

FEATURES OF FASHION

ROSETTES THE PRETTIEST NOV-ELTY OF THE CLOAKS AND GOWNS FOR WINTER

ON SHOW AT THE SHOPS

Masses of White, Fluffy and Delicate, the Important Feature of the January Display - White Skirts Offered in So Great Variety That It is Absurd to Think Them Out of Fashion.

The prettiest features of the winter gowns and cloaks have been the large bust rosettes with long ends to the knees or ankles. They are almost invariably finished with deep, knotted fringe, and are of silk muslin as often as of velvet or crepe. On stout women they are especially good, giving the long lines that they do to the figure.

as carefully made as if intended for outside wear. Then they have ruffles fifty fifteen inches deep, mostly of lace. Up and down bands of ribbons start from the head of the ruffle every ten inches around the skirt, are traced half way down and finish in a hanging bow and ends.

There are Marie Antoinette and empire gowns galore. The empire gowns are prettiest, with a ribbon running around the waist. This ribbon serves as a drawing string on which to pull the waist into shape. Loose, flowing sleeves hang down in long points nearly to the hem of the garment, and offer the wearer an opportunity to show prettily dimpled arms. Necks are square and low.

EVOLUTION IN FASHION. The evolution of the corset cover, which formerly was so graceless a garment, has been going on during the past year, and it now has not a bit of fullness below the waist. If indeed there is any of the garment there, more often it ends at the waist, a founce of lace hanging below to conceal any unsightly gaps if the arms are raised. Others have joined themselves into a combination garment, with knickers of the divided skirt pattern as the outer half. These knickers are as near tight-fitting over the top as it is possible to make them, are accorcion-pleated below and have all the lace and ribbon at the knees that the wearer could wish.

Knickers are still built wide in fact, they are wider even than before. And to make the impression of width still greater the deep flounces finishing them are so full that they have the appearance of the

ONE-DISH DINNERS

THE LATEST FAD IN SWELLDOM IS A REACTION FROM MANY COURSES

INVITATIONS ONLY FORMAL

Social Leaders Invite Their Friends to Beefsteak, Mutton or Fish, and the Menu is Confined Almost Entirely to the Chief Dish of the Feast - Second Helping is Considered Good Form.

One of the latest fads in swelldom is the one-dish dinner. After years of indulgence in long course dinners, where foods from all climates are covered with all manner of sauces to disguise their natural flavor, the satad gourmet and the hopeless dyspeptic of upper tendom have reverted to the almost primitive style of cookery, and are paying for past indulgence by denying themselves of everything but the simplest foods cooked in the simplest fashion. Invitations to these simple dinners are just as formal as to the most elaborate spreads of the past.

on the back of the stove covered with a folded napkin till ready to serve. Send them to table in a hot vegetable dish folded in a napkin. Never cover potatoes with an earthen cover, as it makes them soggy; always cover them with a napkin.

SPANISH ONION SAUCE.

Peel and slice thin two long, green cucumbers and put them in ice water, then peel and slice thin a large Spanish onion and let it stand in ice water half an hour. Lay the two in alternate layers in a salad bowl and pour over them a French dressing made as follows: Put a teaspoonful of salt and a teaspoonful of black pepper in a dish; pour in a tablespoonful each of cider vinegar, tarragon vinegar and of French malt vinegar; stir these till the salt is dissolved, then add three tablespoonfuls of salad oil and stir the mixture till well blended, and then pour it over the onion and cucumbers.



HAMLINS.

Mrs. W. J. Ryan entertained in honor of her daughter Harriet's seventeenth birthday Saturday evening. Games and dancing were the order of the evening. Those present from St. Paul were: Miss Margaret and Jennie Scott, Marie Stingle, Blanche Stevens, Winnie Fleming, Agnes Ross, Agnes McCallum, Alice Humphrey and Messrs. Henry Stevens, Douglas Fleming and the society, Willie McCallum and Franklin Ryan.

The "Spelling Bee," given under the auspices of the Ladies' Aid of the M. E. Church at the home of Mr. and Mrs. Thomas Montgomery on Friday evening, was a success. The ladies standing the gentlemen spelled for some time, when Mrs. Duff spelled them all down. After the spelling was finished refreshments were served. The proceeds go toward building the new M. E. church.

