



# PAGE FOR WOMEN



## GLIMPSE OF THE FINEST FURS.

De Luxe Evening Cloaks Are Made of the Snowiest Ermine.

The furs are very lovely this season and seem likely to be more than ever in request, no matter what the state of the temperature may be.

Ermine, both with and without the little black tails, will be chosen for richest evening wraps, and once again we shall have the pleasure of seeing short ermine coats worn with white cloth skirts, and made with sling sleeves. These ermine coats are softened a little in front with trimmings of embroidered velvet in vivid colorings, and cascaded jabots of real lace.

Black broad-tail, although it is now so costly, partly on account of its increasing rarity, is being used very largely for the making of quite tight-fitting coats of a long three-quarter length. These coats are lined with ivory-white satin, bordered inside with gold or silver galon, and arranged with roll collars and gauntlet cuffs in iris-purple or jade-green velvet, braided lightly at the edge in a mixture of purple or green with black and silver.

Russian sable skins of very fine quality, and mink also, carefully worked to give the always becoming effect of stripes running downward from throat to feet, will be used for gorgeous wraps, suitable alike for day and evening wear, while other beautiful coats, whose prices are less prohibitive, are made entirely in minkskin, with the fur very cunningly contrived so that it gives the effect of a number of chevron stripes.

Silver fox stoles arranged in a new way, fitting closely to the figure back and front with a bolero effect, will be among the successes of the season, and will look particularly well when they are accompanied by huge granny muffs of the same fur, made of two skins, with the heads of the foxes at the one end and the brushes at the other.

## DUTIES OF GUESTS

As Well Defined as Those of the Hostess.

No dinner or luncheon invitations sent to both a man and his wife should be accepted by one and refused by the other. If both cannot go both must stay away.

At any meal it is the part of good form to accept some of each course and pretend to eat the food, even though one does not want it. To refuse and sit by with empty plate is most uncomfortable for the hostess.

Arrive for a meal at the moment specified in the invitation, and never earlier than five minutes before the dinner, etc., is served. To be late is unpardonable, although the distances to be traversed in large cities and the unexpected delays guests may experience have made hostesses more lenient on this point.

If one is staying in the house the whole art of being a successful guest is to conform in all ways to the regular routine, or that mapped out. One should be prompt at meals, should take great care not to interfere with the servants, the way of doing things or the hostess' private affairs. To be tactful, thoughtful and bright is imperative.

Privacy at times for both the stranger and the housekeeper are necessary, and no thoughtful guest expects to be entertained every moment. She makes herself a most exhausting person if she does and is not likely to be asked again. The hostess needs quiet at times to look after the household affairs, and the guest should then be able to amuse herself reading, writing or notes.

Yet she must be ready to respond to

the call or engagements made for her by the friend, and, as when a dinner guest, she must pretend to enjoy herself even though the contrary is the case.

## SQUEEZED BY A CORSET.

That's a woman's plight. In short, madame is "reducing." The small waist is threatened. One corsetier's features reducing. She will undertake the most portly zone.

She recommends just three sorts of corsets.

She says a woman must begin her course with three new sorts.

First, there's the ordinary corset, which is made half an inch smaller than usual.

Second, she makes a dress corset two inches less than the wearer's old ones.

And, third, comes the loose corset, which is somewhat larger and much shorter than that worn in the day.

Let us hope this is only a dream of the corsetiere, and that womankind will be content with her figure as nature made it.

## "FINE FEATHERS MAKE FINE BIRDS"

Feather muffs for evening wear are the latest addition to the toilette of a fashionable woman.

The feather boa has long been popular, its lightness and warmth making it an ideal wrap either for the theatre or restaurant parties.

They are principally carried out in marabout with ostrich feather points. A few are made in white eon feathers, but they are not so dainty, and look more fitted for day wear than evening dress.

One very beautiful set is pointed with real Indian marabout in a soft shade of brown, its dark tones throwing up the white groundwork to perfection. The boa is collar shaped, coming well over the shoulders, and fastened below the throat with very long bows of dull brown velvet. The muffs are of the largest size, coming right up to the wearer's elbows. This set shows the Indian marabout, and that adds greatly to the cost.

Another pretty set was in white marabout pointed with ermine tails. The boa in this case is very large and shaped like a pelerine with long stole ends. Ostrich tips were used as a sort of fringe with excellent effect, the big "granny" muffs being decorated in the same manner.

Sets are also made in pale shades of blue and heliotrope, or in white marabout with colored feather points, but the pure white are in the greatest demand, as they can be worn with any evening gown.

Some of these ample muffs are fitted inside with pockets large enough to hold a purse, a handkerchief and a small pair of opera glasses.

