

Paris Fashions for Outdoor Wear.



Now that it is fashionable to spend the greater part of the day in the open air there is a noticeable and tremendous change in the fashions for the so-called outing gowns, which include the gowns worn to play tennis, golf, to drive, ride horseback, to ride in motor cars and so on; in fact, what might be called the sporting gown, which, be it remembered, must needs include a shooting costume. There is no doubt that tennis gowns in favor all the time, and much attention is paid to a smart tennis costume and a becoming one as well, for no longer is it thought requisite for a woman who plays tennis or golf to attire herself in some old short skirt, shabby waist, with sleeves rolled up to the elbow, and the most unbecoming hat that can well be devised. Now the gowns for golf or tennis, but especially for tennis, are carefully made, as carefully fitted and carefully chosen as a ball gown, and the question of headgear is most earnestly studied, so that it shall meet the exigencies of the case, shade the face, and at the same time be becoming.

For a tennis gown, white linen, white piqué, white duck, white mohair, white serge, and, for very cool days, light weight white cloth are all used. The skirt is cut short enough to clear the ground, but not short enough to be unbecoming, and the style of short skirt is one that taxes the cleverness of the dressmaker and tailor to the fullest extent, for it must be so cut as to be becoming, the same length all around, fitting smoothly over the hips, and made with inverted plaits at the back with decided flare and no ripple effect, such as is seen on some of the cheaper styles, and with a deep hem.

A smart costume has a three-quarter length coat, half fitting and a perfectly plain skirt, no strapped seams of machine stitching, while another favorite style, more popular although not quite so smart, is in plaits, both skirt and coat. There is a narrow belt of either white or black leather worn slipped under the plaits in front of the coat to give rather longer lines. Both the side plaits and the box plaits are fashionable and of different widths, and there are some few skirts that have the false plaits, circular in shape in themselves and then with the plaits stitched on. The blouse waist of fine lawn or of plain linen is worn with these skirts and coats and there is one style that is exceedingly plain of white linen, quite fine, with only a hem stitched cuff and stock collar that is very pretty and becoming and has the advantage that it launders very well; for many of these fine waists do not wash well and really require to be cleaned.

White India silk is a delightfully cool material for a tennis gown and on the shirt waist order. The gowns are also made of India silk and with a long coat to match that can easily be donned when the game is over, and the whole gown itself can be laundered as well as can the linen or pique. The mohair and serge gowns have the coats lined with India silk and are intended to wear in cooler weather. The pique, linen and duck have no lining. Oddly enough, the homespun coats are all lined; that is the smartest of them are. But this probably is because homespun has a way of pulling that causes a coat to lose shape easily, something much to be avoided, if possible.

The model of the skirt that has many goes that toward the foot flare and have additional material put on is rather a favorite one, and if a more trimmed skirt is desired this can be made more elaborate by straps of the material fastened with buttons just above where the flare begins at each seam. Then the strapped linen costumes can be further elaborated by rows of machine stitching. This, however, is more noticeable in the colored linens than in the white.

There are quite a number of smart outing gowns in mixed effects, the homespun already mentioned, the chevots and the colored linens. They are all made on the same lines as the white, with long coats or the three-quarter length. There are very few with short jackets. The skirts are plain or plaited, and have no trimming, and are to be worn with either the embroidered or plain style of shirt waist.

Sweetbreads Served in Various Styles.

No matter what form your sweetbreads are to take at the instant of serving, the first thing to be done with them in every case is to put them to soak in cold water for about two hours. Then take them out and boil for about five minutes in fresh water. Take them from the boiling water, drop them into cold water, and cut away all the windpipes and fibrous nerves. This operation finished, you go about preparing them after any one of the following directions, or according to others which may please your fancy most.

A dish that eminent authorities on the subject of cooking are pleased to call an attercux of sweetbreads is a delicious compound, and not very difficult of preparation. You boil the sweetbreads till tender, then when cool, you cut them up into slices. These slices sprinkle with pepper and salt, and fry in a little butter. When you take them up put on a slab to cool, putting a light weight over them to press them into shape. Then with a round cutter cut them into rounds; cut also some cold boiled beef tongue into rounds of the same size, and also some mushrooms. Put these all together and cover with a thick, rich stock, highly seasoned. String on little wooden skewers, then sprinkle them over with bread crumbs, lay on a baking sheet, moisten with melted butter, and brown in a rather hot oven. Remove the skewers before serving.

Of all the delicate croquettes that can be put before a diner those made of sweetbreads undoubtedly excel in delicacy of flavor. You chop them finely, of course, and you season them very lightly, adding a suspicion of onion juice. With a little cream you moisten them, then shape into croquettes, roll in egg and crumb and fry. No sauce with these sweetbread croquettes, and nothing to be served with them that can infringe upon their rights to the most distinguished consideration.

Some care very much for an addition of curry to sweetbreads, and a particularly good way to add it is the following:—Cut the sweetbreads into dice shaped bits and cook till done in a little white stock—either that of chicken or veal. Cook with them an onion, too, and as they are about done take out the onion, leave only enough of the stock to moisten them well and add the curry powder in the proper proportion. Just a few drops of lemon juice may be added, too, and the dish be the more pleasing to a good many.

If you have very tender, young green peas you can easily form a combination between them and sweetbreads that will give you satisfaction in the eating. You just cut some blanched sweetbreads into rather sizable slices and fry till brown in butter. On a dish you arrange them in a circle, and, having boiled the peas and drained them, you heat them well in the butter in which the sweetbreads were fried. Then you put them in a little heap right in the centre of the sweetbreads.

