

"WE SPEND OUR TIME ADMIRING OUR HUSBANDS"

French Women Think Theirs Too Handsome to Work--They Want Attention, Not Money--and They Get It--An Odd Matrimonial Picture

By Sterling Hellig. Special Correspondence of the Journal. PARIS, April 30.--"How do we spend our time? Why, in admiring our husbands," replied the wife of a British prime minister to a visiting Frenchman fifty years ago.

Jules Cambon, in a recent after-dinner speech, used the story in comparing French and English women. "Our women do not only spend their time admiring us," he boasted, "but they also sustain and direct us thru our entire lives!"

And while he did not say it, the thing is well known to foreigners in France--Frenchmen would sink into innocuous desuetude were it not for their wives and mothers. Paris, in particular, is the paradise of the incompetent and lazy good-looker.

The central cause of the phenomenon is the incredible number of moderate but sufficient incomes from investments that distinguish France from every other country, and when the young husband brings a capital equal to that of his wife's dot our American ideal remains shocked, but we find it hard to criticize with logic.

A Marriage Bargain. Pretty little Agnes D., for example, had \$20,000 marriage portion from her mother--and she was engaged to Paul.

"Do you give her only \$20,000?" asked Paul's mother. "Make it \$30,000, and I will give Paul the same." But Agnes' mother remaining obdurate, and Paul's refusing to make an unequal bargain, the young couple started life on \$20,000 each in gilt-edged bonds, producing a joint income of \$1,500--and here comes the point.

Paul has promised Agnes not to work. "If I quit father and mother, it will not be to live my days alone," she said; while to Paul she murmured: "You will rather be with me all day than go out and make money!"

After marriage it was up to Paul to make good. "But we have only \$1,500 a year," he argued, and, being tempted of the devil by the offer of a good position, he fell. And observe the outcome. He was earning \$25 a week at congenial occupation; but his mother was uneasy, his mother-in-law frowned--and his young wife fell sick of it. She pined and grew anemic, with sleeplessness, headaches and emotional anxiety. In the end they spent \$1,200 in traveling to get her health back. Paul no longer works. All is well!

Decking Out the Husband. I know another couple of this kind who live with splendid French economy on \$2,500 a year. The baby-

faced young wife goes about dressed like a Parisian doll. She really does make her own hats; smooching ideas from the Rue de la Paix, she manages to get swell costumes out of a dressmaker who comes to the house at 60 cents a day; and she dresses her Guillaume very smart in \$20 suits made by a London tailor who comes four times a year to Paris for orders.

You can bet that Guillaume does not soil his suits. She buys him an imitation Panama--and sews a new ribbon round it. Guillaume's patent leather shoes have got to last two years. In summertime she forces him to wear white canvas pumps--and pipeclay them immaculately white each night before retiring! So he saves his brown leather shoes.

And--do you know--this doll-faced little Flou-Flou holds the common purse, keeps the accounts, gets groceries from Pottin to prevent the servant's rake-off with the local dealer, and burns an incandescent alcohol lamp to help save the electricity! Guillaume has 10 cents a day for cigars. The rest she buys him--or buys with him.

"My little heart," I heard him say once, "I spent it on cab fares!" He was explaining the disappearance of a \$2 gold-piece she had given him to carry in his pocket only the week previously.

"Chou-chou! my little cabbage! It all went in cab fares--to get back to you the quicker, chou-chou!" Did you notice? "To get back to you the quicker!" The phrase saved him. Yet, take notice, it was his own money, income from his capital as much as hers.

No other country has anything like these incomes from family accumulations--where breaking into capital is considered a crime. The consequence is that women almost as frequently as men have revenues from investments.

Want Attention, Not Money. Now, as Jules Cambon pointed out, the French married woman wishes, above all, security for the enjoyment of her "little man." She fears change and is an enemy of enterprise. A French girl with \$20,000 marriage-portion will certainly prefer a husband bringing \$20,000 capital or more--on one condition, that he be conservative and serious, let us say at once, obedient. But, having a sure income of her own of \$750, she will just as certainly prefer an obedient young husband

earning \$10 a week in a government office with short hours and a moderate pension at the end to a hustler who might double or quadruple her capital. And if she has \$1,500 a year, she will still more certainly prefer an obedient young husband earning nothing to a wonder of enterprise--always at his business.

