



IN WOMAN'S REALM

Not a Woman Drunk.

In the whole of her American tour, said Mrs. Phillip Snowden, in an address at the King's Welsh House Church, Duke street, London, she never saw a drunken woman or a woman in a drinking saloon.

Boston Shocked at Countess.

A very charming, pretty young woman, who registered at the Hotel Lenox, Boston, Mass., as the Countess de Swirsky, St. Petersburg, created a sensation in the cafe of that exclusive house when, after dining, she coolly lighted a cigarette and puffed away with evident pleasure and unconcern. Lorgnettes were leveled in her direction and a murmur ran over the room which attracted the attention of the manager. He requested the countess to throw away her smoke and for his pains received a rapid fire of Russian invectives. The countess then addressed the diners in general with mingled English and Russian.

Fire Heroines at Phones.

When fire destroyed the big Ohio building, at Gary, Ind., involving a loss of \$50,000, two telephone operators, Harriet Stevens and Charlotte Choshes, became heroines, by staying at their posts near by until they were driven away by suffocation and heat. The two girls were alone in the

has executive ability in affairs of the household, and we picture her as a successful manager of a home, but for some reason she never has her own fireside. We think of this friend as a true and loving wife, but she does not marry. The divine spark never seems to strike her. We bemoan the loss to our little world, and some of us protest against the barriers which wall in her heart, but there she is, smiling—and immune.

Love does not come to her. We cannot explain why her heart is not touched; we wonder at the silence when one or two adorers offer their hearts, which are promptly refused. With a potentiality for loving, she lives through her years and then passes out of our knowledge.

What is the reason? Can it be that there really exists somewhere in this world a man who can awaken the soul of the loveless one? Is it possible that in her youth she formed ideals beyond the power of man to approximate, and the first murmur of the grand passion is drowned by the loud demands of these high ideals? Or perhaps, when the soul mate is quite near, her time and heart are occupied in a career or an art, and she is deaf to all calls but that of her particular muse.

At any rate, love passes by. We who know the little god pity her for the great gap which, poets sing, can never be filled by other interests. We

Our Cut-out Recipe

Use in your scrap-book.

Welsh Rarebit.—While this is a favorite preparation for the chafing dish, it can be prepared just as well in an ordinary saucepan or a double boiler. Melt one tablespoonful of butter. Stir into it a teaspoonful of cornstarch, and when they are thoroughly blended stir in slowly one-half of a cupful of thin cream. Cook two minutes after the cream is all in; then add half a pound of mild cheese, which has been cut in small pieces. Season with salt, paprika and mustard. Serve as soon as the cheese is melted, on rounds of toasted bread, or crisp small crackers.—Emilie Fox.

building and their presence was necessary to summon help, and during the hours of fire-fighting they stayed, until at last relieved by Manager L. H. Myers, who assisted them to fresh air and took their places himself, although the smoke was so dense he could not see the plug lights in his switchboard. The young women suffered seriously from the fumes.

Clothing Terms.

The English word "frock," denoting a kind of coat for men, was borrowed from us by the Germans in the form of "frack," and afterward became French "frac." But whereas in English it means a frock coat, on the continent it means a dress coat, which is quite another thing. In the "N. E. D.," where quotations are given for all senses, there is no trace of its meaning a dress coat in English. This application of the term must therefore have been "made in Germany," whence it penetrated to all the continental languages, including Lithuanian "frakas" and Finnish "frakki," the Finns having no "f." The term is well known in the Slavonic dialects, always in the sense "dress coat," and the Russians have even coined the admirable word, "fratchnik" to describe an habitual wearer of evening dress—a "toff," in fact.

While they use "frac" for a dress coat, the French designate a frock coat by another English loan word, "redingote," which was originally "riding coat." In Spanish "frac" is dress coat, and frock coat is "leviata," i. e., levitical coat. The Young Turks greatly affect the frock, and I have heard it called by them "stambolina," i. e., Constantinopolitan coat.

Does Love Come?

In matters of love it is strikingly noticeable how reckless and extravagant Cupid is in some cases, and how slightly he treats other deserving women. All of us know three or four women of different ages whose lives are made supremely happy by the power of a great love. The mystic art that strengthens the weak and tramples on the strong has a wonderful effect of presenting smiling victims to our view. We rejoice with these happy women. We are glad to be allowed to walk with them in the radiance of their joy. About these women there is no doubt that love has come and intends to stay.

