

FATE OF PARIS GIRLS.

If They Have Any Fun It Is Clandestin Eccentricities of the Dance-An American Man a Godsend in a French Ball-

[COBRESPONDENCE OF THE DISPATCE.] PARIS, June 5 .- The life of the world goes gavly now in Paris, and will continue so to



A Veluet Croum

teriainments and French entertaining. The secondary place taken by young girls in French social life is immediately apparent. The downgers always extremely decollete, and his underlings take up more room, are altogether more prominent in the picture; and the young married women are sure in advance of any mon that he should trinmph that may be going. In society that is in any way official, at balls at the Embassics (of which there have been several And then the Spanish embassy ball, the ball at the American Minister's, etc.,) there is practi-cally no place for young girls at all. If they make their way in ingenue's toilets, under the wing of mother or aunt, into such angust assemblage, they are generally

eft very much to themselves. The Girls Do Have Some Fun.

Frenchmen who know say that in spite of appearances, a French girl's life is passably

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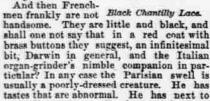
musing. amusing. The thing seems difficult of realization. Of course, the amusement is ail of a claudestine sort, but the little French girl, bred in a convent and never allowed to go into the street alone, and vet contriving to have her small flirtations to keep her alive, seems a fig-ure of Paris life that is frequent albeit to us in-visible. In a ballroom, however, I should not give the palm to the French girl. I think her grace under these cirovereumstances rated. In the first

this spring. The usual ball dress is worn, but with it a powdered wig, topped by a three-cornered gendarme hat of black or gray, is donned. This coiffure requires a certain amount of make-up in order to be effective. But it adds a grace to these irregular French faces which are only re-deemed by expression. deemed by expression.

As for the knee-breeches, silk stockings and red or blue coats, worn by the men, and

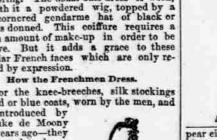
of Grand Prix, first introduced by toward the latter the Duke de Moony toward the latter end of June, after have ceased to be an whihch date eccentricity. They excryone of so-cial consideration ress suit, but they goes out of town; or is supposed to matter of course. go. Fetes, musi-cals, balls, char-duced under the supitable entertain-would give a disments, gala dinments, gala din-ners, ctc., fill the moments. But from this side I should say that There are some (to Americans) in France they were a failure. Instead of curious features being a more becomabout French en- ing costume it is a

> mon that he should have a resemblance And then French-



no neglige costume. For instance he dotes in all circumstances of life on the pot hat. In all circumstances of the on the pot hat. He rides in it, skates in it, takes his morn-ing walk in it, lives in it. I have not seen the good, honest, democratic derby in Paris, save when crowning the crest of little boys.

Of course, there are English tailors who have a following; but nature is stronger than as you like.



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handsome. They are little and black, and shall one not say that in a red coat with brass buttons they suggest, an infinitesimal bit, Darwin in general, and the Italian organ-grinder's nimble companion in par-ticular? In any case the Parisian swell is

Dressing by the Year.

art. Dress a Frenchman out of Regent street from head to foot as much The Boulevard des Italiens will exude at the pores some where. There is a London tailor who There is a arries on a system of commerce subscription for the advantage of Paris Pay him dollars per swells. annum and you re-ceive, expressed to you in due. and you in due . and proper form, a new

sary etceteras, once



THE

PITTSBURG DISPATCH,

houses as servants. They are willing to pay

high wages, they are generous livers, but

seamstresses, and in all the best and highest

walks of domestic service; but they are difficult as to the other servants, they make

Romance Runs in the Swedish Blood.



city bringing two or three maids, they are of far more interest than their mistress, and Seen in a French Drawing Room. are besieged, waited upon, intrigued with pear either as revers, small waistcoat or plastron, etc. The more or less broad sash is also made of colored silk. The illustra-ton "black Chantil y lace," shows a new to come and serve the village lady. What is the reason? The American farmer's daughter will not go out to service, will not Yon "black Chantil y lace," shows a new arrangement of the same worn with a black Chantilly lace toilette. Of course, colored trimmings look best on silk, velvet, or lace dresses—for the latter a silk slip, though not absolutely necessary is the nicest wear —still, very glossy black stuff will answer the purpose. New black silks are made be called a servant, will not work in another person's house as she will in her own. Such a story repeated all over the land is the story of American service. We have, however, every day a ship arriving in New York harbor which pours out on our shores the poor of all nations. The men seem to

the purpose. New black silks are made with thick ribs, narrow strips, rays and zig-zags, etc. There are also rich black silks with pattern of colored flowers, rococo bows and the like, while the good black stuffs take readily enough to any sort of work. Italians shovel snow and work on railroads, have mostly very large patterns. The dress with belted bodice is becoming but their wives and daughters make poor The dress with believe bodice is becoming popular. The illustration shows a cash-mere dress with sleeves, plaston and high collar of figured yellow silk. It has a gold belt inserted through slashings and carries braid to match on the collar and skirt hem. domestic servants. A French Man Servant Worth Having.

