

IN THE SHOPS OF PARIS.

Book French Is a Bad Thing to Take Along on a Shopping Tour-Patience of the Great Artists Who Cater to American Trade-Surprising Prices.

[CORRESPONDENCE OF THE DISPATCE.] PARISS, Sept. 14.—There really seems nothing more to happen now, everything has been seen and all is over, for we have reached Paris, otherwise Paradise. My traveling companion and I have each agreed that if we can be spared to get the wear out of our new French gowns then we are willing to die and be buried in them. We "fought, bled and died" for this finery -fought with our modiste, who could not understand either good English or bad French, burst a blood vessel in frantio gesticulations, and finally died in despair of ever getting what we wanted.

Just here a word of warning against bringing your gilt-edged book-French into Paris expecting to have it understood. You may exactly as well come with Chootaw on your tongue. It will not so much as buy you a dinner when you are hungry. We know whereof we speak. However, we can do without dinner in Paris better than without pretty clothes.

The change from the dowdiness of English styles to the tastefulness of Parisian styles is greater than you can imagine. There is a daintiness, a womanliness about the toilets of most women that is indescribably attractive. Many colors, and very high colors, they wear, from oldest to youngest, and yet the young women do not look lond, nor the elder women as if they were trying not to be left in the race by those younger than themselves. Each of us for a long while back has avoided high colors at home as we would a petilence, actually find ourselves dipping into red, white and blue toggery along with the giddiest. But, as I intimated before, to get

Buying Clothes by Pantomime We met some young ladies from Philadelphis and Rochester, N. Y., who had gotten some charming clothes, and at prices we could afford to pay, which was contrary to and we had always heard fabulous prices put upon gowns coming from here. We secured the address of this surprise in the way of a reasonable French dressmaker, and with expectations at fever heat presented ourselves for measurement. But alas! Our friends had forgotten to tell us madame had no English-speaking saleslady in her establishment and our school French would not work when applied to the fearful and wonderful terms now omployed to designate "the latest" in cut, finish and material in the world of clothes. So after much pantomiming and unintelligibte jabbering in two languages we man-

aged to best a retreat amid many "so sorrys" on both sides. So now instead of telling you what Madame Bray did for us I must tell what she did for those who could make her understand what they wanted, and I am sure the prices will be a revelation to you.

First, a gown of Russian velvet, which is an imitation only and comes in all colors. It is one of the newest materials out and quite the prettiest we have had for some seasons. The material is all wool, plain surface with a little cord in white or a contrasting color thrown up in stripes every fifth of an inch. The velvety appearance is purely a trick of the loom, and a most successful one. One such gown was gray with a blue cord; this made with a plain skirt demi-train. The waist was very short basque in front and little cont-tailed back. High and full alceves of blue faille silk; high neck-band of the same. A pretty arrangement of the blue on the front of the bodice which showed no buttons. Large bows of the blue faille sat upon the shoulders and another rested upon the left hip. These were pretty touches of art that gave a French quaintness to the costume. Of course the entire garment was lined with silk, blue silk in this case, and just under the hem were two narrow pinked out ruffles of the silk, and all for 120 francs, or 24 American dollars.

Think of it! A Marvel of Beauty for 870.

Another young woman has a gown from the same cloth, only in one of those soft was made with silk lining of pink, a the bottom, which had quite the effect of fur. The waist was made round, with full sleeves of the dress material that had elbow cuffs striped closely with baby velvet the color of the cord shown on the fabric. A vest was simulated good things."
by means of this narrow velvet striped in It is the c chevrons like a soldier's coat sleeve. The effect was very pretty and the color combi-nation exquisite. This gown, by reason of the velvet trimming, came \$2 higher than

Then there was a long dress of uncut silk velvet in one of those indescribable shades that may be green or blue or gray, but you can't be certain which. This was princess can't be certain which. This was princess out and without other trimming than a chiffon, shirred and ruffled small vest. This schiffon trough had in its meshes all the glory of a summer sunset showing.

long lines. Paris should be a Mecca for dumpy women. The majority of French women a ter middle age are too stout, too short-waited and too full in the back between the shoulders, yet so perfect is their

system of cutting that they are still shapely. I find it is a great ambition among the swell establishments here to create a style that will distinguish their roductions from any other. To-day we were down to Monsieur Doucet's, one of Worth's rivals and one very well known among Americans, it would seem, judging from the number there, being fitted and bargaining for almost priceless things.

usual done-overs from the dinner of the day

The fleur-de-lis fancy has attacked vases.

