THE HOME, ITS PROBLEMS AND ITS INTERESTS

SAILOR SUIT OF SERGE.

The sailor mode is always in good taste for the growing girl, and there are few styles with such possibilities for the picturesque. Blue serge or mohair or sicilienne will develop well in this style; and white is almost equally a favorite in the materials quoted. The blouse has a yoke section to which the fullness is applied; this managed in the cutting rather than in the making. The broad collar and the shield are in white duck, and a cravat of scarlet ribbon is tied at the base of the sailor collar. The skirt is constructed with a yoke top, to which the skirt is pleated, the front carried up in tablier form to the band, and the fastening effected here. The sailor lacing in the back is meant to be left tied throughout.

GOLD BARS FOR COLLARS ARE NOW JEWEL MOUNTED

To be original in dress one must study carefully not only the latest fashions in themselves, but also whatever really new is introduced from time to time in pieces of jewelry, hair ornaments, and combs, belts, etc.—the thousand little things which go to make up a perfect toilette.

Fashioned this year in Paris, but found in America almost immediately upon their discovery, were the gold collar holders set with jewels at either end and guaranteed to hold in place the collar of even the finest batiste or lace waist. The double gold bar—curved very like the pin of a beretta—can be bought the proper height for the neck, but if too long can be sloped back and will then hold the collar in place quite as well as though straight up. At each end of the bar are small jewels or stones of some kind—pearl, sapphire, turquoise, and even coral—which, set in gold, unscrew, so that the pin or screw part may be put through the lace or batiste at top and bottom of the collar. The part through the lace is so fine and sharp that it cannot possibly tear even the most delicate texture. These collar holders are placed one on each side of the throat, and if desired four may be worn—one pair well forward, the other quite far back. There is no question as to the superiority of these little bars over whale and feather bone, for if the latter do not continually stick into the neck in a most uncomfortable manner, they must at any rate be constantly changed, as they become either bent or broken each time the waist is laundered.

The designs in these collar holders are many, while the price depends entirely upon the value of the jewels selected. Sapphires, pearls, diamonds, opals, and turquoises are of course most expensive, even though the stones be quite small. Then there are various designs, as a sapphire surrounded by tiny pearls, and many more of the same idea, but in many ways the single stone is best, as the small pearl circlet is apt to catch in the lace of the collar and either be pulled off or tear the lace. Even though this little jewel set bar may be but a fad, there is no objection to the stones being expensive, for if of sufficiently good quality they can always be reset in pins, rings, or whatever may happen to be the next fashion of the moment.

If real jewels are beyond the possibilities of the pocketbook, and yet one feels that something must be done to keep the collar erect and trim, then the imitation article is always on the market. If, however, imitation jewelry is to be worn, let the stone be as small and inconspicuous as possible. Nothing is in worse taste than a vulgar display of paste jewels. Amethyst, garnet, and topaz all are comparatively inexpensive, and for the purpose are perhaps more appropriate than the rarer jewels. Manufactured pearls—a totally different article from the so-called imitation—are now worn so much and are, many of them, so expensive that they should really be classed among the semi-precious stones. There is not the slightest objection to the string of pearl beads being worn with a thin wash waist, provided the pearls be of really good and expensive quality, and the pearls for the collar may well match the string for the neck. So good are these manufactured pearls, and so hard is it for the amateur to discern any difference between them and the real pearls, that any number of women owning real and priceless strings prefer in summer to wear altogether a collar costing a few hundred rather than several thousand dollars.

SOME DAINTY FROZEN PUDDINGS FROM MANY CHEFS

These Cooling Delicacies Share the Honors With the Popular Sondee, and Are an Especial Favorite With Those Fond of Dessert.

In no way has the hustling American's fondness for restaurant fare worked so marked an effect in the home kitchen as in the mode of serving desserts, especially frozen dainties. Plain ice cream, dished up in luscious jagged mounds at the finish of the meal, is a memory of childhood days on the farm. Its identity has been absorbed by sondees or the concoction of restaurant chefs, the frozen pudding. Among the following are some choice recipes gleaned from the favorite specialties in well-known cafes.

