

Late Fashions From Paris

PARIS, Nov. 9.—Ermine is in high favor this winter. It is used in small pieces, trimming for coats and frocks and in more generous portions in the makeup of neck ornaments. Collars and scarfs of fur are a little larger than last year, the tendency being to broaden them and increase the number of tails which dangle from the fashionable colliette. Muffs of fur and lace for evening wear are as dainty as they are costly. With a theater costume they are supplemented by a boa or collar which is carried conspicuously when not on the neck of the wearer. Decorations in the form of jeweled clasps are added to neck ornaments wherever there is an available excuse for their employment. The fashionable woman of the period is given quite an ecclesiastical appearance by the steeplecut of fur necklets.

Long cloaks are worn for both evening and afternoon functions. They have largely displaced short coats even for the street. For promenade dresses the three-quarter coats are often favored, and some of these are very handsome, with their elaborate stitchings and strappings. I much admired a three-quarter sack coat made of red cloth and appliqued with scrolled bands in red taffeta which made a striking appearance on the graceful figure of a well known society beauty who was making a round of calls in her automobile the other day. To present this charming coat to your mind's eye, let me say that the sleeves were wonderful flaring things, measuring two-thirds more at the wrists than at the elbows. Silk, closely stitched, formed narrow bands around the lower parts of the sleeves, while elaborate scrollings ran up the forearms. A square collar, slightly indented, was fashioned of tacked taffeta and framed with stitched silk bands which seemed to disappear underneath the collar to reappear as an edge for the sides of the coat. A narrow vest of white plique embrodered in black filled in the space above the collar and came down the side of the wrap to form a vest. Altogether, it was a very pleasing wrap.

Three-quarter coats, so trying to the figures of short stout women, are developing many odd and picturesque styles. One of the most charming of these was a Red Riding Hood cloak made of deep red cloth lined with ermine. The sleeves were so full and flowing as to call to mind those of the old fashioned dolman, than which, however, they were more graceful. Two rows of black stitching on sleeves and coat gave a delicate finish to the borders. A draped hood and straight collar of ermine lined with silk formed the upper part of this loose and flowing wrap.

Another garment of the loose coat type was made of smooth cloth in the shade known as wood brown. The wide revers, which followed the entire length of the front, were faced with gray silk over which were tied little knots of soft brown ribbon. The high cloth collar was a simple turned over affair. Sleeves were full to below the elbow, where they were strapped over fitted undersleeves of gray silk.

Velvet coats are taking the place of

the taffeta boleros that had so great a vogue last year. The velvet coats are sometimes plain, ornamented with bands of stitching or in other cases richly garnished with fur. A velvet coat in warm, rich red trimmed with a

hairs, are veritable dragmets for dust or soot. The frocks made with these extremely pliable fabrics are graceful, for the stuffs drape admirably, and the stitched plaits, without which few frocks are considered complete, are eas-

flowers of silk and of chiffon, which look like crushed specimens of the genuine blossoms. The latter enrich costly evening gowns.

Chrysanthemums fashioned from baby ribbon trimmed a dinner gown of delicate pink silk. The flowers were built of pink ribbon in a tint a little deeper than that of the frock. Leaves were made of shot glass silk, with stems embroidered in baby ribbon. A rose gown, with flowers in all shades from the deep red "Jack" to the palest La France, was made up over white gauze, the extreme delicacy in tint appearing in the wreath of pale pink roses about the neck.

Caracal is the most exploited cloth

curve, and the deep revers, faced with fur, must have formed an excellent chest protector.

Old fashioned damasks and brocades are de rigueur for evening wear. This means that empire evening gowns hold second place. The great ladies of the old regime in Parisian society have done all they could to discountenance empire fashions, and they have to some extent succeeded. Long pointed bodices and skirts draped upon the hips suggest the revival of paniers and are distinctly Louis XVI. in style. The story goes that the great ladies of the Orleans faction, jealous of the assumption of social leadership implied by the resolution recently passed by the ladies

yond the means of ordinary folks, but the traditions, although they wish to wash sooner or later, are quite durable enough for a season's wear. Vests of Persian embroideries are added to the short coats, and a touch of the trimming being used on smart toques.

