Feminine Fancies and Home Circle Chat

HOW TO SPEND THE HOLIDAYS



HE holiday mania has set in. Nothing else is talked of, nothing else can interest. But the ways of spending interest. But the ways of spending holidays are diverse, as diverse as the types of human character. There is but one point upon which we all agree; there must be change; the holiday must be as different from the ordinary life as possible.

To withdraw for a season from the routine of daily civilized existence and live simply, naturally is a panacea for half our aches and pains, Contact with nature gives refreshment

and strains. Contact with nature gives refreshment as nothing else can. Whether we enjoy this in the fine air of the mountains or the salt breath of the ocean matters little. The point is to get clean away from everyday surroundings, to cut adrift from ordinary trammels. How good to let the barbarous ordinary trammels. How good to let the barbarous man within us have his way for once! All English people know the feeling. It belongs to the same nature that makes them such excellent colonists. What some call hardship, for them spells pleasure. The same feeling it is that sends our young men out Alpine climbing, defying cold and danger, our men and women caravanning, cooking and finding for the mealing of dress suits. themselves, delighting in the absence of dress suits and dinner bells, and whole families to camp out in the woods where they go back as far as possible to primitive conditions.

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"Nobody knows us; it does not matter what we do." The intense delight of living in the open, hatless, shoeless, collarless, with a bathing towel tied loosely round the neck; what bliss this is to manage! and what worlds of good it does them! To say that while on a holiday we must have rest as well as change is such a truism that one is half ashamed to write it; but there are some who need reminding. To come back home from a vacation unrefreshed, just because attempts were made to do too much at the outset, and to crowd too many incidents into a limited period, is of all things disappointing. We have heard of people so spending holidays that it took a considerable time to recover from them afterwards. This is particularly the case with people who spend holidays abroad, where the temptations to "sight see" are too irresistible to be evaded. In all cases where there has been overstrain, it is a capital plan to begin on holidays with a few days' perfect rest. Indeed, this is a prescription that would do good to most. Nor should long walks, fatiguing excursions and too many rounds of golf be undertaken by people who are quite out of training. be undertaken by people who are quite out of training. It is better to lead up to them gradually.

"Where" to spend our holidays is a much more difficult question to settle than "how," because the choice is now so wide, since travel is made so cheap and easy. For families who live inland, nothing can and easy. For families who live inland, nothing can beat the seaside holidays. The sea is so companionable, and with "the children" for an excuse, even fathers and mothers can spend whole mornings happily on the beach, and play with them. Young Brittain bare-legged on his sand castle is an institution of the English holiday month. For those who spend their home life near the sea, camping out in the woods makes a delightful change, and is far more, beneficial as far as health is concerned.

There is one more difficulty: it is that nearly every one takes a holiday at the same time, which simply doubles all expenses. Every place is so overcrowded. But then, when there are children, this is unavoidable, as the time is fixed by the school holiday.

FASHION FANCIES.

There is such a slight and subtle difference between the right and the wrong thing in the matter of minor details of dress, that one needs to give the most careful attention to them. I have been making observations recently on the question of walst bands, and have come to the conclusion that this is one of the essential etceteras in which women are

most apt to go wrong.

There is a strong and regrettable tendency, for instance, just now towards Swiss belts, with an up and a downward point at the back, and ceintures of gold fancy galon on cotton frocks. Now either of these things spell disaster to an otherwise satis-factory ensemble.

The Swiss belt is quite one of the ugliest ceintures that ever was invented, and anyone with average capacity for noticing the trend of mo tures that ever was invented, and anyone with an average capacity for noticing the trend of modes, should be aware that it is no longer "worn so" by good dressers. Yet some people to save themselves the trouble of a little thought continue to encircle their waists after this fashion. Then the gold fancy galon with the cotton frock is an evidence of the style of dressing that betokens the lack of sense of the fitness of things in the matter of clothes. I was walking behind two sisters the other day clad in charming striped pink zephyr frocks. But on one a showy gilded band sparkied, while the waist of the other wearer was outlined by a few folds of dainty pink satin ribbon. No stronger practical illustration could have been given of how great is the influence of the belt. One gown was a charmingly designed and harmonious whole. The other appeared to be an odd skirt and blouse linked by a promiscuous strip of galon.

