

GIELS OF BRAIN AND MUSCLE.

20

History Has Repeated Itself and the Wome of the Present are Following in the Footsteps of the Beauties of Ancient Greece.-Pretty Costumes and Useful Hints.

WRITTEN FOR THE DISPATCE.] HE girl of the period has E not been educated to believe with musty old Euripides that to "remain quiet within doors is woman's genuine praise." She knows that to receive praise she must be strong physically as well as mentally; that it is no longer vulgar, but fashionable, for a woman to grow mus-

ele; that it is not plebeian to have the red wine of health paint her checks; that to be

vivacious is not necessarilly to be loud; and that real grace suggests something of energy, action, strength, elasticity aud self-dependence, compared with which all other grace is the reflection, only, that the pale, lackadaisieal, indolent, dependent, pseudoinvalid, stay-inthe-house girl would receive meager praise for the cultivation of such so-called womanly grace. The present-day world has no place for such wilted loveliness. 7 he "elinging vine" is pot in demand. The call is tor

strong minded, healthy, capable women, so trained, they can fill any station in life, from making butter to making horse shoes or piloting a boat. What would dear, old Euripides think of that! He could hardly credit the statement that this cultiwation of the physical woman in no



flying, has not been written.

POPULAR LAWN TENNIS.

gay striped or plain and decorated, at fancy's dictum, and the numerous pretty and cheaper outing-cloth seems more appropriate for such vigorous games. Almost invariably these gowns are made with straight skirts and not shorter than a comfortable walking length; and the blouse is the preferred waist, as giving greater freedom to the arms and body. For picturesque effect natty little jackets are worn over these waists made of a gay and pretty contrasting color. The English game of cricket is growing in favor on this side the water, but must be indulged in with great caution by girls not in robust health and endowed with what the

dealers for tennis, cricket, rowing and such

apparel-even silks in stripes, dots, and all manner of kaleidoscopic colors and designs, which are guaranteed durable as flannel and to wash like linen. But the fine flaunels,

in robust health and endowed with una the boys call "staying power." The graceful manual archery seems to have been pushed game of archery seems to have been pushed to the background by the more recently introduced sports, and the mild-mannered croquet has gone with it, and bowling is less heard of than formerly. I suppose the cata-logue of hygienic sports would be incom-

logue of hygienic sports would be incom-plete if horseback riding were omitted, since it is commonly regarded as one of the best methods available for promoting mus-cular development and imparting general tone to the system. It certainly does in-spire confidence and grace of movement; fortifies nerve and stimulates the control of eye and hand. The art of riding well is merely the acquirement of a firm and easy seat. All else is mere detail. It seems to ae the hunt is the most cruel as well as the most dangerous of all sports. I can understand the exhilaration of the paper-chase, but how tender-hearted woman can find ven a pretended pleasure in chasing to the death any living thing is beyond my mental

COSTUMES FOR RIDING. In regard to riding costumes I suppose it

is now a matter of taste and conviction whether we ride astride in the divided skirt, a la Mable Jenness, or in the mauner less shocking to our grandmothers. Certain it snocking to our grandmothers. Certain it is if the question of beauty and grace arises the verdict cannot fail to go in favor of the conventional method. It is safe to prophesy American women will not soon adopt the high-colored habits just now popular in Eu-gland, and which are being "pushed" by extremists over here. After riding hygienists regard dancing as the most beneficial of all exercises, if rightly

the most carse applies equally to all sports. The dance dispels awkward-uess and timidity; affords exercise for the development of any easy and graceful carriage, and for that undulat-

ing movement that distinguishes French women, and which gives the figure grace and poise. In the case of growing girls it is not enough to turn them loose in the world, like colts in a field, for physical culture. Mere running about wildly and unchecked cultiover hills and through meadows, though beneficial, frequently develops an awkard gait, hoydenish demeanor and round shoulders; so that unless supplemented and wise destroys the delicious sense of protection which corrected by a daily drill, it may be produc-tive of much that is undesirable. Graceiul out of door sports, combining physical train-ing with orderly movement and the disci-pline which the acquirement of proficiency comes as we go shout with a man we trust. Of course every wellregulated woman can take care of necessitates, are preferable to any other herself if she has o, but she doesn't form of exercise. By such methods the muscles of the body and limbs are develto, but she doesn't oned hand and eve

of nature which is best satisfied by timely and seasonable food after nature's own BEAUTY IN THE HOME. everything, get all information I can, and take what notes and photographs I like about leprosy. What I shall find, remains to be seen, but it is beyond all doubt that HOW TO MAKE SALADS liking. the terrible disease is prevalent in all parts of the Empire, and to an extent which has Delicacies That Delighted the Epicures of Ancient Times. ever yet been officially ascertained." "And have you no fear of infection, Miss Marsden?" DISRAELI AND THE CUCUMBER. "Oh yes, I have. I am well aware of the risk I run, but is it not worth running the risk? And, remember, I am a trained nurse The Famous Prize Recipe in a Contest with many years' experience, and shall not neglect to take whatever precautions are Gotten Up by Labouchere. ONLY A PIECE OF TACKING. DIRECTIONS FROM ELLICE SERENA. Pretty Household Ornament That is Useful and Not Expensive. IWRITTEN FOR THE DISPATCH.1 The use of salads, as prepared from herbs, adies' Home Journal.] The illustration below shows a dainty is of the highest antiquity, and mention of

household ornament suitable for duster or them in one form or another has been made by the most eminent writers. Pliny, the naturalist, gives some recipes for the preparation of greens; and, of the poets, Cover each white stripe with a wide Virgil sings of endive and parsley. "cat-stitch," of colored embroidery silk, Allusions to salads, both prepared using any bright assortment of light and and unprepared, are made by Shakesdark shades. Then, in the middle of the dark peare. Among the most familiar and hackneyed is the expression in which Cleopatra so artfully reminds Charmian of "my salad

days; when I was green in judgment." Shakespeare knew all about salads and heir proper qualities. Hostess Quickly tells Faistaff that prawns with vinegar were ill for a green wound.

