

THE BOUDOIR

Dame Fashions Diary

SMART AUTUMN COATS

NEW AND FAMILIAR FEATURES IN LATEST MODELS.

For Home Sewing the Double-Breasted Model is Easily Followed and Makes a Very Effective Garment.

Autumn coats are appearing now in great numbers, and there is a great tendency in the long ones toward a difference of length between the front and the back. The old beetle cut, with the fronts rounding up into a V opening, and the back like a deep scallop, is getting considerable attention, this design being shown among the three-quarter models. As the style is somewhat more dressy than the



longer coats with straight bottom, the beetle-back model is made up in the finer coatings, with silk linings, or else in two-toned plaid wools with a facing in the gayer color. The dresser of the beetle coats, those of silk, satin, poplin and lace and chiffon combined are, of course, for the finest wear, but in spite of the fact that the wool ones are for practical use the sleeves of these are rarely quite to the wrist, and there are other very coquettish details, huge buttons in the lining color being among them.

If the bride-to-be expects to have rather a useful traveling gown of cloth or serge she would do well to try on one of these checked or plaid wool coats in harmonizing colors, for

as part of the skirt would show the coat color would need to match. For home sewing one such model is shown in the illustration, which is of green and black Scotch check with a plain facing of the green. The coat is slightly double-breasted and fastened to the neck, where it is finished with a military collar. When this is thrown back, the lining forms a contrasting collar and revers, but this part of the coat is capable of a different arrangement, if liked, as is shown by the small view of the model, which employs a separate goods for the collar and cuffs. The sleeves are of the loose sort approved for the style, the lining forming the cuffs, and the pockets are of the patch sort, which are so easy for the home dressmaker to put on.

If liked, this model could be used for the coat of a suit in a rough wool, and it would be very handsome and useful if it were of black satin outlined with silk braid or finished with a puffing of the same. The smarter coat might need to have the sleeves shortened a little, for wrist-length sleeves are rarely used for the smarter wraps. The double-faced wools are shown in all of the big shops at prices that vary according to the quality of the goods, but as the fabrics are all wide, very little would be needed for such a wrap. Ready made the garment would cost from twenty dollars up to fifty, although there are always cheap coats in the latest styles, and if one is lucky enough to find a good fit and color in one of these the cheap coat is sometimes very satisfactory.

The home making of a coat is not to be advised unless the sewer possesses the skill to give it the neatest tailored stamp, and she would, besides, be much helped if she had the heavier pressing done by a tailor, as feminine strength is scarcely adequate to the output needed.

MARY DEAN.

CARE OF THE SILK UMBRELLA

Usually Disappointing in Its Wear Because It Has Not Received Proper Care.

A silk umbrella seldom receives the proper care, and consequently is usually disappointing in its wear. A soft silk wears the best, with a carved or natural wood handle, although silver, gold, ivory, Dresden china, etc., are all used. A steel frame is lighter to carry and admits of a closer roll. When carrying your umbrella on the street not in use, keep it furled; if hanging in your closet keep its case on. In fact, it presents a very neat appearance if the case is on when it is carried. To furl, grasp the stick in the right hand, shake out the folds, wrap them closely around the stick, beginning at the lower end, and smooth as they are wrapped around the stick, then fasten with the silk band and slip on the silk cover.

When coming in with a wet umbrella, stand it handle down to dry, then wipe off the handle and ferrule, and furl the silk sections. If the silk gets a spot on it, remove it with a silk rag, warm water and soap. Clean a gold or silver handle with whiting, wash a china handle in warm soap suds, rub up a wooden handle with a very slightly oily rag.

A good way to mend a silk umbrella is to wet a piece of black cotton-plaster and fasten it to the silk just under the tear and let it dry. It is a much more satisfactory procedure than darning. It closes the hole and there are no stitches showing.

Fashion's Fancies

An exquisite combination is a gown of cream voile with a deep hem, girle and cuffs of cerise satin.

Brown and green are most harmoniously blended in a frock of green-shaded taffeta and brown chiffon.

In no case must a costume be over-trimmed. We look now for the lines and fit, rather than the decoration.

Shadow lace, either in white, cream or dyed to match the gown, is much used on the soft, shimmery taffetas.

All-white handbags and parasols and beads, buckles and rings are entirely new. There is a great vogue for this snowy effect.

Feathers are favored beyond all other trimmings for the dress hat. No price seems too extravagant to invest in these hat trimmings.