This explains the immense vogue in France of those professions called "of perfect repose." The phrase refers to repose of mind, the repose of body is no stranger to them. They are army officer, government functionary, barrister, doctor, engineer and university professor.

In these professions men are not tempted to risk capital in uncertain investments; they have time to accompany their wives to afternoon teas, matinees and picnics; and they can hang around the house like tame kittens.

It is so much the case that embracing one of these reposeful professions--in which a man works only when he wants to--is the first step of the young Parisian whose vocation is marriage.

one of our girls who has lived long enough in France to feel it. "What is in these Zigs to turn your heads?" She answered: "They are so in earnest. They look at us with great eyes. Their voices are intense and low. And they never tell funny stories."

I was struck by the last qualification. "It is one of our poor little accomplishments," I said. "Yes," she answered, "and how all women hate it. There never was a girl who liked a joke. When we laugh, it is out of politeness. At the bottom of his heart the young American is all right--but he is so joky."

It is very much the inheritance of literature. The Parisian, from youth up, reads in novels, poems, theatrical pieces and even newspaper editorials, that love is life's essential interest--and woman man's chief study.

THE SWEETEST SCENTS THE cult of perfumes is one of the oldest in the world, and in every age and clime sweet scents and unguents have been considered as a fitting accompaniment to beauty's toilette. Among the ancient Greeks and Romans the use of perfumes after the bath was almost universal, though in those days nothing like the same variety of essences could be obtained as in our modern times, and the Englishwoman should count herself happy when she remembers that the delicate flower perfumes she loves so well were unknown to the most luxurious of classic ladies.

Gumresins are the oldest forms of scent, frankincense, musk, etc., being mentioned more than once in the Hebrew scriptures; chemical perfumes are, however, of comparatively recent invention, as the properties of vanilla, the first herb used for this purpose, were only discovered a century or two ago by German chemists. In the middle ages women of rank always carried in their hands a ball covered with gold network and filled with sweet-smelling drugs, a very necessary companion in the then unsanitary condition of the streets; while their descendants of a later time made their rooms fragrant with potpourri and distilled toilette water from choice herbs.

The dainty woman of the twentieth century acknowledges this fascination of sweet scent, especially if it be faint and indefinite, a delicate odor which clings to her in some apparently subtle manner. To achieve this result she chooses her own especial "Bouquet," and every garment she wears, from her pocket handkerchief to her stockings, is laid away with sachets of the desired perfume. A very tiny one is sewn into the body of her gown, and she uses the same scent in her bath water, her soap, her note-paper, until in time it becomes associated with her--almost part of her personality. A little while ago heavy costly essences, distilled in the burning east, were fashionable, but the beauty of today, with better judgment, prefers a fresher and cleaner fragrance, like that of wild thyme, the dog rose and lavender.

Queen Alexandra, daintiest of fair ladies, nearly always uses Ess bouquet, made from an exquisite and secret recipe of lavender, jessamine, orange flowers, musk and amber. She has, however, lately transferred some of her affection to sweet pea, and orders a regular supply to be sent to her.



"THEIR VOICES ARE INTENSE AND LOW."



"THEY LOOK AT US WITH GREAT EYES!"

NOVEL ENTERTAINMENTS--By Mlle. Merri

A Floral Card Party. NEW idea for progressive card parties given for charity, is to give prizes of potted plants and keep the score with flowers, either carnations, roses, or some blossom that does not wilt quickly.

Invitations are sent for a "floral progressive card party" on cards out in the shape of a flower. Jonquils, tulips, marguerites and roses lend themselves admirably to the scheme. To the winners pass vases containing the score flowers. At the finish everyone will possess at least one or more of the fragrant reminders of their good luck. The ice cream may be molded in floral shapes, and the small cakes ornamented with candy roses, crystallized violets and rose leaves may be mixed with the bonbons. Each guest is supposed to contribute 25 or 50 cents, whichever sum is agreed upon, to the charity for which the party is given.

