

AUTOMOBILE COAT



Photograph by Underwood & Underwood, N. Y.

The steamer shawl will be utilized for automobile coats the coming winter. The material is of different colored Scotch wool, with plaid collar and cuffs. The original shawl fringe encircles the bottom of the coat which is of three-quarter length. A white felt hat completes the costume.

WITH THE PARISIAN SANCTION

Postilion Hat is Sure to Be Copied Though No Longer in the Greatest Vogue.

The fancy for the postilion hat has been short-lived so far as Paris is concerned, and London never greatly cares for millinery which the Parisienne accepts as bien amusante. More or less curly of brim, and with tall stiff crown, these hats trimmed with a feather en fantasia or a floral aigrette had a brief furor, and certainly when new they were most appealing. They could not, however, bear repetition, and since people have taken to wearing them they have lost their attraction. For once the Frenchwoman seems to have forgotten that the fact of a hat being chic when worn by a woman of one type may make it impossible for those who belong to another.

This style of hat is, however, being made for autumn, and milliners are looking favorably upon its possibilities in beaver felt and plush.

BLOUSE



This is for veiling or delaine, and has the fronts trimmed with groups of fine tucks, between which strips of insertion are sewn; the back is trimmed to match. Tucks are made down the outside of sleeve, and the cuffs and collar are of entirely tucked material.

Materials required: 2 yards 40 inches wide, 2 yards insertion.

Lace and Pearls.

An original headress is a simple mob cap of lace, encircled with a string of priceless pearls, and with one of the new straight feather aigrettes standing erect in the front. For the girl whose hat is not one of her best points these caps are a god-send; but it always seems to me a pity to cover up so completely a really pretty head of hair.

Table Decoration.

An inexpensive table decoration noted by Harpers Bazar is as follows: A crepe paper rose is hung from the chandelier, ribbons coming to each plate. The centerpiece is a large vase of roses with roses around the base. The bonbon dishes are tall glasses, and the favors are roses painted on cardboard. Baskets of roses are on either side of the table.

DRESDEN IDEAS COME BACK

Revival is a Natural Result of the Fad That Calls for the Panier Draperies.

With the revival of the panier draperies comes back a decided emphasis on dresden silks, with all the exquisite colorings that we associate with the Dresden shepherdesses. Pinks and blue, yellows and pale green, are the backgrounds on which are sprinkled fascinating bouquets, garlands and even baskets of flowers.

The dresden silks and satins are particularly adapted to suit the coatees that are incorporated on afternoon and evening frocks for summer. They are not so striking in contrast with a plain, thin fabric and there is great scope for color combinations and flow effects.

The rose season, so noticeable in fashion for the summer, is a timely one for flowered mulls, organdies, muslins, voiles and chiffons with which the dresden silks effectively combine.

Hats covered with dresden taffets are decidedly chic. Bridesmaids now are favoring hats of this type to continue the idea of the dresden coatee thrown over simple and usable frocks of white or plain colors.

Little dresden silk slippers for the rest hour add a new touch to the negligee set, especially if bindings or trimmings of dresden silk be used on the gown.

Dresden sashes, with an extra line of the ribbon quilting trailing in and out among the bunches of flowers, are accepted by womankind as an idea that makes the assurance of beauty doubly sure.

It is undeniable that the dresden colorings in designs that are varied and inexpensive are a factor in the general beauty of summer styles. Are you using them?

Fascinating Lingerie.

For evening wear throughout the winter undershirts will remain as they are this summer, and some of the charming bargains so dear to the heart of womankind may be picked up at present, as, for instance, a petticoat of the finest satin mouseline in the palest blue, with a knee-deep frill of killed transparent lawn over a pleated frill of silk, slashed at intervals and held together by narrow bands of pale blue ribbon.

To Keep on Pumps.

When pumps slip at the heels and are too loose, paste a piece of velvet in the back, with the nap side out.

