

VOGUES AND VANITIES

JULIA BOTTOMLEY



Enthusiasm for Furs.

Furs have invaded every branch of woman's apparel as the most desired of garnitures. There is an immense enthusiasm for them. They add a sumptuous touch to coats and suits and wraps of all kinds. In millinery a border or collar of fur on a lace or flower-trimmed hat makes places for its summery gayeties in the depth of winter. Millinery designers delight in the touch of fur.

Just about the best asset in the winter's wardrobe is a fur set of some sort—a neckpiece, little or big, and a smart muff. They are worn with coats and suits, one-piece frocks, and evening wraps. Anything unusual or original in designing them, so long as it is graceful, adds much to their distinction. The woman who is clever about making things for herself at home can make small fancy neckpieces and pillow muffs of fur or of fur and a material combined.

The handsome set pictured is made of moleskin bordered with Hudson seal. The small cape, rather full, is lengthened by two ruffles of moleskin, and has the effect of a triple cape, each one of them bordered with the seal. There are two similar ruffles at each side of the muff. The ruffles are lined with mole-colored satin, and the very modish collar muffs up the neck in the approved style.

All the soft, loosely woven cloths that are fashionable are combined with fur bandings in smart sets. Velvet, brocade, and rich ribbons play an important role also in fashioning them. Neckpieces in combinations of fabrics and fur are usually small, but muffs are larger than many all-fur muffs. Large fur-covered buttons and hanging balls of fur are among the embellishments that fashion approves. Occasionally a bright-colored material is veiled with a sedate color in chiffon and encircled with fur in unusual sets.



Concerning Skating Sets.

The golden days of Indian summer might make us forget winter, or cease to believe in it, if it were not for forecasts in the shop windows. They are full of fineries and furbelows for Christmas gifts, and furs and wraps that will warm those who wear them to the soul; or let us hope so. It is to be gathered from them that skating will be winter's foremost pastime, for there are all sorts of skating outfits displayed.

There are costumes among them in which sports cloths reach the apex of luxury and beauty, and there are many unpretentious but captivating skating sets, sometimes of three pieces, and often of two. The three-piece sets include muffler, cape, and muff to match, and the two-piece sets muffler and cape or hat. They make ideal Christmas gifts.

Several of the new materials, as wool velours, Bolivia cloth, and the lighter fur-fabrics are perfectly adapted to these sets. Elderdown is an ideal material for them, and the set shown in the picture is made of it. But any of the soft, woolly cloths might be used for the plain muffler and to cover the small hat shape, with

about the same good effect. The hat is held on by a bridle of elderdown, and the sportive-looking pompon is made of yarn, which is of all things the best for decorating skating sets.

Besides the sets made of fabrics there are practical and handsome ones of yarns. Angora is the coziest looking of these. White bordered with colored stripes and bright colors, trimmed with white, seem to match up best with a winter landscape; at any rate this is the opinion of those who have designed skating togs. But more audacious color combinations may expect to meet with approval against a background of ice and snow, and after all is said, there is nothing better than vivid Scotch plaids for winter sports.

Beware the Trained Short Skirt. There is one Parisian horror made only for American buyers, in which no vraie Parisienne would be seen and which I warn you to avoid—the short, full skirt with a long train attached to it. Every time I see women thus garbed I almost laugh right out; they look so funny.—Lucile in Harper's Bazar.

BEEF STEW WITH DUMPLINGS

Either "Aitch" or Shinebone May Be Used—Vegetables in Plenty Requisite for Success.

Use an "aitch" bone for this and reserve part for a roast, as the whole bone would make stew enough for 15 people. However, shinebone can be used if you prefer.

Take off enough of the fat to brown the meat and vegetables and let it be trying out while you are preparing the meat. If there is no fat use a little pork fat or drippings.

Cut your meat into dice about an inch large each way, dredge them well with salt, pepper and flour and brown in hot fat. Put in your stewpan.

