HOT BATHS BEST TAKEN AT NIGHT

(WRITTEN FOR THE DISPATCH.)



FTER prostrating illness nothing' is more resting than to rest and let nice folk do all the talking. When not up to the mark of study or gardening it is pleasant to take the train less than an hour's ride to the factory, where one is permitted to lounge unmolesting and unmo-

lested in its dainty precincts. It sounds odd to speak of dainty work-

shops, yet not a few of these New England Glycerine Taken Internally. manufactories-not cotton mills or foundries -vie with private houses in the fresh cleanliness demanded by their work and in their setting of shorn turf and vine hung walls. The fresh, unpainted woodwork is sweet as ceiling of cedar, the outlook is a shallow valley, with an old road outlined by elms and blue hills for distance; nearer the glad sparkle of waters in the spring sun. One broad southern window seat I specially like when the sun is off, for it looks down into a little neak of cedars and hireheat that till it is like jelly. It is a starch or gum made with glycerine instead of water. Women had better take their glycerine internally if they can find it pure internally if they can find it pure setting of shorn turf and vine hung walls. into a little nook of cedars and birches that crowd to the edge of the enclosure, while on the other hand the head of the concern has its work table, ranged with still, filters and boilers bright with nickel and brass, fit for a parlor table.

> sumption.
>
> "The only difficulty is in getting pure glycerine to take. I should use only vegetable glycerine, which is purified from olive and cottonseed oils, and less likely to have the bitter and dangerous principle of im-pure animal glycerines."

her doctor tells her that salicylic acid for medical use is not less than 80 cents an

Facts About Salicylic Acid. Doctors and apothecaries like to bewilder people. There is salicylic acid sold as high as \$1 20 an ounce, derived from spireas and wintergreen, yielding small percentage of the acid, and it is also derived from carbolic acid and so cheaply that it sells at retwil at 10 cents an ounce, in quality perfect-ly safe for external use on corns, etc., and

This acid, used externally, has a marked patches. Use a 10 per cent solution in alcohol, and sponge the spots or moles often as possible—every hour, if one can think of it letting the acid dry on the skin. I can't say it is a specific, but it comes nearest to it of any drug known. For internal use, in dyspepsia or rheumatism, a tea of wintergreen leaves or black birch is preferable, from four to eight tablespoonfuls of a strong decoction being taken at each dose, three or four times a day. Meadow sweet, spirea ulmaria also contain salicylic acid, or the salicyl aldehyde, which by oxidizing becomes the acid. The aldehyde is the safer agent of the two. patches. Use a 10 per cent solution in alco-

quinine for intermittent fevers, as it has less irritating effect. The sap of the willow gathered by slitting the bark when the tree is in flower is an old cosmetic and good to

hot water and then in very cold?"

I should say not. This hardening off of the face suddenly is likely to cause paralysis and that droop of the muscles at the corners of the chin which make a face so old

The Best Time for Hot Baths. The Best Time for Hot Baths.

Immense harm is done by taking vapor baths and going out in spring winds when the system is heated and perspiring. Proprietors of bath houses should refuse to give baths which will not allow at least an hour's rest before persons leave the building. The consequences of neglect on this point are that vapor and hot baths generally will lose their repute from the injury of going out too soon after taking them. Persons who baths soon after taking them. Persons who bathe are not aware of the risk, and it is the pro-prietor's place to inform them. Hot baths and face baths are best taken at home and at night, so that a night's sleep may tempe

skin. Don't rub it in, but rub it out to spread it over the face. This will prevent the natural moisture from drying with wind and heat. After an hour or two wash the face if necessary, only don't rub off all the film which protects the skin and merely supplies the place of the natural sterine which prevents evaporation from the pores. Over a month since, in referring to the deviletory effects of a well known preserving. Over a month since, in lepilatory effects of a well known prescrip are constantly attested by ladies who write me, a misprint dividing the sentence quite reversed its meaning. Those who have called the writer to acco

CANNING SWEET CHERRIES.

Preserving for Future Use. Housekeepers should be reminded that the sweet cherry is one of the best fruits we

Best for a Warm Afternoon Well, there it is, filled with the most re-freshing drink of a warm afternoon, claret oup. Various young persons of opposite sexes who have been looking at each other more than at the game pie, now prepare to disappear in the neighboring paths, under-

and have suggestive titles, like "Essays of Bacon," "Crabbe's Tales" or "News From Turkey" on the back. If the fisherman will take one of these his sandwiches will arrive

in better order. Few Agree With Western Hunters.

The Western hunter takes a few beans and some slices of pork, some say, in his hat when he goes off on the warpath. But the modern hunter or fisher, if he drives to ozone of the sea one feels like drinking something else. There is a very good story of a reverend bishop, who, with a friend, went afishing, like Peter, and, being very thirsty, he essayed to draw the cork of a claret bottle; but in his zeal he struck his bottle against a stone, and the claret cozed bottle against a stone, and the claret oozed out to refresh the thirsty earth instead of that of the sandwich, but we do not know it

out to refresh the thirsty earth instead of that precious porcelain of human clay of which the bishop was made.

His remark was, to his friend: "James, you are a layman; why don't you say something?"

His remark was, to his friend: "James, you are a layman; why don't you say something?"

thing?"

that of the sandward, yet.

Now, take an egg sandwich—hard-boiled eggs, chopped and laid between bread and butter. Can anything be more like the sonnet? Complete in 14 lines, and yet perfection! Only indefinite chicken, wheaten flow the milk of the cow—all that goes to fection! Only indefinite chicken, wheaten flour, the milk of the cow—all that goes to make up our daily food in one little compact rectangle! Egg sandwichs It is immense in its concentration. Some people like to take salads and apple pies to picnics. There are great moral objections to thus exposing these two delicacies to the rough experiences of a picnic.

