

VAPEURS. LIGNE AMERICAINE. Four Southern... La traversée la plus courte et la plus agréable...

LIGNE RED STAR. Four Américains. La route la plus courte pour la Belgique et la France...

Madenville, Lewisburg et Madisonville. STEAMER NEW CAMELIA. Connaissances le 2 Nov. 1896.

COMPAGNIE GENERALE TRANSAFLANTIQUE. Escale New-York et le Havre. Escale New-York et Alexandria.

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FASHIONABLE FURS. FUR GARMENTS, FUR LINED WRAPS AND FUR TRIMMINGS. Varieties That Lead This Season—Decided Novelties in Capes and Jackets—Fur Boleros and Long, Close Fitting Cloaks.

The most fashionable furs are seal-skin, sable, Persian lamb, chinchilla and a light gray for known in New York as mouflon.



LONG SEAL COAT. A combination of two kinds of fur in one garment.

The new fur coats or jackets are rather short and with less fullness in the backs than last season.

A cape that is much in vogue is of sable, edged with sable tails, and a rolled collar.

A favorite combination appears to be seal and chinchilla.

With decided novelties is a cape of alaska seal and baby lamb lined with broche.

The new muffs are quite large and are made in various kinds of fur.

Some of the muffs combine two furs. It is predicted that ermine, though too remarkable for trimmings and general wear.

DECIDED NOVELTIES. seal plush coats. The addition of a rich lace cravat will give a becoming and softening effect.

When an engagement is broken, the ring is returned with the letters and all presents that have been received.

Handshaking is not general, but when it is done the lady offers her hand first.

One Way to Make Fig Cake. Good Housekeeping furnishes this recipe: Cream a cupful of sugar with one-half cupful of butter.

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PIANO PRACTICE. A Great Mistake—Give the Fourth and Fifth Fingers Plenty of Work. A writer in a Boston exchange comments on the lack of development of the most important part of the hand.

The remedy, says the writer in question, is simple, although it makes necessary the use of writing technical exercises.

Not a single exercise should be used that does not at least give the weaker fingers a quantity of work equal to that given the stronger.

Everybody has recognized the aid to table decoration given by the fancy center cloth, which is now so generally used.

Each curtain must be neatly hemmed round, the top being wide enough to allow for a little heading when the silk is drawn up.

When the outside of the box is finished, it will be necessary to give the inside a coat of two or three dark colored paint or asphaltum varnish to protect it from moisture.

When you want to drive a nail into the wall or closet to hang things on, drive it through a spool up to the head.

English decorators are replacing ornamental friezes with immense photographs.

Try bathing hot, tired feet in tepid water in which has been thrown a tablespoonful of borax to the gallon of water.

Colored table linen is very little used nowadays.

A mustard plaster with the white of an egg will not leave a blister.

Anything with a meringue over it should be put in a cool oven and allowed to brown slowly if you wish to have it light.

When frying croquettes, after rolling them in beaten egg and crumbs, lay them in a wire basket and plunge the basket deep into boiling hot fat.

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A LITTLE CABINET. To Hold Medicine Bottles and Toilet Things That Crowd the Washstand. Medicine bottles and toilet things have a way of collecting in obtrusive and inconvenient array on the washstand.



A MEDICINE CABINET. Take three boxes and strip them of all labels by soaking them in boiling water.

The color chosen should correspond, if possible, with the fittings of the room. Apply two coatings of paint, letting one dry before putting on the next.

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MADE BY AMATEURS. WITH HAMMER, NAILS AND A BIT OF GLUE. The Transforming Assistance of Paint, Gilt and Varnish—A Pleasing Design for an Umbrella Stand—How to Make an Antique Silver Chest.

From barrels, boxes and odd bits of wood, the aid of hammer, nails and glue and the transforming assistance of paint, gilt and varnish, amateur home conveniences may be developed by amateurs.

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HOW TO SET A TABLE. According to the Rules Prevailing in Modern City Homes. To begin with, a round board is preferable to any other shape.

In the center of the table is placed the low dish holding the floral decorations. At opposite sides, flanking the centerpiece, are the candleabra.

At each corner is placed a service plate, at the right side are two knives of uniform size and at the left their companion forks.

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A VISTA OF FASHION. Salient Features of the Very Newest Gowns and Bonnets. At the present moment women are much given to the wearing of red.



RUSSIAN TOQUE. 'VELVET BONNET. A little doubt that green will be a dominant color in winter dresses.

At the present moment women are much given to the wearing of red. Red linings to dark skirts have usurped the place of all others.

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CHEMINS DE FER. ILLINOIS CENTRAL. Arrivées et départs en effet le 4 oct. 1896. Chicago et St-Louis Limited.

Chicago et St-Louis Limited. No 4, départ 8 A. M. No 3, arrive 7:20 P. M.

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Advertisement for 'Le Vin Urané' (Uranic Wine) for diabetics, featuring a bottle illustration and text in French.

Large advertisement for 'L'ABELLE DE LA NOUVELLE-ORLEANS' newspaper, including subscription rates and contact information.