

Chat of the Boudoir.

As far as the styles in tailor costumes have revealed themselves they show a decided dressy effect with fancy short bolero jackets and wide belts of plain or fancy striped silks. Any modification of the bolero is in order, and fancy buttons are the rule.

Collar and revers with the drooping points are one variety. A pretty sleeve for this sort of jacket is laid in plaits down the outside of the arm, caught down just above the elbow with small buttons and spreading out below into a puff which gathers into a cuff at the wrist.

Embroidered white linen or lawn waists are a necessary accompaniment of the new tailor gown. One of the new linen gowns is of pale bluet blue made with a circular flounce trimmed with bands piped with white linen. The bodice is of Irish lace, over which is a short bolero of linen piped with white on the edges. It forms a tab at either side of the front and back, which ends at the belt, and in front it is finished with small white buttons.

Another new model is carried out in green dimity trimmed with black lace insertion. The skirt is plaited in small box plaits, around the hips, and between the plaits are bands of lace insertion. Three rows trim the hem and the bodice and sleeves are similarly treated.

The bertha collar edged with lace is a feature of many of the new thin gowns. A yoke with this appendage, and a bolero are the two prevailing styles of bodice. Another model for linen shows the bolero, with short stole ends of lace edged all around with a stitched band of linen, worn over a tucked blouse of thin white tucked lawn. The skirt is laid in plaits meeting in front, and stitched down to within a few inches of the hem, and the circular flounce begins at either side of these plaits widening toward the back.

Three circular flounces edged with lace form the trimming of another linen gown, and the tucked bodice shows a deep collar in a series of overlapping lace edged frills. A pretty model for dimity is trimmed with insertions of lace and shows a square yoke and close undersleeves of alternating bands of lace and fine white batiste.

One very attractive design for taffeta silk or nuns' veiling, in which case the bands are of stitched silk, is trimmed with graduated rows of velvet ribbon. The feature of the trimming of one foulard gown is in battlement shaped tabs and buttons on the points. The under bodice and under sleeves being of fine white batiste. One of the new boleros, not unlike the jackets worn in the time of the French revolution, is the next model and is carried out in velvet, and then there is a velvet coat in the Louis XV. style, embroidered with white cord, worn with a white satin waistcoat and a mauve mousseline de soie skirt. The other models are for black cloth and crepe.

Summer Silks Lighter.

All the new silks, over which it is quite good form to go into raptures, are really unusually attractive. The extravagance of fashion which always succeeds a period of hard times, has shown itself in various ways in the fashion for laces and gold ornaments, and a more generally lavish style of dress.

An added richness in the silken fabrics appeared all through the winter in the ball gowns of the season, but while delicacy of coloring is rather to be expected in the evening toilet, this spring, even the costume for down town wear, and the street, not to mention general house wear and the church, will show greater richness.

This will be simply a matter of trimmings, for the fabrics themselves are all lighter in tone, and even the silk gown of general wear may have a white ground.

The formula is white figured with blue or black, instead of black or blue with the unobtrusive white pattern. To be sure, in these newer fabrics the ground is well covered, but the effect is lighter and more becoming.

The soft harmonious colorings of the silks are now their greatest charm for the modistes have already set to work to turn out their best creations. They will doubtlessly be trimmed beautifully but in only the simplest form they will be effective. They are generally in three tones for a color is generally set off with black and white.

If mere black a color is assumed for trimming while the popular navy blue combines a spot of red or scrolls of green. Mostly the coloring is soft as in the pastel shades, which occur with black and white or else the cashmere colors which the French silk designers have adopted, with ornamental effects.

These not unfrequently have the white

ground, but as they are well covered the pattern has good wearing quality.

Speaking of patterns it is noticeable that the stripes are going out. The new silks are nearly all figures. A medallion either singly or in groups of three is popular among the domestic silks, and the printed foulards frequently show lines of white on the colored ground, and on white outlines of black with black polka dots.

Complex patterns achieving more or less elaborate all over designs are generally noticed, and in the finer silks a pattern distinct from the color is obtained in the weaving of the silk.

In the new Louisiennes there are open work scrolls which in a good light, or with colored lining, show a figure quite apart from the color pattern as in brocade.

Effects of this sort are best seen in the satin liberties, the finest of which could be hardly excelled in beauty of texture.

Of the silks themselves the foulard is still popular for summer. It has the soft satiny effect, which is now considered desirable, and it is the least expensive form in which it occurs.

The softest silk is probably the Louisienne which is generally known by its warp print figure, and then for rich glossiness there is the panne satin, but for beauty of texture the premium lies with the satin liberties which are woven as wide as broadcloth.

FISH DISHES FOR LENT.

Some Appetizing Dishes that May be Enjoyed in the Penitential Season.