If the shoes still spread, take them to a shoemaker and have him put in a casing for a draw string, or a piece of elastic which is tightly fastened.

Overshoes that slip at the heel and are too big may be made more comfortable by gluing a thick piece of chamolus up the back of the heel. Use a glue that stands water.

Silk Apples on Hats.

The black hat is amazingly popular at the moment in London. White is the favorite trimming, but yellow makes a very close rival. A black hat that I admired immensely had the rather low crown completely covered with bunches of small silk apples in varying shades of yellow, brown and pale green. A few apple leaves, very yellow ones, were mixed in between, and both fruit and leaves were kept as flat as possible.

THE KITCHEN CABINET



IF YOU hear a wise sentence or an apt phrase, commit it to your memory. —Sir Henry Sidgwick.

GOOD THINGS FOR THE FRUIT CELLAR.

To Prepare Grape Jelly.—Pick over the grapes, wash and remove the stems. Put in a preserving kettle, heat gradually to the boiling point, mash thoroughly and let cool thirty minutes. Strain through a coarse strainer, then through a jelly bag. Measure the juice, bring to the boiling point and boil five minutes. Add an equal measure of sugar. Boil five minutes, skin, pour into glasses and place in a sunny window to stand for a day.

Game Jelly.—This is a most delicious jelly to serve with venison or game of any kind. Prepare a peck of wild grapes. Put into the kettle with a quart of vinegar (if not too acid), a fourth of a cup of whole cloves and the same of stick cinnamon. Bring to the boiling point and cook until the grapes are soft. Strain through a jelly bag, and add six pounds of heated sugar, then boil seven minutes.

Pear Chips.—Wipe eight pounds of pears, remove the stems, quarter and core, then cut in small pieces. Cover and let stand over night with four pounds of granulated sugar and a fourth of a pound of Canton ginger cut in bits. In the morning simmer three hours. Put into a stone jar.

Damson Preserves.—Wipe damson plums with a piece of damp cloth and prick each fruit five times with a silver fork. Make a sirup of three-fourths their weight in sugar, allowing a cup of water to each pound of sugar. As soon as the sirup is boiling, skim and add the plums, a few at a time. Cook until soft. Place in stone jars.

Quince Jelly.—Wipe quinces, remove stem and blossom and cut in quarters and remove the seeds. Put the quinces in a kettle, add cold water to come nearly to the top of the fruit, and simmer until soft. Mash and strain through a sieve, then through a jelly bag. Boil twenty minutes and add an equal quantity of sugar. Boil seven minutes and pour into glasses.

Water melon pickles are prepared by soaking in salt water over night, then boil in a little water with a pinch of alum to toughen them, and then plump in ice water and spice with vinegar, brown sugar and spices as for peaches.



DIFFICULTY is never an obstacle unless you make it so. All difficulties are soluble in brains, courage and stick-to-it-iveness.

COMPANY DISHES.

Sweetbread Salad.—Mix equal parts of parboiled sweetbreads cut in half-inch pieces with celery finely cut. Moistened with Delmonico dressing and arrange on lettuce leaves.

Delmonico Dressing.—Mix a half tablespoon of mustard, three-fourths of a tablespoon of sugar, then add an egg well beaten, two and a half table-spoonfuls of melted butter, three-fourths of a cup of cream and a fourth of a cup of vinegar. Cook over hot water, stirring constantly. Strain and cool.

Celery With Roquefort.—Cut and trim short, crisp stalks of celery. Cream two table-spoonfuls of Roquefort with two of cream cheese, season with pepper and fill the hollows of the celery stalks with the cheese. Serve surrounded with chopped ice.

Fairmont Sandwiches.—Cut sandwich bread into one-fourth-inch slices, butter sparingly on both sides and put between slices some finely cut red and green peppers. Remove the moisture by wringing the peppers in a cheese cloth, moisten with mayonnaise dressing. There should be two layers of green and one of red or, if preferred, just the reverse. Fold in cheese cloth and press under a weight. Cut in thin slices for serving.

