PITTSBURG DISPATCH. THE SUNDAY, AUGUST 3,



MILLINERY FOR MOURNING.

20

The Colors of Grief Wors in Different Nations-The Perfect Balance Drape for Large Summer Vells - Bonnets and Toques of Striking Effect. IWRITTEN FOR THE DISPATCH. !

From time immemorial it has been the custom to mourn for the departed, and different customs are observed by different nations in different countries. Black, which expresses



Roma

while in direct contrast is the white mouruing color of China, expressive of hope, Other hues symbolizing grief are scarlet, oceasionally worn by the old French Kings; yellow, the sear and yellow leaf, worn in Egypt and Burmah. In Brittany, widows'



A Mourning Turban

caps among the peasants are yellow. Purple and violet, to express royalty, is the mourning for Cardinals. Violet color is the mourning for Turkey. The Bokhara mourning is deep blue, the significance of which is pot known. For Persia, the pale brown is used representing withered leaves, and gravish brown-earth-is used in Abyssinia and Ethiopia,

In olden times the people were wont to clothe themselves in sack cloth and ashes, in some of the barbaric countries the widow is burned at the death of her husband and in others they blacken their teeth and abstain from food for a given length of time. At the present time, the royal family of families of Austria, Spain and Portugal. In materials for dresses we have the nun's

veiling, Henriettas, crapes, crepe-de-chice, cushmeres and gros grain and armure silks, And with the exception of the Henrietta, cash-

in narrow folds and tied in the center. The ends are loosely drawn back over the crown and held in place with dull jet daggers. The mourning garnitures are wings, birds, jet and wide ribbons. Many frames are covered with crape and trimmed in folded pieces of the same material

ORA SEANEY, Parisian Man Milliner,

Miracles of Loveliness the English Lady of Fashion Wears for Undergarments-Items in the Trousseau of a Entare

Duchess-Rare Night Robes. CORRESPONDENCE OF THE DISPATCH. 1 LONDON, July 26 .- In nothing has there been such a radical and complete change of late as in the ideas of Englishwomen on the subject of undergarments. There are, in-

deed, plenty of British matrons who still consider it quite shocking and immoral to ing, wear pretty underclothes, who still maintain that good stout linen and longcloth, with;a bit of strong crochet trimming, is the only "wear" for a wife and mother. But the woman of fashion has changed all that-her lingerie holds quite as important a place in her wardrobe as her dresses, re-

quires nearly as much thought and fancy expended upon it, and very often quite as much money. There is no end to the "ideas" and

"novelties" in this line now, and the under garments in the trousseau of a fashionable titul white hands that Mr. Mansfield wears London girl are indeed lovely and wonderin the character of Beau Brummel. Letters and cards are pouring in on the talented acful to behold. Here are some items which tor begging for points. It keeps Manager Augustus Hartz inky fingered sending rewere included the other day in the trousseau of a young lady of aristocratic family, who plies, which are to this effect: DEAE MADAME: Mr. Mansfield desires me to tell you that his beautiful white hands are the result of white powder, cherry rouge and footlight, and to add that you would perhaps he disappointed could you see them in hard married the young and wealthy heir of one of our great houses. It would take too long

to describe all the marvels that were here prepared: Chemises made of the finest, almost transparent, white cambric, trimmed round the hem, as well as the neck and sleeves, with real valenciennes, and s wide insertion of the same lace let in about three inches above the hem at the bottom, as well as round the neck and down the front, with numbers of tiny tucks in between running

lengthwise on the body and across on the skirt of the chemise; chemises made of white cambric, spotted with tiny blue or pink or red flowers or round spots, and these edged with a very narrow torchon lace; others of pale pink or pale blue cambric and edged with the finest English embroidery, and many of cream-colored surah silk of the At the present time, the royal family of Germany is in mourning, likewise the royal trimmed with cream lace of various kinds. DAINTINESS THE OBJECT.

> The combinations which are much worn again, now that everything must be "colant, colant, colant," that is, as tight-fitting as your skin, or tighter, are made of the same uails are beautifully kept, but in a manly

FOOD FOR THE BRAIN up more room under the corset, and nothing is so ugly as the lines of the corset showing through a light dress bodice either across the Preparation of Fish in Dishes That DREAMS IN PETTICOATS. Delight the Epicures. There is much variety as usual in the make of the petticoats, but one rule remains the same-they should be hooked round the

back or the chest.

made of fine white cambric, sllk not being

For hot weather and for young women

nothing looks fresher than a pure white robe de chambre well trimmed with the finest white embroidery or lace, and tied

round the waist with pale pink or blue rib-bons. For rather older ladies fine cashmere

or soft silks, richly trimmed with handsome lace and long bows of ribbon, are always becoming and fashionable. The princess

shape at the back still prevails, but in the

front a thousand different drapings are used -with the one rule at present, that the lines

of the figure must be brought out and not hidden, and a very good rule it is, if the fig-

PRETTY WHITE HANDS.

How New York's Fair are Going Mad Over

Beau Brummel's Beauties.

Fashion has gone quite wild over the beau

There is no mistaking the stage beauty of

There is no mistaking the single beauty of these useful and graceful members. From the orchestra they are as white and as soft as marshmailow drops; the finger tips curl back and refiret the delicate pink of the

coral-like nails. When before the toilet

table he raises them overhead and shakes

them in the air until all the redness run

down, a great "Oh" of admiration is heard.

