

SOME WOMEN OF NOTE.

TWO NOTABLES WHO DID NOT CHANGE BONNET FASHIONS.

The Empress of Japan a Type of Oriental Beauty—A Duchess Winning Smile Brings Her Popularity—Grays and Purples Will Become the Favorable Colors This Year.

Mrs. Henry Ward Beecher was always a conservative as Queen Victoria in the matter of bonnets, and had worn the same style for more than twenty years.

Judged from a Japanese standpoint, the Empress of Japan is a beautiful woman. She has an exceedingly dignified manner for her five feet in height, and her manner is graceful and pleasing.

The following list is one which was selected in answer to the question, "What names of American women will live longest in history?"

It is said that the young Duchess of Marlborough has not her way into the hearts of the English people by her smile. Her habit of pleasantly smiling is one of her strongest characteristics.

Among the many additions to the spring gown is a small pad, or a narrow, graduated dress extender.

The overskirt is again predicted, and it will be only a question of time before they are again universally worn.

There seems to be a rage for tucking, and bodices made of silk or lightweight wool material are very much textured.

The new shirt waists are not made with the bishop sleeve, as they were worn last season, but have a sleeve which is wide only at the top and fits the arm at the bottom.

The new designs in spring coats are stylish and have the effect of giving one a girlish and youthful look. The shades of tan which have been the popular spring shades so long are now considered passe and gray and purple are the colors which are considered newer and more stylish.

There still seems some question as to the cut of the summer skirt. The fashion of speaking on authority declares that the skirts are to be bell shaped, fitting perfectly at the hips, widening gradually, and flaring at the feet.

The old-fashioned dotted and figured Swisses have been revived this season, and are sure to be most popular.

Science has invented a noiseless piano, and every dweller in a flat will be delighted to hear more music.

For a country house, or for a simply furnished cottage in the city or town, a delit dining room or a bedroom is pretty, and can be tastefully carried out with very little expense.

Hot Milk at Night.—If any one doubts the nourishing properties of milk, let a test be made of the following preparation of it.

A Word About Dish Cloths.—Nearly every housekeeper has a favorite material for her dish cloths.

At first, but in a short time it wears soft, and it has no mesh in which slime and the debris of food can lodge.

It is well to devise some dishes recommended from a hygienic standpoint, as well as that from self-denial.

THE QUEEN'S REGARD

FREQUENT INDICATIONS OF FRIENDSHIP FOR THIS COUNTRY.

Victoria Has at All Times Expressed a Desire to Be on Good Terms With the United States—Her Letter to President Buchanan on the Visit of the Prince of Wales to America.

To Americans Queen Victoria's approaching jubilee cannot fail to be of special interest because of the very marked friendship and good will which throughout the three score years of her unparalleled reign she has manifested towards the United States.

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VALUABLE RECIPES.

Post-Intelligencer Menu. BREAKFAST.

Oat Meal, Sugar and Cream. Fried Smelts. Omelette. Honey Muffins, Maple Syrup. Coffee.

LUNCHEON. Sardines on Toast. Hard Boiled Eggs. Stuffed Baked Potatoes. Preserved Apples. Soft Ginger Bread. Cocoa or Tea.

DINNER. Cream of Potato Soup. Baked Haddock. Hollandaise. Stuffed Cucumbers. Browned Hashed Potatoes. Baked Macaroni. Cream Sauce. Baked Macaroni. Tomato Sauce. Lettuce Salad. French Dressing. Chicken. Walnuts. Salsinas. Custard Souffle. Whipped Cream. Coffee.

FOR THE LUNCHEON SEASON. It is well to devise some dishes recommended from a hygienic standpoint, as well as that from self-denial.

For a first course, for a luncheon or a dinner, to precede the fish course, without meat, nothing is more tempting than baked soft-shell clams.

For luncheon, boil some eggs for twenty minutes, then strip off the shells and cut them in rather thick slices.

For breakfast—Take as many ripe tomatoes as you have persons to serve; skin them and scoop out the stems end, and bake in a hot oven.

Remove the skin and bones and oil from one can of salmon or you can boil a pound of fresh salmon; then mash it through a sieve.

Remove the skins from a half dozen sardines, mash them to a paste.

Smelt, trout and catfish are more palatable fried than boiled.

Remove the skins from a half dozen sardines, mash them to a paste.

Paré six good-sized potatoes and chop them fine; put them in a baking dish and just cover them with milk.

Grate one-half pound of good American dairy cheese and add one-half pound of fine bread crumbs.

Wash one pint white soup beans and soak them overnight.

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