heavy material, of velvet, cloth or cordurov. The last is now a fashionable fabric. Alba-

The jacket should be dark in color, and

the blouse considerably lighter. These may be worn with any shirt, but a shirt like the

jacket completes an elegant costume. A good combination would be a blouse of

For a Beautiful Blouse.

blurred, like an artist's palette when the

To make the blouse have four yards, if

of India silk. Take one width for each front, and one width for the back. Shirr

the fullness into the neck, and trim it to fit yoke lining. Gather at the bottom with a band. There is no lining except round the shoulders and armholes. The sleeves require each one width of the silk. Fold the sides together and trim them off to make

the sleeves a little narrower toward the bot-tom; shape the wide end to make it conform to the armhole, letting the seam be on the inside of the arm. Gather into the armhole,

and fit bottom into a loose band, the width of the neck band. The under-arm seams

slant outward a little as they go down.

Among new French flannels for morning

wear are wide stripes in two or more colors, and plain tints having silk polka dots of contrasting tint. The last cost \$1 a yard, and are more snitable for baby blankets than for adult wear. Striped flannels it is not easy to make up so as to avoid monotony

and get any beauty of result. It can best be done by plaiting so as to vary the widths

Putting Character Into Flannel.

Thus, a fiannel striped with pink, black and gray, which seems at first blush hopeless, may be made to assume some character, as follows: Lay plaits so as to make a wide space of black down the middle of the back. In the same way make a space of black down each side of the front, letting these black spaces run to the shoulders, not into the same. Between the black spaces of the

the neck. Between the black spaces of the front lay plaits to make a solid space of pink. Across the back, between the arm-holes, and also across the bust, stitch two or more straps of black. Stitch another black

strap round the neck to support the plaited

ruffle that matches and carries the broad spaces of color upwards. Make the belt of black. Line the half-flowing sleeves and

the neck ruffle with plain gray to match the

gray stripe. The same finnel might be made also with the back simply gathered

neath and tied across the inner front.

Pinked ruffles are the popular ornament

for gowns of plain fianne. Sometimes the ruffles are of taffeta silk. The notches are

deep jagged teeth and the ruffle is very full, so that it stands out in straight, assertive

The Turkish robes of colored and gold

embroidery make handsome house gowns for women to whom such a dress is becom-

ing. The prices range from \$22 upward.

They are cut in one piece, the sleeve and shoulder being in one straight folded line,

but they are shaped under the arm. They are slashed at the sides, and fall open in

front, and require an inside gown, which should be of a deep vivid color, such as

sashes range from \$7 upward. A Turkish embroidered sleeveless jacket, with a Turk-ish sash of many colored bars, over a simple

gown, makes a charming morning neglige. The sash is put round the waist twice and

WE carry large force of expert furniture packers, and furnish estimates on packing, storing and shipping of household goods.

HAUGH & KEENAN, 33 Water street.

tied in a knot in front.

greenish blue or genuine Turkey red, sash may be worn with it, or not. Turk

TABLE, THE BOUDOIR, HOME DECORATIONS

The Women of the North Have Not Learned to Recognize Its Possibilities as a Food.

MUFFINS MADE FROM HOMINY.

Sponge Corn Cake That Requires Judgment and Experience in the Use of Eoda and Sour Milk.

HOW THE ITALIAN WOMEN COOK.

Artistic and Musical Calls to Make the Dinner Announcement Pleasanter.



families, outside the Southern States, habitually use cornmeal? Yet not one who has seen and tasted the many delicious dishes that can be made out of cornmeal will ever sneer at it again. Besides the meal (or flour of corn) there

are several varieties of hominy, coarse or fine, that serve admirably for vegetables or side dishes. The fine bominy can be made into a croquette to tempt an anchorite. We have often had this hominy as a mush for breakinst, and then (letting a day intervene an unequalled cake-porridge for breakfast, to help people to forget, for we are artful cooks), by adding an egg to the revision of the mush, we have served hominy croquettes in elegance for dinner. There is always an air of elegance and the caterer about croquettes, somehow. Indeed, I know of no dish that makes so great a show on so small a capital except the Pilaff.

Recipe for Hominy Croquettes.

This is how we make hominy croquettes. The recipe will sound helplessly blind to the followers of the elastic cup and the unprincipled arithmetic of the egg, but try it a few times and you may find that judgment is like some varieties of weak eyes, and grows stronger by use. Here it is:

Take what is left of the morning dish o mush, add to it one or two eggs, according to the amount of hominy. Add a tenspoonful of cream to each egg (if you have no cream milk will do), and mix the egg and cream with the cold mush until you have the mush just thick enough to handle. Roll out dry bread or cracker crumbs with the ont dry bread or cracker crumbs with the rolling pin. Should you be a provident housekeeper you will have your glass jar of fine dry bread crumbs ready on your shelf. Have another egg beaten up, white and yolk together. Put this egg into a soup plate. Shape your hominy croquettes on the board; then put one into this soup plate and roll it over in the egg with the spoon. A very little practice will cnable you to do this quickly and easily. Roll the egg-painted croquette again in the crumbs, and fry in holling fat deep enough to cover. The croquettes should be rolled separately, but you can fry as many, together, as the frying quettes should be rolled separately, can fry as many, together, as the frying kettle or spider will hold without crowding.

