Woman's Viewpoint

THE NEW BARREL SKIRT

THE BARREL SKIRT IS ONE OF THE ODDITIES OF AN ECCENTRIC SEASON. IT IS SHOWN HERE IN A GOWN OF YELLOW TAFFETA MADE BY MME. MONGE OF PARIS. THE SKIRT IS DIVIDED INTO TWO PARTS BY A WIDE SHAPED BAND CORDED AT THE TOP. TO THIS CORD RUNS A WIRE WHICH HOLDS THE SKIRT OUT BELOW THE HIPS. THERE IS A SLIGHT BODICE OF THE TAFFETA ATTACHED TO A HALF LOW BODICE OF WHITE TULLE, WHICH IS FINELY TUCKED AND TRIMMED WITH THREAD LACE.

BY ANNE RITTENHOUSE.

Special Correspondence of The Star.

NEW YORK, May 28.—Our minds have dwelt much upon hoop skirts during the last few years, for we have been threatened with them month by month. We came nearer getting them, so we thought, when the minaret tunic of last autumn inundated the land, then ebbed, but there is still a fearful feeling among the majority of folk that the present tendency is till toward the revival of this obnoxious accessory.

Premet and Cheruit displayed regular hoop skirts in their spring exhibitions. No woman wore them outside of these salons, but the idea was exploited and here and there one saw evidence that it had taken root.

No fashion is widely adopted when it is first started, or as it is first started. It is mellowed and moderated and made suitable to the time and the hour. So while the wide bobbing crinoline skirts of the second empire were not seriously thought of, there are reeds and hoops in several skirts worn by women last year who would have thought the idea grotesque.

The Skirt With One Hook.

Over in Paris, on a street called the Chaussee d'Antin, there is a smart couturiere named Mme. Monge. She designs for many of the smart French women who do not care to buy their gowns at the very expensive houses which cater to the world's trade; for your French woman is more of an individual than the American.

Mme. Monge makes good looking frocks for women who know how to wear them, and among these women are Americans. The sketch shows one of her frocks which has a barrel skirt. You can see for yourself why it is given that name.

It is widened in the middle by a reed, and is much narrower at top and bottom than in the middle, and as it is not exaggerated, the wearer looks immensely smart in it.

The material is yellow taffeta in a color that is too light for mustard, too deep for canary. It looks like sunlight. The skirt is slightly gathered at the waist line, and this fullness is held out by the reed which is inclosed in a cord of satin which dips to a slight point in front. To the lower edge of this wide band there is another skirt, slightly gathered, and slashed in front to show a gusset of white satin.

The bodice is mostly of white tulle, which is a trick that all fashion is playing this summer. The tulle is finely tucked by hand and finished at armhole and neck with ruffles of net lace.

Over it is a jacket blouse of the yellow taffeta, fitted in at the waist line, flaring out over the hips and running to sharp points at the shoulders. The back is exactly like the front in the blouse as well as the skirt.

A brilliant touch of color is given by a loop and end of bright blue velvet ribbon weighted by a slender tassel of gold thread.

These Skirts in Blue Cloth.

There is something about the novelty of this skirt that made an appeal, and it has been copied in dark blue gabardine and black satin mounted over a blouse of fine white muslin. There is a jacket which is loose with large kimono sleeves and cut to a turtle point at the back.

In this suit the wide bands in the middle of the skirt as well as the cord in which the reed is inclosed are made of black satin; so is the little blouse jacket with its upstanding points.

A deep red velvet ribbon with a jet tassel is used for that touch of color banding from the waist line in front.

PINEAPPLE DELIGHTS.

Until quite recently it has been rather difficult to get the pineapple juice already expressed and bottled for use in the punchbowl and the popular fruit "sups," but now the pineapple growers and packers in Hawaii and Cuba are sending the bottled juice here in addition to the sliced, crushed and grated pineapple.

As the fruit at these model canneries is picked at the very moment of maturity and perfection, is sent from the field directly to the cannery, where it is peeled, cored, sized, sliced, packed and ready for its bath of live steam in just a few moments after reaching the cannery, it goes without saying that made according to these modern methods, with nothing added except pure granulated sugar, the result obtained is as near perfection as any fruit product can be, says the Delineator.

