

# Woman's World

### For a Maiden of Beautiful Fifteen.

Designed for the maiden of beautiful fifteen is an evening frock of tulle and satin. It is made with an overskirt of soft rose-color silk, which opens in front to show the tulle skirt. The silk is adorned with frills of pink silk for a depth of twelve inches from the bottom. A little bodice of the silk sets off the deep v-neck and front of tulle. The front is faced across with ribbons of rose-colored satin. The sleeves are tucked and there is a contour of rose-colored silk. The stock collar is of tulle, and has a rosette of rose-colored silk on either side of the neck.

### A Wedding Innovation.

It was something of an innovation at a wedding lately to have the bridesmaids enter first by the right and then by the left door of the church. It was such a surprise that the wedding early closed thus separates the audience did not first notice that two processions were simultaneously making their way to the altar. The bride, on her father's arm, entered by the middle aisle, when her attendants had assembled about half the distance on the right and left aisles. She was preceded by two brides and followed by two brides and another pair of brides, the latter in the church they formed a line through which the bride slowly passed to be met at the altar steps by the groom.

### Notion-Glitch.

When a girl is born in Korea she is often identified by a name. Several names are written on slips of paper and placed in an urn before some favorite deity, and when it is necessary her mother selects one without seeing it and she is known by it until she reaches womanhood among the members of her own family. Strangers designate her as the wife, mother, sister or daughter of such a man. This is not merely the result of custom. The laws are strict in this matter and hold a woman of little more consequence than a domestic animal. In the higher classes of society the girls are separated from the boys of the family at the age of seven years. They occupy the apartments of women and a forbidden to communicate with anyone outside.

### Scientific Glove-Fitting.

The first requirement of gloves is the correct test, and should always be done deliberately and in order. The directions, as formulated by one who has given thought to the matter, are: First, shake some powder into each finger of the glove. Then place your elbow freely on a table, with the hand upright and the thumb extended toward the palm. Draw the body of the glove over the fingers, and, after smoothing each finger of the glove, draw the thumb into the thumb loop that the stretching on the back of the glove is also smooth. Now insert the thumb, and feel once again to see if the pressure of the thumb, if not, pull the glove off and begin again. The seam at the tip of the thumb should be in line with the middle of the thumb nail. Smooth the wrist neatly and fasten the seam button before the top one, for then the top one will not suddenly burst off.—New York Tribune.

### Dress Designer's Ingenuity.

The latest improved models furnish a variety in skirts that is at least noteworthy as an exhibition of the dress designer's ingenuity, but whether or not they will win the water beyond the realm sheath-fronted skirt, various styles of flared, from all but the several styles of flared gown, remains to be found out before any dressmaker begins to busy themselves in earnest with spring gowns. One of the very old styles revolved in the design-trimmed evening dress, finished with long, slender peplum points, the skirt of one rich material, the long points of another, these two fabrics are repeated on the bodice to complete the double effect. Silk broad patterned skirts on wide trellis patterns, this trimming extending more than half the depth of the skirt, is a very popular garment. This elaborate and stylish effect is carried out on the full blouse waist often front and back, or the evening blouse appear only on the front of a full blouse vest worn beneath an open jacket made of the cloth.—New York Post.

### The Butler Maid.

Young women have to a certain extent begun to displace men as butlers and table waiters in the fashionable circles in Washington, though, so far as known, the innovation has not spread West. The extent of such a revolution can only be measured by the result of many for ages attached to the presence of men in the dining room and pantry. It was at once a proof of wealth and status to maintain a butler and male aids in the dinner function. In every truly affluent household the butler has seemed indispensable. Countless causes have been concocted to make a butler a trial. He is apt to be exacting, certain to be pro-

gant, and, it turns out, inevitably precarious as to wages and especially pensionable. In the regime of the domestic, too, he has long been identified with the beast. Several cases of high standing made a trial of well-dressed maids on elaborate occasions. The result was such a triumph that the experiment has gone on and on, until now it is creditably affirmed that scores of millionaire households have banished men from inferior service.

