavor, and is not unsuitable for garnishing meats and salads, if one signs for a floral decoration at all. A long-stemmed pink rose or two placed at the side of a dish on which is a jelly or frozen dessert fresh from the mould, makes it pleasing to the eye. Sometimes a few freshly-gathered pansies may be used, but lavish floral garnishing is apt to suggest tiny insects to the mind of the imaginative beholder, and at best gives the effect of "over-doing it."

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boiling water in the proportion of half an ounce to each pint of water makes a very good disinfectant. The same solution applied whilst hot will stain floor boards beautifully.

To boil new potatoes well wash them and scrape off the skin, but never cut them. Put the potatoes into boiling water with salt and a good sprig of mint. When cooked dry for a few minutes, add a lump of butter, and toss all together.

Coffee stains on a woollen blouse may be removed by the use of glycerine. Rub it over the stain, and then wash the place with lukewarm water, and iron the material on the wrong side till it is dry.

Fruit Stains on Linen.—If applied at once powdered starch will take out many kinds of fruit stains on linen. This must be left on the stained part for a few hours so that all the discoloration is absorbed by the starch.

On Pantry Washing Up.—Collect all glasses and jugs that have been used for milk or custards, rinse carefully in cold water, and then plunge into tepid, soapy water. This makes it easier to keep the glasses polished, and prevents any sour curd at the bottom of jugs, etc.

Warts may be removed by wetting once a day with the milky juice that this dry in thoroughly. Another remedy is to moisten the finger with saliva from the mouth every morning on waking. Apply the finger to the wart, and allow the moisture to dry in.

To Remove Sunburn.—Take equal parts of fresh lemon-juice, rosewater, and rectified spirit. Mix together and then leave till next day, when the clear part should be strained off through muslin. Rub the face night and morning with this lotion, and dry the skin with a soft cloth.

Chalk may be used as a cleansing agent in many ways. Rub it into grease spots on dresses, wall-papers, or anything of a like nature requiring to be cleaned. When cleaning garments with it, rub on the chalk covering the hang up the garment till next day, when it should brush clean. A tablet of prepared chalk can be bought cheaply in any small town.

Your papier-mache trays and boxes should never be washed with soap and hot water, as this treatment causes cracks. Just wipe them with a sponge wrung out in tepid water, and sprinkle flour over the surface. Then dry and polish with soft dusters or flannel. This substance is much prized nowadays, especially when inlaid with mother-of-pearl.

SERVING DISHES IN SUMMER. One of the best hot weather reminders to housekeepers is that food intended to be served hot should really be hot, and should be served on warm plates in summer, as well as in winter. Even on a warm day the moist juices, such as the gravy of mutton chops, etc., tend to stiffen if served on a plate that is not sufficiently warm. The flavor of soup is preserved better when served in hot plates, and the breakfast toast is much more tempting on a plate that keeps it warm than one on which it is quickly cooled and toughens. The plates in summer may be warmed by lighting one gas burner and turning it low under the oven, or by letting hot water run over them and pointing them ready for use to the table. On the other hand, the salads, and cold desserts, needing chilled plates, can be accommodated by placing the dishes on a shelf in the refrigerator for some time, taking them out a few minutes before they are needed that they may lose the cold, clamminess that the delicate sense of touch finds on china fresh from the ice-box. It must be remembered that fine china is injured by sudden changes, and should not be subjected to either rapid heating or rapid chilling.

HINTS FOR THE HOME. Peeled vegetables should always be put into cold water till they are wanted for cooking, or the color will be spoiled. When mixing pastry use the coldest water that you can procure, and if your hands are hot mix it with a knife. A troublesome cough may often be allayed by dissolving a small lump of borax in the mouth. To make it more palatable mix a little honey with the borax. Have cisterns cleaned out and entirely emptied about once a year, and more particularly after the summer holidays, when the house has been empty and the water has been allowed to stagnate. To keep fire-bright bright wash it inside and out with hot water and soda. Dry with clean cloths, scour with sand and whitening in equal parts mixed with water to a paste.

