Interests of Women and the Home.

DELICATE WOMEN ARE OUT OF DATE

It Is No Longer Fashionable to Faint and Grow Hysterical.

THE ROBUST WOMAN NOW RULES

Pood as a Subject of Instruction in a Course of Physical Culture -- Women Who Don't Know How to Stand Up or Sit Down and the Evils That Result from Such Ignorance.

Delicate women, says the Sun, are out of date. There was a time when it was considered fashionable for a woman to faint frequently, grow hysterical over trifles, and have at least one chronic allment. Today such a woman instead of being cuddled and made much of, is passed hurriedly by with a word-not of sympathy, but rather of scornful pity. She is referred to as "Poor thing!" And if there is one thing that will make a woman cast off her invalid ways it is that phrase.

Women nowadays are turning back to the ways of the Spartan girls, who believed that the physical training of the sexes should be identical and practiced what they preached. They were taught to run, to leap, to cast the jave lin, to play ball, and to wrestle. Their Athenian sisters did nothing of the sort and were not comparable to the Spartan girls. Once an Athenian said to the wife of Leonidas:

You Spartans are the women who

'Yes," she answered, "and we are the only women who bring forth men.' There is a lesson in this retort for all womankind. American women, be it said to their credit, are beginning to apply it. Old women, young women and schoolgirls are giving more attention than ever before to physical culture. Three women were discussing the general interest in physical training for women, in a restaurant not long ago. It was one of those little places where a man feels himself conspicuous, for it was patronized almost exclusively by women shoppers. One of the talkers was white haired, another was middle aged, and the third was an athletic-looking girl just out of her teens. The middle-aged woman turned out to

talked in such a clear, practical way that pretty soon all the women at the nearby tables were listening to the con servation of the trio. It all started this

THREE QUESTIONS. wouldn't order chocolate eclairs if I were you," said the middle-aged woman to the girl.

be a teacher of physi-culture, and she

"Why not?" asked the girl. "I'm not in training now. As long as I was on the basket ball team at Vassar I wouldn't have dreamed of giving such an order; but I'm a graduate now, and chécolate eclairs are so good."

"Phey aren't good for you," insisted e-aged woman, "You told me yourself that you we a never in such perfect health as w'en you were training and confined yourself to nutritious, wholesome food.'

"That's so," acquiesced the girl meekly, but without countermanding

her order. "Physical culture teachers as a rule make three mistakes," continued the middle- ged woman, salting her rare reast feef vigorously by way of emphasis. "I think the first three questions they should put to a pupil are: What do you eat for breakfast, luncheon, dinner and between meals? How

do you sit, and how do you stand? "Why, what funny questions the last two would be," exclaimed the girl digging into the middle of eclair number

"Not at all," answered the physical culturist, "Standing is a lost art; and as for sitting, so far in the history of this world of ours it has never become an art. When it comes to eating -well, I feel almost hopeless about eating. I fear that women will never learn to eat."

"What queer notions you do have," commented the girl, ordering a double portion of ice cream, "Vanilla and chocolate mixed, if you please. I'm sure I have a good, healthy appetite," she went on, "and I think I not only know how to eat, but enjoy it."

"There's no question about your having a first-class appetitie," put in the elderly woman, who proved to be the girl's grandmother.

INSULTING THE APPETITE.

"Yes, I won't dispute that," replied the middle-aged woman, "but you in-sult that appetite, which is the craving of a strong, healthy stomach, by giving it eclairs and ice cream instead of giving it the proper food. Nearly all young women do the same thing. Every time you do that you weaken your muscles, which you tell me your are so anxious to train. You cannot possibly train a muscle unless you have given it the proper food. Now, I'm not a crank on dietetics, but every teacher of phydeal culture, every director of a gymnasium, every master of a swimming school, every instructor in a bicycle academy, should pay a great deal of attention to what their pupils eat, and try to impress on each pupil the neces sity of proper food. Every boy is anxlous to become a Fitzsimmons, and if his instructor in gymnastics will tell him what food is best for him to take he will have it-or make life a burden for his mother. The same is true of a girl. Let the teacher tell a girl that certain things will harden the muscles of her body, giving her a firm, graceful figure and certain other things will make the muscles of her cheeks firm, which is one of the secrets of retaining a pretty complexion, and she'll confine herself to those things, cheerfully giving up all rich pastries and sweets.

