A PAGE FOR WOMAN'S EYES

THE ACCESSORIES THAT MAKE OR MAR A COSTUME

Essentials Like Hats, Furs and Suits Provided, Milady Is Now Interested In the Flimflams That Charm---A Blouse For Mornings and Another For Afternoons---A Pretty Negligee For the Forty Winks Between Functions

HATTED, shod and suited correctly for the winter, women may now interest themselves in the accessories that make or mar a costume.

The vogue of worsted embroidery on hats has reached the realms of milady's blouse, and some of the smartest of the crepe, crepe de chine and chiffon blouses are trimmed down the front with heavy floral designs worked with ordinary worsted in pale tints. The effect of this wool embroidery against the delicate material is very lovely, while the blouses that are trimmed with embroidery done with a huge needle and Angora wool are really things of beauty and, what is more, offer an excellent suggestion for the girl who makes her own clothes. A pale green or pale yellow georgette crape blouse with collar, cuffs and frill edged with Angora in a buttonhole stitch would be exquisite.

One of the blouses illustrated is of georgette crape and net lace daintily combined. The long sleeves have deep, snug cuffs, and a standup frill relieves the back of the V neck. Fancy little buttons in colored glaze fasten this pretty garment. One of the smartest specialty shops offers the other blouse, which is rose crape with a sailor collar and draped revers, on which silk tassels make a novel trimming, as well as on the deep cuffs.

Most of the new waists have high necks despite the large preference for comfortable low ones. Bare necks—at the back, at least—are not fashionable, and the woman in a turned down collar and open blouse is vying with these ultra effects. If she prefers comfort to style there are multitudes of dainty neck things—ostrich feather ruffs, ruches of tulle and ribbon, some with a touch of fur, and other pretty concections—which encircle the throat and give the high, swathed effect now fashionable.

The old shawl collar, so comfortable as well as unbecoming and so universally used, has given way to veritable neck muffs, to high collars sloping outward toward the top, so that the face may nestle down into it, to enormously high rolling collars, to collars standing very high in the back, but cut down toward the front. The new ones are very high, but soft. The thing to be careful of is that they may fail to keep up round the neck. Perhaps that is why many have plaited frilling above, which comes close under the chin.

The leg of mutton sleeves with the lowered shoulder line are the right thing for many of the new blouses, while some of the great dressmakers are ignoring sleeves altogether in evening dress.

Pale gray silk stockings seem to be the fashionable choice now and are replacing the buff colored hosiery which prevailed last summer. One sees the dainty gray stockings above patent leather pumps and above new buttoned winter footwear, for skirts are so short these days that an inch or two of stocking above the buttoned boot are not at all a startling vision. Skirts usually cover the boot top, it is true, but in sitting, dancing or turning suddenly this discreet length does not always prevail.

Gauntlet gloves are the latest craze. These gloves are made of white chamois leather and also in all the tan shades. The gauntlets of these gloves are deep and supple; they are drawn up over the coat or dress sleeves, and they give a sporting, attractive appearance to the whole turnout.

With the season at its height negligees are an important part of milady's belongings, one easy to slip on for the forty winks between an afternoon reception and an evening at the opera. The cut illustrates one of wistaria daphine silk, much plaited. Shadow lace makes a pretty bolero and short sleeves, and an empire effect is gained by a puffed girdle. The boudoir cap that goes with this negligee, which may be made in challis instead of silk, is a veritable skullcap of lace and ribbon.

Next after the evening gown and the coiffure surely come the jewel ornaments. One beautiful coiffure is built fairly high on the head, but given the modish flat effect over the forehead by a rich fillet and ornament, the fillet of pearls and the ornament of pearls and diamonds. With this is worn a delicate pearl necklace wth a small pendant of seed pearls, and in the hair is a dainty ornament of pearls and diamonds.

A useful lace, with tiny beadings at both edges, makes pretty scarfs to throw over the shoulders, the lace cut long enough to go around the neck and descend just below the waist, the edges top and bottom bordered with narrow lace. It also makes charming boudoir caps, strips of twenty inches long with the ribbon run through and sewed together; then these same ribbons are drawn in, a wider frill of lace forming an edging and maybe a dainty bow in front.

The demand in veilings at present is exceedingly broad, including scroll effects in hand run design arranged both in border and in all over patterns; soft, silky square veils, plain and with woven figured effects or corner motifs, and the clever chiffon and mesh combinations.

Black effects predominate, but midnight blue, African brown, purple and taupe are taken in the order enumerated.

