Turkey Is as Inevitable for the Approaching Holiday as It Was Thanksgiving Day.

ELLICE SERRENA'S SUGGESTIONS.

Mince Pie Is the Essence of Nightmare Only When It is Crowded Full of Fats and Butter.

THE USE OF OIL IN MAKING PASTRY.

A Plainb Pudding That Will Digest and Make Bone, Muscle, Nerve and Brata.

[WRITTEN FOR THE DISPATOR.1



have bountiful dinners on two holidays of the year. These are Thanksgiving and Christmas. The latter, particularly, is associated with joy and festivity, so no

LL homes should

family that can possibly afford it would think of passing by the occasion without a fitting reminder in the way of good cheer. And with us the chief "piece of honor" is the turkey. We can put



A Jouful Occasion. up with duck, chicken or roast haunch at New Year, but for Christmas it must be turkey and its accompaniments.

The Christmas dinner is the one at which freedom which add points to domestic reunions and family dinners should, on this occasion, be made the order of the duy. suggest:

Christmas Menu. Raw Oysters. Consonme.

Boiled Fish. Egg Sauce. Potate Snow.

Rice Croquettes.

Roast Tualicy. Bread-Cromb Stuffing.

Currant Jelly.

Excellenced Outleter.

Escolloped Oysters,
Creamed Sweet Potatoes, Minced Cabbage
Stewed Celery, Masked Turnips, Stewed Celery.

Nasnet Stand Cream.

Veal Stand. Salad Cream.

Mince Ple. Veal Seaso.
Quaking Custord.
Fruit Cake.
Evants.
Cheese.

Fruits. Coffee. How to Make the Consemme.

First let us consider the consommer Roast a chicken or two until about half one, or take the remnants of roast chicken. Put into the stock pot with 3 pounds of lean Cover with 3 quarts of cold water. Add sait on as light rations as Cæsar's army in Gaul over with 3 quarts of cold water. Add sait and remove the scum as it rises. Let simmer four hours. Add one small enion, a stalk of celery, a sprig of pausier, a small carrot, (all mineed) and I bay leaf. Simmer one hour, strain, and when quite cold remove the far, and clarify with the whites and shells of eggs—legg for every quart of stock. Mix the whites and shells thereoughly with the cold stock and place over the fire to reheat. Sir continually until the beiling point is reached; let boil 8 or 10 minutes, remove and Stir continually until the beiling point is reached; let beil 8 or 10 minutes, remove and strain. It a flavor is desired add a little lemon juice, or tain slices of lemon. The Erg Sauce,

Boli four eggs for 15 minutes. When cold mince the yelks and the whites of two into dice-like pieces. Mix well with a half pint oned rich drawn butter, or with plain melted butter.

The Petate Snow. For this dish select good, white mealy po-atoes. Pare, and wash through several saters. Cover with boiling water, add a little salt and boil until they are tender. Orain off any water remaining and let stand on back part of the range for a few minutes covered with a clean cloth. Heat a sieve rell and press the potatoes through it into very warm dish, being careful not to disturb the snow as it falls.

The Rice Croquettes.

To a quarter of a pound of well-washed rice add a pint of rich milk. Cook in a steamer until the rice is tender and the milk absorbed. To mold well it should be boiled thick and dry. Add three level tablespoonfuls of sugar, one of butter and one egg. Flavor with nutweg, clunamon or vanilia. Beat well, and when cold shape as desired. Roll in beaten egg, dust with sifted bread crumbs and try in hot at until lightly browned. Drain on paper.

Creamed Sweet Potatoes. Select good, large potatoes. Wash and scrape them well. Scoop out balls with a surape them well. Scoop out balls with a vegetable cutter, being careful to round them perfectly. Boil or steam until tender er with cream dressing-made in a e pan. Vegetable balls are marred in stirred with fork or spoon

The Minced Cabbage. Take a head of sweet, crisp cabbage, quarter and core, and plunge into plenty of rapidly bolling water, well salted. Add a sait and boiling water, wen saited. Add a sait-epoonful of baking seds, and boil uncovered for 49 minutes. The boiling must not cease for a moment. Drain well, mines, and sea-son highly with sait and pepper and add a large piece of butter.

The Stewed Celery.

Cut the tenderest and whitest stalks of celery into pieces an inch or two long. Stew slowly in a little yeal or chicken broth until tender. Add some good cream, dredge lightly with flour, and season with butter, and and pepper and a pinch of nutmeg or mass.

Select vonl free as possible from bone and gristle. Cover with boiling water and cook until tender. Add sair and let cool in its own figure. Cut into small pieces, add an equal quantity of minced celery, a little grated outon and the powdered yolks of two eggs. When about to serve mix thoroughly with saiad cream.

The Quaking Custard. Cover a half box of relatine with cold water and soak for an hour. Have ready a pist and a half of milk just about to boil, sur in the beaten yelks of five eggs, mixed with a half cupful of sugar and a few table-specialis of the hot milk. Add the gelatine and stir the mixture over the fire until it thickens. Remove and flavor to taste. Moid, and set in a cold place until firm.
When ready to serve turn out the custard surrounded by the whites of the eggs beaten
to a stiff frost with one-quarter pound of

The mince pie and fruit cake will not be formidable to readers of these articles. ELLICE SERENA

POINTS ON THE DINNER.

Mince Pie, if Properly Made, Will Not Indues Nightmare-For the Pastry Use Oli-Plem Pudding That Will Make Bone and Nerve and Brain.

