DISHES THAT ARE DIFFERENT.

Pleasant Surprises a Hostess May Set Before Her Guests.

There are many times when the housekeeper who expects company wants to set before her guests something that is a little different, but which she can make herself without the apparatus of a professional caterer. The recipes given below are easy to make for a person of average knowledge of cookery, and do not require so much effort that the hostess need tire herself. They are not too elaborate, but depart from those of the cook books:

Pineapple Eggs.—Soak the contents of half a box of gelatine in water and when dissolved add a cupful of grated pineapple (canned or otherwise), and the juice of one lemon, a cupful of boiling water, and a cupful of sugar; strain and set away to harden. As soon as the hardening process begins, whip quickly with an eggbeater and fold in the whites of five eggs. Mold in eggshells and serve in any fanciful way.

Ice Cream Cake.—Cream two cups of sugar with one of butter, add a cupful of sweet milk, 3½ cupfuls of flour, and the whites of nine eggs; stir in two scant teaspoonfuls of baking powder, and bake in jellycake pans. Spread each layer with a boiled icing, seasoned with the juice and rind of one orange.

English Tart.—Line a deep pie plate with a rich crust and fill with gooseberry preserves, sprinkling a little flour over the top. When baked cover with a maringue or with whipped cream, sweeten to taste, and set on ice.

German Dumplings.

Remove the crust from two or three small stale rolls and cut the crumbs into small pieces. Lay the crusts aside. Put the crumbs into a basin and pour over them enough boiling milk to nearly cover. Soak 10 or 15 minutes, and then press, to remove superfluous milk. Put over the fire and stir with a spoon until hot, but not scorched. Push back and season with salt and pepper. Cut a half pound of bacon into small pieces and fry with some of the crusts cut into dice. When done, add to the soaked bread, with two tablespoonfuls of butter cut in small pieces and enough beaten egg to bind the mixture without making too soft. It must be stiff enough to hold its shape when rolled into dumplings. Flour the hands freely and make the dumplings of equal size. Plunge into a saucepan of boiling water, cover tightly, and cook ten minutes without uncovering. Drain; put on a hot dish until ready to serve.

Meat Pasty for Lunch.

Put one pound of steak into a saucepan with an ounce of suet, and just a little water, not enough to cover it; cover closely and gently cook for about an hour; let it get cold, then cut up into small dice and season rather highly with pepper and salt. Make some pastry with four ounces of butter, two ounces of lard, or cold bacon dripping, and eight ounces of flour; rub both butter and lard into the flour, add a teaspoonful of Borwick's baking powder, mix with cold water; roll out rather less than half an inch thick, cut into rounds about six inches across, on one-half put some of the meat with a little gravy to moisten it; turn the other half over, press the edges. Bake in a brisk oven till the pastry is cooked.

Dry Curry.

Mince four onions; cut fowl or veal in small pieces, and fry in butter; add two tablespoonfuls of curry powder, and put all in a small stewpan. Rinse out the frying pan with a teacupful of boiling water, and pour amongst the curry. Season with salt, cover closely and stew till tender. Add a tablespoonful of lemon pickle and two of cream. Stir, and boil five minutes. Serve with boiled rice round the dish, the curry in the center.

Raisine.

To make this famous French marmalade allow an equal weight of grapes and pears, cook in a little water until soft, then press through a colander to remove the seeds. Add the pears, cored and sliced, and simmer until thick, stirring almost constantly. When thick sweeten to taste, scald, strain through a colander and can.

A Mexican Dish.

Into a baking dish put a layer of macaroni (after it has been thoroughly cooked in salted water), then a few spoonfuls of gravy from roast beef; cover with tomato catsup, then another layer of macaroni, gravy and catsup on top. Set in the oven to brown.

Sick Room Shade.

In the center of a common pie tin punch a hole large enough to slip over the gas jet, and drop in place right side up. It will not interfere in any way with lighting the gas, and will be found to shade the patient's eyes perfectly. It also allows sufficient light for nurse to attend to her duties.

Beef and Carrots.

Take one pound of round of beef and chop coarsely. Chop three carrots fine and cook with the meat in water just to cover until done. Season this with salt, pepper, butter and an onion grated. Thicken with a tablespoonful of flour, rubbed smooth with cold milk.

