HEARTH AND BOUDOIR

TEA COATS AND BLOUSE. —(The Ladies' Field.

SPRING "TAILOR-MADES."

What Paris Has to Show in These Ever Popular Garments.

Paris, February 7.

The cloth tailored costume promises to be more popular this spring than it has been for several seasons. The models appearing now show a good many new features, and indicate that the walking costume will as often take the shape of severe blouse and skirt as jacket and skirt. But the jacket effects will be many, and it is interesting to note that the bolero is once more conspicuous. The following tailored suits have been selected as containing each some new feature that give it a stamp of this season.

A costume of mouse colored cloth has the skirt laid in tiny tucks over the hips and in a triple box pleat down the front. Near the bottom this is ornamented with small, stitched straps and passementerie buttons of the same color. The feature of the little, close jacket is the elongation of the shoulder pieces, which make close little caps over the top of the arms. The sleeve is put into these with little pleats stitched almost to the elbows. The full part of the sleeve is like a mousquetaire gauntlet, wrinkled about the wrist, and then spreading out in a wide, round gauntlet that is cut into small square tabs, fastened to the sleeve with passementerie buttons. The coat fastens down the front with tabs and buttons, and is almost as close and tight as a basque. The suit is finished by a cravat of ecru lace, with blue embroidered ends.

What might be termed a dressy example of a shirt waist suit is made of a lightweight blue cloth, trimmed with white pastilles cut out of a thin white kid, and put on the blue cloth with a fancy stitch done in red thread. This trimming is used to make a stole piece that continues from the choker in a panel over each shoulder and down the outside of the sleeve. The rest of the stole covers the front of the blouse and makes a wide panel down the front of the skirt. The blue cloth belt has a square, Directoire buckle of white cloth set in a rim of red enamel.

There is a pretty use of fine pleating on this suit. The skirt is gathered over the hips in fan-like clusters of fine pleats, and the blouse and sleeves are attached to the stole in the same way.

Among the little boleros that have appeared is one of a fancy blue and red wool buttoned down the front a little on one side and ending to show a bit of the underblouse. This has small, triple, turnover collars, the lowest one falling a bit over the shoulder seam, and coat revers of blue silk stitched solid. The sleeves end a little below the elbows, and finish with triple shingles of blue silk. The underblouse is of a rather heavy white silk, woven something like a basket cloth and completed by turnover collar and cuffs of white linen embroidered in red linen floss in a heavy raised design. The skirt is hung with a narrow triple box pleat down the front, and clusters of tiny pleats on the sides.

The bolero that is appearing as a new model in spring costumes has generally some form of little turnover collar. Still this is a matter of choice. Little collarless garments have been so popular that they will undoubtedly be worn another season. On the other hand, it is time for a change, and the little collars represent to-day a new idea. I have just seen one pretty bolero cut with rounded sides over a soft undervest, which fastens several inches below the choker, with little faced revers that turn over in points on the bolero. The costume is of a plain, light cloth, the underblouse of silk or crepe in the same color, and the revers of a solid Japanese embroidery. The ornament fastening the top of the blouse is of gold, and matches the belt buckle.

A lot of plain and fancy stitching is used on tailored costumes. Another feature of the shirt waist costumes is the high belt. A smart idea is to drape and stitch the cloth itself into the appearance of a high belt, and trim it in front with a row of stitched and buttoned tabs or a large cloth and metal buckle. The new idea of using a chain-stitch in colored silk that has made such a success on silk blouses is effective on cloth. A white cloth suit that has just been sent to the Riviera has on the skirt a yoke extending down the front in a pointed apron covered with rows of chain stitch done in variegated silks. The little pelerine attached to the bolero and the gauntlet cuffs are trimmed in the same way. A pretty feature on this suit is the use of small, cut-out pieces of the cloth, appliquéd in a raised pattern to form button-like ornaments.

Naturally, tailored gowns partake of the general characteristics of the season, drooping shoulders and full skirts, but in a moderate degree. Dressy costumes will show some extravagant changes in the spring, if use is made of the many curious novelties the model makers have provided. At least, one may expect to see a great many short, dressy wraps of the pelerine or shawl variety worn, and costumes to be worn without wraps made with curious long, drooping shoulder effects.

