

# THE NEW ART OF "NEAR-LOVE-MAKING"

### The Cautious Bachelor and the Alluring Widow Discuss It Wisely---and Then Give a "Demonstration."

By HELEN ROWLAND.

EN," sighed the widow, selecting a pale pink bonbon from the box in her lap and flinging it with uncertain aim at the expectant collie on the rug, "have forgotten how to say nice things."

The bachelor gazed ruefully at his prize dog, who snapped up the sweet and wagged his tail for more. "He will die of sugar-on-the-heart," he groaned.

"Well, that's better," declared the widow, "than dying for the want of it."
"Besides," went on the bachelor, "it isn't what we've forgotten, but what we remember that makes us so-er-careful."

The widow stopped with a chocolate peppermint poised in mid-air and grazed at the bachelor sus-

"What do you-remember, Mr. Travers?" she in-

quired, coldly. "What happened the last time we said them," explained the bachelor, reluctantly, "and what a lot of difficulty we had proving that we didn't mean 'em. Women," he continued apologetically, "are like the collie there. They swallow everything you tell them, and then look at you as if they expected more. Their appetite for sweet things is never appeased; and once you begin feeding them sugar plums they insist that

you go on doing it to the end of your days. As for love-making----, "There isn't any love-making any more," interrupted the widow, shaking her head sadly; "it's a lost art. There's nothing but 'near-love-making." Real love-making went out of fashion with real buckwheat, and real complexions and real duels. The modern tepid apology is only a cotton-backed imitation like near-silk and near-diamonds and-

"Oh, well," broke in the bachelor, consolingly, "it serves the purpose just as well." "And rattles just as loudly," added the widow.

sarcastically. "And fills in the blank spaces," agreed the bachelor, "like the summer holidays and the intermissions between dances and the pauses in the conversation at

T IS said that what is sauce for the goose is sauce

prepare the sauce carefully and with judgment and

the gander and all those who are to partake of his

should be cooked in porcelain and not in metal of any

sort and should be stirred with a wooden spoon. Cat-

sups never should be bottled in tin, but in stone or

glass, and they should invariably be kept in a cool,

dry, dark place. An excellent way in which to pre-

vent mould is to fail to fill the bottles quite to the top

Tomato Catsup.

and it is not a difficult one to follow. Wine off and

cut out the cores of a bushel of firm but ripe toma-

toes and put them into a porcelain-lined iron kettle.

Add about three pints of water, a dozen onions cut up

over the fire. Boil until the tomatoes are done-

usually about two hours—then strain thru a coarse

to it half a gallon of good cider vinegar. Have in

readiness two ounces of ground spice, two ounces of

ground black pepper, two ounces of mustard, one

ounce of ground cloves, two grated nutmegs, two

pounds of light brown sugar and one pint of salt.

Mix them well together and add to the kettle of

liquid and stir the whole carefully for two hours to

keep it from burning. When cool, bottle and seal with wax and set in a cool, dry place.

Celery Sauce.

half inch long and let them stand in cold water for

about half an hour. Place in boiling water and cook

until tender; then drain off the water and dress with

butter, salt and milk or cream thickened with a little

Caper Sauce.

drawn butter to serve with mutton. Season with pep-

taste, but it is made differently and is served with

fish instead of mutton. The capers must be chopped

very fine and rubbed thru a sieve and mixed well with

Lemon Sauce.

This is a simple and tasty method of dressing boiled

fowl. Cut four slices of lemon into tiny dice and

drop them into drawn butter. Let this come barely

Sauce Hollandaise.

the yolks of two eggs, the juice of half a lemon, a

Beat to a cream half a cupful of butter and add

to the boiling point and pour over the fowl.

salt, pepper and cold butter.

To three tablespoonfuls of capers add a pint of

Caper butter is about the same as caper sauce in

flour. This is a good sauce to serve with duck.

Scrape the stalks of celery and cut into pieces a

Pour the liquid back into the kettle and add

This is a reliable old southern recipe for catsup

and fill them up from there with hot vinegar.

