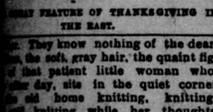


SEATTLE, WASHINGTON, SUNDAY, NOVEMBER 23, 1890.

GRANDMA THERE.

...Lacking in the Far West's Thanksgiving. ...THE CHILDREN MISS. ...That Will Remedy Itself. ...In Freight Wagons. ...Frisco Schoolers.

Nov. 19.—[Copyrighted.] ...Imagine, in these closing days, with Thanksgiving near, that there is a land without grandmothers! ...That seems almost incredible to the communities of the East where no family reunion is complete without at least one venerable figure, and so dear to all in that home as the days of childhood's earliest years.



THE FEATURE OF THANKSGIVING IN THE EAST.

They know nothing of the dear, soft, gray hair, the quaint figure that patient little woman who, sitting day after day in the quiet corner of the old home kitchen, knitting, waiting while her thoughts wander far away into the long ago.

They know nothing of the old-fashioned, kindly amusement in the grandmothers' expense, of searching the house for her, when she is reminded, in response to her inquiry, that they are under the roof of her cap. Then, there are the old songs of long ago, that even the boys and girls of the present day know from which grandmothers, with a few roles, will hum and sing.

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THE NEW FAD IN BODICES.

THE LATEST IN HAIR DRESSING.

present day coiffures, yet are we constantly striving to be original. The modistes continue to make plain, flat skirts, either embroidered at the hem or trimmed with gossamer or braid. The bodices, rather pointed, are without visible buttons or hooks, but fastened on the shoulder and under the arm; if in front, the fastening is hidden by some fold or pleat. Sleeves are gathered full at the top and close-fitting below the elbow. For plain, simple winter dresses cloth and flannel are handsomely embroidered. For evening full-dress, gowns are of velvet, armor, peon de sole and foye, which is again coming into favor.

Prevailing colors will be dark blue, gray blue, and heliotrop combined with light shades, violet, eveque and beaver. The skirts are made ground length for day, and with train or tulle-train for evening. A favorite shade of red is dove gray, which is the shade of red used in the French military uniforms. A new and effective trimming for evening gowns is a band, or rather roll made of silk pony tails gathered, and of any shade to match the dress. This band is the edge of the skirt, and is narrower on the bodice and sleeves. It is very pretty in light colors, and is especially applicable to thin materials. Light and dark panies are also arranged in similar borders.

Either starched linen collars and cuffs are to be worn with woolen dresses this winter, or crosswise pieces of batiste or something white is needed to obviate the hard effect and economical appearance of the straight, unrelieved band so long in favor. The new glove is the Duchess of Portland, which is long, reaches over the dress cuff, and there meets a wide, embroidered gauntlet. Etoile.

Elise Leslie's Terrible Ordeal. Omaha Neb. Have you ever wondered what Sara Bernhardt, Fanny Davenport or Ellen Terry would do under the following interesting circumstances?— Suppose the actress, in some supreme moment of the play, focusing the attention of the breathless audience, feigning sleep, or death, or in any situation necessitating the utmost repose or stillness. Supposing, at such a moment, there should come into the room and stealthily approach her—mouse. Would the artist restrain the woman? Elise Leslie the other night went a great way toward warranting an affirmative answer to this question. In that scene in "The Prince and the Pauper" which played in Miller Hendon's royal lodgings, the tired little prince falls asleep upon the soldier's cot, while Miles sits on the table and busies himself trying to mend the prince's tattered coat. On this night, while Arthur Elliott sat on the table and Elise lay on the floor and tried to mend the prince's coat, he heard her calling to him in suppressed but excited tones, "Mr. Elliott, come here, please, quick." He stepped to the bedside where Elise lay apparently asleep, as if the action of the play demanded him to do so. "What's the matter?" he whispered.

See that big, black thing crawling toward my face," replied Elise, without moving a muscle. "Can you kill it?" It was a formidable looking cockroach—a black insect, and feared almost as much as a mouse by all femininity. Mr. Elliott, pretending to arrange "Prince's" covering, caught the atrocious beast, dropped it on the floor and trod upon it. Elise heaved a sigh of relief, and the audience had no knowledge of the ordeal through which she had passed.

