

# Facts of Interest To Women Readers.

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

### THE WIVES AT HOME:

Not alone in the stations,  
Soothing children's red smart-  
Not alone in heathen missions  
Are the women of brave hearts  
But in the home as well  
And in the life's humdrum,  
There are sacrifices noble  
By the little wives at home!

Tolling patiently with weakness  
Rushing children to the stations,  
They are blanching out the way  
From the earth to Paradise!  
And while others are in the  
That in foreign countries roam  
I will save my sweetest praise  
For the little wives at home!

—Will T. Haife.

It is possible that there is a good deal of shrewd philosophy in "The American Sentimental Observations." "Singing is highly recommended as a nerve tonic, and justly. It is noticeable that birds are silent when they are sad, unless they can be comforted and sing they pling away. Human will and reason can rise superior to inclination, and force from the very talons of distress that with which to conquer it. When the work is done, the bird is no longer wrong, sing "The Star-Spangled Banner" at the full compass of your voice. If you sing it every morning the neighbors will become used to it. Pleasant songs are not to be encouraged, as they have surplus vitality to get rid of, but no matter how much of how little voice you have, let it out in a ballad or choral now and then, and join the church choir to improve your spirits both by the vocal exercise and the social intercourse with healthy and active persons. All social gatherings where early hours are kept are beneficial, if, as a great psychologist declares, "happiness is health," we need to go where enjoyment is and catch some of it when we feel like nursing ourself in solitude and nursing our misery."

### HER GREAT ACCOMPLISHMENT:

She has mastered Greek and Latin.  
She has read her Huxley through;  
She can do more than her college  
On a like the other day;  
But I've heard of something better  
Since we have her plighted troth;  
She can draw upon "Poppa"  
For enough to keep us both! —Truth.

Mrs. Edward Fridenberg, president of the Wednesday club of Harlem, an organization of forty women who desire to educate themselves upon current issues, tells the Sun: "It is a great pity that the newspapers are exaggerating the women of today as they are. The serious woman of today is modeled on old lines. She is the outgrowth of all that was best in her grandmothers and great-grandmothers, and finds her old and wider and more liberal views than her more conservative predecessors, and she is prepared to forego a great many prejudices that hampered the woman of the past. When she is married, she and the wives of husbands have waked up to the fact that their career in life is a complicated one, and so is that of her husband. They are both entering the trades and professions. Mothers of today realize that their children must not only know what their children are studying, but must be able to help them; they must be able to keep up with everything that is going on; that they must be versatile in argument and conversant with the questions of today, and one sure sign of woman's progress is that she has learned that other women can have views different from hers, and yet be right. I am glad to see women entering the trades and professions, and sincerely believe that they will raise their status until the woman who does the same work and does it as well as a man will receive the same pay. I think the reason they do not is that they have neglected their opportunities, and consequently are not fitted to do their work so well. I am a woman suffragist, although I am not identified with any party or women. Individually I believe that women will not receive the same opportunities and pay that men do until they get the franchise, and they will never get that until they are able to do the work that men do. Women want the right to vote and ask for it, you may be sure they will get it. The reasons urged against woman suffrage are purely of a "worse than perils" kind. The "worse than perils" are added this leader to the "worse than perils" of her foot and a flash of her eye. "Women can never be men's equals until they have the same rights. When they do demand and get the same rights they will look on life more seriously, and will attain a degree of perfection which they cannot possibly unless they are fitted to meet life in the same way."

### WHEN POLLY SMILES:

When Polly smiles the grayest skies  
Take on a heavenly blue;  
And O, the light in Polly's eyes—  
How bright it is! How true!  
And from her perch, on her sedate  
Young shoulders, she looks down,  
And says she's a little bit straight,  
When Polly smiles at me.

But O, my soul when Polly frowns,  
How black and fierce the skies!  
And oftentimes, a raindrop drows  
The light in Polly's eyes—  
But when I kiss her all the rain  
And storm clouds quickly flee,  
And happy skies are seen again,  
For—Polly smiles at me!

—Anna Tesler, in Truth.

