

FREAKISH FURS IN VOGUE.

MUFFS OF LEOPARD SKIN AND NECKTIES OF SNAKE.

Calif. Black or Spotted, Used for Fur Sets —They Are Made Up With Laces and Jewels—Muffs Pretty, but Not Intended for Actual Use—Sports-women in Luck.

The unusual is the most marked feature of the fashions in fur sets this season. If you don't happen to know just which denizen of forest or jungle will suit your complexion best, don't be so conventional as to go looking about at the furriers, but go direct to the zoo and study odd harmonies and contrasts at close range. Although rich brown frocks are the rage, seal and marten and fox are not at all the really smart fur garments. They are handsome, and closely related in color effects, but little that matters. If you're not individual, in other words, freakish, in your small furs you're not entirely in fashion. And joy reigns in the heart of the girl who has actually shot the wild animals that will protect her this winter. There is, to be sure, a bit of a handicap about trying in New York to provide yourself with a scarf and boa of tiger or leopard or snake skin. Deer you may get out of a trip to Canada or the Rockies, and black calf from butcher or furrier, but the most eccentric furs are, alas, the most fashionable, and to be really in good style you must

has until this month been the rage and will be the fashion for the woman of most taste all winter.

Sleeves jumping out from the shoulders as though they were part of a viaduct design will not become all at once popular with women who have cultivated feeling. Of course if they actually arrive they will be worn by every woman. One may fence with the first stages of a fashion, but it is a waste of time to argue once a style is accepted.

So far, furs are flat on the shoulder, graceful in good taste, except that one may think the motley baby calf and snake skin a trifle conspicuous.

The dark scarfs are lined with satin, broché or brocade to match, except sable, which ranks as one of the evening furs. Chinchilla, otter, deer, moleakin, calf, tiger, leopard and snake carry white or ivory linings or the faintest tint of their predominating color.

The satin for ermine is lemon white or pure white with palest yellow broché design. Fox takes pure white satin, and sable brownish white or white brocaded with gold or silver threads.

The black calf is another exception to the dark furs and is usually lined with all white brocade. It is one of the smartest and most practical of the entirely new furs.

Not light tints, then brown brocaded with green is put in with brown deer fur. White squirrel, which is usually dyed brown, this season, is lined with its own shade exactly. It's a useful, becoming fur, not

a scarf of dyed lace or with a fold of some rare Chinese embroidery in rich plum blue.

Newer even than the white furs, for we have had ermine and white fox and Tibetan lamb for years, are the furs dyed to match afternoon and evening costumes. At the very start Virot only used his wonderful tinted furs as rich trimmings for hats and blouses, for instance, a dahlia toque of velvet, with fur trim and scarf to match exactly. Next he sent out a Cavalier hat of mauve astrakhan with scarf of Oriental blue embroidery. It was also Virot who started the craze for white astrakhan and for tinted laces.

Now that the season is on, one sees not only trimmings and hats of blue, rose and daffodil furs, but also muffs and boas and even blouses exquisitely and elaborately trimmed with rare laces and *art nouveau* jewelry.

It is a wholly new and very graceful fad to wear lace neck scarfs loosely knotted and with long ends as a finish for fur shawls and peleries. Only the finest laces are used in this way, and if yellow with age they are in the extreme of fashion.

The fashion in muffs is settled for one season at least. They must be flat and larger at the bottom than at the top, showing a modified crescent effect. In some cases they are cut like bags and actually drawn up with strings at the top and carried with ribbons like a huge shopping bag.

These flat muffs are all moderately large and some are simply huge. The old-fashioned muff is back, such as Miss Penelope

tucked under your arm, or carried bag fashion on ribbons—almost any way so that you are sure it's useless as a protection and a bit in the way.

Next to the tinted furs royal ermine is the most fashionable for dressy wear. If you have a huge Cavalier or Reynolds hat to match your muff and boa you are essentially good style.

