## Facts of Interest To Women Readers.

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

THE "WOMAN'S PAGE:"
A "fad that spreads with growing rage,
As just the proper caper,
Is that they call the "Woman's Page"
In every "hustling" paper. Just why the woman mind is made
So curious, seems funny;
All sorts of mental marmalade
Mixed up with men and money.
—Exchange.

"I wonder," muses Amber, "what is the matter with the men nowadays, and girls! They are all getting to be such They can't endure as much as a kitten did a few generations ago. I have heard my grandmother tell hoe corn; drive the oxen and thrash oats; walk fifteen miles a day-not on wagers, but doing chores and hustling work-and yet the average man of tokicks if the elevator breaks down and he has to walk up three flights of stairs! He is no account when it comes to an emergency. He puts on his overcoat in October, and wants the street car heated if he rides a dozen blocks. And the young women and the girls! It used to be that a seventeen-year-old girl could run a home, do a washing. and sit up until midnight entertaining her beau in the front parlor. I can remember the time when a poor man' daughter did the work and thought it the natural thing to do. But nowadays, if a man has to work hard for the main tenance of wife and daughters, they sit in the parlor and whine because servants are so incompetent in the kitchen If by any manner of means they have ful state of affairs, and they gain the commiseration of all their friends. The trouble is that we overdo the luxuries of life. We have too much to eat: we have too many clothes; we live in too fine houses. If we would simplify about one-third of life as we live it we would develop new sinew and new strength. both of soul and body. Kick the stoves out of the street cars, tear the listing out of the windows, and take life a little more natural, and there would e more men and women, and fewer editions du luxe in the human family.

ARE WE COMING TO THIS?

"Who is it, Marie?"
"It's Lord Chumpleigh's valet, ma'am."
"Ah! He has a message from his lord-"Yes, ma'am."
"What is it?"

"His lordship sent him to ask for the hand of one of your daughters, ma'am." "Which one—Marie?" "His lordship isn't particular, ma'am, so long as the dowry exceeds a million dol-lars."

lars."
"Is his lordship indisposed?"
"No, ma'am, but the valet says that his lordship never gives his personal attention to purely business matters."—Chicago Post,

Considerable discussion has been provoked in the columns of the New York Sun by a communication to that paper know if she had not earned the income who received it. The ground of her claim is that they rented a three-story house, had three children, and that she denied, however, that she was entitled sary to the tolerableness, to say noth-

to any share of his earnings, and would not give her enough to buy even a pair of gloves. This communication has called out many comments. Most of them condemn the husband for his meanness and his niggardliness, while others stand up for the husband's side of the case, and say that perhaps she wants to live in a three-story house when, a much smaller one would do "This," says the Cleveland World, "is a never-ending and never-settled ques-tion. It never will be settled, because it is almost entirely a practical question that varies with every family. Undoubtedly the wife is fully entitled to her share of the earnings. But for her services in the household the husband would have to hire them done. So whatever they would cost is at least

THERE WERE OTHERS:

fairly her share.

"Look!" she almost shricked in her rage as she shook the paper under his face. "Oh, villain, villain, I have found you out in all your base perfidy."
"I-I beg your pardon," said the young man, "but I am afraid I don't quite follow

"This is your letter to me?"
"Yes."
"It breathes the tenderest

breathes the tenderest affection, "It breathes the tenderest affection, doesn't it?"

"I flatter myself." he answered, with a complacent bow, "that it does."

"It is ardent in its protestations of undying devotion, isn't it?"

"If it was as I intended it there's no doubt about it being so."

"Look—look here," she hissed, "and then turn your face in shame. Here are the unmistakable traces of carbon paper. This letter was manifolded."—Washington Star.