"These women, who affect mannish clothes and mannish ways, who walk with a swagger, and smoke cigars, these women that the newspaper are so fond of talking about," added Mrs. Fridenberg, "are not representative of woman's progress. They may make a scratch as they pass through the world, but they won't make any mark that will influence the generations to come. The serious woman of today who is leading womanhood has a wide horizon. She perceives the needs of her sex and comprehends the relative importance of events. She thinks as well as feels, and acts from reason and intelligence. She lives for something higher than mere personal concerns, and the path of advancement should be made easy for her, but it is not. For instance, if she wishes to get into medical society, she cannot, because there are societies in this state so narrow that they will not admit women. I mention this merely as an example because a young woman recently told me of her experience along this line. But the doctors are not the only narrow-minded ones. It is so in all professions and trades. I repeat most emphatically that there is no such thing as the new woman. The creature that exists in the minds of newspaper men and cartoonists no more exists in actual life than do the wonderful mermaids that some of the magazines and weekly papers print as representations of the fish who go to the sea and come ashore. When asked what she thought of bloomers, Mrs. Fridenberg replied: "do not approve of them, even for cycling, and think them altogether unbecomingly and ungraceful. I have seen women riding the bicycle, however, and I think that it is one of the most unbecoming sports in the world, besides walking on a tight rope, and even and

women, but as for bloomers, I detest them."

Mrs. E. B. Grannis, of New York, has done a clever thing. She has discovered a New Man. His newness consists of the fact that he is palpably different from the conventional male homo, as this incident, told by Mrs. Grannis in the Sun, will illustrate: "He didn't seem one whit disconcerted," he explained, "in this domestic scene. He simply said that the hired girl had not shown up and he was helping Jesse get through with the work." I am quite convinced," Mrs. Grannis went on, "that the Old Man would have taken himself off into the sitting room, where the noise of the clattering dishes could not reach him, and there would have read and smoked while his wife performed the irksome task of clearing up. Ten chances to one he might even have gone off to the club or theater and left her altogether in the lurch. 'I am not any more fond of that kind of thing than other men,' this New Man told me once, 'but if there is anything to be done, and it lies between me and Jesse as to which shall do it, I think I am much more able to sweep than she is. Sweeping is hard work, and it is not a woman's job. In this case, I must state that he is a likely young fellow, six feet tall, and he is possessed of more than the average amount of brains and mental acumen.'"

### "CHARITY" AS SOME BEE IT:

"What a charitable woman Mrs. Gabbler is!"

"Isn't she? Why when the Hinkley failure came on she sent Miss Hinkley and her children to the city and she paid her 60 cents a day for it. It was very nice of her, I think."

"Yes, she's had her reward some time."

"She saved 70 cents a day on all the work Miss Hinkley did at the opera's Bazaar."

"Mrs. Grannis, by way of rubbing it into the Old Man, of whom it is plain to be seen that she is by no means overfond, she said to him, 'at the moment, the other side of the question. 'A minister, lawyer or physician,' she said, by way of illustration, 'marries a well-educated country girl, and the groom is a poor fellow, and the time goes on he spends the major part of his time in his study, deep in books and absorbed in everything that tends to broaden his ideas and elevate his mentality, and she looks after the house and the servants, if they have any; makes the children's clothes, which means unremittant labor; worries and contrives to make a small income in a large demand, and daily gets further and further away from him in ideas and sentiments. The age of forty or fifty finds him seeking intellectual companionship with other women, and finds her old before her time, still groveling in the commonplace, making the boys' trousers, which a seamstress of no particular talent can do as easily as she, planning for the girls' winter jackets, and otherwise pursuing the unrelieved monotony of her way. The children of a woman so cramped and sordid are not broad in their views, and she herself, at last but not least, some money in her pocket. There is always an attitude of embarrassment between husband and wife when the husband is the exclusive provider of the means of support, and a petitioner. If the husband's salary is not sufficient to comfortably supply his wife with raiment and appurtenances such as she desires, he should have no objection to making money on his own account with which to supplement the family purse. The old-time chivalrous idea that a man should support his wife entirely is all nonsense. Men are not made to be breadwinners and responsible, and I see no reason why the burden of life should not be shared equally between them when they agree to live together after God's ordinance."

