

EVENTS OF INTEREST IN SOCIAL CIRCLES

# WOMAN AND THE HOME

DOMESTIC HELPS AND AIDS TO HOUSEWIVES



The young lady across the way says that the factory remnant sales are always so successful that she doesn't see why more of the factories don't go into the remnant business.

### STOCK BREEDING INTERESTS.

During the month of November, 28 conventions are being held at the Pacific coast exposition, of associations of stock breeders, poultry raisers, etc. The stock breeders meetings are mostly of sheep and swine growers. The number and strength of these associations is a revelation of the growing interest in all kinds of stock raising. Formerly a pig was a pig and a sheep a sheep. The majority of farmers thought little as to the breeds to which they belonged. Several different breeds were usually to be found in the same pens. The mongrel products lacked the distinctive merits of any one type of stock, and brought correspondingly low prices. Today large and small associations of breeders are forming all over the country. They plan advertising

campaigns, by which the distinctive product of some breed or of some section of locality become better known. They have competitions by which standards of production are fixed. The individual grower can thus determine if his animals are producing favorable results. They teach the farmer that blood tells in sheep and swine and poultry, as well as in flocks, and that mongrels are costly boarders. All of which increase efficiency in animal husbandry, and will increase production in these lines.

When you can't think of any other reason for asking the customary amount of price, in the price of anything, it is always perfectly safe to charge it up to the war in Europe.

JUST ARRIVED. FRENCH AND DUTCH BULBS JOHN RECK & SON.

## Easy & Practical Home Dress Making Lessons

Prepared Especially For This Newspaper by Pictorial Review

### NEW COAT MODEL FOR YOUNG GIRLS.

brown velvet collar and cuffs, edged with narrow fur.

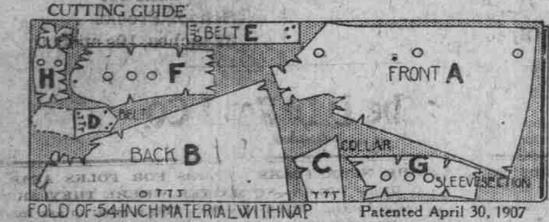
Chudah cloth, one of the materials to which we are indebted to American manufacturers as a result of the war, is used to fashion this very stylish coat for young girls. It closes at the side, and the open neck is finished with a flat collar of velvet edged with a narrow band of fur. This combination of trimmings is used also for the cuffs of the two-piece sleeves. The coat may be made with or without the two-piece belt, but for smart effect the velvet buttons can hardly be omitted.

In medium size the coat requires 1 1/2 yards 54-inch material. The back and collar, it will be noticed by the guide, are laid on a lengthwise fold of the goods when cutting out the coat. This means that these sections will be seamless, a fact which all home dress makers appreciate. There are two belt sections, the pointed and straight, and these, with the cuff and upper sleeve section, are placed over a lengthwise thread of the material opposite the back. To the right of the collar the lower sleeve section is put into position and opposite this the front. If preferred the belt may be laid on a crosswise fold of the goods. By following these directions no difficulty will be had in cutting the coat, and the cutting is of utmost importance.

About 1 1/2 yards of fur and 1/2 yard 40-inch velvet will be needed for the collar and cuffs. Chudah cloth is a lovely glossy material, made of pure vicuña wool, but it has the same silky sheen as kitten's ear, shark's skin and similar cloths. In African brown it is unusually attractive.



Very stylish winter coat of African brown chudah cloth trimmed with fur.



FOLD OF 54-INCH MATERIAL WITH NAP Patented April 30, 1907

Pictorial Review Coat 15 cents. Hat 10 cents. These Home Dressmaking articles are prepared especially for this newspaper from the very latest styles by The Pictorial Review.

### AN EVENING FROCK FAULTLESS IN EVERY LINE



INCOMPARABLE GRACE

Pussy willow satin of flesh color is used for this beautiful effect. The full tunic falls over a net foundation, the tucked-in ends giving a piquant finish. A net bolero, covered with opalescent beads, harmonizes with the beaded front panel and high girle. The length is convenient for dancing.