A dressy costume of white cloth has over the shoulders triple pelerine pieces, trimmed with incrustations of white wool guipure and passementerie ornaments made of white wool. The lower part of the pelerine is really a close cape to the upper part of a full sleeve, which on its lower part is cut out and stitched down into a cuff, ornamented with wool lace incrustations. This form of sleeve seems to be the one preferred now by most of the couturières.

A handsome model for an early spring street suit is made of a light green cloth. The skirt is particularly good, as well as novel in form. There is a straight, rather broad front apron, which is laid at the waist line in a fanlike cluster of tiny tucks. These, in truth, take up very little cloth, but do add to the width of the lower part of the apron the extra fulness necessary for this kind of a skirt. About the hips and back is a round yoke the same depth all about, and the skirt is gathered to this. A little bolero is cut out in five big rounded teeth, and is made double, with both edges finished with bands of cloth covered with black and white chain stitch. Underneath is a high belt of black Liberty satin. The pointed décolletage of the jacket is finished with shaped, stitched tabs that cross in front and are held by two large black buttons. The black and white chain stitch is used pattes, and the ends are completed by a rabats of pleated ecru batiste, embroidered with black. The choker of green silk is worn with a turn over collar of the same batiste. The sleeves are an excellent example of the rather full Mousquetaire sleeve, dragging over the shoulder, the folds growing very full over the elbows and finishing in a close wrinkled, self-made cuff. There are little fancy batiste cuffs at the wrists.

A leading modiste is just finishing a lovely dinner gown of ivory white satin, with deep lace flounces caught up into festoons with gold cord and tassels; smaller gold cords and tassels confine the draped waist at the left side, while clusters of gold tinted roses form the straps over the shoulders. Semi-precious gems mounted in Oriental design form the accompanying necklace, hair ornaments and slipper buckles.

The spring invoice of ribbons assures beyond question that it is to be another ribbon season. The artistic profusion of these ribbons, both in texture and tone, defies description, and, while there are many exquisite novelties shown, those of Persian and Dresden designs and the pretty pompadour and shaded taffetas still predominate.

The latest and smartest revers are faced with satin embroidered in jet (for jet has been revived again and is a leading mode), and a girdle of cut jet beads on satin is the smartest and newest thing in the way of belts shown. "Nail heads" of jet on bias satin bands are among the effective novelties in trimmings.

MODISH CREATIONS FROM PARIS
At O. Haas Bros., Ladies' Tailors.

A number of exclusive models and Paris creations are on view at the establishment of O. Haas Brothers, ladies' tailors, No. 345 Fifth-ave., opposite the Waldorf-Astoria. They include long coats, skirts and Russian blouse suits for the coming season, and are named at exceptionally reasonable figures. It is here also that handsome tailored costumes to order, in imported materials, richly silk lined, can be secured for only $50; regular price $75. Fancy Tailored Gowns, usual price $125, can now be secured for $85. A perfect fit is guaranteed in every case.

SEVERAL KINDS OF PIE.

Crusts for Those of Meat and Fruit —A Light Dumpling.

