THE WORLD OF WOMANKIND

Topics of Interest to All Members of the Gentle Sex.

HEALTH AND HOUSEHOLD HINTS

Carefully Selected Recipes, Suggestions as to the Care of the Home and Other Matters Entering Into Woman's Widening Sphere.

"Complaint appears," says the Chicago Times-Herald, "not only in the United States but in France and England that with adoption of the bicycle, golf, tennis, the rifle and the sword for fencing by women a new type of the sex is appearing. It is the grown-up tomboy, the adult hoyden. Such a complaint ought not to be permitted to endure. Athletics ought to be as salutary for women as for men. The open air is as natural atmosphere for the one sex as for the other. Judicious muscular development is as wholesome for one-half the human species as for the other half. There is no more reason why healthful exercise, even if acquired in the form of sport, should make women unwomanly than that the same exercise should make men ruffians. The woman hoyden is only the effeminate modification of the male rowdy. Neither is a legitimate product of fresh air, genuine sport or enlivening recreation. Indeed, for women, athletic exercise within metes and bounds cannot be too earnestly recommended. Society having done its best to place her for by far the greater portion of her life in quiet and seclusion, she is liable to become inert because of foreordained inaction, and to degenerate into flabbiness for lack of reasonable employment of her natural force. Conventionality conspires with nurses, mothers, doctors, preachers and teachers from her cradle to send her to her grave without any more of physical development than she is likely to wrest from her environment in spite of its restraints. Woman is physically strongest in those countries in which conventionality impinges least on her personal liberty, and the greatest boon nature gives to her sex, motherhood, she enjoys to the highest degree where she has liberty of fresh air, freedom of personal inclination, and a much larger measure of physical activity than she gets in countries where, for the present, intellectual and social progress are deemed higher by women themselves than a rounded-out and symmetrical development of body and mind.

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"Athletics in women's colleges are almost unknown as yet. Indulgence in vigorous pastimes is reluctant on the part of most women students, and is even viewed askance by too large a proportion of their professional guides. Mens sana in corpore sano is not yet fully understood in woman's education. The bicycle, the ball, the racket, even the foil if properly used, like good wine, in moderation, must be good for normal women. Instead of inciting to hoydenishness, these animating expedients should prove for their bodies what logic, music, mathematics and poetry are for the mind. Woman being physically more plastic than man, she should find in scientific gymnastics only the sculptor's dexterity and deftness. In athletics she ought to be able to correct natural or acquired defects and to approximate more nearly to the ideal feminine model. According to multifarious tradition, Venus found aquatics a producer and preserver of supreme beauty, whose first and always indispensable requisite is health. Diana was not the less feminine for her skill in archery, and Juno was more majestic by reason of her ease with the reins. Of course a refined woman will mount a wheel in a refined way, and a coarse woman will show her coarseness in her dismounting. Correct sensibility is not a universal quality in either man or woman, and it is not to be greatly increased or diminished by physical exercise unusual for women except by the exertion of the individual will. Probably a graceful woman will acquire, if thoughtful, new grace by indulgence in moderate and modest sport, and an uncouth woman, in all probability, will be coarsened by indulgences throwing her in novel and possibly, if she be a weak woman, demoralizing familiarity with promiscuous herds of men, none of whom may have any interest in safeguarding her dignity, and many of whom will not be disposed to respect what all right-minded men consider the delicacy of her sex.

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"Let women take all the physical exercise they can that is good for their health. Though a few may go to excess and some invite or tolerate a lack of deference, an entire sex not to be punished for the folly or crassness of a minority. Painting is not to be abandoned because of the existence of color blindness nor music be left to perish because deafness is in the world. Every exercise which tends to make woman more healthful ought to make her more amiable. To be alert should mean for her to be more attractive and more efficient. Instead of losing womanliness by athletics she should increase thereby its charms."

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The fact that drunkenness has of late years decreased among men is generally admitted, and it has led to inquiry whether the use of intoxicants may not have increased during the same period among women. "A few years ago," says the Times-Herald, "the sight of a respectable woman drinking an intoxicant at the public table of an American hotel was unknown. Today it is so common as almost to have ceased causing surprise. At almost any first-class restaurant women, apparently rational and refined, take the cocktail, which a few years ago they knew nothing about, with as little embarrassment as their men companions; nor is it as rare as it should be that women will order and drink cocktails even when unaccompanied by men. The latest phase of the increase of intoxicants among women is found in the fashionable candy establishments, where, under various names, small quantities of intoxicating liquors are mixed for the accommodation of a constantly enlarging demand. One of the strongest arguments commonly used in promotion of extension of suffrage to women is that their influence would be cast in favor of conservative social legislation, especially in relation to intoxicants. All women inheriting European ideas about wine and beer see no evil in their moderate use. If American women, to the manner born, become themselves a tippling sex what will remain, after awhile, of the force of this argument? American physicians are largely responsible for the increased use of all kinds of liquor among American women. They prescribe stimulants in a large number of cases of invalidism among women, with the inevitable result that, whether salutary or not for the sick, the habit grows among the healthful. It is not a long step from hops to corn, from the brew to the still. It would surely be a melancholy phenomenon of the closing decade of the century if intemperance, declining among intelligent American men, should have made substantial and general advance among intelligent American women."