Creamed Carrots on Steak.

Wash and scrape carrots, cook until soft in boiling salt water, pour over them thin cream sauce, and pour the whole over a hot broiled steak. Serve at once. Each adds to the flavor of the other.

MEANT FOR TRIFLES

OLD-FASHIONED "PINCH" BAG MOST CONVENIENT.

Buttons, Needles and the Little Odds and Ends of the Sewing Room Kept at Hand in This Receptacle.

For holding a few buttons, a paper of needles and a spool of thread or two there is nothing in the way of a bag that is more convenient that the old-fashioned "pinch" kind. It is large enough to serve as an ordinary traveling work bag and there are no drawing strings or ribbons to be bothered with. Nothing could be simpler than

the flat mouth which closes itself and is pinched open.

The "pinch" bag derives its name from this opening, which is fitted with two short, stiff whalebones. Ribbon is best to make the bag of. When silk by the yard is used seams must be turned and there is always more or less trouble in giving them a neat finish inside. Take a quarter of a yard of plain or flowered ribbon about three inches in width, or wider if liked, and trim both ends evenly. Flowered ribbon of this width is something of a rarity, even on the bargain counter, yet it can be found in a good quality with dainty floral patterns and a narrow satin edge. A white ground with pink flowers and a blue satin edge makes a dainty bag.

After the ends are evened turn them under for a narrow hem of the correct width to accommodate a strip of whalebone. Then hem this down with tiny stitches, using fine white cotton thread instead of silk. The cotton makes a firmer hem and shows less than the silk. The two hems should be turned on one side of the ribbon, the wrong side if there is any difference in the pattern or weave.

Use pure white whalebone, which comes in long strips and can be cut any length desired for the pinch top, or take two whalebone collar supports about three inches long. Cut two pieces to fit the hems. Make them just a fraction shorter than the width of the ribbon so that they will not punch through the ribbon afterward. If the whalebone strip is used soak it first in warm water, letting it remain in the water for 15 minutes or longer. This makes it cut easily. After the length is found and the whalebone cut, shave the blunt ends ever so little and cut them slightly round instead of perfectly square. Now slip a bone through each hem, fold the strip of ribbon double with the tops meeting evenly, and whip the edges of the ribbon together with white cotton, and the bag is ready to use. Unless it is pinched the top will stay perfectly tight, holding any small articles. To open the bag hold the whalebone ends between the thumb and forefinger and press or pinch.

One may have several of these bags, a whole set of different sizes and different ribbons, or they may match. They will be found most convenient for holding small articles. Lace buttons can be kept in one bag, papers of needles in another, hooks and eyes or patent fasteners in a third, and so on until a bag is provided for everything and once put in order they will remain so.

A "pinch" bag will be found invaluable for keeping collar buttons, sleeve links and small lace pins within easy reach. There is no danger of their slipping out of the case.

Shadow Chemisette Has Come to Stay

Fad of Fashion That Undoubtedly Savors of Extravagance.

Slowly but surely have shadow chemisettes been coming to the front, although their success seemed inevitable from the first to those of trained, fastidious eye. To the necessarily economical majority, however, this covering up of one good thing with another has a savoring of extravagance, and, on the whole, it will be well to bolster up that impression. But as they stand, the shadow chemisettes are a fine inspiration, and a most welcome relief from their lingerie prototypes.

From the initial essay of veiling an all-over ivory lace with fine-tucked chiffon toned to the color of the gown, there has grown the veiling of one chiffon with another, the under trimmed with ivory lace. And yet a further step is the shadow corsage, the slight incidental matter that is now all that is exacted by the high-waist skirt.

MAKING OVER OLD GOWN.

Yokes by No Means Difficult to Change Into New Styles.

One of the comfortable advantages of the new fashions is the way old gowns can be altered into new styles. It is not easy to make a frankly two-piece frock into an empire, but a good deal can be done along this line. What women are working at most successfully are yokes. The old V-shaped one has gone out.

The new ones are round and shallow, a little deeper in front than at sides and back. The universal fashion for these with the highboned stock attached gives one a chance to cut away the top part of old-fashioned and unbecoming gowns and replace bad lines with these good ones.