Pomona Punch.

Add to two quarts of pineapple juice two lemons and two oranges, sliced thin; one quart of fine large strawberries or raspberries, one quart of water and a pound of sugar. Serve in a punchbowl or large glass pitcher with plenty of ice.

Pineapple Marmalade.

Peel and grate or chop as many pineapples as are desired. Weigh and allow a pound of sugar to each pound of fruit. Mix well and stand in a cool place over night. In the morning cook for a half hour, or until soft enough to put through a coarse sieve. Strain, return to the preserving kettle and continue the cooking, stirring almost constantly, for half an hour longer, until a clear amber jelly results that will thicken into a paste as it cools. Put into small jars, and when cool cover with paraffin and seal.

Pineapple Chips.

After peeling and removing the eyes of the pineapple, cut it into thin strips, lay on a platter and cover with granulated sugar. Keep the pieces separate. Set the platters on shelves in a dry closet and sprinkle them with sugar every day, pouring off the syrup as it gathers. When the chips are dry and crystallized, pack in tin boxes with oiled paper between each layer. The syrup may be used for jellies or as a drink with the addition of water.

FRECKLES

Don't Hide Them With a Veil; Remove Them With the Othine Prescription.

This prescription for the removal of freckles was written by a prominent physician and is usually so successful in removing freckles and giving a clear, beautiful complexion that it is sold by druggists under guarantee to refund the money if it fails.

Don't hide your freckles under a veil; get an ounce of othine and remove them. Even the first few applications should show a wonderful improvement, some of the lighter freckles vanishing entirely.

Be sure to ask the druggist for the double strength othine; it is this that is sold on the money-back guarantee.

IN THE KITCHEN AND PANTRY

Peanut Hash.

Cream one tablespoonful of peanut butter with enough cold water to make a smooth paste, add three-quarters of a cup of ground peanuts and two cupfuls of finely chopped cooked potatoes. Mix well, then add one-half a teaspoonful of salt and one-quarter teaspoonful of pepper, with sufficient milk or water to moisten. Melt one tablespoonful of butter in a hot frying pan, simmer in it a teaspoonful of finely minced onion for two minutes; add the potatoes and nuts and cook, with moderate heat, until a brown crust has formed over the bottom, as in making corned beef hash. Turn out upon platter and serve.

Peanut Rolls.

Mix and sift together two cups of white flour, two cups of graham or entire wheat flour, eight teaspoonfuls of baking powder and one and a half teaspoonfuls of salt. Dissolve half a cup of peanut butter in one and a half cups of cold water and stir into the dry ingredients. Add one cup of chopped peanuts and roll three-fourths of an inch thick. Cut out and bake fifteen or twenty minutes in a hot oven.

Macaroni and Peanuts.

Cook one cup of macaroni, broken into one-inch pieces, in boiling salted water until tender; drain and pour cold water through it to separate the pieces. Then add cream sauce made with four tablespoonfuls each of butter and flour, one tablespoonful of salt, one-fourth teaspoonful of pepper and two cups of milk, and two cups of chopped peanuts. Pour into a buttered baking dish, cover with buttered crumbs and bake until golden brown in color.

Peanut Omelet.

Make a cream sauce with one tablespoonful of butter, two tablespoonfuls of flour and three-quarters of a cup of milk poured in slowly. Take from fire, season, add three-quarters of a cup of ground peanuts and pour the mixture on the lightly-beaten yolks of three eggs. Fold in the stiffly-beaten whites, pour into a hot, buttered baking dish and bake for twenty minutes.

Canapes.

Rub the yolks of hard-cooked eggs to a paste with equal quantities of sardines and chopped peanuts. Moisten with lemon juice, season and serve on rounds of toast.

Peanut Wafers.

One-half cup of granulated sugar and one-quarter cup of butter creamed together. Add one tablespoonful of milk and one well-beaten egg, one-quarter of a teaspoonful of salt and one cup of ground peanuts. Mix into this one and one-half cups of pastry flour in which one teaspoonful of baking powder has been sifted. Roll very thin and cut in small rounds of fancy shapes for the afternoon tea table.

