Of Interest to Every Woman

Edited by Martha Westover

Great Trials of History.

Trial of Dr. Lamson.

One of the most remarkable poisoning trials ever conducted at the Old Bailey, London's famous Court of Justice, was that of Dr. George Henry Lamson who, in 1881, was hanged at Wandsworth on April 28. It was of especial interest to Americans for the reason that Dr. Lamson was a native of New York and the son of an Episcopal clergyman.

Dr. Lamson was chraged with the murder of his younger brother-in-law, Percy Malcolm St. John, a delicate youth, who suffered from a spinal disease. If he died before attaining his majority a considerable sum of money would accrue to the poisoner through his wife. Dr. Lamson was in great financial straits, hence the motive for the crime.

On the evening of December 2, 1881, Dr. Lamson called on his brother-in-law who, at the time, was nineteen years of age. The boy was attending school at Blechsim House, Wimbledon. After some casual conversation Lamson induced the young man to take a gelatine capsule in which he had ostensibly placed what was supposed to be some powdered sugar, telling him how easy it would be in such capsules, to take even the most disagreeable medicine.

Immediately afterward Lamson left saying he was en route for Florence. In a very short time the boy complained of being seriously unwell, and at half-past 11 the same night he died. A suspicion that he had been poisoned was at once aroused, and Lamson was pointed out as the criminal, especially when the purchase of the aconite was brought to light.

The news of what had occurred was soon conveyed to Lamson, and he hurried back from Paris and presented himself at Scotland Yard. Here he announced his anxiety to discover the cause of Percy St. John's death, and expressed great surprise and indignation when he was arrested and charged with the murder.

The evidence against the doctor was overwhelming when it was found that he had in his possession pills and powders purporting to be quinine preparations, but upon analysis were found to contain poison.

Dr. Lamson was placed on trial on the 8th of March. The trial continued for six days. The defense mainly turned on the presumption that it was impossible to prove the presence of a vegetable alkaloid in the body twenty-four hours after death. But the scientists called into the case soon disposed of this, and proved that aconite was the cause of Percy St. John's death.

The most strenuous efforts were made by Lamson's friends on this side of the Atlantic to save him. They based their plea for a stay of sentence on what they considered as abundant evidence of insanity in his family. It was said that Lamson was actively engaged in the Bumacian hospitals during the Russo-Turkish War, and that while so engaged he had a severe attack of fever which completely undermined his health.

The Judge who presided over the trial was the famous Justice Hawkins. The prisoner was defended by the celebrated criminal lawyer, Montague Williams, and everything was done to free him. Williams's speech to the jury is frequently printed as a fine example of a plea of this character. He concluded his address with: "You may have remarked in the dusk, at the close of each day's proceedings, a figure delicate and fragile steal across the threshold of the court to the dock and, placing her hand in that of the prisoner at the bar, exclaim by gesture, if not by voice, 'Though all the world be against you, I will cling to you still. She is a woman, and that woman the prisoner's wife."

To this plea for the prisoner the Justice replied: "Facts are one thing, and eloquence is another, and, however much of the latter we may have been wrung by the impassioned address in regard to the unfortunate prisoner's wife, justice would never be administered if we allowed our feelings to go out to those who, innocent themselves, have, I am sorry to say, to suffer for the crimes of the guilty."

Dr. Lamson made a confession the day before he was executed, in which he practically admitted poisoning his brother-in-law. The hanging occurred at 8 o'clock in the morning in the presence of the under sheriff and deputy-governor, the warden and three press reporters. A chaplain attended him to the scaffold and remained praying. It was nearly an hour before the body was cut down.

Household Notes

A brisk walk in the rain will freshen the complexion.

When corn will not pop, try soaking in water for a few minutes.

All suet puddings require long cooking to render them digestible.

Beans should not be planted too early; May 1 is about the right time.

There is nothing better for a burn than to cover it with carbonate of soda.

The proper way to fill a hot-water bottle is to run it only half full of water.

Cotton crepe is excellent for children's underwear, as it is not difficult to launder.

Mice dislike the smell of camphor, and they will leave the place where they find it.

Try a dish of buttered popcorn with cheese to accompany the after-dinner coffee.

A sharp instrument should never be used to remove dirt from beneath the fingernails.

Wild plants may be transplanted in the border flower bed, and the effect will be charming.

It is much more economical to market each day, if you are near the markets and plan your marketing according to the market conditions. There are slight rises and falls from day to day, and if carefully weighed by the careful housewife, a few pennies may be saved.

