

# Facts of Interest To Women Readers.

## Symposium of Information, Partly Grave, Partly Gossipy and Partly Gay.

**THE NEW WOMAN, AGAIN:**  
The brand new woman of today, the dame set up to date, has come upon the scene to stay with an easy conscience. The airy telegraph machine, the big typewriter she walks daily into rose life and rippling melody. But on early triumphs new she makes a great advance. Till her commercial triumphs have the spirit of romance. Her bloomers soon she'll gaily don and under fortune's star, she'll be an alderwoman or she'll drive the hobtail car. She'll sit on the judicial bench, as happy as a Turk. And leave her humble lord at home to scrub and do the work; He'll have to put the kids to sleep and sweep the Harlem flat. And ask her for the blooming cash to buy a winter hat. Full soon her lord will take the floor to talk about his pigtail. And try to form a brotherhood to strive for husbands' rights. The brand new woman of today--she'll be the castle lord and hop. And, in the language of the bard, she'll always be on top. Oh, she will guide the ship while he is within the castle walls. To make the church fair titles and the church fair paper dolls. And while she goes to routs and balls and fills her life with fun, He'll write his hands and weep and moan: "Ash's work is never done!" --Exchange.

A writer in the Sun is disposed to put upon American husbands a large share of the blame for the unsatisfactoriness of American wives and mothers. This is her argument: "It may be said that every girl on marrying means to make her husband a good wife, and that she would do so if she had a chance. But what is the history of most marriages? The honeymoon over, friends are received and the bride rushes into a system of innocent hospitality to show how well she can keep house, and after a while the husband begins to find what he calls 'kisses out parties' a trifle dull. What does he do? Does he lay himself out to be as entertaining as in the days of courting? Does the wife get the same attention. Are her wishes considered to the same extent? Does he take the same interest in her trivial household news? Does he still tell her, and what is more, show her, that he still thinks her peerless among women, and that while he does not wish to make a recluse of her, he still prefers her society alone as he did in their happy courting days? Is the fact not rather that, after a season of the novelty of new associations wears off, the man takes the first plunge, and, in small things at first, begins to neglect the woman; instead of taking one certain night for his club, to take several; to say business keeps him out late and give the truth away half a dozen times the next day; thinking his wife does not find this out because she is at first too hurt and too proud to speak of it? Then she, too, takes her own path and is thrown in with other women who have lost all home ties, all home interests, even in their children. Is it any wonder that the woman grows careless, purposeless, given up to dress, not for men but for women, and finally objects to an evening at home even with a friend to dinner, and dreads a tete-a-tete with her husband a thousand times more than any other 'else' in the world? If she does not develop into a frivolous nonentity, she takes the other extreme and becomes hard and materialistic.

"The fault lies largely with the men. If they would take one-half the trouble to choose their wives as they do their clerks, their horses, or their dogs, and if they gave them one-half the true consideration to which they are entitled, and ceased to regard them as so much necessary impediments and furniture around the house; if they chose them for life companions, not for a season, some one else admired them or some other foolish idea, the young American woman of today would be a very different creature in the human gamut, and no one would be more pleased with the change than she herself. She may not know this at 20 years, but at 40 the Divine Word could not persuade her to the contrary. And, again, is it not more than possible that when the husband of the present learns enough to continue to act something more like the lover of the past, the new woman will evaporate even more quickly than has she sprung into being?"

**THE MODERN KIND:**  
Safely at rest within its floury bin,  
The rolling pin--  
Erstwhile the weapon dire of many a fray--  
Is laid away,  
Long, lean, and lank, the terrifying broom  
In closet gloom  
Dreams of the time when it (oh, labor vain)  
Raised dirt and Cain.  
Sleazy the flat-iron, coated gray with dust,  
Falls  
Every object used in past dispute  
Lies still and mute,  
Softly the clock in this domestic bower  
Chimes midnight's hour--  
Bilthely he fits his key into the door--  
Not as of yore.  
Did he thus unmolested come and go,  
His wife, you know,  
Belongs to seventeen clubs--with more in view,  
Hall, Woman New!  
--New York Mercury.