STORIES OF BIG SHARKS

HATED, WORSHIPPED, USEFUL SCAVENGERS OF THE SEA.

Thirty-Footers Caught on the Pacific Coast—Fourteen-Footers Can Swallow a Man.

"One of the most interesting denizens of the water," says a natural history collector, is the shark. It is found in all seas and occupies a prominent place in the mythology, folk lore, religion and domestic economy of all countries bordering on the water.

"The shark is undoubtedly a dog with a bad name, but it really does not deserve half the bad things said of it. While an unmitigated nuisance and expensive in many ways, especially to fishermen, yet it subserves a most necessary purpose, namely, that of scavenger of the seas.

"Like the goat and the ostrich on land, the shark will swallow almost anything that comes its way, be it a man, a horse, feathered fowls, bottles, tin cans, rope or pieces of wood. The species known as man-eaters have been known to attack human beings, but they rarely do so unless driven to it by extreme hunger, and the person being floated on the surface or slowly swimming along. A vigorous movement on the part of a swimmer is very apt to scare away any shark.

"The shark family comprises many members, there being sixty-two distinct species in North American waters alone. Many of these bear peculiar common names, as: Frilled, cow, dog, bullhead, cat, nurse, requiem, hammer-headed, thrasher, backing, man-eater, mackerel, bramble and angel. While many are comparatively small, others attain a great size.

"A man-eater was captured in Monterey Bay, Cal., a few years ago which measured thirty-two feet in length. Another caught near Sequel, Cal., was

ABOUT THIRTY FEET LONG and had a young sea lion weighing about 100 pounds in its jaws.

"In 1904 an Italian fisherman caught a shark twenty feet long and weighing 3,500 pounds in a net in San Francisco Bay. In its stomach were six large porpoises which the animal had swallowed whole.

"I helped to open up one in the Honolulu fish market a few years ago, and found in its stomach the body of a man, complete from the waist down with the exception of one leg, also some ducks, tin cans, etc. The body was identified later as that of a man who had disappeared ten days before while bathing off Koko Head. The shark was twenty feet long.

"In order to give an idea of how easy it would be for a man-eater to swallow a full-grown man, I prepared the skeleton of a fourteen-foot man-eater and after the jaws were dried separately and reaped open was able to crawl through them without the slightest difficulty.

"The most remarkable shark ever caught was secured by Fred Miller of Tacoma, in 1901. It was eight feet long, and had two heads and two tails on the outside. Both the face and the body were covered with scales.

"In the Hawaiian Islands shark worship was at one time almost universal. This worship was not confined to an uneducated, idealized form, but was often centred in

SOME LIVING SPECIMEN which frequented a certain range along shore. Most of the natives believed in the transmigration of souls and frequently cast their dead, and also their living babies into the sea to be devoured by the sharks, believing that their souls would enter after animals those fishes and incline them to respect the bodies of the living members of the family. Each shark god had a special keeper, or kahuna, responsible for its care and work-manship.

"The largest and most celebrated of the shark gods of the islands was Ephiainoma, a male, whose mouth was said to be as large as an ordinary grass house, and whose bulk was so great that it could not navigate the channels between the islands and was forced to remain in the open sea. Second in size and power was Kamehoalii, elder brother of the terrible volcano goddess Pele.

"In the Solomon Islands sharks are supposed to be the abode of ghosts. Men will before their death announce that they will appear as sharks, and afterwards the shark remarkable for size or color which is observed to haunt a certain shore or rock is taken to be some one's ghost, and the name of the deceased is given to it.

"On many of the South Sea Islands the eating of shark meat was tabooed to women, and it meant death if they disobeyed the taboo. The men, however, had no compunctions about eating a shark, provided it was some other man's god.

"In Norway the shark fishery is of considerable importance. Small sloopers are employed. As soon as a shark is caught it is hauled up just clear of the water.