(WEITTEN FOR THE DISPATCE, Mincement ought to be extremely wholesome for the same reasons that make it good to ent-its flavors of sweet and sour, of meat, apple and spice, which relieve each other, and its finely divided particles, which allow the choicer blending of flavors, and save the stomach much of the grinding which reduces food to the pulp in which it

very spawn of nightmare are its overdressing with suet and butter, only fit for polar consumption, and its drugging with spices. Spice is the very food of the nerves, rightly used, growing more essential as circulation and sense dull with age, but it should be delicately, discerningly used not to use its potency. The overdressing with fat is a remnant of the old English barbarism which stewed its food in tallow, and as the old play has it, "took two fat wethers to baste one capon." Housekeepers of note have vied in the richness of their recipes for minee pie; let mine be the plainest formula which yet meets the demands of taste.

Beef's Heart Is the Best.

Economical cooks make mincemest of beef's heart, by itself a dry, tallowy morsel, but with the thick fat pared away before cooking and the juicy flank strips cooked with it and both boiled down in the broth, yon have an inexpensive foundation which, minced, is as rich as tongue or the highpriced pieces, tenderloin, filet or round, which extravagant cooks like to use. The fat is taken off, the rich liquor of the meat boiled down to gravy and added to the mince. One quart bowl of chopped meat to three of apple is the rule, and with this as required.

Fourth, pour on boiling water until a sufficient amount of coffee is made. Renew as required. neither suct, butter, brandy nor wine is used. The fat is left out because it is not good for food, the wine and brandy for economy's sake.

Baldwin apples are used, with one quince to the four bowls of mince, one lemon and peel, two Havana oranges, chopped, the peel boiled tender and very finely cut, half a cup of cider jelly, two cups of raisins, one of currants, a tablespoonful of cinnamon, two nutmegs, a teaspoonful of cloves, and one coffee cup of sugar. The juice of the meat gives richness, instead of suet.
In place of the wine and brandy, what?

One-half cup of the best Puerto Rico mo not syrup, one large cup of strong tea and one-third teaspooniul of cayenne pepper. This dose, the invention of a clever cook who mixed her dishes "with brains, sir," gives a zest that is a fair imitation of brandy and aids digestion. When the pies are made one tenspoonful of butter, in small bits, is spread over the mince before putting on the upper crust. This mince has not an indigestible ingredient in it, while the flavoring is very rich.

The Pastry for the Ple. Now for pastry: Fine flour mingled with oil has been a regale ever since patriarchal times, when Sarah set cakes before the angel at the door of Abraham's tent. We were meant to like it and to eat it. If instead of the pale brown flour mingled with olive oil and baked on the hearth, which Sarah used. we prefer a past of starchy flour and animal fat which no juices of the stomach can disglue, it is our own mistake. My own family have gone back to the primitive pastry of Mamre, not from any superstitions about the injuriousness of pastry in itself, but because we like pie, and like the best kind

For economy's sake we use the ordinary all the good things so far as possible should be set on the table. Less formality is ex-pected, and indeed the very informality and freedom which add points to domestic re-peanut or refined cottonseed oil, clear, odorless and tasteless almost. This takes the place of lard or shortening in our cookery, Here is the Christmas dinner I would pastry. With Arlington whole wheat flour or any fine grades of graham, it gives the sweetest, flakiest pastry ever eaten. Try it, with brown flour or white, using one part oil to three parts flour, with ice water, salt and a pinch of baking powder. Never roll out crust for more than one pie at a time, as handling toughens any paste, but brush the top with milk on putting it in the oven, which should be hot enough to bake it thoroughly in a little over ten minutes. There is not the slightest trace of oil in the pastry, which is more delicate than if made with sweet butter.

Flum Pudding That Will Digest. Plum pudding is another wholesome food that no careful family should be without in winter, combining as it does the heat-mak-ing and strengthening elements of fat, flour and raisins, which are the most sustaining pels, with double strength sent by the cur-

ple, free working skin and veins that bea There is spice which feeds the nerves and excites the glands before a monthful of soup could be absorbed, and whose effects desercloser study and more justice than they bave yet obtained.

finest oatmeal, almost like flour, with a lit- lines about the cheeks and mouth and eyes tle oil, baking powder and the usual fruits, flavoring much with the aromatic Havana erange peel.

Oatmeal for Its Own Merita.

I don't recommend oatmeal because it is healthy, but because it is nice. The fact is it blends most delicately with fine flavors, and instead of being a nursery diet, or bolted before breakfast, it deserves the attention of the gourmets.

The coarser kind is richer than chestnuts as filling for turkey. Use cold boiled outmeal and bread crumbs, with chopped oysters, sweet marjoram, sausage or any usual flavoring, especially celery, which gives a fine flavor to the bird, or put a pinch of ground caraway and dash of nutmeg with the sage and marjoram if you want a new and foreign flavor of which the ingredients cannot be recognized. By the way, dress your turkey and fill it over night to let the seasoning strike through it. The plum pudding to follow will be acceptable to the most exacting tastes whether cold wheat or outmeal is used instead of bread crumbs, with finely ground suet or oil, and the spice, sugar, molasses and fruit as for mince-

Ephraim Cutter Says There Is No Excuse for a Poor Article-An Improvement on Count Rumford's Plan - The Danger From Metal Pols.

