

VAPEURS.

LIGNE AMERICAINE

La traversée la plus courte et la plus agréable... LIGNE RED STAR

Maudeville, Lewisburg et Madisonville.

STEAMER NEW CAMELIA

Le 11 Avril 1896. Part de MILNEBURG à l'arriver de la rue de la République.

COMPAGNIE GENERALE

Entre New-York et le Havre, le 21 Octobre, à 8 A. M. LA HAMPAGNE, Point, 14 nov. à 8 A. M.

URONWELL STEAMSHIP CO

LOUISIANA, Mercredi, 11 novembre. EUROPE, Mercredi, 11 novembre.

GUIDE COMMERCIAL

MEUBLES. A. Mangin, Successeur, rue Ste Anne, 73. CIGARES ET TABAC. U. V. Delloye, 106 rue Baronne.

CONSULAT DE FRANCE

LA NOUVELLE-ORLEANS. BUREAUX, RUE N. REMPARTS, 343.

PHARMACIENS

Pharmacie Baret-St-Clément, 41 rue St-Clément. Pharmacie Préparée avec soin - Paul Fréchet, 106 rue Baronne.

LETTRES

Cher, Lemoine, Paul. Lemoine, Marie. Lemoine, Henri. Lemoine, Jean Baptiste.

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FOR THE BABY'S USE.

SOME NURSERY FITMENTS BORROWED FROM THE ENGLISH.

Dainty Fabrics in Pleasing Colors - Model Cots and Baskets, With Minute Directions For Draping the Same - Bedspread and Canopy of Silk.

Nowadays the shops are full of charming fabrics of pleasing colors. Perhaps none of these attracts the mother's eye to the same extent as do the linens which are made in all sorts of pretty colorings.

The shades of pink are quite ideal. There are also a beautiful green, a bright canary yellow, a sand colored linen, and varieties of heliotrope and blue that lend themselves to all purposes.

Naturally enough, most mothers desire, despite the long list of so called new shades, that the hue known as "baby blue" is quite the prettiest of all.

It is certainly admirably suited to the little people's frocks and has been successfully employed as the decoration of baby cots and baskets.

Charming illustrations are afforded in some nursery fittings of English manufacture, but so simple any American mother can easily duplicate them.

One of these models is a baby cot standing on white enameled mounts. The baby blue linen employed in draping it is embroidered with swallows in white and blue flax, the blues merging from deep indigo to pale blue, and it is further trimmed with blue and white handmade pillow lace manufactured of flax thread.

The curtains, the founce surrounding the hammock portion of the cot and the little cover correspond in style, and bows of blue ribbon give a pretty finish to all. The founce has a couple of rows of lace just eased on.

Corresponding with the baby cot described is a dainty basket, also mounted on a white enamel standard and dedicated to the requirements of the young mother's toilet. Like the cot, this basket is draped with "baby blue" linen, also embroidered with swallows and trimmed with lace.

Two inner corners are fitted with pockets, the remaining two with pincushions. The edge of the basket is prettily finished with a ruche of linen laced on, and the founce has, in accordance with the style of the cot, a couple of rows of lace. The linen cover to lay on the top of the basket is embroidered with birds to match the general get up of the set.

When convenient to do so, both cot and basket may be mounted on casters, which render their being moved about with greater ease. A baby's set in linen is a pleasing change from the ordinary mahogany and satin arrangements. Moreover, the linen is far more durable and washes so well that it is really an economical investment.

Another style of decorating a cot and basket is with pink linen embroidered with marguerites, and this is quite as pretty in its way. A pleasing spread for a baby's bed may be made of rose colored silk, the canopy, of course, being of the same delicate material. Another dainty spread is of india mill powdered with forgetmenots done in silk embroidery floss.

ALICE VARNUM. In painting photographs in water colors a little gum water and ox gall are generally used, says The Art Interchange. Some colorists add a little carbonate of soda to the water, but this has a tendency to affect the colors.

Rubbing the surface with india rubber is also resorted to, and, again, many painters, after having dampened the print in water, simply lick the surface of the photograph with the tongue and apply the color while the surface is wet. Still another method is to coat the surface of the photograph with a weak solution of isinglass containing a few drops of alcohol. In any case the surface should be damp from being soaked in water before applying colors.