The butler maid is pictured really adds a new zest to the dimness of a refined dinner. Garbed in a studiously simple uniform, moving silently and discreetly, the maiden butler is a charm to the eye. Even women who are the most pugnacious in matters of this sort have become enthusiastic over the advantages of the change, while the masters wonder how they ever tolerated the male butler.—San Francisco Chronicle.

### A Gassy Woman Architect.

A woman who draws plans for large buildings, oversees the work of builders and gets a much money for her efforts as a man is Miss Elsie Mercer, of Pittsburg. She comes from a prominent Pennsylvania family, and she is the niece of former Chief Justice Mercer, of the Pennsylvania State Supreme Court. Miss Mercer enjoys the distinction of being the most prominent woman architect in the United States. As will be remembered, she designed the Woman's Building at the Atlanta Exposition, and she is at present at work on a \$20,000 addition to the Washington (Penn.) Female Seminary. She planned St. Paul's Episcopal Church, Pittsburgh; St. Martin's Episcopal Church, at Johnstown, Penn., and also designed the children's building at the New Pittsburgh city poor farm. Miss Mercer first became an architectural draughtsman. She had always possessed a taste for mathematics, and she liked drawing so well that after being in the office of a prominent Pittsburg architect for a year, she was promoted to the position of foreman. She then went out on work, overseeing and inspecting the laying of foundations, erecting buildings and directing workmen. It is her custom when employed on a building to engage living quarters in the immediate vicinity and remain there during the progress of the work. As soon as the workmen on the structure begin their labors Miss Mercer is on hand, and personally sees almost every nail driven into the building. In this manner she acquires practical knowledge possessed by few men architects.—Chicago Times-Herald.

### Fashion Notes.

The special feature of the latest evening cloaks is the large hood at the back, which is really made for use, and very becoming.

All black velvet costumes trimmed with jet or emerald bands of moiré ribbon are much worn by both youthful and elderly matrons.

Running skirts are now used in making most attractive dresses in leather goods. The skin is wrinkled, and after being properly dressed is said to be almost indestructible.

Shell and rubber side combs and pompadour combs, which are modified pompadour combs, are more popular than ever. The most notable date ones are studded with brilliants and with colored stones for evening wear.

If you would wear a white veil it must be of the daintiest, most elegant, wavy lace, with diamond-studded fringe and three black spots to give the effect of a veil. This is called "the Cast-Iron veil."

Scarf evening dress coats have been adapted by an English golf club, British hunting men who feel that they have a vested right in the sport, are wearing strong language about the innovation and the miscreants.

The belt combs is on the increase, and the most beautiful specimens are shown made of leather, silk, velvet and metal. Many of the latter have jewels set regularly in the large links, and the enameled belts are things of real beauty. The buckles are also handsome.

## HOUSEHOLD MATTERS.

**Fish in Cream.**  
Take a pint of cold boiled fish, remove bones, flake it. Mince a few sprigs of watercress, cover with sweet milk, scald and season with a half-teaspoonful of salt and a saltspoonful of white pepper just before sending to the table. This is a delicate breakfast dish. Finnan haddock and smoked sturgeon served this way, after a thorough cooking, are excellent. They require no salt.

**Delicious Peanut Wafers.**  
Peanut wafers are delicious. To make them, stir a cream one-half cup of butter and one cupful sugar, add three-quarters of a cup of milk, two scant cups of flour into which one teaspoonful of baking powder has been sifted, and a teaspoonful of vanilla.

Turn a baking pan upside down, wipe the bottom very clean, butter it, and spread the mixture over it, using a knife to make it smooth and even. Sprinkle this thickly with finely chopped or rolled peanuts, and bake in a moderate oven until brown. As soon as the tin is taken from the oven cut the cake in squares, lift carefully from the tin and place on the moulding board to cool. Keep in tin to preserve their crispness.

**Ideal Torte Cakes.**  
"Wholesome" and "delicious," used in conjunction, have an appetizing sound, that is not belied by the breakfast product thus designated. To make ideal buttermilk griddle cakes, beat into a quart of buttermilk one teaspoonful of soda, a half teaspoonful of salt, and flour to make a rather stiff batter.