"But suppose after paying rent, the household expenses and for the clothing absolutely necessary, there is little or nothing left, how can there be any surplus for luxuries? Or, suppose there is a surplus and the husband's judgment is that it had better be 'laid up for a rainy day.' One of the couple must decide. The husband decides it because the money comes into his hands, and under present conditions, there seems to be no way of preventing his doing who take advantage of this control of the funds to spend the surplus and sometimes a good deal more in their personal gratification. They will not, in other words, divide fair. This injustice to wife and children extends from the drunkard who spends in drink almost every cent he can lay hands on, to the more refined yet selfish husband who treats himself to fine clothes, costly dinners, the theater, cards, billiards or any other form of entertainment at the expense of the rest of the family. Yet, unless the law shall step in and exact of the employer or of the husband himself a certain percentage for the benefit of wife and family, there seems to be no way of forcing a fair division between such husband and his wife. In the case of alimony for divorced persons the law does intervene in this way from a married woman who wanted to and for this purpose. But when the relations of the two have arrrived at the of the family as much as the husband | stage in the matrimonial career requiring the intervention of the courts, the couple might as well be divorced. The affection and the consideration or even the sense of decency and justice neces-

ing of the happiness, of the married state, are gone. Perhaps in some cases this would be the best solution of the problem. At any rate, just now, it eems to be the only one.

SURE OF HIS EMPLOYER:

SURE OF HIS EMPLOYER:

I met a man yesterday who had just come back from one of those unpronounceable towns up in the Pennsylvania oil regions. He had been spending I don't know how many months among the Swedes up there, and he has a great many things to tell of them. He says that just before he left—I can't remember the town's name—there was a Methodist revival. A great many of the Olsens and Petersens and Knudsens were converted, To one of them, Nels Petersen, the leader of the meeting said:

"Nels, will you work for God?"

Nels, shifted uneasily. A Swede, you know, can't express anything at all with his face, except the national stolidity.

"Ae don't know," he said hesitatingly.

"Ae got a gude yob at the factory. Ae tank ae keep dat!"—Washington Post.

"Of course there is the husband's sid-

of the question. That is to say, many wives could not be trusted with so much as their share of the surplus, even i they could be made to comprehen the surplus should be. would waste the money either from a extravagant disposition or an ignorance incapacity to spend it prudently If the husband were in such cases to comply with every demand of the wife or to bribe her complaints into silence they would soon be on the road to bankruptcy. And it is not every husband that can help himself even when he controls the revenue. He can be heedle or bullied out of his money either through the uxorious fondness of his wife, through dread of a scolding or of a 'scene,' or through the fear of being thought stingy and mean. Some husbands, too, spend too much money on their wives to gratify their own vanity by proclaiming to the world their pride in adorning and equipping their wives and households luxuriously and ostentatiously. In brief, the marriage state is literally a co-partner ship, the limitations and conditions of which are so personal, so flexible, so indefinable, that it is impossible to assign to each partner the exact and proper share of the dividends. Each is presumably entitled to go to the drawer and to take whatever there is in it. Ac tually, the husband is the senior part ner, as one might say, and has the first chance at it; the junior partner taking what is left. But owing to the differen temptation, training and disposition sometimes it is the junior partner who gets the bigger share. The perfect part nership is where both are as well bal anced, and have such entire confidence in each other's judgment and af-fection, that almost instinctively and unconsciously they dispose of their incomes to their mutual satisfaction. Perhaps, in spite of the common complaint of the wife that it humiliates her to ask the husband for the money actually needed for the household, and to pay for his needs as well as theirs,

cumulations of capital." TWO OPINIONS: Hostess—After I had finished singing, last evening, Mr. Gusher told me I ap-preciated music thoroughly— Caller—Yes; he told me he thought that was the reason you didn't sing oftener.— Truth.

the successful matrimonial firm is

wise, there would not in this country

more common than it seems. Other-

be so many thrifty households with ac-

SELECTED RECIPES:

Orange and Cocoanut Candy. To two cupfuls of granulated sugar add the grat-ed rind and half the juice of a small orange, together with enough cold water to thoroughly moisten the sugar. When it to a boil, add half a cupful of desiccated, or, better, freshly grated co-

coanut. Let it boil, without stirring, until it stiffens in cold water, so that you can take it up in a very soft ball. Take from the fire and set saucepan and all in a cold place, until the syrup is nearly cool; then stir vigorously until it becomes thick and white, and pour quickly on a buttered plate. Cut in squares.

