Woman's Realm.

THOMSON'S "GLOVE-FITTING" GRAND DUCHESS CORSET, WITH HABIT HIP. THE MATRON'S FAVORITE.

VEAL SEASON AT HAND.

French Recipes for Cooking—Various Dishes—Possibilities of This Meat.

Veal is usually in market in abundance by February 1, and continues until summer in excellent quality and quantity. Unlike beef, veal owes its savory qualities more to the cook than to the herdsman. The first Anglo-Saxon raisers of beef reared meat which was almost equal to the red deer that roamed in the forest. It needed only the slightest preparation to be a delicious morsel to hungry men. The flesh of the steer of to-day is no doubt superior for food to that of any animal which the world has ever seen. It has taken centuries of civilization for people to learn how to cook veal. The French, who are the best cooks in the world, consider this their favorite meat, and use it as a foundation for the preparation alike of their brown and white sauces and for most of these marvellous "made over" dishes which owe their charms to the skill of the French cook and to his art in seasoning. In an ignorant man's hand veal is, indeed, a flavorless meat, worthy of all the anathemas critics from "the country parson" down to the present day have showered on it.

If the English speaking people eat the best beef in the world, it must also be admitted that the French eat the best veal and understand perfectly how to prepare it. Beef by itself requires no special seasoning and preparation, while veal must be thoroughly seasoned, carefully browned and dressed with garnishes and sauces innumerable to be acceptable to the palate. It is at its best when the young vegetables of summer, which make the best of all garnishes, are in market in pristine flavor.

All housekeepers know that real gravy is the only gravy that "browns" without the special effort of the cook. The roast of veal browns to a golden hue as beef, mutton nor any other meat will not do. The reason for this browning is due to the gelatinous consistency of the meat, which becomes a golden brown instead of gray when it is cooked. The stock made from veal possesses the same qualities. A veal stock is white when it is first prepared. Doubling the cooking browns it, and if the cooking is prolonged it becomes so thickened and so rich in color that it is a glacé.

A consommé, the highest achievement in soup making, is made of beef boiled in a veal stock in place of water. By this means is produced a rich brown soup, with all the flavor and nutritiousness of beef and all the color and savoriness of veal. It is correctly the consummation of all efforts in the preparation of soups, a broth as strong as wine and one that lends itself to the flavors of the various vegetables and seasonings added to it. When this consommé soup is boiled down to a thick stock it makes the richest kind of an Espagnole sauce or foundation brown sauce. Adding a seasoning of herbs and wine makes it the richest of all brown sauces—a Madeira sauce. Such a sauce without the wine will keep in an ice cold place a long time. Glacé is nothing more than this sauce boiled a little longer until it becomes a stiff, heavy jelly. It is a beef extract from which a good bowl of consommé may be made by dissolving a spoonful in a bowl of boiling water. Beef stock does not boil to such a jelly without veal to thicken it, and does not keep any great length of time without artificial means.

White stock, which is the foundation of white sauce or velouté sauce, which is one of the fundamental sauces of the French, is also made of veal, but no beef is used in it and the veal is cooked in water until a good, rich stock is obtained, or for six hours, which is not long enough to color the stock. A white sauce is made of a single boiling, not a double boiling, or two different kinds of meat.

A white or velouté stock is thickened slightly with flour in proportion of two tablespoonfuls of flour to a pint and a half of stock. It is seasoned with a little mushroom liquor, boiled for about twenty minutes and stirred repeatedly. Then it is removed to the side of the fire, where it is allowed to simmer very slowly for one hour until a skin seems to form over it, and it assumes the dull velvet-like appearance which has given this sauce its peculiar nature of velouté or velvet sauce.

WHITE STOCK.

One often sees it stated that the American housewife throws away what would supply good soup to the family and that by throwing odds and ends of meat into a "pot-au-feu" set on the stove, a good pot of soup will soon result.

