

WOMAN'S REALM

Against Mothers-in-Law.

The new woman in China instead of following the example of her English and American sisters in railing against the tyranny of men has revolted against her relations-in-law. One of the women's clubs in Shanghai proclaims as its object "rebellion against mothers-in-law."—New York Sun.

Miss Smedley's Work.

Miss Constance Smedley was the founder of the Lyceum Club for women, opened in 1904. Its building is one of the finest club houses in London, and was previously occupied by the Imperial Service and Piccadilly Clubs. Since the inauguration Miss Smedley has acted as honorary secretary, and her resignation from that position on her recent marriage is a great loss to the club. All her time was devoted to its interest, and its progress has been so rapid that the membership now numbers 3000. Through her endeavors the Paris and Berlin branches of the club are well established.—Argonaut.

Good Taste in Dress.

The size and form and coloring of the individual must be considered. White reflects light, making the surface appear larger; dark absorbs light, making the surface appear smaller; smooth but not shiny material produces a smaller appearance. Stripes tend to lengthen the figure, plaids attract attention. The eye follows the plaid, measuring off any inequality. Only a well built person of average size wears plaids well. Stripes running around are tiring. The eye follows the stripe and either largeness or smallness is exaggerated. It is poor taste for very large or small

Potato Salad.—Two cups of sliced cold boiled potatoes, one teaspoon of salt, one-fourth of a teaspoon of pepper, one tablespoon of vinegar, three tablespoons of olive oil, one teaspoon of chopped parsley, a few drops of onion juice. Cut the potatoes into half-inch squares. Sprinkle over them the salt and pepper. Add the parsley and oil, the vinegar and onion juice, stirring with a fork till absorbed. Serve cold.

persons to wear stripes or trimming running around.—Helena M. Pincomb, Illinois Farmers' Institute.

Feminine Fancies.

The henpecked man is under his wife's finger because she governs him by rule of thumb.

When you hear that the average girl has experienced a change of heart it means that she has become engaged to another young man.

The patient wife never regrets not keeping a servant girl so much as when there is chicken for dinner and she has to take the neck herself.

The new woman is now seen everywhere, although the old-fashioned clinging kind can still be found hanging to the straps in the street cars.

A woman is more sentimental and sympathetic than a man, but only a woman could be consoled for the death of her pet bird by the thought that the wings would make her a hat just too lovely for anything.—Washington Star.

Women Inventors.

We are told that, according to the records, five hundred patents have been taken out by women in England in the last decade.

But we need not fear that our English cousins will outdo us in this field of endeavor. There is scarcely a page of the official list of patents at Washington that does not record some woman's success in this line. And very often devices for machinery, and the like, invented by women, are not patented in their own name, but are bought out-right by the manufacturer.

Mrs. Mary Keys was the first woman in our country to take out a patent. She invented a process of weaving straw with silk or thread, and the process was first put into practice in 1809, one hundred years ago. It was only a few years later that the present-day corset was invented, the patent being granted to a woman. The globe for teaching geography was patented by a woman.

Many improvements and attachments to machinery have been invented by women. The inventors are usually employees—operatives or clerks, in the establishments where the machinery is used. A woman clerk in a New York department store recently invented a parcel delivery system, and secured the patent in her own name, and the system is now being used in the store where she was employed. A Rhode Island woman has the credit for inventing both an electric alarm clock, and an improved fire escape device. Many of the medical appliances used in hospitals are the inventions of women nurses. A patent was recently granted a woman for a letter-box, to be used on the outside of houses, that shows a signal when there is a letter inside for the postman to collect. This device is already on the market and largely used in some of our Eastern cities.

Singular as it may seem, most of the small inventions for simplifying woman's wardrobe have come from the minds of men. Many more men than women have taken out patents of this nature. On the other hand, women have been of marked assistance to men in the various lines of mechanical invention.—V. C., in the Indiana Farmer.

Maid of Honor Shares Limelight.

The girl who is to be the bride what the best man is to the groom is usually timorous about her duties. Her position is in the centre of the limelight with the bride and she is worried about her duties and fears that she will not perform all of them. She does not seem to be quite sure of what she has to do.

The fact is that the best man has a great deal more to do than the best girl. He has all kinds of business to attend to, as he looks after most of the details of the groom. It is his part to see that everything goes off smoothly.

