

FASHIONS IN HATS.

GIRLS MAY SEE HOW THEIR GRANDMOTHERS LOOKED.

The Belle of This Year Will Wear the Same Shapes as the Beauty of 1830—A New and Charming Saque—Novel and Fashionable Skirt—Red Linen May Be the Vogue—A Costume for the Classical—Flowers Used for Trimming—Bride's Dresses—The Fancie Lock Bracelet.

NEW YORK, May 2.—We are going back to the fashions of grandmothers in hats; that is, the fashions that were regular with them when they were girls. The date of the particular style of headgear which we most cultivate is 1830, and really these are very old-time styles.

At this season of the year, with the merry twinkle of wedding bells so close at hand, the brides must not be forgotten. A very pretty idea for bridal caps is being made with colored straw jam-pot crowns and brims of white or black drawn tulle which affect the Empire shape, and are finished off with a ruche at the edge.

The new shaded millinery is delicious. There are crowns of violet velvet with shades of fenny mauve straw trimmed with shaded feathers or feathery branches of blue. The freshest of greens coquette with each other in many of the hats, toned by garbs of shaking black velvet outs on the green stems. Rose, coral and poppy reds would give fascinating effects if one were only sure that they would not grow common in time. Coarse yellow and "burn" straws show quaint little Louis Seize knots of wired narrow velvet ribbon and clumps of field flowers, while the Lechons continue to be resplendent with budding white plumes and half wreaths of roses resting on the hair. In a more delicate style might be mentioned an Empire Lagoon hat lined with black silk and trimmed with black ostrich plumes and variegated roses.

Black and white mixtures are prominent, and many of the new tailor-made dresses have waistcoats of white with spots and black. A practical "front" may be made of white accordion China silk trimmed with narrow Valenciennes lace. If a jeweled belt is worn with this, any colored ribbon may form a "stock" or a bow of cream lace may replace it when a change is desirable. Very narrow black lace is often seen on the white, pink or lemon accordion vests, and very pretty they look. The jeweled zones must be really good to look anything but vulgar. The best way is to have a special design made and properly carried out by a good firm of jewelers.

In Paris coats are much worn, while here the mantle struggles for supremacy. As a compromise between the two there is the saque, and one recently seen is worthy of description in detail. The lady who wore it had on a handsome black broche dress, which was confined to her waist by a flaming red tulle belt. The saque was repeated in the sleeves, which had frills of red lisse pleating under the funnel-shaped cuffs. The hat was a miracle of good taste, the new coral-colored straw, having a full crown of red horsehair muslin with a quantity of lovely leafless roses and two bold black ostrich plumes quivered by a hand of black velvet ribbon.

The saque itself was composed of black satin and the armholes were made particularly large. The front hung loose and revealed the dress underneath. A Mandi collar thickly embroidered with emerald formed a frame for the back of the neck. The fronts of the saque were edged with the narrow black ostrich plumes. From the shoulder seams the back of the saque was superbly embroidered in emerald and metallic threads; a V space left room for two large black ostrich plumes. The saque was lined with dark green shot silk, and could be worn with almost any dress. It would be quite easy to copy, but must be made by a tailor of some repute rather long and pointed, and the arm-

holes very wide and V-shaped toward the waist.

Here is a brand new skirt which bids fair to be extremely fashionable. It is cut in two pieces, with a narrow front piece, and then the selvage is used for the side seam. There is, besides, only one seam at the back. The skirt can be made of any material, and is trimmed with five rows of cross bands, plain or edged with silk cord. Cars must be taken, however, not to buy any but double width goods for these skirts, as the narrow widths spoil the appearance of the gown. For this reason the narrower materials are very reasonable in price. They are also practically useless for the purpose of making princess dresses.

Red is so much in favor this year that sets of lingerie are being prepared all in red, such as under petticoats of red tulle and over petticoats of red tulle or satinette. There are also chemises and drawers of red coral or surah. A pattern underskirt is red surah with small plaits, the over petticoat of tulle, and the skirt with four small flounces scalloped. This, of course, is a fantastic novelty, as it is difficult to imagine any refined and elegant woman discarding her fine basiste and lace undergarments.

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CLEVER ECONOMY.

Are you tired of your cape? If it reaches below the waist line you can make a chic little Eton of it. Pin the under arm seams of a paper pattern together, try on, carefully, then open the shoulder seams and lay pattern on your cape. Take up darts to bring into the figure. Face the revers with moire velour or satin.

on a cloth. If the burn is deep prepare another plaster at once to lay on. As soon as the hard gets warm it will begin to burn again. Scrape the plaster off and mix a new fresh line. After the wound quits burning the plasters should be kept on and will heal the sore. Air slacked lime is valuable and should be kept in the house.