Nearly all sauces for meats-and all catsups-

parts will be overjoyed.

for the gander. And that may be all, but let

the sauce be good and the gander will not mind;

dinner. And it has lots of advantages over the real thing; it's not so expensive and doesn't last so long, and when it has lost its luster and its freshness or there comes a break in it, you don't particularly mind.

It's so safe and comfortable-" "And cheap," interpolated the widow scornfully. "It's like adulterated coffee or diluted cream; it hasn't got the natural flavor. It's about as satisfying to a person pining for real romance as a quick lunch to a person starving for a real dinner. There aren't any artistic lovers outside of books, nowadays. Even

"Met" The bachelor nearly dropped his cigar on the collie's tail.

"Yes," returned the widow; "whenever you have just finished proposing, I always sit down and wonder

"So do I," rejoined the bachelor fervently. "And when I've gone all over the whole conversation, I find that you haven't really said anything."
"And I always believed I said too much," murmured the bachelor.

"You are so deftly indefinite," sighed the widow.
"I try to be careful," explained the bachelor,

"That's it," cried-the widow, indignantly. "It's because men are so careful' that love-making has lost its pith and its charm. If Romeo had been 'careful' about what he said to Juliet we'd never have had the balcony scene. If Paolo had been 'careful' what he said to Francesca, or Anthony had been 'careful' what he told Cleopatra, or Abelard and Heloise had been 'careful' what they wrote to one another ''
'They'd all have lived long and died happy,"

broke in the bachelor.

"They would never have 'lived' at all," declared "They would never have known the exquisite joy of throwing away a kingdom for a kiss. They would have gone on, like we do, subsisting on the weak tea of flirtation and the gas logs of imitation love instead of the divine fire. Love is like gambling; it's no fun unless you are willing to take a few big risks. You can't be careful and enthusiastic at the

same time; and I'd rather be wooed by a nice-looking cannibal with a club than by the average languid, inert male person of the present day," and the widow tossed a whole handful of chocolate almonds on to the rug and watched the collie gobble them up with great

"Oh, well," objected the bachelor, languidly, "proposing club fashion wouldn't do any good. If that should become popular the girls would take all the piquancy out of it by going around bareheaded and holding their pompadours where the blow would be sure to fall. It was the pleasure of the chase that gave clubbing its spice and the more anxious a maiden was to be married the harder she made it for the man with the club to catch her."

The widow flung a violet bonbon at the collie with so much energy and recklessness that it hit him on the nose and sent him growling off into the corner. "There," exclaimed the bachelor, "you've. done it."

"Done-what?" asked the widow. "What the girls always do. Shown him too much attention and flung your attractions so flagrantly at him that they don't interest him any more. If you'd been a little more coy and less generous you could have him on his hind knees begging for favors this minute."

"I tried to make him beg first," pleaded the widow with humility. "I gave him every encouragement." "It's not encouragement we want to make the game interesting," retorted the bachelor. "It's a little-dis-couragement. You wouldn't keep on chasing a deer or a bear or a fox-if it turned around and began to chase you, would you!"

"No-o," agreed the widow, "but perhaps if you were a little keener in the pursuit and a little more deft at handling your weapons and skilled in manipulating your nets and enthusiastic about catching us, it wouldn't be such a temptation to-to-"Help us out and lead us on and hunt us down,"

finished the bachelor promptly.

"We have to," protested the widow. "You've grown so rusty and awkward at the game and gotten so out of practice that even when you do try to make love you generally do it at the wrong time or in the wrong way or to the wrong girl. Even when a man is dreadfully in earnest nowadays he's got the habit of being so indefinite that he never says right out and out, 'I love you,' or 'Will you marry me?' He just goes on making near-love speeches and paper-lined protestations such as 'You are the sweetest woman in the world,' and 'I think of you all the time,' and 'You know what I mean,' and 'Don't you know I

"Well, don't you know he does!" broke in the bachelor, quickly.

