

PAGE FOR WOMEN ABOUT FASHIONS AND HOME



Black Silk Again Popular.

The coming season is to be a silk season. The dress has gone forth both in Paris and New York that in the near future fashions are to strike out in quite a new direction, and the form of the severe tailor-made is favored.

lapped with violet embroidered lace, and headed with bands of violet velvet ribbon. Loose fronts in waists are still the rule, and as the prevailing style of dress is always responsible for the cut of the corset, there will be no immediate radical change in corset styles, although manufacturers of the best corsets have always their ears to the ground for any warning sound of change.

ABOUT WRAPS FOR WOMEN.

Simplicity marks many of the hand-made wraps shown for women this season, and again nothing could be more elaborate and complicated in make than other coats and cloaks exploited for the fair sex.

Remember that it is what in old-time darkey vernacular was called "hawg-killin' time" in the country-side of Virginia. "Hawg-killin' time," as seen in the remnant light of memory, recalls the blazing December fires which roared up the wide nursery chimney, and a row of eager children standing in front of the hearth watching postals suspended by strings from hooks fastened to the mantel shelves.

VIRGINIA RECIPES.

Dainties Appropriate to Season Which Are a Survival of Past.

Cake Syllabub—Fill a glass bowl with slices of almond sponge cake. Pour white wine over the cake until it is thoroughly moistened. Rub off on squares of loaf sugar the yellow rind of two lemons, and dissolve the sugar in a pint of rich cream. To the juice of the lemons add enough powdered loaf sugar to sweeten it, then add it gradually to the cream. Whip the cream to a stiff froth, then pile it on the moistened cake, heaping it high above the edge of the bowl. Serve in glass saucers with stems.

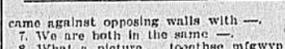
When Kate Makes Tea.

The Kettle sings a joyful lay, The teacups smile as sweet as May, And something drives all care away, When Kate makes tea. You're sure to have as fine a drink, As sipped from some Elysian brink, And fit for all the gods, I think, When Kate makes tea.

FIND THE CATS AND GET A PRIZE

A suitable reward will be given by the editor of the Woman's Page to the person who will find and put in proper place the "cats" which have appeared from the following sentences:

- 1. What a — it would be if the sweet-heart did not marry and live happy ever afterward.
2. The tremendous — of American thundering in their solitude!
3. I wonder what Tabby, the — to now?
4. We will buy some — for poor Fuss.
5. We should all learn our —.
6. The ancient Greeks and Romans



came against opposing walls with —.
7. We are both in the same —.
8. What a picture, too these migwyp
9. What a picture, to see the — grazing on their blades!
10. Let us rest under the shade of the —.

Nesselrode Pudding.

This well known pudding, in some of its simpler forms, is familiar to most of us of good things, but the recipe given here is exceptionally good and appeals as closely to that served to the famous Russian minister from whom it takes its name.

The Christmas Tree.

According to a Scandinavian legend, when Eve plucked the apple, the leaves which were the knowledge, shriveled from horror into needle points and changing into dark green transformed the tree into what is now known as the fir tree.

Mince Meat.

Boil until tender, a large beef tongue, which has been well soaked. Skin and trim into shape and allow it to become perfectly cold and firm.

Water Muffins.

One pint flour, one spoonful of butter, one teaspoonful of salt, one-half gill of yeast and as much milkwater water as will make a stiff dough.

Dinner.

Oysters on the Half Shell, Clear Soup with Crotons, Roast Turkey with Chestnut Stuffing, Grape Jelly, Olives, Celery, Peach Mince, Nut Almonds, Glace, Marrow, Creamed Potatoes, Sauté Fritters, Macaroni, Browned Sweet Potatoes, Sweetbread Factor, French Peas, Asparagus Salad with French Dressing, Mince Pie, Jelly, Mincing, Warm Cafe Frappe, Fruit Cake, Nuts and Raisins, Cheese, Toasted Crackers, Cato Brule.

Chestnut Stuffing.

1 quart of chestnuts, 2 tablespoonfuls of butter, 1 teaspoonful of salt, 1-2 teaspoonful of pepper, 1 pint of bread crumbs moistened with milk.

Browned Sweet Potatoes.

Boil the potatoes. Peel and cut into slices half an inch thick. Put in layers in a baking dish, with powdered sugar, lumps of butter, powdered cloves, nutmeg and cinnamon between each layer.

Cafe Brule.

Fill a glass bowl with slices of almond sponge cake. Pour white wine over the cake until it is thoroughly moistened.

Cake Syllabub.

Fill a glass bowl with slices of almond sponge cake. Pour white wine over the cake until it is thoroughly moistened.

