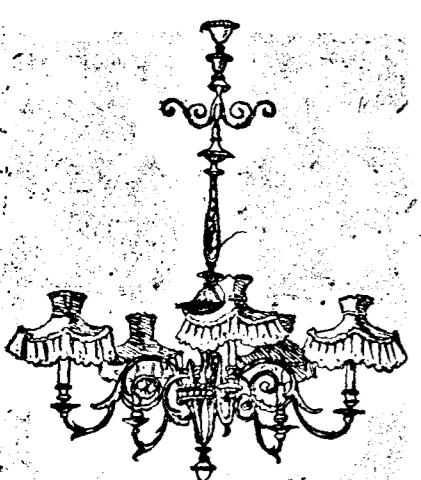


MODERN LIGHTING.

VARIOUS ATTRACTIVE STYLES OF ILLUMINATION NOW IN VOGUE.

The Grace and Beauty of Electric Light Fixtures Make Them a Prominent Feature in the Decorative Scheme of the House, Lamps and Candles Very Popular.

The electric light, in addition to being a beautiful illuminant, has many advantages over both lamps and gas, for it is clean, cool and wholesome. Having proved itself a good thing, it is



ARTISTIC PENDANT.

Coming rapidly into use in the average home, and what, in its first days, was a luxury of artificial lighting is now elasticity, in fact almost a necessity, in modern improved house in town.

With which electric light tends themselves to artistic design. It also contributes greatly to the beauty of this style of lighting. In hands the arrangement can be made most decorative. It is almost needless to add that in every case it must be kept in keeping with the surroundings. The style of the rooms must be taken into consideration.

For the hall the wrought iron fittings are very generally used, and these, again, look well either dining room or library. The position must, of course, depend upon the size and shape of the room, but in the hall a hanging lantern lamp is very suitable, with a wall bracket near the foot of the stairs, while the dining room and library are best lit by pendant lights, supplemented in the one case by sconces over the sideboard, in the other by table lamps.

Oxidized silver fittings are among the most uncommon and beautiful, and the metal can be employed equally successfully for either a dining room or drawing room design.

Brass and copper, or the two combined, are perhaps the more usual in the drawing room, where the light can be made very effective by the use of standard lamps and wall brackets. For use with French rooms there are the lacquered metal branched centerpieces, full of detail and most exquisite pieces of workmanship.

Then in addition to these what may be termed ordinary fittings there are the exquisite bronze fittings, such as the groups of Cupids holding branches, in which minute lamps are arranged, and single figures in green bronze, which may be used as a bracket light, and many others admirable for their beauty of design joined to practical utility.

In arranging the electric light there are one or two points it is well to have in mind—namely, to provide sufficient but not wasteful illumination, to keep the lights sufficiently high or low in order that they may not be on a level with the eyes and to have every light prettily and tastefully shaded.

Gas with improved and special burners has taken on a new lease of life, and

lamps light is very popular and would be still more so if it were not for the labor which the lamps entail. Great improvement has been made lately in their construction, and the serious outcry against them—the wick trimming—has been overcome.

There are almost as many designs for lamps as there are for electric fittings, and the same metals are employed—wrought iron, brass, copper, bronze, china and glass. The last named,

LAMP FOR VESTIBULE, it must be confessed, is liable to break and may be the cause of accidents. The standard and bracket lamps are adapted for drawing room use, pendants for hall and dining room and table lamps for the library. Bracket lamps are useful in bedrooms, as the least likely to be overturned.

Candles, the most primitive of lights, are very fashionable and popular as dinner table decorations. When prettily shaded, they become exceedingly decorative, and the special candles now manufactured do away with the many objectionable traits of their predecessors, as they are made to burn steadily without trimming.

One Way to Cook Onions.

Remove the tops, tails and thin outer skin of the onions, but no more, lest the onions cook to pieces. Spread them over the bottom of a pan large enough to hold them without placing one onion upon another. Barely cover them with salted water and let them simmer gently until they are well cooked without breaking to pieces. Then serve with melted butter.

STYLES IN BEDDING.

More Color to Be Used—New Laces, Fabrics and Designs.

