Entertains at Buckingham.

Drinking the Cook's Health at the Banquets

of French Rulers.

FAT LOUIS XVIIL AND HIS STOMACH

"Thrones, dominations, princedoms, virtues, powers." When we approach the sub-

ject of royal entertainments, we cannot but-

feel that the best of us are at a disadvant-

The Science of the Banquet

This fashion made the fame of Benvenuto Cellini in Italy in the previous century. To-day monarchs content themselves with having these center pieces of cake, sugar or

sideboard sank into the lower story, after each course, to be immediately replaced by others which rose covered with a fresh

course, we may imagine its luxury and detail.

One Louis Was a Cook Himself.

The famous Louis XV. was proficient in the art of cookery; he also worked tapestry with his own hand. We should linger over his feasts with more pleasure had they not led on to the French Revolution as a hor-

rible dessert. His carving knives became later on the guillotines. Under Louis XVI. there was a constant

or some liquor was passed.

The reign of Louis XVIII., who grew to

The Cabinet Had to Wait.

it must always have that mysterious some-thing known as a "body," which will make it retain its shape. A pique dress looks so immaculate that one

thinks it doubtful if it can be worn for any length of time and retain its perfect purity. Now, you know how you have worn a white cloth an entire seasor. Well, a pique does not attract the dust like a cloth, or hold it, and the only suggestion about it is, that you insist on your skirt being in straight folds, and that you exercise a little care in sitting down. Creases are to be dreaded, and the pique, for more reasons than one, may be advised as a most delightful walking toilette. However, with care, one can learn to sit in it. The authority for this is the Ladies'

The "duchess slipper" is a quaint,

quettish shoe such as, according to tradition, the picturesque foot of Mother Goose her-self was wont to be clothed in. It is a com-

self was wont to be clothed in. It is a comfortable low shoe with a generous sole, a
large, square tongue coming up over the instep and a huge buckle set thereon. This
shoe may be a wicked-looking one of bright
red leather, only fit for a witch's foot, the
suitable shoe for those ladies who are fabled
to keep companionship with the gentleman
with cloven foot, he who is habitually
pictured on our rural stage as clothed in
scarlet, says the New York Tribune. Whether
for this reason or another, red duchess

for this reason or another, red duchess slippers have never found any fashionable

favor, not even for house shoes. There are very few women who have so small a foot that they can afford to add to its size by

The Nitrate King's Family.

How a twenty-millionaire's wife and daughter dress in England may be learned

nandsome dress
of a pale greenish hue, brocaded with black;
a mantle of black and gold brocade, trimmed
with black lace and jet, and a bonnet made
of violets. Miss North's dress was dark

capote at the theater so there are theater veils of pale lilac and mauv tints, netted

or with jet cabachons, says the Philadelphia Times. The effect of

these centres in black, black and gold, or black

and silver, is particu-larly striking and hand-

some. The "empicee-ments" and collars made

lace capes of fine chan-

tilly, and the bonnets

russe are worn

very little fullness in front and a small plait-

ing in the back. Three or four tucks run around the skirt with hemstitching at the top of each tuck, and a great broad hem with hemstitching at the top is at the bottom of the skirt. These skirts are beautiful

in their delicate creamy softness, and they are, moreover, extremely graceful and be-coming to nearly all wearers.

A Novel Use for Silver.

A real silver belt, collar and cuffs. It belongs to May Yohe, the girl with the beautiful eyes and the deep contralto voice, and was made for her in California, says the New York Sun. Of course it is solid silver.

The design is open and shows here and there a four-le of clover surrounded by a floriated pattern. The girdle is a deep point in the back and front reaching far up on the bodice

specially effective when worn, as it frequently is, over a Grecian costume of white

clothing it in so conspicuous a color.

the Kempton
Park spring
meeting, Mrs.
North, wife of

the Kempton

North, wife of the "Nitrate

The authority for this is the Ladies

SUMMER DRESS IDEAS.

the Heated Term-Styles for Out-door Costumes-Paris Notions About Milling ery-The Bonnets and Gloves.

The rose is still triumphant in millinery, and the romantic wreath of roses has its place as positively as ever, says the

Ladies' Home Journal. A particularly pretty lace hat is shown ! in this illustration. The brim is formed of two frills of black lace threaded with gold, and the crown is a soft, full one, not unlike a Tam, of piece lace. From under the crown is visible a wreath of small pink roses, one a little larger than the

thers, standing out just in front. At the back are some loops of pink ribbon, and standing high up, close to the center, are reschude and their foliage. The bending of the lat was done to suit the face, and that is what is advised whenever a lace hat is word. The brims are all pliable, and if the word. The brims are all phacie, and if the first curving of the outline does not suit the face it is very easy to straighten it out and achieve the curve which is best liked. Any flowers fancied could take the place of the roses on this hat, but the roses themselves seem so perfectly in harmony that one anot imagine any other flower being pre-

A guinen's counted a good price for a smart bonnet in London. Black and gold is as fashionable in that metropolis a combina-tion this season as it was last. The Tyrolese threatens to become ridiculous. It is ures about three by six, and looks almost as box hats with which clowns at a circus

Fashionable in London.