Sense of Smell. The sense of smell is easily exhausted by a strong stimulus; for instance, one good whiff of musk will incapacitate most people at a second time, unless a considerable period of rest intervenes.

however, the strip of metal should be two inches wide, so that, when it is lapped on an angle, an inch will lie on each side. It is to be securely fastened to the wood with large, oval upholstering tacks. These tacks serve to ornament the box, and if any more decoration is wanted, a rosette may be cut from the sheet metal and tacked in the center of the front, with small discs of the same at each corner. All the metal work, as well as the nail heads, must be painted black to make them effective, unless brass is used, in which case it can be kept bright by polishing with a preparation for that purpose.

The other receptacle, for both wood and coal, may be made out of an old box of about these proportions: Thirty-six inches by six inches, where it meets the front, make feet that will raise the box up a little from the floor, screw the halves of croquet balls at each corner, driving the screws from the inside of the bottom of the box. The lid can be raised up and down by means of two stout hinges at the back. The entire box is finally painted inside and out with several coats of paint prepared for water, and the top and sides may be decorated in a manner similar to the corner box, or may be trimmed with panels of denim in a pretty shade, embroidered with wreaths or sprays in some dainty pattern.

A partition inside divides the box into two compartments, one for wood and the other for canal coal.

CHIPPENDALE FURNITURE.

How to Identify a Piece of This Now Rare Work.

Pittsburg Dispatch. Thomas Chippendale, the maker of the particular kind of furniture which bears his name, was born in London, in Worcester. All his furniture was mahogany, and so beautifully marked that he evidently made a great point of choosing the most prominent parts of the wood for the most decorative effect. The next morning, bringing them to the boiling point; lift them out and add sugar to the syrup and cook well and pour it over the figs.

Cooked figs are much more digestible than raw ones. Wash them carefully and soak them over night. The next morning, bringing them to the boiling point; lift them out and add sugar to the syrup and cook well and pour it over the figs.

Bechamel Sauce. Bechamel sauce is made as follows: Mix well together in a saucepan two ounces of butter, one tablespoonful of flour. When thoroughly blended add a pint of hot milk, pouring it in gradually and stirring constantly, until the milk turns rather thick. Beat two eggs, add the yolk of one egg in a cup with a teaspoon of lukewarm water, turn it into the sauce and mix it well again. Season the sauce with salt and white pepper and it is ready for use.

Cardamon Cookies. Three eggs, one pint of sugar, cup of butter and lard mixed, half teaspoon of salt, half pint of milk, two teaspoons of baking powder, one cup of flour enough to make soft. Roll out thin and cut into rings, bake a delicate brown color. This will make enough to last one week.

SOME VALUABLE RECIPES.

Post-Intelligencer Menu. BREAKFAST. Rolled Oats, Cream and Sugar, Broiled Ham, French Rolls, Stewed Rhubarb, Warm Biscuit, Coffee.

LUNCHEON. Cold Meat, Radishes, Pickles, Stewed Dried Peeled Peaches, Apricot Fritters, Tea.

DINNER. Roast Beef, Stuffed Potatoes, Dandelion Greens, garnished with Hard Boiled Eggs, Baked Corn, Stewed Tomatoes, Milk, Coffee, Cheese, Fig Pudding, Coffee.

Terrapin Soup. Put the shells, heads and trimmings of three terrapins into a sauce pan with three quarts of water, and simmer for two or three hours; skimming it well. When all the good has been extracted from the

CAN GIRLS WRITE?

GOOD TASTE SHOWN IN THEIR STATIONERY.

The Old-Fashioned Letters of Our Grandmothers—A Few Hints on Answering Letters—What Girls are Doing—Sketching a Bride's Bouquet.

A good deal is said and written nowadays about letter-writing as one of the "lost arts," and that the fine-society young woman cannot write a note, much less a letter. It should be remembered, however, that letter writing is not the same sort of an "art" that it was in the days of our grandmothers. It is not a lost art, but a good thing, when writing was a rare occurrence on account, perhaps, of the high rate of postage, and when there was no telegraph, and the woman has her own desk, and the writing of a note or letter is almost daily occurrence. As a rule she writes with care, and good black ink should be used, as fancy inks are never in good taste. Sentimental paper is entirely a matter of taste, and not of form, but whatever you do, use only the best and most delicately scented sachet powder; violet is perhaps the pleasantest to all persons, and therefore the least objectionable.

Small monograms or one's address are water-color quiet but proper thing, and by all means have your paper unruled, so much for materials used, and now as to the form. All invitations should be answered in the same form they are given, no matter how trivial you are with the friend giving the affair. If the invitation is formal, decline or accept in the same formal way; if it is in the form of an informal note, give your answer in the same manner.