### JUST A FIT:

Jagsley—Why are you in such a rush to get your bathing suit out of your trunk?  
Jagsley's Wife—I want to send it to Maud—she's just putting her baby in short clothes.—Truth.

### HEALTHY HINTS:

For relief of larval affections there is no medicine equal to salt water and salt water baths.  
To prevent the hair from falling out it is best to wash it with a weak solution of salt water twice a month with warm water and castile soap. Brush it carefully twice a day.  
Many doctors now prescribe creosote, or oil of smoke, made by burning the wood of the creosote tree, as a remedy for disease. In the forest of resinous trees the air is filled with the odors which come from decomposition of the resin. Thus the great dismal swamp of North Carolina, though filled with stagnant water, is remarkably free from disease, that owe their origin to miasmata, and malarial cases of sickness it is a help, to guard against infection, to burn small pieces of creosote wood in the house.  
Dr. H. M. Biggs says in the Journal of Hygiene: "A patient's consumption may be absolutely free of danger to his most intimate associates, and the disease may be cured, if only the sputum is disposed of with scrupulous care. The sputum, and the sputum alone, in some cases, may be the germ, and common sense, good sanitation, humanity and even the requirements of simple cleanliness demand that this should be destroyed or removed from the house."  
An English army surgeon has found that the best way to treat blisters on the feet is to insert a small piece of india rubber puncturing instrument in the sound skin about an eighth of an inch beyond the blister, and to draw the fluid out horizontally into the blister and if raised the liquid will run out beneath. When the blister is old-time chivalry, who brought up his family in New York, has given evidence of this in his own household. One of his daughters was recently graduated at the Normal college, and she is a bright and lively girl, and she is the one who asks the questions of the day. She was speaking of woman's rights one day at the table, when her brother, two years older than she, said enthusiastically: "Well! Why shouldn't she vote?" She was devoted more to the subject and gone into its ways and wherefore more thoroughly, she had been regularly trained for it. This is my first time to cast a ballot, and I would be glad if she had the same privilege. The Old Man under the same circumstances would say: "It makes no difference what she knows, or how studious she is, or how thoughtful and capable of judging wisely; she is a woman, and judgment is not hers. She should be content with what she should vote for. As it is in politics and public affairs, so is the New Man's attitude toward women in religion. He recognizes her power and her influence for good, and is ready to welcome her to all ecclesiastical councils and conventions, realizing that she is a potent factor. As an offset to him is the narrow-minded individual, ever ready to prelate about woman's true sphere and assert that when she, according to his interpretations, steps outside of that sphere he will no longer take of his hat to her, or give up his car seat to her, or rise when she enters the room, or make any concessions of that sort. The New Man will bow to the New Woman with additional reverence because he will recognize her increased capacity for usefulness to the race."

### ACCEPTED:

She (coldly)—I hardly know how to receive your proposal. You know I am worth a million.  
He (diplomatically)—Yes, worth a million other girls.  
She (retracting)—Oh, Jack!—Truth.

### SELECTED RECIPES:

Chopped Potatoes Fried.—Chop cold boiled potatoes and season them with salt and pepper. Fry in a spider, then take out and put in the potato and brown it.  
Vegetable Fritters.—Five eggs beaten separately, one coffee cup of white sugar, four tablespoonsful of cornstarch dissolved in three cups of milk, and pour in the yolk while boiling. Remove from the fire when it has become quite thick and save

to taste. Pour into a baking dish, beat the whites of the eggs to a stiff froth with a half-cup of white sugar, then pour over the top of the pudding. Return to the oven until it is slightly brown.  
Rice and Raisin Pudding.—Two cups of cold, soft-boiled rice, one cup of grated cheese, pepper and salt. Form into little cakes, and fry in a spider. When cracker crumbs and fry in hot butter to a light brown.  
Cream Toast.—Melt two ounces of butter and rub in one large teaspoonful of flour. Four one and one-half pints of hot milk, and beat two eggs light and return to the stove. Beat two eggs light and turn the hot milk over the eggs and beat a few seconds. Add the cream and a dash of fine hair oil. Dip the toast and send hot to the table in a gravy-boat, the cream taken by the toast.