Imperial Nesselrode Pudding.

One pint chestnuts, 1 pint almonds, 1 pint sugar, yolk 6 eggs, 1 pint cream, 1 pint boiling water, 1 pineapple, 1 pound French candied fruit.

Shell the chestnuts, blanch and place in a saucepan. Cover with boiling water and cook for twenty minutes. Remove from fire and press through colander. Cut the fruit into small pieces, shell, blanch and pound the almonds. Boil the sugar and water fifteen minutes and add the beaten yolks of the eggs. When it reaches the boiling point again, remove from the fire and whip with a wire beater until cold. Next add fruit, cream, almonds, chestnuts and one tablespoonful of vanilla and, if desired, four tablespoonfuls of sherry. Mix well together and freeze. Turn the freezer constantly until the pudding is well frozen, when the water should be drained off, more salt and ice added and the pail set away in a dark corner under a heavy piece of carpeting. The pudding should stand thus for four or five hours to give it the proper flavor.

Cumberland Ginger Pudding.

Sweeten one pint of thick cream with one-third of a cup of powdered sugar and whip very stiff. Add slowly the ginger syrup drained from the preserved ginger, one tablespoonful of lemon juice and half a cup of water. Freeze, and when partly stiff, add one-half cup of the drained ginger chopped fine.

Royal Nougat Pudding.

Stir one cup of browned almonds into one cup of melted sugar and brown together. Cool on greased pans. Scald one pint of milk. Beat yolks of four eggs with one cup of sugar and add the hot milk. Cook over boiling water until it coats the spoon. Add a dash of salt and, when cold, flavor with a teaspoonful of almond essence, or vanilla, or sherry, if a strong taste of almond is not desired. Pound the almonds fine and add to the mixture. Before freezing fold in the whites beaten till foamy, and add one or two cups of cream.

Frozen Peach Pudding.

Mix a custard of five eggs, one cup of sugar and one quart of milk. When cool, take enough ripe peaches to make a pint. Reduce the meat of the fruit with a potato masher, add a little more sugar to taste, and stir slowly in the custard. When cold freeze.

Vendome Souffle.

Put six ounces of loaf sugar into a saucepan with half a pint of cold water and the thinly pared rind of three tangerine oranges. Bring the water gradually to boiling point and then let it boil quickly for ten minutes. The syrup should be carefully skimmed during the time it is boiling. Remove from stove and strain through a muslin. Separate the yolks from the whites of eight eggs and beat the former well. Then stir in the prepared syrup, and place the basin containing the eggs and syrup in a stewpan of boiling water. Cook until the custard thickens sufficiently to coat the spoon. Then remove the basin, stand in a pan of cold water and whisk the custard until it is cold. Add a wineglassful of brandy, three-quarters of a pint of whipped cream. Have ready the whites of three eggs which have been whisked to a stiff froth. Add a tablespoonful of powdered sugar and whisk again. Stir them lightly and thoroughly into the souffle and pour at once into a mold. Cover with a band of stiff paper about two and a half inches high and place on ice for about three hours.

Windsor Bavarian Cream.

Put a pint of milk into saucepan with the thinly pared rind of half a lemon and three ounces of loaf sugar. Bring gradually to boiling point. Mix a quarter of a pound of grated swet chocolate with a little hot milk, so that it forms a paste. Beat three eggs thoroughly and pour the boiling milk on to them by degrees. Add the chocolate and stir the mixture over the fire until it thickens sufficently to coat the spoon. Remove the pan from the stove, add two teaspoonfuls of vanila extract and rather more than half an ounce of gelatine. Stir until the gelatine has entirely melted, strain and whisk with a fork until cold, placing the basin in a pan of ice water. Whip half a pint of thick cream, sweeten it slightly and flavor with vanilla or brandy. Stir into the milk and sugar, together with a handful of glace cherries or pineapple, and pour into a fancy mold, which has been rinsed with cold water.

The Carlton Frozen Peaches.