Veal pot pie is a triumph of the American housewife. Comparatively few people succeed in making the crust light, flaky and perfect as the pastry of a French chef, yet permeated with all the savory flavor of the meat. It is always made of a cheaper portion of the meat, like that from the shank or the shoulder. Boil a part of the shank bone with the remnants of the meat clinging to it for about two hours. Brown two pounds of the lean meat from the shank in a tablespoonful of butter. Season the pieces well and when they are thoroughly browned cover them with about a quart of the stock from the shank bones. Let the browned meat simmer in the stock for about two hours. At the end of this time the meat should be thoroughly tender, and there should be only just enough stock around it to prevent the dumplings from falling into it and yet enough to prevent the meat from scorching. To make the dumplings, sift two cupfuls of flour, either pastry or bread flour, with a saltspoonful of salt, and two teaspoonfuls of good baking powder. Wet the sifted materials by stiring in a cupful of rich milk, and put the batter over the top of the meat in large spoonfuls, being careful not to allow the dumplings to sink far below the liquid. Cover the pot pie as closely as possible and let the stew boil hard for from ten to twelve minutes. There must be enough gravy to prevent the meat from scorching, and yet not enough to allow the dumplings to sink into it and become heavy and sodden before they have a chance to rise. The dumplings are really held up on the meat and cooked in the steam of the gravy. They should not be put in until about ten minutes before the stew is done. They should be taken up when done and arranged in a circle on a hot platter. The meat should be laid in the centre, and the gravy in the bottom of the pot should be thickened and seasoned. If it has been boiled down too much there should be water added to it. It should be boiled up again for a moment and poured over the meat, not over the dumplings, which should form a white flaked border to the meat and gravy. A tender, well cooked veal stew, a lamb stew or a white fricasse of chicken is the only stew appropriately served with a border of dumplings cooked over it. The dumplings must always be as light, flaky and tender as biscuit, permeated with the savoriness of the meat they are served with. It must be the lightest and whitest of crusts. There is no excuse for a heavy streak in the crusts, and no reason for it except unskilful management.

Only delicate meats should be used in pot pie. Beef or turkey is too strong in flavor to be used with dumplings. Pork or mutton are too greasy. An old hen, in spite of the popular prejudice in favor of using her in this way, is not fit for pot pie.

OLD POULTRY.

There is little or nothing that can be done with old poultry. The rank flavor of an old fowl will permeate everything it is cooked with. The best way to do is to let an old hen live out her period of natural usefulness in laying eggs in the barnyard and not attempt to utilize her flesh in any way.

The famous chef Gouffe says: "With old, tough birds I repeat most emphatically nothing, absolutely nothing, can be done. An old hen used in a broth does nothing but impart an unpleasant flavor of the hen house to your soup or stew. A good dish cannot be made of an old goose or an old turkey. Hard but young poultry is valuable to the cook, but tough old fowls must never be used."

This calls attention to the usefulness of well grown birds and the uselessness of old ones. The farmer who desires to sell off his laying hens should sell them when they are not over two years old. A hen or turkey of this age is in its best condition for roasting, pie, salad or stock. When it is much older it has become tough and probably acquired a strong flavor. When a chicken is young and tender it is good for broiling, frying or for fricasseeing, but it has not flavor enough for a roast, a blanquette or for chicken salad or chicken stock. A fully grown bird from a year and a half to two years is better than a bird six or eight months old, which has not acquired proper hardness. A bird of this age is also better for pot pie. The farmer whose hens are allowed to lay until they become old and tough and are then sent to market as "fowls" is imposing on his customers. Old birds are not even desirable as layers. The quantity and quality of the eggs decrease with age as well as the value of the bird's flesh in market.

FRUIT PIES.

Acid prune pies are an excellent dessert at this season of the year, as good dried prunes may be procured as low as eight cents a pound, and half a pound will make a good pie.

Soak the prunes overnight, after washing them thoroughly. Cook them up in the water they were soaked in, letting them simmer very slowly for several hours; then sweeten them, and when the sugar has cooked in the fruit for about half an hour, take them up to cool.

There are two ways of preparing a fruit pie. One is to line a pieplate with pastry, fill it with bread crumbs, and let it bake until the pastry is done. When done, turn out the bread crumbs, fill the pastry with stewed prunes, ripe or preserved peaches, or any fruit preferred. The stones of the prunes should be removed. The pie may be heaped with whipped cream when it is served. Prune pie is often flavored with grated orange peel, which is better than lemon juice.

Stewed prunes may also be baked in an open crust, with a top of crisscross strips of pastry.

Evaporated peaches or apricots make a delicious fruit pie. They do not require any special flavoring, but must be sweetened. They can be made by either of these rules. Whether baked in a crust or not, they should be served with whipped cream.

AN ORANGE PIE.

