HEARTH & BOUDOIR.

A CORNER IN THE ART GALLERIES OF Y. FUJITA & CO.
Importers of Japanese and Chinese objects of art,
No. 28 West Thirty-third-st.

SOME WAYS OF THE WORLD

METHODS OF INTRODUCING A GIRL TO SOCIETY—LITTLE OF THE AULD LANG SYNE.

How best to introduce a daughter to society is a difficult problem nowadays, and one that is much discussed among mothers. A few years ago there was no question about it. A coming out tea was given, to which every acquaintance was asked, and the girl was launched. Nobody was offended and nobody left out, and the greater the crowd the better. Now, however, the matter is somewhat of a puzzle. To those who wish to escape the trouble of entertaining entirely the present fashion of simply inclosing the girl's cards with her mother's in an envelope comes as an immense relief; but such people are in the minority. Most parents who can afford it, especially the mothers, like to entertain for their daughters, and the passing of the "tea" leaves them in doubt and uncertainty. Every other species of entertainment is, by reason of the necessarily circumscribed number of guests, more or less unsatisfactory. The dinner dance is, perhaps, the most popular, but to include all the two hundred and fifty social lights requires the purse of a millionaire. The mammoth theatre party and subsequent supper are open to the same objection. In fact, it is to be questioned whether any one large, expensive entertainment, except the much abused "tea," which includes every one and where no special effort is necessary, is satisfactory. Society is proverbially ungrateful, as is proved by the fate of a debutante whose people gave a magnificent ball in her honor and who had no partner for the cotillon or supper at her next dance.

Small and constant entertainments are the best; a dinner with the theatre afterward is always liked, and men recognize it as a favor conferred or feel therefore a certain amount of social obligation toward their hostess. Those who own an opera box can do a great deal in this way without much trouble, and such invitations are always appreciated. Country house parties also bring a girl to the fore advantageously. In fact, anything that is small, exclusive and "smart" "pays" much more than the larger functions, which cost more and give an infinity of trouble.

THE LITTLE MONGREL DOG.

Every year about Christmas time, on Fifth-ave., the dog man has his innings, for it is impossible to resist the captivating, frisky little creatures that he puts down on the pavement before the delighted children, who feel that to own one of these fluffy, playful little dogs would be bliss indeed. Such fat, funny little white balls of animation and frolic, with their huge Christmas bows of scarlet ribbon! Even grown people stop to look at and admire them, and are frequently beguiled into buying them, while to the children they are simply irresistible. Where do they come from, these jolly little curbstone puppies, that every year always look the same, and where are they bred? That they are little cur dogs, despite the pedigrees given them by their vendors is obvious, and their subsequent development is apt to be somewhat startling to their owners, as they never bear the slightest resemblance to what they are supposed to be.

"We have four of those 'sweet little dogs,' as the children call them, which they have bought from time to time with their Christmas money," said a much enduring mother of a family, "and an uglier set of mongrels you never saw; but they are here to stay, and they rule the house. I suppose now, we never shall be able to have a really creditable respectable dog of family. The children adore them, and I must acknowledge that more cheerful, spritely, well behaved animals do not exist; but I do feel rather ashamed of them when they all go out with my family for their walk on the avenue; they are so extremely plebeian!"

CHARACTER IN A BALLROOM.

"Character as shown in the ballroom is rather an interesting study," remarked a matron recently. "We who sit up on the raised seats behind the dancers and scan the crowd with our lorgnettes frequently see more than appears on the surface. Trivial actions and words betray much more than is supposed, and I have often conceived a liking for or a prejudice against some particular girl simply from her attitude to others at a dance.

"The other evening, for instance, Mabel S. came up to her mother, who was sitting beside me. 'Why do you not ask Eleanor B. now for your theatre party?' said the latter. 'Then you will know if she can come.' 'Oh, mamma!' exclaimed her daughter, 'I would not speak to Eleanor in a ballroom for anything! She simply hates to have a girl come up to her when she has men!' 'But isn't she one of your most intimate friends?' I queried. 'Surely you might ask her a simple question.' 'Not of Eleanor,' she answered. 'Some girls do not mind it at all, and you can even go up to them when you are left alone, but there are others you cannot go near. Now, there is Mary S., who is quite as great a belle as Eleanor, and she never minds it a bit. The other night at the G.'s, when I had no supper partner, she made me go in with her and the man who was with her, and who was too nice for anything. Margaret A. too, is the same. She always tells me to come over to her if I need her, but I would as soon go up to a stranger as to Eleanor, although she is an awfully nice girl, and we are the greatest friends.'