Indeed, some very eminent literary men have even gone so far as to prepare recipes for favorite salads. The Rev. Sydney Smith reduced one to verse, as follows: Two large potatoes passed through kitches

sieve, moothness and softness to the salad give; Smoothness and softness to the salad give; Of mordaunt mustard add a single spoon-Distrust the condiment that bites too soon-But deem it not, the man of herbs, a fault To add a double quantity of salt. Four times the spoon with oil of Lucca crown, And twice with vinegar procured from town; True flavor needs it, and your poet begs The pounded yellow of two well boiled eggs. Let onion atoms lurk within the how!. And, scarce suspected, animate the whole. And, lastly, in the flavored commound toss A magic spoonful of anchovy sauce. Of great and glorous; ohl herbaccous treat! 'Twould tempt the dying anchorite to eat. Back to the world he'd turn his weary sou!, And plunge his fingers in the salad bow!.

DISRAELI'S TREATMENT OF CUCUMBERS.

Benjamin Disraeli, himself a famous

epicure, has humorously narrated in "Vivian Grey" how the Prime Minister Beckendorff instructed Mr. Von Phillipson to prepare the cucumber, and how to treat it when prepared. Prince Metternich, one of the most famous of modern diplomate, is said to have been the original of this charsaid to have been the original of this char-acter. He died not so loug ago, in extreme old age, and in the enjoyment, to the last, of all his faculties. He was noted for being extremely abstemious in his diet. "I never eat them myself; but I'll tell you, if you like," said Mr. Beckendorff, "which I think the best way of treating a cucumber. You must be careful to pick out the straightest thinnest-skinned most seed-

A NEW ICE PITCHER.

Ladies Home Journal.] The development of the germ theory of disease has given a most unenviable reputation to the American ice pitcher. When one stops to consider that ice is cut on ponds, etc., in the nature of things largely impregnated with impurities, oftener than not with sewage matter from the surrounding district; and learns that the most dangerous disease germs are thus liable to be in the water; that they are not killed by freezing, and that they multiply in melted ice with enormous rapidity, something to get rid of them is very acceptable. And now



liking. It is needless to any that for salads none but the freshest material must be used, and in handling the touch must be very light, as the least bruise on these tender leaves will destroy their beauty. For this reason it is said some of the noted French cooks never wash the lettuce, but MERELY SPONGE IT, each leaf separately, in the most careful manner. The leaves must not be cut, but

torn in pieces, not too small. Avoid the use of too much vinegar, a common fault. A safe rule to observe is five tablespoonfuls of oil to one of vinegar. Lemon and sour orange juice are used by many cooks with or with-out vinegar. Use a wooden spoon to stir and a wooden fork to toss. The garnishment of the salad is a very

important feature, and requires taste, skill an eye to color, and considerable ingenuity an eye to color, and considerable ingenuity when green things are scarce. Nasturtium blossoms dotted over the bright green let-tuce form a striking contrast. Cold boiled beets make a pretty border for potato salad; celery tops, parsley, cress and lettuce hearts are in high favor for chicken, veal and to-mato salads. Use thinly-sliced lemon for lobster, sardine, salmon and fish salads gen-tly. Smilar, according and machinium ally. Smilaz, geranium and nasturtium enves are also used with very fine effect Ice balls for salads are made by crushing ice very fine in a clean, coarse towel

and pressing into shape with the bands. The dainty work of saiad-making, so hon-ored in the olden time, is no mean accom-plishment, and should be carefully cultielties, and sold for \$10 and \$15 apiece. rated by all the fair ladies in the land. FRENCH DRESSING.

One tablespoonful of vinegar, five table-spoonfuls of best olive oil, one-half tenspoon-ful of sait, one-fourth tenspoonful of black Mix the oil, pepper and salt together, and

Mix the oil, pepper and the addition of the ad nilk for such salads

MAYONNAISE DRESSING.

MAYONNAISE DRESSING. One tablespoonful of mustard, one teacupful of sugar, one-tenth tespoonful of cayenne, one-tespoonful of salt, the yolks of three raw eggs, the juice of one-half lemon, one-fourth cupful of winecar, one pint pure olive oil and one cup-ful of whipped cream. Heat the yolks and dry mgredients until light and the dressing is made in a pan of ice water during the beating. Madd the oil gradually, just a drop or two at st time. May be dressing becomes so thick that it is

When the dressing becomes so thick that it is hard to turn add a little of the vinegar. When the last of the oil and vinegar are added the dressing should be very thick; now add the lemon juice and whipped cream. produced.

