

BASQUE AND BLOUSE.

STYLISH GARMENTS FOR LADIES AND MISSES.

Description of a Handsome Double-Breasted Basque—A Blouse of Brown Serge—The Latest in Ladies' Waists.

GREENISH gray vigorous that matched the skirt made the stylish basque depicted in the illustration, the seams of sleeves being piped with dark green satin, which also faces the lapping sides and rippled lower edges. Small greenish shaded pearl buttons in groups of four are used to decorate the fronts and sleeves, the neck being finished with a smooth, standing collar of green velvet. The blouse is glove fitting with double bust darts and the usual back seams to the waist line, below which the seams are sprung to give the modish ripple effect all

which has made the sex famous, all women, those who possess beautiful wrists and those who do not, have accepted the edict. All sorts of devices are employed both to simplify and to elaborate, but whatever else may be changed, the fundamental fact remains. Chiffon, lace, soft muslin, silk, all go to the make up. The droop from the shoulder is maintained. Flowers encircle the shoulder, and all sorts of surprises by means of which the upper arm can be shown in part, are in vogue. The only one law is length.

The finish even is as varied as are the stuffs from which they are made. For an elbow that is faultless a band of roses is extremely chic, but the arm that shows one vestige of bone at the joint calls for soft frills that attract even while they conceal.

A pretty fashion, and one that effects a compromise, drapes the sleeves over the upper portion and allows freedom to a small part of the upper arm. Such a one made all of chiffon is soft and lovely, but would scarcely

NEW HONOR FOR WOMEN.

Mrs. Lillie R. Pardee Chosen Secretary of the Utah Senate.

The Senate of the new State of Utah has elected a woman to the office of its Secretary, namely, Mrs. Lillie R. Pardee. Mrs. Pardee is a native



SECRETARY OF THE UTAH SENATE.

of Ohio, where she was born in 1864, and a graduate of Buchtel College, where she received the highest honors ever given to a graduate of that college. Until her marriage four years ago she was professor of Greek and Latin and instructor in the gymnasium of the same college. Her maiden name was Lillie R. Moore. James D. Pardee, an attorney of Salt Lake City, is her husband, and they have a daughter three years old. Mrs. Pardee is a type of the younger generation of Gentle women. She was brought into prominence during the preparations for Statehood through her gifts as an orator. She has a fine stage presence, a rich, sonorous voice of great carrying power, which has had special training. By reason of her earnest work in the Woman's Republican League she was appointed Secretary of the County Committee, and was afterward nominated by the County Convention for a seat in the Senate of the new State. Owing to the decision of the Utah Supreme Court against the legal right of women to vote at the recent election, Mrs. Pardee voluntarily withdrew her name from the ticket, in order not to endanger the interests of her party in the Legislature.

A Wealthy Fireman.

A young man in blue overalls and a greasy cap and jacket has been employed as fireman on the Long Island Railroad for the past ten days. He is George D. Pratt, the son of the late Charles Pratt, the multimillionaire Standard Oil prince and one of the world's leading philanthropists. Every one is interested in seeing a young man who has been brought up in wealth and luxury evince an energy and independence of character that enable him to step out of a life of aimless social engagements and adopt some useful pursuit calling for downright hard work. This is what Mr. Pratt, who graduated from Amherst College with honors in 1893, has been doing for the last two years. As one of the representatives of his father's estate, which is the second largest stockholder of the Long Island Railroad Company, he proposes to learn the railroad business through every grade from laborer up. He started in the car shops at Morris Park, and after his service at the bench, the forge, and in the assembling room he learned how to use tools, how every part of a locomotive is made and how the whole is put together. After having served the requisite apprenticeship in the department he jumped into the locomotive cab and commenced shoveling coal in the capacity of a fireman. He is in a fair way soon to get a knowledge of the business of railroading in general, and to gain a particular knowledge of the affairs of the Long Island Road, in which he is so largely interested in a financial way.—New Orleans Picayune.

Paper Crockery.

Current literature fully describes the German process of making paper dishes plated with enamel. The dishes are principally of paper pulp and shaped by compressing and cutter dies, so that in one operation the plate is cut, shaped, compressed and ready for baking. The plating substance, or enamel, is procured from waste silk, which is chemically dissolved and in combination with a proper mordant is made into enamel. The shaped dishes are simply dipped into a tank of this hot enamel for several minutes, withdrawn, allowed to cool and are ready for the usual finishing process. Any color can be obtained by this new and inexpensive enameling, recently introduced into this country. The advantages of this paper crockery are cheapness, permanent gloss, smoothness, anti-cracking of the enamel and neatness.