"Not until you are walking down the church aisle with your wedding certificate in your hand," declared the widow promptly. "Besides," she added, she added. 'even if you did know it, that wouldn't be equivalent to being told so. You know how honey tastes; but that isn't the same thing as tasting it. And it isn't whether a man loves you or not that makes so much difference; it's whether he knows how to make you believe he loves you and----,

"We haven't any handy guidebook to the art," pleaded the bachelor, "nor any theories, nor "'It isn't theories you need," remarked the widow, warmly. "It's practice. Every man was a perfect lover in the days of the Louis, when it was considered

pinch of paprika, half a teaspoonful of salt and place this bowl of ingredients in a saucepan of boiling water, beating it for a minute until it begins to thicken, then add half a cupful of boiling water, beating all the time. When it is fairly thick it is done—that is,

in about five minutes if the water boils and the bowl

small peppers-either green or ripe-add two table-

is not too thick to let the heat penetrate quickly.

Pepper Vinegar. This is excellent for seasoning sauces or to use as a condiment for meat or fish. Fill a bottle with

SOME SAYOURY SAUCES

FOR MEATS AND SWEETS

spoonfuls of sugar and fill up with cider vinegar. This is the recipe for a quart bottle. Maple Sugar Bauce.

This sauce is good to use with any sort of boiled pudding if the flavor of maple is liked. Melt in a half teacup of water and over a slow fire half a pint of genuine maple sugar. Let it simmer and remove all scum, then add four tablespoonfuls of butter mixed onful of flour and part of a grated nutmeg. Boil for a few minutes and serve.

Lemon Sanca

Two eggs, the juice and rind of two lemons and two cups of sugar; beat together and just before serving add a pint of boiling water. Set this on the stove and when it comes to the boiling point it is ready to serve. Sauce boiled after the lemon has been added will be bitter.

Whipped Cream Sauce.

This sauce is delicious with fruit puddings and was discovered by a western woman. Whip up a pint of thick sweet cream and add the beaten whites of two eggs and sweeten to taste. Place the pudding in the center of the dish and surround it generously with this sauce and it is ready for the table.

Orange Hard Sauca.

Out the skin of a thin orange into six equal parts, turn down the parts and remove the orange. Extract the juice and drop it into white sugar until the whole will make a ball. Then place the ball back in the orange skin and it is ready to serve. Lemon sauce is made the same way, but the lemon is cut into only

Grape Jelly Sauce.

Melt two tablespoonfuls of grape jelly and an ounce of sugar over the fire in a half pint of boiling water and stir into it half a teaspoonful of corn starch dissolved in half a cup of cold water. Let this come to a boil and it is ready to use.

Cream Sauce.

One teacup of powdered white sugar, a small half teacup of butter and a half teacup of rich cream. The butter and sugar must be beaten thoroly before the cream is put with them. Stir the whole into a half teacup of boiling water, place over the fire for a few moments, stirring constantly; remove and add flavoring to taste.

#### HOUSEWORK AS A MEANS OF PHYSICAL CULTURE

He woman who does her own work has no time for physical culture exercises; she is tired already from overexertion. But health and strength are as necessary—perhaps more necessary—to the housewife than to any other member of the com-

Now, it is the same with housework as with everything else in the world—there is a right and a wrong way to accomplish it. The proper use of the muscles to relieve the strain on the back is as valuable when walking about the house as in playing golf or tramping miles thru the country, and the correct way of breathing may be employed in the kitchen exactly as well as anywhere else.
Sweeping, washing dishes, ironing or cooking can

be made easier if whenever it is necessary to stoop to reach the work care is taken to bend from the hips with the chest up, and not from the waist line with the chest sunken, as is usually done.

Always keep the weight on the balls of the feet, the chest high, bend at the hips and not at the waist, use the arms and not the back, and even violent exertion like washing clothes will not be injurious or nearly so hard as when it is done in the old way with depressed chest, the weight thrown upon the heels and a strain on the back.