When smooth and light, bake a rich brown on the griddle. A common mistake made by many cooks is to add egg to pancake batters; but, as a rule, cakes made with eggs are never so delicate as those thickened with flour alone. Do not have the griddle swimming in grease. If you use the iron griddles, a bit of suet or fat pork, tied in a piece of cheesecloth, and quickly wiped over the griddle without leaving an offensive trail of fat behind, will be quite sufficient to keep the cakes from sticking.

**A Plea For Salt Mackerel.**  
An authority makes a plea for the rather maligned salt mackerel. It is indigestible, and consequently disliked, he asserts, because its preparation and also the method of eating are not understood. The first point to be insisted upon is its thorough freshening. There is no danger of getting it too fresh, because salt can always be added; but there is the necessity of getting rid of traces of the curing process. It should then be broiled, and if it is plunged into boiling water for an instant, after it is broiled, this operation will plump it to an attractive appearance. It is better for eating rubbed with a little olive oil rather than butter before broiling. Just as it is sent to the table, lemon juice is sprinkled over it and parsley is put on the platter. No liquids should be taken while the fish is being eaten. It is the contrary custom, that of sipping coffee, perhaps, after every mouthful or two, that has given it the reputation of an indigestible food, while in reality it is a valuable one, and a useful addition to the breakfast menu.—New York Post.

**Household Hints.**  
Agate ware is not suitable for frying or for the cooking of fats.  
Doughnuts or fritters are much better fried in dripping than in lard.  
In sweeping a carpet, remember always to sweep with the pile, and not against it.  
The water in which the fresh tongue, mutton or chicken is boiled may be used for soup or added to the stock pot.  
Tablecloths are now being made of silk and have gained considerable popularity among those who can afford them.  
For marking table and bed linen one initial is preferred to a monogram of two letters, and a simple design to a more elaborate one.  
A paper-elder should belong to every housekeeper who puts up preserves. Only the best granulated sugar should be used. Do not use cans made from tin, but large-mouthed glass jars.  
A paint brush added to the housemaid's stock will be found most efficacious for routing that enemy from mouldings, corners of the window sash and crevices of the baseboards.  
One of the simplest and most efficient means of driving away rats is to set saucers of chloride of lime around the places which they frequent. They do not eat the lime, but its fumes are very disagreeable to them and will result in their leaving the neighborhood.

**Individual and exclusive tablecloths, hemstitched, and with hemstitched napkins to match, are found in great variety of attractive patterns. For afternoon teas and small tea tables, the best sized cloths are thirty-six by thirty-six and fifty-four by fifty-four. They may be had in finest damask as well as in plain hemstitched effects.**

An excellent calves' foot jelly may be made from the hind knuckle or hock in place of the feet. It makes a better jelly than the preference, thinking it has a better taste, in making the traditional calves' foot jelly, considered specially palatable for invalids, onsets of feet or "rotters" are allowed to one gallon of water. This heated slowly and strained gently will give two quarts of jelly.

**School Canteens.**  
Every public school in Paris has a "canteen" on the premises, where the children are provided with warm meals free to those who are too poor to pay. The cost of the food which is thus furnished is about a penny a head.

## POPULAR SCIENCE.

A newly discovered spot on the sun, which is visible just now, is said to be 30,000 miles in diameter.  
The sea round any desert island rarely visited by man, and distant from any mainland, always teems with fish.

In Arabia excavation by the wind forms pits over two hundred feet deep, down to the hard stratum on which the sand lies.  
The earth derives ninety-nine per cent. of its energy from the sun. Meteoric showers give rise to the greater proportion of the remaining one per cent. The stars also feebly help.

An English medical paper queries remarks (of one of many like fungi) that the most wonderful vegetable in the world is the truffe, because it has neither roots, stem, flowers, leaves nor seeds.  
The high temperature of the sun is not maintained by combustion; of this astronomers are sure. If the temperature was maintained in this way the sun would have burnt out long ago. Shrinkage in size is the now accepted theory of the source of the sun's heat and light.

