

# High Hats With High Ornaments Give the Tall, Slender Figure Effect Now Modish

### Curious Fur Collars Form a Sort of Small Hood on the Shoulders of Winter Coats—Curious Mixture of Materials and Colors in a Rarely Lovely Afternoon Costume

Great changes have come to pass in Paris with regard to hats and toques. After a prolonged season of small bowl shapes pressed down close on the head the Parisiennes are now going to wear toques very much raised at one side, and these toques will for the greater part have immensely high crowns. But we shall still have fascinating small hats. Chief among these will be the picturesque Greuze shape. This little hat was recently launched in Paris by Mlle. Dorziat, the actress. It is worn directly on the side of the head, and a special point connected with it is the manner in which the forehead is displayed.

The hair is drawn back and the forehead left quite bare. This gives a peculiar and quite unexpected effect when viewed in connection with a hat which has been deliberately placed on one side of the head. Such a style of hair dressing might easily become ridiculous unless adopted by a very smart woman, and of course the little Greuze hat would look positively offensive if worn incorrectly and without intelligence.

The leading milliner in Paris recently told me that the new high toques will all be raised on the right side, not on the left, as is usual. This will give a peculiar appearance to the head, for we have become quite accustomed to the hat and toque tilted over from left to right. It is not exaggeration to say that some of the new velvet toques are enormously high. A sketch of an original model is given this week, but it is free from real exaggeration. It is high without being unsightly, and this is more than can be said for some of the few models now being shown in the Paris millinery ateliers.

All the dark, rich shades of velvet are used for these important looking toques—claret red, Egyptian blue, leaf green, violet de monseigneur and many other strong shades. As I mentioned in a recent article black velvet is now out of favor for millinery purposes, and indeed the greater part of the new velvet walking suits are made in dark colors instead of black. Some of the new velvet and fur toques are as large and high as the fur helmets of certain English soldiers.

A favorite model is called the Shah, and this is particularly effective when

made in ermine and trimmed with large black mounts. Or the same shape is admirable in breitschwanz, with a white brush mount standing erect at one side.

The Parisiennes wear these big toques with exquisite grace. They have a way of tilting them a little on one side and of pressing them down over the forehead. The unexpectedly high crowns and still higher mounts give an appearance of height to the figure and this is just what is needed to make the new winter costumes look really well. The "sign" of the day demands that the figure should be tall and "elan-see."

The latest novelty in Paris is the Marie Stuart collar. This collar, in its present form, is a sort of adaptation from the popular Medici shape. It is rather small and reaches only part of the way round the neck; at the sides it spreads itself into graceful curves like the petals of a lily but at the back it is narrow, forming a pretty little frame for the lower part of the head. These collars are made of Mechlin laces; they are invisibly wired and almost always worn in conjunction with the new roll over fur collars which are to be seen on all the new coats. When they are really wired they stand away from the face in a charming way.

Another favorite collar in Paris is that which forms a sort of small hood on the shoulders of winter coats. This is a very peculiar fashion.

The coat, or cloak, is slightly thrown back on the shoulders and the collar stands up like the collars on Directoire coats and then rolls over. In short haired furs these collars are very effective. They are also made of sable, fox and skunk, but such furs are apt to make the shoulders look clumsy. Breitschwanz, musquash, ermine or mink are the ideal furs for these collars, which threaten to become ubiquitous as the season advances.

A rarely lovely afternoon costume recently created in Paris showed a curious mixture of materials—and of colors. The underskirt, which was arranged in tiers of plented flounces, was made of pale beige crepe de chine and then there was a tunic of shot chiffon which showed delicate shades of blue, beige and silver. This tunic was quite long in front and at the back it was cut up almost to the waist, where it was finished off with a flat mousseline bow of deep blue mirror velvet.

The corsage was bloused back and front and trimmed with a broad band of skunk, which formed a collar over the shoulders and then outlined the open front. There was a gumpie of old Valenciennes lace and a quaint little waistcoat of dull silver embroideries.

Another curious model of the same order was composed of lime green chiffon velvet, tango red chiffon, some lengths of Chinese embroidery, some



A striking Parisian model. Immensely high toque in violet de Monseigneur velvet. Fine black mounts curving over the crown.

satin and bands of skunk. The skirt was draped in front and ran into a very narrow pointed train. The tango red tunic was cut up at the sides and cleverly draped over shaped bands of Chinese embroidery; bands of skunk

bordered the tunic and also the kimono fronts of the blouses corsage. As a splendid finishing touch there was a swathed sash of vermilion charmeuse, with the ends fringed in jet and large cut jet cabochons in the place

of clasps or buckles. This was a sensationally beautiful model and though the description sounds very startling the brilliant colors were so skilfully combined that the result was entirely satisfactory.