Crocuses may be had in winter if treated like the Japanese lily bulbs. Put the bulbs in a shallow earthen dish of water half filled with pebbles. Keep them in a dark place for a little while, and then in the light, but do not set them in the sunlight until the flower buds are formed.

A pretty way of arranging anemones is to put them in a shallow pottery bowl. First arrange a ring of moss so that it does not touch the sides. Then make a space in the centre of the moss, add the water and arrange the flowers to form an outer circle. The centre is also filled with flowers.

Goldfish may be kept healthy by giving them a salt bath every two weeks. Put a teaspoonful of salt to a quart of clear water and place the fish in it for fifteen minutes.

For an attractive dessert try serving orange ice in sunkist little orange skin baskets.

When making the border flower bed, see that the soil is fertile and that the bed is well drained.

Beets should be sowed in shallow drills in mellow soil well prepared and covered half an inch thick.

The vinegar in which pickles have been preserved is excellent to use in salad dressing instead of ordinary vinegar.

If a pinched nose appears on baked potatoes they should be greased with a little butter before they are baked.

Cream will be more successfully whipped if added only for the first minute or two after beaten rapidly for after minutes.

A good thing to use in mending silk underwear. With thread to match the garment you can pick up like crochet.

If a pipe is to be sent a great distance it is a good idea to provide a box with a lid of cardboard mailing, securely wrapped in place.

Wash the tarnished silver for bits of lace that have fallen are good to bind the edges of the fabrics such as dimity, lawn, silk or satin.

Sweet corn dressed: Boil in milk two feet apart, rows three and one-half feet apart, planting May 1, and then every two weeks until July 4.

A little oil put in and into a bottle of home-made ketchup after the bottle has been opened will prevent the catsup from spoiling so quickly.

To remove old varnish from furniture, take three tablespoonfuls of baking soda and put it in a quart of water and apply it with a rough cloth.

To remove fruit and vegetable stains from the hands, dip the fingers in strong tea for a few minutes and then wash them in clear warm water.

Never dry a silk blouse before ironing it, but lay it smoothly in a clean towel and leave it for an hour. Then iron it with a moderately hot iron.

When making a boiled pudding, be sure that the basin is filled quite full; if there is any space left, water will get in and the pudding will be heavy.

To keep crochet work from unravelling, quite safety pin in the last stitch. You can then lay it down without any danger of the stitches being pulled out.

If the candle is too large for the candlestick, hold it in hot water until the wax softens, then press the candle in the candlestick and hold it firmly a few minutes until it hardens.

When cleaning up broken glass time will be saved if a damp cloth is held on the floor where the glass is. The tiny particles will adhere to the cloth, which may be burned.

Baked-bean sandwiches are good in the school lunch basket. Mash the beans a little and mix with a French dressing. Spread slices of bread with butter and spread the beans over it.

The apples in your apple pie will cook more quickly if cut in irregular pieces. They will not pack so closely and will give the hot air a chance to come in contact with all parts more easily.

When the tablecloth wears out on the edges, cut out the centre in a square, hem it and you have a lunch cloth. The remainder of the good portion cut into squares and you have everyday napkins.

If you are anticipating planting a flower garden, remember the flower borders are most important, as they are so decorative. Eight plants against a background are more effective than fifty in an open yard. Borders against fences are particularly pretty.

A TARTAN WITH A SNOW WHITE GROUND

At last we have found something that pleases us in one of the tartan silks. It has a white ground, with a border of black and deep blue, and is as soft as muslin, falling into the prettiest of folds. We find it in a prettily pointed double tunic, with the points above the belt ribbon caught into the waist with roses in the same blue as upon the design.

White lace over white muslin makes the becoming bodice.

A Number of Details.

The fantastic collar is in leaves of muslin. The sleeves are full and slightly puffing, with a frill of the muslin giving them a pretty finish. The skirt is in black taffeta, in order to make the costume more wearable. Skirts are still rather narrow at the hem, yet wide enough for walking purposes.

The accompanying hat, tilted at the side, showing the hair to every advantage, recalls the Watteau period. It is in dark blue straw of a fine texture, with barely any crown. The sole trimming consists of roses of different sizes, shading from pink to red, with black velvet foliage. It will be noticed that three of the flowers rest prettily upon the hair, beneath the wide brim, and that the back is completed with a cache-peigne of foliage.

These Black Chapeaux.