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The Jeanne d'Arc Home for French, Swiss and Belgian Girls was opened in New York last week. A picture of Jeanne d'Arc, in her battle garb, draped in the French colors, hangs in the front parlor. A statuette of Jeanne in bronze, with two white roses at the feet and the French and American flags intermingled above, stands on the mantel. The house was presented by Miss Catherine Theresa Smith in memory of her mother, who was a French woman, as a home for French girls who are strangers in this country. The furniture was obtained with the proceeds of a fair, which was held under the auspices of the Brothers of Mercy for that purpose last December. French, Swiss and Belgian girls who are Catholics will be first received. If, there is room Protestant girls will be received as far as convenient. There will be clean, homelike surroundings for twenty-five girls, who will be expected to pay $3.50 a week if they have the means. For 25 cents a French girl can get her Sunday dinner there among her own countrywomen. It is expected to furnish an opportunity also for application for French servants. Nurserymaids and housemaids will form the majority of the girls, who regard it as home, though governesses may perhaps find it convenient.

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No less a personage than Sally Joy White, well known in the world of letters, considers the dishcloth—the plebeian dishcloth, if you please—an object worthy of economical attention. She observes: "It is an economy always to have the kitchen linen of the neatest and nicest. Not necessarily the most expesive, but the choicest in every sense of the term. Cast-off towels don't make the best dishtowels or even dishcloths. You should get one dozen dishcloths, and for these nothing is better than Turkish toweling. Hem your dishcloths; you will have more respect for them if they are nicely finished, and if you have a servant she will give them better treatment. Then you will want a dozen glass towels, a dozen tin towels, have a dozen crash towels for the hands, and a half dozen crash roller towels. In case there is a servant to be considered you will want three kitchen tablecloths and half a dozen napkins. These may be of the half bleached damask which wears so well, and which launders to a snowy white in time." All of which is most wise and practical advice to young housekeepers.

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Harriet Hubbard Ayer says in the New York Journal that the least offensive of all pigmentary discolorations is lentigo, or freckles. Certainly these brown, oval-shaped spots dotted about the face and hands are not pretty. They do not look unclean, but they are disagreeable and unpleasant. Freckles are divided into two classes. The first consists of summer freckles, which usually fall to the lot of fair-skinned, light or auburn haired girls, and are produced almost instantly on exposure to strong light, disappearing in a little while if the subject remains within doors or in the shade. The other form of freckles is called cold or winter freck. These never disappear except through external agencies, and then only with the cuticle itself. For everyday or summer freckles the best treatment is as follows: Frequent bathing with pure soap and water, the use of the scrubbing brush, and a dry friction of the skin, carried to an extent a little short of irritation. The advantage of friction is not only that it assists in cleaning the skin, but excites cutaneous circulation. There are many simple remedies which will hasten the cure. The most effective of these to be used in connection with the scrubbing and dry friction are a cream or pomade to use at night, just before retiring, and a wash to be used during the day. The cream is made as follows:

CHEME FOSSATI.

Lanoline	5 grammes
Sweet almond oil	5 grammes
Sulphur (precipitated)	5 grammes
Oxide of zinc	2½ grammes
Violet extract	½ grammes

Place the sulphur and zinc first in the mortar, then add the almond oil a little at a time until a smooth paste is formed; next add the lanoline and finally the violet perfume. Put in ointment boxes and keep closed. This pomade is easily absorbed by the skin, and is excellent, not only in the treatment of freckles, but also for any of the lighter skin eruptions which frequently annoy girls between the ages of 14 and 18. In the morning wash the ointment carefully out of the skin and apply the following lotion. Repeat the application of the lotion several times through the day:

FORMULA FOR LOTION.

Liquor of potassa	1 fluid ounce
Distilled water	19 ounces

Mix, pour into a bottle and keep closely stoppered.

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HOW TO COOK RHUBARB:

Rhubarb, says the Sun, should be added to the daily bill of fare during the early spring. It is a healthful fruit and very much valued for its medicinal qualities. The skin is said to contain the nutritious properties and the flavor, so the stalks should be pulled and used when young and tender, before the outer skin becomes tough and stringy and it is necessary to peel them. Rhubarb is an excellent tonic, and delicious and appetizing dishes may be made with it. Always use granite, earthen, or porcelain vessels for cooking rhubarb, as the acid of the fruit will be affected by tin or iron ware. The leaves should be cut from the stalks as soon as they are pulled, and it should be kept in a cool place.

