



THE CORRECT CORSET.

FASIDIOUS WOMEN HAVE ALL THEIR STAYS MADE TO ORDER.

Fine Elastic Corsets Are Manufactured Especially For Golf, Cycling, Skating, Etc., Etc.—A Sensible Storm Suit and Popular Petticoats.

NEW YORK, Dec. 28.—The latest corsets and corset-bodies of every description, though leaning toward useful lines, are all so daintily white and so exquisitely trimmed that it looks as if the new woman is not such a hardened creature after all.

At one of New York's best known makers yesterday were learned some of the latest secrets of corsets.

Few women who dress well now buy their stays ready made, but have them

care to have the body kept too warm there is a novel thing in stays. This is a ventilative affair made of linen braid, or narrow satin ribbon crossed in squares and liberally bound at the top and down strings.

Corsets for fat women are enormously long, but the newest ones are very low-cut at the bust, which does away with that ugly crowding up of the flesh so long seen.

The bottom fits on the hips like a cap in almost a straight line, and is finished with a wide elastic band that stretches or rolls up slightly in sitting.

This makes it possible for such stays to be worn without great discomfort; and it is claimed even that the size of the hips may be reduced through their constant wearing.

They are only to be found at the manufacturing places, however, and in their cheapest shapes cost \$20.

A Storm Suit.

Adapting of fat ladies and all those who wish to do away with superfluous undergarments, many stylish women are now wearing flannel bloomers or knickerbockers instead of petticoats for walking.

If the flannel is corded or checked, a haircloth skirt, so covered, will have all the look of a fine linnen.

NINA FITCH.

clothes, and from the knee up in front on thin cotton or silk. The back is entirely of the haircloth, in three or four organ pleats, and a look of elegance is sometimes made by covering the whole thing with tulle or silk, with a frill at the bottom petticoat fashion.

This does away with the wearing of another petticoat, otherwise necessary. And if the flannel is corded or checked, a haircloth skirt, so covered, will have all the look of a fine linnen.

HAIR CLOTH PETTICOAT.

RICH JES.

Good Recipes For the Favorite American Dessert.

Of all American desserts, ice cream ranks the highest. From the rich to the poor it is universal.

The finest is the Neapolitan, which is found in every cafe in Europe. For its rival the Philadelphia made in that "City of Brotherly Love" takes a wide margin.

For these, the purest of cream and milk which in richness and flavor is unrivalled.

In Europe there is but little distinction between cream and water ices. In Italy they are called sherbets. In Germany geftons or something frozen, while in France they use the term glace, and in England and America the word ice is applied to all forms of frozen confectionery.

Vanilla Ice Cream.

Put in a saucepan on the fire a quart of milk, three-quarters of a pound of sugar, three tablespoonfuls of extract of vanilla, and 8 yolks of eggs, stir with an egg-beater, and when beginning to thicken without boiling, strain your mixture and allow it to become cold. Place the tin in freezer into the pail belonging to it and surround it with chopped ice mixed with half a pound of rock salt; pour your cream into the tin, surround it with chopped ice, and turn the handle at the side of the pail rapidly around for a few moments; take off the cover from the can and with a spoon detach any of the cream which may have frozen to the side. Again put on the cover, continue to turn the handle, repeating from time to time the operation thus described, pressing the cream down with a spoon so as to make it thoroughly smooth. After the cream is thoroughly frozen put it into a mild place on top of a thick piece of paper and shut down the cover securely. Place your mold in a bowl, surround it with chopped ice, with which mix two handfuls of rock salt. Just before serving turn your ice cream out of the mold by dipping it a few seconds in warm water. The vanilla bean will give as fine a flavor as the extract if purchased.

Coffee Ice Cream.

Put in a saucepan on the fire a pint and a half of milk, the yolks of eggs about the number of eight, fourteen ounces of sugar, and half a pint of very strong black coffee. Stir well with an egg-beater and when beginning to thicken without boiling, strain your mixture and allow it to become cold and freeze as vanilla ice cream.

Frozen Custard.

Three quarts of cream, 18 eggs, 2 pounds of sugar and season with extract of vanilla according to taste. Put 2 quarts of cream into a farina boiler over a quick fire, beat the eggs and sugar to a paste and beat to a cream as light as possible. Add it to the hot cream, stir well and as soon as it forms a thick coating on the spoon take it off the fire. Add the remaining sugar of cream and stir until cold.