WITH A FEW QUICK SLASHES its liver is cut out and thrown into a tub. Then its eyes are put out and it is cut adrift to go and complete the very slow, in its case, process of dying where and how it pleases.

"In extinction of their cruelty in putting out its eyes, the fishermen say that if they did not do it so voracious is the animal that it would be apt to come back and take the bait a second time.

"Like the turtle the shark is hard to convince that it has been mutilated enough to cause the death of any self-respecting animal. In illustration of this tenacity of life may be mentioned

the instance of a large grey shark captured in Australian waters a few years ago.

"After being hauled up to the side of the boat the monster was ripped open from head to tail. The vital organs and entrails were removed and thrown overboard, and then both jaws were hacked out for the sake of securing the teeth, and its eyes put out.

"Nothing but the shell of the fish remained, and this was lowered overboard. Very much to the astonishment of his captors the shark slowly swam around close to the boat for a few minutes and then laboriously began to swim off, soon disappearing in the distance.

"The native of the Hawaiian Islands is probably the most fearless hunter of the shark. Occasionally the more expert seek the fish in caves and coves.

BELOW THE SURFACE after the shark has gorged itself and sleeps with its head forced into the sides of its resting place.

"The diver gently slips a noose around the tail and the shark is then hauled up and despatched. As the slightest false movement of the diver would startle the fish, and cause it to attack him, an idea can be gained of the care and delicacy necessary to be exercised in this manner of hunting.

"At other times the natives take the shark with a spear. Diving to a favorable spot in four or five fathoms of water the diver places himself in a half crouching posture against a large coral rock and waits for the shark to appear.

"When one comes swimming along the diver darts the spear into a vital spot, if possible. Should he fail to kill the fish with the spear he watches the fish, and cause it to attack him, an idea can be gained of the care and delicacy necessary to be exercised in this manner of hunting.

"The shark is put to many economic uses. The flesh is eaten in most countries. When fresh the meat is rather indigestible and unwholesome; when dried it has a peculiar but by no means disagreeable flavor, somewhat resembling old cheese.

"The fins are converted into jelly and canned soup, or dried and shipped in the rough to China, fine machinery and medicinal oil is made from the liver, handsome leather from the skin, walking sticks from the backbone and many articles from the jawbone and teeth. Nearly all of the sword grips worn by officers of the German army are made from shark leather. They are beautiful in pattern, being marked with black diamond-shaped figures."

OLD SCOTCH VOLCANOES

REMARKABLE FINDS OF THE NEW RAILWAY AT ROSYTH.

Convincing Evidence That the Inside of an Old Volcano Has Been Discovered.

A rock section of some geographical interest may be seen on the new railway of Rosyth in a cutting that has been driven through the ridge at Limpetness on the west side of St. Margaret's Bay. The rock in the immediate vicinity is volcanic, and is a very fine example of a volcanic tuff of agglomerate. It is made up of scoriae, pumice, and other fragments of volcanic material, and is discharged by volcanoes, and are often found filling up old volcanic necks. Lines of stratification indicate that the constituents of the tuff were their arrangements in part to the action of waves or currents; they must, therefore, have been thrown out of the submarine volcano or fallen in showers into water. At the deepest part of the cutting, where the ridge is highest, irresistible evidence compels the observer that he is here practically inside an old volcano. Scoriae and other loose materials brought to the surface and piled up in cones afford proof of the explosive character of an eruption.

VOLCANIC EXPLOSIONS.

are caused by steam; geysers and volcanoes are in all their essential characters alike, except that the geyser discharges hot water instead of lava. As molten rock reaches the surface volumes of steam escape, because of the diminished pressure. The bursting gas bubbles also dissipate the fluid rock into impalpable powder, which is then projected to a great height, and becomes widely distributed by the wind. Volcanoes of the explosive type discharge comparatively little lava, and in some cases none at all.