In spite of all the attempts of the milliners to bring in color, most of the smart hats remain black. Yet there is color to be seen, and the women who do not approve of aigrettes and paradise plumes are doing all they can to encourage flowers. There are some charming little morning hats for wearing with young-looking tailor suits. They are in straw and Liberty, the crown being of the latter, and the brim of the former. The brim turns down all round, and the hat is put on a little to one side. Round the crown is a wreath of mixed silk flowers, very beautifully made. One was in prune-colored satin and straw, with pale pink roses and white camellias. Another hat of the same shape, but in taffeta and in black, had a ruche of taffeta with cutout edges, and on the left side one rose in a lovely white with a vivid green leaf.

Testing Baby's Bath.

When preparing the baby's bath, try the water by putting your elbow in it. If the water does not burn the elbow it will be the right temperature for baby.

For Oily Hair.

If your hair is very oily, try dipping your brush in water and passing it through your hair two or three times a week. This will prevent superfluous oil.

A Good Lotion.

Mutton and lamb fats are too tallowy and hard to be used in cooking, but they make a first-class lotion for chapped hands, cracked heels and chilblains.

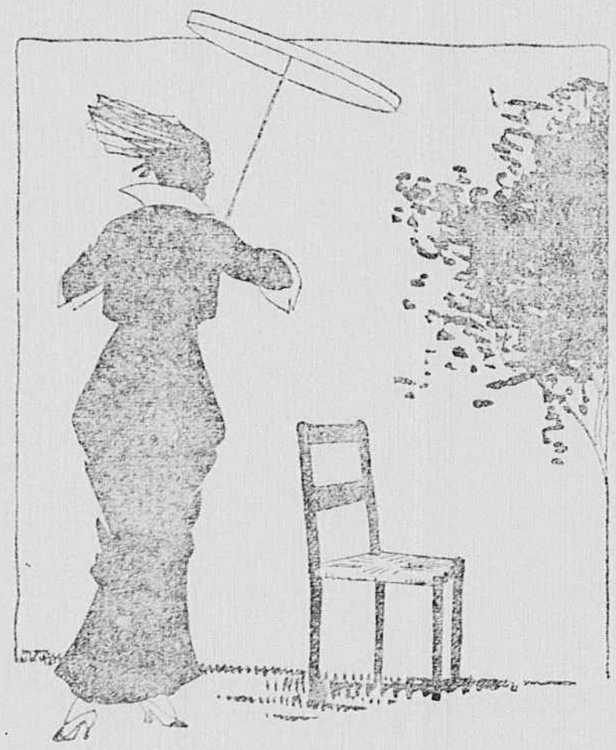
Cordings or chiffon blouses are odd and very pretty.

A Quaker Gown by Poiret

This charming gown, designed by Poiret and worn by Carolyn Thomson in the first act of "Adele," is of gray satin, girlish and of Quaker style, all gray with the exception of the touch of white flowers at the belt and around the gray bonnet.

Mending Wallpaper.

Cut a piece of wallpaper somewhat larger than you need, and if the paper on the wall is faded lay the patch in a sunny place for a day or two. Then brush over it and put it over the torn place, and roughly tear a strip off the patch all around—do not cut it, tearing it is the secret of success. When smoothly pasted and allowed to dry the joining will scarcely show. If the paper is torn before the paste is applied the thin edges get too sodden, and the paste is apt to ooze out, leaving a dirty mark behind.



A MARINE BLUE TAFFETA SUIT

A REAL GARDEN FOR A DOLLAR

Have you a garden plot back of your house? Or perhaps you live in the suburbs or country and have even bigger space for flowers. But flower gardens are expensive, you protest, unless you have studied the subject and then you know a very pretty garden, that will bloom from early spring until late autumn, can be had for a dollar.

A very colorful garden can be had by planting nasturtium (10 cents), along the walk or around the porch and windows, or in the crevices of a small rockery. The place in which they are planted decides whether the variety should be the trailing or the dwarf kind. For other yellow flowers select the sturdy marigold (5 cents) and giant, mixed snapdragon (10 cents), which includes pale yellow shades. The latter should be sown early in May—they bloom from August until frost time. Larkspur (10 cents) gives a beautiful contrasting blue and begins to bloom in June and continues as long as the snapdragon. Ageratum (10 cents) is another charming blue annual with a similar duration of bloom.

