

becoming to young girls than narrow sashes, though the girdles may be made of wide ribbons with floating ends added.

Separate chemisettes and cuffs are useful, made of lace or all-over embroidery or tucking, and these are to be worn with dresses of the light-weight wool goods—albatross, wool batiste or challis. Silk is not a youthful material, though some dresses are seen made of fine pin-checked silks in white and some light shade.

Separate waists are too useful to be discarded, and are still quite popular, being seen for quite small girls, though in their case the separate guimpe, with or without sleeves, made to wear with the little dresses that are cut out at the neck and with elbow sleeves, are the more appropriate.

Short jackets of the bolero or Eton variety are most becoming to young girls; or, if a longer coat is desired, it should be rather loose, and many of these models are plaited or shirred. Shirring is very popular, particularly the tuck-shirring, where a narrow tuck is made in the material, the shirring thread forming the sewing of this tuck. Cording is also very popular, and is made by running cable cord through the tucks.

Circular skirts are trimmed on the lower edge with ruffles and tucks. Where the circular ruffle is used, they have but little flare, as the skirt is very wide at the bottom. This style is especially becoming to young girls, as the ankle-length skirt should swing out rather sharply to give the best effect. For this reason, when a skirt has no ruffles at the lower edge, but is finished with tucks or a Spanish flounce (the name given to the deep flounce that almost divides a skirt in half), the foundation skirt or the petticoat should have two or three narrow bias ruffles, put on quite full, gathered, not plaited, in order to prevent the skirt from clinging about the ankles.

The little French dresses with the waist blousing over the skirt at the waist line are worn by girls of four or five years, or over, though for younger children, both boys and girls, the one-piece dress hanging from the shoulders is the correct thing, while the Russian blouse models with many modifications in collar effects are favorites for both boys and girls. The knickers worn by the smaller boys are quite concealed by the blouse, which is gradually shortened for older boys.

Plaids and checks are much in evidence in all materials for children's dresses, and a model was seen, made of the fine linen that is sold under the name of "glass towelling," and is manufactured for just that purpose, but its good wearing qualities and attractive designs make it available for other and more decorative uses.—De-lineator.

Salads

Cress Salads.—Wash the cresses, put into a salad bowl, season with pepper and salt; mix half a pint of vinegar with two tablespoonfuls of cream or melted butter and pour over the cress and serve.

Lettuce Salad.—Take two large heads of lettuce, remove the outside leaves and wash in cold water; pull apart and put in a salad bowl, sprinkle over it one teaspoonful of salt, half a teaspoonful of pepper; add half a pint of salad oil, gradually, and the same of vinegar. Stir lightly until mixed well with the lettuce.

Kale Salad.—Strip from the stalks the inside leaves of tender kale, lay in a dish and sprinkle with pepper and salt; pour over a dressing of beaten raw egg, three tablespoonfuls of sweet cream, with two of lemon juice and a tablespoonful of mustard, beaten well together.

Spinach Salad.—Pick and wash some spinach; steam ten minutes;

beat the yolk of an egg with a spoonful of mustard into a cup of sweet cream; add a teaspoonful of salt and one of sugar, with two teaspoonfuls of olive oil and one of strong vinegar.

For the Toilet

Here is a formula for cucumber cream that can not be excelled. It can be made at home if you are careful to have all utensils exquisitely clean and ingredients properly measured and weighed. The "cucumber season" will soon be here, and it will be well for you to cut this out for use when it is time. Cut up enough cucumbers (when ripe enough for the table) to weigh two pounds; mash them in a hardwood bowl and let them stand all day; melt three and one-half ounces of oil of sweet almonds, two and one-half drams of white wax and nine drams of spermaceti over hot water; strain the liquor from the cucumbers and heat it a little; then stir in the melted oils, gradually; set in the ice-chest to harden; then beat with a wooden spatula to separate the watery from the solid part; pour off the former and beat in a half ounce of glycerine without heating, working with the hands. It will become thoroughly incorporated into a cream. Put in small jars, pour a little rosewater over the top, cover and keep in a cool place. It is a delightfully cool, as well as a fine bleaching cream.—Selected.