"Up to this time," the enthusiast continued, "girls and women have devoted their attention almost exclusively to the development of their arms and legs. This is a great mistake. Women need, even more than men, to give much attention to the development of their vital organs. The legs and arms work much more easily if the vital organs are well developed. Women should be trained from the time they are out of swaddling clothes to hold the abdominal muscles tense. Then we would hear of no such thing as displaced organs. But, dear me, get me started on the physical development of women and I'll never stop."

"Oh, it's so interesting," exclaimed the girl. "You said something about men not knowing how to stand cor-

INCORRECT STANDING. "Well I told the truth," said the

enthuslast. "They don't. Watch 'em OUR TABLE WARE as they file up to the desk there to pay their checks. At least twenty-five have have been up since we've been sitting here, and not one has stood correctly. Look at that stout woman there now with her abdomen thrown out and the upper part of her body held back, She probably lies awake nights worrying because she is losing sight of her walst, and yet her habitual method of standing is just the cause of the ouble. Glance at the thin, delicatelooking woman behind her. The posttion of her body is all wrong. You can see that her abdominal muscles thoroughly relaxed. So it is with the next in line. The fourth woman throws nearly all her weight on one side when she stands, and you can see that this had changed the shape of one hip. Thus it goes. One woman stands so that one shoulder grows higher than the other or her back gets twisted and another becomes lop-sided in some other way. A mother or teacher who does not train the young intrusted to her

care to stand correctly is guilty of al-

most a crime. The harm done to the

outside of the body is nothing com-

ared to the injury done to the ma-

hinery inside.

"American women have, as a rule, lisagreeable nasal voices. If they only knew it, it all comes from their not knowing how to stand properly. The only woman in this country who, as a rule, have sweet voices are the Southern women, and the only way I can ccount for this is that they don't stand at all except when they are absolutey obliged to. It isn't that they know ow to stand any better than their Northern sisters, but they have a prelilection for sitting or reclining, If you don't believe what I saw about nasal volces go into any school in this city, public or private, and listen to fifty r a hundred pupils read; they will nearly all read through their noses instead of through their mouths. If a child has been taught to stand with shoulders thrown back, lungs expanded, the abdominal muscles held tense, the body bent slightly forward, so as to distribute the weight equally on the ball of each foot, the voice will come rich and clear and full straight from the mouth instead of meandering around inside, avoiding the vocal hords altogether, and finally making its escape with a disagreeable rasp through the nose."

"What have you to say about women not knowing how to sit?" asked the old

IMPROPER SITTING.

"That they don't even know how to it as well as they know how to stand," the answered, jerking out each word distinctly. "When a girl first goes in or physical training the teacher should each her to eat wholesome food, such as steaks, chops, rare roast beef, whole vheat, bread and vegetables. on't need tea and coffee, but should drink milk, plenty of it, instead. Next she would teach them in on regular training. Look around in this restaurant. I only see one woman who is sitting correctly.

"Who is that?" interrupted the girl. agerly, throwing herself into a grace-"That's myself," responded the teach-

"Why, I couldn't sit up and never

ouch the back of the chair as you do," durted the girl. "I dare say not," answered the enthustast, "because you've never been taught to sit properly. I can ride all

outhing the back of the seat, and not sel as tired at the end of the journey the women who have lounged around all day and bolstered their backs up with pillows. It is not a good thing always to sit with the spinal column propped up. The muscles of the back vere given us to lean on, and every erson should learn to lean on them early in life, otherwise they become weak and flabby. Muscles that are not sed grow useless. We wouldn't hear so much about backaches if women could sit more correctly. I forgot to ell you that nine out of every ten women are naturally pigeon-toed. This is because they do not turn their toes out properly in walking. However, things are changing. New York now has scores of gymnasiums well patronized by girls and women during the winter months, and the rest of the year hey devote themselves to outdoor sports with a zest just a little short of that of the men. The beneficial effects of women's interests in physical develpment are already apparent. The wo nen of this generation are undoubtedly physically superior to those of the last, and the next generation is bound to how even greater improvement. Someody once defined physical culture as the symmetrical development of the That being the case, the coming out. eneration ought to be stronger moraly than the present; but that remains

