

## Variety.

WHEN the outside world is a little sad and drooping, when evenings are long instinctively, we turn to our home for comfort and rest; then is the time of year when it is good—yes, even if we are rather hard up—to spend a little money upon the home—helping it, as it were, to create that atmosphere which we desire it to possess.

It is curious how just one article, chosen judiciously, can simply transform a room. An additional bowl of fruit or flowers, a new picture or cushion for the lounge, or some gaily coloured china or table mats for the dining-room.

For instance, I was feeling discontented with my sitting-room. By day it was warm and comfortable, but by night the colour scheme seemed to become a little dull and lifeless. I purchased a small reading-lamp, with a china bowl and deep peach-coloured shade, and placed it on a table of sufficient height to enable the rays to spread themselves well around the room.

My sitting-room now looks several degrees warmer and altogether more cheerful and inviting, and at the same time there is no crude glare to hurt the eyes.

## So Feminine.

WE can welcome the return of a loose and lovely garment that the busy woman of the day can slip into on a winter's evening, when activities are over, or, in more wealthy social circles, can don after a strenuous day's walking. The tea-gown of velvet or brocade can be simply fashioned or of elaborate picture type. The best models should aim at a certain grace and simplicity as well as comfort, or the tea-gown loses the original idea of being a distinctly separate garment from a smart afternoon or evening frock. The picturesque idea is good, and colour is all-important. These apparently luxurious garments are by no means expensive to-day, when all the newest velvets and brochees are to be procured at most reasonable sums. Rose red, Madonna blue, wines, and the green range are all good shades for the velvet tea-gown.

## The Topping "Topper."

HAVING more or less got away with the bowler hats, Paris, before August was out, attempted to force the "top hat," which was a sort of compromise between the ugly hard brim and square crown of the Robespierre shape of long ago and the modern top-hat. Even in beaver, this shape was looked upon as a joke. Even if it were possible with clusters of curls at the back, it could not be fashionable this season, for women are returning to the "bob" and "shingle" in such numbers that there could be no hope for the "topper"—England would have none of it!

## Those Pearly Tints.

NIGHTLY applications of equal parts of grapefruit juice and glycerine will be found invaluable for keeping the hands smooth and white during the sports season. And for the complexion use an occasional grapefruit and egg pack. Beat the white of an egg to a light foam, add a teaspoonful of grapefruit juice, and beat again. Bathe the face and throat in warm water, dry quickly, and, while the skin is soft and moist, apply the mixture



evenly. Leave it on for half an hour, and rinse off with a quart of tepid water mixed with six drops of simple tincture of benzoin.

## Fashion Flickers.

FEATHER capes are an important extra with the dinner frock. Sometimes a white and silver dress will have a shoulder cape of white ostrich. Smartest of all are the coloured coq feathers, made elbow-length like the coachman's fur cape of the 'eighties. These bright green and deep shot-purple capes look well over plain white satin frocks.

## Keep the Cuttings.

"THE true Eugenie hat demands dressed hair," said a millinery expert at Olympia. "Hairdressers may say that short hair is remaining in fashion, but women cannot wear these new hats successfully on short hair. Perhaps there will be a return to fashion of hair-switches among those short-haired women who had the foresight to keep their cuttings."

## The Economy Note.

IF you have two pans boiling on adjacent burners put a kettle of water between them, touching each. The

water will gradually be heated in this way and can be boiled in less time when it is required to fill up pans or for washing up and so on. Stand a kettle or a pan that may be required later near irons that are being heated in the same way. Many pans can be kept simmering over one flame if a piece of sheet-iron is placed over it.

## Revoluting!

FROM an account in the "London Magazine" for August, 1768, we learn how little many ladies of that time cared about the cleanliness of their hair. It says: "I went the other morning to make a visit to an elderly aunt of mine, when I found her pulling off her cap and tendering her head to the ingenious Mr. Gilchrist, who has lately obliged the public with a most excellent essay on hair. He asked her how long it was since her head had been opened or repaired. She answered, 'Not above nine weeks.' To which he replied that that was as long as a head could well go in summer, and that, therefore, it was proper to deliver it now, for he confessed that it began to be a little hazarde." Then follows a repellent description of the opening of the head.

Surmounting these immense coiffeurs were caps or feathers. The caps rose high above the head and spread out at the sides into a pile of ribands and ornaments, while the feathers added still greater height to the whole.

