

Why Girls Often Say "No" the First Time

By Edith Joscelyn.

It has been remarked that when a woman says "No" it should not—by the man who loves her—be taken for a negative. There may be an element of truth in this statement, or there may be not. I, as a girl, who thinks that she knows what she is writing about, would say that it all depends upon the character of the woman who utters the little word. If she is a poor, weak sort of creature who is certain of nothing, and who likes to hear the same thing over and over again, much after the fashion of a young mother listening to her first baby's initial utterances, she will undoubtedly say "No" when she all the time really means the very opposite.

I have known a few instances, however, in which women who knew their own minds perfectly have been impelled to say an emphatic negative when receiving an offer of marriage from a man whom they loved passionately, while conscious all the time that they would eventually say a cooling affirmative. It was this way: The men proposing were, so to speak, on trial at the bar. They were suspected of offering marriage out of pity, or out of pique, or from a sense of justice.

A woman is frequently made the recipient of an offer on these grounds, and the trick of saying "No" when the question is first put is the one and only way of discovering whether the man sincerely means what he says.

The instinct of many of us women will clearly tell us when a man is making an offer that is not genuine, but sometimes we dare not trust to our instinct; we hope against hope, and we play our fish with evasive answers until we see that he really means what he says from the bottom of his heart.

It is not long since that I met a man who told me of a friend of his who had suddenly discovered that he would be better off in many respects were he to marry. He straightaway went the round of a number of girl friends and proposed to four of them in one day! They each rejected him, as he thought, by saying "No" on the putting of the great question. But two out of the four wrote to him on the day following, accepting! In the meantime he had made a fifth proposal and had been accepted.

When a girl has been courted for an unusually long period and has at last received the long-expected proposal she will feign astonishment and will give a qualified "No." This is only her banter, and she will follow it up by laughingly explaining that she punished him because—by his delay—he punished her! Shyness or a different position in life are common causes for such delays on the part of many men.

As a rule, it may be taken for granted that no woman says "No" without reason for doing so.

One more instance: Two sisters recently fell in love with the same man, who was a close friend of their brother's. The man proposed to the younger sister, and she said "No" because she knew that her sister wanted him. Yet when, in course of time, the man made the offer of marriage to the elder sister she likewise said "No" for the identical reason—that she knew her sister wanted him. The girls' love for each other has up to the present kept the man a bachelor.

The Girl and Her Reading.

By W. D. Howells.

WHAT, then, is a good rule for a girl in her reading? Pleasure in it, as I have already said; pleasure, first, last and all the time. But as one star differs from another, so the pleasures differ. With the high natures they will be fine, and with the low natures they will be coarse. It is idle to commend a fine pleasure to the low natures, for to these it will be a disgust, as surely as a coarse pleasure to the high. But without pleasure in a thing read it will not nourish, or even fill, the mind; it will be worse provender than the husks which the swine did eat, and which the prodigal found so unpalatable.

Thence follows a conclusion that I am not going to blink. It may be asked, then, if we are to purvey a coarse literary pleasure to the low natures, seeing that they have no relish for a fine one. I should say yes, so long as it is not a vicious one. But here I should distinguish, and say farther that I think there is no special merit in reading as an occupation, or even as a pastime. I should very much doubt whether a low nature would get any good of its pleasure in reading; and without going back to the old question whether women should be taught the alphabet, I should feel sure that some girls could be better employed in cooking, sewing, knitting, rowing, fishing, playing basket ball or ping-pong than in reading the kind of books they like; just as some men could be better employed in the toils and sports that befit their sex.

I am aware that this is not quite conforming to answer the question as to what girls should read; and I will revert to that for a moment without relinquishing my position that the cult of reading is largely a superstition, more or less baleful. The common notion is that books are the right sort of reading for girls, who are allowed also the modified form of books which we know as magazines, but are not expected to read newspapers. This notion is so prevalent and so penetrant that I detected it in my own moral and mental substance, the other day, when I saw a pretty and prettily dressed girl in the elevated train, reading a daily newspaper quite as if she were a man. It gave me a little shock which I was promptly ashamed of; for when I considered, I realized that she was possibly employed as usefully and nobly as if she were reading a book, certainly the sort of book she might have chosen.—Harper's Bazar.

Three Requisites of an Orator

By Henry M. Dowling.