## HELP YOUR BABY.

No mother can expect her little ones to escape all the minor ailments of childhood, but she can be reasonably sure that her child will be healthy if she gives it an occasional dose of Baby's Own Tablets. And she can feel absolutely safe in giving this medicine, as she has the guarantee of a government analyst that it contains no opiate or poisonous soothing stuff.

Mrs. Uria Cressman, New Hamburg, Ont., says:—"I have used Baby's Own Tablets for stomach troubles and constipation with the greatest success. I always feel safe when I have a box of Tablets in the house." Sold by all medicine dealers or by mail at 25 cents a box from The Dr. Williams' Medicine Co., Brockville, Ont.



A STYLISH HAT.

## THEATRE HAIR.

Oh, yes, she removes her hat. But can those behind see the stage?

Not likely. And all because of the modish coiffure. Wouldst like it itemized?

First, there's a woman's real hair. Not that it plays any great part, as a rule.

Then comes the all-round pompadour, built upon a giant "rat."

As if a cartwheel pompadour were not enough, half a dozen puffs are added.

A few curls, an assortment of combs and a coronet braid complete the "edifice."

For years the request has been, "Madame, will you kindly remove your hat?" We may yet hear, "Will you please take

## RECIPE FOR SCANDAL.

Select choice morsels. Cut them with a sharp tongue.

Cover all the pieces with mystery. Season with malice, fresh and sharp.

Cook thoroughly, until quite done, in gall.

Set it aside to simmer for one or more days.

Serve hot, remembering that any delay may spoil it all.

## BADLY RUN DOWN.

Dr. Williams' Pink Pills Came to the Rescue After Doctor's Treatment Failed.

The life of any constant traveller is always a hard one, but those whose work compels them to take long tire-some drives over rough roads, exposed to all conditions of weather, are in constant danger of losing their health. The extreme heat of summer or the piercing winds of winter sap their strength, the kidneys become diseased or rheumatism sets in. What is needed to withstand this hardship is rich red blood—the pure blood that Dr. Williams' Pink Pills alone can make. These pills are the travellers' never-failing friend. Concerning them Mr. George Dalpe, of St. Elie, Que., says:—"I am a grain dealer and am obliged to make frequent trips, sometimes very tiring. I returned home from one of these trips last summer very much fatigued. I was overheated and tried to cool and rest myself by lounging on the verandah till late at night. I caught cold and the next day I did not feel at all well. I had a headache, pains in my stomach and was very weak. I went to see the doctor but he said I would be alright in a day or so, so I started on another trip. I had not gone far before I felt very ill and had to return home and go to bed. I had chills, headache, pains in my stomach and kidneys. The doctor came to see me and he said I was overworked. He treated me for several months but instead of improving I continually grew worse. I wasted away almost to a skeleton and really thought I was going to die. One day my wife returned from the village with supply of Dr. Williams' Pink Pills. She urged me to take them as she said they had been very highly recommended to her. I did so and by the time I had taken four boxes I felt enough benefit to decide me to continue them and I took about a dozen boxes. They fully cured me and to-day I am able to go about my work without feeling fatigued."

Fatigue, on the least exertion is a sign that the blood is poor. Replace the bad blood with good blood and labor will be a pleasure. Dr. Williams' Pink Pills make pure, rich blood. That is why they cure anemia, rheumatism, kidney trouble, indigestion, heart palpitation and the nerve-racking ills of girlhood and womanhood. Sold by all medicine dealers or by mail at 50 cents a box or six boxes for \$2.50 from The Dr. Williams' Medicine Co., Brockville, Ont.

that the digestive organs may have an easy task.

## RULES FOR ROASTING.

1. Allow fifteen minutes to every pound and an extra fifteen minutes for the whole joint. Heat of oven, 340 degrees Fahrenheit.

2. Place it near the fire for fifteen minutes in order to harden the surface and keep in the juice.

3. Baste frequently with plenty of dripping to prevent the meat from shrinking and drying up and also to insure even cooking.

White meats and young meat require much longer cooking—twenty minutes to the pound and an extra twenty minutes over for the whole joint. Pork may even be given one-half hour to the pound, as it is a food which may carry disease, and the germs, unless destroyed in the process of cooking, continue to grow in the human body. Before roasting, the fire should be well backed up, sufficiently to roast the joint without mending. In using gas stoves, the burners should be very carefully regulated to keep the fire from being so intense as to harden the meat to the point of burning outside before the heat has penetrated to the centre. Should a coal fire need replenishing add coal a shovelful at a time and leave the drafts on until it has become well ignited. Do not stir the fire before adding the coal or the ashes will mix with the hot embers and cause a general collapse.