A beautiful ermine set with one of the new collars, which will be seen at the Horse Show some evening or several evenings, has a hat to match in the latest style. The wide turndown collar fits up tight about the neck and has the fashion double once one narrow set to tie in a once-over-knot, close up under the chin, and then wider side ends, which hang and are a wise protection for the lungs.

It is lined with a lemon shade of white and has a fringe of ermine tails. The muff is very flat, has a novel box plait on the upper side and two rows of tails.

A stunning hat has a very high crown of ermine, with a flaring black velvet brim and a long yellowish white plume on the under brim at the right side. This set will be worn first with a black spangled net gown, on a second evening with silver blue, and possibly on a third evening with white gauze over yellow.

There are other fur sets for this same smart girl. One of sable and lace will undoubtedly create a sensation.

The cape, with stole ends, is of fur, lined with ivory white brocade. From neck to sleeves are rows of Nagasaki lace, with sable tails between, and from this band

extend down into the cape appliqué of rich, deep cream passementerie. The sleeves are a succession of lace ruffles. There is a standing collar curved off at the front and jeweled buttons of topaz and bronze.

The muffs are only moderately large, but flat, with labets of lace and fur tails at the sides. The hat is very swaggy. It is of the Cavalier model, with crown of sable and brim of brown felt, carrying a lace fringe at the edge and rich ivory appliqué on the surface. There are sable colored plumes, of course.

Chinchilla will be worn more than ever. It is an exquisitely adjustable fur and women with art sense like it. It is very good style for capes and peleries.

A lovely stole pelerie is entirely of chinchilla without trimming or other fur. It is lined with satin brocade and worn with long rare old lace scarf.

The muffs are enormous, a Millais affair, but unfastened and unstuffed with just wadding enough to keep its great bulk from sagging. The set is very simple and really beautiful with an 1830 frock of embroidered white Liberty satin. The hat is a Virot touch of white felt and chinchilla and moonshine roses.

A new combination of furs in fancy sets is ermine and chinchilla. It is shown in stole design, widening out into a cape at

A. Simonson 933 BROADWAY, 21st-22d STREETS. Many persons have not sufficient hair to dress it in a low collar to good advantage. They will find my latest invention, the LOVER'S KNOT, most satisfactory. It gives a graceful contour to the head and an appearance of a luxuriant growth of hair. So simple that the most inexperienced can readily effect a becoming hairdo. For those whose hair has become slightly gray or thin at the front and sides my latest frontpiece, the MARIE ANTOINETTE, makes the very best possible substitute for your own hair. It is made of all natural wavy hair and detection of its use is impossible. All hair matched to perfection; rare and difficult shades a specialty. HAIR DRESSING. Marcel waving, thorough shampooing, scientific hair setting, correct clipping, electric scalp treatment and hair coloring to any desired or becoming shade a specialty. HAIR ORNAMENTS. The best and most elaborate collection of hair ornaments in this country, representing the latest Parisian styles, including RUBY AMBER SHELL (the latest novelty), real amber, tortoise shell and jet goods.



be a traveller at least, if not a sportsman. While the furs are extremely odd and showy, the style of making them up is more frequently than not simple and inconspicuous. Except in the 1830 models of peleries and fobus, most of the small furs are distinctly small—plain stoles, scarfs with curved neck pieces, collars with fur ribbons for evening carriage wear and for afternoon formal receptions, and are stunning beyond words in the new Virot turbans trimmed with charrreuse green or yellow, grapes, mock oranges in shaded yellows,

expensive, yet made in all the newest shapes for scarfs and muffs. White furs will have great vogue. The newest are white caracul, astrakhan and broadtail, always lined with pure white and trimmed only with lace, jewelled clasps and rich silk passementerie.