And they are beautiful, there, is no mis-

SILHONTA

used in tull evening dress.

material.

ure be good.

davlight,

New York World,]

hips on to the corset, or have a very deep shaped waistband so as not to thicken the MORE USED INLAND EVERY YEAR. waist. For out of doors the pretty short allk petticoats with pinked out flounces are great favorites-the color ought to match the dress under which it is worn. Under tea gowns long petticoats of fine white cambrio Some of Isaak Walton's Recipes and Enter-

taining Observations.

gowns long petiticoats of fine white cambrie or cream silk, heavily trimmed either with fine embroidery or lace around the flounces, or innumerable rows of tucks with insertion let in between them at intervals are also worn. Nothing is prettier than valen-ciences lace for these, but forchon is also very much worn and more durable. Long trained petiticoats for the evening are also made of fine while cambrie silk not being ELLICE SERENA'S COOKING LETTER.

IWRITTEN FOR THE DISPATCH.I

to us as they are to the italians. Anchovy sauce was a favorite one with the epicures of old Rome. With little trouble you can prepare the sauce after the "high old Roman fashion." Their method was very informal. They simply bruised the anchovies and boiled them in olive oil. Butter may be substituted for oil. The sauce of the anchovy may be reduced to "paste"—in which form many prefer it— by dissolving the whole fish, including the bones, in vinegar. The high favor in Fish always have been and always will be bones, in vinegar. The high favor in which anchovy sauce stands arises from its of necessity a very important element in the world's food supply. Economists say peculiar flavor, which is delicately bitter. "Timothy Tickler," one of that famous that the quantity of fish used by inland peo-

coterie whose conversations make up the subject matter of the "Noctes," gives in his own language what he considers the A great Paris milliner often puts a long separate train under the train of the dress, which prevents the necessity of a long trained petticoat. If the latter is worn it should be tied to the train of the dress in the dress in the second sec ple is increasing in an unprecedented ratio. But, as the shepherd in that delightful his own language what he considers th best fish sauce; this from a Scotch stand English classic, "The Noctes Ambrosiane" of Christopher North says, "Were every point: eatable land animal extinct, the human No fish sauce equal to the following: Ketchup, mustard, cayenne pepper, butter amaigamated on your plate, each man accord-ing to his own proportions. race could dine and soup out of the ocean till a' eternity."

should be tied to the train of the dress in three places to prevent its being separated from the dress. The petticoats should be flounced all up the back, but only one flounce, and that not very full, should be put across the front. There are also some pretty things in pale tints of blue, gray and ink silk as armin for index patticosts While at this day it is the one essential article of food of those rude people who live by the shores of the Northern oceans and pink silk or cambric for indoor petticosts but striped or dark colors are not possible. along the larger streams, there are unmistakable evidences that it was the chief food MIRACLES OF COMFORT. likewise of the progenitors of our English As for dressing gowns and dressing jack-ets, they are so richly trimmed and so fasci-

ing.

ancestors-known variously as Danes, Jutlander-Saxons, or Briton s-"lords of the than dresses, and a pretty woman never looks so bewitching as when she comes in to breakfast, fresh from her bath, arrayed in Itles," or pirates-whichever is most convenient to call them. The bones and shell of fishes are found among the kitchen remains one of these miracles of softness and con of the lake dwellers and in the mounds of fort. The difference between a pretty mornthe Norsemen-people who have left no ing gown and a tea gown is now very diffiother trace. The saving-"a nice kettle of cult to detect. The morning gown rivals the ten gown both in color and make, but is fish"-which is frequently used by illiterate English-speaking people, and used because perhaps somewhat less gorgeous and rich in it is a part of our vernacular language, is

Butter sauce is much used for brolled fish. Mix together two tablespoonfuls of butter, one tablespoonful of minced parsley, the juice of halt a lemon, salt and pepper. aceable to the ancient Saxons. The saying, as such proverbial ones usually are, can be used as a figure of speech in many effective ways, and with variable shades of mean-DRAWN BUTTER.

Put into a stew pan two tablespoonfuls of When it begins to pubble sprinkle in two THE ANGLERS' DELIGHT. It is not surprising that some persons be-come enthusiastic over the art of angling;

tablesp pepper.

When it begins to bubble sprinkle in two tablesponfuls (rounded) of flour. Stir well and do not let it discolor. When the flour is thoroughly cooked add a half pint of hot water, or a half pint of cream. Remove from the fire and stir in a table-spoonful of butter cut in pieces. Add lemon juice or vinegar to taste. Season with salt and pepper. To plain drawn butter may also be added French capers, or hard-boiled eggs, minced. especially is this so when they can have their "catch" cooked just after it has been brought from the water. It is no wonder that such books as "The Complete Angler,"

fish and render it appetising. Fish pecul-

fish and render it appetising. Fish pecul-iarly require a pungent and piquant acces-sory; for the body of the fish in cooking necessarily becomes, even with constant basting, in need of it. Melted butter is the foundation of all fish sauces. Anchovies, small fishes, the best of which are found in the Mediterranean, are much used for sauces. They can be obtained in cans or in bottles, and are thus available to us as they are to the Italians. Anchovy sauce was a favorite one with the epicures

WHITE SAUCE.

Put in a stew pan one cupful of milk, one celery head, a few shallots and some minced

parsley. Boll carefully and strain into one cupful of

CREAM SAUCE.

Heat to the boiling point two teacupfuls of rich milk, and add to it one tablespoonful of corn starch wet with cold milk. When it begins to thicken stir in a large tablespoonful of butter and season with sakt and

EGG SAUCE.

Boil fresh eggs for ten minutes. Peel and mince fine. Season with salt, black pepper, a pinch of cayenne and stir into melted butter.

BUTTER SAUCE.

