

CLEANING AND STORING FURS

MADAME MOTH IS ON HER ANNUAL HUNT FOR DESIRABLE SUMMER QUARTERS.



LIGHT FURS MAY BE CLEANED WITH BRAN MOISTENED WITH WARM WATER, RUB DRY, THEN RUB WITH MAGNESIA.

old linen that have thoroughly absorbed camphor fumes afford excellent means of protection. Small bags of camphor or other preventives laid within give additional offense to the winged destroyers.

A good plan is to hang garments, especially long fur lined coats, on a clothes hanger, that is bounded by pieces of muslin that have been soaked or bound up with pulverized camphor. From the top and sides of the hanger suspend little bags on strings of uneven length, not forgetting a bag for each sleeve. This extra precaution makes the interior too odorous to the sensitive nostrils of the moth for her inspection, no matter how tempting the fur may be.

Some women sprinkle pulverized camphor directly upon the fur, but there is a diversity of opinion about this treatment.

When camphor is placed in bags a little white pepper or black is especially fine for long haired furs, such as bear or fox.

AROMATIC ODORS OFFEND MOTHS

Anything that is highly aromatic will effectually bar the entrance for moths. Pieces of cedar wood, Russian leather, tobacco leaves, whole cloves, besides English lavender, scattered among furs and woollens in bureau drawers, trunks or boxes are worthy preventives.

One woman has for years procured pieces of sandal wood and on this she pours oil of geranium until they are thoroughly saturated, then tucks them among her furs, and she has never had any trouble with moths.

Shavings of camphor wood, inclosed in bags, pimento (all-peace) scattered among woollens or furs, and seeds of musk plant are other aromatic odors that insure protection to furs. Gum camphor is also highly advised, and mice never get into drawers or boxes where a piece of this is kept.

SOLUTIONS UNPALATABLE TO MOTHS

A little turpentine dropped on cotton wadding or flannel and placed in the drawers of boxes containing furs will keep them safe from the intrusion of moths during the summer interim.

Here is another practical preventive for moths: Mix half a pint of alcohol with the same quantity of turpentine and two ounces of camphor, place in a stone bottle and shake well before using.

The furs or woollens should be wrapped in linen or cotton, then toss in pieces of crumpled blotting paper saturated with the above solution. Do not place these directly on the furs, but in the same box or compartment in which the furs are. This requires but renewing once a year.

VARIOUS MEANS OF SEALING FURS.

When furs are not placed within linen or cotton coverings, then carefully wrap them in tissue paper, using several thicknesses, and employ preventives according to prescribed methods best suited to your purpose.

Then add two thicknesses of newspaper; moths do not relish printers' ink; wrap carefully with pieces of muslin an inch wide, rather than string, because the latter is inclined to crease and leave indentations on the furs or cloths.

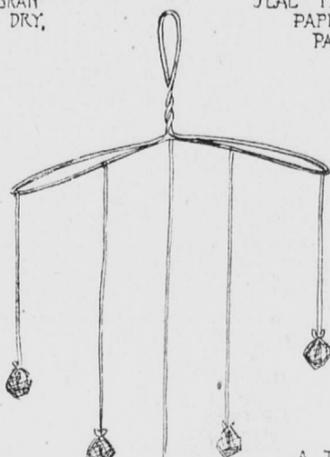
Again place in heavy brown paper or camphorated tar bags or tar paper sold by the piece.

Remember that all the open edges must be sealed, for where a knitting-needle can pass the parent moth can enter. Mucilage makes the most effective barricade. A thick white mucilage sold in the shops, too, is excellent and will not stain through, which is the case when mucilage is too generously employed. Wrap again with strips of cotton and label package, bearing name of wearer and kind of wrap.

Though you may think the sealing process not an important matter, you will possibly learn the wisdom of it by neglecting this precaution, for, when the edges have been faithfully sealed the interior is practically immune, for it must be a greedy moth to eat brown paper, and a new field of exploration is a much easier matter.

Do not put your furs away back in a dark, out-of-the-way corner, for moths dearly love seclusion. But this does not mean artificial heat. Such as direct rays of the sun, for heat spells destruction to furs, and do not professional furriers put thousands of dollars' worth of furs in cold storage each year?

SEAL THE EDGES OF PAPER BAGS OR PACKAGES WITH MUCILAGE TO BAR THE ENTRANCE OF MOTHS



A TIMELY WARNING FOR THE PROTECTION OF FUR LINED COATS IS TO ATTACH SMALL BAGS OF CLOVES OR ANYTHING STRONGLY AROMATIC TO THE CLOTHES HANGER.