They are beautiful for dancing scarfs, for evening carriage wear and for afternoon formal receptions, and are stunning beyond words in the new Virot turbans trimmed with charrreuse green or yellow, grapes, mock oranges in shaded yellows,

carried in Millais's pictures, but fatter and with hardly any bulk. In fact all this season's furs are made without body, and no stiffening, just a little soft wadding to give richness, and a satin lining.

All the 1830 scarfs are seen with large muffs, and the blouses and neckties appear with fur bags of more reasonable size. If you are really smart you will never use a muff, that is, you won't hide your hands in it for warmth or hold it to shield your face from a winter blast. It is to be slipped up on your left wrist, or

the shoulders. The body is ermine with wide straight revers of ermine, trimmed at the ends to form tabs, and trimmed with rich cream passementerie. The ermine muffs have a chinchilla fold at the top and elaborate silk ornaments. The lining for both is white satin with silver broché figures. Astrakhan tinted mauve is made up for a horse show into a leg muff and new style collar. The bag is long, rather narrow, and so soft in its making that it is gathered on a draw string and suspended from the wrist. It is finished with a fringe of mauve tails and lined with mauve satin.

all these considerations count in conjecturing what sort of a time she is going to have. Her own personal qualities have more to do with her experience during the second year of her social life than at the outset. If she has many friends through her family position, her first season's invitations are a matter of course. If she has neither money nor family, she must make her second season invitations are less certain. They depend on her own personality. During her first year, one she has been invited through her family, she is sure as one of a group of debutantes who are seen everywhere together. They receive their winter's tons, they meet at dances and dinners, and the name of one rarely appears in social records without the others. Their mothers are usually friends, and in many cases made their debuts together many years before. There are now other means of introducing a young girl to society than the customary round of social life. Appropriately enough, the first pleasurable business to be settled is the introduction of recruits to this army that is forming for the winter campaign. Late November and early December afternoons will be crowded with those entertainments, which will be the social baptism of so many young women who are thus officially passed on from the schoolroom to the ballroom, taking their places almost on the same social level as their mothers. But for the fact that the debutante is unmarried, it might be called quite the same. Formerly there was no other way than the afternoon reception or tea in which young girls were introduced to society. When the name of Mrs. Smith was followed by the name of Miss Smith on the lower line of the engraved card announcing that Mrs. Smith was to be at home on certain days between certain hours, the friends of Mrs. Smith took that opportunity to make the acquaintance of her daughter, who by a simple little social fiction was supposed to be quite unknown to them. Miss Smith's girl friends and the young men she had met at dancing classes, as well as the sons and daughters of her mother's friends, were all expected to come and make her acquaintance, thus giving her at once a sloop of the protection of the social cloak under which her mother had so long existed. The afternoon tea now, even when it is most formal, differs very much from that function in the past. It is not much more than a decade ago that the women who received at these functions wore low cut dresses and carried large bouquets, and in the dining room there was a spread as heavy as a noon wedding would offer to-day. Champagne corks popped discreetly in the butler's pantry. It rarely happened that at half past five in the afternoon there was any great demand for salad, croquettes or omelets. So by a very reasonable process the afternoon tea became what it is to-day. Ice, tea and a little light wine punch, lemonade and thin sandwiches supply all the winter nutrition necessary, while women who receive wear simple light colored gowns, high in the neck and harmonizing to some appreciable degree with the street dress of their guests. The music no longer sounds from under the stairs; the sound of feminine voices alone supplies the melody of the occasion. After the tea, when she has been launched into the social world, the young woman is ready to receive any invitations that may come her way. Many different elements decide how numerous they will be. The number of her mother's friends, her own popularity with girls of her own age, her ability to return invitations herself—

smart for only this one season, and because a novelty they are very expensive, unless you are a hunter of much prowess. Even if you yourself have brought down splendid beasts in India or Africa, you won't very much want to cut up fine rugs to prove your swift pursuit of fashion's freakishness. So, if you're wise, you will study the humbler exhibits of marten and fox and Alaska sable, and lamb, and you will have your collar only moderately small and your muff only moderately large. You will have daytime furs with made designs, and next season you will find your reward in having furs ready to wear.