"But I who listened to her formed my own opinion about Miss Eleanor being so 'awfully nice,' while I shall always have a kindly feeling for the two others she mentioned."

A NEW YEAR'S PARTY.

"I think nothing is funnier than the pseudo sentiment of New Year's eve as exemplified in the various social gatherings of people that are brought together by one thing or another to see the old year out or the New Year in," said a woman of the world recently. "Take a fashionable house party, for instance. The persons who compose it may be friends in the accepted meaning of the word, but they are certainly not those who by reason of long and intimate association feel the sentiments expressed in 'Auld Lang Syne,' which is always sung hand in hand on such occasions. Last year we had the most amusing experience of the kind. I laugh now every time I think of it. A few days after Christmas 'Jack' proposed at dinner that as we had nothing special to do we should go down to the club and spend New Year's Day in Darby and Joan fashion, and leave the children at home in care of their governess. I thought it a good idea, and we accordingly made our arrangements and went. When we got there we found there was a big subscription dinner on hand for the members, which we were obliged to join or seem churlish; but when I saw the assemblage my heart sank. One or two smart people who had places in the neighborhood were there, but they had brought their house parties and kept with their crowd; and among all the others there were not more than half a dozen whom I knew or cared to know. When we all filed into the dining room I found myself assigned to a man whom 'Jack' had spoken of as a cad a few days before, while "Jack" had Mrs. Stryver, a vulgar, pushing creature, whose acquaintance I had always carefully avoided making. The tables—three long ones, which filled the entire room—were beautifully dressed with Christmas greens, while candles twinkled in every direction. Altogether the scene was pretty and suggestive of the occasion, but how could I enjoy it with a man whom 'Jack' did not want me to know as a partner, and sleepy old Mr. Methuselah on my other side? Then the dinner! Course after course, to show the liberality of the club at so much the head—the longest and the most dreary performance I ever sat through, the general tedlousness making the efforts that a few bold spirits attempted at hilarity seem almost painful. It was nearly 11 o'clock when we left the table, and I was just about to steal off to bed when several people stopped me and insisted that I would stay until midnight, so I had to go back and submit to be bored by Mrs. Stryver and her set until the men came in from the dining room. At their entrance the band struck up 'Auld Lang Syne, and forming a circle we stood waiting for the stroke of midnight. When the clock sounded we joined hands, and circling round sang 'Should auld acquaintance be forgot,' etc. It was too absurd! On one side of me was a man I had never seen before, and on the other young 'Bobby' Anderson, a boy of nineteen. Mrs. Tiptop, with her party, had languidly joined the circle as a matter of courtesy, and Miss B., from Philadelphia, a most haughty looking young woman, gave her fingers gingerly to funny fat little Mr. Smithers, whom she did not know; while 'Jack,' who was just opposite me, was sandwiched in between Mrs. Tiptop and Mrs. Smith, a strong minded woman of uncertain age, and sporting proclivities. I met his eye and at his distressed and sickly smile of conviviality became hysterical, and laughed until I felt weak. 'She's a jolly old girl over there,' I heard 'Bobby' Anderson saying to some one as I was leaving the room just afterward, and I know he was referring to me."

Boudoir Chat.

In these days of luxurious toilet fittings one is often surprised to see the carelessness with which they are treated. Brushes, in particular, suffer from lack of care, although so many are needed for various purposes.

Hairbrushes, toothbrushes, nail and hat brushes are so generally mounted in silver or silver and ebony that they require a good deal of attention, as tarnished mountings are as bad as shabby finery.

Silver backs of brushes, if rubbed daily with a chamois leather, will seldom need a regular cleaning.

Occasionally moisten a little whiting with alcohol and brush the silver with this. Brush out again and polish with a soft chamois.

