

Fads and Fashions

By Florence Fairbanks

NEW YORK, April 1.—Easter, with its delightful revelations of spring fashions, its bewildering surprises and spectacular displays is rapidly approaching and the fashion shops are overflowing with the most tempting and enchanting displays of feminine finery for the bonnie Easter tide. Judging from the gorgeous exhibitions in the large shops the coming Easter parade will be a thing to be remembered. A survey of the situation shows that one piece dresses hold the first position among spring fashions. Except for the lingerie frocks, most of them are elaborate garments, suited for evening and dressy afternoon wear. Simpler gowns are seen in serge, panama, satin, crepe, voile, marquisette, chalis and foulard. These fabrics are capable of every modification, from a simple and inconspicuous walking dress to an elaborate robe for evening wear.

Black and white combinations are looked upon with favor, and so are blues, in every shade from navy to Copenhagen, grays, tans and soft browns, violets and, as a novelty, mignonette green. Red is little seen except as trimming touches on dark rimmed models, and other bright colors are used in the same way.

The distinguishing feature of the conspicuous gowns of the present style are wide collars, draped fichu, invariable revers, panel sashes and peasant sleeves in three quarter and elbow length. Vivid shades are, as a whole, favored, but veiled with chiffon to soften them, or revers and collars are covered with lace so that only the edge of the real fabric shows.

Skirts Narrow.

Skirts are still narrow, as in the suits, though not extremely so. The average width, it might be said, is 2 1/2 yards. They are plain, gored, with bias folds, bands or pleated flounces at the bottom edges, or have a short tunic effect finished with kilts to the hem, or are in long tunic style with straight band or pleated flounce finish, or in double tunic mode, giving the appearance of a double skirt. The broad, straight panel sash is tacked to the shortened waist line, and falling about to the knees, is quite modish. In tailored gowns these panel sashes are of the fabric itself, and are bound with braid. In dressier effects the model is shown in ribbon, satin or chiffon.

In nearly all the new suits the favored trimming is braid, especially the wide braid, which sometimes forms the collar, cuffs and revers, and trims the skirt as well. Panels of braid coming down the front and back of the jacket, and confined in the same way on the skirt, are distinctly the thing. Narrow braid is also very smart, especially when worked out in ornamental design on the skirt and revers. There is merely a hint of this, and it is not allowed to become too prominent in the color scheme. Buttons are also very much in evidence, some of them of the same color as either the suit or the trimming, or as both and some of them silver or gilt. These latter are very small, quite tiny in fact. In general, however, the new suits, except the elaborate satin ones, are rather plain, comparatively little trimming of any sort, outside of braid, being used.

Handwork Popular.

Handwork is the dominant note on many of the spring models of blouses. Voile and marquisette are perhaps the newest forms in which lingerie blouses appear. The cool durability of these open mesh fabrics is appealing to the one who is planning to outfit for summer wear. Most of the new blouses are of the simplest styles. The kimono blouse is the pattern most generally used. It is made collarless for those who have pretty throats and the courage of their convictions. This same type can be worn with adjustable collars.

There are many ways of employing hand embroidery on lingerie blouses. The square meshes form excellent guide lines for straight conventional patches of different colored threads. A cream voile with a yoke outline in three shades of blue, for instance, is a delightful color scheme. Tan, golden brown and yellow are good tones to combine on cream marquisette. Red, too in small dots, graduated in size, forms a very effective decoration for white blouses. Cross stitch, too, for little flowers or conventional forms, is easily applied on these square meshes. This method of decoration is not effective when two or three different colors are combined to give the effect of the German embroidery or old time samplers.

French knots are another effective way to decorate the spring and summer blouses. They wash easily and are readily made by the amateur. Another idea on the same line is the making of loops of colored thread. Both French knots and the loops can be grouped to fill spaces that are intended to represent petals of large flowers. This effect, that after all is a variation of beadwork, tends to be more popular than ever during the coming season. Wash beads are used, and the designs are worked out in Japanese, French and

Bulgarian embroidery. The combination of beadwork with lace motifs is very pronounced.

Scarfs of Chiffon.

Scarfs are more popular than ever and semi-transparent coats and wraps claiming close kinship with the scarfs of chiffon and lace are being shown in many attractive forms. Scarfs for use with evening and house frocks are decorated with bead embroideries and in the shops are shown in chiffon and in tulle with intricate bead embroidery finishing the ends deeply and perhaps continuing in a border along the sides. The effects obtained are often charming and the weight given by the beads drags the scarf down into the clinging lines favored by many women.