Here is a dressy outdoor costume Miss Mantilini of Pull (200 the London shops. The coat bodice is lightly trimmed with silk menterie, and fits figure without a rinkle anywhere. It is too short to detract the wearer's. The sleeves are puffed on the ders to give to the figure, and are finished off at the wrist with neat gauntlet cutis trimmed with braid. The skirt is front with fringed the ementere and rows of scalloped trimming. A gown made of good cloth on the

same lines as this would cost about & guivens. There are good-looking skirts of home-spun, though There are with ample material for bodice, at less than half that figure.

The "tailor made girl" is rejoicing this rear in the smartest of new garments—a frock coat the counterpart of the serious masculine habiliment, says a Paris fashion correspondent. Last year she appropriated the dress coat and "pink" hunting coat and made them into very attractive feminine garments. The frock coat is perfect in cut, carefully fitted and finished in every detail, especially in the facing of the lapels with black silk, upon which she especially insists, and it is not too conspicuous, as it is in the style of the long coats so much worn. The latest neckwear for this style of costume is the old fashioned "stock," or "double scari," worn as a cravat. It is a voluminous piece of blas silk, black being the most correct, folded twice around the neck and tied in a knot with two "ears" in nt, in exact reproduction of the style of our grandfathers. The collar worn with the stock must be higher and more flaring than the usual hand, and is modelled after the llars of the same epoch.

The turned down collar, called "the 1830," is the latest collar to be worn with the tailor dress. Reversed cuffs are also worn, but they are rather troublesome and conspicuous, and the usual plain cuff with links is preferred. With the turn down collar the ilor made girl and her tailor have agreed that jaunty small bows shall be worn as cravats. Black satia bows very carefully made with the ends stitched across are correct, and narrow linen washable ties in all blue, buff and mauve, with ered white dots, are charming for pring mornings. A word for the shirts and misettes to be worn with these cravats. course, but French taste insists upon making these things a little more feminine, and the shirts are made "soft," with stiff collars, the plastron of silk or unstarched batiste in tucks.

A Pretty Walking Gown.

A Pretty Walking Gown.

A Pretty Walking Gown.

The smariest cotton gown of the season is pictured in this illustration. It is made of white pique, striped with hair lines of

liant star of the social firmament and one of the wealthiest women in the city as well, at whom you would be amused if you knew of her peauriousness. She does everything to save money. She will take one old lining to form the foundation of an entirely new dress, and the old material fairly sets the poor dressmaker wild who cannot afford to make the social light an enemy, and the tattered old linings put the modiste at utter disadvantage. But the lady of unlimited wealth resorts to this imaginary way of saving—a method scarcely the poorest working girl in the city would stoop to adopt. Speaking of linings, those in the swell woman's coats are as expensive as lovely. Of two fine fawn cloth Louis XV. jackets lately sent out for trousseaux, one was lined with rich cream brocaded in bold chene designs of pink chrysanthemums and foliage, and had sleeve linings of plain pink bengaline, while the lining of the second was an exquisite white brocade, barred with silver and trailing patterns of small flowers in bois de rose corded silk. The buttons on both jackets were large and made of onyx set in a prettily twisted border of gold and oxidized silver.

A Gown for an Outing.



really of pale lilac and many: tints, netted like the fine meshed nets one draws over the frizzes on a windy day. The most fashionable street veil is of black net, upon which is embroidered a rosebud, for dots are common. White veils are conspicuous, and gray ones are pretty for blondes.

This is a striking summer mantle for fetes and garden parties made of the new guipure russe. This exceedingly handsome kind of the length of the ordinary wear of this kind. At the top is a pretty edge of emure a deftly arranged padding of cotton is sewed inside the corset so as to exactly re-semble the natural form. By these devices this new corset reduces the thickness of the waist two sizes, while leaving the lungs free for easy breathing.

The latest hair bang is called the Bernhardt bang, and was originated by a countryman of the celebrated actress. Its effect is entirely novel. All the heaviness that false hair usually brings to the face is banished by the Bernhardt, which has a light part in the middle of the brow, where a light fulf falls nearly to the average and the state of the stat style have crowns and brims of the same guipure.

The most exquisite white India silks are made for morning or afternoon wear. They are plain and gathered all around with a very little fullness in front and a small relationship. light fluff falls nearly to the eyes on each would test the quality of the powder by taking a pinch of the cosmetic between her fingers, crushing it to find out its quality pinch by pinch. And whilst on the subject of powders, it is just as well to state that powder puffs are now being made of enorpowder putts are now being made of enormous size, as large as the top of an ordinary sugar basin, the handle being modelled after the bust of some celebrated person. Sometimes the handle unscrews and contains in its hidden space either a supply of powder or eyebrow pencils and other accessories for the beauty's toilet. These puffs are most convenient, especially for travel and for summer sojourning, where the aids of beauty must not be neglected.

of Mexico's Mountain.

"The train drops one at the station of Popocatapetl," said he to a Fort Worth Gazette reporter, "where you get a guide and burros, blankets and provisions. Then you trail to the base of the volcano and up its steep zig-zags, where the timber and vegetation are thick, and cool, bubbling springs numerous, until the timber line is passed. You travel miles to advance one. When we reached that line the snow came down to meet the stunted trees. Then we camped and the guide shot a mountain goat and we heard the Mexican lions in the dark.

the great crater.
"At midday the yawning bowl was reached. It is probably 250 feet across and 500 feet deep, with a bottom pierced with tunnels like a gigantic sponge. Outside was all snow and fee. Ten steps inside and all frost vanishes; the thermometer leaps 70 degrees. At the ragged lips of this 'chimney of hell' the guide is on his knees imploring the protection of Santa Maria.

