

SUMMER FASHIONS.

Liberal Effects Produced With Light Materials—Popularity of Lace Sleeves.

It has been decided for this season that light colors and light materials are to be worn over silk and ornamented with lace in every form—insetions, frills, flounces, yokes, etc. It is emphatically a lace season. Many of the summer gowns are covered with ruffling flounces or ruffles of the dress material edged with lace. When insertion is used, it is put in bands round the skirt, or two or three rows of it, pointed in front in the form of a V. Black lace over white silk is very much in favor, with a wash scarf of soft silk or black ribbon.

The effort is toward lightness and ethereal effects. White is very much worn. Sleeves continue to be a conspicuous feature, and collar effects are of frequent occurrence on dress bodices.

A welcome feature observable is the unfined lace sleeve. All sorts of finish appear at the shoulder, such as frills, little puffs and the like, but the very little sleeve is without any of these epaulet additions. Most sleeves are trimmed, the favorite mode being shirring, cording or tucking from top to bottom.

Among this season's revivals are crepe de chine and white glace silk. The latter is used for accented puffed skirts, and the former takes kindly to tucking and shirring. A beautiful gown in fine white lawn with insertion of butter colored lace over silk illustrates the employment of trimmings on bodice and skirt in the form of a V. Equally attractive is a gown in black and white glace over white silk with insertions of lace and small puffings of chiffon.

Hats continue moderate in size, except the rembrandt, which is always large. Very handsome feathers are used.



SUMMER TOILETS.

with turbanlike twists of tulle round the crowns and large bows of ribbon. Capotes take rather the beret shape, made of soft, pliable straw, with flowers, feather tips, rosettes of tulle, etc. White veils are esteemed most dressy. Those of tulle with black spots are the most becoming. It is rumored that the bonnet is fast superseding the hat among married women, whether young or middle aged. Toques and bonnets in consequence are assuming increased importance. Picturesque hats with low crowns are loaded with ostrich feathers, which are again to the fore. Indeed their popularity is a noticeable feature of the season.

Ostrich boas are included in every wardrobe. Very becoming are the neck ruffs made of colored and white chiffon, the edges fringed with ostrich feather fringes.

As to the capes, they are very short—wide peleries, in fact—of light silk richly embroidered or spangled lace, also plaited tulle. Imported ones, direct from Paris, made in black chiffon, combined with silk or gauze, the pattern outlined with cord, are very effective. Some of them take the form of a bolero with wing sleeves. Others are merely the short fashionable cape. It is predicted that this summer will see the last of capes and that in the autumn the shape of visite-mantlet will reappear.

DELICIOUS CORDIALS.

The most delicious cordials are distilled from sugar leaf pineapples and also from peaches. The New York Tribune gives these directions for making them:

Peel and cut the pineapples in small pieces or chop the cores left after making preserves. Put the fruit, with its juice, in a porcelain lined kettle and add enough warm water to fill the spaces between the pieces. Let the pineapple simmer until it is thoroughly cooked, then strain it, pressing out all the juice from the pulp. Allow about half a pound of sugar to a pint of the liquid. Let the sirup thus formed boil for ten minutes, then add an equal quantity of the best cooking brandy. Bottle the cordial and keep it six months before using it.

Make peach cordials in the same way, using the White Heath peaches and adding one-quarter of the blanched kernels, cut into thin strips. Serve these cordials in the tiny glasses that come for the purpose with ice cream and delicate cakes or wafers.

WOMAN IN TENNIS.

Despite the vaunted physical superiority of the masculine sex, lawn tennis has been taken up almost as successfully by women as by men. The women's championship tournament held at Philadelphia demonstrated this fact beyond dispute. There are few American sports which offer the pleasure and excitement of tennis without personal danger and which can be enjoyed by both sexes equally, and tennis has been justly popular for this reason, says a contributor to The Puritan, who adds: The difference in skill between men and women who play tennis well is great, but is probably due more to the handicap of dress than physical shortcoming. Although both factors must be taken into account, the fine de siecle American woman might compete with men on an equal footing if complete dress reform in sport were brought about.