[WEITTEN FOR THE DISPATCE.]



one of the foremost scientists of his time and of American origin. Coffee had been introduced into England for about 150 years when Count Rumford wrote extended the lext is one of the foremost

haustively on coffee making and lis text is fresh and crisp reading to-day. He used the porcelain or earthen coffee pot and perforated earthen strainer placed on top of to a sum from with one-quarter pound of powdered surer—to which has been added a the pot. Hot water was poured on and few drops of flavor. allowed to filter through. The common French coffee pot carries out Count Rum. ford's idea as to displacement, but is far off as to the material of tinned iron, which Rumford would not use, as the tannate of iron and lend (from the solder) is formed which the drinkers admit into their bodies. It is only needful to look into any tin soffee pot to be assured of this fact by the blackness of the inside. Rumford was right and the French are wrong about using metallic coffee pots. It is not right to drink up one's coffee pot or have it leak from dissolution of its substance. The question arises, if

> ing on it? Has there been any improve-ment on his plan? Do we find good coffee everywhere?

Count Rumford 100 years ago gave such good directions, why the need of more writ-

TABLE, THE BOUDOIR, HOME DECORATIONS perforated diaphragm of earthenware, which abbreviates the time needed to filter. The best pot for making coffee is one in which the pot is earthen and the bag, of cotton, is suspended at the top. The best results are produced by having the coffee ground extra from while it is hot and put in an air-tight receptacle. When a can of this ground coffee is opened its odor pervades the whole spartment, as the volatile oil has not had a

chance to escape. In Havti they roast, grind and use their coffee at once.

First, have the coffee good, fresh and ground very fine.
Second, pour hot water into the coffee pot, so as to heat it thoroughly before use.
Third, put (for an ordinary family) a teacupful of coffee, prepared as above, into the bag placed at the top of the open heated

Fourth, pour on boiling water until a suf-

The process is one of displacement, such as is used in pharmacy. It is wonderful with what facility roasted coffee imparts its virtues to boiling water. Probably no fruit gives up its virtues so rapidly. A good cup of coilee can be made in one min-Surely people who have poor coffee are without excuse when it can be made so

EPHRAIM CUTTER, M. D. MAKING BREAKFAST ATTRACTIVE

Can Be Stimulated by Attenti

Harmony of Color. WRITTEN FOR THE DISPATCH.

LMOST everyhousehardest meal in the beauty. list to get the fam-

partly because the table itself, from the informality of the meal, is hard to make attractive. A little special thought given to the appearance of the break ast table pays. The sight of a spotleds white table in the morning, with dainty, graceful dishes, and a touch of glitter in silver and out glass, is enough to add a zest to the most reluctant appetite. If for reasons of economy a colored cloth is preferred for breakfast, a look of dainty freshness may be given to the table by spreading napkins about carefully and systematically. One of the prettiest breakfast tables I ever saw was one that had a cover of plain blue denim, with a big square of white damask, hemstitched, but perfectly plain, laid across the center so as to show four corners of color and a white center. In the center stood a glass rose bowl that was kept filled with fresh ferns. The dishes were white and blue Meissen.

Another, where the family circumstances were such that they might be as lavish as they chose in fine linen, was kept always laid in white, both in dishes and in china, save for the touch of gold on the breakfast set and the tiny pink and blue flowers powdered over the Dresden china oatmeal set, that saved the table from being a monotone

in white and gold.

Everybody can't have monotones in white Everybody can't have monotones in white and gold even, but anybody can have daintiness and ireshness and a color study that will make a dyspeptic hungry. Quite as pretty as the white and gold breakfast table was one in which the cloth was of heavy unbleached damask, in the ivory tone that is really more gratifying to the artistic eye than white. The dishes were of cheap stoneware, the most pretentious piece of which had not cost more than 60 cents. But the groundwork was of the same ivory color were not of out glass, but they were always glistening and there was always a dish of fruit that was a composition it itself

HELEN WATTERSON. CURING MERVOUS HEADACHE Het Water on Face and Head and a Good

Rest Afterward. [WRITTEN FOR THE DISPATCH.

It has been a bard day, and the tired lines in your face show it. The muscles of basis of our plum pudding, is the the face have lost their firmness, and the droop wearily. You look ten years older than you know you are, and you feel sadder than you know you have a right to be. Worse than all, a sharp pain shoots from the left temple over the forehead and down the left side of the face. You know that means a nervous headache and a night of

agony unless something is done quickly.

Try this: Slip off your bodice and bare your neck. Twist your hair into a loose knot on the top of your head. Then take a sponge and a basin of hot water—just as hot as you can bear it. Pass the hot, wet sponge slowly and stendily over the face and forehead for eight or ten minutes, keeping the sponge as hot as it can be borne. By that time your face will look and feel as if it were parboiled. But don't worry. Then bathe the back of the neck as you have done the face, carrying the sponge each time well up the back of the head. Keep this up for the same length of time; then, without looking at yourself in the glass, because that would be sure to disquiet you, dry your face and neck softly and go and lie down flat on your back. meat. Plum pudding like this should be made the week before use and grows better with age. But the aim of all this cookery talk is not to persuade you of the benefits of unbolted flour.

S. D.

MAKING GOOD COFFEE.

MAKING GOOD COFFEE.

MAKING GOOD COFFEE. have regained their tone; the wrinkles have disappeared. You look like your younger sister. Best of all, the darting pain in the head and the pessimism of the soul have

gone, too. MOTHER M. D. FOUR-IN-HAND TIES

A Plan by Which Six Girls Can Make Six of Their Friends Happy.