Remove the stones from one quart of fine ripe peaches, taking care to save any of the juice which comes from them. Crack the stones, take out the kernels, and tie them loosely in a piece of muslin. Put a pint of cold water in a saucepan with one and a half pounds of loaf sugar, bring it gradually to a boiling point and let it boil rapidly for ten minutes. Pour the syrup into a basin containing the peaches. Crush the kernels up inside the bag, lay in with the peaches and cover the basin with a cloth. When the syrup is quite cold add the strained juice of a lemon and a wineglassful of brandy if desired. After removing the bag containing the kernels freeze the mixture. This should be served in tall crystal glasses set on a dainty plate.

Queen Cup.

Another delicate fruit concoction which should be served in high glasses or sherbet cups is Queen Cup. Fill the glasses half full with fine pieces of orange, from which all the stringy pulp has been removed, thinly sliced bananas, cubes of pineapple and a maraschino cherry. Cover with a tablespoonful of honey syrup and a teaspoonful of lemon juice. Over this compote of fruit heap pineapple ice or marshmallow parfait, made as follows: Mince and melt one pound of marshmallows in one pint of fruit juice—a shredded pineapple brought to a boil in its own juice. Boil one cup of water and two cups of sugar till it threads. Stir into it the beaten whites of two eggs. Add the marshmallows and one tablespoonful of lemon juice and beat until cold. Fold in from one to two cups of thick cream whipped stiff. Pack in a can and let it stand in ice and salt three hours.

Packing Dress Skirts.

When you fold your skirts to pack them in either a suit case or a trunk hold the skirt up in front of you, closing the band and placket, and fold the center back of the skirt to the center front, then fold the sides of the skirt over backward; when you place the skirt in the trunk, to make it short enough to fit, turn the top portion under, and put either a roll of tissue paper or some of your underclothes in the fold to keep the skirt from creasing too deeply, says the Ladies' Home Journal. Then, before you put your waist or your coat in, pack in some more of your underclothes to fill in the corners and crevices. Little things like collars, sashes and the smaller underclothes can be rolled and put into the body of your coat and into the sleeves. Attention to small details like these is the way to keep your clothes fresh and clean, and to prevent them from showing that they have been on a journey.

New Finger Bowl Decoration

Instead of putting small fragant flowers in the water when serving finger bowls after a smart course dinner, buy the recently invented tiny silver loops that fit the sides and hold the flowers upright with their stems in the water, while the blooms make a most attractive circle about the top.

English violets make a pretty decoration used in this way, and so do daisies, that are plentiful just now, though not fragrant like the violet.

WAR ON MOSQUITOES

Bed-bugs, Moths, Ants, Fleas—Sallade's Mosquito Bite Cure and Insect Exterminator kills all insect life. A world-renowned lotion for keeping away mosquitoes and other insects, when sprayed around. The only article that has stood the public's test for over 26 Years (non-poisonous). Put up in pint bottles, 25c; ½ gallon, $1.00; gallon, $2.00. Sallade's ROACH TERROR will positively clear your house of roaches. Sold in ¼ lb. and 1 lb. tins; makes no dust. All druggists and grocers, or SALLADE & CO., sole manufacturers, 122 Cedar Street, N. Y. City. Our Washington agent is Woodward & Lothrop.

SUGGESTION FOR A DAINTY SUMMER GOWN.

Batiste in light shades, trimmed in batiste openwork embroidery, is a special favorite for hot weather frocks, and our cut illustrates a charming design in light blue. The skirt, finely tucked over the hips, is walking length and is finished at bottom with three deep tucks.

On the blouse, the embroidery is put on over the shoulders in epaulette fashion and bib front, edged all around with narrow Valenciennes dyed to match the material and embroidery. Elbow sleeves have carried all before them so far as sheer frocks are concerned, and in this case, instead of a frill for finish, a double row of lace forms the turn-backed cuff. A tab of embroidery edged with lace is set on top.

"Odds and Ends" Box.

An "odds and ends" box is an ideal thing for a dressing table, inasmuch as it does away with the rather finicky little trays and boxes generally found thereon, says Home Notes.