In the dressing of beds there is a pronounced change. More color will be used than for a dozen years. There will be several new laces, many new fabrics and designs and a new style of bedspread to take the place of the time honored marseilles. This announcement appears in the New York Sun along with the following details:

The most stylish of the new laces is a combination of renaissance and royal battemberg. This is combined with coarse, heavy net for bedspreads and pillowshams and used over white or colored silk or satin sheets. The second lace in popularity is a coarse linen torchon, with clusters of battemberg rings. It edges in a scant ruff the new saree spreads designed to be used on brass beds. The third lace, while more beautiful than either of the others, will not perhaps be so popular because of its expense. It is a heavy variety of duckies and is used to border handsome hand embroidered linen spreads intended for brass beds. Many of these spreads come in pairs, being particularly designed for twin beds. The embroidery on these spreads is in some instances done with colored wash silks, but the finer specimens are worked with white linen floss.

To take the place of the old fashioned marseilles there is a new spread called patented satin. It is claimed that while equally beautiful as the marseilles the new spreads are more reasonable in price and more durable. The new bedspreads, although called "patented satin," are made entirely of cotton and come in many elaborate and beautiful designs, both white and colored. These same satin spreads come with centers embroidered in white linen.

Other embroidered spreads are made of plain white linen, hemstitched and with several rows of Mexican work six or eight inches apart. These spreads also have in the center large embroidered monograms or intertwined initials. They may or may not be lace trimmed according to the taste and the size of the pocketbook of the owner.

Among cheaper spreads English dimities, fashionable a quarter of a century ago, have been revived and can be had in pure white or colors.

The newest among the elegant silk comfortable is filled with lamb's fleece, silk covered, with a double ruff of the silk, seven inches in depth, around the edge. Over this double ruff is a fall of lace of the same depth, and the body of the comfortable is tucked with tiny bows. These comfortables are intended to take the place of the down filled quilts. The objection to down is its odor.

Floral Placushion.

To develop a marguerite placushion get a yard of ivy silk, a half yard of green satin, a quarter of a yard of bright yellow pongee silk, some stiff cardboard and a small quantity of wadding.

MARGUERITE PLACUSHION.

ding. Cut out 16 petals from some cross-bar white muslin, the petals to be from three to four inches long and three-quarters to an inch wide. As a center cut a round piece of cardboard with a 12 inch circumference and lay quite a two inch depth of the wadding upon it, being careful to place the padding thicker in the center. To keep the wadding in place, cover it with a piece of thin white muslin, which can be gummed to the underneath part, and then sew on the petals, arranging them so that the shorter ones may come on top of the longer.

To decorate the center, unravel the yellow pongee silk and when the strands are separated cut them into two inch lengths and, taking eight or ten strands at a time, catch them down with a stitch in the middle to the padded card board until every part of the foundation is completely covered. This will give the finny effect of the flower center, and all the uneven ends must be cut off, so that there remains an even surface of about an inch in depth, in which the pins can be stuck. The frayed silk must be placed quite to the edge, so that the joining of the petals to the center may be completely hidden. For the mount of the placushion cut a square of cardboard a little smaller than the whole flower and cover it with the green satin, attaching it either by stitches or glue to the underpart. Secure a roll of satin covered cardboard upon this, to which the flower must be fastened. It must be deeper at the back than in the front so that the daisy may incline forward somewhat.

Canning Plums.

All plums may be canned after this rule, says The Ladies' Home Journal.

To each pound of fruit allow three-quarters of a pound of sugar. Wash the plums in cold water, drain and with a large pin puncture the skin. Put a layer in the bottom of a bowl, sprinkle over a little of the sugar, and so on until all are used. Cover and stand away overnight. In the morning put sufficient to fill two jars in the bottom of the preserving kettle, bring quickly to the boiling point, skim and clean in the usual manner.

Pickled Peaches.

Sold or wipe off the fuzz and leave the peaches whole. Pour a hot syrup over them three successive mornings, made as follows: Boil a quart of vinegar with 4 pounds of sugar and cloves, cinnamon, allspice and cassia buds tied up in a bag. Skim and add the fruit, cooking it until well seasoned, then skim the fruit and put into stone jars. Boil the syrup five minutes longer and pour over the fruit. The next morning pour off the syrup and boil down again. Repeat for three mornings.