The backs and handles of ebony brushes should be rubbed over with a little boiled linseed oil after washing, and then rubbed with a soft duster till every vestige of oil is removed. Special care is needed in cleaning silver initials on these, and only very slightly moistened whiting should be used or it is apt to leave a white mark on the wood, which is extremely difficult to remove.

In brushing the whiting off after cleaning be careful not to scratch the ebony, for once scratched it is spoiled.

Ordinary wooden back brushes can be treated with linseed oil in the same way as ebony.

Tooth and nail brushes should always stand in such a position that all water can drain from them.

Hairbrushes should be washed once a week, and are soon spoiled unless properly cleansed. The best way is to put a tablespoonful of ammonia in a quart of water as hot as can be borne comfortably by the hand. The brush should be freed from hairs and dipped, bristles downward, in and out of the water until clean. It should be rinsed by dipping in cold water in the same way. Shake well, wipe the back and handle carefully, and put on a window sill to dry in the open air. The back should not be allowed to become damp if it can be avoided. Soap should not be used for washing, as it makes the bristles soft.

Mrs. H. M. A.: Ice cream is not in the least hurtful to children if eaten slowly and in small pieces. Indeed, it is often prescribed by physicians for a feverish child whose digestion is feeble and appetite capricious. A novel way to induce a delicate child to eat ice cream slowly was recently taken by a mother. Acting on the principle that children like to "make believe," she suggested that they should play they were Chinese and eat with chopsticks. This was agreed to joyfully, and each took a chopstick. They had a delightful "party," and the mother told the little boy how a traveller had brought the recipe for sherbet from Persia and how from that a French cook had evolved ice cream, and in the pleasant little talk time and the ice cream slipped away together. The tiny pieces were cooling and refreshing, and all danger of chill was averted, while the distraction of the child's mind from itself was of great physical benefit.

HAT PINS.

We desire to close out quickly, regardless of cost, the balance of our fall importation of French Jewelled Hat Pins—Pins that cost to import from $1 to $3 each, none less, many a good deal more; all heavily jewelled with the finest imitations of precious stones.

CHOICE 50C. EACH.

De Sola Mendes Co.,
12-16 John St., New York.

AMATEUR'S PALM ROOM.

HOW PLANTS GROW LUXURIOUSLY WITH UNORTHODOX TREATMENT.

A palm room stocked with her own pets, who owe their thrift to her care, is the pride of Mrs. Arthur C. Fickett, of Brooklyn. Her children are grown, and in place of clubs and other fads Mrs. Fickett turns her spare hours to the cultivation of plants.

There are many varieties in her palm room which have been given her with the remark, "You can have this, but it will not live long. Only a skilled gardener with a well equipped greenhouse can make these plants grow." But the plants rarely diminish in health after admission to Mrs. Fickett's palm room. On the contrary, they often show greater luxuriance.

The largest palm owned by her is a Kentia, a big sturdy specimen which would do credit to a florist. There is a cocus, a cycus, a pandanus, big pots of Nile grass, an aspedistra, a giant Boston fern, a sansevaria, and any number of others, all grouped together in a pretty den which opens from the dining room. The ceiling and corners of the apartment are decorated in Japanese style.

"If you want to know how a woman cares for her garden, do not ask the florist," said Mrs. Fickett to a Tribune reporter. "Although I have few failures, my gardening methods do violence to all accepted rules. For instance, I do not keep my house at a regular temperature. The heat varies from 45 degrees to 80 degrees, according to the needs of the family, but there is never any coal gas. I guard against it by keeping the water basin in the furnace filled at all times, and never allowing it to become dry. This is where many people fail, the furnace man or servant neglecting to attend to it as he should."

Mrs. Fickett pointed to a big open fireplace in the dining room, and said that her rooms are never without some such ventilation. If there is a fire board before the chimney it is left partly open. In the palm room a basin of water is kept on the register to furnish moisture to the air.

In the matter of washing her plants Mrs. Fickett is unorthodox. She does not believe in too frequent baths for them. Every two or three weeks, as they show the need of it, she washes the leaves carefully.

As to watering, she has no rule. When the soil looks dry, water is given, whether it is every day or every week.

