

In some ways...
The...
The...
The...

ISIDORE THE UNWASHED.
By William I. Osborne.

ISIDORE SALINSKY slept in a bathtub, and after all he might have done much worse. Some there are who would sleep at all; some who lie wide-eyed and restless on the silken couch of care. Some there are who would sleep, but who have no place wherewith to lay their weary heads. Isidore Salinsky belonged to neither class. He was a sleeper, and he had a place to sleep, and accordingly, he slept.

The bathtub in question was a stationary one, and occupied that portion of the Salinsky kitchen just between the stove on the one hand and the sink on the other. Not only was the bathtub a stationary affair, but little Isidore's bedding, which filled it, was also stationary. On no pretext was it disturbed.

The bathtub had not always been on hand; but the landlord of the tenement, who had some peculiar ideas about hygiene and cleanliness, and, out of the goodness of his heart, furnished each family with one. And in all the house there was no family who had the bathtub with such joy as did the Salinsky family. The first night that it was there the elder Salinsky, father of the younger one, grasped at once its portent, for the instant he saw it he stepped to where young Isidore slept on the floor and dumped him, neck and heels, into the tub. It was just the proper length.

"A fit! a fit!" cried the elder Salinsky, who was employed somewhere in the depths of the clothing trade; "a lovely fit! What would we have done without it?"

Ward Salinsky was...
The...
The...
The...

One memorable day he thrust forth his good right hand, and thrust it directly upon the hand of Sadie...
The...
The...

The teacher turned to look, and gave a gasp of surprise and joy. For it was Isidore Salinsky with a clean bill of health. His beautiful pink skin shone resplendent. He seemed clean from head to foot.

"Hello! This is the firm that left a typewriter at your office on trial, and we think you've had it about long enough. Are you going to buy it?"

The reason we have not called for that machine," he explained, "is because we have been too busy, but we'll take it away to-morrow."

He looked at her again. "But my feet," he protested, "it would get wet— I could not sleep."

Fashion Notes

New York City.—Pretty house jackets are among the comforts of life that no woman should be without. This one is quite novel, inasmuch as it includes



BOUSER JACKET.

garments of the sort are appropriate for immediate wear, chaille, albatross and the like for cooler weather. The shaped back gives admirable lines and a yoke collar that extends well over the shoulders, and is both simple and attractive. The original from which the drawing was made, is of white batiste, ring-dotted with blue and trimmed with bands of embroidery, collar and cuffs being of white, but all the pretty washable fabrics used for also an effect of neatness, while the

source finished the skirt. The bodice was pleated and had a collar and stole of heavy white lace. The silk-shirred bands appeared on the elaborate sleeves, which had cuff bands of the lace. High silk girdle.

Many who started in to wear the crush leather belts have ruined one or two already by drawing them too tight. You cannot draw the crush belt up as you would a plain belt.

Clusters of red roses are the fashionable decorations for white lace and chiffon toques.

Fancy sleeves make features of the season too apparent and far too charming to be overlooked. The three shows are all graceful, all smart, yet all simple and can be utilized both for the new garments and for those of last season, which must be made up to date.

The sleeves are all made over fitted foundations on which the full portions are arranged and which serve to keep the puffs in place. In the case of the sleeve to the left the under puff is cut off several inches below the upper

A Late Design by May Manton.



loose fronts are both graceful and comfortable. When liked the box pleats can be omitted and gathers used in their stead.

The jacket consists of the fronts, joined to a round yoke, backs and side-backs with full sleeves. The yoke-collar is separate and arranged over the whole and there is a choice allowed between a turn-over and a standing collar. At the wrists are shaped cuffs that harmonize with the yoke-collar and are exceedingly effective.

The quantity of material required for the medium size is four and three-quarter yards twenty-seven inches wide, four and three-quarter yards thirty-two inches wide, and two and five-eighths yards forty-four inches wide, with four yards of binding to trim as illustrated.

The quantity of material required for the medium size is for elbow sleeves one and seven-eighths yards twenty-one inches wide, one and one-eighth yards twenty-seven inches wide or five-eighths yards forty-four inches wide, with one yard eighteen or one-half yard forty inches wide for under-sleeves and two and a half yards of applique; for full length sleeves three and five-eighths yards twenty-one, two and a half yards twenty-seven or one and three-quarter yards forty-four inches wide, with one-half yard of all-over lace, four yards of lace for frills and two and a half yards of applique; for elbow sleeves with frills two and a quarter yards twenty-one, one and seven-

Word comes from Paris that the flaring hems of our fall gowns are to flare more than ever, and that crinoline and featherbone are to be used to make them stand out. Moreover, says the New York Post, the many ruffles we are wearing are to be increased rather than diminished. It is not artistic to cut up a fabric too much, and it really seems a frightful waste of time to cut one's clothes into a thousand pieces and then sew them together again. We have been through the 1890 period, and are passing through the 1900's. It would be too bad if we were forced into the early seventies with its long-trained, light-fitting, beruffled gowns. The possibility reconciles us to the widening of the skirt. Still, if it keeps on much longer it will require thirty yards of silk to make a gown, especially if sleeves grow with the skirts.