Sliced Beef, with Spanish Sauce.—Slice a sufficient quantity of cold boiled beef left from dinner and heat it in the following sauce: Take the seeds from and mince half a green pepper; slice one Spanish or two Bermuda onlons and fry together with two ounces of butter; add a cupful of minced tomatoes and cook for half an hour; season to taste, lay in the meat until hot and serve.

Stewed Carrots.—Wash and scrape the carrots, then let them boil until perfectly tender, with one or two whole onlons. When quite soft, remove the onlons and cut the carrots into small pieces, like dice. Put the carrots into a saucepan with a little meat grave or sour stock, season

cut the carrots into small pieces, like dice. Put the carrots into a saucepan with a little meat gravy or soup stock, season with pepper and salt, add a teaspoonful of vinegar and half as much sugar, and let them cook slowly for an hour.

Escalloped Oysters.—One pint of grated bread, one can of oysters, two tablespoon-

bread, one can of oysters, two tablespoon-fuls of butter, one scant cupful of cream or rich milk, pepper and salt. In a but-tered dish place a layer of bread crumbs, upon this a layer of oysters. Sprinkle with pepper and salt and dot with small bits of butter. Alternate the layers till the dish is nearly full, having crumbs for the top layer; then turn the assess over the the top layer; then turn the cream over all and sprinkle more bread crumbs on top. The bottom and top layers should be quite thick, but very few crumbs are needed between the layers of oysters. Bake, cov-ered, for half an hour, then uncover and

Jerusalem Pudding.-Cover two table Jerusalem Pudding.—cover two tabe-spoonfuls of gelatine with half a cup of cold water. Whip one pint of cream, and boil two tablespoonfuls of rice for twenty minutes; drain, and throw out on a nap-kin to dry. After the cream is whipped, turn it into a pan, and stand this in anturn it into a pan, and stand this in another of cracked ice. Sprinkle over two-thirds of a cup of powdered sugar, half a cup of chopped dates and three figs chopped line. Add four tablespoonfuls of cream or milk to the gelatine, and stand it over a tea kettle until thoroughly dissolved. Add the pudding and teaspoonful of vanilla, or if wine is preferred, four tablespoonfuls of sherry. Strain in the tablespoonfuls of sherry. Strain in the gelatine, add the rice and stir continu-ously until the pudding begins to thicken. Ously until the pudding begins to the coll. Turn into a mould and stand away to cool. Chicken and Corn Pie.—Cook and season the chicken for the table. Take tenears of sweet corn, cut off. Put a layer of it in a pan, then a layer of chicken, then again of corn, until it is all in, have ing the top layer of corn. Lastly, turn on the soup. Bake half an hour. Saiad Dressing.—Break into a bowl two

fresh eggs, add one teaspoonful salt, one heaping teaspoonful dry mustard, pinch of red pepper and two tablespoonfuls of granulated sugar. Whisk quickly with an dd slowly to the mixture, stirring all the time. Next add in the same manner two large tablespoonfuls of good vinegar, then very slowly a full teacup of best olive oil; stir constantly until the mixture begins to thicken like soft custard; then take your egg-beater and beat hard until it light and thick. If it does not thicken, add more oil. I put mine in a glass can, screwed it up tight and set it in the icebox to use as required. It will keep for several weeks. Stir it up before

pouring out, Chocolate Pudding.—Quarter of a pound Chocolate Pudding.—Quarter of a pound of chocolate, one pint of milk, half a box of, gelatine, half a cupful of sugar, six eggs (whites only). Soak chocolate in milk, add the sugar; soak gelatine in cold water; beat whites of eggs to a stiff condition; then beat all things together. Strain and put in moulds; put on ice. Serve cold with whipped cream. This is German dish and delicious

suspicious. "Miss Slicksmith," said old Bagrox, the

aliss Sucasmith, said old Bagrox, the millionarie septuagenarian, to his beautiful young fiancee, "I have called to tell you that I have reconsidered the proposal of marriage which I made you some time ago, and to ask you to release me from the engagement."