The following is said to be one of the finest skin foods for eradicating wrinkles: White wax, half ounce; spermaceti, half ounce; cocoonut oil, one ounce; lanolin, one ounce; oil of sweet almonds, two ounces; half ounce each of alcohol and elderflower water, and four drops of benzoin. Cut up the wax and the spermaceti very fine and put in a porcelain-lined kettle; add the almond oil, the lanolin and cocoonut oil; set the kettle in a pan of hot water (it should not boil); have the alcohol and elderflower water hot (by setting the dish containing them in a dish of hot water), and beat them very gradually into the wax and oils with an egg beater, keeping all ingredients warm. When nearly cold, add the tincture of benzoin, drop by drop, and the perfume, if any is to be used. Beat all until it is smooth. Because of the oils, it will not attain the consistency of cold cream, but should not be grainy.

Cocoonut butter is a fine fattener for the face and neck, but is rather coarse for constant use on the face.

Query Box

F. S.—The use of the camel's hair face brush and pure castile or olive oil soap will free the pores from clogged secretions, and, if the treatment is persisted in, they will gradually contract until of normal size.

Mrs. S. G.—Always soften the skin with warm wet cloths before applying any kind of skin food. Cocoa butter is very inexpensive and effective. Warm it a little and apply as you would any other fat or oil. The massage must be kept up for at least fifteen minutes, rubbing gently. If the butter is not all absorbed by that time, remove the surplus by softly patting with a soft, warm cloth.

H. C. B.—Some specialists recommend a sulphur soap, used with water as warm as can be comfortably borne, rubbing gently but vigorously with a medium coarse towel. After rinsing all soap from the face, apply a lotion composed of borax, one dram, tannic acid, one grain, distilled witch hazel, two ounces, and sufficient rose water to make four ounces of the solution, letting it dry on the face. Constipation and a sluggish liver should be looked after.

K. B.—An engaged woman is not supposed to care for the attentions of other men, but occasions may arise in which she would be justified in re-

ceiving respectful services from them. If there is no jealousy in the "make-up" of her affianced, and he does not object to such attentions, I certainly see no harm in them. A man must be a "poor stick" who thinks so little of his own attractions as to fear trusting his sweetheart to other male society. On the other hand, an engaged woman should respect herself and her lover's claims upon her enough to admit of no questionable attentions being offered her.

Several Querists.—Before applying any kind of skin food to the face or neck, steam the face with cloths wrung out of comfortably hot water until the skin is soft and pink; then scrub well with a pure soap and warm water until perfectly clean, rinse in several waters, cool to cold, in order to remove all soap, after which apply to the face an astringent lotion composed of one dram of boracic acid, and two each of distilled witchhazel and rosewater, letting it dry on the face. Dip the tips of the three long fingers in the skin food, begin massaging the muscles of the face in front of the upper half of the ear, using the tips of the fingers, rubbing upward and outward, gently, and firmly, with both hands, in a rotary motion, covering a circle about the size of a silver dollar each time, until all is gone over. Rub the forehead with a rotary motion upward from the corner of the eye and outward. Properly applied massage will strengthen the relaxed muscles, but hard rubbing will bruise. If you wish to do the massaging scientifically, you would best get a book on the subject, or take a few lessons from a good teacher. I can only give general directions.

Mrs. G. S. M.—Here is an old, well-recommended recipe for falling hair: If you can not get the poke root fresh, your druggist will have the dried; but the fresh is best. Dig up roots of the poke weed, wash clean, chop into fine pieces enough to fill a quart vessel two-thirds full of the roots. Fill the vessel with rain water and boil all day, or until it makes a good, strong tea, adding water as it boils away. Strain, and bathe the scalp in the tea while as hot as you can bear it. Tie a cloth around your head until it dries, then bathe a second time, in the same manner. Repeat once a week until the desired result is obtained. This is claimed to cure falling hair, keep it from turning gray, and also to restore the color when the hair has faded through ill-health or scalp trouble.

