

Answers to Correspondents

FASHIONS.

MRS. A. F.—Wrappers are not so much worn as the street and morning blouse. The comfort gown is a new name for a dressing gown, or rather something between the dressing gown and wrapper. No woman's wardrobe is complete without some gown of this type; since nothing is more needed for the laid-up day, which happens along at unexpected times. Such a gown should never be permitted to become soiled-looking. It is not intended for household work, but for leisure hours. For the household duties nothing is better than the plain print skirt and waist—the latter lined, if need be, for warmth.

MADE OVER.—Between 24 and 26 inches is the length for this season's short coats.

ELDER SISTER.—Bonnets are always pretty for children under five years. The winter hood-bonnets may be safely and prettily worn by girls of eight or ten. They are easily made. Any milliner will tell you the amount of silk required.

Brown, dark crimson, deep blue are becoming for older girl children. White, of course, always suits the tots under five. Winter headgear for baby boys of similar age is difficult to devise. I know nothing better than the white tam or the toque, which pulls down over the little ears.

M. F. K.—You are safe to venture tight sleeves for your gown, but have a little draping, or shoulder bow of ribbons, brought from under the arm and tied on top; this will modify the effect. I saw just such a sleeve on a gown worn by a Toronto leading society lady this week.

STRATFORD.—Stitching is quite permissible as trimming, also military effects in moderation. Piped or braided seams, frogs, etc.

A. F. S.—Keep your ermine, it is quite in fashion, and will be even more so next year. We will talk of furs next month. But in the meantime here is a hint: All short furs, notably ermine, are being made up with velvet.

HOUSEHOLD.

ONE OF THEM.—In the fall cleaning of closets and store rooms, the best thing to wash the walls and shelves with is a hot solution of alum water. Use a brush and reach every crack. Hot alum water is a destroyer of all household pests and kills the eggs also.

K. K.—I do not know. Yes; stuffed green peppers are served as vegetables now and are very appetizing. At one time they were only used for pickles and seasoning. Here is a recipe for preparing them, which I have hunted up upon receiving your inquiry: Cold poultry, mutton, veal and the tough ends of steak make a good filling for peppers. The meat should be mixed with rice or crumbs and seasoned with a little parsley, tomato or onion juice.

Stuffed green peppers.—Wash sweet green peppers and wipe them. Cut out the stem end and remove the seeds. Drop the peppers into boiling water slightly salted and let them cook five minutes;

then throw them into cold water. Wash half a cup of rice and let it cook rapidly in boiling water five minutes; then turn it into a sieve to drain. Peel three large tomatoes, remove the seeds and cut the pulp into pieces. Mix the rice and tomatoes together, add two spoonfuls of melted butter and season with salt. Drain the peppers and fill them with the prepared mixture. Put the filled peppers in a baking dish, turn enough stock into the dish to come half way up the sides of the peppers (water may be used if stock is not at hand) and put a slice of onion and carrot in the bottom of the dish. Sprinkle a few crumbs over the peppers. Put the dish in a moderate oven and bake fully three-quarters of an hour, basting the peppers frequently with the liquid in the dish. Rice that has been left over from dinner the day before may be used for stuffing peppers, leaving the tomatoes out and seasoning the rice with salt, pepper, chopped parsley and celery. If the rice is thoroughly cooked it will be better to scald the peppers fifteen minutes after removing the seeds and before filling them. Then, when the peppers are stuffed, bake them until they are tender, which should be in about half an hour. Place the cooked peppers on a hot platter, thicken the liquid in the dish with a little browned flour, and when it is cooked strain it around the peppers. Scatter chopped parsley over the sauce and serve.

MISCELLANEOUS.

KATIE J.—We will try and give suggestions for novelties in art needlework next month. But in deciding on Christmas gifts, be sure that what you make will not be only useful, but the article likely to be serviceable to your friend.

MRS. E. writes as follows: In the September "Answers to Correspondents" some one wanted to know the name of a good musical novel. "Charles Auchester" is a very interesting and artistic musical novel, and widely celebrated. The author's name I forget. It is far superior to the "First Violin" in my opinion. Happiness and success to THE JOURNAL. You deserve them.

STRENGTH FOR THE AGED.

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