Black in combination with apple green is approved by makers of delectable gowns for afternoon dresses. In satin this shade of green is especially pretty.

Open Air Frocks.

One or two very smart open-air frocks will be worn soon, particularly a coat and skirt of linen, arranged in cream and saxe blue stripes, with a deep purple straw hat and a long quill. Very smart also is a white cashmere opening at the neck, with a short turning collar of crepe meteor, and fastening with buttons covered with crepe. It has pockets at the side, buttoned in the same manner, and is finished with a white patent leather belt and a white hat.

WHITE LACE WAIST



This attractive waist is of white lace with sleeves cut in one piece with the body of the waist.

It is trimmed at the bottom in corslet fashion with beautiful embroidery in colors and bands of gold galloon; the latter also finishes the neck.

Brims All Ways.

The brims of the new fall and winter hats are twisted and turned in every conceivable angle, says the New Haven Journal Courier, one side so wide and high as to completely hide the crown and often most of the highest trimming.

DAINTY TABLE FAVORS

SUGGESTIONS FOR TEAS TO FORTHCOMING BRIDES.

Family Taste and Ingenuity Shown in Knickknacks of Uncommon Cleverness—Pure White for Novelties.

The teas given to forthcoming brides are graced by the most charming favors. The best of the trifles are bought at the high-class confectioners, where they are to be found in a more novel and elegant form than elsewhere, but smart florists also show some very pretty things for this purpose, as well as most of the large department stores. Here and there, too, one sees a tea table embellished with homemade knickknacks of uncommon cleverness, some of these imitating the shop articles, and some inspired by the family's own taste and ingenuity.

As the bride's newest bouquet is to be in pyramid form, little corsage knots are made in this shape of artificial flowers. Various tiny posies are mixed together, wee pink buds, or red ones, or yellow ones, forget-me-nots in several shades of blue, pansies in all colors. The most delicate green is used with these, fragile bits of asparagus fern and other feathery tufts and small leaves. When the little bouquet is made up in the pointed shape, it is inclosed in a horn of lace-edged paper and the handle tinfolied. All of the flowers used are very cheap just now, and for the paper holders, when the pretty things are made at home, many girls buy the packages of round lace-edged paper used upon cake and bonbon dishes and sold at ten cent stores. If there are to be men guests at the function boutonnières for them are made up in the same manner. The rounds of paper need to be cut the required size and the edges pasted together. Such corsage knots and boutonnières are permissible for any smart tea, dinner or luncheon.

The novelties strictly for bridal use are always in pure white. There are tiny dolls dressed as brides, wedding trunks, slippers, little satin bags containing rice or confetti, wedding bells, wee automobiles holding flowers or candy, etc. Occasionally a groom in black get-up, with the traditional white boutonniere, is shown in this snowy gathering, and one such little gentleman adds a very realistic note to the decorations of the table. Painted figures on cardboard bedeck place cards, the brides, bridesmaids and black-coated men all cut out and held up by a little rest at the back of the card. The cards are very easy to make if anybody in the family has a gift for water-color painting, and when they are printed they are cheap enough.



Dates stuffed with peanut butter and then rolled in sugar are a pleasing change from dates stuffed with nuts. If a curtain or portiere pole is rubbed with hard soap before being put up the draperies will slip on easily.

Dates and figs cut in small pieces and served with plenty of sugar make a tasty accompaniment to a dish of rice boiled in milk.

Cheese may be kept soft and good for a long time if wrapped in a cloth wrung out in vinegar and then wrapped again in dry cloth.

Whole wheat or brown bread cut into very thin slices and spread with unsalted butter is tasty served with oysters on the half shell.

Strange as it may seem, beef may be kept for months if immersed in sour milk. The lactic acid destroys the germs of putrefaction.

Scraps of toilet soap should be saved and when half a cupful or so is on hand it is a good plan to make the scraps into a soap jelly.

Use hot milk instead of cold when mashing potatoes and they will be fluffier.

Chicken fat is far better than butter to use in making a white sauce when creaming chicken.

Always lower the temperature of the oven somewhat fifteen or twenty minutes after a roast has been placed in it. This will insure that the juices be retained.

On rainy days, when it becomes necessary to dry clothes within doors, use your theoretical knowledge that heat rises and hang them as high up as possible.

Gooseberries and Cream.