Sweet peas (20 cents) need no commending, but if you would have success with them you must supply them with a support. A slight trellis on the fence (with creeping strings or sticks fastened against it) would do. Zinnias (5 cents), the "Youth and Old Age" of old-fashioned gardens, are highly ornamental and hardy. Another gay little flower for 5 cents is the calliardia—this annual comes in a variety of brilliant colors, so be sure to get mixed seed.

Perhaps you recall the scabiosa (5 cents), which our grandmothers called the "Mourning Bride." It will be a great addition to your garden. Godetias (5 cents) and Lupins (5 cents), which will give rich coloring to shady spots, and shell-pink asters (10 cents) to give just the delicate color note needed in this garden in the late autumn, round the sum total of a dollar for your garden.

The ageratum will have to be started in flats in the house and transferred to garden beds early in May. The sweet peas and nasturtiums are better for having their blossoms picked frequently, and all of these require but little attention and repay that little a thousandfold with their beauty.

HAVE YOU TRIED THESE?

Labor-Savers in Dressmaking and Other Things.

It is a trying task to cut gowns or skirts of crepe de chine, silk muslin, soft silks or any material which has a tendency to draw or slip on the table, and if you would greatly obviate the difficulty of cutting such goods, first cover the table with a felt or heavy cloth.

In renovating feather pillows, first open one corner of the ticking and pour boiling water in. This renders the feathers a kind of pulpy wet mass, which can be easily handled. Have ready some soapy water and take the feathers out and thoroughly wash them in this, using more soap if necessary. Then thoroughly rinse them in several waters and put back into the washed cover and hang it out in the hot sun. With a long, clean stick you can turn them occasionally through the opened corner. As the sun's heat dries the feathers they will swell to fill the cover and be wonderfully light and fluffy and perfectly clean without being scattered at all, which invariably happens when they are handled dry.

A neat and very satisfactory way to keep patterns is to file them away in a 25-cent letter file. Kept this way (flat) they are not found rolled or torn when the housewife needs them, and they are very easily found if the patterns of one class are filed away together.

Some housekeepers aver that if a room is filled with smoke it can be easily cleared by waving above one's head a towel that has been dashed in hot water and vinegar and then wrung out. Used in a fanning fashion, it is said to accomplish the work in a few minutes. Only a little vinegar in a small quantity of water is required for the wetting of the towel.

Dandelion Salad.

Pick one peck of dandelions, thoroughly wash them, remove the roots, drain and cook until tender in two quarts of boiling salted water. Then drain, season with salt and pepper and add two tablespoonfuls of melted butter. Press into an oval-shaped mold and chill. To serve, cut three hard-boiled eggs into sixths lengthwise, then halve the sixths and places them, points outward and yolk side up, around the molded dandelions with bits of parsley here and there, and then put a salad cream containing mustard on top of the greens.

It is economy to save all the trimmings from old gowns, if it is good, even if you do not see any immediate use for it. A smart touch can often be given a simple gown by a bit of lace or embroidery.

SOMETHING NEW

Smocking on blouse, crochet on trousers.

FOR THE SMALL PERSON

A spring coat of red and white check.

Hot Baked Apples.

Wash the apples, put them in a pan or dish, with water, a little sugar and butter. Bake until tender, basting while baking. Pour the juice over them and eat while hot. Quinces can be done the same way; the cores can be taken out if desired, but are better left in.

Stuffed Apples.

Core the apples, but do not peel; fill with chopped walnuts or pecans, mixed with a little sugar and cinnamon. Bake until tender. Serve hot or cold, as preferred, with sweet cream.

Jellied Apples.

Take twelve apples, pare and core them, fill the hollows with white sugar and thin slices of lemon with all the seeds taken out. Soak over night in cold water two and one-half tablespoons of tapioca, one quart of water. Sweeten this very sweet and pour over the apples, so as just to cover them. The apples should be packed nicely in a baking dish before the sugar is put in or tapioca poured over them. Bake until well done. Eat cold, but do not set on the ice, as the jellied tapioca gets stiff.

Cream of Tomato Soup.

One can of tomatoes, 1 quart of milk, 2 teaspoons of flour, 1 tablespoon of butter, 1-2 teaspoon cooking soda. After the tomatoes are thoroughly mashed and strained, then add the soda. Boil the milk, mix the flour with a little cold milk, when smooth add it and the butter to the cold milk, then stir in the hot tomatoes and serve at once, if left standing it will curdle. If the tomatoes are at all acid, add a teaspoon of sugar.