The girl who's always late. The girl who must get up early each day can save herself needless worry and have much more time for the coveted morning nap if she will make a few useful preparations before retiring. Sew on loose buttons, polish the shoes and mend the gloves. Arrange the clothing and accessories conveniently near on a chair to facilitate dressing in the morning. Cloth-



IN WOMAN'S REALM

More Far on Main West Winter. "Ostrich feathers will be the predominant style when fall rolls around," said I. I. Block, who is here in the interest of a millinery firm which he represents. "No radical changes will be made in the headgear of women, either in price or otherwise. The hats will be expensive enough, but no more expensive than they have been since the first society woman tried to outdo all of her associates. The winter styles will probably see more far on hats than has been the case for a long while."—Louisville Courier-Journal.

Really the most practical and satisfactory gowns are those of lightweight cloths, says the Pilgrim. For these, volles and vellings are the materials to buy. The most expensive grade of nun's veiling can be made up into charming dresses. These vellings tuck most successfully. A skirt with several wide tucks or two or three broad clusters of narrow tucks needs no other trimming; or, if one does not care for tucking, two or three bands of silk of different widths may be used on rows of silk pleating, putting on the first row twelve to fifteen inches below the girdle.

Harmonizing Temper. Unless tempers can be harmonized, no marriage can be truly happy. Some may say that to resort to reasoning out every little quibble will lead to a melancholy existence. Reason should never be considered a tyrant, as Bryant said, but a counselor. However hard the struggle may be, it is sure to lead to wonderful results, and as nothing in this life is gained without struggle and honest effort, married couples who are not happy only because they can not harmonize their tempers, will find that the struggle, even if it has taken years and years, will be worth the while, says Success.

Fashionable Summer Colors. In millinery this season all the shades of green are the height of fashion, particularly a very vivid apple-green. Though flowers are the favorite trimming for summer-time hats, yet fruit is considered extremely smart, particularly currants. Not only are clusters of red currants used, but green and white currants.

The Mother's Son. When the mother sees how eagerly her baby turns to the father for praise and how happy he is to be a "praiseworthy boy," her heart rebels, as she puts away the dainty little dresses, the lace-trimmed coats and the tiny white shoes, to make room for the sturdy clothing boys must have when they have outgrown their babyhood. In her heart the mother wishes her boy had been a girl, and in fact a great many mothers keep their poor little chaps in dresses until they are ashamed to go outside of the house for fear of the ridicule from the other boys; and he hails with delight the arrival of the sister who can take his place and give him a chance to be like other boys.

Child Hints. In bringing up our children, we have learned that in regard to religious matters, the sacred needs to be diluted with the secular. In other words, religious instruction in the abstract is not nearly so efficacious in character building as the making of a few principles of righteousness a vital part of life. Practice is better than theory. My boy quickly learned the Bible's injunctions as to kindness and generosity, says a thoughtful mother, but when he gave ten cents of hard earned money to help a poor woman, the act made a greater impression upon his nature than all his Sunday schooling. Most of us parents need to realize that actions speak louder than words—that a good example and right deeds by parents during the week have more effect upon the child than church going alone.

To Flare More Than Ever. Word comes from Paris that the flaring hems of our fall gowns are to flare more than ever, and that crinoline and featherbone are to be used to make them stand out. Moreover, says the New York Post, the many ruffles we are wearing are to be increased rather than diminished. It is not artistic to cut up a fabric too much, and it really seems a frightful waste of time to cut one's clothes into a thousand pieces and then sew them together again. We have been through the 1890 period, and are passing through the 1900's. It would be too bad if we were forced into the early seventies with its long-trained, light-fitting, beruffled gowns. The possibility reconciles us to the widening of the skirt. Still, if it keeps on much longer it will require thirty yards of silk to make a gown, especially if sleeves grow with the skirts.

HOUSEHOLD MATTERS

Cleaning White Satin. To clean white satin dry some bread-crumbs, pass through a sieve and mix with an equal quantity of pulverized blue. Spread over the material, let it remain a while, then brush with a soft piece of linen. Replace the latter with velvet whenever there is a combination of gold or silver in the design.