Mrs. George S. Wiseman was surprised by a party of friends on Saturday evening in honor of Mr. Christensen's birthday. The guests were: Messrs. and Mesdames Christensen, Harry Christensen, Johnston, Towler, Goodness, G. Hain, Misses Desautel, Peter-son, Hultgren, Boyl, Messrs. Andersen, Johnson, Boyl, Shelter and Harry.

Miss Sophie Blackmore, a returned missionary, presided at a social meeting at the home of Mrs. E. W. Randall and Mrs. A. J. Meacham on the evening of Tuesday, Jan. 3, at 8:30 o'clock. It is not for the supposed that this one dish of cold codfish is all that is served on the richly spread table of Mrs. Blackmore. On the contrary, it has all the proper accompaniments. But it is not pre-faced with oysters or soup, and it is not followed by entrees and roasts.

There is an abundance of the one dish and it is considered good form at these dinners for every one to eat heartily of this piece de resistance, and to be helped the second time - indeed, to ask for a second helping is now considered the most marked compliment one can pay to one's hostess.

A salad and a light dessert often are served at those dinners, and coffee always. Wine or liquors are seldom drunk. If it is a beefsteak dinner the steaks must be short-cut steaks, not less than three inches thick, and cooked to perfection. Indeed, every host or hostess aims to have the one dish composing the dinner a triumph of culinary art. Following are some suggestions for one-dish dinners, and directions for cooking a fresh codfish dinner.

DINNER NO. 1. Roast Canvasback Duck, Fried Hominy, Wild Plum Juice, Celery Salad, Cheese, Coffee.

DINNER NO. 2. Roast Saddle of Mutton, Currant Jelly, Potatoes Roasted in the Pan, Corn, Mayonnaise, Biscuit Tortoni, Coffee.

DINNER NO. 3. Sirloin Steak, Baked Potatoes, Tomato and Lettuce Salad, Camembert Souffle, Coffee.

BOILED FRESH CODFISH. For a dinner for six persons get a codfish weighing seven pounds, or two small ones weighing three and a half pounds each. Have the fish cleaned at the market, then rinse it well in cold water after it is brought home. Put a fish boiler as long as the fish over the fire. Put just enough water in to cover the fish, then add a teaspoonful of vinegar for each quart of water, a couple of bay leaves and half dozen sprigs of parsley. Lay the fish at full length on the strainer and put it in the boiler just as the water begins to bubble. Season well with salt; cover the boiler with a fish cover; pour the hot milk in, stirring briskly all the time to keep it from lumping. When all the milk is in and the sauce has boiled not more than three minutes lift in a cloth the fish, and gradually pour the hot milk in, stirring briskly all the time to keep it from lumping. When all the milk is in and the sauce has boiled not more than three minutes lift in a cloth the fish, and gradually pour the hot milk in, stirring briskly all the time to keep it from lumping.

CREAM EGG SAUCE. Put a quart of milk in a saucepan over a slow fire. In another saucepan put two heaping tablespoonfuls of butter; stand it over the fire, and when it bubbles add two heaping tablespoonfuls of flour. Lift the butter and flour to a cream. Add the yolks of two fresh eggs and stir the mixture until it is absolutely without a lump and is as smooth as velvet. Then stand the saucepan in the range and gradually pour the hot milk in, stirring briskly all the time to keep it from lumping. When all the milk is in and the sauce has boiled not more than three minutes lift in a cloth the fish, and gradually pour the hot milk in, stirring briskly all the time to keep it from lumping.

BOILED POTATOES. Select medium-size, early rose or snowflake potatoes. Wash them absolutely clean with a brush in cold water, then peel a narrow strip half way around each potato, put them in a kettle with enough boiling water to cover them, salt them well and let them boil till they can be easily pierced with a fork; then drain the water off them, stand them

Fur Scarfs and Collars.

Are good about eight months in the year for use in a lady's wardrobe. If you don't already know it, we wish to tell you again that we are now selling all our

FUR COLLARS, CAPES AND SCARFS at 1/3 Off.