Cut two onions, one small turnip and half a carrot into dice and brown; add to the meat, cover with boiling water and cook until the meat is tender. Remove bone and skim off the fat; add six or eight small potatoes, which have been pared and parboiled. Add salt and pepper to taste. Cook until nearly done and then add dumplings.

Dumplings.—One pint of flour, one-half teaspoonful of salt, two teaspoonfuls baking powder. Mix thoroughly. Add enough milk to make a soft dough. Shape and cook ten minutes in the soft dough. Add salt and baking powder to the flour, and sift all so as to mix them thoroughly with enough milk to make a dough you can handle; it will take about a cupful; they can be dropped from the spoon or shaped a little with the hands.

The stew should be boiling rapidly when the dumplings are added, and continue to boil rapidly while they are in. Do not have so much water or broth in the stew that the dumplings cannot rest on the meat or on the potatoes. If they do not they will be heavy. And do not put in so many that they will crowd each other, for that makes them heavy also.

JOHN BULL PLUM PUDDING

Recipe That Has Been Popular in England for Many Generations—Sauce to Accompany Dish.

One pound each of suet, sugar, currants, raisins, sultana raisins (seeded), mixed candied orange and lemon peel; one-half pound each of bread crumbs and flour, one teaspoonful each of salt and mixed spices, eight eggs, a wine-glassful of brandy. Chop the suet finely and mix in the following manner: Put the twice-sifted flour in a large bowl, add the salt, spice and sugar, then the chopped raisins and currants and fruit peel, then the bread crumbs and the sultana raisins which are not chopped. Beat the eggs together for ten minutes, then strain and add the brandy to them and pour into the bowl. Stir and beat well for 25 minutes. Put the pudding into a well-buttered mold, which must be tied up in a white napkin which has been thoroughly boiled just before using, and floured over the top. Set the mold in a large kettle, cover with boiling water and boil for 13 hours.

Pudding Sauce.—One wine-glassful of brandy, two ounces of fresh butter, a cupful of powdered sugar. Set the butter and sugar near the stove, where they will dissolve, add the brandy and beat thoroughly with an egg-beater. Just before serving set in the top of a teakettle and serve boiling hot.

Dove Chicken.

As cooked by the West India creoles, it is most delicious. Boil a large chicken in just enough water to cover it. When tender remove from the fire and add to the chicken water, a half can of tomatoes, some minced parsley, two red pepper cones, two chopped onions, a little black pepper and enough salt to taste. Stew down to a rich gravy. Then make a stuffing of mashed Irish potatoes, moistened with this gravy, adding a teaspoonful of raisins; stuff the chicken and brown in the oven. When done, serve with what was left of the tomato gravy.

Lemon Pudding.

Beat two egg yolks with two cupfuls of sugar. Dissolve four table-spoonfuls of cornstarch in enough water to dissolve it, stir into four coffee cups of boiling water (not hot, but it must be boiling), add juice and grated rind of two lemons, then add the sugar and eggs. Bake in a buttered dish about twenty minutes, then cover with the beaten whites and two table-spoonfuls of sugar. Brown in the oven and serve very cold.

Pickled Eggs.

Boil fresh eggs one-half hour, then put into cold water. In the meantime have beets boiled until tender, remove skins, cut in dice form and covered with spiced vinegar. Shell the eggs and drop into the pickle jars. This is an ornamental pickle and considered very good.

Corn Custard.

One can corn, one pint milk, one table-spoonful butter, one table-spoonful sugar, one-half teaspoonful salt and two eggs. Mix corn, milk, salt, butter and sugar. Add beaten yolks, then whites, put in buttered dish and bake in moderate oven until firm.

