

that the ordinary woman of sense will not bother her head much about it anyway,—let rich New Yorkers do what they will.

Coming to more practical phases of the question, the one dominating note of this fall's fashions is Paisley and Persian effects everywhere. These patterns for materials are seen in hats, coat-collars, waists, and whole dresses; usually, however, combined with some plain material. For instance, a plain dress may be trimmed with Persian or Paisley bands, or a Persian dress or waist may be trimmed with plain bands,—such skirts usually having plain material reaching almost to the knees about the foot. The materials in which these designs appear are many—silk, challie, delaine, cotton, print, French flannel, etc.

For suits and long coats "snowflake," homespun, frieze, and inconspicuous mixtures" are most in favor,—rough effects, as you will notice.

As to outline, small sleeves, rather straight and plain waist effects, and straight, narrow skirts, will be most in demand, walking skirts being quite short, 2½ or 3 inches above the floor, while house and fancy dresses reach quite to it.

For fancy dresses, soft, silky materials will be most liked, sometimes half-hidden beneath overdresses of marquisette, and transparent guimpes will still be worn with round medium-high, well-boned collars, although young girls will still cling to the collarless bodice. For blouses the kimono effect, with sleeves and waist cut in one, is as popular as ever.

Among hats, turbans, with "mob-cap" effects for younger girls, are very fashionable, as are also larger, broad, somewhat flat hats with drooping brims. Silk-covered hats with touches of Paisley, or all Paisley hats, covered with chiffon, are particularly "fatty," while most of the turbans show trimming of fur.

#### Layer Cake—Dress.

Dear Dame Durden,—Would you please publish a good recipe for layer cake, using not more than two or three eggs, and give directions for mixing, etc.?

I read in the *Farmer's Advocate* of silk and satin dresses being made veiled with chiffon. Would you tell me how one might be made, as I do not get a chance to see any of them? Are any of them made in the overskirt style? Or is the overskirt fastened down to the rest of the skirt, or is it left loose? Are those dresses used for street or church wear?

Lanark Co., Ont.

The following is an excellent recipe for layer cake. Cream together 1 cup butter and 2 cups sugar. Beat 3 eggs well, then beat them into the butter and sugar mixture. Next beat in 1 cup sweet milk, and last of all 3 cups flour, in which have been sifted 1½ teaspoons good baking powder. Bake in two or three layers, putting any filling you choose between, and icing or whipped cream on top. Cornstarch custard makes a fine filling, especially if you split the cake.

Chiffon-draped dresses are quite fashionable, but are not very serviceable, and not very suitable, except for very dressy occasions. If you want a draped dress, you might have an overdress of marquisette, which is as pretty as chiffon, and much more serviceable. If you have this portion separate you can wear it over the dress sometimes and leave it off at others. When rather simply made such dresses may be worn to church. A neat walking suit is better for street or business occasions.

#### Answers to C. E.

The suggestions given would do very well, but should be worded, "It is resolved that Ireland and the Irish have done more for the world than Scotland and the Scotch," thus according to the customary form when announcing the subject for debate. Scotland and England, as you are, and by consulting any public-school history, being geographically united, have been known since early history as a part of them, as Britain, although the Highlanders of the northern part of Scotland are really Celts, being a branch of the same race as the Irish. Scotland was a separate kingdom until the time of Cromwell, when it was united to England. Ireland is distinctly separated from England as well as geographically,

but was brought under conquest by England in 1691, during the reign of Elizabeth.

You will find all further information re Ireland by referring to the following books: *Encyclopædia Britannica*, Goldwin Smith's *Irish History* and the *Irish Question* (published by Morang, Toronto), *Ireland and Her Story*, by Justin McCarthy; *History of Ireland*, by John Mitchell; *General History of Ireland*, by J. J. Keating; *Ireland in the Nineteenth Century*, by Horace Plunkett; *The Making of Ireland and Its Undoing*, by Alice Stopford Green; *The Story of Ireland*, by Hon. Emily Lawless; *Young Ireland* (1840-1850), by D. J. Keating; *Eighty-five Years of Irish History* (1800-1885), by D. J. Keating.

Ireland and Scotland are both represented in the British Parliament, but there are Scots who believe that Scotland should have home rule, as well as Irish who believe that Ireland should have it. The agitation, however, has been much more bitter in Ireland, because of land and other differences, which have been long in being satisfactorily settled.

#### Caramel Pudding.

Dear Ingle-Nook Friends,—We take *The Farmer's Advocate*, and like it very much. I don't believe we could do without it. I like the recipes very much, and would be very much pleased if some one would send me a good recipe for caramel pudding.

A FRIEND.

Huron Co., Ont.

Caramel Pudding.—Put 1 cup sugar in a pan and set on the stove until the sugar is melted and slightly scorched. Pour on 2 cups milk, and leave on the stove until the hard mass melts. Add 2 beaten eggs and 1 tablespoon cornstarch, blended in a little cold milk, and stir until thoroughly cooked. Serve with cream. Nuts may be added to this pudding, if liked.

#### About the Howard Estate.

A Toronto lady has been kind enough to send us the following additional information in regard to the Howard estate in High Park. Such items and reminiscences are exceedingly interesting, and our thanks are due "Gundee."

She says: "The old man, J. G. Howard, was in the pioneer days of Toronto, our city engineer, and towards the close of his reign as such, purchased, for very little money, the estate then known as the Ridout property, the Ridouts being its first owners, it being Government grant to them. John George Howard was rather a character, being somewhat of an artist, and in his lifetime he gathered quite a collection of drawings and pictures, one of the buildings being used as an Art Gallery, which you have no doubt seen, as I have several times. There were a number of drawings of the house and surrounding scenery, and two very good pictures of himself. His old table, chair and desk which he used were left there. There were a few catalogues printed, but I never saw one."

"He was a great lover of flowers, and had during his time the finest rose garden around the country. A very eccentric old chap and very punctual, he was. I remember a Mr. H—t some years ago telling me of one incident which he saw. Mr. Howard was in the city, and his coachman was to meet him at the terminus of the Queen St. car. The old man was there, and not seeing his man started to walk. They met somewhere along the Lake Shore Road, and after administering a short lecture for being late, he made the man turn back home, and he walked it. Mr. H—t said he kept behind him, out of curiosity, to see if he would change his mind and drive, because it was not a pleasant day, but he finished it, old and all as he was."

"The Howards are supposed to be buried out in that enclosure. The stones in the monument were all gathered on the estate, the design as his own, and the iron fence across the front he had brought from England. St. Paul's in London was being repaired and fixed up, and that was part of the fence enclosing the grounds. I have seen his drawings of the monument in the Art Gallery."

"I remember distinctly of Mr. Howard's death, which was published, and I remember when reading it, about to mention to the reader, that it is every-



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