The best joints for roasting are:

In beef—The sirloin, crop, round.

In mutton—The leg, saddle, loin, shoulder.

In veal—The loin, the thick end of leg.

In pork—The spare rib, loin, leg.

## UPON BEING WELL DRESSED.

It takes money.

But it takes more time.

There must be attention to detail.

There must be the most exquisite neatness.

There must be charm and dignity in the carriage.

There must be discriminating taste, and an utter absence of the loud.

Very many plain women and girls have a reputation for good looks which is merely a matter of careful grooming.

And very many who spend large sums are not considered either smart or pretty merely because they choose to wear the wrong and are careless generally.

## DOES MAN VOID BEAUTY?

A question is asked.

It's a silly season left over.

But here it is in all its stupidity.

Do men like exceedingly beautiful women?

It sounds like the breathings of a plain woman.

One writer hints that men merely uphold beauty as an institution.

This writer seems to think it is necessary to our pride, like Independence Hall.

A woman argues that men are seldom seen with beauties of the superlative type.

This might possibly be due to the fact that there are not enough superlative beauties to go around.

At any rate, one would hesitate to wager anything of importance that Mr. Man would go out of his way to avoid beauty.

## WE ARE WHAT WE EAT.

The "willow figure" has always been regarded as the unattainable grace for those not gifted by nature with an uncommon degree of elasticity. But the latest message of vegetarianism is the secret of "flexibility," which may be taken as a technical equivalent to the quality so desirable in heroines. To become flexible one has merely to subsist on fruit, to become more flexible, the indulgence is increased, and so the process

## THE WHY AND THE WHEREFORE OF THE ROAST AND THE ROASTING.

Writing of the wholesome cooking of meat, a correspondent of the Chicago Record-Herald says:

Three especially important substances are contained in meat—albumen, which is the sticky part; fibre, the threads of the meat; fat coloring, which is the juice of the meat.

Albumen, the sticky part, is a great flesh former, is very easily made too solid, and is, therefore, indigestible and less nourishing, by the application of too great a heat. Excessive heat also causes the fibres of the meat to contract so much that they, too, become tough and hard.

To avoid these results and insure a tender, juicy joint great heat should only be applied for fifteen minutes at the commencement of the cooking to harden the albumen on the surface and thus prevent the juices from escaping.

When sufficient heat is not applied at the beginning much of the nourishment is lost.

As all food must be dissolved in the body and taken up by the blood before it can nourish the frame, it is easy to understand that in cooking meat great care should be taken to do it in such a manner as to render it quickly soluble, so

that the digestive organs may have an easy task.

White meats and young meat require much longer cooking—twenty minutes to the pound and an extra twenty minutes over for the whole joint.

Pork may even be given one-half hour to the pound, as it is a food which may carry disease, and the germs, unless destroyed in the process of cooking, continue to grow in the human body.

Before roasting, the fire should be well backed up, sufficiently to roast the joint without mending.

In using gas stoves, the burners should be very carefully regulated to keep the fire from being so intense as to harden the meat to the point of burning outside before the heat has penetrated to the centre.

Should a coal fire need replenishing add coal a shovelful at a time and leave the drafts on until it has become well ignited.

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**900 DROPS**

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goes on until, apparently, there would be little to distinguish ordinary mortals from the "serpent" men and women of the variety stage.

## THE BOLSTER MUFF.

The Granny Variety Not to Have Full Sway.

The very general acceptance of the short sleeve last winter brought into full vogue the fashion for wearing muffs and this winter, though paletots, coats and other outdoor garments, including those made of fur, will have sleeves that reach the wrists, that very pretty adjunct of the toilette, the muff, will not be laid aside.

There are, on the contrary, many new modes in which it is already being produced instead of the all-conquering granny pattern of last winter. One model, the bolster, is extremely long, and rather narrow and round; but when the hands are inside the fur is allowed to wrinkle, so that a very pretty drapery effect is secured; in another a muff is formed of a box or stole of fur that looks as if it were wrapped round the hands instead of being as, of course, it is, a model carefully prepared and cozily lined, to cause the whole scheme to hold well together.

## CO-OPERATIVE HOUSEKEEPING.

Plans to Dodge the Servant Problem in England.

London.—There are two forces which make co-operative housekeeping seem feasible in this country. One is the ever present servant problem, which is assuming abnormal proportions, and the other is the increase in the number of so-called bachelor girls or lone women who have neither time nor money for the difficulties and expenses of housekeeping. The first of the co-operative housekeeping schemes to be put in practice had for its main condition that gentlemen were to take cheap workmen's cottages. Each cottager was to run her little home quite by herself except that a co-operative charwoman was to do the heavy work for all. For the rest there was co-operation only in immaterial things such as ideas and discourse. How this plan worked out history does not tell, but it is defunct.