When tired from standing and it is not convenient to rest, take a full, deep breath, throw the weight forward on the balls of the feet and keep it there, with the chest, hips and balls of feet in line. When picking up anything from the floor why not do it in the easiest way by bending at the knees and keeping the upper part of the body erect instead of bending with the back and stooping over? By all means rest whenever there are a few mo-

ments to spare. Lie down or sit in an easy chair and relax the tension of the muscles. Drop the hands into the lap, close the eyes and let the head sink slowly on the chest. If sitting in a chair, let the feet fall heavily on the floor; and above and beyond all else, dismiss all worry and make the mind as nearly a

One bright little lady who has preserved her youth to a remarkable degree says that whenever she sits down and relaxes in this way she says over and over to herself, "I am resting, resting, resting," and that the monotony of the refrain nearly lulls her to sleep, and in ten minutes she jumps up feeling like a

Climbing stairs has always been thought to be very injurious to a woman, yet in many cases if it is rightly done it may be of real benefit and gradually strengthen the heart and shoulders instead of doing actually the reverse. Mount the stair slowly with the body erect, the head and chest high, and allow the leg muscles to do the work. Try this for a week instead of the old way of bending the back and depreseing the chest, and see how it improves the general car-

A physical culture exercise that is unrivaled for giving one an erect and graceful carriage, straightening the shoulder and making them as level as those of a West Point cadet, is done by this same stairclimbing, only in this case with the arms hanging at full length. The hands should be clasped behind the back with the fingers interlaced, and the hands turned as nearly back to back as possible. Then, standing very erect, mount the stairs slowly, and before half the ascent is made every cell in the lungs will have been expanded many times. These exercises are excellent for any one whose heart is in good condition, but when this organ is in a diseased state it is well to avoid stairclimbing whenever possible.

Calling Cards.

In making first calls, cards are always left, but when returning these calls, should card be left if the person is at home?—Mrs. H. A.

Cards should always be left when making formal calls whether the woman you call on is at home or not. A card serves to remind her of your call when she is making up her list of visits that she owes.

bad form to talk to a lady for half an hour without making love to her; and every woman knew what it meant to be made love to." protested the bachelor, "if we should try

that, we'd never get beyond the first woman in these days. She'd pin us down to a proposal or a breach of promise. I once tried courting a la Heloise and

Abelard," he added, reminiscently. "You!" The widow looked incredulous.

"When I was very young," explained the bachelor, apologetically; "we all try it once."
"And how did the courting end, Mr. Travers?" asked the widow, coldly.
"'In court," replied the bashelor, briefly.

"Well, at least," declared the widow obstinately,
"you had the delightful sensation of real pursuit."
"It was nothing to the sensation of the suit," sighed the bachelor.

The widow rose abruptly and gazed out of the window thru a transparent medium composed of the bachelor's head and body. "It's getting very chilly," she remarked irrele-

vantly.
"I know it," said the bachelor, noting her frigid lips, but keeping his chair quite unconcernedly.
"Must you hurry?" asked the widow with polite solicitation.

"I suppose I must," agreed the bachelor, reluctantly, "if you say so; but Rex looks so comfortable it's a shame to---"." it's a shame to-

"Oh, he can stay," said the widow, sweetly.
"That's the way with a woman," complained the bachelor. "She is always sighing for love and devotion; but it's invariably the ungrateful dog who ignores her and stands off at a distance and lets himself be adored whom she treats with the greatest consideration and who gets his way with her every time. The unlucky fellow who comes to her on his

"I hadn't noticed any rubbed spots on your knees," interrupted the widow, glancing at the bachelor's carefully creased trousers, witheringly.
"You know what I mean," grumbled the bachelor.

The widow sat down again and became suddenly interested in sorting the bonbons in the box on her

lap.

"I know what you say," she corrected, "but I don't know what you think."

"I think of you," protested the bachelor, fervently, "all the time."

The widow continued sorting bonbons without raising her lashes, but a faint tinge of pink stole up to her little ears.