Rhubarb may be canned and kept in readiness for shortcakes and many kinds of desserts during another winter. Rhubarb jelly made for winter use should not be put up until late in the season, when the rhubarb is older. To make this jelly, wash the stalks and cut into small pieces. Put them into a preserving kettle with water enough to cover them partly, and boil until they are a soft mass. Strain through a jelly bag, measure, and return to the preserving kettle. When the juice has boiled ten minutes add one pound of hot sugar for each pint of juice and the juice of one lemon to three pints of the liquid jelly. Boil fifteen minutes longer or until it will jelly, and then turn into tumblers. When the jelly becomes cold cover the glass with papers, and keep them in a dark place.

Spiced rhubarb is excellent to serve with meats. Slice the rhubarb into inch pieces and weigh it. Put the fruit into a porcelain-lined kettle, place it over the back of the fire where it will be heated and the sugar dissolved, and add a few whole cloves and some stick cinnamon. Cook slowly until it is almost as thik as jam. Turn into glasses and, when it is cold, cover.

Perhaps the most wholesome way to make rhubarb sauce is thus: Cut rhubarb in pieces about an inch in length. Wash them and put the fruit into a porcelain or earthen pudding dish. To one quart of cut fruit use one cup of granulated sugar, a small half cup of water, and a little grated orange or lemon peeling to suit the taste. Cover the dish with a plate and bake in a slow oven from two and a half to three hours. The fruit should remain whole and the sauce be a fine color.

Another way of cooking rhubarb is to make a rich syrup of granulated sugar and a little water. Cook in it a few straws cut from the yellow part of orange peel. Cut the rhubarb in two-inch lengths and drop enough of the pieces into the syrup at one time to make a single layer. Cook them until they are clear and tender, then drain out and place them in a glass dish. Repeat until all the rhubarb is cooked. Pour the syrup that remains over the cooked fruit and serve cold.

Rhubarb slump is much nicer than the name would indicate. To make it, sift into a bowl one pint of flour, a saltspoonful of salt, and one and one-half teaspoonfuls of baking powder. With the fingers rub into the dry ingredients one tablespoonful of butter and the yolk of one egg. Then add milk enough to make a batter thick enough to just roll. Slice rhubarb enough to fill two-thirds of a pudding dish. Scatter over this half a cup of seedless raisins and the same amount of granulated sugar. Over this spread the rolled dough, make an opening to allow the steam to escape, and place in a moderate oven. Cover the dish for the first fifteen minutes, then remove the cover and finish baking. Serve hot in the dish used for baking, accompanied with a hard sauce.

A favorite dish in New England is called rhubarb fool. Wash and slice the rhubarb thin, and put it into a porcelain kettle, with only water enough to keep the fruit from burning. Cover and stew slowly until the rhubarb is tender, then rub through a colander, measure, and return to the fire. To one pint of fruit put one ad one-half cups of sugar and one teaspoonful of butter. When the mixture becomes hot, pour it over the well-beaten yolks of three eggs and beat very hard. Meanwhile have the white of the eggs beaten stiff and stir them into the mixture. Turn it into a dish and serve very cold.

A delicious pudding is rhubarb schollope. Butter a pudding dish and cover the bottom with a few fine bread crumbs and then with a layer of rhubarb that has been cut into thin pieces. Scatter the rhubarb thickly with sugar and a slight grating of orange peel. Cover this with a second layer of bread crumbs and over the crumbs put a few bits of butter. Continue to fill the dish in this way to the top. The top layer should be crumbs. Bake the pudding in a slow oven until the rhubarb is thoroughly cooked all through and the top browned. It is to be served hot.

Another pudding may be made of rhubarb with stale pieces of bread. Cover the bottom of a buttered pudding dish with thin slices of buttered bread. Cover these with rhubarb cut into small pieces. Sprinkle generously with sugar and scatter a few raisins here and there. Then put another layer of bread and butter and repeat until the dish is filled. Cover and bake half an hour; remove the cover and bake fifteen minutes longer. Serve the pudding hot, with a rich liquid sauce. An old-fashioned dessert is rhubarb shortcake and it is greatly liked by many. Wash the rhubarb and cut it in half-inch pieces. Put them into a granite saucepan, and to each pound of fruit allow half a pound of sugar and a gill on the back part of the range until the of water. Cover the pan and place it sugar is melted, then place the pan where the rhubarb will simmer, but not boil, until it is tender. The rhubarb cooked in this way should retain its shape. A little corn starch or arrowroot may be moistened and added to the stewed rhubarb if the juice seems too thin. To make the cake part, mix together one pint of flour, one and one-half teaspoonfuls of baking powder, one tablespoonful of sugar, and one-fourth of a teaspoonful of salt. With the fingers rub into the dry ingredients two heaping tablespoonfuls of butter and gradually stir in a scant cup of milk. Dredge a moulding board with flour and roll the dough out to an inch in thickness and the size of a breakfast plate. Place it on buttered tins and bake in a hot oven about fifteen minutes. When the cakes are done split them with a sharp knife around the edge and break apart. Butter the lower piece and spread thickly with the prepared rhubarb. Place the upper part of the cake on the top and cover with the remaining fruit. Like all shortcakes it is much better if it can be served immediately.

