

OUR WOMEN OF FIFTY

EUROPEAN CRITICS CLAIM THEY TAKE A BACK SEAT.

She May Do Much to Make Herself Charming in Dress and Manner—Should Not Resort to Artifices to Disguise Age.

Our European critics are fond of saying that American society is dominated entirely by the young person. This used to be pretty nearly true, but it is true no longer. On the contrary, it may be claimed, and with unanswerable arguments advanced to prove it, that the woman of fifty holds the controlling social lead in most American communities.

Probably no one who has not studied the work of the women's clubs and patriotic and philanthropic societies has any idea of the extent to which they have increased the capacity and the happiness of the middle-aged woman. One of William Morris' most striking lines is this:

The happy are the masters of the earth.

In China, the older a woman becomes the happier she is. The same thing is gradually becoming true, as it ought to be, in this country. And when you become happy, you become powerful.

The woman of fifty among us might as well appreciate the fact; she is now a chief factor in the higher civilization, and it behooves her to seize her scepter and make the most of her position.

To this end, let her beware of the ways of the kitten. They may do for the maiden of seventeen, but they become ridiculous when mated with gray hairs. Coiling and frisking and giggling are not for the woman of fifty, except in the retirement of her own home. Even if she be incurably light-minded, she must learn when in public to express her frivolity in a staid way, or be in-sufferable. As the Duke of York said of himself in the play, she must have "not a thought but things on dignity."

It has been fashionable during late years for elderly women to wear delicate pinks, blues and lavenders—and even rather violent shades of these colors, which is all very well for the handsome ones but remember that these light tints make one very conspicuous. You cannot usually bear them, unless you are good looking.

The woman of fifty, if she amounts to anything at all, will probably have few wrinkles. By cultivating the point she can escape them. But, if she is slender and delicacy of figure are fashionable, the face must share in this general meagerness—and the thin face is bound to wrinkle by the time the late forties are reached.

Gray hair comes with wrinkles. Fortunately, the old-time hair-dye has largely disappeared among decent people. Gray hair is often a disadvantage to those who work for a living—but, for others it may be desirable.

Women who try hard to rub out their wrinkles and color their hair forget this sound rule. Appropriateness and consistency are great—perhaps the greatest—considerations to keep in mind in matters of this kind. Wrinkles and gray hair and certain unmistakable angles, and peculiarities of figure go with advancing years. A sense of offensive artificiality marks any case in which the usual accompaniments of particular times of life are wanting. There are, as it were, anachronisms. The qualities do not "compare," and the artistic eye is shocked.

It is well enough for the woman of fifty to use a certain amount of "cerate" on her face (though it is probably useless and will only make it downy); to be careful when she sleeps, that the flesh of her cheek is pulled up, and not down; to take massage and "physical culture," and especially to devote attention to the niceties of dress, being careful not to overdo it. But she must remember that she has reached "a certain age"—and, however she may deplore the fact and determine to conceal it, it will not.

There is something contemptible in trying to hide one's age—unless, perhaps, one's living depends upon it. In most instances, all such efforts are useless. There are vague, but sure, indications, which, to the observing eye, number your years, O woman!—and the most undignified thing which you can do is to try to deceive the matter.

In short, the main effort should be, let us say, to make one's appearance a symphony, as it were, of which one's age is the keynote and of which the details are lost in the beauty and distinction of the whole. It is the only way in which one may, to use the pleasant old phrase, "grow old gracefully."—Boston Post.

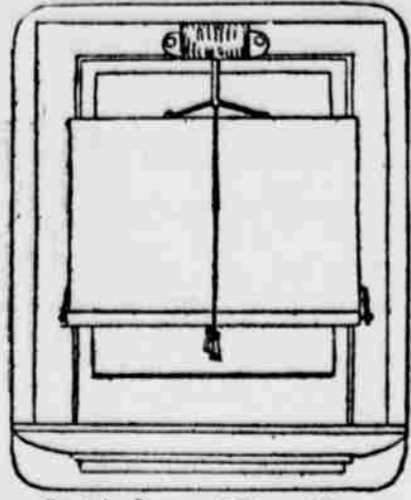
Vegetable Hair.