MUSHROOM SAUCE.

that such books as "The Complete Angler," by Izask Walton, and the "Noctes," by Prof. Wilson, to which we have just al-luded, should retain such a hold on the better nature of the reading public as they do. They are redolent of the flavor of the woods and stream, of the heather and of the sunrise. "Old Izask," as he is lovingly called by his disciples, traced angling back to the books of Job and Amos, in both of which fishhooks are mentioned, and when he gave direction for preparing any kind of fish he usually finished the recipe with a benediction. He contemplates with the sat-Remove the stems, sprinkle with salt and Remove the stems, sprinkle with sait and take off the skin. Wash them and cut into small pieces, Put in a saucepan, cover with water and sim-mer slowly till they are tender. Rub together butter and flour. Stir this mixture into the mushrooms and season with sait and penner.

The odor of salt codfish makes it unpleas-ant to keep about the house. For this rea-son it should be bought just as needed for in small quantities. The best way to keep in small quantities. The best way to keep codfish, especially if it is to be used for balls, escaloping, elc., is to place it in glass jars, after shredding and freeing from bone. Dampness injures codfish, and too much heat renders it hard and insipid. In soak-ing a salt fish, place it in a large crock, skin ride on ea that the solit may act to the were fishermen, and that these four had always the priority of mention in the goswholesome food, and they are recommended by scientific people who aver that very nu-tritive and life-sustaining elements enter side up, so that the salt may not settle on the meat side. Cover with plenty of cold into and form constituent parts of them; water, add a little vinegar and renew once or twice while soaking. Salt fish is usually

off his skin below his vent or navel, and not much further; having done that, draw him as clean as you can, but wash him not; then give him three or four scotches with a knife, and fill him and those scotches with sweet herbs, an auchovy and a little nutmer grated or cut very small; and your herbs and anchovies must also be cut very small and mixed with good hutter and sait. Having done this, then pull the skin over him all but his head, which you are to cut off, to the end that you may tie his skin about that part where his head grew; and it must be so tied as to keep all his moisture within his skin; and having done this, the him with tape or packthread to a spit and roast him leisurely, and baste him with water and salt till his skin breaks, and then with butter; and having roasted him enough, let what he was filled with and what he drips be his sauce.

CRADLES AND DOLLS the Esquimaux put the infant as soon as it That Amuse and Sometimes Torture the Babies of the World.

A Golden Bed Rich With Diamonds in LESSONS OF THE NATIONAL MUSEUM CORRESPONDENCE OF THE DISPATCH.] WASHINGTON, August 2 .-

Museum ss to how women carry their babies. All of the Indians cart them around





The Flat-Head Beauty Line.

upon their backs, and this seems to be the method of more than half the world. The Gipsies carry their babies in the packs in which they carry their goods, and the Chinese boatwoman has her baby strapped upon her back, and it bobs up and down as she sculls over the water. The Japanese woman ties her baby to her with a string. It has no support for its head, and this bobs up and down under the rays of the hot sun. The African woman carries her baby in a part of her dress, and Mr. Bockhill, the Thibet explorer, tells me that the people of that country put their babies into the bag formed by making the dress full in front and thus carry them next to their skin. In Siam the babies are carried on the

shoulders or hips of the mother and it is not an uncommon thing to see a child a couple of years old sitting astride of its father's shoulder smoking a eigarette. The babies of the California peninsula are cradled in turtle shells and they go to sleep by the rocking of this quite as well as our babies do. One of the curious things in the Siberian baby jumper. It is a sort of a skin basket, which is furnished with springs at each corner, and which is tied by these to an elastic pole set in the walls of the cabin. As the baby moves back and forth this pole dances up and down and its mother thus gives it a ride with little labor.

DOLLS OF THE WORLD. Very near some of these cradle cases of the

"The boy went to his work with skill and energy, but while his hands tirelessly created he recalled silently the stories of great men, who as boys had gone barefoot and suffered hunger. His eyes would brighten with the hope of a happier future. When his mother sorrowed for him, he crist.

"But at last he grew disheartened, and "But at last he grew disheartened, and even hope fied. The manufacturers re-quired that the toys be delivered on a cer-tain day, and that before 6 o'clock. Woe

to the poor soul that was late. It was a hard weak for the mother and son when I

was there. The boy cut his finger, and it was late on delivery day when he started

through the hot sun to the village. He was

almost fainting when he entered the village gates, and trembled with terror as he heard the clock strike 6. Finally he stood before

his employer's door. The people who had already delivered their goods were just com-

ing out with their empty baskets and called to him: 'Too late! You come too late.' "'It's of no use,' said the overseer harsh-ly. 'You would like me to stand here till

midnight, I suppose. Take your stuff away with you, and if you are not here at the ap-

pointed hour next week there will be no

work at all for you. Just bear that in mind.

COULDN'T STAND THE BLOW.

"The unhappy boy stood as though srushed to the earth. His face, which a

moment before was glowing with over-

exertion, became pale as death; and when

the door closed upon him, and he turned to walk away, he suddenly tottered and fell to

waik away, he suddenly obtered and left to the ground. At that moment an elegant equipage turned the corner of the street. The manufacturer himself sat within, and his eye at once fell upon the boy as he lay

on the step, prone and unconscious. He drew his handsome gold watch from his

pocket, and said to himself as he glanced at

minutes past 6; of course no work is ac-cepted after 6 o'clock. Those are my orders.

is their own fault if they are late. Let them

see to it,' and he drove on without halting. "Fortunately another vehicle then passed.