The habits and characteristics of each plant are watched, and as a preference or aversion is shown it is regarded in the future treatment. For instance, Mrs. Fickett found that if the pandanus was watered so that moisture was left in the angles formed by the leaves and stalk, the leaves rotted and dropped off. For this reason the water for the pandanus is always turned on to the soil from the edge of the pot, so that it runs directly to the roots, and cannot settle on the foliage. It is undoubtedly this watchful care of the plants that insures for their owner such vigorous growth.

"Too much petting is as bad for plants as for animals," said Mrs. Fickett. "I handle mine and tend them only enough to provide for their comfort and health. Some plants need less care than others. There is the aspedystra, for instance. Any one can grow that. It is especially tenacious of life, and will thrive with very little care. It cannot have too much water, but if water is lacking, it will not die. The sansevaria will live with little light, and seems to be indifferent as to whether it is watered regularly or not."

Ferns, Mrs. Fickett has found, will stand any amount of water if they have the winter sunlight. The palm room has what she considers the best exposure—east and south windows. While the palms, she says, cannot stand the direct rays of the summer sun, they appreciate half an hour or so of the winter morning sun. The earth for her plants she obtains from the flower garden, and enriches it, as occasion requires, with stable dressing.

In the summer the plants are all disposed about the porches and grounds around the house. In addition to her palm room Mrs. Fickett has an upper story room filled with geraniums, begonias, heliotropes, fuchsias, argeratums, abutilons and the like, which furnish flowers for the winter.

EXAMPLES OF ARTISTIC PHOTOGRAPHY.
From Pach's new photographic studio,
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PLEATINGS AT REDUCED PRICES.

Special inducements in prices are being offered by W. E. Harding & Co., No. 30 West Twenty-third-st. Because of new and improved machinery, the invention of Mr. Merritt, one of the firm, the house claims to do work lower than any other firm of the kind in the city. All pleatings from one to forty-eight inches wide will be made for one cent an inch. The firm also cleans, curls and dyes feathers, does all kinds of pinking, makes buttonholes by machine or by hand, and makes buttons of women's own materials.

HEAVILY JEWELLED HAT PINS.

At the store of the De Sola Mendes Company, cutters of diamonds and precious stones, No. 12 to 16 John-st., there is being shown a large and interesting assortment of French jewelled hat pins which are being sold, it is claimed, at greatly reduced prices. These pins are all heavily jewelled with fine imitations of precious stones.

The firm of De Sola Mendes Company imports diamonds in the rough and cuts them in its own factory, thus saving, it is said, duty on the finished jewel and money to the customer.

RECEPTION TO MRS. GRIFFIN.

A reception to Mrs. Hugh Ried Griffin, president of the Society of American Women in London, followed the business meeting of the Vassar Students' Aid Society, New-York City Branch, held yesterday afternoon at the Women's University Club, No. 13 East Twenty-fourth-st. Miss Louise Karr contributed several original monologues to the programme, and Miss Christine Locke, accompanied by Miss Estelle Norton, rendered solos.

Some of those invited to meet Mrs. Griffin were Miss Helen Gould, Mrs. Russell Sage, Miss Isabella M. Pettus, Mrs. J. T. Van Sickle and Mrs. Henry Clark Coe.

The officers of the society are: Miss Delle Fay Norris, president; Mrs. J. Woolsey Shepard, Miss Helen C. Phillips, Mrs. Louis Guttman, Mrs. Charles E. Potter, Mrs. Herman Meyer, Mrs. Frederick J. Swift and Mrs. George A. Perry.

RAINY DAY OFFICERS.

At the election of officers for the Rainy Day Club, held on Thursday, Mrs. A. M. Palmer was re-elected to the presidency, her name being the only one presented by the nominating committee for that position. Others elected were: Mrs. Katherine Von Klenner, first vice-president; Mrs. Ronald Schramm, second vice-president; Mrs. Kingsley and "Aunt Louisa" Eldridge, respectively third and fourth vice-presidents; Miss Sara Palmer, chairman of the executive committee; Mrs. L. Gifford, treasurer; Mrs. Brice Collord and Miss Wortendyke, recording and corresponding secretaries, and Dr. Jessie T. Bogle, auditor.