Roll Coffee Cake.—Two cups of bread dough when ready for the baking pans, add one teaspoonful of butter, two of sugar, the white of one egg, a little salt, and one-half teaspoonful of ground pepper. Roll out on one-half inch of an inch thick and spread with a paste made by stirring two-thirds of a cup of sugar and one-third of a cup of butter like jelly-cake, cut transversely into pieces one inch thick. Set on end close together, about five or six inches apart, in a rather quick oven. They are excellent warm or cold.

Waffles.—Put one pint of milk in a saucepan over the fire. Melt two tablespoonsful of cornstarch in a little cold milk, add to the milk, and beat with a spoonful of rose water and pour it into the center of the hot waffles. Add a little of the hot waffles, and put one drop of orange blossom water on each. When cold serve.

Molded Patties.—Put one pint of boiling water in a saucepan, add half-teaspoonful salt, then stir in sufficient dry farina to make a stiff dough. Turn into small molds and stand out to cool. Serve cold with fruit and cream, or with strawberries and whipped cream, and served with powdered sugar.

Frieded Eggs.—Take half a pound of smoked beef, cut it in thin shavings. If you buy the beef shaved remove the fat, and cut it in small pieces. Pick up the beef in small pieces. Put a spoonful of butter into a small frying pan, when hot, add the beef, and fry for five minutes, stirring constantly with a knife. Set the beef over the heat, and there will keep warm, while you make the following dressing: One tablespoonful of butter into a small saucepan; when hot add one tablespoonful of flour and stir quickly until smooth. Add a cup of warm milk, stirring it constantly until smooth and well lumped. Then add a teaspoonful of pickled horseradish, thoroughly drained from the vinegar, half a teaspoonful of mustard, a dash of salt, a pinch of pepper, and if you like, half a spoonful of made mustard. Let the sauce cook slowly for ten minutes, stirring constantly. The beef ought to be made to taste it after adding the beef, when more salt can be added if desired.

A Veal Pot-pie with Dumplings.—Take a scrap of breast neck of veal and cut it into several slices of salt pork in a kettle. Remove the pork, fold the veal and brown it on both sides, and add a little salt. Let it simmer about half an hour, then season it with pepper and salt. Roll out a little flour. Let it cook gently till tender. Dumplings.—One cup of flour, one even teaspoon of salt, one egg, one cup of milk, one spoonful of salt and sweet milk to make a batter stiff enough to drop from a spoon. Roll out a little flour, and cover it with a cloth. Cover closely to keep in the steam, and cook fifteen minutes without lifting the cover. Make out the dumplings, put them into the center of the pot, and let the dumplings around the edge.

Cradled Eggs.—For cradled eggs mix very dry salt, a little pepper, a little onion, duck, and add some melted butter, pepper, salt, chopped parsley and two beaten eggs to make a small amount of a saucy saucy, and place over a fire and cook about eight minutes; turn on a hot platter and garnish with parsley. If you wish, many poached or dropped eggs as it will hold; garnish with parsley at each end of the platter.

### A NEW PERIL:

"Yes, said little Jim to his juvenile friend, 'I'm goin' ter run away from home.'"  
"And fight Indians?"  
"I don't know about that. But I'm goin' ter run away from home, and I had my trousers cut down to fit me, an' never found fault. But since maw got a washed and ironed pair of 'kain' no more chances."—Washington Star.

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### CHANGED CONDITIONS:

Willie—Paw, what does the paper mean by talking of the "softer sex?"  
Mr. Millikan—When I was your age it meant the women who were ready to buy nowadays that I guess it means the dudes.—Cincinnati Enquirer.