BALLS OF BLOTTERING PAPER, DIPPED IN TURPENTINE AND CAMPHOR, MAKE A GOOD PREVENTIVE FOR MOTHS.



SHAVINGS, CEDAR WOOD LEATHER OR TOBACCO LEAVES PLACED IN DRAWERS AND BOXES WILL KEEP MOTHS OUT OF WOOLLENS AND FURS.

THE last week in March is not a bit too early to keep a keen, discerning eye for the traces of the destructive moth. For it is during the latter part of March and April that her ladyship is busily engaged in locating desirable premises in which to install her eggs.

It is a very wise plan to place fur garments on the line in the yard, exposing them to the air and sun for a couple of hours each week during the winter, and especially at this time, when furs are seldom worn, and then spasmodically, should the weather demand it.

When moths have once established themselves in a fur garment it is almost impossible to get them out, but by persistent, practical efforts this may be accomplished. Constant vigilance must be exercised to rout their wily schemes. Frequent combing with a very coarse comb will bring moths and eggs easily to the surface, and this work should always be done in the open. Frequent sun baths, too, are excellent, for moths dislike light and heat.

FURS CLEANED AT HOME

Before preparing furs for their summer isolation they should be thoroughly cleaned and all traces of eggs removed, for soil is tempting bait to the moth's appetite. First remove the accumulated dirt by throwing them over a clothes line and submitting them to a beating.

Professional furriers employ a rattan stick for beating purposes, and care should be taken that the cane is not too vigorously employed. Shake the garments, white neckpieces and muffs should be patted with both hands. Allow the sun to stream on them, then they are ready for further renovation.

WAYS OF CLEANING WHITE FUR

White furs, such as ermine, may be effectively cleaned by laying the fur flat on a table, then

rubbing with bran moistened with warm water. Rub until dry; then apply dry bran. For the wet process of applying bran use a piece of soft flannel; for the dry method book muslin. After using the bran apply magnesia. Rub against the growth of the fur.

Another method of cleaning white fur is to take three parts flour and one part salt, heat slightly, and rub well over the fur, using a handful at a time. When the flour remains white after rubbing, all removable soil has been carried off. Then throw on some handiuffs, covering the garment, and allow it to remain under this cover for a day or two. Shake out and you will hardly recognize your soiled furs that were.

One woman has recently cleaned a beautiful set of ermine furs by applying white corn meal, slightly warmed, using the same plan as above. Any of these methods may be employed for cleaning the lining of fur coats, such as Siberian squirrel, that is gray and white.

CLEANING SABLE

There is really very little difference in the cleaning of dark furs, except that, of course, it should naturally not be white, such as flour or magnesia.

Heat a quantity of bran in a pan, stirring constantly so that it will not scorch. When well heated take a handful and rub gently into the innermost creases of the fur, taking a new handful as often as necessary, and go over the fur until all the soil is removed. Cover with bran for several hours, then shake out thoroughly and go over the entire surface with a coarse tooth comb, employing it gently, so that all tangles may be removed. A soft brush may also be stroked over the surface to impart a gloss.

THE INTERIOR OF FUR GARMENTS

Bags large enough to contain the garments, fashioned of cheese cloth, unbleached muslin, or

mold in water and drain. Put a layer of aspic in the bottom and on it place a layer of stoned olives; cover with aspic. Place the tongue in the centre and pour about it aspic until covered. Chill, remove from the mold and serve with a vegetable mayonnaise.

How to Make Orangeade

Rub lumps of loaf sugar on the yellow peel of two oranges, taking up as much of the oil as possible. Squeeze the juice from eight oranges and put the skins into a cup of water, and let stand a half-hour. Strain off the water, add to the orange juice and four cups of water mixed with one cup of sugar. The juice of one lemon is an addition to the flavor, according to many tastes, giving a needed sharpness.

Cherry and Nut Salad

Preserved cherries that have been put up without pits or home canned cherries are used for this purpose. Drain off every drop of juice before

tucking into the middle of each cherry in the cavity left by the stone the kernel of a hazel nut previously blanched by lying in boiling water for a few minutes, and then stripped of the skin. The kernels should be perfectly cold and crisp before they go into the cherries. Set the prepared cherries on ice until you are ready to serve the salad. Line each plate with lettuce leaves, heap a few spoonfuls of the nutted cherries upon these and pour a good mayonnaise over them. A very ornamental dish.