"Across the crater and 500 feet above lightly have been some the least of the least spote lightly and the least spote lightly state of the least spote lightly state of the least spote lightly state lightly state of the least spote lightly spote spote lightly spote light

rises the lone spur. It is covered with snow and ice. It took us an hour and a half to make the perilous ascent, but we made the trip and stood on the highest icy

in preserving the Parisian restaurant, or rather they founded it.

The Brothers Very and the Trois Freres Prevenceaux, both in the Palais Royal, are still great names to compete with. When the allied monarchs held Paris, in 1814, the two Brothers Very supplied their table for a daily charge of £120 not including wine, and in Pere la Chaise a magnificent monument is erected to one of them, declaring that his "whole life was consecuted to the useful arts," as it doubtless was. Mrs. Sherwood Tells How Victoria KING HUMBERTO IS DEMOCRATIC.

From that day until 1890, what an ad vance. There is now a restaurant in nearly every street in Paris where one can get a good dinner. What a crowd of them in the Champs Elysses and out in the Rois!

Paris Dinners of the Present. A Parisian dinners of the Present.

A Parisian dinner is thoroughly cosmopolitan and the best in the world, when it is good. Parisian cookery has declined of late in the matter of meats. They are not as good as they ought to be, these dinners. But as to sances, they are so many and so fine that they have given rise to many proverbs. "The sauce is the ambassador of a king." "With such a sauce, a man could eat his grandfather."

But leaving France for other shores, for

But leaving France for other shores, for France has no monarch to entertain us now, let us see how two reigning monarchs enterlet us see how two reigning monarchs entertain. A presentation at the court of St.
James is a picturesque affair and worth seeing, although it is a fatiguing process. A
lady must be dressed at 11 in the morning
in full court dress, which means low neck
and short sleeves, with a train four yards
long and three wide. She must wear a
white veil and have feathers in her hair, so
that they can be seen in front. White
gloves are also de rigueur, and as they are
seldom worn now, except at weddings, a
lady has to remember to buy a pair. The
carriages approach Buckingham palace in a
long queue and the lady waits an hour or
more in line, exposed to the jeers of the
populace, who look in at carriage windows
and make comments, laugh and amuse themselves. One hopes that this may do these
ragamuffins good, as they look miserable
enough.

Arriving at Buckingham Palace.

Arriving in the noble quadrangle of Buckingham palace the music of the guard's band enlivens one and the silent, splendid figures of the household troops, the handsomest men in the world, sit like statues on their horses. No matter if the rain is pouring, as it generally is, neither man nor horse stirs. Once inside the palace the card of entrance is taken by one of the Queen's pages, some other official takes a cloak and the indy wends her way up a magnificent staircase into another gallery, out of which open many fine rooms. Gentlemen of the household in glittering uniforms and with orders, stand about in picture que confusion. The last room is filled with exairs and soon is full of ladies and gentlemen waiting for the summons to move on. Arriving at Buckingham Palace.

full of ladies and gentlemen waiting for the summons to move on.

The gentlemen are all in velvet suits of black, with knee breeches and a sword, silk stockings and low shoes. A slight commotion at the turnstile gate tells you to take your turn; you pass on with the others; your name is loudly called; you make three little curtseys to Her Majesty, the Prince and Princess of Wales; you see a glittering train of royalties; you hear the words "your train, madame;" it is thrown over your arm by some cavalier behind, and all is over, except that you are among your friends and see a glittering room full of people and realize that nothing is so bad as you had feared. After about one hour you find your carriage and drive home, or to your minister's, for a cup of tea.

Queen Anne Knew a Good Thing.

Mme. de Maintenon, whose gloomy sway over the old King reduced the gay court to the loneliness of an empty cathedral, threw a wet napkin in the science of good eating, and put out the kitchen fires for a season. Queen Anne, however, was fond of good cheer, and consulted with her cook. Many cookery books have this qualification, "after Queen Anne's fashion." Under the Regent Orleans, a princely prince, in spite of his faults, the art of good eating and entertaining was revived; and he has left a reputation for piques of superlative delicacy, matelops of tempting quality and turkeys superbly stuffed.

The reign of Louis XV. was equally favorable to the art of entertaining. The 18 years of peace had made France rich, a spirit of convivality was diffused among all classes. And the proper setting of the table, the order, neatness and elegance as essentials of a well-ordered meal date from this reign. It is from this period that the history of the petit supers de Choisy begins. We need hardly go into that history of all that was reckless, witty, gay and dissolute in the art of entertaining, but as one item, a floor constructed so that the table and sideboard sank into the lower story, after each course, to be immediately replaced by Then you receive (if you are fortunate) a great card from the Lord Chamberlain with great card from the Lord Chamberlain with the Queen's command that you should be in-vited to a ball at Buckingham Palace. This is a sight to see. So splendid is the ball-room, so grand the elevated red sofas with the duchesses and their jewels. Royalty enters about 11 o'clock followed by all the

ambassadors.

Of late years the Queen has relegated her place as hostess to the Princess of Wales, but during the jubilee year she kept it, and it was a beautiful sight to see the little woman all covered with jewels with her

woman all covered with jewels with her royal brood around her.