SALAD DRESSING WITHOUT OIL. The yolks of two hard-boiled eggs, rubbed smooth: one teaspoonful of mutard: a dash of cayonne, with sait and popper to taste; five tea-spoonfuls of cream; one teaspoonful of vinegar.

Mix well. SALAD CREAM.

BALAD CREAM. One-fourth cupful of butter, one-fourth cup-ful of sugar, one teaspoonful of sait, one tea-spoonful of mustard, a dash of cayenue peoper, one-half capful of cream, three-fourths of a cupful of vinegar (boiling), four eggs. Cream together the butter, sugar and condi-mente, add the eggs, one at a time, beating well. Now add the cream, and then the vinegar. Put the sauce-pan, with the dressing, in a pot of boiling water, and stir until almost boiling. This is excellent for cabbage, yeal, potato and chicken salads. CHICKEN SALAD. the straightest, thinnest-skinned, most seedless cucumber that you can find. Six hours

CHICKEN SALAD.

Boil one chicken until very tender, adding a little salt when it is about balf done. Set away to cool in the broth. When quite cold remove the skin and the fat, cut into amall pieces—do not mince it—and add about twice the quantity of chopped celery. Cover with salad dressing and toss with a fork.

Cold-boiled yeal is an excellent substitute, f chickens are scarce. ASPARAGUS SALAD.

Boil the asparagus, not too tenderly. Set away to cool, and then serve with Frence drassing. CABBAGE SALAD. One head of solid, sweet cabbage. Cut very fine with slaw-cutter or very sharp

knife. Pound thoroughly to extract the juice. For dressing take the yolks of three hard-boiled eggs rubbed smooth, a teaspoonful each of salt, pepper, musiard, and sugar, one tea-cupful of vinegar, one teacupful of milk or cream, or two tablespoonfuls of olive oil, a dash of caycone. Mix together and pour over the cabbage. The addition of two or three bunches of ohopped celery, or a little celery seed is quite an improvement to this salad. POTATO SALAD. cnife. were many competitors, but it was decided that the one below given was entitled to the

From 6 cabbage lettuces remove the outer and coarse leaves, and strip from the remaining ones the good part. The piece should be from 2½ to 8 inches long, aud may be broken up, but

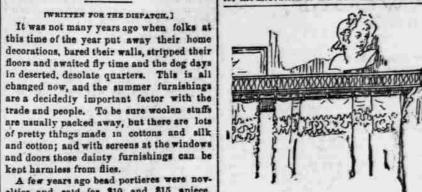
goods which now come from the Orient are deteriorating. Up to about nine years ago, the colors that were used were native colors, but as the demand increased it stimulated investment of English capital and the Some of the Latest Ideas for the Decoerection of British factory enterprises, both in India, Turkey and Persia. Then English ration of Interiors. in India, Turkey and Persia. Then Euglish dyes were used, and many of the goods which now come to this country are in very perishable colors. Some of the cotton por-tieres fade like a dish-cloth, and it is always well to insist upon it that the colors are KNOTTED CORDS FOR PORTIERES. Fabrics That Cost Trifles Compared With

Prices Years Ago.

IWRITTEN FOR THE DISPATCH.]

kept harmless from flies.

guaranteed. Beware of the philanthropic dealer, the man or woman who represents that their goods are gathered by the "Association of Oriental Philanthropists" or the "Society FINE SOFA CUSHIONS IN PROFUSION for the Elevation of the Unfortunate Turk."

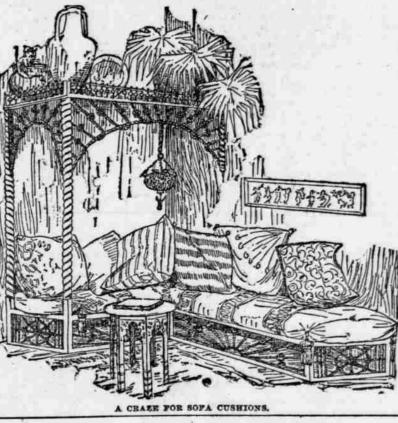


A Pretty Door Mantel

They hung in strings with the beads ar-ranged in such colors as to form charming designs. To-day you can buy them for \$4, and excellent substitutes in bamboo strips You don't have to go to the Orient to find Oriental rug weaving, any more than you have to go to Kidderminster to find Kidderfor as little as \$1 50; in summer, doors are taken down from all rooms, except the bed-rooms, and these cheap and artistic por-tieres from Japan and China are hung inminster carpets, or to Brussels to find Brus-sels carpets, or to Nottingham for Nottingham curtains. There are Turks in New York to-day making Turkish rugs. There is a firm up in Pennsylvania making Notting-ham curtains, and altogether there are a stead. Then, again, some beautiful door-way and window portieres for summer are made of knotted cord. Not exactly like the macrame work that was so popular some years ago, but heavier, the size of a clothes line, tied or knotted into fretwork shapes for a top piece and then hung in pendant ends, knotted here and these to as to form designs. All dezen or more Brussels carpet manufacturers in America, while Kidderminster fabrics, more commonly known as ingrains, are Philadelphia's standby.