Another of our grandmothers' recipes is rhubarb tapioca. Wash one large cupful of pearl tapioca and soak it in three pints of water four hours. Butter a pudding dish and cover the bottom with a thick layer of cut rhubarb. Grate a little orange peel over it and sprinkle thickly with sugar. Turn over this half of the soaked tapioca and dot with tiny bits of butter. Put on another layer of rhubarb and finish with the tapioca. Bake one hour in a moderate oven. It should be eaten warm with sweetened cream.

To make rhubarb jelly for a dessert: Soak one box of gelatine in a large cup of cold water one hour. Take one dozen stalks of rhubarb and cut it into small pieces. Wash and put them into a granite or porcelain saucepan with one pound of sugar. Cover and cook fifteen minutes. Add the soaked gelatine and stir until it is dissolved and remove from the fire and strain into the liquid jelly the juice of a small orange. Turn into a mould and set in a cold place to harden. Serve with whipped cream.

To make rhubarb pie: Chop or slice very thin enough rhubarb to make a good pint. Mix together one and a half cups of granulated sugar, two teaspoonfuls of flour, two beaten eggs, and a slight grating of lemon peel. Stir with the cut rhubarb. Line pie plates with rich pie crust and fill with rhubarb mixture. Cover with an upper crust. Bake the pies in a moderately quick oven at first and then reduce the heat. Or this recipe may be followed: Cut the rhubarb into small pieces, put it into a saucepan with a very little water, and stew slowly until soft. Moisten a little cornstarch in water and add to the fruit. For each pie add one well-beaten egg and a piece of butter the size of a walnut. Line deep pie plates with rich paste and fill them with the prepared rhubarb. Lay narrow strips of the paste crosswise over the pie and bake in a moderate oven.

Rhubarb pies with two crusts are often made without adding the egg. Fill the lined plate with the cut rhubarb and scatter a few raisins among it. Add sugar and a grating of lemon peel before putting over the upper crust.

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SELECTED RECIPES:

Bacon and Liver Stew.—Pour boiling water over a beef or calf liver, let stand one-half hour, then cut the liver with deep gashes, insert thin slices of bacon in these cuts and fasten in with toothpicks. Have three or four slices of bacon in the pot over a hot fire, frying with an onion cut fine; when fried to a crisp put the liver in, cover tightly, let cook about ten minutes, turning often, then dredge well with flour, pour boiling water over till the liver is covered, put on the top of the stove where it will cook slowly. Cook three hours; a nice brown gravy will be done with the liver.

Yellow Cake.—One cup of granulated sugar, one-half cup butter, yolks of five eggs, one-half cup of milk, two and one-half cups of flour, one teaspoonful of baking powder, flavor.

A Cheese Sandwich.—Pound together to a smooth paste one part of fresh butter and two parts of Parmesan cheese, with made mustard to taste. Butter some thin slices of bread with this mixture and lay on half their number thin slices of chicken, ham or other kind of meat desired. Press the cheese spread on the above, and cut into neat, narrow sandwiches.

How to Cook Codfish.—A new and most excellent dish of codfish, invented or discovered by Miss Bedford, of the New York School of Cookery, is prepared in the following way. As I have not the exact formula I can only give it to you as it came to me: Take a good-sized piece of the fish, freshen and soften it by soaking in cold water and take out the bones. Parboil the fish in milk and season it with white pepper and a dash of paprika. Take from the milk, break into flakes and put into a saucepan with the juice of one onion and a large piece of butter, and heat until a light brown at the edges. Add to the fish a cupful of the meats of boiled walnuts, thicken the flour in which it was boiled slightly and brown in the oven.

Maraschino Punch.—For lunches which have lighter courses than dinners liquid appetizers are appropriate, and the various "arrangements" of liquors with orange or grape fruits are considered delicious. One of these is known as maraschino punch, and is prepared in the following manner: Select as many large oranges as the number of guests requires, and prepare them by giving each one a transverse cut about half an inch from the top. The interior and this sliced part also are then nicely scooped out and the pulp is pressed into a sieve until the juice is all extracted. This is sweetened to taste and weakened with a little water until a strong orangeade is made. Into this is finally poured a sufficient quantity of maraschino to flavor the mixture agreeably, and the empty oranges are filled with it. Two straws are then prettily tied to the tops by narrow ribbons drawn through two punctures. These ribbons must match the other decorations of the table, and harmonize as well with the color of the oranges themselves. When the cap is fitted again they are ready for serving. They may be prevented from upsetting and spilling the contents by being put in paper cases upon small decorated plates.—Philadelphia Record.

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HEALTH HINTS:

The woman whose eyes are tired all the time should bathe them frequently in salt water. A teaspoonful of salt to half a glass of water, applied with soft linen cloth. Bathe the first thing on rising, but do not rub the ball of the eye harshly, as that is said to flatten it and destroy the sight. Once or twice during the day, and on retiring, will improve the eyes materially. Salt water will not make the eyes smart unless there is some foreign substance in the water or salt.