FISH NOW IN MARKET.

THE HOUSEWIFE WHO GIVES ATTENTION TO THE MATTER CAN SECURE FRESH SORTS AT THIS SEASON.

The prices of all fish at present are high, but fresh fish are, of course, the most expensive. Many housekeepers who allow the fishman to do their selecting are unaware of the fact that their tables are often supplied with the less delicious frozen sorts when fresh kinds are obtainable. Fresh fish are to be had in this market at all times.

The best fish here now are sheepshead, striped bass and Spanish mackerel, all of which cost 25 cents a pound, and redsnapper at 20 cents a pound. Then, too, there are fresh cod, haddock, Maine smelts, flounders and their near of kin, the fluke, and among cheaper kinds, whiting and ling. Fresh eels caught in this vicinity sell for 18 cents a pound. Bullheads, also fresh, cost 18 cents. White perch come under the same head and can be had for 16 cents a pound. Scallops, which have been growing in popularity during the last few years, are very high, bringing for the largest ones 75 cents a quart. Many people make the mistake of thinking that the whiter and plumper the scallop the choicer it is. To meet this creed some fishmen soak the scallops in water in order to plump and bleach them. Scallops treated in that manner not only shrink much in the cooking, but lose most of their delicate flavor in the water in which they are soaked.

One of the most delicious ways to cook the scallop is to marinate them for an hour or two and then to fry them. Put a pint of scallops in a dish which can be covered tightly and pour over them a dressing made of two tablespoonfuls of oil, the juice of one lemon, one teaspoonful of salt, one finely chopped onion and a teaspoonful of finely chopped parsley. Let them stand for an hour or two. Then remove, roll in cracker crumbs and fry in deep hot fat in a frying basket.

A DELICIOUS DISH.

Devilled scallops make an acceptable fish course. To prepare them, cook one pint of scallops in one-half cupful of mushroom liquor and three-quarters of a cupful of the scallop broth for five minutes. Then drain and chop the scallops fine. Cook one finely chopped onion in a tablespoonful of butter for five minutes, then add one-half cupful of finely chopped mushrooms and a little cayenne pepper and cook for five minutes. Stir in one-quarter of a cupful of the scallop liquor and cook three minutes longer. Add the scallops and cook for five minutes. Fill the preparation into scallop shells, sprinkle with breadcrumbs and melted butter and bake until they are golden brown. These shells should be served on a napkin with a sprig of parsley in the centre of each.

Frequenters of a famous hotel in this city have learned to prefer their sheepshead en espagñole. Boil the fish in water which has been flavored with a teaspoonful of salt and a tablespoonful of vinegar to every quart. The fish, previous to cooking, should be sewed firmly into a cloth to keep it from falling apart. To make the sauce, cook together two tablespoonfuls of butter and the same amount of flour until the flour has browned, but not scorched. Add two cupfuls of soup stock or of water to which has been added a tablespoonful of beef extract, and let it cook until smooth and thick. Add a green pepper from which the seeds have been removed and which has been sliced, a tomato cut into pieces, a dozen mushrooms, a bunch of seasoning herbs and a single clove of garlic and cook for ten minutes. Turn the sauce over the fish after it is placed on the platter.

TO SERVE MACKEREL.

Persons familiar with the Spanish mackerel in its native haunts are sure to affirm that the best way to prepare it for the table is simply to broil and serve it with a butter sauce flavored with lemon and minced parsley. Like all broiling fish, the Spanish mackerel may be served with a seasoning of herbs and mushrooms, which are sprinkled over it and afterward browned in the oven.

Maitre d'hôtel sauce is excellent with every kind of broiled fish. To prepare it, cream together one tablespoonful of butter, a teaspoonful of minced parsley and the juice of a lemon. When the mixture is ice cold it should be spread on the fish.

Delicious cucumber smelts, as the Maine kind are known, are plentiful now and at their best. These fish are so delicate in flavor that little addition in the way of sauce is needed. An attractive way to serve them is to dip the fish in milk, then in rolled cracker or fresh breadcrumbs which have been seasoned with salt and pepper. Pin together with a toothpick the head and tail of each, and repeat the dipping process in order to restore all the crumbs that have dropped off during the pinning operation. Fry the smelts in hot fat until they are a golden brown. Arrange them around a centre of riced potato and garnish with lemon and parsley.