wants a large crowd to send out numerous invitations. Every young New Yorker is more and more shy of the afternoon tea, although that is the traditional means for putting the young girl into society. Kitten Aroused Dog's Jealousy. From the London Daily Express. A curious instance of a dog's intelligent jealousy is reported from Hlanthen. A happy family there consisted of a lady, a cat, a kitten, and a Yorkshire terrier. All four were on excellent terms until the terrier took umbrage at attentions which its mistress bestowed upon the kitten. Then the kitten disappeared. A search was made, and as the terrier was seen patting down the earth over the hole which it had reilled, the soil was removed, and the kitten was found to have been buried. The dog was punished, but it took the kitten to the grave again, and the following day took it to a ditch and bit it there. Lynn Woman Shoe Binder at 85. Lynn correspondence Boston Globe. This city has without doubt the oldest woman shoe binder in the country. She is Mrs. Sarah McLaughlin, who lives with her daughter, Mrs. J. Herman Cash. She is now in her eighty-fifth year, and does a good day's work every day in the week, binding shoes on her machines, that stand in a sunny place in the sitting room of her pleasant home. She takes a great amount of pleasure in her work, which is her hobby, and unions and labor questions of all kinds are subjects with her interest but very little. Mrs. McLaughlin has been using machines for more than thirty years, and during that time has worn out half a dozen of them.

MME. BLAY'S COOKING CRUSADE

JUST BACK FROM PARIS, SHE MAKES WAR ON THE OVEN.

Meats Roasted in France Nowadays on a Spit Before a Gas Flame—Advantages of the Method—New Ideas Which Madame Will Use in Her Rotisserie.

Mme. Gaston Blay has returned from a three months sojourn in Paris convinced that something has got to be done about the American method of roasting meats. Although she remains as entirely French as if she had never left her native land, she feels some mortification because the country of her adoption should be so far behind the times in certain matters of culinary practice.

"Roasting in an oven at this period in the world's civilization," Mme. Blay said, with as much disgust as if she were discussing a possible revival of the old practice of burning witches. "Think of putting a fowl or a piece of meat into a hot oven and shutting it up there to be either too rare or cooked to pieces and to burn part of itself away in the process! Roasting meat inside an oven uses up at least one eighth of it."

"In Paris nowadays there is practically cooking by gas only. The same is true of most of the French cities. Cooking with wood, coal or charcoal practically exists to-day only in the country, where it is impossible to get gas.

"Every gas stove rented out by the gas companies in Paris has attached to it a kind of spit on which the roast may revolve before a gas flame of intense heat. This appliance is attached to even the smallest gas stoves.

"Automatically the most revolves, dropping the juices into a pan placed beneath. Occasionally the meat has to be basted with the juice.

"None of the meat is wasted, its flavor is fully retained and it may be cooked just to the degree that is wanted. The old fashioned method of cooking before the fire on a spit is fully restored by this arrangement.

"It is impossible, too, for a cook to neglect a roast like that. It is before her all the time, talking to her, and there is no danger she will overlook it as she so frequently does the roast that is shut up in the stove.

"When I was in Paris I studied especially everything that was being done in the roasting of meats. At the Bon Marché, where meats are roasted for 4,500 persons every day, at the Ecole Polytechnique, where food is daily prepared for 1,500, and in some of the latest hotels there are regular rotisseries with hundreds of chickens and legs of lamb or mutton on skewers revolving slowly before gas flames. The beef is not cooked on a skewer, but revolves in a pan."

"Beneath these long rows of roasts and fowls stretches a long pan into which the juices flow. A youth is able to take charge of them all with a little trouble. He bastes them at intervals.

near the hot iron. The results obtained were not so good as those produced by exposing the meat directly to the flame of gas.