Flesh pink lingerie is more fashionable than chalk white. Girls who like to occupy their fingers with "useful" fancy work are making envelope chemises, petticoats and nightgowns of flesh toned finest batiste and decorating them with sharp, long vandykes, outlined by a double four stitching in white thread.

THREE NEW YEAR'S MENUS

NO. 1.
Oyster Bouillon.
Roast Turkey, Cranberry Sauce.
Sweet Potato Croquettes. Creamed Onions.
Celery Salad.
Grape Whip. Coffee.

NO. 2.
Celery Soup.
Roast Turkey, Currant Jelly.
Rice With Tomatoes. Squash. Lettuce
Salad With Mayonnaise.
Orange Sponge.
Coffee.

NO. 3.
Tomato Bisque.
Roast Turkey, Apple Sauce.
Mashed Potatoes. Creamed Celery.
Coleslaw.
Wine Jelly. Lady Fingers.
Coffee.

Genevoise Potatoes.—Peel and cut into long strips one pint of potatoes. Wash, drain and dry on a cloth, then arrange in a deep buttered pan in layers, with salt, pepper and grated cheese; three tablespoonfuls of the cheese, two-thirds teaspoonful of salt and saltspoonful of pepper are sufficient for one pint of the cut potato. Over the top sprinkle two tablespoonfuls of melted butter, set the dish or top of the range for about four minutes, then place in a hot oven until tender.

Chocolate Sandwiches.—Cut the bread round if one does not have the round pans for baking or cannot buy the round loaves. The filling is made of unsweetened chocolate, grated. Prepare one-half cupful, moisten with sweet cream and sprinkle with powdered sugar.

Cheese Straws.—Roll some puff paste very thin, sprinkle one-half of it with dry grated cheese, a dusting of salt and cayenne pepper. Fold the other half on this, pat and roll thin again. Put on more cheese and season, fold and after rolling out cut in strips four inches long and three-quarters of an inch wide. Bake till light brown, pile up cob fashion on a napkin and serve.

GIBLET PIE.

TO bake giblet pie boil the giblets from the chickens until tender, then chop them in coarse pieces, add to them a slice of pickled pork diced, a hard boiled egg chopped, a grated onion, a half cupful of chopped dark meat, a chopped red pepper, seasoning, with a cupful of rich stock. Line a pie dish with good crust, then pour in the mixture, add a half gill of butter and a gill of cream in which a tablespoonful of flour has been mixed smoothly, put on the top crust and bake about forty minutes. Serve as a luncheon dish.

BROWNIE STICKS.

TAKE brown bread, cut three inches long, three-quarters inch wide; after slicing thin, as for any sandwich, spread with horseradish butter made by creaming three tablespoonfuls of butter and adding gradually two tablespoonfuls of grated horseradish root, one-half teaspoonful of lemon juice and a few grains of salt. Put this between two fingers or sticks of the brown bread; tie three together with yellow ribbon. They can be cut very narrow if one can handle them without breaking.

PUMPKIN PIE.

ADD the beaten yolks of four eggs and a cupful of white sugar to two cupfuls of pumpkin that has been stewed and put through a colander. With this mix a quart of milk, a teaspoonful of cinnamon, mace and nutmeg mixed and the whites of the eggs, beaten stiff. Line a very deep pie dish with a good paste, cut slashes in it here and there, stir the pumpkin custard well from the bottom and put into the pastry. Bake in a steady oven. Served with old fashioned farmer's cheese this pie makes a substantial dessert.

HOLIDAY REMNANTS

AFTER your holiday dinner you will probably find that you have a goodly portion of turkey left. This does not mean the large white slices of the breast, for this portion of the meat can be simply arranged on a platter and eaten as it is.

A salad of the white meat of turkey is as good as if not better than chicken salad. Take one cupful of turkey meat, rather coarsely chopped; one cupful of celery, also rather coarsely chopped; the whites of three hard boiled eggs, also chopped. Put the yolks of the hard boiled eggs into a bowl and mash and then pour over them three tablespoonfuls of melted butter or pure olive oil. Into this put one teaspoonful of salt and one of mustard, with a dash of red pepper; then thin with half a cupful of good vinegar.

Another way to use the white meat of turkey is to chop it fine, then put a spoonful of cranberry sauce that has been run through a colander in the bottom of a mold or small bowl, on this a layer of chopped turkey, then a layer of cranberry, and so on till the mold is full. Press hard and put in a cold place till ready to use; then turn out on a platter.

Turkey Croquettes.—Take one cupful of turkey meat, chopped fine; one cupful of breadcrumbs, one spoonful of butter and two of cream; season with salt and pepper; mold into little fancy shaped cakes and fry.