A beautiful gardeniere standing two feet

high was a massive fleur-de-lis in the plain

yellow glaze that is so much used for pots

Some beautiful effects are being produced

in the new applique work as applied to tray

cloths, doilies, and the like. A set of

sheer linen finger bowl doilies seen with

appliqued designs was a most happy com-

bination of the effect of the lace-like drawn

work and the richness of filled in em-

broidery. Tiny leaves, squares, shells, crescents, etc., of lace are bought and appliqued in white silk upon the linen, which is afterwards carefully cut away from

beneath. The result is a beautiful one ob-

tained at a minimum of time, effort and

skill, as compared with drawing the threads or filling in embroidery.

It is odd that in our appropriation of

"five o'clock tea" from our English cousins

an absolute copy of its belongings as it is

served on its native heath has not also re-

sulted. But as we took the tea-gown idea

and then proceeded to elaborate it out of all

semblance to the original, so with that most

simple of ceremonies, tea and wafers, at five

o'clock tea in England. In English houses

this pretty service is merely a short halt

between the social pleasures of the day,

finished, and those of the evening, just be-ginning; a slight informal refreshment mid-way between the luncheon at 2 and the late

elaborate dinner at 8. A cup of tea and a

plate of thin, delicate wafers, or biscuit, as they are called, is all that is offered or de-

sired and their serving is as unpretentious as

themselves. The tea service is arranged in

one of the lesser apartments, that is, not in

the state drawing room, and when the hostess comes in from her drive the spirit

lamp beneath the kettle is lighted and she

brews the tea, which the few or several get

or themselves, sans servant and sans cere-

mony.

The tea cloth is usually a simple fine

square of linen hemstitched and with per-haps a sentence embroidered across one cor-ner—the riot of elegance and elaboration

any sort of show. English women wonder

on coming to Fifth avenue drawing rooms

The "barefoot cure" is evidently the

coming craze in panaceas. We have had

the rest cure, the athletic cure, the Delsarte

cure, the faith cure, et al, and now the bare-

foot cure. Returning travelers from Germany and Austria are bringing the idea

over with them, and as it is vastly less

harmful than the cholera bacilli, which

which they might have brought, it is as well

to be lenient with the lesser folly. The bare-

foot treatment is a phase of more than one

process of cure; under one authority it is

process of cure; under one authority it is carried on on a sunny beach and the patients race through the hot sands bareheaded, barearmed and with legs and feet bare to the knees. This is to permit the sun and heat, with their health giving properties, free access to the skin. under another curist, to coin a word, it is a part of the hardening course, and though you begin walking barefooted over smooth turf, you advance by running through wet meadows, and later, meadows heavy with hoar frost, to the climax of being able to endure tramping in cold water. As most of the cures effected at present have outlived their novelty, at least we may expect to find this brand new barefoot cure eagerly seized upon.

Among florists the newest decorative

scheme is the use of foilage exclusively.

Many tables at recent handsome dinners and

supper parties have shown not a single

fronds, in the various tones of color pos-

sible, green, brown, yellow, olive and red.

The scheme has been carried out in hanging

balls of verdure, similar to the floral balls which have been employed for some time. These green globes, however, are much more lasting as they are arranged in a wire

more lasting as they are arranged in a wire basket, ball-shaped, packed with earth and moss in which ferns are growing, the green sheets consenting to be trained up, down, and out on every side to preserve the sphere. Entertainers, however, need not fancy that this flowerless season means smaller bills, for the demand for foliage effects has at once developed a scarcity of such material which is putting a fancy price on every fern and trail and smilax. The cultivated asparagus vine being much desired and really very rare as yet, takes

desired and really very rare as yet, takes

A pretty hall bench recently seen was one

Children and persons with dyspeptie

coffee is very palatable and nutritious. It should be browned as coffee is and ground.

To two tablespoonsful of rice add a pint of

bloom but leaves, tendrils and feathery

barefoot cure eagerly seized upon.

the tea itself.

and flower holders.