### HOUSEHOLD SUGGESTIONS:

To remove the odor of paraffine from a tin vessel wash it thoroughly with vinegar.  
An almost invisible cement for mending glass is made of linseed oil boiled in spirits of wine.  
To preserve old furniture that is becoming worn eaten pour a little carbolic oil on to it, and rub well in. This will improve its color and keep it from rotting.  
Chloroform will remove grease or paint from the carpet. When a material has been stained with ammonia is used to clean it, the color sometimes improves. The application of chloroform will restore the color.

### ONE OBJECTION:

"Why don't you marry that girl? She is a real pearl."  
"I like the mother of pearl."—Chicago Inter-Ocean.

### LEAKS IN THE KITCHEN:

Scrapes of meat are thrown away.  
Brooms and mops are not hung up.  
Cold potatoes are left to sour and spoil.  
Vinegar and sauce are left standing in the tin.

napkins for dish towels and towels for kitchen use.  
Silver spoons are used for scraping left-overs.  
The tea canister and coffee box are left open.  
Soap is left to dissolve and waste in water.  
Apples are left to decay for want of sorting.  
New brooms are used in scrubbing back floors.  
Woodenware is left uncleaned and left to warp and crack.  
Dishes are not looked after and they become wormy.  
Pickles are left to spoil by the leaking of vinegar.  
Pork spoils for want of salt, and beef because the brine needs scaling, by not closing dampers when the fire is not used.  
"Bones of meat and the carcasses of turkeys are left to rot in the kitchen, and could be used in making good soup.  
In cooking meats the water is thrown away without removing the grease, or the grease from the dripping pan is thrown away.  
The meat may smell leaks, but in the aggregate their loss is considerable. Hang the list up near the sink, then sink and look at it every day, and when you don't want to forget it—Pittsburg.

### ONLY A SERVANT:

There are occasional displays of blisful domestication on the part of dwellers in the Harlem district, as the following incident witnesses: A happy pair—at least, they were so until the first of the month—were having the nuptial knot tied at church in the working class part of the neighborhood. The bridegroom, addressing the bride asked her if she was a spinster. The young woman was somewhat of a reticent questioner, but she secretly observed silence. A blushing bridesmaid at her elbow, more ready of speech volunteered to make a personal remark: "Oh, dear no, sir; she's a domestic servant."—New York Journal.

### PRAIRIE FARMING.

Mr. Richmond Describes the Agriculture Methods Which Are in Vogue on the Great Plains of the Far West.

The cultivation of the soil in a prairie country is in some of its processes very different from that of the East, and elsewhere. The farmers use two technical terms, known as breaking and back-setting. The virgin soil is usually free from roots, vines or other obnoxious weeds, and is turned over like a roll of ribbon from one end of a field of several miles to the other, a fact which Western people, who are accustomed to the plow, and who are slow to get the idea of breaking and back-setting, find it difficult to grasp. The sod turned is so knit together by the sturdy rootlets of the rank prairie grass that a clod of large size will not fall apart when it is turned over in mid-air. To break or plow this mat they use a peculiarly constructed machine called "breakers," as no ordinary plow could endure the strain. The breakers are made of iron, and are used at one time in line on the "bonanza farms"—an interesting sight. By breaking the sod only three inches thick, the roots of the grasses under the sod are not broken, and moisture rapidly decays.

### Cost of Breaking the Sod.

The "breaking season" begins May 1 and ends July 1, and costs about \$2.75 per acre. This includes labor, implements, and fuel. The cost of the sod broken is ready for continued cultivation, and is regarded as having added the cost of the work to its permanent value. The broken land is now ready for the next year's work.

### Back-setting

"Back-setting" begins about July 1. Just after breaking is finished, or after the grass becomes too high, or the soil too dry, to continue breaking, the plow is used to break the sod into following the furrows of the breaking and turning the sod back with about three inches of soil. Each plow worked by a horse or mule costs about \$1.50 per acre. The sod is broken into two or three inches thick for a day's work, and a horse or mule will turn a furrow the width of the sod. Next comes cross-plowing, which is entered upon as soon as the sod is over—during the breaking season. A team of oxen or mules is used to cross-plow in a day as was done in back-setting—two and a half acres—at a cost of \$1.50 per acre. Seeding machines will sow the sod in a day, and the cost of the seed is about \$1.50 per acre. The sod is now ready for the next year's work.