A solution of gum arabic is used; also a solution of 4 ounces of Russian glue, with the same quantity of white soap dissolved in 8 pints of hot water, to which is added 2 ounces of powdered alum and an ounce of ox gall.

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STEINS FOR DECORATION.

The Picturesque Aspect of the German Beer Mug.

The stein, or German earthenware beer mug, is enjoying a full measure of popular favor just at present as an article both for decoration and for use.

The gathering up of as many unique and interesting varieties of these mugs as they can find has become a fad with many people, and it is followed up with the same devoted zeal which always marks the collecting mania, whatever form it may chance to take.

In students' rooms, clubs and bachelor apartments it is to be presumed that the steins are intended for at least occasional use, although it must be confessed that ornamentation is the chief aim.

But there are many purchasers of the German beer mugs who would never dream of filling them with fluid or any other. They are meant solely to be looked at—to be handled, if at all, with the utmost respect—and a high place amid the more old fashioned and consequently less interesting bric-a-brac of the room is awarded them.

Women form a large portion of the class which regards the stein as a decorative object pure and simple. Some importers in the city have rooms reserved especially for their women customers, who drop in frequently to inquire whether there are any novelties in the designs or in the ware itself.

All the steins in this country are imported from Germany, and nearly all of them from the Rhine provinces. The oldest and best known manufacturers of steins which have been in existence for 1 1/2 centuries, are in Rhenish Prussia, the duchy of Luxemburg and in Lorraine. Certain kinds of ware characterize the different places, but the processes to which the clay and stone are subjected in the making are kept carefully guarded by the possessors of the secret.

Lime is one of the chief ingredients of the softer earthenware mugs, and ground quartz and felspar form the basis of the harder. The glazing is an art which has taken the greatest amount of study and experiment to develop successfully.

It is the task of an artist to decorate the steins. All the figures and inscriptions must be painted in, and the mug then fired in china decoration in this country. The work upon the most costly specimens is of a high order of merit.

Some of the raised scroll ornamentation can be made by pulling the soft clay into a mold, but the figures of men and animals which stand out in relief are formed by an artist modeler, who must be familiar with the sculpture in his way. Familiar scenes from history and fiction are favorite subjects for illustration on the steins.

Photograph Holders. Some pretty photo holders are made of 5 inch ribbon and crochet rings. The plainest may be made 1 1/2 times as long as a cabinet photo. The lower end is finished with plush balls matching the ribbon, and the upper end is fastened to a gilt rod with a chain for suspending the holder. The photo is held in place by a chain of crochet rings. These are covered with crocheted silk and ornamented with a narrow, scalloped edge around the ring. Pretty frames are of pale blue, with bows of narrow pink ribbon at the corners of the ring chains.

A bow of wider ribbon is fastened to a gilt rod with a chain for suspending the holder. The photo is held in place by a chain of crochet rings. These are covered with crocheted silk and ornamented with a narrow, scalloped edge around the ring. Pretty frames are of pale blue, with bows of narrow pink ribbon at the corners of the ring chains.

Another pair of holders was made from a piece of pink ribbon 20 inches long. The corners of the lower end were turned back to form a point. The upper corners were turned forward to form a similar point, and each end was finished with three plush balls. A chain of crocheted rings formed a frame for the photo, which was placed about four inches above the lower point. The rings were covered with victoria crocheted silk and had a crocheted edge as described for the first pair. The upper end of the ribbon was folded forward, so that the plush ball suspended from the point nearly reached the top of the photo. A spray of forgetmenots was embroidered with Asiatic blue above the upper point. Bows of narrow blue ribbon were placed at the corners of the ring frame. A gilt rod and chain were used to suspend the holder.

Displaying Dainty China. A clever device for the display of china bric-a-brac is depicted in The Ladies' Home Journal. It is nothing more or less than a polished stick, into which hooks are screwed and on which cups may be hung. The stick itself hangs from a screw hook underneath a bracket or shelf in a cabinet. As a pendant to a corner cabinet the cup stick is an effective decoration. As something in the same line the housekeeper will find hooks useful if screwed into the bottoms of the shelves to her china closet.

Celery and Potato Hash. To 8 cupsful of cold boiled or baked potato, chopped rather fine, add a cupful of cooked celery, minced into a shallow saucapain, with cream enough to moisten well, and salt to season. Heat to boiling, tossing and stirring so that the whole will be heated throughout and serve hot. These directions are from Science in the Kitchen.