SAUCES OF VARIOUS KINDS.

Tartar, tomato, drawn butter, egg, oyster, piquante and Hollandaise sauces are all served with fish. Drawn butter sauce is made like the regulation "white" sauce, except that water is employed for drawn butter in place of milk or cream. For either use one tablespoonful of butter and one tablespoonful of flour to a cupful of liquid, and salt and pepper to taste. Hollandaise sauce is drawn butter sauce to which have been added a flavoring of lemon juice, finely chopped parsley and grated onion. Hard boiled eggs cut fine are also usually employed. Egg sauce is the drawn butter with chopped hard boiled egg added just before sending to table. Sauce piquante is made by adding to drawn butter sauce chopped pickle and capers, lemon juice, chopped parsley and a dash of paprika or cayenne.

To make oyster sauce, let a pint of oysters cook in their own liquor until the gills begin to ruffle. Then remove the oysters, and add the liquor to one cupful of milk or cream, and let the mixture come to a boil. Stir into it three tablespoonfuls of butter and two tablespoonfuls of flour that have been creamed together, and cook and stir until the sauce is thick and smooth. Add the oysters, and when they are scalded through, serve. Most of these sauces are best with boiled fish.

Tartar sauce is delicious with nearly every style of fish. To make it, prepare a mayonnaise dressing and season thickly with chopped pickle and capers.

Tomato sauce may be served with broiled fish. To make it, cook a pint of tomatoes with a large slice of onion and two whole cloves for fifteen minutes. Remove from the fire, and rub the tomatoes through a sieve. Cook together a tablespoonful of butter and a heaping tablespoonful of flour for three minutes. Add the tomatoes, and stir until the preparation thickens. Season with salt and pepper. This sauce, flavored to taste with curry, is especially fine with boiled rice.

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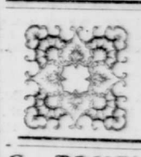

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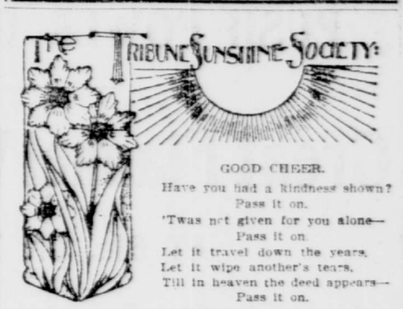

GOOD CHEER.

Have you had a kindness shown?
Pass it on.
'Twas not given for you alone—
Pass it on.
Let it travel down the years,
Let it wipe another's tears,
Till in heaven the deed appears—
Pass it on.

A WRITER'S REQUEST OF HIS MASTER.

Lord, let me never tag a moral to a story, nor tell a story without a meaning. Make me respect my material so much that I dare not slight my work. Help me to deal very honestly with words and people, because they are both alive. Show me that in a writing, as in a river, clearness is the quality most to be desired. Teach me to see the local color without being blind to the inner light. Give me an ideal that will stand the strain of weaving into human stuff on the loom of the real. Keep me from caring more for books than for folks, for art than for life. Steady me to do my full stint of work as well as I can. And when that is done, stop me, pay what wages Thou wilt, and help me to say, from a quiet heart, a grateful Amen.—(From "The Ruling Passion," by Henry van Dyke.

NOTICE.

All letters and packages intended for the T. S. S. should be addressed to the Tribune Sunshine Society, Tribune Building, New-York City.

If the above address is carefully observed, communications intended for the T. S. S. will be less likely to go astray.

A VALUABLE GIFT.

A few weeks ago Miss Sara Curry, founder of the Little Missionary Day Nursery, which is a branch of the T. S. S., was made supremely happy by a gift larger than she had ever dreamed of. It was the deed of the house No. 93 East Eighth-st., valued at $28,000, which was given to her for the purpose of carrying on with greater efficiency her admirable work for the poor children of the East Side.