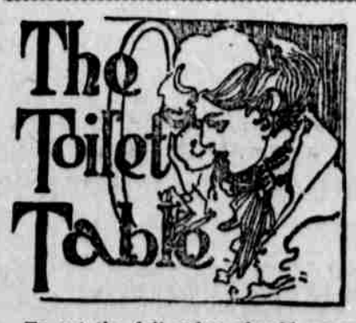
For these yokes colored net is used as much as lace. In fact, the latter is somewhat second style. The new method of draping a blouse, so that there is little fullness anywhere, gives one a chance to put into new uses the surplus material in the frock.

BAG FOR SILVER TEA-POTS.

Article Saved from Scratches and Preserves Proper Luster.

The careful housewife, who takes a pride in her shining silver tea-pot, and who, perhaps, polishes it up herself to the last degree of brightness, must often be disappointed to find how quickly it grows dull and tarnished after it has been cleaned, and

how often, too, it suffers from mysterious scratches, when it is not actually in use. A wise precaution, and one which is easily adopted, is to provide a green bag, lined with wash-leather, in a size which fits the tea-pot pretty closely when the string at the top is drawn. A bag of a suitable size and shape may be seen in our sketch, with the tea-pot drawn upon it to show the way in which it should fit. Similar bags of green baize, with wash leather linings, made in smaller shapes, would be useful also for a silver cream-jug and sugar basin, in cases where a whole tea service is used.



To get the full value of cold cream it must be let dry on the face. It takes time for the skin to absorb it.

In massaging wrinkles use the tips of the fingers and thumb, always working across the line; never follow the lines of the creases.

Bushy, irregular eyebrows should be brushed lightly with a camel's hair brush dipped in olive oil. The same treatment is good for stiff and harsh eyebrows and is said to make them grow.

A pallid skin indicates an anemic condition of the blood, the lack of the red corpuscles; a good iron tonic is a necessity to improve such a complexion.

A lotion recommended to whiten a red nose is made of 7½ grains of tannic acid and 2½ ounces of camphor water. After the acid is dissolved the nose is moistened several times a day and at night, the liquid drying on.

If Over Thirty, Pass the Tucker.

Schoolgirls and debutantes are affecting the round tuckers of plaited net which fall over the frock below the stock collar. With a round, dimpled face the tucker is sure to be ravishingly pretty, but let the woman who is not positively certain that she is rosy and dimpled beware of the tucker, for it is as uncompromising as a clear light in betraying time's little unkindnesses.

CALLER LEFT IN A HUFF.

Innocent Thought of Business Man That Gave Serious Offense.

Two business men had been talking good naturedly the other day. Their conversation had reviewed a number of things, and a remark made by the proprietor as his caller was leaving brought up the subject of prosperity in a rather awkward way.

"Business with me has been a little dull of late. I've had only a few callers," he remarked.

The friend smilingly rejoined:

"You'll have enough of them in a short time—prosperity's coming right along. Why," he added, emphatically, "the next time I drop around, instead of being able to chat with you for half an hour, there'll be so many people ahead of me that it'll take me two hours to get to you—maybe I can't see you at all."

"I hope so," rejoined the proprietor, cheering up over the prospects of renewed business activity.

His caller literally "stormed" out of the office, leaving his erstwhile host in a state of bewilderment as to what had happened.

A Contrary Man.

Mrs. Naggs—Did you see anything of my husband this morning?

Mrs. Homer—Yes.

Mrs. Naggs—Which way was he going?

Mrs. Homer—The other way.

Mrs. Naggs—I might have known it. He's the contrariest man that ever lived.

The Mistral.

The mistral is a cold northwest wind which does much damage at certain seasons in France and Italy. From the close of autumn to the beginning of spring, it is especially violent. It dries up the soil and causes dangerous storms on the Mediterranean sea.

All the world's a stage upon which most of us make a show of ourselves sooner or later.

Good harvests make men prodigal, but bad ones provident.—W. Penn.

Give some people their pick and they'll pick flaws every time.

Sometimes a woman is known by the company she avoids.

The proportion of left-handed people is one in six.