If the announcement is accurate that sleeves are to be bigger than ever the coming season then it is necessary that the arm of the law be invoked. There is a precedent for this, for as early as 1629 the town of Dedham, Mass., adopted the following: "And be it further enacted: That hereafter no person whatsoever shall make a garment for women or any other sex with sleeves more than half an ell wide in the widest part and so proportional for bigger or smaller persons. And for the present reformation of immoderate great sleeves and some other superfluities which may easily be redressed without much prejudice or soil of garments it is ordered," etc.

Some satisfactory common sense is infused into the 'new woman' discussion by William Dean Howells, who in last week's issue of Harper's Weekly confesses to doubts as to the existence of the new woman, "on any extended route." Mr. Howells, alluding to the appearance of the advanced and "liberated" woman who figures in so much of the late English fiction, says: "The writers seem to have created her, and

the readers believe in her. There has always been the woman who goes to lengths and breadths in her talk, and the woman who goes to lengths and breadths in her behavior; and undoubtedly now there is a tendency to free women from the control of mere convention more and more, which is a very good thing. Men have to let them ask why men may do certain wrong things and women may not, but apparently they do not abuse this right to go and do the wrong things because men have no good answer to make. So much of new womanhood as this seems to be in the air, and the air is all the fresher and purer for it, but if any one will observe the facts, will he find more than this? The new woman is the type of woman whom fictive art is just now dealing with, because she amuses and because she is easier to do than the woman with less salient characteristics. We notice her in life because we have found her in books, and because we have begun to notice her in life she abounds in books more and more and again more in life. One cannot say just how such things originate or how they will end. An artist draws a succession of charming pictures from some tall, slender girl; the tall, slender girl seems to step from them into the street, and then you can get nothing but tall, slender girls in any of the illustrations. Nature and art seem to play into each other's hands, and by and by they seem to get tired of this plaything or that, and suddenly drop it. Perhaps in time--in a very short time--the new woman will be flung out on the dust heap with her clothes in tatters, her nose broken, an eye gone, an arm pulled out, and the sawdust oozing from every pore."

**SELECTED RECIPES:**  
**Creamed Codfish.**—Flake enough codfish (we prefer the boneless codfish, which comes in packages, for all dishes demanding flaked fish) to make three cupsful. Wash it well, squeezing it perfectly dry. Pour over a tea-cupful of cold water, and let soak five or six hours (over night if for breakfast). Place to boil in this water, and add a pint of cream or very rich milk. Let it just reach the boiling point. Have ready two teaspoonfuls of butter rubbed into a tablespoonful of flour, and a beaten egg, to which you have added a tablespoonful of water. First, add the butter and flour, and, as soon as it begins to simmer, remove it from the fire and add the beaten egg, stirring briskly. Add a little pepper. Pour into a deep platter, and serve with a border of new potatoes (either steamed or boiled). When these are out of season, serve in a border of mashed potatoes, beaten until creamy.  
**Creamed Codfish with Eggs.**—Prepare the codfish precisely as given above. Ten minutes before serving time, put as many eggs as you wish (half a dozen, more or less) into a quart cup or basin, cover them with boiling water, and let them stand where the water will keep hot, but not boil, for ten minutes. During this time, have the fish transferred to a hot platter; drain the eggs when done, cover them with cold water, carefully remove the shells, and lay them here and there upon the fish.  
**Codfish Stew.**—A tea-cupful of flaked fish, soaked ten minutes in cold water and squeezed dry. Simmer in a pint of

water for five minutes. Add, first, a tablespoonful each of flour and butter, rubbed together; next, two eggs and two tablespoonfuls cream after taking from the fire. Pepper to taste.  
**Austrian Pudding.**—Twelve ounces flour, three ounces suet, one-half tea-spoonful salt, one tea-spoonful baking powder, three-quarter ounces chopped lemon rind, one ounce moist sugar, one and one-half pints warm milk, not quite one-half pound treacle. Mix the baking powder, salt, and finely-chopped suet with the flour, and stir in the treacle mixed with the milk; beat for ten minutes; pour into a buttered basin, tie a floured cloth over, and boil three hours.

