

## Two Attractive Gowns Which Are Latest Paris Products



The model on the left is of white and blue linen, trimmed with lace. Heavy braid bolt ending in tassels. The gown on the right is of flowered chiffon and white net, with broadcloth taffeta sash.

### VOGUE FOR FIGURED VOILE

Revival of Old Fabric Has Been Received Most Kindly by the Public.

The public has taken most kindly to this revival of a very old fabric which is now called voile and which is durable in the highest degree and although there have been a large number of picturesque frocks made of it the newest adaptation of it as a top to a slim white skirt is interesting.

There are some women who prefer this gown made of figured taffeta, which in its new weave is soft and supple, but it does not really give the effect that the voile gives, and does not present as much novelty.

Any girl who is to be married this summer should have one of these gowns in her outfit. If she does not care to wear it as a dancing gown she will find it admirable for informal dinners in her own home, and especially attractive as a tea gown for the 5 o'clock hour. She can add to it a top of embroidered muslin or cluny lace, which has a round crown to fit the head, a tiny ruffle to hang over the neck and back, a coronet piece in front and wired flaps over the ears.

This is the kind of cap Mrs. Castle wears, minus the coronet. When such a cap is trimmed with little bunches of tight rosebuds over each ear the picturesque quality of such a costume is undeniable.

In these days of fanciful footwear, one can always add to the color scheme by silk stockings and high-heeled slippers. There is no longer any attempt to match one's shoes to one's gown; on the contrary, one tries to make a harmonious contrast, such as wearing pale blue satin slippers and stockings with a shell pink tea gown and the other way around.

### WAISTS AND NEW FIGURES

Swirling Draperies From Shoulder to Heels Are Becoming to Fat and Lean.

As long as we bow down to orientalism we are very sure to be graceful in clothes, because swirling draperies from shoulder to heel are usually becoming to the lean and the fat, to the tall and the short. But the orient recks not with white starch shirt-waists and mannish coat suits. As long as the coat is the only thing to be considered one can have as large a waist as one wishes, but when the coat is lifted and this new oriental skirt is attached to an American shirt-waist the combination is not pleasing, and no one knows that better than the women who are trying to make it.

Of course, we have long since learned the art of wearing one color from shoulder to heel, but it is not convenient or agreeable to wear colored shirt-waists in summer, as our desires and our climate call for thin wash fabrics. Therefore if one would look well it seems that the coat must be retained, or one must have a figure cut off in a square way that may be fashionable but is not graceful.

After all, it might be better for women to work themselves out of this problem and lend variety to their costumes at the same time by modifying the waist line of those skirts which are worn with coats and white shirt-waists. There are many ways to do this.

### Larger Hats for Summer.

As summer advances and garden parties become imminent, the milliners begin to display larger hats. One attractive lingerie hat was of white Neapolitan straw covered with a plateau of net which was tied in at the bottom of the crown by dark-toned, brocaded taffeta ribbon. The ends of the ribbon crossed in the front and were laid flat upon the brim without ornament. Many of the hats are low-crowned and have drooping brims. Wreaths of tiny flowers encircle the crown and tie in flat loops upon the brim in front.

### Ornaments for the Hair.

The straight fillets so much seen with evening dress last year are now partially superseded by those arranged in curves which form a wavy line upon the coiffure. They end in jeweled circlets with short fringe to match, and can be adjusted in a moment. One of the prettiest of jeweled bands for the hair is in a design of wheels between two bands of jeweling. The whole bandeau ends in a point at either side. It is rather high in front, a fashion which suits the round-faced.

### BEAUTIFUL GOWN



Model of flowered chiffon and white net, with broadcloth taffeta sash.

# The KITCHEN CABINET



There's never a rose in all the world But makes some green spray sweeter; There's never a wind in all the sky But makes some bird wing flutter; There's never a star but brings to heaven Some silver radiance tender.

And never a rosy cloud but helps To crown the sunset's splendor; No robin but may thrill some heart, His dawn-light gladness voicing, God gives us all some small sweet way To set the world rejoicing."

### THE DINNER TABLE.

"Order is heaven's first law." There is a science in the laying of a dinner table and military precision is the rule followed by the best hostesses. The hit and more often miss methods of arranging the silver in curves and groups is neither comfortable nor convenient. To begin at the beginning, the table should be covered with a silence cloth.

Next, the table cloth and napkins should be as fine as one can afford, and laundered with the utmost care. A cloth should be laid so that the center fold runs lengthwise of the table, if a round table is used, or in fact either.

The plate, as well as the silver, is placed one-half inch from the edge of the table. The knife is placed next the dinner plate, cutting edge toward the plate; the soup spoon beyond and perfectly parallel, and if an oyster fork is used, that is placed still beyond at the right.

The forks are placed at the left of the plate, tines up, the first to be used farthest from the plate. Forks as well as spoons for additional courses are placed as needed, to avoid display as well as the use of room needed for other service.

At the left of the fork, the same distance from the table's edge, lay the napkin with the edge toward the plate, so that with one lift of the hand the linen may be unfolded. A piece of dinner bread or a roll may lay in the fold of the napkin.

Butter is never served at a formal dinner.

At the point of each knife is the water glass.

A small center piece with bon bon dishes, candies and dishes of salted nuts are arranged in convenient places.

The olives or radishes are best served in a bed of crushed ice.

Water glasses should be filled two-thirds full, and when refilling draw the glass to the edge of the table, always keeping the hand near the bottom of the glass.

All food to be taken by those at the table should be passed to the left, all portions for individual service should be set down at the right.