### LITTLE BENNY'S NOTEBOOK

Ma went down town shopping today and she took me with her own account of wanting to buy me a pair of shoes, my cousin Artie going, to own account of asking if he could, and after ma had bawled me the shoes she sed, Now I want to do a little more shopping and I don't want to haff to drag you 2 aftir me, suppose you and Artie go throo that revolving door and meet me out there awn the pavement.

With me and Artie went over to the revolving door being a big wun with 4 lethir plases in it and I sed, Lets both get in wun plase and pertend we are the British army marchinging and we aroing about 6 times without getting out.

G, awl rite, sed Artie. And we both got in the same lethir thing in the revolving door and started to push G around, saying, Boom, boom, boom, boom, boom, heads up for the British army.

Hay, G, wats that, sed Artie after we had went evrying about 5 times.

Wat, I sed, Sumboddy sayd sumthing, sed Artie. Wich sumbody was, being a voice in the next lethir thing in back of us, saying, Wat the devvils the mattir with the confowndid thing, wy wont it stop.

He wants to get out, I sed, And the next time our lethir thing passed the pavement I and Artie jumped out and ran around the cornr, and peeked back and a fat man looking as if he was as mad as he looked was standing outside the revolving door looking up an' down the street as if he was looking for watevyr he was mad at.

How did we no he was in there, sed Artie. Wich how did we, and we was standing there peeking around at him and who came out but ma, and I sed, G thares ma, we got to go back, lets wawk back as if it was the first time we was ever there.

Wich we did, comin out, frum in back of around the cornr and wawking up to ma, looking innersent, and the fat man looked at us farse and we looked back at him as if he didnt have any rite to look at us, and we wawked away with ma, and the fat man kep staring after us, ma saying, For mercys sake, is that man krazy, Me and Artie not saying weathir he he was or not.

### BRIEF NEWS NOTES.

The battleships Texas, New York, Louisiana, Arkansas, Minnesota and South Carolina arrived at Norfolk, Va., to coal, preparatory to manoeuvres and speed runs along the coast.

Speaking before the students of the Worcester, Mass., Polytechnic Institute, Gen. Leonard Wood urged young college men to join the army. While 40,000 officers are needed to command 1,000,000 men, only 12,000 are available, the general said.

A majority of the 150 Irish emigrants booked to sail for the United States from Liverpool on the American liner St. Paul, cancelled their reservation because of the measures taken by Great Britain to prevent the sailing of men fit for war service.

George Burkitt, for six years first assistant postmaster at Winnetka, Ill., was discharged on the ground of disloyalty to the President. He is said to have remarked that President Wilson should have waited longer after the death of his wife before becoming engaged to Mrs. Galt.

JUST ARRIVED. FRENCH AND DUTCH BULBS JOHN RECK & SON.

## LAURA JEAN LIBBY'S DAILY TALKS ON HEART TOPICS

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### CAN A HUSBAND'S HEART CHANGE?

"Thou has called me thine angel in moments of bliss. Thine angel I'll be midst the horrors of this. Through furnace unshrinking thy step to pursue, To love thee—and save thee—or perish there too."

When a man chooses one woman to win and wed does either one of the two standing before the altar have the slightest fear that chances are being taken on the fickleness of the human heart?

In that solemn bridal hour they pledge themselves to cleave the more closely together through illness, misfortune, all the trials the future may bring, until the angel of death opens the door and calls one or the other.

To be parted by aught save that holy messenger was never God's intention. While youth, health and strength are theirs, all goes as merrily and happily as marriage bells. It is misfortune that tries the metal of both hearts—whether both are of pure gold or one of the twin alloy.

Success long and continuous is the greatest of all tests of marital love. Man usually wears longer and better than his frailter mate, therefore it is more often the wife whose grasp upon health is the first to slip. In such a misfortune the sweetest, tenderest knowledge a woman may possess is that through her suffering her husband's love and loyalty to her have never strayed. The strong power of a great love has effected a cure, even where the most skilled doctors have failed. The lack of love and the intense yearning for it have blasted even more cruelly than the chilling blasts have killed a flower that could not live out of the happy sunshine.