After all, it should not seem odd that the dressmakers, having exhausted the possibilities of occidental fashion, have gone to the orient for suggestions.

CATHERINE TALBOT.

Individuality in Hairdressing.

So far as clothes go, there is infinite variety, which heightens the mystery of the fact that when you have seen one modish woman you have seen all. Coiffures are a large factor in this deplorable repetition. And, not content with having during the past few years worked the high note to the point of weariness, we are now preparing ourselves to identify and rigorously repeat the operation with the recently resuscitated low dressing. Now, a little bit of both would be so much more pleasing and really only reasonable, since different shapes of heads and contours demand different coiffures. There is a midway dressing, a more or less classical arrangement eminently becoming to a certain type of woman possessed of a pretty, rounded head and hair preferably with a natural wave in it and worn with a parting. Now, that is how nature has constructed many of us who during the past half decade have deliberately violated all these good intentions by a ruthless scraping up of our hair to the summit of our heads and so deliberately coiffured failure.

Inevitably, and rightly so, is there much weeping and wailing and gnashing of white teeth among those somewhat short of stature over the present knot in the capitate of the neck. There is no denying that a high knot adds several cubits to a curtailed height and at the same time imparts an importance and presence perhaps otherwise lacking. Indeed, this is a case in point in reference to more choice and freedom in these toilet details and less abject submission to the decrees of la mode, ever lenient before a presentment that is becoming.

The Applique Craze.

Fur and lace, lace and fur and fur and lace and velvet make a chorus that never fails to captivate our autumn and winter fancy, a chorus, moreover, that asks the aid of the needle. Stitchery, stitchery, all the time, and never a stitch too much. Applications are to be the great ruling here in the way of grace. The craze for applying one material over another amounts almost to a disease, for it is irresistible. The cut out cretonne motifs and trails continue to declare themselves, while the mystery lent to this decoration by a veiling of transparency, preferably the very finest aeroplane, is a vast improvement. Shaded so discreetly, all hardness is lost, and there is substituted a certain shadowy suggestiveness which is the very essence of artistic feeling.

Lace and Jeweled Effects.

There is an ever increasing tendency on the part of ladies to adopt plain blouses and skirts during the earlier part of the day, but for afternoon and evening wear everything in the way of dress is very elaborate. Real lace and good quality sequin trimmings are being much used for the decoration of dinner gowns and theater blouses. Jeweled passementerie is also coming into favor again, but at present it is only being employed in the ornamentation of breakfast jackets and tea racks made of good quality crepe de chine or white Japanese silk.

ODD TREATMENT OF WINTER HAT BRIM.

A striking winter hat is a lovely soft flop of fine felt with undulating brim and dented crown threaded with delicate vieux rose velvet, the brim raised off the head at the left side by trails of shaded red clematis.

The round, flat shape carried out in gray camel's hair, caught up with turquoise blue velvet and fancy wings, the brim lightly trimmed with lace, the extreme edge with mink, is a handsome model.

A black velvet hat dips well toward the face and has a couple of fancy wings at the side, the brim being bordered with shaped frillings of white glaze covered with black chiffon. These and the cloth volants on the same plan are distinctive novelties of the season's millinery, and another feature in millinery modes is exemplified in a fawn cloth toque with a double brim, the aperture filled in with china silk, the upper brim edged with ermine insertion. In a mink hat the new flat shape is simply draped with cream lace spotted with black, caught up with a paste buckle, for fur and lace are to be greatly worn all the season through.



A Smart Black Gown.

A notion that bears the impress of elegant motif is a soft black gown of cashmere l'inde, solenne crape or mullin cloth trimmed with coarse, other colored lace, the lace carried in long lines from throat to feet and down the back of sleeves, slightly puffed at the wrist. Behind the lace is placed a lining of white taffeta. The best beloved lace in this deep tint is composed of a sort of drawn thread embroidery. There is a perfect rage for this on the continent, where entire gowns are created of it mounted over white taffeta slips. What supreme heights of daintiness cannot the needle attain nowadays! Truly it is a craft of most cunning capabilities, one that enables us to individualize, specialize and generally excel.