But in our circle of friends there is, perhaps, a lovable woman who walks on in single blessedness. She

who are one of the untouched ones realize that something is lacking, and, after years of watching for the one, shrug our shoulders, accept our lot, and try to fill our thoughts with work.

No; love doesn't come to every woman. It is one of the unexplained things of this life, but it is true. There is this saving thought, though: If the great joys of love are not for some of us, the sorrows are also lacking. And perhaps there is compensation in the knowledge that a life-work is less personal and quite as gratifying when a woman's efforts are not confined to her own joys.

After all, it would be difficult voluntarily to decide our own fates, wouldn't it?—New York Press.



Pompadour silk makes a charming tea gown.

Russian blouse coats increase in popularity.

Pleating is seen in many of the new skirts.

The pin-striped serge are particularly smart.

Handbags of black velvet are wonderfully smart.

Jewelry is now made especially for daylight wear.

Plain princess dresses in velvet are very popular.

Many of the new leghorns are faced in black velvet.

Great knots of black or white lace trim large hats.

Wide leather belts will be worn with linen dresses.

Some deep cuffs on handsome waists have been seen.

The kid and suede gloves show a wide variety in colors.

Everything that is offered in Irish lace is now popular.

Linen serges and linen diagonals will be worn this season.

Linen for the coming season are soft, heavy and pliable.

Ribbons in silver and gold, also in copper, are at hand.

Heavy Russian lace of linen is to be much used for trimming.

Scarfs are as popular as ever, and their kinds are numberless.

Chiffon is used most lavishly for afternoon and evening blouses.

Sleeves with puffs at the elbow, below the elbow, and others with no puffs at all, will be used.

Ruffles down the left side of otherwise tailored blouses—a dainty and feminine touch—are seen.

Hatpins with gigantic jeweled heads and advertised as the "latest idea from Paris," are all the rage.

The cottonball fringe, sometimes elaborately knotted, is being much used as a finish to covers, as well as to bed spreads and for window drapery.

WOMEN WHAT WE ARE WEARING

New York City.—The sleeveless coat is practical and smart, it means the satisfaction of a wrap without appreciable warmth, and it can be made available for a long list of materials.

Narrow Sleeves.

Some of the newest frocks are made with narrow sleeves, sloping shoulders and scarcely any fullness in the bodice. They have turned-down collars, round waists and merely a little embroidery as trimming. With a more or less gypsy-scoop hat, these are sufficiently reminiscent.

Straight Pleated Skirt With Yoke.

Every variation of the yoke skirt is in style just now. This one is simple and very generally becoming, and is adapted to a variety of seasonable materials. The skirt portion is straight, and consequently can be used for bordered materials, as well as for plain ones. The yoke is circular and smooth over the hips. One of the pretty fashionable plaid woolen materials makes the skirt illustrated. It is made in the practical walking length and is serviceable as well as smart.

The skirt consists of the yoke and the pleated portion, the yoke is fitted by means of darts, and the straight pleated portion is laid in backward turning pleats, that are pressed flat and give long lines. The closing is made invisibly at the back.

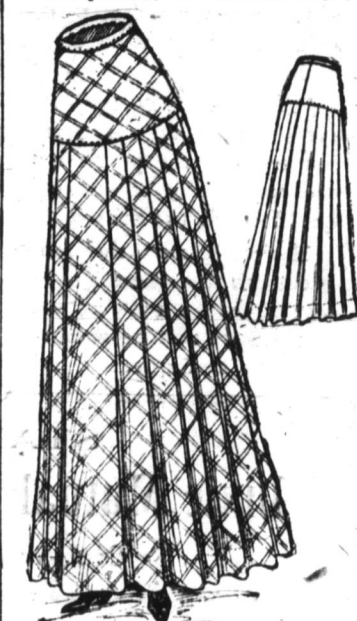
The quantity of material required



The little epaulette-like portions can be either of the same or contrasting material and can be used or omitted, as liked. The feature of the coat is to be found in its extreme simplicity and the ease with which it can be laundered.

The coat is made with fronts, backs and side-backs. The fronts are fitted by means of darts at the shoulders and the neck edge is finished with a flat collar. The under-arm edges are finished separately and lapped one over the other and buttoned into place and the coat can be opened out flat when laundering becomes necessary.