The acid seedless orange makes a delicious pie, if made like a lemon pie, with a meringue. Boil two cupfuls of water in a saucepan. Put four heaping spoonfuls of powdered sugar and one heaping tablespoonful of cornstarch in a large bowl. Grate in the rind of a juicy California orange, also squeezing in the juice of half a lemon. Beat in two whole eggs, one at a time; add the boiling water to the mixture and let it boil over the fire, stirring it well, for one minute. Line a pieplate with pastry. Fill it with bread crumbs and let it bake for ten or fifteen minutes, until the crust is of golden color. Remove the breadcrumbs when the pastry is done and fill it with the cornstarch and orange thickening when it has become thoroughly cold. Beat the whites of two large eggs or three smaller ones with three tablespoonfuls of sugar and the juice of half a lemon. Spread this meringue over the fire, when the pie is done. Set it back in a slow oven, or one with the door partly open, so that the meringue will rise slowly and harden. Let the pie become perfectly cold and then serve it, after sliding it from the pie tin to a dessert plate. The meringue should not sink in the slightest degree, and the orange and cornstarch filling should not run, but be firm enough to remain in place when the pie is cut.

CRANBERRY PIE.

One of the best acid pies at this season is made of a quart of fresh cranberries, boiled in a saucepan for fifteen minutes, with half a cupful of cold water and four heaping tablespoonfuls of sugar. Boil the whole for fifteen minutes. Line a pie plate, fill it with the cranberries, cooked as described. Bake the pie for twenty-five minutes. Take it out and let it become perfectly cold. Then make a meringue of the whites of three eggs, three tablespoonfuls of powdered sugar and the juice of half a lemon. Bake the meringue slowly in the same way the meringue on the orange pie was baked. To make the meringue tender and sugary, it may be dredged with powdered sugar just before it goes into the oven.

PORTO RICO'S CARNIVAL.

One of the Most Picturesque Features Is the Tots.

San Juan, P. R., Jan. 28.—February brings to Porto Rico the happiest days of the calendar, the carnival fiesta, or Mardi Gras. This year it will take place from the 15th to the 25th, and it is said that more Americans will participate than ever before. There is a tendency to act upon a suggestion that an American girl be made queen, and that there be a special "Americano" day set apart during the celebration. A local paper is conducting a voting contest, in which a score of American and Porto Rican girls, including Miss Hunt, the Governor's daughter, and Miss Buck, of New-Haven, Conn., recently debutantes at the Dewey ball at the Executive Mansion, are mentioned. The presence of a couple of hundred business men from New-Orleans, who will visit San Juan on a trade excursion, during carnival time, will add to the gayety of the occasion.

While the carnival in Porto Rico is not so pretentious an affair as is the annual fiesta in New-Orleans, it is nevertheless well worth seeing. Its long continuance, however, makes it a bit tiresome when a person has once been through it, and it tends to demoralize business while it lasts. Still, the children enjoy it hugely, and the grown-ups have a lot of fun. To a stranger many of the doings seem foolish enough, but when it is remembered that Porto Ricans are a pleasure-loving people, with little to amuse them except sports of their own invention, the celebration assumes a different aspect.

The carnival starts with the din of horns and the bang of crackers and day fireworks, and nearly all the five thousand boys of San Juan are in the streets. Many of them wear grotesque costumes and hideous masks, and most of them carry something with which to add to the noise of their tongues. Squirt guns, from which a stream of water or cheap perfumery is sent flying into the faces of luckless pedestrians, are freely used by the youngsters, and the greater the amount of flour a boy can secure the more joyful he is. Nearly every store is turned into a market place for confetti, which is sold in little bags to the children at a penny a bag, but which adults buy by the pound. These tiny disks of colored paper soon cover the streets like snow flakes, being showered in all directions. There is also an immense sale of papeleta, which is rolled like the tape of a broker's ticker. These rolls are hurled across the streets from balcony to balcony, high in air, and soon form a rainbow tinted network. But it requires a strong arm and an accurate eye to hurl these so that they will land just right; and as everyone does not possess such qualifications, the rolls often fall short and trail down to the cobblestones, adding their share to the picturesque effect as they flutter in the breeze.

The waste by many makes the wealth of the small boy, and soon after the carnival is fairly under way he easily procures his supply of confetti and papeleta by raids on what has already been thrown. It is just as good for him, and it costs him nothing; but it is not so nice for the person at whom it is thrown, especially if with the confetti the boy has scooped up plenty of dirt. The effect on white clothes is distressing.