"You're the sweetest woman in the world," declared the bachelor, rising and coming over beside her.
"Oh, don't—don't, Billy!" implored the widow, leaning over the bonbon box so far that the bachelor could not see her face, and placing a violet cream beside a stuffed date with elaborate care.

"Don't what?" asked the bachelor in astonish-

"Don't say it, unless you really mean it." "You know I do," cried the bachelor, catching her hands in his with a firm clasp, "and this is the last —the very last—time I am going to ask you. Now, will you—or will you not?" he finished, determinded-

ly holding her fingers and wrists. The widow rose so suddenly that the box of bonbons fell to the floor, and the scattered sweets rolled

to the uttermost parts of the room.
"Will I-what?" she asked, looking straight into

the bachelor's face with disconcerting directness.
"Will you er marry me?" asked the bachelor, startled into coherency.

"At last!" cried the widow softly.
"Do you know," she said five minutes later, as she straightened her ruffled pompadour in front of the mirror over the library mantelpiece, "that that's the first time you ever really proposed to me, Billy, Travers!

"It's the first time I ever really proposed to any-body," declared the bachelor. "I told you I'd never get beyond the first.

"I think," she said, catching his arm and pulling him over beside her in front of the mantel mirror, "that we'll make a very nice-looking couple."

## TIMELY HINTS TO HOSTESSES

By Madame Merri.

Copyright, 1906. A Thanksgiving Day Reception.

RECEPTION on this festal day is distinguished chiefly by appropriate decorations, costumes and refreshments. The rooms may be completely transformed by taking down all the portieres and other draperies and replacing them with others made of cranberries strung on a stout red thread. Popcorn strung and alternating with the berries makes a pleasing effect. Strings of cranberries are very pretty festooned over white window cur-

Cover lamps and all gas and electric light with shades made from red, white and blue crepe tissue paper and for stools and divans have large pumpkins; they are very comfortable and are admirably adapted the purpose. The usual refreshments are served with the addition of pumpkin "chips" and the bonbons in the national colors. To make pumpkin chips, which are quite a novelty, select a deep-colored pumppound of add a pound of sugar and a gill of lemon juice, with the grated lemon rind; stir well and let them stand over night; cook very slowly until tender; then skim the chips out, let them stand two days to get firm, then put them in a jar with just enough syrup to keep them moist. These are often taken for an expensive imported preserve. No one recognizes the plebeian pumpkin. Spices may be added if liked.

Hot spiced cider or cider frappe may be served and cranberry ice cream is delicious in flavor and looks. The sandwiches should be of minced turkey and the flowers red and white carnations with cornflowers or bachelor's buttons as they are blue.

If individual moulds are desired for the ice cream, there are cunning little turkeys, and all sorts of vegetables. Sheafs of wheat tied with the national colors are very decorative over arch and doorways. A program of music consisting of patrictic airs would be a diversion suitable for the occasion.

A Puzzle.

Guess this puzzle verse by Dr. Weir Mitchell all you who are fond of nuts to crack. The answer will appear in next week's paper for the benefit of those who do not solve the mystery:

A simple go-between am I, Without a thought of pride; I part the gathered thoughts of men, And liberally divide.

I set the soul of Shakspere free,
To Milton's thoughts give liberty,
Bid Sidney speak with freer speech,
Let Spencer sing and Taylor preach. The thru all learning swift I gli No wisdom doth with me abide.

A Doll Carnival.

Quite the prettiest affair of the season is to be a "doll carnival," given for the benefit of a children's charity. It is being given by children, of course superintended by older people, but the girls and boys, too, regard it as their special entertainment. There is to be a sale of dolls, dollhouse furniture, clothes and a complete dollhouse is to go to the child whose turnout receives the most votes in the parade, which is to be a feature of the evening. Only children under 10 years of age will participate in this and each doll is to be in a doll buggy trimmed with flowers or in any manner that suits the owner.

