

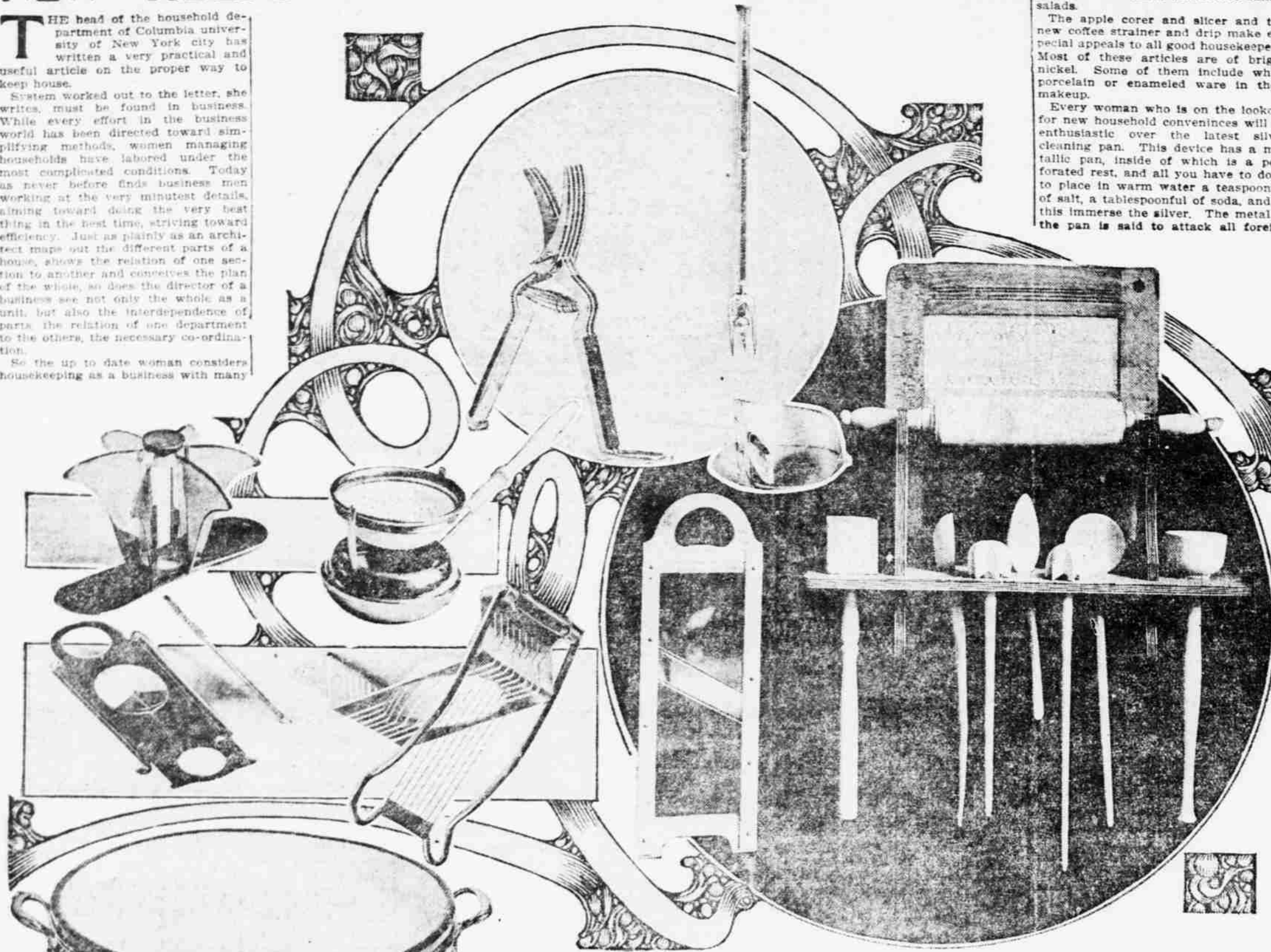
Fashions and other Feminine Affairs

NEW HELPS TO EASY HOUSEKEEPING

THE head of the household department of Columbia university of New York city has written a very practical and useful article on the proper way to keep house.