Everybody has noticed the sudden gushes of rain which occur during thunder storms. Professor Cleveland Abbe, the meteorologist, has lately investigated the connection of these rain gushes with the occurrence of lightning, but the question is still left to be decided whether it is the rain which brings about the formation of lightning, or the lightning which causes the gushes of rain. Further information on the subject is desired.

The new rust preventing paint of Dr. B. Kossmann, of Charlottenburg, Germany, is composed of the peroxides of earths of the cerium group. These are incorporated with linseed oil varnish, with a mixture of boric acid and the peroxides. Graphite, lampblack, heavy spar, etc., may be used for coloring. The paint is claimed to fulfill all requirements, having sufficient oxygen to insure hardening of the linseed varnish, with freedom from any metallic base capable of causing rust by setting up an electrical action with iron.

Annihilation or end-chewing is not according to M. Nattan-LARRIER, in man, known to be, as has been stated, chiefly found in males. It may be hereditary, and often involuntary, especially prevalent among nervous dyspeptics. It is not associated with special chemical change of saliva or malformation or lesion of stomach or esophagus. When voluntary, it usually occurs in the weak-minded, but in children it may be imitative. Some idiots bring their food up at will for re-chewing after retaining it for hours.

Window glass and chimney manufacturers are still experimenting in Allegheny with a device for blowing window glass and lamp chimneys. The progress made has been very encouraging and the experimenters have decided to erect a large tank and keep on developing the new process. The tank will likely be built in New Kensington. Recently at the Allegheny tank a perfect cylinder nine inches in diameter and thirty-seven inches long was made. From the time the blowing of the cylinder was commenced until it was cut up into lights just forty-six minutes were consumed.

**A Girl Among the Snow-Shovelers.**  
Among the many vehicles pressed into service by the Street Cleaning Department in removing the snow on Thursday night has been a big double tandem cart, which was brought from Coney Island by Maude Hogan and her young brother. The girl, who is nineteen years old, drove the team herself and helped to shove the snow into the wagon. She and her brother reached this city at 3 o'clock on Thursday afternoon, and at once went to work. They stopped at 5 o'clock yesterday morning, after carrying thirty-seven loads of snow, having earned \$23.68. After getting rid of the last load the girl drove to a feed store, stacked her wagon full of oats and hay, and sent her brother home by train. The girl drives a stage at Coney Island last summer. She was believed to be a man when she went to work on Thursday, as, although she was clad in woman's attire, she wore a man's heavy overcoat over her dress, while a hood concealed her long hair. The captain of a tugboat which put in for water at Pier No. 7, where she dumped the snow, first discovered that a girl was driving a snow cart. With some idea of having fun he playfully sprayed the horse toward her. Quick as a flash the horse towarded her, levelled it at the man and told him that she stood no nonsense from any one.

The captain apologized and the girl jumped on her cart and drove away. Once in the course of the night she applied to the ticket man on the pier for a larger shovel, saying that hers was too small.—New York Tribune.

**A Mule Never Runs Over a Child.**  
Touching the protest we occasionally hear against the dangerous practice of driving loose mules through the streets, it may be well to assure the timorous that there is no possible danger of a mule running over a child. You may set a baby in the middle of Marietta street and drive a thousand mules at a wild gallop through it and not once would hurt the baby. It is well enough to give a mule's heels a wide berth, but no one ever heard of a child or man being run over by one. You could not drive a mule over a child.—Atlanta (Ga.) Commercial.

**Polychloro Menns.**  
No alcoholer in St. Petersburg will be allowed hereafter to have his bill of fare exclusively in a foreign language. By a recent edict a Russian version must always be added.

## CURIOS FACTS.

At Chichester, England, there is a farm on which all the animals—horses, cows, piglets and fowls—are white.  
Sufferers from neuritis are warned by a medical writer not to drink tea, but coffee in which the juice of lemon has been squeezed.  
Nearly all lions are "left handed." Livingston noted that when one desired to strike a notable blow the animal almost always used the left paw.

According to report a Great Bend, Ind., woman, who, on being divorced, married the man who had been her father-in-law, made herself on this second trial a model wife.  
The largest mass of pure rock salt in the world lies under the province of Galicia, Hungary. It is known to be five hundred miles long, twenty miles broad and 250 feet in thickness.