If the mush has been well salted you will not need to add any salt to the croquette mixture, but in most cases a pinch of salt does not come amiss, and if you like them sweet, a tenspoonful of sugar to a large egg can be added. But to my own mind there is a wholesome, natural sweetness about hominy itself, which is spoiled by artificial sweetening; it reminds me of the fashion the bubies' faces.

A Novel Kind of Muffin. Very nice muffins, called Florida muffins,

in some cook books, are made out of hominy combined with a proportion of flour and combined with a proportion of flour and combined with a proportion of flour and combined with baking powder or eggs, and combined with baking powder or eggs, with a series of delicious deep tones gongs, with a series of delicious deep tones. and by using one-fourth or one-third hom-iny (cocked) instead of all flour you will have a delicious and "different" muffin.

A simple frying dish that can be made in

Dip the slices in sifted flour, then sautee them in a spider, with butter, or you can try them on a griddle. They must not be more than half an inch thick, because if thicker they may not be thoroughly cooked. There is a coarser kind of hominy, sometimes known as hulled corn. Cooked with milk in the double boiler, for an hour, or poked in a granite saucepan on the bare fast cereal, a dinner vegetable, or a modest sweet. It is excellent with butter and

Hominy Softened by Milk.

But the best kind of hominy mush that I know is made out of the fine hominy. And here is a recipe obtained from a noted en-tertainer, the wife of an army officer, herself a native of that city of great and good Soak (after careful washing) a cupful of

fine white hominy in a quart of milk all night. In the morning pour off this milk and boil the bominy in more milk for an our or longer. A pinch of salt is added. This nominy has an indescribable smoothness and ripeness and finish about it which I impute to the soaking all night in milk.

The most delicate and postic corn bread I have ever eaten is named sponge corn cake. I give the recipe from an admirable cook

One cup of wheat flour, yolks of two eggs, ne-half cup cornness, white of one egg ne-half teaspoonful sait, one tablespoonful f melted butter, one-half teaspoonful soda

This does not sound difficult, but in the whole round of breads raised quickly, I do not know of one other with such varied possibilities of failure. I have given these easy-looking directions of a well-known writer of cook books into the hands of six good cooks. There have appeared on our board six extraordinary compounds. Some were of a green and mainchitish semblance, some were course and tough, some had given up the struggle in despair and concluded

not to try to rise at all. The Sods and Sour Milk.

Of course, it was that uncertain sods and that more uncertain sour milk! There should be a scant half teaspoonful of soda and the milk should be sour, and not in that ambiguous stage known as "on the turn." Unless a cook understands her art well, I would warn her to beware of sour milk! Sour milk is like a fascinating and talented young man with bad habits; and soda is like the lovely young woman who marries him to reform him. Sometimes she does and great is the result thereo; but more times

A good cook will make marvels of lightness and smoothness and ethereal sweet-ness out of the chemistry of sour milk and Tuere is a peculiar tenderness and soda. There is a moist firmness about bread fine texture, a moist firmness about bread raised by sour milk and soda that is lacking where the milk is artificially soured by cream of tariar and then sweetened by soda. But nothing is more treacherous than sour milk, which does not keep the same temper stretched the strings, which were plano wires tuned to an octave. From the top har hung silken threads, to which were fast-bar hung silken threads. that one ball would strike but one string.

All this was fastened on the door and as some times the milk is not sour enough to need a half teaspoonful, then the title balls were too, Fit case. Dr. Kline's Great Revocation of the control of the co

man of the house tears open the green and unwholesome bread and talks uncomforta-bly of poison! For there is a deeply rooted belief in the masculine mind-from what occult sources arising I know not-that a green color implies arsenic and death. Some men go further and object to the taste of soda, or, as men invariably it, "saleratus.

They say it tastes like sewer gas. Only a Wise Woman Handles Them,

Undoubtedly they go too far, but since they have a foundation for their complaints, it is, on the whole, the part of a wise woman to respect them. She will not handle soda and sour milk until she can tell by tasting how much she should use. It is only fair to say of the sponge corn-cake that it can be made from sweet milk and cream of tartar and soda. It is better, I find, baked in a deep pan; then its tender virtues have full scope. And it should be baked enough. I find two teaspoonfuls of

baking powder a good and safe substitute for cream of tartar and soda.

