

A PAGE FOR WOMEN AND THEIR INTERESTS

LOCAL CHAT: HOME AND FASHION HINTS: RELIGIOUS AND OTHER ACTIVITIES: THINGS FEMINE.

The Robespierre Collar With Its Variations Is the Neckwear of the Moment



A SMART AND DASHING COLLAR.
THIS dainty collar is furnished with bones to make it hold its shape on the neck. It is fashioned from figured net and crochet insertion, the edge being finished with a plaited net fringe that is appealing to the gaze.

OLD TIME STOCK AND BONNET.
THIS pretty maid is distinctly in the fashion, yet her high collar stock and bonnet are copied from modes of her grandparent's day. The stock is especially smart, with its collar of white linen turning over a black velvet collar and bow.

THE ROBESPIERRE FOR INDOOR WEAR.
NOT all of the new Robespierre collars are stiff and neck crushing. Here is a pretty model designed for house wear over simple frocks. It is fashioned from embroidered net and Irish lace, a combination that is always good style.

COLLAR FOR THE BLENDER GIRL.
THE woman with a slender neck could not wear this new Robespierre collar, with its fluffy frills at the top and bottom, but the collar is very slim on the long necked, slender maid. The black lace at the front adds just the proper finishing touch.

THE NEW EFFECT IN LACE.
NOTHING will give the full costume a quality of elegance more than this Robespierre collar of beautiful lace with a plaited net of delicate and lace to form the opening at the smart style that promises to have a vogue when the autumn days appear are here to fall again.

GOOD TABLE CONVERSATION

Margery had the habit of trying her conversation on her guests. "You see, I came to me with a different discovery," she said. "I know," she continued. "I have found out why I am not as clever as Dora at repartee, and why she is superior to me in her knowledge of political questions and international problems. I took dinner at her house the other evening and was amazed at the quality of conversation at her table. Every member of the family took an intelligent interest in whatever was being discussed, and every one who spoke was given attention and consideration by the rest. Dora's father is a member of the city council, and when he and her brother discussed important civic measures every one listened or gave an opinion. Now, at my home, my dad and brothers never have anything to say at the table that might interest the rest, except when we gossip about friends. They talk athletics, and so the feminine part of our family forms another conversational group, who talk dress, mostly. It was a revelation to me that ordinary table talk at home could be so naturally educative. Why, Dora gets her supply of stories from those brought home by the men of her family. That is why she can top anybody's talk with one particularly apropos every time. I thought this was just her natural gift, but now I believe it is that as much as a matter of habit, which appreciation at home has brought out. Do you know, I left there quite envious, but determined that if ever I have a home in which I am presiding genius I will never let table talk degenerate into anything as meaningless and uninteresting as it is in my present household."

"Sermons to dinner plates, as well as in stories," I laughed in answer. Nevertheless, I felt that the girl had learned something highly important, I doubt if any habit of our lives is as influential for our immediate business as well as for our future development as the tone and subject of our daily conversation at meals. I remember once living in a girls' dormitory where we changed tables every month drawing lots as to where we should be seated. For one of these months I found myself among a group so inane and unsocial in their general talk so inclined to giggling duets which every one could not see the humor of that my day was often quite spoiled by the anticipation of what I had to return to at a time of the day when I felt most responsive and eager for sympathetic companionship. And vice versa, when I was fortunate enough to draw at a table of more socially inclined and humanely interested students all the days took on a different color. All outside influence, school companions, no matter how beneficial may be counteracted by petty, narrow or misdirected conversation at table that a child hears at meal times. What an important factor must be the choice of a type of subject to discuss three times a day, 365 days in a year. The woman who is house-maker will not make a home of the finest kind if she permits this powerful influence

on home life to be disregarded or if she shows complacency on such trifling tales of a thread that winds around a cheap wooden spool to be broken off in short useless lengths, instead of flexible wire entwining about a bouquet of finest thoughts.