"What is your reason for making this

man, drawing nerself up to her full height.
"You will pardon me, I trust," returned the gentleman, with a deprecatory ges-ture, "when I say you are a triffe too fin de siecle for a conservative man of my

cried the haughty young beauty, indig-nantly.

"Nothing could be further from my in-tention." was the reply. "And I hope you will not consider me hypercritical when I say that the fact that you are having the most of your trousseau made in black convinces me that you are too swift for my somewhat settled tastes. I will, there-fore, with your permission, be in the fu-ture only an elder brother to you."— Puck.

—:o:—

HEALTH HINTS:

There is a great doctor in Paris who has cured many of his women patients on the verge of nervous prostration by the simple instruction to always keep their eyes on some object ten feet or more above the level range of vision when they walk or drive, and for others, working women most particularly, who sit at the casels and desks, or the shop girls, he orders that they, on finishing their work, undo their stays and lie flat on their backs, the head a little lower than the feet, for an hour. The ugliest nightmares of the mind can be The ugliest nightmares of the mind can be banished by either of these simple means. An English periodical calls attention to the fact that a great number of children are seriously injured or suffocated altogether while in bed with their perents. These latter weary perhaps and proba-These latter, weary, perhaps, and proba-bly very heavy sleepers, are restless, and in rolling and tossing about either strike the infant with their arms and elbows or

roll over upon it and suffocate it without being aware of the fact. Regarding the proper time for a bath, a simple general rule may be given: Take cold baths on rising in the morning, and warm ones just before retiring. In taking Turkish or Russian baths the hour need not be considered, except as in all baths, none of which should be taken under an hour or so before or after meals. If cleanhour or so before or after meats. If clean-liness is the main object of a bath, soap must not be sparingly used. In bathing establishments patronized by refined peo-ple one rarely sees other than the old-fashloned, pure Castlie, which is extreme-ly softening and cleansing in effect. Where t is possible, use fresh, clean rain water for the bath. This is the nearest approach for the bath. This is the nearest approach to distilled water, which is too expensive for general use. Soft water is next to rain water, and a little borax or ammobia in hard water will soften it. Brisk rubbing should always follow a bath; then the bath will do all that is claimed for it in the way of renovating the person, in-vigorating the system, increasing the fineess and softness of the skin, and making Housekeeper.

Housekeeper.

Take a teaspoonful of the phosphate of sodium in a teacupful of bolling water (sip while hot) three times daily between meals. This will "cure" the bad taste in the mouth and the belching of gas, also any other dyspeptic symptoms. Take it for several months. The nux vomica may be taken for three months at a time if needed.

needed.
The cheapest and most efficient remedy The cheapest and most emicient remedy for billousness is the phosphate of sodium; buy it by the pound; take a teaspoonful in a teacupful of hot water (sip while hot) half an hour before every meal every day for four weeks. For a billous or sick headache take the same dose every hour motil relieved.

habit, says the Philadelphia Record, is cayenne pepper. Mix up the pepper with molasses and roll into pills as large as a small pea; carry these in a box in the pocket, and whenever there is a longing "for a drink" take a pill.

To be in health one must have, first of all, enough sleep; sleep never less than eight hours out of the twenty, and longer if one has the time. Out of does received.

If one has the time. Out-of-door exercise is imperative for every one; dress so as—every day, regardless of the weather— to be protected from the rain, cold and storm, and walk thirty or forty squares— walk briskly and energetically. To be well and keep well one must also have a daily bath—a scrubbing with a wash rag and soap from head to foot. Eat three

He—I confess I do not quite understan what a woman means by a confidante. She—A confidante is the first one t whom a woman tells a secret.—Puck.

Remove whitewash spots on garments by instantly washing in strong vinegar. Cook rice in a farina boiler, add a few drops of lemon juice, do not sir until done, and it will be white and the kernels

separate.

The proper amount of mustard for an emetic is one tablespoonful in a tumbler full of warm water. Salt used in the same

way is nearly as efficacious.

Leather chair seats may be brightened and revived by rubbing them with the white of egg. Leather book bindings can also be improved by the same treatment.

