CONTRASTED-TO-SKIRT BLOUSE EFFECTS EXPRESS MODERN NOTE

FABRIC combination and color compose continue to be vital themes of the autumn mode. The skirt-and-blouse costume which is two-piece in effect but one-piece in construction presents infinite possibilities for an alliance of different materials which at the same time exploit color contrast.

The new supple velvets and satins are being played up handsomely for the skirt portion of these stylish frocks, after the manner of the model in the picture. In this instance, the skirt portion of lustrous black satin is bloused with white satin. The circular hemline and the fullness-brought-to-the-front effect assert the extreme modishness of this costume.

An outstanding style point is the fact of the blouse being stitched in silver. Metal stitching abounds this season.

It would seem as if black with white persists in staying in the foreground. The vogue for the white satin blouse as a part of the black velvet ensemble is outstanding this season. To informal suits this white blouse adds its satiny sheen in a tailored way, but with dressy costumes the white satin blouse has become a glorified theme of handsome fabric enriched with gold and silver embroidery and other skillful handcraft.

Fashion also emphasizes black and white by furring black coats, be they of cloth, velvet, or themselves of fur, with white fox and white ermine. Seal coats with white fur shawl collars are promised for winter.

Again the black and white note asserts itself in the new printed velvets, a most popular type being black velvet with white dots. Very stylish indeed are daytime frocks made of this dotted velvet.

Millinery tunes in perfectly with the black and white scheme, either in the way of black velvet hats with pearl or rhinestone ornaments, or the chic combination of white felt with black velvet.

JULIA BOTTOMLEY.

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Monkeys Wedded in St. Louis Zoo

Two monkeys, residents of the St. Louis zoo, were married the other day with considerable ceremony. While this picture of the happy couple was being taken the bride waved her bridal bouquet rather nervously, and even tried to eat it.

The KITCHEN CABINET

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Have you ever noticed that the women who have system in their work almost invariably appear to have the least to do?

TASTY GOOD THINGS

A cake which is good, easy to make and will keep for a week or two, is:

One Egg Plum Cake.—Cream one-half cupful of butter, add one cupful of sugar gradually, beat to a cream, add one cupful of milk gradually with one beaten egg and two cupfuls of flour that has been well blended with two teaspoonfuls of baking powder, ginger, salt and a little nutmeg, cinnamon and cloves; add one-half cupful of chopped raisins, putting them in in layers when the cake is poured into the pan. Bake in a moderate oven, testing with a toothpick before taking out.

Ben's Delight.—Take one cupful of molasses, one cupful of milk, one-half teaspoonful of mace, one cupful each of raisins and currants. Mix well, add one-half teaspoonful of baking powder and one-fourth teaspoonful of soda and two cupfuls of bread crumbs; steam three hours. Serve with:

Fruit Sauce.—Mix one cupful of sugar with two tablespoonfuls of flour or one of cornstarch, add one cupful of boiling water, two tablespoonfuls of butter and one-half cupful of any canned juice, adding a teaspoonful of lemon or vinegar if the sauce is sweet.

With a steamed or boiled fish, serve:

Maitre d' Hotel Butter.—Beat to a cream four tablespoonfuls of butter, add gradually one tablespoonful each of vinegar and lemon juice, one-half teaspoonful of salt, one-fourth teaspoonful of pepper, one teaspoonful of minced parsley. Spread over the fish when serving.

Tomato Salad.—Peel small, even-sized tomatoes and chill in ice until about serving time. Cut into eighths or quarters without separating the sections, sprinkle with chopped onion and celery and a bit of cucumber. Garnish with a teaspoonful of highly seasoned mayonnaise. Serve on lettuce.

Almond Cake.—Take one-half cupful each of butter and sugar, one-half teaspoonful of cinnamon, one-fourth teaspoonful each of cloves and nutmeg, one-half of a lemon rind grated, two teaspoonfuls of orange juice, and two cupfuls of flour. Mix and bake.

A nice dish is the following which may be prepared and kept in the ice box:

Jellied Veal.—Cook a hock of veal, add one and one-half pounds of lean pork with a bay-leaf, pepper, onion, allspice and salt. When the meat is very tender, remove all pieces of bone and other indigestible portions and cut into small pieces. Reheat in enough liquid to fill the mold which is used. Add olives or sweet pepper cut into small pieces and pour into the mold. Slice and serve cold.

Luncheon Salad.—An excellent salad is prepared as follows: Take equal quantities of chopped hard cooked eggs and diced celery, mix with a good, well seasoned salad dressing and serve on lettuce.

Anchovey Salad.—Wash, skin and cut into halves lengthwise, six anchovies. Cut into dice, two boiled potatoes (chop fine), one pickled beet and one cucumber pickle. Put into a salad bowl one head of lettuce, add the potato and anchovies, the chopped pickle and spread over all three tablespoonfuls of boiled dressing. Garnish with a mound of chopped pickled beet placed in the center.

Shrimp Salad.—When canned shrimps are used, wash thoroughly and dry on a cloth. Add to the shrimps ripe tomatoes, hard cooked eggs finely sliced and serve on a bed of watercress with any desired dressing.

Tripe cut into narrow strips, mixed with diced potato, celery, and a few chopped capers makes a fine salad, most appetizing.

Peach Conserve.—Take five pounds of peaches, five pounds of sugar, two oranges, and one pound each of walnuts and raisins. Peel the peaches and remove the stones, then cut into pieces. Put the raisins through the chopper, add the nuts broken into bits. Stir in the sugar and cook slowly until of the consistency of jam, then ten minutes before taking off add the nuts. Stir often while cooking.

Nellie Maxwell

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