On the contrary, this is a mistake. Good soup cannot be made of odds and ends. Some American families are undoubtedly wasteful as the result of incapable cooks, but there is not enough meat likely to be wasted in any household to provide good, nourishing soup for an average family. Six quarts of white stock from which ordinary soup can be made require at least six pounds of a shank of veal and about five cents' worth of seasoning herbs. It is not an extravagant quantity, but no amount of meat wasted in a family can take the place of the veal bone properly cooked with seasonings. A veal shank costs from 30 cents to 35 cents, according to the season, and the part of the country where it is purchased.

Wash the knickle, cut the meat from the bone, add six quarts of water that is perfectly cold. Cover the kettle with an airtight cover. A soup digester is the best pot to make soup in. It has an airtight cover which lifts in the middle and gives a vent which the steam would be sufficient to blow it off. As soon as the water over the knuckle begins to boil add one and a half carrots as young and tender as can be secured, one small spring turnip, if possible, one large onion or two small ones, three well washed leeks, two sprays of celery and one root of parsley and its leaves. Let the vegetables be thoroughly cleaned, washed and chopped fine before they are put in the soup. Let the soup merely simmer at the side, after adding the vegetables, and cook slowly and steadily in this way for six hours by the clock, skimming it from time to time.

Put a colander over the mouth of a stone jar. Remove the soup from the soup digester, dipperful by dipperful, and pour it through the napkin to be strained into the stone jar. Every particle of vegetables and meat will be strained out in this way. Set the jar of soup away in a cold place to cool as quickly as possible.

A CONSOMME.

To make a genuine consommé this white stock must be melted. A lump of ice about the equivalent of two quarts of water must be added to the hot soup. This will prevent the consommé from being a jelly when cold. The meat from a twelve-pound shin of beef should be cut in pieces and chopped in a machine if possible, browned over the fire a little to start the pieces, and added to the cold consommé, adding also two small young carrots well scraped, two peeled onions, three pared leeks, three sprays of celery, one parsley root with the leaves, six cloves, eighteen peppers, a bay leaf and the whites of six eggs. Moisten the cold strained white broth, which has been chilled for the purpose. Put it, with the beef, where it will slowly come to the boiling point. It must not boil hard at any moment or the eggs will harden and come to the surface. It must merely simmer—that is, it must send up bubbles at the side of the pot—for four hours. The flavor and stimulating qualities of the beef will be slowly extracted in the stock, while the gelatinous character of the veal stock will cause it to turn to a golden brown and will also extract the flavor of the vegetables far better than a pure beef stock would. Strain this stock through a napkin the same as for white stock, and set it away to cool. When the grease is skimmed off in the morning the jelly beneath will be as clear and bright as good sherry. For soup it must be gradually melted and boiled five or ten minutes and served with any suitable garnish. Do not cook the garnish in it or the soup will be muddy.

Cook tapioca, rice or any spring vegetables preferred for garnish by themselves until they are thoroughly done, and add them to the consommé when it is served. This is the ideal consommé which some people have been so absurd as to serve iced—a mistake, because it is so strong it would turn into jelly if chilled or would be weakened to an insipid liquid by the addition of ice. There is no practical difference between this consommé and a bouillon except that a bouillon has more beef in it than the ordinary consommé.

BEEF AND VEAL.

Beef requires long keeping and care to make it tender. Veal is tender when it is killed, and all that is necessary is to have the animal heat thoroughly out of the body and the "rigor" of the muscles relaxed before it is fit for food. Fine beef should be hung at least six weeks to have the muscles thoroughly ripe for food. Meat that is intended for steaks should be kept in the refrigerator as long again. If veal was treated in this way it would not be fit to eat. Veal is a dry meat; time will only make it dryer. It will not ripen the juices and make them more abundant.

The proper way of treating veal is to pound the fibres as the French do, as some ignorant Americans treat beef—a barbarous way to treat such a noble meat. It breaks the fibres and lets out the juices. Veal is not hurt by breaking the fibres. The favorite way of cooking French chops is to strip the bone, uniting the meat to the clump of flesh at the end, and hash it with a sharp knife, flatten it and make it ready to be egged, breadcrumbed and fried in hot fat or butter after it has been well seasoned with salt and pepper. There is no other way to make veal supremely tender, as it should be, than to break or chop the muscles by pounding or cutting them.