One of the most interesting though perhaps least known industries of Algeria is the production of vegetable hair. This hair or fiber is made from the dwarf palm which grows in large quantities along the coast of Algeria. A few years ago this plant was looked upon as a useless weed; now it has been found to contain a most useful fiber and is largely sought after. The fiber is an excellent substitute for horse-hair and is in great demand among upholsterers, mattress makers, harness makers and carriage builders on the continent for the cheaper grade of goods.

IMPROVED WINDOW SHADE.

Lowered From Top Instead of Raised From the Bottom.

The need of a window shade for household use which could be lowered from the top of the window, allowing the light to enter the room from the upper portion of the window, and yet cover the balance of the window, has long been recognized. Such a window shade, or curtain, is shown in the illustration.



Curtain Lowered From Above.

The ordinary shade is used, with the roller attached to the bottom of the shade instead of to the top. At the top of the shade is a wooden strip to which the supporting cord is secured, the cord running over a pulley at the top of the window and dropping on the inside within easy reach of the hand. In the cord pulley is an attachment for locking the cord, so that the top of the curtain can be held at any point on the window desired. Attached to the roller on the bottom of the curtain is also a cord for lowering the curtain. The advantage of having a window curtain which can be lowered from the top will be instantly recognized.

HOUSEHOLD SUGGESTIONS.

A piece of charcoal put into the pot with boiling onions will absorb most of the odors.

A cup of chopped celery, if added to almost any stuffing for fowls will improve it.

A few grains of rice put in the salt cellar will keep the salt moving when being shaken and avoid its caking.

Place a little peppermint oil in mice holes. This will keep the mice away, as the odor is obnoxious to them.

A bit of sugar added to turnips while cooking helps them wonderfully.

Clean brass pans with vinegar and salt before polishing. This will remove any poisonous corrode and make them fit for use in cooking.

Add a few drops of lemon juice to eggs while being scrambled. It will improve the taste.

Grease the upper inside edge of the pan in which chocolate is being made and it will not boil over.

When it is not possible to have ice, meat may be kept fresh for several days through very hot weather by immersing it in freshly soured milk. Put the meat into a crock or crockery bowl, cover entirely with the milk and set in a cool place. Change the milk at intervals of twelve hours.

Restless Women.

We all know such women—know them—admire them—and tremble for them! As they stagger to and fro, striving vainly to overtake the tasks which our modern life imposes upon them, we think with sympathy, first of all, for them, and then, if they are wives and mothers, for their husband and children. We own the claims of hospitals and sewing-classes and kindergartens that drag them hither and thither; but if we were to speak to them in that Western vernacular which cried out to the parson who took an hour to preach a twenty-minute sermon, "Brother, don't spread your butter so thin!" we should entreat them to concentrate rather than to scatter their often wasteful, though always well-meant endeavors.—Harper's Bazar.

To Improve Mince Pie.

Mince pie, that ever popular dish may be made much richer and more attractive, if intended for festive occasions, by sprinkling each pie before putting on the upper crust with a few finely chopped figs and walnuts. The housewife who originated this idea for improving a plain pie uses claret instead of cider for moistening. A cranberry pie, with the addition of a few raisins, makes a nice change.

Use Oven Instead of Fry Pan.

Anyone wishing to fry salt pork, bacon or sausages will be well pleased with the result. If they are placed in a baking pan and cooked in a hot oven. Fish, which always spatters your stove, can just as well be baked. Prepare the same as for frying. Put in a baking pan and, if your oven is good and hot, the fish will not need turning. About 20 to 30 minutes is required to fry halibut.

What the World Represents.

Men think they have conquered the world when it yields them the things they want, and all the while it has conquered and captivated them. The world is like a mettlesome, powerful horse—a grand thing for joy and service to the rider as long as he is absolute master of the beast, but how terrible for him if, through carelessness, he loses the reins of control.

