

Ways of Women

Blue Monday.
Look a-here, Mary Ann,
You stop your complainin';
I know it's a-rainin'
As hard as it can.
But what are you gainin'?
Is't th' Lord you are trainin'?
Well—he ain't explainin'
His reasons to Man!

Look a-here, Emmy Lou,
I know it's Monday,
But in six days comes Sunday,
So quit bein' blue!
You'd think by the whinin'
There warn't no bright linin'.
Wasn't yesterday shinin'?
Ain't Zeb courtin' you?

Life's chock full o' Sundays
To make up for Mondays!
Emmy Lou—Mary Ann,
Jes' you smile while you can!
—Jean Dwight Franklin, in Harper's.

The Unpopular Woman.
Who is she? Why is she unpopular?
Is she to blame, or is she the object
of a diabolical conspiracy to shut her
out from the enjoyment of a circle of
friends?

Did you ever notice how quickly,
easily and amusingly she tears a new
acquaintance to tatters, or with what
gusto she rolls under her tongue a
choice morsel of unpleasant gossip
about an acquaintance of longer stand-
ing? Did you mark her intuitive ap-
preciation of small faults and little
vanities, and her unmistakable delight
in magnifying them or holding them
up to ridicule?

Then you know she has not one
friend, because those who might be
friends are afraid. They see she is
sharp and cruel. They have heard her
keen satire, her sarcastic jibes.

This type of woman always gives
you the uncomfortable feeling that the
moment you leave her she is going to
make merry at your expense. For
that reason you never quite gave her
your confidence. The longer she per-
sists in her bad habit the less likely
she is to ever reform, and unless she
reforms she cannot expect to win
friends.

The old proverb warns us not to
speak ill of the dead. Common sense
protests against speaking ill of the
living. And herein is the true ex-
planation of the unpopular woman.—
Chicago Journal.

Home Remedies.
For soft corns, bathe the foot and
place a bit of absorbent cotton, which
has been dipped in sweet oil, between
the toes night and morning.

To remove warts—apply oil of cin-
namon three times daily. Five cents'
worth will be sufficient.

When a patient is suffering from
fever and the tongue becomes coated,
wash with glycerine. One application
will make the tongue clean.

A good poultice for an abscess is to
boil or braise a white turnip, mash and
mix with two tablespoonfuls of un-
salted lard and five drops of laudanum.
This poultice, made according to direc-
tions, will break an abscess when all
other remedies fail.

Copper Colored Satin.



A stunning creation of rich copper
colored satin, with sleeves, yoke border
and band across front of heavy lace
dyed to match. On either side there
is a slash of black satin, starting from
shoulder and extending to hem of

skirt, passing under the lace bands just
below knee depth. The tucker and
stock are finely plaited cream silk
mousseline. The turban is baby cara-
cul with a wreath of velvet roses in
same shade as satin, with natural fgl-
age.

What Is Tuberculosis

It is the ever present scourge of
the human race. It is called consump-
tion when the lungs are affected.
Taken in all its forms, it is the cause
of one-seventh of all deaths. The
germs of the disease are most often
carried in the sputum of a consump-
tive and are usually distributed in the
form of fine dust that is blown about
by the air.

But consumption is a preventable
disease. The germs are killed by sun-
light and fresh air. In damp, dark
places they will live indefinitely. Peo-
ple who live in overcrowded and badly
ventilated rooms are especially li-
able to contract the disease.

To Remove Pencil Marks.

Pencil marks can sometimes be re-
moved from white paint by gently
rubbing them with bread crumbs in the
direction of their course (not across)
or by rubbing with a slice of lemon or
raw potato. In more obstinate cases
all traces can be removed with a soft
piece of linen moistened with pure tur-
pentine, or benzine, taking care to
wipe it off quickly with a dry rag af-
terward. The polish can be restored
to the surface by lightly rubbing with
a soft rag dipped in a very little lin-
seed oil, or by just polishing with

morning on rising before an open win-
dow or in a well-ventilated room will
have a marked effect. Try this for a
week at least and note the results.