BORROWED FROM THE ORIENT. During the next year or so there will be a craze for sofa cushions. Low-down wide lounges or permanently built divans, in cosy corners in bay windows or alcoves, will be literally strewn with sofa cushions, slumber rolls, head-rests, etc., in the various styles; bolster shapes, high rests and wide flat pil-lows. The fashion is borrowed from the Orient and promises to be everywhere adopted. The cushions will be in all colors with taste some charming effects are thus and will serve to lighten and brighten up a dead and dreary room. Head-rests for the backs of chairs will stand out in a bright

COTTON SUBSTITUTE FOR SILKS. Some three or four years ago what were glint of blue, green or orange, just a degree termed Liberty silks and China silks were sharper and more brilliant than the cor-



regret to say that the colorings in all these OUR SERVANT GIRLS.

Pittsburg Seems Favorable to the Training School Idea.

PROGRESS IN THE QUAKER CITY.

Talk With the Lady Who is at the Head of the New Movement.

THE METHODS ADOPTED IN EUROPH

The question uppermost in the minds of a great many housewives at present is the solution of the servant girl problem. At some time or other every lady has experienced considerable trouble in securing a good girl for household work, one who would meet every requirement and who was not unreasonable about the compensation she was to receive. A good servant is a blessing, but from the many complaints now-adays about the indifferent work of the housemaid, it seems that this blensing is conferred on a very few. To get a girl who does not want a night off seven nights in the week, and who is content without entertaining her beau in the best room the mansion affords, while the daughter of her mistress has to do the honors in a less pretentions apartment and to explain to her caller that the painter and carpet men are engaged in renovating the

parlor, is not the easiest thing imaginable. This state of affairs exists in a great many households and the mistress of the house is afraid to say anything to her servant, for, outside of the presumptive liberties she takes, she is an ideal house girl and an excellent worker. In this way matters continue without any reform. If the lady of the house lays down rigid rules and enforces them, the servant in many

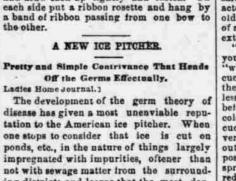
cases gives up her position, disgusted with the life of a servant and enters the factory or workshop. THE SOLUTION IN PHILADE LPHIA. Philadelphia is the first place in America to attempt a reform of the system of employing housemaids on this side of the Atlantic. A number of prominent ladies of this city have formed themselves into a society to establish a training school, where all girls who are unable to make a living in any other calling will be received and instructed in the duties that would devolve upon them in the management of a home. Mrs. M. A.

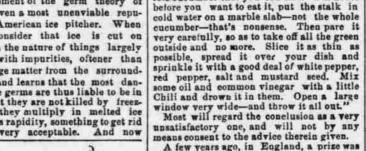
Roberts, who was commissioner for Penn-sylvania to the Paris Exposition, has accontact the Chairmanship of the Executive Committee of this society, which is called the Fidelity Servant Girl Reform Associa-tion. In a recent interview she tells of her investigations in London and Paris. "London has taken the initial step toward

bringing about this much needed reform, said Mrs. Roberts. "There are in that city four large training schools for servants, which are controlled by Lady Kinnaird and Mrs. Mcredith. These two ladies supervise the schools, but other public-spirited philanthropists advocate the reform movement. Among the noted pub-lic people interested Lord and Lady Aberdeen, Mrs. Sheldon Amos, Mrs. Ormiston Chant and Lord and Lady Radstock, who all devote considerable time to the school These institutions have been in operation for a long time in London, and have been instrumental in saving hundreds of young

girls from ruination. "At Paris they have three large schools. The Countess de Manin and Miss de Broen are at the head of these schools, and they re-ceive the hearty support of the community in the task they have undertrken.

A SHORT SUPPLY IN AMERICA. "This cannot be done in America, how-ever," the lady said, "as the supply of good servants does not equal the demand, and on this account the necessity of having schools in America is apparent. In London and Paris two servants are engaged while one would be considered sufficient in this coun-try. We make our greatest mistake in not employing enough to do the work and paying too high wages. We are in earnest about the training school to be erected in Philadelphia. The gentlemen of the Fidelity Association are doing their utmost to





A few years ago, in England, a prize was offered for the best salad. Mr. Labouchere, a member of Parliament and distinguished journalist, was the moving spirit in this con-test. He selected some of the most expert connoisseurs to determine which, in their judgment, was the most satisfactory. There

prize and their favorable mention. THE FAMOUS PRIZE SALAD.

Wash them and let them remain in cold water

ter and swing in a nam



girls intelligence stimulated, pleasure evoked, fresh air inhaled and zest and joy imparted EURIPIDES WAS SOUR.

what we call a

"crank," since we

borrow our ideas

of athletic sports

from the Greeks,

whose maidens, we read, ran races

in public games,

tossed the quoit,

dived and swam

like river nymphs

did

and even hunted

foot, as

Atalanta of Ar-

endin; and who

were renowned

to the exertion which is wanting equally in the mere systematic practice of gymnastics I think Envinas a school task, or in the aimless scram-bling over the hills and through woods. ides must have been, in his day,

ANOTHER LEPER'S BRIDE.

Not Allowed to Go to Help Sister Gertrade She Goes to Russia's Sufferers.

