

WOMAN'S WORLD.

THE FASHIONS.

Very fine designs in Cluny and Flemish lace appear on new summer toilets, fancy waists, and linen lawn and cambric underwear.

Many of the dressy summer French models show the bodices cut in low rounded or square shapes, to be worn over pretty Russian gimpes of various overprints. This is a commendable style for hands.

Other bodices are slashed, revealing an underpet, either of lace, brilliant or corded satin, accordion-pleated muslin, or net. This is a very smart and dressy style, and, like the bolero style, affords an opportunity for making a very effective use of small remnants of various elegant dress fabrics.

Some of the new India silks are produced in small Marie Antoinette patterns, and other plain Indias, woven so thin that they are almost like gauze, are one of the French novelties that can be used as effectively as they are transparent.

The fashion of using dress linings and silk slips, often handsomer than the fabric lined, suffers not the least diminution. On the contrary, the vogue of elegant finishings was never greater than now—no doubt for the reason that never were silks of every description sold at such remarkably low prices as at the present time.

Nearly every stylish costume or dress toilet has a girle, either very deep or very narrow, and in some one or other of their various guises they are improving to both the gown and its wearer, and the modiste in freshening a partly worn gown very often finds that these charming little additions—the bolero, the girle, Russian gimpes, inserted vest front, or handsome velvet revers, or bretelles—renders it far more attractive than the gown in the original.

Among the dresses made of two different materials, or those in robe style that contain wide and narrow bands of embroidery and edging, are models showing the revived style of five medium-wide killings alternating with a box pleat or panel of embroidery, braided or formed of fancy material if the killings are of plain fabric, or vice versa.

The navy-blue etamines, canvas goods, English serges, Indias, foulards, and lightweight laddies' cloths, each and all make stylish and really elegant tailor costumes that hold their own against all the endless smart and novel gowns that the season has produced. In a parlor filled with a company en route for a gay house party out of town, it was noticed that among the various new travelling costumes worn on that occasion, those who were gowned in dark blue were, to the writer's taste, the most becomingly and handsomely attired.

Some of the dresses were silk-lined throughout, with a contrasting color, but the most refined had a dark-blue taffeta lining. One beautiful blonde matron with brown eyes wore a braided costume of blue ladies' cloth, and with the open jacket she wore a soft loose vest of cream-white India silk draped with cream net, and a narrow belt of solid-silver, with an embossed silver buckle. She carried a blue silk sunshade and wore a white sailor hat, banded with blue ribbon, a blue dotted veil of very fine mesh, and her slender hands were encased in white Suede gloves.

The majority of the smart summer gowns of diaphanous materials have the skirts trimmed variously with lace-edged ruffles, tiny frills overlapping each other from belt to hem, accordion-pleated flounces of graduated width, set upon closely gored foundation skirts, Spanish flounces of various depths, Van Dyke points and fan pleatings set into the gores on the front and sides, panels of various widths alternating with five or seven flat killings; skirts with first a fluted frill about five inches wide set at the hem, then five narrow tucks, then a second frill, then the tucks, and so on until three quarters of the skirt is thus trimmed. The rest is plain, and above this is arranged a rounded apron over skirt with each ends at the back.

Fills of Fashion. It would be quite in fashion according to the French standard, we must arrange the hair very high on the head so that not one little bit of a coil shall appear below the hat. It must be waved and puffed out very full all around, but the knot is perched up on the highest point.

Pearls, the royal jewels of India, are to be very much worn this summer by matrons as well as young girls, and pearls of great value and marvellously low prices can be procured now on account of the Indian famine, which has necessitated the sale of some old heirlooms.

Wings and flowers in combination are a fashionable mixture in millinery, and

white wings, with yellow chiffon and white lilacs on a yellow straw hat are wonderfully pretty.

It is said that buttons are now made from milk from which every particle of cream has been extracted. Ingredients known only to some wise inventor are added to this skim milk, and at the end of three days it is a solid substance ready to be carved into any shape.

THE HOUSEHOLD.

To prevent embroidery from swelling, stretch it face downwards on a clean cloth laid on a carpet or drawing-board. When you have got the work so tightly drawn out with drawing pins that there is never a pucker or crease in it, take a stiff brush and brush all the worked parts over with Brigg's glazine, diluted with about 12 parts of water; pin the work face downwards and leave it till it is perfectly dry. Then there will be no fear of your work getting dragged or ravelled.

Avoid using soda for coloured goods, as it takes the colour out of them. A little salt in the water is said to help to keep the colour firm.