Objections to Salads and Pies.

A salad, however well dressed, is an oily and slippery enjoyment. Like all great joys it is apt to escape us, especially in a lunch basket. Apple pie, most delicate of pasties, will exude, and you are apt to find the crust on the top of the basket and the apple in the bottom of the carriage.

But if you will take salad and will not be tangent by experience make a parfect "Level and the apple in the bottom of the carriage.

taught by experience, make a perfect "Jardiniere" of all the cold vegetables, green peas, beans, and cauliflower, green peppers, cucumbers, and cold potatoes, and take this mixture dry to the picnic. Have your mayonnaise in a bottle and dress the salad with it after sitting down (on a very slippery ferny rock) at the table. Truth compels the historian to observe that this is delicious with the ham, and you will not mind in the least (until the next day) the large grease spot on the side breadth of your gown. As for the apple pie, that is taken at the risk of the owner. It had better be left at home for tea.

Of course pate de foie gras, sandwiches, boned turkey, jellied tongue, the various cold birds—as partridges, quails, pheasant, chicken—and raw oysters can be taken to a very elaborate picnic near a large town. Salmon dressed with green sauce, lobster salad, every kind of salad, is in order if you can only get it there, and "Caviare to the general." Cold terrapin is not to be de-spised eaten on a bit of bread. It is an ex-cellent dainty and so is the cold fried oyster. The public picnics, like Sunday school picnics, fed with ice cream and strawberries,

picnics, fed with ice cream and strawberries, the clam-bake, a unique and enjoyable affair by the sea, these are in the hands of experts and need no description here. The French people picnic every day in the Bois' de Boulogne, the woods of Versailles, even on the asphalt, eating out-of-doors when they can. It is a very strange thing that we do not improve our fine climate by eating our dinners and breakfasts with the full draught of an unrivalled ozone.

M. E. W. Sherwood.

PREPARATION OF CABBAGE.

a Good Thing to Ose-Some of Ellice Serena's General Recipes-Hints for the [WRITTEN FOR THE DISPATCH.]

In his book on "Foods," Dr. Smith says the cabbage represents the least nutritious class of vegetable foods, and is perhaps less valuable for its direct nutritive elements than for its indirect and medicinal saline virtues; but it is nevertheless a most agreeable vegetable, and, from the variety of ways in which it may be prepared, whether raw or cooked, is considered a useful ad-junct to the table by the housekeeper, whose list of vegetables would not be complete without cabbage. I append some recipes

Boiled Cabbage. Take a young cabbage, remove the outer leaves, quarter, and soak in cold water, with a good handful of salt, for an hour or two. Plunge into rapidly boiling water, plenty of it, to which has been added a level saltspoon of blearbonate of soda. Boil—uncovered—for 29 minutes without censing, drain well and serve with butter sauce.

Mince cold boiled cabbage fine, add a table-spoonful of butter, seasoning and a little cream. Put into a buttered frying-pan, stir ntil quite hot, and before removing from the fire allow it to brown slightly at the

Cold Slaw, Take a small head of cabbage, shave fine and sprinkle with salt. Put into a stewpan, cover with boiling water and set on the stove until the dressing is made. Beat two eggs, with two tablespoonsful (level) of sugar, one of mustard, two of butter and a cupful of cream. Drain the cabbage, pour in the dressing and add one-half cupful of vinegar. Set to cool.

Following are some general recipes: Tomato Cream Soup.

Two large cups of tomato sauce, one quart hot water, one pint cream. Add a little butter and flour, mixed together, to thicken, or two crackers rolled. Put one-half teaspoonful of soda in tomatoes before putting in

Apple Souffie.

Stew the apples as for sauce, adding a little lemon juice. Cover the bottom and sides of the dish with the sauce one-half inch thick. Make a custard of the yolks of two eggs to one pint of milk, add a little cinnamon and sugar, let the custard cool and then pour into the dish. Beat the whites and spread over the top. Set in an open oven for a few minutes to lightly brown.

Orange Sponge Cake. To the beaten yolks of three eggs add one

They are prepared from the choicest and

purest materials.

They are more economical as they require less to flavor.

fruit from which they are made.

PARIS TYPES OF BEAUTY.

Two Representatives of Fin de Siecle Femiminity as Seen in the Gay French Capital change has passed —Hair That Almost Startles—How Parisian Women Really Dress.

CORRESPONDENCE OF THE DISPATCH 1 Paris, May 22.-In every decade there is PARIS, May 22.—In every decade there is a peculiar style of feminine physical charm which takes the ascendant. All the women, more or less, try to copy it; all the men succumb it; all the men succumb | frankly, I don't to its fascination. It is | think she cares to

> At present, in Paris, ideal. As there is a distinct type of now stand her carfemininity designated under the term fin de siecle.
> At the salon of the

which there cluster groups of interested spectators. Not all admire, but none pass | Besides she knows indifferently. The lady stands upright how to sit back in in sharp relief against a dark background, garbed in simple white, whose flat draperies are confined about the waist by two narrow, pale, pink ribbons. A very long, white neck; shoulders and bust, thin to thinness, though without suspicion of bones; arms siender and bare; the face turned away in direct profile; the tinting of the whole skin all one equal, even, luminous, pinkish-

Hair That Discounts Nature.