To make this most useful ornament you will require a medium sized round cardboard box from which the lid has been taken, divested of its rim, and cut into four equal parts. The interior of the box is lined with quilted silk, and divided into four compartments corresponding with the sizes of those cut from the cover by means of satin-covered cardboard fixed inside. The outside of the box is covered with any pretty material you like, and the top edged with good silk cord. Each piece cut from the lid must now be carefully lined with quilted satin matching the lining of the box, and covered on the outside with the material used, embroidering on each piece respectively the words "Fancy Pins," "Hairpins," "Pins," "Trinkets." In order to give a slightly raised appearance cover the outside of each piece of cardboard with a little wadding, and put the material over it, finishing off with silk cord used round the box. Each piece has a little loop at the extreme end, by means of which it can easily be lifted up, and is attached to the box.

Of course, such a box can be greatly elaborated. It makes a pretty jewel case, and can be decorated with painting, applique, embroidery, or ribbon work.

The People's Pharmacy—7th and Eye.

CUT PRICE SPECIALS FOR OPENING WEEK

THESE ARE A FEW OF OUR UNDERSELLING PRICES:

35c Blaud's Iron Pills	100 for 17 cents
25c Compound Cathartic Pills	25 for 10 cents
25c Sozodont, for the teeth	17 cents
25c Sanitol Tooth Wash, powder or paste	17 cents
39c Bulb Syringes, guaranteed perfect	23 cents
Purest Epsom Salt, full pound	5 cents
Purest Bicarb. Soda, full pound	5 cents
25c Cuticura Soap, special	17 cents
15c Witch Hazel Soap, for the skin	7 cents
Fine Toilet Soap, all perfumes, special 2 cakes for	5 cents
50c Liebig's Beef, Wine, and Iron, full pints	25 cents
25c Double-distilled Witch Hazel, full pints	15 cents
25c Mennen's Talcum Powder, special	12 cents

DELICIOUS ICE CREAM SODA, 5c

THE PEOPLE'S PHARMACY,

SEVENTH AND I STREETS N. W.

Special

This Week Only.

Prices have been substantially reduced on the following articles for one week, continuing until nine o'clock next Saturday night. Thousands of housekeepers are taking advantage of these special sales from week to week. Are YOU? Read these prices:

Domestic Sardines, usually 5c can, special at 3c, or nine f...	25c
Pearline, usually 3c package, special this week only, at	2½c
Hawkeye Salmon, usually 12½c can, special this week	11c
Fairy Soap, usually 5c per cake, special this week at	4c
A. & P. Stove Polish, usually 5c box, special this week at	2½c
Table Salt, usually 5c bag, special this week only, at	3c

These articles may be had at our main store and all branches. Prompt delivery to all parts of the city and suburbs.

GREAT ATLANTIC & PACIFIC TEA CO.

Main Store, Cor. 7th & E Sts. N. W.

Branches in All Parts of the City. Stands in All Markets.

1t

Wash Dress Goods

At One-Third to One-Half Less Than Usual Prices.

12½c for 36-inch Cannon Cloth

Genuine Steam-shrunk Cannon Cloth, close woven, firm quality, with natural linen finish.

19c for 35c Organdie

72-inch White French Organdie; very fine and sheer.

12½c for 15c India Linon

40-inch wide sheer, crisp quality White India Linon.

25c and 35c Printed Belfast Dimities

All desirable designs and colorings; single and cluster cords, with beautiful printings of pink, blue, helio, etc. To close, yard 19c

12½c for 19c Dotted Swiss

White Dotted Swiss; two size dots.

25c for 37½c and 50c Organdies

Chiffon-finished French Printed Organdies; all this season's styles.

8½c for 12½c Lawns

3,000 yards 30-inch Printed Batiste Lawns, in a large range of colorings and styles.

Galatea Suiting

Good-looking fabrics, in all the plain and fancy colors; also white and black; for children's suits, women's skirts, etc.; fast colors. Yard 16c

Just Note the Prices on These

EMBROIDERIES

If you have need of Embroideries the cost will be extremely little if you secure your choice of these.