TRIED RECIPES

CARROTS A LA CYRANO
To make the dish, the tenderest, young sweet carrots are chosen. These are scraped and boiled tender; then they are cut lengthwise in halves, dipped in thickest honey and placed in a baking dish, with the bottom thinly covered with olive oil. They are then thickly sprinkled with grated cheese and salt and placed in a hot oven and browned over for perhaps 15 minutes. *Flemish Carrots.*

Use six good sized carrots, five small onions, a sprig of parsley, one pint of gravy or, if a milder taste is preferred a quarter of a pound of butter. Boil the carrots for three quarters of an hour, or until they are tender. Cut them with five small onions, the parsley, pepper and salt and gravy or butter. Serve white hot.

Lady Fingers.
Beat the yolks of two eggs until light; beat the whites of three eggs to a stiff froth, and add gradually one third cup of powdered sugar. Add the grated rind of one lemon, one teaspoon of lemon juice, a pinch of salt and the yolks of the eggs. Add one third of a cup of flour, sifting in a little at a time. Turn the batter into a pastry bag and press it out upon buttered paper in about three-inch lengths. Dust with powdered sugar and bake in a moderate oven.

Potato Flour Cake.
One half pound potato flour, one tablespoon plain flour, one tablespoon milk, two eggs, one half teaspoon baking powder, a few drops essence of lemon, one fourth pound butter. Beat the butter to a cream and mix in the ordinary way. Bake in a moderate oven one hour to 1 1/2 hours.

Russian Salad.
Place in the center of a small platter one can of salmon from which the bones and skin have been removed other fish may be used if desired. Marinate with oil and vinegar (four tablespoons of oil first, then vinegar), one cup cold cooked peas, one cup old cooked potatoes, cubed; arrange sections around the fish on platter outline each section with strips of tomatoes, serve with mayonnaise dressing.

Roasted Chicken.
Prepare young chicken as for fricassee, but cutting it into pieces. Dip each piece in beaten egg, then into bread crumbs or rolled crackers; season with pepper, salt and a little parsley. Place the chicken in a baking pan and on top of each piece put a lump of butter add half cup of hot water. Bake slowly, basting often. When done take up on a warm platter. In the baking pan pour one cup of bread crumbs. Stir until cooked and pour over the chicken.—San Francisco

THE THANKSGIVING DINNER AND HOW TO MAKE IT WORTH WHILE

Honolulu housewives will be busy this coming week planning the Thanksgiving dinner or luncheon, whichever it happens to be. There are very few novel ideas for table decorations for the season seems to suggest fruits as a centerpiece, and the table is usually laden with nuts and delicious edibles. The most enjoyable dinners are the old-fashioned ones where the meal is not served in courses. A good many of the old New England families have preserved this custom and through they may serve elaborate courses during the year the Thanksgiving dinner is always laid upon the table at the beginning of the meal.

CHRISTMAS SUGGESTIONS

It is getting along close to the time when the following will be heard on all sides, "What in the world shall I give so and so for Christmas?" In addition to the lists that have been made out by the different emporiums of this city, allow the Honolulu Star-Bulletin make a few suggestions.

For a lady an evening cloak and wrap, a dressing case, gold watch, chain, ring, bracelet, brooch, pendant and chain, or silver toilet requisites. If a less expensive gift is to be sent, half-a-dozen day and evening gloves, slippers, opera glasses, handbags and purses, manicure cases, umbrellas and sunshades, blotcases, books and music-card cases, sachets, Thermo flasks, bridge sets, pictures, work baskets and needle cases, writing cases, fans, etc., are all appreciated.

An acceptable gift for a man would be a reading lamp, umbrella or walking stick, barometer, tobacco pouch, cigar and cigarette case, letter scales blotting pad, gloves, slippers, tie pin, studs, etc.