ton and high It has a gold ngs and carries most a fad. A verse or in-scriptionnow goes with the menu for im-mort an occa-Fancy work in menus and table garnitures generally is coming to be almost a fad. A made of paper or cardboard,

are also very may be adorned with paint-ed or embroidered flowers, etc. The new

Cardboard Napkin Ring. artificial flowers are elaborate and beautiful. The collections now on sale include wreaths, sprays, large and small bunches and single flowers all beautifully made and arranged. howers all beautifully made and trianged. The illustration of flowers here shown gives a wreath of pretty pink flowers which only need the addition of a little tulle, and may be, ribbon strings, to form a perfect bonnet. anything she desires. Sensational novelties are gigantic flowers placed on large outspread stalks, and the small glossy snakes, which raise their heads

The Germans surpass them very much in thrift and in concentration, but the Ger-mans are stolid and very far from being as gentle and willing as the Irish. If a house-keeper gets a number of German servants in training, and thinks them perfect, she need not be astonished if some fine morn-ing she rises and finds them gone off to parts unknown. The Swedes are more to

small glossy snakes, which raise their heads with sparkling eyes, from amid a bunch of marvelously beautiful roses. Even pet dogs are allowed to partake of a share of their owner's luxury, and have a grand time of it in their way. The newest, as regards their beds, is a gilt willow frame, provided with a mattress and white plush drapery. Yellow bows and pompon fringe complete this article de luxe. The collar ing she rises and finds them gone off to parts unknown. The Swedes are more re-liable, up to a certain point. They are never stupid, they are rather fantastic and full of eccentricity. They are also full of poetry and always full of sublime longings. The Swedish language is made up of elo-quence and poetry as soft as Italian; it has also something of the flow and the magnifi-cence of the Spanish It is rich in piccomplete this article de luxe. The collar of two rows of gold and silver grelots is only worn out of doors; when at home Fifi is more comfortable in a similar one made of red and yellow silk balls. Fashionable walking shoes are now made

of a fancy kind of calfskin with the rough

cence of the Spanish. It is rich in pic-turesques and brilliant metaphor and side taken on the out-side, which gives it at a short distance the ap-pearance of velvet, esricher in its expressions of gentleness, politeness and courtesy. They have a great

dinner. The scullery maid must clear the kitchen meals and help in all the washing up; take up nursery tes, help the cook prepare the late dinner, carry up the dishes for late dinner, clear and wash up kitchen supper. The nurse has her dinner in the kitchen. Servanis' meals should be breakthast before the family, din-ner directly after upstairs lunch, tes at 5, supper at 2. They should go to bed regu-larly at 10 o'clock. Now as to their fare. For breakfast a little bacon or an egg or some smoked fish: for dinner meat, vegetables, potatoes and pudding. If a joint has been set up for lunch it is usual for it to be sent down to the servants' table. Allow 1% pints of beer to each servant sugar are given out to them. The weekly bills for the servants shall be about 22 50. English Servants Lose Their Manners Here.

SUNDAY, JUNE 14, 1891.

English Servants Lose Their Manners Here

And so on. The neatness of all this care-ful housekeeping would be delightful if it could be carried out with us or if the servant would accept it. But imagine a New York mistress achieving it! The independ-ent voter would revolt. Neither he nor his wife would ever accept it. English sorvants lose all their good manners when they come over here and cannot appear at all as they do in London. American servants are aldo in Loudon. American servants are al-ways expected to eat what goes down from the master's table, and there is no such thing as making one servant wait upon an-other other.

There are households in America where many servants are kept in order by a clever mistress, but it is rarely an order which lasts for long. It is a vexed question, and the freedom with which we take a servant, withby continuous exercise. among physicians as to the manner in which this dietetic regimen should be consuch a thing as domestic service is out of the question. If any lady comes from the great deal of it. Foreign servants find out great deal of it. Foreign servants ind out soon their legal rights and their importance. Where labor is scarce it is not so easy to get a good footman, parlor maid or cook, the great variety and antipathy of race comes in. The Irishman will not work on a railroad with the Italians, and we all know the his-tory of the "heathen Chinee." Mr. Winans, in Scotland, hires a place which reaches from the North Sea to the Atlantic: he spends \$200,000 a year on it. ducted. The worst of all methods is the starvation treatment, because-setting aside the deprivation and suffering-while we starve we lose albumen, which is the very principle of life, the principal element of the blood, and muscles at the same time that we lose fat. This brings about a poverty of

which reaches from the North Sea to the Atlantic; he spends \$200,000 a year on it. He has, perhaps, 300 servants, every one of them perfect. Imagine his having such a place here! How many good servants could he find, how long would they stay? How long does a French chef at \$10,000 a year stay? Only one year. He prefers to re-turn to France.

Establishing Their Independence.

It is, however, possible for a lady to get good servants and to keep them (for awhile) if she has great executive ability, if she has a natural leadership; but the whole question is one which has not yet been at all mastered. The great lack of respect in the manners of servants in hotels is especi ally noticeable after returning from Eu any nonceable after returning how has a rope. A woman, a sort of care taker, on a third story floor, will sing while a lady is talking to her, not because she wishes to sing at all, but to establish her independportant occa-sions. Nap-sions. Nap-kin r in g s, made of paper or cardboard, are also very to. It is to be feared that the declaration of independence is between us and good service. We must be content if we find one or two amiable Irish or old negroes, who will serve us because of the love they bear us, and for our children's sake, whom they love as if they were their very own. This is, however, but taking the seamy side, and the humbler side. Many opulent people in America employ 30 servants and their house goes on, with much of the Eu-ropean elegance. It is not unusual in a fine New York house to find a butler and four men in the dining room, a chef and assist-

new fork nouse to find a butter and four men in the dining room, a chef and assist-ants in the kitchen, a head groom and his men in the stables, a coachman, who is a very important functionary, and three

governess, who acts as amanuensis of the lady; the lady's maid, whose sole duty is to wait on her lady and perhaps the young lady; a parlor maid or two, and two chambermaids, a laundress and her assistants. Of course, he men in such a vast establishment do not