There are other cornbreads that are far simpler. The famous hoecake of the South is not only one of the best of breads, but it is the very easiest to make. I take a cup of comment and put it in a granite dish. I scald it with boiling water, a little at a time. I put the dish on the stove as soon as there is enough water in it to keep the mush from burning. I pour in water until the mush is a stiff, but thoroughly wetted, mass. I add a half teaspoonful of salt to a cup of the meal. If you wish, you may add a piece of butter the size of an egg. I let this mush cook for five or ten minutes on the top of the stove. Then, having buttered ing a wast ado about introducing our corn to Europe, but do we recognize halfits value ourselves? How few families, outside the

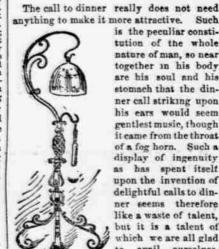
Corn Must Be Well Cooked. It is absolutely necessary to cook corn meal well, if one wants it to be palatable. The crust should be brown and crisp and the inside white and soft and there is noth- untroubled conscience. ing much better, if you have sweet butter white and fine corn meal that might pro to be eaten with cream.

I remember a savory kind of hoe-cake that deserved a better name—it was called "dog bread." To make it, calf's liver and bacon were cooked (the remuant from a breakfast dish will do as well as a supply cooked for the occasion) and cut it into small pieces and finally mixed with the hoe-cake mush, before it was turned into its pan. Then the cake was baked and it is amazing how good it always was! As any kind of meat can be used instead of liver and bacon, it will be seen that this is a most economical dish and deserves well of its country. Liver is cheap and so is bacon. The actual expense for a cake for a family of five, in a Western town, was as follows: Bacon 5c., liver 5c., meal 4c., butter (to grease pans) say 3c, total 17c. OCTAVE THANET.

THE CALL TO DINNER.

Designs of Pretty Women to Make a Pleasant Thing More Pleasant-Chimes and Gougs in Artistic Shapes-Bells Rung by Monkeys.

IWRITTEN FOR THE DISPATOR. The call to dinner really does not need



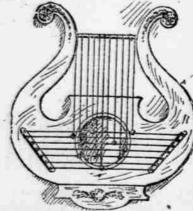
is the peculiar constitution of the whole nature of man, so near together in his body are his soul and his stomach that the dinner call striking upon his ears would seem gentlest music, though gentlest music, though induce our architects to join forces with it came from the throat them as they do here, where there is scarce of a fog horn. Such a dwelling, even those of the poorest, that display of ingenuity has not its-I hardly know what to call it, as has spent itself for it is neither range nor simply stoveupon the invention of delightful calls to dinner seems therefore like a waste of talent, but it is a talent of instead of made of soapstone, for the first one I saw was just about the size and width one I saw was just about the size and width but it is a talent of which we are all glad to avail ourselves.

Bronze Bell. When it comes, for chiming perfectly, and with ridiculous bronze monkeys climbing up and down be tween them, who doesn't feel certain that 13 is an unlucky number when he is told that it costs \$13? A simple frying dish that can be made in a hurry—when you have the mush—is to take stiff mush and cut small slices. This take stiff mush and cut small slices. This take stiff mush and cut small slices. This take stiff mush and cut small slices. The there are other bronze gongs, to be struck, like the first set, from the outside struck vour much into a deep square or rectangu-lar pan. Slices two by two inches and a horizontal row instead of suspended on the tails of obliging monkeys. But these sets have deep bowl-shaped bells of Japanese



A Call of Sweet Chimes. bronze, with figures of silver bronze decora-

The bronze bell or gong is a favorite dinner call at present; a single one suspended from a standard of wrought iron is one of the prettiest, and ornaments a corner in the middle hall in one of the best known literary homes in New York. Another gong that is really like the oldfashioned gong is a bronze plate suspended from a small pagoda of bamboo and delicate bronze, like the illustration given here. All these designs are Japanese, and are fast | the top and sails away up the chimney. doing away with the silver or brass bells of former days. The new dinner calls are much more artistic in design, much more musical in tone and give evidence of much greater that is even more original is a triangle hung the dining room. This triangle, when



Design of an Artist's Wife. struck with the metal rod that belongs to it. gives out one of the most musical peals in all the world, and the clever woman who Even more clever than this is the harpshaped zither which the wife of a

New York artist had made for the
door of her during room. It devised its domestic use declared she could

SMALL TALK FOR WOMEN.

and they struck the wires softly

method of announcement that is better—the quiet voice of the butler who stood in the

doorway for an instant, bowed respectfully and said, "Dinner is served, madam."

MAGIC OVEN IN ITALY.

America Might Adopt With Profit.

CORRESPONDENCE OF THE DISPATCH.

sions nor ruffled tempers. What it is used

with is not exactly a stove, though it an-

swers every purpose of one. Fancy baking and boiling while wearing

a gown in which it is quite suitable to make

your entree to reception room or salon, ap-

pearing before your guests, too, with clean

hands and serene uncrimsoned countenance.

Fancy a stove that has never known nor

needed blacking and that burns only a dol-

lar and a half's worth of fuel in a week, no

matter how extravagant your servant may

be! One, to which you may trust your most

delicate compounds, with light heart and

What the Italians Cook With,

There are many things our Italian sisters could copy most advantageously from our

own scientifically arranged systems of cook-

ing, but in solving the very important ques-

tion: "How shall we cook," that is "on what

and with what shall we cook," they are far

Using the Wonderful Magician.

in advance of us; so far that I wish I could

induce every woman out of Italy, to refuse

to use anything not the equal of the Italian

madres' cooking apparatus, for its synonym,

is healthfulness and comfort. Before this

is possible in the highest degree, however,

our housekeepers and housemakers must

built in a corner of the kitchen of every

one I saw was just about the size and width of one of the double tubs that are a part of

best advantage it is best to stand on a little

footstool or platform that is just as long as

A Description of the Stove.

