Matters of Interest to Women

WAISTS AND LITTLE FROCKS

The first waist is of taffeta silk, trimmed with bands and pleatings of the same, and is known as the Charlotte Corday waist. The middle figure wears a black velvet jumper waist with a low cut circular neck, which is partly filled by an arrangement of bands of ecru cloth embroidered in colors, and the guimpe is of lawn. The waist on the right is of brown Russian net and Cluny lace over striped silk in light colors, and trimmed with bias bands of the striped silk.

The baby's coat on the left is of light cloth with pipings of dark velvet, and wears a light felt bonnet trimmed with ribbon and roses.

A new effect in the taffeta shirt-waist suit is shown on the Misses figure. The sleeves are o[illegible]d, and the arm hole opening extends nearly to the girdle, showing a lingerie [illegible] beneath.

The little girl's frock is of red cloth and black velvet with white underbody, and the velvet ribbon decoration on the front and sleeves is made on white taffeta foundation. The baby's dress is of sheer lawn, with hand embroidered yoke and circular flounce, trimmed with val. lace, beadings and baby ribbon.

Fashion Notes

Selected

With the February exodus to the south not so many weeks off, the after-Christmas demand for light cloth suits is on the increase.

Many women, though not of the lucky ones who can escape February thaws and March blows, are glad of this opportunity to make a between-season costume, so as to be prepared for the first warm days.

The colors to be selected for making up at this time should never be pronounced, as it is impossible to tell definitely just what shades will be worn later. It is always safe, however, to choose a rich navy blue or black, these two colors never being entirely passe. The dull reds so much favored this winter will be worn for early spring also the soft dark grays and browns. The duller mulberry and violet shades likewise promise to hold their own.

Some of the amethyst tones are very lovely, but they are rather hard to handle for the amateur dressmaker.

Delicate pastel tints, which are more in vogue than the more conspicuous tones, are an excellent selection for this time of year, as they can be used for matinees and receptions now, and later will have a fresh spring like air for Easter.

The three gowns shown today are particularly desirable, since they can be adapted either to lightweight cloths or heavy linens.

The model to the left is better suited to linen than any of the others, by reason of its extreme simplicity. It is developed for the present wear in a chiffon broadcloth in Bordeaux red. Its only trimming is shaped and heavily stitched bands of the cloth. Four paste buttons, very large and very handsome, are a noticeable part of the short cutaway jacket, which is jaunty and becoming to slender figures.

When made up in linen, in one of the dull green shades or in a warm blue, the stitching can be done either in self tones or in one or two shades darker. A soft old rose linen stitched in black would be particularly effective, or a rather dark grey with white stitching.

Very desirable, indeed, is the middle costume of blue-grey cloth intended for dressy afternoon wear. The skirt depends for its beauty on its full, graceful sweep as it falls away in soft folds from the tucks at the hips to lie several inches on the ground, as do all of the latest gowns.

Much as we may regret it, all costumes, even those for street wear, are decidedly longer, and none but the distinctly morning suit clears the ground in the free and easy, comfortable way we have all—except the short, stout woman—grown to love.

The jacket is very dashing with its long revers of black satin, huge satin buttons, with gunmetal edges, and trig little waistcoat of white cloth, embroidered in silver and blue.

This model would be very good-looking in oyster white linen, with the waistcoat done in hand embroidery in black and white wash cottons. The revers and buttons can be of the black satin, made so that they may be detached when the suit is laundered.

Elaborate braiding marks the third costume of citron green cloth. A fancy silk braid, a tone or two deeper than the material, and about two inches wide, is put on in an effective design. Many buttons are used as a trimming, the loops being made of a silk cord.

This would be very stylish either in a natural colored or deep tan linen, trimmed with some of the new and lovely washable braids in mixed browns and blue, or brown and black.

Odd Fashions in Furs

Queer things in furs are now cropping out at the fashionable furriers that suggest a mid-winter madness on the part of the furriers if the craze for something novel is permitted to go on to its legitimate conclusion.

One of these very odd things proudly displayed as a prize posession of one of the most exclusive and expensive shops was a muff made of grey wool lace, embroidered with cut steel and silk and trimmed with chinchilla. The muff was rather flat and of medium size. The wool lace formed the upper part and the chinchilla the lower part, coming up also on each side of the muff to the top. A chinchilla collar decorated with the lace accompanied the muff. An economical way to patch out an old chinchilla muff, one would say, but otherwise there hardly seems to be any excuse for ruining the beauty of fur by such patchy elaboration. Certainly when the distressingly high price was taken into consideration one would prefer at least to do the patching at home if it were necessary.