## The Ethereal Look.

THE Edwardians used white powder in order to obtain a marble white complexion, but this is a mistake, as dead white powder gives a mauve tinge to the face. One beauty specialist of the day will not allow any of her clients to buy white powder except for make-up of hands, shoulders, and arms, when a pearly effect is obtained with a dead white liquid powder.

For brunettes this specialist achieves an ethereal look with a primrose yellow powder, sometimes called almond yellow, combined with a lacquer red or dark geranium red lipstick. Rouge is going to be much less used for the pale complexion relies for its touch of colour only upon glowing lips. A liquid powder compiled from the prescription of a Cuban chemist, and used by South American women, gives exactly the matt cold texture of a gardenia to the skin. With this "ethereal" make-up the eyes must be treated to a very careful misty blue eye pencil, used sparingly, and applied to the eyelashes with minute palette sticks.

## Household Hints

UMBRELLAS that are badly stained with mud may be cleaned by sponging with ordinary vinegar. Never use water for this purpose.

WOOLLEN knitted garments are less likely to shrink when washed if the wool, in skeins, lies for half an hour in very hot soapy water. Rinse well and mangle in a towel. Dry in the open air.

WINDOWS, mirrors, and picture-glass will be extra brilliant if they are cleaned with a cloth moistened with metal polish. Leave the glass until the polish is dry and then rub up with a chamouis or soft cloth.

## Our Cookery Corner

## Witches' Fluff.

BOIL half the contents of a tin of pineapple, one cupful sugar, and one cupful water together until it is syrupy and threads from the spoon. Colour bright green, with green colouring, and add twelve cut up marshmallows and stir until dissolved. Add one drop oil of peppermint and two teaspoonfuls lemon juice, and pour slowly over one stiffly-beaten egg white. Beat until thick and cold.

## Crabflakes and Tomato.

FORCE half a large can of tomatoes, or their equivalent in fresh fruit, through a sieve. Add one teaspoonful salt, half teaspoonful sugar, and two drops of Worcestershire sauce, and heat to boiling. Soften one tablespoonful gelatine in two tablespoonfuls cold water, then dissolve in the hot tomato juice. Cool, and when just beginning to stiffen, add 6oz of crab meat (either fresh or canned will do equally well), two tablespoonfuls lemon juice and one tablespoonful of chopped sweet pickle. Pour into a jelly mould; when stiff and very cold, unmould on to lettuce beds and garnish with mayonnaise.

## Cherry Puddings.

CUT into pieces the size of a dice 4oz of sandwich bread and place in a bowl. Add two gills of lukewarm milk, mix well, then press well and suppress the milk. Replace the bread in the same bowl with 1oz good butter and saltspoon of salt, three eggs, 3oz candied cherries cut in quarters, one teaspoonful vanilla essence and four tablespoonfuls of cream. Mix all well together with a wooden spoon for five minutes. Lightly butter six individual pudding moulds, sprinkle with a little flour, and then fill with the preparation. Place them in a pastry tin with hot water up to half their height, and set in a moderate oven for twenty minutes. Remove and unmould on a hot dish.

## A Bacon Savoury.

RASHERS of bacon, fried onion, curry powder, raisins, tomato ketchup and toast. Spread out the required number of rashers and trim them neatly. On each lay half teaspoonful of chopped and fried onion, mixed with a little curry powder, and about half a dozen raisins which have been plumped in hot water. Roll up, place on skewers, and cook a few minutes in a hot oven. Set on fingers of toast or fried bread, which have been coated with tomato ketchup. Serve very hot garnished with parsley.

## Pineapple Butterscotch Parfait.

MELT three tablespoonfuls of butter and one and a half cupful of brown sugar, letting it simmer but not burn. Add three-quarters of a cupful of syrup and let boil to a slightly thick stage. Pour over three slightly-beaten egg yolks and cook gently until thickened. Cool, then fold in three stiffly-beaten egg whites, a cupful and a half of cream which has been whipped, and a cupful and a half of crushed pineapple. Pack in freezer for several hours.

## Jellied Asparagus Salad.

SOFTEN one tablespoonful of gelatine in a quarter teacupful of cold water. To the juice from one can of asparagus tips add sufficient water to make one teacupful liquid. Add bay leaf and one sprig of celery tops and boil for five minutes. Strain, pour the liquid over the gelatine and stir until the gelatine is thoroughly dissolved. Add 1½ green pepper, finely diced, one boiled carrot, diced and quarter teaspoonful salt. Arrange asparagus tips, tip end down, around the edge of the mould. When the gelatine mixture begins to stiffen, pour in the centre and chill. Serve, unmoulded, on lettuce with mayonnaise. This serves six.