A successful advance upon that scheme is the Breeton Norton settlement, which is more distinctly co-operative. In this the fundamental idea is that the cottagers, instead of serving themselves only, shall serve one another. One does the cooking, another the gardening, another tends to the poultry, etc. Each woman still has time for other work or for hobbies and she has home life and exchange of ideas.

The newest of all these schemes is intended for all who like to avail themselves of it, be they bachelors, spinsters, family groups or any other members of educated humanity. There are to be a number of small houses, two stories high, built so as to form three sides of a quadrangle.

The central block will be occupied by a common dining hall with kitchen overhead and servants' quarters. The cheaper dwellings will be shared by two or four tenants, and other houses will be occupied by small families.

The chief point is that the tenants need not keep servants, but can be provided with attendants less or more as they wish. The scale of rents brings this mode of life within the reach of people of small means.

The success of the Garden City has shown the idea of small, pretty, sanitary houses at remarkably low rents to be perfectly feasible. This Garden City was started by Sir Arthur Conan Doyle and a band of equally progressive men.

It is not in any sense philanthropic and is an idealization of buying a house on the installment plan, since the rent paid in goes toward the possession of the house. So greatly in demand are the houses that another settlement was started at Hampstead the other day.

The Lord Mayor opened the first thirteen cottages, which have all been spoken for as soon as finished, and the foundations of many more are being laid. Of course all tenants co-operate in keeping the place in good and attractive condition, and it is this outdoor co-operation that has resulted in a further attempt at indoor co-operation.

In regard to the servant question it ought to be easier for a whole group of people to get several servants to work for all combined at excellent salaries and with a servant for each branch of work, than for single families to procure one or two maids. At any rate it couldn't be any more difficult, and in the present day distraction over the question of the servant who never comes when she has promised to and never stays and never does as she is expected to, surely any

project which offers release from such thralldom is worth trying. As far as the social side of these settlements is concerned the plan has worked satisfactorily.

## PIANOS.

A Detailed Account of the Processes Used in Their Manufacture.

In recording the various steps in the manufacture of a high-grade piano the selection and seasoning of the various kinds of wood is the first and one of the most important. Only those grains and textures are used which have been found to possess the resonant quality necessary for the production of the desired tones. The wood used is almost entirely of American growth, the only notable exceptions being the expensive veneers for the case and the ebony for the black keys. The seasoning of this lumber requires several years, as the condition of the wood is a very important consideration in obtaining the best results.

This seasoned wood is sawed into widths, and the parts are usually made of a number of these widths fitted and glued together in order to withstand the influence of atmospheric changes, to obtain the best tonal results and to add to the strength. Very few metal bolts or screws are used in the manufacture of a piano, even the timbers of the frame work being glued together under heavy pressure. It is found that better results are thus obtained, as the glue properly applied makes a permanent joint, whereas bolts or screws are liable to work loose.

The heavy wooden framework of a grand piano and that of an upright are necessarily different in form and construction, but the principles used are the same. For the solid, massive construction of the frame must assist the metal plate in bearing the strain of the strings.

The plate is a casting of metal, principally iron, and is made to fit over the frame. This portion of the piano is very generally manufactured by foundry and machine shops, which make a specialty of piano plates and piano hardware. The smoothing down, machine drilling and finally the bronzing and jannapping of the plate are the important operations in the preparation of this casting.

The spruce pine used in the sounding board is the subject of most careful selection, and the building of this slightly convex and highly sensitive wooden surface and the arrangement of the bridges may be considered among the delicate features of piano manufacture.

The sound production is caused by string vibration, and the wired used, necessarily of great elasticity and of highest grade, is in some instances purchased abroad. The laying out of the scale, arranging the length and weight of wire according to absolute rule, requires expert ability as well as genius.

The action or striking mechanism, the carefully balanced key, the felt-covered hammers and dampers, and many other delicately adjusted parts include numerous perfected contrivances. Toning or voicing the piano to produce tone and being is done by softening the felt of the hammers with needles.

The setting up or assembling of the instrument and the regulating of the many parts to make a harmonious whole is the next step in piano manufacture. The sounding board and plate are attached to the framework, the wires are properly strung and chipped or tuned in a preliminary manner, the keyboard and action are then set in and adjusted, the final tuning of the strings is gone over by experts, and the combined results are most carefully tested.

Great care is expended in the finish of the case, inasmuch as the instrument is designed to please the eye as well as the ear. It is varnished