The quantity of material required for the medium size is four and one-quarter yards twenty-one, three and one-half yards twenty-seven or one and three-quarter yards forty-four inches wide with one-half yard twenty-two, twenty-seven inches wide and epaulettes.



for the medium size is six and three-quarter yards twenty-seven, four and one-quarter yards forty-four or three and three-quarter yards fifty-two inches wide; width of skirt at lower edge four and one-quarter yards.



GOOD THOUGHTS FOR EVERY ONE.

Some people have to have their sunshine warm; others are satisfied just with its being sunshine.—Alice Wellington Rollins.

Life is made up, not of great sacrifices or duties, but of little things in which smiles and kindness and small obligations given habitually are what win and preserve the heart, and secure comfort.—Sir H. Davy.

It was only a glad "good morning," As she passed along the way; But it spread the morning's glory Over the livelong day.

—Carlotta Perry.

Talk about happiness! Why, a well beggar has a better time of it than a sick king, any day.—Amber. Those who bring sunshine to the lives of others cannot keep it from themselves.—J. M. Barrie.

THE EPICURE'S CORNER

Nut Cookies.

Use for these little cakes a cupful hickory nuts or any other nut preferred. Rub to a cream one pound light brown sugar and one cupful lard and butter mixed. Add two well-beaten eggs, one cupful sour milk into which a rounded teaspoonful soda has been beaten, the cupful nuts and flour, a little at a time until the dough is stiff enough to roll out. Roll thin, cut in circles or any fancy shape desired, place on a well-greased pan and bake in a quick oven for four or five minutes.—Emma Pad-dock-Telford, in the New York Telegram.

Stuffing For Turkey.

Boil the kidney, heart and liver until very tender, letting the water boil away until there is about one-half cup left; chop very fine into two onions, add ten or twelve crackers, chopped with two large boiled potatoes; mix the water and a cup of milk and an egg together and stir in the chopped part, adding more milk if necessary, for you want it quite thin; then add pepper, salt and sage to taste and dots of butter. Of course you will have to keep adding boiling water to the giblets, as it boils away.—Mrs. Mary E. Robinson, in the Boston Post.

Hollandaise Sauce.

This is particularly good to serve with boiled fish. Mix in a bowl two tablespoonfuls butter, a teaspoonful lemon juice, a bit of bay leaf, a half dozen whole black peppers and if the butter is fresh a saltspoonful salt. Add a cupful stock or water and the juice of a lemon. Place the bowl in a pan of hot water and stir until the butter melts. Take from the fire and stir a little of the warm mixture into the well beaten yolk of three eggs. When mixed, gradually add the remainder of the sauce, return to the fire and stir steadily until thickened. Add another tablespoonful of butter and serve. The sauce is the foundation for lobster sauce or oyster sauce.

Add to a pint of Hollandaise the chopped meat of one lobster claw and half the meat of one lobster pounded to a paste with the last tablespoonful butter to be added. For oyster sauce add a dozen and a half oysters that have been scalded in their own liquor to a pint of the Hollandaise. Do not add too much of the oyster liquor, as the sauce must not be too thin.—New York Telegram.



Creamed cauliflower, served in green shells, makes a dish as tasty as it is satisfying to the eye.

To prevent eyeglasses "steaming" in cold weather, rub with vaseline and polish with a silk handkerchief.

A baker says that a cupful of liquid yeast is equivalent to half a compressed yeast cake, or whole dry yeast cake.

If one needs a door stop and there is not one at hand, a large spool, nailed in position, will answer every purpose.

Oyster cocktails are sometimes served in small grapefruit shells or in paper shells. The effect is decidedly pleasing.

To remove odor of fish or onions from the frying pan, put in vinegar and heat until scalding, and then wash out.

For creaming butter or butter and sugar, a perforated spoon will be found more convenient than a fork or the hand.

A spoonful of whipped cream is a tasty addition to any cream soup. Add it to the top of the cup just before serving.

Ink stains on handkerchiefs and other cloths may often be soaked out in milk, but the sooner they are dealt with the better.

Use butter rather than milk if potatoes need extra thinning. The former makes them soggy, and nothing is worse than milky mashed potatoes.

To remove iron rust from white material wet the goods with lemon juice, rub on salt, and put out in the sun. If the first application fails, try it again.

If salt fish is required for immediate use, it will freshen much more quickly if soaked in milk instead of water. Sour milk will answer as well as sweet.

In baking biscuits have the oven quite hot at first, but lower the temperature just a little before the biscuits are ready to take out. This will add materially in making the biscuits light.