Taken back absolutely straight from forehead so high and wide that it resembles a

marble tablet, are undulated meshes of an extraordinary hair; hair that nature never precise tint. nce it has ab solutely carunder the brown, but hair neverthe less sostartling and so super artistic, that it seems sacrilege to suggest the connection let-like forehead curved / ook like a pencii line; eyes small and long, with a little

Fig. 2.

smile in them; lose exceedingly delicate of contour; a slender-lipped mouth, also smiling enig-matically at the corners. This keen profile protuberance of earmine bair rolled up in fin de siecle antiquity above the nape of the neck. Incontestably striking, though no longer young, (with the very first youth), the original of the portrait was unded by a little court of men, followed ough the crowd by long, curious glances. This well-known person is one of the fin e siecle beauties. In another room, at the Champs de Mars, behold the portrait of that drawing rooms of Paris, whose guescs she entertains), stands out with a perversely-

comic suggestion of an olden-time saint in a Details of a Second Type.

She wears a gown of some flowered sptin,

with greenish tones upon which there strikes a velas of footlights. These blended hueshave dyed off, in the prop her slim arms,

a fragment of so very ingencould only be e v ed. narrow-

lipped again, with the chin tilted on one side in that attitude which, corresponding with the crossed hands in front, has become familiar to all Paris as the diva's characteristic one. Of course, the eyes and lips -that quite indefinable smile that you must not try to dissect, but must take for granted as the very triply-distilled extract of the fin de siecle periume. And, once more, the hair drawn up from the cutabla-ture of a square forehead, culminating in a vramidal knot on top; the extremest deentire repudiation of anything flattering. smiles, feels itself particularly in Paris, conscious of suggestions in the atmosph it could never get elsewhere.

These are two good examples of fin de siecle feminiuity. It is like caviar. You have to become accustomed to it in order to like it. It is a taste that has to be acquired.

American Women Get the Best. Nothing you will see could be further from the conventional ideal of style than such a type as this. Perhaps when one is on

American women. We do not originate so

many pretty things in America; but my word, we wear them better! Some enne; whether it be the fin de siecle influence, or what yacht under full sail as she used. And to speak as well-defined a fashion | look so any longer as long gowns or short to the same extent, having perhaps angowns, high hats or low other more vague and less precise things

Champs de Mars there is a certain portrait, around under the bloom of the chestnuts. the corner of a Victoria with an air of which we Americans as yet Another thing she does to perfection: She guards the careful outlines of her figure.

The corset-maker has the position of a priestess. Every little provincial who comes luxury; it is a necessity in her eyes. A Very Commendable Trait.

Let us say the same of the daintiness, the extraordiny fantasy, expended upon what she calls her dessous. After all, a plain gown, worn over a bewildering very fine research for coquetry. It is not an upstart' In the wild and woolly West we should be inclined

to reverse that orand unfine underskirts that flare out around the feet and abjure the tie-back. You

@1016 POP must no longer look drawn-in by your skirt in front. The newest hat is straw, indented regularly all about like a cake that has come out of a mould. It is set squarely on the top of the head, and a little loose bunch

of very fine flowers thrown on top of it with stiff aigrettes of velvet ribbon. The newest as a toothpick. The Louis XV. coat flares Champs de Mars, behold the portrait of that essence of all Parisian modernity, Toutte (Guilbert. An impressionist panel, long and narrow, against which the very chie singer of concert-hall naughty songs (now sought after also in all the most aristocratic plaited over the shoulders into an innumerable quantity of accordeon plaits.

appropriate, as it is a simple little affair of rough straw with rolling brim and the crown that the stirred while it is freezing. the fashion, on cough straw with rolling brim and the crown dented in. It is very much the same thing as what is called an English walking hat, with lack above the clow. Aslevel with as what is called an English walking hat, with modifications. It is trimmed with a pair of high ears, or wings, on the side. It will be they make by pouring a cup and a half of

collete the bod-iee; but modest and for common use.

The second illustration shows a design

ular.

A lavender and white tennis gown is lace, not an inch of tulle, not a flower, not a flower, not a flower, not a ribbon to break the harshness of that figured impressionist robe against the skin. In short, not a becoming toilet:

A lavender and white tennis gown is shown in Fig 3. It is of the English homespun that is now woven as light as lawn. The belted bodice is a famihar shape, with wide pointed collar and belt of plan wool, piped on the edge with white wool. Full sleeves droop on full cuffs of lavender wool. The skirt, with slight "movement" in front, has panels of lavender wool is trimmed with loops of white ribbon.

A seaside toilet is shown in Fig. 4. The A seaside tonet is shown in Fig. 1. The picture, which is from Harper's Baser, tells its own story. It is very simple, fashioned exquisitely by Worth from soft fine wool of the pale tint of Persian lilacs. The rich camail, or hishop's mantle, by the same artistic designer, is of cream-colored molleton, a soft flannel-like cloth. It is studded with jet cabochons, and has a voke of jetted pas sementerie, with rain fringe of jet and a flaring collar finished with a lace ruff. Galloon of jet borders the garment. The hat, from the Maison Virot, is of transparent black horse-hair popularly known here as Nespolitan braid. Curled black ostrich tips surround the crown. Rose-colored ribtips surround the crown. Rose-colored rib-bon is added in erect wired loops at the

both is added in erect wired loops at the back, and long streamers hanging down to the waist. A parasol of white chiffon mousseline completes the toilet.

Light green embroidered drap d'ete is the material of the costume Fig. 5. It is made with a draped bodice connected by an embroidered belt to the skirt, which is embroidered at the front. Accompanying it is broidered at the front. Accompanying it is a long sleeveless paletot, with border of em-broidery and flounces of black lace.