Under the stove there is a semi-circular closet reaching up about half its height, and

closet reaching up about nail its height, and holding from one to three sacks (about four bushels) of carbon, for charcoal is "the" fuel used. On the top of the stoves there are one, two or three openings—little square, box-like grates, sinking perhaps four or five inches, and about eight inches square; under

the grates there are receptacles with doors, for ashes, and right in the center there is

a larger receptacle for heating dishes. Over the stove and about half-way up the wall, there is built a "canopy" shaped like the stove at the bottom, but gradually narrow-

ing to the top at the front and side until it is almost funnel-shaped where it joins the chimney, on the outside, while inside, and

just at the junction with the chimney, there

is an opening into the chimney, about the

you see why there is always a good draught

size of a very small stovepipe. Now can

without campers (which are too often literal exponents of their name), and why there is

neither smoke nor steam going out into the

For boiling, a few bits of cane are put in

the square or grate over which the kettle or

ful of charcoal is put over the canes, a light

is applied, and—if you are in a hurry, over the hole there is put a curious contrivance

very like a stovepipe, perhaps two feet high, with a funnel at the top; a contrivance

that is expressively known in Italian as "il diavolo," possibly because it starts the fire

in such a marvelously short time, for no sooner is it fairly on, than snap! goes the

carbon and a shower of sparks issues from

How the Stove Is Used.

the kettle is placed directly over the grate, and "il diavolo" is laid upon the shelf

above. If, however, something more deli-cate is to be concocted, a tripod about three

inches high is put over the grate, and the boiler is placed on that, so there is not even

a possibility of burning or scorching; then a circle of coals is put on the outside of the

stove about the boiler, which is tightly cov-ered. It takes from 20 to 30 minutes to

cook this way, and everything cooked is

For baking, the preliminary preparations are the same, but the dish holding the mixture is placed in an outer dish of block tin,

and over it is put that wonderful magician,

the forno di campagna, that looks very like a peck or a half-bushel measure, according to its size, made of sheet iron and inverted. There is an opening at one side, up which slips the handle of the baking tin or the sauce

pan, (whichever is used) and over which the pan, (whichever is used) and over which the "form" slips, settling firmly down on the stove. Under the dish that contains the material to be baked is the charcoal fire in

the grate; about it glowing coals are put and replenished before the glow dies out,

and on the top of the "forno" more glowing coals are placed and treated in the same

way. So, you see, that everywhere there is an equal diffusion of heat, and food thus cooked cannot be unhealthy as far as the process itself is concerned. I have seen

cooked all over.

If the articles to be boiled are vegetables,

the saucepan is to be placed; then a shovel-

our laundries. It was a trifle

Only that it was closed at the bottom, I

"apartment."

the stove is.

kitchen?

1/2 1/2

HELEN WATTERSON.

and yet enough to give out the most de-licious jangle of sweet tones. To be sure, the sound wasn't very loud, but such was the perfection of her household appoint-Point in Etiquette From Pittsburg-The Right Age to Go to College - Making ments that the sound of the bells was sure to be supplemented immediately by the one Little Folks Useful - Women's Ideas of Neckties.

[WRITTEN FOR THE DISPATCH.] American parents are proverbial for the indulgence of their children, and in many cases this indulgence is carried so far that the children eclipse their parents and bend all household ways to suit their childish caprices. In many homes children are One of the Secrets of the Excellence of waited upon too much and would be happier and better if they were trained to render Italian Dishes-The Women Can Work little services to their elders. A child's in Reception Costumes - Something natural activity and pride delight in duties and responsibilities that are not too burdensome, and there is no keener pleasure for ROME, Jan. 17 .- The other name for the a well trained boy or girl than the sense of "Magie Oven" is the forno di campagna. being trusted. This characteristic may be When it is used-that is, if it is used underdeveloped and these natural activities standingly-there are neither dust, dirt,gas, smoke, heavy cake, soggy potatoes, explo-

trained into helpful deeds. The mother takes endless steps and con stant care of each little one, and as soon as possible she should begin to require little services. It takes longer for little feet to toddle across the floor for the pencil than to go one's self, but so will it be with every attempt at training the unskilled hands and feet. It is easier for a mother to sew the seam, to darn the stocking or to make the bread than to guide the daughter's awkward fingers in the same work, but any sensible woman knows that a mother who fails to teach these things does both the child and herself injustice.