Yet, as a proof of how subtle is the line between the very smart and the thoroughly inferior in style, the following day I noticed a friend wearing a belt of plain silver ribbon, with a silver buckle as an accompaniment to a linen skirt and lingerie blouse, and looking altogether "bien mise" from head to foot. I drew the conclusion that whereas the plain, metallic ribbons are excellent with the contrasting blouse and skirt of linen, those of the fancy order should be reserved for wearing with lace blouses; while the cotton frock should invariably have a belt en suite either of the material itself or of taffetas or satin to match.

satin to match.

Then again, there is an exception to this, for one sees white muslin frocks delightfully finished by gold or silver tissue belts. In fact, dogmatism is impossible. It is sufficient if one has convinced one's readers that their waist belt really requires as much consideration as their hat, and that there are in truth no such things as minor details, for a flaw in the tiniest pin will sometimes put a vast and entire mechanism out of order. Hand in hand with a vogue for embroideries and delicate stitcheries, elaborate and exquisite enough to become heirlooms, comes a rage for the simplest cotton frocks. Exquisitely dainty these frocks are, and utterly charm-

quisitely dainty these frocks are, and utterly charming in every way. Moreover they are a standing witness to the triumph of common sense over a dominating fashion. The erect collar braced by a whalebone and edged at the top by a ruffle of tulle has been supported throughout this hot season by some self-made martyrs in the cause of fashion. But this with the usual present-day liberality of view in the matter of modes, the other extreme has been exploited by many-well dressed women, and especially young girls. The simple turned-down collar of fine linen or lawn has been more correct on the cotton gown than the erect structures, and with the general exodus for the country it is the gown with this type of neckwear which will hold the larger space in the boxes packed for country visits. with this type of neckwear which will hold the larger space in the boxes packed for country visits.

It must be confessed that footwear, gloves and It must be consessed that footwear, gloves and all such details play a most important part in the ostensibly simple mode of dressing. Langtry shoes of white buckskin are a by no means uncommon accompaniment, though neat black or tan shoes always look appropriate. Colored leather shoes should never be indulged in by any save the very well-to-de and a good many crimes have been committed. do, and a good many crimes have been committed even by them in the name of fancy footwear this season. Give me a neat tan or glace footwear for a moderately well off woman, though I must confess to a penchant for showy white for the wearer who can afford to live up to such possessions. Nevertheless, this season's fashion for white shoes with colored frock—unless these be of cofton—does not appeal to

Another matter in which the craving for something simpler expresses itself is in the gown all of one collar, without the faintest sign of any relief, wave perhaps for a double tulle ruffle round the top.

of the collar. One charming gown seen at a recent function, of dead leaf crepe de chine; did, it is true, have a yoke of lace, but it was in blonde dyed to match the material. At another function, the most successful tollette was in bottle green, without a touch of contrast, except for that given by a huge black tulle trimmed hat. After the over-fussiness of many cowns, such simple sphemes are most remany gowns, such simple schemes are most re-freshing to the eye. And one only regrets that with the present rate of change in fashion, we shall in so short a time tire of a mode which just at present has all the charm of novelty. Among the best dressed women, there still continues a furore for linen frocks, and coats and skirts, so that to be in harmony with the modes of the moment, one must go on writing on this subject and note the variations which the passage of time brings to the horizon. I have even encountered a black linen coat and pleatnave even encountered a black linen coat and pleat-ed skirt, with big round plaited cord buttons that looked admirable on a girl who was evidently in mourning, and suggests a most we come notion to the matron who remains faithful to black but finds it adds to her problem of how to dress in hot

ETIQUETTE OF HOME LIFE

There are some things about which one cannot be too particular about which indeed a little ceremony even is better than too much slackness. This is cer-tainly true in the matter of meals and what may be even is better than too much slackness. This is certainly true in the matter of meals and what may be broadly termed table manners, for it is really surprising how careless and indifferent some people are, both as to the arrangement of the table and the manner in which meals are partaken of. Unpunctual, untidy, even slovenly are expressions not always too strong to be used in connection with those matters. Breakfast seems to have become a sort of privileged meal, as far as unpunctuality is concerned to which the different members drop in as they like and when they like. This plan is all very well when there is a large staff of servants to wait upon each person and to serve each with a fresh relay of hot dishes, but in a small household where these things are impossible and unpunctuality means everything that is inconvenient and uncomfortable, extra trouble, luke warm food, and cold tea and coffee and in consequence late comers consider that they have a right to complain, a right which they generally seem to avail themselves of, so that instead of being a cheerful, pleasant meal with which to begin the day, a breakfast sinks into an occasion for grumbling.