Timely Recipes

Spinach.—Boil in just enough water to keep from burning until tender, drain, add salt and a cupful of sweet cream or spoonful of butter; stir in half a cupful of vinegar and serve.

Rhubarb Marmalade.—Peel six oranges and take away the white rinds and pips, slice the pulp and peel into a preserving kettle, cut very small; add a quart of rhubarb finely chopped, and from one to one and a half pounds of sugar; boil down same as preserves, being careful not to scorch.

Rhubarb and Bread and Butter Pudding.—Prepare the rhubarb as for pie; cover the bottom of a pudding dish with slices of buttered bread; cover with a layer of rhubarb cut in short pieces; sprinkle thickly with sugar; put on another layer of bread and butter, one of rhubarb, and sugar, continuing until the dish is full; cover and steam for half an hour; remove the lid and bake until a nice brown.

Strawberries are delicious served with whipped cream sweetened and flavored with lemon and vanilla extract, or lady fingers may be placed in the bottom of the dish with the berries on top, and then spread with whipped cream; or cut the center out of sponge cakes, fill each with berries and spread a tablespoonful of whipped cream over them.

Strawberry Shortcake.—Mix thoroughly a quart of flour, two teaspoonfuls of baking powder, a little salt and

a tablespoonful of sugar, and into this chop three tablespoonfuls of butter, or butter and sweet lard mixed. Add one cupful of sweet milk and one well-beaten egg; put together as quickly as possible and with but little handling; roll into sheets half an inch thick, buttering the top side of each sheet. Bake in well-greased pan, laying one sheet on top of another. As soon as baked done, separate the sheets and spread between them a thick layer of well sweetened berries, put together and cover the top with sweetened berries. Serve, whipped cream.

For Stained Floors

Hardwood floors require oiling and rubbing twice a month to make them presentable, and every year or two they will wear off so that a new coat of stain and varnish will be required on the worn places. The reddish, yellow or brown tones of the stained floors can readily be matched with home-made stain composed mainly of turpentine, into which is mixed a portion of burnt umber, yellow ochre or burnt sienna, according to the color wanted. Combined stain and varnish is not desirable on old floors, and is not particularly pleasing on new ones. It is always best to apply the stain first, in a thin coat, with a flat brush, and after allowing it to dry for a day, go over the entire floor with a coat of hard-oil finish; or, better yet, a coat of spar composition. When mixing the stains, they should not be too thick with the coloring pigment, nor laid on too thick with the brush.

When the floors are worn in the middle, leaving the edges nearly as good as new, the color of the stain must be carefully matched, so a patchy appearance may not be the result. At all the hardware or paint stores the raw umber, burnt umber, burnt sienna or yellow ochre ground in oil can be had in small cans, or the dry powders may be used. Clear turpentine will be all that is required to thin the ground color, or act as a medium for the dry colors, which will appear much darker when mixed with the turpentine. If the turpentine should be very thin, however, a small portion of Japan drier may be added to lend more of a body.—Ex.

Fruit Eating

Now that the season for fruit is drawing near, it is well to give the subject of its consumption some thought. Our hygienic friends, especially if they are vegetarians, are likely to become a little "cranky" on the subject, and carry their advocacy of fruit eating to an extreme. Judgment is needed in the use of fruit, as in other things, and due regard must be had to the individual idiosyncracies, and to present condition of the individual. Fruit eating may be easily carried to excess, or the time of eating it may be ill-advised. Much has been said about the benefit of eating fruits in the morning or before breakfast, but many persons can not eat fruit before breakfast with good results; many do not relish fruits at all with their morning meal, while others do not relish it under any circumstances in the early part of the day. Such ought not to force their tastes. The appetite, generally speaking, is the best guide as to what fruit should be eaten, when, how much, and in what manner. What will agree with one person may be wholly unsuitable for another, or what may agree with a person in one state of health may be absolutely harmful while in another.

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