The Braggart Spirit.

Dr. M. W. Stryker, President of Hamilton College, told this story the other day in an address before the Hardware Club: "The braggart spirit anywhere is absurd. Some little school girls (it is chronicled of Chicago) were discussing their clothes. 'I've a lovely new dress,' said one, 'and I am going to wear it to church next Sunday.' 'Pooh!' said another. 'I've a new hat, and I'm going to wear it every day.' 'Well,' said a third, 'I've got heart disease, anyway!'"

German and Austria Cooks.

Germany and Austria have about one hundred and fifty cookery schools. A four years' course is necessary before a diploma is granted. Most of the hotel chefs have diplomas from these schools.

NEARLY WIPED OUT.

Existence of the Few Surviving Buffaloes Threatened.

Bringing the Yellowstone Park Animals to Washington.

The scientists of Washington are much alarmed at the possible extinction of the buffalo. Mr. Langley the head of the Smithsonian institute, writes Frank G. Carpenter in the Washington Star, does not think that there are as many as 100 buffaloes left in the United States. There are a few here in the National park, and a small herd at Philadelphia. Austin Corbin, the New York millionaire, has several, and it may be that there are some small scattering herds in different parts of the west. Of these, however, the Smithsonian Institution has no record, and such as exist are probably half-breeds. The only pure buffaloes outside of the above are those of the Yellowstone park, which two years ago numbered about 200 head, and which are now reduced to fifty. Mr. Langley has just received letters stating that ten of these animals have been killed within the past four months, and that the others are in danger. The chances are that they will last only a short time, and Congress has been notified that if something is not done at once this wonderful animal will disappear from the face of the earth. There are no other buffaloes on the earth but these. The small herds of the East cannot be made to perpetuate the buffalo without inbreeding, which will deteriorate the species, and its only salvation is the bringing of these from the Yellowstone Park to some point where they can be carefully watched and cared for.

It is Mr. Langley's idea that they should be brought to Washington and put in the National zoological park here. The main purpose of purchasing this park was for the protection of such things as the buffalo and of other American animals liable to be extinct. It contains plenty of ground for a good buffalo park, and if these buffaloes can be put in it, they will serve as a nucleus for the raising of buffaloes, which can be supplied to the different zoological gardens of the United States and furnished to colonies of them over the country, by which the species can be perpetuated. Professor Goode, the head of the National museum, says that we ought to have at least 100 buffaloes in order to maintain the species, and that there should be herds in different sections of the country, the animals of which might be interchanged to prevent the deterioration which the inbreeding of a single colony would certainly produce.

One of the largest buffaloes ever known was shot by Mr. Hornaday. It is now preserved in the National Museum. It is five feet eight inches high at the shoulders, and is ten feet two inches long from nose to tail. Many buffaloes weigh over sixteen hundred pounds. The natural life of the animal is about twenty-five years. The cows usually breed once a year and begin breeding at the age of two years. The buffalo calf at birth is covered with red hair. This hair changes after a time to brown and then black. The hair on the head of a buffalo is very long. Many a woman, in fact, would be glad to have as long hair as that of one of the stuffed buffaloes in the National museum, which measures, I am told, twenty-two inches. The buffalo cows weigh less than the bulls, a good fat one weighing from a thousand to twelve hundred pounds. They have small adders, but their milk is very rich. It requires, in fact, the milk of two cows to satisfy one buffalo calf. The best time to look at a buffalo is in the fall or winter. In the summer he is as ragged, ugly and dirty as any animal on earth. He sheds his hair every year, beginning about February. The hair comes off a little at a time. It often hangs in bunches to his black skin, and he will fight you if you touch it. He is troubled by the flies at this time, but he goes off to the nearest mudhole and rolls in it until he has plastered his body with mud. If the hole is not deep enough he will dig it out with his horns and head, and will then get in and roll over until his entire skin is coated. He carries such coats of mud throughout the summer, and about the first of October he comes out with a fall suit of beautiful black hair, which thickens as winter approaches, and which affords him wonderful protection from the cold.