A letter has just come to me which reads as follows, in part:

Dear Miss Libbey— I am young—only 20—and have been married two years. For the last year and a half I have been gravely ill. I have only been home from the hospital one week. I am writing this in bed and my hand is so weak and unsteady. My husband loved me well at first, but during my long illness in the hospital his folks turned him from me, and he is greatly changed and cold to me. This people tell him constantly that he is working only for doctor's bills. I love him so I could not live without him. During the week I have been home I have found out that he is really a strong, well girl, saying, 'good looking girl who stays at his mother's and that she is as fond of him as he is of her. His relatives urge him to get a divorce from me and marry some other girl, saying, 'I am always sick. If I could write more I would, but I'm getting weaker every moment. Please pray for my health.

BROKENHEARTED WIFE. There is no husband, unless his heart be of stone instead of flesh and blood, who could withstand the pleading for love such as this unfortunate young wife makes so pitifully. How can he forget the golden hours of courtship when she turned from all others to walk side by side with him the rest of life's journey? If he had fallen ill, would he have longed to see her on her from his side. So great is the devotion of a loving wife, she would have given her very life blood drop to save him. Through the furnace of love, well girl, saying, 'I am always sick. If I could write more I would, but I'm getting weaker every moment. Please pray for my health.

PERSONAL MENTION The Misses Julia and Nellie Sheehan of Coleman street and Miss Julia Henry of Fatham street have returned to their homes in this city after a week's visit to Washington, D. C.

HURT IN FALL FROM CAR. Miss Florence Deniger of 367 Bunnell street, fell from a trolley car at Barnum and Central avenues, Saturday night and received a compound fracture of both kneecaps. She is in the Bridgeport hospital.

William Southworth, Paris representative of a manufacturer of electric belts, was convicted of illegally practicing medicine, and sentenced to a year in prison and fined \$200.

### WOMAN IN BAD CONDITION Restored To Health by Lydia E. Pinkham's Vegetable Compound.

Montpelier, Vt.—"We have great faith in your remedies. I was very irregular and was tired and sleepy all the time, would have cold chills, and my hands and feet would blot. My stomach bothered me, I had pain in my side and a bad headache most of the time. Lydia E. Pinkham's Vegetable Compound has done me lots of good and I now feel fine. I am regular, my stomach is better and my pains have all left me. You can use my name if you like. I am proud of what your remedies have done for me."—Mrs. MAE GAUTHIER, 21 Ridge St., Montpelier, Vt.

An Honest Dependable Medicine It must be admitted by every fair-minded, intelligent person, that a medicine could not live and grow in popularity for nearly forty years, and to-day hold a record for thousands upon thousands of actual cures, as has Lydia E. Pinkham's Vegetable Compound, without possessing great virtue and actual worth. Such medicines must be looked upon and termed both standard and dependable by every thinking person.

If you have the slightest doubt that Lydia E. Pinkham's Vegetable Compound will help you, write to Lydia E. Pinkham Medicine Co. (Confidential) Lynn, Mass., for advice. Your letter will be opened, read and answered by a woman, and held in strict confidence.

WHAT A WIDOW WOULD KNOW Dear Miss Libbey— I am a widow—have been for four years. Am living with my people. I earnestly desire to secure work at some genteel employment. In the meantime—that is, until I secure such a position—would it be proper to accept money from a first cousin when in need of it?

There are two different gentlemen who have asked me to correspond with them. Would there be any harm in requesting them to pay for the postage stamps at least? Last, but not least, should one have more than one caller at a time?

ALICE. If the cousin will advance the money on the basis of a loan—very needy, you might accept it as such, remembering it must be paid in full later on. In regard to the postage stamps, you could not very well reimburse for them. You might

as well ask to be paid for writing the letters. You are supposed to get quite as much pleasure out of the exchange of thoughts in corresponding as the other party does.

In regard to the callers, one beau at a time is best. Widows usually know how to keep several guessing as to her interest in them—managing several at the same time. They know there's truth in the following old rhyme:

"If one lover's fickle and from you should go, You should always have two left to your bow."