ABOUT THE BABY



Baby's Weight.

A 1-year-old baby should weigh 20½
pounds.

If healthy, the gain should be just
6 pounds the next year.

At 3 the weight should be 31 pounds,
and at 4 35 pounds.

The normal baby will weigh 41
pounds at 5, and 45 pounds at the age
of 6 years.

During the next four years—up to
10—the weight should be 49½, 54½,
60 and 66½ pounds.

If baby has kept close to his aver-
age the chances for continued good
health are bright.

Hickory Oil for Boys.

An exchange gives this as the result
of interviewing thirty business men
and thirty loafers: The thirty busi-
ness men had all been flogged freely by
their parents when they were boys,
while out of the thirty loafers twenty-
seven had been "mamma's darlings"
and the other three had been raised
by their grandmothers.

Cushion Covers.

Burlap and craftsman's canvas are
much used for cushion covers, and

CHARMING DINNER GOWN



This stunning frock is adapted from
the Directoire modes, with the high-
waisted skirt of the Empire and the
fichu-like drapery of another time
charmingly merged into one. It is of
pale blue satin, veiled with gray chif-
fon. The upper part of the bodice
and the sleeves under the chiffon are

of white lace, a ruffling of which ap-
pears at the elbow. The embroidery
which encircles the corsage and bor-
ders the tunic-like overskirt is of pale
blue and silver. The hat for this cos-
tume is of dull blue panne velvet, with
marabout to match and a pale gray
algerette caught with a huge white
stone.

a little whitening. If the pencil has left
indentation marks they can be got out
by laying a piece of felt that has been
wringed out of water over the place,
then pressing a very hot iron over the
felt.

Fringed Ruching Again.

Some of us remember the fringed
silk ruching which trimmed our moth-
ers' gowns and mantles nearly a score
of years ago. Those ruches were made
of stiff silk, raveled out at the edges
and plaited into a full ruche. Now
the raveled ruche comes back, intro-
duced by Douillard, a Paris dressmak-
er, and the frock on which the ruche
is used is called appropriately a
"polonaise."

Value of Proper Breathing.

It is now generally conceded that
people who breathe deeply and so use
their lungs to the fullest capacity sel-
dom become the victims of consump-
tion. Moreover, those thus afflicted
who persistently employ the right
method recover, unless they are in the
advanced stages of this dread disease.
A few simple exercises employed every

really beautiful effects may be brought
out with very little effort. A design,
conventional or otherwise, cut from
crotone and applied with an embro-
idery stitch, will make a brave show-
ing at the expense of little time or
trouble. Another, cock feathers drawn
diagonally across the pillow and work-
ed with mercerized thread in natural
colorings. Craftsman canvas is \$1 a
yard up, fifty inches wide. Burlap is
inexpensive.

No More Children.

Dr. Walter F. Wilcox, head of the
department of statistics at Cornell
University, says that in the last fifty
years there has been a decrease of
about thirty a year in the proportion
of children to every thousand women,
and if this rate is to continue for a
century and a half more there will be
no children left.

Objections.

Alg—Myrtle, what are your objec-
tions to marrying me?
Myrtle—I have only one objec-
tion to marrying you.
Alg—I'd have to live with you.

STORIES ABOUT SEALS.

How a Young One Was Made a Pet and Afterwards Ran Away.

Some people think that a seal has no
intelligence, but a writer in Our Little
Ones tells the story of a seal which
was found by a man who was out fish-
ing, and that later proved to be quite
wise in its way. The seal was a young
one, and the man found it fast asleep
upon a dock, and gently lifted it into his
canoe. The poor thing cried to get
back into the water, but its captor
wanted it, and so he carried it home,
fed and petted it until it became quite
tame and would go about the house
like a little dog. Indeed, after a few
weeks it grew so fond of its new home
that it would not stay away from the
house more than an hour at a time.

