

THE EVENING TIMES, ST. JOHN, N. B., SATURDAY, AUGUST 26, 1905.

11

# Interesting Suggestions for Our Lady Readers

## DAINTY DESSERTS

### FROM LATE FRUITS

**Peaches, Plums and Green Apples Can Be Worked Into Most Tempting Dishes for the Last of the Dog-Day Dinners, and Here Are Half a Dozen Ways to Serve Apples Alone.**

**A Tapioca Pudding Into Which Either Apples or Peaches May Be Introduced, and a Steamed Pudding Which Also Affords Variety—Apple Custards for Invalids and Delicate Digestions.**

**An English Recipe for Green-gage Jelly to Be Served With Whipped Cream and Various Methods of Serving, Hot or Cold, the Luscious Peach.**

The late summer fruits suggest fascinating possibilities for desserts, hot and cold. New apples are desirable in price if still green in color, and they can be worked into delectable final courses for the dinner. Peaches are also plentiful, and now, if ever, a housewife feels free to use them. In some sections of the country green-gages can be had for a reasonable price, and these make most attractive and palatable desserts.

Mechanized apples cooked whole until transparent are an extremely tempting dish. Core and pare one-half dozen apples of medium size. Drop these into a syrup made from a cup of water and half a cup of sugar to which are added a few slices of lemon peel. Drop the apples into the pan, and directly they come to a boil allow them to cook without a cover until clear and tender. If a cover is placed over them they will break into the mushiest of applesauce. Try them at intervals with a clean straw or wooden toothpick, and be careful not to cook them too long. Serve ice cold with plain or whipped cream, and sponge cake is a delicate accompaniment.

Apple Snow—Take five apples which have been cored. When very tender, press them through a fine sieve, add a small cup of pulverized sugar and the whites of two eggs. Beat all together constantly for half an hour and pack into a mold. When cold, turn out upon a dish and serve with a smooth custard or whipped cream.

Fruit Tapioca—Wash a cup of the fine granulated tapioca in cold water, rinsing several times. Place in a bowl with three cups of cold water and allow this to stand for thirty minutes. Then cook in a double boiler until the tapioca is clear and transparent. In the meantime pare and core half a dozen apples and place them in a deep baking dish. When the tapioca is clear pour it over the apples. Cover the dish tightly and bake in a moderate oven until the apples are tender. This should take from thirty to forty minutes. Remove the lid and brown the surface slightly. Serve cold with whipped cream or hot with foamy sauce. Peaches may be substituted for the green apples, and will take less time to cook. They should be pared, cut in half and the stones removed. When whipped cream is served with the peaches, pulverized sugar should be passed with them.

Steamed Fruit Pudding—Cover the bottom of a butter mold with slices of bread lightly buttered. Over this place a layer of sliced apples or peaches, then another layer of bread and butter, alternating with the fruit until the mold is three-quarters full. Pour over this a custard composed of two eggs, one-half a cup of sugar and a pint of milk. Fasten the cover of the mold tight, drop into boiling water and steam one hour. Serve with foamy sauce or sweetened cream.

Mixed Fruit Pudding—Peel and core enough tart apples to fill a deep baking pan. Pit them in evenly and fill in the holes left by the cores with seedless raisins and bits of shredded citron and lemon peel. Dust them with sugar. Pour over them half a cupful of water and bake in a slow oven until perfectly tender. Remove them from the oven, sprinkle lightly with bread crumbs, dust with sugar and bake ten minutes longer. Serve with the following sauce:

Beat together in a stew pan one tablespoonful of flour and one-half cupful of sugar. Pour over this a cupful of boiling water and bring to a boil. Remove from the fire and pour this slowly over one egg well beaten. Flavor with a dash of lemon. Pour over the baked fruit and serve immediately.

Apple Custards—Pare and core medium sized apples and steam them until they are tender, then press through a colander. For the custard, allow for each apple one tablespoonful of syrup, one-quarter of a pint of milk, one egg and one-half teaspoonful of butter. While the apple pulp is still hot, add the butter, the yolks of the egg and the milk, beaten to a custard. Pour this mixture into buttered baking cups and bake in a pan of hot water for twenty minutes. Have ready the beaten whites of the eggs, sweetened. Heap these on top of the custards, dust with powdered sugar and brown for a moment in a hot oven. Serve cold from the cups.

Green Gage Jelly—Put half a pound of sugar, with a cup of cold water, into a granite iron stewpan and stir until the sugar has melted. Then, without stirring, let this syrup boil for a few moments, and let the fruit through a sieve, then measure the pulp and put it back into the stewpan, stirring it until it is hot. More sugar may be required if the green gages are not thoroughly ripe. Allow three-quarters of an ounce of gelatine for each pint of the fruit after it has been run through a sieve. Soak for a few minutes in the cold water. Pour over it the hot pulp. Stir until the gelatine is thoroughly dissolved and turn into a china mold which has been rinsed with cold water. Let it stand over night if possible, or at least from early morning until the evening. Peel off the skin, cut into slices and serve hot, or cold, with cream or liquid sauce.

