

THE NEW BOYS' SHOP

Second Floor of the Greater Palais Royal

Taking Medicine Bravely

The New Boys' Shop is to open the spring season with an entirely new stock. The present stock is to go in quick order. It's like taking medicine—the following reductions in prices.



Suits and Overcoats

\$15.00 to	\$10.75	\$7.50 to	\$5.75
\$12.00 to	\$8.75	\$6.00 to	\$4.75
\$10.00 to	\$7.75	\$5.00 to	\$3.95
\$9.00 to	\$6.75	\$4.00 to	\$2.95

Every Hat Reduced

\$5.00 to	\$3.45	\$2.00 to	\$1.45
\$3.00 to	\$2.45	\$1.50 to	\$1.15
\$2.50 to	\$1.95	\$1.00 to	79c

THE PALAIS ROYAL

A. LISNER. Hours: 8:30 to 6. G STREET.

TOPICS OF INTEREST TO EVERY WOMAN

EDITED BY JULIA CHANDLER MANZ

DAINTY APPLE DESSERTS

By LIDA ANTHONY WILLIS.

We are so thoroughly imbued with the idea that the apple is distinctly American, we may not realize the fact that cooks of other nations than our own may have a much greater appreciation of this really wonderful fruit, and know many delectable ways of serving it than we do. When apples were plentiful and cheap, we did not consider them when planning delicate and dainty desserts. But now that they have reached a place on the fancied scale that obliges many to purchase them by number, instead of measure, when we desire a fine quality of the fruit, we are awake to their importance in the commercial world, at least, and are ready to adopt any suggestion for the serving of apples as delicacies.

Apple Croquettes.

Peel, quarter and core a dozen large cooking apples. Slice them into a saucepan with two ounces of melted butter, five drops of cornstarch beaten with a cup of sugar; cook to a very thick sauce, stirring frequently to prevent scorching. Then add the beaten yolks of four eggs and two tablespoons of rice flour or cornstarch beaten with a cup of sugar; cook to a very thick sauce, stirring frequently to prevent scorching. Then add the beaten yolks of four eggs and two tablespoons of rice flour or cornstarch beaten with a cup of sugar; cook to a very thick sauce, stirring frequently to prevent scorching.

Apple Souffle.

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Baked Apples a la Bourgeoise.

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for five minutes, then carefully spread with rich thick apple sauce; roll each sheet up and place them both on a heated platter, side by side, and sprinkle with powdered sugar and slip in the broiling oven of your gas range for a few seconds, turning the flames down quite low. Serve at once.

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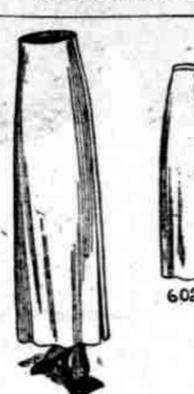
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GOOD FLAIN MODEL.



This skirt is designed for the miss and small woman, and is a particularly easy model to develop. It hangs gracefully, and there is an under bodice plait at the lower part of each seam for additional width at bottom. This does not detract from the slender outline at present so fashionable. The pattern, No. 6024, is cut in sizes 14, 16, and 18 years. Medium size will require 2 1/2 yards of 36-inch material. The pattern can be obtained by sending 10 cents to the Pattern Department of The Washington Herald.

Velvet, silk, fur, and chiffon are often seen in one frock-combinations are so much in favor this year.

AN ATTRACTIVE FROCK.



A pretty blouse dress of blue serge is the subject of this sketch. It fits on over the head and the tightening of the lacing cord shows the front. This sort of cord is used to work the eyelets in color the triangular tabs seen on the yoke, sleeves, and belt. The same color is used as pipings on the belt and cuffs. Cut buttons ornament the tabs and add cord was used to work the eyelets. A hand-embroidered linen sailor collar is worn over the yoke.

STANNONSON'S

Choice of Our Entire Coat Stock, Worth Up to \$20, Included with the Special Purchase of Women's Winter Coats Offered at \$7.95

In this purchase we secured coats that should sell for \$25—a maker's entire clearance lot, and this addition of coats from our own stock makes to-day a coat buying opportunity the one chance you simply cannot afford to miss.