"Tut, tut, tut!" exclaimed the old ady, piling her parcels one on the 'I'll let you say that the women of today and the future are stronger han their grandmothers were physibut I won't let the intimation that they are better morally go un-

challenged. "Oh," said the young girl as the three started out, "don't you know it is ad-mitted, dear gran'ma, that strength of oody brings strength of mind and mor-

als in its train?" HARD TO BEAR.

stopped on the steps ere I rang the bell And gave her brother a quarter, thing that is always just us well, When one's courting the favorit

daughter. And as I listened I bowed my head, And my heart sank down in the mire. At the words he spoke: "Say, my sister

You were only a candy buyer."

t might have been anything else but this And I wouldn't have felt so badly: But I must confess it's a drop from bliss 've bought her books, but it seems tha

they Could not in her inspire An answering thought-they've faded And I'm only a candy buyer.

Think of the plays we've seen—ah, me! Think of the many hours I've spent in writing the lines that she Has read when I've shipped her flowers, But flowers and plays and poems convey But sentiments that tire. Seneath all this I'm the commonest clay,

Oh! the wittlest things I've said were I've said to this fair maiden

And only a candy buyer.

As I talked with a heart love-laden, That she loves me not isn't misery. But it sets my heart on fire To know through it all she's thought of

As only a candy buyer,
-Tom Masson, in Life.

LEADS THE WORLD

There's No Silver Plate in All Europe Equal to Ours.

POINTS OF SUPERIORITY

The Old World Startled By Our Adand at Chicago in 1893.-This er of plated goods can protect himself Country's Pre-eminence in the

Mannfacture of the Best Cutlery.

As in the making of cut glass, so also in the manufacture of many other articles of table adornment, notably in sterling silver and silver-plated wares, this country, says the New York Sun, leads the world. It is a welcome fact, moreover, that in the production of the higher grades of table cutlery the home manufacturers have advanced within recent years rapidly as regards finish, quality ,style, until there is no longer any reason to prefer table cutlery of

foreign make. America's pre-eminence in the art of netal working has been acquired for the most part in the last ten years. It was not until the Paris Exposition of 1889 that the work of American silversmiths attracted general attention abroad. The exhibit of metal art work was astonishing to the foreigners, and the grave critic seemed at a loss how to treat the matter. It was complained that the American forms of silver were new and startling, and that they surprised the eye without gratifying the taste; that American silverware was well suited to buyers whose fortunes vere acquired more rapidly than their taste, and that with a patronage chiefly composed of millionaires the American silversmiths were able to dazzle the eye with huge and costly works, which nobody in Europe, outside of royalty and a few financial kings could afford to buy. In Europe they take such things seriously, and it was a shock to their traditions to find that in the development of the art immortalized by Benvenuto Cellini the barbarians of the Western Hemisphere had leaped so suddenly to the front. But so it was. Some of the less spiteful among Parisian art writers expressed great admiration of the desings of fruits and flowers taken direct from nature and wrought in silver; the superb workmanship shown in the American exhibit also commanded their respect.

AT CHICAGO. In 1893 the display of American sil-

erware at the World's fair not only onfirmed the impression produced in Paris four years before, but secured the almost universal recognition of the fact that in decorative treatment of gold handles, all the materials are domestic. and silver America stands first in respect of simplicity, clearness, gance and suggestiveness of design, and that while the endless copying of exhaustless patterns proceeds in the Suropean workshops, the American designers are manifesting a fine discernment in the selection of types worth preserving, as well as originality and pocket knives. imagination in the creation of new types possessing the essential traits of beauty. Competent judges drew comparisons altogether flattering to Amercan skill and pointed out the fact that the best European designers were so saturated with the principles of the older styles that it seemed impossible for them to free themselves from heir influence. In 1893, the same captious American display at Paris did not hesitate to accord unqualified praise, and cles in the exhibits for shipment to Europe. England said:

"The United States easily distances in some departments of art metal work any other nation. Judging by the productions exhibited, one may well be in doubt whether we shall not in the near future be compelled to regard New York as at least our equal if not fine goods have steadily prospered, our superior in the production of gold and silver work."