## Thanksgiving Dinner in Kitchenette Style

THANKSGIVING is a day to spend in the country and every one who can get out of town to the tray breakfasts and the big log fires of New Jersey, Westchester and Long Island is planning the trip. Forgotten relatives are being looked up in New England and the South, for in these sections the day and its feast are at their best.

New England claims Thanksgiving especially and puts forth its famous turkeys, its pies of pumpkin and mince, its pickles and preserves to do honor to the day. The South, however, has the wild game birds of the Carolina forests as well as ducks, terrapin, hominy, pompano and big Virginia oysters as well as the dark cooks who produce wonders with these native foods. For this is one festival when the French chef must retire to the background, for the cooking typical of this day is altogether American.

Turkeys have been arriving in plenty from the South and the West. Texas sends a quantity of the dry-picked birds. Kentucky stands high in the list and some special picks are coming from Virginia and the Carolinas. From 30 to 50 cents a pound will be charged, as usual, according to the location of the shop. On the far East and West Sides there will be turkeys for 20 and 25 cents a pound, a second choice as to looks, but good in quality nevertheless.

The egg famine will handicap the housekeepers who wish to make their own sweets and cakes, but otherwise prices with a few exceptions are not so high as last year.

Fruits are plenty. Oranges remain very high, \$1.10 a dozen being the price for the best. The smaller oranges at lower prices are not so good in quality or flavor. Grapes are plenty and in fine condition, having a rare snap from the cold, as they always do. They are very low in price. The black English grapes can be had at 50 cents at some places, although \$1 is asked at the fashionable shops. Tokays, Concord and Malagas are reasonable and excellent.

Fine large squabs are to be had at 50 cents and 75 cents each. Philadelphia roasting chickens are 30 cents a pound. The broilers are still bringing fancy prices, 75 cents and \$1 each, and guinea hens are almost as cheap and much heavier.

Fish is very good and with a few exceptions it is not high. Lobsters top the list at 50 cents a pound. Crab meat packed in the shell, fresh and ready for deviling and baking, is a convenience that will be appreciated by many housekeepers.

and the chafing dish, the fireless cookers and the boilers and steamers that come in pyramidal sets, containing eight vessels, all of which can be used at one time in various preparations.

In the use of these new inventions, however, great care is required and it is not wise to trust the preparation of a dinner in a kitchenette to the average servant. It is impossible to get the best in the production of a meal cooked in this sketchy fashion without much thought, planning, forethought and elimination of all details calling for undue heat, labor or clearing away.

For service in small establishments, where one servant or none at all is employed, the rolling tables used for afternoon tea are invaluable. Many of them have three or four shelves, which can be fixed with hot plates, and baskets for linen, silver and clean plates.

Much food can be prepared in advance. Jellies, pies, cakes and sweets, especially those in which wine is used, are much better for a day or two in a cold pantry. Even the turkey, which if baked in a small flat is the occasion of much heat in both the atmosphere and the cook, can be prepared beforehand for cold or jellied service or may be heated in a casserole or a chafin with a good gravy.

The rotisseries are now filling the need so long felt in this country for shops where meats can be cooked to order and sent home in hot portable ovens ready for the table. Suckling pigs cooked on the spit over the hot coals are best in this way and will be served at many Thanksgiving tables. They are very good now. Apple sauce is the traditional accompaniment for the roast pig, just as the cranberry is supposed to be necessary for the turkey, but epicurean tastes now call for jellies of wild grapes, gooseberries and currants in preference. Cranberry jelly is not properly made in nine cases out of ten owing to the fact that many serve it as an unstrained sauce or as a jam. It should be clear, delicate and of a jellylike consistency, but to get these results it should be cooked very slowly for nearly two hours.

It should be put through a sieve, well sweetened with white sugar, rebolled once and then poured into a mould. The average cook lets cranberries cook themselves in the manner adopted by so many for eggs and potatoes.

A kitchenette Thanksgiving dinner is so slight and dainty a repast that it should be attractively placed and served, and plenty of choicest ice and green garniture, such as watercresses and lettuce leaves, employed to make the dishes look their best.