The value of buffaloes has been increasing more rapidly than anything in this country. About twenty years

ago they were a drug in the market. Thousands of them were killed for their tongues, but a good buffalo is now worth at least \$500 when dead. Its skin is worth from \$100 upward, according to quality, and the head is worth from \$300 to \$500 for mounting and preservation as a relic of this great animal of the past. Such is the value of a dead buffalo. Live buffaloes for breeding are worth much more, and I am told that the government buffaloes are worth from \$1,000 to \$2,000 apiece. At this rate the fifty in the Yellowstone park are worth from \$50,000 to \$100,000. They are worth \$25,000 to the hunters who can sneak in and kill them in the wilds of the Yellowstone park. Suppose there were fifty \$500 deer in the Adirondack mountains; how long would it be before they would be killed by hunters, no matter what the laws might be? The Yellowstone park is twice as large as the Adirondacks, and is fifty times as far from civilization. The country about it contains people who care nothing for the buffalo or other game, except for the money which they can get out of them. When you think that a half dozen such men could clean out this herd in one day, provided they could find it in one of the many wild valleys, and thereby make \$25,000 out of the job, you get some idea of the danger which exists.

A Story About The Sultan.

Why does the Sultan allow what was once a respectable fleet to rot to pieces anchored off Stamboul?

Simply because he considers an ironclad a dangerous instrument in the hands of any Minister or the resolute Commander.

It is true that there are no ships to guard his coasts, but also there are none to steam up the Bosphorus and throw a shell into his place, and that is the first object to be thought of.

The incident which led to the order for the extinction of the Turkish navy was as follows: A transport was bringing a number of time-expired men home, when they respectfully mutinied, and begged their officers to go below, as they wished to do something which might not be approved of.

Some non-commissioned officers then took command and anchored off Doima Bagtchen, and after firing a small salute, began shouting, "Long live the Sultan!"

This demonstration caused immediate confusion at the palace and various high officials were dispatched to parley with the mutineers but they insisted on seeing the Minister, and when he at last appeared they said they knew the Sultan had given the money to pay them, but that they had not received it, and they would not budge until they did.

No arguments were of any avail, and the money had to be sent for and distributed after which the men weighed anchor with a cheer, and gave up the ship again.

The Sultan, however, reflected that what a transport had done peacefully a heavily-armed man-of-war might do with evil intent, and calling Hassan Pasha to him, he declared that he wanted no more navy.

In this light-hearted manner a branch of national defense, which has been the pride of its officers, was sacrificed to the royal fears for personal safety, and Hassan Pasha, who has steadily carried out his master's program, has ever since been in high favor, and is, to all intents and purposes, Minister for life.—London Standard.

Russian Peasants Huts.

The floor of a Russian peasant's hut is either the bare earth or that covered with some straw; the walls are white-washed. The general appearance is that of cleanliness. In one corner of the room a small lamp is suspended before the ikon. A large stove takes up one-quarter of the room. If there is more than one room in the hut the stove is built through the partition wall, so as to heat the other room as well.

The stove is also whitewashed and fided with straw. It is full of little pigeon holes, into which articles can be put to be warmed and dried. From it a platform of wood, standing two and a half feet above the floor, extends to the opposite wall; on this the peasant sleeps at night. Thus half of the available space of the room is taken up.

Cloths hang from the roof. Round the wall runs a shelf, on which, among other things, are the dark brown loaves of rye.

Old Orchard, Me., has a woman painter of a new kind. She paints houses and barns and fences, and does it for a living, and makes a good living at it.

FOR THE HOUSEWIFE.

HOW TO TREAT LETTUCE.

When lettuce comes from the market immediately cut off the roots far enough to loosen the larger leaves. Wash it all thoroughly, spread out an old napkin, or better still a square of cheesecloth, and place the clean, wet lettuce leaves, as though they were all together like a peddler's pack and place it on the ice. When time for serving arrives, though it be not for two or three days, the lettuce will be clean, crisp and perfectly dry. This is the very best way to prepare it, and does away with drying each leaf—a process sure to bruise the tender leaves. Celery should be treated the same way. Cut off the big tops, prepare it for the table piece by piece, wrap it in a wet cloth and keep on the ice. At meal time there is nothing to do but put on the celery dish what is needed and it will be clean, dry and crisp.—New York Mercury.

AN IDEAL KITCHEN.