The judges are youthful, also; 14 is the age. The interest in the affair is widespread; fathers are arranging to be present, schoolteachers have caught the

fever; in fact, the "doll festival" is in the air and someone remarked that the way to success lay in interesting the children. One especially interesting booth is to be entirely in charge of boys. They will display all sorts of home-made toys, orders will be taken for dollhouse furniture from samples, pictures framed, etc. And there is to be a clown doll in a wheelbarrow in the parade. Popcorn, salted peanuts, home-made candy and "light" refreshments will be on sale. Canned fruits, jelly and other delicacies for sick children will be received, also contributions of pictures and cards suitable for making into scrap-

An Art Gallery.

At an evening party the hostess said she had been collecting examples of "fine arts" which she was very pleased to show her guests. To make the exhibition bition more enjoyable she had arranged a catalog copy for each person. The objects were in a room by the door leading into it bore a huge sign marked "Art Gallery." There were prizes consisting of daintily framed prints of old paintings for the one who recognized the largest and smallest num-ber of the "artful" works. The collection as listed is given below and certainly it provided for an evening of rare fun.

1—Grecian statue.—A tallow candle.
2—View of Five Points.—Five lead pencils or five needles. 8—Spring.—Spring from a sofa. 4—Last of the Race.—A large letter "E."

On the Rocks at Niagara.—Water on stones.

Wood and Won.—A piece of wood and the figure 1. -Wooed and Won.-A piece of -Forsaken.-An empty nest.

-At the Window.-A curtain 9—Little Mates.—A pair of tiny mittens. 10—The Home of Plato.—Grease. 11—The Lost Chord.—A bit of string. 12—Summer Resort.—A fan.

18-Only an Acre.-A tooth. 14-Under the Willows.—Earth. -General Washington's Headquarters,-The head of Washington (a picture) cut into quarters.
-Ruins of an Old Mill.—A broken coffee mill. 17-Bound to Excel.-A small doll bound to the letters

X and L.

18—Out of the Depths.—A piece of coal.

19—The Housekeeper's Need.—Dough.

20—After the Explosion.—An exploded firecracker.

21.—The Best Last.—A shoemaker's last.

A Topaz Birthday Party.

Wishing to especially honor a friend whose birthday comes this month a number of girls conceived the the idea of clubbing together and giving one gift, the birthstone, which in this instance is the topaz. So a ring containing this beautiful clear yellow stone was set in a circlet to be worn on the little finger. It was tied to the stem of a great amber-hued chrysanthemum with this quotation, "The Topaz," "Em-blem of friends and lovers true."

The candles and shades were yellow, the china was 'gold band' and the cake was frosted in yellow, set in a flaming circle of golden candles. The salad was much enjoyed, being made from hard-boiled eggs cut to represent daisies, and the cheese wafers were baked to just the correct shade of golden. In fact, the hostess said that yellow, or for the time being, "topaz" was quite the easiest color scheme she had

Questions on any subject pertaining to this department will cheerfully be answered. A reply will be sent by mail if stamped and addressed envelope is enclosed; otherwise answers will appear in this column. Address Mme. Merri. the Minneapolis Journal.

CHIMNEY CORNER CURES

The latest panacea is to be found in the chimney corner. Physicians are recommending aromatic woods and fragrant peat, says the London Express, which, when thrown on the fire, send up a healing smoke. Picture postcards of peat can be sent to a friend suffering from asthma. The postcard is read and burnt.

and the sufferer draws his chair up beside the grate to inhale the medicinal odor.

Aromatic fire lighters, cut in trellis fashion, are steeped in turpentine, and their warm glow and balmy fumes will relieve a gasping bronchial patient.

Fire revivers are an antiseptic and will keep away influenza. They are in the shape of small bricks and will revive a dying fire and perfume the whole house. Pine logs send out a tonic vapor, oak and elm are stimulating, sandalwood will relieve a nervous head-

Tiny blocks of wood, steeped in eucalyptus oil, are recommended for a bad cold. Lavender water pellets or eau de cologne globules, sizzling merrily on the hob, will freshen up the overtired visitor, while a few drops of attar of violets on a hot shovel will cure insomnia

and produce refreshing sleep.