The royal family go into supper through a lane of guests. The supper-room is adorned with the gold plate bought by George IV. and many very fine pieces of plate given by other monarchs. The catables and drinkables are what they would be at any great The hospitality of the Queen is of course

formal. General Grant described his disappointment that he did not sit next her when she invited him to Windsor, but she had one of her children on either side, and he came next to Princess Beatrice. The entertainments at Marlboro house are much less formal. The Prince of Wales, the most genial and hospitable of creatures, cannot always pen up his delightful cordiality behind the barriers of rank.

Royal Entertaining at Rome.

As for the King and Queen of Italy, they do not try to restrain their cordiality. It is the most easy-going, democratic and agreeable court, in spite of its thousand years of grandeur. The favored guest who is to be presented receives a card to the cercle, on a certain Monday evening. The card pre-scribes low-necked dress, and any color but black. To drive to the Quirinial palace of

Under Louis XVI. there was a constant improvement in all the "occupations which are required in the preparation of food." Cooks, traiteurs, pastry cooks, confectioners, and the art of preserving food so that one could have the fruits of summer in the midst of winter, all were started then; although the art of "canning" may safely be said to belong to our own time—much later on.

In the year 1740 a dinner was served in this order: Soup followed by the bouilli, an entree of veal cooked in its own gravy as a side dish. Second course: A turkey, a dish of vegetables, a salad and sometimes a cream. Dessert: Cheese, fruit and sweets, Plates are changed only thrice after the soup, at the second course and at dessert. Coffee was rarely served, but cherry brandy or some liquor was passed. black. To drive to the Quirinial palace of a moonlight night in Rome is not an unpleasant journey.

The grand staircase, all covered with scarlet carpet, was lined with gigantic cuirassiers in scarlet, who stood as motionless as statues. We entered a grand hall frescoed by Domenichino. How small we felt under these giant figures. We passed on to another salon frescoed by Julio Romans, so on to another, where a handsome cavalier, Prince Vicovara, received our cards, and, opening a door, presented us to Marchesa Villamarina, the Queen's dearest friend and favorite lady in waiting. We were arranged in rows around a long and handsome room. Presently a little movement at the the reign of Louis XVIII., who grew to be an immensely fat man, was a remarkable gastronome. Let anyone read Victor Hugo's "Les Miserables," and an account of his reign, to get an idea of this magnificent entertainer. His most famous maitre d'hotel was the Duc d' Escars. ranged in rows around a long and handsome room. Presently a little movement at the door, and the deep curtseys of Princess Brancaccio and Princess Vicovara (both Americans) told us that the Queen had entered. Truly a royal beauty! a wonder on a throne. An accomplished scholar, a thoughtful woman, Marguerite, of Savoie, is the rose of the nineteenth century. Her smile keens Italy together.

When he and his royal master were closeted together to meditate a dish, the Ministers of State were kept waiting in the ante-chamber, and the next day an official announcement was made: "Monsieur le Duc d' Escars a travaille dans le Cabinet." How strangely would it affect the American people if President Harrison kept them waiting for his signature because he was discussing terrapin with Madeira sauce with his chef! The King had invented the "truffles a la puree d' ortolaus," and invariably prepared it himself assisted by the Duke. On one occasion they jointly composed a dish of more than ordinary dimensions and duly consumed the whole of it. In the night the Duke was seized with a fit of indigestion and his case was declared hopeless. Loyal to the last, he ordered an attendent to wake and inform the King, who might be exposed to a simi-

New York Press.]

The price of ice is very low,
But beef is high this year,
And cows supply our cream, and so
Our ice cream will be dear. FOR SKIN DISEASES

MANY WOMEN OF WIT.

Notable Gathering of Club Representatives at Orange, N. J.

SURPRISE, EVEN TO DELEGATES. The Luncheon Given by Mrs. Edison at Her Beautiful Residence.

SPEECHES MADE AT THE COUNCIL

Even an angel cannot be expected to know everything. It is true that those who have east off the material meld, and whose spirits are "clad in virgin white," are popularly supposed to know everything, past, present and to come, but even they do not know how to get back to earth and to communiate with their friends concerning news of the heavenly kingdom they inhabit, save, as is alleged, by way of the powers of dis-reputable mediums, who claim to be gifted of heaven for this purpose. If, then, the denizens of the "blue ethereal vaults," en-dowed with spiritual prescience, do not know all things, it is assuredly no disgrace for us "worms of the earth," as the preacher ealls us, not to know everything.

"Jography" is a study in the schools,
drummed into the pupils with persistent

and terrific regularity. They are required to know the latitude and longitude, the up and down and across of cities and towns without end. They are forced to commit and "reel off" the boundaries of the countries of Africa and Asia, and heaven only knows where beside. They are bound to know all manner of facts as to the people, customs, means of living and all the tales told by travelers of these countries of heathendom, but who in Pittsburg, or for that matter the "teeming boundless West," knows much, or anything of Orange? We felt convicted, with deep humiliation of spirit, that Orange had been left out of our education. Our teachers with strange stupidity had failed to impress upon us, or anybody, anything in the Orange line, save perhaps as to the fruit so named, and the Prince of Orange and his famous followers who have made the 12th of July (is it the 12th) a big day for Orangemen, but a black one for the "wearers of the green." However, we must not go back into history, but tell of the new knowledge that has broken upon us. and down and across of cities and towns