See that your letters are properly dated with your address as well as the day of the month, and then address the envelope with care. It is the fashion now to address those with whom your relations are intimate with the short "Dear So-and-So," instead of prefixing the pronoun "My," as in former days. The greatest trouble with letter writing today is that too little time and thought are spent; it is with that as in everything else, we must rush through in order to accomplish that which is necessary to do in the day. So bad letter writing is not so much our fault as the rapid age in which we live, though with this we may not excuse badly spelled words or a blotted page. If a little more care is exerted in writing notes and letters, we will soon hear less of it being a "lost art."

The girls who have their summer wardrobe planned have now time to devote to outdoor sports these bright, warm days. Cycling is the first amusement to be considered, for this is the time of year when the wheels are in motion, and there is nothing especially new in bicycling costumes. Serviceability and neatness are the two things of greatest importance in the dress. The dress should be made of a material that is cool, comfortable and looks well so long as they are fresh, but they soon lose their freshness that they are not advised. The best costume is a cloth skirt, with jacket and blouse, and a hat with a wide brim. Wash silks make stylish shirt waists and keep cleaner and fresher looking than those of cotton. Many more women are riding now than ever before, and it is an amusement that will probably grow in popularity.

Many girls are beginning to prepare for the June weddings which are sure to come with the beautiful days of all months. How things change! Time was when a girl would appear in public after her wedding invitations were issued, but now all is different. Functions of different kinds are given for the bride and bridesmaids, and gives dinners and luncheons for her maids and ushers, and this winter it has been quite a fad for the bride-to-be to give a party for her friends, and she is invited to the wedding and then to go back to the house for a chafing dish supper. This recalls another fad that was started by a young lady in Boston, and that is the having a water-color card made of the bride's bouquet. This happy idea occurred to the young lady who was so fortunate as to catch the bride's bouquet as it was thrown into the air, and she presented a sketch of it to the bride, and she showed it to all her friends, and so the fad has grown, and now the artist to paint the bride's bouquet has become as much sought after as a swell wedding as the florist or caterer.

The birthday stone for January is the garnet and for February the amethyst. The birthday stone for June is a pearl. You come with names to this earth. Ape owes to June her day of birth. With ring of pearl upon her hand, Can health, wealth and long life command.

The word "golf" is pronounced as if spelled "goff."

Man forms and educates the world, but woman educates man.

The word "fondant," as applied to cooking, means a soft cream covering or icing, made by boiling sugar and water together until it reaches a soft ball. After it is partly cool it is reduced to a creamy consistency by rubbing or beating. After proportions are one pint of sugar to half a cup of water.

Cream that is twenty-four hours old will whip more readily than new cream. You can either whip the cream and flavor the cream before beating or after it is whipped.

Cooked figs are much more digestible than raw ones. Wash them carefully and soak them over night. The next morning, bringing them to the boiling point; lift them out and add sugar to the syrup and cook well and pour it over the figs.

Bechamel Sauce. Bechamel sauce is made as follows: Mix well together in a saucepan two ounces of butter, one tablespoonful of flour. When thoroughly blended add a pint of hot milk, pouring it in gradually and stirring constantly, until the milk turns rather thick. Beat two eggs, add the yolk of one egg in a cup with a teaspoon of lukewarm water, turn it into the sauce and mix it well again. Season the sauce with salt and white pepper and it is ready for use.

Cardamon Cookies. Three eggs, one pint of sugar, cup of butter and lard mixed, half teaspoon of salt, half pint of milk, two teaspoons of baking powder, one cup of flour enough to make soft. Roll out thin and cut into rings, bake a delicate brown color. This will make enough to last one week.

French Bread Rolls. Take pieces of dough and roll with the hands on the board into thick rolls, taper at the ends. Put two of these side by side, pressing the ends together to make the finishing roll. Wash over with milk and bake in a hot oven.

A Clam Broth. Put two dozen medium-sized clams in a saucepan with their own juice and let them boil a very few minutes, just long enough to cook them through. As fast as steam arises skim it off. When the clams are done, strain the broth and add half a gill of bechamel sauce. Let it come to a boil, stirring the sauce in well. Then turn it into small cups (to serve), which must be kept very hot. Put two cups put a decoration of whipped cream about an inch deep.

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shells strain into a clean sauce pan, then put in the pieces of terrapin meat and boil an hour; the fat added after the meat has boiled for a short time. At the end of an hour take out the terrapin and put in a dish to cool; strain the soup into a bowl; put the bones into two quarts of water until all of the gelatine has dissolved, then add the strained liquor to it; a bunch of parsley; a teaspoon of pepper corns; a blade of mace; two cloves; a little chopped onion; let it all boil together for half an hour longer; strain the soup; cut up the meat and add to it, and have ready a white sauce, which add to the soup and serve at once.

To Broil a Sirloin Steak. Cut from a sirloin a slice two inches thick; pound it well; trim it nicely; salt on both sides; baste it over with melted butter and broil it over a moderate fire for fifteen minutes, if you want it rare; twenty minutes if you want it well-done. Put the steak on a hot plate and pour over it melted butter and serve very hot.

