



EVIDENCES OF TASTE HANDSOME AND IN STYLE

DRESS ACCESSORIES ARE THE THINGS THAT COUNT.

Scarf May Be Used as an Example—Colored Handkerchiefs to Match Suit or Gown—Short Skirts Demand Fine Stockings.

This is the age of the accessory in dress history. It is by the accessory that the wearer's refinement is expressed. The woman of no taste whatever may make a presentable appearance so long as she wears just what her tailor and dressmaker give her, but let her loose among the little extra things which her clever and well-bred sister chooses so well and she betrays herself at once.

The scarf is foremost among today's little dress luxuries. Time was when the wearer of one of these airy nothings met with stern disapproval. She was suspected of trying to be artistic, which was once considered quite bad form. But now every well-dressed woman has a whole range of them carefully laid away in her favorite perfume sachets, and is out at the sales buying more.

There are lovely examples in all the shops, from the useful trifles in plain or shot nylon to the painted or bead embroidered crepe de chine ones that are wide and long enough to be caught up into a cloak for evening wear.

There is quite a rage for the colored handkerchief. Now that more men are having their handkerchiefs to tone with their socks and neckties, the smart woman has hers to match her linen suit or her embroidered gown.

The importance of the stocking is one of the most interesting circumstances of today's dressing, and it is really difficult to find whether we got such pretty stockings because of our short skirts or we shortened our skirts to show our hosiery. And stockings are among the articles in which one may "plunge" without fear at sale time. One can scarcely have too many pairs—especially during the holiday and visiting season.

One girl who possessed many quaint strings of beads has been matching them all with stockings during mid-summer sales, and in this color-loving era the excuse seems sufficient.

Little lawn collars and cuffs are other accessories which can be purchased at present at great reductions. "If you have any at all, you must have a lot," was the axiom heard at a counter where these were being sold the other day, and there is some truth in the extravagant statement, for it is essential that the lawn trifles should be always immaculate, otherwise one looks infinitely better without them.

Novel Necktie.

An oddity in neckwear that can easily be copied at home is made of inch-wide velvet ribbon brought around the base of the collar and held in front over the crossed ends by a beaded slide. The ends, which are cut square across, are finished with beaded fringe to match.

The newest fringe for these ties is made of the small round beads of wood, gilt, and iridescent colors. Combination fringes are especially new, mixtures of the blue, green, red and gold beads being used. This is much less garish than it sounds.

SIMPLE COSY FOR THE EGGS

Useful Breakfast Equipment for Those Who Like Theirs Served in English Style.

For a large household or perhaps a boarding house, where a number of eggs have to be kept warm each morning on the breakfast table, the "egg cosy" of which we give a sketch, will be found very useful, and in it sev-



eral eggs may be kept hot, and as they are required they are easily obtainable.

For making a circular cardboard box should be obtained, and a collar box will quite answer the purpose. This box should be loosely lined inside with wadding covered with flannel, tacked to the bottom and again just round the edge. The small sketch at the top illustrates this. A

Bag Fashioned According to the Latest Fad May Easily Be Made at Home.

The most fashionable bag at the present time is made in brocade, embroidered silk or velvet, of the shape of our illustration. They are very expensive to buy, but clever fingers may easily fashion a very handsome bag at less than a quarter of the price that would be paid for one in a store. Whatever material is selected should be cut out to pattern; it should then be tacked on firm linen or canvas; strips of the material and lining used are joined in at the sides and lower part.

The lining should be of silk cut to same pattern as outer material, and



slip-stitched in carefully at the edges. The edge all round is trimmed with fancy braid.

In the center and on either side there are three flat buttons covered with the same material, and this arrangement is repeated on the lower part of the bag. A long loop of silk cord is attached to each side at the top, and the ends are knotted and frayed out into tassels.

The Home Dresser.

For the at home dressmaker there are no pins so handy as the home-made "red heads." They are made in the following way:

Take a package of No. 8 needles, melt a little red sealing wax and dip the head ends of the needles in and shape the lump of wax so as to form a fair-sized head, and stick them on a cushion to harden. They are excellent to pin work or patterns in place, and are so much sharper than the ordinary pins, also longer. They are thinner, too, and do not leave such large holes in the finer materials.

These are used by southern women, and the idea is original with them. Many people who sew a great deal make up two or three papers of these needles at a time, but they last well and do not seem to get lost or have the natural depravity credited to the every-day pin.

circle piece of material should then be cut out a trifle larger than the bottom of the box, and this piece of material forms the base of a bag into which the box is subsequently fitted. The bag should be made of silk and lined with flannel and drawn up at the neck at one side on a silk cord. Round the sides some pretty floral design such as suggested in the sketch can be embroidered.