Peanut de Luxe.

Shell and pour boiling water over unroasted peanuts to remove the skins. Dry, place in a frying pan and fry in hot, deep fat until they are a deep brown. Toss on brown paper and salt. The hot water swells the nuts, and this way of cooking makes them a delicious rival of the salted almond.

Peanuts and Rice.

Wash half a cup of rice thoroughly. Place in a baking dish with half a cup of milk, one cup of water and half a cup of broken peanuts. Bake, stirring occasionally, until the rice is soft.

Peanut Soup.

One cup of peanuts, roasted, shelled, skins removed and pounded to a paste; one-half a teaspoonful of salt, one-eighth of a teaspoonful of pepper, one pint of milk, one tablespoonful of flour, one tablespoonful of butter. Add peanuts to the milk and scald. Melt the butter, add flour and seasoning; then slowly add scalded milk and peanuts. Cook until it thickens.

For Busy Housewives.

Cocoanut matting may be cleaned with a large coarse cloth dipped in salt and water and then rubbed dry.

Knives which have been used for onions and smell of them can be cleaned by drawing them through a piece of carrot two or three times.

To remove hot-water marks from japanned trays use sweet oil. Rub it in well till all marks disappear, then polish the tray with dry flour and a soft cloth.

When gilt frames or molding of rooms have specks of dirt from flies and other causes upon them they may be cleaned with white of egg applied with a camel-hair brush.

To clean dust-stained alabaster ornaments make a paste of whiting, soap and milk. The paste must be left to dry on and then washed away, the surface being then dried with a cloth and then with a flannel, when the ornaments will be found clean and unharmed.

Peel onions from the root upward and they will not make your eyes smart.

Save cold tea left from supper and use in place of water on your house plants.

Starch should be mixed with soapy water, for thus the linen will have a more glossy appearance and be less likely to stick to the iron.

Silver teapots that have not been used for some time get musty and so give a peculiar flavor. This can be prevented by putting a lump of sugar into the pot before putting away.

FOREIGN FASHIONS FOR AMERICANS

BY LILLIAN E. YOUNG.

Special Correspondence of The Star.

PARIS, May 18.—An important-looking man sat in the blue and gray salon of a very fashionable modiste on the Rue de la Paix, and viewed with a bored yet critical expression the equally bored models that walked before him, smartly attired, with the strange, undulating movements of fish that living models always strive to simulate. Every now and then he made a selection until he had chosen dozens of frocks and gowns, and one wondered whether he was the generous and affluent uncle of many nieces to whom he would take back all those lovely clothes, or merely a buyer selecting stock.

Of course, there was no way of gratifying one's curiosity, though it was a lot more interesting to accord him the uncle role in imagination and picture the delighted gratitude of the fortunate nieces. At any rate, his fancy seemed to run to lingerie gowns exclusively, for which I was really grateful, for this particular firm makes a specialty of such things, and I had ventured in purposefully to gather some ideas concerning them. I moved over within "eyeshot" of the procession and took down some mental notes.

LINGERIE GOWNS ARE LOVELIER THAN EVER.

The model I sketched for today seemed quite as attractive as any shown and it ought not to tax the ability of the home dressmaker. Naturally, it is true, pattern of the embroidery that goes farthest toward making such frocks successful, and those which combine both solid and eyelet work, will be found most satisfactory and pleasing.

Deep flouncing was used here. In the kimono-sleeved blouse it was arranged to form a border at the sleeve ends, and in both skirt and tunic it ran about the lower edges. The blouse had soft lapels of itself that turn back, forming a V-neck, and the upper edges of these and back of the neck are finished with a three-inch pleated ruffling of batiste.

The tunic, which was mounted at the waist with considerable fullness and lifted in front with its edges crossing below, was also finished with the batiste ruffling set under the buttonholed edge of the flouncing.

The girdle was shaped to arch in front, and was buttonholed on either edge and embroidered through the center in a simple dot design.