Mme. Blay is going to add to her present busy days the task of introducing into New York the French method of cooking before the gas flame which she uses in her rotisserie.

"Think of its advantages," she says. "No dirt, no mess, and perfect flavor. They are other things in Paris that interested Mme. Blay, and although she devotes all the time she spends away from her rotisserie at 84 Columbus avenue to giving lessons and cooking what she above taking some lessons herself last summer.

"During the summer," she said, "when the restaurants and hotels are not so busy, the chefs are willing to earn a little extra money by giving lessons. These are given at a club called Au Cordon Bleu in the Rue St. Honoré."

"I had lessons from several of the chefs from the best known restaurants, and I don't think they knew anything I had not learned before they had me as a pupil. I was, and I always asked them to teach me how to make some dish with which I was familiar. Once it was a paté à la financière."

"For the pastry this chef made two rows of it in order that the paté should be high enough."

"I said, 'why do you make two rows of pastry?'"

"In order that the paté shall be high enough to hold the sweetbreads," he answered.

"But cannot a single row of pastry be made high enough? I asked, very innocently."

"I looked at me very sharply."

"Yes, it can," he said, "but with a paté financière it is better to have two rows, as that makes it better for holding the sweetbreads."

"Now, that was not true. Either he would not make the pastry or he was too lazy to work at it long enough to make one piece serve."

and delicious cake, and I felt it my duty to do it.

"I am always trying to get my customers to give up eating desserts to the extent that Americans eat them. Fruit and cheese, yes, and perhaps a pudding or an ice, every two or three days. But this daily dessert is too much."

"Yet at one of my cooking classes the other day a lady said she was compelled to give her servants dessert three times a week. I only thought what would become of such servants in France."

Mme. Blay is to supply the customers of her rotisserie with dishes, just as she did when it was opened last April. From one corner of an entire menu she will order there. Many women who have become dependent on the rotisserie want to supplant a home dinner with a course or two from the kitchen of a cordon bleu as Mme. Blay's. It may be that they want her famous poulet rôti, really as white as ivory, boned and stuffed with truffes, or it may be paté à la financière, stuffed with beef with champignons, or some of the long list of dishes that figure on the menu at 84 Columbus avenue.

They must be ordered generally a day in advance of the time they are needed, but there are always certain dishes to be had, whether it be a seasonal soup, chickens roasted on the new apparatus, or lamb or mutton in some form. Often for Mme. Blay's only patrons no order is necessary, as knowing what they like, she is able to prepare an entire dinner to their taste.

The prosperity of the rotisserie has shown that there is a demand for such an establishment here, and the enterprising pioneer in this field is looking forward soon to a much more elaborate rotisserie which she has purchased from one of the best Paris institutions of this kind.

Famous Vine in Royal Gardens, Windsor. From the Gardeners Magazine. While, in these days of wild-flourished knowledge in relation to the production of grapes, many persons find it difficult to obtain well ripened clusters from comparatively young vines, it is extremely interesting to refer to a great vine planted 120 years ago and bearing a crop of 1,000 bunches, the berries finely developed and as black as sloes.

This grand old vine is growing in the Cumberland Lodge portion of the royal gardens at Windsor, and is known as the Cumberland Lodge vine. It is one of the descendants of the famous vine at Hampton Court, which was planted in 1680, and it has outdistanced its venerable parent in dimensions, in vigor and in productiveness. Occupying a great glass of 120 feet high and 10 feet wide, it spreads its luxuriant branches over a roof area of 2,400 feet, which is fully one-third greater than the area of the house occupied by its venerable parent at Hampton Court.

So large a vine 1,000 bunches, weighing in the aggregate 1,500 pounds, is not a heavy crop, but the grapes are of a fine quality, fitting the royal table, and to overtop the strength of so old a vine would be envied.