Things a Child Should Do. There are countless services that are within the capacity of even very young children. Picking up their playthings, pushing the chairs into their proper places, handing trifles to each other, carrying messages from one adult to another are some instances. Children can be taught always to put their clothes upon a chair and not to drop them on the floor; to hang up their coats and hats if low hooks are provided for them; to hang up the towel and wring out the wash cloths instead of leaving them in a damp heap. Where there are set bowls, children should not be allowed to leave dirty water standing, nor under any circumstances to leave soap soaking. A sock or box should be provided so that

the child can reach. With a little supervision a child of 5 should be able to take his own bath and pick out his own clean clothes. He can be taught to fix his clothing at night so that turned sleeves and twisted stockings need not make him late to breakfast. Girls at 6 and 7 years old can put away clean clothing when brought in its basket to the chamber when brought in its basket to the chamber floor. They can bring the baby's clothes to mamma, each child having the pleasant liberty of choice in bib and gown and petticoat. Both boys and girls can spread open their beds in the morning, even though it is quite a tug, and sheets and blankets get all awry. Soiled clothes can be put into their proper place by their owners. Then there are the match safes to be filled in each room, and the burnt match receptacles to be emptied. It takes but a few glances from sharp eves to see them.

Implants the Habit of Helpfulness. Then the little son can sweep the steps with his own small broom, and pick up the papers that continual advertising brings into the doorvard. He can pick up the chips and fill the woodbox or basket, and learn to lay the open fires. There are the inkstands to be filled, and the pencils to be daughter can water the plants, feed the bird and fill the vases and empty them, too, before the flowers have littered the table

with their dropping petals.

When she visits grandmamma or auntie what a good chance she has to learn how to cook some little dish with which to surprise

These few hints of loving duties and helpful ways serve to illustrate how girls and boys can be taught, little by little, to want to be helpful, to see for themselves things to do and ways to show their love by thoughtful attentions. They learn in this way to be orderly, industrious, considerate and to have some appreciation of the many steps taken to make them well and happy. Some children learn quickly without suggestions, but no mother ought to be discouraged if she has not only to ask but to remind a child many times of his duties. Plenty of praise and notice for the little deeds will help a weak memory, while gentle blame or carefully showing of what caused the failure will stimulate the pride and interest until that mighty power, the habit of helpfulness, has been thoroughly implanted and will go on growing naturally and easily. AGNES BAILEY ORMSBEE.

Necktles Women Generally Select. Many a man who will trust his wife with the disposition of half his kingdom, won't let her select a necktie for him. And with reason. A woman is altogether too likely to pick out what men call a "pretty necktie." It is wont to be of a delicate tint, pale gray or white with little flower sprigs in it-something ladylike and dainty, but comporting ill with the solidity and solemnity of masculine attire. Now a man hates a pretty necktic and when he wears one uncomplainingly, it is certain test of

If left to himself in the selection of ne ck ties misguided man proves himself not to be so misguided after all. He buys a necktie that his wife doesn't like until he puts it on, then she sees that its dull tone and conventional pattern suits the rest of his clothes and provides a touch of color that doesn't look missish. Women who aspire to stand high enough in their husband's confidence to be permitted to buy his neck-ties should bear in mind these general max-ims as to their selection offered by a man who takes his neckwear seriously but not foolishly, and who finds his wife's judgment

faulty in this one regard alone. Men Like the Four-in-Hands. A man of taste, says this wise man, cares, first of all, that his tie be one he can tie himself and not one that is made up; these are neither economical nor in good taste. Present fashion makes the long scarf known as the four-in-hand the most desirable for anything but evening wear. Next, he cares that the quality should be good. A man really does care more about the quality of his neckwear than his groping ignorance about it indicates. If it is satin he wants it heavy and soft and not showing a cotton back through the glossy face; if it is of silk he wants it also heavy and fine. A good black tie is either of satin or of fine gros grain silk, the heavy ribbed Faille Français and bengalines being used for ties in a single color. A black silk four-in-hand costs from \$1 to \$2: a black satin one a dollar more. Four-in-hands in single color cost \$1 and

wear well.

A figured necktie suits a man usually if the background is of a solid color, with a small conventional pattern in contrasting color. Most men have a special liking for dark blue four-in-hands, with tiny figures of dark red or brown, or blue. For some coult recommend were to the present of the color of th occult reason few men can be persuaded to try any of the dull bronzes and olive greens, and so few of them are found in the shops. The dull greys, with figures of lighter tone, or vice versa, men find suitable for occa-

dark ground. Set patterns are not dear to the average man's heart, except in the

white crepe ties worn in summer; a fine tracery, with here and there a decided dash, tracery, with here and there a decided dash, is what he feels safest in wearing.

For the wash neckties worn in summer these rules are reversed. There the daintiest colors prevail, and a man is likely to feel justified in availing himself of them in warm weather. The pale pink or dull blue or tuns with white stripes in four-in-hand shape, few men, except those past middle life, decline to wear, especially when the stuff is substantial, like the Bedford cords and figures.

and figures.

For evening wear but two styles are per-For evening wear but two styles are per-mitted to a man, either a narrow, white lawn tie—not a white satin one—or a nar-row black silk or satin one. From this there is no departure. No woman, there-fore, can offer a greater affront to the man she loves, if he be a man of taste, than to present him with a white satin evening tie, on the feminine ground that satin is nicer than lawn. HELEN WATTERSON. than lawn.