Another odd fur fashion which has cropped out this season is carried out in moleskin or other short-haired furs. The muff is made of rows of diamond-shaped tabs. There are about ten rows of the tabs in the entire circumference of the muff. The points are down and the rows of tabs horizontal. Each of tabs sets smoothly over the other. The collar also was made entirely of tabs.

Strange commingling of furs is also to be noticed this winter. One muff at a most exclusive furrier's was made of mink, with an ermine overpiece and a mink piece over this. The muff was flat, with ruffles of the mink at the ends. Then over the side which was to be carried out was a large piece of ermine fully half as large as the muff, pointed at the top and spreading out in a fan shape at the bottom. This simply gave the effect of being plastered on the muff, without design or reason.

Over the ermine again was a hand of mink encircling the muff and crossing the ermine piece vertically. Far less beautiful than a plain mink or a plain ermine muff, this creation was more than twice as expensive as either would have been, for not only was an unnecessary amount of rich fur used, but the exclusive design was considered by the furrier to be worthy of an exhorbitant amount.

Handsome stoles made to fit flat about the neck are seen in the finer grades of fur. They are often trimmed most elaborately with lace or embroidery. One in ermine had frills of real lace embroidered in gold and violet. At the throat little collar points of white panne embroidered in gold and violet lay against the beautiful white fur.

For the Housekeeper

"I have rather a formidable looking bundle," said a friend as she took a seat by my side in the electric car. "I've been making a fine loaf of cake for my dear nurse in the hospital, and the frosting is not quite dry, so I had to tie my paper very lobsely about it."

"What a nice thing to do for Christmas," I replied. "I did not know you had been in a hospital."

"Oh, yes, I was there for eight weeks and my nurse was one of the dearest women I ever knew. I thought she would appreciate a nice home-made cake for herself and friends when they have their afternoon teas."

"I am sure they will," I said; "and also your kindness in making one."

"What false ideas there are nowadays among the young people," she continued "I have just been thinking of them since a young lady next door coming in on an errand while I was making this cake, made some strange remarks. "Why didn't you go to the Woman's exchange and buy a cake?" she said. Then I replied, "Oh, a home-made cake, if a good one, is even better, and does not cost half as much."

"I know it," replied the young lady, "but I hate to cook. Mother thinks Jennie and I ought to do the cooking for awhile until father's business comes up again, and save, she says, not less than ten dollars a week in wages and board, and waste; but I do not know how to cook and I do not want to know. We should lose our position if our young friends knew we were doing our own cooking and most of the housework."

"I put in a disclaimer at once and told her she would not lose her position with any real, sensible, well-bred people; they would admire her for being independent, and helping in a practical way when it seemed best."

"I do not think we could ever bring ourselves to it," she said, quite energetically, "and besides, as I told you, I do not know the first thing about cooking!"

"Well, why don't you learn?" I insisted, "Mr. Farmer is to have a class this winter, and a great many of our club have joined it. A good many of them know how to cook, but they want to learn how to save more in their homes by preparing in appetizing ways the left overs, and Mrs. Farmer's instructions are so helpful. She shows them how to take the last of a turkey or chicken and chop the meat almost as fine as a paste and then make a souffle which is simple but most appetizing, and much better than than putting a few ugly looking bits of cold chicken on the table, and more economical than throwing them in the soup kettle as so many do. Then she'll take a small piece of halibut, or other fish that has been left over, and make a delicious cream sauce for it, and serve that with stewed potatoes for the luncheon, when some housekeepers would have it thrown out because so small, and spend considerable for something fresh. I also told her about her light bread puddings, with sauces flavored with raspberry or some other fruit, and other good dishes, and advised her to join the class."

"Even if you do not want to cook in your mother's home you will surely want to know how when you have a home of your own," I urged.

"Indeed, I shall not," she replied with emphasis. "I expect to have servants to cook and do everything else."

"I smiled incredulously, and had visions of her home and the discomforts which might be manifest there if she married with such ideas. Almost instantly she exclaimed, "the fact is I have about made up my mind I would not marry for I would require so much of a husband."

"That was a little too much for me," said my friend. "I have so much practical common sense I just stopped beating my eggs and looked right at her and asked, "did it ever occur to you that a husband might rightfully require something of a wife?" "Perhaps so," she said with a smile, and then ran home to mull over our conversation, I hope.

My friend was full of her theme. She spoke in an undertone, but with much feeling when she exclaimed: "It's no wonder so few of our young men marry. If girls start out to be so useless, to do no cooking, no sewing, no housework, and "require" as much as my young friend so plainly said she did—fine clothes, and servants, and entertainments—why there is not one young man in ten who can afford to marry before he is thirty or thirty-five.