Baked Peach Pudding.—Mix a biscuit dough from one cup of flour, two level spoonfuls of baking powder, two-thirds of a cup of milk, a dash of salt and two level spoonfuls of butter. Handle as little as possible and roll out until it is less than half an inch in thickness. Lay this on a shallow baking pan and stick it full of peach halves from stem to end. The holes thus left stick bits of butter, a dash of salt and plenty of sugar. Bake quickly and serve hot, with cream.

Peach Roll—Pare and cut up five half a dozen peaches and sweeten them liberally. Mix together one pint of flour, two level spoonfuls of baking powder, one-half teaspoonful of salt and one small table-spoonful of butter. Mix with sweet milk until it can be handled just comfortably. Roll out, spread it with the sliced peaches and roll it up, pinching the ends to give it a long, narrow shape. Lay this in a deep baking dish, sift flour over it lightly, dust with pulverized sugar and add a few bits of butter and a cup of boiling water. Cover with a lid and bake for thirty minutes. Remove the lid and brown for five minutes. Serve hot from the pudding dish. The water, flour, sugar and butter, together with the peach juice, will have formed all the sauce necessary.

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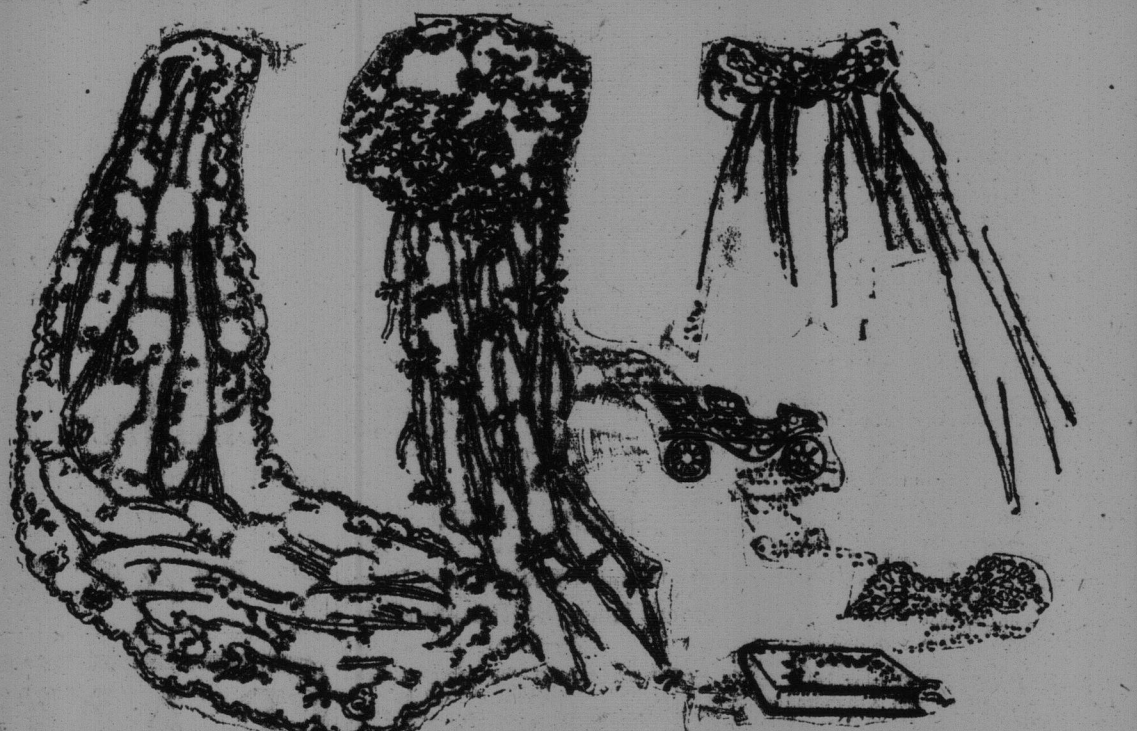
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## TROUSSEAU FINELY FOR OCTOBER BRIDES

**The Wedding Outfit of Princess Margaret of Connaught Has Been the Inspiration of American Modistes in Fitting Out Fall Brides-to-Be, and This Accounts for a Tendency Towards Decolletage and Lace Veils.**

**White Satin Robes May Be Trimmed With Lace or the Less Expensive Tulle in Raw-Edged Ruchings, and the Tulle Veil is Edged With Lace, Carrickmacross Being the Mesh of the Hour.**

**Irish Frieze Is the Smartest Fabric for the Going-Away Gown and It Comes in Most Appropriate Shades, Pale Grays, Browns, and Rich Blues and Reds, While the Tulle Trimmed Hat Will Hold Over for October Brides.**

Since the marriage of Princess Margaret of Connaught there is much talk in dress-making circles of wedding finery. Royal has set the pace for the October bride in a number of things, important and otherwise, and not the least of them is the new cut of the dress gown.

