

WOMEN READERS

EVENING GOWN OF SILK CREPE.



A beautiful evening gown with clinging drapery and classical lines is presented above. This was made of cream silk crepe—a material lending itself admirably to the draping—and combined with rare old lace. Outlining the neck and vest and top of cuff was a cord of burnt orange velvet, which material was also used for the girdle, which is fastened at the back by an antique buckle of gold. The bodice is slightly puffed into the cord at the neck and cut in one with the short puffed sleeve. The overskirt is drawn quite closely around the figure and gracefully knotted over an underskirt of the crepe.

APPLICATIONS OF COLD CREAM KEEP SKIN SMOOTH

There are few women who can go through the cold weather with smooth complexions unless applications of cold cream or other grease are made almost daily. And right here let me say that its use need not be dreaded by the average woman if she does not allow the cream to soak in. When applied frequently a little will go a long way and the mere touch of grease will smooth a chapped surface, without penetrating so deep as to run risk of making a growth of superfluous hair. In massaging it is usually necessary to see how much cream can be rubbed in, when it is put on daily, but for smoothing or preventing roughness the opposite is to be tried. One of the commonest forms of facial chapping in cold weather, or as soon as high winds prevail, is that which comes in round spots, making roughness in one place when the rest is entirely smooth. A blood condition is partly responsible, and it would be well to adopt such a diet as will thicken the blood, if it is stringy. But local application which should be helpful for improvement is made from one and one-half ounces of oil of sweet

almonds, five grams of oil of bitter almonds, one gram each of balsam of tolu and benzoin and one drop each of essence of casheput and lemon. The balsam and benzoin are broken and put into the oils, which are placed in a cup set in hot water. After twenty-four hours they should be dissolved in the oil, which is then rejected. When the mixture is cool the perfume oil is added. Elder flower cream and milk of cucumber and orris are both especially adapted to smoothing roughness or keeping the skin soft. Simpler to make and having great value is the usual way for the cream, which requires two ounces of sweet almond oil, half an ounce each of spermaceti and white wax and one ounce of cucumber juice. The latter is obtained by washing and cutting the vegetable, skin and all, very fine. It is put into a small saucpan, with a teaspoonful of water, and is kept at a simmering point until the mass is pulpy. It is strained through a muslin and when cold is ready for use. The cream is mixed in the usual way for the spermaceti and wax being put into the oil set in a china cup and placed in boiling water. When the mass is mingled the cucumber juice is beaten in slowly; the cup first being removed from heat. MARGARET MIXTER.

DINNER RECIPES.

Pepper Pot Soup. For the real old Philadelphia pepper pot get six pounds of the best mixed tripe and soak in salt water an hour or two. Have also a knuckle of veal. Boil both tripe and veal with water to cover, but in separate pots, and cook slowly until the meat is tender. It will take three hours at least. Cool in the pots, skim off all grease, then put the two liquors in one large pot. Cut the tripe in pieces the size of a large dice, also some of the veal. Add to the pot the tripe, with six large potatoes and four onions; cut in pieces, season to taste with salt, pepper, pot herbs, a half box sweet marjoram and the same amount of thyme. Sprinkle with bay leaves and allspice may also be added if desired. Boil for about two hours. One-half hour before serving add dumplings about the size of marbles made from biscuit dough. Cook for ten or fifteen minutes, remove spices and sweet herbs, which should have been included in the bag, and thicken with flour and butter, rubbed together to make consistency required. The soup should be about as thick as rich cream when done. A half cup cream can be added if desired.

Cream of Tomato Soup.

Scrape two young carrots, peel one young turnip and cut in slices, together with a stalk or two of celery, a leek and a small onion. Add a few sprigs of parsley, half a bunch chives cut in small bits and a clove of garlic, if desired. Cook for an hour in three cups water, then add a quart can of tomato. Simmer gently for two hours longer, then strain through a colander. Add a large tablespoonful of butter in a saucepan, stir until rather brown, then add two tablespoonfuls flour. When blended stir in a cupful of the hot soup stock, then turn the thickened mixture back into the soup pot. Cook ten or fifteen minutes, season with a tablespoonful salt, a scant teaspoonful pepper and a teaspoonful sugar. Serve hot with fried or toasted croutons.

Black Bean Soup.

Soak a pint of black or turtle beans overnight. The next morning put in the soup kettle, with four quarts water, one small onion sliced, one pound beef and a slice of midding bacon. If preferred use beef, chicken or turkey bones instead of the lean beef. A small piece of pork should always be added. Cook two or three hours until the beans are tender. Chop the meat that has been cooked with the beans, season with pepper and salt and make into little balls. Roll in white of egg and dry on the stove. When the soup is ready to be served strain, add a wineglass of tomato or walnut catsup and the meat balls and turn into hot tureen over one lemon sliced and four hard-boiled eggs, chopped or sliced.