Household Brevities. Egg stains can be taken out of silver by rubbing with a wet rag dipped in salt water.

A heavy meal should never be taken when the body is greatly fatigued. The digestive organs are as weary as the body and are not ready to undertake an excess of work.

A large onion peeled and cut across the top, then placed in a pail of water in the center of a room, with the door shut, will remove all smell of fresh paint in a very short time.

Fat which is to be kept should be cut up small and boiled in a saucapain in cold water, and never put into the oven of cooked celery, minced into a shallow saucapain, with cream enough to moisten well, and salt to season.

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INTERIOR FITMENTS.

This Leading Feature in Decoration Wonderfully Transforms a House.

The term fitments is most comprehensive, including, as it does, paneling, archedways, overdoors, window seats, bookcases and cupboards, in addition to fitted furniture for bedrooms, libraries and rooms of every description.

They have become quite a leading feature in interior decoration, being based upon the most of the prevailing styles, and by their kindly aid, combined with judicious management, an ugly square room may be transformed beyond recognition.

All kinds of wood are employed for fitments—oak, mahogany, walnut, pine and the modest banyan—and each may produce a good effect if appropriately applied. Oak and mahogany look best in dining room, library or hall, while walnut and painted pine are suitable for drawing room or bedroom.

Archedways are a simple fitment used always with Moorish decorations, and they are also a pretty addition when used between two rooms, in place of folding doors and nicely draped with handsome curtains.

The overdoor is an immense improvement to dining room or hall, as it lends importance to the entrance and renders the squareness of the opening less noticeable. In the same way the window seat gives an air of comfort to both sitting room and hall, and no other fitment is so easy of construction. All that is required is to have the seat sufficiently wide to form a comfortable lounge and the cushions well upholstered.

Perhaps the most universal fitment has been the so-called "cozy corner," of which little is now heard. Fitted bookcases are both decorative and useful, welcome and apropos in almost any room and quite essential in a library. Some are fitted from floor to ceiling, while others go only half way, forming a sort of dado, and are finished with a shelf ledge, useful for the display of a few choice ornaments. Among other most useful fitments are bookcases and those, again, can be made of any kind of wood and take up their position in hall or bedroom.

Many libraries are now furnished with fitted furniture. The mantelpiece, bookshelves, writing table and window seat are so arranged that a part of one piece often goes to form part of another. The same with bedrooms. The bed, dressing table, washstand, wardrobe and dresser are all fitments designed specially for the place they occupy.

Such arrangements make exceedingly tasteful and elegant rooms, economizing space and suiting the furniture to its position in a way which could hardly be done with separate pieces.

Points About Boiling. Mrs. Ewing, in her "Art of Cooking," mentions some points about boiling that may not have suggested themselves to all the housewives. When the density of water is increased by the addition of salt or sugar or some other substance, it retains heat longer and requires a higher temperature to make it boil, but on evaporating, the pressure of the atmosphere is lessened by any cause, it boils at a lower temperature. The thermometer shows that under ordinary conditions at the level of the sea water boils at 212 degrees, and that after it has reached the boiling point and begins to escape in steam it is only a waste of fuel to increase the heat of the fire. The water will evaporate or pass off in steam more rapidly by the addition of more heat, but it will get 70 hotter, and articles immersed in it will cook no sooner by being rapidly boiled.

Evening Dress For Men. In evening dress fabrics finer, softer and more beautiful blacks are distinguishing features. Favorite materials are twills, plain, sharp raised, dress, corkscrew and whipcord in the finest of worsteds, some of which are dull or dead black, undressed worsted twills, worsted flannels, vicunas, vicunas, vicuna hopsacks, tibets, dress granites, dress crapes, all of which are used for a complete suit, although the trousers are generally a trifle heavier than coat and vest. White silk and marseilles vestings are favored to such a degree that it has come to be considered a disgrace to wear the black waistcoat of the firm. The water will evaporate or pass off in steam more rapidly by the addition of more heat, but it will get 70 hotter, and articles immersed in it will cook no sooner by being rapidly boiled.

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FRENCH FASHIONS.

LATEST STYLES IN BONNETS AND IN DRESSES.