The high-crowned and long-eared hood of the French bride gown was never ravishingly becoming. The sparsely-trimmed satin most often used, the dead white, and prim cut, made the belle of the day more plain than otherwise. Even the glory of the shrouding veil could not at all redeem her, and those with an eye for charm bitterly regretted the low neck and about sleeves of yesteryear, when tulle was "illusion," and skirts were as big as tents, and "going away gowns" were half-sleeved. For these were the days of the ever threatening hoop, when brides took the honeymoon journey in "bride gray," or pale blue, and royally—England's present Queen—wore ivory satin and swan-down.

The bride cuts of the newest wedding dress proper—at least those influenced by the charming altar frock worn by Princess Margaret—are in reality cut low, and then filled in with a diaphanous guimp of some sort. Polds of delicate tulle may form this, or the guimp may be of lace, but at any rate the low cut of the waist is clearly defined, and the soft filling in itself is a sort of short of the throat, whose bareness is set off by a light string of pearls.

Plain satin is to be the smart altar material for the newest veils and trimmings will be of lace, and in as handsome a quality as can be afforded. Carrickmacross lace formed the veil, bodice bertha and skirt flounces of Princess Margaret's wedding frock, which was of Lyons satin in the purest white.

Aside from this being such an admirable background for lace, the durable quality of satin also recommends it, for nine times out of ten the wedding dress serves later as a ball gown. In this event the train, which is made loose from the petticoat and added for importance, is left off, and the lace trimmings which deck the side and front of the skirts are continued all round. Sometimes the petticoat is made complete in half a length. Color is golden brown or a cold-boiled custard flavored with lemon. This must not be cooked in tin nor packed into a tin mold.

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## LATEST OFFERINGS

### IN TABLE LINENS

bleached till the embroidery becomes a part of it.

A corset made of white ribbon bands embroidered by hand in an orange blossom pattern was one bridal novelty. New things in other smart underwear are half chemises in slip form, supplied as corsets covers for figures over-stout. These fall no further than the thigh and they are made of spun silk, so as to take up as little room as possible. Corded handkerchiefs are also very smart novelties, the little monochords of the finest linen with three or six cords above a narrow hem. In one corner is a single initial, in Italian lettering, finely embroidered.

Many trousseaux are likewise including shawls among their treasures, for it is the thing now to collect shawls, and the wedding present is often in that form. The Spanish and Chinese ones of embroidered silk crpe with deep fringes are the handiwork, and adapt themselves best to graceful arrangements, when worn with tea gowns or as evening wrappings. But the spangled and tinsel embroidered Syrian scarfs are also very charming, composing a very smart shoulder drapery and seeming more unusual.

But let it not be thought that the bride is getting all the coquette of Fashion's loom and needle. A haberdasher of renown shows embroidered waistcoats for bridegrooms, some in pale yellow or white linen, some in white silk and satin. These are imported, of course, and doubtless they will be looked upon with scorn by the average American bridegroom.

In the larger drawing a bridal gown of satin and Irish lace displays the new bodice cut. The bride's frock shows a skirt of black lace, and a long coat of emerald-green chiffon tulle, while the One of the latest fashions is to have the white mousseline over pink silk.

In the smaller drawing a Carrickmacross veil is given in detail. The design is of midsummer lilies, meadow sweet and shamrocks.

**IF YOU WERE YOUR SON—**

If you were your son— After you had passed the age when you would be thinking for yourself, wouldn't you feel some resentment if you were treated as though you were not yet out of short trousers?

Would you enjoy being corrected for some trivial failing each time there were strangers around?

Would you like it quite fair to be obliged to go away from home for all your good times because your young friends disturbed the parlor furniture or had a jolly time singing and playing games when they came in to visit you on an evening?

How would it seem to be asked always when you started out, "Where are you going?" at an coming in, "Where have you been?" Don't you think you might be able to take care of yourself morally as well as financially?

What would you say if you were constantly reminded that your father never had as many suits of clothes in a year as you have in one season? Wouldn't it occur to you that your father might not have had the opportunities which he has had to contribute to give you, and that you had a certain social standard to maintain?

Would it be pleasant to be asked to contribute toward an expensive Fall hat for your sister, when you have been saving your money religiously to give you a sweetest an outing?

When you presented some new idea on politics or sociology, what would be your inward emotions to be told always that you did not know what you were talking about or that you might know more when you were older?