THREE great requisites are demanded of everyone who would speak well. He must be clear, he must be forceful, and he must please. Clearness will be secured by translation and composition. How can we speak forcibly and in a manner to excite pleasure? Anyone may avoid egregious blunders; it is the able orator who makes his speech sinewy in its strength, charming in its beauty. "Bold propositions, boldly and briefly expressed—pithy sentences, nervous common sense, strong phrases, well-compact periods, sudden and strong masses of light, an apt adage, a keen sarcasm, a merciless personality, a mortal thrust—these are the beauties and deformities that now make a speaker most interesting." Nothing is more artificial than the adornments in a spoken discourse. They do not necessarily arise from the peculiar attractiveness of the subject. Erskine could throw a charm about the most repulsive causes; and there may be speakers who, without strenuous effort, could render sterile and disgusting a subject boundless in suggestiveness and luxuriant in beauty. In all your compositions, oral and written, first outline the general plan of your matter, and then select portions to be embellished by chaste adornment, not in the spirit of the pulpit orator who annotated his sermon manuscript with stage directions such as, "Here weep!" but with a rational sense of the places where ornament may appropriately be inserted to clarify the thought, vitalize the argument, or arouse new interest on the part of an audience. At one point, you will decide to use a bit of vivid description of men or scenes; at another, you will mark, as a proper place to thrust forward a pungent antithesis, a picturesque metaphor; at another, you will select, as affording an opportunity, a supposed speech of your adversary or of a third person, or pretend to read from an imaginary document; at a fourth, you will see to it that you express indignation and apologies to the audience for being overcome by your feelings.—Success.

Look Into the Things Around You.

Make it a practice to look into the things which surround you, and which you use daily; find out how they are made; induce men to talk to you about the things that they know best; form a habit of studying everything which comes in your way. He who forms this habit not only gains the power which knowledge always brings, but

also makes himself a very desirable companion.—Hamilton Wright Mable, in Success.

At the State Fair in Syracuse, N. Y., there was a race between two flocks of geese, driven by women.

The people who refuse to share their joys are the first to lend their troubles.

FOR THE FAIR

Our American Women.

There is a charming blond young woman well known to Philadelphia as well as Baltimore and New York City, who laughs when you call her "Sen-ora." A woman friend gave the story away, says the Philadelphia Press, and as she takes it good naturedly, there is no use keeping the joke from the public. You see, young as she is, she elected to marry a man who was a grandfather, or, rather, he became one soon after his marriage to her. She has that deceptive, innocent type of beauty that gives the owner the appearance of being about eighteen. She was looking at the Cuban curios and souvenirs for sale at a bazaar with a woman friend, and the old woman behind the wares called her "Senorita." "No, no," said the friend, "she is Senora." The old woman shook her head and declined to believe. "No, senorita," she said. "She is a girl," she continued in broken English; "she too young and pretty." "Yes, she is a senora," said Mrs. G., wishing to tease the younger woman, and, remembering the birth of the grandchild, she added: "She's not only married, but she is a grandmother!" "Dios! But these Americans are so progressive!" said the old Cuban.

To Maintain a Good Complexion.

Here are certain plain, simple hints for the securing or maintenance of a good complexion, which can be carried in mind and practiced by the woman who can afford neither the fees of beauty doctors nor several hours a day for grooming. Wash the face carefully, never with very cold water. At night it should have a warm soap bath to clean it, rinsing the soap off thoroughly, and drying thoroughly, with an upward movement. Learn always to rub up and never down, to counteract drooping lines and sagging muscles. Take at least one bath a day, rubbing the body vigorously. Remember that hot water is necessary to cleanse, and cold water to invigorate, and set the blood to circulating. Rose water and elder flower water are beneficial in softening the skin. Lemon whitens the hands. Any good, cold cream, sold by a reputable house, is excellent for the face. It should be rubbed in, not hard, but thoroughly, after a warm bath. A little on the tips of the fingers is sufficient. It softens and freshens the skin. Remember that all rich foods are enemies of a delicate skin. The rosacea skin of the baby comes from its simple diet. Avoid pastry, pickles and pie. Candy is as bad as anything can be, and makes one fat, besides. Tea and coffee are bad, but cocktails are worse. Study the nose of the man who has imbibed for many years and see. Eat fruit and simple food, and drink plenty of water at any time except mealtime, especially on getting up in the morning, when it rouses the system of the unclean that has accumulated on the coating of the stomach and other organs during the night. A good complexion comes from the same sources as health—fresh air, exercise, correct food, bathing, sufficient sleep and proper activity of the internal organs.

Women Wear Orders.