The fiftieth anniversary of the wedding day is certainly worthy of observation, especially in this day and generation, where the ties of matrimony seem to bind so lightly. The invitations are engraved in letters of gold; the hours are from 8 to 11. Decorate the room with quantities of yellow tulips, jonquils, carnations of the same gorgeous hue, and yellow roses. There should be an abundance of yellow candles in holders of brass and gilt; in the dining-room all shades on candle lamps and gas jets should be of pale yellow. Cover the table with a lace spread over yellow, and for a centerpiece have fifty golden roses in a brass flower-holder. Wrap the bonbons in gilt paper and frost the cakes with the yolks of eggs instead of the whites; the ice cream may be frozen egg nog, molded into rose shape with the stem of artificial leaves. Have a wedding cake for the honored bride to cut as she did fifty years ago; around it place fifty small candles, and ask some of the guests to be prepared to give a toast or sentiment as the candles are extinguished. A delightful feature of the affair would be to have letters from the guests who were present at the original ceremony to be read on this occasion.

At the dinner preceding the reception, when only the relatives and intimate friends are present, give the happy pair a gift of gold pieces, as many as circumstances will permit. This may be done in a most clever manner by having the florist make a ball of wire in two parts, cover it with ferns and flowers and suspend between a doorway and the outside cover made in the shape of a flower; if the hostess is at all gifted in the use of water colors. One page may be devoted to "vegetables" and one to "flowers." The key is given below.

VEGETABLES--(1) a wise man; (2) wins; (3) in history; (4) a kind of boat; (5) headache; (6) labyrinth; (7) letters; (8) ants; (9) predicaments; (10) relation to pomp; (11) part of a river; (12) marshes; (13) planted mouskies.

FLOWERS--(1) wounded deer; (2) worn by a clever animal; (3) time for afternoon tea; (4) easy way to get rich; (5) worn by women; (6) heads; (7) property of a single man; (8) a parent; (9) what you did this morning; (10) a rooster's article for the toilet; (11) Blackeyed Susan; (12) sweetened letters; (13) scalloped edges of cloth; (14) part of the eye.

KEY TO VEGETABLES--(1) sage; (2) beets; (3) dates; (4) grape; (5) pears; (6) maize; (7) peas; (8) capers; (9) pickles; (10) pumpkin; (11) currant; (12) squashes; (13) vegetable oysters.

KEY TO FLOWERS--(1) bleeding heart; (2) fox glove; (3) four o'clock; (4) marigold; (5) lady's slipper; (6) phlox; (7) bachelor's button; (8) poppy; (9) rose; (10) cockscomb; (11) daisy; (12) sweet peas; (13) pinks; (14) iris.

needs a piquant sauce of some kind, and beans are a good vegetable to serve, being very nutritious, a quality lacking in veal.

Here is a good scheme for the church fair that has had grab bags and fish ponds. Make a flower bed and plant in rows a quantity of paper blossoms; attach to the root of each flower a small article done up in tissue paper. Upon the payment of five cents or whatever sum is agreed on the buyer is allowed to pull one blossom. The garden is in charge of "Mary, Mary, quite contrary," and this feature of the bazaar ought to be a very profitable adjunct.

Questions on any subject pertaining to this department will cheerfully be answered. A reply will be sent by mail if stamped and addressed envelop is inclosed; otherwise answers will appear in this column. Address Mlle. Merri, The Minneapolis Journal.

In Holland. In Holland births, marriages and deaths, instead of being recorded in newspapers, are indicated by windmills. When a miller gets married he stops his mill with the arms of the wheel in a slanting position and with the sails unfurled. His friends and guests frequently do likewise with their mills, in token of the ceremony. To indicate a birth, the wheel is stopped with the arms in a slanting position, but at a more acute angle than for a marriage, and with the two upper sails unfurled. Should a miller die, the sails of his mill are furled, and the wheel is turned around until the arms form an upright cross, in which position they are left until after the funeral has taken place.

Shoes Match Gowns. One of the most attractive fashion freaks of the moment is the wearing of footgear to match frocks. Kids and suedes are being dyed to every possible shade, and blue, red and green have been brought to perfection. A shoe which matches exactly the frock with which it is worn shows good taste.