The Test of a Cantaloupe. The best test for a cantaloupe is to break a little piece from the stem and with the nail. If it smells spicy when broken, it is quite sure to be good. In the selection of fruits color plays an even more important part than in that of vegetables. Peaches, pears and plums take on a reddish yellow hue when ripe. The pineapple, when perfect, is a brilliant red or a rich yellow. When green it is not fit for eating.

The Clothes Closet. Even tidy housekeepers who insist upon a daily airing of their rooms seldom extend this attention to their closets. Clothes presses, especially those containing garments that seldom worn, should be visited with light and air daily, if only for the reason that instead of inviting the mite to make its abode therein, it will really aid in the detection and expulsion of such as have already established themselves. Ball fringes are to be seen on many of the handsome gowns.

Causing Fruit. Whatever the fruit canned in self-sealing jars, take each jar after it is filled, rubber is fitted and the cap screwed on, turn upside down or tilt to one side, and turn slowly around. If the juice runs out from under the cap it is sure that air will get into the jar, causing the contents to sour or ferment; if it cannot be screwed tighter, take a small hammer and pound the edge of the cap down until there is no more leakage. This is only necessary with jars that have become bent around the edges.

As to Pepper Mills. A pepper mill is a piece of silver not often seen on tables nowadays. English housekeepers, however, still use the pepper mill, and American silver-smiths sometimes keep it to meet the demands of old-fashioned families who prefer to grind their own pepper rather than risk the chance of adulteration. The pepper mill dates back a scarce time when pepper was a scarce commodity, and was always ground at the mill, or was valuable in those days that rents were often paid in pepper corns, and the high prices they brought were among the incentives that induced explorers to brave the dangers of the unknown deep. If a short passage could be discovered to the Indies it was agreed by all that a wealth of pepper could be easily brought to Europe. Ground pepper is extensively adulterated to-day, and to those who are fastidious and care to take the slight trouble of grinding the pepper corns themselves a pepper mill is a convenient little utensil.

Egg Powders. It should be generally known that "egg powders" have nothing in common with eggs by the color. Whenever it is desirable to give a yellow appearance to articles of food, the bread and cake order, a little liquid from the coloring may be mixed with the water or milk used for mixing. In mixing-water is all sufficient for the plainest forms of quick bread, but skim or new milk adds to the nourishment and richness. Buttermilk is of service, but instead of using baking powder add a teaspoonful of carbonate of soda and half a teaspoonful of tartaric acid to every pound of flour. The reason for this variation is that, owing to the capacity of buttermilk, less acid in the form of powder is required.

The properties are, on an average, a heaping teaspoonful of powder to a pound of flour for bread, but this may be increased by one-half for scones, also, if the powder has been kept for any length of time, allowance must be made, as it loses its strength. About half a pint of liquid per pound is right, but this must be regulated by the quantity of the flour and the amount of fat used in the mixture.

The crust may be softened by brushing the tops with milk before baking. Beaten egg gives a rich glaze and a firmer crust.



CLEANINGS FROM THE SHOPS

The girl who rows wears a tweed skirt, short, a full three inches from the boat bottom, and any thin old shirtwaist and a smart sweater.

Milk Sherbet.—One quart of milk, one pint of sugar, juice of three lemons; put sugar and milk together in freezer and mix thoroughly; then freeze; when nearly frozen add lemon juice.

Date Pudding.—Beat the yolks of four eggs and three tablespoonfuls of powdered sugar to a cream, add a few drops of lemon extract, and half a pound of dates that have been stewed until tender, drained, the pits removed, and each date cut into four pieces. Just before baking stir in the whites of the eggs that have been beaten stiff with a pinch of salt and a tablespoonful of finely minced candied orange peel. Turn immediately into a buttered pudding dish and bake in a quick oven for twenty minutes. Serve with a hot, foamy sauce.

Custard Pudding.—This may be baked in little cups. A good recipe is as follows: Put in a basin a quarter of a pound of granulated sugar and the yolks of five eggs, and mix thoroughly with a pastry whisk for two minutes. Add a quart of milk and a little lemon essence if the custard is served hot, with caramel sauce, or vanilla if served cold. Butter and sugar six of the individual moulds and divide the pudding among them. Set them in a sautepan of water and bake the puddings in a moderately hot oven for forty minutes. Test each with a knife to see if it is firm in the centre. When ready to be served turn them out on dessert saucers, and pour a tablespoonful of hot caramel over each.