NEWEST FOOTWEAR.

FOR HOUSE WEAR, STREET, BICYCLING, GOLF AND TENNIS.

The Reign of the Pointed Toe Is Past, Footgear in Colors to Match the Costume—Low Shoes For Bicycling—Special Shoes For Golf.

Dame Fashion says that the pointed shoe is out of date. The sensible woman will wear a round toed and comfortable foot, but many who are sensible on other points will choose the shoe which makes her foot look prettiest. Here one sees both round and pointed



SHOES FOR THE HOUSE.

toes, so perhaps we may take our choice and still be in the fashion, says a writer of the following in the New York Herald:

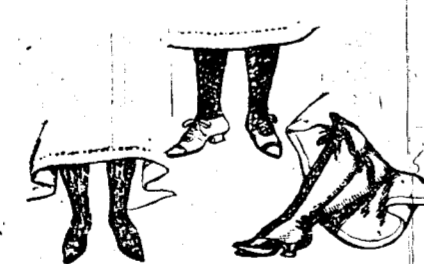
There are some new styles in bicycle shoes and leggings. Many women are discarding the leggings and high shoes for wheeling altogether, contending that a pretty fitted shoe and a neatly gartered stocking are much less obtrusive than the distinctive bicycle shoe and legging. Still the shoemakers provide high shoes, low shoes and legging, and more of the latter are seen on the wheelwomen in town and country than the low oxford tie.

Paris has never sent us daintier footgear than the exquisite ties, made in any shade, to wear with the fluffy buff-floanced lawns which are the rage today. Any color can be procured, from the most delicate pink, mauve, blue, Nile green to the red shoe, to be worn with all black costumes. Then, as woman joins in so many of the manly sports, the bootmakers show riding boots, golfing shoes and stout walking boots which only differ from the male models in their delicacy of form.

There never was the time when the summer girl had to have so much footgear as now. There are just 16 styles of shoes which she should have, and if she is ambitious to exhibit different varieties of each style the total could easily be swelled to 60. Just why a girl needs at least 16 pairs of shoes can be easily told. In the first place, when she gets up in the morning she of course thrusts her feet in her bathing slippers preparatory to the morning bath. When her morning toilet is completed, she discards the bathing slippers with the round toe and flat heel and dons her breakfast slippers. An hour after breakfast it is time to think of the morning's fun. It may be a brisk run on horseback ride, a long walk or a yachting trip, any one of which requires a special kind of footgear.

For the bicycle there are three styles, and the one that has suddenly gained the most popularity is the low shoe, fashioned somewhat like the ordinary oxford tie, but fastened with laces. At first the wearers of the low shoe used thick golf stockings, but they have been found to be too warm, so those of light thread were substituted. Notwithstanding the sensible arguments which recommend the low shoe, there are many who adhere to the high boot. The newest in these is made of various colored French kids to match the costume.

Golf calls for a special shoe. It is made of Russian leather and has low, broad heel and thick sole, the latter being inserted with several rubber disks and the heel with a rubber crescent to prevent slipping when delivering a violent blow on smooth grass. These shoes are cut not higher than six inches, and one of their essentials is to make walking easy.



FOR OUTDOOR WEAR.

er, but some prefer those of calfskin or Russian leather. They reach nearly to the knee and are made with stiff tops, pointed toes and low, broad heels. Then there are tennis shoes and yachting shoes, both of canvas, with rubber soles to prevent slipping on velvety grass or tilting decks. Slippers for afternoon wear, when finery is donned, are in innumerable dainty styles and colors, and the same can be said of the footgear for evening wear for dances and similar functions.

Stewed Mushrooms.

Mushrooms, no matter how cooked, ought always to be carefully examined, as they are likely to become infested with worms if a little pest their prison. Wipe bottom mushrooms with damp, soft flannel and stem gently in water 15 minutes, salt to taste, add a tablespoonful of butter, thicken to the consistency of cream with a little cornstarch moistened with milk and boil three minutes. Put in two tablespoonfuls of cream and stir while you count five. Remove from the fire and serve at once. Mushrooms should be served very hot. They lose their delicate flavor if lukewarm.