Crimson is the most difficult colour to wash. One method is to put a little bran in a large saucenpan, let it come to the boiling point, then pour the water off the bran, and when it has cooled use it to wash your crimson woolen in. Crimson shawls etc., thus washed, retain the colour for years.

The first washing is the great test of a coloured article, whether of wool or cotton. The great thing is to wash and dry it as quickly as you can. Put just a pinch of soda in the water to help you on, and the minute you have wrung the garment out, run out and hang it in the sun. Do not attempt it on a dull day, when you must dry it slowly or in the house.

Few ordinary cooks broil well, because it is seldom that they procure a fire suitable for broiling. A clear fire of coal or coke is the best for cooking with the gridiron. There should be a space of four or five inches between the top of the fire and the bottom of the gridiron. Keep the bars of the gridiron perfectly smooth, and strew a handful of salt on the top of the fire before putting on the meat or fish to broil.

Shoes that have become stiff or uncomfortable by being worn in the rain, or that have been lying unused for some time, may be made soft and pliable by vaseline well rubbed in with a cloth, and rubbed off with a dry cloth.

This is the moment when fruit syrups that later will form the base for refreshing mid-summer drinks may be made. To prepare a good syrup use loaf sugar crushed, in the proportion of about two and one half pounds of sugar to a pint of fruit juice. Mix the sugar and juice thoroughly with a wooden spoon until the former is dissolved, placing the dish while so cooling in a pan of boiling water. The mixture needs no cooking, merely thorough heating until the perfect combination into fluid is secured. Two or three teaspoonfuls of this juice with a tablespoonful of thick cream added, the two poured on a bed of cracked ice in a tall glass, the glass then filled from a siphon of carbonated water, evolves a drink that is welcomed by any one. Strawberries, raspberries, and pineapples make the most successful syrups, though it is not difficult to make them from almost any kind of fruit.

The influence of fatigue on digestion is pretty well understood. Scientific experiments have demonstrated the fact beyond a doubt. They have even gone further and shown that fatigue is a disease, and that it is possible to produce the same symptoms in one animal or organization by inoculation with the fatigued serum of another, showing that overwork produces an actual poison in the system. Worry is equally antagonistic to good digestion, another fact that is well known but cannot be too often reiterated to this nation of worrying folk. A little rest and banishment of care in preparation for a meal should become a habit. It means lengthened life and preserved health, as do such other confessedly hygienic habits, as proper bathing, dressing, and wholesome food.

The ingenuity of the modern child is noticeable. On a recent rainy afternoon two children who had been restlessly seeking amusement to the annoyance of their elders, subsided after awhile into a valued quiet. After an hour or two of such respite their occupation was discovered. They had invented a new game, which they called "asking the dictionary." They looked over the illustrated pages at the end of the volume, picked out any one that struck their fancy, and spelled out the name beneath it, and then laboriously consulted the dictionary pages for the definition. They took turns in doing this, and the "game" part consisted in the relative quickness with which each found the definition. The one who did it in the shorter time scored a point. As a resource in an emergency the idea was not bad.

To powder parsley for use in creamed new potatoes and other similar dishes, the bunch is dipped quickly into boiling water to make it a brilliant green, then put into a hot oven for a few minutes to dry thoroughly. After this treatment it may be either rubbed through the hands or pressed through a wire sieve to break it into fine flakes.

A CULTURED COOK.

It was in a London court some days ago, that the existence of the Kitchen Novelist was revealed. A London lady dismissed her servant for sacrificing her

household duties to her literary aspirations. The servant took an action for wages in the County Court, and the testimony adduced supported the allegations of the mistress, to the effect that the literary domestic had refused to cook a steak because she was preparing the MSS. of a novel entitled the "Viscount's Vengeance." When requested to temporarily abandon literature for the mere drudgery by which she made her living, the servant became indignant, pointed out that she could not let slip the opportunity of fixing a "good idea," and proceeded to "outvie Marie Corelli," according to her own phraseology in court. The mistress, who was rash enough to pit the claims of the household against the interests of Nineteenth Century literature, had to relinquish her sordid efforts to get the family dinner cooked; and in the County Court the rights of the cultured cook have been amply vindicated.—Leinster Leader.

RECIPES.

SCRAMBLED EGGS.