Doucet Puts Out Plain Skirts. Doucet effects perfectly plain skirts, not one for any occasion that was the least trimmed did he have shown to us. These skirts are bell-shaped, out on the bias, of course, but as unlike the bell-shapes of last season as if known by another name. Take down one of your oldest Todey's Lady Books or some other journal dating back to the days of "tilter" hoop-skirts and notice the width of the skirts in those days and you can get a good idea of the skirt M. Doucet is trying to induce his customers to buy, and successfully, too. Several that I know of are going to New York and that means this style will make its way to Pittsburg, but if there is an alternative offered by Mr. Worth or Felix, then I prophesy it will not find

The waists to this style of skirt are varied, no two exactly alike. Creative genius seemed to be exhaustless here. Frequently their would be several colors introduced upon one waist, even where the dress material was black, and these colors were always those it would never occur to an American to combine. Everything in black whether coat or gown had colors with it. Sleeves commonly are of a different material from the waist.

This is to be another fur season, so I have been told everywhere, and yet M. Doucet was not making a point of it, rather more of jet and heavy embroidery. M. Doucet is him-self always to the fore in his establishment and pays particular attention to his American customers. He is a dapper little Frenchman, wearing at this season a light gray suit, and always a buttonhole bouquet. He keeps his place full of English-speaking French girls of fine figures and pretty Displayed on Living Models.

The business of these girls is to don the charming things exhibited and to parade up and down the large salle for our inspection. In this way you see a gown on all sides, especially the "hang" of the skirt and the effect of the trimming. This exhibition goes on every hour in the day at all the competing establishments and in the utthe competing establishments and in the un-most good humor. The pretty girls enjoy the admiration they receive and seem never to grow tired of exhibiting themselves; and feel that they expect you to buy. Of course, everything is done in a very polite way to induce you to buy, but you are not

urged. Does not madam think she would like this?" or, "Well, I see this does not exactly please madam. We will show her another," etc. So it goes on until you might reasonably expect to be thrown out of the window, but instead, when you are trying to make a graceful exit quite ashamed since you knew you had no intention of buying from the first, you hear it good humoredly said that, "If madam will kindly come in o-morrow I think we can show her some-

thing that will please her."

Madam can go to-morrow and the next day and still not purchase and be treated in the same courteous and painstaking way. I am sure I know of no place at home where patience would be shown to you.

We have cards from Morin Blossier invit. ing us to see a wardrobe gotten up for Sarah Bernhardt's next European tour and also from Redfern to see some gowns made for Mrs. Brown-Potter's appearance in America the coming season, to be worn in "La Dame aux Camelias." I suppose the hotel lists are consulted for American visitors to Paris and then these cards sent out We are expecting a great treat in seeing these pattern gowns.

MARY TEMPLE BAYARD.

A CHILD'S LUNCH BASKET.

Perplexing Problem That Came to the Mothers With the Opening of the Schools-Novel Things in Fancy Work-New Ideas in Dress and Decoration. [WHITTEN FOR THE DISPATCH.]

The reassembling of schools throughout the country brings up anew the perplexing question of the children's luncheon. The writer once read a treatise on the "child's lunch basket," with recipes for preparing food for it. The food was most elaborate confections, which would take time, strength and money to evolve, quite beyond the average house mother, and the article was laid down with a sigh that its promising title offered so little practical help. Lunch baskets are not so common these days as they used to be, and it is the luncheon served at home which now creates the dilemma. As a rule children reach the house after the morning's session at school wood-brown colors with a pink cord. This in a state of starvation; anything that is ready is greedily exten. It should be, full ruching of the material around therefore, an easy matter to serve wholesome food, since the sauce of a good appetite is so sure to be present-although a small daughter of 8 did say the other day: "I wish wholesome things were as good as

the lead in cost. It is the care given to many simple dishes which makes them good as well as wholesome. Boiled rice, for example, is of the short wooden benches, the duplicate of the old-fashioned wash bench of our either very good and much liked by chilgrandmothers, straight, stiff and uncomdren or it is an unestable, sticky, flavorless promising. The one seen was of mahogany mass that nobody welcomes. A tea cup full of rice, carefully looked over and put on in cold water and allowed to boil till and a plush tufted cushion of a soft old rose shade wastied on by broad ribbons of the same hue passed around the ends, outside the supports, to be tied in a large flat how on the top. The model can be copied in any of the numerous stains of enameled chiflen trough had in its meshes all the glory of a summer sunset showing in changeable colors, green, pink, gold and violet—something right new in this always pretty and generally becoming material. This robe that could not be gotten at home for \$100 had cost but \$70 here, and its perfection of fit was worth one-half the price of the gown.