Pall Mall Budget.] The other day a lady, dressed in a neat, simple, nurse's uniform, called at this office. On her dress she wore, to my surprise, the order of merit which is awarded by the Russian Red Cross Society, but which, in most cases, is not "bodily" bestowed. The lady was Miss Kate Marsden, who hopes of

for beauty, grace and splendid con tour of form. It's just possible they grew more fond of play than cooking and dish washing when the above quoted crank lost his temper, and in a fit wrote that maxim. Well, let us come back to the nineteent century and see what is admissable in refined circles for our "fair barbarians" in sports that will develop muscular force, give the limbs agility and suppleness, open 5 the chest and increase the lung capacity, fortity the constitution, regulate and facilitate the digestive functions, equalize the circulation, create and preserve beauty of form, grace of outline and of movement, just propertion and rotundity of imb, en-hance the development of the mental powers, etc., etc., all of which is claimed, and if the half is to be gained is not there 0 then enough for us to strenuously advocate the education of girls in all kinds of physi-0 cal exercises, using of course due super 2 vision and caution. Swimming, on the

whole, is possibly one of the finest exercises since it gives simultaneous and distributed nction to nearly all muscles and organs of the body; is beautifully rythmic and grace-

1877-8, and one day at Sistova I saw two lepers for the first time in my life. The sight of the disease was so loathsome, so altogether appalling, and the suffering of the poor men was so beyond anything that I had ever seen, that there and then I vowed to devote my whole life and strength to lepers, if ever the opportunity were given to me. I was spellbound, and, though every sense rose in horror against the ghastly sight, I felt at once drawn to the sufferen by an irresistable attraction. And from that day forth I have waited for the oppor-

mitted at once to the royal presence. The Empress would not let me stand for a mo-ment in her presence. So I sat down even ful entails regular and large respiration, and combines with healthful gymnastic while the Empress remained standing, and she listened to all I had to say, and when I tellectual confidence and of adding a new expressed the wish to study the leper ques-tion in Russia she promised her help and the Emperor's. The rest is soon told. In this folio," continued Miss Marsden, open-ing out one after the other the large white here attended with might rofficial scale and and keen pleasure to existence. It is said the person who can swim well is in posses sion of an extra sense; that it is the next best thing to flying. Who it was that had the feather trimmings necessary to render flying possible, which enabled them to make sheets stamped with mighty official seals, and nparison between swimming and

signed by some of the most important and powerial men in Russia, "I have papers eptitling me to go into all the hospitals, all the prisons, and to all places where I think I can find anything connected with the study of leprosy all over Bussia, Siberia, the Caucasus, and Asistic Bussia, and to see Lawn tennis is a sport of ever increasing popularity, owing, it may be, to the latitude it affords for picturesque costuming. Many

when and turn over again, thoroughly and patiently, till there remains not one drop of the liquid at the bottom of the bowl. Put the white of the eggs in slices on the top and serve shortly after it is mixed. the fertile inventor with a watercooler that does away with the risk of conaminating drinking water with impure ice, and fairly challenges the admiration of the

biological professor himself; and could any-thing be simpler or nicer? The cut-glass There might indeed be gathered quite a quantity of reading on this subject, collated from the literature, we suppose, of every people. All the modern Europeans have in pitcher, with silver trimmings, is of a shape not easy to upset. Inside is the tightly beopte. All the anguages, proverbial expres-sions and homely rules which are pertinent, pointed and of long standing. The wisdom which the Spaniards condensed in the cele-brated proverb which is still current among toppered cylinder for cracked ice, made removable to insure perfect cleanliness. This last point is of prime importance in water pitchers of all kinds, and is quite too often overlooked. Germs are found in greater of them, could not have been acquired only after long experience—"A spendthrift for the oil, a miser for the vinegar, a lawyer for the less numbers in all water, and whether actual disease-producing bacteria or not, they are better out of the system than in. They increase rapidly in water that is al-lowed to stand; hence it is easy to see that seasoning, and a madman to stir it together The French have a complimentary phrase hygiene demands that water pitchers should

be faithfully cleansed each time they are TAKES THE POETRY OUT.

Sherman Didn't Ride the Flory Steeds Artists Draw but Prosale Mules,

Judge Joseph Cox tells a Cincinnati paper that General Sherman said to him once: "Cox, a mule is the easiest animal to ride in the world. I always preferred to

of a plain, common, everyday mule."

LATE LONDON FANCLES.

The Newest Dresses, Hats and Stockings

and Fine Art Work in Screens.

ride one during the war. In a picture representing the burning of Atlanta the artist has me seated on a fiery steed, with fury in his eyes, etc., while the houses are burning and the soldiers are tearing up the railroad iron. Well, I was there; but was not on a prancing horse, but I was straddle

emptied.

MEG

start in a few days for a six months' tour through the wide dominions of the "great White Tzar," there gto study the subject of leprosy, which has of late aroused so much

attention and interest:

and long before leprosy had begun to attract much notice even in the medical world. I was nurse in the Russo-Turkish war in

Niss Marsoen Intended to go to Molokal to help Sister Rose Gertrude, out at London found none but Catholics could go there. She belongs to the Church of En-gland. The Princess of Wales sent her to the Empress of Russia. "At St. Petersburg," she said, "I was ad-mitted at once to the royal presence. The



"It came about in rather a strange way,

STOCKINGS are getting gaudy. One of the newest has a mottled front in various shades of flesh color. I HEAR that Mary Anderson's trosseau is be-I HEAR that Mary Anderson's trosseau is be-ing made in Paris. No English dressmaker seems to have had any orders for the brilliant gar-ments that it is expected of a successful actress to display at her wedding. THE Princess of Wales wore a box of cock's feathers at the trooping of the colors last week. The next afternoon the shopkeepers were be-seiged with demands for the same article. It is newer and far more costly than the ordinary marabout or ostrich feather boas.

