

DECORATING CHINA.

WLFUL HINTS IN THE ART OF CHINA PAINTING.

With the Lacroix Tube Colors Many Chances of Failure Are Obviated—Detailed Directions for Painting a Photograph Frame—Gold Work.

The great variety of undecorated china imported and manufactured renders the art of china painting as fascinating an popular as ever. "With the tube colors known as lacoix many of the chances of failure are obviated. For simple ornament it is better to paint the decorated forms over the glaze." Thus writes a contributor to The Ladies' Home Journal, who also gives a few suggestions and illustrations which may be carried out in the mineral colors.

A maple leaf design offered is intended for a panel or photograph frame. If carried out in tones of green, yellow,



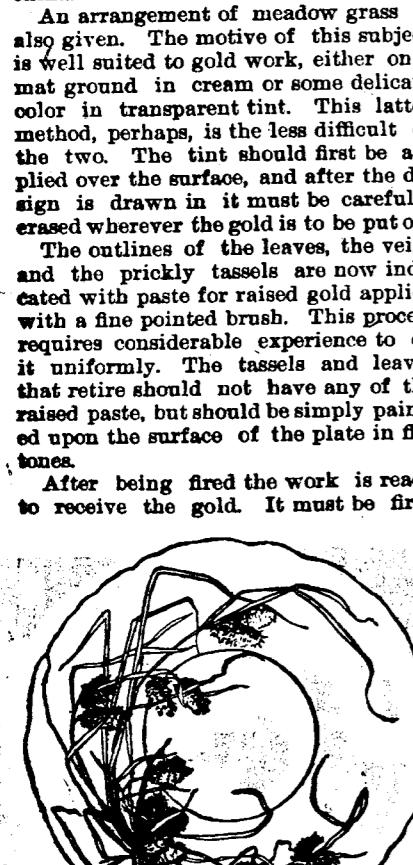
MARPLE LEAF DESIGN.

gray and brown, it will be found most satisfactory. The raised scrolls around the edge are touched up with gold, and the background is tinted a pale cream with ivory yellow. For the leaves various soft shades of green and yellow are employed. For the young leaves use apple green with a tinge of silver yellow and shade with chrome green and neutral gray. For the darker ones use brown and chrome greens qualified with brown 17 and ultramarine blue. Make the stems and seed pods of a light green accented with touches and veins of deeper color. To avoid monotony in the leaves, paint a wash of yellow brown over some of them. Take a soft shade of sage green, one in harmony with those used in the leaves, and stipple the receding ones until the color gradually merges into the creamy ground of the china.

An arrangement of meadow grass is also given. The motive of this subject is well suited to gold work, either on a mat ground in cream or some delicate color in transparent tint. This latter method, perhaps, is the less difficult of the two. The tint should first be applied over the surface, and after the design is drawn in it must be carefully erased wherever the gold is to be put on.

The outlines of the leaves, the veins and the prickly tassels are now indicated with paste for raised gold applied with a fine pointed brush. This process requires considerable experience to do it uniformly. The tassels and leaves that retire should not have any of the raised paste, but should be simply painted upon the surface of the plate in flat tones.

After being fired the work is ready to receive the gold. It must be fired



ARRANGEMENT OF MEADOW GRASS.

again and then burnished with a glass burnisher. This process must be repeated if the gold is not so rich as desired.

If colors are preferred, the scheme given for the maple leaf design shown in illustration may be used.

Dress Extravagance.

The New York Telegram asks how many women are guilty of wearing rubbers over new shoes, thereby making the leather dry and hard and easily cracked?

Making the sewing woman wait in the house idle or doing fancy work because she has neglected to get materials before her arrival?

Buying articles because they are cheap and will come in some time?

Allowing whalebones to wear through the waist, thereby ruining a gown?

Wearing the same clothing each week as it comes from the wash?

Leaving a silk umbrella in a case, thereby causing it to split in the folds?

Turning skirts wrong side out when hanging them up?

Placing brushes with the bristles side up?

Failing to sew glove buttons on before wearing, or mending them before cleaning?

Carey Sauce For Boiled Chicken.

Put 2 tablespoonsfuls of butter into a saucepan and stir into it 3 tablespoonsful of flour, a scant tablespoonful of curry powder and a teaspoonful of onion juice. Let these cook a few moments, but do not allow them to brown. Gradually stir in a cup of milk and again cook them for a few moments before putting in a cup of cream. Season with salt and just before serving add a hard boiled egg chopped fine.

THE HOUSEHOLD.

A New Discovery In Pies Related In Good Housekeeping.

Some time ago I was making some custard pies and found at the last moment I had no flavoring in the house, neither lemons, oranges, coconut or anything else available. I had boiled the custard, and what should I add to give it taste? There was a half cupful of fine white cherries, canned ones, in the cupboard, so I hurriedly stirred them in, put on my meringue, browned it nicely and was charmed with the result. So I thought if cherries would do why not other fruit?