Shampoo Mixture.

A good shampoo mixture is made by scraping three or four ounces of castile soap and pouring over it a pint of boiling water, keeping the liquid at boiling point, without cooking, until the soap is dissolved. It is poured into a wide-mouth jar and when cold is jelly. To a tablespoonful of this when the time comes to use it may be added one raw egg and a pinch of bicarbonate of soda, the ingredients being beaten together. The mixture is rubbed well into the scalp and over the hair before any water is put on. A dry shampoo may be had by scenting a pound of cornmeal with an ounce of orris powder and sprinkling this through the hair. The utmost care is to be taken that all is brushed out or the scalp will become clogged.

Headache Cures.

When the first signs of that most unpleasant ailment, a sick headache, appear, prompt measures to dissipate it must be taken. Usually headaches come from the stomach, and when one is sure they do, the work of curing them should begin at once. For instance, a dose of salts or some aperient water known to agree with the system should be taken. In such cases it is not always wise to take oil or calomel, for either must be given time to affect the patient, and one who must work during the day requires a medicine which will act promptly. If the persons who are ill are at home, where they can lie down, they should rest as soon as the salts have been taken. Simultaneously an effort should be made to draw the blood from the head. There are many different ways of doing this, but the most satisfactory one is to put the feet into a hot bath, adding hot water to the tub as soon as the first cools and the skin becomes accustomed to the temperature. In this bath there should be enough water to come half way to the knees, and to increase the efficacy of the tub a tablespoonful of dry English mustard should be put in with a gallon of water. The feet must remain in the bath for at least fifteen minutes, the tub being covered with a blanket that all the steam may remain in.

One who can not stay at home to take such treatment will find a mustard leaf applied to the back of the neck a help. When it is necessary that the collar should remain, mustard plasters bought of a druggist are used, because they do not soil the garments. It is my experience that such plasters are not so effective as the mustard leaf, which evaporates its moist enough to permit strength to be drawn out. If the burn is removed for a short time and put on again until the surface pain is allayed. Medicines should be taken internally only when prescribed by physicians. A prescription suited to one individual may injure another. A cup of water drunk as hot as it can be endured will sometimes ease a sick stomach, and if taken after a dose of salts will hasten its effect. Nourishment must be taken after such a dose. Hot milk, with or without salt, as one chooses, may be easily digested. A dose of toast must accompany a piece of toast in order that the tannin shall be absorbed. One of the best medicines for a sick headache, and when possible all bright light must be kept from the eyes.

Authorities on Correct Dress New York and Paris

Parker, Bridget & Co. Discontinuance Sale of All Women's Wear

We again answer the oft-repeated question—"Are we really closing out all Women's Departments for good?" Positively YES!

A Quick Inventory of the Stock Today Shows a Good Assortment of the Following:

Table listing various clothing items and prices, including Two and Three Piece Suits, Domestic Underwear, Hosiery, Gloves, Neckwear and Waists, Women's 'P. B.' and Dorothy Dodd Shoes, Silk Petticoats, and Furs.

No Goods Sent on Approval Alterations Extra One-third cash deposit required on goods set aside or sent C. O. D. No goods returnable or exchanged. Goods held on deposit not longer than January 1st.

Parker, Bridget & Co. Head-to-Foot Outfitters Ninth and the Avenue

YEARS OF DEVOTION

WOMAN'S SACRIFICE IN INTEREST OF HER BROTHERS.

Death of Mrs. Harriet C. Mott, Sister of Two Notorious Forgers.

MUSKEGON, Mich., December 1.—A life of sterner devotion that has few equals in history was brought to a close by the death yesterday at the age of seventy-eight years of Mrs. Harriet C. Mott, sister of the notorious Bidwell brothers, who made themselves the most famous forgers of the nineteenth century by their one-million-dollar swindle of the Bank of England. Mrs. Mott, who outlived her brothers, died practically penniless, although she once owned one of the finest farms in Muskegon county and valuable property in New York state. All her property went toward promoting the cause of her brothers' freedom. When Austin and George C. Bidwell committed their famous swindle in 1873 Mrs. Mott vigorously entered into the fight to win the liberty of her kin, and carried her cause into the White House and before the nobility of England. She went everywhere raising funds, and made nine trips across the Atlantic. She refused to look upon her brothers as

LAUNCHES IN SERVICE.