Another delight of the boys is to chase the decorated carriages. On the day of the carnival parade every coach in San Juan is covered with bright paper and artificial or real flowers and filled with merrymakers, who throw confetti and make the air ring with their shouts. The line of march covers several miles, and even the humblest "shacks" along the route are decorated for the event.

The children's ball, or "baille," in the big theatre is the most artistic feature of the entire celebration. Many of the costumes are elaborate and costly, and in not a few instances historical accuracy is observed. It is said of thousands of Porto Rican children that they easily rank with the most beautiful on earth. The effect, therefore, under brilliant lights, may be imagined. Many of these tots dance like the fairies they imitate. There are other balls, for the grown-ups, where special color schemes are observed strictly, the costumes and the confetti corresponding. At the red ball all the dancers attend in red and throw red papeleta at the blue ball, blue, and at the white, white.

"Assault" parties also add to the fun. They are the "capture" of private houses of "bombardment" by a score, more or less, of friends. When the hacienda is taken a dance follows in honor of the captors, who usually are accompanied by native musicians.

PORTO RICAN CHILDREN IN CARNIVAL COSTUMES.

Twilight. Mischief. A Fairy. Very Swell.

TENDENCIES IN EDUCATION.

Combination of Training in Thinking with Training in Doing.

Growing tendencies are recognized on all sides nowadays to emphasize the practical and the technical in educational ideals. Miss Arnold, dean of the new Simmons College, in Boston, told a large suburban audience last week about this new college for women and gave some interesting details regarding its working theory, that "the young woman is to be prepared for life so that she may be able to do her part in the world, as well as enjoy life.

"I believe absolutely in a larger definition of education than that to which we have been accustomed," said Miss Arnold. "Education in the fullest sense is preparation for life. Students in our department of home economics give about two-fifths of their time to technical, practical work, and the rest of the time to the arts and sciences which underlie the home. I like to think of 'home economics' as an endeavor to prepare for the maintenance, care and love of the home, the care of the children and the womanly duties of the home."

Miss Arnold then told the story of how, after studying the question of division of income, one student was heard to ask her classmate, "If you married a minister with a salary of $800, how much ought you to pay for rent?" and the girl's quick answer, "If I married a minister with an $800 salary I should think I oughtn't to pay any rent!"

"As to self-maintenance," Miss Arnold explained, "I feel that the true spirit of womanliness includes the power of maintaining one's self. Every woman ought to be free to that extent. The brain is more normally developed, intellectual training in itself is better, if we alternate training in thinking with training in doing. The combination is safer than to put the intellectual into one period of life, and then compress the practical into another separate period. There has been a swing of the pendulum from the old to the new educational ideas. It is natural that it should swing back again. We want to find the golden mean, to give to women a broad outlook, and at the same time practical preparation for service. There has been a great change in the social condition of our country. Home is less and less the centre that it was in the past. School and college must take its place to some extent. We must hold to what is good in the home, and we must bring into our young people's lives as much of the broader education as is compatible with it. But a good home is the best preparation for life."

Close in line with Miss Arnold's theory of education is the statement made in Springfield a few days ago by F. A. Hill, State secretary of the Board of Education in Massachusetts: "There are two realms for the educative process, and the gates of one are closed to the novice. There is the realm of inleading currents—stimuli from teachers, books, nature, life proceeding by nerves to nerve centres and awakening ideas there. Then there is the realm of outleading currents—motive forces issuing from these ideas into the infinitely varied activities of life. The one is receptive, preparatory, the realm of impression; the other executive, productive, the realm of expression. The educative process gets nourishment, indeed, from the first of these realms, but the wealth of its achievement belongs in a profounder sense than has hitherto been suspected to the second."

My Becoming Coiffure

adopted by the leading women of fashion, are recognized as forming the styles of the hour. The

LOVER'S KNOT

has become universally popular for the low hair dress of the back hair. It is made from naturally wavy hair of the finest quality, its adjustment is remarkably easy and quickly acquired by the wearer, and its effect most charming. You are invited to call and examine it.