A very good stuffing for a duck is made from mashed potato and English walnuts. Use one cupful of the potato and one-half cup of chopped walnuts and season with one teaspoonful of salt and one of onion

To make beef salad, cut some very taln press from the vinegar four tablespoonful of horse-radish, add a little salt and a few drops of onion juice; whip six tablespoonfuls of cream to a froth and add it o the radish; arrange the beef on lettuce caves, put the sauce over it, and serve at

once.

The Philadelphia Record gives the following remedy for chapped hands: Wipe the hands until they are quite dry—partly drying the hands causes the chapping. After washing the hands or removing them from the water rub them while wet with a mixture except of the control of them from the water rub them while wet with a mixture composed of the compound tincture of benzoin one ounce, glycerine four ounces and water one ounce. Rub this into the hands and wipe them dry. White chamois gloves, used by bicycling women, can be washed as follows: Make a lather with castile soap and warm water, in which you have put a spoonful of ammonia to each quart. When the water is tepld put the gloves in it, let them soak for a quarter of an hour then were them. for a quarter of an hour, then press them in your hands, but do not wring them. Rinse in fresh, cold water with a little ammonia added. Press the gloves in a towel. Dry in the open air, after previously blowing to puff them out,

A STUDY IN REPARTEE:

He-Doubtless you have often been pro osed to.

She—Why, what makes you think that:
He—Moths will singe themselves in the ame. She—Do you flatter yourself that that is

She—Do yellar priginal? He—Oh, no; it's merely a quotation. She—Somewhat trite. He—Admitted. But to start again at the

He-Admitted. But to start again at the beginning.

She-Where else would you start?
He-I have known girls to start at the end of a book. But, for a fresh start, did it ever occur to you what an excellent place a dinner table is for a proposal?
She-No. Why?
He-Because it is impossible for the fair one to fly. She must sit still and listen.
She-But the doctors prescribe light and amusing conversations at meals.
He-Isn't it possible for a declaration of love to fulfill the condition? I'm sure the bonds of modern matrimony are often alry enough.

enough.

She—After all, it depends upon the people, I suppose. Still, it must be difficult to play at making love with the soup, and Love himself must freeze if swallowed vith the ice.

He—Suppose we try? She—Oh, no, indeed, or I really must ex-She—Oh. no. Indeed, or I really must excuse myself.
He—And leave me stranded, like the last bit of cake on the dish.
She—Don't you flatter yourself in the sweet simile?
He—No. We can imagine that it is an uninviting bit—perhaps a trifle bitter.
She—And stale and hard.
He—No. Still soft enough to be molded into any form by beautiful fingers.
She—Mine would form it into a pellet.
He, cagerly—So you could swallow it more easily?
She—No, indeed; so it could roll away and be lost more easily.—Life.

THE BUSINESS MAN'S LUNCH

Hard Work and ladle

Concentrated thought, continued in, robe the stomach of necessary blood, and this is also true of hard physical labor.

When a five horse-power engine is made to do ten horse-power work something is going to break. Very often the hardworked man coming from the field or the office will "holt" his food in a few minutes which will take hours to digest. These too, many foods are about as useful in the stomach as a keg of nails would be in a fire under a boiler. The ill-used stemach refuses to do its work without the proper stimulus which it gets from the blood and nerves. The nerves are weak and "ready to break," because they do not get the nourishment they require from the blood, finally the ill-used brain is morbidly wide awake when the overworked man attempts to find rest in bed.

The application of common sense in the treatment of the stomach and the whole system brings to the busy man the full enjoyment of life and healthy digeation when he takes Dr. Pierce's Pleasant Pellets to relieve a bilious stomach or after a too hearty meal, and Dr. Pierce's Golden Medical Discovery to purify, enrich and vitalize the blood. The "Pellets" are tiny sugar-coated pills made of highly concentrated vegetable ingredients which relieve the stomach of all offending matters easily and thoroughly. They need only be taken for a short time to cure the biliousness, constipation and slothfulness, or torpor, of the liver; then the "Medical Discovery" should be taken in teaspoonful doses to increase the blood and enrich it. It has a peculiar effect upon the lining membranes of the stomach and bowels, toning up and strengthening them for all time. The whole system feels the effect of the pure blood conrising through the body and the nerves are vitalized and strengthened, not deadened, or put to sleep, as the so-called celery compounds and nerve mixtures do—but refreshed and fed on the food they need for health. If you suffer from indigestion, dyspepsia, nervousness, and any of the ills which come from impure blood and disordered stomach,

EVA M. HETZEL'S Superior Face Bleach, Positively Removes All Facial Biemishes.