FRUIT CANNING.

A Few Hints That the Housewife Will Do Well to Remember.

In canning fruit remember that it is hard and disagreeable work at best, and unless you can come within sight of its highest possibilities "the game is not worth the candle." Whether it is good, bad or indifferent depends upon your own knowledge and skill. Excluding the air to prevent fermentation is only the A B C of success. Fruit must look as well as taste delicious, and in order to do this it must retain its natural flavor and appearance and be sweened with granulated sugar. Fruit for canning must be freshly picked and a little under rather than over ripe. The pits of peaches and the cores of pears improve the flavor of their respective fruits. If removed, distribute a few peach pits in every jar and put a little muslin bag filled with cores in the center of pear jars.

The skins of green gage plums should be left on and pierced with a fork before they are cooked. The skins of all other common varieties should be removed. If plums and peaches are immersed in boiling water to loosen the skins, only a few should be treated at once, and these should first be put in a wire basket or sieve. After remaining two minutes or so dip in cold water and gently rub off the skins. A silver knife should be used to shred pineapple and to pare pears and quinces.

Peaches should be put in sirup as soon as pared, and pears and quinces into cold water, to prevent discoloration. Peaches are firmer and richer if allowed to remain overnight in the sirup before they are cooked. Five or six pits should be distributed through each quart jar.

The most delicate and natural flavor is obtained by cooking the fruit in the jars. This method also does away with the breakage from handling and adds greatly to its appearance. Pears and quinces are no exception to this rule, but as both are more quickly cooked tender in clear water it is more convenient to do so before they are put in sirup.

All old jars should be thoroughly cleaned with soda and boiling water, and the airtightness of every jar should be tested with water before it is filled with the fruit, which should be placed in the jar as fast as it is prepared, and the jar filled to the neck with sirup.

A flat bottomed kettle or an ordinary clothes boiler is convenient for cooking, and a board fitted to the bottom loosely and closely fitted with inch angle holes obviates all danger of breakage. Put the rubber and cover in position, leaving the latter loose. Fill the boiler with warm water to the neck of the jars and boil gently until the fruit can be easily pierced with a fork. No definite rule for cooking can be given. Ten minutes is usually long enough for berries, while the time required for larger and more solid fruits depends upon their ripeness. Experience soon makes one an expert. Take each jar out on to a hot plate, fill to overflowing with boiling water and screw down the top. Tighten as it cools and invert to be sure that it is airtight.

The jars should be wrapped in paper to exclude the light, which is more injurious than one is apt to think, and kept in a cool, dry place. The flavor of fruit is much improved if the oxygen is restored by removing the cover an hour or two before it is needed.

If rich fruit is desired, the following quantities of sugar for each pint jar will be satisfactory, but as sugar is not the "keeping power" much less or even none may be used: Raspberries, four ounces; whortleberries, four ounces; peaches, five ounces; Bartlett pears, six ounces; sour pears, eight ounces; plums, eight ounces; quinces, eight ounces. These hints are from the New York Times.

Rural New Yorker recently illustrated an aid to the housewife when making jelly. It is both hard and un-



HOMEMADE JELLY SQUEEZER.

comfortable for fruit to extract the juice from a jelly bag filled with hot, cooked fruit by hand power. The contrivance, which is homemade, extracts the juice with the hands. Hang up the bag and insert it between the curved faces of the blocks, and the handles will apply sufficient strength. As the bag grows thinner turn up the nut to bring the handles nearer together.

A Reed Organ.

The tone and action of the reed organ are entirely unlike those of the pipe organ. The Etude explains that the kinds of music which sound best on each are entirely unlike, although each style can be played on each instrument. Neither is the right kind of reed organ music at all like piano music. Here is right where the great mass of teachers on this instrument utterly fail. The reed organ is a reed organ, not a pipe organ, nor yet a piano. A good piano player learns the pipe organ easier than a reed organ player of the same grade as a general thing. The pedals of a pipe organ are from 2 to 2½ octaves of keys, corresponding to the black and white keys of the keyboard for the hands. The organist plays the bass notes of a composition upon them. "Banks" of keys are better called manuals. A three manual organ has three sets of keys, or keyboards, for the hands.