Marienbad pill for the reduction of fnt; an-other photograph showed him quite emaci-ated after taking it. More convincing still were the photographs of ex-Queen Isa-bella, representing her as almost slender after Marienbading. Inquiry brought forth a small pamphlet compiled by the official physician of the Marienbad Springs, from the sulphated sodic salts of which the pill is composed. TRYING TO GET LEAN. Celia Logan Relates Her Experiences With Obesity Remedies. GAINED FIFTEEN POUNDS ON ONE. It Was Good for the Qu Effects of 350 Pills Taken on Queen Isabella's Recommendation.

The doctor claims that the ex-Queen of Spain was under his care in Paris for eight weeks, and during that time lost 70 pounds in weight and decreased 7 inches around the waist. This alleged reduction of a well the waist. This alleged reduction of a well known immensely stout woman inspired me with hope and the desire to try again just once more to rid myself of the corpulence which was now not only burdensome to carry, but seriously affecting my health. Upon the druggist's assurance that the pills were harmless I bought seven boxes of them, price \$2 25 a box, each containing 50 pills. Success was guaranteed, provided the directions were followed and the diet adhered to. I adhered to everything. Here is the Marienbad reduction cure: A FAT DOUTOR WHO GOT TOO THIN The first thing insisted upon in every "obesity cure" within my knowledge is ab-stinence from certain articles of fat-forming

food. Anti-fat doctors advertise that no dieting is required, but I have never known any so-called cure without its accompanying diet card, every one of which I have preserved and given to the reader as I received

it. My experience goes to show that corpulence can only be permanently removed by a thorough change of life and diet, assisted

Breakfast-One cup tea or coffee, with sugar and milk; bread, two or three slices, with a little butter; one egg (yelk only) or one and a half ounces of meat. Dinner-Meat or fish, seven ounces; plainly cooked vegetables, as much as desired (spinach, lettuce, string beans, beet tops, cabbage, tomatoes, etc.); farinaceous dishes, not to exceed three ounces (pointoes, rice, maccaroni, etc.); saind, plainly dressed, one ounce; cooked fruits, with verry little sugar, as desired; water sparingly. There is a vast difference of opinion

as desired; water sparingly. Supper or Lunch-Yelks of two eggs or five ounces lean meat; salad (radishes, pickles, etc.), small quantity; bread, one slice; fruit (preferably cooked), four ounces; ten'or cof-fee one euro

Add a large teaspoonful of butter to a pint of boiling milk, and pour over the ingre-dients. Cover, and set back on a range. Do not let it cook, but merely dissolve. Half an hour before serving time butter a ple tin, (preferably cocked), four ounces; tea of cor-fee, one cup. No beer, ale, cider, champagne, 'sweet wines or spirits; light acid wines (faret, hock, etc.) in great moderation; no milk, ex-cept in tea or coffee. pour in the mixture and set in the oven to brown. A Long Fight for a Pound.

One cupful flour, one cupful sweet milk, a little salt and two eggs. Butter hot gem pans, drop in batter and bake 20 minutes.

we lose hat. This prings about a porcel of it blood—ansemia—which may be carried so far as to seriously injure the health and even endanger life. That is the case with the old-time Banting corpulence cure. More than any other I know it induces ansemia, which requires an immediate compensation, and concentration of the A Long Fight for a Pound. The result of my first week's dosing was hardly so marked as in that of Isabella's case, as I lost but one ounce. The second week I lost one pound and began to take heart of grace. The third week that pound came back, and for the balance of the time I was Marienbading, that pound and the pill kept playing battledore and shuttle-cock. Back it came and went, until at last the pound bringing with it—to emphasize and consequently a speedy restitution of the adiposity for the removal of which starva-tion was inaugurated. Thus by these starv-ation processes the patient loses his fat, but

cock. Back it came and went, until at last the pound, bringing with it—to emphasize its triumph, as it were—three more pounds. I had taken 350 Marienbad reduction pills and had gained three pounds! "Now," I said to myself, "when next I am lured into imitating any ex-queen, fat or lean, I will buy an article of home manufacture." And with that I nailed my colors to the mast. There have this strange device. "Eternal Any treatment which is so hard that it can be followed only a short time is to be rejected as worthless. The great question is, what nourishment will best sustain life and reduce fat at the same time? A German They bore this strange device: "Eternal starvation is the only price of leanness." physician, Ebstein by name, thought he had

(WRITTEN FOR THE DISPATCH.]

Apple Compote.

Lettuce as a Vegetable.

Prepared Pears.

Apple Tarts or Pudding.

Cheese Dish.

One pint of crumbled cheese, one pint of bread crumbs, half a grated nutmeg, one teaspoonful of salt and two beaten eggs.

solved this difficulty, and a few years ago gave his views to the world in a little gave his views to the world in a little pamphlet entitled "Corpulence and Its Treatment." The following regimen is that by which he claimed to have removed the superfluous fat of his patients. FOR THE FRUIT SEASON.