System worked out to the letter, she writes, must be found in business. While every effort in the business world has been directed toward simplifying methods, women managing households have labored under the most complicated conditions. Today as never before finds business men working at the very minutest details, aiming toward doing the very best thing in the best time, striving toward efficiency. Just as plainly as an architect maps out the different parts of a house, shows the relation of one section to another and conceives the plan of the whole, so does the director of a business see not only the whole as a unit, but also the interdependence of parts, the relation of one department to the others, the necessary co-ordination.

So the up-to-date woman considers housekeeping as a business with many



THE NEWEST THINGS IN KITCHEN UTENSILS

departments, each department affecting the others.

If the housewife wishes to stand as a progressive and systematic business woman she must consider, as would a business man, certain means toward producing a more efficient method of carrying on her household. If keen sense of new tools that make for better work, wise judgment of values and undertaking of sane ways of doing things and ready accuracy in keeping accounts are points that characterize a good business head the housekeeper

today has need of them in her work. The value of accurate accounts as well as their business necessity is recognized in the entire business world. It is just as important to the housekeeper as to the grocer or merchant. The organization of a business enterprise requires that a man have a thorough grasp of all its departments, and an important one is that of keeping accounts. What must the housekeeper do?

Given a certain amount of money for weekly or monthly allowance, her

problem is how to gain a practical knowledge of the actual amount of money necessary for living expenses and the running of the family. As business men learn to know the right expenditure of money, the housewife must learn the value of money and what it ought to buy. This she may do by studying what experienced housekeepers have accomplished by attending lectures and courses offered for such training. It is a good thing for the housekeeping novice to remember that the good financier does not spend his entire allowance, but uses the surplus in one department for replenishing in others. To know where to economize and when to be lavish, to be on the alert for the little wastes so often disregarded, only training and

experience can realize the ideal in these things.

In the illustration are shown some of the new inventions for making kitchen work easy. The woman who does her own work will appreciate them. All of these articles have the added advantage of being attractive enough in appearance to be hung boldly out in plain sight.

The pie dish in its nickel stand is of earthenware, and the pie may be baked in this dish, which is set into the dainty stand for an appearance on the dinner table.

In one of the other cuts is pictured the newest thought in lemon squeezers and also a long handled olive pitter, which will also spear olives from a tall bottle.

An egg halver is another convenience shown. It is used for cutting hard boiled eggs in half. An egg slicer is of value to the woman who serves dainty salads.

The apple corer and slicer and the new coffee strainer and drip make special appeals to all good housekeepers. Most of these articles are of bright nickel. Some of them include white porcelain or enameled ware in their makeup.

Every woman who is on the lookout for new household conveniences will be enthusiastic over the latest silver cleaning pan. This device has a perforated pan, inside of which is a perforated rest, and all you have to do is to place in warm water a teaspoonful of salt, a tablespoonful of soda, and in this immerse the silver. The metal of the pan is said to attack all foreign

Don't Spoil Your Expression With Facial Gymnastics

THIS story is intended for the girl or woman who makes facial grimaces. These contortions form lines that do not come with old age. They are simply the result of our daily tricks of expression, and if we wish to become older with pleasant faces it behooves us to be careful what we do with our features day by day.

"We all have ugly little tricks of expression," says an authority on physical culture. "We speak from one corner of our mouth and so drag it down there, and when we are fifty that line is irrevocably fixed, and we look disagreeable."

"Many people use their eyebrows in a most extraordinary manner. They lift one or the other or keep both raised so high that one longs to say, 'Do relax them and let them down.'"

"Of course frowning—well, it's very hard not to get the frowning lines between the brows. It is the most natural thing in the world when one is intently thinking to knit them or when we try hard to see some distant object. Still, if one can remember to relax she may not have a furrowed brow when she is in middle age. I know a girl who frowns when she scrubs herself in the tub. Actually, she has to laugh when it occurs to her that she is frowning at the soap and wash cloth and is as desperately intent as if she were settling state questions."

"Another of my friends, a jolly young girl, has the oddest way of wrinkling up her nose at the tip, just like a pink and white bunny. She may say something ever so tenderly with her right eye. At first I naturally supposed it was to emphasize some remark, but several recurrences of the wink prompted me to wonder what would happen if some puffy old gentleman or irreverent youth ever got one of these winks. Such a thing can be treated by an oculist and the habit broken."