TWEITTEN POR THE DISPATCH. A man's tour-in-hand tie, for ordinary wear, costs from \$1 to \$2, if it is of good quality. And no man ought to be indulged in wearing a tie of anything else than good quality. Because the necktie forms a focal point in men's dress, and, if that be cheap, the whole effect is cheapened, no matter how costly the rest of the clothing may be. A four-in-hand, then, of good quality costs something over a dollar. A yard of faille Francaise like that from which the tie is made costs \$2 50. The strip of silk in the tie is four inches wide, unmade, and a vard and a quarter long. Six of these strips can be cut from that length of silk. Allow another dollar for the light silk or satin lining and the bit of wadding that interlines it. There you have six four-in-hands for about the price of three.

As to the making, that is the simplest

possible thing. Get your husband or brother or father to give you and old tie that he has liked, but which is past wearing. Rip it apart so as to see exactly how it is made, and then use the pieces for a pattern. Make the new ones exactly like the old one.

"But think of six ties all exactly alike!" says some girl who reads this.

I know six girls each of whom bought one which allow the choicer blending of flavors, and save the stomach much of the grinding which reduces food to the pulp in which it enters the blood.

What gives mince pie its ill repute as the What gives mince pie its ill repute as the cotton, cotton flannel or flannel bag for his A DRESS FOR A RAINY DAY.

Delightful Liberty in Designing One-Fash ion Has No Law to Observe Here-Utility, Comfort and Beauty the Object to Be Accomplished-Some Hints. (WRITTEN FOR THE DISPATCH.)



have any. Because our dress in a rain storm is not brought into competition with fash ion; all we need to consider in making it is protection and beauty. Here is delightful

Choose material that water will not injure, and design for yourself a dress which is becoming. And let the elements shame you from putting any falsities into it. It keeper knows that breakfast is the must have purpose and honesty if it will be in harmony with nature; and these qualities are necessary also, if it is to have

Woman's attitude in a storm is mostly antagonistic. She is the only discord in ily to do justice to, not only because the sition she should not relish. And it is all mass of people do not wake up with a consuming appetite of us should look as miserable as fish out of in the morning, and le itself, from the in-is hard to make at-

Plenty of Nice Materials. Whatever water will injure is out of taste in the rain. This is clear, and it is the proposition on which our dress must be built up. Waterproof materials offered by the shops are English cheviot or storm serge, English waterproofing and proposition English waterproofing and cravenette, which is waterproof cloth finished by a special process. These cloths are in light weights for gowns, and in heavy weights

for cape ulsters. How shall we make the storm dress?
First impulse replies—with a skirt up to
the boot topa. But every woman who
stops to consider will reflect that her under petticoat, though up to that height, does not escape mud. No dress that the ordinary woman will wear can be made so short as to escape wetting from the heels. The idea of making it so may, therefore, as well be given up, and effort be confined to making it easily cleanable. It should escape the ground, of course, by some space, but however short it is it will have to b

The skirt should be without lining, simply hemmed, and it may have a rubber facing in the back. For the under petticoat pongee is a good substitute for silk, as it washes well. It may be had in various colors. No ruffle should be on this petticoat. The Waist Should Be Loase.

The waist should be charming in design.

Why not discard the ugly-fitted basque?

Something more simple is in tone with the time, and is unconsciously attained when one m rovises one's dress for a rain. It requires more movement of the muscles to fruit in the world. One might go marches on as light rations as Casar's army in Gaul if the three handfuls a day were nuts and dried grapes instead of raw wheat. I doubt the famed legions hadn't more cereal tood in a country of olives and vineyards. Blend in a country of olives and vineyards. Blend the three, the cereal, the oil, the raisin and the decenter of the table and now stored in the center of the table and held flowers. The carafes and tumblers and held flowers. The carafes and tumblers and held flowers. The carafes and tumblers and held flowers. of waterproof cloth, of gray plaided with hair lines of brown. The skirt is of the waterproof. The walst is a silk shirt of gray, gathered very full on the shoulders

and round the neck, and gathered into a band at the bottom, where it falls slightly over the pointed belt, which is of brown un-dressed leather, or of brown ribbon fastened with a clasp of oxidized silver set with cairngorms. Straps of the gray silk are titched down each shoulder to cover and stitched down each shoulder to cover and hold the gathers. The neglige collar turns over and is faced with brown silk. The cuffs, also, turn over with a facing of brown, and a bias silk tie of brown completes the waist.

There Should Be a Bag. In the absence of a pocket there should be a bag. It should be of gray silk, made by sewing two pieces together on three sides, and running two drawing strings into the fourth side. The strings may be of the ornamental color; that is to say, of brown, but the bag must not be of brown. Bags are not ornaments.

are not ornaments.

The coat is an Empire jacket of the waterproof. A plastron of darker, plain gray
forms the front, and the coat is fastened at
one of its sides. The fronts below the belt
are lined with the dark gray and turned
hack en revers. The jaunty short cape is
sewed in fron into the sides of the plastron. It is lined a it a the dark gray. The whole is piped with a brown cord. The belt is of the dark gray.