Great Lace Revival in England. From the London Daily Mail. There will be a great revival in the wearing of lace this season, owing to the fashion set by Queen Alexandra and Queen Katherine of Italy.

Paris shops, taking their cue from royalty, are filled with lace goods of every description. In turn our own buyers are flooding the country with heavy imports of these various makes of lace which will lend themselves to the fashions of the season. Owing to the encouragement of the Queen and vicerealty in Ireland, modest, the world over, have given precedence to the beautiful Irish point and crochet lace. These are now being revived, and have produced a demand for the Maltese and Spanish laces, and the Egyptian, Persian, and Armenian lace. Lace designs by Giovanni di Udini and other famous Italian artists are still in vogue, and are now being revived, and the use of the modern woman. The revival of old lace just at present that women of business instincts are finding valuable pieces which have come to them as family heirlooms, and they are sisters for a sum of money that greatly enhances their bank account.

MAKING HER BOW TO SOCIETY

THERE ARE NOW MORE WAYS THAN ONE OF DOING IT.

It Need Not Be at an Afternoon Tea as in the Old Days—Lucky Girls With Kind Relatives—Debutantes in Demand Always—Stylish at This Year's Teas.

The first days of November will be given over to preparation for the Horse Show. The third week will be given up by society altogether to that occasion, and then the world that amuses itself will look forward to a winter cleared for social pleasures of the customary round of social life.

Appropriately enough, the first pleasurable business to be settled is the introduction of recruits to this army that is forming for the winter campaign. Late November and early December afternoons will be crowded with those entertainments, which will be the social baptism of so many young women who are thus officially passed on from the schoolroom to the ballroom, taking their places almost on the same social level as their mothers. But for the fact that the debutante is unmarried, it might be called quite the same. Formerly there was no other way than the afternoon reception or tea in which young girls were introduced to society.

When the name of Mrs. Smith was followed by the name of Miss Smith on the lower line of the engraved card announcing that Mrs. Smith was to be at home on certain days between certain hours, the friends of Mrs. Smith took that opportunity to make the acquaintance of her daughter, who by a simple little social fiction was supposed to be quite unknown to them. Miss Smith's girl friends and the young men she had met at dancing classes, as well as the sons and daughters of her mother's friends, were all expected to come and make her acquaintance, thus giving her at once a sloop of the protection of the social cloak under which her mother had so long existed.

The afternoon tea now, even when it is most formal, differs very much from that function in the past. It is not much more than a decade ago that the women who received at these functions wore low cut dresses and carried large bouquets, and in the dining room there was a spread as heavy as a noon wedding would offer to-day. Champagne corks popped discreetly in the butler's pantry.

It rarely happened that at half past five in the afternoon there was any great demand for salad, croquettes or omelets. So by a very reasonable process the afternoon tea became what it is to-day. Ice, tea and a little light wine punch, lemonade and thin sandwiches supply all the winter nutrition necessary, while women who receive wear simple light colored gowns, high in the neck and harmonizing to some appreciable degree with the street dress of their guests. The music no longer sounds from under the stairs; the sound of feminine voices alone supplies the melody of the occasion.

After the tea, when she has been launched into the social world, the young woman is ready to receive any invitations that may come her way. Many different elements decide how numerous they will be. The number of her mother's friends, her own popularity with girls of her own age, her ability to return invitations herself—

are unwilling to pay for a plate that is never to be used again. Those persons who are often most indifferent to a social party are often most particular about the changes of fashion in such particulars. The annual ball of the winter, that is considered most important, is announced yearly to the guests by an invitation in script that has been used so long that part of the lines are all but obliterated. Yet this hostess will probably continue to use the same plate for some years to come. A woman whose place was not so well established would never be guilty of using such shabby looking cards of invitation which are the coat of arms of the English type which is going to make the majority of the invitations this season still cling to the same fashion. A new kind of engraving for invitations has just been introduced, but is not making the progress its American sponsors hoped. It is now the vogue in Paris and is called French script. To the average American taste it lacks both distinction and elegance and resembles a kind of sublimated printing.