Illusive
Wigs and Toupees

of my make are perfect in fit, and are the standard of perfection in every detail.
The assortment of Pompadours and Hair Lace Partings for dressing the front hair is most complete.

Hair Dressing, Shampooing and the Coloring of Hair to any desired Shade done promptly and satisfactorily.

Jet Ornaments.

I have imported an unusually large and fine assortment of selected Jet Ornaments, including Back Combs, Side Combs, Barettes, beautiful Necklaces and Pendants, and Chains of an entirely new design. These goods are all the rage in England.

933 BROADWAY, A. Simonson. 21-22 STS.
No Branch Stores. No Agents.

Unique Parisian Art Joaillerie.

PERLES NINON.
The latest and most perfect creations in SIMILI PEARLS mounted with REAL or SIMILI DIAMONDS, in necklaces and Lavallieres of the newest and most exclusive Parisian designs.

RICH MOURNING JEWELRY,
Brooches, Hatpins, Watch Chains, Scarf Pins, Rings, Lorgnette Chains, Combs.
PARFUMERIE EXQUISIA.
The unrivalled Double Violet Exquisia. Gants du Bon Marche et du Louvre.

A. F. JAMMES,
37TH ST., WEST, NEAR 5TH AV.

S. KNEITEL
LADIES' TAILOR
1 E. 30th St. One door east of Fifth Ave.
WE WILL SHOW THIS WEEK THE VERY LATEST
PARIS MODELS
for the Spring and Summer seasons. They are the latest creations of the most distinguished Parisian artists, each model possessing a novelty and charm such as only the French are capable of.
Before the opening of the season we will make to order handsome Tailor-made costumes for Spring and Summer, for only
$55, worth $80.
The smart dresser who desires one of these superb creations should not delay, for this offer is for a short time only.
Every one of these gowns will be made in the best possible manner. We guarantee a perfect fit and an original and becoming design in every individual case.

ONE INDIAN MAIDEN.

Her Literary Plans for the Uplifting of Her Race.

One of the cleverest of the new generation of Indian women is Miss Laura Miriam Cornelius, a full blooded Oneida, who lives on a remote Indian reserve in Wisconsin, and who, in spite of the obstacles of ill health, race prejudice and limited worldly goods has, at the age of twenty-three, completed a six years' course of study in four years at Grafton Hall Seminary; has collected and written the legends of her race, gathered from the oral traditions handed down from generation to generation among the Oneidas, and is now working upon an Indian grammar—the first attempt ever made to classify the Indian tongue into a grammatical system.

LAURA MIRIAM CORNELIUS, AN INDIAN GIRL.

"You think it strange for a reservation girl to have accomplished so much," said Miss Cornelius to a Tribune representative at her father's house in Seymour, Wisconsin. "Well, I will tell you about it from the beginning. I was born in Oneida, Wis., in 1879. My parents are typical Oneidas. In their union were joined the two greatest chieftain lines of our tribe—the Corneliuses and that of Daniel Bread. Daniel Bread, my mother's father, and a Great-uncle Cornelius of mine were two of the great Indian orators and the brainiest men the race has ever produced.

"I was reared on a large farm with my parents in a perfectly civilized fashion. When I came of school age my father removed from the heart of the reserve to the backwoods on the outskirts, so that he might have white neighbors on one side and give us the advantage of the white public school, not wishing to be further dependent on the government Indian schools. He believes that reserve life is most unconducive to a liberal development.

"Because of my extreme frailty my school life was much interrupted. From Grafton Hall, the Fond Du Lac school, I was graduated at nineteen after four years, of which at least one-quarter of the time I was obliged to be absent. They told me there that I could not finish in less than six years, but I said I would do the work in four, and I did, and took honors. As soon as my health will permit I shall enter one of the Eastern colleges to continue some special lines of study.

"Literature shall be my life work, and its aim shall be to benefit my people. This can be done in literature in a way not, I think, undertaken before. The life struggles and motives of the Indian race must of necessity be written by an Indian, if they are to be correctly portrayed. White men and women have written cleverly of us, but from a white man's point of view. I hope to give the Indian side of American life.