In the four years that have elapsed ince the judgment was expressed the ase has grown stronger, until today leading jeweler of the world is an American, and a New Yorker, and that in the production of sterling silver wares of ornament and use New York eads the world. The largest two establishments in the two hemispheres devoted to the production of art works n metal, have their headquarters in

PLATED WARES.

Equally eminent in the world of man ufacture are the makers of American silver plated ware. The progress made along this line in the United States in the last decade has been marked and important. It is said that nothing like this advance has been made in Europe, and that in one year America turns out a greater variety of new patterns and designs than is originated by the English and French in five

"The use of plated ware," said the nanager of a leading house, "is steadily on the increase, and keeps pace with the progress made in the style and quality of the goods produced. It is in demand among the wealthier classes to an extent you would hardly suspect. Families which possess an abundance of sterling silver find relief in the use of good plated ware, for they can then lock up their valuable plate and bring it out only on gala ocasions. Many families among the ar istocracy of Europe are doing the same thing, and city people use plated ware n fitting up their country places. It saves a lot of worry about thieves and tria and Germany. burglars. The life of a plated fork and spoon of the first quality is from fifteen to twenty-five years, according to the manner in which it is cleaned and polished. A coarse or gritty powder will wear through the plating in a finer polishing substances will leave the surface intact for many years. nember that expensive skill and labor and the services of competent artists

serviceable, possessing great political campaign orators are accus-

than silver itself, and at the same time impervious to any but high temperatures. Cheaper materials and processes are used by the pirates in the trade, who imitate designs of the first-class houses, and even go so far as to imitate trade-marks as closely as they dare. In this way the bargain counters are stocked with inferior stuff palmed off as the product of reputable makers. In view of the large amount of this piracy now going on it is a pity the United States government did not establish a hall mark system for American plated

reliable and responsible houses, the

same as in buying silver."

Scarcely less numerous, novel and varied than the articles made in solid silver are those which are produced in the big plated ware establishments. Cups and vases for prizes in athletic and sporting competitions are now made extensively in plated goods, the theory being that for the money expended the prizes make a much finer show than if made of sterling silver, and also retain their beauty a long time if properly cared for. In the line of table furnishings there is almost no end to the novelty and variety shown in plated ware, and the same is true of the miscellaneous articles used for the library and the toilet. The sterling silversmiths are not depended upon for designs. On the contrary so much broader is the market for plated goods that the manufacturers take the lead in originating choice and novel patterns. Very stylish and beautiful things are produced for the embellishment of the table as well as for use and convenience. There ar forks for eating berries, forks for fishing out the bit of fruit found at the bottom of a cocktail or a whiskey sour, and an infinity of scoops and spoons, ladles, and tongs, picks, sifters and all sorts of things that are odd, elegant, ser-

TABLE CUTLERY.

viceable and cheap.

American manufacturers of table cutlery have come into prominence within the last few years. Formerly it was not thought possible that a satisfactory table knife or carving set could be made in this country. Today the best goods to be found in the market are those manufactured out of American steel by American workmen. Nothing better in steel comes from England, and nothing that Europe sends surpasses in style and finish the table cutlery produced in American factories. From the common table knife worth \$4 a gross up to the pearl handled dinner and tea sets at \$40 a dozen, from the shoemaker's knife, the butcher's knife, and the druggist's spatula up to the costliest carving set with ivory or sterling silver handles, all are now made here equal to the best imported goods. Excepting the ivory, pearl and staghorn used in the The domestic manufacture of pocket cutlery is also a prosperous industry wherever due regard is paid to quality rather than quantity. It is said that only the highest grade of this class of ods can be made with profit in the United States, Germany seems to have a monopoly in the production of cheap

In the forging of a high grade American knife the blade is heated three times and it receives at least 150 blows of the hand hammer. The blade is of bar steel, and everything about the knife is as fine as skilled la bor can make. Such a knife sells at \$2 and \$3, and is said to be better than those which come with the brands of the most celebrated makers in Engcritics who begrudged approval of the land. In times past the tempering of a knife blade was a work of difficulty and uncertainty, but the American the admiration of the foreigners took workman is now as master of the art. the form of the purchase of many arti- and the tempering processes are made to yield a uniform and unvarying re-The leading art journal of sult. Hard competition and the failures that have atended the production of inferior goods in the effort to compete with low-priced cutlery from Europe have thinned out the American cutlery factories in the last twenty years, but those that have survived and maintained their reputation for

and today are able to hold their trade against foreign competitors Americans have no need to send their money abroad for articles of use and ornament in sterling silver and the fact is conceded generally that the plated ware, and for table and pocket cutlery.