Pineapple Preserver.

After peeling the pineapple and removing the eyes slice it and then cut the slices into small pieces, leaving out the cores. Let the prepared pineapple stand overnight with half its weight of sugar added to it. In the morning heat it quickly, letting it boil only a minute or two, that the color may not be darkened, and seal in jars the same as other fruit.

COZY HOUSE NOOKS.

TEMPTING CORNERS IN WHICH TO READ OR REST.

How White Space Was Utilized and Made Comfortable in a General Sitting Room. Decorating and Furnishing a Nook in Boudoir or Parlor.

In every house, whether it be in city or country, there are little niches and nooks which lend themselves most kindly to decoration and which form delightful hiding places for the reader, smoker or idler on some warm, sunny day when the dim coolness of the house is to be preferred to the glare outside. One of the best things about these corners is that they need not depend upon upholsterers and cabinet makers for their adornment, for the home carpenter can produce the most happy results with very little outlay. Appreciating



COZY LOUNGING PLACE.

this fact, the Standard Designer presents some attractive illustrated schemes for bringing about desirable effects.

One of these was a cozy corner formed in a recess between the chimney and the window. It was too small to accommodate anything in the way of a desk or sideboard, and so would have been just so much waste space if the head of the house had not hit upon the happy idea of converting it into a lounging place for those who wanted to read or sew or even take a siesta. The room in which the corner was made in this case happened to be the general sitting room and had no mantle, being heated in winter by a register. A dwarf bookcase stood across the chimney.

The settee had a foundation of unpainted pine wood, forming a seat and the high back. These were put in place by a carpenter and then covered with cushions, made to fit, of bedticking covered in turn with blue and white cotton rep. The wooden molding, placed round the front edge, and the legs were stained and varnished. The back of the settee was made to set far enough out from the wall to support a 10 inch shelf. This was backed by a stained and varnished framework with mirrors set in on the three sides. None of the mirrors was very large, so they did not add materially to the cost.

Above the first shelf and mantle back, about two feet higher up another shelf with supports and fancy railing was arranged, and still above this was put a kind of decorative overhanging of wood, which gave quite the effect of a mantle to the whole. This top shelf was used for fancy china and glassware, and the lower one, just above the back of the settee, for little articles of bric-a-brac. The broad window sill was also near enough at hand to hold the workbasket or book, and the settee was arranged at a convenient height for even very little people who might desire to avail themselves of its comfortable softness.

In place of the shelves for china, etc., bookshelves might be arranged, or even without such accessories the settee would prove both serviceable and decorative.

The subject of a second illustration is suitable for almost any room from "my lady's chamber" to a studio or parlor. The little woman to whom the original belonged evolved the settee from two old armchairs by knocking off an arm from each and building them out with boarding and burlap. The covering was blue denim embroidered in white, with a tulip design to match the frieze of the papering. The embroidery was done with coarse flax thread in outline stitch. Plain blue denim was gathered above the settee, and in the corner a tiny shelf was made, just large enough to hold a blue and white porcelain jug. Above the settee was built a strong shelf, with a triangular cabinet set in where the



"MY LADY'S" NOOK.

sides meet. The top of this made another shelf. The shelf and cabinet were made of pine wood enameled white. The wall paper was a soft gray, with a frieze of pale yellow tulips on a blue gray ground. The floor was stained a deep yellow and varnished, and the rug was of gray and blue, with a few touches of yellow to light it up a bit. The little spindle legged tea table was enameled white to match the shelf and the cabinet, and a wrought iron stand held the brass teakettle and lamp.

DELICATE DESSERTS.

Creams to Tempt Flaggish Appetites, From Good Housekeeping.