A fricandeau of veal is a cut difficult to secure in this country. The average American butcher, even if he knows where to cut it, does not find it to his advantage to do so. He usually substitutes something else. The fricandeau, called also the cushion or mouse piece of veal, lies in the fillet. The French call it the noix. It contains the delicate fat of the udder, especially valued by the French, and the most delicate fat in the animal. The noix of veal is known to the American butcher as "the best part of the fillet." The true fillet of veal corresponds to the round of beef exactly, the fricandeau or noix to "the top" or best part of the round. Cutlets of veal in this country are usually cut from the fillet, although the best and juiciest cut in France is cut from the "rack of the forequarters." The rack corresponds to the "ribs of beef" in the grown animal. It makes the juiciest veal roast, far better than the dry veal of the fillet, as the ribs of beef are better than the round.

Those who know how to buy veal invariably select an eleven rib rack of veal for a roasting piece. When veal is abundant the butcher is willing to cut the forequarter into racks and run the risk of disposing of the flap of the breast and remaining parts at a cheap price, as the rack is the best part of the forequarter. The fillet entire often commands as high a price as 30 or 40 cents a pound when veal is scarce.

When veal is plentiful it pays to buy the meat by the quarter. There is hardly any meat in the animal which cannot be used in those delicious braises and stews to which veal naturally lends itself, for it is one of those meats which is made more savory as well as more tender by long cooking. Where veal is purchased by the quarter a little examination of the meat will show where to cut the fricandeau. It seldom weighs over three or four pounds. When properly flattened with a vegetable masher until it is about three inches thick it makes a piece of veal which will literally melt in the mouth after long braising in rich stock with vegetables. Veal is always better, when roasted or braised, for being larded, as it lacks in fat. It should be braised in a rich stock, instead of water. American marketmen usually prefer the "eleven rib rack" of veal for a roast, but Frenchmen like the loin, with the kidney and whatever part of the hipbone remains.

The breast of veal, a part usually scorned in this country, can be made into a delicious roast by boning it. A great many of the bones do not need taking out, but become tender when cooked. Remove only the larger, firmer bones. Flatten it and season it thoroughly. Make a stuffing of forcemeat, including about a pound of lean veal ground fine, three small skinned sausages, the crumbs from half a loaf of bread, soaked in water and then squeezed; a tablespoonful of salt and a teaspoonful of pepper, with a little sage and chopped parsley; add finally two onions chopped fine and fried in butter. Grind the dressing as fine as possible and rub it through a sieve. Stuff the breast, roll it up, and either roast it or braise it. If braised it will be necessary to slice an onion and a carrot over it, and add a pint of rich stock to baste it with. In the oven the meat should be cooked until it is thoroughly browned, and frequently basted while it is cooking. It requires a great deal of intelligence in cooking to use veal as economically as the French do. Not one piece is ever used to disadvantage in their kitchens. The toughest ends are carefully saved and seasoned and made into as delicious a dish of meat as the imagination can well conjure up. In America the piece used chiefly is the fillet veal, as veal cutlet, and because this is an expensive piece it is used continually and the bonier pieces, which are cheaper but more difficult to use, are dispensed with.

NEW BOSTON CLUBHOUSE.

Halls Named for Well Known Women—Up-to-date Building.

Boston, Jan. 31.—Boston clubwomen may well be proud of the New Century Building, or women's clubhouse, which has just been completed in Huntington-ave., in the Back Bay, near Symphony Hall, the Horticultural Building and the New-England Conservatory. When first the idea was broached by leading clubwomen it was received with scepticism by business men who were approached to take stock in the corporation formed to erect the building. They ridiculed the proposition, but the clubwomen went ahead with their plans, held meetings, formed a corporation and issued stock. At first they had a hard time securing subscriptions to the capital, but various bodies of women took hold of the matter energetically, and clubs subscribed for stock in small blocks as their treasuries could afford. Then funds were raised by sales and entertainments, and at last business men began to be interested.