It may be that some of the readers of the above will not know how to make the yeast, and I add this recipe from Mrs. Crosby. It will beat any baking powder in existence: Pare six or eight potatoes; cover with soft half a gallon of water; boil until tender; then pass the water and potatoes through a colander, and if there is not water enough add cold water; when it is cold add one teaspoonful of yeast; set in warm place for seven hours; then keep in cool place; will keep several weeks. L. A. CROSBY.

Mrs. Senator Carlisle's Mayonnaise. My next recipe comes from Kentucky, a state famed for its hospitality. They are famed in the handwriting of Mrs. Senator Carlisle, and she warrants them good. The first is for mayonnaise. It is: Take yolks of three eggs; juice of one lemon; small pinch cayenne pepper; one-half teaspoonful salt; one teaspoonful vinegar; one-quarter cup oil; one-half cup cream; one-half cup mustard; put yolks in a china bowl and mix in the salt and mustard; stir with a fork and drop in the oil slowly until it thickens, then add the lemon juice and vinegar, stirring constantly until thoroughly mixed.

Mrs. Carlisle's Black Cake. Another of Mrs. Carlisle's famous recipes is made as follows: Two pounds of raisins; two pounds currants; one pound citron cut; one egg beaten separately; one pound dark brown sugar; one pound butter cream; one-half pound nutmeg; one-half pound cloves; one egg at a time; one pound flour; one pound sugar; one pound butter cream; one-half pound nutmeg; one-half pound cloves; one egg at a time.

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BILLIARDS AT HOME.

An Inexpensive Outfit for a Private Room.

THE GAME GROWING IN FAVOR.

As a people, Americans are undoubtedly becoming, with each succeeding generation, more accustomed to leisure. The energy that marked the pioneer period of our history, and the rush and hurry of business that followed the civil war, are giving place to a life that follows more closely that of the wealthy class abroad.

With evening toilettes, when satin or velvet flowers are used as garnitures, little affairs of the same are adapted for coiffure ornaments, although for matrons two or three small tips are preferred for the hair and the corsage. The costly butterfly made of diamonds and flinted gold, mounted upon a spiral which trembles with every movement of the wearer, is fully as fashionable now as it ever has been, though it is less novel than a flower pin made of enamel in natural colors with dew drops of diamonds. Hairpins of tinted and frosted silver and gold, as well as enamel, are very fashionable, and antique designs are frequent. The best shell combs and ornaments are expensive and are made from the shell of the hawk's-bill turtle.

That fashion, like history, frequently "cuts and comes again," is being exemplified in the present rage for gowns historic. Old galleries are visited by designers and old portraits copied. Just now the more picturesque effects of the eighteenth century in France are preferred to the heavy, massive draperies of early English models, yet in course of time we will find the cycle of fashion may bring with it in its revolutions old Flemish and Florentine models. At one time every thing Russian was favored, Greek and Roman draperies are always acceptable for occasions, and the Japanese, East Indian, Turkish and Persian have each done their part. In fact there is hardly a nation upon the globe which has not contributed its quota of suggestions for our

Home amusements have gained by the broader Christianity that characterizes our religious thought. Billiards was once considered a decidedly wicked game. Its tables were only found in hotels and saloons, and the clergyman who handled a cue would surely have disgraced his cloth. In fact, when the game of croquet was first introduced the irreverent were accustomed to call it "Presbyterian billiards." The satire only emphasized the fact that church-going people admitted the innocuous nature of the game itself, and only objected to its surroundings. Croquet may have been the means of introducing billiards to the home circle. At all events, public opinion has undergone a decided change on the subject. A billiard table is found in many a theological seminary, and the most eminent divines find relaxation in the click of the ivory.