Stuffed Potatoes. Pare the potatoes very thin, or wash them with a brush and bake them in their skins. Use potatoes of even size and smooth surface. Bake only until they are soft enough to yield to a little pressure; remove from the oven, and from one side of each one cut a thin slice and with a teaspoon remove the entire center.

changeable tafetas, with the sticks and ends of nearly everything one can imagine. There is quite a fancy for animals' heads for the handle, and one sees gay cockatoos, fierce-looking rabbits with ears outstretched, little French poodles perched on a knob of jade, a graceful swan's head and neck enameled snow-white, serpents that really make one shudder, they are so realistic, and a hundred and one other kinds of handles, all quaint and old-looking and many beautiful. The imitation jewel effects, with gold and silver set in dainty designs, give many handles great artistic beauty. Then there are plainer handles of wood left with the natural twist. These sticks are sometimes stained green, brown or ebony, but are usually finished leaving the natural color to show the kind of wood. The dainty parasols for garden parties and carriage use show enameled sticks in white, pink or blue, with dainty Dresden china handles. There is nothing very new about Dresden china handles, except they seem to be prettier and daintier each season. Jade is also very fashionable to be used as handles for dressy parasols.

The revival of old fashions brings about a revival of old-time materials, though they are somewhat different in many ways. For instance, the old-fashioned silk poplin is very popular, but it is in more effects and cut into small checks in cream and brown, white and black, blue and red, and also in other combinations. The old-

TWO SMART BLOUSES.

1. Spotted mervilleux blouse the fronts gathered on the shoulders. The sleeves brought up to the top in butterfly fashion. Double bands of black moire ribbon arranged to form a peasant waistband.

2. Very original design. The entire underbodice is made of white lisse and lace. The collar and a simulated bolero in scarf pattern are of striped gray and white silk. Rosettes of geranium mirror velvet. Neckband of the same.

Mash it fine; season with salt, pepper, butter and parmesan cheese; allow about a teaspoonful of cheese to each potato; it needs to be rather highly seasoned. Replace the mashed potatoes in each of the shells; set the potatoes in the oven just long enough to heat through (about five minutes). They are delicious served hot for luncheon.

Savory Liver. Fry and one-half pounds of calf's liver, stewed the day before in one pint of water for thirty minutes; chop the liver into fine pieces, add a few bits of chopped bacon which has been fried; to the fat, from the bacon, put a tablespoonful of flour; simmer smooth, then add the lemon left from the stew; season well; add a tablespoonful of Worcestershire sauce; add the chopped liver, with half as much chopped potato as you have of liver; mix all well, and cover closely and heat thoroughly, then serve hot.

Apricot Fritters. Make a fritter batter by mixing a cupful of flour, the yolk of a raw egg, a salt-spoon of salt and a tablespoon of salad oil. Add to these ingredients just enough cold water to form a thick batter; let fall from the mixing spoon to test it. Have the frying kettle ready, half full of very hot fat. Open a can of apricots, and when ready to fry, beat the whole egg to a stiff froth and mix it in with the batter. Drop pieces of apricot, one by one, into the batter, and fry a light brown. Take out and lay on paper to drain, dust with powdered sugar, then serve. You can serve a sweet sauce with them if desired.

Banana Salad. Cut four bananas lengthwise, and then each piece into quarters. Put two small lettuce leaves together, lay several pieces of bananas on the lettuce, and cover with mayonnaise dressing.

French Bread Rolls. Take pieces of dough and roll with the hands on the board into thick rolls, taper at the ends. Put two of these side by side, pressing the ends together to make the finishing roll. Wash over with milk and bake in a hot oven.

A Clam Broth. Put two dozen medium-sized clams in a saucepan with their own juice and let them boil a very few minutes, just long enough to cook them through. As fast as steam arises skim it off. When the clams are done, strain the broth and add half a gill of bechamel sauce. Let it come to a boil, stirring the sauce in well. Then turn it into small cups (to serve), which must be kept very hot. Put two cups put a decoration of whipped cream about an inch deep.

Bechamel Sauce. Bechamel sauce is made as follows: Mix well together in a saucepan two ounces of butter, one tablespoonful of flour. When thoroughly blended add a pint of hot milk, pouring it in gradually and stirring constantly, until the milk turns rather thick. Beat two eggs, add the yolk of one egg in a cup with a teaspoon of lukewarm water, turn it into the sauce and mix it well again. Season the sauce with salt and white pepper and it is ready for use.

Cardamon Cookies. Three eggs, one pint of sugar, cup of butter and lard mixed, half teaspoon of salt, half pint of milk, two teaspoons of baking powder, one cup of flour enough to make soft. Roll out thin and cut into rings, bake a delicate brown color. This will make enough to last one week.

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