The case ulster is the popular rainy weather. It is a good garment, and admira of ordinary morning wear, but it is question ble whether a long coat is an



Equipped for the Storm.

advantage in the rain. It gives two skirts to hold up instead of one. This is a heterodox view of the matter, but I commend it to reflection. The long coat unquestionably saves a wetting to the upper part of the skirt, but it is not pure rain water that will hurt a woolen dress; it is the mixture nder foot that offends. The rubber mackintosh is not to be commended. For the Hend, Hands and Feet,

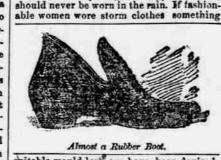
The hat is of soft felt in an English walk-The hat is of sort left in seconding; or a ing shape, if this form is becoming; or a low, round crowned, broad sailor; or a low, round crowned, broad brimmed soft felt, sewed up into a becom-ing form. I should suggest one of the lating form. I should suggest one of the lat-ter sort, of gray, with a gray satin ribbon baudeau, and three large lovely satin ro-settes; a gray and a brown one at the back, and a brown one in the front. Or the brown may be replaced by a color.

For the feet there is a new rubber called

the "Juliette," that comes up well over the heater.

instep and back, and is slashed at the sides. If over these you fasten mackintosh, cloth or Jersey leggings, the lower limbs will be perfectly protected. The first two reach to

he knee, and are buttoned all the way up; like a stocking, being buttoned only along Kid gloves are ruined by water and, if there were anything to supplant them, should never be worn in the rain. If fashion-



suitable would long ago have been devised. The dogskin glove is the only thing offered at present. It is not handsome, but it will bear wetting.

The umbrella should have a natural wood

handle, with a crook, but if you must have something rich the Dresden china handle is new, and expensive, and beautiful. The design most seen is a ball, colored to match the silk, for colored umbrellas are in vogue, with a space of white left, like a miniature, in which exquisite Boucher figures are painted in color. You can also have a gold handle, if you want, but silver is passe.

ADA BACHE-CONE.

THE CURIOUS MALE MIND.

ess Women S metimes Have it to Thank for Mistakes Corrected.

[WRITTEN FOR THE DISPATCH. Business Woman (the capital letters express the state of her mind as to that term) often takes letters and packages to the general postoffice to be weighed. As often as she has done this she has been impressed anew with the weak and trivial curiosity of the male mind, for every time she handed in something to be weighed the busy men in charge stopped to turn it over and read the address

"It certainly beats anything," said the



Women Make so Many Mistakes A few days ago she repeated this experience—up to a certain point. The varia-tion began when the examining magnate said cheerfully: "Be a good idea, wouldn't it, for you to put on here the State these here papers is goin to? Yes, certainly, I'll write it for you. Guess I've saved 500 bundles from being lost in the last three weeks, lookin' to see if they was directed all right. I don't bother about the men don't care so much about their bundles, and then they've got more head for looking to such things; but I always look at the ladies' bundles. Ten cents." And the crushed business woman, her mouth effectually shut, walked away with

what sad dignity she could master.
HELEN WATTERSON.

MARK TWAIN'S BROTHER. He Is So Absentminded He Ate Yeast Thinking It Was Salad

Mark Twain has a brother at Keckuk, Iowa, who is absentminded enough for Mark to "put in a book." It is related in that town that he drank violet ink for blackberry cordial, and then took an allopathic dose of ammonia instead of his cough

had gone to a Sunday school pienic. The maid and Mrs. Clemens both being gone for the day, Mrs. Clemens instructed her husband that he would find his lunch nicely prepared in the refrigerator. Upon her return home she inquired of Mr. Clem-ens as to his bacholorhood, and how he had enjoyed his lunch.
"Well," said Mr. Olemens, "I didn't
think the salad you spoke of was especially
good, but I ate it."

Upon investigation Mrs. Clemens discovered that he had "eaten it," indeed; that is, the yeast put to raise for the next day's baking, while the salad proper remained untouched.

HYPNOTIZED BY A SNAKE It Was Ten Feet Long and Was an Albino Reptile.

Oil City Derrick.] A remarkable snake story was told by resident of Charion county yesterday, and but for the unimpeachable character of the narrator would sound like a "snake story." He stated that a farmer who lived near Clarion, while in a field, was attacked by a snake fully ten teet in length. The reptile coiled itself around the farmer's waist and glared fixedly in his face, evidently trying to charm him. Shaking off the dizzy feeling caused by the snake's hypnotic gaze, the farmer cut it to pieces with the scythe, and then, exhausted with fright and overexertion, sank to the ground.

The head of the snake, with a portion of the body, lay near him, and the peculiar

color caused him to pick it up, and he found it was an albino black snake. The peculiar formation of the snake's eyes caused him to examine them closely, and he could hardly elieve the evidence of his senses when he discovered a perfect reproduction of his face photographed in the center of the eye. He brought the snake to town, where it was photographed and preserved in alcohol. The negative taken by the photographer shows the snake's eye perfectly with the farmer's face showing as clearly as if also taken with a camera.

Electric Heating of Cars. The recent cold wave has been taken ad vantage of by the inventors of a new system of electric heating of cars for a test of their

method. The system is found to work excellently, heating the cars to a comfortable temperature and distributing the warmth evenly and impartially. The only diffi-culty is the question of cost. The ordinary coal stove represents an initial outlay of only about \$10, while the new system of electric heating necessitates an expenditure of \$60 per car, and the running expenses are mewhat greater than those of the stove

INSIDE AN OLD BOOK.

dvice Given Women a Century and a Half Ago-The Rule for Wives Is the Effacement of Sch-A Sisvery Like That of Japan. [WEITTEN FOR THE DISPATCH.1