Roast Duck With Peanut Stuffing.—Wild ducks should be cooked about half as long as the tame variety. Place thin slices of salt pork over the breast to baste and bake a half hour, basting every five minutes with fat from the pan. For stuffing, add a half cup of chopped peanuts to three-fourths of a cup of crumbs, one-half cup of heavy cream and two table-spoonfuls of melted butter; season with salt, pepper, cayenne and a few drops of onion juice.

Conserves.—A delicious preserve similar to marmalade is prepared in

Frederic Mistral's Health. Fortunately the alarming rumors current concerning the health of Frederic Mistral prove to have been exaggerated, if not unfounded. The veteran poet had been suffering from a slight indisposition, doubtless due to the heat. A visitor found him in the early afternoon, when his age and the hour might well have counseled a siesta, seated at his desk correcting the proofs of his latest volume, at present in the press, "Les Olivades." Already the poet, greatly to his

this way: Cook in a steamer three pounds of carrots until tender; add the juice and rind of six lemons, four pounds of sugar and a quarter of a pound of shelled almonds. Cook together for an hour.



AS THE seed struggles cramped and in the dark Up toward the light, up toward the perfect flower. So we, toward light and knowledge, love and power, Fixing our eyes on some diviner mark. —Frederick Peterson.

TIPS FOR THE HOUSEWIFE.

When boiling cauliflower, place it in the boiling water, head down; it will come out much whiter than if exposed to the air.

In giving an alcohol bath to a patient, an old toilet water bottle is useful to hold the alcohol, as the shaker cork allows only a few drops to fall at a time, and the other hand is free to massage.

A nice salad dressing and one easy to prepare is this: Mix a table-spoonful of sugar with two of milk, or cream; add two table-spoonfuls of vinegar, a pinch of salt and pepper. A little celery salt is an addition when used with cabbage.

The care of pillow cases, towels, napkins and sheets.—When putting away the freshly-ironed ones, put them at the bottom of the pile, and in this way, as they are used from the top, they will get equal wear.

When washing unbleached muslin, do not rinse in bluing water, as it will make it dark.

Cook prunes, peaches, apricots and all dried fruits in a bean pot with sugar and water while baking. The long, slow cooking develops flavor.

The skins of dried peaches are easily removed after they are soft.

Sandwich bread is so much nicer if baked in pound baking powder cans. There is no crust and they need no shaping.

Nicely browned rolls hollowed out make good receptacles to hold any cream chicken, oysters or vegetables.



WELL cooked and a well served meal implies, on the part of the entertainer, a sense of respect he owes to his guests, whose comfort and happiness he controls while they are under his roof.

FOR A COMPANY LUNCHEON.

The following recipes may be followed or modified to suit the taste of the hostess:

Pimiento Bisque.—Cook a half cup of rice in three parts of chicken stock. Rub through a sieve and add the pulp of six red peppers rubbed through a sieve. The peppers, if fresh, will need to be cooked before using; the canned variety can be used without cooking. Add two table-spoonfuls of salt, a half teaspoon of tabasco sauce. Bring to the boiling point and add half a cup of whipped cream just before serving. Serve with croutons.

Spanish Chops.—Gash six thick French chops nearly to the bone and stuff with the following: To six table-spoonfuls of bread crumbs add three table-spoonfuls of chopped cooked ham, two table-spoonfuls each of chopped mushrooms and melted butter, season with salt and cayenne. Dip the chops in crumbs, egg and crumbs, and fry in deep fat.

Tomato Salad.—Peel small-sized tomatoes and cut in eighths without severing the sections, open out like the petals of a flower, and in the center place a teaspoonful of pearl onions with a touch of iced hard-cooked egg yolk. Serve on lettuce with French dressing, to which is added finely-chopped parsley and green pepper.

For a frozen dish a parfait or raspberry ice cream will be appropriate. The raspberries, either fresh or preserved, are used for a garnish, in the cream the fruit juice is added to the cream before freezing.