LANTERNS FOR DECORATIONS.

They Do Not Shed Much Light, but It Subdued and Beautiful.

Perhaps no article is of greater value for decorative purposes than the lantern, and these are so varied in design that something different may be had for each room. The most expensive are those made of iron and

lashed potatoes..... arrots with drawn WEDNESDAY.

FANS FOR THE SEASON. Pretty Designs That Must Correspond With the Costume Worn.

out a fan which blends with it, says the New York Times. A pretty fan, to be carup to Paris has her corset made to order and pays her \$10 or \$12 for it, though for the rest she may buy most of her clothes at the Louvre. The corset made to order is not a other pretty black gauze fan has silver sticks, and embroidered all over the fan in silver threads are huge butterflies, silver

tinsel being used for their wings.

One fan is made of white silk, with black point lace butterflies upon it. The sticks are of mother of pearl, and here and there upon them is a tiny butterfly done in black enamel. A fan which blends well with a

A very dainty fan is half of shirred crepe lisse. Where the shirring ends is indicated by a fine silver thread. The upper part of the fan is white silk, with pink clover and its green leaves painted upon it. The stems can be seen through the shirring, and the clover looks as if it was just lifting up

AN ICE EASILY MADE

How to Make a Cafe Mousse That Will R.

Delightful in Hot Weather. A "cafe mousse" is one of the best ice we have, and one of the easiest to make, says the New York Tribune. Grind fine half a cup of coffee, and put it in a thin muslin bag. Pour very slowly over the coffee a cup of boiling water, let it drip through, and then pour the coffee over a second time, making a fine Mocha essence. Beat the volks of two eggs together with half a cup of sugar, add the coffee and stir the mixture over the fire for three minutes, being careful that the eggs do not curdle. Remove the custard from the fire and let it cool, beating it some, and then mix it carefully with two quarts of dry whipped cream, measured after whipping. Put the mixture in the can of an ine cream fragray after rein the can of an ice cream freezer, after re-WOMAN'S WORLD ILLUSTRATIONS.

Something About the Styles That May Assist Home Dressmakers.

The hat shown in Fig. 1 is the latest thing from London. It will be much worn this summer with tailor-made suits. It is called at will the "Tyrol," "Canoe" or "Brightor," the first name being the most of the most of the most of the most object. A mousse should have a mossy texture: therefore it should have a mossy texture: therefore it should

found an excellent hat for knocking about and for common use.

The second illustration shows a design from Paris that is represented as very pop-

dilly to Be Worn This Season. There is no doubt that the pointed Pic cadilly shoe has come to abide for a season at least. All the newest low shoes are made with this toe and a low vamp. Unless the point of the toe is exaggerated, so that it is extreme, it is not uncomfortable, and forms, with the low heel, as becoming and at the same time as sensible a shoe as any one

ous places by friction.

There is far more danger of creating corns There is far more danger of creating corns with too loose a shoe than with one too tight; though, of course, a tight shoe may draw the bones of the feet out of place, and, as a matter of fact, there are very few feet that are beautiful because the bone of the great toe joint is usually drawn out of place enough to break the straight line of grace on that side of the foot. Abundant bathing, the daily use of the foot, hath and friction on that side of the foot. Abundant bathing, the daily use of the foot-bath and friction towel, and frequent changes of the stockings and shoes will accomplish wonders for afflicted feet. Low shoes are far better for them than high shoes, because they give more freedom. Some women, however, have trouble with their ankles swelling when when they wear low shoes, but this is due largely to the want of exercise. It is a sort of dropsical affliction caused by a debilitated condition of the stocking the same transfer of the same transf

of dropsical affliction cau condition of the system. A Novelty in Dollies.

A novel idea for a set of doilies is to have

sation exhausts you, a grasshopper of care weighs down your shoulders.

THE PROPER THING IN SHOES.

Comfort and Beauty in the Pointed Picca same time as sensible a shoe as any one needs to wear. While upon this subject one may ask: Did you evergonsult a thoroughly intelligent physician or anyone who makes a specialty of treating corns and trivial affections of the feet, as to the advisability of adopting any of the eccentrically shaped shoes in the market? In all cases experts will tell you to adopt a comfortable, well-fitting shoe that holds the foot firmly together, and not one loose enough to allow your foot to move about in it and make callous places by friction.

far; but it certainly seems that this same conventional style or stylishness, has neither the vogue, nor the votaries, nor the perfection in Paris that it once had. The supplyers are just as good, but the best they have to give now goes on the back of the back of the part of the perfection of the perfection in Paris that it once had. The supplyers are just as good, but the best they have to give now goes on the back of the perfection of the perfection of the perfection in the supplyers are just as good, but the best they have to give now goes on the back of the perfection of the pe

quence two or three had a woful breaking out on the skin. "If they had rubbed their faces so without anything most of them would break out. It is a wonder they did not take the skin off in the process." Better Let the Trouble Come Out.

In spring especially they must be careful f these forcible methods, for the blood is ir-In spring especially they must be careful of these forcible methods, for the blood is irritable, and ten minutes' rubbing of any part is enough to bring on rash or eczems, even with the mildest cold cream or if nothing at all is used. Nature throws the blood to the surface, and the skin only wants the slightest excuse to break out in different ways. Eat watercress or pungent salads like mustard freely, and the first effect very likely will be a cold sore; but better out than in. CONTENTS OF THE BIG BASKETS

than in.