**Compo of Oranges.**—Boil a pound of sugar in one and one-half pints of water with the peel of eight oranges, cut very thin, for nearly twenty minutes, removing the scum as it rises. After the oranges are peeled remove all the white pith without breaking the inner skin, divide them into quarters, and put them into the syrup and let them simmer for five or six minutes. Then take them out carefully with a skimmer or spoon and arrange them in the center of a glass dish, piled one on the other with the skin side downward. Boil the syrup until thick, and when cold pour it carefully over the orange quarters, and set them in a cold place until ready to serve.

**Spiced Eggs.**—Boil one dozen of eggs, hard; then drop them in a pan of cold water before removing their shells. Heat a quart or more if necessary of good white vinegar, into which introduce one ounce of raw ginger, two or three blades of sweet mace, one ounce of allspice, half an ounce each of whole black pepper, salt and mustard seed. After it has simmered half an hour pour over the eggs placed in a jar. When cold cover it tightly. They will be ready for use in three or four weeks.

**Outing Sandwiches.**—For fole gras sandwiches rub the fole gras through the sieve, and spread it on some slices of bread very lightly spread with butter, press the slices together, trim them out and cut them into any neat shape you prefer. For the anchovy sandwiches spread the slices of bread with good, thick mayonnaise instead of butter, and on this arrange the anchovies, which should have been washed, boned and filleted. Do not put these too closely together, or the sandwiches will be too salt. Finish as before. For the game sandwiches make some rich vealou with good game stock, according to the meat used. Spread the bread with this, and lay on it thin slices of partridge, pheasant, etc., as you choose, finishing as before. Sometimes thin circles of nicely-fried bread is used, but they are made just like the ordinary sandwiches. For the mayonnaise spread the bread with rich mayonnaise stiffened with aspic jelly, and on this arrange neat pieces of lobster or salmon; season with salt and Nepal pepper, and finish as above. For the caviar sandwiches have nice evenly-cut slices of brown bread and butter, and either cover each slice with another roll or slice cigar fashion. A little lemon juice squeezed over the caviar is an addition, while some people with a taste for "devil" food add a quantity of cayenne, but this is considered little short of sacrilege by connoisseurs, Russians especially.

**Orange Sandwiches.**—Grate the yellow outer part of the orange; after washing it well press out the juice. Put 1/2 pound of flour, 3 ounces of sugar and 3 ounces of butter into a basin, and sift into it half a tea-spoonful of soda; rub the butter carefully into the flour till it is quite rubbed down. Put the yolks of three eggs into a basin and beat them well; add to them the grated orange rind and juice and mix thoroughly; then add one tea-spoonful of cream of tartar, and mix again; pour all into the basin with the flour, etc., and mix

well. Beat the whites of three eggs until stiff, and stir them in; pour all into two well-buttered sandwich cake tins, or two soup plates, and bake till ready. When cool, split and spread with the following mixture: One orange, 3 ounces of icing sugar, one white of egg. Grate the rind of the orange, press out the juice and mix into the sugar, beat the white of egg stiffly, and stir in. Spread it over the cakes, put the two sides together, cut neatly, and serve.

**Fruit Salad.**—Boil three-quarters of a pound of loaf sugar to a syrup with one and a half pints of water, add a tea-spoonful each of noyeau and brandy, stir it well, and mix into it grapes stoned and skinned, bananas peeled and sliced, melon sliced, plums halved and stoned, etc. Mix it all well together, and stand it in a cool place till wanted.