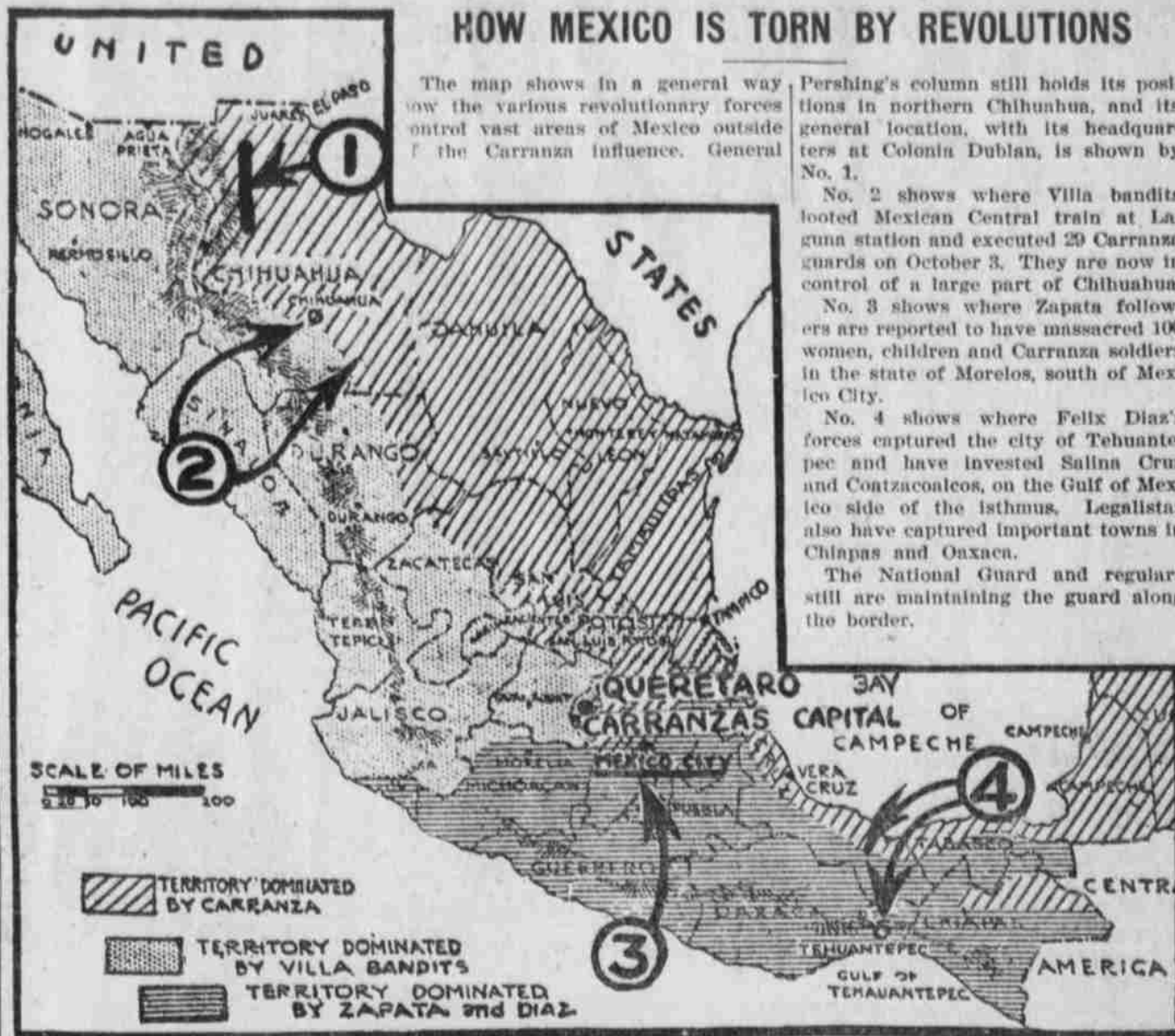
When Pressing Silk.

Always press silk under a piece of muslin to prevent the silk from becoming hard and crackly. First dampen the muslin, and use a moderately hot iron until the muslin is quite dry.

Butter Substitute.

A great saving may be effected by mixing equal quantities of good margarine and fresh butter. The mixture tastes quite as well as fresh butter.