Fashions and Fads

Short sacque coats and bolercs are worn with fuller skirts.

Many of the older society women wear white or powdered hair.

Moire and taffeta ribbons are used to trim charming frocks.

It is rumored that bustles will be worn beneath the spring dress.

The combination of strange and violent colors is no longer smart.

Tailor costumes are ornamented with silk galon and soutache braid.

Black taffeta and green satin are a favored combination in millinery.

All suits—even the simplest tailored ones—are frilly and charming.

The fabric bag is a new note. Rich brocades and metal cloths are used.

Waistcoats are playing an important part in the new fashions for spring.

In shoes colonials will be the leading style for spring and summer months.

Diamond tiaras are worn more than aigrettes, which have been so popular.

Narrow sash trains seem to predominate, and are easily held up when walking.

The old bell sleeve of our grandmothers is threatening to make its appearance.

Many of the new spring street dresses are a combination of plain and figured silk.

Smart Parisiennes are wearing their hair in a fashion that leaves the ears exposed.

With the calling gown of silk is worn the carrick cape. This is made of silk or cloth.

The double and triple tunic is a good idea to change the silhouette of last year's gown.

Spring topcoats for young women have straight backs, the new length and raglan shoulders.

Many of the evening gowns have bodices that are practically sleeveless and are very decollete.

Panniers, tunics and overdrapories are all contributing to the extended effects of the new gowns.

Flowers and fruit in wonderfully natural blooms will be the leading note in the spring millinery.

The veils that are most noticed are of heavy lace over the nose and mouth and clear net over the eyes.

Short coats and bolcros, cut with original and pretty lines, will be a feature of the new models for spring.

The new silhouette shows width across the back, and puttings are so manipulation as to make an attractive line.

Strands of beads adorn the smart evening gowns; ornaments of all varieties trim coats, frocks and millinery.

Among the variety of dressy footwear one finds a number in moire silk, in faille, suede velvet, broche and metal tissues.

Many of the smart suits are made of rep, serge, velour-surfaced summer materials, peau de suede and serge duvetyne.

The pretty, old fashion of wearing mixed coloring has returned, and one sees four or five colors combined in one costume.

The new gulmpes have high-flaring boned collars of net or mull. They have little vests trimmed with crocheted buttons.

There is a new fabric called rieocloth. It is semitransparent, with soft knots of yarn thrown up on a loosely woven surface.

MENU

Breakfast.

Strawberries — Cereal
Pork Chops — Corn Bread
Coffee

Luncheon.

Grilled Sardines, — Buttered Toast
Potato Salad
Jelly Tarts — Tea

Dinner.

Corned Beef and Cabbage (new)
Boiled Potatoes — Baked Corn
Cucumber and Onion Salad
Fruit Gelatine — Plain Cake
Coffee

Grilled Sardines.

Grilling is best suited to small fish. All the white fish should be rolled in flour and oil or clarified butter. Place on a grid under a very hot fire. Have grid very hot before placing fish. Sardines may be grilled as they are taken from the oil. Any of the favored fish sauces may be used.

Stewed Pears.

Take small nearly ripe pears, cutting off the blossom end, but don't pare them. Put into a saucepan with water enough to cover them, and stir until tender. Add to every quart of fruit one-half cup of sugar, and stir ten minutes; take out the pears and lay on a covered dish to keep warm; add a few whole cloves and little stick cinnamon or a little ginger to the syrup, and boil fifteen minutes; pour hot over the fruit.

Large Stewed Pears.

Take large, hard pears, pare, half and core, then cover with water and boil until tender. Then make a syrup of the water, one-half cup of sugar for every quart of pears, and boil all for twenty minutes; take out pears and add spices and boil for fifteen minutes; pour hot over pears; or, instead of sugar, and one-half pint of good molasses and spices and proceed as above.

Baked Pears.

Take half ripe pears, if large, cut in half, put them in a pan with a few whole cloves and cinnamon, pour some water and molasses in the pan; sweeten to taste. Bake until tender. Serve hot or cold, and pour the juice over them.

Stewed Peaches With Cream.