THE DANGER OF LONG COURTSHIPS Dear Miss Libbey— I have been keeping company with a gentleman and corresponding with him for several years. Now we have quit. Is it not proper to ask him to send back the letters I have written him?

MISS E. W. Yes, ask for a return of your letters and on receipt of same send back his. One may write far too sentimentally during the early stages of love's sweet dream and be sorry enough later on. When courtship extends into the second year, the hope of marriage grows more and more remote.

SWEET SIXTEEN. Dear Miss Libbey— I am a girl of sixteen. Am I too young to accept invitations from young men to places of amusement now and then?

ISABELLA. If accompanied by a chaperon, or older relative, it would not be amiss to accept a few invitations from young men to attend amusements, but, like angels' visits, they should be few and far between.

ANOTHER YOUNG MAIDEN. Dear Miss Libbey— Is it wrong for a school girl to have an escort—a beau—if it does not interfere with her home work? Is there any reason forbidding their exchanging rings? Is it wise to correspond, providing a girl's mother knows of it?

H. B. H. Girls should not think of the opposite sex until their school days are over. Having a beau would certainly interfere with your studies. A masculine face would be peeping out from between the leaves of every book. Your reading would resolve into conning over his letters, your spelling on deciphering them, your geography in locating where he was living, your music in listening to his musical voice. A girl in her early teens has no business playing at love.

## Buckwheat Cakes!

That's what a fellow needs for breakfast these crisp mornings.

A plate piled high with well-browned buckwheat cakes will send him to work with a satisfied feeling. They are energy builders.

### HECKERS' BUCKWHEAT

Heckers' Cream Wheat Farina is a delicious breakfast cereal



spoonfuls of sugar. Return to oven and brown, delicately.

PINEAPPLE PUNCH. Put into the punch bowl the juice of four lemons, one pineapple grated, and one cup of sugar. Stand for a half hour and strain. Add to the juice one quart of charged water and two slices shredded pineapple. Serve in glasses with crushed ice.

EDIBLE SNAILS To most Americans the idea of using snails in the diet will not awaken gastronomic enthusiasm; but there are people in various parts of the world to whom the suggestion of the use of other mollusks, such as oysters and clams, would be repugnant. It is not necessary to go back to the days of the elder Pliny for evidence that edible snails have had a place on the menus of many countries. It is stated that during our own oyster season, from September to April, more than 200 million snails are disposed of in Paris alone. The daily consumption of "escargots" in the French capital has been estimated at 50 tons when trade is at its best. In the belief that the American people can be educated to see the true worth of the edible snail, which might be grown in many places, the United States government expert has collected some facts bearing on their use. The European war has added a further interest to the possibility of small culture. Comparatively few Americans have ever tasted snails, but their preparation as food, or even consider them a fit article of diet. Among the foreigners in our population, snails have a limited sale. Those sold in the fish markets of our larger cities have practically all been imported from France. Abroad, snails are by no means regarded in any sense as a national dish. They are included in the dietary much as is the oyster in this country, as a table luxury or delicacy. In respect to composition, the two groups of mollusks furnish about the same yield of nutrients. In Europe, snails are raised commercially under an intensive system of culture in many places, and the United States believes that although small culture may not be very profitable in Europe, where economic conditions are different, in that the food for the animals must be grown and supplied to them regularly and everything done with much labor on restricted areas of land, in the United States snail farming might, with judicious publicity and in time, become profitable. Whether or not the advantages from the standpoint of nutrition, to attempt to introduce a new food to the American table is a question of individual preference. Almost everyone, it is written, who has had a taste of well-prepared snails, admits their gastronomic worth from the points both of nutritive value and of flavor and there are many states where they could be grown and kept fresh until used, and where they would prove a very welcome addition to the somewhat limited menu of the locality. In the Mississippi Valley, for instance, where conditions for their cultivation are almost ideal, they could be grown at practically no cost, either in money, time or labor, and might be used to a great extent in place of oysters, which they greatly resemble in flavor when properly prepared. Such a practice would be advantageous, says The Journal of the American Medical Association, for the snail is possibly preferable as an article of human consumption. It is cleaner, feeding daintily, as it does, only on the cleanest of vegetable tissues, well-oysters, not being able to move about in search of food, must take what comes to them in the water. At any rate, we can be prepared to receive the suggestion of the addition of snails to the American menu, without the revulsion of feeling which it awakens in many at present.