A large dog was harnessed to the shaits, and in the cart lay many empty baskets, while at the side walked a good-natured

looking workman. No sooner did he catch

sight of the fainting lad than he pushed his baskets together, lited the boy gently in his

arm, laid him beside his bundle in the wagou, and with many sympathetic words, carried him back to his mother. When she

saw him lying helpless and unconscious, she cried aloud. Just then a flash of lightning

quivered across the heavens and a loud

his eyes, saw his mother bending over him, raised his arms and with a bright smile

said: 'I am free, I am free!' "All was soon over; and from the tower

The doll ceased. speaking. I, however,

"Help has been given her," was the doll's

reply. "Death was merciful to her, and in

a few days took the needle from her thin,

tired hands. The dress I wear was the last

three made; the spot which you see on my neck was caused by one of the bitter tears which she shed for her boy."

Electricity for Iron Ore.

covery of a process by which iron ore can be so softened by the concentrated rays of an arc light as to be worked with a compara-tively small amount of labor. If this dis-covery is confirmed, it may lead to a con-siderable modification of the present modes

Na Bello of Newport Yet.

Who is the belle of Newport? is the ques

who keep an eye on that august resort, even

if they cannot get into the swim. As yet no Paris has awarded the apple, and even Mr.

McAllister lies low, waiting for the season to age a little before he puts his seal on any-one or anything in particular.

A report comes from the West of the dis-

FLORENCE R. WADE.

said: "And the poor mother! Can I not hely

work on that holy day."

of treating ores.

calls on you is rather slow of speech, isn't tion that agitates a contingent of fair ones

crash of thunder followed. The boy opened

I will teach my people to be punctual. It

"'It is, as I thought, after hours; seven

ied: "'Don't weep, dear mother, we have no cried: time; if we do not work we shall have to go hungry. But some day life will be brighter for us. I am sure happier days are in store

for us.

Do you hear?"

the time:

tell

near Berlin, but went with her parents as a chimed the evening bells. They buried

child to Portugal. When she was 17 an poor Courad on Sunday, for no one had to

her?'

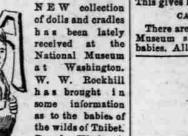
season with salt and pepper. COD FISH.

soaked for 12 hours.

First wash him in water and sait, then pull off his skin below his yent or navel, and not

1890.

IZAAR WALTON'S BRCIPE FOR EEL.



Which a Dozen Sultans Slept.

Prof. Hitchcoel will shortly put forth a report de scribing babyhood among the Ainos or the long haired men of Northern Japan, and Mr. Niblack, of the Navy, has brought from Alaska a number of dolls

and cradles, showing how the little ones amuse themselves on Behring Straits. The babies of all the world have their representatives here, and I have spent several days this week among the cradles of more

than half the globe. The most curious cradles are those of the flat-headed Indians. They are of different shapes and sizes, and most of them are intended for the carrying of the baby on the

back. One is made much like a sugar trough or a small cance. In this the wood



Head-Flattening Cradles is scooped out until there is a hole just big enough to admit the body of the child. The top of the hole is a little higher than the remainder, and it is upon this that the child's head must rest. As it lies there its head National Museum are hundreds of dolls, and I see that the children of all the world are

comes just a triffe above the edge of the wood, and a board swung on pivots falls down from the head of the cradle and presses against the child's forehead. alike in their love for toys. Some of the finest dolls come from Alaska, and nearly every tribe has its different kind of doll. FORCES IT OUT OF SHAPE. every tribe has its different kind of doll. Many of them are carved from ivory, and A spring is attached to this board and this spring is elastic so that a steady pressure is produced against the head of the child. This continuous pressure forces the child's head out of shape and makes it produce its



the Esquimaux put the infant as soon as it is born on a layer of moss in a bag made of leather and lined with hair skin. The bag is then laced up. It fastens the body of the child so that it cannot move and makes it look like an Egyptian mummy. A nother class of the Esquimaux puts the child in a bag and wraps it up so that it looks like a coccon. They do not wash it nor give it anything to eat until three days after 11 is born, and it is never given any water to drink until it is old enough to help itself. The Indians of Northern California make a very pretty basket cradle. It is shaped like a slipper, with a square toe, and it looks as soit and pretty as any baby basket you have ever seen. There is a Modoo cradle here which is also of willow work. It is as round as a telegraph pole and the little MANUFACTURE OF FLAT HEADS.

is as round as a telegraph pole and the little baby is wrapped around like a mummy and stuck in it. He sleeps standing and hus head is often tied back with a bandage. This gives him a flat head.

CABBYING THE BABIES. There are a number of illustrations in the

occasion, a most beautiful doll which I intended to bestow as a present on a dear little friend of mine. I lifted it carefully out of the packing case and gazed upon it several times from all directions; it was certainly very pretty. As I thus examined it. I observed a spot on the neck, which had until now escaped my

"A drop of water must have fallen upon the wax," I said, "for the luster has disappeared."

A TOY BABY'S STORY

Scenes in the Far-Off Land Where

Children Help Make Dolls.

SAD DEATH OF LITTLE CONRAD.

Day by Day He and His Widowed Mother

Toiled Their Lives Away.

THE VISIT OF THE ANGEL OF DEATH

WRITTEN FOR THE DISPATCH. 1

A day or two ago I returned from a sec-

ond trip which I had made into the land of

toys and dolls, bringing with me, on this

Somewhat' vexed, I laid the doll on the table, leaned back in my easy chair, and wearied by my journey and unpacking soon fell asleep. Suddenly I started up, there stood the doll gazing into my face with a most intelligent expression, and to my increasing amazement began to speak quite plainly.

"Should you like to hear how I received that spot?" she asked. Indeed I should," I replied.