Pick off stems, thoroughly wash and carefully drain on a cloth a quart fresh, sound, large gooseberries; place on a dish, sprinkle two tablespoons powdered sugar over, lightly mix; whisk 1½ gills cream till well thickened but not quite to a froth, adding two tablespoons sugar; whisk for a minute, pour over the gooseberries and serve.

Tea Ice Cream.

Boil a quart of milk and then pour it over one ounce of tea leaves; let steep covered for five minutes. Strain into a bowl over a caramel made of two ounces of sugar. Beat the yolks of eight eggs with one-half pound of powdered sugar; stir the milk into this mixture, and place the whole over the fire, gently stirring until it thickens.

COMFORT IN TRAVELER'S TEA

One Wise in Lore of Creature Comfort Never Wanders Far Without Her Own Tea Caddy.

In traveling both at home and abroad, there is great comfort in your own cup of tea. On the steamer, particularly, you miss your own brand and the well-versed traveler who is wise in the lore of creature comforts never wanders far from home without her tea caddy. It adds greatly to her popularity. "Of, if I only had a good cup of tea," is the general cry on shipboard and then this far-sighted woman produces the cheering leaves, and she becomes the center of attraction, and has her little coterie every afternoon. There are some who prefer it for the morning meal, too, instead of the usual mediocre coffee with condensed milk.

For this poignant need of the traveler, a charming little tea box of mahogany containing a small silver tea caddy and a little tea ball, reproducing a miniature tea kettle, has been put upon the market. It is very simple in arrangement, compact, and easy to pack and makes a really practical gift.

There are many places on the continent where good tea is a real luxury, and many an unsophisticated American is astonished when she pays her bill for what she considers a very simple repast. She finds that her cup of tea costs more than a very elaborate dessert, and so it is a great economy as well as comfort to carry your own tea with you.

HINTS ON CANNING GREENS

Method Which If Followed Carefully Will Insure Success Every Time.

Many things used for greens may be canned by the following method: Pick over carefully and wash the leaves—mixture of kinds is desirable; cook in boiling salted water as for the table until nearly done; do not have much water, but cook in closed kettles to make the steam do the work. Then pack closely in jars and pour over them boiling vinegar to fill every air space, then seal tightly as any other canning. Pack the greens closely in the jar, and when pouring in the boiling vinegar, run a knife blade around the edge in order to open up the spaces for the vinegar. Wrap each jar in brown paper, or put into paper bags, and keep as other canned fruits. Spinach, mustard, chard, beet and other greens are put up in this way.—Commoner.

Tomato Sauce.

One cup strained tomatoes, two tablespoons butter, two tablespoons flour, quarter teaspoonful salt, sprinkle with pepper. Melt the butter, add flour, blend thoroughly; add gradually strained tomato, stirring constantly. Boil three minutes or more. Season with salt and pepper. If desired, a little chopped onion may be fried with the butter and removed before adding flour, and have baked crackers with it. Split round crackers in halves, spread a thin layer of butter on the inside. Place them the buttered side up in a pan and brown in a hot oven. Serve plain or with tomato sauce or any kind of soups or oyster stew.

Danish Pudding.

One pint dried bread crumbs; roll fine; put tablespoon butter into fry basin, mix crumbs with half cup sugar and brown in fry basin. Make a pint or more of apple sauce, sweeten, flavor with fresh lemon, put layer of sauce and layer of bread crumbs into pudding dish; when the dish is full put melted butter on the top; bake half hour, then let the pudding get cold and cover with whipped cream. It is better to make the day before it is to be served. It is improved by putting a little fruit spice into the pudding before baking.

Pineapple Pudding.

Drain the juice from a can of pineapple (grated). To the fruit add one-half pound marshmallows broken in small pieces, one-half cupful sugar, one-half cupful chopped English walnuts. Let stand a while, then over it turn one pint heavy sweet cream and whip all together until it becomes a stiff froth or when dropped from the spoon it will stand alone. Stand on ice until ready to serve.

Plum Pudding.

One pound currants, one pound seedless raisins, one pound suet, one quarter pound candied lemon peel cut up fine, one pound sugar, one pound flour, three eggs, one teaspoonful cinnamon, one teaspoonful nutmeg, one small turnip, one small carrot, one small apple, one small potato, this must be grated; mix with three-quarters cup cider. Put in cloth and boil eight hours.

Tutti-Frutti Ice Cream.