After the eggs have been placed in the bag the neck is easily closed with the strings and can be pulled open in a moment whenever an egg is required.

Made in silk of some pretty color, chosen perhaps to match the breakfast service with which it is to appear, this little case is very decorative as well as useful.—London (Eng.) Madame.

The Growing Girl.

When making dresses for a little girl who is growing rapidly allow six extra inches in the length of the skirt. Just above the hem set in a deep tuck on the wrong side; now above it put in two or three small tucks on the right side to hide the line where the deep one has been made.

When the skirt needs lengthening, all you have to do is to pull out the thread of the deep tuck, and down comes the skirt without any trouble of letting out the hem and facing it up again.

The small tucks on the right side remain as they were and serve to make a pretty finish to the skirt.

When dresses with Dutch necks are worn it is quite as important to distribute powder across the back of the neck as it is to cover the face and front of the throat.

YOUNGEST FIRST BASEMAN IS FEARLESS.



Victor Saler, Crack Cub Player.

Victor S. Saler, the twenty-year-old first baseman of the Chicago Cubs, played his first baseball in his home town of Lansing, Mich., on a team called the Little Giants. That was ten years ago, but Saler remembered the ways of Giants when a member of the family and possibly for that reason is not afraid of the National league Giants or any other of the clubs he is called upon to meet since becoming a regular.

One of the first traits noted in Saler when he took his stand at first base was his absolute lack of fear of opposing base runners. He did not attempt the tricks of blocking, which older heads sometimes try, often successfully and often to their sorrow, but he occupied all the space he was

entitled to and gave up no ground which belonged to him.

Saler is one of the youngest, if not the youngest player in the major leagues holding a regular position. Before he was secured by the Cubs he had not even seen a big league game. As Saler sat on the bench awaiting his opportunity he absorbed much baseball by watching his teammates in action. He did not chafe because he was not asked at once to take a regular position, but learned more by observation than most players do. Now Chance is quoted as saying he would as soon have Saler and Saler's prospects for the Cubs as the hard-hitting Luderus of the Phillies, who once was understudy to the Cub manager.

ANOTHER ST. LOUIS STAR

Bobby Byrne, Who Was Born and Brought Up in Mound City, Plays Brilliantly as a Pirate.

St. Louis has become famous as the recruiting ground for ball players. The Mound City turns them out in droves each season, and they can be found in every league in the land, great and small. Following in the footsteps of heroes of Kerry Patch and Goose Hill, young Bobby Byrne, native of St. Louis, born December 31, 1885, decided in the spring of 1905 that he would "go out" and brave the jibes of his fellows if he failed to make good. Rather, he determined he would make good. He did. He played at Springfield, Mo., not too far from home, and then, becoming bolder, he got as far as Shreveport, La., then in the Southern



Bobby Byrne.

league. There he learned from the wise old heads who were enjoying their second time on earth in the Dixie sun more than he ever knew about baseball. In return, he showed them something they never saw in the way of speed. A scout for the St. Louis Cardinals saw him perform and marveled that such a youngster should have been overlooked at home. He came back and told the Cardinal management about it. He did not get much encouragement, but insisted, and finally it was concluded to give Bobby Byrne a trial. Bobby made good, and making good at home is the acid test for a ball player. He stayed with the Cardinals into his third season, when he was traded to Pittsburgh; some St. Louis fans are still touchy about that trade, says the Sporting News. He is

just as good a Pirate as he was a Cardinal, and as a Pirate he became something he never could have looked forward to as a Cardinal—a member of the champion team of the world. His St. Louis admirers got some satisfaction out of that.

AROUND THE BASES

"Rube" Marquard is twirling wonderful ball for the Giants.

Miller Huggins is a tower of strength in the infield for the Cardinals.

Bob Harmon has developed into the Mordecai Brown of the Cardinals.

Cliff Curtis may make Manager Chance regret he sent him to Philadelphia.

It is hard for a pitcher coming from a tall-end club to make good on a leader.

John McGraw is already rehearsing world's series signals. Stroking of the chin means "touch second."

Player F. B. Joy of the Boston National baseball club has been reinstated by the national commission.

Clyde Engle, the former Highlander, is a handy man for the Boston Red Sox. He plays all positions outside of the battery.

Otis Johnson of the Highlanders has been having trouble with his throwing arm. This has had a bad effect on his playing.

Socks Seybold holds the American league record for home runs. He established it in 1902. The former Athletic in that year made 16.