**Spinach Pudding.**—Take six table-spoonfuls of cooked spinach, add the same quantity of bread crumbs soaked in milk and drained, a pinch of salt and a little grated nutmeg, and four eggs well beaten up. Mix all well together, butter a pudding mold, and boil for two hours. Serve with melted butter.

**Spinach Patties.**—Make a nice puree of spinach, drain it very dry, and then moisten it with cream, adding a very little nutmeg. Make eight little puff paste patty cases, fill each with the spinach puree, give them a cap of buttered egg. Heat up in the oven, and serve on a folded napkin.

**Spinach Fritters.**—Boil the spinach, drain well, and put it through a colander; add a little grated bread, nutmeg and ginger to taste. Beat up two or three eggs, according to the quantity of spinach, and add a little milk or cream (enough to make the spinach like good batter), mix well, and drop the fritters in a pan of boiling fat. When the fritters rise, drain and serve at once.

**Spinach Cream.**—Beat the yolks of eight eggs with a wooden spoon or a whisk; sweeten a good deal, and put to them a stick of cinnamon, a pint of cream, and three-quarters of a pint of new milk. Stir well together, then add a quarter of a pint of spinach juice, set it over a gentle fire, and stir one way until it is as thick as hasty pudding. To be eaten cold.

**Cabbage Salad.**—In the early part of the day shave fine one pint of crisp cabbage, and pour over it the following dressing: Mix thoroughly a tea-spoonful of flour, a tea-spoonful of butter, one-half a tea-spoonful of pepper, one-half a tea-spoonful each of salt and mustard and a large table-spoonful of vinegar. Add this slowly to two-thirds of a tea-cupful of boiling vinegar, and cook until smooth, stirring constantly. Turn this mixture over the well-beaten yolk of an egg. Mix thoroughly. Pour over the shaved cabbage and place where it will become very cold. The salad is greatly improved, if celery is liked, by doubling the dressing and adding one pint of finely-sliced celery. The dressing is excellent for almost any sort of salad, but for all varieties except cabbage should be cooled before using.

**HOUSEHOLD HINTS:**  
A tea-spoonful of ammonia in a gallon of warm water will often restore colors in carpets; it will also remove whitewash from them.  
The white of an egg is one of the most efficient remedies for a burn or a scald, excluding the air at once and affording instant relief.  
For cleaning out the corners in furniture and window sashes use hard-wood pointed skewers, such as butchers use to do up meat in preparing it for cooking.  
Tidies made of antique lace can be washed satisfactorily if soaked in borax water; then let them lie in warm sud, squeezing them with your hands; rinse,

but do not blue them. Instead of ironing them, pull them in shape, and pin them to a clear board, rub occasionally with a little each little point and pin it down. Let them get perfectly dry before removing them.

A sponge large enough to expand and fill the chimney, after having been squeezed in, tied to a slender stick, is the best thing with which to clean a lamp chimney.

To glaze pastry, beat the yolk of an egg to a froth, and when the pastry is nearly done, brush with the yolk and return to the oven to set the glaze, but be careful not to let it stay too long, as it will brown it unduly.

As patent-leather shoes, even of the best quality, are likely to crack, and the shoe dealers will not be responsible for them, it is well to know how to doctor them a little yourself. In the first place, keep them wrapped in cotton batting, and the inside filled with soft paper or cotton. If necessary to wear them on a very cold night, put them on in the dressing room after arriving, if possible. To keep the leather soft, rub your shoes after the glaze with sweet oil, rubbing the oil in as much as possible, and then wipe the shoes thoroughly with chamois. If you must consider your shoes after the glaze is cracked, buy or make a good varnish and keep the shoes dressed with it.

**ABOUT FAMOUS WOMEN:**  
A young woman named Susan B. Anthony was awarded a prize for beauty at Topeka, Kansas in a state of surprise.