For the custard for 2-pies take a pint of sweet milk and boil it. Have beaten together the yolks of 5 eggs, half a cupful of sugar and 3 tablespoonsfuls of corn-starch or flour. Stir into the boiling milk. It should be quite stiff if it is to be thinned by any fruit. For the pie crust use 4 cupsfuls of flour, a cupful of lard, salt and as little water as possible. Handle lightly and roll out, fill the pie pans, prick well and bake. If carefully made, this is almost equal to puff paste. Add half a cupful of sugar to 8 beaten whites of eggs for a meringue for 2 pies.

Peach Custard.—Make the plain custard and add half a cupful of mashed and sweetened peaches to each pie. Cover with a meringue and brown in the oven.

Strawberry Custard.—To the plain custard add a half cupful of fresh or canned strawberries for each pie. Cover with a meringue.

A plain strawberry tart is made by mashing thoroughly a cupful of strawberries; sweeten and put into a pastry shell, beat the white of one egg, add one-fourth cupful of sugar, spread over the strawberries and brown. This is delicious and so simple.

Lemon Custard.—Grate off the yellow rind; then cut the lemon in two and extract the juice. Add the grated rind and juice of one lemon, sweetened, to the custard for two pies. Never add fruit juices until the custard is taken off the stove. Add the meringue and brown. Orange tarts are made in the same way.

Banana Custard.—Slice one banana through the custard for one pie and add a drop of lemon juice if convenient.

Style In Dining Chairs.

A dining room chair to be comfortable should have a seat that is not too soft and should be of the right height to permit the sitter to use his knife and fork with ease. The carver's and the tea or coffee pouer's chairs should be more elevated than the rest, and they generally have arms, also higher backs than the others. In illustration of these



DINING CHAIRS.

points The Standard Designer shows a number of fashionable chairs. All those with arms are carving or tea chairs. One, of most comfortable aspect, has a striped covering and is designed for the lady who attends to the tea things. A very handsome article is in carved oak.

In luxurious style is a chair of rosewood with seat of flowered velvet. The new style green oak figures in a handsome carving chair with arms, while another specimen, also for the carver's use, is of polished oak, high backed, with arms and with a seat of brown leather.

Singing For Health.

The time will soon come when singing will be regarded as one of the great helps to physicians in lung diseases in the incipient state. Almost every branch of gymnastics is employed in one way or another by the doctors, but the simple and natural function of singing has not yet received its full meed of praise. In Italy some years ago statistics were taken which proved that the vocal artists were especially long lived and healthy under normal circumstances, while of the brass instrumentalists it was discovered that consumption never claimed a victim among them. Those who have a tendency toward consumption should take easy vocal exercises, no matter how thin and weak their voices may seem to be. They will find a result at times far surpassing any relief afforded by medicine. Vocal practice in moderation is the best system of general gymnastics that can be imagined, many muscles being brought into play that would scarcely be suspected of action in connection with so simple a matter as tone production. Therefore, apart from all art consideration, merely as a matter of health, one can earnestly say to the healthy, "Sing that you may remain, so," and to the weakly, "Sing that you may become strong."—Echo.

Fashion Echoes.

This season is notable for the revival of old-time styles in dress.

Everything that is Russian in jewelry and silverware is now in fashion. Hence the prevalence of Russian enamel and uncult jewels.

Handsome evening gowns display multicolored embroidery, which owes its many hues to mock jewels.

The "regal" is nothing more or less than the old time sunshade, one of many revivals.

The variety in stock cravats is simply bewildering.

Crepes de chine is again in high favor.

The pointed toe shoe has lost its prestige, and a round one seems to take its place.

ABOUT THE SUPPER SALAD.

It Is Distinctly Different From the Dinner Salad.

The dinner salad is usually composed of green leaves, as lettuce, chicory, water cress and the like, or uncooked vegetables, such as tomatoes and cucumbers. The supper salad is not to be confounded with these. The supper salad we owe, like so many modern dishes, to the epicure of the eighteenth century. The illustrious Richelieu, among many other luxuriant dishes, invented the mayonnaise dressing, chiefly used today in the preparation of supper salads, of which a contributor to the New York Tribune writes somewhat as follows:

"The appetizing dishes of cold meats or fish are as properly served at lunch-

time as at supper, but they are naturally associated with the evening supper.

Cold meats and fish are apt to be flavorless, and the simple coating of mayonnaise which some housekeepers use is not sufficient to penetrate and season them. The foundation meat of all these salads of fish, flesh or fowl should be laid in a marinade of salt, pepper and vinegar, with sometimes the addition of oil."

Hero follows a recipe for chicken salad, which is omitted, as most housewives have their own notions about the common salad. A few words on the serving and decoration of supper salads, however, may be helpful: "It is far better to serve meat salad which you desire to decorate for the supper table on a low crystal platter and reserve the deeper salad bowl for dinner salads of green leaves. When the mound of salad is heaped on a low platter and masked with mayonnaise, it may be simply decorated with a wreath composed of the heart leaves of lettuce and the white crisped leaves of celery, alternating with hard boiled eggs cut in quarters. The yolk of a hard boiled egg is sometimes chopped fine and scattered over the mayonnaise. Sometimes this salad is very elaborately decorated with stoned olives, capers and beet roots, as well as hard boiled eggs and bleached lettuce and celery leaves."