This means a little less than cost of manufacture last summer (since which all skins have gone up and some have nearly doubled in price). As these are good next year as well as this, you better be wise and come and own one, if you haven't already. We also have made deep cuts in our Astrakhan and Electric Seal Garments as well as in Fur and Fur-Lined Capes. Then you mustn't forget that you can pick up an extra wrap in a

Cloth Jacket or Cape at 1/2 Price.

This also applies to our Suits, of which we have about 50 of the high-class ones left—those that were \$35.00 to \$60.00. If you are wearing furs and want a jacket to change into in early spring, or if you are patching along with the old cloth jacket, better take a little good advice and bring a little money to us and get you a new Jacket for 1-2 price.

RANSOM & HORTON, 99 and 101 E. Sixth St., St. Paul.

where he will take a course in the military academy. Mrs. George S. Wiseman is entertaining her niece, Mrs. George Libby, of Johnson, Wis. Mrs. W. J. Sheridan, of Duluth, is the guest of Mrs. S. J. Donnelly, of Selby avenue. G. P. Becker, of Harris, was the guest of his sister, Mrs. G. S. Wiseman, over Sunday. H. A. Wells, of New Paynesville, was the guest of H. R. Geary, and family Friday. Mrs. Ed McFarlan, of Winona, is the guest of Mrs. G. H. Geary, of Carroll street. Mrs. W. H. Graves, of Carroll street, left for St. Louis the first of the week. Mrs. A. B. Bell entertained the Souvenir Club club Monday afternoon. Prof. Hartigan is entertaining Dr. Daigneau, of Austin, Minn. Mrs. M. W. Jones, of Carroll street, is visiting in Mason City, Io.

ST. ANTHONY PARK. A. J. Reeves and E. C. Hall have been elected trustees of the Congregational Church, W. S. Harwood, Mrs. E. H. Burghardt and Miss Alice Kennard are the musical committee. At the meeting of the history class, McCull and Mrs. D. Dushane read papers on French history. The Women's association gave a reception Friday evening in the Congregational church for Mrs. Crocker, of Ann Arbor, Mich. Mr. and Mrs. Walter Hill and Mr. and Mrs. W. M. Todd entertained the Clinech club last evening at the home of Mr. and Mrs. J. H. Hartigan.

ST. PAUL PARK. The executive committee of the Sibley Mothers' club met Thursday afternoon at the home of Mrs. A. L. Whitcomb, and decided to introduce a course of practical house-keeping at each meeting. "How to Wash Flannels" will be discussed next month, and there will be practical demonstration by Mrs. A. L. Whitcomb and Mrs. George Brookins. A special meeting of the Ladies' Aid Society of the East Presbyterian Church will be given at the church next month. "Old Maid's Convention," Mrs. Leslie Parlin is to be president of the con-

vention, and twenty-four women will take part. A card club has been organized, to be known as "The Hiawatha Euchre club." The first meeting was held at the home of Mrs. C. M. Hill, on Thursday afternoon. Prizes were won by Mrs. Harry Davis, Mrs. H. Ferro and Mrs. F. W. Harrison. Mrs. O. Solberg, of Sims street, entertained at a birthday party Monday evening for her son Einar's eighth birthday. Mrs. M. P. Shihberg, of Cambridge, Mrs. Sundquist and Miss Martha Fink assisted. About thirty were present. Mrs. A. Christie entertained at luncheon Tuesday in honor of her wedding anniversary and the birthday of her niece, Miss Daisy Ross. Mrs. Bert Shuback, Mrs. William Jones and Mrs. Griffith Jones assisted.

Mr. and Mrs. C. J. Dion, of Reaney street, gave a progressive euchre party in the evening. Mrs. Dion was directed by Mrs. William Denmore. A Bible class, under the direction of Mrs. F. A. Atkins, has been organized, and will meet every Friday evening in Asbury M. E. church. Mrs. Tucker, of Edgerton street, gave a silver tea on Thursday afternoon for the Ladies' Aid Society of the Arlington Hills Presbyterian Church. Mrs. Payne presented the paper for the Ladies' Aid Society of the Arlington Hills Presbyterian Church. Mrs. Marie Johnson, the recent guest of Mrs. E. Kellerman, has returned to St. Paul.