Break eight fresh eggs into a small saucenpan; add to them a piece of butter the size of an egg, eight tablespoonfuls of cream, two tablespoonfuls of stock, one small level teaspoonful of salt, one saltspoonful of white pepper; stir the whole until the eggs begin to thicken, then take from the fire and with a Dover egg beater beat them until they are light and delicate, then return the saucenpan to the fire and as soon as the eggs are hot pour them into a warm dish and serve at once. These are delicious if carefully made.

CREAM TOAST.

Put in the double boiler one quart of milk, then cut even slices of stale bread and toast them a nice brown on each side. Dip each toasted slice into the hot milk a moment, then place it in the serving dish. When all are done add half a pint of milk to the hot milk, put in a large tablespoonful of butter and three quarters of a teaspoonful of salt. Beat the yolk of one egg, add to it one small tablespoonful of flour and two tablespoonfuls of cold milk. Mix together until smooth and stir it into the boiling milk. Let it boil until it is creamy, stirring it all the while. Then put it into the dish with the toast, lifting up the slices carefully so the cream will be at the bottom of the dish and all around the toast. Fill the dish nearly full of the cream, and if there is any left put that in a bowl, and send all to the table very hot.

COTTAGE CHEESE SANDWICHES.

Take nice white bread and prepare it as for any sandwich, butter smoothly, then spread with a seasoned layer of cottage cheese through which small bits of the spicy watercress are plentifully scattered; place another buttered slice on top, cut them in strips or any shape desired. Arrange on a nice plate on a folded napkin and serve.

HOMINY AND MEAT CROQUETTES.

Boil the hominy the day before; make the croquettes in the morning. Put half a cupful of milk into a saucenpan; when boiling hot stir into it two large tablespoonfuls of butter, one cupful of boiled hominy, one cupful of finely chopped meat, one-half teaspoon of salt and a saltspoon of pepper. Mix all thoroughly; when it begins to boil add one well beaten egg, cook two minutes and pour the mixture out to cool. When cold form into small cylinder croquettes, dip in egg, then in fine bread crumbs, place them on a board sprinkled over with crumbs and keep in a cool place until ready to fry. Then carefully place them in a frying basket, being careful not to crowd them; fry a light brown and serve very hot.

WISE MEN KNOW

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STARTING HOUSEKEEPING.

NEWLY WEDDED, HE KNEW WHAT HE WANTED, AND HE WANTED MUCH.

When a young man marries and opens up a home one of his chief anxieties is to appear master of the situation and as much like a veteran as possible. Blueton, who would be widely known by his real name, is a new benedict and just "settled." Here is a sample selected from his almost continuous conversation at the telephone:—"Send me up a pound of carpet tacks. Number? I don't know anything about the number of tacks in a pound. All you've got to do is to fill my order. And say, send me half a peck of nails. Tenpennys? I'm not asking the price, am I? Yes, half a peck, that's what I said. Now I want a saw. Don't you know your business? This is a private residence; Mr. Blueton's residence. It's no lumber mill. I don't want any buzz saw or gang saw, just a regular house saw. Throw in a hammer and a hatchet and a step ladder, and say, I want a good strong stove leg. We broke one in moving. None of your business who made the stove. All you've got to do is to send up a leg." After a few minutes of excitement Blueton was rattling away at the grocery:—"Three pounds of steak. What kind? Beef steak, of course. We're not eating horse steak or sheep steak at our

house. Three yards of sausage. Never mind, now, how other people buy it. I always buy by the yard. A gallon of coffee, two dozen frying onions, half a bushel of oranges—yes, half a bushel. Now, whose make of canned goods do you handle? All right, send us a couple of cases of selected, a quarter of a section of cheese, half a bale of lettuce, two of those cigar shaped loaves of bread, a pair of butter and a sack of sugar. Yes, just a regulation sack, you know. And, hold on, put in a basket of spring eggs. This spring's. Goody."—From the Detroit Free Press.

THE STUDY OF VOCAL MUSIC.

No Necessity for Going Abroad Except to Perfect Advanced Opera Students.

"Is it necessary for a singer to go abroad to complete her musical education?" The question was asked one of New York's best-known music teachers. Her reply was:

"No, it is not necessary, and, furthermore, instead of being necessary or a benefit, it is a positive drawback in many instances. When a singer has been thoroughly grounded in music and has gone a good little distance toward grand opera, then it is necessary, and she should go abroad to perfect herself. An opera, to be perfectly sung, should be studied in the country where the scene is laid and the language spoken. Then, and only then, can one obtain the local color. By local color I mean the same thing that you do in writing—the proper conception, expression, etc. Then, too, if the singer is for the concert stage and is ambitious to sing songs in languages other than her own tongue, she may go abroad and study those songs in the songs' country.

