half of the flour: the spice should come next, then the whipped whites, stirred in alternately with the rest of the flour, the fruit and brandy last; the above quantity is for two large cakes: bake at least two hours in deep tins, lined with well buttered paper: this cake kept in a cool place will not spoil in three months: test the cakes well, and be sure they are quite done before taking them from the oven; this is a very fine cake and this recipe has been tested a great many times; for a wedding cake there is nothing like it.—MRS. EMMA THOMPSON, Winslow house, St. Paul.

Two cups of brown sugar, one cup of butter, 2 eggs, 3 tablespoonsful sour cream, milk will do, 1½ teaspoonsful of cloves, 3 of cinnamon, 1 nutmeg, 2 cups raisins chopped, flour enough to roll.—CARRIE HOLSTAD, Hudson, Wis.

One pound butter, 1 pound brown sugar, 1 pound flour, 2 pounds raisins, 1 pound currants, 6 eggs, 2 nutmegs, 1 cup milk, 1 cup brandy, 2 tablespoons allspice, 2 tablespoons cinnamon, 2 tablespoons cloves, 1 tablespoon mace, 2 tablespoons baking powder.—M. E. D., 608 West Seventh street, St. Paul.

One cup of lard, 1½ cups of sugar, 3 eggs, 1 cup of raisins, chopped fine, 6 tablespoons of sweet milk, 1 tablespoon of soda, ½ teaspoon each of cinnamon, nutmeg and cloves; mix soft.—MRS. HENRY VAN CAMPEN, Cannon River Falls, Minn.

One pound powdered white sugar, three quarters of a pound of butter, one pound of flour, sifted, twelve eggs, two pounds of raisins, stewed and part of them chopped, two pounds of currants, carefully cleaned, half a pound of citron cut in strips, a quarter of an ounce each of cinnamon, nutmegs and cloves mixed, one wine glass of wine and one of brandy. Rub the butter and sugar together, add three yelks of the eggs, part of the flour an spices and the whites of the eggs, well beaten, the remainder of the flour and the wine and brandy. Mix all thoroughly together. Cover the sides of two square tin pans with white paper, well buttered, pour the mixture in, adding the fruit, first dredging it with flour and bake four hours.—CATHERINE E. BEECHER, 689 Ravine st., St. Paul.

Two pounds of raisins, 2 pounds of currants, 1 pound butter, 8 eggs, well beaten, 1 wine glassful of wine, 1 cup of sweet milk, 2 teaspoonfuls each of cinnamon, cloves and allspice, flour enough to make quite stiff; flavor to taste.—MRS. E. S. PITMAN, Stillwater, Minn.

Make a cake of 1 quart of flour, 1 quart of sugar, 1 cup molasses, 1 pound butter and 12 eggs; first beat the yelks and sugar together, then add the flour and butter beaten to a cream, and lastly, mix in lightly the whites of eggs beaten to a high froth, then have 3 pounds raisins stoned and chopped fine, 2 pounds currants, well washed and dried, 1 pound of citron cut in fine strips, nutmeg ½ oz., cinnamon, cloves and allspice each 1 tablespoonful, ½ pint brandy, sift 1 pint flour over the raisins and currants and stir well into the cake; line tins with buttered paper and bake in a moderate oven 2 hours.—MRS. A. A. CASLER, 366 East Fifth street, Winona, Minn.

Three eggs, 1 cup of sugar, ½ cup of butter, ½ cup of milk, sweet, 2 teaspoonfulls of baking powder; bake in layers as for jelly cake; take the whites of 2 eggs, beat to a stiff froth then thicken with pulverized sugar to the consistency of cream, spread on the cake a thick layer of this then sprinkle cocoanut on, and so on until you use up the cake; ice the top; this makes one large cake and is excellent.—MISS LAURA HALING, Read's Landing, Minn.

One cup of butter, 3½ cups of brown sugar, 1 cup milk, 4 cups flour, 3 eggs, 2 teaspoonfuls baking powder, nutmeg, raisins, citron, cinnamon to your liking.—MRS. ED N. LEIBY, Ellendale, Dak.

One pound butter, 2 pounds sugar, 3 pounds raisins, 1 pound currants, 1 pound citron, 1 cup molasses, ¼ ounce cinnamon, ¼ ounce cloves, ¼ ounce mace, 5 eggs, 1 teaspoon soda, little oil lemon or peel chopped; mix one-half the flour with the fruit; beat the sugar, eggs and butter till very light; 1 gill of wine, 1 gill brandy. This cake will keep twenty years.—MRS. FRANK I. MURRAY, Rochester, Minn.

Ten eggs, ¾ of a pound of butter, 3 coffee cups brown sugar, 2 cups molasses, 2 pounds raisins, 2 pounds currants, 1 pound citron, 1½ pounds figs, 1 wine glass of brandy, 1 orange, grate the peel fine, all kinds of spices, enough flour to make stiff.—MRS. J. E. NELSON, Delano, Minn.