Very much better. Cases are not infrequent where chronic inflammation of the stomach is greatly relieved by a rash on the skin. I recall a beautiful society woman afflicted with some digestive trouble from which she was never free except when a brilliant rash spread over her face. Then she felt entirely well, but when her face resumed its clearness and delicacy the internal irritation began. Her friends knew she was feeling her best and wittiest when her beauty was gone. Especially such subtected by ordinary senses, will irritate the digestive tract and leave traces on the skin which a little over-friction will render re-

A Very Paradise of Odors.

Along the wall are ranged queer bottles f perfumery extracts and pomades of It is grateful to uncork these vials price. It is grateful to uncork these value and breathe spirit of Cannes violets, tuberoses, jasmine, cassie, lemon verbena and the stronger oils which form bases of rich and tantalizing odors. There is a mountain of origanum and thyme, lavender from Provence and stimulating mountain herbs from the Grand Chartreuse, pungent and pleasing, with the lighter essences of flowers from redolent bouquets, of Marchale and La Reine, des Indes, des Alpes and a dozen

other titles of elegance.

They have a new pharmacien at the works, the proprietor breaking down last March between la grippe and the struggle to carry on business and make up for the deficiencies of ordinary employes. How many men I have seen try to do the same thing in other work, pervading every department, with their own ability making up for the deficiencies of a score of half-rate people, finally to discover they were not gods, but men, and only one man at that. How many business enterprises this wretched grip has upset!

What a Missing Man Accounts For. Old establishments where everything used to go like clockwork got sadly out of joint in all departments, orders not attended to, goods sent on approval uncalled for, ac-counts muddled, all arrangements unsatisfac-tory, and when the difference forced itself upon one it was discovered that one quiet, decided man who used to be seen about the great house at times was missed and lay battling with undermining disease. His oversight, his will, his clear judicial sense had kept that great business together, and when his activity was expended there was no more soul or unity in the affairs of the

redit as any other genius, and how much he is worth can only be told when it is a question of finding some one to fill his place. One after another well recommended person is tried, only to be discarded for efficient head who go to pieces the moment they are left to their own direction. The spring has seen much of this demoralization of business, though care is taken to say

ness, though care is taken to say little about it.

The Man With Original Ideas. My friend is refurnishing her house this season. The orders were ready, it was sup-posed, seven weeks ago, but first one fore-man was sick and then another, and lastly the head of the department went down and nothing is right. The carpet went the wrong way, the curtains did not match, the furniture was bright finish when a dull one furnituse was bright finish when a dull one had been ordered, and nothing could be set right till that poor man got off his sick bed to attend to it. All his hands seemed stricken with imbecility. They could go right with a sharp eye on every half day's work, but originate or comprehend an original idea or correct a mistake they could not. And the lingering of that dreadful disease baffles all calculation.

The wan with the care of a large business.

The man with the care of a large business upon him was sure he would be down at the office "the first of next week," and the Saturday came and he had not gained enough to leave his own house. He felt as if he certainly should be out of doors when a sunny day came, but it found him too weak to get out of bed. That is the way of this heathen disorder. You only want to lie abed warmly and doze all day. Conversation exhausts you a greenhouser of expensions of the certain the certain that the certain the certain that the certain that the certain the certain that the cert

Worse Than a Railroad Accident. It is too much struggle to get one's wants It is too much struggle to get one's wants properly attended to; you want what you want without much speaking; above all you want your three or four delicate nourishing meals a day, and if you don't get them to a minute collapse ensues. You want to sleep with the dusk, and it is cruelty when friends keep you awake one minute longer, for a half hour's chat then may cost sleep for most of the night. You need gentle care and tender letting alone, and this state of infant weakness lasts weeks and months, during which you must move at the same during which you must move at the same careful rate. It is hard that sufferers can-

harder to bear, no more destructive or de-pressing.

As I was saying, they have a new phar-macien at the works. The dark, serious face of the owner is sadly missing, but the new man is interesting, with a keen, sharp glitter about him in his sharp black eyes, crisp, shining hair and quick hands, which show a dash of French blood. He is not speculative or original, but what he knows he knows, and his certificate of pharmacy, which hangs on the wall, is well deserved. A good pharmacien has to know a good deal of many sciences—of mathematics; to calculate analysis; of chemistry, to understand the relation of substances; of botany and minerals, besides nice manipulations.

of the common and knews how to tell it is the best of companions, especially when he is kind enough to do all the talking.

He is great on cosmetics, powders and paints and dyes, which are frowned upon in the establishment. He is also knowing in the latter science of the toilet, having studied with a fine physician for skin discases. He doesn't believe in facial massage, at least not in overdoing it, and is thoroughly put out as he speaks of a letter from a woman who used his preparation and gave it to her friends, who all rubbed their faces with it for ten minutes. In conse-

MANAGING A. PICNIC. Mrs. Sherwood's Directions for a Pleasant Day in the Woods.

> A Delicious Sandwich and a Drink Fit for Sweltering Gods.

POETRY THAT GOES WITH AN OUTING (WRITTEN FOR THE DISPATCH.) Come hither, come hither, the broom was in blossom all over you rise;
There went a wild murmur of brown bees about it with songs from the wood.
We shall never be younger, O lovel let us forth, for the world neath our eyes—Aye! the world is made young, elen as we, and right fair is her youth, and right good.

Appetites flourish in the free air of hills and meadows, and after drinking in the

. Now, to avoid having our layman or our reverend wish to "say something," let us try to suggest what they should eat and what they should drink.