The game is so well suited to the home that it is surprising it did not become popular long ago. It requires just enough of physical exercise to balance the mental effort. Unlike the billiard player, the player of billiards wears a cap, and the wearing of one posture, is rested by the exercise afforded in walking around the table and handling the cue. A list of the men prominent in financial and social circles, who enjoy billiards at their homes would be a long one. Jay Gould and the Vanderbilts have billiard rooms in their city residences, and George Gould has one in his mountain lodge, also.

There is a billiard room in the White House at Washington, and two tables are in the furnishings of the governor's mansion at Albany. Governor Dix has a table in his home in the Madison capital. The devotion of military men to the game is well known. Generals Grant, McClellan and Custer were skilled players. There are billiard rooms in the government buildings at West Point and Annapolis, and at every military post. The best of the cue mightier than the sword in "these piping times of peace."

The theatrical profession furnishes many really good players. Denman Thompson owns two tables, McKee Rankin and W. J. Florence devote much time to the game, and there are several actresses as well who often show in private their skill upon the field of the cloth of green. Mrs. Langtry and Fanny Davenport have tables in their homes, and Mrs. Latti's billiard parlor in Craig-nos castle is the most luxurious apartment of its kind in the world. The famous diva is an enthusiastic player, and as her husband, Nicolini, is also fond of the game, they have spared no expense in fitting up the room. The table, which was furnished by the Brunswick-Balke-Clendenen Company, cost its fair owner \$1,500.

It is of American antique oak, inlaid with mother of pearl. The most exquisite carvings adorn the legs and moldings, and a peculiarly pleasing effect is produced by an artistic blending of South American fancy woods in the panels. The delicate tints of tulip, dogwood and amaranth harmonize with the darker shades of cocobain and mahogany and form a superb background for

four landscape medallions which adorn the side of the billiard-room it is usual to match the furniture and table; but of course, people of moderate means need not go to this expense. There is a wide margin between the billiard-parlor of Mrs. Langtry and the modest outfit of an amateur who only enjoys the game after business hours. An oak table of the best make, 4 1/2 feet, with cues, balls, mallets, bridges, markers, and everything necessary for the game, can be bought for \$100. A veneered table will cost less money, and there is nothing manufactured by hand so quite as good as that for \$100. Besides the table, a few chairs and the game fixtures are the only furniture needed for a home game of billiards; and, with a small table and a cushioned stool, one is not actually exceeding \$200. At the Exposition in Paris last year a very ingenious table for home use was exhibited. It is ordinarily a dining table, covered with a green cloth. A turn of a crank underneath raises a cushioned curb all around the edge and transforms it into an office to a billiard table. Such a combination, while decidedly novel, can hardly become popular here. It would not be very pleasant to have the servants come in the midst of a game to lay the cloth for dinner.

A billiard room must be well lighted. The light, if possible, should come from above, through simple skylights, so as to be the table within a general focus, and thus prevent any shadow being thrown from the balls or the cushions. But if this one is building this can seldom be obtained. The next thing is a corner room, which will afford two lights in the day time. The gas light should be raised about 18 feet 2 inches from the bed of the table, and supplied with horizontal burners, so that no shadow is cast by the pipe. The distance of the light from the floor should be about 10 feet 1 inch high. For a 2x10 table the distance of the pendant should be 10 feet 1 inch high, and the long arms 86 inches. For a 4x10 table, cross-arms 25 inches and long arm 50 inches. For a 4x12 table, cross-arms 25 inches, and long arms 44 inches. A useful shade has been devised which throws a soft, even light on the table, and keeps the glass

YOU AND ME. Ye help who make great pretense. Pray listen to give common sense. I do not wish to give offense. Mr. C. P. Hunt, August Belmont, E. D. Morgan and William Rockefeller have tables in their city and country homes, and the Hudson, is said to be the finest in the country. There is a billiard room in the White House at Washington, and two tables are in the furnishings of the governor's mansion at Albany. Governor Dix has a table in his home in the Madison capital. The devotion of military men to the game is well known. Generals Grant, McClellan and Custer were skilled players. There are billiard rooms in the government buildings at West Point and Annapolis, and at every military post. The best of the cue mightier than the sword in "these piping times of peace."

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