The number of women—especially American women—wearing orders at the recent coronation ceremony was a matter of much remark and has awakened interest in the subject of orders in general. The American who is entitled to wear the greatest number of orders is Mrs. George Cornwallis-West. She has been decorated with the Order of the Crown of India, the Royal Red Cross and the Order of St. John of Jerusalem. The last named honor she shares with a number of her sex—some of the better known being Baroness Burdett-Coutts and Lady Chesham, who was one of the chief organizers of the Imperial Yeomanry Hospital in South Africa, about which so much has been written. The Order of St. John is the oldest of the four English orders to which women are eligible, having been instituted in the twelfth century.

The three others are the Royal Order of Victoria and Albert, founded by Queen Victoria in 1862; the Imperial Order of the Crown of India, instituted to commemorate her assumption of the title of Empress, and the Royal Red Cross, founded in 1883 to reward services rendered in nursing the sick and wounded of the Imperial Army. One of the latest recipients of the decoration of the Imperial Order of the Crown of India, which has the sovereign as its head, was Lady Curzon, the insignia consisting of Queen Victoria's cipher in diamonds, pearls and turquoise, encircled by a border of pearls and surmounted by a tiny jeweled and enameled crown attached to a bow of light blue water ribbon with narrow white edge.

The decoration of the Order of Vic-

torla and Albert, which is of four classes, consists (for the first and second class) of a medallion of the late Queen and Prince Albert set in diamonds surmounted by a jeweled crown, the ribbon used being white moire. The third class has the medallion set in pearls instead of diamonds, and the fourth bears only an intertwined "V" and "A" in pearls. To this order belong the Empress of Germany, the Empress of Russia, the Queen of Roumania, the Queen of the Netherlands, and many well-known women of lower rank. The Queen of England is the only lady of the Order of the Garter.

The oldest of all orders instituted for women is that of the Slaves of Virtue, founded in 1662, by Eleanore of Gonzagua, widow of Frederick III, of Austria, "to encourage in the women her court the sentiments of wisdom and piety." The Bavarian Order of Elizabeth, founded in 1766, and the Order of Queen Marie Louise, instituted in 1792, each had an exclusively charitable raison d'etre and imposed habits of kindness and helpfulness upon their royal members.

But perhaps the best-known foreign order to which women are eligible is the French Order of the Legion d'Honneur, of which Rosa Bonheur was a member, as was also Mma. Dieulafoy, the well-known explorer, who is the only woman permitted by the French Government to appear in men's clothes. An interesting fact in connection with this order is that all wearing the little crimson ribbon are entitled to a military salute, women as well as men.—New York Mail and Express.



Miss Ethel Smyth, composer of the recently produced opera, "Der Wald," is the first composer of her sex to have a work produced at Covent Garden.

Mrs. Mariah Vance, a colored woman, who was for years Abraham Lincoln's servant, is still living at Danville, Ill., and is learning to read, at the age of ninety-one.

Miss Duchemin, of Boston, has in her possession some china more than 200 years old, which was given to her grandmother by the daughter of a maid of honor to Queen Anne.

Princess Victoria, the Kaiser's ten-year-old daughter, is said to be the haughtiest member of the German royal family, never for a moment forgetting she is an Emperor's daughter.

Mrs. Elizabeth Silsbee Archer, who died in Salem, Mass., the other day, was an eye-witness of the great naval fight between the Chesapeake and Shannon off Salem during the War of 1812.

There are said to be excellent openings for American dressmakers in Japan, where all the high class women are donning Occidental dress, with which the native modiste struggles helplessly.

Five daughters of one Iowa family are practicing physicians. Alice Braunwarth Halstead, Ph.B., and Drs. Jennie S., Emma L., and Jessie A. Braunwarth are established in Muscatine, Iowa. Dr. Anna M. Braunwarth is associated with Dr. Henry T. Byford, of Chicago.

A fifty-acre farm in Indiana has for the last ten years been successfully conducted by Miss Abbie Peffer, a niece of former Senator Peffer of Kansas. Miss Peffer was for some years a teacher in the public schools. She has a thorough knowledge of agricultural pursuits, and all the work in fields, gardens, orchard and stable is done by her own hands.



Siberian squirrel is made into charming hats.

Tyrolean crowns, it is whispered, will follow the very fat effects.

Few dress styles have figured stripes of velvet running lengthwise.

Sashes or wide girdles break the long lines of the newest princess models.

The ultra-smartness of squirrel fur is attained when a touch of emine is added.