Everything in French cutting runs into long lines. Paris should be a Mecca for paints and varied indefinitely, as the plain benches can be got at any housefurnishing tendencies often need warm drinks, in the winter especially, and a difficulty is found to provide them when neither tea, coffee nor the various preparations of cocos and and poured over small squares of toast, is chocolate are liked. In this dilemma rice

boiling water, cover and keep in a hot place for fully ten minutes. It may be served with sugar and cream or boiled milk as coffee or tea. In this connection it is well to remember that the so-called cambrio tea fed to many children possesses no nutrition whatever as usually prepared. A cup nearly full of hot water is whitened with milk and sweetened; if enough milk is used to really nourish it chills the water to an unpalatable degree, and as all nurses and many mothers are eareless in its prepara-tion, this fault or its opposite is usually present. If you give the child "cambrio tea" see that oream is added to heated, not scalded, milk and a very little boiling

PITISBURG DISPATCH,

Education in a New York private school of high class is expensive and clastic. It costs about \$1,000 from October to early June, and for this sum a young woman is housed in an elegant home in fashionable locality, is fed on choice fare, served by well trained maids, and looked after morally, socially and physically by refined and well-bred women. This in addition to a more or less elaborate course of study, of which the sine qua non is the modern languages. In addition there are plenty of extras, such as singing, painting, dancing, etc., making it easy to spend two or three more hundred. Collegiate education is considerably cheaper as at Vassar, Wellesley, Smith and other women's colleges \$600 to \$800 will include a full course and as many extres as a girl is capable of and as many extras as a girl is capable of.
The old word "finishing" school has been
tabooed at these private institutions, pupils
entering the kindergarten attached to many
of them and graduating later from the upper class. It is still true, however, that many pupils come from outside cities to get the "finish" supposably obtained no-where else as well as from a year at a New York private school.

Frenchwomen have resuscitated the old fashioned "stock" on the Louis Philippe cravate which they wear with their natty rest and shirt front costumes. A bias fold of satin or silk is brought around the neck from the front, crossed behind and tied in front in a small flat stiff bow.

Dinner knives with handles of blue ivory are new.

In selecting a chatelaine bag, which by the way it is every woman's duty to insist shall remain in fashion, at least so long as the sex is pocketless, those with one flat side to hang against the dress are preferable. The rounded sides, as soon as anything is put in them bulge out untidily. The long silk or cloth bag of black is still in evidence and is especially dear to the heart of the suburban shopper.

Among the beautiful new things in a high-class shop, where decorative articles are sold, was a square table cover of a peaock blue art serge, upon which was embroidered at each corner in gold thread the accompanying design, which is a model of one of the gods of the Hindus. Its claim to beauty lies, in its grotesqueness alone, but it has a value of suggestion to any embeddings who claims a design of the suggestion and the suggestion to any embeddings who claims to the suggestion to any embeddings who claims the suggestion to any embeddings. broiderers who choose to adapt it to scarfs or broiderers who choose to suspin to scans or hangings, particularly as it is announced that the fancy for Chinese and Japanese' effects is waning before the rising favor of Indian, Turkish and Moorish belongings.

A simple gown of gray ladies' cloth lately seen was a plain princesse, which just cleared the pavement. The slight fullness, which was arranged from the neck similar to a wrapper, was held in at the waist by a soft sash of gray silk, which was passed around from the front, crossed over and brought back to be tied in a snug knot with very short fringed ends directly in front. Gray gloves and a velvet turban of gray straw and velvet completed this snopping gown, which was really charming in its simplicity. MARGARET H. WELCH.

DEVOTED TO HER SISTERS.

The Woman Who Stands at the Head

the International Union The woman's movement is making great which American women put on theirs being conspicuously absent—the simplest china is used, though always dainty and delicate, and the whole function lacking in woman by birth, started the present movement, and she works unceasingly to amelioon coming to Fifth avenue drawing rooms to have sandwiches, caviare, chicken or sardines, lobster or chicken salad, oysters pickled or fried, and tea and chocolate served with more or less pomp of attendance and accessories at 5 o'clock tea. The sketch is of a genuine English teatable which a New York woman rejoices in, with the inevitable mitre-shaped cosy, that is as much a part of the English tea service as the tea itself. rate the lot of her poorer sisters under the



Mme. Cheliga Lowy.

