

**VOGUES AND VANITIES**  
By JULIA BOTTOMLEY



Authentic Styles in Tailored Suits.

Many tailored suits of today have cast severity aside and will not reckon with it but insist upon participation in the elaboration of clothes in general. Even machine stitching, heretofore beautifully done but almost unnoticeable, parades its fine workmanship in unnecessary added rows. Everything included in the details of their making shows that the tailor has thought twice, or many times, before undertaking his task. This elaboration in cut and stitching and the addition of fur in collars and cuffs and bandings, relegates the severely plain suit to rainy days or hard travel. And it results also in new inspirations in design. Coats are almost or quite three-quarter length. Skirts are plain, some of them hanging straight and others flaring slightly, and they are not longer than ankle length. Collars are fea-

tured, and when made in cloth, velvet, or fur are usually convertible. An irreproachable tailored suit is shown in the illustration. It might be made in broadcloth, velours cloth or "gloveskin." The front of the coat is in one piece with emplacements at each side, of separate pieces. These shape the waistline a little, but coats are vague fitting. The long, loose sleeves emphasize the departure from severe models already mentioned. A narrow band of the material of the suit confines their fullness to form a cuff, and is finished with a single button. The double belt at back and front is featured on many suits. The two belts at the front fasten at opposite ends and are finished with buttons. This effect in fastening reappears in the collar, which is a band of the goods with turnover of velvet added.



Good Style in Fur Neckpieces.

The three best-liked developments of the fur neckpiece are the pelt of the fox (with head, tail, and legs represented in almost their original shape), the square cape, and the flat scarf. Short-haired furs are selected for the long, soft scarfs and many of the square capes, although the latter are made up in all the popular furs. Fox is in the ascendant and new worlds, peopled with foxes, would seem to be required to supply the demand for this long, soft fur. But many another pelt masquerades as fox with such good effect that they frankly declare themselves imitations—if anyone really wants to know about it. Skunk is more durable and rather more costly than the average fox, and makes very rich neckpieces and muff. It is a harder fur. Wolf, coyote, and opossum are all dyed and cleverly manipulated for fur sets and fur bandings, and the muskrat and millions of rabbits are furnishing pelts that are transformed into rich-looking furs. In spite of the search for new fur-bearing territories furs grow more and more expensive, so that really good skins should be well cared for. The chances are that they will go on in-

creasing in value. Handsome furs need not follow the whims of fashion and change style with the incoming of new modes. They are superior to these fluctuations. Some furriers, however, advise the use of cheaper pelts for those who prefer style to quality, and furriers are amazingly clever in transforming them into something new and beautiful. In the group of fashionable fur pieces shown here a fox skin appears mounted against a satin lining, with a slightly full border of the satin extending beyond the edge of the pelt. The border outlines the head, but the tail is independent of it. The long ermine scarf is an extreme in size, for scarfs, as a rule, are about two yards in length and less than a half yard wide. This one abandons conservatism with an eye to magnificence. The remaining piece is a practical scarf of natural wolf. These pieces may be relied upon for permanent "good style." Diamonds are increased in price again, the reason alleged being the lack of workmen in South Africa on account of the war.

## WITH STALE BREAD

MANY DISHES MAY BE PREPARED FROM REMNANTS.

Can Be Put to Excellent Use for Stuffing and Meat Frying—Bread Custard Pudding is Good—Jelly for Invalids.

Of all the left-over remnants of food from the kitchen bread is the most common, perhaps, and many pieces are daily thrown away which a little thought would turn to excellent use. If the left-over pieces are not utilized the same day, an excellent plan is to wrap them in pieces of waxed paper and store them in a stone jar. They will keep well for a week in this way.

**Dried Crumbs for Stuffing and Meat Frying.**—Put the crusts and small pieces in a baking pan and dry in the oven without burning. They may then be put through the food chopper and stored in clean Mason jars until wanted. They may be used as a basis for meat croquettes, poultry stuffing and other things.

**French toast** may be made from the whole slices of left-over bread. It is an excellent luncheon pick-up dish. Beat an egg and add a little milk. Dip the slices of bread in this and fry a nice brown in hot drippings. Serve with butter, jelly or marmalade.

**Bread Custard Pudding.**—Cut the bread in dainty slices and butter liberally. Make a plain custard of eggs, milk and sugar. Put in baking dish and float the buttered bread on top. Sprinkle with grated nutmeg and bake in a quick oven until brown. This is excellent.

To make croutons for the various soups so much relished in season, cut the bread in cubes and fry in butter or dripping just before serving with the soup. Add five or six to each plate of soup. These are delicious with almost any soup.

**Bread Jelly for Invalids.**—Scald the stale bread freed from crusts. Mash to a paste until of mushlike consistency. Add a little sugar and flavoring, mold, chill and serve with cream.

Sterilized bread crumbs are especially valuable for the young children in the household. A jar should be kept filled with these. They may be heated when wanted and sprinkled in soft eggs, soups, milk, fruit juices and, indeed, anything eaten by very young children where fresh bread is often positively dangerous.

Dried bread is also valuable for mixing with various other foods for feeding the household pets.

### Peach Dumplings.

Mix and sift two cupfuls of flour, one teaspoonful of baking powder, one-half teaspoonful of salt and one-half teaspoonful of sugar. Work into this two teaspoonfuls of lard. Mix with three-quarters cupful of ice water. Have all of the ingredients very cold, mix quickly, handling as little as possible, and roll out thin. Cut the dough into pieces just large enough to cover one-half of a preserved peach, roll them up and bake in a quick oven. Serve with hard sauce and the sirup from the preserved peaches.