"My nice nurse now has just become engaged to a fine young minister. She took care of him in the hospital, and he fell in love with her there. I have not a doubt but he admired her good cheer, her health, her good cooking, her energetic ways in doing all that was to be done, and above all her lovely spirit. He will have a grand, good wife, and a helpful one when he marries her."

"What do you think Mr. ——— told a neice of his the other day, who has recently become engaged?"

"I can't imagine," I replied.

"Well," said my friend, "he told her to go to a cooking school and to learn forthwith how to do all kinds of housework, in the best manner and start out with the idea that to make her home comfortable, cheery and agreeable was to be her first duty, and should be a joy to her."

"Good," said I, "he would agree with Owen Meredith, who evidently thought cooking an art, when he wrote:

We may live without poetry, music and art,
We may live without conscience, and live without heart;
We may live without friends, we may live with out books;
But civilized man cannot live without cooks.

Just then we reached our destination, and my friend lifted her fine cake carefully and left the car as I bade her good-bye, saying "You and your husband are doing first-rate work among the young folks."—Standard.

Mr. Binks (trying to make conversation—to bride's mother)—"Very peculiar how many more girls have been married than men this year!"

Household Recipes

Selected

A word about home-mady Candy—A combination of flavoring often produces better results than the use of one flavor alone, and all fruit flavors are improved by the addition of lemon juice which is often used to mitigate the cloying sweetness of many varieties of cream candies. Nut candies require both vanilla and almond. Handle but a small quantity at a time if you wish variety, adding flavoring and coloring to suit. Cut into tiny sticks and wrap in paraffin paper. A drop or two of oil of cloves cinnamon, sassafras or wintergreen will make a pleasing variety of flavoring, while chocolate, orange or cranberry juice are coloring agents every one has at hand. A word as to pulling taffy; better results are obtained if the candy only comes in contact with the tips of fingers and thumbs and is not squeezed in the hand. Use buttered shears or a sharp knife to cut into stripes or cubes and if not wrapped in wax paper, lay on slightly buttered plates apart from each other.

Cocoanut Cream Bars:—Melt two teaspoonfuls of butter in a granite pan and add one and one half cupfuls of sugar with half a cupful of milk. Heat slowly to boiling point, boil twelve minutes, remove from fire, add one-third cupful of shredded cocoanut and one-half teaspoonful of vanilla. Beat with a spoon until creamy and the mixture begins to sugar at edges then pour in buttered tin and cut into bars. The tiniest drop of bluing water will make the candy pure and white.

Cream Nut Fudge—Bring slowly to boiling point two cupfuls of granulated sugar and two-thirds of a cupful of milk. Boil hard until a soft ball can be formed by dropping a little in cold water, then add one tablespoonful of butter. Remove from the fire and add vanilla to suit the taste and one cupful of chopped nutmeats, stirring until smooth; then pour into a buttered pan to the depth of half an inch and block into squares.

Fruit Nougat—Remove the brown skin from a pint of roasted peanuts and one quarter of a pound of almonds by dropping for a moment into boiling water. Chop one-half a pint each of figs citron, raisins (seeded or seedless) and candied orange peel. Moisten two pounds of sugar with a little vinegar, add a heaping tablespoonful of butter, and cook until almost hard, but not brittle. Beat well, adding the fruit and nuts, pour on a wet cloth and roll up like a pudding, slicing off candy in pieces after it is cold.

Hickory-Nut Candy—Boil two cupfuls of sugar and one-half a cupful of water together until it will thread and when done, flavor with a teaspoonful of lemon and vanilla together, turn quickly into the beaten white of an egg (having the bowl set in cold water), stir in one cupful of hiekory-nut meats, turn into a flat buttered dish and when cold break into squares.

To clean a machintosh, spread it out on a deal table and go over it carefully with a small scrubbing brush and some soap moistened with rain water, rinse thoroughly in clear cold water, and hang on a line in the shade to dry. Any stains which will not yield to soap and water will probably be easily removed by rubbing with a little amnionia.

To remove a cinder from the eye an engineer gives this rule: Let the injured eye alone and rub the other one and the cinder will be out in two minutes. It is a simple remedy, though it sounds unreasonable, is worth trying.

A heavy broom should always be selected in preference to a light one for thorough sweeping, as the weight aids in the process. In buying a broom test it by pressing the edge against the floor. If the straws bristle out and bend, the broom is a poor one, for they should remain in a firm, solid mass.

Red pepper is an excellent condiment and its effect on the liver is remarkable. Malaria and intermittent chills cannot endure the presence of red pepper, which should be upon every table.