WOMAN'S SENSE OF HUMOR.

When Highly Cultivated Often Becomes An Avenging Weapon.

Woman, as a whole, is considered to have no sense of humor.

In fact, her lack of appreciation of a joke is a standard jest among the men folk.

They write funny stories about it and get paid large prices for jokes in comic papers. And all because woman's sense of humor does not lie along the same lines as their own.

The real truth of the matter is that men don't want woman to have a sense of humor. They are afraid of the woman who is very quick to see a joke.

They feel that as she is so quick to see the ridiculous side of things, she will be equally quick to see the ridiculous side of them, and that no man can stand.

Voltaire, who so thoroughly understood mankind, prayed "God, make my enemies ridiculous."

A keen sense of humor makes life much easier for the person who possesses it, but in the case of a woman there is great danger of sacrificing her loveliness at the altar of her humor.

It is better for a woman to be sympathetic than humorous.

The person with a very keen sense of humor is apt to laugh in the wrong place, and is constantly hurting the feelings of others. The funny side always strikes first.

I know of a woman who always sees the funny side of every person. It's intensely amusing to listen to her comments, but you can't help but have an uneasy consciousness that you take your turn with her other victims.

As an entertaining woman she is sought by all men, but no one man seems to fall in love with her. They fight shy of that highly developed sense of humor of hers.

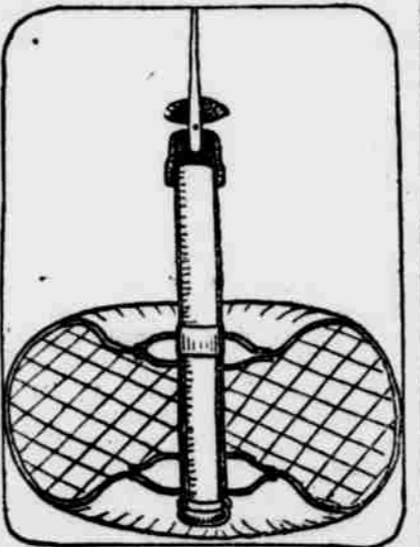
A man of my acquaintance says his chief amusement in life is his wife's failure to see the point in a joke. "She is so deliciously at sea," he says. "And when she does grasp a point it is never the one you mean."

That man's sense of humor is exceedingly well developed, I should say, when he is able to see a joke in what would drive some people to distraction or divorce.

Humor frequently makes enemies; sympathy invariably makes friends.—New York World.

Quick Needle Threader.

At the upper end of the threader is an opening shaped to hold a needle so that the eyes will register with openings at the sides. These side openings gradually decrease from the outer extremity to the opening registering with eye and



Can't Miss the Needle's Eye.

needle. It is an easy matter to locate the hole in the threader, the passageway of the opening guiding the end of the cotton to the eye of the needle and through to the other side. The threader is surrounded by a pin cushion which keeps it in to its attractiveness.

FASHION'S MANDATE.

Every woman needs an Empire scarf in these days. They are delightful with an Empire or Directoire costume and make a charming accessory to almost any sort of evening dress.

There is a tendency toward Japanese styles just now. Long shoulder effects and drooping sleeves are seen everywhere. This is probably the outcome of the peleries effects which have been so popular.

There is a great mixture of historical periods shown in the different articles of dress. Hats seem, for the most part, inspired by the Louis XVI day, while gowns still lean toward that of the Empire.

Among the darker waistings are shown some very pretty invisible plaids in green and navy blue. These look well worn with a plain skirt of the same color as the prevailing hue in the waist.

Rules for Carving.

A shoulder of mutton should have the bone part toward the carver, and be cut right across in thick slices.

Sirloin of beef should be placed on the dish with undercut below, then thin slices should be cut from the side next the carver. These are served with pieces of the undercut to each person.

Ham must be carved in long, thin slices, cut through the thick fat down to the bone.