In many houses the meal has to be at what some might consider an exceptionally early hour, to enable those of the family who have to go forth to their daily work to enjoy it in comfort, for there is nothing more injurious than a hurried scramble and the having to rush off the moment a meal is finished to catch a certain car. A wise mistress knows this, and when laying down her household rules puts punctuality at meals at the head of her list and lets it be known

laying down her household rules puts punctuality at meals at the head of her list and lets it be known that it is one which must be kept by all the members

of the household.

How often does one hear it said—and in a tone of pride as if it were something to be really proud of. "Oh! such and such a meal is a movable feast in our house!" This may sound very pleasant and friendly, as if the house in question were a sort of liberty Hall in which each person could do just what he liked and when he liked to. But it is only pleasant in theory; in practice ft is quite the contrary and a house worked upon these lines is one that is most uncomfortable.

in practice it is quite the contrary and a house worked upon these lines is one that is most uncomfortable either to visit on to live in. How can it he otherwise when there is no method of management, and no fixed hour for meals?

Next to punctuality—indeed the two might well be bracketed together, comes the well ordering of the table for there is nothing more unappetising than to see a creased and dingy table-cloth upon which the forks, spoons, plates, etc., are placed anyhow, and in any condition. It is so easy with a little care and personal attention to have things nice and tidy, and it need not entail any extra expense. For instance to have the white damask table cloth smooth and uncreased as it ought to be, one of baize, or thick serge or cloth should be spread over the table beneath it so that the white one will not "work up into wrinkles." that the white one will not "work up into wrinkles."
This does not sound a very difficult matter to attend
to, but a young and untrained or only partially-trained servant is often ignorant of small things such as

ed servant is often ignorant of small things such as these, and even when told of them does not always remember to do them regularly.

Those who possess ample means and keep a large staff of servants to carry out their behests need not trouble about small things such as these; but those who live in either a small house, or a flat and can neither give large wages, nor keep more than one servant have to do a certain amount of training, and see after many things themselves if they want to have a nice home, their table correct and dainthy appointed, and in accordance with the social requirements of the day, and it is the little things that count so much and make all the difference between comfort and discomfort.

Most people are apt to judge from appearances, so

Most people are apt to judge from appearances, so that when they see the various little rules of social observance neglected in regard to household matters, such as laying the table, waiting at table, etc., their verdict naturally is that the mistress of the house is either careless or incapable, or that she is ignorant of what is the right thing to do, for it is always the mistress and never either the master or the domestic who is blamed on these occasions. The former is supposed to have nothing to do with the matter and the latter is put down as being untrained.

All these little matters may sound very small and trivial, and in the opinion of some people of no importance at all, but they are quite wrong—at any rate as far as the majority of women are concerned, most of whom, if not all, like to know the right thing to do, and have done. And it is not only in the larger affairs of the outside world of society but also in the smaller, more intimate concerns of the every-day life of the family and home, that the right things to do, should be known and should be done. The tactful word, the courteous act, will remove many an obstacle, make smooth many a rough path and bring into harmony many a discordant note, not only outside, but within the home.

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There is a saying that some men are street angels who have fallen from their high estate. In other words they observe among strangers all the polite and pleasant little rules of social etiquette, and ne-

PICNICS AND THEIR PREPARATION

At this time of year pionics are rampant, every other person we meet is giving, or going to give, a

Now there is no great difficulty about this, the great point in preparing for a picnic being to keep to as simple lines as possible, avoiding all food which would require to be dished artistically, and all the usual accessories of the table.

An informal picnic is delightful, the absence of these afore-mentioned accessories, and the little formalities of a house, being not the least item in its favor.

formalities of a house, being not the least item in its favor.