A nice cake, with raisins, which has the advantage over many others of keeping well for two weeks, at least, is made as follows: One cup sugar (granulated), ½ cup good butter, 3 eggs, ½ cup sweet milk, 1 cup heaping full of chopped raisins, 2 teaspoonfuls baking powder, and about 2 cups of flour; flavor with nutmeg; put the butter, sugar, well-beaten eggs and milk together, then stir the raisins in; by putting them together it will prevent the raisins from falling to the bottom of the cake. Note: A cake with raisins needs a little more flour in it than one without them.—MRS. P. E. KAISER, St. Paul.

White Fruit—One cup of butter, 2 cups of sugar, ½ cup of milk, 3 cups of flour, whites of 8 eggs, 3 teaspoons of baking powder, 1 wine glass of brandy, ¼ pound of citron, ½ pound of blanched almonds, ¼ pound of cocoanut, slice citron very thin; chop almonds and roll all the fruit in flour before putting into the batter; will make 2 loaves.—ROSE M. BOYDEN, Hudson, Wis.

One cup of butter, 2 cups of sugar, 1 cup sweet milk (small), 1 grated cocoanut, 1 pound blanched almond (cut fine), 1 pound citron (cut fine), whites of 5 eggs, 3½ cups sifted flour, 2 heaping teaspoons baking powder; flour the fruit, adding it last.—MRS. M. D. TOOF, 932 Beech street, St. Paul.

French Roll—One pound of sugar, 1 pound of flour, ¾ pound of sweet butter, 1 pound of stoned raisins, 1 wine glass of brandy, 8 eggs, the piece of one lemon, also the yellow part of the rind grated; stir butter and sugar together; add yelks well beaten, then the flour, and then the raisins: white of eggs last.—MRS. A. N. GILMAN, St. Paul.

Boston—1 pound sugar, 1 pound flour, ½ pound butter, 1 pint sour cream, 5 eggs, 1 teaspoonful of soda in the cream; bake in two hours.

Corn Starch—Three-fourths of a cup butter, 2 cups sugar, 1 cup sweet milk, 1 cup corn starch, 2 cups flour, 1½ teaspoons baking powder, the whites of 7 eggs.—MRS. H. W. B. SOUTHER, Colman, Dak.

Surprise—1 egg, 1 cup sugar, ½ cup butter, 1 cup sweet milk, 1 teaspoon soda, 2 teaspoons cream tartar or 2 teaspoons baking powder; flavor with lemon and use sufficient sifted flour.—MISS BERTHA M. SCHMIDT, Northfield, Minn.

Minnie's—Two cups of sugar, ⅔ cups of butter, 3 cups of flour, 1 cup of sweet milk, 3 eggs, beaten separately, 1 teaspoon of cream of tartar, ½ teaspoon soda or 1½ of baking powder; flavor to taste; this can be divided in two cakes, and 2 cups of raisins cut in 2 or 3 pieces, and added to one part, this part being flavored with lemon; in this way you have two nice cakes with very little trouble.—MRS. A. N. GILMAN, St. Paul.

Bride's—Whites 14 eggs, 3 cups powdered sugar, 1 cup butter, 1 cup milk, 5 cups flour, 1 teaspoonful cream tartar, ½ not quite full soda; flavor with peach or almond.—MRS. E. J. RONEY, P. O. box 585, Stillwater, Minn.

Delicate—Whites 4 eggs, 1 cup milk, ½ cup butter, 2 cups sugar, 1½ cups flour, 1 cup corn starch, 1 heaping teaspoonful baking powder, 1 teaspoonful orange flour.—CLARA CHAMBERLIN, Garden City, Minn.

Whites of 12 eggs, 3 teacups of sugar, 1 cup of butter, 5 cups of sugar, 1 cup of milk, 1 teaspoon soda, 2 cream tartar. Ice Cream Frosting—Two cups of sugar, 1 cup of boiling water; boil until clear, take off, whip in whites of 2 eggs, 1½ teaspoons of citric acid.—MRS. J. N. AHL, Stillwater, Minn.

The whites of 4 eggs well beaten, 1 cup of white sugar, ½ cup of butter ½ cup of sweet milk, 2 cups flour, 1 teaspoon cream tartar, ½ teaspoon of soda.—MRS. J. S. COLOMY, Springfield, Minn.

One cup sugar and ½ cup of butter beaten to a cream, 1 cup sweet milk, 2 cups finely-sifted flour, 1 heaping teaspoon baking powder, whites of 3 eggs beaten very stiff; flavor with vanilla or rose.—MISS EMMA ARNOLD, Ellendale, Dak.

Whites of 12 eggs, 3 cups of sugar, 5 cups of flour, 1 cup of sweet milk, 1 cup of butter, 2 heaping teaspoons baking powder; flavor to taste. One-half makes an ordinary-sized cake. Bake in layers, with lemon frosting.—M. J. SHATTUCK, Faribault, Minn.