"You have seen" she answered, "the country in which we dolls grow, but perhaps you do not know how poor the people are who live in that mountainous place. They do not own a loot of land or the smallest dwelling in the valley or on the mountain top. Their only way to earn money is by work-ing for the toy-manufacturer, and the pay is so small that, after buying flour and meal, scarcely a cent remains for clothing. Some of the workmen make the heads, some the arms and legs, and even the children learn to asist.

A LIFE OF HARDSHIP.

"Yes, I have seem them do it," I said, interrupting the small narrator. "Little children, scarcely 3 years old, sit in front of the open door and with blunt knives scrape

the small pieces smooth. Poor little creat-the small pieces smooth. Poor little creat-ures, they look so dirty and miserable!" "That is very natural." continued the doll. "I have heard many a wild, despairdoil. I nave neard many a wild, despair-ing word within those narrow rooms. I was so happy when I had been completed and left the wicked man who beat his little children because their fingers did not work

quickly enough. I was carried with many other bisque, wax and wooden dolls to a poor woman who made our little skirts and frocks and trimmed our bounets and hats. In the same barely furnished room with herself sat her son, a delicate boy about 15 years old. This scanty way of living was much harder for them to bear than for others, for they had not always been acoustomed cradles shown in the National Museum is the Siberian baby jumper. It is a sort of a the husband had lost his property and then had in his grief and misery taken his own life. The mother made doll dresses and received 4 pennies a dozen for them. She cut out, made and trimmed them with lace

for this miserable sum. Her boy carved animals and thereby earned the same amount. A few potatoes daily, occasionally a cup of weak coffee—that was their food.

KEPT A BRAVE HEART



Dolls of the Esquimaux

After they grow a few months old a ring of hair is allowed to remain about the crown,

and so they keep on adding until the whole of the head is covered. The collection of toys in the National

Museum constantly increases, and the lesson that is ever before you in going through its wonders is that the Indians and the Chinese,

the Siamese and the Egyptians, the African

and the South American are much the same

A WOMAN BULL-FIGHTER.

The Sex Has Pressed Into Another Field of

Usefulness With Success.

The heroine of the hour just now in Lis-

bon is a German girl, Fraulein Johanna

Macstrick. Fraulein Maestrick was born

impressario, struck with her size and her

beauty offered to train her as a female buil-fighter. The agent sent his pupil, who is

not yet 20, to compete at the show of Female Beauty, which took place this spring at Lisbon, where she carried off the first prize. The advertisement proved an excellent one, for every size the proved an excellent one,

for ever since the impressario has been bom-

barded with letters from all classes, wah-ing to know when the beautiful "torera" is to make her debut. She has not yet appeared in an arena, but

last week she came out in a trial fight at

Oporto. A huge crowd collected to see the

unusual sight. The young lady quickly laid two bulls in the saud, and rode off col-

lowed by a band of music, and rode on the applause. Crowds of people collected be-fore the windows of the hotel, at which the "torera" was staying, and far into the night

she was obliged to appear on the balcony in

Lingered in the Hall.

Old Gentleman-That young man who

Clara-Why, not a bit. What makes you

response to their call for her.

he. Clara?

WRAPPED LIKE A MUMMY. There are several hundred kinds of Indian cradles in the National Museum. Many of these are in the shape of papoese bags and it took him about 45 minutes to say good night when he went to the door to go.

Newcastle, Eng., Chroniele.]

as we are.

MISS GRUNDY, JR.

0 0

ous system and brain; and that thus it is a healthful diet and one nourishing to that nearing to that one nourising to that organ. But it would be quite a mistake to suppose that fish however abundantly used could supply the place of brains. Never-theless it would seem that this fallacy took possession of a certain Bostonian, who had heard that Prof. Agassiz, of Cambridge, who knew so much about fishes, advocated the use of them as a food with the object in-

take about it. But girls, dear, don't be foolish, don't waste your postage. In private the beauti-ful white hands are big, strong, brown paws, dicated. If the report is correct this seeker-after-wisdom asked the professor how much just exactly like the dear, helping, generous hands of your husband or brother. They fish an ordinary person ought to eat to de-velop his intellectuality, and the graff old are buckled to a pair of ironlike wrists, or-namented with a couple of scars won in Swiss, looking over his glasses, replied "about a whale." those stirring days when the actor loved a dog and a baseball as he has never loved

HOW TO BUY FISH.

benediction. He contemplates with the sat-

sfaction of a churchman that fish was the

chief diet of the Jewish Commonwealth.

and that of the Twelve Apostles at least four

Fresh fish are universally esteemed a

that these phosphatic elements, as they are chemically called, are essential to the nerv-

The fish subject is such an exhaustless ESCALOPED FISH. Boil two pounds of cod, either fresh or salt. If fresh, add one tablespoonful of salt and me of vinegar to the water in which it is most important points in selecting them and the best methods of cooking them. In buy ing fish observe that the scales are shining the fins stiff, the odor about them untainte When done remove skin and bones and flake the gills red, the eyes full and bright and the flesh firm and white. Fish are con-When done remove skin and bones and fiake it very fine. Make a sauce of one pint of milk, a piece of butter the size of an ezy, two tablespoonfuls of flour, a sprig of pardey, a pinch of cayenne and a half teaspoonful of sait. The sauce should be as thick as rich cream. Butter a pudding dish and put in alternate layers of fish and sauce till the dish is nearly full; then cover with bread or cracker crumbs, and put bits of butter over the top. Bake 25 minutes in a hot oven. sidered in prime condition just before the spawning period, and such fish as shad, mackerel and smelt should rightfully be her head. has tried everything but white lead, but do used only when filled with roe. Directly after the spawning season is over they are regarded as unwholesome and really injurious. When they are taken from the water they should be cleaned as soon as pos-Bake 25 minutes in a hot oven sible. The scales are easily removed if the fish be plunged for an instant in hot water. FISH MAYONNAISE. Take the remains of cold fish, such as cod, naddock or salmon: flake into pleces not too small, and cover with a dressing made as fol-lows: Mash potatoes while hot and beat till They should be well drawn and sparingly sponged with cold water, unless their habitat, or natural place of abode, has been at the bottom of lakes and rivers, in which lows: mash potential smooth. When cold mix with a well-beaten egg, and add gradually three tablespoonsfals of clive oil, one teaspoonful of mixed mustard, and a tablespoonful of vinegar. case the muddy taste is overcome by soak-ing them for an hour or two in cold salt water. Old Isaac has observed "that lying long in water and washing the blood out of any fish, after they are drawn, abates much