Turkey patties are made exactly as are chicken patties. To one cupful of turkey take one cupful of turkey gravy or one cupful of water made rich by a generous lump of butter, season and thicken with a little flour; pour into pastry shells and bake in a quick oven.

HATS IN PERSPECTIVE

WOMEN probably did not begin to wear hats until about the tenth century. If so early, and then it was the lofty headdress draped with some material, which it must have been trying to keep on even indoors and quite impossible to wear in the wind.

According to the "Anatomy of Abuses," written in Queen Elizabeth's time, women's hats were very nearly as perplexing then as they are today:

"The fashions be rare and strange, so is the stuff whereof the hats be made divers also, for some are of silk, some of velvet, some of taffeta and some of wool and, which is more curious, some of a certain kind of fine hairs. These they call beaver hats of 20, 30 or 40 shillings price, fetched from beyond the seas, whence a great sort of other varieties do come besides."

In the reign of Henry VIII. hats assumed a "greate richnesse more beautie," but in the times of the first James they became even more ornate, jewels of price and occasionally small mirrors being used in their adornment.

But for adornment men's hats were in their zenith in the days of Charles. The big felt hats with the long feather curled around them, fastened with a buckle, often of great value, gave a dashing air to the Cavaliers, which absolutely cast the tall, solemn hats of the Puritans and "psalm singers" into the shade.

Men's hats have suffered great changes since the time of Charles, and it is more than doubtful if they will ever again become ornate. Indeed, save in very remote parts of Wales, where the old men—some of them—still wear the high crowned steeple hats, there is nothing especially peculiar about the headgear of the English peasantry.

A Kitten In Fillet

Chain 40:
1st Row—15 sp.
2d Row—8 sps, 2 b, 5 sp (ch 5 turn).
3d Row—4 sp, 3 b, 8 sp (ch 5 turn).
4th Row—2 sp, 1 b, 4 sp, 2 b, 1 s, 2 b, 3 sp.
5th Row—4 s, 5 bl, 2 sp, 2 s.
6th Row—3 s, 7 bl, 5 s.
7th Row—6 s, 5 bl, 2 s, 1 bl, 1 sp.
8th Row—1 s, 9 bl, 5 sp.
9th Row—5 s, 7 bl, 3 sp.
10th Row—5 s, 6 bl, 4 sp.
11th Row—4 s, 5 bl, 3 sp, 1 bl, 2 sp.
12th Row—2 s, 2 bl, 3 sp, 4 bl, 4 sp.
13th Row—4 s, 8 bl, 3 sp.
14th Row—4 s, 7 bl, 4 sp.
15th Row—5 s, 7 bl, 1 sp, 1 bl, 1 sp.
16th Row—2 s, 2 bl, 5 sp, 1 bl, 5 sp.
17th Row—5 s, 2 bl, 8 sp.
18th Row—8 sp, 3 bl, 4 sp.
19th Row—2 sp, 4 bl, 9 sp.
20th Row—10 sp, 4 bl, 1 s.
21st Row—1 sp, 1 b, 1 s, 1 b, 11 sp.
22d Row—13 sp, 1 b, 1 sp.
23d Row—2 sp, 1 b, 12 s.
24th Row—15 sp.
Ch 5 at turning of each row.

A Beautiful Evening Coiffure For the Opera

ACHIEVING the beautiful mien between the too simple arrangement of the hair, which spoils the effect of an elaborate evening gown, and the too complex result that often looks tortured, this coiffure, without ornament, bandeau or visible pins, nevertheless is a model of contour. Arranged in natural waves and puffed at the ends the hair gives an impression of permanency and grace that is very satisfactory.

HOMEMADE HOLIDAY CANDIES

CHOCOLATE CARAMELS. — One cupful grated chocolate, one cupful milk, one-half cupful butter, one cupful molasses, two cupfuls sugar, one tablespoonful vinegar. Boil thirty minutes. Cut while warm.

Sugared Caramels.—One-fourth pound of chocolate, one cupful milk, two cupfuls sugar, a piece of butter size of egg. Boil five or six minutes, remove from stove and beat until it commences to sugar around the sides of kettle, pour quickly into buttered pan and cut while warm.

Spiced Chocolate Candy.—Two cupfuls brown sugar, one-half cupful grated chocolate, one-half cupful water, piece of butter size of an egg, spice to taste with ground spices. Boil until hard.

Chocolate Candy.—Two cupfuls sugar, one-half cupful milk, butter size of an egg. Boil ten or fifteen minutes, then add two squares of chocolate. Flavor with vanilla and cut into squares before cold.