### Apple Chutney.

Twelve sour apples, one mild onion, three peppers, one red, one cupful of chopped raisins, one-half cupful currant jelly, two cupfuls of sugar, juice of four lemons, one tablespoonful of ground ginger, one-quarter teaspoonful of cayenne, one tablespoonful of salt and one pint of cider vinegar.

Chop the apples, onions and peppers very fine, add the vinegar and jelly and let simmer one hour, stirring constantly. Store as canned fruit.

### Stewed Kidneys.

Remove the fat and center from six kidneys and soak in cold water. Slice, season with salt and pepper, roll in flour and saute in butter. Add to the fat in the pan one tablespoonful of butter and two tablespoonfuls of flour; brown, and add three-quarters cupful of stock. Season with salt, pepper, onion juice and table sauce and pour over the kidneys.

### American Cream.

Half box gelatin, one quart milk. Set on back of stove to heat gradually. Boil a minute or two. Take off stove and stir in yolks of four eggs well beaten with three tablespoonfuls sugar. Then add whites, well beaten with three tablespoonfuls sugar and two tablespoonfuls vanilla. Put in dish ready for table. Serve next day with cream.

### For Bamboo Articles.

A soft rag saturated with solution of equal parts of spirits of camphor and linseed oil is a handy thing to keep around the house. It is the best thing you can get to rub down bamboo furniture with, for it loosens the fiber and makes the wood more elastic. For this reason it will not crack when exposed to changes of temperature.

### Combination Cake.

One-third cupful of butter, one cupful granulated sugar, three small eggs, one-eighth cupful coffee, one and one-half cupfuls flour, two level teaspoonfuls salt, one cupful of dates, cut small, one cupful of chopped English walnuts. Marshmallow frosting is nice if you like it.

### To Pick Up Broken Glass.

Even the smallest pieces of broken glass can be easily picked up with a bit of wet absorbent cotton, which can then be destroyed by burning.

## SCHOOL FOR FOREIGN EMPLOYEES OF HOTELS



Under the direction of the board of education, a school to educate the foreign bus boys, kitchen men and waiters of the large hotels, has been opened in New York. Mrs. Florence Angle, a teacher in the public schools, is in charge. It is the purpose of the board of education to train them in all branches of English, particularly elementary grammar. The class meets daily in a room in the Hotel Majestic.

## CENTENARIANS, BORN IN SLAVERY, HOLD REUNION



Former slaves held their fifty-fourth annual reunion in Washington the other day, and former slave owners met with them. In this group, from left to right, are: Luis Martin, one hundred years old, born in King and Queen county, Virginia; Martha Elizabeth E. Banks, one hundred and four years old, born in King and Queen county, Virginia, and owned by the late Jim Tribble; Amy Ware, one hundred and three years old, born in King George county, Virginia, and Rev. S. P. W. Drew, born free.

## GREEK REBELS IN FRENCH UNIFORMS



Greek rebel troops, dressed in French uniforms and carrying French rifles, marching through a main street of Saloniki to meet the king's loyal forces.

## SHELL CASE IS HIS CUP

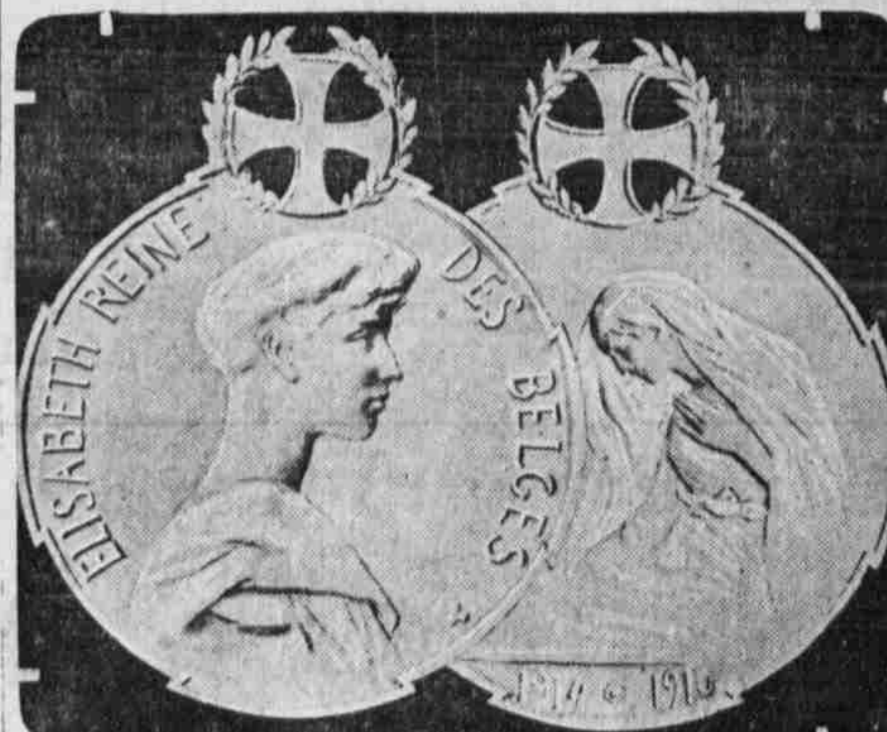


A drink of cool, fresh water often helps in the midst of battle. As about the only drinking utensils are instruments of war, the soldier isn't particular what he uses. The old shell case that this soldier is using answers the purpose very well.

### Contentment.

Contentment with our lot too often depends on what it is a lot of.—Youth's Companion.

## BELGIUM'S MEDAL OF GRATITUDE



The Belgian government, to show its appreciation of the acts of kindness that have been bestowed on the war-ridden country, has created a new war decoration to be known as the Queen Elizabeth medal. The government states, in announcing the issuing of a new medal, that it will be conferred without any distinction of nationality.