Wedding Problems. SHOULD a bride wear white or black shoes with a white dress at a home wedding, and should the bridegroom wear an all black suit or black coat and vest with gray trousers at a morning wedding? Should he wear gloves? --Perplexed Bride.

A bride should wear white slippers with her white gown. The bridegroom should wear black coat and black or white vest and gray trousers. If the bridegroom wears gloves he should wear the left and carry the right glove.

Greeting a Caller. Please tell me if it is proper to shake hands with your lady callers when you meet them at the door? --M. T.

You should greet your visitors as cordially as possible and should always shake hands with them when you meet them at the door.

Soiled Leghorn Hat. I thought you could help me, you help so many. My little girl has a very good leghorn hat, but it is very yellow and much soiled. Can you tell me how to clean it so she can wear it this summer?--L. S. A.

Rip the trimming from the hat and then take the juice of a lemon and mix with it a tablespoonful of powdered sulphur. Dip a nail brush into the mixture and brush it well into the hat. When the straw is clean wash it in clear water and dry in the open air in the shade. If it is still yellow after it is cleaned take a barrel and put the hat inside, on the bottom, with the crown up. Fasten it securely and turn the barrel over. Put a lighted sulphur candle under the barrel and the fumes of the sulphur will bleach the hat. Another way to bleach it is with a saturated solution of oxalic acid and water. Dip a cloth into the solution and rub the hat carefully with it. Let it stand a few minutes to whiten, then rinse with clear water and a clean cloth.

Many Questions. How can I dry clean a white taffeta silk waist without using gasoline? It is not badly soiled. Should

the silk for a girdle be cut bias or straight? I want to drape it on a featherbone foundation. Can opaque window shades be successfully painted? What kind of paint should be used and how should it be applied? I have taken out some tucks in a taffeta dress, but find that the stitching shows so that I cannot wear it. Is there anything I can do for this? --A Journal Reader.

Rub black magnesia well into your waist and dust the powder off. Repeat and leave the powder on for several days before dusting it thoroughly out. The silk for a girdle should be cut on the bias. You can paint opaque window shades with oil paints as you paint any cloth, but your shades will look much better if you leave them plain. Window shades are for service and they were never meant to be conspicuous. I am afraid that you cannot do anything to the taffeta dress to remove the traces of the stitching. You might try dampening with warm ammonia water and then pressing carefully on the wrong side.

Hard Painted Walls. Will you please tell me thru your column how to clean hard finished walls? --A New Subscriber.

Use ammonia water, about six teaspoonfuls of ammonia to every eight quarts of clean water. Then rinse with plenty of clean water and wipe as nearly dry as possible.

Salad Dressings. I would be glad to learn thru your valuable column of a good simple salad dressing that is practical for home use. Also of a desirable, inexpensive salad dressing? So many recipes given now are not satisfactory. --Reader.

The simplest and most healthful salad dressing is the French, made of three tablespoonfuls of olive oil, one-half teaspoonful of salt, one quarter of a teaspoonful of pepper and one tablespoonful of vinegar. Mix the oil and seasoning well together and then stir in the oil until an emulsion is formed. As the oil soon separates from the vinegar the dressing should not be made until it is time to use it and in many families it is mixed at the table.

A good inexpensive salad dressing is made of one-half or three-quarters of a cup of vinegar filled up

with water, the quantity of vinegar depending on the strength, as some vinegar is so much sharper than others that you will need only half a cup. Heat in a double boiler and when hot stir in three well-beaten eggs. Beat well, return to the stove and cook until thick, stirring constantly. Add one-half teaspoonful of mustard, one teaspoonful of salt and a pinch of cayenne pepper which have been well mixed together and butter the size of an egg. When cold thin with sour cream or if you do not have the sour use sweet cream.

Russian-Japanese Leaders. Please tell me who were the most important leaders in the Russian-Japanese war? --Mrs. B.

The Russian army had for its chief officers General Kuropatkin, General Linevitch, Marquis Oyama, General Kuroki and General Nogi commanded the Japanese army. Admiral Makaroff and Admiral Rojstevskiy had command of the Russian navy, and Admiral Togo and Admiral Kamamura, of the Japanese navy.