Shirley Dare on Etiquette. I have received the following interesting note from Pittsburg, the name alone being

When calling on two sisters and addressing the younger as Miss Brown in presence of the older one, is it proper, or called for, or polite, that the lady should call a gentle-man's attention to the fact that she wished man's attention to the fact that she wished to be addressed, Miss Pansy and not Miss Brown. Quite an argument was the result. We decided to take your opinion for granted and say no more. The gentleman is not at all intimate with the young Miss B. Miss Pansy Brown is 17 and the older 20, and the gentleman is 24 years of age. To the best of our knowledge the gentleman has never attempted to correct Miss Pansy Brown in similar circumstances. We agreed to acquaint you with the above circumstances in order that you may be able to give a correct opinion.

Here is a coil! A very nice young man who wants his manners irreproachable as the gloss of his high hat, makes the mistake of calling a younger sister Miss Brown in presence of the elder girl, who alone has a right to the dignity of the title, he gets nettled when corrected, and makes matters worse by holding an argument, and it is safe to judge a warm one, with the hostesses of the hour on the subject.

The Rights of Elder Sisters. Uutil a girl is long past 25 she wants all honor of her eldership, and the buds of the tamily likewise hardly care to be taken for their elders. If there is any point on which any one has an undoubted right to decide, it any one has an undoubted right to decide, it is upon his or her own name and style of address. To argue the point only emphasizes the error. The young man should have gracefully accepted Miss. Pansy's correction and made his mistake forgotten by being interesting on another subject.

A man who wishes to be a gentleman, with or without a capital G, does not hold accious arguments with yourse in society.

be filled in each room, and the burnt match receptacles to be emptied. It takes but a few glances from sharp eyes to see them, and a few steps from nimble feet to do the work, but such little things are a help to a work, but such little things are a help to a mistake in the form of address the first time it is made. "Miss Pansy" may be maken onite as respectfully as "Miss spoken quite as respectfully as "Miss Brown." and would save uncertainty as to which lady was spoken to. Very possibly Miss Pansy grew tired trying to determine whether Mr. Z's last remark was for her elder sister or herself, and reminded him that she had a distinguishing name of her

own. inkstands to be filled, and the pencils to be sharpened for both mamma and papa. These can be trusted to older children. Unsightly, scattered newspapers can be piled neatly, and how proud a child will feel when he can read and can sort the recent from the old papers. The half-grown daughter can water the piled neatly and how proud a child will feel when he can read and can sort the recent from the old papers. The half-grown daughter can water the piled neatly and how proud a child will feel when he can read and can sort the recent from the old papers. The half-grown daughter can water the please of the papers.

A Matter of Serious Annoyance.

A young man must expect to be set right undersuched discordant with their surroundings. Usually the breakfast room is in dark, rich, tones, and the light, raw tint brought into its midst is enough to shock the beholder's nervous system for the day.

The Dress Should Have Character. A Matter of Serious Annoyance.

It is presumed Miss Pansy ventured her correction with kindness and tact. Girls sometimes criticise men in a way meant to cut their feelings, and "take them down," a most unwomanly and ill-bred thing. A rrection may be right in itself and wrong in manner, which stamps the critic worse than the offender. A sensible person counts a correction a favor, however, no matter how ill-naturedly given, and is thankful to shed a fault, even at cost of a graze to his

Young Girls Going to College, A great many young girls, nowadays, get away to college too young. This is becoming more common as the academic course is more directly shaped toward preparation for college and that alone. A girl may possibly be very well qualified to enter college at 17, but that is no indication that she will not be better qualified at 18 or 19 and even 20. Nature as it seems to most girls, has advantages all its own. A girl's brain at 17 is not so strong as it will be at 20, neither has her body the poise of health that it will have later if she is careful. Moreover, her course of preparation has necessarily been continuous up to the time of her entrance in college, if she goes at 17 to 18, and there is no doubting that a rest of a year or two before the strain of the new life begins, is highly beneficial, both to body and brain. It gives the eager young intellect a chance to digest what it has already taken in a process that nothing but leisure and time will bring it; it gives her a chance to apply the knowledge she already has to the roblem; she finds about her, and to get new knowledge from the results.

Knows Her Own Mind at Twenty. Moreover, a girl at 20 knows what she can do better than a younger girl. And she usually knows pretty definitely what she means to do. In this way she is not likely to misdirect her energies at the outset. Anyone who has had any experience in teaching girls varying in age from 16 to 21 and over, must have noticed the greater strength and solidity of the more mature mind. The older girl may not get her lesson so rapidly or recite it so fluently as the younger one, but in nine cases out of ten she gets more out of it. Let a teacher ask a few questions just beyond the range of the lesson, but sug-gested by it, and she instantly sees that the older mind is the one that can follow her. This is not a matter of superiority or in-

feriority in brain, but simply a matter of maturity. The principal of Somerville Hall, Oxford, lays great stress on this sub-ject in receiving English girls into the University. Girls are admitted here at 17, but far better results are gained in the opinion of this thoughtful woman where the stu-dents are considerably older.