Ellice Serena's Way of Preparing Apples Breakfast-One large cup of black tea, without milk and sugar; about two ounces of white or brown bread and plenty of but-ter. Time-In summer, 6:30; in winter, 7:30 Berries, Etc., for Immediate Use-Recipes for Frugal Dishes and for Luxuries_Hints for the Home.

ter. Time-In summer, 6:30; in winter, 7:30 A. M. Dinner (about 2 F. M.)-Soup (with bone marrow occasionally), four to six ounces of meat, boiled or roasted, with fat gravy, especially fat meat; plenty of vegetables, cabbage, and, most of all legumes (peas, beans). Eacts, carrots and turnips were on account of the sugar they contain almost totally excluded, potatoes entirely. After dinner a little fresh fruit, occasionally some salad or stewed fruit, but without sugar. To this was added two or three giasses of light white wine. Soon after dinner a large cup of black tea, again without sugar or milk. of fruit for immediate use, and popular as lessert. Compotes are usually the accom paniment for pies and puddings, although they are often served alone with pastry crust. In making them less sugar is used and less time is required than would be necessary for preserves. They should not

regains it as soon as he stops fasting.

The System of Ebstein.

[WRITTEN FOR THE DISPATCH.]

milk. Supper (between 7 and 8 r. m.)—In winter regularly and in summer occasionally, an-other large cup of tea without any sugar or milk. One egg, or some small plate of fat meat, or both; or some ham with its fat, sausage, smoked or fresh fish, two ounces of white bread, with plenty of butter, and oc-casionally a little cheese and a little fresh fruit. fruit.

Permitted Plenty of Butter.

 exceptions; the valet of the gentleman and the head footman may be kept at home, as needed in the night for errands, etc. But our American houses are not built to accommodate so many.
The Men Must Have Help.
In a household where one man alone is kept, and where he is expected to open the front door and to do all the duties of the dining room, he must have an assistant in the pantry. The cook, if a woman, generally demands and needs one; if a man, he demands two, for a chef will not do any of the menial work of cookery. He is a pampered menial.
The housekceper should hire the servants The "plenty of butter" clause struck the hese delicate luxuries will be a welcome hange to the housewife.

Apple Compose. Peel, core and quarter six large apples, trimming each quarter so as to get them all of a size. Drop them as they are done into cold water with the juice of a lemon squeezed into it to prevent their turning brown. Have ready a syrup made with one pound of sugar and one quart of boiling water. Put the apples into this with the thin rind of a lemon and two or three cloves. As soon as they are cooked (be careful not to

-the storage to be cool.

Take one-half cake chocolata, three cups sugar (white of any kind), one cup sweets milk and a small piece of butter. Boll 30 minutes after the boiling point is reached. Chocolate Icing. To the well-beaten white of an erg add four ounces of powdered sugar, gradually, until it becomes creamy. Melt two ounces of chocolate in a cup placed over hot water, mix with the creamy substance and flavor with vanilla. Codfish Stew. Pick the fish in small bits, removing skin and bones. Freshen in cold water, drain and cook gently for a few minutes in milk. Season with butter and pepper, thicken with cold milk. Add two beaten eggs. Serve on tonst CELIA LOGAN.

Apple Batter.

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NEW ADVERTISEMENTS.

WALL PAPER

WE TAKE STOCK JULY 1.

GREAT

REDUCTION!

DURING JUNE,

Wm. Trinkle & Co.

541 Wood St.

Mountain Cakes.

Caramel Iqing.

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Peel six or eight tart apples, core them, sugar and arrange on a pie tin covered with a light batter. Bake until the apples are tender:

Here are some recipes for frugal dishes: Meat Loaf.

Chop cold meat into small pleces, season well, add a minced onion and two slices o stale bread soaked in milk. Mix well and bake in a loaf. Compotes is the name given a preparation

Baked Eggs.

Baked Eggs. Mince half a pound of lean boiled ham and Ance hair a pound of rean context meal, Moisten and spread the mixture over a plat-ter, scoop out four round holes as large as an egg, and break an egg into each hole. Season and serve when the eggs are done.

Superior Pudding.

therefore be made in large quantities, nor should they be kept on hand any time, Superior Pudding. Wash a half cupful of rice through soveral waters and let soak for 30 minutes. Cover with two cupfuls of sweet milk and steam until tender. Add a cupful of sugar, four tablespoonfuls of strawberry julce and one-half box of soaked geistine. Stir until the geistine is dissolved. Set on ice and stir oc-casionally. When cold add two cupfuls of whipped cream. Mold and set to stiffen, Serve with strawberry succ. This pudding may also be flavored with orange and served with orange jelly. carcely in any event longer than three days Often and in connection with the word ompote a kindred word, compotier, is used. Both are French words, the latter meaning simply the dish in which the former is

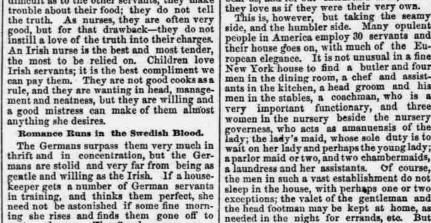
simply the dish in which the former is served. In making compotes of berries— especially of the more delicate sort, such as raspberries and strawberries—very little boiling is required. Boiling up once is suf-ficient. Now that the fruit season is here Hints for the Home

DESSERT never ought to be placed on the sideboard. Keep in a cool place until serving time.