Small Cakes.—Make a cup cake, or sponge, if preferred, baked in small pans. Cut a hole in the top when cold and fill with sweetened whipped cream. Put back the small lid and cover the cake with frosting or chocolate icing. If the whole of the top of the cake is off it is not so easy to handle, as it is apt to be lifted off.

Rolls may be baked in shallow cup cake pans, three in a pan, and when served, if small and well made, look like three-leaf clovers.

Nellie Maxwell.

amusement, has read of his own death in the papers. He says that such premature announcements are so many certificates of longevity. Yesterday an Italian journal published a long and eulogistic obituary, which the poet will doubtless read with humorous relish.—Paris correspondence London Telegraph.

Fashion Note.

The fashions have gone under seas. Or so one summer man asserts. He says the mermaids, if you please, are all attired in hobble skirts.

THESE SIX LETTERS From New England Women

Prove that Lydia E. Pinkham's Vegetable Compound Does Restore the Health of Ailing Women.

Boston, Mass.—"I was passing through the Change of Life and suffered from hemorrhages (sometimes lasting for weeks), and could get nothing to check them. I began taking Lydia E. Pinkham's Vegetable Compound (tablet form) on Tuesday, and the following Saturday morning the hemorrhages stopped. I have taken them regularly ever since and am steadily gaining."

"I certainly think that every one who is troubled as I was should give your Compound Tablets a faithful trial, and they will find relief."—Mrs. GEORGE JURY, 802 Fifth Street, South Boston, Mass.

Letter from Mrs. Julia King, Phoenix, R.I.

Phoenix, R.I.—"I worked steady in the mill from the time I was 12 years old until I had been married a year, and I think that caused my bad feelings. I had soreness in my side near my left hip that went around to my back, and sometimes I would have to lie in bed for two or three days. I was not able to do my housework."

"Lydia E. Pinkham's Vegetable Compound has helped me wonderfully in every way. You may use my letter for the good of others. I am only too glad to do anything within my power to recommend your medicine."—Mrs. JULIA KING, Box 282, Phoenix, R.I.

Letter from Mrs. Etta Donovan, Willimantic, Conn.

Willimantic, Conn.—"For five years I suffered untold agony from female troubles causing backache, irregularities, dizziness, and nervous prostration. It was impossible for me to walk up stairs without stopping on the way. I was all run down in every way."

"I tried three doctors and each told me something different. I received no benefit from any of them but seemed to suffer more. The last doctor said it was no use for me to take anything as nothing would restore me to health again. So I began taking Lydia E. Pinkham's Vegetable Compound to see what it would do, and by taking seven bottles of the Compound and other treatment you advised, I am restored to my natural health."—Mrs. ETTA DONOVAN, 763 Main Street, Willimantic, Conn.

Letter from Mrs. Winfield Dana, Augusta, Me.

Augusta, Me.—"Lydia E. Pinkham's Vegetable Compound has cured the backache, headache, and the bad pain I had in my right side, and I am perfectly well."—Mrs. WINFIELD DANA, R.F.D. No. 3, Augusta, Me.

Letter from Mrs. J. A. Thompson, Newport, Vt.

Newport, Vt.—"I thank you for the great benefit Lydia E. Pinkham's Vegetable Compound has done me. I took eight bottles and it did wonders for me, as I was a nervous wreck when I began taking it. I shall always speak a good word for it to my friends."—Mrs. JOHN A. THOMPSON, Box 3, Newport Center, Vermont.

Letter from Miss Grace Dodds, Bethlehem, N.H.

Bethlehem, N.H.—"By working very hard, sweeping carpets, washing, ironing, lifting heavy baskets of clothes, etc., I got all run down. I was sick in bed every month."