Narrow Nainsook and Cambric Edges; regular 10c grade. Special, yard 8c

Swiss and Nainsook Edging; 8 inches wide; selected patterns; fast edges; 20c quality. Special 14c

Embroidered bands for Shirt Waists, 4 and 6 inches wide:
35c quality for 25c.
65c quality for 40c.
80c quality for 65c.

18-inch Flouncing, elaborately embroidered, for waists and French Corset Covers; actual worth, 50c yard. Special, yard 30c

20c and 22c Inserting on Swiss and Nainsook; about 125 pieces in all. Special, yard 17c

22-inch All-over Embroidery, on Swiss and Nainsook; were $1 yard. Special, yard 75c

LANSBURGH & BRO

420-426-7th St. N.W.

PETER GROGAN,
Credit for All Washington.

Store closes 5 p. m. daily, Saturdays at 1 o'clock.

Buy Furniture at a Great Saving Now on

CREDIT

Our prices are lower just now on Parlor, Bed Room, and Dining Room Furniture than they will be again in twelve months. You are as welcome as ever to credit, but if you desire to close the account within a stated time we offer the following additional discounts: 10 per cent for cash with order or within 30 days, 7½ per cent discount if account is closed in 60 days, and 5 per cent if closed in 90 days.

PETER GROGAN,
817, 819, 821, 823 Seventh St.,
Between K and I Sts.

Today

We began the Special Sale of used Steinway and other good Pianos and Cecilian Piano Players to make room for fall shipments.

E. F. Droop and Sons Co.
925 Pa. Ave. N. W.

Let our specialists examine your teeth. No charge for consultation. Difficult cases of bridgework, etc., receive special attention. Best S. S. White Teeth, $5 set. Teeth extracted painlessly, 50c. Solid Gold Crown and Bridgework, $5.

U. S. Dental Association Cor. D and 7th streets.

PYLES'

1 lb. Ceylon Gunpowder Tea for 25c
Best Gran. Sugar 5½c
Everybody's Coffee 15c

J. T. D. PYLES,
412 4th st. se., 914 11th st. se., 11 7th st. ne., cor. 3d and Md. ave. ne., cor. 4th and H sts. ne., 133 Monroe st. Anacostia., 948 La. ave. nw.

Beef, Wine and Iron, pts., 25
A good spring tonic. Regular price, 50c.
O'Donnell's Drug Stores
904 F st.—3d st. and Pa. ave. se.—82d and M.

THE
Knabe Piano
—In tone, action, durability it stands unrivaled today.
The Knabe Angelus can be seen and tried here. A perfect Piano and a perfect Piano Player. New Angelus music about half former price.
Knabe's 1218-1220 F St.

Painless Extracting Free When teeth are ordered

Set of Teeth, Gold Crowns, Bridgework $5.00

Patton's Union Dental Parlors,
910 F Street N. W.
8 to 6—Sundays 10 to 2.

EDDY REFRIGERATORS
Save the food—save the ice—very moderately priced—none better at any price.
DULIN & MARTIN CO., 1215 F St. 1214-16 G

—The excellent
—Merits of
C-O-K-E
—as a fuel for cooking, combined with its insignificant cost makes it the best as well as the most economical fuel to use. We'll supply you.

25 bu. Large Coke, delivered	$2.50
40 bu. Large Coke, delivered	$3.70
60 bu. Large Coke, delivered	$5.20
25 bu. Crushed Coke, delivered	$3.00
40 bu. Crushed Coke, delivered	$4.50
60 bu. Crushed Coke, delivered	$6.50

Washington Gaslight Co.,
413 TENTH ST. N. W.

The Best House Paints
For Outside Or Inside ..... $1.45 Per Gal.
Phone Main 741. Prompt attention
J. T. WALKER SONS, 204 Tenth Street N. W.

Run Down?
Take Chippewa Indian Blood Cordial. The finest blood purifier and spring tonic, 50c a bottle.
WILLIAMS' TEMPLE DRUG STORE, Ninth and F