Before me lies a sober, sightly volume, a nall quarto heavily bound in gilded calf, with the title, "The Whole Duty of a Woman; or, An Infallable Guide to the Fair Sex, Containing Rules, Directions and Observations for Their Conduct and Behavior Through All Ages and Circumstances in Life, as Virgins, Wives and Widows." Perhaps this book is what some of us have

been looking for and rejoice to find, though ate. As life is short, let us hasten to learn the whole duty of a woman, as held in 1737, the date of this cherished relic. The good advice of the first ten chapters I cannot spare, for I need it all myself. In sooth, it is a sweet and searching monitor in its chapters "Of Modesty," "Of Meekness," "Of Compassion" and "Of Affability." The manner of behavior toward men has some plain spoken advices, to use a phrase in keeping, as when it bids women have "no ill-bred affected shyness nor a roughness unsuitable to their sex and unnecessary to their virtue, but looks that forbid without rudeness and oblige without invitation, or, leaving room for the saucy inferences men's vanity suggests to them upon the least en-

Always Appearing Pleasant, Plain enough is the encomium on another character of the good-humored woman who thinks she must always be in a laugh or a broad smile because good humor is an obliging quality. This necessity of appearing at all times to be so pleased is a grievous mistake, since in a handsome woman that invitation is unnecessary, and in one who is not so ridiculous "Conquest" was as a side of the state of th not, so ridiculous. "Conquest," we are told, "is so tempting a thing that it often makes women mistake men's submissions, which with all their fair appearances have which with all their lair appearances have generally less' respect than art in them. Women should remember that men who say extremely fine things many times say them most for their own sakes, and that the vain gallant is often as well pleased with his own compliments as he could be with the kind-

est answer. Most shrewd and experienced monitor, Polonius to his daughter! No woman's hand ever revealed this fine-edged truth. What woman's mind was ever free from what woman's mind was ever free from webs of vanity enough to admit this, when men said courtly compliments to her? Small wonder that the author's name was wight, held, since he had in mind to speak such cutting truths. One advice "to conclude this head is, that women should every seven make some alteration in the seven make some seven make seven make seven make seven men said courtly compliments to her? Small wonder that the author's name was wight, and the seven make seven men seve vears make some alteration in them toward the graver side, not like the girls of 50, resolved to be always young, whatever Time with his iron teeth determined to the con-

Appearing Young When Old, Unnatural things carry a deformity in them never to be disgulsed; the liveliness of youth in a riper age looks like a new patch upon an old gown; so that a gay matron, a cheerful old fool may be reasonably put in the list of the tamer kind of monsters. Such an old butterfly is of all creatures the most ridiculous and the soonest found out. Mark well the distinction. It is unnatural liveliness carries the deformity, the effort to be sprightly when one feels least like it. There is a strong vitality which keeps its green far into November, which looks well and elastic because it at his years. Such perennial freshness is a-hopeful omen for the race, a possibility which we may all share with good treat-

But there is no comment necessary for the next passage, which is pithy enough to fix itself in minds which need it. "The advantages of being reserved are too many to set down; we will only say that it is a guard to a good woman and a disguise to an ill. It is one of so much use to both that those ought to use it as an artifice who re-

fuse to practice it as a virtue." Enslaving Advice to Women.

This is the very gold of worldly wisdom, coinage for which one would not self one's soul; no, nor stoop to ever so slight evasion or deceit. But the mere keeping still, refraining from idle criticism or jest upon another, how safe, how wise it is, and how well the world inclines to reward such for bearance. A same person cannot tolerate the smeary touch of the professionally ami-able person who says agreeable things that leave you with a sensation of being han-dled with honey daubed fingers. But the medicine; but his latest absentminded ad-venture occurred last summer when his wife feeling simply omits to be spiteful, how comfortable is an hour of his society.

There is curious lore between these pages, lessons in the deeper cares of a woman's life, "Of Behavior to a Drunkard," and a Husband's Relatives," the model every-where being patient Grizel, and an efface-ment of self, which has made many a husband adore his ill-used wife and compelled the affection of contemptuous relati

"Behavior to a Jealous Husband," and "To law and sent a good many more Grizeldas blessed with every virtue fading into a sup-pressed grave. It is but one degree removed from the Japanese servitude of a wife to her husband and his family. It was, perhaps, the only practice in a day when women could not call their souls their own. It is very sensible to manage a cho-leric or covetous or sullen man by studying his humors if there is no escape from them, but what misery can there be for a free and open mind to like living with people who have to be managed, esfoled and studied, whom the least inattention when one is taken up with business will estrange or ir-

Husbands Who Require Managing. One must know the comfort of growing up with sincere, faithful, steadfast souls to know the supreme contempt evoked by natures which require managing. Patient Grizel learns to manage, to sit serene, un-Grizel learns to manage, to sit serene, unhearing, while the gusty temper blows off
or the egotism or brutishness rules, and
coaxes the offender into decency again,
never betraying her nausea at its contact,
all the while she wishes herself at the
farther side of the moon, and the pitiful
soul which mars her life dropped over the
edge of nothing, where it belongs.

This is bread to the sack, for truth compels the fact that the whole duty of woman
comprises one part of moralizing to three of

comprises one part of moralizing to three of high-class cookery, with a dash of cosmetics. Food was cheap and abundant in those days. It is not surprising that the mothers of families in old pictures had frames like feather bags, red faces and pendulous jaws, or that blood letting was a principal part of medicine. The care of such rich and varied cookery and providing, together with the interesting families of 10 and 13 children habitual, must have destroyed every vestige of complexion and figure. Poor Mrs. Mitford's letters, recitals of weekly dinner parties the monstrous pines, the duckling parties, the monstrous pines, the duckling and salmon, the turbot and lamp at each, reflect the gentility of the day which fell into apoplexies and gout and wore pulpy noses and pimply cheeks as sequels of such

feasts.
The Old-Fashloned Beverages.