A lobster salad is made much like one of chicken, except that the lettuce is substituted for the celery. Decorate the mound in the same way as the chicken, substituting the small claws of the lobster for the quarters of hard boiled eggs. Sprinkle the lobster coral over the mask of mayonnaise dressing or mix some pounded coral through the dressing to color it pink.

For Ordinary Women.

It is not food, for thought to such of us as have benevolent moods now and then that our charities are all for the fallen and degraded? We seem to forget that the average woman who has led an honest, respectable, hardworking life is sometimes overtaken by bitter want and distress. There are homes for the very old and homes for the very young, places of refuge for women that are very good and a few for women that are very bad, but to the great class between no thought seems to have been given. To be sure, these ordinary women ask no consideration, and as long as they can work and keep well they peg along day by day, earning their honest living, but at the close of their life, when old age and illness come together, they look about them in vain for any home or shelter. In this connection The Puritan calls attention to the fact that in England a fund is being raised to help women in need without reference to creed and with the fewest possible rules or restrictions of any sort. It is specially designed to aid that middle class, the respectable workingwomen. The idea is one that might well be imitated in America cities.

In certain cities of the world there are associations which are doing good work for the poor, but they are not nearly so numerous as in America.

There are many ways of helping the poor, but the best way is to help them to help themselves.

There are many ways of helping the poor, but the best way is to help them to help themselves.

There are many ways of helping the poor, but the best way is to help them to help themselves.

There are many ways of helping the poor, but the best way is to help them to help themselves.

There are many ways of helping the poor, but the best way is to help them to help themselves.

There are many ways of helping the poor, but the best way is to help them to help themselves.

There are many ways of helping the poor, but the best way is to help them to help themselves.

There are many ways of helping the poor, but the best way is to help them to help themselves.

There are many ways of helping the poor, but the best way is to help them to help themselves.

There are many ways of helping the poor, but the best way is to help them to help themselves.

There are many ways of helping the poor, but the best way is to help them to help themselves.

There are many ways of helping the poor, but the best way is to help them to help themselves.

There are many ways of helping the poor, but the best way is to help them to help themselves.

There are many ways of helping the poor, but the best way is to help them to help themselves.

There are many ways of helping the poor, but the best way is to help them to help themselves.

There are many ways of helping the poor, but the best way is to help them to help themselves.

There are many ways of helping the poor, but the best way is to help them to help themselves.

There are many ways of helping the poor, but the best way is to help them to help themselves.

There are many ways of helping the poor, but the best way is to help them to help themselves.

There are many ways of helping the poor, but the best way is to help them to help themselves.

There are many ways of helping the poor, but the best way is to help them to help themselves.

There are many ways of helping the poor, but the best way is to help them to help themselves.

There are many ways of helping the poor, but the best way is to help them to help themselves.

There are many ways of helping the poor, but the best way is to help them to help themselves.

There are many ways of helping the poor, but the best way is to help them to help themselves.

There are many ways of helping the poor, but the best way is to help them to help themselves.

There are many ways of helping the poor, but the best way is to help them to help themselves.

There are many ways of helping the poor, but the best way is to help them to help themselves.

There are many ways of helping the poor, but the best way is to help them to help themselves.

There are many ways of helping the poor, but the best way is to help them to help themselves.

There are many ways of helping the poor, but the best way is to help them to help themselves.

There are many ways of helping the poor, but the best way is to help them to help themselves.

There are many ways of helping the poor, but the best way is to help them to help themselves.

There are many ways of helping the poor, but the best way is to help them to help themselves.

There are many ways of helping the poor, but the best way is to help them to help themselves.

There are many ways of helping the poor, but the best way is to help them to help themselves.

There are many ways of helping the poor, but the best way is to help them to help themselves.

There are many ways of helping the poor, but the best way is to help them to help themselves.

There are many ways of helping the poor, but the best way is to help them to help themselves.

There are many ways of helping the poor, but the best way is to help them to help themselves.

There are many ways of helping the poor, but the best way is to help them to help themselves.

There are many ways of helping the poor, but the best way is to help them to help themselves.

There are many ways of helping the poor, but the best way is to help them to help themselves.

There are many ways of helping the poor, but the best way is to help them to help themselves.

There are many ways of helping the poor, but the best way is to help them to help themselves.

There are many ways of helping the poor, but the best way is to help them to help themselves.

There are many ways of helping the poor, but the best way is to help them to help themselves.

There are many ways of helping the poor, but the best way is to help them to help themselves.

There are many ways of helping the poor, but the best way is to help them to help themselves.

There are many ways of helping the poor, but the best way is to help them to help themselves.

There are many ways of helping the poor, but the best way is to help them to help themselves.

There are many ways of helping the poor, but the best way is to help them to help themselves.

There are many ways of helping the poor, but the best way is to help them to help themselves.

There are many ways of helping the poor, but the best way is to help them to help themselves.