Roasts for Home Dinners

Roast Mutton with Red Beans—The beans are of the ordinary red or kidney variety, and after soaking over night are slowly simmered until tender, but not broken, a small onion being cooked with them. The meat is roasted as usual. Three-quarters of an hour before it is done nearly all the fat is poured from the pan; the beans, drained and well seasoned, are spread evenly on the bottom or around the meat and the roasting is finished. When it is desired to make the gravy in the roasting pan sufficient fat can be taken out and placed in frying pan with the beans. The pan is covered and the beans slowly cooked for half an hour until slightly fried. In serving they are poured on the platter around the meat and lightly sprinkled with parsley.

Stuffed Veal—A shoulder cut is one of the cheaper pieces. Have the butcher remove the bones from it and from them prepare about a pint of broth. Make a stuffing, using about a quart of stale bread crumbs, ad season lightly with salt, pepper an done half teaspoonful of dried thyme, and one and one half cupful of finely chopped onion, then slowly pour over all one-half cupful of melted veal or beef dripping, stirring and turning in order to mix thoroughly.

Stuff the meat with this; if more than enough make up in balls and bake separately. Veal needs thorough cooking to be moderately digestible, so after the first heat has colored the meat, cover and cook more slowly—two and a half or tree hours is not too much.

As it is deficient in fat it will be well to cover the top with thin slices of suet or salt pork, and the broth made from the bones may be used to keep the fat from burning on the bottom of the pan.

Veal Cups with Macaroni—If veal or mutton is left over in scant quantity for a meal, boil sufficient macaroni to double the amount and put through the food chopper, using the coarse cutter. Season highly with salt, pepper, onion juice and chopped parsley, and to each pint add a well beaten egg and two tablespoonfuls of good gravy. Pack into buttered cups, steam for half an hour and serve with tomato or brown sauce.

Sausages with Tomato Sauce—The sausages (a pound or more) are placed in a frying pan with boiling water poured in to the depth of an inch. The pan is covered and placed over a hot fire so that in about ten minutes the water will have evaporated. They are then quickly browned and a part of the fat poured off. Into the remainder there is stirred one tablespoonful and a half of flour, and to this is gradually added one pint of strained tomatoes. Ten minutes' more cooking will be needed, and they are served with graham or entire wheat bread.

Safety From the Evil-eye

It is usually when American women are travelling in Italy that they first become interested in evil eye charms. In Italy the aristocracy still protects itself from the evil eye, and the multitude is still devoted to the little evil eye charms to secure immunity from disaster.

The true evil eye charm of the Italians is in the shape of a tiny hand, the index and little finger being pointed out and the third and fourth fingers being held down by the thumb. The charm however, is merely a representation of the way the Italian holds his hand. When pointed outward he wishes to cast the evil eye on an enemy, or when turned toward himself he thinks to protect himself from its malicious spell.

This little charm can be bought in Italy of various materials, coral, tortoise shell, silver and gold being the ones in highest favor. The choral charms are those worn by the poorer classes, since of a cheap grade of the material they can be bought for a few sous. Naturally the aristocracy prefer them of gold. In Italian money these tiny things then cost the equivalent of about 88. Sometimes they are seen exquisitively modeled, the fingers and nails being as carefully chisled as marble statues.

Another small hand that the Italian wears as a charm is known as the Manus Panthea, a facsimile of which is to be found in the museum of Rome. It is referred to in various Egyptian Papyri, and, indeed, was worn by the ancients, to prevent disease and witchcraft and the evil eye from taking hold of them and to induce love and amiability.

This hand has the thumb, the index and the middle fingers held out in a straight line, while the other two are turned under toward the palm of the hand. Instead of being smooth on its outer surface, as in the evil eye hand, it is covered with many mystical symbols—a tooth, a serpent, and so on. Each of these little signs has its peculiar charm and is well understood and heeded among the Italians today as formerly among old Egyptian magicians.

The third small hand which the Italians wear for their supposed good is the so-called Manus Pontificus, or the hand of the Holy Father. It shows the first fingers held out closely together, and the thumb alone is curved under the palm of the hand. As the Manus Panthea, it is covered on the outside with mystical signs.—Cleveland Plain Dealer.

THE MODERN SEA VOYAGE

The ocean has been conquered to such an extent that a first class ship is safer than a railroad train. To London in less than six days is nothing. The passenger who pays hundreds of dollars for a "sea" voyage on the express liners cannot possibly get his money's worth unless he wins at poker. He steps out of his city mansion into a floating hotel and at the end of the voyage out of the floating hotel into a stationary one, and has hardly time to get seasick or get over a seasickness.—New York Sun.