RIVAL THE SPIDER'S WEB. "privation of light," repre-



A Mourning Hat

are used in fashionable milinery. The same certain styles and richness of design is bestowed on fine mourning as it is on the most dainty opera bonnet and, great care should be exercised in its selection. No lady can be said to be dressed in deep mourning unless she adopts and wears for a given length of time the veil of crape, nun's veiling or crepe-de-chine. These should be two yards in length with a hem six or eight inches vide at each end.

For summer the veils of very wide Brussels net with crape hems are muc h affected by fashionable women. There is a new style of draping these veils known as "perfect balance drape," which will popularize these veils to a greater extent, and the change will be hailed with delight by the votaries of fashion. So curiously and nderfully is this draped as to throw the weight of the veil on the shoulders, and by a de't movement of the right hand the wear-er is enabled to draw the veil over the face without disarranging the veil. Small, close



fitting capote trames, plainly covered with nun's veiling and folds of the same or alter-

nating with gros grain silk on the brim are considered most appropriate with veils. A beautiful mourning bonnet is of black.

crepe-de-chine and dull jets. The trame is covered plain with two thicknesses of the crepe-de-chine and hand embroidered with jet. The weil is three and one-half yards in length, with eight-inch hems at each end, and this is laid over the side crown in narrow folds, each end hanging down the back. The weil being of the 20-inch black crepe-de-chine the crown and brim are no covered with it and the bonnet is the lightest produced and is admirably adapted to ladies that find the nun's veiling too heavy. Bimplicity is desired and much sought after in fine mourning and a very simple and striking toque is plainly covered with gree grain silk and trimmed in a butterfly bow

are oftener used than spots or flowers in the colored cambrics. Large patterns should never be used on either of these dainty garments; they are not intime enough, and suggest the outer world. Daintiness cannot be carried too far in underclothing; fineness and delicacy of texture are essential; there must be nothing that is not soft and tender to the touch; nothing that does not suggest the most delicate and refined skin that even

a crumpled rose leaf would hurt. The nightgowns in the trousseau we are describing were perfect dreams of poetic daintiness-cobwebs would seem coarse and clouds hard beside the exquisite delicacy of

these wondrous garments. Many of them were made of the thinnest and finest silk in cream color, with ribbon let in at the collar and sleeves and in rows of lace insertion at intervals down the whole length of the front, and long rows down the sleeves, which are loose, with a frill of lace around the edge, so as to fall back to the elbows easily it the arm is raised. Blue and pink silks or cambrics are not used in the best

tronsseaux for nightgowns—but there were here a dozen made of the most marvelously fine black surah silk, edged with reat black Chantilly lace, and a wide light insertion of the same lace running down each side of the front, which was buttoned the whole way down from the throat to the feet.

BLACK ISN'T VERY POPULAR. These black silk underclothes are "quite but have not really caught on French," with English ladies, and are still the exception among their pretty underclothes, and admitted more to show that they are "know-ing" in French fashions than because they really like to wear them. Nevertheless, a thin, very soft black silk night chemise,

trimmed with narrow black lace, is no un-becoming garment, and English wives are beginning to find out that it is not altogether unwise to cultivate the habit of wearing pretty and fascinating things at all times, at home as well as abroad. There is ing so flattering to a husband as to see that his wife cares to look pretty for him and him alone, and this is perhaps the best reason for all the pretty, fancy and wild ex-travagance that is now being lavished on these airy nothings. After the lovely and fantastic night gar-

ments, chemises and combinations, we come to the corsets. Some of the grandes dames in Paris were very wroth with M. Paul Bourget because, in his famous novel of "Mensonges," he makes a tamous have of "Mensonges," he makes a tamous lady talk of her black satin corset. Now, though black is very "chouette" for nightgowns, it is not admissible for corsets—these must be white and only white-no pink, or red, blue or black, pure white here and that of satin. or block, pare white here and that of skill. Transparent net corsets may indeed be worn at the seaside or while yachting in very hot weather, but the great lady who "respects hersel:" never admits anything but the next white satin corset into her wardrobe when she is in town and in full dress.

MEASURE FOR CORSETS.

Nor does any good dresser ever buy a corset ready made; she must be measured for it carefully, and would as soon think of wearing a ready-made dress as a ready-made corset; and in this she is wise, if she wants to set off her figure to the best advan-tage. Figures, like taces, vary with each individual, and there is no such thing as a real fit without special measurement. This is a hard saying for women who are not

wealthy. Before leaving this part of the subject I must mention the variety of charming little vests that were to be worn underneath the corsets. Some for warm weather were made of perfect gossamer like spun silk; others for the colder months were of ribbed silk and fine wool mixed. They are made in delicate

shades of pink, salmon, cream and blue and are so clinging as to add almost nothing to the slender forms they are meant to protect. They are made either with or without sleeves

way, not a trace of cheery rou

oure powder being visible. Of all the display of hands that have been seen above the footlights of late, the Beau's are certainly the whitest and most beautiful. Young Salvini never succeeded in getting his a good color, and Margaret Mather complained bitterly of their condition. Even the peerless Patti has cried because her little hands looked so awful. She what she will they always have the appear-

ance of being painted white. Emma Abbott's small plump hands gave her more trouble than her wigs, and she was obliged to lave them in glycerine and then run them into s box of powder just before going on the stage. It was always under stood by her tenor that every caressing touch

of her oily palm meant a big grease spot on his lapel or coat sleeve that the cleaner would charge 50 cents to remove.