White beads on black chiffon or black tulle are in favor, but beads of steel, gold jet and colors are also lavishly used. Beautiful scarfs of fine lace are always covered and some of the new ones in both real and imitation lace are yellowed to the tint of old lace and would deceive any save an expert.

Wide long scarfs of plain chiffon in color subtly harmonized with the toilet are preferred to more elaborate creations for many uses, even when the question of expense need not be considered and scarfs of plain tulle are particularly liked with evening toilet, the diaphanous folds being draped and attached in one fashion or another to the bodice, while the long ends are left free for graceful manipulation by the hands.

This is a great season for ribbons of every description. Both black and colored velvet ribbons are seen, in the wider sizes. Fancy floral velvet ribbons are also popular.

Black and white striped ribbons are shown in both velvet and taffeta, with black velvet stripes on a white taffeta ground. Black satin stripes on white taffeta are also shown.

Some of the new dress shoes are made of satin covered with gold and silver lace, with gold or silver heels to match.

FLORENCE FAIRBANKS.

PROMINENT SALT LAKE REAL ESTATE FIRM GROWING

Firm Incorporates for \$200,000 With Surplus of \$200,000

Hoffman Bros. Real Estate company will be known from now on as the Hoffman Bros. Loan and Trust company, incorporation papers having been filed to that effect Saturday. The capital stock of the new company is given at \$200,000 and surplus plus \$200,000. Henry C. Hoffman and Edward E. Hoffman are president and vice president and treasurer respectively and the largest stockholder, W. S. Booker is secretary and Allen T. Sanford completes the directorate.

The offices of the new company will not be changed as quarters recently were taken at 22 East First South street, where offices have been equipped with modern furniture and fixtures. A creditable business has been built up by the firm and the filing of the papers Saturday marks the way in which it has grown.

The firm owns or controls forty one separate tracts of land in the city. Its business reaches to all parts of the west and southwest. The members started the practice of inserting half and whole page advertisements in newspapers in a number of the intermountain states in which Salt Lake property is advertised exclusively. Considerable of the time of one or the other members of the firm is spent in following up the campaign of advertising by personal work. In the last year their firm has been instrumental in bringing outside capital as permanent investment to Salt Lake to the amount of over a million and a half dollars.

Marlborough Place, one of the newest suburban additions of the city, is owned and is being improved by this firm. Contracts for \$25,000 worth of work in the way of improvements on this tract have been let for early spring work.—Salt Lake Tribune.

Gratified at the News.

The cabled news of the tremendous success of the new Winter Garden opened in New York by the Messrs. Schubert, is very gratifying to every one here, for it demonstrates that the London and Continental idea of variety and musical entertainment is the correct one. Most of the big music halls are introducing one act of grand opera now, just as is done in the Winter Garden hall.

Pelletier's review, "All Chicago News" was withdrawn from the Alhambra bill on Saturday to make way on Monday for the Beecham opera company, in a recent from Offenbach's "Tales of Hoffman," which first saw the footlights in this country at the Adelphi on April 17, 1867, when the opera was presented through the medium of Hans Breger's company from the Ken were that was chosen for Monday's

AT THE OFFICE SALOON Chile Beans, evenings free.

SPRING RIDING HABIT.

What is Up to Date Equestrian Will Wear.



READY FOR THE HORSEBACK RIDE.

Women are taking more and more to horseback riding as a means of keeping themselves in form, but of course there are many who ride merely for the love of the exercise. Whatever the object of the sport, every woman who rides wants to be turned out in the latest and most approved riding togs. A dowdy looking woman on horseback is an unforgivable object. She won't be a dowd, however, if she goes to a good tailor and follows the idea of the riding costume seen in the illustration. The skirt is a divided affair made of English suiting, and the details are correct in every particular.

Memorial to Famous Women.

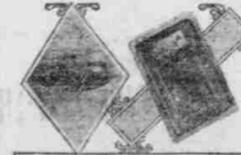
The lady chapel of the new Liverpool cathedral, which is to be opened next summer, has a scheme of beautiful stained glass windows commemorative of the noble deeds of good women. Besides the famous women of the Bible the following are commemorated: Dr. Alice Marvel and all who have laid down their lives for their sisters, Grace Darling and all courageous maidens, Josephine Butler and all brave champions of purity, Mary Collet and all prayerful women, Louise Stewart and all the noble army of martyrs, Christine Rossetti and all sweet singers, Catherine Gladstone and all loyal hearted wives, Elizabeth Barrett Browning and all women who have seen the infinite in things, Angela Burdett-Coutts and all women almoners of the King of heaven, Mother Cecile and all women loving and large hearted in counsel.