No more Freckles, Tan, Sunhurn, Black-heads, Liver Spots, Pimples and Ballow Complexions if ladies will use my Su-perior Face Bleach. Not a cosmetic, but a medicine which acts directly on the skin, removing all discolorations, an one of the removing all discolorations, an one or the greatest purifying agents for the complexion in existence. A perfectly clear and spotless complexion can be obtained in every instance by its use. Price, 31.00 per bottle. For sale at E. M. Heizel's Hairdressing and Manicure Parlors, 320 Lackawanna ave. Mail orders filled promptly.

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## THE BUSIEST AND MOST POPULAR STORE ON THIS BUSY STREET

TOT WONDERFUL, ONLY NATURAL, how this store has grown. Not quite two years ago we had one window and 20 feet of space inside. Next we got double the space. Customers kept crowding; had to build back; now 5,400 square feet of floor space, including basement, piled up with all that is new and most salable. STORE ALWAYS BUSY and bright, so we believe our methods are right. To buy in quantities to secure special prices, marking all goods low to make the quantities go, and running a complete Jewelry Store, an Art Store, a Picture Frame Factory all with one rent and one force of employees, that makes expenses low. We shall keep right on seeing how much we can give for a dollar and the store will grow more.

## HOLIDAY TIME SOON HERE.

THE Never bought so low, Keystone case with Elgin movement as they should be and sold same way. jewelry stores in the city. Often STORE erything beautiful that what a saving. \$12. you want before Christmas.

WATCH American works, and a icate silk shade? Sold a lot last AT \$1 Monogravures, new process timepiece, \$2.50.

GIRL'S Sterling silver, hand en-WATCH graved case; you couldn't imagine a prettier gift, \$2.90.

LADIES' Two or three hundred, WATCHES from cute, wee silver at \$3.75 to that \$35 one set with diamonds, but one we say most about here is that 14-karat, solid gold, a beauty, \$15.

GENTLEMEN'S Solid gold, solid WATCHES silver, but 15 and 20 year gold filled sell the fastest. A

LAMPS What brightens up the BOY'S Stem wind, stem set, room like a beautiful lamp with delyear, but through fortunate shade and beautiful; ten subjects, framed buying last summer we are enabled in white and gold, 20x24. to make prices that are doubling last year's sales.

> HERE'S Onyx base, Rochester ONE burner, gold plated, with handsome silk shade, any color, \$3.59.

Lamps at \$5, \$7, \$10, complete with shades. If any one is selling you can pick from thousands un-

PICTURE its size. Hundreds of comes in our back door and is car- and crowding that is coming after a STORE popular subjects, framed ried out the front door than any two bit.

had to buy 500 to get the price, II by is one. 14, easel back. 75c are gotten for ROGER'S Tea spoons, the make

Pictures at \$1. Pictures at \$2. Pictures at \$3. Pictures at \$5.

Big money's worth every one, or cheaper tell us and we mark lower. framed and order your frame to suit.

Pictures at \$10.

THE Has doubled and more SILVERWARE More silverware

JEWELRY and the assortment---ev- looks as beautiful as solid gold, and AT 38c 12 subjects of medallions, we run into a good thing and this

1847 you know, a price you don't know, only 50 sets, sorry they won't go around, 95c. for 6.

KNIVES Forty sets of triple-plated Knives, just the same as you often see or use, but instead of \$2 we can say 75c. the set. 'Nough said.

CHRISTMAS So many are coming in and selecting now. GIFTS Why don't you? You don't need to pay for or take the goods till later. On sale now are special lots of lovely gifts that surely are not here later, say nothing of the pushing

REXFORD'S, 213 Lackawanna Avenue.