PLAIN melted butter, made with egg and lemon, is the best accompaniment to every kind of boiled fish.

To get the natural flavor of the potato, oake is in its jacket. BREAD sippets, which are used to garnish many dishes, should be invariably fried in

butter. Cut them out of stale bread with a pasts cutter, being careful to have them of uniform shape and of the same thickness. ELLICE SERENA



rociously. Or is it the man who dances atrocious-Surely it

A Late French Idea. 516 be impossible to find anything more grotesque than the peculiar trot, with knees bent into sharp angles and one very far apart from the other, which constitutes the so-called deux temps waltz of the Frenchmen. Many an unfortunate American girl, rather proud of her dancing, has started to waltz down the room with her French partner and by the time she has reached the other end of it has come to the conclusion that she could not dance at all

not dance at all. It is not only a frightful hop, skip and jump to look at, but it is a most disconcert-ing measure of the feet besides, a continu-ous series of rapid and stepless gyrations, without backing or reversing, that strands a partner breathless and dizzy, with a feeling that the end of all things has come, after a few moments. To look at these wild



Beauty's Provision for Her Dog.

Parisian dances, to see them knock, without thought of steering their lady, into each others backs and arms and shoulders, gives one a sensation of being in the main saloon of a big ship in mid ocean with a heavy sea rolling, and the dancing men and women might be plates and glasses and knives and

American Men Dance the Best.

In fact, the supremacy of the American male as a dancer shines out with an allirriadiating splendor the more one



severide Costume. long, smooth strides, a fire guiding arm, heels occasionally on tha floor, not forever kicking up behind! If this were a relief let those say who have jigged in French hall rooms. If one had never appreciated one's countrymen frem any other point of view, one was forced to burn incense before

every fortnight; each suit made upon With Relted Rodice. your measure, gua anteed satisfactory in every respect, and to be returned, as the next installments come along, upon easy terms. Half the sum ine extremely correct costume every month; and finally there are terms cheaper, which enable a man to always be faultlessly dressed without really ever owning hi

clothes How refreshing would it be if some en-terprising mantua maker should establish a corresponding system for the advantage of women. But that will never be. Men have always had the best of everything. Twice Adam ate the apple and laid the blame on

PICTURES FOR THE FAIR.

New Ideas in Dress and Ornam

and light brown. It is trimmed and galoshed with natural-colored or patent leather. The coes are still made narrow but not sharp pointed, and the low heel has gained the

day entirely. Half-high boots are pre-ferred to very high ones, and buttons or laces to elastic springs. In the arrangement of the furniture of a modern Paris drawing room full liberty is given to individual taste, we might almost

Fancles for the Fair.

say caprice. The greatest attention is es-pecially bestowed on the tasteful arrange-ment of corner tables, which are made in various shapes. A very popular one has the advantage of being round, and thus without dangerous corners, such as too often catch the folds or train of a passerby. A. G.

pecially in dark yellow

WE are told by those in authority that "silk blouses are more in vogue than ever." This bit of information will please many a That May Be Helpful. The illustrations for the Woman's World ousy woman.

Miss Wooley, of Wilkesbarre, Pa., who is this morning are taken from some of the a pupil of the School of Industrial Art, earned \$300 in ten weeks from her carpet designs. Other students have also met with success in the same school. clever exchanges, some coming from The Season, others from

The Lady's Pictorial and still others from SILK gloves matching gowns, hose and the daily press. The shoes in color are the latest caprice for evening as well as day wear, and are im-ported in all the delicate tints. Black silk gloves are stitched with a color for day girl's walking costume presented herewith is distinguished

THE handles of table knives now correfor its triple pelerine. spond with the china of the service used. Dresden is especially choice and beautiful when used with the polished blades. This is a very new table fad, and as pretty as it is The blouse of the light gray dress is made with a plain ovel

white yoke and the It is rather depressing to learn that even one or two New York women of fashion have adopted the recent affectation of the smart London girls, and are appearing in public wearing monocles, or single eye-glasses. skirt set on this trimmed with white woolen braid of dif. ferent sizes, the front FASHION'S latest proclamation says that

breadth being turned the insidious little irill creeping around the hem of our skirts in the spring will pres-ently be an invading army of flounces, cov-ering the entire territory from hem to waistband. over on the left side as seen. The pelerine may be made of the The proper way to arrange dark hair-that ame, or contrasting.

The proper way to arrange dark hair—that is, smooth hair—is to wave it from the nape of the neck upward and then twist it in the center of the back in a small coil, fastened close to the head. The bang, instead of be-ing curled, is waved and drawn backward, one little love lock, just in the center, being brought down low on the forehead. stuff. The capes are not lined, but pinked at the edge and set on to a small yoke,

the turndown collar being also sewn to this A WELL-RNOWN New York physician advises A round hat of coarse straw trimmed with mother with young daughters to have ribbon goes with it. their trailing street gowns cleaned in the The hat shown at the beginning of this open air immediately on coming in from the street. "You may not believe it," he adds, "but in the filth, dust and dirt collected on