EGGS OF COMMERCE.

The Big Business Done in the International Trading in Them.

There is a standard joke in the variety theatres, so often told that it has come to have a familiar sound to the ears of patrons, concerning a remark made by a city man who heard that eggs had gone down to a cent apiece 'I don't see how the hens can do it for the price." Notwithstanding the reduction in the price of eggs, and the almost unlimited supply of them in all countries that have developed their agricultural resources, it is a fact that the trade in eggs, their exportation from one country to another has become a large item of international ommerce, as some recent figures show. The case of Denmark is in point. Denmark's trade in eggs with oreign countries, chiefly with England and Scotland, has grown enormously. Twenty years ago the annual Danish export of eggs was 600,000; now it is reckoned at 110,000,000. In the same period the importation of eggs into England has increased tenfold, but only a part of the whole number come from Denmark, the two other exporting countries from which England draws its supplies being Holland and France. France exports to other countries 600,-000,000 eggs in a year and Italy exports 500,000,000 eggs in a year, chiefly to Aus-

The dairymen of the United States depend chiefly on the enormous home market, and they have rivals in the export of American eggs in the Canadians, Canada ranking next to France and Italy and ahead of Denmark and comparatively short time, while the Holland as an egg-exporting country. Canada exports to other countries 300, 000,000 eggs in a year. For the fiscal Generally speaking the cost of plated year of 1895 the Treasury figures give goods is about one-tenth that of sterl- as the total exports of American eggs ing sliver. This may seem to large a to foreign countries 151,000 dozen, which proportion of cost, but you must re- is equivalent to 1,812,000 eggs. In the fiscal year of 1896, however, the total exportations of American eggs inin designing and modelling are as ne- creased to 328,000 dozen, or 3,936,000 cessary in the plated as in the sterling leggs, a little more than twice as much The export figures for this year indi-"The best material used in the pro-duction of plated ware is nickel silver, market for American eggs is likely. composite metal which is very hard therefore, to be secured in what the

omed to call, somewhat vaguely, the near future.

It is a somewhat curious fact that the weight of eggs is materially larger in Northern than in Southern climates Canadian eggs, for instance, are heavier than those shipped from the United States, and eggs in the Northern states of this country are heavier than those

HOUSEKEEPING IN MODERN HELLAS

Methods and Utensils Little Improved Since the Days of Homer.

Modern Greece, says the Pittsburg Dispatch, might well have postponed the conquest of Crete for the conquest of the kitchen. In no country in the world, supposed to be at all civilized, s housekeeping in such a primitive and backward state as in this little sea-surrounded land which has had 30 centuries to learn from, and all the world for a teacher. Perhaps part of against imposition only be dealing with the fault of the modern Greek cookng is in the stomachs of the men. A reature walking on two legs who will deliberately put powdered resin into his wine and drink off the nauseous mixture with gusto, wouldn't appreciate a good meal if he could get it The resined wine is universal in Greece It cannot be much worse, however han the wine of ancient times, is which was frequently mixed powdered limestone and other strong stuff. Pike county whisky would be tasteless to a

The housewife who provides food for he Greek resin-fovers has to cook lishes with "a tang to them." nixes the soup with vinegar, producng a sour and nauseous mess not fit or civilized palates. Of salt, on the contrary, she uses little. When one asks for it, a lump of rock salt is put nto a mortar and brayed in his pres-The fresh, white butter she puts on the table is hardly palatable to a Western appetite without a dash of

UNPALATABLE CHEESE.

'The goats' milk cheese is hard, white and uneatable. But the Greek women have learned from the Turks to make delicious sweetmeas and preserves of citron and other fruits. Quinces are eaten raw-another proof of the strength of the Greek digestion. The confection known as loukouml, or "Turkish delight," resembling marshnallow, is commonly eaten just before afternoon coffee, which is always made n the Turkish manner and is, there ore, generally excellent.