"Holding the lips badly mars many a pretty face. In nine cases out of ten the teeth are to blame. They protrude, do not fit together or do some thing of that sort. Nowadays every one knows how necessary it is to attend to such matters in a child, and better looking mouths are the result."

"The 'prunes and prisms' practices of our grandmothers are not so bad, after all. Almost anything is better than letting all the lines of the face sag and droop, and if some kind friend points out to us that we have some personal wrinkle in the way of facial gymnastics we had better try to eradicate it at once."

A SENSATION OF THE HOUR



THE "DROPPING OFF" GOWN.

NEW evening gowns in Paris have the effect of falling off carelessly at the hip. This imported costume shows a "dropping off" skirt of black charmeuse over a gown of white satin. The long sleeves are also ultra modish.

PAQUIN ON NEW MODES

IT is a very difficult matter at any time of the year to state for certain what will be the next form that the feminine toilet will assume in dress, says Paquin, the famous designer. The Greek is now inspiring Paris and incidentally the whole world since Paris sets the pace in these matters.

Dresses will be more "flou" this year than they were last year, with the exception of tailor modes, which will continue to have the tight skirt, so becoming and so convenient for street wear. But it is a fact that evening gowns will be much fuller at the hem, with beautiful draperies and exquisite trimmings of pearls and diamonds.

Sleeves will be long for day wear, but even here individual taste counts for so much. One thing is certain—the waist line after many wanderings has returned to its normal place. It will be seen that flowers will enter largely into evening dresses. Veilings will not fail to be greatly worn by those women who love soft effects.

It's Economical to Keep.

Furniture in Repair

THESE are the days when the economical housewife begins to look over the furniture around the house to find out just what pieces need repairing and which ones are in good enough condition to last another winter.

It is always a wise plan to touch up furniture, either in the way of oiling or varnishing, just as soon as it begins to look the least bit shabby. In this way everything around a house may be kept in perfect condition and much money saved, for to let every piece of furniture run down until it looks about to fall to pieces is no real economy and shows a decidedly careless housekeeper.

It often takes three times as much money to fix over furniture which has been allowed to get into this state of disrepair as it does to have each piece repaired as it begins to show the wear of years.

Often, too, with a few cents' worth of varnish or oil the housekeeper can do all the touching up that is required. The real wood of the various furniture sets around the house should never be varnished with anything which will destroy the grain of the wood from sight. Walnut furniture, for instance, should be oiled, as the beauty of this wood lies in its smooth, waxlike appearance.

A certain kind of wax may be used also for polishing walnut or mahogany tables. Mahogany furniture, however, looks best when polished with one of the various furniture polishes which are prepared for this beautiful wood. Cheap furniture can be restored to very good condition by a reliable varnish, and often these pieces can be painted over with splendid results.

GIFT FOR THE BABY

A VERY acceptable little gift for a baby and one which is easily made and is costly only in time and in the number of intricate stitches is a number of cap strings. These can be laundered separately and can either be sewed on the cap or pinned with tiny gold pins. These little pins should accompany the cap strings.

Very fine batiste or sheer lawn should be used, cut into three and one-half inch strips, fifteen inches long, which are then hemmed by hand. The ends may be made as elaborate as desired. Dainty hemstitching with an edge of tatting made of 70 thread is a charming finish. A tiny scallop with a heading insertion of real lace is also lovely, or embroidered ends with tiny wreaths of forget-me-nots and eyelet dots may be used.

ONE OF THE NEW FALL HATS



SMART MODEL IN BROWN VELOURS.

VELOURS hats are very smart this season and for certain occasions are taking the place of the more dressy velvet creations. The illustration shows a delightful velours creation in a lovely shade of cinnamon brown trimmed with feathers of the same color. A brown ostrich feather boa is becomingly worn with this very fetching hat. In fact, brown is among the most approved colors of the season, but it is a color that should be chosen with care, for when worn by the women with brown hair and eyes it is an ideal combination.

THE TURNIP IN VARIOUS STYLES

TURNIP PUREE A LA CREME.—Peel, slice and mince a dozen small turnips, blanch and drain them. Place in a saucepan with about two ounces of butter, fry for a few minutes without coloring, then add enough white stock to cover and a few stalks of parsley. Cook until quite tender, then drain and take out the parsley. Pass it all through a sieve, reheat the puree in the saucepan with a piece of butter and a pinch of sugar. Season with salt, pepper and grated nutmeg. If the puree is too thick reduce it. Finally add two or three tablespoonfuls of cream.