Take a tablespoonful each of the following preserved fruits: Raspberries, strawberries, currants, apricots, green gages, gooseberries, plums and ginger. Add to these a little candied orange peel, cut into tiny, thin pieces. Sweeten a quart of cream with one-half pound of sugar, and add to it a cordial glass of nuyau; then thoroughly stir in the fruit and freeze.

Shrimp Salad.

Cream two tablespoonfuls of butter and four tablespoonfuls of flour together, add yolks of three eggs and two cups of milk and cook until thickened. Add salt, pepper and a pinch of cayenne pepper, one-half teaspoonful of mustard and one can of shrimps broken in small pieces.

THE SCRAP BOOK



TRIBUTE TO THE JUNGLE.

That India still pays its annual tribute of human life to the jungle is shown by a statement made in a recent issue of the London Times. During the past three years the number of deaths from snake bite or the attacks of wild animals has steadily increased. Rising waters have driven the serpents out of the lowlands up into the villages, and have diminished the natural food supply of the larger animals.

In 1910 55 persons were killed by elephants, 25 by hyenas, 109 by bears, 61 by leopards, 218 by wolves, 853 by tigers, and 688 by other animals, including wild pigs. No less than 22,478 died from the bite of poisonous snakes. The grand total of mortality is 24,878.

During the same year, 93,000 cattle were also killed by wild beasts and snakes.

The losses on the part of inhabitants of the jungle were nearly but not quite as great as those of their human enemies and domesticated animals combined. Ninety-one thousand one hundred and four snakes and over 19,000 wild beasts of various kinds were killed.

A WATERLOO DISPATCH.

There has just been published Blucher's dispatch which gave Berlin the first news of the victory of Waterloo. It was addressed to the governor, and said:

"I inform your excellency that in conjunction with the English army under Field Marshal the Duke of Wellington, I yesterday gained the most complete victory over Napoleon Bonaparte that could possibly be won."

"The battle was fought in the neighborhood of some isolated buildings on the road from here to Brussels bearing the name 'La Belle Alliance,' and a better name can hardly be given to this important day. The French army is in complete dissolution, and an extraordinary number of guns have been captured."

"Time does not at this moment permit me to send further details to your excellency; I reserve them for a future occasion, and beg you duly to communicate this joyful news to the good Berliners."

(Signed.) "BLUCHER."

This dispatch reached Berlin on June 24, 1815.

OLDEST FIRE TOWER.

At La Coruna, in northern Spain, may be seen a fire tower which is, with the exception of the ruins of the Roman lighthouse at Dover the oldest of all existing structures of this kind. The exact date of the erection of this tower is unknown. According to an ancient tradition, it is accredited to Hercules, whence its name Torre de Hercules. Others say that Phoenicians, who established several colonies in Spain, had erected this light-tower for their northland cruises. However, judging from the inscription, it is more probable that the Roman emperor Trajan (98 to 117 A. D.) erected this structure. The inscription also mentions the name of Servius Sulpus of Lusitania as the architect. The tower is built of ashlar and is nine meters square and 40 meters in height. It has six separate stories, which can only be reached by a circular staircase around the exterior of the tower. The lighthouse was restored in 1684, but at the end of the eighteenth century was again in ruins. In 1797 it was rebuilt by the Spanish government and still sends forth its beams.

FRANCE'S LOW BIRTH RATE.

Statistics show for last year 34,867 deaths in France in excess of births. The depopulation of France, states Dr. Variot, the eminent children's physician, is not due to high death rates, but to low birth rates.

In 1862, when the population of Paris was 1,721,317, there were 52,312 births. In 1907, with a population of 2,728,731, there were only 50,811.

Germany, whose people numbered 60,000,000 in 1905, had increased to 64,800,000 by the year 1910. The German population is increasing at a faster rate than that of Great Britain.

SOUTH AFRICAN STOCK.

A summary of the returns of the live stock in South Africa as ascertained by the census in May of last year gives the following results: Cattle, 5,796,000; horses, 719,000; mules, 93,000; asses, 336,000; ostriches, 746,000; woolled sheep, 21,482,000; other sheep, 8,314,000; angora goats, 5,257,000; other goats, 7,487,000. The Cape Province supplies by far the principal proportion of these figures, viz.: 2,115,000 cattle, 339,999 horses, 728,000 ostriches, 11,051,000 woolled sheep, 6,082,000 other sheep, 3,340,000 angora, and 4,613,000 other goats.