The lower skirt portion was attached to a plain foundation under the tunic and is applied with only sufficient gathers to keep it from drawing.

Some of the white hats for these dainty lingerie gowns are really charming. Many close-fitting ones are trimmed with a multitude of tiny white wings, and others show delicate flower and fruit ornaments, while there are any number most effectively trimmed with ribbon alone—usually a grosgrain weave with picot edge or the new leather-finished satin ribbons.

The Veranda Nursery.

If it is at all possible, have a veranda nursery for the children this summer. Usually it is very easy to convert a veranda into a satisfactory one. Screens, hanging curtains or awnings adjusted so they can be lowered to shade it when the sun's rays strike it directly, and, if possible, netting to keep out insects, are all that is required.

Where there are boys whose climbing propensities are developing it may be necessary to heighten the fence by nailing up two or three bars; but the fence is usually sufficiently high.

A comfortable couch, their toys and large cushions big enough to lie or sit upon with ease will do for the most modest of these out-of-door nurseries. If the children are large enough to manage it for themselves a hammock is most desirable. There is no better place for baby's afternoon nap, if his eyes are carefully shaded and he is protected by netting from the annoyance of flies.

The effect of fresh air will benefit the health and temper of the little ones, and their prattle loses lots of its noisiness out of doors. One mother who served the children's luncheon on her veranda last year declared it well repaid her, and made the meal part of their play day.

A Housecleaning Hint.

To clean painted walls, dissolve two ounces of borax in two quarts of water. Add one tablespoonful of ammonia. Use half of this quantity to each bucket of water and do not use any soap. After washing the walls with this, rub them with clean cloths until dry.

Fried Veal Chops or Cutlets.

Dip in egg, then in cracker crumbs and set on ice until morning. Repeat the process, leave on ice for half an hour and fry in deep hot fat. Drain, dish and send to table with tomato sauce.

THE DAILY MENU.

BREAKFAST.
Stewed Rhubarb Cereal
Fried Veal Chops or Cutlets
Corn Bread Coffee

LUNCHEON.
Fried Tomatoes with Milk Gravy
Potato Puffs
Watercress Salad
Sponge Cake Tea

DINNER.
Tomato Bouillon
Meat Loaf Baked Stuffed Potatoes
Butter Beans, Creamed New Beets
Apple and Nut Salad
Fruit Gelatine Small Cakes
Coffee

ABOUT WRINKLES.

Wrinkles! Tiny but much dreaded foes which lurk in the depths of every woman's mirror. Nor are they respecters of age, wealth or occupation. They come to the woman of leisure as often as to the woman in business. The woman at thirty may have more wrinkles than her neighbor of fifty. Money cannot buy immunity from them, and every woman must be a law unto herself regarding wrinkles.

The prime cause of wrinkles is worry, or, more properly speaking, fretting as a result of worry. The wife and mother who lies awake at night with her forehead drawn in furrows, fretting because it promises to rain on the morrow when the washerwoman is due, is bound to have wrinkles. The young girl who cries herself to sleep over some fancied slight will acquire wrinkles before she dons a bridal veil. If women worried only about real troubles instead of imaginary ones, beauty parlors would be half empty.

Remedy No. 1 for wrinkles—Stop worrying.

Facial contortions also cause deep-seated wrinkles. Girls who screw up their faces every time they laugh; who are intensely emotional, and give these emotions free range, and who emphasize remarks with grimaces, must expect to have wrinkles as the price of facial exaggeration.

Remedy No. 2—Ask the members of your family to tell you frankly when you give way to these practices. Study self-control and repose.

Defective eyesight will cause wrinkles between the eyebrows and at the corners of the eyes.

Remedy No. 3—If you scowl in a strong light or when reading or sewing, see an oculist.

If the skin is very delicate and tender, especially the peachblow skin which all women covet, injudicious massage, steaming and the use of astringent lotions will cause wrinkles.

Remedy No. 4—Find out from a specialist the treatment your complexion should have. Do not experiment with a delicate skin—only the woman with the oily, large-pored skin should take chances with massage, electricity and steaming. She is not subject to wrinkles.

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