Variegated, White Part—One cup of sugar, ½ cup of butter, ½ cup of milk, 2 teaspoons of baking powder, whites of 4 eggs, 2 cups and 1 tablespoonful of flour; take half of the above and color with fruit coloring. Yellow Part—One cup of sugar, ½ cup of butter, ½ cup of milk, 2 teaspoons of baking powder, yelks of 4 eggs, 2 cups and 1 teaspoonful of flour; take half of the above, put in 1 cup of raisins, spice and 2 spoons of molasses; bake in a deep tin; first pour in fruit part, then yellow, then pink, then white.—MISS JENNIE PRATT, Lakeland, Minn.

White Mountain—One cup sugar 1½ cup butter, 1½ cup sweet milk, 1½ cup corn starch, 1 cup flour, whites of 6 eggs, a little vanilla, 2 teaspoons baking powder; bake in layers. Frosting—Whites of 5 eggs, 20 tablespoons sifted sugar beaten very light, a little vanilla; spread between layers and outside of cake.—EFFIE G. BROWNE, Sheldon, Io.

Two cups of white sugar, 3 cups of flour, 1 cup of butter, ½ cup sweet milk, 1 teaspoonful cream tartar, ¾ teaspoon of soda and the whites of 8 eggs, flavor with lemon, bake in round pie tins and spread frosting between.—MRS. M. M. HYLAND, 525 Grant street.

The whites of 6 eggs beaten to a stiff froth, ⅔ cup butter, 1 cup sweet milk, 1½ cups sugar, 2 heaping teaspoons baking powder, 1 cup corn starch, 3 cups of flour; season to suit the taste. This will make two good-sized cakes.—MRS. J. B. SHERMAN, Litchfield, Minn.

One cup sour cream, 1 teaspoon soda, 1 cup granulated sugar, one teaspoon ground allspice, 2 well-beaten eggs, Stir cream and soda to froth, add eggs allspice, sugar and flour enough to make a dough as soft as can be handled; fry in hot lard.—BABE HUNT, Mankato, Minn.

Splendid—Four eggs well beaten, 2 cups of sugar, 2 teaspoonsful of baking powder and ¾ cup of boiling water; is very thin, but makes a delicious and wholesome cake.—ALICE L. DAVIS, Le Sueur Center, Minn.

Rolled Jelly—One cup of sugar, 1 tablespoonful of butter, 1½ cups of flour, ⅔ cup of milk, 1 egg, 2 teaspoonsful of baking powder sifted with the flour; bake in a large sheet, and when done spread on the jelly and cut the sheet into strips 3 or 4 inches wide and roll up. If instead of jelly a sauce is made and spread between the layers of the cake, it may be eaten as cream pie, and furnish a very nice and easily prepared desert. For the sauce beat together 1 egg, 1 teaspoonful corn starch, 1 tablespoonful of flour and 2 of sugar; stir it into ½ pint of milk and boil until it forms a good custard, remove from the fire and flavor with vanilla.—MISS A. E. SITZE, 314 Nicollet avenue, Minneapolis.

Three eggs well beaten, 1 cup of sugar, 1 cup of flour, 3 tablespoons of boiling water, 1 teaspoon baking powder; the boiling water is mixed with eggs and sugar before the flour; roll while hot.—MRS. R. J. DODDS, Drummond, Wis.

One-half a cup of sugar, 4 tablespoonfuls of cold water, the yelks of 4 eggs, 1 cup of flour, with 1 teaspoonful of baking powder; beat well together, then add the whites of the 4 eggs, beaten to a stiff foam; bake in a large sheet; as soon as done spread with jelly and roll.—AMANDA BUTLER, 538 Menomonee street, West Eau Claire, Wis.

One cup of fine white sugar, 2 eggs, 3 tablespoons milk, 1 cup flour, teaspoon baking powder and 1 teaspoon lemon. Mix all together as quickly as possible and bake in a dripping pan; when done turn out, spread jelly on the bottom of the cake and roll up.—MRS. P. M. CASADY, Rock Rapids, Iowa.

Four eggs beaten light, 1 cup of sugar, 1 cup flour, 1½ teaspoonfuls baking powder, a little salt; bake in long tins, spread with jelly and roll up immediately.—MRS. H. W. B. SOUTHER, Colman, Dak.

Sponge Jelly—One cup sugar, 1 cup flour, 3 eggs, 1 tablespoonful milk, 1 teaspoonful baking powder mixed in the flour; bake in thin sheets; when cool spread jelly and roll it.—MRS. G. W. CROBERGER, Como shops, St. Paul.

Lemon Jelly—One and one-half cups sugar, ½ cup butter, beat to a cream, ½ cup milk, 2½ cups flour, 2 teaspoonsful baking powder, 3 eggs, well beaten; bake in sheets or in jelly tins. The Jelly—One cup of sugar, 1 egg; grate the yellow rind and use with the juice of 1 lemon, 1 tablespoonful of water, 1 teaspoonful of flour; place the dish in a kettle of boiling water and let it thicken; when cool spread between the cakes.—MISS JULIA BODLEY, 577 Decatur street, St. Paul.