Before you had been able to "make good" and get into some work where you could exert your best energies, would you like to have it constantly thrown up at you that you had no gumption, or that you would never amount to anything? A few encouraging reminders as to what you had accomplished or some kindly guiding hints as to where you had failed would probably bring you to a realization of your shortcomings with a great deal more force.

Not a few of you admitted were reproved with kindly regard by your family? Would you like to be constantly reminded by parents failing to recognize that they were made fun of and unduly criticized by their father and mother, especially if you particularly liked her? Do you not see how much more pleasant it would be to have a man as your father, and not interfere with your freedom of action and thought? Would you not prefer to have the father of the family as a man of sense and good character, and not a meddling mother?

**Hemstitching Is Not Used on Plain Tablecloths and Napkins, a Single Letter Ornament One Corner and the Edge Is Finished With a Simple Hem.**

**Beauties of Doilies and Center Pieces Done in Japanese Embroidery, or, for More Practical Use, the Simple Satin Stitch Known as Irish Embroidery.**

Never was such an array of beautiful table linens spread out to the prospective purchaser as that from which the fall bride may choose. It is simply bewildering in its loveliness. Even matrons whose lower chests have long been filled are unable to resist the charms of the new linens and combinations of lace and hand embroidery which are being offered among trousseau linen outfits for table use.

Plain tablecloths and napkins are made up very simply with ordinary or overhand hemming. Hemstitching of any kind suggests bedroom linen, and is not in favor for the finer weaves. A single large letter in old English script marks the napkins, and one corner of the tablecloth. One of the latest fashions is to have the initial or monogram directly in the center of the napkin.

Among the more elaborate linens a damask cloth for the dinner hour shows a rich satin finish, with immense flower designs standing out in full relief. All patterns this fall are large. Very stunning is a single orchid design scattered evenly over the entire cloth. Another lovely design shows Autumn leaves on the central portion of the cloth, while graceful sheaves of wheat form a wide border. Breakfast and luncheon cloths, center pieces and doilies are much more conventional for ordinary use. They are also less costly than the dinner cloth.

For breakfast cloth, white or natural colored linen is edged with blue, pink or yellow borders. Small hemstitched napkins match these in color and design. With colored linens, hemstitching is preferred to fringed edges. Nouveau art patterns are being employed extensively for the colored borders, such as conventionalized buttercups, poppies, etc. On more expensive cloths, enormous roses or fleur de lis, magnificently shaded, outline the table top or form an artistic cluster in the center.

In the realm of hardware on doilies and center pieces, Irish embroidery is the most serviceable and best able to withstand hard usage. This is simply a fine satin stitch which stands out very decidedly from the linen. Medium-sized round doilies, with centre piece to match, have delicately scalloped, and buttonholed edges, inside of which are narrow borders of marguerites, shamrocks or similar minute designs.

Dollys of Japanese and Chinese embroidery on Japanese grass linen are enjoying a tremendous vogue. Chrysanthemums or carnations, done both in white and blue, are embroidered on a background of the sheer linen. One very striking set shows sapphire blue dragons in a pattern of blue vines. These sell as low as \$8 and \$10 a dozen.

A fad of the season is a long, narrow center piece covering the middle of the table from end to end, with the smallest size rolls for protecting the polished table at each end. Most exquisite is a center piece of this description bordered with two narrow garlands of English eyelet work, interrupted by a band of fine Renaissance lace. A narrow edging of Renaissance lace finishes the embroidery, and each of the corners is inset with a square of the hand-made lace.

The newest center pieces show very little Renaissance lace, except as in the example just mentioned, in connection with hand embroidery. If a doily or table scarf has a border of Renaissance lace, padded flower designs in colored silk are embroidered on the braid.

Filet lace for table covers and center pieces has not lost a whit in popularity. An exceptionally handsome circular center piece has a wide border composed of alternate diamond-shaped pieces of filet lace and the very finest eyelet work. Large table covers of heavy damask show an insertion of Chantilly lace outlining the table top and the border, while motifs of filet lace decorate the center or corners of the cloth.

**HOURS FOR THE CHILDREN**

The hours that even the busy woman gives her children must not be the "rag ends" of the day. One cannot hope to gain a place in their lives unless one gives them the best of oneself. The chief point is never to be "tired" when you are with your children. It is a difficult task, but you will live to regret it in their merciless criticism if you grudge the time you give. And so you should never let anything interfere with your hours, or of companionship, rides or walks, or evening talks. However busy one has to be, one can fit these in somehow if one makes up one's mind to do so.

**FARMERS, MECHANICS, SPORTSMEN**

To heal and soften the skin and remove grease, oil, and rust stains, paint marks, etc., use the "Master Mechanic's" Tar Soap. Albert Toilet Soap Co., Minneapolis.



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