"I do not know how or when I caught the idea of writing. Indeed, it must be longer ago than my memory, for I know that when only a child, with the English language half on my tongue, I dreamed of writing books. Perhaps it seems strange to an outsider, for I know the ideas that prevail in regard to Indian life, but to do something great when I grew up was impressed upon me from my cradle by my parents, and I have known no other ambition.

"What I have done up to this time has been in competition with the white world, and I have succeeded according to their standards, so that I want no one to say of what I do, 'That is good for an Indian.'

"The 'legends' which I have completed have cost me much hard work. I have travelled long distances and to the remotest corners of the reserve to get from the oldest residents these quaint fancies of our tribe. I go to many persons for the same story, in order to compare their versions. These I take down in the Indian vernacular, from which I make literal translations, and later do them over into good English. The novel which I am at work on will show the difficulties with which the race is beset in its stage of transition, and will contain some of its historical movements and characters. In one scene there is to be a Daniel Bread oration, which I shall quote directly. But I do not intend to write a sour piece of literature. There is a good deal of racial humor quite new to Indian literature, because no one who cannot understand the every day communion of these people has been able to catch this flavor."

MR. POWERS'S RECITAL.

Under the auspices of the New-York School of Expression Leland T. Powers gave a recital of Goldsmith's "She Stoops to Conquer" at the auditorium of the Y. M. C. A., No. 318 West Fifty-seventh-st., on Thursday afternoon at 3:30 o'clock.

BRYN MAWR CONTRIBUTIONS.

At the recent annual meeting of the Bryn Mawr College alumnæ it was announced that $250,000 had been raised for the new library building, and of this amount $125,000 had been obtained by the alumnæ.

DRESS PLAITINGS
HARDING'S
3332 6TH AVE., OPP. O'NEILL'S.

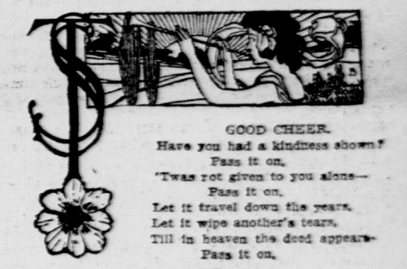
NEW METHOD
of facial treatment removes "Crow's Feet" and other undesirable Facial Blemishes. ADA L. GRIFFIN, Scalp and Complexion Specialist, 26 West 33d St.

THE WOMAN'S NOONDAY CLUB.
37 West 19th-st. Elegant rest room; parcels checked free; all magazines and newspapers; restaurant; prices 1 to 5 cents.

THE WOMAN'S HOME CLUB.
29 West 34th. Mrs. Katherine Prindiville, organizer. Rest room luncheon, 11 to 3; prices, 1 to 5 cents.

THE ELECTROTONIC BATTERY
For Face and Body Massage.
Beneficial, Exhilarating and Energizing
A Positive Cure for Facial Blemishes, Paralysis, Neuralgia, Rheumatism, Catarrh, Dyspepsia and all Nervous Diseases.
Absolutely Indispensable to Physicians, Business Men, Brain Workers, Athletes and Overworked and Debilitated Men and Women.
The most convenient and attractive Article for
A LADIES' TOILET TABLE.
A Marvellous Beautifier of the HAIR, FACE and FORM. PRICE, including Electrotonic Battery, Electric Hair Brush, Electric Face Massage Roller, Electric Body Sponge and Electric Foot Bath, Complete,
$5.00.
Sent by Express C. O. D. or on receipt of Cash or Money Order.
SEND FOR BOOKLET.
MADE BY
SWAN ELECTRIC MFG. CO.
MAIN OFFICE,
57-59 William St., New York, U. S. A.

Bi-Metal & French Steam Coffee Pot Co.
948 Broadway,
Bet. 22d & 23d Sts., N. Y.
THE GENUINE FRENCH STEAM COFFEE POT
is the highest perfection in the art of making delicious coffee. All genuine new style French Steam Coffee Pots are stamped on the bottom
JOS. HEINRICHS
Paris-New York.
Coffee Pots of every description repaired and any missing parts replaced. Solid Sterling silver-lined copper tea kettles, coffee pots and chafing dishes.