Queen Amelie of Portugal is studying medicine, and goes into its intricacies with the zest and zeal of a professional man.

Mrs. Edward Clarence Stedman is not taking up a pen that she usually gets her husband's private secretary to write her social notes for her.

Mme. Carnot, widow of the late president of France, has detached all the visitors from the wreaths sent to her husband's funeral and has decorated a small drawing-room with them.

Mrs. Joshua Wilbour, of Bristol, R. I., enjoys the distinction of being one of the three women who have ever been elected by acclamation to the office of vice president general of the Daughters of the American Revolution.

The present queen of Madagascar, Ranavalomanjaka III., is a second daughter of Andrianampoiny Rakotonika, herself the daughter of Razafindramanitra, a niece of Radama the Great, and granddaughter of Andrianampoinimerina, who is the head of the present royal dynasty. She is still a young and very charming woman.

The widow of John Brown, of slavery day fame, has lived for several years in a cabin among the redwoods of the Sierra Azule mountains, fifty miles south of San Francisco. From her veranda she looks down across a Garden of Eden, the Santa Clara valley. Many tourists visit her, and to all she gives a warm, kindly welcome.

Mrs. Richard Watson Childer, wife of the editor of the Century Magazine, was once a professional painter, but she has now given up art because she thought she must neglect either H. or her family, and she says she hopes none of her three or four daughters will ever have any special talent for anything but being nice women.

When her majesty, the Empress of Japan, drives in, no one is permitted to look at her from the windows, or chinks in the doors, or any other part of the house, but must sit down by the side of the street through which she passes. Every man and woman of the present Elysian dynasty, as she goes by, with the exception of ladies in European dress, who are permitted to remain covered.

Mrs. Logan's hobby is to collect souvenirs of her illustrious husband, and at her home in Washington she has built a small hall, in which are gathered hundreds of things presented to the general. There are numerous portraits, flags given by different societies, busts, swords, and other mementoes in the shape of medals to stock a museum. These are carefully preserved by Mrs. Logan, who also has the old china that belonged to her husband's family, some of it being very old and of rare and delicate beauty, tipped with gold and engraved with his coat-of-arms in colors.

# Gathered in the World of Melody.

## Interesting Notes About Famous Musicians at Home and Abroad.

Mrs. Kate Wilcox and pupils will give a musicale at the Bicycle club house on Tuesday evening, May 23, which promises to be an enjoyable affair socially as well as musically. Mrs. C. D. Simpson and Mrs. E. L. Fuller will receive with Mrs. Wilcox. The patronesses are Mrs. E. H. Ripple, Mrs. Frank Jernyn, Mrs. James W. Guernsey, Mrs. George B. Hand, Mrs. Frank Council, Mrs. D. B. Hand and Mrs. James McAnulty. The musical programme of the evening will be rendered by four of Mrs. Wilcox's vocal pupils, Miss Black, of Nicholson; Miss Garagon, Miss Taylor and Miss Peck. They will be assisted by the well-known tenor, Alfred Woolter, L. B. Mosher, Mrs. Hurch Holcombe, the Haydn String quartette, and the Lawrence orchestra.

Many of our Welsh readers will regret to hear of the death of Mrs. Glanfrwd Thomas, widow of Rev. Glanfrwd Thomas, at one time Vicar-choral of St. Asaph Cathedral, and well known in the Cornwell of the Bristol-Edford. Upon the death of her husband, Mrs. Thomas bravely decided to adopt the musical profession as a means of livelihood, and soon received a large number of engagements. Her voice was one of unusual richness, and she was justly celebrated as the leading high soprano of Cambria. Mrs. Thomas lived in Swansea until her marriage, and at all times was well received in her native town.