PEELING IN THE BONES. They Are Ramified With Delicate Nerves

Sensible to Every Injury.

Pearson's Weekly.] People usually imagine that their bones are of solid mineral construction, without any feeling in them. No one who has ever had a leg or an arm cut off is likely to indulge in such a mistaken notion. Comparatively speaking, little pain is felt when the flesh is being cut through, but when the bone

You see, as a matter of fact, there are blood-vessels and nerves inside the bones just as there are outside. Anyone who has purchased a beefsteak at the market knows about the marrow in the bone. It is the same with other animals than the bullock, including human beings. Through the mar-row run the nerves and blood-vessels, entering the bones from the flesh without by little holes, which you can see for yourself any time by examining a skeleton, or part of one. When the disease called rheumsdress.

Dark Colors for Business.

But for business wear they prefer solid, dark colors, or a small, irregular figure on a THE MORNING DRESS.

uld Be Dainty, Only if the Wearer a Bride or an Invalid-Character the Thing to Be Aimed at-Some Charming Designs. [WRITTEN FOR THE DISPATCH.1



adequate to It is to soft that it will lie in folds without labors and creasing. It is worn to show two colors, an ochre yellow on the surface and a deep flame red in the folds. Patterns in harmoni-ous colors are over it, indistinct, half duty, and it should be of material suitable to the homelier work that usually comes after breakfast, and on which the structure of the day's doings is built up. "Baby" blue trimmed with lace, and forms modeled on the lines of the ball gown are hardly suggestive of these things. Rather it should be of dark, rich, color harmonies, and forms borrowed from picturesque labor. It should not be of dark, dull, gloomy shades, but of cheerful hues, as if some de composed ray from the rising sun had been

caught and detained.



A Comfortable House Dress

woman tries to think of something charm ing for breakfast, she conjures up as her ideal a flimsy thing of pale tint, smothered with eider down or lace, reminiscent of the opera, which no one, unless a bride on her honeymoon trip, or an invalid, could wear with any propriety. And these single pale colors are crude in themselves, and

Materials may be fine and costly if one can afford to have them so, and such quality suits the surroundings; or they may be chesp and rough, but in either case the end sought should be not delicate weakness but beauty combined with character. Unfortunately it is easier to recommend artistic combinations of color than to find We must take what the manufac turers offer us, and make the best of them. But by studying a bit or oriental drapery or a rug, we can learn much; for color as the easterners mingle it is just what we

want in our morning gown. There is one commendable thing in the makeup of fashionable breakfast robes. They are without lining or else they have the lining practically separate, joined only at the shoulders and under arm seams. They are not close-fitted, but are full from and having a ribbon belt run through a shirr at the waist; the front open and turned back its whole length, with a facing of plain the shoulders, with the delightful suggest veness of an ample wrapping. They are thrown on and adjusted afterwards, being folded over a little less or a little more, as black, over an inner front of plain pink. The ribbon belt is drawn round from under-



A Turkish Robe.

suits the temperature or feelings of the wearer. Such susceptibility of variation is a charm never to be had in the garment which is fitted closely and constrained by

Such robes are made of thin silks, in the pale tints above mentioned, and are trimmed with lace—either point de Paris or point applique—around the neck and down the front, and on the loose, hanging sleeves. Some dash and character might be given to some dash and character might be given to these garments by adding, with embroidery silk or ribbon, some blotches of deep color. If the gown is pale blue, add deep prussian blue; if pink, add deep red; if yellow, orange. Do not work a regular pattern into them, which is tiresome, but only broken, irranular spots. irregular spots.

Indestructible and Inexpensive. There is now in the market a coars marked black net of mixed mohair and silk or of all mohair, practically indestructible and inexpensive, out of which dressy morning gown could be made. It must be worn over a colored slip. Gather the back in shirrs between the armholes, letting it fall out thence in a train. Gathe the fronts full on the shoulders, massing the fronts full on the shoulders, massing the gathers close to the neck, and cross in surplice fashion and tie with blace ribbons. Lay a folded piece round the back of the neck, thus continuing the line of the front gathers and giving sufficient height to the back. Plait the wide sleeve into the armhole and catch it sup below the elbow, and confine to the arm loosely with a ribbon, letting it fall thence together with the slip

sleeve. Pink the edges of the silk sleeve; HEROINE OF CRIMEA.

Sketch of Florence Nightingale by the Wife of Gen. Lew Wallace.

sleeve. Pink the edges of the silk sleeve; leave the edges of the net raw.

The following morning house costume I am pleased to recommend. It is distinguished, beautiful, absolutely comfortable, adapted to the time of day, and easily made. It consists of every full blouse, gathered round the neck and falling far over the belt; a sleeveless jacket reaching to the waist, and fitting the body—not a correct—by means of the modern under-arm T back seams only. It is cut to meet, or nearly so, HER NAME MOST ILLUSTRIOUS

seams only. It is cut to meet, or nearly so, the front edges being slightly shaped, and is worn open or else is laced down the front, through eyelets. The blouse must be of light, soft material, such as India silk, wool crepe or albatross cloth, and the jacket of heavy material. Of All Those Who Won Fame in the Conflict Upon the Bosphorus.