OUR DESIGN BOOK IS NOT an ordinary pamphlet but a large atlas-sized BOOK, displaying THOUSANDS of Select ART NEEDLEWORK DESIGNS. BATTENBERG, Point Lace, Mountmellick, Ecclesiastical, Alphabets, etc., with prices of Perforated Patterns, Stamped Pieces and Embroidery Materials. We will mail you this Design Book and give a three months' subscription to The CINCINNATI, which publishes many new patterns monthly. ALL FOR 16 CENTS. THE M. J. CUNNING CO. 636 Race Street, CINCINNATI, O. (Established 1884.)



A PLAIN FACE MADE ATTRACTIVE BY PERFECT TEETH.

Porcelain

Process will save your teeth after they are so badly broken down that gold can do nothing further for them. This material as used by Dr. Cornwell is not the ordinary "White," "Bone," or "Cement" filling, but a dense, strong, hard enamel, as durable as marble.

Tooth-Saving

Value is readily seen when the fact is realized that it does away with the wearing of false teeth.

It is one of the wonders of modern dentistry. If there be a case of porcelain filling in existence where I have personally operated at any time during the past ten years, and where decay has made its appearance about the margin of a cavity so filled, I will replace such work without a further charge for services. What dentist (myself not excepted) would risk such an unreserved offer on all classes of teeth where the filling has been of either gold or amalgam?

Think what this means to you! Missing teeth replaced in such a manner as to defy detection by the most critical observer as to their naturalness.

When Porcelain is used for filling the uncomfortable rubber dam is not applied, neither is the "malleting" of the filling necessary, as it is in gold work. Long sittings are unnecessary, and the appearance of the filling is that of the natural teeth, there being no unsightly mass of gold to attract attention.

Quality

of this work and its value in cases in which its use is indicated cannot be overestimated. The filling of teeth with porcelain is an art, and therefore it is NOT offered as CHEAP DENTISTRY.

MODERN METHODS.

DR. B. C. CORNWELL, DENTIST, Chamber of Commerce Bldg., Corner Sixth and Robert Sts., ST. PAUL, MINN.

OYSTERS IN CHAFING DISHES.

Hot, Appetizing and Delicious for a Cold Winter Evening.

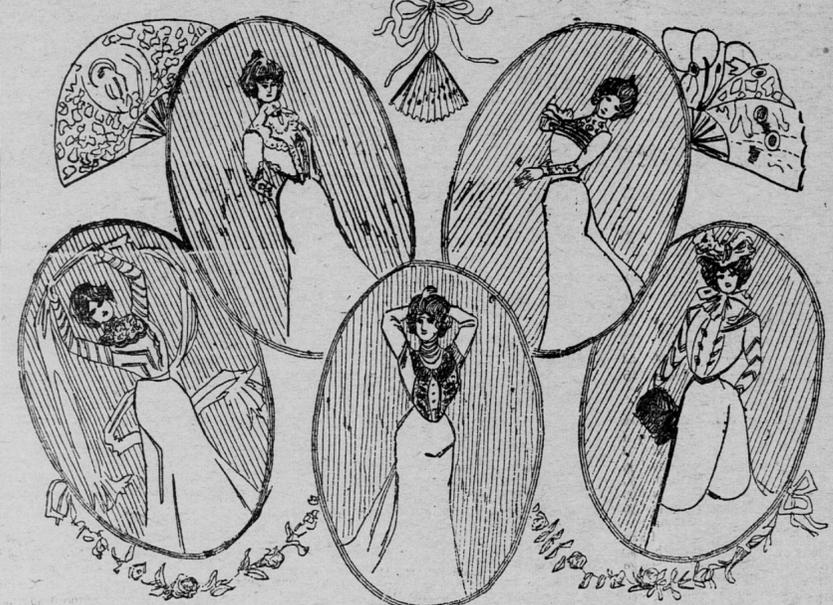
On returning from an evening's outing these nights, have a good list of recipes convenient for preparing the popular bivalve in the chafing dish. If you would understand what real cozy comfort means.