It is better to say "this one thing I do," than to say "these forty things I dabble in."—Washington Gladden.

A moral, sensible and well-bred man Will not affront me, and none other can.—Cowper.

### SEASONABLE DISHES.

Two small bunches of young onions will make a pleasant variation in serving the well known and wholesome vegetable. Cut them in inch lengths and cook until tender in veal stock. Make a cup of rich white sauce, add two chopped hard cooked eggs which may be left from breakfast; have ready some buttered toast. Pour over the onions with enough veal stock to moisten the toast, then add the white sauce, cover with bread crumbs and serve.

**Chopped Steak.**—Take a pound of chopped steak, which may be done at home; put into a well buttered casserole and surround with a cup of pearl barley. Season the meat well with salt, pepper and Worcestershire sauce; cover with a cup of boiling water and bake in a moderate oven for an hour and a quarter. Just before serving cover with a tomato sauce.

**Broiled Hamburger Steak.**—Season the chopped meat with salt, pepper, nutmeg, a dash of cloves and onion juice, and make into a flat steak. Place on a well greased broiler and broil until well browned on both sides. If care is used in handling the steak, it may be kept unbroken when ready to serve.

**Cream Pie.**—Beat a cup of milk and a cup of sugar in a double boiler, add two tablespoonfuls of flour which has been mixed with a little cold milk, the beaten yolks of two eggs and a pinch of salt. Cook until thick, flavor with orange, and set aside to cool. Bake a shell and fill with this mixture, cover with a meringue made from the whites

### Our Source of Strength.

We do not flatter ourselves that the intellect of our time, judged by the power of individuals, is exceptionally great. No doubt, men of commanding genius are still with us, but they are not more numerous or more original than in former times. What then is the peculiarity that has produced such great results? In my opinion what has been accomplished is due in great part to the spread of higher education, which has evolved an army of competent investigators possessing

of the eggs with two tablespoonfuls of sugar. Brown in the oven.

**Corfish With Butter Sauce.**—Shred the fish and parboil, then add to the sauce, which is made as follows: Cook together two tablespoonfuls each of flour and butter, add gradually a cup of cold water; let boil six minutes, add salt, if needed, pepper and the juice of half a lemon.

**Mock Rabbit.**—Take a pound of corn beef, a pound of veal, two onions and a green pepper; put all through a meat chopper, add three eggs and crumbs to make a loaf. Place in a baking pan with strips of bacon on top. Bake three-quarters of an hour.

It is not so much from any superior genius that one man possesses over another, but more from attention to study, and perseverance in the objects before them that some men rise to greater eminence than others.—John Dalton.

### CHICKEN DAINTIES.

There is no cold meat which is so easily served in a variety of ways when re-heated or served as a left-over, as chicken.

**Canterbury Chicken.**—Cook three and a half tablespoonfuls of butter with one tablespoonful of finely chopped onion until yellow, stirring almost constantly to prevent burning. Add one tablespoonful of cornstarch, and pour on, stirring all the time, a cup and a half of chicken stock (the liquor in which a chicken has been cooked). Bring to the boiling point, and add one-half tablespoonful of lemon juice, three-fourths of a teaspoonful of salt, a few dashes of paprika, half a cup of celery cut in small pieces and one and one-half cups of chopped chicken. Serve very hot, and garnish with toast points and parsley.

**Chicken Victoria.**—Cream two tablespoonfuls of butter, and add the yolk of three hard cooked eggs rubbed to a paste. Soak a fourth of a cup of cracker crumbs in a fourth of a cup of cold milk fifteen minutes, then add the egg mixture. Pour on gradually one cup of hot chicken stock, and when boiling add a cup of cooked chicken cut in small pieces.

**Chicken in Croustade.**—Remove the crust from a five-cent loaf of bread, cut out the center, to leave a box-shaped case, brush with butter and toast in the oven until brown, and serve filled with the following mixture: Melt four tablespoonfuls of butter, add four tablespoonfuls of flour and stir until well blended, then pour on one and three-fourths cups of milk, stirring constantly. Bring to the boiling point and add one-half teaspoonful of salt, a dash of pepper, two cups of cut of fowl and the same amount of fresh mushrooms which have been cooked five minutes in a little salted water. Cook until all are well heated, and pour into the croustade.

### FISH, FLESH, FOWL.

A most appetizing way of serving creamed fish is to carefully remove all bones and skin, keeping the meat as unbroken as possible, and arrange the fish in a buttered baking dish. Cover with a slight sprinkling of bread crumbs, and if the fish is not rich, a few bits of butter. Pour over this sufficient cream to moisten well, set in the oven and bake until the buttered crumbs on top are well browned. Serve from the baking dish.

**French Baked Fish.**—Stuff the fish with plain bread dressing, with salt and pepper for seasoning. If there is any of the stuffing left, it is to be arranged around the fish in small cakes. Pour over the fish a can of tomatoes and sprinkle the top with a head of garlic finely minced; season with salt, pepper and butter, with a dash of cayenne. Bake as usual.

**Molded Ham.**—Take a large cupful of prepared ham, add the yolk of one egg and a teaspoonful of marjoram, mix well and press into a bowl, then turn into a baking pan. Sift over fine crumbs, put a piece of butter on top and bake until brown. Serve on a hot platter with tomato sauce.

**Kentucky Fried Chicken.**—Cut the meat and wash and dry well, rub with salt, flour, sage, pepper and a dash of cayenne. Put into a frying pan with enough lard in the bottom to just cover it; lay in the chicken and put into the oven, bake until brown. The baking in the oven saves watching, and it is more evenly cooked.

**Nellie Maxwell.**

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