"This last Spring my mother got Lydia E. Pinkham's Vegetable Compound for me, and already I feel like another girl. I am regular and do not have the pains that I did, and do not have to go to bed. I will tell all my friends what the Compound is doing for me."—Miss GRACIE B. DODDS, Box 133, Bethlehem, N.H.

For 30 years Lydia E. Pinkham's Vegetable Compound has been the standard remedy for female ills. No one sick with woman's ailments does justice to herself who will not try this famous medicine, made from roots and herbs, it has restored so many suffering women to health.

Write to LYDIA E. PINKHAM MEDICINE CO. (CONFIDENTIAL) LYNN, MASS., for advice. Your letter will be opened, read and answered by a woman and held in strict confidence.



MEANING OF "AT HALF MAST"

At First Universal Symbol Was Taken of Submission and Respect for Enemy.

Perhaps you have notice that whenever a prominent person dies, especially if he is connected with the government, the flags on public buildings are hoisted only part of the way up, remarks the Toronto Mail and Express. This is called "half mast." Did you ever stop to think what connection there could be between a flag that was not properly hoisted and the death of a great man?

Ever since flags were used in war it has been the custom to have the flag of the superior or conquering nation above that of the inferior itself hopelessly beaten and vanquished. When an army found itself hopelessly beaten it hauled its flag down far enough for the flag of the victors to be placed above it on the same pole. This was a token not only of submission, but of respect.

In those days when a famous soldier died flags were lowered out of respect to his memory. The custom long ago passed from purely military usage to public life of all kinds, the flag flying at half mast being a sign that the dead man was worthy of universal respect. The space left above it is for the flag of the great conqueror of all—the angel of death.

Best Books for Children.

Eugene Field, asked for the best ten books for young people under sixteen years of age, is said to have given this list: "Pilgrim's Progress," "Robinson Crusoe," "Andersen's Fairy Tales, Grimm's Fairy Tales," "Scottish Chiefs," "Black Beauty," "The Arabian Nights," "Swiss Family Robinson," "Little Lord Fauntleroy," "Tom Brown's School Days," for boys, or for girls, "Little Women."

His Weapon.

"Did you see where an escaping maniac somewhere struck down his pursuers with a cake of soap?" "Then I suppose he made a clean getaway."

AN ECHO.



He (at the musicale)—That singer seems to be echoing our feelings. She—How so? He—She's singing "No One Knows How Sad I Feel!"

In Gotham. "I know a policeman who always puts by something every week of what he earns." "Humph! I know one who always puts by every week more than he earns."

YOU CAN CURE CATARRH By using Cole's Carbolisive. It is a most effective remedy. All druggists, 25 and 50c.

Cuba Market for Canada Stone. Cuba imports most of its stone from Canada.

LEWIS' SINGLE BINDER is the best quality, and best selling 5c cigar on the market.

If you would win life's battle you must be a hard hitter and a poor quitter.

Be thrifty on little things like bluing. Don't accept water for bluing. Ask for Red Cross Ball Blue, the extra good value blue.

The faster a chap is, the quicker he overtakes trouble.

It's well enough to hope, but don't loaf on the job while doing it.

FOR BACKACHE, RHEUMATISM, KIDNEYS AND BLADDER

FOLEY KIDNEY PILLS

Contain No Harmful or Habit Forming Drugs

EVERY CHILD SHOULD HAVE THE Faultless Starch Twin Dolls

Miss Lilly White and Miss Phoebe Prim.

If you will use the best starch made both of these rag dolls, each 12 1/2 inches high and ready to eat out and stuff, will be sent to any address, postpaid, on receipt of six fronts of 10 cent Faultless Starch packages, or twelve fronts of 5 cent Faultless Starch packages, and 8 cents in stamps to cover postage and packing. Or either doll will be sent on receipt of three 10 cent fronts of 5 cent Faultless Starch and 4 cents in stamps. Cut out this ad. It will be accepted in place of one 10 cent front, or two 5 cent fronts. Only one ad will be accepted with each application.

FAULTLESS STARCH CO., Kansas City, Mo.