Vanilla—One cup white sugar, ½ cup butter, ⅜ cup sweet milk, 1 teaspoonful of baking powder, 2½ cups of flour; bake in jelly tins. Filling: One cup sugar, 6 tablespoonfuls of vanilla; boil sugar and milk together until it thickens, add vanilla, and when cool spread as jelly between layers.—MRS. M. L. WILCOX, Sunrise City, Minn.

My Favorite—One cup butter, 2 of pulverized sugar, 1 of sweet milk, 3 of flour, ½ cup cornstarch, 4 eggs, 2 teaspoons baking powder, 2 of lemon extract. This is an excellent cake and has been favorably tested.—MISS ANNIE HANLEY, 432 University avenue, Minneapolis.

Walnut—The whites of 5 eggs, with 1½ cups of powdered sugar beaten together, 1 cup of butter, with a teaspoonful of sugar beaten to a cream, 1 pound of chopped walnuts, ½ cup of milk, 2 teaspoonsful of baking powder and 2½ cups of flour.—MRS. L. SEIBERT, 218 East Seventh street, St. Paul.

Coffee—One cup sugar, 1 cup butter, 1 cup strong coffee, 1 cup molasses, 1 egg, 1 teaspoon soda, 1 teaspoon ground cloves, 1 tablespoon ground cinnamon, ½ pound each of raisins and currants, 4 cup of flour; to be frosted with any good boiled frosting. MRS. NEIL MCCALLUM, Muskoda, Minn.

One cup of brown sugar, ½ of a cup butter, ½ cup molasses, ½ cup strong coffee, 2 eggs, ½ teaspoon saleratus, 1 of cinnamon, one of cloves, half a grated nutmeg, 1 cup raisins, 2 cups flour.—MRS. F. R. ROSS, Rusk, Wis.

Five cups of flour, 1 cup of butter, 1 cup strong coffee, 1 cup molasses, 1 cup sugar, 1 cup rasins, 1 teaspoon soda, 1 teaspoon each cloves and cinnamon, 3 eggs (good without eggs).—MRS. M. O. SEEVEST, South Stillwater, Minn.

One cup of brown sugar, 1 cup of molasses, ½ cup butter and ½ cup lard, 1 cup raisins, 1 cup currants, 1 teaspoonful cinnamon, 1 teaspoonful cloves, 1 teaspoonful alspice, flour enough to make a thick batter; bake 1¼ hours in a slow oven.—MRS. ALICE PHELPS, Redwood Falls, Minn.

One cup of sugar, 1 cup of butter, 1 cup of molasses, 1 cup of strong coffee, 2 cups of raisins, 4 cups of flour, 3 eggs, 3 teaspoons baking powder 2 teaspoons cloves, 2 teaspoons cinnamon, 1 nutmeg.—MRS. M. G. BROWN, 229 Western avenue, St. Paul, Minn.

Two cups of sugar, 1 cup of butter, 3 eggs, 3 teaspoonsful of baking powder, 1 cup of sweet milk, flour to roll out; roll thin, sprinkle with cinnamon; fold together, cut into slices and bake in a hot oven after dipping slices in white sugar.—HILDA JOHNSON, Taylor's Falls, Chisago county, Minn.

One cup brown of sugar, 1 cup of molasses, ½ cup butter, 1 cup strong coffee, 1 egg or yelks of 2, 4 even cups flour, heaping teaspoon soda in flour, tablespoon cinnamon, teaspoon cloves, 1 cup raisins; soften butter; beat with the sugar; add the egg, spices, molasses, and coffee, then the flour and lastly the raisins, sprinkled with a little flour; bake one hour in moderate oven, or make in two small loaves, which will bake in a short time.—MRS. MARY R. WILCOX, 513 Grand avenue, St. Paul.

Soda—One pound of flour, ¼ pound of moist sugar, 6 ounces of butter, ½ pound of currants, ½ pint of milk, 3 eggs, 1 teaspoonful of soda; time to bake, 1½ hours.—MRS. C. F. VAN MAANEN, 486 Iglehart street, St. Paul.

To Prepare Citron for Cakes—Pare, take out the seeds, cut into small bits, cook in water until you can run a straw through the pieces: prepare a nice syrup of white sugar; when the citron is tender skim it out, letting it drain, and put in the syrup; cook until transparent, then skim out, spread on plates and sprinkle with powdered sugar and dry.—MRS. J. H. HOUSTON, New Auburn, Minn.

