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POOR DOCUMENT

MISSES' STYLES SHOW NO MARKED CHANGES

Fall Coats Follow Very Closely ance for black. Quite young girls and even children are to wear black this Winter, the Lines Displayed in Spring Garments, the Only Altera-tion Needed Being Reduc-tion of the Gigot Sleeve and a Touch of Velvet in Col-lars and Cuffs.

in France, where, in consid Buttons for Coats Very Strik- as in France, where, in considerate the plain costume required, dress jealour

ing---Copper Coin of Japan iss are unknown. Some striking plaid effects are seen am Set Into Silver Rim One of special effectiveness being of the old black and white

the Faddish Fastenings. Straw Hats in Dark Brown, Blues, Reds and Grays, With Blues, Reds and Grays, With enals, such stuffs as serge and wool weil-

Velvet and Wing Trimmings ---Rough Riders Will Be Used for School Hats.

Used for School Hats.

Black velvet ribbon, that most ch of all dec

Misses' garments are always slower to change than those for women, therefore the first Autumn styles show but slight departures. Spring and late summer effects are in a great measure repeated, with such modifications and materials as the new season calls for, and with tome small new touch for novelty. September is far too early to be sure of the moosa and caprices of fashion, so mamas are more ensnared by the recognized model than by the utterly novel thing. Such modes as appear to them as "reason able" are also preferred to more dash-ing effects for the school wardrobe, which involves the primary autumn sewing dom

rally the first fall articles to be red for any wardrobe are coats is, for the minute winds begin light wraps and seasonable look-dgear are necessary. These also



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TEMPTING DISHES AND WAYS OF SERVING THEM

of vacation vanishes, and the few weeks' Summer Service for the In-outing proves to have been really worth while.

So much for the difficulties of the fai people's feelings to consider, as well as her own. The other members of the fa-mily may not have been away, or may have cut short their vacation to let her have cut short their vacation to let her have a more desirable trip. Here are a few bints which are worth remembering when the end of vacation looms up. Plan the return journey so that you get back at night. After a good sleep you will wake up to old surroundings as though you had never been away, and all the jolly days left behind will seem like a dream

Try to remember each good time that you have had, and omit in the telling any reference to unpleasant occurrences. Your friends have been thinking of you often during the absent weeks, and have waited eagerly to hear all about what you have

been doing. On the other hand, do not give too glowing accounts to disinterested ac-quaintances. They are not in sympathy with your happiness, and they are more than liable to be jealous. Because you have had some admirer dancing every attendance to your every wish, do not expect the same of the small brother or the ever-willing mother. She is the one who needs waiting on now. And, lastly, a word as to the money al-lotted for your vacation: Try not to spend every cent of your allowance. An occa-sional ice cream soda or a bit of candy tastes more delicious when you get back to town after the weeks of indulgence, and a new stock or belt will greatly fresh-en a much-abused wardrobe. **Two Simple but Tasty Des-**serts to be Served When the Invalid Craves Sweets---A Delicate Croquette Which is the most difficult time of the year to tempt the appetite of the conval-escing patient. Dog-day heat has dulled ever keener senses, and every wile of the cook's art is needed to coax the invalid to take nourishing food. The one great help to the person who does the catering

silks, was labelled

valid---How to Test, Cook and Serve Eggs, Which, After All, are Safe Fare for the Ailing Ones---Canadian Poached Eggs.

Cooling Yet Nourishing Aspic Jelly and a Dainty Way of Serving Carrots, Which Build Up Depleted Blood.

to town after the weeks of indulgence, and a new stock or belt will greatly fresh en a much-abused wardrobe. A SHOP WINDOW ROMANCE (By Robert Reinhart). Alphonzo was a dummy in a Boston cloth-ing store. Alphonzo was a dummy in a Boston cloth-ing store. Alphonzo was a figure in a dry goods shop next door. Alphonzo bore a placard marked, "Reduc-et al and a new stock or belt will greatly fresh. Alphonzo bore a placard marked, "Reduc-et al and a new stock or belt will greatly fresh. Alphonzo bore a placard marked, "Reduc-et al and a new stock or belt will greatly fresh. In the first place, eggs, which are the simple article of diet for the invalid. ole article of diet for

ssy gaze her wax-d, hat his wooden head hollow space at one end. If you

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Taste to see if more salt is required and absorb any grease with a piece of per-fectly clean blotting paper. . A jelly which is delightfully cooling is the following: Soak three or four mut-ton shank bones over night in plenty of cold water. In the morning clean them well with a scrubbing brush and place in z saucepan with a half pound lean beef, a half pound knuckle of veal, pep-per and salt, a little celery salt and three pints of water. As soon as they come to pints of water. As soon as they come to a boil, skin and allow the stock to simmer for six hours. When cold, strain the broth and remove any fat. Heat again and dissolve in the broth half an ounce of gelatine. Strain and allow it to set in a fancy mold.

Young broilers are now on the mar-ket at a very reasonable figure. To al-ternate with broiled chicken, the meat of a fowl which is not too old, may be minced. Soften two small ounces of bread in milk, and then squeeze out all the moisture in a clean napkin. To a rounding tablespoonful of mel ed butter, add the soaked bread. Next put in three ounces of cooked chicken, one egg. pepper and salt and mace. Form into erroquettes and poach in boiling water for fifteen minutes. Serve with onion sauce. Onion Sauce-Peel two or three young onions and place in cold, salted water. Boil in a covered saucepan for three-quarters of an hour. When done, chop

(Continued on Page 10.)



SMART READY-TO-WEAR HATS.

over, and especially the Summer's prefer- as are one's religious opinions.