When it was let out of doors it would
go to the rocks beside the sea—for the
family lived near the seaside—and
would slide down into the water and
dive about for a while, catching fish.
Then it would come back and climb
up on the porch and lie there and cry
to be let in. But one day he went out
to get his dinner in the sea and that
was the last ever seen of him. It was
believed that he followed the tide far
out into the ocean, and there met some
of his old playmates, who persuaded
him to stay with them.

Another story is told of a seal that
resented an intrusion and whipped a
monkey. This was a seal that belonged
to a traveling show. After feeding the
monkeys one day the keeper carelessly
left the door of their cage open and in
a minute they were out and swarming
all over the menagerie. After an hour's
hard chasing the keepers got the mon-
keys together again, all except Jocko,
who would hang by his tail and grin
just out of the keepers' reach.

At last they succeeded in cornering
him, and in desperation he leaped to
the cage over the seals, at the top of
which was the opening through which
the seals were fed. Finding his pur-
suer closely upon him, he jumped into
the cage and down upon the seals' plat-
form. The big performing seal resent-
ed the intrusion and proceeded to catch
the monkey, now thoroughly frightened,
between the huge flippers, alternately
slapping and biting him. The teeth of
the thoroughly subdued monkey did not
stop chattering for half an hour after
he had been rescued from his plight.

DOWN IN LITTLE ITALY.

Where the Artist Is Sometimes Re- warded with a Shower of Coin.

When the crowd grows particularly
enthusiastic in a little concert hall in
the heart of Little Italy, nickels and
dimes and quarters, and sometimes
larger coins will flash through the
smoke-filled air at the singers on the
carpeted platform, says the New York
correspondent of the Cincinnati Times-
Star. These white-toothed, dark-brow-
ed, vivid artists never deign to notice
the silver shower while they are sing-
ing. But at the close of a song, they
grab earnestly for these material evi-
dences of esteem. For these gifts are
the only pay they get. It sometimes
happens that the crowd doesn't loosen
up readily. In which case the prop-
rietor hands a number of his particular
friends pieces of money, and at the
end of the next song there is a riot
of "bis bis," and a hail of money on
the smug stage. The singers, of
course, return these pieces to the prop-
rietor, who does it again. But the
other night the men at one table did
not throw the money they had been
given. The singers looked toward them
expectantly, and they just grinned im-
pudently. The proprietor came down
to reason with them and they sneered
at him. And then the angered artists,
feeling that they were being deprived
of their rights, assailed the short-
change specialists, first with vocal and
later with chinaware reproaches. But
Magistrate Finn let 'em all go next
day. "Lord," said he, in a weary aside
to his court officer, "It's Oh! to be an
artist."

Would Take Chances.

Mr. Philanthropist was passing a
bakery when he observed a little girl
gazing with longing eyes at some cakes
displayed in the window. The young-
ster's wistful gaze was too much for
Mr. Philanthropist, so he took imme-
diate measures to satisfy her longing.

When she had in short order dis-
posed of a rich bit of pastry she calm-
ly asked for another.

"I should like very much to give you
another," said the kindly man, "but
I'm afraid it would make you sick."

"Get it for me anyhow," quickly re-
sponded the little girl. "I can git all
the med'ine I need at the dispensary
fer nuthin'."—New York Herald.

His Usual Way.

The new waitress sidled up to a
dapper young man at the breakfast
table, who, after glancing at the bill,
opened his mouth and a noise issued
forth that sounded like the ripping off
of all of the cogs on one of the wheels
in the power house. The new waitress
made her escape to the kitchen. "Fel-
low out there insulted me," she said.
The head waiter looked at him. "I'll
get it," he said. "That's just the train
caller ordering his breakfast."—Argo-
naut.



Potato Snow.