The lace paper doilies that come in packages for use under almonds, bonbons and cakes are very effective for kitchenette dinners, where heavy damasks, silver, etc., would be out of place. Simple clear china and glassware

are in keeping with such service. An ideal repast can be prepared with very little trouble if these dishes are selected:

- Olives, Caviar, Salted Nuts
- Clear Green Turtle Soup in Cups With Sherry
- Crater Patties With Chopped Parsley Sauce
- Carved White Cold and Warm in Chafin
- at Table in a Rich Brown Sauce
- Hot Turkey
- Peas, South Potatoes, Cauliflower and Grain
- Giant Asparagus, Cold, With Tartar Sauce
- Heart of Lettuce Salad
- Cheese, Coffee, Candies, Ice Cream, Cakes

For this dinner there is much that can be obtained ready to serve with little or no trouble. The nuts, olives, celery, jellies, cheese, bonbons, cakes and ice cream can be ordered in advance, those requiring being kept carefully in a refrigerator, well covered.

Salads and parsley, flowers, etc., should also be carefully wrapped in linen cloths, the flowers in tissue paper and cotton and placed in a dry part of the ice box.

Nothing can excel the tinned clear green turtle soup, its only fault being its high price. A can containing five or six cups costs 60 cents, but it is first quality and should never be diluted. Tiny individual carafes of sherry can be served.

Pate shells are to be had fresh and wrapped in waxed paper at the baker's. The oyster filling is prepared by putting the oyster juice carefully strained on the fire to cook. When it boils up once put in the oysters and let them simmer till they begin to curl. Add cream that has been heated in another vessel with butter. Thicken with well dissolved flour and let it simmer so that the sauce cooks thoroughly before it is added to the oysters. Pour into the shells and serve on hot plates with just a sprinkling of paprika.

The giant Charleston asparagus is delicious as a cold salad with a tartare sauce and may be purchased in tins like the peas. Other vegetables can be prepared in the kitchen. For soufflé potatoes a German variety is the best and some of the rotisseries are making a specialty of them now.

A kitchenette Thanksgiving is not to be despised. When one wishes crepe paper tablecloths, napkins and decorations may be used and there is little labor in clearing up—that terror of the feast to the amateur housekeeper.

### KITCHEN ADMONITIONS.

DON'T throw away bread; save it in a paper bag for fillings, puddings, hot cakes and the like.

Don't neglect to plant parsley seed in a shallow box; in a short time you will have the pretty little green sprigs for use.

Don't use towels or napkins around the range for holders; they wear out too quickly as it is.

Don't allow grounds to stand in the coffee percolator or hot; wash it thor-



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oughly after each using to keep it sweet; it is beneficial to rinse it in soda water occasionally as well.

Don't overlook the great convenience of having a pair of old steers in a conspicuous place in the kitchen; they are preferable to a knife many times a day.

Don't fail to keep the sink and drains immaculate. Don't forget that plain old fashioned washing soda and hot water make the cheapest and about the best disinfectant.

### TWO EGGLESS RECIPES.

**CABBAGE or Salad Dressing**—Melt in a double boiler one generous tablespoonful of butter. Add to it one tablespoonful of flour, one teaspoonful of sugar, one-half teaspoonful of made mustard, three dashes of paprika, one-quarter teaspoonful of salt, white pepper to taste. When these are well blended add slowly, stirring constantly to avoid lumps, one-half pint of boiling water and three drops of Worcestershire sauce. Continue stirring until thick. Cook five minutes; if too thick put in a little more water. Should the dressing be for cold slaw pour it while hot over finely shredded cabbage; if for salads use when cold.

**Surprise Molasses Cake**—Put into a deep granite pan one-half pint of baking molasses, two generous tablespoonfuls of sweet lard, the grated rind of one orange, one-quarter teaspoonful of salt and one small teaspoonful of baking soda. Put these on the fire for two minutes to melt; remove heat for two minutes; pour in one gill of boiling water, stir up and add one pint good measure of sifted flour, heat long enough to remove lumps. Grease twelve large muffin pans and put in batter, which will seem thin; bake twenty minutes in a brisk oven; take care that it does not burn.

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occupations so taken up is that of the woman who markets sunshine and good cheer.

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"You know," she said recently, "there are many persons willing to pay any one who will guarantee to put them in good spirits. This is the reason New York's numerous theatres and places of amusement are so successful."

But there are some who much prefer the quieter forms of amusement, playing cards or checkers or even discussing the latest fashions; what they desire most is simply cheerful human companionship. It was to those people that I decided to sell my services."

Her decision from all appearances was a wise one, as the sunshine business is now a large and flourishing industry, and her clients all pay cheerfully for her unusual wares.

Her duties, as she describes them, are many and various. She tells stories to invalids, cheers up the sick, gossip with old ladies and plays games with those who are lonely, amuses children or entertains young people, just as the order calls for. She is indeed a professional sunshine lady.

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