The following suggestions may be of some use to those of my readers who are contemplating entertaining their friends in this delightful manner. The recipes are all capable of being prepared at home, and only need careful packing when made:

Grease-proof paper for wrapping round the pastry things before they are put into boxes and biscuit tins for the sandwiches, are best. Fruit is always liked, but only such as will travel well should be taken, such as apples, plums, bananas, gapes and firm pears. Peaches, apricots, etc., should not be taken unless they are carried by one of the party and taken great care of, as they bruise so easily. A water or musk melon is a great adjunct, however. It is nice, if possible, to have the drinks (lemonade, ginger ale, ale, or a bottle of wine) carried in a bucket with some ice, as, of course, this makes them so much more refreshing. Many people prefer these cooldrinks to tea and coffee, but it is nice to have the latter with you, especially if you intend staying out late, and, of course, if it is an evening picnic, one would hardly hesitate to take these more homely beverages. The following are some good recipes for dainty picnic dishes

Make some flaky pastry for these.

Pass one pound of flour through a sleve with a heaped teaspoonful of baking powder, and a pinch of salt.

Rub into the flour six ounces of butter, making it into a smooth and rather stiff paste, with a little

Roll it out across the board and place about it in small pieces six ounces of butter; sprinkle these with flour.

Fold the paste over into three, turn it, and roll it out again as thinly as possible across the board again, then fold and roll again, give it one more fold and roll.

Then fold and, if possible, set it aside for some

hours on ice, or in a cold place, putting it first on a floured tin.

Meanwhile prepare the chicken by cutting the mean from a boiled one into neat pieces about the size and thickness of a ten-cent piece. Put these into a basin, season with a little pepper and salt, and moisten them with a little white sauce, which has been made with white stock, nicely flavored with

Roll out the pastry rather thinly, and cut into strips about four inches by three.

Place a spoonful of the prepared chicken on half the strip and fold it over, pressing the edges together.

Place the puffs on a tin wetted with cold water, brush them over with a whole beaten-up egg, and bake in a hot oven, until they are a nice golden-

Lobster Rolls

Set a sponge for the rolls over night, doing it as late as possible.

Put half a pint of warm milk and water into a mixing basin, dissolve in it three quarters of an ounce of yeast and a good piece of sugar, stir in sufficient warmed flour to make a batter, cover the

sufficient warmed flour to make a batter, cover the basin, and stand it in a warm place.

Early next morning sprinkle the batter with an eggspoonful of salt, and add one-eighth of a pint of warm water.

Put two pounds of warmed flour in a basin, rub into it one ounce of butter, make a well in the centre, pour the yeast batter into it, and knead into a smooth dough.

Form into a ball and leave it in the basin cover, and stand it in a warm place for one and a balf

when the dough is well risen, divide it into one ounce pieces, form into rolls and place them on a floured th.

ounce pieces, form into rolls and place them on a floured th.

Let them rise for ten minutes, then let them bake in a hot oven till a light brown.

When cold, take a small piece out of the top of the rolls and scoop out most of the crumbs inside.

Fill the rolls with the lobster mixture (using a large pipe and forcing bas, if possible), and replace the piece of crust.

To make the lobster mixture, pick all the meat from a tin of lobster (I prefer the lobster put up in glass jars, and all the juice should be strained away), chop it finely and season it with a little lemon juice and coraline pepper.

Whip a quarter of a pint of double cream, season it with sait and pepper, mix it thoroughly with the lobster and use as directed.

Toast Sandwiches

Make some nice slices of loast from a tin loat.

When cold trim and butter them.

Boil some eggs hard, ped them, and keep them in cold water until wanted, then, with a knife dipped in hot water, cut them in slices.

Place these on slices of toast, sprinkle with salt and a little mustard and cress, cover with other slices of toast and cut into squares.

Sardine Sandwiches

Skin and bone some small sardines by splitting them down the back.

Rub two hard-boiled volks of eggs and two to-matoes through a sieve, put them in a basin and mix with them one ounce of soft butter, a few drops of lemon juice, salt and pepper to taste.

Spread some fingers of bread with the mixture. Spread some fingers of bread with the mixture, and place a fillet of sardine on it, putting a strip of bread and butter on it,

Parsley Sandwiches

Chop some young parsley as finely as possible, put it in the corner of a clean cloth, twist it up, and dip it several times in cold water, wring it dry and put it on a plate.