The maid of honor may devote her time to practicing her solitary walk down the aisle and seeing that her gown and hat are as perfect as purse and figure allow.

The bride is the manager on all such occasions. Even if she never took upon herself before the executive side of an affair she insists upon running her own wedding.

The groom is usually willing to let any one do everything for him. Not so the bride.

Because she insists upon being consulted on every detail is one reason to account for her break down the day of the wedding. She is always exhausted. She does not allow her maid of honor to do anything concerning the details of house, procession, church and clothes, so the duties of this best girl are reduced to a few trivial acts at the ceremony.

She is supposed to see that the bride has ripped the third glove finger of the left hand for the ring. She holds the bridal bouquet during its placings and slips the glove finger back into position.

At the end of the ceremony she removes the face veil from the bride before the latter turns to go down the steps of the altar. This veil is usually a short piece fastened with pearl headed pins and is easily removed.

She also arranges the train of the bride when she turns around to face the guests. She stoops and straightens it as the bride descends steps, gives her back the bouquet of flowers and takes her own place with the best man to follow the bridal couple.

At the house during the reception she stands next to the bride and receives each guest. If she is a stranger the bride presents the guests to her. If she is a home girl and there are any strangers among the bridesmaids she presents the guests to these strangers.

At the bridal table she sits next the best man, but it is she who often proposes a toast to the bride.

In other days she usually rode to the station with the bride and groom and saw them off. It is now not considered correct for anyone to go with the couple.—New Haven Register.

Pretty Things to Wear.
The Dutch collar is very popular. Sweet peas will nod on hats. Paris says colors are growing crude. Cream white and biscuit will be smart.

There are many new eyes made of shaped solid metal instead of twisted wire.

In Paris many of the smartest hats are worn with ties that fasten under the chin.

Dainty hand-painted lace blouses are being worn with the dressy tailored suits.

With the long sleeves gloves are less in evidence, and rings more on display.

Flat net, mounted on soft satin, is still a great favorite as an evening dress material.

Pattern robes and ready-to-wear linen frocks show a tendency to tunic effect in trimming.

Brown is more popular in children's clothing this season than it has been in many years.

OF INTEREST TO WOMEN

New York City.—The Empire waist is unquestionably the favorite one of the hour, and here is one that is charmingly graceful and attractive yet quite simple. It can be made as illustrated with high neck and long



sleeves or with a low neck and short sleeves, and it can be made with the yoke and high collar, so becomingly adapted to daytime wear. In any case it is an exceedingly charming model that can be developed in al-

Long Skirts in Style.

Even the skirts of sporting suits are being made longer than for some few seasons past.

Tucked Blouse.

The dressy blouse that can be closed at the front is a genuine boon, and this one is charming and attractive, while it includes that feature. In the illustration it is made from one of the new French crepes with embroidered dots, and the trimming is embroidered banding, in which buttonholes are worked that allow of passing the ribbon scarf in and out. But it is adapted to every reasonable waistline, to the odd blouse and to the gown, and is exceedingly charming apart from the material chosen. The trimming illustrated is effective, and among the novelties of the season, but not obligatory, for the band on the front could be embroidered by hand or trimmed in any way that fancy may suggest. Crepe materials will be extensively used this season, and have the merit of requiring no starch nor iron, but there are just as many of the lawns, batistes and other familiar waistings seen as ever.

The blouse is made with the fronts and back. It is tucked on becoming lines, and is closed invisibly at the centre front. The sleeves are pointed over the hands and are so shaped that they cling to the arms, taking their form perfectly, and are graceful in the extreme.

The quantity of material required for the medium size is three and five-eighths yards twenty-four, two and three-quarter yards thirty-two or two yards forty-four inches wide with



most any fashionable material. In the illustration it is shown made of crepe meteoré combined with heavy applique and simple embroidered net, the girde and the narrow bands being of messaline. For the little gathered frill, or tucker, as our English friends call it, and the long sleeves any pretty thin material is appropriate, net, lace, chiffon or anything of the sort. For the girde and the bands the same material or one in contrast may be used as preferred.

The waist is made over a fitted lining, and consists of the little gathered frill, or tucker, the front and back portions and the bretelles. The wide girde finishes the lower edge, while the skirt is designed to be adjusted over the lining and under the edge of the girde. The long sleeves are shirred and arranged over fitted linings, and these linings should be of transparent material to give the best results. The short sleeves are simple plain ones trimmed in harmony with the waist. When the high neck is desired the lining is faced to form the yoke.