HE PUT HER TO FLIGHT.

An Inquisitive Youngster's Attack on a Fin Lady's Gorgeous Hat.

New York Herald.1 Her hat was a regular stunner, and n mistake. It looked something like a miniature tropical garden, but nature never pro-

the flakes is an indication that they are unduced anything half so gorgeous. A couple of artificial butterflies, whose wings presented a dazzling assortment of colors, were

Silt the fish open on the back or in the front, Clean it and place on a greased grid-iron over a hot fire. Turn frequently until done. Put on a hot platter, spread with butter, and season with salt and pepper. poised upon invisible wires over two imita tion orchids. They were obviously designed to supply the crowning touch of realism. When she entered the "L" car she knew that that hat would create a sensation. There were plenty of vacant seats around, but she

walked nearly the whole length of the car before taking one, and when she sat down it was with the proud consciousness that all eves were fixed upon her-or rather upon

ber hat. But nobody stared at that hat half as hard as a bright, chubby little youngster, who was sitting alongside of his mother, right opposite the owner of the triumph of mil-"Oh, mamma, mamma !" exclaimed the

little fellow, gleetully, "I see two butterflies on that lady's hat." "Hush, hush, Willie," said the mother; "you mustn't make remarks." But Willie was at that age when the mind

roluses to be satisfied with dogmatic assertions and demands reasons.

"Did she stick pins through them and kill them?"

"Hush-no; they are made up butter flies."

Willie meditated upon this for a minute and then, to the intense delight of everybody within earshot, excepting, of course, his mother and the proprietor of the wondrous hat, he broke out airesh.

"Did you ever see any live butterflies like those butterflies, mamma. I never did." "Do be quiet; don't ask foolish questions.

But Willie was not to be suppressed in that fashion.

that fashion. "Mamma, why is it that other ladies don's put butterflies in their hats?" "I don't know. Done quiet." "Mamma, if you put butterflies on your

hat would you put butterflies on your hat like that?" By this time the snicker had developed

into an andible titter and threatened to be-

come a dowaright laugh soon, The conductor suddenly opened the door and shouted out something that sounded like "Drenthenth street!" Whatever the street might be it seem

anddenly to occur to the proprietor of the hat that it was the street she wanted and she rushed precipitately out of the car.

Another Fair Adventuress

Inspired by the attentions showered upon

the Cossack officer, Pesikoff, who rode from Vladivostok to St. Petersburg, Miss Irom viacivostor to ot. reservoirg, mus-sian capital, has decided to ride from that city to Odessa. She is well known as one of the best horsewomen in St. Petersburg. FISH BALLS.

Pick to pieces cold-boiled codfish. Free from Pick to pieces cold-bolled codish. Free from skin and bones. To one quart add a cupful of mashed pota-toes, a half cupful of drawn butter and a well-beaten egg. Beason with salt and pepper. Roll into shape with cracker meal. bread crumbs or floar. Fry brown in hot lard or drippings. Drain on a size; place for a few moments on white paper and then remove to a warm platter and serve at once.

and serve at once. reek:

how to can peas? In canning peas, cover them with boiling water, cook until tender, drain off the water, season with salt and add one half teaspoon-ful of tartaric acid. Can while steaming

In boiling a fish do not cut off the head or tail, but remove the fins with a sharp knife or clip with scissors; wrap the whole fish in a cloth wrang out of boiling water and well dredged with flour. With Boar. The with tape, cover with salted water neither too hot nor too cold, if the fish is thinskinned. Hot water breaks the skin and cold water ex-tracts the juices. Thick-skinned fish may be plunged into boiling water and slowly sim-mered. In no instance should the water boil randiz.

rapidly. Allow ten minutes to the pound. Lemon juice or vinegar added to the water improves the flavor of the fish and renders the flesh white and firm.

TO BAKE FISH.

of their sweetness.

Fish may be either broiled, boiled, baked

or fried. They shold cook slowly, and they are done when the flesh separates readily

from the bone. The least pinkish tint in

TO BROIL FISH.

TO BOIL FISH.

Clean the fish and wipe the inside dry. Fill with stuffing, sew up the edges, place on a meat rack in dripping pan, with a small quantity of hot water. Melt one tablespoonful of butter, peur over the top, then sprinkle lightly with salt and pepper and lay over it a few thin strips of salt pork.

port. Bake in a hot oven, and baste frequently. Serve with the gravy from the pan poured over it, and some pungent sauce. In baking figh the head and tail should not be

A large fish should bake from an hour to an

hour and a quarter. TO FEY FISH.

Fish may be fried in several ways: by senson-ing with salt and pepper, by dredging with four and plunging into hot lardt by dipping in egg batter and rolling in cracker meal or bread crumbs or by covering with cornmeal and fry-ing in hot drippings with a slice or two of salt pork.

STUFFING FOR BOILED OR BAKED FISH.