The only daughter of a wealthy Polish nobleman, she learned when a child to speak and write French fluently. At the age of 16 she wrote and published her first novel. About ten years ago she settled in Paris, and while there met and married her hus-band, who shares all her ideas, moral, politiband, who shares all her ideas, moral, politi-cal and social. It was not until after the Congress in 1889 that Mme. Cheliga-Loevy made up her mind to found the Union Uni-verseile des Femmes, which won the ap-proval of Simon and Renan. In connection with this association she started the Bulletin des Femmes, a tiny magazine devoted to all that concerns women's work. She acts as correspondent of a number of foreign peri-odicals, and has at times lectured. She claims absolute equality with men, neither claims absolute equality with men, neither more nor less, and is by conviction a Social-

THE SPREAD CENTURIES OLD.

Guests Who Ate and Drank Stuff That Was

Made by the Ancients. "I have eaten apples that ripened more than 1,800 years ago, bread made from wheat grown before the children of Israel passed through the Red Sea, spread it with butter that was made when Elizabeth was Queen of Enlgand, and washed downed the repast with wine that was old when Columbus was with wine that was old when Columbus was playing barefoot with the boys of Genoa," was the remarkable statement made by Amaziah Dukes, a New York broker, to a reporter of the St. Louis Globe-Democrat. "The remarkable 'spread' was given by an antiquarian named Goebel in the city of Brussels in 1871. The apples were from an earthen jar taken from the rains of Pompeli, that buried city to whose seconds."

FOOD IN SMALL BULK

Almost Anything the Cook Needs Is Now Put Up in Condensed Form.

EGGS IN THE SHAPE OF SAWDUST.

leffee and Jelly in Blocks and Cider Boiled Into Small Space.

CITY'S DAILY MILK IN ONE BUCKET

IWRITTEN FOR THE DISPATCH.! When Uncle Sam next goes to war the oldiers who fight under the starry flag will e supplied with coffee in a shape so highly ondensed that one 4-ounce package will erve as a month's ration for each man. The oncentrated preparation will be given out erhaps as a dry powder, but more probably n the form of small lozenges, resembling ough drops in size and shape. These lozenges will be enclosed in tin boxes of 100, each of them weighing a gramme and representing one cup of coffee. For preparing the beverage no coffee-pot will be required, t being necessary merely to put a coffeeablet into the cup and pour boiling water ipon it, when the coffee is instantly made. in France such coffee lozenges of comparatively large size have been recently introduced, being made bulky by the addition of sugar for sweetening; but everybody does not care for sugar, and therefore those which have lately begun to be manufac-

tured in this country have been made plain. The processes by which coffee is thus concentrated are very interesting. To begin with, the beans are roasted in an enormous oven and ground in a huge mill. Then they are put into a great fron vessel, which is nothing more nor less than a gigantic coffee pot, holding 240 pounds at a time. Hundreds of gallons of filtered water are pumped into the coffee pot, which acts on the "drip" principle, and the infusion is drawn off to an evaporating tank.

Coffee as Thick as Molasses. A steam pump keeps the air exhausted A steam pump keeps the air exhausted from this tank, so that the coffee is in vacuo, being heated meanwhile to a high temperature by steampipes. The water it contains rapidly passes off, and the coffee is of about the consistency of molasses when it is taken out. It is poured into trays of enameled ware, and these trays are placed enameted ware, and these trays are placed on shelves in another evaporator. When on shelves in another evaporator. When the trays are removed a short time later, the coffee is a dry solid, which is scraped off the trays, ground to powder and molded into lozenges.

There is no reason why the Government should not prepare coffee in this way on a large scale, in the event of war, at a very great saving. By the processes described one pound of the beans can be made to pro-duce more than 100 cups. By inquiry it has been ascertained that hotels and restaurants only get from 15 to 36 cups from the same quantity, the minimum being reported by the most expensive establishments and the maximum by the cheapest eating houses. The reason for this is that the usual plan is to make the infusion and throw away the "grounds," which still contain two-thirds coffee. Of course, for commercial purposes the lozenges can be made of Rio, Mocha o any other variety of the bean to suit the taste.