Many matrons have taken up the ear-ring fad, confining themselves to pearls.

A handsome chateaucaine bag is of golden brown walrus skin with frame and chain of plain gold.

Wool laces are very much used on cloth gowns, and the grape pattern in clusters of rings is the favorite.

Puff bags for carrying about powder puffs are in pink or blue satin, and gather up with dainty "baby" ribbon draw strings, or with silver cords and tassels.

"Moleskin brown" is one of the novel shades for wool dress materials, which tints, advices from Paris state, may be appropriately trimmed with the skin of the namesake animal.

Nothing is smarter for the woman with a perfect figure than one of the new light Francis coats. These are full three-quarter length and match the skirt when for promenade wear.

HINTS ABOUT HOUSEKEEPING



Beating Wears Out Rugs.

It is an excellent thing to keep the house or apartments always spick and span, but very frequently the housewife by too frequent and vigorous cleaning is apt to do more damage than good. The average American housewife wears out her rugs by continual sweeping and beating. The plan of putting them upon a line every two weeks, or even once a month, and there having them whipped, is not to be commended if the rugs are of any value. They should be cleaned with a carpet sweeper, occasionally put upon a line and brushed and once a year sent away to be cleaned in a proper manner, or else washed at home.

Ways of Cooking Beef.

The homely bill of fare may be indefinitely varied when beef is used. Beef is the staple meat in most households because of its supposed nourishing qualities. These recipes will bring out all the best flavors of the meat:

Grilled Beef—Cut some beef in half-inch slices. Dip each in melted butter or olive oil and broil quickly over a clear fire. In a small saucpan put two tablespoonfuls of hot water, two tablespoonfuls of butter, one tablespoonful each of tomato and Worcestersauces, a pinch of salt and pepper, one-half teaspoonful of made mustard, a little juice from an onion and one or two drops of lemon juice or vinegar. Dip each slice of meat in this. Serve on toast and pour the remainder of the sauce over each.

Beef Patties—Take underdone beef, one onion, pepper and salt, some pie crust. Cut the meat into small square pieces, chop the onion finely and mix with the meat, adding salt and pepper. Roll the crust rather thinly, cut it in rounds with a small saucer; put a little of the chopped meat on one-half, fold the other over and pinch the edges together. Fry the patties in hot lard till a nice brown or bake them in a good oven; time, about twenty minutes.

Tips For the Cook.

In baking bread it is better to overdo rather than underdo the work.

To make a good digestible pie crust use cream instead of lard, and it will be light and healthful.

If there is not batter enough to fill the gem pan, put cold water in the empty space before setting the pan in the oven.

The rich cheeses, which have the largest percentage of fat, are those which blend well with bread in sandwiches or with macaroni or rice.

For a quick cake beat until thick four eggs. Add four tablespoonfuls of sugar, half a cup of flour, a little cinnamon and lemon rind. Beat well and spread on a baking pan. Bake in quick oven and cut out at once.

Sweet potatoes are much richer twice-cooked. Baked or boiled merely, this vegetable is good, but when the baking or boiling is followed by a subsequent cooking in the pan or in the oven they are far better.

A fine cheese pudding is made by grating five ounces of bread and three of cheese. Warm two ounces of butter in a quarter of a pint of fresh milk and mix thoroughly. Add two well-beaten eggs, salt and bake half an hour.—Lewiston Journal.

HOUSEHOLD RECIPES

Denmark Pudding—Soak one cupful of pearl tapioca over night in three-pints of cold water; in the morning put it in the double boiler and cook until clear, stirring often; add half a cup of sugar, one teaspoon of salt and half a cup of any red jelly; turn into a mold, stand on ice; serve with sugar and cream.

Cream Sponge Cake—Boil a pint of granulated sugar and half a cupful of water until it spins a thread. Pour slowly on yolks of eight well-beaten eggs. Beat until cold. Add juice and grated rind of an orange, half a pound of pastry flour and the stiffly beaten white of eight eggs last. Bake one hour. Ice with plain boiled icing when cool.

Cecils With Tomato Sauce—Season one cup of finely chopped rare roast beef, or steak, with salt, pepper, onion juice and table sauce; add two tablespoonfuls of bread crumbs, one tablespoonful of melted butter, yolk one egg beaten a little; shape in the form of small croquettes and pointed at ends. Fry in deep fat or in the frying pan and serve with tomato sauce.

When some people sing their hearts are not what they are cracked up to be.