

# Facts of Interest To Women Readers.

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

They have the new woman in Australia, and a writer in the Woman's Voice of Sydney, N. S. W., suggests employment for her. This writer believes that there is a wide field for a labor bureau which shall undertake to supply on demand skilled women, to be engaged by the hour or the day at a fixed rate, but not to be provided with a home at the place of employment. Many householders whose work requires a servant, but whose house room is not sufficient to afford lodging for one, would be glad to engage a competent woman for a few hours a day or for one or two hours a week, if they were only sure of having the hour's work done and the engagement kept regular. Girls who value their freedom and dread the ordinary relation of mistress and servant, the writer thinks, might do well at this casual work. One of the greatest objections to domestic service made by the best and most methodical workers, namely, that a servant's work is never done, would then disappear. A housewife under this system could contract with a competent person for three mornings or afternoons on which certain work should be done, so much sweeping, so much scrubbing or dusting, and the preparation of a dinner, and on those afternoons or mornings the housewife could do her needlework or her visiting while on other days she could attend to her household work herself or with the aid of her daughters or of cheaper and less skilled hired help. The deviser of this scheme has in mind no such slaves as women commonly have in for the day to do the work of a charwoman, but intelligent persons with whom housework is a trade as carpentering is with a man. The housewife will define the work and expect only a day's work for a day's pay, while the skilled houseworker by trade will be ashamed to spend three or four hours in doing what could be done in one hour. The establishment of a labor bureau and the classification of work into skilled and unskilled, thinks the writer in the Woman's Voice, will make it plain to employer and employed that even for housework there needs a definite period of apprenticeship and a system of examinations and certificates. It has too long been taken for granted that women are all born housewives. They are not so any more than men are born carpenters and blacksmiths. The woman's labor bureau should have a house where girls could be trained in cooking, washing, ironing, housecleaning, and like trades. Such a house, it is suggested, might be almost self-supporting, as girls out of work, but with some money saved, could thither for lessons, and the casual workers, already discussed, could make it their home. It would, in fact, be at once a college of household arts, an intelligence office, and a boarding house. A housewife who wished to have Jam a dinner table adorned, or a supper prepared could apply to the superintendent of such a house with the certainty of obtaining competent help.

ages when everything was estimated from the power to conquer by brute force and brawn to the days of knights and crusaders. She argued that with the disappearance of crude war implements and the necessity of the use of brute force, there came the opportunity for woman and advance. Bringing the subject down to the present time she said: "Today we are out of the age of blood and our struggles are those of wit. Woman has long walked meekly by the side of her husband, father or brother, but with the disappearance of material weapons and the method of defense becoming a spiritual one she is placed on the same footing with the man. In spite of themselves women have been forced into this position. Man does not oppose this progress of the new woman, because he is sensible enough to look upon it as the development of the great movement of the century. She does not stand alone. She is a part of the new world in which the world is evolving. Science has taken from the women of this age the duties they had to perform in the past, such as the manufacture of the fabric and goods for all articles of wearing apparel. The only possibility for the women of this land today is to become a doll, or else shape out a new career. Statistics show there are fewer men than there were a few years ago, and that many women must earn their own livelihood. It will result in marriages of refinement and love in the future, because the educated women and the working women of today are on an equal footing with the new man, and are thinking twice before accepting offers of marriage. The children of these marriages will be the greatest race the world ever seen, and it will surely be from the hands of this new race that the evolution of humanity will come about. There has never been a new woman without a new man—history tells us that it has been absolutely impossible for man to advance very far in any one direction without woman keeping pace with him."

It was a southern editor, according to the New York Sun, paying his first visit to Gotham after an absence of ten years, who, when asked what of the things he saw new since the interval impressed him most, replied: "The thing that has struck me most is not a woman without a new man—history tells us that it has been absolutely impossible for man to advance very far in any one direction without woman keeping pace with him."

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## COME BACK, DEAR DAYS.

LOUISE CHANDLER MOULTON. GEORGE J. ZOLONY.

You were so well - come when you came! The morning skies were all a - same, the birds sang ma - tins in your praise, All else of life you put to shame.

back, dear days from out the past, I see your gen - tle ghosts a - rise, you look at me with mournful eyes, and then the night grows vague and vast, You have gone back to par -

dis.

when you went, The years since then are bleak and cold; No burst - ing buds the June un - fold while you were here I all my spent, Now I am poor and sad and old.

Why did you fleet a - way dear days?

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Selected Recipes:

**Baking Powder Biscuits.**—One quart of flour, three and one-half teaspoons of baking powder, half a teaspoonful of salt, one tablespoonful of butter and two cups of sweet milk. Sift the baking powder and salt with the flour, cut the butter in lightly with a knife, then wet with the milk stiff enough to roll, but not knead. Cut with biscuit cutter and bake fifteen minutes in hot oven. If water is used instead of milk double the quantity of butter.