Boll or steam three or four equal-
sized potatoes. When done, dry well
and sprinkle a little salt over them to
make them floury. Rub through a sieve
into a saucepan, add a little warm
milk and a lump of butter the size
of a walnut. Season with salt and
pepper. Stir over the fire until the
potato begins to look dry. Serve piled
up in the center of a dish.

Entire Wheat Bread.

Dissolve one tablespoon of butter in
one cup warm water and add one cup
milk. Let it become lukewarm and
add one-half yeast cake, dissolved in
one-fourth cup lukewarm water, scant
teaspoon of salt and two tablespoons of
sugar. To this add three pints of en-
tire wheat flour; mix well and let rise
overnight. In morning knead, form into
loaves, and raise in pan.

When Cooking Vegetables.

Not every cook knows that all vege-
tables that grow under the ground
should be put to cook in cold water.
This includes potatoes, turnips, carrots
and onions. Those that grow on top
of the ground, such as beans, peas, spin-
ach and corn, should have boiling
water poured over them. If left un-
covered they will retain their fresh,
green look.

Turnips.

A pleasant change from the ordinary
boiled turnips is to peel and cut them
to the size of marbles, then fry them
with 2 ounces butter and 1 ounce sugar.
When covered with glaze add white
sauce. The juice of the sliced root
of turnips mixed with brown sugar
and baked in the oven is a good pec-
toral, and cures coughs and hoarse-
ness.

Baked Eggs with Cheese.

Line a shallow dish with thin slices
of Swiss (Gruyere) cheese. Mix care-
fully together one teaspoonful of made
mustard to a dash of cayenne, one-third
teaspoonful of salt and two-thirds cup
milk. Pour half of this over the
cheese, break in five eggs, pour in the
remainder of the liquid and bake in a
hot oven until the eggs are set.

Vegetable Soup.

Four onions, three turnips, four car-
rots, one small head of cabbage, one
pint of butter beans and a bunch of
sweet herbs. Boil until done, add a
quart of soup stock; take two table-
spoonfuls butter and one of flour, beat
to a cream; pepper and salt to taste;
add a spoonful sugar. Serve with
fried bread chips.

Wafers.

Cream together one-half cup of but-
ter and one cup of sugar, add one-
quarter cup of cold water, one tea-
spoonful of vanilla, three-quarters of a
teaspoonful of soda and flour, to make
a stiff dough. Roll out very thin, cut
with a heart-shaped cutter, place half
of a candied cherry on each wafer and
bake in moderate oven.

Maple Candy.

Put into a saucepan a pint of ho-
milk and stir into this a pound of
maple sugar that has been broken or
rolled small. Boil hard as soon as
the sugar is dissolved and stir constant-
ly. When a little dropped into cold
water is brittle, pour into buttered
pans and cut into squares.

Baked Bananas.

Baked bananas are readily assim-
ilated by the digestive organs, and are
often well borne by patients to whom
the raw banana proves indigestible.
The bananas should be peeled and the
stringy outside pulp scraped off, cut
into halves, sprinkled with sugar and
a little lemon juice, and baked in a
shallow pan until soft.

Orange Shortcake.

Into a quart of flour sift a teaspoon-
ful of baking powder and rub a piece
of butter the size of an egg. Wet with
sweet milk to a rather soft dough.
Bake, then split and spread with peeled
oranges, sliced, and cover these well
with sugar and whipped cream.

Calves' Brains.

Wash the brains carefully and cut
each pair into four pieces, taking away
all bits of fiber and skin. Rinse well,
wipe dry and dip each piece first in
beaten egg, then in cracker crumbs,
then in egg and again in cracker
crumbs and fry in hot fat.

Corn Nuts.

To one quart of white corn meal add
two tablespoonfuls of baking powder
and a teaspoonful of salt and sift well.
Add milk to form a stiff dough that
can be formed into little cakes, and
drop into smoking fat and cook until
well-browned.