Bearing in mind that the volcanic tuff is a superficial deposit of materials produced by explosions, we can form some idea of the conditions under which it was accumulated. The explosive eruptions must have been long continued to furnish materials for a deposit of this thickness, but the period of quiescence which ensued after they ceased was probably of much longer duration, for in the immediately succeeding layers of the volcanic vent, and that the ends of the beds were sawn off by explosive blasts issuing from the mouth of the volcano.

Up this inclined surface, too, the stream of lava has been forced, and intruded over the shale. In any case the displacement has been subsequent to the intrusion of the trap; the upheaval has affected tuff, limestone, shale, and trap alike. The cause of this upheaval is perhaps to be found in the upward pressure of a great body of molten rock which at a much later date found vent for itself through the loose materials forming the old volcanic funnel, and at the same time greatly enlarged that opening. The mass of whinstones at the west end of the cutting is a memorial of this later outburst. Rising vertically through the tuff as an irregular column of unknown depth its intrusive origin is obvious. Without doubt the whinstone here is simply a plug of lava left in the pipe or fissure through which the lava was ejected. The funnels of many ancient volcanoes are found to be plugged with lava in this way.

REMARKABLY EVEN OUTCROP of the sedimentary beds, which look as



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Fashion Hints.

NEW IDEAS FOR SUMMER.

One of the newest methods of garniture is the application of large colored flowers and scroll patterns cut from a different material, lawn, linen, or wash silk, says an authority on dress in the New York Evening Post. A costume seen recently at one of the shore fetes was most effectively trimmed in this manner. The frock itself was of oyster white linen, the skirt circular, gored with an inch-wide pleat at each gore. Around the bottom above a 3-inch hem there was a band of chrysanthemums in shaded pinks appliqued. The blouse was formed entirely of lengthwise tucks, except for a vest effect which consisted of a plain piece of the linen decorated with the chrysanthemum applique. The short sleeves had rounded cuffs, with a single chrysanthemum adorning each. These shaggy flowers are extremely effective when properly placed. The frock itself was of oyster white linen, the skirt circular, gored with an inch-wide pleat at each gore. Around the bottom above a 3-inch hem there was a band of chrysanthemums in shaded pinks appliqued. The blouse was formed entirely of lengthwise tucks, except for a vest effect which consisted of a plain piece of the linen decorated with the chrysanthemum applique. The short sleeves had rounded cuffs, with a single chrysanthemum adorning each. These shaggy flowers are extremely effective when properly placed. The frock itself was of oyster white linen, the skirt circular, gored with an inch-wide pleat at each gore. Around the bottom above a 3-inch hem there was a band of chrysanthemums in shaded pinks appliqued. The blouse was formed entirely of lengthwise tucks, except for a vest effect which consisted of a plain piece of the linen decorated with the chrysanthemum applique. The short sleeves had rounded cuffs, with a single chrysanthemum adorning each. These shaggy flowers are extremely effective when properly placed.

A blue linen embroidered in a design of bachelor's buttons done with course mercerized floss, a bunch of them worked over the tucks, and the whole gathered into a straight band. At the top was a three-inch tab, the end cut in a point and adorned with a flower which appeared to fasten it to the sleeve.

COLOR COMBINATIONS.

Frequently two or three colors are used in combination in the less dressy frocks. For example a dull blue, and, by the way, the shade that is known as "dull blue" is one of the most exquisite in linen—might be given a whole bolero of heavy cream all-over piped with Mycene red, the skirt being made quite plain, or, a coral combined with black and white striped linen, for black and white stripes are very much used as bands either in straight or bias effect. A smart little coat of this order had two bias bands of striped mercerized on either side, and also two narrow pieces forming a vest effect. The bands were each bordered with narrow, flat braid. The same idea was carried out in the skirt trimming, and this costume altogether was unmistakably chic.

Serge, next to linen, is a popular seaside material, but, like all winter fabrics, it is most unsatisfactory to deal with, although very smart in the hands of a good tailor. The serge suit is almost invariably made plain, or else striped with braid, as if somehow does not lend itself particularly well to much elaboration.