They saw that the plan for a central women's clubhouse, although somewhat of an undertaking, was becoming a reality. A site was secured in Beacon-st. This was later sold for $212,000, a big advance on the original investment, and the proceeds were applied to the fund for a building in the Back Bay, where so many other institutions are located. The total cost of the New Century to date is $168,583 65; outstanding mortgage, $112,200. The present value of the property, at lowest appraisal, is said to be $275,000.

The New Century Building contains four large halls for public meetings, named after prominent clubwomen. On the first floor is Isabella A. Potter Hall, named for the corporation president. It is decorated in soft tones of grays and browns, introducing crimson in small quantities to brighten the effect. The stage background is of deep mahogany. The furniture is mahogany, upholstered in Pompeiian red leather. A balcony and the main floor together will seat 712 persons.

On the second floor is Sewall Hall, named in honor of the treasurer, Mrs. J. Sewall Reed. This is decorated in green. The floors are polished hardwood. This hall is adapted for smaller club gatherings. It contains a movable platform, and communicates with a serving room and kitchen. The entire front is plate glass, giving splendid light, and the ventilation is said to be of a high order. This hall seats two hundred. On the same floor are offices of the administration.

The club suite is on the third floor, and is light, attractive and commodious. It contains a woman's and a men's parlor and check rooms, with a large assembly room, named for Julia Ward Howe, and a banquet hall, named for Mrs. Abba Goold Woolson. A finely equipped serving room, with large closets and lockers for the china used by individual clubs, completes the equipment on this floor.

Julia Ward Howe Hall is decorated in Pompeiian red, with white woodwork, and has dark oak furniture. There is an upright piano for the use of clubs. If necessary Howe and Woolson halls may be thrown into one. Woolson Hall is decorated in a pale shade of green, and the woodwork in white.

The furnishings in the club suite are green and white, harmonizing with the decorations. The fireplaces are very ornate. The furniture is of Flemish oak. Many gifts have been promised for the suite, and are gradually coming in.

On the fourth floor is a suite of rooms, to be occupied by the New-England Woman's Club, with several large rooms, to be used as clubrooms or offices. On the fifth floor is a well equipped gymnasium. The exterior is in sober gray stone.

And it must not be forgotten that a woman architect, Miss Josephine Wright Chapman, is responsible for the designs, decorative schemes and supervision of the New Century Building.

WOMAN'S RECEPTION ROOM IN THE NEW CENTURY CLUB HOUSE, BOSTON.

COFFEE POT FOR COFFEE LOVERS.

An up to date coffee pot, with glass filter, faucet and ebonized side handle, is the boon over which coffee lovers are rejoicing just now. On each one that is genuine is stamped "Jos. Heinrichs, Paris, New-York," and in the latter city they can be seen and purchased at No. 948 Broadway, between Twenty-second and Twenty-third sts. The coffee in these is "steam made," the steam generating in the lower part of the pot, and the strength of the coffee being easily determined by a glance at the glass distiller. Circular mailed to any Tribune reader on request.

THE SWEEPER OF THE FLOOR.

Methought that in a solemn church I stood,
Its marble acres, worn with knees and feet,
Lay spread from door to door, from street to street.
Midway the form hung high upon the rood
Of him who gave his life to be our good;
Beyond, priests flitted, bowed and murmured meet
Among the candles shining still and sweet.
Men came and went, and worshipped as they could;
And all the while a woman with her broom,
Bowed to her work kept sweeping to the door.
Then saw I slow through all the pillared gloom
Across the church a silent figure come,
"Daughter," it said, "thou sweepest well my floor!"
"It is the Lord!" I cried, and saw no more.

—(George MacDonald.

A VALENTINE PARTY.

Original Affair Offering Hints to an Enterprising Hostess.

"The woman who attempts a valentine party in these days of ideas," said a matron, "takes anything but a simple affair on her hands. My neighbor gave a function of this kind last year, and, although it was in the afternoon and only women were invited, I believe she must have been preparing for it during at least six months.