Mrs. J. E. Hecker's ladies' choir, which is preparing for the Wilkes-Barre centennial, held a very successful rehearsal at L. P. Powell's hall on Monday evening. The rendition of the complete pieces showed that the ladies had thoroughly mastered their parts, and that it will be almost an impossibility for any opponent to carry off the prize. During the evening the ladies sang "The Bridal of the Birds," "Amie Laurie," and "The Bridal Caves of the Ocean," in all of which they showed complete harmony and the finest blending of voices, in which the accurate balancing was a prominent feature. The execution of the selections displayed artistic taste which reflected most creditably on the talented directress, Mrs. Hecker, who has the entire confidence of the members of the choir.

A creditable performance was given by pupils of Professor Albin Korn at Powell's on Thursday evening. The skill displayed by the students on that occasion gave evidence of Professor Korn's ability as an instructor on the piano. Those who took part were Misses Lizzie Weller, Christie Zinke, May Spelcher, Marian Smith, Julia Zinke, Mary Scott, Lizzie Dougherty, Flora Levy and Masters Freddie Lindner and Dan Fallon.

An important musical event of next week in Scranton will be the concert given by the celebrated Gilmore's band at the opening of Laurel Hill park on Saturday, May 25. The band includes fifty performers under direction of Victor Herbert, the well known violinello virtuoso and composer. Miss Ella Klein, the prima donna soprano, will accompany the band to this city and will render several selections during the entertainment at the park. The Gilmore band concert is but a foretaste of the good things in the musical line promised by Manager Laine during the coming season.

Tallie Morgan is getting up a second choir for the First Presbyterian church, which will consist of over 100 voices. The first rehearsal was held in the gallery of the church last evening and a fine beginning was made. The two choirs will often sing together and responsively, which will give a fine effect. There is no reason whatever why this large chorus should not become a permanent feature of this church. Tallie Morgan can get the singers for he has hundreds constantly under his care. The choir will sing during the summer months at the twilight services, from 5 to 6 o'clock, beginning a week from tomorrow.

The music rendered at the opening of the new Washburn Street Presbyterian church last Sunday is spoken of by all that attended in the highest terms. In the morning a quartette, consisting of Mrs. B. T. Jayne, Miss Lily Joseph, D. M. Davies and D. C. Richards, gave several good selections, and in the evening the choir of the First Presbyterian church gave a charming programme. Tomorrow morning Miss Clara Sanders, Miss Annie Ross, D. M. Davies and H. H. Jones will sing, and in the evening the choir of the First Presbyterian church has again generously consented to sing, which will mean a crowded auditorium. Miss America Reynolds will sing a solo; the ladies will sing a chorus, and the choir will sing two anthems. Miss Florence Richmond will be the organist.

**SHARPS AND FLATS:**  
Masagni is in Naples.  
Nardella saved \$25,000 the past season.  
The composer, Franz von Suppe, is 73 years of age.

Saurat, the violinist; Tagliapietra, the pianist; and Eugene d'Albert, the organist, have been married three times. The husbands were Barnabee and McDonald, of the Bostonians, will star Robert Hilliard next season.

J. J. Braham has been the leader of the Boston theatre orchestra for twenty-five years.  
Grace Golden and Aubrey Boucicault are singing in the "Birth of Venus" in Chicago.

The orchestra in the Garrick and Empire theatres, New York, contains no brass instruments.  
The season of grand opera in English in New York has come to an abrupt termination. It did not pay.

Lillian Russell's revival of Offenbach's "La Perichole," twenty-seven years old, has met with success.  
The Damrosch Opera company made a profit of \$25,000 in Chicago. Mr. Damrosch will give Wagner opera again next season.

Paris has a new prima donna in Mlle. Lafargue, who has recently won a brilliant success as Desdemona in Verdi's "Othello," at the Grand Opera.  
The Misses Suro, pianists, Charles Frehman, Max Alvary, Emil Faur, director of the Boston Symphony orchestra, and Heinrich Conried have gone to Europe.

# MARCH TRIUMPHAL.

N. QUINN.

Tempo di marcia

FINIS

Da Capo St. Fin.

March Triumphant.