In addition to that disadvantage in American eyes, the price is as high as it is for most novelties. Although it has not yet become the mode, it is barely possible that it may be the smartest style of the winter.

The etiquette of afternoon teas permits a much more general issuance of invitations than social gatherings of any other kind. The hostess who wants a crush and does not know enough people to make the list of her own visiting list may call on her friends. She may send cards to the friends of all the girls who are going to receive and invite particularly all their visiting lists and send cards on her account to persons she knows very slightly. This sort of free and easy inviting will pass in the case of an afternoon tea. It is more and more necessary for the hostess who

are unwilling to pay for a plate that is never to be used again. Those persons who are often most indifferent to a social party are often most particular about the changes of fashion in such particulars. The annual ball of the winter, that is considered most important, is announced yearly to the guests by an invitation in script that has been used so long that part of the lines are all but obliterated. Yet this hostess will probably continue to use the same plate for some years to come. A woman whose place was not so well established would never be guilty of using such shabby looking cards of invitation which are the coat of arms of the English type which is going to make the majority of the invitations this season still cling to the same fashion. A new kind of engraving for invitations has just been introduced, but is not making the progress its American sponsors hoped. It is now the vogue in Paris and is called French script. To the average American taste it lacks both distinction and elegance and resembles a kind of sublimated printing.

In addition to that disadvantage in American eyes, the price is as high as it is for most novelties. Although it has not yet become the mode, it is barely possible that it may be the smartest style of the winter.

The etiquette of afternoon teas permits a much more general issuance of invitations than social gatherings of any other kind. The hostess who wants a crush and does not know enough people to make the list of her own visiting list may call on her friends. She may send cards to the friends of all the girls who are going to receive and invite particularly all their visiting lists and send cards on her account to persons she knows very slightly. This sort of free and easy inviting will pass in the case of an afternoon tea. It is more and more necessary for the hostess who

are unwilling to pay for a plate that is never to be used again. Those persons who are often most indifferent to a social party are often most particular about the changes of fashion in such particulars. The annual ball of the winter, that is considered most important, is announced yearly to the guests by an invitation in script that has been used so long that part of the lines are all but obliterated. Yet this hostess will probably continue to use the same plate for some years to come. A woman whose place was not so well established would never be guilty of using such shabby looking cards of invitation which are the coat of arms of the English type which is going to make the majority of the invitations this season still cling to the same fashion. A new kind of engraving for invitations has just been introduced, but is not making the progress its American sponsors hoped. It is now the vogue in Paris and is called French script. To the average American taste it lacks both distinction and elegance and resembles a kind of sublimated printing.

In addition to that disadvantage in American eyes, the price is as high as it is for most novelties. Although it has not yet become the mode, it is barely possible that it may be the smartest style of the winter.

The etiquette of afternoon teas permits a much more general issuance of invitations than social gatherings of any other kind. The hostess who wants a crush and does not know enough people to make the list of her own visiting list may call on her friends. She may send cards to the friends of all the girls who are going to receive and invite particularly all their visiting lists and send cards on her account to persons she knows very slightly. This sort of free and easy inviting will pass in the case of an afternoon tea. It is more and more necessary for the hostess who

"Let the GOLD DUST TWINS do your work" GOLD DUST L500 Q709 Gold Dust Stands Alone in the washing powder field—it has no substitute. You must either use GOLD DUST or something inferior—there is no middle ground. Buy GOLD DUST and you buy the best. OTHER GENERAL USES: Scrubbing floors, washing clothes and dishes, cleaning wood-work, scouring brass, cleaning bath room, pipes, etc., and making the finest soft soap. Made by THE N. K. FAIRBANK COMPANY, Chicago—Makers of FAIRY SOAP. GOLD DUST makes hard water soft.