"The party was given in a suburban town—one of the places where there is a regular sisterhood of women, where they play cards afternoons, and get up bazaars, and have thimble parties whose business it is to meet and embroider, visit and serve tea at 4 o'clock, and then all rush home just in time for dinner, before the husbands arrive. My neighbor had the reputation of being a woman of ideas, and we all knew when the invitations were received that it would be an affair of promise. The invitation read as follows:

St. Valentine presents his compliments and bids you honor his natal day at the home of Mrs. ——. He also requests you to prepare an original valentine to be addressed to Mrs. So-and-So, who will be one of the guests on that occasion. He will award a prize to the recipient of the most popular missive. February the fourteenth, 2:30 p. m.

"Every guest therefore carried a valentine, original, as requested, each keeping in mind some point of appropriateness relative to the one to whom she was directed to address it. There was a table in the hall to hold the valentines, and as there were about thirty-five invited, the table fairly overflowed with parcels, envelopes, boxes, etc., revealing the fact that many of the missives had considerable substance—as was afterward proved.

"The first thing on the programme after the guests had all arrived was the distribution of small heart shaped booklets. The latter were cut from red cardboard, had four leaflets inside, and to the heart was attached a small pencil from one end of a red ribbon, while suspended from the other end was a penny. On the first page within the cover of the booklet was inscribed in writing: 'A penny for your thoughts.'

"On the following page of the leaflet was a list of the different things to be found on a penny. Of course, this is not a new idea. A penny party is really rather an old affair, but we found out before we had finished that our hostess had discovered some entirely new objects on the penny, as the list indicated. The penny was an 1898 penny, by the way. The list of objects to be searched for on that penny was as follows:

"1. A messenger (one cent). 2. Ancient mode of punishment (scalp). 3. An animal (hare). 4. Piece of armor (shield). 5. Devoted young man (beau). 6. South American fruit (date). 7. Place of worship (temple). 8. Portion of a hill (brow). 9. Spring flowers (tulips). 10. Three weapons (spear, bow and arrow). 11. First American settler (Indian). 12. Emblem of victory (laurel wreath). 13. Two sides of a vote (eyes and nose). 14. An emblem of royalty (feathers). 15. One way of expressing matrimony (United States). 16. Something found in a school (quill). 17. Plenty of assurance (cheek). 18. Part of a river (mouth). 19. Part of a stove (lid). 20. Youth and old age (18 and 98).

"The answers given in the parentheses above were, of course, to be written there by each guest, and after a sufficient time had elapsed for the guessing contest, the ringing of a bell was the signal for the guests to exchange booklets, while the correct answers were read by the hostess. A prize was awarded to the one having the greatest number of correct answers.

"After the excitement consequent upon the bestowal of the prize had subsided, the next number on the programme of entertainment was announced. This was an auction sale. Now, an auction sale may not be new, but it is always great fun. And it was at this auction sale where the hostess exhibited the attention she had given to the party, for the articles were most clever. A huge clothes basket was brought into the room and deposited in the centre of the floor. It was filled to overflowing with dainty boxes tied with ribbon, and there was every evidence of the valuable quality of the unseen contents. Many of the boxes were of white enamel, such as the jeweller uses, and such as are prominent at Christmas time. Surely my neighbor must have been saving boxes for a year or more for this very occasion.

"The auctioneer was selected from among the guests, and doubtless she was 'prepared' for the duties of the office. At least, she was a clever woman and a wit, and she made her part of the entertainment highly satisfactory. Previous to the sale, fancy baskets containing fifty beans each were distributed among the guests. This was the money with which the articles auctioned were to be purchased.

"On the third page of the leaflet was written the following verse:

AUCTION SALE.

No check nor money need you bring:
A draught might bring you cold;
You're only doing this for fun,
The buyer here is—sold.