A torpid liver is one of the concomitants of spring. Some people find great relief from the "gone" feeling experienced on rising in the morning, and caused by a torpid liver, by drinking the juice of one lemon in a glass of cool water, in which is just a sprinkle of liver. An orange eaten before leaving the room is another remedy.

Salt baths are pronounced good for nervous and worn-out people. Put a tablespoonful of kitchen salt, or two or three, as your skin will stand it, into a quart of hot water. Use a flannel cloth, a good, big one, which half wring out of the salt water, and then rub yourself for dear life. It is very invigorating for some, and there are others who can't stand it at all. The only way to find out is to test it. If you feel tired and exhausted after it, lessen the salt. If that does not help you, stop it entirely.

Why is it that a poor tired woman has the rables every time anybody suggests that she rest five minutes every hour by lying down on a couch? Physicians say that it is one of the very best ways in the world for a woman to keep up her strength, and that she can accomplish twice as much work if she will only take moderate care of herself. Have a couch in the kitchen, if you can, and drop down with your eyes closed and limbs relaxed.—Washington Star.

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HOUSEHOLD HINTS:

Plaster of Paris figures and busts are apt to become soiled and discolored. The best way to clean them is to make a strong solution of saleratus in water, stand the figures in it, and throw the water over them. Places badly soiled may be rubbed with a soft cloth. Rinse in clean saleratus water and let them dry without wiping.

Fine china or colored glass may be neatly mended by painting the edges with the white of an egg slightly beaten, dipping the edge in finely powdered unslacked lime, and quickly pressing the two edges together and holding firmly for a few moments. The lime will slacken and harden very quickly.

Save your white cotton rags. They will make pretty rugs for the bathrooms. Cut them into narrow strips, sew the strips together, and wind them into balls, and when you have enough prepared have them woven with a blue warp the size required. Put a blue cotton fringe at each end.

During the spring renovating, if an old wall paper is to be removed, before going to work close the doors and windows tightly, place an old boiler or tub in the room, and fill it with boiling water. The steam will moisten the paper, and the work may be done quicker and more easily.

Dissolve a tablespoonful of turpentine in two quarts of hot water and use for washing glass dishes or globes. It will give them a lustre.

Turpentine will remove paint from woollen or silk fabrics. Saturate the spot with spirits of turpentine and allow it to remain for hours. Rub the cloth between the fingers and the paint will crumble off without injuring the goods.

It is not known that rats cannot resist sunflower seeds. A trap baited with these seeds is the most effectual method of catching them.

Shoes that have become stiff and uncomfortable by being worn in the rain or that have been lying unused for some time may be made soft and pliable by vaseline well-rubbed in with a cloth and rubbed off with a dry cloth.

If cayenne pepper is strewn in the kitchen storeroom it will keep ants and cockroaches away. A cloth wet with cayenne in solution and stuffed into a mouse hole will prevent the intrusion of thes troublesome visitors.

When packing away ermine furs for the summer, place some pieces of white wax in with them to keep them from growing yellow. Put them in a cotton bag that has been colored with bluing, or use dark blue paper.

A pound of copperas, which can be bought for a few cents, dissolved in a gallon of boiling water, is excellent to cleanse a sink or closet. Remember the copperas is poisonous.—New York Sun.

TRULY A BIG COUNTRY.

Expenses of the United States Are Enormous—The People All Called Upon to Pay Liberally for Many Things.

Wellman, in Pittsburg News.

If you want to get an idea of the vastness of this country, consult some of the appropriation bills recently passed by congress. Take, for example, the sundry civil bill, a measure in which appropriations for all sorts of purposes not otherwise classified are dumped, as its title would indicate. Some of the items in this bill will give the reader an idea of the vastness of the country and also of the almost endless responsibilities of the government. For instance, here is an appropriation of $19,500 for relief of the native inhabitants of Alaska, the poor children of nature, who would starve if Uncle Sam did not help them out. Besides this we spend $30,000 a year for educating those natives and $5,000 in the experiment of raising reindeer for their use. One of the surprising items of the bill is $577,000 for artificial limbs and appliances for disabled soldiers. The appropriation for this purpose last year was only $132,000, but Chairman Cannon of the appropriation committee of the House explains that the maimed veterans are entitled to renewal of their artificial limbs every third year, and that this is the year when most of them get a new outfit.

It must be a pretty big country in which it costs $810,000 a year to pay the salaries of the custodians and janitors of public buildings. No wonder Uncle Sam is poor when he is in the janitor business to that extent. Why, it costs $52,000 a year to keep the public parks and grounds in this city in good trim, and none of the money is wasted either. This is exclusive of the Capitol grounds, which takes $12,000 more. To light the Capitol one year costs $21,000 and to keep it in repair $25,000. The White House is almost as expensive. Its "expenses" are put down at $30,000 a year and lighting at $15,000.

PRINTING BILLS.