All restaurant knives in Austria-Hungary are blunted according to law, to prevent the convivial revellers who "use the house" from murdering one another when quarrelling "in their cups."  
In Germany a man who has lost both hands in an accident can claim the whole of his life insurance money, if he has insured on the ground that he has lost the means of maintaining himself.

Toothpicks, prepared by nature, are a product of Spain and Mexico. A comparatively small plant in Kew gardens was estimated to have 17,600, and a large specimen in the same place could not have had less than 51,000.

Africa's monkeys are giving out. In the neighborhood of the gold coast they have been exterminated, and last year the colony could collect only 67,160, 600 skins, whereas in 1891, 168,495 skins, valued at \$295,000 were exported.

At Palestrina, two more fragments of the Pre-nestine stone calendar of M. Verrius Flaccus have been discovered. They give the observations for Aug. 1, and mention a previously unknown sacrifice to Victoria Virgo on the Palatine hill.  
The Porcelain rat, instead of migrating annually, only does so once in every eleven years. Naturalists attribute this movement to some inherited memory of a flight to escape an expected cataclysm; but this seems somewhat far-fetched.

Live bears are sometimes shipped on ice sofas to keep them dormant during the journey. This is particularly the case with burable bears which have been taken to New Zealand, where they are useful in fertilizing the red clover which has been introduced into the colony.

There is a fine horse at Glasgow Junction, Ky., which was left with a citizen near the railroad station last April by a stranger who was in a great hurry to catch a train and said that he was coming back from Bowling Green on the next returning train. He has not been heard of since.

A remarkable experiment which may mean a great deal in the limited garden space of Europe has been successfully tested at Troyes. Tomato plants grafted upon potato stalks just above the ground have been proved to do better than on their own roots, while the potatoes underneath were certainly unimpaired, if not actually made better.

**Starters of Restaurants.**  
"It may seem strange to say so," remarked a lawyer the other day, "but it is true, nevertheless, that there are men in the city who are getting rich by establishing restaurants that do not pay. This is the way they do it. A cheap shop is rented, and fitted up as a restaurant at a cost, say, of \$250. Food valued at about \$100 is purchased and some delicious advertising is done. More food is sold for the money, then, than customers can get anywhere else in the neighborhood. The result is a crowded restaurant, though the proprietor is losing money steadily. When he has a first-class line of patrons and he appears to be doing a big business, he advertises the place for sale. If health, or a desire to move South, East or West, is one of the reasons, Customers appear promptly, and the proprietor usually sells his place for \$1,200 or \$1,500, half in cash. His investment has not been more than \$100, so he clears from \$800 to \$1000. Of course, the place proves a failure and the purchaser loses his money. The restaurant owner, however, moves to another portion of the city and repeats the enterprise."

The lawyer said that he recalled one man in particular who had started no less than ten restaurants in the last six months all of which he sold. With two exceptions the places did not pay, and the ones that brought them were compelled to close them.—New York Commercial Advertiser.

**Vegetarians and Meat Eaters.**  
A careful examination of the hearts of the vegetarian and the meat eater show that the number of scars to the former are fifty-eight to the minute and of the latter seventy-two. In twenty-four hours this means a difference of 20,000 hearts. From this it is concluded that in the summer time the vegetarian has the advantage, for he can keep cooler and in better health under the redness number of heartbeats. But in a cold climate, or in our own hearts, the heat generated by such slow heart-beats would hardly be sufficient to make life strong and resisting enough. The true verdict that one must reach is that the vegetarian is better off in the summer and the meat-eater stronger in the winter.—Tit-Bits.

**English Crown Gems.**  
The value of the British crown jewels is estimated to be about £3,000,000, or \$15,000,000.

## THE CHINESE WALL.

Some Interesting Facts as to the Immensity of This Structure.