"Guests were supposed to take warning from the verse in the leaflet. Forewarned was forearmed, but we were scarcely prepared for just such revelations as followed. The auctioneer held up an attractive box tied with a violet ribbon, and marked 'Trilby Souvenir.' It was knocked down to the highest bidder, and turned out to be a small plaster foot. The second parcel sold was marked 'Cologne.' It proved to contain one cent (scent). The parcel marked 'Souvenir of Greece' contained a bottle of vaseline. A glove box, very dainy and ambitious in appearance, and marked 'A Pair of Kids,' contained two curlers. A parcel labelled 'The Lost Cord' contained a ball of twine. A package which looked as if it might be a book, and was marked 'Oliver Twist,' contained a skein of twist for mending gloves. One which was more ostentatious than the others and was marked 'The Last Call' held the visiting card of the hostess. An elaborate gift box labelled 'Antediluvian Character Play' revealed when opened a pack of cards for playing the game of 'Old Maid.'

"This list of articles auctioned, by the way, was written on the last page of the heart shaped booklet. Among the other articles auctioned was one marked 'Shield and Protector'; it contained a small scissors guard. An 'Indicator' was a toy watch. 'Youthful Past-time' was a game of jackstones. 'For Her Dear Sake' was a picture frame. 'Around the Evening Light' was a lamp shade. 'Two Foot Rule' was a slip of paper marked 'Keep your feet dry.' 'Butter Dish' was a toy dish ('but a dish'). 'A Bunch of Dates' was a calendar. 'A Pointed Argument' was a hatpin. 'Measure for Measure' was a small tape measure. 'Seven Ages of Man' was a foolish paper doll dressed to represent the various ages. 'Stones of Venice' was a promising parcel, for which the guests bid furiously. It contained a few pebbles. A box labelled 'Stamp on It' contained an envelope having a stamp on one corner. 'Rank and File' contained an onion and a nail file. 'Diamond Pin' contained a dime and a pin. 'A Pointer' was represented by an emery. 'Fortune Teller' was an artificial daisy. 'Aid to Reflection' was a small mirror. 'Dainty Mouthpiece' was a silver spoon.

"There is, of course, almost unlimited field for cleverness in arranging this auction sale, and the excitement is sure to wax intense before the sale is over. No sooner was it over than small tables were brought in and deposited in the parlor, and it was evident that the repast was to be served. The menu cards partook of the same order of novelty. They were all alike, and were intended to serve as a souvenir of the occasion. They were inscribed 'Liquidation Sale for This Day Only.' The sale announcement was set forth in the following words:

Odd bits in the newest trimmings.
New styles in the latest spring colorings.
Suitable for Easter dressing.
Small sizes—Broken lots—Snap in Millinery—Clean Up Sale.

"The refreshment offered under the title of 'Liquidation sale' consisted of a cup of bouillon. The next item was represented by a croquette with sauce and cress, while the latest spring colorings referred unquestionably to a salad of tomato with mayonnaise dressing. Then there was an ice that looked as tempting as an Easter hat, some snapping motto with coffee and cheese stocks came last before the 'clean up' by the waitresses.

"Last of all came the reading of the valentines and the awarding of the prizes. This, of course, was the 'pièce de résistance' of the entire afternoon. Many of the valentines were extremely clever. I recall one made of flannel and stuffed with cotton in the form of a large red heart, through which real daggers were stabbed. Loops of baby ribbon, also red, suggested the lacerated condition of that organ when shot by Cupid's arrows. The guests then voted for the cleverest valentine, and the prizes were three—a sofa pillow, an embroidered tray cloth and a small piece of cut glass.

"Altogether it was one of the most enjoyable valentine affairs I have ever had the good fortune to attend," concluded the matron, "and yet there was no outlay or effort not within the reach of any woman with a little energy and ambition. There is nothing, you know, like keeping one's guests busy and one has to have a lively wit to please the clever women on one's visiting list nowadays."

SOCIAL HAPPENINGS.

The first of a course of five lectures by Professor E. Montecchi, of Rome, will be given at 11 o'clock on the morning of February 5, at the home of Mrs. J. F. Kernochan, No. 11 Madison Square North. The four succeeding lectures will be given as follows: February 12, at Mrs. William H. Bliss's, No. 5 East Sixty-fifth-st.; February 19, at Mrs. Seymour L. Cromwell's, No. 8 East Fifty-third-st.; February 26, at Mrs. Wyckoff's, No. 23 West Fifty-seventh-st.; March 5, at Mrs. John J. McCook's, No. 10 West Fifty-fourth-st.