GOOD CHEER.

Have you had a kindness shown?
Pass it on,
'Twas not given to 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.

MY FAITH.

I think heaven will not shut for ever more,
Without a knocker left upon the door;
Lest some belated traveller should come
Heartbroken, asking just to die at home;
So that the Father will at last forgive,
And looking on his face that soul shall live.
I think there will be watchmen through the night,
Lest any, far off, turn them to the light;
That He who loved us into light must be
A Father infinitely fatherly.
And groping for Him, these shall find their way
From outer dark, through twilight into day.
I could not sing the song of harvest home,
Thinking of those poor souls that never come.
I could not joy for harvest gathered in
If any souls, like tares and twitch of sin,
Were flung out by the farmer to the fire,
Whose smoke of torment, rising higher and higher
Should fill the universe for ever more.
—(Gerald Massey.

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. The Tribune Sunshine Society has no connection with any other organization or publication using the word "Sunshine."

NO VAIN SHOW OF SUNSHINE.

A reduced gentlewoman says: "I often think what we poor ones of earth would do if it were not for the T. S. S.—so many kindnesses are so generously bestowed. We feel we can come to it with our trials and sorrows, quietly and without publicity. It is so hard to ask, even for sunshine, when one is willing to work and yet cannot earn enough to keep the wolf from the door. In such hours of darkness and trouble, the warm, generous hand of sunshine is reached forth to lift us over the hard places, and faith and trust are renewed in our hearts."

Wherever goodness has been the most positive and most coveted possession of humanity, in that age, in that land, humanity, taken as a whole, has been most thoroughly and systematically alive.—(Phillips Brooks.

DILIGENT SUNSHINE WORKER.

If Mrs. Jane Lyle lives in an isolated place in Florida it does not prevent her from sending forth many cheering rays into the lives of others. She sent twenty Christmas letters and greetings to those who had remembered her during the year with reading and gifts. All reading sent to her is forwarded to others who are not able to secure such a benefit for themselves. The new lighthouse at St. Joseph's Point has been completed, and the lightkeeper, Joseph Lupton, has written of the pleasure he and his family derive from the reading "passed on" to them by Mrs. Lyle. They have six children, and these little folk are the recipients of many small rays of cheer from the same kindly hand, which seems to be always doing for others. All her spare moments are utilized in knitting up Sunshine wools into useful articles, which are distributed through the general office. Many "Little Mothers" and children on farms have good reason to thank this busy member for warm mittens, wristlets and mufflers that defied jack frost.

THANKS FOR CHEER.

Mrs. E. Halstead, of Ainsworth, Neb.; Miss Hawkins, of Broome County, N. Y.; Miss Libbie Como, of Schenectady County, N. Y.; Mrs. J. Lyle and Mrs. Wears, of Florida; Mrs. L., of Pennsylvania; Miss Converse and Mrs. Brown, of New-Hampshire; Mrs. Gammons, of Rhode Island; Mrs. Lane, of New-Jersey; Mrs. Griffin, of Massachusetts; Mrs. and Miss Wells, of Long Island, and Mrs. Morris, of Connecticut, have written their thanks and appreciation of the many helpful remembrances that have reached them.

SUGAR BAGS.

It seems as though everything finds a sunshine use. Miss E. G. Johnson, of Trenton, N. J., says: "We, like other folk, have quantities of muslin sugar bags. I have utilized them by washing out blue markings and hemming them for handkerchiefs for poor children. I thought perhaps some 'shut ins' not able to do much else would like to hem some and pass them on to the "Little Mothers," or wherever needed. If some one will volunteer to do this for sunshine I shall be pleased to have the blue marks washed out and forward them to the desired address.

In your judgment of men, judge the sum of their opportunities and the quality of their environing atmosphere, and not the individuals themselves. It will aid you to a more just appreciation of the possible goodness of your neighbors, and greatly help to conserve your own happiness, through the diffusion of the warm blood of charitable impulse.—(Horace Fletcher.