Sheppard probably reaches first base more than any player in the National league. He is credited with 115 hits and 115 bases on balls in 120 contests.

Detroit fans say that Hal Chase of the Highlanders can stretch further in any direction without taking his toe off the bag than any other player in the business.

That young Washington third baseman, Morgan, looks like a find. He has a terrific wing, and in reality acts like an old stager, though he has just slipped by his nineteenth birthday.

Joe Tinker is staging a sterling game at short. Probably he figures this will be his last with the Cubs and he desires to make a record. He has hopes of leading Cincinnati in 1912.

Charley Schmidt has managed to catch one full game for the Tigers this year. He was getting along very well in his second when he caught a bad pitch on the meat hand and had to go out.

SERVE BEFORE LUNCH

ONE OF THESE NOVEL OVERTURES TO THE MENU.

Clam Cocktails Frapped Will Find Much Favor—Egg Appetizers Are Also Excellent—How to Prepare a Cold Entree.

A novel overture to the luncheon menu for one of these warm days would be clam cocktails frapped. They are not much trouble to prepare, and especially when guests are looked for add quite a touch of modernity.

To make them you will need one pint of clam juice. Add to the juice one-half cup of vegetable relish or tomato catsup, a teaspoonful of pieces of grated horseradish and Worcester-shire sauce, juice of one lemon and four drops of tabasco. Turn into a freezer and frappe. Serve it in lemon cups, having these cups in champagne flares surrounded with shaved ice. Bank watercress around the stem of the glass so as to hide it after placing the glass on a small plate with doyle beneath.

Egg Appetizers.—Or these little appetizers made with egg may be substituted, if the clam juice is not at hand to lead off a more or less impromptu bill of fare. Combine one-third teaspoonful of horseradish, one teaspoonful of grape fruit juice, three drops of tabasco, one teaspoonful of tomato catsup and a dash of salt. (These are the proper portions for each cocktail.) Chill thoroughly and just before serving add an egg whipped to a light froth. Serve in cocktail glasses with a little cracked ice.

A Cold Entree.—For a cold entree on a hot day, try this excellent way with chicken. Cut up and wash a fowl as usual, and place it in a pan with hot water to cover. Bring it quickly to a boil, then reduce the heat to simmer it until tender. Pick the meat from the bones and return the latter to the broth. Add a stalk of celery, a sprig of parsley, half an onion, in which stick two cloves, and about a half teaspoonful of salt. Simmer the broth until reduced to less than a pint. Put the meat, light and dark alternately, into a mold lined with paper and decorated with a hard boiled egg, cut in slices or fancy shapes. Strain the liquid over the meat, after which put the dish in cool place for half an hour. Now place a closely fitting board or cover upon the meat and on this a weight. Let it stand until the following day, when it may be easily sliced.

Summer Soup.

Three pounds of coarse lean beef, cut into strips; one pound of ham or salt pork bones; four quarts of water, two carrots, two turnips, 12 very small and young onions minus the stalks; one cup of strained tomato sauce; one cup of green peas, one-half cup of green corn from cob; pepper and salt. Cook the beef and bones in the water down to two quarts of liquid. Strain, cool and skim. Meanwhile cut carrots and turnips into neat strips or dice, parboil with the onion five minutes in boiling water. Return your skimmed and seasoned stock to the fire, and when almost on the boil put in the parboiled and drained vegetables, with peas and corn. Simmer half an hour. Add the tomato sauce and cook ten minutes more, then pour out.

Mushroom Sandwiches.

A mushroom sandwich is an unusual dainty that will be welcomed by those who like this vegetable. Put a little butter in a frying pan and when it sizzles saute in it the mushrooms and a small onion that has been cut into tiny pieces. Pour a well seasoned soup stock over the vegetables and let them cook slowly until tender. Now strain off the liquor and add to the vegetables an equal amount of lobster meat that has been pounded until it is smooth and fine. Season with salt, tomato catsup and lemon juice and add enough of the liquor to moisten the filling sufficiently to hold together. Spread on white bread that has been cut into very thin slices.

Tomato Preserves.

Peel twenty-four good sized ripe tomatoes, quarter and cook slowly one hour with one cupful less of sugar than you have tomatoes. Add nine large peaches that have been peeled and sliced thin, cook another hour. Leave in four of the peach stones while cooking. Upon removing from the fire add one tablespoonful of vanilla. Put in glasses and when cold cover with paraffin.

German Beef Stew.