Uncle Sam spends a good deal of his money for printing and engraving. The appropriation for the coming fiscal year for engraving and printing, which means for the manufacture of money, securities, revenue stamps, etc., is $1,100,000. In addition to this it costs considerably more than $1,000 a week for the distinctive paper used for the printing of government securities. For public printing and binding, which means the government printing office, the appropriation is $3,110,000, or $10,000 for every working day.

It costs the government $125,000 a year to enforce the Chinese exclusion act and $100,000 to enforce the alien contract labor law.

The United States has a great many separate establishments of which the people do not hear much, but all of which have to be supported, and the aggregate cost is a very pretty sum. Not a few of these concerns are appropriated for in other bills, but the following appear in the sundry civil:

The coast and geodetic survey, which triangulates the coasts and mountains, costs $390,000 a year.

The fish commission, which introduces food fishes to waters of all parts of the country, requires $340,000 a year.

The geological survey, which makes scientific examinations of the country, cannot get along with less than $447,000.

Homes for disabled volunteer soldiers cost $2,467,000 a year and in addition to this appropriation $725,000 is given in aid of homes for soldiers and sailors in states and territories.

The Inter-State Commerce commission, which will amount to something under recent decisions of the Supreme court, requires $225,000 a year.

OTHER EXPENSES.

The life saving service, one of the most admirable branches of the government, is supported on $1,537,000 a year, while the lighthouse establishment including beacons and fog signals, eats up $3,042,000.

The revenue cutter service, which comprises a fleet of vessels for the protection of the coasts against smuggling, costs $990,000 a year.

The improvemnts of rivers and harbors already authorized by law require $2,878,000.

Among the interesting items to be found in this hodge podge budget are the following:

For publication of records of the rebellion, $145,000.

For suppressing counterfeiting and other crimes, $50,000.

For the Washington monument, $11,500.

For the Yellowstone National park, $35,000.

For headstones, etc., in national cemeteries, $220,000.

For fuel, lights and water for public buildings, $900,000.

For furniture for public buildings, $180,000.

For Chickamauga and Chattanooa park, $75,000.

For recoinage of gold coins, $5,000; for recoinage of silver coins, $100,000.

For the astrophysical observatory, Smithsonian institution, $10,000.

For taret range at Jefferson barracks, $18,000.

These items give a good idea of the multiplicity of the demands which are made upon Uncle Sam's purse.

An appropriation which will please many people is $25,000 to defray the expenses of a scientific commission to report the best means of preserving the forests of the United States.

It is indeed a great country and a great government.

Chronic Rheumatism Cured.

Dr. B. H. Hettinger, Indianapolis, Ind., says: "For several months after spraining my ankle I was severely afflicted with Rheumatism. I finally tried Detchon's 'Mystic Cure' for Rheumatism, and in 4 days could walk without my cane; two bottles cured me sound and well. I take great pleasure in recommending the 'Mystic Cure' to all who are afflicted with Rheumatism." Sold by Carl Lorenz, Druggist, 418 Lackawanna avenue, Scranton.

When you think of the Nickel Plate Road it brings to mind that delicious meal you had in the Dining Car, and the fine service and Low Rates, and you wonder why people will travel via any other line.

TIN-PLATE TRADE OF WALES

Competition for the Tin-Plate Trade Between America and Wales.

AMERICAN EDITOR AT CARDIFF

The Falling Off of the Tin-Plate Trade in Wales Attributed to the Unreasonable Demands of the Workingmen.

The well known editor of the American Artisan is now on a visit in Cardiff and is the guest of the editor-in-chief of the Western Mail. He was interviewed by one of the reporters of that paper on the tin plate situation, which is as follows:

"How is it that the tin plate trade with America has seriously fallen off of late?"

"Because your manufacturers do not compete with ours now," replied Mr. Stern. "You used to contend in Wales some years ago that tin plates could not be made successfully in America, but, as a matter of fact, we are making tin plates now and in competition with Wales."

"And how has this change in position of things come about?"

"I claim that the workmen of Wales are responsible for it, and, indirectly, the masters, for allowing the workmen to dictate to them. The tin plate trade was once considered indigenous to Wales, and never should have been transplanted, but now it has gone, and not only America, but Spain, France and Germany are in keen competition with Wales. The Welsh workmen are acting very unwisely, and how they tolerate such a lot of agitators as those who now lead them by the nose is a matter of surprise to me. They have been preaching for years in favor of restriction of make, but I have yet to hear of the first valid reason for supposing that restriction of make will prevent competition. Nine-tenths of the machinery we use in America is Welsh machinery. The labor agitators here will not permit the men to make more than thirty-six boxes to the turn. But in America the workmen turn out nearly twice as many boxes with the same machinery in eight hours and are receiving double the amount of wages. Sometimes we have Welsh workmen and sometimes American workmen, and the minimum quantity turned out is fifty-six boxes. In some places the average is as high as sixty and sixty-four boxes per turn. As we get double the quantity of work turned out that you do here, it naturally follows that the cost of production—the work being done by the same kind of machinery as you have here—would be very much less."