THE SPEED OF THOUGHT.

How fast do impulses travel along the nerves? The speed has been duly measured by the aid of the elaborate apparatus with which the physiological laboratory of today is supplied. In man the rate has been set down at about 114 feet a second.

This measurement has reference to the rate at which messages of the bodily telegraph system are sent from nerve centers along motor nerves or those destined to bring muscles into play. But a second class of nerves exists in the body called "sensory," whose duty it is to convey messages from the body to nerve centers. The rate of impulse in the sensory nerves is quicker than in the motor nerves. Investigators give varying rates, from about 168 feet to 675 feet per second, an average rate being 282 feet.

Physiologists have made careful calculations regarding what is called our reaction time. Here we endeavor to calculate the interval which elapses between the impression made on our organ of sense and the giving of the signal which registers the impression as received by the brain and translated into terms of consciousness. Different results, due, no doubt, to the varying nervous capacities of the individuals, have been obtained. In one series the interval averaged .1087 of a second and in another .1911.

Signaling to the eye by means of a light demanded for its reception and demonstration .1139 of a second. In the case of a sound the interval was .1360. An electric spark used to stimulate the eye gave as reaction time .1377 of a second when the signal was given by the lower jaw and .840 when given by the foot.

TYPEWRITER VS. COAL HEAVER.

The girl who is operating a typewriter doesn't appear to be doing very heavy physical labor, as compared with the brawny individual in the stokehold of an Atlantic liner who is shoveling coal into a hungry furnace, but this is one of the many instances in which superficial appearances are deceptive, as a comparison of the force expended by the two will show. The stoker may be credited with handling one ton of coal per hour, or eight tons per day, plus the weight of his shovel. Adding the shovel to his 17,960 pounds of coal, he expends about 20,000 pounds of energy. For each key struck on the typewriter there is an expenditure of something over three ounces of energy, or, say, one pound to the average word. A fair operator will average 1,500 words an hour, or in eight hours 12,000 words—12,000 pounds of energy. To throw over the carriage for each new line requires on an average three pounds of force. Twelve thousand words will make 1,000 lines, so there are 3,000 pounds of energy to be added to the 12,000, making 15,000 pounds of energy expended—which compares pretty well with the stoker's 20,000, all things considered. A really fast operator would push the expenditure of energy in to 25,000 pounds or more.

DEATH LIST OF SOME WARS.

The total number of British killed in action in the South African war was 5,744; 22,829 were wounded, and 16,166 died of wounds or disease. The number of Boers killed or mortally wounded was about 3,700; about 32,000 prisoners of war were taken, 700 of whom died. The United States' loss in the war with Spain was 336 men killed, 125 mortally wounded, 5,277 died of disease. The Spanish loss was 30,000, the majority dying from disease. According to the report of the provost marshal general the casualties of the Union army from the beginning of the American Civil war to August, 1865, were as follows: Killed, 67,976; died of wounds, 25,947; disease, 183,464; disabled, 224,306. Confederate losses were: Killed, 51,625; wounded, 227,871. In the Union navy there were 4,030 killed and wounded in action, 2,532 died of disease, and 2,070 died from other causes. Japan, according to one computation, is said to have lost 167,400 in killed, wounded and captured in the Russo-Japanese war, while Russia's losses were computed to be 388,500 men.

THE LAST STRAW.

Few food cranks have carried their yearning after the simple life to such an extreme length as did one Roger Crab, who, in spite of his strange fare, saw a fair part of the seventeenth century. Up to his twentieth year he was normal-minded, then he turned vegetarian, and framed his apology: "Butchers are excluded from Juries, but the receiver is worse than the thief, so the buyer is worse than the butcher." From the banning of meat he turned his attention to butter and cheese, and thought that he could live without them. He went even further, and banned all things edible, till at length he achieved the fine art of feeding upon dock leaves, grass and water, at a gross cost of about a penny a week.

A THIRSTY CITY.

Official statistics just published by the municipality of Munich, Bavaria, show that the city still holds the record for the per capita consumption of beer, the amount per head of the population last year being 70½ gallons; the average consumption per head of population in England is only 26 gallons. The Munich breweries produced last year 81,752,000 gallons of beer, of which 42,500,000 gallons were drunk in the city, while the rest was exported to other parts of Germany and abroad. This home consumption represented an increase of 2,310,000 gallons as compared with 1910.