The New-England Juniors held a literary meeting at the home of Mrs. Jacob Shrady, No. 25 West One-hundred-and-twentieth-st., yesterday. There was an interesting debate by members of the society, and music was a feature of the afternoon's programme.

Bishop Hare, long identified with Indian missions in South Dakota, will address the Niobrara League on the occasion of its thirtieth anniversary, to be held next Sunday, February 8, at 4 p. m., in the Church of the Incarnation, Madison-ave. and Thirty-fifth-st. Bishop Hare will also meet the league members at their regular monthly meeting, at 11 a. m. Thursday next, February 5, in the guild room of Calvary Church, No. 105 East Twenty-second-st.

The annual election of Stony Wold Sanatorium was held on January 29, at the home of Mrs. Herbert L. Satterlee, No. 80 Madison-ave., and the following officers were elected for the ensuing year: President, Mrs. James E. Newcomb; vice-presidents, Mrs. George F. Shrady, Mrs. H. Walter Webb, Mrs. Anson R. Flower, and Miss Virginia Potter; recording secretary, Mrs. John C. Coleman; corresponding secretary, Mrs. John Byron Taylor; assistant secretary, Miss Brander Matthews; treasurer, Edgar L. Marston; assistant treasurer, Mrs. Herbert L. Satterlee; finance committee, Herbert L. Satterlee, Anson R. Flower, Charles M. Jesup, William C. Le Gendre, Robert M. Bull, Benjamin Stern and John Alvin Young. The board of directors reported voluntary subscriptions amounting to $18,000 during the last week. This, supplementing Mrs. Henry Siegel's gift of $20,000, will go toward the building of Dormitory A.

Mrs. Julius Hubbell Seymour, of West Eighty-sixth-st., is to have four days at home the first and second Tuesdays in February and March. On February 3, her sister, Mrs. Irving Howard Brown, and daughter, Miss Helen Louise Brown, of Plainfield, N. J., are to receive with Mrs. Seymour.

The reception given by Kitching Corps, Woman's Relief Corps, to Mrs. Ida Shotts Pentreath, senior vice-president of the New-York State Department, brought together in Yonkers on Thursday night large delegations of women of the subordinate organizations of New-York City and Brooklyn as well as of Westchester County. It was what might be termed a "red letter night for patriotic women of New-York." After the formal exercises attending the reception, General John C. Shotts, past department commander of the Grand Army of the Republic, presented a handsome silk service banner to Kitching Corps on behalf of Kitching Post, G. A. R. Mrs. A. H. Tompkins, on behalf of Kitching Corps, presented to Mrs. Pentreath a handsome gold plated candelabra with five arms. Mrs. Pentreath's acceptance speech was notable for its forceful suggestions to the patriotic men and women on the duties demanded of them to preserve the nation and its institutions. Then Mrs. Brigham G. Demarest, on behalf of Monroe Corps, of New-York City, presented the guest with an elaborate silver cream service. General Allan C. Bakewell, department commander of the Grand Army of the Republic, presented to Mrs. Pentreath a gold official badge, studded with twelve diamonds, four rubies and four sapphires, a special gift of Grand Army comrades of Westchester County. Supper was served to about three hundred and fifty women of the order and their guests. General Shotts afterward entertained General Bakewell and his staff at the City Club.

At the annual election of the Women's Auxiliary of the Harlem Dispensary, which was held at the dispensary, No. 108 East One-hundred-and-twenty-sixth-st., last week, the following officers were unanimously elected: President, Mrs. John H. McCarthy; first vice-president, Mrs. John Beaver; second vice-president, Mrs. Charles O. Long; third vice-president, Mrs. C. A. Marsh; recording secretary, Mrs. Andrew J. Shipman; corresponding secretary, Mrs. John T. Nagle; treasurer, Mrs. James H. Purdy. The women of the auxiliary have already contributed largely toward the maintenance of this institution, and are now planning for a euchre to aid it in giving free medical attendance to the worthy poor.