ABOUT WOMEN

I MET the wife of a Western Congressman in the Corcoran gallery here yesterday. While she does not by any means represent a type of Washington women she yet combines so many traits that are found among them that she is in a certain sense representative. She seems to be in a sort of transition state in every particular, not only as to mental characteristics, but even in her attire and manner. She had on a bonnet that reached the furthest extreme of fashion, a pair of thick-soled and awkward boots that could only have been made by a back-country cobbler, and her attire was an indescribably odd collection of various styles and fashions. Immediately beneath the new-fashioned bonnet she had an old-fashioned bang. Her eyes were bright, her color perfect, and she talked with an enjoyment of one who was under a perpetual spell of excitement. In summing up her attire, I should place it somewhat as follows: Shoes, Keokuk; bonnet, Paris; cloth jacket, London; gown, Washington; massive gold chain, Chicago; parasol, New York; girdle, Vienna; accent, London, Iowa, Paris, Illinois, New York, New England, Germany, South Carolina and Ireland. That these warring elements will shortly involve a dashing and representative American woman is the result to be looked for.—Washington Letter in San Francisco Bee.

TWINS IN SOCIETY.

Fears Lest a Change in Purses May Cause a Revolution in Visiting Cards.

THE latest fad in purses has awakened some apprehension about the immediate future of visiting cards. The awful possibility that a fashionable pasteboard may lengthen, like porte-monaies, until it achieves ten or twelve inches, is not a wild suggestion, for there has always been an affinity between card cases and purses—something like a society friendship, which induces one girl to exert herself to live to any triumph of style achieved by the other.

Except when purses have been limp, soft, shapeless affairs of knitted silk, the tendency of contemporary card-cases has usually been more or less imitative of them, and vice versa. Card-cases and purses en suite, as it were, of tortoise shell or ivory or silver or mother-of-pearl were once considered very chic wedding gifts, and they were made as closely alike as the exigences of their purpose allowed. They have been usually sympathetic in the matter of dimensions, too, and small purses have commonly presupposed small card-cases and diminutive cards.

Sometimes the purse takes the first step in advance and sometimes the cards. This time it has been the purse, and the step has been apparently taken with seven-league boots. The spectacle of a pretty, tailor-made girl, with an enormously long-handled parasol under one arm, blushingly chasing a 10-cent piece along one of the ten-inch compartments of her porte-monaie, while a conductor looks on with profanity in his eye, has all at once become a common sight.

If the card-cases follow suit, butlers will have to be equipped with salvers as long as fish-platters to present to the fashionable visitor at the door, and there will be a reformation of card tables for the reception room. Pockets will have to be elongated or the practice of carrying a card-case there must be discontinued. On the other hand, there will be advantage in the elongation for the mothers of many unmarried daughters. Mrs. Smith may lead a long procession of the Misses Gladys, Ethel, Gwendolyn, Enid and Dorothy Smith across the card without crowding the address or the "at home" day in the least.

The thing may never happen, but it is not unlikely, nevertheless. If it does the cards will furnish a notable addition to the collections of those who accumulate cards as boys collect postage stamps. It will dominate the tiny pasteboards, engraved in small flourishing script, which were once the proper thing; and the square cards, the slant-edged cards, the bevel-edged cards, the tinted, arsenic-marbled, shiny, ribbed, rough and gilt-edged cards in the collection will all go to the bottom of the pack. The only ones to rival them in curiosity will be examples of the taste of the eighteenth century, when visiting cards as gay as Christmas cards were sported by fashionable people. Great artists drew the designs, and the names of countesses and duchesses appeared, surrounded by little loves disporting among flowers; or under gracefully grouped allegorical figures, or over pretty landscapes, or in the midst of elaborate arabesque borders; or were disposed in more eccentric fashion still. Beaux vied with belles in the originality and significance of the designs, and the cards were more like souvenirs than simple announcements.

The carte de visite, where a small photograph of the owner of the name beamed from one corner, was another of the eccentric fashions in cards which has gone the way of all styles. Each fancy had something to recommend it, but it is natural that we should think ours, which is so simple that it is a negation of almost everything once thought desirable in that line, the most refined and tasteful.

A VASSAR SPREE.

A College Spread, Accompanied by Wild Maidenly Hilarity.

Lippincotts'.

DEARER to the hearts of all college students than all public occasions of social life are the cozy private spreads. Only a college girl knows the meaning of a college spread. It is a proof of the depravity of human nature that no spread is perfect unless held after 10 o'clock, when in the midst of the hilarity each feels the influence of a prospective summons from her corridor teacher to receive a sermon on the value of law and order. Try to imagine yourself an unseen spectator at a mysterious midnight spread. You see a large room all ablaze with light, but with blinds shut and curtains drawn, and a gossamer waterproof draped carefully over the transom, lest the rays should annoy some outsider. Within is a medley. Books are out of the way for once, and the table is covered with a miscellaneous collection of plates, saucers, glasses, a cup or two, a few spoons, rarely a knife and fork. Among these are scattered a loaf of bread, a bag of crackers, pots of deviled ham and jelly, a bottle of olives, a pitcher of milk and another of oysters. Half a dozen girls are in the room, one of them anxiously inspecting the water in a tin basin that she is carefully holding over the flame of a drop-light. The rest are scattered about the room in attitudes more or less graceful. The bed, the chairs, and the rugs on the floor are equally patronized. All the girls are making frantic endeavors to involve a theory as to the making of oyster soup, and as the theories gradually take a definite shape they are hurled at the martyr of the tin basin.