Cold boiled spinach moulded in individual forms may be served with a rim of shredded lettuce as a salad. Dress lightly with oil and vinegar and put a little mayonnaise on the top of each form.

To use up the cold boiled sweet potatoes, pare and slice them thick and fry them in butter. When they are brown sprinkle them with a little lemon juice and sugar and let the sugar melt over them.

ROADS

Hints on the Care of Earth Roads.

The U. S. Office of Public Roads says:

"We may recognize the value of hard and durable roads in all parts of the country, but still the fact remains that for a long time to come the majority of the roads will be composed of earth. Furthermore, in about nine months out of the year the earth road, if properly care for, is reasonably satisfactory.

"For many agricultural districts it is the only road at present available. Hence, these communities should set themselves seriously to work to learn the best methods of maintaining earth roads and of getting the maximum service for them.

"Prosperity comes to the country to a great extent through the prosperity of the farmers. This fact strongly suggests the importance of giving the earth roads every possible care and attention in its location, drainage, construction and maintenance.

"An earth road, composed of water-holding soil, should be exposed to the sun and air as freely as possible, as comparison between the shaded and sunny portions of such a road will easily indicate. This should be accomplished by clearing a sufficient amount of trees and undergrowth away from the road. It must be remembered, however, that sandy and gravelly roads require moisture, and in these cases some shade should be retained. Furthermore, trees are beneficial along river banks and on steep grades subject to washing.

"Drainage is one of the most important points to consider in connection with an earth road. The majority of earth roads in all mountainous and hilly districts have too much drainage. Occasionally a road will be found with five ditches, three in the middle, made by the horses' hoofs and by the wheels of the vehicles and two on the sides. All well-constructed earth roads are supposed to have no more than two ditches, one on each side of the traveled roadway.

"Keep the water out of the middle of the road by giving it a crown or elevation in the centre of 7 1/2 inches above the top of the inner slope of the ditch or a twenty-foot road, and where the hills are a little steep make the crown ten inches. With a crown of about one inch to the foot from the centre to the sides the ditches, which are often built across the road on steep grades to deflect the water, will not be needed.

"Instead of carrying water across the road in open ditches, tile or concrete drains should, if possible, be provided. They should have sufficient capacity and fall to carry the maximum amount of water that is expected to flow through them at any one time.

"The capacity is increased in proportion to the fall or grade; for instance, twelve-inch pipe laid on a one per cent. grade will carry 1800 gallons per minute, while the same pipe laid on a two per cent. grade will carry 2500 gallons per minute. Furthermore, a culvert laid flat will soon fill up, while one having a good incline will keep itself clear.

"In the maintenance of an earth road avoid the mistake of changing the natural order of things. Naturally if the soil is reversed in constructing a road, the result will be less satisfactory than if the soil be left at the top of the road, for soil makes a better surface to a road than clay.

"If the roadbed is largely clay to start with, it will be well to place sandy soil or clean sand on top. A covering of six to ten inches of sand upon clay that persists in breaking up into deep mudholes will usually be satisfactory, and if sand enough be added this clay will cease to make mud. If the roadbed is composed of said sand it can be improved by an application of clay.—Boston Post.

Modern "Roman Road."

The nearest approach we have to the Roman road to-day is the best type of paving brick, laid on a concrete foundation with a two-inch sand cushion, and this type of road suits automobile traffic admirably, but is very hard on the feet of horses. As far as I have observed the concrete foundations, both for brick pavements and asphalt streets, rarely crack except from faulty foundations. The contraction cracks, therefore, I believe, are due to no fault in the cement, but to the great range of temperature to which the road surface is subjected, and the fact that it is generally laid during the warmest season of the year, when expansion is greatest. This view is further upheld when one considers that concrete floors and pavements laid on earth foundations inside of buildings rarely crack.—Logan Waller Page, Director of the U. S. Office of Public Roads.

The Whole Cheese.

A Scotsman was hired by a Cheshire farmer. At breakfast one of the famous cheeses of the county was set before him. His master left the Scot at table, and later, when he appeared for work, said to him: "Sandy, you take a long time over breakfast."

"Troth, master," replied the Scot, "a cheese o' that size is nae so soon eaten as ye may think."—T. H. B. S.

On an average a man requires 1600 pounds of food per annum; a woman 1200 pounds, and a child 900 pounds.