A Very Nice Place, After AlL When the cards of invitation to the Confederation of Woman's Clubs to be held in Grange came to Pittsburg the query was: Why Orange? The idea was with most that Grange was a plain little country village among the bogs of New Jersey. We lay this lack of knowledge to our teachers of "jography," who never impressed upon our youthful minds that Orange was a city of beautiful homes in the Jennity of New York, where amid air the luxuries of the city, and the blessed delights of the country, the magnates of New York in large numbers are accustomed to "sink the shop," and rest their perturbed spirits after the rush and roar of the mighty battle between the bulls and bears, the sharks and lambs, the legitimate of commerce and the tricks the legitimate of commerce and the tricks of trade, which enter into the whole busi-

"The Oranges" are sections of what ap pears to be a spacious city of homes Splendid streets, electric lights, city advan-Splendid streets, electric lights, city advantages of water, mail delivery, police and all the rest of it, coupled with country living, quiet, pure air, amusement and recreation; rural surroundings, verdant lawns, magnificent trees, gorgeous flowers, close-cut luxuriant hedges, fine houses of every variety of Queen Anne, colonial, castle and chateau abound. There is a sharp rivalry as to beauty and taste, we should judge, by the appearance of things, since likeness is not the rule, but rather the reverse. Everywhere there are to be found fools, hence we infer, from outside appearances, that there where there are to be found roots, hence we infer, from outside appearances, that there are fools in Orange—it sticks out—still, it is likely there are no more there than anywhere, save that the possession of money shows it up perhaps more prominently.

At a Pittsburger's Expense.

A good story is told concerning one of our Pittsburg magnates that would apply in Orange. It goes in this fashion: One of our home-made kings built himself a house of splendid proportions and at temendous expense. After showing it over to one of his friends, he was bluntly advised to buy a parrot and teach it to say "damned fool." However, all-in-all, Orange is one of the most beautiful and delightful places imaginable. In our deplorable ignorance, we inquired what the people of this charming place did for a living. The answer was that the citizens of these "lovely Oranges" were magnates of New York, who make for themselves beautiful homes, and accumulated shekels by virtue of their brains and smartness.

The women of Orange are, as may be supposed, uncommonly intelligent. They have all the advantages of New York within easy reach. Forty minutes' ride will take them into the maelstrom of trade—the madding world's ignoble strife, but their daily lives are passed in quietude and peace, amid flowery meads, and under the shade of spreading trees. We presume they are hardly exempt from the woes of human nature. We have little doubt that the three dreadful Ds—dress, domestics, and disease—form part of their daily walk and disease—form A good story is told concerning one of our

into the maelstrom of trade—the madding world's ignoble strife, but their daily lives are passed in quietude and peace, amid flowery meads, and under the shade of spreading trees. We presume they are hardly exempt from the woes of human nature. We have little doubt that the three dreadful Ds—dress, domesties, and disease—form part of their daily walk and conversation but certain it is that we heard little of them during our visit. In the days of old the social gathering of women were mainly confined to quiltings, apple butter boilings and funerals, and devoted to a discussion of the three Ds, as before mentioned; now, these in the course of civilization and now, these in the course of civilization and the march of intellect have been superseded by clubs devoted to art, science, literature by clubs devoted to art, science, literatumutual improvement and philanthropy. Well Up in Women's Clubs.

In this matter Orange is not behind by a long way, but rather ahead by a large majority. We of Pittsburg, with our club 18 years old, are a little taken down alongside the Weman's Club, of Orange, which celebrated on this occasion its nineteenth anniversary with a membership of over 170 and with a list accords and anxiously rating. with a list eagerly and anxiously waiting for admission. In this membership is in-cluded the brains, talent, culture and wealth

crimson velvet baldachin. Then the ladies and gentlemen of the household and the ambassadors enter. The Count Gianotti, a very handsome Piedmontese, the favorite friend of the King, the prefect of the palace and master of ceremonies, declared the ball opened and the Queen danced with the Baron Kendall. The royal quadrille over, dancing became general. The King stood silent. A patriotic and brave man hates society. The Queen does all the social work and she does it admirably. What a company that was, all the Roman nobility, diplomatic corps, the visitors to Rome, S. P. Q. R.; the Senate and the Roman people.

After the dancing supper was announced. Royalty does not sup in public in Rome as in England. It is curious the difference in etiquette. The King and Queen fetired. We went in as we pleased at 10 o'clock, had seats, and supped gloriously. The excellent Italian cookery was served admirably. The housekeeping at the Quirinial is excellent; such truffles! The Queen of Italy moves about among the ambassadors' wives, and summons a stranger to her side, if she wishes to speak to one. A presentation to her is more personal and gracious than any at any other court.

Another Disappointment.

Sew York Press.]

The price of ice is yery low.

The followed a luncheon with Mrs Edison.

The price of ice is yery low.

A Luncheon With Mrs Edison... Then followed a luncheon at the residence of Mrs. Thomas A. Edison, the wife of the world famous inventor. "The spread" was magnificent as might be expected. In a splendid room, known as "the den" of Edison, were five long tables and a half-moon table in the spacious bay window. Mrs. Edison was faced by Julia Ward Howe at the middle table, at which were seated those scored to respond to the toasts. Words fail, and dictations could hardly ex-

press the beauty of the tables and environmenta. The Edison home is in Lewellyn Park, a great estate that has been laid out in the home places and restricted to remain lovely. The roadways are in notably fine order, electric lights abound, and the ideal of living has apparently been reached. How all this is managed we have not yet discovered, but there must be a fixed plan and close corporation.