Pleated Ribbon Purse.

Pretty chains for muff or coin purse may be made of a pleated ribbon to match the suit.



HOUSEHOLD MATTERS

Oyster Cocktails.

There is a fancy abroad for serving the oyster cocktails in tomato or green pepper shells. For the dressing use a tablespoonful each of horseradish, vinegar, tomato catsup and table sauce, a saltspoonful of salt and half a teaspoonful of tobacco sauce. This quantity is sufficient for twenty oysters. Chill shells and sauce on the ice.—New York Sun.

Celery and Oysters.

There is a delicious chafing dish savory that combines celery and oysters. Have ready a big tablespoonful of minced celery. Put it into a blazer with a tablespoonful of butter, a teaspoonful of lemon juice, salt and paprika. When the mixture bubbles turn in twenty-four oysters and cook them until they are plump. Then add a cupful of cream and when it is thoroughly heated serve on toast.—New York Sun.

The Toughest Chicken.

Whether the chicken be old and tough or young and tender, it is greatly improved by this treatment: After it is killed let it stand some fifteen minutes, to allow the animal warmth to cool, then submerge in a vessel of cold water; be sure that every part is under. Put a weight over it and leave some ten or twelve hours, then remove, scald, pick off the feathers, and truss. The toughest chicken will be good and juicy after this treatment.—American Cultivator.

Welsh Rarebit.

Put a pound of fresh American cheese cut in small pieces in the blazer of the chafing dish, and begin to press and stir. When melted and nearly soft, add two butter balls, paprika, salt and mustard to taste. Mix well, add one-half cupful of cream and stir until smooth. Add two well beaten eggs, stir hard just a moment, put on the cover of the dish and let the mixture rest with the flame turned on for two or three seconds longer without stirring, then serve on toast or crackers.—Washington Star.

Orange Marmalade.

There are various rules for making marmalade, but here is one of the easiest. Allow for one dozen oranges, six lemons and eight pounds of sugar. With a very sharp knife slice thin the oranges and lemons, unpeeled, and put in a preserving kettle or stone jar. Cover with three quarts of cold water and soak over night. The next morning cook in the same water for three hours, keeping at a gentle simmer, then add the sugar, which should have been heated in the oven, and cook for about one hour longer. This may look too thin, but will thicken as it cools. Turn into glasses and cover, when cold, with paraffin.—Washington Star.

Cinnamon Buns.

Scald one cup milk; while hot add two tablespoonfuls sugar and two rounded tablespoonfuls butter. Cool to lukewarm, then add half a compressed yeast cake dissolved in two tablespoonfuls warm water and three eggs well beaten without separating. Now add enough flour to make a dough (about two cupfuls). It should be soft and elastic. Knead well, then put into a small pan, cover and stand where it will keep warm until it has doubled in bulk. It will take about four hours. Turn lightly on the moulding board, roll into a sheet, spread the sheet with butter, then cover thickly with sugar, using nearly a cupful. Dust lightly with cinnamon, sprinkle with currants and roll up into a long roll. Cut into biscuits about an inch and a half long and stand up endwise in small round buttered pans. Cover lightly and let rise for an hour and a half, then bake in a moderate, steady oven for an hour.—Washington Star.

HOUSEHOLD HINTS

To bleach faded cotton wash in boiling cream of tartar water.

To clean plaster of Paris ornaments cover them with a thick coat.

Piano keys, as well as all ivory articles, should be cleaned with alcohol.

Add some milk to the water with which you wash palms. This causes them to shine.

ing of corn starch, and allow this to become perfectly dry. Then it may be brushed off, and the dirt with it.

Cauliflower should be turned head downwards in cooking, so that any scum may not by any chance settle on the white portion.

The resistance of glass jars that refuse to open can be overcome by setting them, top downward, in an inch or two of hot water.

Dirt will instantly disappear from sinks, bath tubs and wash bowls if a woolen cloth dampened in gasoline is rubbed over the places.

To keep windows clean rub with a cloth slightly moistened with paraffin, afterward polishing with dry soft dusters or chamois leather. The paraffin prevents flies settling and making marks on the glass.