The Best Kind of a Picnic. two or three other country houses shall co-operate and help. Then what jolly drives in the brake, what queer old family horses and antedeluvian wagons, what noble dog-carts and what prim pony phaetons can join

in the procession.

It should be a fine day, and the place selected a hillside with trees commanding a fine view, that at least is recommended. fine view, that at least is recommended. The necessity of a short walk, a short scramble after leaving the horses, should not be disregarded. The night before the picnic, which presumably starts early, the lady of the house should see to it that a boiled ham of perfect flavor is in readiness, and she may flank it with a boiled tongue, four roasted chickens, a game pie, and any amount of stale bread to cut into sand-wiches.

Now a sandwich can be at once the best and the worst thing in the world, but to make it the best the bread should be cut

Chicken can be eaten for itself alone, but it should be cut into very convenient frag-ments, judiciously salted and wrapped in a very white napkin. The game or veal pie must be in a strong earthen dish, and hav-ing been baked the day before, its pieces will have amalgamated with the

All must be packed in luncheon baskets with little twisted cornucopias holding pepper and salt, with hard-boiled eggs, with the patty by itself, with croquettes, if they happen to be made, with cold fried oysters (excellent if in batter and well drained after cooking), no one refreshment allowed to touch the other. If cake and pastry be taken they should each have a separate basket. Fruit also should be carefully packed by itself. For if food gets mixed and musay by itself. For if food gets mixed and mussy

be always provided. They are capital things to climb on, to "knit up the raveled sleeve of care," and, if somewhat exciting to the nerves, will be found the best thirst quenchers. These beverages should be carefully bottled, firmly corked—(don't farget the corkscrew)—and plenty of tin cups, or those strong glass beer mugs which you can throw agross the room without breaking.

Best Things in the Spirit Line, Claret is the favorite wine for picnicers as being light and refreshing, Ginger ale is excellent and cheap and compact. "Cham-pagne," says Walter Besant in his novel, "By Celias Arbor," is a wine as Catholic as the Alhausian creed, because it goes well with chicken and with the more elaborate with chicken and with the more claborate pate de fois gras. Some men prefer sherry with their lunch, some take beer. If you have room and a plentiful cellar take all these things. But tea and coffee and ginger ale will do for anybody, anywhere.

It has been suggested by those who have suffered losses from mischievous friends that a composite basket containing everything should be put in each 'carriage, but this is refining the matter.

refining the matter.

Arrived at the picnic ground, the whole force should be employed by the hostess as an amiable body of waiters. The ladies should set the tables, the men bring water from the spring, and the less ceremony the better. It will go hard with the oldest picnicker if at this juncture he does not relapse into poetry and say: The Proper Poetic Sentiment.

wine such as this (here he drinks to she hostess, who looks very rosy and dishevelled after her climb, but smilling), the beauty of women to take us out of ourselves, such sandwiches, and allow me to pause over the sandwiches, an unallified spaces (much enrame pie, an unqualified success (much husiasm) (hear hear), the view of you thusiasm) (hear hear), the view of yonder valley, this inspiriting air, these hard-boiled eggs (would there had been more salt!), these lovely Hebes and graceful Ganymedes—coffee? Yes, more coffee, thanks. Captain, have you ever been in love?"

The Captain responds gruffly, as if from the bridge:

Never have been any taing else.

Then let us drink—what—claret cup! my dears, this is too much.
Oldas we are, for ladies' love unfit,
The power of beauty we remember yet!

Things have not been served in order; they never are at a picnic, and the cunning hostess now produces some claret cup. She has made it herself since they reached the top of the mountain. Two bottles of claret to one of soda water, two lemons, a glass of sherry, a cucumber sliced in (to give it the most perfect flavor), plenty of sugar and ice, and where had she hidden that immense pitcher, a regular brown Toby, which she has brewed it in? "I know," said an "enfant terrible;" "I saw her hiding it under the beck seat."

pretense but feebly made of plucking black-berries, artless dissemblers!

berries, artless dissemblers!

Mamma shouts: "Mary, Carlone, Jane, Tom, Harry, be back before 5, for we must start for home."

May she get them even at half-past six. From a group of peasants over a bunch of sticks in the Black Forest up to a queen who delighted to picnic in Fontainbleau these alfresco entertainments are ever delicious. We cannot put our ears too close to the confessional of nature.

In packing a lunch for a fisherman or a hunter the hostess often has to exclaim that brevity is the soul of wit. She must often compress a few eatables into the side pocket and the bottle of claret into the lishing basket. If not, she can palm off on the man one of those tin cases which poor little boys carry to school and which look like books and have suggestive titles, like "Essays of WE TAKE STOCK JULY 1.

> REDUCTION! DURING JUNE.

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GREAT

cupful sugar, one-fourth cupful cold water, juice and rind of one orange, one and one-half teaspoonfuls baking powder, sifted with one heaping cupful pastry flour. Add the frothed whites of two eggs last, and bake 50

One pint sweet milk, butter less than the size of an egg, three heaping teaspoonfuls baking powder, and flour enough to make a batter not too stiff.

Fill a pudding dish with peeled peaches, halved and stoned. Pour over them two cupfuls of water. Cover closely and bake until tender. Drain off the juice and when cool add to it one pint sweet milk, four beaten eggs, a teacupful of flour with one teaspoonful baking powder sifted in, one small cupful sugar, a pinch of sait and one tablespoonful melted butter. Beat five minutes, pour over the peaches and bake until brown. Serve with cream.

Rice Muffins. Beat three eggs until light and stir into a quart of sour milk. Add one level teaspoon-ful of sait, one teaspoonful of soda and suff-cient rice flour to make a stiff batter.