No wonder their cosmette art ran to cooling medicines and lotions of elderflower and ing medicines and lotions of elderflower and plantain, house leek and mallow. These things were comforting for the inflammatory disorders prevalent from overesting, and ere just as good now in cases where generations of high living without hydiene have handed down the inflammatory disposition. A fine old ancestral eruption of this kind is the hardest thing to cure, short of leprosy

cancer, and yet it is curable by simple means patiently applied.

The fruity beverages of old fashion, doubt-less, had a beneficial effect in counteracting less, had a beneficial effect in counteracting the gross feeding of other days. The juice of fruits fermented to tartness, little good as it might do the present nervous, underferace, was a saving stimulus to people whe fed upon roast beef, chickens and cauliflowers, rabbit pie, venison, scallops and beans with bacon for a single course of a July dinner, as given in this book. Their royal cider, mead, visney, apricot cider and mum served the purpose of our bitters and tonics. There is a hint for orchardists in the old recipe for cyderkin or water cider:

After paring half a bushel of apples, core the old recipe for cyderkin or water cider:

After paring half a bushel of apples, core
them and boil them in a barrel of water till
a third part of it is consumed, strain it and
put the liquor into a bushel or more of
ground or mashed apples, unbodied; let
them stand 24 hours, press out the liquor
and put into casks to ferment and keep till
fine. Such cider kept without fermentation,
as it will keep a long time by scalding the
finally pressed luice, will be found excellent for clearing the blood and skin, and
keeping the health in good condition over
winter. The brilliant eyes, the sound white
fiesh of the apple caters and drinkers is
noted wherever orchards abound.

What Exhibarated Our Fathers.

What Exhilarated Our Fathers. We read of ancient Mum, chanted in songs of Herrick and Ben Jonson, and a hearty old liquor it must have been, worth-all that was said or sung in its praise. I seems to have been a highly flavored spring bitter or blood purifier on a huge scale of a sort which would hardly injure the health of the present generation if they drank it liberally. A barrel of spring water boiled a third away and fully sterilized by the process, was brewed with seven bushels of wheat malt, a bushel of oatmeal and one of

ground beans.

When it began to work in a hogshead not too full there was added of the inner rind of fir, tops of fir and birch, blessed thistle, burnet, betony, marjoram, pennyroyal, wild thyme, elderflowers and barberries by the handful and the pound. When the liquor worked a dozen new laid eggs, unbroken, were added and the hogshead left for two years. This was the original way for two years. This was the original way of making in the Duchy of Brunswick. English brewers used cardamoms, ginger and sassafras, the rinds of walnuts, madder and elecampane or antiscorbutic plants.

This was truly a noble liquor, and it is possible that such strong drink might ban-ish whisky soorer than conventions and

Some Questions and Answers. Among my questions and answers for this week are the following from Pittsburg: Mas. G. B.—I have forgotton the directions for taking charcoal and taraxacum for the complexion. My skin is red with blotches and pimples caused by internal inflammation; my daughter's is yellow and tawny. Here I am at 45, with neither beauty, brains nor health, and, oh, so weary of the struggle.

nor health, and, oh, so weary of the struggle.

Answer—Take one teaspoonful of powdered charceal thoroughly mixed in water or syrup the first thing in the morning and last thinx at night. After meals take one teaspoonful to one dessertspoonful of the extract of taraxacum, keeping the feet warm and dry, and being careful not to take cold. Every fourth week omit the taraxacum. After six weeks or two months, take the charcoal only in the morning, and when the skin is clear omit the extract by degrees. Forty-five is too soon to grieve over want of brains and health. That is the term of infancy, for three fourths of human beings, and it is not at all too late to improve for a serene and happy age, more delightful than any rose and romance of youth. Remember that one day you may be as far ahead of those you envy, in all attainments, as they seem ahead of you now. Cultivate what minor talent you have, if it is only of keeping a tidy house and giving a neighbor cheerful, kindly greeting, and it will lead to more inevitably.

Miss. H. A. L.—The toolet mask of cotton neighbor cheerful, kindly greeting, and it will lead to more inevitably.

Miss H. A. L.—The toilet mask of cotton flannel has no poisonous medication, the price forbidding any such idea. It is out of the question, and has been for the year past, to give private answers to correspondents.

J. H.—You say that beefgall diluted with warm water is good for whitening the skin.

warm water is good for whitening the skin. Kindly tell me if it is the oxgail you pur-chase from butchers or do you buy it from ber, which looks well and elastic because it is well, and the spring is not and perhaps never will be out of its veins. As well quarrel with a climate for its late autumn as with women whose well ordered lives have left them the clear eyes and unfaded cheeks, the spirits and the wit of their prime, far part 50. As well censure Dr. Holmes for his jaunty step and alert look as he goes down the sunny side of School street because most men are bent and grim the refined gall forming above a thick yel-low sediment. One teaspoonful of this to a pint of hot water should be strong enough to use on the skin. Shirkley Dark.

THREE DOLLARS FOR FIFTY CENNTA How Deft Fingers Can Make a Candle Shade Fit for a Queen.