The Edison house is rich in pictures and all that cultured wealth implies. Mrs. Edison is young and handsome, and reminds the onlooker of nobody so much as Mrs. Cleveland. She maintains she is a plain every-day woman without a history, but from her interest in Woman's Club matters, and the little speech she made in response to a toast, it is evident that she has intellectual attainments much beyond the average woman. Mr. Edison responded to a toast by medium of the phonograph, which also reproduced a musical composition, with fitting accompaniment.

The Cream of Womankind.

The Cream of Womankind.

But beautiful as was all else beside, the chief interest was centered in the remarkable women within its walls. These were of the 400 of brains and culture. These Presidents of Woman's Clubs there assembled represented a multitude of women, whose knowledge and capacity of mind are far beyond the common. Upon the stage as presiding officer was Mrs. Charlotte Emerson Brown—a near relative of Ralph Waldo Emerson, of literary renown, Near her were Mrs. Julia Ward Howe, of national fame and President of the New England Woman's 'Club; Dr. Jennie Lozier, President of Sorosis of New York; "Jennie June" Croly, Mrs. Mary Brown, of Chicago, and Miss Temple, of Tennessee. Among the audience were some of the finest contributors to the magazines and newspapers—nearly all ready speakers, as well as ready and able writers. The Cream of Womankind.

nearly all ready speakers, as well as ready and able writers.

It was perfectly wonderful to hear how well some of them could talk, and how quick they are with their wits. There was no symptom of the dull prosing to be heard at men's meetings; no talking to nothing in the heavens above or the earth beneath. When there was anything to say upon a subject they said it, and when there was nothing to the point, it "went by" without a word. "Rotation in office was the subject upon which most spice, wit and logic were word. "Rotation in office was the subject upon which most spice, wit and logic were expended. "Dead wood" in office was derided, a free ballot was upheld and mugwump sentiment—not as to politics—appeared to prevail. At the conclusion of the session, the Presidents of clubs were invited to take "salt" with Mrs. Emerson Brown on the succeeding day, when a symposium and informal council would be held. The Feat of Taking Salt.

Taking "salt" with Mrs. Charlotte Emer-son Brown at her home, in East Orange, the next day, was not only a pleasant affair, but was also a very instructive and delightful was also a very instructive and delightful "experience" meeting. Club matters were discussed by the delegates from the several States without the limits and restrictions of a formal business meeting. The extemporaneous speeches were exceedingly entertaining, and showed that the readiness of the tongue of women, which so excited the wonder of Addison in his day, was a notable attribute of the women of the present, and, with the polish of intelligence and wit, even more efficient and formidable. If I might make a criticism, it would be that the solemn purpose and dead earnestness of some of the speakers are a little too pronounced and overpowering at times. A little nonsense now and then is relished by the wisest men and also by the wisest

ever, were not lacking at this council of the Presidents of Confederated Clubs. Alto-Presidents of Confederated Clubs. Alto-gether it was such a meeting as has never probably been held in the world before. It was a revelation to every woman present. Of those present and other matters I shall have more to my hereafter. BESSIE BRAMBLE.

DEATH IN KETTLES.

MORE THAN SENTIMENT DICTATES

Jules Gouffe's Idea About It-Pruden Housekeepers Will Inspect Their Uten-sils Every Day-Virtues of the Wooden

"Cleanliness," as the text has it, "Is next to Godliness," and the word "cleanliness," says Jules Gouffe, a high authority in mat-

the appetite, has by none been more highly appreciated than by the French. In this art they are, it would seem, very justly noted as being judicious as well as refined—practical as well as sesthetical.

practical as well as sesthetical.

No Mustaches for Waiters.

An instances is at hand. At this time there is a great commalion in Paris over the demand of the respectable body of waiters for the privilege of wearing mustaches. While the innovation of beards was tolerated in the laity in the time of the empire, and subsequently in the learned professions, table waiters have been unto this time debarred of this privilege. The reason seems to be that public sentiment or taste does not approve of the change in the fear that an oftense might be committed against the accepted proprieties—all in the name of cleanliness. The same rule obtains across the channel, but somewhat mitigated; men servants in England in private families, by an unwritten law, are clean shaved, but the rule is relaxed as to those who are employed in public houses.

in public houses:
But particularly should the word "clean-

NEW ADVERTISEMENTS.

WE TAKE STOCK JULY 1. GREAT REDUCTION! DURING JUNE.

Wm. Trinkle & Co. 541 Wood St.

liness" be graven over the closet which contains the cooking utensils; for to no other department of the household should greater and more scrupulous care and atremembered constantly that he brass and copper kettles are to be kept perfectly clean because these, from certain causes, are liable to be coated with poisonous verdigris.

Cases of poisoning have been in many instances traced to the food cooked in vessels of either of these materials. And how many a stomach has suffered from the eating of food cooked in worn out tin vessels—for with much without the standard of the with such utensils the danger is scarcely less. The prudent mistress will make it of servants. If her visits are less frequent she may not be surprised to find on occasion the coffee pot containing dregs stowed away in company with the soup kettle, filled, maybe, with greasy dishwater. Under such conditions their proximity is likely to be detected by the odor, indescribable and dangerous, often found in foul kitchen sinks.

Keeping Kitchen Pipes Pure.

As to the kitchen sink—or rasher the escape pipe leading from it, which is usually the real cause of trouble—this can be kept clean and pure if a cupful of lye water is poured into it the last thing at into the sink till the next morning.