Lent not only offers a longed for rest to society's votaries, but also gives an opportunity for a welcome change in the eternal meat diet of the average American table. For it is a fact that fish is eaten more generally by every one in the Lenten season, not only by those abstaining from meat on account of church regulations, but also by others without religious leaning.

The markets are plentifully supplied with sea food during the penitential season. The wares are so temptingly displayed that the marketer is led to add this much neglected food to the dinner menu. It is a fact that fish is not popular with Americans as a diet. While it always has its place in a course dinner it is usually disguised in thick sauces and is only incidental to the repast. England's love for roast beef is more than balanced by America's fondness for steak, which, by nine out of ten persons, would always be chosen in preference to even the daintiest of fish dishes.

New England has always been more partial to fish dinners than any other part of the country. Rhode Island originated the clam bake and the Down East States are all famous for their fish dinners and chowders. Boston also emphasizes fish on its hotel bills of fare more than New York and Philadelphia's terrapin in cooking is of the best.

In New York fresh, well-cooked fish is difficult to get in even the best of hotels and the chop houses making a specialty of the service of sea food are sought by fish lovers in preference to the larger and more fashionable restaurants. In Lent, however, there is a plentitude of this food in the hotels and its preparation is attended to with special care.

Housekeepers have an abundance to choose from in this year's Lenten markets. The supply is large and the quality of unusual excellence. Shad of course, is the delicacy of the moment and delicious live codfish are to be had in plenty and are vastly improved by the recent cold weather. Then there are mammoth sheepshead and smelts of extraordinary size. Bass is plenty and perch and flounders are abundant, while there is a good supply of the rarer varieties of the food.

There are a number of admirable bisques made from fish which are specially suitable for the Lenten table, the lobster bisque being perhaps the most popular. There is no finer soup than a well made lobster bisque and while it requires care and precision in the making, it repays the palate with its excellence of taste. There are many very elaborate and to the amateur cook, somewhat confusing methods for preparing this dish, but a simpler recipe is as follows:

Plunge a large lobster or two of medium size, into a pot of salted boiling water and cook until the shell is quite red. Then take it from the water and cool. Remove the flesh from the shell, rejecting the soft fins which lie close to the body under the legs, the stomach, which is enclosed in a hard membrane back of the eyes, and the intestine. Save the coral and green fat.

Cut the flesh of the lobster into small pieces. Put on the fire a saucepan containing two heaping table spoons each of butter and flour and stir them together until they bubble. Then gradually add three quarts of boiling water, stirring it until the soup is very smooth. Then add the lobster prepared as directed. Season the soup highly with salt and red pepper.

Boil for two or three minutes and serve hot.

Lobster a la Newburg is a good substitute for the usual fish course and is made from the meat of two lobsters cut in small pieces. Put two ounces of butter in a pan over the fire and as soon as it melts put in six finely chopped button mushrooms which must cook three minutes without browning. Then add the lobster meat and a half pint of sherry wine. Let this cook for three or four minutes. Then mix one and a half cups of cream with the yolks of four eggs and mix well with the lobster, allowing it to remain over the fire a few minutes without boiling. The mushrooms may be omitted if desired.

MOURNING IN LONDON.

New Fashions Started in England by the Death of the Queen.

Fashions in London are confined chiefly to the varied grades and degrees of mourning which the Queen's death has made necessary and very few, if any, other ideas in dress can be expected from that quarter of the globe for some time.

There is more variety in mourning than ever before, perhaps since shades of purple are substituted in many ways where all black has heretofore found first place. Some of the imported mourning costumes show a combination of black and white with a little touch of purple, which is a charming relief from the regulation mourning gown.

Mourning hats, too, are very light in effect, some of the prettiest being made of white tulle.

Mourning dress is so general in England that even the little children wear a black band on one arm and with the rare exceptions of white and violet the sombre hue of sorrow is universal.

Black serge, black frieze, cloth and crepe de chine are the favored black materials, the last being especially suitable for evening gowns. It is made up in princess style with frills of plaited mousseline de soie around the hem. The low-cut-bodices is draped around the neck with the mousseline in bertha form, and shirred mousseline forms the unlined sleeves.

Mourning evening coats are made of black panne lined with white satin and white shirred chiffon on the inside of the high collar. Serge and cloth gowns are trimmed with stitched bands of cloth or glace silk.

Crepe is very much used for the deep mourning which is required just at present, and five or six two-inch bands of crepe trim the skirts at the hem. For the bodices there are crepe revers, vests, boleros, and pokes, besides the wide Empire belts. One feature of the modern crepe of best English make is the fact that it is waterproof, while the texture is soft and supple, much more agreeable to the touch than the cheaper varieties.

The royal command for court mourning is that the black dresses shall be trimmed with crepe, and it is predicted that this will affect its future popularity to a great extent, bringing it more generally into favor for ordinary mourning.