Cocoanut Drops.—The white part of a cocoanut grated, the whites of four eggs well beaten, one-half pound sifted white sugar. Flavor to taste. Mix all as thick as can be stirred. Lay in drops an inch apart on paper in a baking tin. Put them in a quick oven, removing when they look yellowish.

Molasses Candy.—Three cupfuls brown sugar, one cupful molasses, one cupful water, one-half teaspoonful cream of tartar, butter size of a walnut. Pull to whiteness.

Butterscotch.—One cupful brown sugar, one-half cupful water, one teaspoonful vinegar, piece of butter size of walnut. Boil until crisp.

Ice Cream Candy.—Two cupfuls granulated sugar, one-half cupful water, two-thirds teaspoonful of cream tartar, butter size of an egg. Flavor with vanilla. Drop a few drops in a cupful of cold water, and if it is brittle it is ready to pull.

Horehound Candy.—Steep one tablespoonful of horehound in one-half cupful water, strain and add one pint of sugar and one tablespoonful of vinegar. Boil without stirring.

Nut Candy.—Two cupfuls of water, two cupfuls sugar, three tablespoonfuls of molasses, three tablespoonfuls of vinegar, butter the size of an egg. Boil until it will harden in cold water. Butter a pan and cover the bottom with nuts. Pour over the boiled mixture and put away to harden. When cooled a little cut into squares.

THE FUNCTION OF PENNIES

MME. MARCELLA SEMBRICH is trying to figure out how she can square herself with a young contributor to the recent Polish day fund. The amount involved is part of a nineteen cent gift, graciously bestowed by three children.

About 3 o'clock one day a canvasser climbed the steps leading to a fine old mansion. The butler opened the door to admit her just as the children were going for their afternoon outing. Mrs. Harrison was not at home. The canvasser handed the butler an official looking card, asking that it be given to her later. Phil, the older boy, took the card and read:

"Will you not help the women and children of Poland?

"Five cents will be as gratefully received as $1."

"Why, I've got 5 cents," he said impulsively, delving down into his pocket.

"Wait and I'll get my bank!" cried Jimmy, the younger boy. He quickly produced it and pounded out two coins.

"Me, too," said little Betty, white capped and coated and shod. She couldn't read, but the crimson and white badge of the faraway country had caught her eye. She opened the little purse in the top of the round white muff, which she was carrying solely for effect, and gravely presented the entire contents.

Then the boys started for the park opposite. But Betty seated herself on the topmost broad doorstep and sturdily refused to move. There she sat expectantly until dusk, when she saw her mother coming down the street. She ran to meet her as the boys scurried across from the park.

The great event of the afternoon was related. Mother knew all about what it was for and had stopped in uptown and given her own money, and she said she was proud of her boys.

"Well, I thought we could afford to give 5 cents to anything," said Phil rather arrogantly.

"I gave two nickels," broke in Jimmy. "And the card said 5 cents made her as glad as a dollar, so I made her as glad as $2. And Betty gave her some too."

"Bless your heart, Betty," said Mrs. Harrison, catching the little hand in an extra love squeeze, "and what did you give?"

"All my shiny pennies—one, two, free, four—and I waited on the steps most free hours, and, muvver"—the voice was very aggrieved, "the gurdy and the monkey didn't come yet."

POINTERS FOR 1916

POWDER PUFF HANDKERCHIEFS.

THE latest handkerchief contains a pocket in the center which is meant to contain a powder puff. To make these select a linen or silk of the same quality as the handkerchief itself and cut a square measuring three inches on a side. Cut a circle about an inch and a half in diameter in the center of the square. The circle can be turned under and neatly hemmed or feather-stitched in the same manner in which the square is applied to the handkerchief. If you make your own handkerchiefs it is easier to have the square exactly the quality of the handkerchief; then you can hemstitch, picot, scallop or lace the edges to suit yourself.

HOLIDAY MINCEMEAT.

A CUPFUL cooked meat, two cupfuls chopped apple, one-half cupful seeded and chopped raisins, a cupful jelly, marmalade or preserves; a lemon, a cupful brown sugar, a teaspoonful salt, one-half teaspoonful cinnamon, one-half teaspoonful allspice, one-half nutmeg, one-half cupful strong coffee, one-quarter cupful vinegar.

The meat used may be any portions of cooked steak, roast or boiled beef, veal or tongue, corned beef or mutton.

The fruit may be apples, raw or stewed and portions of any kind of canned fruit or a variety of jellies, jams, preserves, etc., too small to be used on the table. Mix all thoroughly.