Six Christian Scientists of Berlin, who attended the famous actress, Butze von Arnhold during her recent fatal illness, were found guilty of homicide. They were sentenced to six months in prison.

Dr. Jose A. P. Belham and Dr. Pedro la Costa Pradinho of the Portuguese Parliament left Washington on a tour to study republican institutions in the United States, to gain ideas for the Republic of Portugal.

### TODAY'S POEM UNKNOWN BENEFACTORS.

What if another sit beneath the shade of the broad elm I planted by the way— What if another heed the beacon light I set upon the rock that wrecked my keel— Have I not done my task and served my kind? Nay, rather set thy part unnamed unknown And let Fame blow her trumpet through the world With roly wind to swell a fool's renown. Joined with some truth he stumbled blindly o'er, Or coupled with some single shining deed That in the great account of all his days Will stand alone upon the bankrupt sheet His pitying angel shows the clerk of heaven, The noblest service comes from nameless hands, And the best servant does his work unseen. Who forged in roaring flames the ponderous stone And shaped the molded metal to his need? Who gave the dragging car its rolling wheel, And tamed the steel that whirrs its circling round? All these have left their work and not their names— Why should I murmur at a fate like theirs? —Oliver Wendell Holmes.

### CORNER FOR COOKS WHEAT FLOWER.

In using the wheat flour the damp, fine flour will be found to make the best pastry, while the dry, coarser variety makes the best bread. In place of using the compressed yeast in dough raising there is a new product brought out by the same makers in the form of a dry yeast cake. It may also be had in a coarse yeast powder, which the professional cooks who are experimenting with it find just as good work and is always at hand for city or country use, so one need not depend upon delivery of the fresh yeast cakes.

### OYSTERS WITH CHEESE.

Take a cup of grated bread crumbs and brown nicely in a little butter; butter a shallow dish and sprinkle with the bread crumbs. Drain about three dozen oysters and dry with a clean towel on their season. Place them one by one on the browned bread crumbs, strewn chopped parsley over them and grated Parmesan cheese. Sprinkle lightly with bread crumbs again and place in the oven. The layer of bread crumbs will be brown in about 15 minutes if the oven is hot enough. Serve with drawn butter and lemon garnish. If desired a little lemon juice may be poured over the oysters before placing them in the oven.

### EGGLESS CORN MUFFINS.

Mix and sift one cup of granulated cornmeal, one-half cup of pastry flour, once sifted, one-fourth cup of sugar, two tablespoonfuls of baking powder, measured level, and one teaspoonful of salt; then add gradually while stirring constantly, one cup of milk. Beat one minute and add two tablespoonfuls of melted butter. Bake in a hot oven 20 minutes.

### PORK STEW.

Cut up three pounds of fresh lean pork, cover with water and boil slowly a couple of hours. Then add three or four large onions sliced and half a dozen sliced potatoes. When the onions and potatoes are almost done drop in a pint of cream of tartar and cook for 15 minutes. Season with salt and pepper just before adding the potatoes and onions or cook. After removing the dumplings a little thickening may be added.

### FINE BREAD PUDDING.

One pint of fine bread crumbs, one cup sugar, grated peel of one lemon, yolks of four eggs, one quart of milk. Soak the bread crumbs in the milk about one minute, then add the yolks of eggs well beaten, the grated lemon peel and sugar. Beat all well together and bake about half an hour. After the pudding is baked cover it with a layer of jelly and then with the meringue made of the whites of the eggs beaten stiff, with four table-

### HORLICK'S The Original Malted Milk

Unless you say "HORLICK'S" you may get a Substitute. JUST ARRIVED. FRENCH AND DUTCH BULBS JOHN RECK & SON.