Macaroons.

The whites of three eggs, beaten to a stiff froth, half a pound powdered sugar, half a pound dessicated coconnut, half a pint rolled and sifted crackers, one teaspoonful extract of bitter simond. Drop on buttered paper and bake brown. Small Sponge Cake. One teacup powdered sugar, one of flour, three eggs, half teaspoon cream tartar,

Very Fine Currant Jelly. Take equal quantities of white and red currants, free from stems, leaves and dirt. Put in porcelain kettle with very little water. Boil 20 minutes, but do not crush the fruit. Strain through a flannel bag without squeezing. Add one pound of loaf segar to each pint of juice and boil 25 minutes. Strain into glasses.

Wheat or Corn Muffins Mix into one quart of wheat flour, of one pint of cornmeal, two well-heaten eggs, a little salt, and enough rich, sweet mik to make a thick batter. Add a teasphonful of baking powder, heat well and bake in buttered gem pans in a brisk oven. When done cover for a few minutes with a cloth.

Apple Cream. Pare and slice six fine apples. Steam or stew them in very little water until soft. Add four tablespoonfuls of white sugar and the whites of four eggs. Beat until light, and place in fruit dish surrounded with

The usual rule for baked custard is four eggs to a quart of milk, a saltspoon of salt and a cup of sugar.

Bake in a moderate oven until firm in the Apple Tapioca Pudding.

Piace in a buttered baking dish. Pou around the apples a cupful of tapioca soaked over night and then mixed with a little milk. Bake in a slow oven for one hour. Serve with cream and powdered sugar. Molasses Sponge Cake.

To one cupful of molasses add a well-beaten egg, one teaspoonful of soda dissolved in a half cupful of water, two tablespoonfuls of melted butter and two cupfuls of sifted flour. Bake in shallow tins. Here are some frugal dishes: Utilizing Cold Beef.

Mince pieces of cold roast beef very fine. Stir into a batter of milk, flour and one egg. Fry brown in hot fat and season with sait, pepper and a little pursley. Minced Codfish. Flake cold boiled cod and to three cupfuls of fish add one large mashed potato, a small piece of butter, one-half teaspoonful of corn starch and a beaten egg. Make into cakes

Bread Fritters. Cut stale bread in silces, remove crust shape in rounds, dip in egg batter—one egg to a cup of milk—and fry brown. Hints for the Housekeeper.

Is selecting salt mackerel, examine them carefully. If rusty in appearance reject them. In "trying out" or clarifying butter it is done when the froth begins to rise. Skim, strain, store in a cool place and keep well THE sauce par excellence for broils is

ushroom ketchup; and the garnish crisp lettuce, watercress or endive THE water drained from macaroni, cabbage or any vegetable, simmered with the bones from roast beef, a little boiled rice, a bit of onion and thickening of flour makes a good, palatable soup. Naw tins should be set over the fire, filled with water, for some hours before using

Bread that is to be kept for a week sho be kneaded longer than that to be eaten THE marrow in bones should be scraped out and used for cooking. It is more deli-

Musrand for instant uses should be mixed with milk-to which a little thin cream should be added. Soar lasts much longer if bought by the

quantity, cut in squares and kept in a dry place to harden. ELLICS SERENA.

Reasons Why

Dr. Price's Delicious Flavoring Extracts of Lemon, Vanilla, etc., Are Superior to All Others. ...

They contain no poisonous oils or ethers. They are highly concentrated.

No delicacies are ever spoiled by their use.

They impart the true flavor of the

for the corners of rooms and the piazza. Lanterns of teak wood for halls are six sided, and may be arranged for oil, gas or candle. DINNERS FOR A WEEK. fenus for the Couple That Gets on With The following dainty dinner menu for week is furnished the New York World by one interested in young couples whose in-

less expensive, and being in four different sizes are acceptable for lighting purposes in

one interested in young couples whose income is \$1,000 a year or so. The dinners are
for a gentleman, his wife, a child of say 5
years, and one servant. The portion of the
income left for clothing is not guaranteed,
but it is suggested that no matter how limited the means of the parents of the bride
who is to live on \$1,000 a year, she generally
leaves her father's house with a trousseau
that with a little making over will last for
years. Here is the menu: rears. Here is the menu: SUNDAY, Ib. roasting

Total. \$1 68 Shoulder veal. \$
NOTE.—A 5-cent soupbone, with half can tomatoes, will last three
times.

MONDAY.

dinners.

Sweet potatoes.....

Custard pudding...

matoes, will last three times.

Chicken left from Sunday, minced on toast, with gravy made from the bones, seek the bones.

Potatoes, mashed \$ 5 can tomatoes.

7 Lettince.

5 Song (2st time).

Total \$ 31 Mashed potatoes.

TUESDAY.

Soup \$ 4 Letting Can corn.

\$ 11 Strioin steak \$ 3 Mashed potatoes.

\$ Total \$ 3 Mashed potatoes.

\$ 5 Total \$ 7

SATURDAY

10 Veal pie 10 Mashed potatoes..... Onlons, with drawn Onions, with dra-butter..... Lemon jelly.....

5 Total for week

The summer gown is not complete with-

rostle of silken skirt, and white garment through which colored ribbons run amid falls of lace, is a Many of the fans to be used this summer which colored ribbons run amid falls of lace, is a Many of the fans to be used this summer which which are which as which which will be summed as which will be sufficient with the summed as which such as which such as which summed as which such as which summed as which Many of the fans to be used this summer are covered with jeweled bugs. Fans made of dark shades of silk will have upon them strange-looking beetles with jeweled wings.

clothes.