Almond charlotte russe, a dish fit for a king, requires a pint of thick sweet cream, white of an egg, a half ounce of gelatin, 2 tablespoonfuls of sugar, a teaspoonful of almond extract. Put the gelatin in just enough water to dissolve it. While this is slowly dissolving whip the cream to a froth. Whip the white of egg and mix it with the cream. As soon as the gelatin is dissolved boil for 2 minutes, add the sugar and when about as warm as milk add the flavoring and the cream and eggs. Beat the mixture until cold. Pour over a sponge cake that has been baked in a scalloped tin. Put the cake while warm, to prevent crumbling, into a round dish, allowing the scallops to show at the top, then pour the cream into it, and you have a dish fit for a king.

Bavarian Cream.—A pint of sweet milk, a half pint of hot water, a pint of whipped cream, 2½ cupfuls of sugar, a teaspoonful of vanilla, a cupful of canned or fresh pineapple, a cupful of chopped English walnuts, a half boxful of gelatin. Dissolve the gelatin in as little water as will cover it. Let it soak an hour, pour on the hot water, and when perfectly dissolved add the milk and sugar and boil ten minutes briskly. Remove from the stove and add the vanilla and cream. Set in a cool place, and as soon as it begins to form stir in the fruit and nuts. One may leave out the walnuts, and on taking from the mold decorate with blanched almonds, standing them upright in the cream. Keep in a cool place until served.

White and Yellow.—Whites of 4 eggs, 4 tablespoonfuls of fine, white confectioners' sugar, 3 tablespoonfuls of currant jelly. Whip the whites of the eggs to a froth, then add the sugar and jelly, beat well together, put in small dishes ready to serve and pour around a custard made from the yolks of the eggs a cupful of milk and 2 tablespoonfuls of sugar. Add a little lemon juice to the custard.

Spanish Cream.—Let a pint of milk, part cream, come to a boil and stir in the yolks of 8 eggs beaten to a cream with three-fourths of a cupful of sugar. Let this come to a boil, then add half a box of gelatin which has soaked in a little milk for 15 minutes. Let this all boil up thick, remove from the stove and stir in the whites of the eggs beaten stiff. Flavor with vanilla, pour into a wet mold and set on the ice. This is often used in place of ice cream.

Banana Charlotte.

Soak a third of a box or 1½ tablespoonfuls of granulated gelatin in a third of a cup of cold water. Heat a cup of banana pulp—4 bananas peeled and pressed through a ricer—in the upper part of a double boiler. When the pulp is thoroughly scalded, add a scant cup of sugar. When the sugar is dissolved, remove the boiler from the fire and strain the gelatin, over which a third of a cup of boiling water has been poured, into it. Add also the juice of a lemon or an orange or a fourth of a cup of pineapple or currant juice.

Set the mixture into a pan of ice-water to cool. Just before it begins to set



CHARLOTTE WITH WHIPPED CREAM.

pour into it very carefully the stuffy beaten whites of 4 eggs. Have ready a charlotte mold lined with slices of banana. Pour the mixture into it and when it is thoroughly chilled loosen the slices of banana near the top of the mold with a thin knife and turn the charlotte out. Garnish the base and top of the charlotte with stars of whipped cream. With the egg beater beat the double cream until stiff; then press it through a pastry bag with star tube attached. This recipe is from the Boston Cooking School Magazine, which illustrates a charlotte garnished with whipped cream.

Latest In Gastronomy.

The tendency which of late has been quite noticeable to substitute the plainest treatment of viands in cooking for the complicated methods in vogue for the past two or more centuries is one that promises to grow. This admirable impulse, says the New York Sun, is due to the Anglomania of a small group of Frenchmen whose gastronomic opinions are considered authoritative. The members of this band claim that to serve roast beef with any other gravy than the juice which follows the cut of the knife is positive desecration; that vegetables of certain sorts should never be seasoned with anything but a little salt and melted butter, game with bread sauce, roast lamb with mint sauce, boiled mutton with caper sauce and roast shoulder of mutton with onion sauce. These are the simplest forms that sauces to accompany meats can assume, and there is none better or easier of concoction.