How to Use Sawdust.

Sawdust may be made to serve a number of purposes for the housewife. It is good for removing sediment in glass and earthen ware. A handful thrown on a drying fire will help to revive it. Well dried and heated and sprinkled over grease spots in carpets. It is useful in removing these objectionable marks. It should be well rubbed in, left for a few hours, then treated again if necessary. Heat some sawdust on a piece of paper in the oven, and it is an excellent remedy for mildew and damp spots on metal or other polished goods. Rub some dry sawdust on articles that have been polished and the polish will last longer. Slightly moistened sawdust sprinkled on outdoor floors, verandas or larder, etc., and brushed off with a hard broom will clean the floor without much trouble.

Doings in Leather Goods.

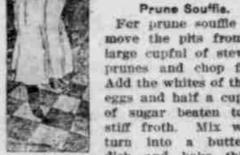
There is nothing strikingly new in leather accessories for the desk except in the finish of the materials. Shapes are necessarily the same as they have



CORRECT FORMS OF WITNESS PAD, BLOTTER AND TELEPHONE CASE.

been for years, but there are beautiful designs and mountings that vary from season to season. The articles seen in the cut are carried out in English morocco in a charming shade of dull green and with the telephone case made a delightful addition to one's desk fittings.

Cookery Notes



Prune Souffle.
For prune souffle remove the pits from a large cupful of stewed prunes and chop fine. Add the whites of three eggs and half a cupful of sugar beaten to a stiff froth. Mix well, turn into a buttered dish and bake thirty minutes in a moderate oven. Serve with whipped cream. If it is desired to cook this in individual cups butter the cups, fill only two-thirds full to allow for puffing up of the eggs and set the cups in a pan of water to bake. Some like a dash of cinnamon in this.

Another recipe for prune whip in which the making is omitted is especially rich. Take one pint of stewed prunes, one-third pint of thick cream, whites of six eggs and raspberry or loganberry jelly. After thoroughly draining the prunes pit them and rub them through a colander, but avoid rubbing the skins through as much as possible. Beat the whites of the eggs to a stiff froth, then by degrees beat this into sifted prunes. If not sweet enough to suit the taste add a teaspoonful of sugar.

The delicacy of this dish depends largely upon the thoroughness with which the ingredients are beaten together. When well beaten together pour into a glass dish. Whip the cream and spread evenly over the top of pudding, then flock the whipped cream with bits of the jelly. Serve with cream or, if preferred, with a custard made from the yolks of six eggs.

Chicken Pie.

Two medium sized chickens, one pound of raw sausage, one slice of onion, a few herbs, a little chopped parsley, seasoning of salt and pepper, two cupfuls of cold water, one heaping tablespoonful of powdered gelatin, some pastry, one raw egg, one hard cooked egg and a few slices of cold ham.

Cut the chickens into neat, small joints and take out the bones. Skin the sausages. Put the bones, necks and gizzards into a pan with enough cold water to cover them; also the onion, herbs and seasoning. Let all simmer gently for an hour and a half. Put a layer of chicken in a pudding dish, then some slices of cold ham and hard boiled egg. Sprinkle over these some chopped parsley, pepper and salt. Repeat these layers till the dish is full, then pour in the cold water. Put on the lid of pastry. Decorate it with leaves of pastry, glaze it with beaten egg and bake for two hours in a quick oven to begin with and then in a cooler. When it is done lift out the center ornament and pour in the stock made from the bones.

Stews That Are Good to Eat.

A variation of the old time Irish stew has the meat cooked with tomatoes, peppers and potatoes in place of the usual carrots and other vegetables. For a brown stew cut the cooked or uncooked meat in pieces, roll them in flour and fry them brown in drippings. Then turn in hot water and boil until the meat is within fifteen minutes of being tender. Add potatoes cut in pieces, a green pepper or two, with the seeds removed, and cut in pieces a sweet red pepper or two prepared in the same way and a half cupful of tomatoes. Season with salt, pepper and a little paprika.

Clam Fritters.