THE SKIRTS ARE LONG. There are at least three new skirt models which are sure to hold over for fall and winter, and all of them are long. It is evident that the trailing skirt

though their ends had been planned off to make a perfectly horizontal surface, the most probable explanation is that it formed part of the internal surface of the volcanic vent, and that the ends of the beds were sawn off by explosive blasts issuing from the mouth of the volcano.

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is going to have its innings again, in spite of all our protestations and lamentations, and we may as well submit with a good grace. The new models show each a distinctive feature, the panel effect, the overskirt suggestion, and the combination of pleats and gathers which has not been seen for some years. There is more fulness around the hips, and even the heavier materials will fall in gathers from the waist line.

As examples, the first of these models shows a light brocade silk cut with only three gores, the front one being in the form of a panel, not trig and straight as of old, but closely gathered at the top with the side pieces nearly overlapping it, so that it takes on something of the umbrella shape in its widening effect, as it nears the foot. The sides are edged with a silk passementerie, and there is a foot trimming of the same order. All but the strictly tailor-made skirts will continue to be as much bettered as during the present season.

FOR THOSE THAT ARE STOUT.

Another of the new patterns is especially suitable for stout figures, and it is difficult to describe. It consists of seven gores. Four of these are plain and smooth fitting the other three nip tucks extending from the waist line to a distance of twelve or fourteen inches, which allows of just the right flare at the bottom, where the four plain gores hang comparatively taut. It is a very effective model, and, no doubt will be one of the most popular, once it is launched. There is an eight-gored pattern of the same order, in which the back, which is, of course, then in tab effect, forms something very suggestive of a court train in its long straight lines, and for a tall figure the eight-gored model would probably be preferable.

NOVEL HEADDRESS.

For the hair there are innumerable novelties.

A knot of black satin ribbon with a diamond-studded pin thrust through it is suggested for the matron; a gauzy butterfly perched on a group of understanding loops of satin ribbon; four or five tiny gold or jewel-studded bugs crawling over a single, large blue rose; and any number of oddly-fashioned loops, pompons, choux, etc. For certain faces the bunch of ribbon at either neck or the neck is becoming when the hair is dressed low, and the style is still good. Half-blown roses—real or artificial—are sometimes substituted.

Baby ribbon run through the meshes of coarse brussels net, row upon row, forms a pretty trimming, and pompadour or Dresden ribbons are exceedingly dainty accessories to gauzy white frocks. Smart French bells of white, black, or colored suede are fitted out with hinged hooks at the back and front, so that they may be made to actually fit the figure. So many of the bells and girdles are badly shaped that these imported affairs are a distinct satisfaction.

TO ENCIRCLE THE WAIST.

Dresden belts and heavy gold buckles, white suede girdles with oval-shaped buckles of pearl, Oriental silk, or embossed leather belts, beautifully embroidered linen ones, and very narrow patent kid girdles heavy with metal, are all noted among the exclusives in this line. For the suits of handkerchief linen two or three-inch bands of some dainty insertion, with the ends pointed and drawn through a pearl buckle or slide, are much liked.

Among the more expensive belts there are some of line, glossy kid studded in pretty flowers of conventional design with vari-colored jewels, or, if a white kid, studded with brilliant and imitation opals or with pearls. With these there is always a buckle of some contrasting metal, say, a Roman gold where the decoration is pearl, or silver with rhinestones, gun metal, perhaps, with colored beads, and so on. It certainly is a day of novelties.

The narrow net ruches are sometimes edged with just a showing of plaid silk, these especially for shirt waist cuts for morning wear. Crepe lace ruches may have a wee frill of valenciennes on their edges and mechin lace may be made into the daintiest sort of neck finish.

SEEN IT ALL.

An Irishman had trouble with his eyes and consulted a doctor. The doctor told him to take his choice—either stop drinking or go blind. The Irishman turned the proposition over in his mind, and then said:—"Well, I'm forty-two years old now, and believe I've seen everything worth seeing."