Coffee, like soup, cannot be made good,
I care not what brand is used, unless the

pot is clean. Under no circumstance should the dregs be allowed to remain in it from one meal to another. Wash it thoroughly and especially in the spout; see that not a dreg remains, remembering that coffee is oftener spoiled from an unclean pot than in oftener spoiled from an unclean pot than in any other way; for which reason some of our best cooks prefer a pot minus the spout. I scarce need repeat the old rule, familiar to every housekeeper, "Always scald the pot before putting in the coffee." An aneedote is related of an old hely who neglected this important duty when making coffee for a friend who had come to see her. The peculiar flavor of the beverage could not be accounted for, until suddenly the hostess remembered that the last time the pot was used she had made "yarb" tea in it.

is often neglected is the teakettle. Some once a year; others never clean house once a year; others never clean it all, unless it should be to polish up the outside. This indispensable utensil should be thoroughly washed at least once a seek, and ringed out every morning. The water to be used from it for all cooking purposes should be freshly boiled, especially for tea and coffee. The careful housekeeper, for the health of all concerned, will see that fresh water is put into the kettle every fresh water is put into the kettle every morning—not the water that has lain in the

The Omelet Pan Must Shine.

The omelet pan is an article that must not be overlooked. To make a perfect omelet the pan must be clean and bright. Indeed, so particular in this regard are our best authorities they will not admit that an omelet worthy the name can be made in a pan which lacks these conditions; and we are cautioned from using it for any other purpose than the making of omelet—as they with like import insist that the cake-griddle should not be used for any other purpose than that for which it was intended. The omelet pan may be kept perfectly clean without the use of soap and water, neither of which improves it for cooking purposes. The griddle and the pan are kept clean and smooth by rubbing their surface freely with salt.

smooth by rubbing their surface freely with salt.

There are some, too, who are not so careful as they should be in the kind of cooking spoons they use. Plated spoons, with the plating worn off, or old iron spoons may be often seen in the kitchens of reputedly good housekeepers. Sometimes these spoons are allowed to remain in the kettles of fruit or vegetables during the entire process of cooking. One can well imagine what injurious results may follow, especially if the food has acid properties. The wooden spoon is much to be preferred—it costs but a trifle, is easily kept clean, and, in the absence of silver, is by far the most desirable. Old housekeepers are proverbially reluctant to profit by suggestions, but the young one will do well if she early cultivates a liking for the wooden spoon.

for the wooden spoon.

We have named but a few of the more We have named but a few of the more common kitchen utensils which require constant care; to the inquiring woman there will be suggested many others the care of which is deserving of her consideration. The claim of cleanliness about cooking and service appeals to the senses inversely to the repugnance and disgust at uncleanliness. Nor do we here speak of the sense of pleasure which is brought to the imagination by flowers and artistic tableware. This is "cleanliness" in the superlative degree. But when the motive of cleanliness in the kitchen is no less than the conservation of health, the woman of the house should not and certainly will not overlook its importance.

ELLICE SERENA. ELLICE SERENA

Extract From the Bean.

Dr. Price's Delicious Flavoring Extract of Vanilla is extracted from the true Vanilla Bean obtained from Mexico.

This popular flavor, as made by Dr. Price, embodies all the delicate aroma of this agreeable fruit, and is free from the strong, rank taste of those extracts sold as Vanilla, which are made from the cheap tongua or snuff

If something pure and nice is wanted to flavor cakes, pies, creams, or puddings, use Dr. Price's Delicious Flavoring Extracts, and the housewife will never be disappointed.

The coat basque, with its long skirts joined at the hip, is closed in double-breasted fashion by large pearl buttons, the lapels permitting the high linen collar and four-in-hand scarf of scarlet silk to show. The sleeves, raised on the shoulders, are shaped in at the elbows, and fit the bows, and fit the which she may



shaped in at the elbows, and fit the lower part of the lower part of the arms quite closely. White linen cuffs, with links of coral clasping them, are visible just below the sleeves, coming over the white gloves with their black stitching. The hat is a white straw turban, with high loops of white ribbon at the back, and a full cluster of red flowers and their follage extending well over the crown. The veil is a very thin, black one, with vell-weldots far apart, a star and a crescent alternating.

In heavy linen, in blue denim, or in any pattern of pique, a costume like this would be in good style, but the material used for

age. They have palaces and retainers furnished for them. They have a purse which knows no end. They are either by the divine right, or by lucky chance, the personages of the hour. It is only when one of them lesses his bad as in find the divine right. of them loses his head or is forced to abdicate, or falls by the assassin's dagger, that they approach at all our common humanity.

Doubtless to them, entertaining being a
perfunctory affair, it becomes very tedious. Pomp is not an amusing circumstance-and they get so tired of it all that when off duty Kings and Queens are usually the most plainly dressed and the most simple of et bodice. The advantage: They open to the observer the historical palace, and the pictures, gems of art, and interesting collections of which palaces are the great conservators. Basar. Lillian Russell wore an It seems that Louis XIV., called Le Grand Monarque, Louis, the magnificent, was a master of the art of entertaining: Under him the science of giving banquete received in common with the other sciences received in common with the other sciences great progressive impulse. There still remains some memory of these festivals, which all Europe went to see, and these tournaments, where for the last time shone the lances, and the knightly suits of armor. The festival always ended with a sumptuess banquet where were displayed huge center pieces of gold and silver, painting and sculpture and enamel, all being tributary to the here of the occasion.