### Western Harvest Methods.

Harvesting commences about Aug. 1. This process is particularly interesting, as it is done in a very different way from that of the East. The farmer uses a binder, with one driver and two shockers, is required. The work on a wheat field only occupies a few weeks in a year. After the plowing is finished, the farmer can look on and see nature grow and ripen his crop until the harvest time comes, and by the end of August the year's work is practically done. Excess of rain, however, may be required for the grain may be threshed in the field and hauled immediately to the nearest railroad station. Very little of the grain is raised on a wheat farm. Only enough of wheat is raised around the pasture to fence the cattle. The outfit is light for the country is open and ready for the next year's work. The farmer can see the first year, and is tolerably independent from the start.

### The wheat of North Dakota has no equal for milling purposes.

It is produced in the northern part of the State, and is of a superior quality. It is produced in the northern part of the State, and is of a superior quality. It is produced in the northern part of the State, and is of a superior quality.

### SCIENCE RESPONSIBLE.

From the London Truth.  
Here is an authorized dictionary of discontent:  
What is creation? A failure.  
What is life? A bore.  
What is man? A fraud.  
What is woman? A bore and a bore.  
What is beauty? A deception.  
What is love? A mistake.  
What is marriage? A mistake.  
What is a wife? A trial.  
What is a husband? A bore.  
What is the devil? A fable.  
What is good? Hypocrisy.  
What is evil? Deceit.  
What is wisdom? Selfishness.  
What is happiness? A delusion.  
What is friendship? Humbug.  
What is success? A bore.  
What is money? Everything.  
What is everything? Nothing.  
What is the end? A bore.  
What is the end? A bore.

### Be Not Deceived.

The experience of the Soper N. J. Wine Co. after a continuous career of more than forty years in Grape Culture and Wine Making has resulted in the production of Grape Brandy that rivals Hennessy and Martell of Cognac. A fine, delicate, and pure wine, it is becoming celebrated among Europeans who appreciate the quality of the wine.

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# Talked of Persons On the Other Side.

## Mrs. Patrick Campbell, the Queen of the London Stage—Her Charming Home Life.

London, Oct. 2.—The most talked-of woman on the English stage today is Mrs. Patrick Campbell. She is known to her colleagues as "Mrs. Pat," but this familiar appellation is by no means indicative that she feels for her the smallest degree of that familiarity which breeds contempt. On the contrary, the secret of her influence in the theatrical profession and outside of it lies largely in the reserve, the aloofness, of her social methods. She is rarely seen in fashionable drawing-rooms or driving a motor. She does not stoop to any of the vulgar tricks by which the common herd of public entertainers seek to distend reputation.

She lives two lives—the life of the footlights and the life of her home. These existences never overlap when she can prevent it. I have often heard her say that Mrs. Patrick Campbell, at home in Ashley Gardens, is as unlike the Mrs. Patrick Campbell of the stage as one could well imagine. A recent opportunity was given to make a personal test of the difference.

She is strikingly unconventional. What struck me most forcibly about her is her unconventionality. This trait for Mrs. Campbell's unconventionality is something more than a mannerism—is as pronounced in her in-Bernhardt, Eleonora Duse, or Ellen Terry. It is this, more than any other thing, which piques the curiosity of the student of her art. The first question asked at an actress is the one George Elliot asked as to Gwendolen Harleth in "Daniel Deronda": "Is she the sort of woman who could be the secret of the dynamite power of her glance?" If we are to take the opinion of women newspaper writers as final, Mrs. Campbell is not beautiful. Everybody knows that her beauty is invariably flattered in a photograph, while a pretty woman is belied. Some such odd perversity controls the reputation of actresses, and Mrs. Campbell is no exception. When Mrs. Campbell burst upon London as Paula in "The Second Mrs. Tanqueray," the critics referred to her as "effulgent," "fascinating," "bewildering," but never as beautiful.

Has a Picturesque Beauty. Yet beautiful she undoubtedly is—in the picturesque sense. How old is she? Well as Paula