The following batter is excellent for clam fritters: Sift a pint of flour with a teaspoonful each of salt, sugar and cream of tartar and half a teaspoonful of soda. Add a tablespoonful of melted butter, one egg and half a pint of milk. Mix the flour, sugar, salt, soda and cream of tartar together and rub through a sieve. Whip the egg till very light and stir it into the milk, then beat it gradually into the dry ingredients. When the batter is smooth stir a very scant pint of chopped clams into it, taking care not to add enough clam juice to moisten it too much. Fry on a hot griddle.

Neapolitan Cake.

For neapolitan cake prepare two cake batters, one white and the other yellow, and divide each batter into two parts. Color one half of the white batter a beautiful pink and have the other half white. Color and flavor one half of the yellow batter with chocolate. Bake each of the cakes in layer form and when cold place the layers together with a nice soft icing flavored with orange juice. The yellow layer may be flavored with orange juice if desired and the white flavored with vanilla or almond. The pink may be flavored with strawberry or rose.

Pepper Nuts.

One pound of pulverized sugar, one pound of four very scant, three eggs, two ounces of chopped citron, one tablespoonful of cinnamon, one-quarter of a teaspoonful of cloves, one-quarter of a pound of pepper, one-quarter of a pound of chopped almond meats. Beat the sugar and eggs one hour, then add the other ingredients, the citron last. Put in little lumps in greased pan. Bake in moderate oven.

An Attractive Sundae.

For an attractive sundae prepare a vanilla ice cream, divide it among as many sherbet glasses as there are guests to be served and sprinkle each with minced nut meats and pour around it some finely flavored syrup from a jar of the best preserved ginger.

Mayor Bransford, Salt Lake City, Utah

See what the Mayor of Salt Lake City has to say about the opportunities of the great Intermountain City.

The following letter was received by Messrs. Kisselburg and Hesse, general agents for Hoffman Bros. Loan & Trust Co., direct from Mayor Bransford. The original can be read at any time at the office of the Hoffman Bros., Johnson Hotel.

Salt Lake City Corporation OFFICE OF THE MAYOR

John S. Bransford, Mayor

Salt Lake City, Mar. 10, 1911

TO WHOM IT MAY CONCERN:

This is to make known, that I am now, and for several years last past, I have been well acquainted with MESSRS. H. C. HOFFMAN and EDW. E. HOFFMAN, doing business under the firm name and style of Hoffman Brothers Loan & Trust Co., dealers in real estate, loans, Fire Insurance and Mines, in this city, and I can say that it is one of the most reliable firms in that line of the City of Salt Lake.

I am also acquainted with real estate conditions and the values thereof in this community, business as well as residence properties; and that the property they are offering for sale in various subdivisions is strictly first class for home or investment proposition. Investments in the many tracts that they are representing, will in my opinion, be successful.

The resources of Salt Lake City, are but in their infancy, and yet they are being very rapidly developed, and this development has been going on for some time, and to such an extent that our city is at present one of the most substantial communities in this great intermountain country. Our population is also increasing and real estate values fast advancing as the great improvements are progressing.

Very respectfully submitted,
(Signed) John S. Bransford.

We have CHOICE BUSINESS PROPERTY and many FINE RESIDENCE LOTS to make your selection from. These lots are located in any part of the city within WALKING DISTANCE of the BUSINESS CENTER. Why go out in other cities into undeveloped sections and pay big prices for building lots when you can buy FINE RESIDENCE LOTS from us within FOUR and SIX BLOCKS from the heart of the city for less money on

SMALL MONTHLY PAYMENTS

Call and see or write for full information and learn of the many opportunities that our city offers to investors in REAL ESTATE at the present time while PRICES are LOW, as values are continually increasing.

Everything Guaranteed as Represented or Money Refunded

Why doubt our word, our references given below will speak for themselves.

REFERENCES: CITIZENS BANK AND TRUST CO. OF BISBEE, ARIZONA. Walker Bros., Bankers, of Salt Lake City, Utah, First National Bank of Butte, Montana, State Bank of Commerce, of Wallace, Idaho.

Hoffman Bros. Loan and Trust Co.

SALT LAKE CITY REAL ESTATE INVESTMENTS

Capital \$200,000.00

Surplus \$200,000.00

Main Office: 22 E. First So., Salt Lake City, Utah

A. J. Kisselburg and G. A. Hesse, General Agents,
OFFICE: JOHNSON HOTEL, BISBEE, ARIZONA.