BIRDS have not forsaken hats nor dresses either. A dress in silver grey satin with chiffon draperies embroidered in white had a bird on each shoulder nestling among soft white feathers and bunches of bebe ribbon. Anfulfil the yow I made at the sight of the two Bulgarian lepers." Miss Marsden intended to go to Molokai other bird peeped from among the folds of the Two pretty frocks for the Marquis of Chol-

mondeley's little girl were shown me. One was in tussore slik, smocked atathe neck and waist and in the center of the sleeve with gold; the and in the center of the sleeve with gold; the other was in soft grey silk, with a sash. There are no prettier models than these for children. Most of the dresses imported from Paris are copies of women's dresses in miniature. I see some over-fressed, precoclons-looking children actually wearing loc-of-mutton velvet sleeves. Their bodices, too, are just as complicated as their mothers'.

eir mothers' WHAT lovely creations of silk and fancy work the fire screens of the season are! The work the fire screens of the season are! The designs are very realistic. One is a huge pansy blossom, in which the petals are exactly imi-tated, with perhaps a fly perched on the edge. One is a trellis-work gate with ivy climbing over it and a frog climbing up the side. A third is a lyre with golden strings. I saw these de-signs in Begent street. Some of them are beautifully draped in old-gold and green, and old-rose silks, and the majority of them have a shelf for s few flowers. These screens leave the familiar photo frames far behind for decorative parposest-Pall Mail Budges.

kin until dry

THE FRENCH METHOD.

The distetic value, of many of the com-nonest articles that may enter into the

oil. In the warm season there is a craving

kin until dry. For dressing take the yolks of two hard-bolled eggs and crush them to paste in a bowl, adding % tablespoonful of French vinegar, 3 mustard spoons of mustard, 1 salt spoon of salt; beat well together, then add by degrees 6 or 8 table-apoonfuls of Lucca or Provence oil, 1 of vine-gar, and when thoroughly mixed a little tarra-gon finely chopped, a dessert spoon of coarse white pepper, as pepper in powder irritates the nalate. small cubes or pieces, two medium-sized onions minced fine, two or three bunches of chopped celery, one tablespoonful of minced parsley. ninced line, two or three bunches of chopped elery, one tablespoonful of minced paraley. Toss together with a fork, lightly, being care-al not to break the potatoes. Cover with salad dressing and again mix

gently. Do not serve until quite cold. If a cpoked dressing is used, let it get cold be-fore pouring over the ingredients. The potatoes for salad should not be boiled When all is well mixed, place the salad in it until mealy. Twenty-five minutes will be long

enough. SALAD FOR SMALL GAME. Select sweet, crisp celery, cut in small piece and serve with French dressing.

WATER CRESS SALAD. Wash the cress carefully; shake until dry. Place the choicest sprigs in a salad bowl and garnish with small lettuce leaves. Make a dressing of three parts olive oil and

POTATO SALAD.

One quart of hot, boiled pot

two parts tarragon vinegar, a sprinkle of salt and pepper. ELLICE SERENA. HOW PERFUMES ARE MADE.

Distillation, Fermentation and Even Bellin

in Lard Resorted to. Pall Mall Budget.]

Those dainty, delicate perfumes which the superfine and the vulgar alike enjoy, are which is traceable to a time in which customs were different from ours. In those obtained in a very prosaic way. They are days when the salad was prepared at table produced in a land where the flowers are the youngest and prettiest girl had the honor of stirring it, which, of course, she did with her fingers. Hence they say, verennial. In distillation the flowers are boiled in an hermetically sealed copper vessel. The steam as it condenses in its passage Retourner la salade avec les doigts-to signify that a woman is still young and through a spiral coil exudes the volatile essence drop by drop, and it is collected in a small glass vessel. The water in the copper THE USE OF OLIVE OIL. retains a small portion of the scent and be-The necessity among the masses of the

comes the rose water or orange-flower water of trade. All flowers are not susceptible of cople throughout England no doubt has stimulated the inventive faculty in the mat-ter of devising so many combinations of cheap, homely and wholesome food. It is not to be wondered at that for salad making these people should be distinguished. Olive oil, without which no southern European would thing of making a salad is with this treatment, and those that are produce but a minute quantity, the orange flower, for instance, giving but one-thousandth part. The volatile essences thus obtained, combined and mixed together with a certain quantity of alcohol, are used in the prepara-tion and as the basis of eau de Cologne, would thing of making a salad, is with them very plentiful. The Spaniards use it