Lemon Water Ice.

To every pint of syrup allow a pint of lemon juice, the rind of four lemons, Rub the sugar on the rind of the lemons, and with it make a syrup. Strain the lemon juice and add to it the other ingredients. Set it well and put the mixture in the freezing pot. One-half hour will freeze this mixture.

Biscuit Glace.

One-half cupful of water and two-thirds of a cupful of sugar boiled together for half an hour. Three eggs beaten well and stirred into the boiling syrup and the saucepan containing the mixture is placed into one of boiling water. For eight minutes the mixture is vigorously beaten. Then transfer the saucepan from the pan of hot water to one of cold water, beat the mixture until cold. A teaspoonful of vanilla extract, and a pint of cream whipped to a froth are added. The mixture is again stirred well. Put into paper cases shaped like cake pans, three or four inches long. A dozen and a half macaroons are browned in the oven, and after they have become hard and cold they are rolled fine and sprinkled over each biscuit.

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She was the daughter of a judge, and she listened with languid interest to his plea.

"I love you devotedly," he declared, passionately, "I am prepared to devote my life to you, I am prepared to be specific in your pleading," she cautioned, "Do not stray too far from the point at issue."

He hesitated and then asked earnestly:

"Will you be my wife?"

"Ah," she said, "now I see the point you wish to make."

"I am not rich," he urged, "but I have enough to give you a comfortable home, and my prospects are bright. I offer you the love of an honest man, who will do all in his power to make you happy."

She stopped him by a gesture.

"It is useless to continue at present," she said, firmly but kindly. "There are several cases ahead of ours on the docket."

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"I must insist that your matters be taken up in their regular order," she said sharply. "Put your proposition in writing and file it with my mind, and it will receive due attention when you are ready."

READY FOR STORMY WEATHER.

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A pulling in or letting out of the strings seems to be the only secret for the fitting of many of these elastic corsets.

For riding there is a corset with the lower portion very short, and ending in a wide elastic band that runs from a moon back over the hips to the back.

These are declared to be the most comfortable and the only proper sort for the saddle.

Again for athletic women who do not

tie were suddenly blown aside the wearer would stand revealed a perfect boy in the get-up of her extremities, down even to stout calf skin boots and strict golf stockings.

The cut given shows a fair feminine in the process of such an under-toilet.

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For less expensive tastes, for corsets made to order are naturally dearer than others, there are ready made ones of course; but even these are tried as carefully to the figure as a boot to the foot, and out of twenty of the same number, perhaps, one only will be declared a perfect fit.

Then there seems to be corsets for every occasion under the sun, for cycling, golf and riding, for high dress and for leaping. And so perfectly are they all made that there is no effect of slovenliness, so that if blessed with any sort of a figure, the same girl may wear all kinds and still seem the trim girl being man loves to know her.

To Give an Elegant Outline

A corset for a figure that needs to be held in a little, and yet leave the blessed right to breathe, in a short one of unlined coutille, hand made, and with the seams of the front running toward the neck in a distinct V.

This gives an easy roundness to the waist and a swell to the bust, which, however, is held in snugly by a trill of lace, run with narrow ribbon, at the corset top. At the bottom this model is only slightly pointed, and it is longer in proportion from the waist line down than from the waist up, and at the sides there are elastic gussets that allow perfect movement to the hips while holding them down nicely.

This shape measures in its longest point, 15 inches. In a good quality of coutille, and with a Cluny or Valenciennes lace trim at the top, it can be had ready made for \$5.

For Ten Jackets and Gowns.

A dainty little lacing corset, shown in the illustration, has shoulder straps and is hardly more than a bust support. This is especially suited to slight figures and can be worn by these for all occasions.

With easy morning gowns, however, matness or any frock on the empire order in which the waist line is hidden, master women may also wear them to advantage, as in these cases they confine the figure sufficiently. These corsets are also made in white coutille, with lace and ribbon trimming or else a soft puff of muslin at the bust. Only at the front and sides seams, they are boned and the look of a body is given them by a pointed piece at the back, and at either side of the front, to which a short petticoat may be buttoned. This model can be had for \$3.

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