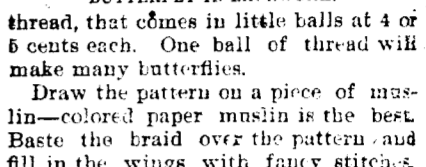
To this list, says the authority quoted, we are able to contribute from the point of view of simplicity of treatment a dish or preparation that is essentially American, and one of very great merit. Open a round clam so that the meat is divided in the middle, carefully separate each part from the shell, with as little loss of the liquor as possible, transfer the whole to one of the shells, with the addition of a little butter and a pinch of salt and pepper, and then allow the clam to cook in a hot oven for a few minutes. Then transfer the shell with its contents directly to the table, and it will be found that the toughest clam so prepared will become tender, with most appetizing result. This method of treating a clam reduces cooking to the simplest form with a maximum of success. The bivalve when properly cooked in this way appears in the half shell with a sauce composed only of its own juice and a little melted butter.

LACE BUTTERFLY.

A Dainty Design For Lacework Now in Much in Vogue.

A butterfly in lacework is the subject of an illustrated description in the New York Tribune. As it affords a pretty idea in this popular style of needlework, it is here reproduced.

This butterfly is outlined with linen braid that is made for the lacework now so much in vogue, and the filling in stitches are of No. 60 or finer linen



BUTTERFLY IN LACEWORK.

thread, that comes in little balls at 4 or 6 cents each. One ball of thread will make many butterflies.

Draw the pattern on a piece of muslin—colored paper muslin is the best. Baste the braid over the pattern and fill in the wings with fancy stitches. Do not prick the needle through the muslin in any place excepting when making the body of the butterfly, which is to be worked solid in an "over and over" stitch. For the two feeters use fine cord covered with the over and over stitch.

When finished, rip out the basting threads and cut away the muslin from under the wings, trimming it close to the body, so that none of it may show. Starch and while damp iron the wings until dry, so that they will be uplifted. Place the butterfly on any piece of work you wish to decorate—the corner of a doily for the table, a pin cushion top, etc.

Fashionable Hairdressing.

Nearly every well dressed woman nowadays completes her evening toilet by the addition of some ornament. Nothing is prettier or newer for the purpose than one of the upstanding bows and rosettes of silver spangled tulle, known abroad as rejanas. One of



NEWEST HAIR ORNAMENT.

the tulle rejanas forms a pretty finishing touch to the waved coiffure. The knot of hair, set rather high at the back, is encircled with the twist of the tulle and fastened at one side with the bow and a diamond, or other gem ornament. All colors are represented in these tulle rejanas.

The Musical Tone.

You can always recognize the finished artist by the manner in which he emits the musical tone. A writer in The Etude says: Be it the singer, the violinist or pianist, he will strive to produce a tone that will be perfect in its beginning. With the singer the tone must come in flowingly, without any perceptible start—ushered in on the breath, as it were. The player of a string instrument must carefully avoid any scratchy noise apt to be mixed with the tone at the time the bow is set upon the string. To avoid this the bow must be in easy motion before touching the string, making the tone slide in pure and free from any dryness. The pianist, excepting in places where forcible attack is required, should let down the hands easily, to avoid harsh percussion, and when a flowing series of sounds in chords is to be played each chord should be gently joined to the next, so that no new attack is perceived, imitating in this respect the voice, as much as the imperfections of the instrument may permit.

Household Brevities.

Tea, coffee and spices should be kept in tightly closed tin or glass jars if the flavor is to be properly retained.

A crib with hair mattress and hair pillow is far better for a baby than a cradle with feather bed and pillow.

Hard water may be softened by adding borax to it. This will also whiten the clothes without injuring their texture.

All water that is to be used for drinking purposes should be boiled and cooled by being placed beside the ice instead of putting ice into the water.

Colonial silverware, which copies the quaint forms and simple adornments of our early silverware, by modern methods, is deserving of the high appreciation it is receiving from all quarters. When unfortunately enough to spill hot grease upon the top of a clean, white kitchen table, quickly pour cold water upon it and that will cool it at once. This prevents the wood from absorbing the grease, which then can be easily removed, explains an exchange.