New flannel should be put into clean, cold water and kept there for a day or so, changing the water frequently. Wash well in warm water, using a little soap to remove the oil. Flannel thus washed does not harden or shrink.

WASHINGTON NOTES

Denouncing the principle of a protective tariff as unfair in taking money from one man to give another in order to encourage him in the pursuit of an otherwise profitable business, Senator Bailey, of Texas, Monday delivered a set speech on the Democratic side in opposition to the pending tariff bill.

The announcement that Mr. Bailey would address the Senate was sufficient to bring to the chamber almost every Senator, and the galleries were crowded to their full capacity. Mrs. Taft occupied a seat in the President's section and was an attentive listener throughout the session.

Senator Bailey was not interrupted until he had proceeded with his remarks for an hour or more, when several Senators engaged in colloquies with him. Senator Aldrich called especial attention to a statement by the Texas Senator to the effect that the duties of the pending bill might be lowered 33 1-3 per cent and asked whether he supposed the profits of American industries equalled that amount. Mr. Bailey replied that in the case of the United States Steel he believed they had, and he cited the increased capitalization of that organization as an evidence of enormous profit. He insisted that such a lowering of the rate of duty would not seriously affect importations because he believed American manufacturers would be stimulated by the added foreign competition and would continue to supply the markets.

On Tuesday, when Senator Scott, of West Virginia, rose in his place in the Senate to deliver a set speech upon the tariff, the hum of conversation by many Senators and their apparent indifference to listen to the speech caused the Vice President to rap loudly for order in the chamber, and gave the Senator occasion to administer a mild rebuke to his colleagues.

"I do not wish the Senate called to order," said he, addressing the chair. "I do not expect this argument to change a vote and consequently I am indifferent whether Senators retire to the lobbies or indulge in conversation, because I do not care whether they listen to my remarks or not."

"The chair does care," replied Mr. Sherman.

He criticised the Senate bill and does not believe it to be as good as the Dingley bill. He favors a protective tariff.

In the Senate Wednesday cotton seed oil was the subject of an exchange of opinion between protectionists Republicans and tariff-for-revenue Democrats.

Senator Simmons, of North Carolina, protested against such action, declaring that he was free to say that he was not in favor of placing cotton seed oil on the free list.

Stating that the importation of cotton seed oil in 1908 was 202 gallons, worth \$81, and yielded revenue of \$9.28, Mr. Aldrich said the tax on that article was "for protection pure and simple."

"Any pretense," declared Mr. Tillman, rising in his place and speaking in vigorous language, "that there is protection on cotton seed oil through such a duty is a humbug. Cotton seed oil producers do not want any protection at all."

Senator Cummins' bill for an income tax provides as follows:

Upon incomes not exceeding \$10,000, 2 per cent; upon incomes not exceeding \$20,000, 2 1-2 per cent; upon incomes not exceeding \$40,000, 3 per cent; upon incomes not exceeding \$60,000 3 1-2 per cent; upon incomes not exceeding \$80,000, 4 per cent; upon incomes not exceeding \$100,000, 5 per cent; upon all incomes exceeding \$100,000, 6 per cent.

Niagara River Almost Cleared of Ice

Youngstown, N. Y., Special.—A bustling northwest squall, followed by an even more energetic southwest gale cleared the Canadian channel at the mouth of the Niagara river Sunday afternoon, broadened the passage torn out by dynamite along the American shore of the stream and so viciously ripped away the lower end of the icepack that it is now possible to cross the river in a boat by a straight course from the fort to Niagara-on-the-Lake.

Sicily's Wheat and Fruits.

Sicily was the "granary of Rome" in former days. Wheat grows to an enormous height, and the ears seldom contain less than sixty grains. The rice is the finest on earth. I buy it at 10 cents a pound to make that famous dish—"riso di buttero e formaggio." No other rice answers the purpose. The most bountiful crops of Germany and France, of England and Austria-Hungary, present to the Sicilian the image of sterility. A Sicilian watermelon is a dream. It was the original nectar of the gods. No Georgia rattlesnake variety is in its class. Indian figs and aloes are wonderful, the former serving as food for the poor. The pomegranate reaches its highest perfection along the southern coast, and is shipped to all parts of the world under the name of "punica," in honor of the Punic war; it was brought from Carthage into Italy by the Romans.—New York Press.