"Then you think restriction of output is a delusion and a snare?"

"The restriction of output might have affected the prices when Wales had a monopoly. But Wales has no monopoly now. If you did not make a box in twenty years it would not affect us in America."

"Does your observation of the present state of the Welsh trade enable you to suggest a remedy?"

"If you can make tinplate cheaper here than in America we would buy them, but the way in which the men carry on things here makes it impossible for Welsh manufacturers to compete with us. My suggestion is that the masters shall endeavor to educate the workmen and show them that the restriction of the make has been their curse. The workmen do not control the mills in America. Every year the amalgamated association of the representatives of the masters and men holds a meeting and there is a conference, which lasts sometimes one day, sometimes a week. There are some hot fights at these conferences, but eventually a sliding scale is settled upon, and they all stick to it. The American workman has got the interest of his employer at heart, but with you in Wales it seems to me the workmen are jealous if their masters make a dollar.

"Then you think there ought to be a better feeling existing between masters and workmen here?"

"The workmen and the masters should certainly work more in unison, and the men should not allow themselves to be led away by such a set of agitators as those now at their head. If trade across the water got anything like as bad as the tinplate trade is here, and if men carried on things with such a high hand, the masters would starve them out and get rid of the agitators. And I may say here that the masters in Wales will never get any satisfaction as long as the present agitators are at the head of the workmen. Another thing responsible for the tinplate trade being driven from this district is the jealousy that exists between the masters themselves. My suggestion is that Welsh tinplate manufacturers should now try to make tinplates as cheaply as possible, and the workmen should assist them in doing this and not allow themselves to be misled by ignorant agitators."

"Are the American plate of as good quality as the Welsh plates?"

"There is no question about quality. We get our materials from the same place as you do yours, and if you cannot make tinplate more cheaply than your competitors in America and on the continent you may as well not make them at all."

Mr. Stern also said he did not understand why the Welsh manufacturer did not encourage the use of tin-plates for roofs which could be made impervious to water and storm proof. They used millions of boxes of tin every year in America for this purpose, and why could it not be done here. A suggestion which he had made in this direction the other day was commented upon at the Swansea Exchange, and a very prominent builder made the statement that he had investigated the matter and found that the difference in the cost between slate roofing and tin-plate roofing was as between 7d. and 11½d. Slate would, of course, last longer than tin for roofing purposes, but then the difference in the price made up for any shortcoming of that kind. The walls and rafters need not be so substantial to hold a tin-plate roof as a slate roof, and this would, of course, be a great advantage in its favor. In America the tin-plates used for roofing purposes were covered with red oxide of iron paint, and this would preserve them and keep out the moisture."

"Tin-plating is also used for a variety of other purposes in America," continued Mr. Stern, "and I would advise that Welsh manufacturers should look out for new markets. By the bye, in order that tin-plate roofing should be satisfactory, the plates would have to be fixed on the lock-seam principle, and not by driving a few nails into them."

"I understood that the tin-plate industry is not in a very healthy condition in America just now?"

"That is so, and the reason of it is that a great many manufacturers have accepted bonuses in the shape of land or cash from land syndicates, and are obliged to keep their works going whether they pay or not. The land syndicates get a handsome revenue from the rentals of houses built in proximity to the works. The syndicate system, however, cannot last, and it has virtually brought about a crises already.

WELSH NEWS NOTES.

The only Welsh Radical member of parliament who is unblessed with superfluous modesty is Mr. Ellis Jones Griffith, the member for Anglesey. He is an old president of the Cambridge Union, a barrister of the same standing on the North Wales circuit, and a frequent speaker at meetings of the literary caucus. Yet he has not opened his mouth in parliament.

Mr. Thomas Darlington, who visited Scranton in 1894 and delivered a Welsh speech at the Laurel Hill park eisteddfod in the fall of 1894, will take up his residence at Aberystwith in June next. Though he is a master of a vigorous and idiomatic Welsh style and can speak Welsh with but little of the lledfaith of the Saxon, it is curious that he has never lived in Wales. He was born in the border county of Shropshire, and was led to take an interest in Welsh matters through his friendship wih an old Welsh farmer in the parish.

Two Welsh bishops have appeared as members of a choir at national eisteddfodau. The Bishop of Bangor is the fortunate possessor of a fine baritone voice, which is probably the most sonorous organ on the episcopal bench, and he appeared among the bassers at the Brecon National Eisteddfod. The Roman Catholic Vicar Apostolic of Wales—the Bishop of Ascalon in partibus—who is a brother of Sir Piers Mostyn, and belongs to the elder branch of Lord Mostyn's family, also appeared at the Carnarvon eisteddfod as a tenor in the Birkenhead Male choir.