About five years ago a strong desire was born in the heart of Miss Curry to open a day nursery in Manhattan where mothers could leave their children while they went out to work. How and where to do it was a great problem, but after many discouragements the way was opened. Mrs. Clarence Burns, who is now the T. S. S. president, gave the first $10 for the rent of a room, and the work began at once. Admission for sixteen babies was asked the first day. After struggling for eighteen months, larger quarters were obtained, but still the necessity for extending the work in different directions was every day manifest.

The good accomplished through the influence of Miss Curry alone is remarkable. Since the establishment of the nursery forty-five thousand children have been looked after, and five hundred mothers have been under the watchful care of this "little missionary." An evening meeting for poor men has been instituted, also a Helping Hand Society and a cooking school. Miss Curry had charge of the Westfield summer camp, where two hundred mothers and their children and fifty-five babies without mothers were taken care of last summer.

As the wild air stirs and sways
The tree-swung cradle of a child,
So the breath of these rude days
Rocks the year—be calm and mild.
Trembling hours; she will arise
With new love within her eyes.
—(Shelley.

TO SELL A WOMAN'S MEDICAL COLLEGE.

THIS DEPARTMENT OF NORTHWESTERN UNIVERSITY WILL BE GIVEN UP.

Chicago, Jan. 4.—The business agent of the Northwestern University is negotiating for the sale of the buildings and grounds of the Woman's College of Medicine, with a view to abandoning that institution.

James H. Raymond, a trustee, said of the abandonment of the college: "It is impossible to make a doctor of a woman. Women cannot grasp the chemical and pharmaceutical laboratory work, the intricacies of surgery or the minute work of dissecting. At our women's medical department we do not get as high a class of scholarship as is set by the other colleges in Northwestern University."

Dr. Frances Dickinson, Dr. Julia Holmes Smith, Dr. Sarah Hackett Stevenson and others were astonished at the attitude of Mr. Raymond, and expressed themselves in vigorous terms. Dr. Smith said: "I should like to refer him to several women who have made names for themselves as women physicians. For instance, there was Marie Josepha Meigher, who lately died, who was the head of that institution. She was a brilliant woman, and far up in the profession, as no one will deny. Then, there is Dr. Sarah Hackett Stevenson here in Chicago, and many others in the public eye whom I need not mention. The trouble with that school was that it did not have enough applications from women. Women who are seriously considering entering the profession most often prefer to enter a co-educational school that gives them the same opportunities for gathering knowledge and skill as the men have. Women like to go to schools where they are respected as entities—not as a rare 'half' or as a sex. I think that in the West Side Woman's College enough recognition was not given to graduates. I mean that they were not placed on the faculty when there were both reason and opportunity."

Dr. Smith also said she thought the training of students for "missionary doctors" did affect the institution's prosperity.

KNICKERBOCKER CHAPTER.

The junior members of the Knickerbocker Chapter, Daughters of the American Revolution, are arranging for a progressive euchre party, to be given at Duryea Hall in the evening of January 7, the proceeds to be devoted to the work of the chapter. With especial reference to increasing the Continental Hall fund, the chapter will hold an afternoon tea at the home of Mrs. Robert M. Fulton, No. 15 West Ninety-first-st., on January 17, the anniversary of the marriage of George Washington.

Knickerbocker Chapter is about to place a tablet on the old house, at No. 23 Whitehall-st., to mark the site of the home of Anneke Jans. While this is not strictly within the province of the work of a Revolution society, yet it is made appropriate in this instance by the fact that several descendants of the celebrated Dutch woman are members of the chapter. The tablet will be unveiled by the regent, Mrs. Frederick Hasbrouck, on the chapter birthday, January 25. At the close of the ceremonies a reception will be given at the Nevada.

CRETONNE APPLIQUE PILLOWS.

EXCELLENT ARTISTIC EFFECTS PRODUCED WITH LITTLE LABOR.

Now that the Christmas work is completed and safely in the possession of its destined owners, the devotee of fancy work is sighing for more worlds to conquer. She cannot do better than to turn her attention to sofa pillows for the coming summer. Every one knows that the end of the season of outdoor life sees piazza and hammock cushions in a state of decrepitude that quite unfits them for use the next summer, so new covers are always in order.