Brown, Fawn and Turquoise.

A smart gown is of brown pame cloth, with trimmings of perforated and embroidered cloth in a deep fawn tint laid over turquoise blue. The vest is of turquoise faille, with floral insertion lace and the belt of the deepest brown velvet. This model can be copied in other colorings or if in black can be trimmed with coarse black lace or guipure laid over turquoise blue silk.

collar of ermine was one of the most successful wraps made by a certain famous tailor for a highbrow patron who loves a touch of brightness in everything she wears. To go with the coat a toque of velvet of the same shade was ordered, and this was trimmed with autumn leaves in several shades of red and brown.

Velvet flowers look so rich and yet are so exquisitely dainty in color that they are rapidly taking the place of all-greys and feathers. Jeweled ornaments of all sorts are used with the flowers, and the artistic effect of such millinery is very fine.

The materials most fashionable for winter gowns are not such as recommend themselves to the economical woman. The majority of the fabrics are quite loosely woven, and their rather furry surfaces, covered with loose

WINTER WRAPS FOR STREET AND THEATER WEAR.

ly shaped in the soft, open meshed woollens.

Browns and reds are popular colors at the present time. They are not exploited in aggressive shades, but in what is known as damask rose, cardinal pink or vieux rose. Brown in the tint peculiar to autumn leaves or bark is usually enriched with a touch of orange or emerald or red in trimming. What is known as rosewood brown may be trimmed with rose to good advantage.

Flowers of velvet make handsome decorations for street gowns; so do

for the three-quarter coats to which fur trimming is superadded. The latest trick of the smart woman is to have her afternoon hat garnished with bands of the caracal.

Instead of buttons, I noticed on a handsome coat of the latest mode the use of embroidered ornaments with two silken tassels depending from their centers. The sleeves, trimmed with bands of sable, were so wide that they made the carrying of a muff superfluous, since the hands could be snugly tucked away inside the sleeves. The high collar had a very pronounced De' Medic

auxiliary to the Bonapartist club, declared that the wearing of empire apparel should be frowned down, and by mutual understanding their clique orders only gowns suggestive of the monarchial periods.

The nouveau art ornaments are utilized for hair ornaments, clasps for the hair, bracelets and pins. Imitation gems are now so skillfully manufactured that they cannot be distinguished from the real ones except by the eyes of a trained lapidary.

The use of flowers of chiffon, both as ornaments for the coiffure and for millinery, is one of the prettiest features of the season's fashions. There are a lightness and an airiness about the flowers manufactured of this fabric that give a touch of daintiness and of quaintness to the most commonplace face.

Persian trimmings in broad bands and shaped embroideries trim winter frocks of cloth, giving an oriental richness to the dark grays, browns, blacks and blues that in both pleasing and novel. The application of gold to the embroideries places many of them be-

liver is then inserted underneath one wing and the gizzard underneath the other.

The dressing for the turkey depends upon the taste of the family. Some choose a forcemeat seasoned with sage, others like the chestnut dressing, while there are those who prefer oysters. To make oyster dressing for a ten pound turkey two pints of bread crumbs, a cupful of butter chopped into small

pieces, a teaspoonful of powdered thyme and some pepper and salt are mixed thoroughly. Rub the fowl well inside and out with pepper and salt and then stuff the crumbs inside the turkey, after which a few oysters are added. Oyster juice is used for basting the roast, the turkey being allowed to brown for three hours. Sauce is made of giblets chopped and fried. Oysters are laid about the turkey when it is

the Thanksgiving bill of fare. If baked in an earthen dish, it will present a better appearance at the table if served directly in this dish inclosed in an ornamental silver platter. Bits of asparagus green scattered over the surface of the pie contrast with the deep golden brown of the crust and the pumpkin.

Mashed potatoes are a necessary part of the menu. Shaped into a pyramid upon a handsome platter, they may be given a very appetizing appearance, especially if dressed with sprigs of celery and small cubes cut from a cold potato or a raw turnip.