department is round, with a velvet crown. savagely revolving The crown of a coarse fancy straw hat is taken out and the empty space filled in with a round piece of double olive-green velvet arranged in flutings three-quarters of an inch deep to project over the brim. The trimming is of a bouquet of lily of the val-ley and roses, with a bow of olive-colored ribbon velvet fastened at the back of the hold one presented turned-up brim. A demi-wreath of lilies of the valley falls over the brim lined with

white crape. A late French idea is shown in a sketch evening at a dance who, though of for-eign blood, had made in Paris recently. It is made entirely walked the pave-ment of Fifth avein palest yellow silk crepe, except the long bayette, which is in white tulle point d'es nuc, and sat in Tara's halls; and nuce, and sat in Tara's halls; and lo, this man glided off into one of our the start start is and the sath the seaside costume is made of white storm serge; the back is fan pleated, the

and a start

A Girl's Walking

Almost a Bonnet. them, in the spirit, from this one at least, since their terpsichorean influence could be the left; the waist is full and has a girdle

thus strong even in an alien. There is a good deal of vogue for what is called the costume en tete at Paris balls In addition to the evident pleasure taken

ease. Walking Shoe.

A Dinner Party for Five Dollars.

I once had a Swedish maid argue me out of my desire to have the dining room swept in better language than I could use myself. They are excellent cocks. A Swedish woman used to come to my house to cook for dinner parties, and she was equal to any French chef. Her price was \$5; she would do all my marketing for me, and serve the dinner most perfectly-that is, render it up to the men waiters. I rarely had any fault to find. If I had, it was I who was in the She came often to instruct my Irish wrong.

cook and made a good cook of her, but had I attempted any further intercourse I feel that it would be I who should leave the house and not my excellent cook. They have every qualification for service except-ing this, they will not obey; they are cap-tains.;

Norwegians Are Best of All.

The Norwegians are very different. We must again remember that they are at home so poor, so frugal, so religious, so capable of all sacrifice they will work patiently for seven years in order to go houte to Norway again, to that poetical land, whose beauty is so unspeakable. These girls who come from the herds, who have spent the summer on the plains in a small hut and alone, making butter and cheese, and strong, hand-some, fresh creatures, their voices as sweet

as lutes and so obedient and good, thinking of father and mother and home. Would Would there more of them! If they were a little less awkward in an American house they

less awkward in an American house they would be perfect. Could I have my choice for servants about a country house they should be Nor-wegians. In a city house, French people. In Chicago the ladies speak highly of the German servants, if they do not happen to be Nihilists, which is a dreadful possibility. At the South they still have the negro, most excellent when good, most objectiona-ble when bad. Certainly freedom has not improved them as to manners, and a colored coachman in Washington can be far more disagreeable than an Irishman or a French

cabby during the exposition, which is say-

cabby during the exposition, which is say-ing a great deal. The excellence, the superiority, the beau-tiful manners of English servants at home has induced many ladies to bring over par-lor maids, nurses, cooks, with, however, but small success. I need but copy the follow-ing, from the London Queen, to show how different is the way of speaking of a servant and to a servant in London from New York:

What Is Expected of Servants.

The servants should rise at 6:30, and the the hosiery, shoes and underwear by the trailing skirt there is germ life enough to destroy your whole family." cook a little earlier; she then lights kitchen fire, opens the house, sweeps hall, clean steps, prepares upstairs and downstairs breakfast. Meantime the house parlor maid

THE prettiest way for the fair girl graduate to dress her hair if she does not wear the Oxford gown and its mortar-board cap is in does the dining room, takes up hot water to ed rooms, lays the table and so forth, while Oxford gowh and its infortationard cap is in the Greek form with a Psyche coil or low Grecian twist and soft waving front locks, held down with a double fillet of gold or a single narrow fillet of soft ribbon. A simple girlish colfure is in much better taste on such an occasion than any other.

THE cooking of veal is a supreme test of he cook's skill. The meat must be well ione, yet it should not be devoid of its done, yet it should not be devoid of its natural juices because it is thoroughly cooked. The art of the perfect meat cook enables her to preserve the juice of the meat and yet serve it thoroughly done. In order to accomplish this in broiling or reast-ing she exposes the surface of the meat to intense heat, creating a crust in which the juices of the meat are scaled up. Before it is burned the meat is withdrawn from this intense heat and cooked slowly till done, but not one moment longer.

From Franklin County. I used Chamberlain's Colic, Cholera and

Diarrhes Remedy on two occasions for pain in the stomach and received almost instant relief. I believe it to be all you recommend it. WILLIAM C. KOONTZ, Shady Grove, Franklin county, Pa.

and a

ent for arguing The housekeeper should hire the servants ourtesy and of protesting with politeness and they learn our language with singular

and weighed again. I had gained exactly five pounds. Plenty of butter and five pounds of grease. Next week the same, and be responsible for them. She orders the dinners if the lady chooses, she gives out the stores, she watches over the house inen and gives it out, attends to the mend

ing and replenishing of it, and every day visits all the bedrooms to see that the champermaids have done their duty, that writing materials are in every room, that all is comfortably arranged for guests and for the family. She is expected to see that her employers

are not cheated and this makes her unpopu-lar. A bad housekeeper is worse than none, as of course her powers of stealing are end-less. The butler is answerable for the silver and wine. He must be absolute over the footman. It is he who directs the carying and passing of dishes, and then stands behind the chair of his mistress. Many gentlemen in America send their butlers t market and leave to them the arrangement of he table. If a woman cook is kept this is generally done, but in England a butler ould not consider this his work. All the men servants must be clean shaven, none are permitted to wear mustaches; that is the privilege of the gentleman.