WRITTEN FOR THE DISPATCH. 1 Take one of the wire frames which are to be found around houses everywhere because the paper shades are always catching fire and leaving the bare frames useless, but for some such suggestion as this. Take a bit of ribbon just big enough to go around the wire circle at the top of the frame and



When the Shade Is Done. some long petals, rounded below with a case knife, crimp a few folds in them, and then holding them in place pass a warm iron lightly over them to make them permanent. Crimp each petal as much as you choose—the more it is crimped the better it will be. Now you are ready to sew the first row of petals on the ribbon.

Make the second row shorter, the third shorter yet, and the last row no longer than

If you intend to finally give your little shorter yet, and the last row no longer than a real rose leaf. Then sew a row to stand up around the edge, and after the shaggy silken dropping shade is fastened about the wire circle, tie a ribbon with bow and ends about the center. If you do all this with taste and discretion, you will find that you have exactly such a candle shade as would have exactly such a candle shade as would need to findly give your little daughter the benefit of a remarkable instructor in music, let her take her first lesson, let her learn her "fingering" from him, It is wronging a child to plan any portion of her education in a way which will oblige him, later, to spend some time and effort in unlearning that which you have caused to cost you \$3 in any shop, at a cost of less | be taught him. than 50 cents.

KEEPING BABY WARM

The Chick Under the Old Hen's Feathers Is a Mother's Model.

HOW A BATH SHOULD BE GIVEN.

NotDanger of Giving Too Much Fresh Air if Properly Protected.

TRAINING THE SIX-YEAR-OLD CHILD



Astors and one in the Vanderbilt family and the young doctor has one, and the Empress of somewhere or other. and therfolks in the next house. The baby baskets are different-wery-but the babies are the same, and want precisely the same kind of care. For all things to take the bloom off happiness and comfort, the worst

is a sick baby. It isn't always practicable to cure one, and it is a great deal easier to keep it will, provided you start fair from the beginning. My first lesson, when Peter Smallfry was the mature age of 3-weeks, was given by a kindly neighbor who was looking on with hungry eyes, at the sight of seeing that

"I lost my baby by his taking cold from the crack in the door when he had his

bath." The lesson was taken to heart. Peter Smallfry had plenty of air, exercise and change, but I don't remember his ever having snuffled or so much as sneezing half a dozen times in his first three years.

Giving a Youngster His Bath. When he took his daily bath, the room was warm, thoroughly warm, the water was warm as his tender skin, or a little warmer, and every article, towels, flannels and frocks hung close to the stove to heat through. The child never cried or shrank from his bath; one warm soft towel was folded round him to lift him out of the water, he was laid on to life him out of the water, he was laid on a warm folded sheet and towel laid across my lap, and another large and warm was laid right over him as the parily wet one was slipped off. The clothes all went on warm as a hen's breast feathers. They were not held out at arms length to the fire as wanted and half cooled in drawing them back. They hung as near the heater as they could without scorphing. the heater as they could without scorching for ten minutes, and it must have been a luxury for that clean baby to get into its

fresh, soft, warm garments again. He seemed to feel so for he was deliciously good-humored and lively after dressing. When he went out all his wrappings were warm, and a warm soapstone or other heater was placed in the carriage under the rug he lay on. His small paws were all mittened, his coat was furred. Indoors a wadded quilt to play on and frequent warmings and rocking in his mother's arms

kept him summery warm. The Result of the Treatment.

He throve, he grew, there never was a more-charming baby, or one who had fewer of the-disabilities which cripple happiness. It was some care to look after his comfort but it was worlds less than caring for a sick baby through one week's illness. You need not be afraid of giving the little thing plenty of fresh air to breathe, by ventilation or taking it out in good weather, but it must be kept so warm that its blood never chills, never be placed in the line be-tween two doors or windows, even if closed, or held many minutes near a window or far feel cold in air positively confortable to us, and the air next a window is always 10° to 20° colder than that near the source of

heat. A baby needs to be kept as warm as if brooded under a hen's feathers. That is the only comparison that comes near the To turn another phase of youthful life better results are got in most of the physical accomplishments if they are begun young. If a child is to be taught to dance, the age of 6 is not too early; then there is complete elasticity, perfect freedom and play of the joints, perfect lightness and suppleness of the whole bony framework.

Flexibility of Vocal Organs. At 6 is not too early to begin the pro nunciation of foreign languages; then all the organs of speech are flexible, and at this age the child is not afraid to attack any-thing, but likes to copy, to imitate, to reproduce what he sees and hears. children who are out of doors with birds, fowl and animals will give you all their cries and tones; they have much the same ienjoyment in uttering foreign words, and take delight in calling the common things about them by their foreign names. At no distant day oral teaching in the languages will become a part of primary school work. At 6 it is none too early to begin the marching drills of school military exercises. If parents knew the value, morally, of these exercises, they would wish them to be made a part of regular school work. The child, much more than the lad, is sen-

worth while for even a very young child to learn to "keep step;" it means, as does dancing, three very great things: obedience, order and harmony with others. The Importance of Starting Right, Place your children at the outset in the kind of school where they are to remain not in the public school for a while at firs if you mean to educate them in a private ings, as many parents plan to do, and vice

sitive and responsive to rhythm. It is

If you intend to finally give your little

FLLA FARMAN PLATE.

TACK IT ON THE WALL.

Get the best not the cheapest. Confine your purchases to such goods as your experience and judgment tell you are of the finest quality. No merchant can build up a profitable business by selling inferior goods. When undesirable goods accumulate the wheels of business are clogged. Sell the most reliable articles at reasonable prices. Serve your customers with Dr. Price's Delicious Flavoring Extracts as they never fail to please. In a million homes for more than a quarter of a century they have given satisfaction.