No Thanksgiving feast is well rounded out without the appearance on the table of the little red berry that grows in the marshes, otherwise known as the succulent cranberry. Cranberry tarts are more toothsome than the ordinary cranberry sauce. Patty shells may be bought at the confectioner's and filled with the stewed and sweetened berries. This will relieve the housekeeper of

on a base of greens is an up to date way of serving the grain.

A sherbet of some sort served prettily in the ornamental sherbet cups now found in every housewife's cupboard makes a nice dessert. The kind of sherbet is best determined by the taste of the family. Here is a recipe for making strawberry sherbet: Take two quarts of canned strawberries and mash them with two cups of sugar. When the sugar has dissolved, add two cups of water. Press through a sieve, then add to the pulp the juice of one lemon and pour all into a freezing can packed in ice and salt. Now add one cup of milk and freeze the sherbet immediately. Let it stand two hours before serving it in fancy cups.

If salad is desired for the feast, lobster can be arranged to look best. When the salad has been prepared after the ordinary method, it should be piled in tiers, with first a row of sliced cucumbers, then a row of salad, until a pyramid is complete. Pieces of the lobster, slices of beet root and slices of hard boiled eggs are used as a garnish.

A generous supply of fruit for one end of the table and of nuts for the other should not be omitted. Placed in high dishes, the nuts and fruit must be arranged to look as picturesque as possible.

ETHEL KNOX.

The Wedding Cake.

Wedding cake boxes are in any design which the bride is pleased to order. If she gives the instructions long enough in advance. At present, however, there is a tasteful preference for severe shapes, with dependence upon the best materials for distinction.

Heavy "white water color" papers are the proper sort for the covering of boxes, on the tops or sides of which the monograms, usually of both bride and bridegroom, are blended in relief, either in white or in gold and silver. Ribbons for tying the boxes are of moire, taffeta or satin.

The bride's cake is exclusively the bride's. Whatever the amount of cake previously stored in boxes for the guests to carry away as they pass out, there is always a specially decorated cake among the good things served to the guests. It is intended frequently that the bride herself shall cut this cake in the presence of the guests, especially her maids, who expect to find in it a gold ring or some other article pertaining to the marriage within a year of the funder.

A bride lately took high handed hold of tradition and substituted a heart for the ring of our foremothers' superstition.

To Whiten the Skin.

Mix one wineglassful of fresh strained lemon juice, ten drops of rosewater and half a pint of distilled or elder flower water. Keep it well corked and apply every night after washing. Let the wash dry and, if using it for your face, rub in a little cold cream after applying.



BREAKFAST.
Fruit.
Balls and Butter.
Mincied Mutton.
Creamed Potatoes.
Compote of Prunes.
Coffee.

COMPOSITE OF PRUNES.—Take half a pint of French plums or prunes, a quarter of a pint of wine, the rind of half a lemon, two cloves, two ounces of loaf sugar. Put in a steupan the prunes, water, wine, the thinly pared rind of half a lemon, the cloves and sugar. Let all simmer very gently until the fruit is quite tender. Let it get cold, then take half the cloves and lemon rind and add a few diamond shaped pieces of angelica. It is then ready for use.

LUNCHEON OR TEA.
Fruit.
Marbled Meat.
Crackers with Anchovy Paste.
Corn Bread and Butter.
Lemon Tart.
Tea.

MARBLIED MEAT.—Take a well grown chicken and cut all the meat from the bones. Cover a small beef tongue with cold water and boil two hours. Skin it and slice thin. Chop a pound of bacon with two hard boiled eggs. Grease a mold, cover the bottom with a layer of chicken, then a layer of bacon and eggs, then a sprinkle of parsley, ground cloves, finely minced onion, then more of the ingredients until all is used. Cover and press down; stand in boiling water three hours. When done, stand to cool. Turn out and slice.

DINNER.
Consomme Royal.
Roast Turkey.
Cranberry Sauce.
Stewed Corn.
Sliced Tomatoes.
Baked Mashed Potatoes.
Balled Onions with Cream Sauce.
Pumpkin Pie.
Ice Cream.
Cheese, Coffee, Crackers.