Dress Skirts Are Less Simple, Being Trimmed With Frouces, Embroidered Bands, Braid, Etc.—Trimming on Sleeves Confined to the Upper Part.

There is nothing strikingly novel as yet in the dresses, at least among those so far made by the leading dressmakers. The general tendency is in the direction of less simple and less stiff skirts. Sleeves are almost tight fitting, and only assume importance in the upper part by reason of the trimming. The princess style and the rag of two skirts, also the adoption of small frouces, crêpeations and bands ornamented with embroidery round the lower part of skirts, appear to predominate. Boleros continue to be fashionable. As to materials, cloths of light texture, india and tibet cloths, are to be chiefly worn, with far less trimming. This is the news from Paris as reported by the European edition of the New York Herald, which gives illustrated descriptions of the modes seen in leading Paris houses.

An evening gown of white moire and brocade affords a model for full dress occasions. The skirt is round, touches the ground and is tight in front and over the hips with three gores behind. The body is low necked and cut in the cuirass form. It is trimmed over the shoulders with ribbon and flowers. The sleeves consist of double strips of satin and lace.

A dinner dress is of mauve point de soie. The skirt is flat in front and tight over the hips, the fullness being thrown at the back, where it forms three round plaits. The close fitting bodice opens in a square in front, with two square plaits, trimmed with lace and jet-embroidery. The sleeves are long and draped at the top in the shape of a butterfly. In the center of the wings is a bow of black velvet. Below, from elbow to wrist, they are quite tight and form a point over the arm.

A dress made in one of the light woollen cloths has a round, plain skirt which is gathered round the waist, with golets forming the fullness behind. The bodice is of silk gaufered. Over it is a short velvet bolero, with lapels in front and epaulets over the sleeves. The sleeves are draped very high and end in points over the hand.

Another dress in light cloth is trimmed with moire braid. The skirt has 11 rows of this braid in hoops, starting about half way down. The body is gathered at the waist and is slightly blousé in front, but tight in the back. Down the front are two wide plaits trimmed with moire braid, with frogs from the neck to the waist. The corsage opens in the center, showing a cream chemise trimmed with cerise lace.

Another pretty dress is made with a skirt flat in front and at the sides, with three round plaits at the back. The skirt is trimmed with braid in front and crêpeations inlaid with black chautilly insertion and lace. The body is gathered and forms a blouse in front, but is tight in the back. Over it is a short square bolero trimmed with chautilly lace. The sleeves are quite small above the elbow and close fitting downward from elbow to wrist. The upper part is covered with a frouce, open at the top and forming a square, and trimmed with chautilly insertion. Around this frouce is

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AT THE PIANO.

Benefits Derived From the Playing of Music in the Home.

A teacher, writing to The Etude, says: "I always use easy duets with pupils every lesson for a few minutes of sight reading. I think there is nothing so helpful. A teacher once remarked sarcastically, 'It's easy to keep up your practice if you play duets with your pupils.' Well, it is, but not in the way that gives many advantages to the scholar. What better proof than Emery's piano method, and, later, the fine new method of Landon. In many of these duet playing is introduced almost from the beginning. Duets with pupils might be compared to the harnessing of a young, fractious horse with an old, steady one. There will be some fumbling around for awhile, but the younger soon learns how easy it is to work when both step and keep time together.

Stuttering, or making notes over, is also prevented. While playing the primo, the letters above the staff become more familiar, causing the pupil also to read two trebles. Playing the secondo helps the mind to retain the low bass notes, while two basses are read together.

Surely it gives new life to the young pupil, imagining, as they seem to do, that the whole pleasing performance proceeds from their own little fingers alone. Then there are other benefits. If the teacher holds a correct hand, the pupil copies it. If he raises the hands at the rests, the pupil is prompted to do the same. If the habit is throwing out the elbow, a few thumps against the teacher will cure this.

Before pieces are half worked up pupils wish to get the finishing touches on, while if they were painting a picture the teacher would simply say, 'You can't expect me to touch up the foliage or show you how when you have no branches to the trees, or expect the last touches on the clouds with lead background writing in the sky.'

And while lessons are necessary? Certainly. Writing paper after page of letters above and below the staff—writing lessons in note value, rests, staccato touches, all kinds of time, signatures, scales, etc.

A patron found fault because I had already given her child "five lessons and not a