Cream of Cauliflower

Soak the cauliflower head downward in salted water, then cook until tender. Remove some of the best flowers to serve in the soup, and press the rest through a sieve. Add the water, if not too strong. Seald a slice of onion in twice the quantity of milk (if the pulp is very thin, diminish the quantity of milk), and use this in making the sauce for the soup. Season with salt and pepper and add the flowerets of cauliflower.

Beauty While You Sleep

WE DO not attach half importance enough to sleep in our endeavors to promote the beauty of our appearance. Too much sleep or too little will have a great effect on our personal appearance.

Beauty sleep is supposed to be enjoyed before midnight, but Sir William Jenner and other great authorities have scouted the notion, believing that good sleep, be it taken when it may during the night, has the desired result.

We cannot live without sound sleep, and we never look well or healthy, nor are our complexions seen at their best, save when the body has been refreshed by healthy sleep. But, like all things, this can be abused.

It is quite as necessary to sleep well as to eat and drink, for during sleep the whole organization is renovating and the nervous system is enjoying healthful repose. Rest is good, but rest without sleep, with its insensibility to all surrounding conditions, would not restore us after the labors and excitements of the day.

Nature asserts itself. When we are tired out the muscles relax, the eyes grow heavy, and the blood flows languidly through the lungs; our thoughts become confused. In a healthy subject fresh air, active exercise, and a full life make sleep come easy. But the more regular our sleep the more conducive to health and good looks.

If we do not have enough, we become languid and exhausted; if we sleep too much, our bodily and mental powers become numbened. An over-desire to sleep points to indigestion, and a doctor should be consulted or a strict diet maintained.

Children and old people need more sleep, but the old child, "six hours for a man, seven for a woman, and eight for a fool," is pretty right, if

as most of us do, we add an hour to this—seven for a man and eight for a woman. There is no doubt that enough and not too much sleep keeps the brain in good working order.

Above all things, see that the bedroom is properly ventilated. The window left open an inch at the top will do wonders towards keeping the air pure, for the foul air thus escapes.

Too cold a room is as bad as too hot; about 60 degrees is the right thing. You must remember that digestion is slower while we sleep; the heart beats less vigorously; we breathe more deeply. If we dream too much, this renders our repose less refreshing; probably we have been eating too much at a late hour.

But, on the other, sleeplessness is sometimes due to wanting food, and a glass of milk or a biscuit will send the restless one comfortably to sleep, which is promoted by a brisk walk overnight.

But, granted that all the conditions of healthy sleep have been insured, and that we wake up refreshed, we should do all we can to bring our complexions and our appearance generally to its utmost perfection during those hours of rest. Having washed the face the last thing with lukewarm water, with a little oatmeal in it, rub on the face some skin food or emollient cream, and, having administered it with a little massage, rub off with a soft rag. In this way you are turning the resting hours to account and nourishing the skin. Happy are the people who have pursued this plan from early youth, for they will retain a soft skin to a green old age.

The hands, too, can be cultured by careful tending at night, when they should be always washed with soft water and an absolutely pure soap, wiping them dry. Then with some of the many special creams sold purposely for the hands,

cucumber cream being a very excellent one, they should be well rubbed all over, and a pair of soft gloves be worn, of a sufficiently large size not to interfere with the circulation.

While balmy sleep is restoring our minds and bodies is the best possible time for striving to remove the lines and wrinkles which our hard workaday world implants there. There are invaluable bands for the forehead to extinguish these, and for the chin, and a well-ventilated mask which works wonders in the same direction has been brought out of late. Those who are suffering from embonpoint are finding the most beneficial results from the use of belts, which appear to be made of a soft india rubber, that, no doubt, promotes perspiration without bringing undue or unhealthy pressure to bear. They meet a want which has long been felt, and never before been satisfactorily met.

One thing cannot be too strongly urged. Do not keep the mouth open during sleep. It is the cause of much bad health, and it is detrimental to the complexion. The chin strap obviates this, and nose breathing exercises. The nose is the natural organ for breathing, and in childhood especially, when it does not fulfill its proper functions the failure is apt to promote undesired growths inside, which are much more general than they have ever been. Everyone should learn simple breathing exercises. No one should take too much out of their nervous system, but this is one of the faults of the age. Therefore, it is all the more necessary to have plenty of restful sleep. To recuperate and leave our best friend, nature, to regenerate us in her own way, we aiding her by all the means in our power, and laying the foundation of rest and repose, thus leaving a fair field and no favor to "Nature's sweet restorer, balmy sleep."