"You must heat the water first, then the milk, and put in the oysters just before it is done," remarks one sage cook from the depths of an easy chair.

"No you don't. You don't want any water—just milk and oysters boiled together," says No. 2, coiled like a kitten on a rug.

"You must heat the oysters separately," calls the grave, oratorical voice from among the pillows.

"Girls," says the martyr, looking around with an heroic air, "you don't one of you know the first thing about it. I'm making this soup, and if you don't like it when it's done, you can come and make some yourselves. Just at the present I have the floor."

BOUDOIR AND LAWN.

A Plain Silk Night Dress—Novel Tennis Suiting—Fresh Fashions.

PINK silk night dresses, trimmed with a profusion of plac vallace and made in Greek fashion, are among the newest importations.

Many of the new feather fans have a tiny opening in the center, where a very small powder puff is concealed. On the opposite side is placed a little mirror, so that a belle given a few moments in some corner of the ball-room can easily renew her beauty, which dancing and the heat may have marred.

Grass-green silk hose are shown among recent importations. They are not pretty, but odd, and will therefore find many purchasers.

A necklace and bracelets made of sweet peas, violets, pansies or other small flowers is considered a pretty addition to a ball toilet. The flowers must be natural ones to hold their charm. Sometimes, however, artificial ones are worn, scented like the natural blossom. These are fastened with velvet ribbons of the same color.

A pretty fancy at Parisian garden parties is to twine ivy, eglantine and other vines about the hat and drapery of the dress. This fashion promises to find favor at Newport this year.

Jewelled pins, made to imitate flowers, are worn almost exclusively as lace pins. They are made in pansies, daisies, violets, lilies and other small blossoms. One of the newest designs is a heliotrope cluster of amethysts, with a diamond dewdrop in the center of each stray blossom, and an enamel lady bug on the branch. Another design is a morning glory of enamel, sprinkled with diamond dewdrops.

Natural flowers are only worn in the daytime on the corsage, and are then placed at the belt; in the evening they are always carried as a bouquet.

Slippers of fine undressed kid, with the monogram hand-embroidered on the outside, are the latest fancy.

White sailor hats trimmed with white ribbons are worn with both morning and afternoon toilets.

The newest tennis suiting is white serge flannel spotted with black and yellow racquets and balls, with a border about the skirt and blouse of a similated net in crimson. A crimson cap, black stockings, and a yellow belt are worn with it.

A cluster of natural rosebuds is worn fastened on the fashionable parasol of net or lace. Jacque buds are generally preferred for black lace and pink ones or Marechal Niel for white and cream.

Many ladies of fashion are reviving the old way of wearing fine lawn and lace undersleeves with flowing dress sleeves. Many of the new black silk and lace dresses are made with them. The undersleeves fasten at the wrist and are generally made full. The fashion is a pretty one, especially for elderly ladies.

SCHEMES FOR WOMEN.

How the Social Line May Be Demolished by Any Woman Who Has Nerve.

Chicago Herald.

"WOMEN are imitative, not creative," said one of our nation's successful men. And in the argument excited some one spoke of the men dressmakers and men milliners, whose mandates the majority of us follow without demur, and demanded why we did not seize and keep this scepter in our own hands. Why do we not? We are constantly seeking for ways and means to gain a competence, while about us men are playing upon our fancies and building up fortunes for themselves in every field where inborn tastes and the drill of lives should have made us the masters. I admit there are countless women who ply the needle "in and out, in and out," to earn their daily bread, and that the living so gained is more often than not a scanty one, but this is not the lucrative part of the whole. To create the design, not to create from the design; to plan that a thousand swift fingers may fly in the execution of our "well-laid schemes," is a lesson women would do well to learn, for in such ability, executive ability men call it, when they rule the world—lies success.

Why should we accept Knox or Victor Jay, Redfern or Worth, as the lawgivers for our attire? They are stealing from us hourly, because they are willing to make their fortunes at the expense of gentility, while a false pride holds back womankind from the battle. Why should a woman who is face to face with the bitter question, "What shall I eat and drink and wherewithal shall I be clothed?" fear to lose her standing in the social problem called society by being a leading dressmaker or milliner more than she who for much the same reasons seizes her pen and writes "fashion articles."

I heard a wealthy, beautiful and charming woman say once: "Were I suddenly to meet with reverses of fortune and find myself the only breadwinner for my little family, I should be a dressmaker. I could not earn enough for us all as a clerk or a cook, but I have been trained in the art of being well dressed all my life. I know exactly what should be worn and what should not, know it thoroughly, and though I love my friends, they are not worth keeping at the sacrifice of my family's comfort." Though I wish her well individually, it is to be regretted that, for the benefit of women and women's work, she has not been obliged to make her words good, for such was her standing that she could not have failed to elevate her position, and that might have given courage to her sisters to emulate her example.