"Abwydyn," writes "Another Welshman," "is a favorite word with the bards. Professor Rhys years ago—in the days when he had not yet learned prudence and discretion—made an onslaught on the bards, which the sons of Ceridwen resented as hotly as they do the iconoclasm of Professor Morris Jones. They avenged themselves by hurling 'englynion, at the professor, and the concluding couplet has stuck in popular memory ever since. Professor Rhys, be it noted, was at one time a schoolmaster at Rhosybol, in Anglesia:

Rhys Bach o Rhosybol,
Hyll abwydyn hollywbodol.

It is significant that the learned principal has not entered the field in defence of his distinguished pupil.

Mrs. Celriog Hughes is housekeeper to Lord Rendel's brother, at Newcastle-on-Tyne, and lives close to Ernest Rhys' father.

The Rev. W. A. Edwards, the promoter of the "Church Reform" meeting, is the only son of the Rev. William Edwards, rector of Llandow, and is, therefore, the nephew of the Bishop of St. Asaph. Mr. Edwards was educated at Llandovery and Cowbridge schools and Jesus college, Oxford. He is barely 30 years of age, and possesses more than his share of the family good looks and fluency of tongue. He was very popular at Oxford and is certain to be heard of in the Welsh church. He is married to the daughter of a 'squire in the vale of Glamorgan.

Mr. William Jones, "of Oxford," has not severed his connection with that seat of learning on the election to the house of commons. Twice or three times a week he journeys to the city on the Isis, and instructs the students of Somerville Hall on the beauties of English, French, German and Italian literature. So engrossed indeed is the versatile gentleman in this fascinating work that he is in danger of forgetting the true functions of a member of parliament. Certain it is that, though the house has been sitting for several months and several Welsh questions have been discussed, the member for North Carnarvonshire has contributed nothing to the wisdom, amusement or information of the house.

The Hon. Slingsby Bethell, clerk to the house of lords, just deceased, boasted in a Welsh name. The Bethells are supposed to have written their names originally Ab Ithells.

At the Wrexham eisteddfod on Good Friday not one of the three presidents could boast of Welsh blood. Two were Englishmen and the third was a German, yet the trio are said to be good Welsh linguists.

Political parties in the parish of Llandysul are known as Long Horns and Short Horns. All the members of the new parish councils are Long Horns, and it is expected that some ripping good bull fights will take place.

A large eagle has been plaguing the farmers of South Pembrokeshire recently. It has carried away a lamb and several parties have been organized, but, like the Liberationist, the unwelcome visitor is still at large.

The news that the prince of Wales will visit Aberstwith struck terror into the hearts of the county police. This feeling found vent in an appeal by the men to be supplied with new clothes for the occasion. It is understood that the Glamorgan uniform is the standard of their guady desires, with the single exception that the front plate on the helmet will, as usual, bear a fac simile of the county seal, which gives a prominent position to an outline of the buildings of the University college, of Wales.

"SWEET 'BERDAR."

Old sights are changed, there is no doubt,
Still, al their glory is not gone.
Some nooks and corners are found out
For poets' eyes to dwell upon.
He who retirement seeks may yet
Some charming little spots secure,
Whereon the sun of life may set
In splendour monarchs could endure.
The picturesque is not destroyed,
Though marred in some respects, we fear;
And spirits, by its charms decoyed,
Oft hither come from far and near.
Romantic scenery abounds
As in the idle days of yore,
And here and there are lovely grounds,
Where one might bide for evermore.
Beauty and grandeur aye will dwell
Within the range of Aberdare
As long as men can feel and spell
Its vales and hills have everywhere.
Majestic oaks still spread their limbs,
Display the strength that men admire,
And when no cloud the cornfields dims
They flame up with poetic fire!
Yea, truly Aberdare affords
To weary men a peaceful rest,
Rich groves wherein Dame Nature hoards
Health-giving germs for every guest.

A GOOD QUEEN

And What is Better Still, a Good, Kind Woman.

One of the ladies in waiting on Queen Victoria, in a letter to a friend in this country, tells an amusing story of the queen's kindness and tact. During her stay at Osborne castle an Irish nurse came with her little charges, the children of the duke of B., to visit the children of the Princess of Battenberg. While they were at tea in the nursery the queen entered unexpectedly. Irish Nelly stood up, pale and trembling. The queen presently saw her, and said, kindly:

"The children do credit to your care of them."

On this Nelly fell on her knees in a frenzy of embarrassment, crying out: "Yes, O Queen! No, O Queen!" bending her head with each sentence. "It's from the County Cork I came, an' little does me father know I do be acquainted this day wid the great queen of the world."

The children burst into shrieks of laughter, but the queen, checking the smile that rose to her own lips, shook her head at them, gently bade the woman rise, and sent her upon an errand until she should recover her wits.

The early biographies of Victoria describe her as imperious in manner and fully conscious of the gulf that separated her from the rest of mankind. The Duke of Wellington, after an audience with his youthful sovereign, once shrugged his shoulders as he came out, saying with a laugh:

"How the little lady does love to rule!"

But the officials that surround her at court now in her old age represent her as kind and considerate of the feelings and comfort of her poorest servant or neighbor, and apparant