Cut some slices of bread and butter, from a sandwich loaf, sprinkle a slice thickly with the parsley, season with salt, and cover with another piece of bread and butter.

Cut into convenient shapes.

Egg and Cucumber Sandwiches Boil two eggs hard, rub the volks through a sleve, put them in a basin with one ounce of fresh butter, season with salt, and a few drops of tarragon vin-

egar.

Cut some slices of sandwich bread and butter, spread one slice with the egg mixture, and on it place some slices of cucumber (very thinly cut). Season these with salt, castor sugar, and pepper, cover with a slice of bread and butter, and cut into the usual shapes

Cheese Sandwiches

Grate some Gruyere cheese and put it in a basin.
Season it with caroline pepper.
On some slices of bread and butter spread a little French mustard, cover with grated cheese, and make into sandwiches.

Savory Eclairs

For the choux paste, put half a pint of water into a stewpan with four ounces of butter, and two ounces of grated Parmesan cheese; bring to the boil, then stir in with a wooden spoon five ounces of sifted flour. Stir till smooth.

Cook on the side of the stove till it will leave the stewpan clean, stirring frequently.

Rub it through a sleve and when cool work into it, one by one, three raw eggs.

Put the mixture into a forcing bag with a large plain pipe in it, and force out in lengths about two and a half inches long, on a buttered tin.

Bake in a moderate oven till a light brown.

Take up, on a sleve or pastry tack, and when cold, make an incision down one side of the celair, and put some of the following mixture in:

Wash and bone seven anchovies, put them in a mortar with the hard boiled yolks of two eggs, a teaspoonful of salad oil, and a little Coralline pepper. Lastly add a tablespoonful of Aspic jelly, and pass all through a sieve. Whip four tablespoonfuls of double cream stiffly, add the mixture to this and use as directed.

Cherry Tartlets

Line some tartlet tins with good short pastry, and fill them with cherries, which have been selected, as being good, sound, and ripe, pricked with a needle and rolled in castor sugar. Brush the edges of the pastry with a brush dipped in cold water, and cover the cherries with a round of pastry. Press the edges together and brush the top over with whipped white of egg, mixed with a little castor sugar. Bake in a hot oven until the fruit is cooked.

Petits Fours

Brush a rather deep Yorkshire Pudding tin over with warm butter, line it with a piece of buttered kitchen paper, and sprinkle this with flour and sugar equally mixed. In a whipping-tin put six ounces of castor sugar and four fresh eggs, with the grated rind of one lemon. Whip for a few minutes, then hold the tin over beiling water and whip till the mixture is just warm. Then remove the tin from the fire and whip till the mixture is cold and thick. Sift in gradually five ounces of fine flour that has been warmed, add a few drops of carmine to make the mixture a salmon pink color, and the eighth of an ounce of baking

powder. Put the mixture into the prepared tin and powder. Put the initiate into the prepared thi and bake in a moderate oven for twenty-five minutes. Cover with a damp piece of paper if it is likely to become too brown. Turn out and remove the paper. When cold cut into slices, and spread one with nut filling, cover with another slice of cake, cut into fancy ice with glace, and sprinkle the top with pis

Nut Filling—Flavor some soft royal icing with a little vanilla and mix into it some chopped almonds that have been baked a light brown.

Glace—Put six ounces of sifted icing sugar into a stewpan, with a tablespoonful and a half of warm water and a little emon juice. Just warm and use.

The above recipes besides being delicious to take on a picnic, are very suitable for light refreshments at a small dance or evening party.

PINS. HOW TO USE AND ABUSE THEM

A common, insignificant pin is an article that all women use and many abuse. How often one nears the remark, "That So-and-so is such an untidy person, her clothes are literally pinned on."

Now the fault lies, not in wearing the pins, but in allowing them to be seen!

For keeping a skirt in its place there is nothing better than a safety-pin, provided a neat belt hides it; but fasten the belt to the skirt with a visible pin, and it immediately possesses a marvellous power of at-

It immediately possesses a marvellous power of at-traction, for it catches the eye at every turn, and completely spoils the appearance of the wearer. The Frenchwoman, knowing the value of pins, and

having the knack of using them adroftly, carefully conceals them from view.