Panned Oysters—When the dishes become hot put in two tablespoonfuls of butter, and two dozen oysters, half a cup of cream or oyster liquor, salt and paprika to taste, cover the dish and cook three minutes. Turn the oysters upon squares of buttered toast. Another way to pan oysters: Melt a large tablespoonful of butter in the heated dish, put in a teaspoonful of flour, and stir until it is well blended. Add oysters enough to cover the bottom of the dish without crowding, and season with salt and cayenne pepper. Cover the dish and cook until the oysters are plump and the edges ruffled. Then pour over them two tablespoonfuls of lemon juice and serve on toasted crackers.

Curry of Oysters—Put one tablespoonful of butter in the heated dish. When it is melted stir in one tablespoonful of grated onion, the same amount of flour, and a teaspoonful of curry powder. Gradually stir in one cup of oyster liquor and stir until it thickens; add two dozen oysters and season with salt. Cover the dish and cook about two minutes and serve.

Creamed Oysters—Put two tablespoonfuls of butter in the dish, and when hot put a single layer of large, well-drained oysters in the bottom of the dish. When browned on one side turn them and brown upon the other, adding more butter if it is needed. Season with salt and paprika, and serve with toasted crackers and sliced lemon.

TO HAVE SOFT, VELVET SKIN, USE LAIT "SAROLA" A LIGHTFUL Roughness, Redness, SKIN TONIC QUICKLY Removes All Irritation, Etc. M. BETHAM & SON, Cheltenham, England. E. FOUQUERA & CO., Astoria, New York.



SEASONABLE FASHION SUGGESTIONS.

the wings trimming it across the front from a paste ornament. The skirts, which are gathered all about the waist, are proving themselves to be very much liked, especially in old flowered brocades. The bodice is beautiful, if draped across in soft folds, and a new guimpe is built of fine, plain, smooth gauze, crossed with a small lattice or net work of pearls. Lace draperies droop over the arms, and a rosette with a long end to the knees is a smart touch.

Gowns of crepe de chine are being oddly trimmed with flowers and wavy bands of cloth of the same shade. A black crepe de chine has Vandykes of white cloth stitched all over with black.

The following are descriptions of some high neck gowns being made by a fashionable New York dressmaker. A gown of fine gray cloth, but a bit deeper than silver gray, is embroidered with jets. This tunic makes the bodice, with the exception of sleeves and yoke, and opens in front over a skirt of black, dotted net fashioned into many ruffles. The sleeves and yoke are of white tulle, embroidered with black jets and a little blue chenille. On one side of the bust is a bow of turquoise blue silk, with long fringed ends.

Ciel blue silk forms the foundation of a second gown. This silk, richly incrustated with guipure, makes a princess tunic that falls over an underskirt of pleated blue mousseline de soie, with every pleat bearing a line of the narrowest of black velvet. The bodice opens to show a vest of this same mousseline de soie, held with a high belt of blue silk, fastened on one side with an odd bow of black velvet, lined with blue. A splendid contrast to this gown is one of palest pink satin cloth. The bodice is partly covered with a drapery of white lace that fastens on a series of black velvet bows. The skirt opens over a side panel of white lace on which are several bows of velvet.

Decidedly odd is a gown of pink crepe. The skirt has several shuffe ruffles above the bottom that rise a little behind. Above the skirt are laid lengthwise clusters of fine pleats six inches apart. Between the clusters is a lattice-work of white lace edged with narrow black velvet. The ruffles, too, are edged with black. The bodice has the same lattice-work separated by clusters of pleats, and a touch of black in the form of a big bow of black tulle.

Two neat tailor-made costumes, while not especially new, are worthy a word. The first is of cascaded pink, blue and white-mingled with it, making a combination utterly irresistible to the average shopper. For every woman loves new underwear. She delights in its purity and daintiness in decided contrast to the heat and heaviness of ante-holiday stores. Wise are the shopkeepers when they bring this contrast so vividly before the minds of women. To every woman buys. She doesn't buy because she cannot resist them. Yet if she loses her head not entirely, there is much worthy of purchase, and it is the sensible woman who now lays in her store of underwear for the entire year.