RUNS A HOTEL SINGLE-HANDED.

Unusual Tribute of a Maine Widow to Her Husband's Memory.

Women sometimes adopt strange methods of showing respect and affection for departed husbands. A widow living on the Maine coast was certainly the first to run single-handed a big boarding house as a tribute to her husband's memory.

The guests are people who go to the place to attend a Methodist campmeeting. The woman's husband was a clergyman, and he had conducted the boarding house for the benefit of visitors to the campmeetings for more than twenty-one years.

Two years ago he died, leaving his widow the house and enough to live on comfortably. She did not do what her friends expected and go to live with her children, who are prosperous; nor did she decide to live alone in the house and enjoy ease in her old age. She just kept on running the boarding house as her husband had done, and as she had time on her hands she decided to run the hotel on her own plan.

That proved to be economical enough, although desire for economy was not her inspiration. She did not undertake to act as chambermaid, manager, clerk and bell boy all in one because it was necessary for her to follow such a sparing plan, but because she wanted to have her hands full of work.

So she cleans every day from June to September, thirty-nine rooms, makes up forty-nine beds and looks after the comfort of their occupants, though she is 79 years old. She has not a solitary assistant in the labor of running the house. Her work begins at 6 o'clock in the summer mornings and continues until ten at night. She cooks the three daily meals in addition to cleaning every room and washes all the dishes.

Nothing in the administration of the house is handed over to assistants. For the three months preceding the middle of September this work continues without interruption from morning until night every day. After the guests have left there is a winter's rest for the old lady not interrupted until the annual cleaning comes.

Every room in the house is then put into order, the carpets are taken up and the walls and ceilings whitened; and all of this is done by the aged owner who would not submit to having a helper for anything in the world.

Queen Victoria and Her Little Artist.

When her children were in their short frock and knickerbocker days, the queen made them write a little daily diary of their doings, which she passed upon nightly in the royal nursery. Often the youngsters were hard up for 'copy,' and used to appeal for help to members of the household. They repaid their helpers by giving them sketches made by themselves, which differed in no way from the dogs and horses and houses of the ordinary child. One of the household, now dead, preserved some forty or fifty of these alleged drawings, and, not long since, an enterprising magazine made his widow a handsome offer for them. The queen heard of this and sent for Lady H—

'Please do not dispose of them,' her majesty said. 'I cannot bear to think of things that have so many tender and sacred associations passing into hands other than ours.'

It need hardly be added that the queen's wishes were honored, and Lady H—, furthermore, gave the album which contained the nursery relics to the mother of the little artists.—Herbert M. Lome in March 'Success.'

Better Than a Fence.

In 'A Sportswoman in India' Miss Savory writes entertainingly of the monkeys in the foot-hills of the Himalayas. For cool impudence and audacity, she says, these hill-monkeys stand unrivaled; they slip into the bungalows at Dalhousie, and carry off anything from the breakfast or tea table, if the room is empty. They spring from tree to tree, from house to house—a mother, it may be with two young ones clinging to her, a loaf of bread in one hand and a bunch of bananas in her mouth, which she had just 'sneaked' from a dining room.

Of course monkeys are very troublesome in plantations. Few men can shoot a monkey; they are too human-like and pathetic when wounded. We met an Englishman who was trying to 'protect his sugar-cane patch with a great trench and a palisade covered with nails. All to no purpose.

He walked down to it one morning, and found a row of monkeys seated on the palisade. The moment he came within reach they threw his own sugar-cane into his face, after which they got down and strolled away, leisurely munching.

Such things were not to be borne. Our friend chased a flock into a tree, felled the tree, and caught four or five young monkeys. The parents waited near, in great consternation, anxiously watching while their infants were painted from head to foot with treacle and tartar emetic. On being allowed to go, they rushed off into the fond and welcoming arms, and were instantly carried up into the woods, and there assiduously licked clean from top to toe by their affectionate parents.

The natural effects followed, and the pitiable condition of the old monkeys can scarcely be imagined. That patch of sugar-cane was never lifted again.

He Loved Animals.

Charles Kingsley's love for everything that had life was remarkable. He spoke of all living creatures as his friends, and saw in them the handiwork of God. On his lawn lives a family of natterjacks (running toads) that dwelt from year to year in the same hole in a green bank which a scythe was never allowed to approach.

He had two little friends in a pair of sand-wasps that made their home in a crack of the window frame in his dressing-room. One of these he had saved from drowning in a hand-basin, taking it tenderly out into the sunshine to dry. Every spring he would look eagerly for this pair of wasps or their children, watching for them to come out from or return to the same crack.