Cut two pounds of lean beef in cubes, brown in dripping with one onion, add two cups warm water or stock. Simmer three-quarters hour, add twelve small peeled onions; cook one-half hour, add twenty-four stoned olives. Fifteen minutes before serving add one-half cup sultana raisins or stoned prunes.

To Peel Eggplant.

Cut the egg plant in slices about an eighth of an inch thick. Then take a grapefruit knife and run it around the edge of each slice. This will remove the peeling all in one piece. Besides saving time and avoiding waste by thick peeling your pieces of egg plant are a better shape.

Vegetable Hint.

The addition of a generous pinch of sugar to all boiling vegetables except potatoes gives a flavor which once tried will be repeated.

TRY THESE HOMEMADE DYES

Cheaper and Are Said to Do the Work Better Than Any That Can Be Bought.

The cheapest and best dye in the world is made with gasoline and tube paints. I have dyed everything from ostrich feathers to entire gowns and the combination of the tube paints and gasoline cannot possibly hurt the most delicate fabric. One can secure every shade of color; simply by adding more or less of the paint to the gasoline. For plumes, fine laces, etc., take one quart of gasoline, one tube of paint the desired color. Put in only a little of the paint at first and mix thoroughly; if color is too light, add paint until right shade is secured. If too deep, add gasoline. Test it by dipping in a piece of cloth. Garments that would be ruined with the old-fashioned dyes can be made to look like new with this process. In coloring plumes hold them by "stems" and keep moving them in the dye till they are thoroughly and evenly covered. Then shake them in the air till gasoline dries and the feather becomes fluffy again. Lemon juice removes all stains of the paint from the hands. Be careful not to use the gasoline near a fire or exposed light.

GOOD COMBINATION.



A combined egg-beater, cream-whip, and mayonnaise-mixer is being marketed by a Tarrytown, N. Y., manufacturer. The oil dripper is attached to the handle of the beater when it is to be used as a mayonnaise mixer. The attaching or detaching only takes a few seconds.—Popular Mechanics.

Suet Pudding.

A most delectable, inexpensive and easily made suet pudding. One cup of sugar, one of molasses, one of chopped suet, one of raisins, one of currants, two of milk or cold coffee, one teaspoon of cinnamon, one of soda, one-half of cloves, one-half of nutmeg, one-half of salt, and flour to make a batter about as stiff as ordinary cake, probably three cups. Add suet and fruit last. This batter can be prepared and set in a cold place, and only as much steamed at a time as may be needed. This is better than steaming all at once and reheating. This makes about two quarts, enough to make three good puddings. Steam in dish, set inside of steamer for from two to three hours. Serve with sauce made as follows: One tablespoon of butter, one of flour creamed together. Four boiling water, on this, stirring briskly until well cooked and smooth, two-thirds of a cup of sugar, and any desired flavoring may be added. Wine or brandy if liked; if not, any other will answer. Serve hot.

Flemish Salad.

One endive, four Dutch herring fillets, three potatoes, a little celery, two small apples, one small onion, chopped parsley and French salad dressing.

Bake the onion in its skin. When done, let it cool, peel and chop. Cut the fillets of herrings into dice; peel and shred the apples and celery; cut the cooked potatoes into strips or dice; shred the endive into strips. Mix all the ingredients in a salad bowl with an acid dressing. Sprinkle with chopped parsley and surround with hearts of lettuce.

Fruit Salad.

Peel and slice 4 bananas and 4 oranges, carefully removing the pith and seeds, and wash and hull 1 pint of fresh ripe strawberries. Arrange the fruit in layers in a glass dish, pour a fruit salad dressing over the whole and chill thoroughly before serving.

Fruit salad dressing.—Boil 1 cup of sugar and one-half cup of water for 5 minutes, pour the sirup over the beaten yolks of 3 eggs and cook over boiling water until thick; chill and add one-half cup of lemon juice.

Eggs Au Gratin.

Divide six hard cooked eggs into halves, lengthwise, and place in a circle around dish. Prepare a sauce as follows: Melt one tablespoonful of butter, add one tablespoonful of flour, one-half teaspoonful of salt, a dash of cayenne pepper, one-half teaspoonful of water, same amount of cream, two tablespoonfuls of grated cheese. Boil for two or three minutes, add two raw egg yolks; mix well and pour at once over the eggs, sprinkle with buttered cracker crumbs, and brown in a quick oven.

Floor Hint.

Buy an ordinary mop; saturate in crude paraffin oil, purchased at any drugist's. Wrap the mop in cheesecloth and stand in a draining pan for several days, until the paraffin oil is thoroughly absorbed. You will find it invaluable for hardwood or painted floors and the cheesecloth excellent for dusting highly polished furniture.