Women are naturally more tasteful than men, and should guide and direct as well as display the vagaries of fashion. When "by one fell swoop" they rule men from this place they have long usurped the shekels that constantly pass from woman's purse to man's banking account will enrich some of ourselves. The feeling about such business—for it is legitimately such as any other calling—is akin to that false shame which keeps so many women from availing themselves of the comfortable homes and livelihoods offered in domestic service, and yet there is no reason why they should be on the same plane, for we certainly see a sharp distinction made in the social relations of a man servant and a merchant tailor. Dressmaking and millinery have nothing in themselves, nor in the conducting of such business, as is connected with them, that prevents true geniality; on the contrary a large business, well conducted, is in itself an educator—bringing the business woman in daily, nay, hourly contact with the best informed and cultivated women of the land. A large business soon required a trip to Paris and London, not only for the styles, but for the name of getting the styles direct from the accepted source. The first trip—if successful, as it can always be made—establishes a desirable precedent, and the habit is soon formed of semi-annual voyages across the Atlantic, and a taste for travel and the fine arts must grow, if unconsciously, while the necessity of coming oneself to bargain with the native salesmen, instead of depending on the services of a commissionaire—interpreter and buyer in one—soon spurs a sharp, shrewd woman to learn the French language. So that in the first place a fairly educated woman, who adopts the business, starts with the advantage of some knowledge of French. Her advantage of inborn and life-long cultivated taste I have mentioned before.

THE MODEL VISITOR.

The Sort of People Who Make a Success of "Calling."

Harper's Bazaar.

THERE is no doubt that the agreeable and fascinating persons who are always in request as visitors put themselves under a great deal of mental strain. It is not easy to live in other people's houses, even for a few weeks. To sleep in a new bed, to breakfast at an unusual hour, to await the hostess' pleasure (or the coachman's) as to whether you shall have your afternoon drive, to talk to the stupid member of the family, or to endure the conceit of the brilliant one, all require patience and self-control. The family dog may be a brute of which one is afraid. Every one who has paid many visits knows of the desagrements which haunt even the best-regulated families.

Perhaps for this reason colorless people are generally chosen as model guests—persons who have just enough anecdote and not too much, sufficiently good looking to please, not enough good looking to alarm jealousy—the person who has no disagreeable incumbrances to bring along, the creature made up of tact and ready adaptability. Such is the ideal visitor, the person always sought for and seldom found. For there are many opulent houses everywhere which are made sad and gloomy by the empty room and the absence of guests. It may be that to great wealth and a childless hearth the owners add a morbid and despondent temperament. Entertaining is impossible, yet they sigh for young voices, cheerful surrounding—what we call "good company." They have a model guest in their minds, and send for her. Lo! she is engaged for the whole summer to other people; if not she comes and offends at once. Such is a common experience. And yet there are many cases where the tact of the individual invited surmounts all these dangers. We never know people until we have lived in the same house with them. Of course we do not entirely know them even then. But it is an introduction; we never forget them after that. And there are other pleasures constantly recurring. Out of the nettle danger peers flower friendship. Even the family dog may even become a favorite with us, after all, so we do not give up visiting.

If a guest cannot be sure of her own good breeding, she had better stay at home; for she must talk when she would sleep, she must eat when she is not hungry, she must give a return for the hospitality she is receiving by being sympathetic, agreeable, amiable and amusing; she must show a willingness to be pleased, not an unbecoming grumpiness.

THE FASHION IN HATS.

BONNETS A LA MODE.

THE LITTLE WINDSOR.

THE ADA REHAN.

THE CROWN PRINCESS.

THE FRANCES CLEVELAND.

TAKE A HEADER WITH ME.

A Few of the Benefits to be Derived From Riding on the Bicycle.

A Charming Sport Introduced Into the United States Ten Short Years Ago.

St. Paul Full of Wheelmen, Yet There is But One Prosperous Club.

Tricycling Gradually Creeping Into Favor Among the Ladies of the Terrace City.

NOW THE summer amusements of the American people at the present time are more numerous than a few years ago, and widely different from what they used to be. Not many years since horse racing had the field to itself; then base ball came, and now there is lawn tennis, croquet and other kindred games, where scientific knowledge and the social elements are combined, and not the least of the present attractions are the bicycle "meets" held throughout this country and Europe every year. A bicycle race has all the attractions attendant upon a horse race, and does not require a pool-box to keep it alive. It has taken a place as a permanent feature of amateur athletic exhibitions, and is one of the features of college athletics. The exercise of running a wheel is unrivaled as an athletic sport; every muscle is brought into play and developed, the chest is expanded, a perfect circulation is given the blood, the legs and the arms are made stronger; in a word, the riding of the wheel gives a gentle, common sense exercise of the body inside and out. Bicycling became very popular in England a few years since, and about ten years ago, mainly through the efforts of Col. Albert A. Pope, began to be introduced into this country. Bicycle clubs were organized in all the principal cities, and in May, 1880, a great "bicycle match" was held at Newport, R. I., and the League of American Wheelmen organized. This is a great national organization of the cyclists of America, formed "to promote the general interests of cycling; to ascertain, defend and protect