Being in Peking some thirty years ago, writes a correspondent of the Washington Post, I made a journey to this great rampart. I spent several days on the top of the wall and twenty-five miles per day. The wall, climbing up steeply, for many positions of the wall are exceedingly steep. If merely viewing these sections was exhausting, what must have been the human toil in lifting all the materials to these rugged heights, from 500 to 4000 feet? It is true that the wall runs straight up the steepest mountain sides, follows their summits, and as abruptly descends into the deepest valleys and ravines, thus defying all rules of modern military and civil engineering. Long portions of the great wall and towers are in excellent preservation, considering the wear and tear of 3000 years. Near towns and rivers some of the materials have been removed for building and other purposes. In fact, the writer himself carried away several of the bricks, older and more worn than those of the Coliseum.

Earl McCartney, of the British Embassy, who, in 1792, visited and measured the wall, estimated that at that time the cubic yards of materials used in its construction exceeded in bulk all the materials of all the buildings of Great Britain put together. The writer also took measurement of the wall, which averaged twenty-five feet high and fifteen thick, the foundations being of cut stone, laid in regular courses, with mortar, as hard today as the stone itself. The sides of the wall, the parapets and the towers are constructed of burnt brick. The inner portion of the wall is filled in with earth and broken stone, well rammed and compacted, while the top between the parapets, is paved with burnt brick and stone. About every 2000 feet there is a tower, some thirty-five feet high, forming a part of the wall itself, but projecting beyond and overlooking the face of the wall on either side.

These towers evidently formed the guard rooms or barracks for the soldiers, and the stone staircases which led from the top of the wall to the ground on the southern side, as well as the stone thresholds entering the towers, were well worn by the feet of countless soldiers, who, for many centuries, passed to and fro on guard.

### Canary Birds.

At a moderate estimate 500,000 change hands every year in the United Kingdom alone, the value of them being about \$500,000. Of the total number of canaries sold by British dealers 100,000 at least are "made in Germany," for it would seem that the very air of England is so enmeshed of freedom that while its native wild birds are the finest singers in the world, German canaries far outmatch English canaries for beauty and persistence of song. I have often heard German canaries continue a single trill for a minute and a quarter, and I have been told of one whose trill lasted for two minutes, and had at least twenty changes of note in it. This bird was sold for \$50. Chiefly bred in the Tyrol, round the Rantz mountains and in Thuringia, by weavers and shoe makers, the German birds are collected in August and September by the dealers, and begin to arrive in England in October.

The greater part of them come by the Harwich and Rotterdam steamers. From Harwich they are taken to London, generally to the "Brown Bear," in Leman street, Whitechapel, where they are bought by dealers gathered from all parts of the country. But few of the very best birds come to England, and when they do it is generally at the expense of passage. In the earlier part of the season the usual retail price is from \$1.25 to \$2.50 per bird, according to the quality of the song, these prices rising fifty per cent. by the end of the year. It is seldom that the finest songster is thought to be worth more than thirty shillings by the commercial Englishman, consequently the very fine birds are either bought by German bird-keepers or sent to the United States, where they readily make from \$20 to \$40 each. The average price for the birds in Germany is five shillings per pair.—Good Words.

### Leather Coats.

Leather coats are made of sheepskin of horsehide and of dogskin. They are lined with corduroy, with flannel and with sheep's wool. The corduroy-lined coats are made reversible, so that they may be worn either side out. The coats of sheepskin are usually finished black, the horsehide and dogskin coats russet colored. A leather coat of sheepskin, corduroy-lined, costs about \$5; horsehide coats sell for \$12 to \$15; and dogskin coats for \$18.

Leather coats are worn in the West by truckmen and policemen and hunters and lumbermen. The leather coat is serviceable and warm, without great bulk. The duck shooter, lying, perhaps, for hours in a battery waiting, keeps warm in a leather coat. The sportsman after big game wears a leather coat. It keeps the wearer warm without impeding his movements.

A leather coat is sometimes worn under another coat for the sake of its warmth, as, perhaps, by a policeman. And the leather coat may be worn with the corduroy side out, so that more leather coats are worn here in cities than might be supposed.

### A Family of Criminals.

Three men and two women of the same family were admitted to the Frankfurt (Ky.) Penitentiary one day this week. The men were habitual criminals, one having served three previous terms and the others two terms each.