NEVER SOUGHT PUBLIC RECOGNITION

WRITTEN FOR THE DISPATCH. Soon after the close of the Crimean War there was a memorable dinner in London, given by Lord Stratford to the ranking officers of the British army and navy. Naturcharacteristic in form.

It should strike the keynote of the day with serve. ally, conversation turned on the recent conballots were collected by the proposer of the movement, were opened and read amid enthusiastic cheers, for every one of them contained the name of Florence Nightin-

> The result has proved the truth of that evening's prophecy; a whole generation has passed since then, and who thinks of the knife has run together the colors but not dead and gone generals who fell at the blended them. They are called "shadow" storming of the Malakoff? The elecutionist gives the "Charge of the Light Brigade" without knowing who obeyed the bitter blunder; the military student may recall



the hero of Kinglake's history-the beloved Ragian-and possibly some veteran dimly remembers the great commander of the gray hosts of the Vladimir, but the sweet name of Florence Nightingale is dear in almost every home where, the English language is

She Never Shirked a Duty.

In Constantinople it was my good fortune to know an English woman well acquainted with the subject of my sketch, who left England when she was about 36 years old. Said my informant: "I have often seen her in the midst of suffering, and where misery and despair were deepest she was sure to b found. Her figure was slight and graceful, her manner dignified, her face beaming with tenderness for the soldiers, "ho biest her as she went by. Her fortitude at surgical operati ns passes belief. Once, when the agonies of a patient in the hands of surgeons put to flight his attendants, Miss Nightingale put to flight his attendants, Miss Nightingale called to the trembling fugatives: 'Come back! Shame on you as Christians; shame on you as women!' And her courage, joined with what the French call the gift of command, brought the timid nurses again to their duty. She was always on her feet. I never saw her sented but ones in a council of surgeons, who hated her because he broke through their routine and refused she broke through their routine and refused

submission to regulatio s."

From the bloody heights of Inkerman 200 wounded were sent to Scutari. She demanded mattresses, stores for the sick, locked in the Custom House or lying in the ships in the harbor, and was told three days was the shortest time in which they could be unloaded and distributed, and the rules of the service could not be transgressed to save even 1,000 men. She hastened to the magazine, told the sergeant of the guard who she was, and seked if he would take an order from her. He replied he would. She commanded him to break down the door, for the men would arrive in a few hours and no beds were ready. That incomparable woman stood all day, ordering, arranging, distributing, in the midst of unspeakable misery, her appearance everywhere a sign of good comfort, and so touched with heavenly charm that virtue seemed to go out from her garments in the press of the crowd. ships in the harbor, and was told three days was the shortest time in which they could

A Welcome Vision in the Night. Night was her accepted time. When the

silence and darkness settled on the long the bloom and flower of English soldiery, she walked the dreary corridors alone. A little lamp in her hand scarcely illumined the gloom a few feet around her, but it was the color as smallerly and one of the state the gloom a few feet around her, but it was cheering as sunlight, an omen of hope to the hopeless. Now she whispered holy words to a youth mouning in half-sleep of home and mother, now sincothed the pillow of some wasted skeleton from the trenches, or lightly touched the limbs straightening for the grave. What wonder that hundreds kissed her shadow as it fell, and, soothed by her benim presence, turned on their marrow beds and closed their eyes to pleasant dreams.

When her work was ended and peace de-When her work was ended and peace de-clared, honors were showered on her. The Cross of St. George was presented by Queen Victoria, engraved "Blessed are the merci-ful;" an exquisite bracelet came from the Sultan, but she steadily refused all moneys. A man of war was placed at her disposal on the return voyage to England; she declined the distinction and traveled through France by night in order to save publicity. Sore need had she of rest and quiet; though pros-trated bodily by the long strain, her spirit was undaunted. From her durkened cham-ber and invalid chair, she spoke cheerfully need had she of rest and quiet: though pros-trated bodily by the long strain, her spirit was undannted. From her darkened cham-ber and invalid chair, she spoke cheerfully to the infirm of heart and purpose who sought her counsel, wrote letters to un-known correspondents, and patiently lis-tened to intrusive appeals which must have appeared trivial to her comprehensive mind. Her heart beat for all humanity, and before her police nature nothing was too netty or her noble nature nothing was too petty or mean for interest. To the last she was a comforter, brave and busy, refined and delicate, forgetful of nothing but self.

y red. A Turkish

ADA BACHE-CONE.

The best articles never fail to please. High price always carries with it a conviction of superior quality. When you are influenced to purchase a substitute because it is cheap, depend upon it, if not injurious to health, you will find it comparatively worthless. In all the food products introduced by Dr. Price, his aim has been to keep the standard high and his Delicious Flavoring Extracts are not an exception to this rule. Try them and see how superior they are to the cheap flavoring extracts for sale as substitutes,

Keep the Standard High.