A favorite dish is made of the grains of barley soaked in water until soft, and mixed with dried currants. Salad is unknown in the country. Even in the best hotels it is made uneatable by the resinous taste due to the wine rom which the vinegar is made. Upon nost tables are placed, in lieu of toothpicks, tiny cups containing sprigs of seeds; one of the favorite Greek delicacies is the seed of the pine one, which is fatter and more meaty than in America.

Outside of the big hotels in Athens and a few private houses, there is neither stove nor range in Greece. All the cooking is done by open fires. The housewife does not even have a swinging crane to hang her pots on over the ire, but sets them on Iron tripods, precisely as was done 2,000 years ago, and crouches in front to tend them, feeding the fire with sprouts trimmed from the grapevines. Around the same fire the family sleep at night, flat on the floor, pon rugs and blankets, of which every household possesses a good supply

MAKING RUGS.

When the women are not busy at anything else, they are making rugs These are sometimes rag by hand. earpets, not unlike those dear to the eart of the New England housewife a generation ago; or they may be woven new from coarse but strong home spun woolen yarn or extemporized out of scraps of cloth, crazy-quilt fashion. The colors are almost always crudand harsh yellows, greens and reds Beds are quite unknown outside of two or three cities. An occasional refine ment is to put a raised platform about the fire, but this is made no softer to lie upon by its height.

Sometimes the air is cold in the Greek mountains, and recourse is had, as ir Spain and Morocco, to brasiers for burning charcoal. These differ not at all from those used 2,000, 3,000 or ever 1,000 years ago, in Rome, Greece and Egypt. Sometimes in poor families a wooden box on legs is used for a stove a bed of ashes forming some slight protection against burning the house down. When the smoke from the burning charcoal in the brazier threatens to stifle the people in the room, the housewife with a knowing smile puts half a lemon on the coals. The smell of the burning acid makes the air of the room most agreeable, but probably not more wholesome, THE STABLE.

The family stable, if there is one, is inder the main living room, where there s every convenience that a horse could desire. If flocks of chickens invade the floor of the house itself, they are large enough to be seen and easily driven away-in which they differ from other numerous animated inhabitants, of which the flea is by no means the most troublescme. The walls, which may be of mud bricks, of stone, of wood, or of thatch, in any case harbor vermin readily, and are always open and draughty. Of furniture a Greek house has prac-

tically none. Instead of a chair a tall box is used. In the middle of the top is a finger hole to lift it by. For a guest, a pillow or a folded blanket is put on top of the box, and a back can easily be managed by setting it near the wall. Crockery is almost an unknown quantity. Almost every house has two or three plates and glasses, "for best," and plenty of tiny tin coffee pots. For carrying water, gourds are commonly used, though in some houses there are odd little wooden pitchers, hollowed out of solid block of wood with infinite labor. Wine is now not often carried in wine skins, as in the old days, but the cheese of the country is wrapped in sheepskin cases, of which the "skinny side out and the hairy side in" resemble but do not make one like the cheese any better.

Unlike the peasants of more northern climes, the Greek woman has but little linen to care for, and that little is of poor quality, woven from coarse, uneven and knotty yarn. As the country has not yet advanced so far, even as the hand spinning wheel, yarn is always spun by the distaff in the same old laborious way employed by the handmaids of Penelope. The picturesque kilts, or fustanellas, worn by the women, are not made of homespur linen, but of coarse imported cotton cloth, bleached to an exquisite whiteness. They are about the only articles of clothing in Greece which always seem satisfactorily clean. And they with the red Albanian caps, are the most picturesque bits of costume left in Europe by the great leveling agen-

CHARACTER TOLD BY HAIR.

ou Can't Get Away from the Search Light of Investigation. It is pretty hard to conceal one's true character nowadays. A new fad is hair

reading, and this is said to "give us away" in an unpleasantly accurate manner. The new science is not fully developed yet, but its devotees have discovered many interesting facts and are constantly searching for more

Fine hair is said to denote gentle birth, and the amount of care the hair shows will determine the mode of life. It is also claimed that the closer the ends of the hair cling together, that is naturally, without artificial force, the greater is the intellectuality the owner possesses. A tendency to curl denotes inherent grace and a poetlo nature. Straight hair is the sign of a firm, positive and practical disposition Such bad qualities as treachery and jealousy are generally found in people with black, lustreless hair. The lighter the hair the more sensitive "touchy" the owner generally is. Red hair is a sign of honesty and cleverness. Nothing whatever is said about freaks of temper as an accompaniment to red hair. It may, therefore, be safe to conclude that another popular idea has been dissolved by the searchlight of science and investigation.