The Englishwoman too permits them to be seen, The Englishwoman too permits them to be seen, or, if she be of a neat tidy nature, refrains from using them at all. This is a mistake. If the blouse is "baggy" at the sides (and this is more often the case than not), a nattily arranged pin, pulling it a little to the front or to the back as required, improves the fit of the whole thing. Any blouse will keep in its place much better if put on and pinned, if necessary before the underskirt is donned! So many variations can be made on a plain evening dress bodice if the

"trimmings" are pinned instead of sewn on.

For instance, a lace or chiffon scarf can be secured to the centre of the back, with a brooch, and draped over the shoulders, where, caught by tiny pearl pins, it is kept in place. One end "fluffily" carried to the furthest side across the figure mingles with the other end in loops that are pinned up in the form of a chou. Then again a piece of lace is fastened straight across the front, and a collar hides the pins. The lace is then gathered up in the centre with a brooch, and with the addition of some flowers, natural or artificial, forms a very pretty garniture. A fichu is always becoming if worn demurely crossed in front, or it can be worn entirely the other way round—that is, fastened in front, and carried over the shoulders and fastened at the back.

Pearl pins are a great help when arranging lace, rimmings" are pinned instead of sewn on.

fastened in front, and carried over the shoulders and fastened at the back.

Pearl pins are a great help when arranging lace, but taste, and a natural aptitude for adapting things is required, if the pinned trimming is to be absolutely successful. A knot of flowers, a rosette, or something of the sort requires placing in just the right spot. It should, however, never be stuck on without a meaning. Make it appear to be needed in order to finish an effect, and it will be the keynote of the whole costume. In the same way does the hat-pin effect the hat. It will make all the difference it these match or tone with the milliagra. A pretty hat is often entirely spoilt by what may be termed "unreasonable "pins." The black shiny head of the common bonnet-pin thrust through a white or delicate hat is, unfortunately, a familiar, none the less sad, sight. Slightly more barbaric, to say the least of it, is one with a white head and "yards" of black pin sticking through the other sides! These "far-reaching" methods are likely to be an eye-sore to the public, in more senses than one! We do not wear boots and gloves many sizes too large, so why should hat-pins be permitted to extend further than necessary? It is a simple thing to have them of different lengths and to keep a store sultable for every hat. A very pretty fancy pin is made by piercing the ordinary kind through an artificial rose or violet of tiny size. The petals can hide the offending black or white head by means of a drop of secotire. Please don't wear the violet pin with a rose hat though, or vice-versa!

the offending black or white head by means of a drop of secotine. Please don't wear the violet pin with a rose hat though, or vice-versa!

Another way to make a fancy hat pin is to drop hot colored sealing-wax on the pin head. While this process is going on the pin should be kept twirling in the left hand to ensure evenness, and then dipped in cold water to harden, then more wax added and so on till a large knob is built up. When finished a little dab here and there of gold sealing-wax looks very pretty. The sealing-wax may be bought in assorted colors (including gold), so an exact match for a hat may be made in this way. A woman may avoid pins on her dress, but she cannot get on without hair-pins. Though she would not allow herself to become untidy by an ill-placed pin she often forgets those that hold in place the glory of her head. It never looks nice to see hair-pins in great profusion, and like the hat-pins intruding themselves. Where the hair is arranged in little light rolls, the small invisible kind can often do duty for the heavier make. A tiny ribbon bow tied to a hair-pin can be tucked in under a little curl, and nothing looks nicer for a young girl.

"Pins prick and so too do unkind words! How much pain we could save others if we refrained from the constant pin-pricks that wound and poison friend-ship, and kill love!"

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THE HOUSE BEAUTIFUL

Concerning Carpets

The question of floor covering is a specially important matter, and one not to be taken in hand lightly if the housekeeper wishes to expend her money to the best possible advantage.

lightly if the housekeeper wishes to expend her money to the best possible advantage.

Persian and Turkey carpets are very desirable possessions but their price is often a shock to the young housekeeper. It may console her somewhat to learn that there are many makes of Axminster and Wilton which exactly reproduce both coloring and design of those Oriental models at considerably less cost.

Indian carpets too, wear exceedingly well, and are comparatively inexpensive, while both in design and coloring they leave little to be desired.