Tongues should be cut in rather thick slices, those in the center being the most delicate. They should be cut across and served with slices taken from each side, and a small piece of fat at the root.

HAIR BRUSH APPLIES TONIC.

Liquid Flows From Teeth of Comb to the Head.

A California man has devised a unique contrivance to assist the man who fears baldness and is trying to effect a cure with hair tonics or restorers. It is well understood that in the applications of all of these hair revivifiers, the tonic must be thoroughly and effectually rubbed



Liquid Drops From Comb.

into the scalp. To apply the liquid and the rubbing to greatest advantage is the purpose of the novel comb. The teeth of the comb are of unusual shape, being curved to conform to the roundness of the head. At one end of the comb he places a reservoir and the bulb, small passages connecting the reservoir and the teeth of the comb. The squeeze of the bulb forces the liquid (which is stored in the reservoir) through the teeth of the comb and onto the head. The ease with which the tonic can be applied to the comb will be instantly apparent.

HOME COOKING.

Russian Sandwiches.

Spread zephyrettes with thin slices of cream cheese; cover with chopped olives mixed with mayonnaise. Place a zephyrette over each and press together.

Shrimp Wiggle.

One can shrimps, 1 pint cream, 1 can of peas, 2 tablespoonfuls of flour mixed with water and a tablespoonful of butter. Put milk into chafing dish or double boiler, and just before it boils add the mixed flour and water, stirring constantly to prevent lumping. When thick add shrimp and peas. Cook 15 minutes, and just before serving add butter, salt and a dash of cayenne. Serve with toasted salines or lettuce sandwiches.

Hickory Nut Cake.

Here is a good recipe for hickory nut cake: Cream a cupful of sugar, half a cupful of butter and add the yolks of two eggs. Sift together two cupfuls of flour, a teaspoonful of soda. Make a cavity in the center of the flour and pour the other ingredients into it, gradually mixing all together. Add a cupful of hickory nuts and raisins minced; lastly the whites of two eggs. Add just a little milk if the butter needs more moistening. Bake in broad, shallow pans, cut into squares and frost, decorating the top of each square with three hickory nut meats.

New Way to Bake Potatoes.

Take off the rear covers of your range and place the potatoes in the space on top of the oven and replace the covers. It is well to turn them when about half done; the drafts of the stove may be left closed, and in an hour or less the potatoes are evenly baked. This with no watching or extra fire.

Cod Liver Oil As a Food.

Nine persons out of every ten think of cod liver oil as a medicine. Since it is so regarded it has to share the odium of all medicines.

Few people use it unless it is prescribed by a physician. Now, cod liver oil is a medicine in the sense that it is wonderfully effective in the treatment of many diseases. But it is not a medicine in the popularly accepted meaning of the term. That is, it is not a drug. Cod liver oil is primarily a food. Perhaps the most accurate way to describe it would be to call it a medicinal food.

The fact that nothing else equals it as a producer of strength in the body suggests almost unlimited possibilities of use in the diet. Whereas now cod liver oil is rarely taken except as a medicine. It could be used universally as a food with most gratifying results.

It is a curious thing that the elements of cod liver oil have been combined by nature in the making of that oil a skill which surpasses all human chemistry, or even human knowledge. It is an astonishing fact that cod liver oil is so complex that, in spite of the most painstaking analysis and diligent investigation, no man has yet been able to discover any of the elements which enter into its composition.

Mucilage for Darning Dresses.

A novel way of mending a woolen or silk dress in which a hole has been torn, and where only a patch will remedy matters, is the following: The frayed portions around the tear should be very carefully trimmed and smoothed, and a piece of the material moistened with very thin mucilage placed under the hole. A heavy weight should be put upon it until it is dry, when it is only possible to discover the mended place by careful observation.

CASTORIA advertisement featuring the signature of Charles H. Fletcher and the text 'The Kind You Have Always Bought'.

Women Who Wear Well advertisement discussing health, life guards, and trespass notices, with a small advertisement for Cancer Cured at the bottom.