Mrs. Abner Mellen, of No. 61 Riverside Drive, gave a musical on Friday afternoon at which Miss Mellen, who is a violinist, appeared. On Thursday of this week Mrs. Mellen gives a large dinner party.

The board of managers of the Little Mothers' Aid Association gave a large reception at Happy Day House, No. 236 Second-ave., on Wednesday afternoon, to the chairman and members of the bazaar committee and their friends. This bazaar, which was held at the Waldorf-Astoria last month, realized over $2,400, so the "Little Mothers" and every one else were jubilant. A musical programme was given by Mrs. Walter Wright, Miss Charlotte Miller, Miss Margaret Ayer and Coyle Crosby Tuller, vocalists, and Miss Hyacinth M. Williams, pianist. Miss Helen Read accompanied Miss Ayer. The "Little Mothers'" sewing class also sang. When the visitors learned that the cooking class was in session every one wanted to go down and see it. The "Little Mothers" had done themselves proud by making nearly all the cake for the reception, so naturally people were interested in seeing where and how it was all done, and who the small persons were who had done it. They found the "Little Mothers" cooking the dinner which subsequently they were to eat, and not a few of the grown-ups got points from the deft way in which the youngsters broiled and baked.

Mrs. A. T. Harms was in charge of the event. Mrs. William H. Oakley was chairman of the refreshment committee. Serving the tea and lemonade were Mrs. T. A. Smith, Mrs. S. C. T. Dodd, Miss Dodd, and Miss Jeannette Olmstead.

A literary and musical evening, including selections from Dickens, given by Miss Nellie Linde Wright and Mrs. Frederic W. Norris, will be held in the parish hall of St. Ignatius's Church, No. 552 West End-ave., at Eighty-seventh-st., on the evening of Tuesday, February 3. Eight-thirty is the hour of this entertainment, which is given under the auspices of the Woman's Guild, for the benefit of the "New St. Ignatius." Though open for services since last autumn, there are still a few "finishing touches" which the guild is laboring to make good, and it is to this end that Tuesday's musical and literary function has been planned. Miss Biedermann will give several solos.

For the valentine dinner of the Woman's Press Club, to be given in the grand ballroom of the Hotel Majestic on the evening of February 18, guests and members are asked to furnish original valentines, illustrated or not. They may be addressed to the club, to the guests or to the members. Following the dinner, which is to be served at 7:30, there will be a reception. Miss Anna Warren Story is chairman of the committee, of which the members are Miss Mary F. McQueeney, Miss Caroline M. Morse, Mme. Katherine Evans von Klenner, Mrs. Sarah McDannold, Mrs. Zachary Taylor Jones, Miss Ethel Morse, Mrs. Mary E. Faulkner and Mrs. Olive Muir Fuller.

The Guild of Arts and Crafts of New-York announces a course of six lectures to be given at the guild house, No. 109 East Twenty-third-st., on Saturdays during February and March. The dates and topics are: February 7, "Reminiscences of Brook Farm," by Mrs. Osborne MacDaniel; February 14, "Bookbinding," by Emily Preston; February 21, "Metal Work," by Amalie Busck Deady; February 28, "Basketry," by Mary White; March 7, "Stained Glass," by Clara Wolcott Driscoll, and March 14, "The Influence of Craft Work," by Amy Mali Hicks. The lectures will begin at 3 o'clock in the afternoon.

QUILTED GARMENTS.

Quilted petticoats have come in fashion again, and those of Japanese silk, which are so light and yet so warm, are found to serve just the need of the fair motorists. With this introduction, or return of favor, quilted garments in general seem to be accepted. There are jackets which are always a comfort for invalids, or suitable as morning wraps for any chilly persons when the house is cold. Whole quilted gowns are nowadays well shaped and in rich colors. Elaborate embroideries are used with most of those, and trails of silken flowers all down the fronts, on collar, cuffs and pockets, make this a decorative as it is a cosey garment.

THE TRIBUNE PATTERN.

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