THE LITTLE BOY'S PRAYER.

The Chicago Chronicle tells of a re ligious little boy of Chicago, who never roes to sleep without praying that his soul may be kept through the long watches of the night. The other evening, however, he became a little mixed about bedtime. When in his snowwhite gown, he made a movement to ward the little cot, but was reminded that he had forgotten to say his evening prayer. He quickly knelt at his mother's side and, laying his small head upon his folded hands, began; "Now I lay me down to sleep,

I pray the Lord my soul to keep." But there his drowsiness became too Judge, much for him. His curly head went down with a bump against his mother's knee, and she, hoping to help him out, softly suggested: "If." He made another effort, and as his mother prompted him the second time he brightened up and finished;

"If he hollors let him go, Ene, meni, mine mo.

Care of the Evebrows.

Smooth, glossy eyebrows, and long dark lashes add wonderfully to the beauty of a face, and women should care for these necessary adjuncts to their good looks. If the brows are thin and ill-formed, rub pure grease or vase ine on them at night, and bathe them carefully in cold water in the morning. Never brush or rub the brows the wrong way. Brush them daily with a small eyebrow brush that you can get at any good drug store, but do not get into the habit of "rubbing;" it will roughen and break the hairs.

Feared He Had Done Wrong. "I'm very much afraid," said Mr.

Meekton, "that I hurt my wife's feelings this afternoon. It was uninten-tional, but she's terribly sensitive about any insinuation that a woman isn't just as well able to take care of herself as a man." "How did it occur?" "I was in a horse car, and before

saw who she was I stood up and offered her my seat."-Washington Star. For Serving Soft Boiled Eggs.

For serving a soft-boiled egg in the shell pretty holders now come made of delicate silver wire, twisted around in such a manner as to form a graceful

egg-shaped holder and standard. At the top is a tiny circular knife, which oothly cuts the shell from one end of the egg. This is a great improve-ment over the ugly-looking little china

cups so long in use.

Concerning Boiled Eggs.

If when the shell is cut from the end the egg is found not to be sufficiently cooked to please the palate it may be again put into boiling water and cooked still longer if the top is sprinkled thickly with salt. When it is done remove the coating of sait and the egg will be the same as if the shell had just been taken off.

To Distinguish Pure Linen.

When purchasing sheer linen handkerchiefs, those that are pure lines may be readily recognized by moistening the tip of the finger and stretching the fabric over it. Linen will show the moisture through imme-diately; but cotten threads take more time to absorb the moisture,

And He Was Carromed Off.

From the Boston Post. Traveler (at a crowded hotel)—How much do I owe you? What's my bill? Hotelkeeper—Let me see; your room

Traveler-I didn't have any room, I slept on the bilitard table.
Hotelkeeper-Ah, well, forty cents an

An Unwelcome Visitor. Caller-Is your father at home?

Little Daughter-What is your name, Caller-Just tell him it is his old friend

Little Daughter—Then I guess he ain't at home. I heard him tell mamma if any bill came he wasn't at home,-Tit-Bita

Misunderstood. Mrs. Jobber-Too bad the new cook

spoiled the steak—she is so young and in-experienced. Won't you be satisfied with a kiss instead, dear' Mr. Jobber-All right; call her in .-Found His Calling.

From the Cleveland Leader.

Editor-in-Chief (to applicant for post-tion on the Daily Distress)—"Do you have Applicant—"Alas, yes!"
Editor—"All right, you can commence
here Monday. We want such a man as you seem to be to edit our Cuban war

Getting Down to Bedrock.

Times are so hard that many men are cutting their moustaches off so that they can smoke their cigars shorter,-Tit-Bits

In Constantinople.

Booking Office Clerk-Where for, sir? Passenger - The nearest ma please -Tit-Bits.



"How's your oldest pollywog?" "Oh, he is doing first rate. He is cutting his eye-legs." Copyright, 1896, by Mitchell & Miller.