Experiments have recently been made with success in the treatment of tea by simessence, produced from the leaves, will be offered in the market, a tiny drachm bottle holding 20 tablets, each representing one

Eggs That Look Like Sawdust. Eggs are now sold on the market in

shape resembling sawdust. The chief center for the manufacture of this product is St. Louis, where great quantities of eggs are bought up in summer, when the price of them goes down to almost nothing. They are broken into pans, the whites and yelks sep-arated and evaporated to perfect dryness. granulated by grinding, when they are ready for shipment in bulk. Bakers, con-fectioners and hotels use eggs in this form, which is an important saving at seasons when they are dear in the shell. It is without doubt a fact that most of the eggs sold in cities during the winter have been kept over from the previous summer by pickling them in brine or limewater, so that people should be thankful for a dessi-cated substitute.

A manufactured product of a similar description, called "egg albumen," is imported from abroad. It looks very much like a fine quality of glue, broken into small bits, goiden yellow, transparent and decidedly pretty. The eggs of wild fowly for the eggs of wild fowly transparent and decidedly pretty. of various species are largely employed in making it—the whites, that is to say, the yelks being utilized in Europe for tanning leather. This "egg albumen" is used by bakers for glazing prints. It costs 55 cents a pound retail.

Jellies Made Into Bricks. Condensed jellies are becoming an impor-tant commercial article. They are made in the shape of little bricks, each weighing eight ounces and with an inside wrapper of oiled paper. According to the directions the brick is to be put into one pint of boilng water and stirred until it is dissolved. The mixture is then poured into a mould or other vessel, and put in a cool place. In a few hours the jelly is "set" and rendy to use, a pint and a half of it. It never fails to "jell," which is the cause of so much anxiety to amateur jelly-makers. The bricks are flavored with various fruits, currant, raspherry, grape, etc., and some are of pure calves-foot jelly, to which wine may be added for wine-jelly, preferably Sicily madeira. Fifteen cents a brick is the retail

price. Concentrated ice cream is put up in tin cans of eight ounces each. The contents of the can are to be put in three pints of boiling milk, stirred well, permitted to cool, and then frozen, producing two quarts of ice cream. Condensed desserts are prepared and sold in cans similarly, such as blane When condensed milk was first intro

duced, 30 years ago, the idea was laughed at. The inventor carried the entire daily supply for New York City in a ten-quart pail, delivering it personally to patrons. He died worth \$7,000,000, made out of the ousiness, which has proven to be a gigantic industry. How Condensed Milk Is Made.

The processes employed are very simple, the fresh milk being put into a great copper tank with a steam-jacket. While it is being heated sugar is added and the mixture is then drawn off into a vacuum tank, where evaporation is produced by heat. The vacuum tank will hold perhaps 9,000 quarts. It has a glass window at the top, through which the operator in charge looks.

through which the operator in charge looks from time to time. He can tell by the ap-pearance of the milk when the time has arrived to shut off the steam, and this must be done at just the right moment else the batch will be spoiled. Next the condensed milk is drawn into 40-quart cans, which are set in very cold spring water, where they are made to revolve rapidly by a mechanical contrivance in order that their contents

may cool evenly. Brussels in 1871. The apples were from an earthen jar taken from the ruins of Pompeii, that buried city to whose people we owe our knowledge of canning fruit. The wheat was taken from a chamber in one of the smaller pyamids, the butter from a stone shelf in an old well in Sootland, where for centuries it had lain in an earthen crock in icy water, and the wine was recovered from an old vault in the city of Corinth. There were six guests at the table, and each had a mouthful of the bread and a teaspoonful of the wine, but was permitted When the water does not happen to be stone shelf in an old well in Scotland, where for centuries it had lain in an earthen crock in icy water, and the wine was recovered from an old vault in the city of Corinth. There were six guests at the table, and each had a mouthful of the bread and a teaspoonful of the wine, but was permitted to help himself liberally to the butter, there being several pounds of it. The apple jar held about two-thirds of a gallon, and the fruit was as sweet and the flavor as fine as though put up resterday."

shoving the cans beneath the spout, while another removes them as tast as they are filled. People in cities nowadays use conducted the careful supervision maintained by the companies over the dairies from which they get their supplies. For their consumption the product is delivered unsweetened; but even in this condition it will last fresh two or three times as long as though put up resterday."

which it has been subjected. Milk fresh from the cow contains 88 per cent of water, condensed milk 28 per cent. The latter is fed to a great many babies, partly on account of the difficulty found in obtaining

pure milk from the average milkman. Mixed Milk Said to Be the Better. Mixed Milk Said to Be the Better.