FOR A CHURCH SINGER OR A TEACHER.

I not only consider it unnecessary, but an absolute hindrance, to success. Why, because in Europe opera is the only thing a singer is taught. And why does a church singer want to spend her time and money learning how to scream a few operas? There are very, very few persons suited to grand opera—it takes so many qualifications. But there are hundreds of voices suited for church singing and for the concert stage. I have never seen a church singer benefited by going abroad, and I have seen dozens of beautiful voices ruined by a year or two lessons with teachers on the other side. I have had pupils leave me and go to Paris, because I told them they were unsuited for opera for first one reason or another, and after a two or three years' stay come back with beautiful voices hopelessly ruined, and what is worse, they would be so discouraged as to have almost lost their ambition. They had spent their money; in many instances borrowed, for, unfortunately, it is not often that a beautiful voice is accompanied by a full pocket-book; worked themselves to the verge of prostration and finally come home feeling that they were not only a source of mortification to themselves, but to their families and friends. It was only a short time since one of my pupils returned to me with a voice hopelessly broken after a two years' stay in Paris under a reputable teacher. Every time I fancy I have peiced that girl's voice together in one place it breaks in another. I do not believe it can ever be cured, and I advise her to become a teacher, for I think

THE BEST VOCAL TEACHERS

are those who do not sing themselves, having only the power to impart. Then there is no temptation for the pupils to become mimics, and lose their individuality."

"How about music lessons being more expensive in this country than abroad?" "That is all a mistake. Good teachers in Paris charge exactly the same that they do in New York. Of course, in Italy or Germany they are cheaper. But no one goes there any more. Paris and New York are the musical centres so far as vocal music is concerned." Then, correcting herself quickly, "But when I say New York don't understand me to exclude Boston, for there are really some fine vocal teachers over there. The living in Paris is not quite so expensive as in New York, but a student is in a much better atmosphere. I know that you have heard differently, for my pupils who have the craze to study abroad have three words, 'atmosphere,' 'répertoire,' and 'career.' The three things they consider secured by studying abroad. In all three they are wrong, and in none further wrong than in 'atmosphere.' For the young woman who lives the life of a music student in Paris must be steadfast indeed to return home as spotless as when she left it, and the influence on the young men is even worse. That is one reason why so many of our young people who go abroad to study are never heard from. Way down in the heart of every student of vocal music there is a thought, a hope for grand opera. But the operatic stars may be counted on one's fingers, and teachers should be careful how they encourage that hope unless other qualities beside a good voice are apparent. When those other qualities are there then the teacher and family of the fortunate one should see that the groundwork is laid before they encourage the idea of going abroad. And while they are abroad they should be as carefully guarded against the 'atmosphere' as against a plague.—New York Sun.

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POULTRY PARAGRAPHS.

Ducks, when properly cared for, are very profitable. Hatch them early; rush them along and market when well-feathered. Don't keep them until fall

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and then sell them for the same and probably less than in August. By doing this you lose your profit.

From personal experience extending over many years, I can speak positively of the advantage of allowing fowls and chickens a free range in apple orchards. They not only manure the soil and destroy all insects harboring in it, but they find, for some weeks at least, a considerable proportion of their own food—the windfalls, which they devour greedily, with any grubs they may contain.

Cleanliness in feeding is of as much importance as the food. Feeding boards for young chicks is a good way to keep the food clean. These boards should be about two feet long and one foot wide, and place the food on this outside the coop, where the hen cannot reach it. The board should be kept clean, and just as it is to be used scatter a handful of clean, sharp sand upon it. After feeding hang the board up. The main thing to avoid in feeding chicks is sloppy food of any kind, and the usual lazy plan of mixing cornmeal with cold water. Cornmeal mixed with cold water, where chicks are allowed to go a long time between meals, is really a dangerous feed.

Preventive measures are far more satisfactory than the treatment of infected fowls. The pens and yards should be kept clean and dry and the chickens kept in as thrifty condition as possible by supplying proper food and exercise. While these conditions may not insure absolute freedom from the disease in every instance, yet to moisture and filth can be attributed nearly all cases of gapes, particularly if the yards or pens were previously occupied by infected birds. Yards that have been allowed to become damp, filthy and infected with the gape worm may be improved by draining and thorough cultivation. Heavy applications of lime just before cultivating or saturation of the soil with strong salt solution (provided no crop is to be grown) are recommended by experienced poultrymen.

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