Nine Meals Cooked Every Day.

Nine meals a day are cooked in an opulent house at Newport. A breakfast for the servants, another for the children and governess, another for the master and his guests make three. The children's dinner, the ervants' dinner, the family lunched another three. The grand dinner at 7:30, the

children's tes, the servants' supper make another three. Those people are the happiest who can get on with three or four servants, and very many families live well and elegantly with this number. To mark the difference in the feeling as between those who employ and those who serve, one little anecdote may apply. At a watering place in Europe 1 once met an English family of the middle class. The lady said to her housemaid:

"Bromlon, your master wishes you to be in at 9 o'clock this evening." Bromlon said: "Yes, my lady." An American lady stood near with her

maid, who flushed deeply. "What is the matter, Jane?" asked the "I never could stand having anyone

called my master," said the American. M. E. W. SHEEWOOD. LATEST HOTEL IDEA.

There Must Be a Second Desk in the Office

as in Europe. New York Sun.]

in the newest of the big hotels in town. The main desk is still presided over by the chief clerk, who receives incoming visitors and assigns their rooms to them. The cashier is still installed beside the clerk. At the new desk the clerk in charge takes in and gives out the room keys, receives all bundles, cards and messages for the people above stairs, keeps the railway guides, and stands the brunt of all the cross-question-

ing and bother by the persons who are always "wanting to know, you know." All this is copying the European methods. In the modern hotels in London you register at one desk, get your key at another, pay your bill at a third, and when you want your luggage moved about you find a fourth fellow somewhere else.

Colleges Do Not Make Skeptics.

does the dining room, takes up hot water to bed rooms, lays the table and so forth, while the housemaid dusts the day nursery and takes up the children's breakfast. Suppos-ing the family breakfast is not wanted be-fore 8.30, that meal should be taken in both kitchen and nursery before 8 o'clock. As soon as this is over the cook must tidy her kitchen, look over her stores, contents of pantry, etc., and be ready by 9.30 to take her orders for the day. She will answer the kitchen bell at all times, and perhaps the front door in the morning, and will be answerable besides for ordinary kitchen work, for the hall, kitchen stairs, all the brasement and according to arrangement pos-sibly the dining room. She must have fixed days for doing the above work, cleaning tins, etc. The cook alse clears away the break-fast; as soon as the housemaid has taken up the family breakfast, she (the housemaid) must go and begin the bedrooms where the bedrooms; also stairs and landing, having regular days for turning out one of each weekly, being helped by the second scullery muid. She would be fursed in time for lunch, wait on it and clear away. She will answer the front door in the staken up to in the stairs and landing, having regular days for turning out one of each weekly, being helped by the second scullery muid. She would be dressed in time for lunch, wait on it and clear away. She will answer the front door in the afternoon, take up 5 o'clock tea, ky the table and wait at After an elaborate investigation, Presi-dent Thwing, of Adelbert College, says a negative answer must be returned to the question, "Do the colleges make skeptics?" The most competent judges, the students themselves, declare the colleges do not make skeptice. Such accordington from testimony. skeptics. Such a conclusion, from testimony, is the conclusion also of reason.

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and the next. Plenty of butter oounds more fat on my overburdened bones. In my rightcons wrath and just indigention I put Herr Ebstein's obesity book into the fire. Plenty of butter, indeed! Why, I was so disgusted that I did not for a long time after endeavor to interfere with my fat, but just let it have its own sweet will with me. I swore off obesity cures-until the next time. The System That Cured Bismarck. That time came when Dr. J. W. Gibbs, of

New York, introduced into his country the celebrated Schwenninger cure for corpu-lence. It will be remembered that Schwenninger was an obcure doctor practicing in Berlin, where he sprang into fame by re-ducing Prince Bismarck from 246 pounds ducing Prince Bismarck from 246 pounds down to 186 pounds. His secret was the utmost possible abstinence from all fluids. Drinking anything was forbidden for one hour previous to and during meals, and for one hour afterward. To one always accus tomed to drink coffee, tes or water at meal

This cream has been much admired, but to the novice who is unaccustomed to making fine desserts (which always require skill and patience) it may seem a little trouble-some in preparation. Take a pint of thick, sweet cream and half a pint of milk, two gills of Madeira wine, a dessertspoonful of rose water and five ounces of sugar. Have ready an ounce and a half of gelatine, soaked in a little cold water, dissolved in boiling water and strained. Begin by mixing the cream and milk. Add the sugar and wine, and beat very thoroughly. Stir in the gola-tine last, mold, and set to harden. the Schwenninger prohibition is torture un-til it becomes a habit. I learned that which I have stated in a former article as a physiological fact, that hunger is more easily borne than thirst. In this treatment, as in all others, a certain secret medicine was