PAINT AND POWDER.

An increasing tendency to the use of paint and powder has been observed among the women of society. The latter years ago the employment of these cosmetics would have raised an interrogatory point as to respectability. The decoration of the human face with paint has been a custom from the earliest times. And at present the pores are clogged and the vermilion decorates the faces of savages, who would feel that their brave forefathers had not been completely forgotten these additions. In the seventeenth century the employment of rouge was a matter of much importance. The women could convey and interpret the most delicate sentiments. All women painted their faces, and the more they painted, the brighter the tint. The higher the color position, the more brilliant the color. On my lady's cheek. The inferior classes were only permitted a very slight decoration of the cheek. Even at night, upon retiring, the make-up was not left off.

Face powders have been used from the earliest times also. They, too, were formerly applied to impart a delicate tint to the face. The inferior classes were only permitted a very slight decoration of the cheek. Even at night, upon retiring, the make-up was not left off.

The face powder has been charged with injuring the skin, but they are not guilty to the same extent as others. In fact, the use of powder is beneficial when the skin is greasy, and where the pores are enlarged; it is also useful in summer, when the perspiration is profuse. The reason that face painters came to have so bad a name was because they were using mineral substances, especially lead, which was most in use now are composed of powders, starch or powdered rice, which not only are not harmful, but may improve some skins, such as are oily. If the skin is dry, powders should be avoided.

STUFFS FOR SUMMER.

The sheer summer stuffs are here in all their beauty. It puts summer sunshine in the heart to look at them, and makes one feel like wandering through leafy ravines and shady, woody paths. No wonder Cupid's trump, the summer girl, flourishes when these lovely lengths, which might have been spun by spiders, are made up with due regard for her best points.

The new organdies have a soft finish. A very fetching little thing is an army blue, with rather large white diamonds sprinkled over it. Another has heavy-white, white, satiny bars across it, with clusters of black stripes running up and down. A faint bouquet is thrust in every corner of the fabric. Very beautiful, too, is one of black, with stripes in heavy, satiny wave going lengthwise. The surface is strewn with shower bouquets of dainty pink spots.

DEAFNESS CANNOT BE CURED

By local applications, as they cannot reach the diseased portion of the ear. There is only one way to cure deafness, and that is by constitutional remedies. Deafness is caused by an inflamed condition of the mucous lining of the Eustachian Tube. When this tube gets inflamed you have a running sound in your ears, which is the first stage of deafness. If not cured at once, the inflammation will spread to the hearing nerve, and the hearing will be destroyed forever. This is the case with all cases of deafness. The only way to cure deafness is by the use of the "HALL'S CATARRH CURE." It is the only medicine that can be cured by Hall's Catarrh Cure. F. J. CHENEY & Co., Toledo, O. Sold by Druggists, 75c. Hall's Family Pills are the best.

Some persons who have the courage of their convictions have made simplicity in dinners the fashion, and that is all there is to it.

This is the way an invitation reads: Mrs. Victor Blessington requests the pleasure of Mr. and Mrs. Floyd Stuart's company at a dinner of boiled fresh codfish on the evening of Tuesday, Jan. 3, at 8:30 o'clock. It is not for the supposed that this one dish of cold codfish is all that is served on the richly spread table of Mrs. Blessington. On the contrary, it has all the proper accompaniments. But it is not pre-faced with oysters or soup, and it is not followed by entrees and roasts.

There is an abundance of the one dish and it is considered good form at these dinners for every one to eat heartily of this piece de resistance, and to be helped the second time - indeed, to ask for a second helping is now considered the most marked compliment one can pay to one's hostess.

A salad and a light dessert often are served at those dinners, and coffee always. Wine or liquors are seldom drunk. If it is a beefsteak dinner the steaks must be short-cut steaks, not less than three inches thick, and cooked to perfection.

Indeed, every host or hostess aims to have the one dish composing the dinner a triumph of culinary art. Following are some suggestions for one-dish dinners, and directions for cooking a fresh codfish dinner.

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