Turnip Soup.—Cook the turnips as stated in the above recipe, but add other more stock to the puree to give it the consistency of soup. Pass it all through a sieve and reheat the soup. Let it simmer slowly for about half an hour. Skim and add one-half gill of milk or cream and a piece of fresh butter. Serve the soup with croutons or fried bread.

Glazed Turnips.—Wash and peel a bunch of young turnips and cut them by means of a large vegetable spoon in the shape of ovals or large balls. Put them in a pan with one ounce of butter, season with salt, pepper and a pinch of sugar and moisten with a little stock. Bring to the boil and simmer gently until cooked. They must have absorbed all their stock and be slightly colored. Turnips prepared in this way are served as a vegetable or a garnish for entrees.

Turnips a l'italienne.—Wash a bunch of young turnips and peel them thin.

If large, cut them in half, cook them for twenty minutes in salted water. Strain off the water and drain the turnips. Melt one ounce of butter in an earthenware casserole or, failing this, use a pie dish. Put in the turnips, adding a little white sauce between each layer. Season with a little salt and pepper. Sprinkle a small handful of breadcrumbs over the top, also some grated cheese and a little melted butter. Bake in an oven for about thirty minutes and send to table in the same dish.

Turnips au Gratin.—Peel lightly eight or nine medium sized young turnips, cut them into slices and wash and drain them thoroughly. Melt two ounces of butter in a steupan. When hot put in the turnips and stir over a brisk fire, season with pepper and salt, moisten with a little stock and cook until tender. Rub through a sieve or drain them. Arrange the slices on the puree in a well buttered pie dish and pour over them a bechamel sauce. Sprinkle the surface with fine breadcrumbs and add a few tiny bits of butter here and there. Bake in a quick oven for about ten minutes, long enough to brown the top nicely.

Bechamel Sauce.—Make a white sauce, using equal quantities of chicken stock and cream as the liquid. If the chicken stock has not been flavored with vegetables, etc., fry a generous tablespoonful of vegetables, carrot, onion, parsley, etc., in the butter before adding the flour. Do not, however, allow them to color. Strain before serving.

NEW ENGLISH RAINCOATS

AMONG the useful and serviceable garments needed by the schoolgirl is a raincoat. Some stunning English coats, intended to be worn when the chilly November rains come down, are in the shops for sale. These new coats are fashioned from soft toned cravenette or rubberized cloth, and a decidedly good feature of them is the ventilation piece across the back in addition to the ones under the arms.

Every girl who goes to college knows how convenient a coat of this kind is to run across the campus in or when going to the schoolhouse.

Dressed in one of these coats the young girl knows that she will be carefully protected from the wind and storm of the early winter weather, while at the same time realizing that she is correctly garbed for the elements.

It is a shame to get a nice topcoat wet every time a girl goes out in the rain, but with a good raincoat all this

trouble is avoided and the topcoat can be kept for sunny days.

These English coats may be also used for traveling and for motoring and are just the thing to wear to church on a stormy morning.

BUTTERMILK COTTAGE CHEESE

VERY few housewives know that delicious cottage cheese can be made from buttermilk as well as from plain sour milk. Many farm households have been denied the cheese because they use cream separators and accumulate no sour milk. To make the cheese put the buttermilk in a jar on the back part of the stove, where it will heat slowly. It requires a little more heating to curd than does the other milk. When it has entirely separated pour off the whey and turn the curd into a cheesecloth sack to drip, letting it stand from eight to ten hours. When it is dry stir a small amount of salt into the curd, mix with sweet cream or rich milk.

Fur Fabric Coat For Motor Wear



WRAP OF ASTRAKHAN WEAVE IN SOFT GRAY.

THERE are many new coatings that imitate short pelted furs, and one of the most attractive of these fabrics, an astrakhan-like weave in a soft gray shade, has been made up into this motoring coat. The pointed collar may be opened to form a deep revers when desired, though the coat, as pictured here, is buttoned closely about the neck. Velvet collar and cuffs and velvet bound buttonholes give color to the gray wrap.