tion and as the basis of eau de Cologne, toilet vinegar, lavender wster, etc. The perfume from flowers which do not contain the volatile essence is extracted by two processes. In the first or cold process, cassie, jessamine, jonquils tuberoses, violeta, and some other flowers, freshly gathered, and some other flowers, freshly gathered, more profusely than any others—the Ital-ians next. The French, however, excel all for salads which are palatable, and in which the ingredients better blend. And they, with their usual economy, are known to put into the salad bowl herbs we would never think of using for such purpose. The Ger. think of using for such purpose. The Ger-mans are not much given to the use of oil. Many of their salads are eaten warm or wilted, and they often preler to have one willed, and they often prefer to nave one special ingredient, as onion or garlic, for instauce, predominate over the rest. Most of their salads are made very sour. The English more than any other use vin-egar in their salads, and the quantity they use is out of all proportion to the oil. It therefore follows that each of these people have a way and method at their own in the

nave a way and method of their own in the time until the fat has absorbed the requisit amount of perfume. By another process the perfumes are extracted from the fats, and by blending these with the different essences, making of salads generally, but it will not be inferred that they differ materially in making of saids generally, but it will not be inferred that they differ materially in making any particular salad. Of the dif-ferent methods of making salads the un-doubted preference of the Americans is for the French method. By common consent it is taken ehe best, and it is daily growing in the numerous scents are obtained. Certain perfumes which are of great use manufacture of scents can only be obtained

Strip from lettuce heads the best leaves and mmerse in ice water. Handle with care in vashing and remove to a second water. Pur in a cool place and do not disturb for It Serves Well to Bring Home the Ice Sit Now place the leaves gently in a wire lettuce basket, or in a clean towel, and swing to and fro with regular, rapid motion, but with as little force as possible, until dry. Arrange the lettuce in a solad bowl, pour over the French dressing, and nore other, toss with a wooden fork, garnish and serve at once.

"The ice problem was brought home to me very forcibly the other day," said a wellknown Pittsburger. "I was about to enter one of the big business blocks when my foot knocked against something hard. Bending down to look for the obstruction, I discovered, after a searching investigation, that i

monest articles that may enter into the composition of salads is probably not so generally known as it might be. An emi-nent physician lately said that it was as natural or us in our climate to use fruits and vegetables as it is for the Esquimo or the Bussian to use walrus blubber or whale

brought over to this country and sold for responding colors in the room. omething like \$1 25 a yard, 36 inches wide. They were used for summer drapings, easel or purposes of that sort. To-day the same effects can be had in cottons at 15 cents a yard finished in a silken luster, and at stance, a short distance you can't tell them from the genuine silk. Curtains of this stuff are made without any trouble by merely cutting ods and off six or eight feet of the piece goods and sewing upon the inner side and bottom a little cotton ball fringe. If your fabric is, for instance, terra-cotta

If your fabric is, for instance, terracetta with white designs, have your ball fringe alternate, one ball white, one ball terra-cotta. A good way of securing a valance top, as it is called, is by making the curtain about a foot and a ball longer than usual, and by adding the fringe along this top as well as sides and bottom; then by throwing ery.

the top over the pole, allowing it to hang down over the curtain for a foot or so, you have a valance. Ask for cotton drapery

cords and tassels or silk ribbons, has become of doing it now is by attaching a flat metal lie plate or ribbon bow or rosette appliqued on to your curtain about three or four feet from the ground and a foot or so from the inner edge. To this, attach your drapery cord, both back and front of the curtain, and then draw the curtain back and slightly upward. The effect is strikingly odd and certainly different from the old-time ways. certainty different from the oid-time ways. There is nothing which gives a quicker impression of comfort and elegance than an over-doorway mantel with a simple railing around it and a huge plaque or two or three pieces of pottery surmounting it. A curtain or portiere can then be suspended from the battom. bottom. This makes a vast difference in a room, for a doorway top is generally a much neglected feature. In a corner in the hall-way this can be done in the same way, and if it is sufficiently dark to conceal the deception, I would suggest that instead of wood fretwork you would use some of the stamped paper that is produced at a trifling cost, and which has every appearance of wood, being perforated and serrated in close

Portieres of Knotled Cords.

rints. There are many different names for this sort of thing, but the above term covers them all. Ready-made curtains, fringe and all, can be bought for \$2 a pair. Nothing cheap looking about them, but highly artistic, and soit delicate fady colors.

NOVELTIES IN LACE. In lace curtains, I saw the other day an In face curtains, I saw the other day an absolute novelty. Nottinghams made in colors. Pink Nottinghams, blue Notting-hams, and all other shades. I saw Notting-hams too that were made in absolute imitations of Brussels style and pattern, so much so that a \$5 Nottingham at a distance of five so that a 50 Hotsing and an \$50 Brussels. feet you could not tell from a \$50 Brussels. A few years ago, the housewife wanting a lace curtain, had only to choose between Brussels, Swiss and a Nottingham, Now there are endless varieties. Muslin beautiful things for \$3 50 to \$6 a

Now there are endiess varieties. Justical curtains, beautiful things for \$3 50 to \$6 a pair, that can be washed and done up like a linen skirt; Casabane curtains made of ap-pliqued corded designs upon an ecru netted background, big floral patterns, Irish point curtains and Irish point imitations, with is there about 40 test deep, that it could n be found when sounded for the next day. patterns in cotton, cut out and appliqued on to a plain Swiss net background with cord edging. I saw last week a genuine Brus-sels for \$7. Think of thisl ye who used to pay \$200 a pair for your Brussels and \$50 ton mething cheap. if they can't read or write," said Mrs. Can-

REAL TURKISH BUGS.