The greater number are the full 32 and 34 inch lengths, the very latest styles, straight and semi-fitted. This list of materials to select from—Novelties—Diagonals—Kerseyes—Bouclés—Broadcloths—Cheviots—Tweeds—Chinchillas and Double Faced Cloths. All sizes; all colors. Coat Store—Second Floor.

\$5.00 Will Buy You a One-piece Dress Worth, at a Very Moderate Valuation, \$10, \$12.50, or \$15.

You may select from Messalines—Satin—Creme Meteors—Serges and Diagonals. Many of them elaborately braided and trimmed with contrasting colors. All sizes for women or misses. Bargain Tables—Street Floor.

Are You Looking for New Ways to Make Good Things to Eat? Come To-day to Mrs. Wheelock's Cooking Class.

Hours—10:30 a. m. and 2:30 p. m. Place—Our Fourth Floor Lecture Room. Lectures and Demonstrations—FREE.

Mrs. Wheelock believes that a good workman requires good tools. The practical needs of an economical but necessary cooking equipment and the satisfactory results that can be obtained, when such equipment is scientifically used, illustrated by the lecturer.

TO-DAY'S MENU—OYSTERS—CHICKEN—STEAMED CHICKEN—SPANISH STEW—EGYPTIAN CAKE AND FILLING—FRUIT COOKIES.

Good for Dandruff. Four ounces common table salt and four ounces of hot water; stir until salt is dissolved; apply to hair and scalp before retiring; in the morning comb out again, apply that again, and on the following morning comb out and shampoo, rinsing hair thoroughly.

An Asbestos Pad for Table. An asbestos pad for the table may be made in this way: Get enough asbestos paper to cover the table with double thickness. From a couple of old sheets cut two pieces the size of the table. Paste the asbestos paper between them and quilt it on the sewing machine, us-

ing a long stitch. This is necessary, as the paper tears and pulls apart easily. Put this pad on the table under your silver cloth, and there will be no marks made on the polished surface by hot dishes.

Baked Chine (Pork). Rub the chine well with salt. Place in a dripping pan with a large teaspoon of water. Put around the meat several medium-sized sweet potatoes. Keep the pan well covered and cook until thoroughly done. Place the chine on a platter with the potatoes around it.

Fur is used on the edges of transparent gold-woven gauze.

MEN SLOW TO ACCEPT IDEA OF SUFFRAGE

Because Tearing Up Some of Their Tenderly Cherished Prerogatives.

By FRANCES SHAFTEL.

A peculiar question was put to me a few days ago, and I am going to pass it along—

"Do you believe men care for women who concern themselves with what they call their rights?"

And, do you?"

As for me, I do not know.

Impersonally, one would say that as a declaration of principle they are not over-sympathetic with the theory of equality from every standpoint, but sometimes it happens that a man cannot separate the principle from the woman, because the woman claims to be his own wife, sister, or very best friend, and in that instance, what can he do about it?"

Impersonally, one would say that men are a bit shyer than women to accept the new definition of "rights" because it means the tearing up by the roots of some long and tenderly cherished—what we call them—prerogatives.

Might Not Like Them.

We grow by what we feed upon, you know, and in the department of things we had happened to come to earth as men and had been taught to believe that the two great halves of humanity were divided into spheres—man's sphere and woman's sphere—with the work already planned, probably we would have told women to "play in their own back yards" and not to encroach upon our sacred rights.

If we saw them climbing fences, tearing down barriers, invading our cherished domain, even clapping our hands, we might "all them hold, but, skilful ambitious professions, and we might, easily enough, remember our instructions—"there must be some head."

We might even be slow to admit of the possibility of a woman's being admitted to the same position of "what's who" in the home as men, and, no doubt, we would comfortably settle back in the consciousness of superiority and hold our own against the "inferior" sex.

It might not occur to us that there should be no great big important who all the time, but a pleasant surprise about, as the extension of the conditions might warrant, and we might, easily enough, remember our instructions—"there must be some head."

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