Run Down Heels. I would like to know, dear Miss Blair, if there is anything that will prevent shoes from running over? I suppose by wearing low heeled shoes they would not run over, but is there nothing else that would be just as good? I wear moderately high heels and after wearing for awhile they begin to run over and what is peculiar about them is that the heels turn outwards instead of toward each other. What can I do to keep them in shape? I am still wearing short dresses so you will understand why I am so anxious to prevent my shoes from getting out of shape. --A Schoolgirl.

The shoemaker can put a little metal plate or a row of pegs in your heels so that you will not run them over quite so soon, but there is nothing that will really help you very much unless you learn to walk straight and square on your heels. Watch closely and see what the trouble is and then try and correct it. It will take time and patience, but if you are not discouraged you can learn to walk as straight as any one. Be sure that your shoes fit you perfectly and that your foot rests properly in them and be satisfied with the moderate heel. Do not attempt to wear the French heel.

A FEW GOOD RECIPES

Sponge Pudding. Rub lightly two ounces of butter and four ounces of sugar into three-quarters of a pound of flour. Add one teaspoonful of baking powder, one egg and a half pint of sweet milk. Stir well, and steam in a mould for one and a half hours. Serve with a sauce, which is made of the following ingredients: One cupful of sugar, one tablespoonful of flour, one cupful of water and one dessertspoonful of butter. Put all in a saucepan over the fire, stir well, flavor, and when cool add a well-beaten egg.

Curant Cake. Required: Two pounds of flour, one-half pound of castor sugar, one-half pound of currants, one-half pound of raisins, one-fourth pound of butter or clarified fat, one ounce of compressed yeast, one-fourth ounce of pudding spice, one pint of milk, one-half ounce of caraway seeds. Line a cake tin with two layers of greased paper. It should come about six inches higher than the tin. Next prepare the fruit. Rub the butter finely into the flour, then add the sugar, fruit, spice and caraway seeds. Mix all well together. Warm the milk. Put the yeast in a basin with a teaspoonful of castor sugar. Mix them together with a wooden spoon

till they are liquid. Then mix in the milk, which should be tepid, not hot. Next strain this mixture into the flour, etc., mix all into a light dough, and knead it well. Put the dough into the prepared tin. Put it in a warm place to rise for about one hour, or till the dough is twice the size it was when put in. Then put the tin into a hot oven. It is best to make this quantity into two cakes. They will take about two hours to bake. When done put them on a sieve till cold.

Swedish Stew. Swedish stew will make a savory change in meat dishes. Put into an earthen dish two and one-half pounds of stewing beef, cut into small slices; a large carrot, sliced; three cloves, three rounding tablespoonfuls of pearl tapioca, a heaping tablespoonful of bread-crumbs, a tablespoonful of vinegar, one-eighth of a grated nutmeg; salt and pepper. Cover tightly after adding a little water, and bake in a moderate oven five or six hours.

Crumpets. Set two pounds of flour with a little salt before the fire till quite warm; then mix it with warm milk and water till it is as stiff as it can be stirred; let the milk be as warm as it can be borne with the finger, put a cupful of this with three eggs well beaten and mixed with three spoonfuls of very thick yeast; then put this to the batter and beat them all well together in a large pan or bowl, add as much milk and water as will make it into a thick batter; cover it close and put it before the fire to rise; put a bit of butter in a piece of thin muslin, tie it up, and rub it lightly over the frying pan; then pour on a sufficient quantity of batter at a time to make one crumplet; let it do slowly, and it will be very light. Bake them all the same way. They should not be brown, but of a fine yellow.

Bisque of Crabs. Pound together in a mortar the meat of a dozen hard-shelled crabs and half a cupful of boiled rice. Add this pulp to a quart of rich milk; let it come to a boil, then simmer for five minutes, stirring it meanwhile. Remove from the fire and put thru a puree sieve; add one tablespoonful of butter, salt and pepper, then place upon the fire, allowing it to come to a boil before adding a cupful of whipped cream. Serve immediately.