WINNERS IN WOMAN'S PAGE CONTEST

MRS. H. B. SMITH, No. 6 North Tenth Street. MISS ZELLE MINOR, No. 419 West Grace Street.

KEY TO THE SEARCH I. C. B.

- 1. Nomination. 2. Coronation. 3. Insubordination. 4. Contamination. 5. Celebration. 6. Machination. 7. Rejuvenation. 8. Procrastination. 9. Inhibition. 10. Examination. 11. Extermination. 12. Determination. 13. Imagination. 14. Impersonation. 15. Condemnation. 16. Expatriation. 17. Illumination. 18. Dedication. 19. Culmination. 20. Profanation. 21. Inclination. 22. Consternation. 23. Divination. 24. Termination.

The Search for Nations proved absorbing enough last week to engage the attention of sixty-three very intelligent Richmond and Virginia women, with the result that Mrs. H. B. Smith, who as a finder was altogether successful, and Miss Zelle Minor, who was very nearly so, are both entitled to Christmas recognition from the Woman's Page.

Marjorie's Christmas Dream.

I had had my good-night kisses, and my evening prayers were said; Mother's loving yodels had tucked me in my cozy little bed. There I lay all warmly snugged while I listened to the song That the ley wind was whistling as it whirled the flakes along. There was snow against my window; all the sleeping world was white, And I thought of all the stories they had told me of the night When the shepherds in Judea heard an angel chorus sing Of a manger-craddled baby born to be a mighty King.



Reception, calling and carriage gown of dark gray chiffon velvet trimmed at yoke, sleeves and skirt with lighter gray chiffon. Dark gray lace overbands of light gray satin adorn the front and around bottom. Dark gray velvet ribbon is gracefully knotted across the accordion-pleated chiffon panels. The gowns fastens blindly down the back under a box plait.

A New and Popular Fabric. FOR CHRISTMAS CHEER.

Among the most effective fabrics for cloak and gown, as well as for trimming, is the chiffon velvet, a real novelty of this year's birth. It comes in all the deep and delicate shades and tints, and has the richness of panne velvet, with a longer and softer nap, and is also less perishable. But not only is this exquisite chiffon velvet very modish, for one sees it in gowns, street suits and elegant wraps of the plain-weave silk velvet which continues to hold its own against its newer rivals.

At Christmas be Merrie and Thankful Withal.

BREAKFAST: Grape Fruit, Broiled Venison, Water Muffins, Home-made Sausage, Tea.

One pint flour, one spoonful of butter, one teaspoonful of salt, one-half gill of yeast and as much milkwater water as will make a stiff dough.

DINNER: Oysters on the Half Shell, Clear Soup with Crotons, Roast Turkey with Chestnut Stuffing, Grape Jelly, Olives, Celery, Peach Mince, Nut Almonds, Glace, Marrow, Creamed Potatoes, Sauté Fritters, Macaroni, Browned Sweet Potatoes, Sweetbread Factor, French Peas, Asparagus Salad with French Dressing, Mince Pie, Jelly, Mincing, Warm Cafe Frappe, Fruit Cake, Nuts and Raisins, Cheese, Toasted Crackers, Cato Brule.

CHESTNUT STUFFING: 1 quart of chestnuts, 2 tablespoonfuls of butter, 1 teaspoonful of salt, 1-2 teaspoonful of pepper, 1 pint of bread crumbs moistened with milk.

BROWNED SWEET POTATOES: Boil the potatoes. Peel and cut into slices half an inch thick. Put in layers in a baking dish, with powdered sugar, lumps of butter, powdered cloves, nutmeg and cinnamon between each layer.

CAFE BRULE: Fill a glass bowl with slices of almond sponge cake. Pour white wine over the cake until it is thoroughly moistened.

CHRISTMAS SUPERSTITIONS: Many are the superstitions that still survive in song and story, that have gathered in the pastures of the centuries about the advent of Christmas.

POUND CAKE: Ten eggs beaten separately, 1 pound of pulverized sugar, 1 pound of butter, from which the salt has been washed, 4 cups of sifted flour, 1 teaspoonful of vanilla, 1 of bitter almond, 1 gill of French brandy.

YULE CAKES AND FRUMENTY: Yule cakes and frumenty were both accorded a place in an old Christmas menu. Yule-cakes were baked in the form of an infant or had the image of the Saviour stamped upon them. Frumenty was made of wheat cakes boiled in spiced and sugared milk with raisins and an infusion of wine.

BEFORE CHRISTMAS.

Mamma—It seems to me you want a great many things. Frances—It ain't what I wants, it's what I gets.