To one quart of grated bread crumbs, add a tablespoonful of minced parsley, a tablespoon-ful of minced onlon, fried; a tablespoonful of butter, cut in swall blis; a thin slice of salt

pork, chopped very fine; a little powdered sage, a pinch of cayenne, black pepper and salt to taste. Stuffing is not usually served with fish. It is used to flavor the fish and to absorb the fishy

HOW TO COOK BOR

Select the roe from one or two fishes, wash in cold water, and then wrap in cheese cloth,

Boll for eight or ten minutes in salted water. Boll for eight or ten minutes in salted water. Pinnge into cold water for a few minutes. Remove the cloths, cut in rounds, split, or keep whole, season with salt and pepper, roll in erg batter and cracker meal, fry brown in hot lard.

SAUCES FOR FISH.

Fish, when cooked, should be accom-panied with a condiment of sauce. The office of such sauce is to give a relish to the

The following was addressed to me this

ELLICE SERENA: Will you please tell me A READER.

hot. Little green corn peas are not often canned successfully at home. ELLICE SERENA.

A LUXURY OF BRAZIL.

It Consists of Pulverized Roots Mized Up With Crashed Ants. New York Tribune.]

"Talking of centipedes," said one of party of travelers yesterday, "reminds me of a dish I ats once in Brazil. I went away up the Amazon one winter among the wretched Indians there, buying up raw rubber. Several of us left the boat one day and

made our way into the dense forest to see if made our way into the dense forest to see if could shoot any toucans. We got lost in short order, and wandered about for a day and a night before we found the little creek in which our boat lay, and we were only brought back then by some Indians whom we met carrying rubber to the river to sell. We met them just as they were about to camp for the night and as they mornised to

camp for the night, and as they promised to show us the way out of the forest, we camped with them. "We had some tinned beef left and some

whisky, but as I had lived on tinned beef and fresh fish for some time and was mighty tired of them both, I was looking about for a change of diet and was glad to see that the Indians had some native food with them. This consisted of some sort of grayisb-white paste, that looked like a mixture of suet and 'grits.' I asked them what it was, but I could not understand what they One of the most valuable articles in the Treasury of the Sultan of Turkey is a gold cradle studded with diamonds. It is kept under guard in Constantinople, and in it a dozen Sultans have been rocked. The Turks are fond of their children, and they have a curious way of fastening them in the cradles. The baby lies on its back with its arms stanish down be its aide its less said, and our interpreter had gone off for water. It did not taste at all bad, and the

flavor was unlike anything I had ever eaten, so I had swallowed a bit of it about as big as your fist before the interpreter returned and told me that the dish was made of some sort of dried root, pulverized and mixed with the crushed bodies of white ants. "I did not eat any more."

On the Beach.

Washington Star.] Miss Thinleigh-It is such horrid had

form, don't you know, to go bathing. Miss Plumpson (eyeing her critically)-Yes, I should think it was.

tribe's idea of beauty which is that the face from the nose to the crown of the head should go buck in a straight line. The baby is put into this cradle as soon as it is born, and it is kept in it for eight weeks, The cradle has a strap fastened to its back aud its mother carries both cradle and baby around with her, resting the burden upon her shoulders and passing the straps around

It is only the strongest babies who can stand such treatment, and many a little flat-head baby dies in its cradle. When it does so the cradle becomes its coffin, and it is laid in it on the water of some pool, which from that time becomes sacred. The wash-ing of these babies 15 always done with cold water, and the mother performs the operation

tion in the same way that the Chinese laundryman dampens his clothes. She fills her mouth with water, holds it there a moment, and then squirts it out in a spray over the child. Among some of the Indians babies are bathed as soon as they are born in cold water, and the Alaskan baby gets a they are made to represent the people who make them. The doll of the flat-headed In-dian has a flat head, and one from Southern sea bath every day. A number of the tribes of the islands of the Pacific flatten the Alaska will have a hole through its lower heads, and the natives of Sumatra flatten lip with an ivory pin in it to represent the custom of the ladies of Alaska, who pierce their babies' noses as well. They pull out the ears of the babies to make them stand at an angle with the head, and in the Caro their lips in this way. These dolls of the Indians are of both sexes, and not a few of them are tattooed. One of the Alaskan dolls lina Islands it is said that the little girl babies have their nostrils pressed out in has a ring in his nose, on which are strung order to make them beautiful. red, white and blue beads, and other dolls

are made of straw or grasses. The prettiest doll in the world, perhaps, is the Japanese doll, and from the doll you BABIES CARBYING BABIES. Europe and America seem to be the land of cradles. The Secretary of the Japanese Legation says that no cradles of any kind can study the customs of the country. The little bunches of hair on the different parts are used in Japan, and the Japanese baby is never bandaged. It is wrapped loosely

The Siberian Baby Jumper.

soft mattress on the floor. The little Jap-

anese boy or girl has to take care of the baby of the family, and when but a few months old these babies are strapped to the

backs of their brothers or sisters, and it is not uncommon in Japan to see a little 4-year-old boy tottering along with a baby

As soon as the baby is old enough to walk

it is put in training for the next arrival. A doll is fastened to its back, and the weight

of this is increased from day to day until its shoulders become so strong at the age of 3

or four years that it can carry a baby. One of the most valuable articles in the

its arms straight down by its side, its legs fastened down and its toes turned in. It is

placed upon a hard mattress, and it is left in the cradle for five or six hours at

time. Its mother gives it opium in case it is restless, and it has a stick of sugar candy

to suck between meals.

and it is

on his back.

of a Japanese doll's head enable us to just how old it is, and you can tell a Japin a cloth of some kind, and placed on a anese child's age by its hair. Some of the bables have their heads entirely shaved with the exception of two little wisps of hair under the ears. These are very young babies.