This fashion made the fame of Banyanute.

having these center pieces of cake, sugar or ices. There will be no record of their great feasts for future ages.

Toward the end of the reign of Louis XIV., the cook, the "cerden bleu" received favorable notice, his name was written beside that of his patron, he was called in after dinner. It is mentioned in some of the English memoirs that this fashion was not unknown so lately as 50 years ago in great houses in England, where the cook was called in in his white cap and apron, publicly thanked for his efforts, and a glass of wine offered him by his master, all the company drinking his health. This must have had an excellent effect on the art of gastronomy.

prooch with a head of Marie Antoinette in enamel and framed in diamonds was the only piece of jewelry worn, except one or we handsome rings and the Grecian band two handsome rings and the Grecian band of diamonds that now decorates her thumb. Mrs. Crawford in describing the May party at the British Embassy in Paris, says: Mrs. Pulitzer's necklace formed of seven closely-set rows of diamonds, was one blaze of light. Its irridescence would have thrown any less beautiful wearer into the shade. But with her rich bloom, dark eyes, animated physiognomy, health-magnetism, and tall, fine
figure, she triumphed over the rivalry of
her diamonds, and one looked more at her
than at them. Her dress was rich and extremely simple, it being of white brocade
made en Princesse and frilled round the corsece with deen point lace.

of violets. Miss North's dress was dark blue, closed with points of velvet satin in skirt, bodice, basque and sleeves, and braided all around with gold and blue braid. Her broad brimmed hat was of black lace with gold and black what's-o'clocks and ostrich feathers, tipped with a small bow of gray braid on the brim in front. The gaunt-let glove shown herewith is the very latest thing for the English hearty. The gauntlet sage with deep point lace. A New Idea in Corsets. The young ladies of the fashionable por-tions of St. Louis are happy over the ad-vent of a new kind of corset, which is a cross between the stiff, restraining one and that of the Jenness-Miller. This is of an exthing for the English beauty. The cauntlet is short, and while it may not suggest the saddle and the chase it is very neat and bething for the English beauty. The cauntlet is short, and while it may not suggest the saddle and the chase it is very neat and becoming for outdoor wear.

"A half-dozen veils to every hat," said a Fifth avenue modiste, and he added that they must be drooped from the wide hat brin to the shoulders and gathered in at the neck. The slight gathering of a single thread will prevent the tightly-drawn appearance which marked the winter style of veil wearing. In Paris one wears a hat or capote at the theater so there are theater veils of pale lilac and mauve tints, netted of the Jenness-Miller. This is of an exclusive nature and not on the market, but sold by a lady who herself invented it from an idea received once while under the treatment of Dr. Marion-Sims. In appearance it resembles a corset waist and is the preticular flair you ever saw of the kind. It comes in pale pink, blue, black and gray and is buttoned up the front instead of being fastened by the ordinary corset steels. The back is caugh, together by dainty silk laces which match the color of the corset itself. It is made of the finest sateen and has for its support only a few bones (a pe-

guipure consists or a broidery, while attached to it are supported for the shoulder which make the form erect and firm. Where there is little natural figure a defily arranged padding of the shoulder with rockets.

The Bernhardt Bang.

UP POPOCATAPETL.

Tedious and Arduous Journey to the Top

C. H. Webb has just returned from a four months' outing in the wilds of Mexico and the Central American States, He visited the city of the Montezumas and pointed for the lofty peak above.

Next morning the burros were left behind, and with blankets and provisions we packed on. A blinding snowstorm obliged another camp and the next morning we pointed for

"Then for the descent, which we found "Then for the descent, which we found more hazardous than the ascent. Darkness and a fearful snowstorm caught us 1,500 feet below. We had to camp in the snow, but the next morning made a quick trip to the timber line, where we found our burros, and soon reached the base, where we could look back and see that icy peak reaching into a naked sky."

the King, who might be exposed to a simi-lar attack. His Majesty was aroused ac-cordingly and was told that d'Escars was dying of his invention.
"Dying!" exclaimed the King, "well, I always said I had the best stomach of the

So much for the gratitude of kings.

The Parisian restaurants, those worldrenowned Edens of the gastronomer, were
formed and founded on the theories of these
cookery-loving kings. But political disturbances were to intervene in the year 1770
after the glorious days of Louis XIV. The
wild dissipation of the recency of the wild dissipation of the regency, after the long tranquility under the ministry of Fleury, travelers arriving in Paris found its resources very poor as to good cheer. But that soon mended itself.

The Great Beauvilliers.

It was not until about 1814, that the parent of Parisian restaurants, Beauvillers, made himself a cosmopolitan reputation by feeding the allied armies. He learned to speak English and in that way was most popular. He had a prodigious memory, and would recognize and welcome men who had dined at his house twenty years before. In this he was like General Grant and the Prince of Wales. It is a very nonular the Prince of Wales. It is a very popular

faculty.

Beauvilliers, Meot, Robert, Rose, Legacque, the Brothers Very, Hennevan and Balcine, are the noble army of Argonauts

Use Horsford's Acid Phosphate. Dr. F. Le Sieur Weir, Philadelphia, Pa., says: "In certain cases of skin diseases, where the stomach is in a condition unfavorable to the diseases, not infrequently have I found it to correct that condition, when nothing else yielded the desired result."