The little flycatcher that built its nest every year under his bedroom window was a constant joy to him. He had also a favorite slowworm in the churchyard, which his parishioners were warned not to

TO THE DEAF.—A rich lady, cured of her Deafness and Noises in the Head, by Dr. Nichol's Artificial Ear Drums, has sent £1,000 to his Institute, so that deaf people unable to procure the Ear Drums may have them free. Apply to The Institute, 706, Eight Avenue, New York.

Headache

Is often a warning that the liver is torpid or inactive. More serious troubles may follow. For a prompt, efficient cure of Headache and all liver troubles, take

Hood's Pills

While they rouse the liver, restore full, regular action of the bowels, they do not gripe or pain, do not irritate or inflame the internal organs, but have a positive tonic effect. 25c. at all druggists or by mail of C. I. Hood & Co., Lowell, Mass.

kill under the mistaken idea that slow-worms were poisonous.

The same love for God's creatures was encouraged in his children. He taught them to admire and to handle gently every living thing. Toads, frogs, beetles, and worms were to them not repulsive things, to be killed as soon as seen, but wonders from the hand of God.

Dr. Agnew's Catarrhal Powder

has proved a blessing to many a "man before the public" in cases of hoarseness, bad throat, tonsillitis and catarrh. Some of the most recent evidence of its efficacy comes from a well-known actor, whose home is in New York City. He says: "I have never found anything to equal this remedy for quick relief." 50 cents.—137

'Yes, sir, my wife is a truly good woman. I don't know of but one thing that's disturbed her mind since she joined the church last month.'

'Some question in theology?'

'Not exactly. It was more serious than that. She was riled because a woman on the next street who owes her an invite failed to ask her to a Dutch lunch.'

The Pastor's Pity.

—A prominent pastor of a Durham, Ont., church writes: "I suffered intensely from Inflammatory Rheumatism. Just one bottle of South American Rheumatic Cure healed me. I pity those who suffer so much and do not know how near they are to a cure. I feel like proclaiming it from the house-tops." —138

'She's thinking of getting a divorce,' said the first Chicago woman.

'The idea!' exclaimed the other; wasn't her marriage a success?'

'No. The newspapers gave very little space to it. She argues that her divorce will attract more attention.'

Couldn't Estimate Its Value!

—Dr. Agnew's Cure for the Heart never fails. It relieves in 30 minutes, it cures. It is a beacon-light to lead you back to health. W. H. Musselman, of G. A. R., Weissport, Pa., says: "Two bottles of Dr. Agnew's Cure for the Heart entirely cured me of palpitation and smothering spells. Its value cannot be estimated."—139

'You miserable vagabond!' said the indignant woman with the shawl over her head. 'You ought to be ashamed to go around asking for charity with a nose like that!'

'That's where I was vaccinated, ma'am,' replied Tuffold Knutt, stiffly.

South American Nerve

makes the whole system radiant in perfect health, it accelerates circulation, enriches the blood, penetrates to the very centres of nerve force, builds tissue, makes and keeps people well. This wonderful remedy has had a charmed experience and has done its greatest work in cases that the medical fraternity had pronounced hopeless.—140

Uncle Silas—I read here of a man having locomotor ataxia. What's that? Aunt Mandy—Mebbe it's an improved automobile.

40 Gems, 10 Cents.

—Dr. Agnew's Liver Pills cure all troubles arising from torpor of the liver. Easy and quick, banish Sick Headache, purify the blood and eradicate all impurities from the system. The demand is big. The Pills are little, easy to take, pleasant results, no pain. 40 in a vial, 10 cents.—141

'Don't you often wish you were a man, Miss Bellefield?' asked young Mr. Fitzgosselin.

'Why, no, of course not, Mr. Fitzgosselin,' replied the girl. 'Do you?'

"Love Laughs at Locksmiths"

as South American Kidney Cure laughs at disease. It's the seemingly impossible doors to disease that it unlocks that makes its cures almost incredible. But for every cure there is a proof if you care to investigate. It is a liquid kidney specific and it never fails. Makes and keeps men "fit" and well.—142

Disgusted Guest—You wrote that you had ample accommodations for me—this room is a mere closet.

Landlord—Well, now, you see, sir, I thought you was a smaller man.

Piles—Itching, Blind and Bleeding—Cured in three to six nights.

Dr. Agnew's Ointment is peerless in curing. One application gives instant relief. It cures all itching and irritating skin diseases, Chafing, Eczema, etc. 35 cents.—143

Mrs. Goodfriend—Are you hungry? Frozen Stiff—Hungry! Heavens, mum! I'm so hungry dat I could eat health-tood!

Discouraged Stomachs.

—Could you wonder at the delicate organs of digestion refusing to be helped and comforted when day after day they are literally "drowned out" by strong tonics, bitters and hurtful nostrums. Common sense came into Medical Science when it evolved the tasty tablet dose and discovered a God-sent to humanity in Dr. Von Stan's pineapple tablets formula. 35 cents.—144