A teaspoonful of ammonia added to a saucepan of boiling water will revive a fainting patient. It has even been suggested by a well-known specialist that a tablespoonful of tea, thrown in the kettle and inhaled. will benefit the weary housewife far more than if she sipped her favorite beverage,

A nerve specialist who was consulted on the new cure said: "There is no doubt that there should be a more intimate knowledge of the need for healthy in-

"Not only flowers or jars of pot-pourri should be used to scent a room, but scented logs should be thrown on the grate instead of the usual faggots.

"Perfume in any form is a stimulant, a narcotic, or a sedative, as the case may be; but no perfume is

so healing and subtle in its effect as that which rises warm and balmy from the fire. "A little scent, sprinkled on a block of wood, will save a woman from many an acute attack of neural-

gla (r congested headache."

Bride's "Evil Eye."

On the day a rich young farmer, of the commune of Seeland, in Berne, returned home from his honeymoon, nearly a year ago, a cow died, and the young moon, nearly a year ago, a cow died, and the young man's father thereupon blamed the bride for the lost, gaying she was a sorceress and possessed of the "evil eye." From that day the superstitious husband began to treat his wife brutally, often shutting her up so that she "could not cast her evil spell upon the

stock." Finally the young wife ran away to her parents and died in giving birth to a child. At the funeral, in the federal capital, the farmer, who had not seen his wife for several months, would not approach the coffin, and stood a dozen yards away, fearing, he said, his dead wife's ovil eya.

### BETTY BLAIR'S ANSWERS

ILL you please tell me when is the proper time for announcing an engagement. announces it and how should it be done? -Reader.

An engagement is usually announced when it seems best to those most interested. It may be immediately after it has been made known to the families or it may not be until a month before the wedding. Unless there is some reason, it is best to make the announcement early, as the young people then escape the usual gossip that arises if they are seen much together. The parents of the young woman make the formal announcement in the paper, and it should read after this fashion: "Mr. and Mrs. Blank announce the engagement of their daughter Mary Ellen to John

### Minneapolis Hospitals.

Smith.

Will you kindly give the names of the leading hospitals in Minneapolis? Will the employment of a trained nurse amount to a half year or more, or can they work all the year if they desire?-An Old Sub-

There is the City hospital, Asbury hospital, a Methodist institution; St. Mary's hospital, Roman Catholic; St. Barnabas' hospital, Episcopalian; the Northwestern hospital. A good trained nurse can usually find employment all the year. The course at the training school takes three years.

### To Bleach a Blue Cotton.

Will you please tell me how to bleach a blue cotton dress pure white?-A Reader. Pour boiling water over chloride of lime in the proportion of one gallon of water to half a pound of

lime. Allow the solution to settle and cool and then pour off the liquid. Immerse the cotton in this clear solution for about two minutes. Take out and rinse carefully. If any color remains dip again and rinse. It may be necessary to repeat the process several

### Superfluous Hair.

Could you please tell me the cost of removing superfluous hair on the face by electricity? I am only and yet have quite a lot on my face .- M. A. C. The charge is by the time, a dollar for two or three minutes, I think, and little can be done in that time. If the hair on your face is coarse, you can remove it with the tweezers. Of course, it will come again, but if you watch it you can keep it from being too noticeable by pulling the hairs out as they

### To Restore Color.

A subscriber has kindly answered the question asked last week by Beth in regard to restoring color or dyeing goods with oil paints and benzine. Here is the answer: "I have colored ribbons and plumes with oil paints very successfully, but gasolene is used in place of benzine. Mix in a cup or small bowl a little oil paint with gasolene until thoroly dissolved. In another earthen or granite bowl have enough gasolene to cover the article to be colored. Mix the two together, and if the tint is not dark enough dissolve more paint and add. When the article has been colored hang in the air to dry. I presume it will not be necessary to caution women not to use the gasolene near the fire, but to do their coloring out doors, as it takes only a few moments to dissolve the paint."