For dining rooms, halls, and morning rooms I cordially recommend the purchase of an Indian carpet. The youthful housekeeper must beware of low priced Oriental carpets, whose general effect may lead her to imagine they are Indian. Such are generally of Japanese origin and made from jute. There is a great fascination and cosiness about all Oriental carpets and for a small house or bungalow nothing is more charming than to have entire floors of polished parquet and employ nothing but Oriental rugs thereon.

Parquet flooring, by the way, is not as expensive as one would imagine at first gleance, the plain herring-bone pattern costing only one shilling per square foot, even if it is not employed for the whole floor, it is specially desirable as a "surround", though a good inlaid linoleum in parquet design produces an excellent effect, and when well polished looks very much like "the real thing." If one's floor boards are in fairly good condition they can be stained and polished and will serve admirably as a carpet surround. A self-colored Axminster or Wilton pile carpet always looks well for drawing-rooms and sitting rooms, Also I always think this kind of carpet is particularly suitable for staircases since they possess such excellent wearing properties. Those pretty French carpets I always think this kind of carpet is particularly suitable for staircases since they possess such excellent wearing properties. Those pretty French carpets woven in one place with shaded borders or centres, wrought in delicate colorings look especially well in drawing-rooms which are decorated in Louis XV. Louis XVI. or Sheraton styles. An underlay of felt will greatly lengthen the wearing properties of a carpet, proper carpet papers, coming as a less expensive substitute. Layers of newspaper are also good to employ the printer's ink being specially distasteful to moths, protect the carpet from their inroads.

Of the cheaper kind of woven carpets one may truly say their name is legion and these too have much in their favor if one wishes to depart from the plain surface of felt, the latter being, I still maintain an ideal floor covering for country houses, cottages, and less important sitting-rooms and bedrooms. The felt toliet mats de luxe, which can be obtained in

every shade are specially suitable for bedroom, nursery and bathroom use, another good mat for the purpose being the washable saratoga rug, whose chief characteristic is its dainty coloring.

For summer use it is well to mention grass matting, a fabric manufactured from prairie grass and which is to be obtained in a pleasing shade of greenish brown. It is ideal for country cottages, verandahs and schoolrooms during the summer months, while for the same period the wear and tear on stair carpets may be lessered by covering them with the new column. be lessened by covering them with the new colored linen made for this purpose.

While on the subject it may be well to say a few

words on the general treatment of carpets. While they are quite new it is a great mistake to brush Oriental or long-piled carpets too frequently. A great amount of "fluff" is always brushed off a new carpet and sometimes causes considerable uneasiness to the youthful housekeeper who imagines that the whole pile of the carpet, will in time, disappear. The loss

pile of the carpet, will in time, disappear. The loose fluff, if not too rigorously brushed out, will gradually work down into the body of the carpet and in a measure strengthen it. Mistresses would do well to purchase a proper broom for carpet sweeping and insist that it is used for the weekly cleaning; only a specially made brush will successfully get into the pile and free it from dust and dirt.

Those who live in town and cannot have their homes upset for two or three days while the carpet is sent to be beaten will find it best to employ the vacuum cleaner which is eminently satisfactory. When sending a carpet away to be beaten it is always wise to give written instructions stating the class of carpet which is to be cleaned, since each kind requires a different process, and unless due attention is given to which is to be cleaned, since each kind requires a different process, and unless due attention is given to the matter, a good carpet may be irretrievably ruined, or certainly not improved by the process to which it has been subjected. Once again I would urge the advisability of sending one's carpets to a reliable firm, when it is a question of cleaning or repairing. I once had a beautiful Axminster absolutely ruined by entrusting it to my cook's nephew "just to give the young man a helping hand." The youth in question was hopelessly ignorant as to the proper way to best hopelessly ignorant as to the proper way to beat a carpet and my charitable desire to give him the necessary "helping hand" has left me a sadder and a wiser

BEAUTY HINTS

The Care of the Teeth Too much importance cannot be given to the care of the teeth, for good sound teeth are necessary not only to health and comfort but also to beauty. Personally, one of the first marks of beauty to look for in

sonally, one of the first marks of beauty to look for in a person is good teeth.