Gunners in Lower River for Brief Game Campaign.

The large power launch Canaya, one of the local fleet of pleasure craft, is out on the marine railway at Regan's boatyard for attention to hull and for other minor repair work. It is stated that she will be launched in the latter part of the week, and will be used for a trip or two down the river after ducks and game before laying up for the winter months. The power launch Isabel, belonging to Capt. Joseph Chivell of this city, left here yesterday with her owner and Capt. Smith Roseman aboard on a hunting trip to the lower river. The Isabel will be away from this city until the end of the week, and the hunters will make their headquarters in the vicinity of Blackstones Island. The steam yacht Gaviota, belonging to John D. DosPassand of New York, is at Bennett's boatyard to be fitted with a new bowsprit to replace one broken off a short time ago. The work on the yacht will be completed before the end of this week, and she will be made ready for a trip to the lower river within the next week or ten days. The power launch Rebecca W., belong-

TECH GRADUATE DEAD.

George L. Washington Succumbs to Blood Poisoning.

Word has been received here of the death yesterday of George L. Washington, a former student at the Technical High School, at his father's home near Greenwood, W. Va. Blood poisoning was the cause. About one week ago Washington was working on a thrashing machine at his father's place. He lost his balance and fell in the machinery. His right arm was badly lacerated, which necessitated amputation above the elbow. He had been confined to his bed since that time and for a while he appeared to have a chance for recovery, but serious complications set in and he died yesterday afternoon. The deceased was a graduate from the two-year course at Technical High School. During his course in the school he was interested in athletics and developed into a consistent point winner in marathon runs in this section.

MANY AT MILITARY HOP.

Second Infantry Enlisted Men Entertain Friends at Armory.

Many members of the National Guard of the District and their friends attended the military hop of the enlisted men of the 2d Infantry Regiment, given last evening at the Center Market Armory. The large drill hall was filled with dancers, who enjoyed the fifteen waltzes and two steps played by the 2d Regiment Band, which was detailed by District Militia headquarters to parade for the occasion. It was well after midnight when the band played "Home, Sweet Home," as a signal to the merry couples that the hop was over. Although the dance was given by the enlisted men of the regiment, many commissioned officers of both regiments were present as guests. The committee in charge of the affair was composed of P. J. Rose, chairman, Company A; G. M. Rowzee, assistant chairman, Company B; H. W. Klutz, Company C; C. Burlingame, Company D; H. C. Earnshaw, Company E; E. F. Davis, Company F; C. Miller, Company G; H. R. Marks, Company I; C. M. Reich, Company K; J. F. Miter, Company L, and S. W. Jones, Company M.

MUSICAL AND RECEPTION.

Washington Heights Presbyterian Church Gives Housewarming.

A housewarming was held in the Washington Heights Presbyterian Church, at Kalamazoo avenue and Columbia road, last night. An addition to the edifice was recently completed and the affair took on the nature of a musical and reception. Rev. W. D. Moss, the pastor, and others made brief addresses during the course of the evening. Guest greeted guests and later thoroughly enjoyed the program. A duet was sung at the opening by Mrs. Harry Park and Miss Field. They gave Blumenthal's "Venetian Boat Song." Miss Dickinson was the accompanist. The balance of the program was as follows: Bass solo, "Life," Charles Moore; soprano solo, "A Song of Love," Miss Mary Shier; quartet, piano and strings, "Song Without Words"—three dances from "Henry the Eighth"; Morris dance, shepherd's dance and torch dance, Mrs. May Ramsdell; Mrs. Horace Dulin; Mrs. Mary King; Miss Ethel Lee; reading, selections from Dunbar and from Riley; Mrs. Eugene M. Tilden; tenor solo, "Only Once More," Herndon Morsell; Sonnetto songs, "Because," "The Little Irish Girl" and "Philosophy," Mrs. Dalreish; accompanist, Mrs. J. H. Cunningham and Miss Mason. Lumber for New Lighthouse. The barge Nicholas, which brought a cargo of oysters here from the Potomac beds, is at the 11th street wharf taking aboard a load of lumber and other material which will be used in the construction of the new lighthouse in process of erection at Ragged point, near the mouth of Lower Machodoc creek, a tributary of the Potomac at its lower end. The light is being built a considerable distance out from the shore, and the contractors have found it difficult to get material, except in sailing vessels. The Nicholas will carry the material she is loading direct to the site of the lighthouse, and will unload on the platform built around it. Pifer Heidsieck Champagne Flavor chewing tobacco is the highest degree of acknowledged superiority.—Adv.