A handsome cushion may be made of denim, with an appliqué of cretonne flowers. The new floral patterned cretonnes are charming for the purpose, as the flowers are so beautifully printed that they seem almost as if painted. Indeed, the designs are painted by the most skilful flower artists, whose work is faithfully copied. One cushion recently seen was of the finest quality of denim, dark blue in color, with red roses and green leaves cut from cretonne and arranged in a garland in the middle of the ground. The shading of the roses was so perfect that no needlework was required except around the edges where they were buttonhole stitched to the denim with black linen floss.

One would be surprised to find how much artistic skill can be applied to the evolution of a pretty cushion from such simple materials. The better way is to buy the cretonne and then select a suitable ground. In most cases the color that forms the groundwork of the cretonne is a wise choice, although occasionally it can be improved upon.

A peculiarly delicate design is of apple blossoms and leaves that seem almost to possess fragrance, so lovely are their varied tints. This is printed on a gray ground, but the flowers are even more effective on soft green. If the desired tints cannot be procured in denim a heavy sateen serves admirably, and is really to be preferred for the more dainty colorings.

Another design with large yellow sunflowers may be effectively applied to a dull green background. The arrangement is, preferably, in a corner design—that is, a sunflower and leaves in every corner, leaving the centre free.

A clever and effective cushion cover may be made of a bright sateen, red, yellow, blue or green, with large meshed "wash blonde" net, in which tiny bows of baby ribbon or French knots are tied at regular distances, over it. The appearance is not unlike that of a certain kind of Oriental silk much liked for such purposes.

NEW FRENCH GELATINE FACTORY.

From advance sheets of consular reports.

A new gelatine factory has just commenced manufacturing near the port of La Pallice. This may be of interest to Americans, as it is expected that a large proportion of the product of the factory will be sold in the United States. It is owned and operated by a firm known as Jules Bertrand & Co., and its equipment is as nearly perfect as modern science can make it. The motive power in each of the several buildings is electricity, supplied from a centrally located generator to motors distributed throughout the premises. Part of the machinery, including several special pumps, is of American manufacture. The production will consists of fine glues and gelatines, the latter including the very best bleached white gelatine.

The bones used have up to the present time been received from India, as it is claimed that they produce better qualities of certain kinds of gelatine. The question of importing American crushed bone would receive serious attention on the part of the manager, Mr. Bertrand. The price a ton delivered at La Rochelle should be stated. It should be remembered that bone dust or bone meal is not desirable for the supplies of this factory, what is known as crushed bone only being used. Bone meal, when subjected to acids in the vat, becomes a mass too solid to be readily worked, and great difficulty has been found in cleaning and bleaching the animal matter which results from the bones being subjected to chemicals.

The system is what is known as the modern acid process. The acids are produced in a neighboring factory. The capacity of the gelatine works is 1,200 tons a year, the actual amount produced being a little less than half of that. One of the most striking features of the establishment is the cleanliness seen everywhere and the absence of unpleasant odors, such as are usually found in institutions of this kind.

THE TRIBUNE PATTERN.

A TISSUE PAPER PATTERN OF WOMAN'S THEATRE WAIST, NO. 4,019, FOR 10 CENTS.

The model shown in the illustration includes many novel features, and, while specially adapted to theatre wear, is also well suited to the entire costume. The original is made of plisse chiffon in cream white, with the bolero of white panne and the cuffs and trimmings of Irish crochet lace, but any number of combinations may be suggested.

NO. 4,019—WOMAN'S THEATRE WAIST.

To cut this waist in the medium size, four and three-fourths yards 21 inches wide, four and one-fourth yards 27 inches wide or two and five-eighths yards 44 inches wide will be required, with three-fourths of a yard of all-over lace 18 inches wide and four yards of appliqué to trim as illustrated. The pattern, No. 4,019, is cut in sizes for a 32, 34, 36, 38 and 40 inch bust measure.

The pattern will be sent to any address on receipt of 10 cents. Please give number and bust measure distinctly. Address Pattern Department, New-York Tribune. If in a hurry for pattern, send an extra two cent stamp, and we will mail by letter postage in sealed envelope.