HOW MEXICO IS TORN BY REVOLUTIONS



The map shows in a general way how the various revolutionary forces control vast areas of Mexico outside of the Carranza influence. General

Pershing's column still holds its positions in northern Chihuahua, and its general location, with its headquarters at Colonia Dublan, is shown by No. 1.

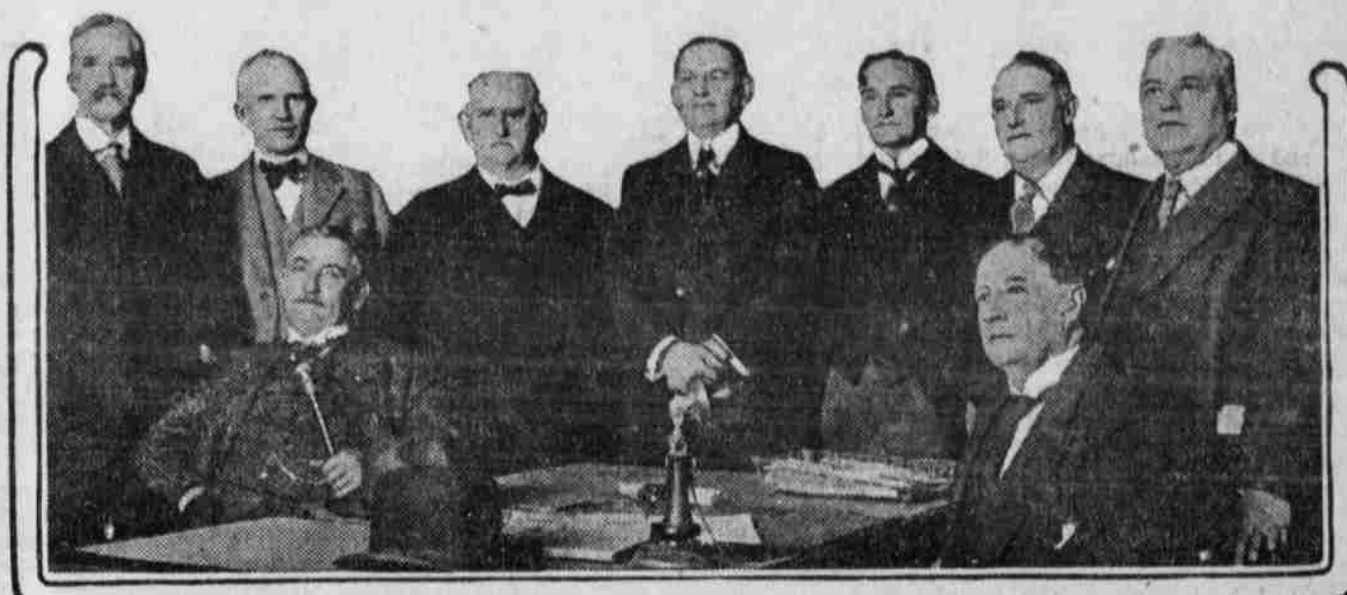
No. 2 shows where Villa bandits looted Mexican Central train at Laguna station and executed 29 Carranza guards on October 3. They are now in control of a large part of Chihuahua.

No. 3 shows where Zapata followers are reported to have massacred 100 women, children and Carranza soldiers in the state of Morelos, south of Mexico City.

No. 4 shows where Felix Diaz's forces captured the city of Tehuantepec and have invested Salina Cruz and Coatzacoalcos, on the Gulf of Mexico side of the Isthmus. Legalistas also have captured important towns in Chiapas and Oaxaca.

The National Guard and regulars still are maintaining the guard along the border.