**Potatoes Bechamel.**—Boil and slice some potatoes and put them in a hot dish, and pour over them a sauce made as follows: Cook one tablespoonful of flour in one heaping spoonful of butter till smooth, but not brown; add gradually a pint of milk, stir constantly until it thickens, season with salt and white pepper; take from the fire and add the yolk of an egg beaten in a cup, with a teaspoonful of water. Turn this sauce over the potatoes and serve at once.

**Stuffed Egg Plant.**—Parboil the egg plant ten minutes, split it open lengthwise and scrape out all the seeds. Meanwhile cook some of the soft part of bread in cold water and squeeze out all the water. Chop half an onion fine and fry it in a tablespoonful of hot butter; add the squeezed bread, a little minced parsley, salt, pepper, a very little grated nutmeg and a little beef gravy. Stir all together over the fire a few minutes, then remove from the fire. Fill both halves of the egg plant with the mixture and put them into a baking pan and bake for half an hour.

**Fried Tomatoes.**—Slice green tomatoes thin, dust with flour and fry brown in butter, turning them that both sides may be brown.

**Baked Tomatoes.**—These are a pleasant variation. Slice fresh tomatoes and spread in layers with salt, pepper, sugar and butter, and lastly a layer of bread crumbs. Bake until tomatoes are tender. Five minutes before taking out pour over the top a cupful of whipped cream sweetened. It will brown before it melts and makes a pleasant sauce for the dish.

**Tomatoes Fried in Cream.**—This is a German dish. Fry small tomatoes in butter, first one side, then the other. When fried, salt and pepper, and then sift flour over them. Add a cupful of sweet cream. Stir together until the cream is thickened and the tomatoes thoroughly cooked.

**Tomato Stew.**—Cook a quart of tomatoes thoroughly, boiling until most of the liquor has evaporated. Then season with a large piece of butter, a large spoonful of sugar, salt and pepper. A teaspoonful of Worcestershire sauce is a pleasant addition. Simmer gently for ten or fifteen minutes before serving. This is fit to eat with baked potatoes and meat or fish.

**French Sauce.**—Beat a quarter of a pound of butter to a creamy state and gradually add half cup of powdered sugar, beat until very light. Mash or press two large mellow peaches through a colander, add a little at a time to the butter and sugar, beating all the while. When very light turn into a pretty dish and stand in the refrigerator to harden.

**Cup Cake.**—One cup of butter, two cups of fine granulated sugar, three eggs, one cup of flour, one teaspoonful of vanilla or lemon, a pinch of mace, one teaspoonful of cream of tartar and half a teaspoonful of soda. Warm the bowl with hot water, then wipe dry; be careful not to have the bowl too hot to melt the butter. Put in the butter and rub with a wooden spoon till light and creamy. Add the sugar gradually, then the yolks well-beaten, then the flour. Reserve a little at a time to be added to the whites, which have been beaten to a stiff froth. Bake in small tins about twenty minutes. Frost the tops of half with white frosting and lay on each the unbroken half of an English walnut; cover the remaining tops with chocolate frosting, or add to your dough a cup of cranberries or a cup of finely-chopped nuts. Also made with soda and cream of tartar. Bake in a cup of flour for fear the cake will be too thick if all is used. Put the soda and cream of tartar into the flour and sift again. Add the milk and flour alternately, a little at a time, and lastly the whites, which have been beaten to a stiff froth. Bake in small tins about twenty minutes. Frost the tops of half with white frosting and lay on each the unbroken half of an English walnut; cover the remaining tops with chocolate frosting, or add to your dough a cup of cranberries or a cup of finely-chopped nuts.

**Cream of Corn Soup.**—Score one dozen ears of corn and with the back of the knife press out the pulp. Put the corn cobs into the kettle and pour over a pint of boiling water; boil gently for twenty minutes. Put one quart of milk in a farina boiler, rub together two tablespoonfuls of butter in three even tablespoonfuls of arrowroot, add these to the boiling milk, stir until it thickens, then add the water from the corn cobs and a tablespoonful of onion juice; if not perfectly smooth put through a fine sieve, return to the farina boiler, add the corn, cook ten minutes, add salt and pepper and serve.

**Eggwiches.**—Cut the top nearly off of rolls that are a little stale, remove all the crumbs and soft part and fill with a stuffing of chicken (veal, tongue or any meat desired), finely chopped, with celery salt, a little parsley, pepper, plenty of butter or olive oil, and to each roll allow the yolk of two hard-boiled eggs, which should be thoroughly mashed with the other ingredients. Fill the rolls, shut the top and place in the oven to get hot.

**Summer Squash.**—Cut the squash in quarters, remove the seeds and skin, cover with salt and boiling water and boil until done. When cooked mash the squash and add one ounce of butter for each small one. Moisten with gravy or broth and put in little pans or dishes; cover with bread crumbs, place tiny bits of butter on the top and bake a delicate brown in a brick oven.