Now, if you want a few particular details:
Worth and his clan are making "bell-skirts" again—that is, skirts that flar a where on the handle, are in vogue

not exact damages from the city or the house whose negligence deprives them of so much vitality. A railway accident is no harder to bear, no more destructive or de-

A Man Worth While Watching. A careless or stupid boy has no right to attempt the art. Pierre, which I call him because it isn't his name or anything like it, is brisk, knowing, decided, and if others do not know their part they are apt to learn from him. I like to lounge in the window seat and watch him as he dives first at one thing then at another over his appendix. seat and watch him as he dives first at one thing, then at another, over his enamelled pans and fine porcelain fireproof dishes, his stills and digesters and filters and fine sieves of silk. It doesn't put him out to be watched, for all his mind is intent on the work in hand, but he has always space for a cheery word or a humorous chat between times. A person who knows something out of the common and knows how to tell it is the best of companions, especially when he

her beauty was gone. Especially such sub-stances as eggs or fish not particularly fresh, or meats or stews kept too long unventilated, though no change will be de-

It is a privilege to talk over some of the inquiries I get from women with this clear-headed specialist. I recalled a late inquiry about the value of one of the fancy glycergrycerine internally if they can find it pure enough. French physicians give it in some forms of skin disease, especially in acne and boils, beginning with four teaspoonfula a day. Thick secretions grow liquid and the irritation of the skin is greatly relieved. The skin is more active in throwing off old matter and forming fresh. You know glycerine is used in many medicines, nota-bly in the famous rock and rye for con-

A girl writes to know what sort of sali-cylic acid is sold at 10 cents an ounce, as

it is often dispensed for internal prescripeffect on fungous and morbid growths on the skin-like moles, yellow freckles and moth

An Aid to the Complexion.

An infusion of meadow sweet flowers drank freely improves the complexion and clears the blood of scrofulous taint. The rule for making infusions is ten times as much boiling water as of the herb poured on the latter in a tight closed jar, boiled two or three minutes, then allowed to stand where it will keep hot for two hours. Four where it will keep hot for two hours. Four where it will keep hot for two hours. Four where it will keep hot for two hours. Four where it will keep hot for two hours. Four where it will keep hot for two hours. Four where it will keep hot for two hours. Four where it will keep hot for two hours. Four where it will keep hot for two hours. Four with a damp napkin.

Must Keep the Delicacles Separate. agent of the two.

cure redness of eyes and dim sight. The greatest use for salicylic acid, however, is in preventing smallpox. Dr. Bryce, of the Southern Clinic, Dr. Claridge and Dr.

corners of the chim which make a face so old and weak. The face is full of delicate nerves and blood vessels, and the cooling after steaming it or washing in hot water should be very gradual. Bathe the face in tepid water and dry carefully on a warm, soft towel and let it alone, especially being careful not to go out for an hour afterward.

the system afterward.

for self-contradiction will accept this last explanation. SHIRLEY DARE. explanation.

have for canning. Its flavor is insipid when preserved in sugar in the old-fashioned way.

be taken three to six times a dose, which may be taken three to six times a day.

White willow is an old remedy in fevers, long used in Europe and still largely prescribed by the bakims or doctors of India and Afghanistan. The juice of the fresh willow leaves largely diluted in preferred. willow leaves largely diluted is preferred to

of the Southern Clone, Dr. Charloge and Dr. De Caibbol testify to its good effect, and Dr. Bryce says: "I believe that given early and freely the acid will place smallpox in the list with measles, chickenpox and other trifling diseases." Another question put to me is: "Is it best to bathe the face, as advised, in very

the system afterward.

If you want to produce good effect on the skin steam at a right, wipe dry and powder it with fine sulphur, dusted on with a powder puff. Sleep with this on, wash off in the morning and rub in a very little of this delicious cerate, lightly rubbing most along the lines of the face. A bit the size of a large pea is quite enough, and one minute's rubbing by the clock is all the time that ought to be spent on the soft fabric of the skin. Don't rub it in, but rub it out to spread it over the face. This will prevent

The distinction between a canned and pre-served fruit should always be observed. A A canned fruit is cooked in the jar it is put up in, in a light syrup, and scaled up boil-ing hot; a preserved fruit is cooked in a pre-serving kettle in a heavy syrup and is then put in jars, and is often cooled before it is scaled up.

There are many kinds of pienics. Fashionable ones at Newport and other watering places, where the French waiters of the period are told to get up a repast as if at the Casino, and there are clambakes which are ideal; there are picnics at Lenox and at Sharon where the hotel keeper will help to fill the baskets. But the real picnic which calls for talent and executive ability should emanate from some country house where

make it the best the bread should be cut very thin, the butter, which must be as fresh as a cow's lip, should be spread with deft fingers, then a slice of ham as thin as a wafer, with not too much fat, must be laid between, with a soupcon of mustard, or the prepared ham which comes in cans is excellent for making sandwiches. Cheese sandwiches, substituting a thin slice of American fresh cheese for the ham, are delicious, and some rollicking good livers toast the cheese.

even a mountain appetite will shun it. A bottle of clives is a welcome addition, and pickles and other relishes may be included. Sardines are also in order.

Now, what to drink? Cold tea and iced coffee prepared the night before, the cream and sugar put in just before starting, should be always provided. They are capital things to climb on, to "knit up the raveled sleeve

"What good things these are, and how few know how to cultivate their senses. Wine such as this (here he drinks to the

Burren for cooking should always be clari