They often redeem a plain or even a really ugly man or woman, and one hears quite frequently, "Oh, So-and-so is not what you would call handsome but they have lovely teeth!" So it is that the care of the teeth cannot commence too soon. Proper diet and judicious treatment will greatly alleviate the inevitable pains of dentistry. Many suppose that as a child's first teeth last but a few years no special care is required until the permanent set appears. This is a fattal error, as upon the cleanliness and general health of the deciduous teeth depend the soundness, strength, and, to some extent, even the form of the later growth. Every child should be early taught that a thorough cleansing of mouth and teeth by the use of a brush is quite as essential to a proper toilet as the washing of the face. Indeed, while still too young to perform for himself these indispensable offices the the child's teeth should be regularly and thoroughly cleansed by muther or nurse.

the face. Indeed, while still too young to perform for himself these indispensable offices the the child's beth should be regularly and thoroughly cleansed by muther or nurse.

Never permit a child to come to the breakfast table with teeth unbrushed: so impress upon him this necessity that he will as soon think of presenting himself with unwashed teeth as with uncombed hair. The first teeth sometimes need temporary fillings, and during the period of change the services of a skilful and competent dentist are sometimes required. Afterwards as often as, at least, once a year the teeth should be thoroughly examined and any necessary attention given. As a last resort, artificial teeth are a boon, but no trouble or expense should be spared to preserve the natural ones as long as possible. The teeth are covered with a fine enamel more or less dense in different persons. When the enamel is destroyed, either by external or internal causes (and when once destroyed it can never be restored) the tooth cannot long remain sound, and requires to be cautiously treated.

The preservation of the teeth depends not only on the particular pains necessary to be taken with them, but also on the regime best adapted to health. The teeth do not long continue sound with bad digestion, unwholesome food, with a stomach that but imperfectly discharges its functions, and with vitlated digestive julces. All these causes may contribute to the decay of the teeth, and the imperfect condition of the gums. The gums cannot be healthy unless they are firm and red and adhere to the roots of the teeth. These qualities depend, of course, in a great measure, on the condition of the beath, a good astringent wash as a remedy for spongy receding gums is composed of: Tincture of rhatany, one ounce, Idad a teaspoonful of the wash to a tumbler half full of warm water and rinse out the mouth twice a day. Great care should be exercised in the selection of a dentifrice; those containing powdered cuttle-fish bone, or strong acids should be strictly avoided. They

corked.

A simple and excellent tooth-powder for frequent use can be made up from the following recipe: Finely powdered borax, four drachms, finely powdered myrth, one drachm, powdered orris root, one ounce; camphorated chalk, three ounces. Another very nice aromatic dentifice is composed of: Powdered orrisroot, a quarter of an ounce; prepared chalk, two ounces; precipitated chalk, four ounces; otto of rose, four drops; simple tincture of benzoin, two drachms; tincture of cinnamon, two drachms; essence of vanilla, two drachms, Mix thoroughly and pass through a sieve.

The medical committee of the National Dental

The medical committee of the National Dental Hospital some time ago issual the following directions for the care of the teeth:

1. The teeth should be cleaned at least once a day, the best time being at night, the last thing. For this purpose use a soft brush, on which take a little soap, and then some prepared chalk, brushing up and down and across. There is rarely any objection to the friction causing the gums to bleed slightly.

2. Avoid all rough usage of the teeth, such as biting thread, cracking nuts, as by so doing even good, sound teeth may be injured.

3. When decay is at first observed, advice should be at once sought. It is the stopping in a small hole that is of the greatest service, though not infrequently a large filling preserves the tooth for years.

4. It is of the greatest importance that children of four years and upwards should have their teeth frequently examined by the dental surgeon to see that the first teeth, particularly the back teeth are not decaying too quickly, and have the opportunity of timely treatment for the preservation of the second set.

5. Children should be taught to rinse the mouth night and morning, and to begin the use of the tooth brush early.

6. With regard to the food of children, those who

brush early.

6. With regard to the food of children, those who are old enough, wholemeal bread, porridge and milk should be given. Wholemeal is far more wholesome than white bread.

If the foregoing rules were carried out, fewer teeth would need to be extracted, and the maid with "pearly teeth" would be a being less confined to poetry, and more to be met with in the every-day world than she is at the present time.

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