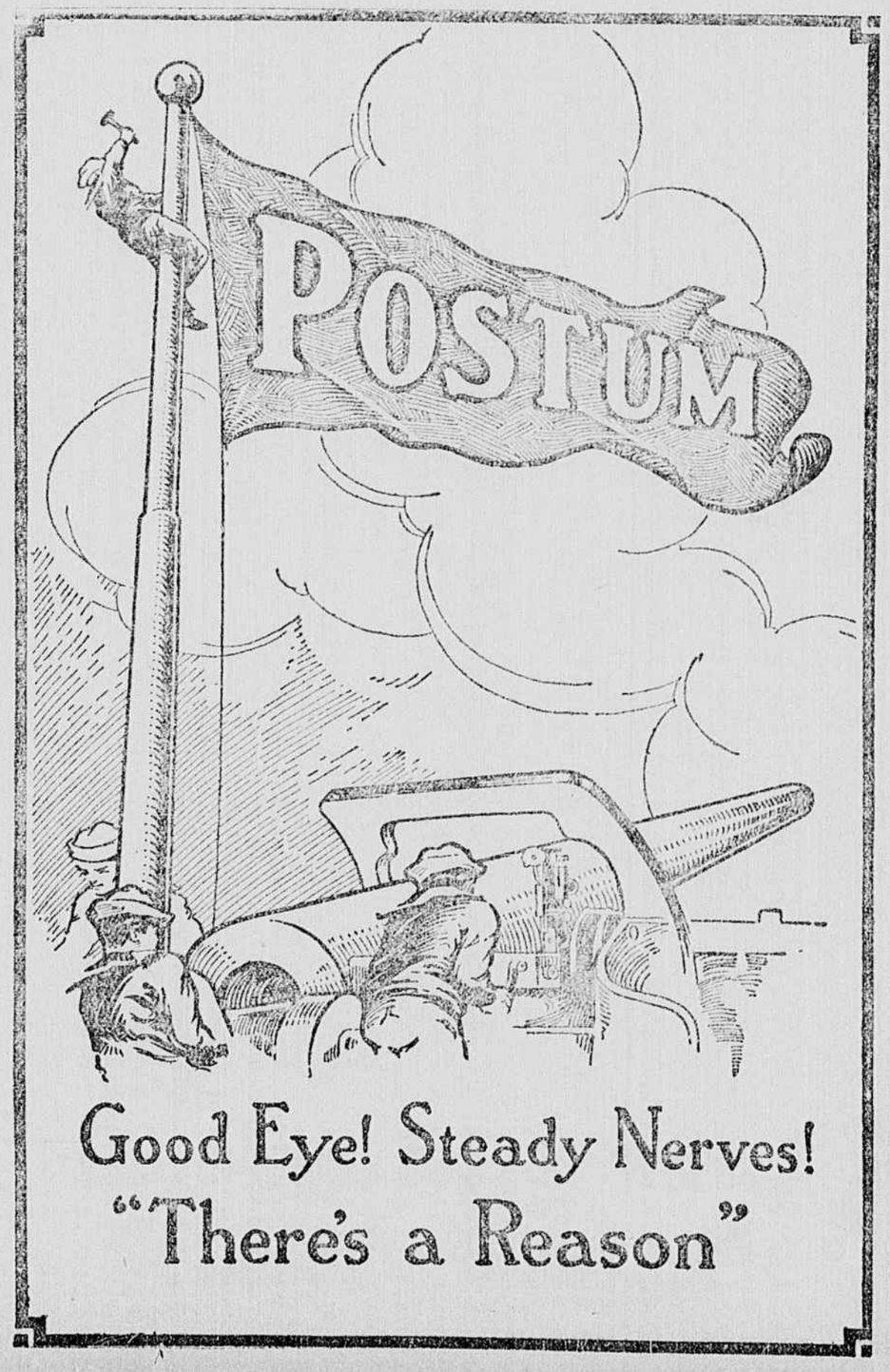
Take some cold stewed peaches, one cup of sweet cream, one egg. Sweeten the cream and add to it the well-beaten white of the egg. Put your peaches in a dish and pour the whipped cream over them. Evaporated or dried peaches do as well as fresh.

Tomato Salad.

Peel the tomatoes—get firm, round ones—hollow out the centre to form cups; fill these with either chopped celery, apples, lettuce or walnuts, mixed with mayonnaise; cover the nuts with dressing and serve on lettuce leaves; or, cut the tomatoes in slices, arrange nicely on a dish with lettuce leaves; serve with the mayonnaise, not putting it on the tomatoes in the dish.

Walnut Salad.

One cup of apples, peeled and cut in small squares, one cup of finely chopped celery, one cup of walnut meat. Mix with mayonnaise and serve on little lettuce leaves.



Good Eye! Steady Nerves!

"There's a Reason"