School girls delight in autograph albums, perfume, fancy handkerchiefs, handbags and purses, brooches, rings, dance music, fancy collars, boxes of stationery, hair ornaments, work boxes writing cases, fancy belts, necklaces, umbrellas sunshades. School boys prefer footballs, football boots, cricket sets, watches, ties, motor engines, model aeroplanes, pocket knives, books, fishing tackle, fret-work sets, foreign stamp album, etc. Children expect to be amused at Christmas and would appreciate a toy novelty—miniature stores, model kitchens, menageries, dairy carts, doll's perambulator, engines, boxes of card houses and bricks, toy theatres, comic masks, drawing room fireworks, magic lanterns, "Humpty-Dumpty Circus," singing birds, music boxes, lions, camels, horses, etc., on wheels, boxes of paints, boxes of puzzles and various card games. The stores of Honolulu are fairly well stocked at this early day and it will be an unusual order that cannot be filled by the local merchants.

ed last year and the year before, or if a change is made in the entrée, the turkey and spiced ham should always be included. If one's family is not large, a pretty custom is that of the Thanksgiving luncheon the day after Thanksgiving. The table decorations should be of flowers and the place-cards are pretty if they harmonize with the centerpiece. The menu usually includes the leftovers such as cold turkey, cold ham and chicken and most any light vegetable.

Thanksgiving Fads And Favors

All sorts of fascinating favors are ready to give the true Thanksgiving flavor to repasts that may or may not possess the genuine Thanksgiving spirit and traditional good things to eat. Most dinners on the great day, however, keep very closely to the old fashioned menu of turkey, cranberry sauce and pumpkin pie, made a sacred tradition in America families by the memories of Puritan great grandfathers, and if these simple edibles are enlarged upon by grape fruits, oyster cocktails, Parisian entrees, meriburged desserts, ice cream and demt tasse coffee, they form at least the main attraction—the raison d'être, one might say—of the Thanksgiving repast.

Of all the new favors the turkey place-cards to be balanced on the rims of glasses are the most amusing—if one has a sense of humor. What one's stern and upright New England great grandfathers would have said of a frivolous turkey place card at his board on the day of praise and prayer for mercies past—to say nothing of a glass—it is hard to imagine, but the modern Thanksgiving dinner table will have plenty of gay place-cards, and there will be, besides, yellow ribbon bows, yellow pumpkins and other seasonable and significant decorations.

A modern Thanksgiving dinner table is pictured—a dinner table set forth correctly and perfectly with fine nappery and glistening glassware, each place having its approved quota of silver, with forks, spoons and knives for the various courses, including all the Parisian entrees and endings of a latter-day Thanksgiving feast as well as the noble bird and his trimmings that have dignified Thanksgiving tables in American homes from the days of the pilgrims. At two corners of the table are tall cornucopias for salted almonds and bonbons—golden yellow, of course, to match the yellow chrysanthemums in the center. On each folded napkin is a crusty roll to be eaten with the soup. Nothing goes on the table but the plate silver and glassware and the handsome plate which is changed frequently during the meal and upon which the smaller plates for soup, en-

GIRL'S IDEA OF MARRIAGE

aged girls of my acquaintance as to what they expect of marriage; what they have to give and what they believe they will gain outside of the feeling of satisfied accomplishment with which the marriage ceremony usually

FEMINE CHAT

Fish can be quickly scaled if placed in boiling water.

A little lemon juice rubbed on far-finished faucets will easily and quickly brighten them.

To preserve the color of green vegetables, put them on to cook in boiling water into which a pinch of salt has been dropped.

Rusts can be removed from steel covering it with sweet oil for a day then rub it with a lump of fresh lime and polish in the ordinary way.

To get best results quickly in making french dressing, put the oil, pepper and salt in a bottle, add the vinegar a little at a time, shaking vigorously, and a fine emulsion is soon obtained.

A felt hat may be cleaned by sponging it thoroughly with ammonia and water. A thick cloth wrung out of cold water should then be placed over the hat, which should be ironed with moderately hot iron until dry.

If silver is to be stored away for some time, pack it with dry flour; it will remain un tarnished.

Broiled tomatoes are delicious. Cut tomatoes in 1/4 inch slices and broil over a hot fire, butter and sprinkle with salt and pepper.

The ingenious woman can always discover some new way to serve oysters. Have you ever tried serving them chopped up in the gravy of a particularly juicy porthouse steak? They are as good as mushrooms.

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