THE RIGHTS OF WHEELMEN,

to encourage and facilitate touring, and to regulate the government of all amateur sports connected with the wheel. St. Paul has at the present time two organized clubs, the Alert, formed more than two years ago, and the Y. M. C. A. club, lately organized. Both have many excellent and enthusiastic cyclists. J. J. Parker is president and C. A. Johnston secretary and treasurer of the Alert. Until a few weeks ago this club had regular weekly runs to White Bear, Fort Snelling, Minneapolis, Minnetonka, etc. But lately the club has lost a number of her best riders, some having left the city and others changed their business, so that it is impossible for them to attend the regular runs. The old members, however, intend to start in anew, stir up the lagging ones, get in a lot of new members, and make the club larger and better than ever before. Some of the best riders are the following: R. L. Dockeray, C. A. Johnston, B. E. Metcalf, C. B. Parker, W. M. Burnley, L. C. Kittson, M. L. Baldy, T. H. Merriam, Harry Lockwood, L. E. Wood and C. M. Wheeler.

The second of these clubs, the Y. M. C. A., was organized about two months ago and is full of energy and enthusiasm. About twenty active members are now on the lists and new members are being added. A "run" is taken every Thursday evening and usually an additional evening each week is devoted to a drill. The uniform of the club consists of blue shirts, gray pants, blue stockings and black caps. The club is officered as follows: Captain, R. L. Weston; first lieutenat, H. W. Burroughs; second lieutenant, J. Porter; secretary and treasurer, J. P. Moore; bugler, B. C. Wade. The following is a list of

THE CLUB MEMBERSHIP:

R. L. Weston, J. W. Haller, B. C. Wade, H. W. Burroughs, E. L. Bierce, W. O. Wolsen, E. R. Dyer, R. S. Ingalls, Frank Evans, John Hammond, J. P. Moore, Fred A. Olds, J. Porter, Shep. Stone, G. A. Skinner, G. L. Trott, Wolfe, Paul R. Merrill, Ingersoll, and H. Lunt.

The club expects to have a number of lady members as soon as the "tandem" becomes more popular with the ladies of St. Paul. Some of the principal runs made by the club are to Fort Snelling, Lake Como, Merriman park and White Bear. On the Fourth of July a run will be made to Minnetonka in the morning and the return by moonlight. A "string" band which renders sweet (?) music on the moonlight runs is one of the features of the club and,

WATCHING THE BOYS GO BY.

if the testimony of the farmers in the vicinity of Lake Como is to be believed, it is one of the very first things to be braced up.

St. Paul has fully 350 'cyclists that belong to no local club, also a large number outside of the league. Each rider appears to desire to make his runs alone. An effort is being made to band together as large a number as possible of the 'cyclists in the city and have a great "meet" later on in the season. The Y. M. C. A. club especially is working with the greatest vigor and enthusiasm to increase their numbers and develop good riders. The club is the natural outgrowth of friendly intercourse on the road, and becomes a center for social meetings, where many can find society and a refuge from objectionable distrations, and would be a great thing if the 300 riders in St. Paul could be banded together into four or five great clubs, having a bicycle meet frequently. It would promote the cause of cycling and add interest to the pursuit. Tricycling, so popular in some places, does not seem to have taken a great hold on St. Paul. So far only two ladies have ventured to try cycling in this city. Both of these were more than pleased, and more are expected to follow. Last year the number of lady cyclists was very large, especially in New England. The Boston Journal says:

> The ladies of Boston are realizing that a tricycle ride is a most delightful and exhilerating pastime, and that it also combines pleasure with the best of practical, commonsense exercise, insuring health and spirits, while it is also an economical means of rapid transit.

And it is strange that the ladies of St. Paul do not take more interest in tricycling.

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Robert MaCaire, (under the assumed name of Redmond)..............Mr. W. Benn
Germenil (a wealthy farmer)..........Mr. P. M. Cooley
Dumont (an innkeeper)..........Mr. Ed. Haskell
Charles (the adopted son of Dumont)..........Mr. A. Thowal
Sergeant Loupe..........Mr. R. Martin
Pierre (head waiter)..........Mr. J. C. Blocker
Marie..........Miss M. Clifford

And Miss Addie Phillips as Clementina.

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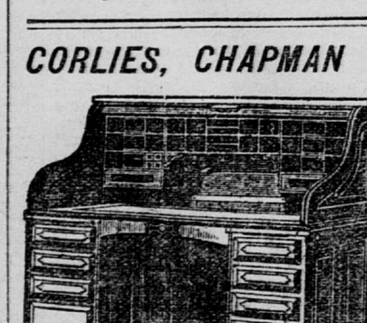

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