A Girl in London Writes of Bridge

I LOOKED in at Almack's the other night after the play, writes an English chum of a girl in town. Every table was occupied, and sundry men and women were sitting about with an eager look on their faces waiting to cut in.

I think the bridge habit is almost as absorbing as some others that are considered worse. A woman I know describes herself as a victim quite openly. She plays afternoon and evening, and if she has to do anything else says she is restless and does not like it. All the same, these lady bridgeites take a lively interest in each other's appearance.

I was told how often a certain lady had turned up in the same dress, and how another woman

absent-mindedly said, when asked if they would cut for partners, "Oh, no, same old gown," whereupon confusion seized upon her for her own, and she was incapable of trying to make it appear that she had said "same old game!"

The craze does act deleteriously on social life in London. I held out against this theory as long as I could. I now see that there is a break up into sections that is bad. I find that I must play if I don't want to sacrifice many very pleasant invitations. I also find that dine and play parties are not nearly so frequent as those for bridge and supper.

About the stakes? Oh, don't be frightened; my debts of honor are easily paid. The gam-

bling aspect of bridge is like gambling generally, confined to the women who have the disease. It breaks out on every opportunity, and bridge is one without doubt. Wherever I go there are tables where the stakes differ. I have only to say what I habitually play, to be set down to a game to suit my idea.

Of course, I do think that those who have what I call the bridge habit play for plenty of what they can afford. Five to ten pounds a night loss or gain is usual with a woman I know. One can always tell next morning how it has been with her without asking. So, of course, it matters. To my mind, once it does so, the amusing and interesting element departs, and the sordid and speculative aspect absorbs the player.

Culinary Cues for the Cook

Sauce tartare is a mayonnaise dressing to which have been added a tablespoonful of capers, a tablespoonful of chopped olives or pickles, and a tablespoonful of onion juice to a cupful of the liquid.

Black Pudding

One teacupful of molasses, one-fourth teacupful butter, one-half teacupful of sour milk, two round teacupfuls flour, one-half teacupful soda, one-half teacupful cinnamon and allspice. Turn into greased and floured mold and put at once to steam over rapidly boiling water for one and a half hours; then set in the oven five minutes.

Tongue in Aspic

To prepare tongue in aspic, soak, boil, skin and cool a pickled beef tongue. Trim, cut in thin slices and press them together again to retain the shape of the tongue. Rinse an oblong

Three Good Recipes

TO make the English hot cross buns, sift into a large bowl one full quart of flour, half a cupful of sugar and half a teacupful of salt; dissolve a quarter of a cupful of butter in a generous half pint of warm milk and add to the dry ingredients, with the yolks of two beaten eggs; add half a yeast cake dissolved in a little water, half a nutmeg, grated, and the whites of the two eggs beaten stiff; this should make a very soft dough. Cover the bowl with a clean cloth, place it where it will keep warm, and let it rise over night. In the morning take pieces of the dough the size of an egg and, with a little flour, mold them into round cakes one inch in thickness. Place them on a buttered tin, leaving a little space between them. Cover the tins and set in a warm place for the buns to rise; they

should be double their original size. With a sharp knife cut a cross in the centre of each bun. Bake them in a moderate oven for about half an hour. When the buns are baked brush the top with a syrup made of sugar and water. A cupful of dried currants may be added at pleasure.

Delicious Scotch Gingerbread

Sift one and a quarter pounds of flour into a basin. Add half a teacupful of salt, two teacupfuls of ginger, one teacupful of allspice, one teacupful of cinnamon, one teacupful of ground cloves, half a grated nutmeg, one teacupful of baking soda, four ounces of sultana raisins, four ounces of chopped citron peel, and four ounces of blanched almonds. Melt together in a pan, half a pound of brown sugar, half a pound of butter, one and a half cups of milk, and two

cups of molasses. Let cool. Then add, three well-beaten eggs, to the dry ingredients. Mix and pour into a well-buttered and papered cake-tin. Bake in a moderate oven for an hour and a half.

Chaudroid Sauce

Soften half a box or one ounce of gelatine in half a cup of cold water. Melt one-fourth a cup of butter, and in it cook one-fourth a cup of flour, half a teacupful of salt, and a dash of pepper. Then gradually add two cups of white or brown stock, milk or tomato puree, or half stock and half puree, according as is desired. Let boil, then add the softened gelatine. Stir until the gelatine is dissolved. Then strain, and use as soon as it is about to "set." For a red sauce use tomato puree; for yellow, add from two to four beaten yolks of eggs just before removing the sauce from the fire.