field, of Kausas. Therefore, when she ran People have asked me before now if the rugs which you buy in the auction stores are really Turkish rugs. They most certainly are, and they are generally quite as good ex-amples as you can find anywhere else, but I

make the enterprise a grand success, and The idea is to supply in this sort of thing, we are counting upon the co-operation of the housewives for their hearty support in the sharp bits of color, which we have here-tofore got from our bric-a-brac. For inthe movement. I have now about 35 correstance, the other day, I dropped into a house uptown and from the moment I entered there was a dullness about the esspondents in all parts of the world engaged in this reform movement, and I intend to adopt the most efficient methods in the runtablishment which was absolutely depressning of our school. We confidently expect to have our institute open by the 1st of Ocing. Everything was in good taste, but un-mistakably quiet. The occupants had made an evident struggle for a quiet effect, and had gone too far. There was something tober at the latest." In order to ascertain how the movement was regarded in this city a reporter visited wanting. As a remedy I suggested that at the head of the stairway a huge big jardithe Women's Exchange on Penn avenue. The lady conducting the exchange said: "An enterprise of this kind should unques-

niere of a glorious cardinal hue be put. It was done and this one bright flash of coloring relieved the whole aspect. So these sofa cushions here and there throughout the house will have this same effect. They will brighten up an apartment and make it

Extreme taste now pales at white an

XVI. are still the rage. C. R. CLIFFORD.

A LOST LOCOMOTIVE.

Forty Feet of Mud.

Mrs. Canffeld's Sad Mistake

OUT OF THE OLD BUT.

the ladies of Pittsburg." A call was made at the different employ The old-time way of draping a curtain back by the means of little metal chains or ment offices to get the views of these agents. They all admitted the plan was a good one; several of them admitted if such an idea was carried into execution it would practictonous to the eye. An excellent way ally annihilate the employment agency business, while others thought that there was not enough backing in this city to insure the success of the project. A gentleman living at Shadyside was en- -countered at one of the offices. He had just

left some money for a girl that he hired a few days ago, and who left his house because she was not allowed to run things to suit herself. The gentleman said:

ONE MAN'S EXPERIENCE.

tionably be productive of good results. Every day we hear our customers complain-ing about their housemaids. If we had a like institution in this city it would over-

come all this dissatisfaction. The plan is certainly a good one and would be a boon to

"Why, I will duplicate the largest subscription made for anything of this kind. I am weary running around after servant girls. I employ four at my house and I think they have good positions. My wife is an invalid and leaves me to manage the house. I get so completely disgusted with the corrupts that I discharge them all come the servants that I discharge them all some times and here I am in quest of others to fill their places. The wrongs they perpetrate are innumerable, and the Training School cannot get started too soon for me. Now they recommended a girl to me here a few days ago and said she would do everything that I wanted her for. I took her home and to my disgust she would not do anything. Consequently I had to resort again to the employment office for another servant, and they cannot furnish gold furniture and the French styles, and demands Chippendale and Sheraton desks, chairs and sofus. With the less critical the French styles, Louis XIV., XV. and Louis me with anything but an inexperienced per-son. I have had so many green hands that I have learned it is a dead loss to take any person but one who has had experience. These girls davariably want to run your Sixty-five Tons of Steel and Iron Sink in house. I tell you it is a shame," gentleman, as he walked off swearing like a

were trying to run a locomotive on board the British steamer Wellington for transfer to the Esquimalt and Nanaimo Railroad. The locomotive had been landed from the the state of a prominent broker, living in the East End, prominent broker, living in the East End, said: "It will be a great benefit to the ladies of Pittsburg, and I myseli will do all that is possible for the movement. The object in view is a good one, and I think such an in-stitution would certainly influence the morals of young girls and adapt them to a continue, which in my actinical. locomotive had been landed from the cars onto a platform on the dock, and the steamer made fast alongside the wharf, port side to. A stout gangway was built from the dock over which the locondotive could be transferred to the ship, but while it was position, which, in my opinion, I consider a more honorable one than they could get in being lowered the tackie snapped and the the inctories or workshops. I have experi-enced great trouble in securing a good girl.

It tore across the deck, crashed through the iron bulwarks on the starboard side and fell into the bay. The locomotive weighed for the across the deck, crashed through the iron bulwarks on the starboard side and fell into the bay. In many cases their demands are so un-reasonable that it is impossible to comply with them. 65 tons, and sunk so far in the mud, which "Now I have a friend living down the ton blue

Fort Wayne road," the lady continued, "who has to my personal knowledge made a trip to the city every week for the past fer months to obtain a servant. It is impossible to get a good maid to go out of the city. "Women should be elected to office, even I hope the movement will soon get under wny here."

Many other ladies were visited, and al-though they requested that their names be not used, they all expressed themselves freely as favorable to a training school. All soms necessary is an energe

by the fermentation of fruits, flowers, and A HAILSTONE STORY. tion in the Gas City.

are placed upon a layer of pure lard, a quarter of an inch in thickness, spread over

with perfume. Jessamine and tuberose are

glass trays. The flowers are changed every 12, 18 or 24 hours, according to circum-stances, until the lard is sufficiently charged

changed as often as 50 times, and the othe flowers from 20 to 30 times. Nowers from 20 to 50 times. When the hot process is resorted to grease is placed in a copper vessel, together with the flowers, and the compound is boiled. Additional flowers are added from time to