CONGRESSIONAL COMMITTEE TAKES UP RAIL WAGES

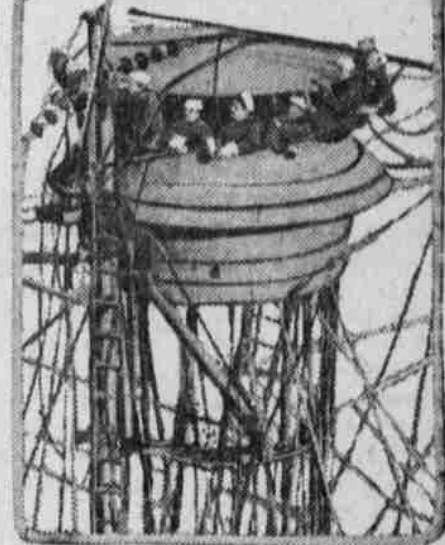


Senator Newlands sprang a surprise at the opening session of the joint committee of congress appointed to consider conditions relating to interstate and foreign commerce when he declared that the whole railroad wage question will be investigated by the committee, as well as the advisability of government ownership in place of government control, the rights of shippers and a number of other lines of inquiry. Representative Adamson (seated at left) is chairman of the house committee, while Senator Newlands (seated at right) is chairman of the senate committee. The other members (standing, left to right) are: Senator Cummins, Representatives Hamilton and Sims, Senators Underwood, Robinson and Brandegee and Representative Esch.

NEW ROYAL FAMILY OF AUSTRIA-HUNGARY WARDS OFF AIRPLANE BOMBS

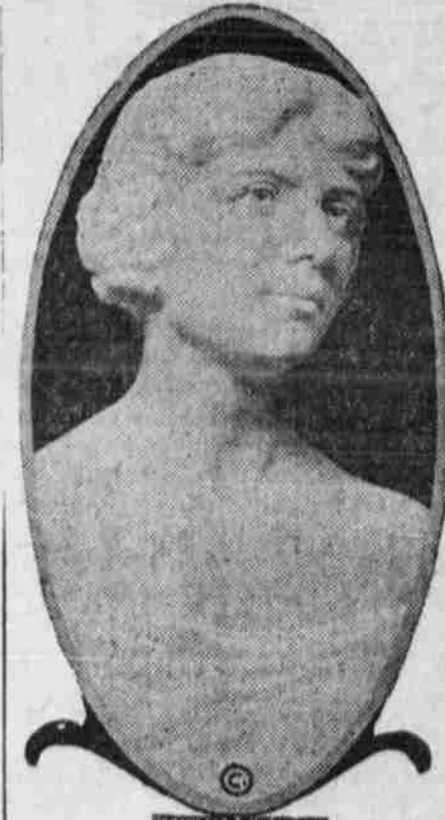


Charles Francis Joseph, the new emperor of Austria-Hungary, with the Empress Zita and their son and daughter.



Here is the latest wrinkle in naval construction, a bomb-proof shelter on fighting masts of the U. S. S. Arizona. The steel awnings will protect the men in the fighting top from bombs dropped from airplanes.

MRS. VANDERBILT IN MARBLE



C. S. Pietro has completed a marble bust of Mrs. Alfred Gwynne Vanderbilt, considered one of the most beautiful women in America. Art critics pronounce the bust as the best marble portrait work Pietro has done.

Wounds Left Unbandaged.

In the new ozone treating of wounds bandages are dispensed with, and the loose layer of lint which forms the only covering used is removed frequently for subjecting the injured flesh to a stream of oxidized oxygen. The painful removing and replacing of bandages is made unnecessary. Much suffering is prevented in this way, and the healing effects of the ozone baths are described as quite remarkable. The ozone is generated by means of an electrical apparatus.

War as a Wonder-Worker.

War is a rare wonder-worker. Less than ten years ago the proposal to establish a municipal milk supply for London was supported only by the more daring progressive candidates. All the rest shrank from it in horror and all over the metropolis moderates denounced it as rank Socialism. Now—with considerable additions—it is coolly and unanimously put forward by a commission on which all political parties are represented—and no one seems horrified.—London Chronicle.