It may be as well to mention here that the one-cow's milk business is a swindle and a delusion. To supply milk to customers regularly from the cow is not possible in practice, though perhapsit might pay to serve a single family in this way at the rate of 50 cents a quart. Experts assert that mixed milk is more wholesome for the consumer than milk from one cow, inasmuch as the yield of a single beast varies from day to day. Many artificial baby foods are manufactured and sold in concentrated form. For example, products advertised as "substitutes for mother's milk" are made from cow's milk, to which is added a sufficient quantity of sugar to correspond with the quantity of sugar to correspond with the constituents or mother's milk. The water is removed from the mixture in vacuo, leav ing a fine white powder, which is put up in packages. Finely powdered wheat flour and other nutritious vegetable elements are added in more elaborate preparations.

Another commercial article is condensed cider, which is made by evaporating the juice of apples. One gallon of it, costing 80 cents, will furnish 15 or 20 gallons of cider that is sufficiently strong for bottling, by the addition of 15 pounds of sugar and the requisite quantity of water. Peach, grape, cherry and apricot ciders, similarly concentrated, are sold for \$1 a gallon. Root beer is put up in the same manner, half a pint of it making enough to fill 16 half-pint bottles. Condensing Juice of the Lime,

During the last year 9,282 gallons of con-densed lime juice were imported to the United States from Jamaica. For manu-facturing this product, the limes are put through a squeezing machine, and the jules is strained and filtered, so that all seeds and pulp shall be removed. Then it is boiled down to the utmost possible point of concentration in copper vessels, great care being taken that it shall not be in the slightest degree scorched or burned, which would spoil it by causing the acid to un-dergo a chemical change. Finally it is put up in bottles. Jamaica during 1891 shipped 44,492 gallons of this limejuice to Great Britain. During the same period it exported to this country its entire commer-cial output of sour orange juice, 1,102 gal-lons, similarly concentrated. This state-ment is taken from a report of the United

poses is precipitated from the vanilla beans in the shape of a solid. Extracts of meats have grown enormously in popular favor during the last few years, and vast quantities of them are put up at present in Chiflavoring portion of the substances they represent, being merely stimulating and only nutritrious in a very small degree, so that, it is said, a dog will starve on an un-limited supply of them. The tendency nowadays seems to be to condense every kind of food, both animal and vegetable. Compressed salt is even provided for horses and other beasts, a brick of it being put in a frame above the water trough, where the four-footed creature can lick it.

It would be interesting to know what

results would be obtained by rearing a hu-man being from intancy to adult age on condensed forms of aliment exclusively. If the normal digestive powers could not as-similate all that was offered, they might be given artificial assistance in the shape of that substance obtained from the stomachs of pigs which is called "pepsin," adminis-tered, as is usual, in compressed lozenges. RENE BACHE.

MIS PICTURES TOO LARGE.

Main Reason Why Verestchagin Found No Market for His Works.

Chicago Times, 1 Vasili Verestchagin has lost his dollars hat recovered his mind. He lost both in New York, and he holds that city in no liking. He intends hereafter to live in Moscow, where he will paint a series of pal events of the Napoleonic invasion of

The size of Verestchagin's pictures made them unsalable. When auctioned off not long ago they went for prices which, in proportion to their size, were less than not overgood fire-boards and tea-trays would overgood hre-boards and tea-trays would bring. Bystanders were amuzed to see some of these immense paintings going at \$200 or \$300 each, but no one dared bid on them to "hold for a rise," for where could the buy-er put them? The private collector cannot afford to throw two stories of his house into one to make room for a picture 15 feet high and broad in proportion, and the man with a gallery doesn't want to crowd out a score of paintings of ordinary size in order to make room for one. Even the big barrooms, which advertise themselves by buy-ing big pictures, are too small to make room for canvases so large that the holder needs to stand out of doors to view them

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