Dr. Gibbs refused to administer this in Prepared Pears. When pears are so plentiful that they can-not be eaten or profitably disposed of, it is an excellent plan to cut them in thick slices, stew them, and then in an open oven dry them thoroughly. "It may take two days," said the old housekeeper who gave the recipe, "but they come out all honeyed over with their own sweetness, and figlike in their substance and consistency, at once suggesting both figs and ralsins." They are excellent eating, and, it is said, will keep a year or two. Dr. Gibbs refused to administer this in my case, considering it too powerful for a weakened constitution, as it was so potent that only two drops of it were taken at a time. Some restrictions as to cating were imposed upon Schwenninger patients. I ap-pend the dietary card. It will be observed that (light hitter hear") is allowed:

that "light, bitter beer" is allowed: that "light, bitter beer" is allowed: MAY EAT-Lean mutton and beef, veal, lamb, tongue, sweetbread, soups (not thick-ened), beef tea and broths, poultry, game, eggs, fish, cheese, bread (in moderation), greens, spinach, water cress, mustard and cress, lettuce, asparagus, celery, radishes, French beans, green peas, Brussels sprouts, cabbage, cauliflower, broccoll, sea kale, onions, jellies (not sweetened), fresh fruit (in moderation, and not without sugar and cream), pickles.

MAY NOT EAT-Fat bacon and ham, fat of meat, butter, creams, sugar, potatoes, pars-nips, carrots, beetroot, rice, arrow root, sago,

nips, carrots, beetroot, rice, arrow root, sago, taploca, maccaroni, vermicelii, semolina, cus-tard, pastry and pudding of all kinds, sweet eakes, nuts of all kinds. Mar Duixm.-Tea, coffee, cocoa (from nibs, with milk, but without sugar or cream), dry wines of all kinds (in moderation), brandy, whisky, gin (in moderation, without sugar), light bitter beer, soda, seltzer, Apollinaris water.

water. MAY NOT DRINK-Milk (except sparingly), cream, porter or stout, sweet alcs, sweet wines. As a rule, alcoholic drinks should be taken only very sparingly, and never with-out feed

The Originator Took Too Much Care.

I received no benefit from this famous treatment, but it is only fair to Dr. Gibbs to say that I did not pursue it far enough to determine whether or not I might receive benefit in the long run. I left New York when I had been but a short time under the Schwenninger treatment and did not return for a year.

for a year. There is an odd little circumstance con-nected with Dr. Schwenninger. It is that while reducing the superfluous flesh of oth-er people he has lost his own and has be-come almost a living skeleton. He has been obliged to give up his practice, and at last accounts was wandering over the world in search of adipose tissue. Truly this mat-ter of fat reminds me of the old conundrum at the metalemony is like a city in a state

ter of fat reminds me of the old conundrum as to why matrimony is like a city in a state of siege, the answer to which is: Because those who are out of it want to get in, and those who are in want to get out. So those who are thin want to get fat, and those who are fat want to get fat, and

As soon as they are cooked (be careful not to break them) take them out, place on com-potter, pour syrup over them and garnish with sliced citron. A SNAKE THAT REASONED.

How He Managed to Get a Frog Out Where He Could Enjoy It.

Lettuce as a Vegetable. The French cooks, noted for their inge-nuity, do not always send lettuce to the table in salad form. It is frequently pre-sented as a vegetable, and from their method here subjoined I doubt not that a very ap-petizing dish would follow the trial of it, the hearts of cabbage lettuces are selected, thoroughly washed and then blanched in boiling, salted water for 15 minutes-the so that the lettuce may retain its color. After blanching it is turned into a sleve, dashed with cold water and drained. Some rich cream is now poured into a baking dish, some small lumps of butter added, then so that the lettuce have and drained. Some rich cream is now poured into a baking dish, some small lumps of butter added, then the lettuce hearts and more cream, sea-oracker crumbs. The time required for bak-ing this delectable dish is an hour and a unter-the oven to be slow. Serve in bak-ing dish. **An Italian Cream.** I live on what was formerly called Slave Island, and occupy a frame house which is raised from the ground, says Donald Mellotte, a resident of Ceylon, in the St. Louis Globe-Democrat. The damp condition of the ground makes the island a popular place for snakes and frogs, which penetrate the houses. One morning while I sat in my room I saw a frog leap shrough a crack in the floor, near a corner in the wall. A second later a cobra snake pushed its head through the crack, and caught the frog before it could get away. When the snake tried to withdraw his head the swelling When the snake An Italian Cream. This cream has been much admired, but to

tried to withdraw his head the swelling caused by the presence of the frog in his neck rendered the effort unsuccessful. He disgorged his prey, but held fast to one leg. Three times he swallowed the frog, and three times had to give it up. Finally his suskeship appeared to think, and ended by grabbing the frog's leg, drag-ging it outside, and swallowed it for good. I think that was as smart a sunke as you could find even in this country.

A York County Man Finds a Cure for Dian rhoea.

Last summer during harvest time a man

Last summer during harvest time a man by the name of Mackay (who is himself a medicine agent for a cholera and diarrhoea remedy), took a very severe attack of diar-rhoea while here. We had no other suitable medicine in the house, so he said he would try Chamberlain's Colic, Cholera and Diarrhoen Remedy. After taking one dose he felt great relief, and after taking three doses according to directions he was entirely cured, and has had no attack since. He says it is the most pleasant medicine to take and did him more good than anything he had ever before tried. We can recommend it as being a very good remedy for diarrhoea.

Line a pudding dish with slices of but-tered tonst, cover with apple sauce Sweet-ened and flavored; continue the layers of loast and apples, ending with the sauce. Bake 20 minutes. HENRY BEELMAN, Dillsburg, York county, Pa. wsu

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