If sweetbreads creamed make your favorite dish a great deal is to be said in praise of your taste in the matter. And is this the way you like them? Boil the sweetbreads till tender, then cut up into small pieces. Just a bit of butter should be put in a frying pan and these pieces of sweetbreads fried in it the slightest little bit. Then cover with rich cream, thicken a very little and pour over hot slices of toast which have been freed from crusts.

MANNING SHOES FOR WOMEN NO LONGER IN STYLE.



The new fashionable footwear indicates that toes are becoming narrower, and that in spite of all that is said against them heels enjoy favor commensurate with their height. In the matter of heels, however, there is plenty of choice, and one will not be conspicuous whether she wear the Cuban, Louis or military heel.

Most shoes for dress occasions have the glossy finish. There is a decided liking manifested for sandals, which may have from one to nine straps and be as ornamental as one pleases.

It is the fad to use ribbons for lacing Oxfords, soft ribbons that will pass readily through the eyelets, which are made a little larger than the ordinary ones.

ard making women's shoes daintier and more in keeping with the present elaborate frocks with which they are to be worn. The mannish shoe seems to be passing.

Acceptable Presents for Infant's Outfit.

It is often difficult to choose a gift for the advent of an infant. As a rule anything that is the work of the donor is much more appreciated than if it is merely a matter of entering a shop and expending money.

Of course, certain things can only be obtained in that way, and those as a rule do not require to be duplicated, whereas articles of wearing apparel may be without number and not be superfluous. With the simplest forms of expenditure in view, there are bootkins, bibs or shirts. The bootkins may be knitted or crocheted, or they may be quickly made of elderdown. If it is a summer baby they should be thin, but an infant as a rule needs bootkins of some sort. They may be made of Shetland wool or silk. A simple way of crocheting these is to commence at the toe with seven great chain stitches, then crochet round them with two stitches into each loop, and when a cap is formed continue, enlarging at regular intervals, making double stitches until the front top of a slipper is reached. From this point omit the middle, crocheting only the sole and sides until there is sufficient, then join the two sides together at the back of the heel, drawing the middle stitches slightly toward a sharp corner at the heel.

There are little kimono jackets, very simple and so pretty; also full length wraps. A pretty design for one of these is shown in the sketch. It is of cream chaille, with a Persian border around the lower edge, and is lined with pale blue, pink or white silk. It has a little yoke, pointed back and front, the edge of which, as also the collar and front, is bound with wash ribbon, which is secured by one side with ribbon stitching; bows in ribbon finish the shoulders and tie in front. This pattern may be carried out in various ways.

Another pretty form of wrap is a square of cashmere or any preferred soft double width material lined with silk, the edges embroidered or trimmed as desired, and one corner rounded, is arranged with running string to form a hood.

An extremely pretty cover for a bassinet may be made by using lace beading and baby ribbon.

The beading is that which is procured in several rows on the width of the strip. A sufficient number of strips about thirty-six inches long are joined together to make the required width. Pale blue or pink baby ribbon is run through and left in loops at each end, over which one strip of beading is placed. A flounce of footing trimmed with the ribbon borders it all around and the whole is interlined with wadding in a small casing and faced with silk to match the color of the ribbon.

A large bow of satin ribbon decorates one corner, using about two yards, while ten pieces of baby ribbon are required for the beading.

Care of the Refrigerator.

The inference is plain. If the saving in the ice bill is the main object to be achieved, wrap the ice. If, as in extremely hot weather, there is danger of the food spoiling, uncover. One woman thinks she has simplified matters by covering the outside and top of her ice box with a heavy blanket lined with newspapers.

In getting ice it is a matter of economy to put in as large a piece as possible at first, in order that the refrigerator may become thoroughly cooled, then keep full, or nearly so, as a small quantity of ice will melt much faster. In a small icebox twenty-five pounds put in three times a week will last better than a smaller piece put in daily.

In taking ice from the refrigerator for table use no more should be picked off than is needed on account of its melting so much more rapidly. Covers and doors should always be kept tightly closed. Food must never be placed in the refrigerator until thoroughly cooled, as it occasions moisture. Neither should food be kept in the refrigerator without ice and with cover and doors closed. Chemicals of any kind must be kept out of the icebox and all hooks should be heavily tinned.

Once a week is often enough to wash the refrigerator, if ordinary care is given to the articles stored in it. Take everything from the interior, put the shelves in a large dishpan and wash in hot soap suds in which a pinch of soda has been dissolved. Rinse with cold water, wipe perfectly dry and put out doors in the sun to dry for an hour. Wash the sides of the refrigerator in the same way, using a flexible wire for the drain pipe and skewers for the corners and grooves. Also pour warm water in the waste pipe to clear the slime that accumulates from the ice.

It is important that the refrigerator be kept in the cellar or other damp location, but should always be placed where it can be well lighted and drained. Never allow the drain pipe to connect with the sewer. A new refrigerator should be allowed to stand from twelve to twenty-four hours after the ice chamber is filled before any article of food is placed in it.

In up to date houses there are separate refrigerators for milk and butter and meat, with still another compartment for fruit and vegetables. The vegetable and milk compartments are lined as well as shelved with heavy glass. Where one has no separated and quarantined divisions neither fish, cheese, cabbage, onions nor bananas should be kept in the general refrigerator. Their flavor will not only affect the other food, but will render the butter, milk and any salted preparations absolutely unfit for use. When artificial ice is used care must be taken not to let fish come in contact with it, as the ammonia used in the freezing affects the fish. Meat should never be laid directly on the ice, natural or artificial, as it extracts all the good meat juices.

Ice should always be washed and laid carefully in the ice box, not thrown in. Most housekeepers contend from their own experience that ice wrapped in a thick coating of newspapers lasts longer than when left uncovered, but the manufacturers say it should not be wrapped in anything, as that prevents the free circulation of cold air.