LAUNDRY TALK.

Directions For Starching and Ironing Shirts, Collars and Cuffs.

Hauskeepers who cannot afford to have their linens "done up" at the laundry may console themselves with the fact that it is no longer considered in the best taste to have linen finished with the enamellike polish. For customers who request a "domestic finish" nearly all laundries now finish linen in a dead pure white and with somewhat less starch than formerly, though, unless otherwise ordered, they still polish the work. In this connection a writer in the New York Tribune explains that this secret of laundry polish lies as much in the skillful manipulation of the polishing iron as in the preparation of the starch. To prepare starch for polishing a mixture of about 2 tablespoons each of guin arabico water and the same quantity of white of egg with quart or boiled starch, strained and cooled, is used by some laundries.

Still others use a mixture of 1 part white wax and 2 parts spermaceti dissolved into a uniform mass by melting them together in a cup set in a pan of boiling water. Take a lump of this mixture the size of a small hickory nut. Add it to a quart of starch, when boiling hot, and after carefully straining the mixture use it.

No starch polish is of any value if it is not properly applied. The starching of linen should be done on a board or bare table. Lay the bosom, collar or cuff flat and rub the starch in thoroughly with the hands, first on one side, then on the other. Work into the linen all the starch it will take and then remove any surplus that lies on the surface.

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Conditions—Comptant sur les Heures.

FRANK MARQUEZ, Sheriff civil de la paroisse d'Orléans.

Frank Zergel, avocat pour les plaignants.

16 avril—16 22 29 mai 13 19

ANNONCE JUDICIAIRE.

Vente de une propriété de valeur et améliorée, dans le

Sixième District.

Connue comme le No 1012 rue Valence

entre les rues Camp et Chestnut

Dr J. Ronnel

16 avril—16 22 29 mai 13 19

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16 avril—16 22 29 mai 13 19

ANNONCE JUDICIAIRE.

Vente de Propriété de Valeur

du Premier District,

Coin des rues Nord Poydras et

Penn, et rue Penn, entre les

rues Nord Poydras et Perdido

(la rue à l'arrière étant la rue

Dryades).

W. G. Vincent vs Louis A. Fleckinger

FRANK MARQUEZ, Sheriff Civil de la paroisse d'Orléans.

Frank Morgan, avocat pour les plaignants.

16 avril—1 2 7 15 22 29 mai 5

ANNONCE JUDICIAIRE.

Vente de Propriété de Valeur

Améliorée dans le

Sixième District.

Connue comme le No S01 avenue Opelousas

coin, coin de la rue Bellevue.

Agapito Creepo vs Mme Mary A. Holt

ton, venue de John T. Treppe

FRANK MARQUEZ, Sheriff Civil de la paroisse d'Orléans.

John T. Treppe, avocat pour les plaignants.

16 avril—1 2 7 15 22 29 mai 5

ANNONCE JUDICIAIRE.

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FRANK MARQUEZ, Sheriff Civil de la paroisse d'Orléans.

John T. Treppe, avocat pour les plaignants.

16 avril—1 2 7 15 22 29 mai 5

ANNONCE JUDICIAIRE.

Vente importante par le shérif

civil de propriétés de valeur

améliorées dans le Quatrième

District.

Sur la rue Soropara, entre Rhôneau et

St Thomas. La rue à l'arrière

étant Philip.

Connue comme "Venus Model Bakery"

Emanuel Smith vs Venus Model

Bakery Limited.

John M. Bonnet vs Mme Victoria B. Mc

Eiro et Hugh F. McEroy, son mari.

16 avril—1 2 7 15 22 29 mai 5

ANNONCE JUDICIAIRE.

Vente d'une grande portion de

terre de valeur dans le

Quatrième District.

Connue comme "Venus Model Bakery"

Emanuel Smith vs Venus Model

Bakery Limited.

John M. Bonnet vs Mme Victoria B. Mc

Eiro et Hugh F. McEroy, son mari.

16 avril—1 2 7 15 22 29 mai 5

ANNONCE JUDICIAIRE.

Vente d'une grande portion de

terre de valeur dans le

Quatrième District.

Connue comme "Venus Model Bakery"

Emanuel Smith vs Venus Model