CONSOMME ROYAL.—Scrape and chop up half a pound of beef. Clean and cut small a carrot, a turnip and a onion. Slice three pints of nicely flavored stock which has been allowed to grow cold and from which all fat has been carefully removed. Place stock, meat and vegetables in a copper steupan, stir all together over the fire till just at the boiling point, then take out the stock and let the soup boil up until it is clear. Take a clean, thick cloth, pour boiling water through it and place over a soup shawl or large basin. Pour the contents of the pan gently on the cloth, let it run through slowly twice, place in a clean stewpan and add a nice seasoning of pepper and salt; if necessary, cook lightly. Have some croutons ready for the soup, cut it into small squares, put in the tureen and pour the boiling soup over.

ACCESSORIES FOR THE Thanksgiving Feast

THE American public has two great feast days, Thanksgiving and Christmas, and of these the former is celebrated with the greater pomp and ceremony in the majority of homes. Differences of race and religion are forgotten in the observance of the harvest feast which the Puritans, who had Englishmen's love of good eating, preceded with prayers that only served to whet their appetites for the good things which the pilgrim mothers stayed at home from meeting to bake and brew.

The quality of a feast is no longer judged by the abundance of the viands. With all the inherited love of good food, the American is becoming refined and wishes his viands served with a certain touch of aesthetic completeness.

While handsome table embroideries and laces, beautiful china, glass, silver and tasteful floral decorations are auxiliaries to the main consideration, they are important, since food should be served so that it will please the eye as well as gratify the taste.

So great an advance has been made in culinary art in the last twenty-five years, thanks to cooking schools and kindred advantages, that the average housekeeper can serve as well garnished a dish as the professional chef.

If for ordinary meals no attempt is made to decorate the dishes, the grand feasts of the year, Thanksgiving and Christmas, afford an excellent opportunity for making all those special touches that characterize the highest culinary art. For the banquet the tablecloth and all the linen must be of the most spotless quality. A vase of

embroidered or lace trimmed mat laid between the table and the vessels holding the viands. The plates on which

Mashed Potatoes.

Lobster Salad.

Cranberry Tarts.

Corn Croquettes.

Strawberry Sherbet.

Turkey Dressed with Oysters.

Pumpkin Pie.

Assorted Fruits.

Roses and Ferns.

A Dinner at Moderate Cost.

Oyster Soup.
Roast Turkey, Oyster Dressing.
Cranberry Sauce.
Mashed Potatoes, Balled Onions.
Sliced White Turnips with White Sauce.
Celery, Corn Croquettes.
Lettuce.
Bread, Butter.
Strawberry Sherbet.
Crackers, Cheese.
Fruit.

roses from the florist's, late flowering asters or autumn leaves will give a touch of color to the center of the table. The prettiest dishes should be chosen for displaying the food, and an

such things as bread, cake, etc., are placed should be covered with an embroidered dolly of the finest quality.

The turkey is the principal feature of the Thanksgiving feast. In selecting the fowl a moderate sized one is likely to be the tenderest. If a bird has long spurs upon the legs and these are pale and rough, be sure it is an old gobbler. Fowls that have been killed for some time are characterized by sunken eyes and dry feet.

After having been thoroughly singed and cleaned the turkey may be roasted for about three hours. The process of cleaning includes the removal of the head close to the back and the removal of the entrails, taking care not to break the gall bag, whose fluid will impart a bitter taste to everything it touches.

The gizzard and the liver are laid to one side, and when the fowl has been washed inside and out each wing is pinned to the sides, the legs are broken below the knees, and the skin about the neck is drawn up and fastened. The

served to give it an ornamental appearance.

After the turkey, the pumpkin pie occupies the most important place on

making crust. The shells bought at the confectioner's are handsomer in appearance than homemade ones are likely to be.

Corn is so important a feature of the autumn harvest for which the feast of Thanksgiving was celebrated by the pilgrim fathers that the grain should appear in some form at the up to date banquet. Croquettes of corn made in tiny rolls and arranged in a pyramid