The ceiling had been painted before the drying of the plaster so that it could always be scrubbed when smoke and steam and flies had discolored it. Its tint was the very last and palest and coolest shade of blue. The walls were wainscoted with hard wood for a height of some six feet from the floor, so that all spatter of grease could be washed off at once. The same compatible end would have been attained, however, had the wainscoting been of varnished pine. Above the wainscoting the wall space was covered with a yellow draped paper of the kind that receives varnish, and that, owing to the coating of varnish, can be washed. The paper costs fifteen cents a roll. This kitchen was a double room, the range being in the outer room and a pipe from it running through the inner room to the chimney, which did not overheat that room in summer and made it comfortable in winter. In this inner room was the ironing table and the marble slab for pastry-making.

In both kitchens was a white porcelain sink, open beneath with rows of hooks for pots and pans and bright copper articles; there was no possibility of hiding places under these sinks for uncleaned utensils or for oily rags or for filth of any sort. On a shelf over the sink of the inner kitchen stood the lamps, and in this room they were cleaned and trimmed and filled. The corresponding sink of the outer kitchen was used for dishwashing and general kitchenwork. Over this sink hung a double row of skillets and stewpans, the outside a dark lapis lazuli, the inside pure white porcelain. In the adjoining pantry were places for the flour and grains, for the bread and cake and pies; a refrigerator for cold meats and one for milk and butter. In the kitchens themselves were cupboards for the kitchen dishes and for the ironing utensils.

In the outer kitchen was a sofa and some rocking chairs, seldom used till after dark, when the varnished roller shades were drawn down; also a swinging lamp over the range and another above the table where the kitchen people ate, and the whole place looked then as if it were more a fairy laboratory for the making of flowers than a common kitchen for the cooking of meats.—Chicago Record.

RECIPES.

Broiled Salt Mackerel—Freshen in cold water over night, skin side up. Use a wire broiler and broil quickly, being careful not to scorch; slip carefully onto hot platter, squeeze a few drops of lemon juice over. Serve with slices of lemon.

Veal Toast—One cup of minced veal, one cup of hot water, a piece of butter large as a butternut, one-half teaspoon of salt, one-fourth teaspoon of pepper; have ready on a platter slices of bread nicely toasted and buttered; when the minced veal is hot, pour on toast.

Potato Salad—Cut evenly one quart of cold potatoes; chop fine half an onion; pour over French salad dressing and lightly mix. Serve very cold. The dressing is made of three tablespoons of oil, one of vinegar, one salt-spoon of salt, one-half a salt-spoon of pepper. The potatoes themselves should also be slightly salted.

Gumbo Soup—Fry out the fat from a slice of bacon or fat ham, drain and fry in it slices of a large onion until brown. Put into this a quart of tomatoes and a quart can of okra and a little chopped parsley with about three quarts of water, cooking slowly for three hours. Season with two teaspoonsful of salt and half teaspoonful pepper. It only requires for one dinner half the quantities (for five persons).



STYLISH DOUBLE BREASTED BASQUE—DESIGNED BY MAY MANTON.

around. The front laps widely, closing with the collar at left shoulder and down left front in double-breasted style, buttons and buttonholes or hooks and eyes being used to close, as preferred. The stylish sleeves are shaped in four sections, the fullness at the top being laid in box plaits, with piped seams in centre of each, and side plaits turning toward back and front. The basque is adapted to the tailor modes that are simply finished with machine-stitched edges, and can be stylishly developed in plain or mixed woolsens, chevrot, tweed, covert, melton or faced cloth, small, medium or large buttons being equally fashionable.

The quantity of material 44 inches wide required to make this basque for a lady having a 36-inch bust measure is 3 1/2 yards.

A BLOUSE FOR MISSES.

Brown serge made the stylish blouse shown in the second large illustration, the broad sailor collar being of grass linen, edged with batiste embroidery. Fancy gilt fligree buttons decorate the fronts, which can be used in closing, or the closing can be made invisible under the wide box plait. The blouse is simply shaped by shoulder and under-arm seams, the lower edge being finished by a hem, through which elastic is inserted, to draw the fullness into position at the waist line. The full sleeves are in bishop style, gathered on upper and lower edges

bear copying in any material less delicate.

LADIES' WAIST.

Fancy Persian velvet and red satin is here decorated with jet embroidery. The waist is fitted in front with single bust darts, and can be made with a seamless back, and closed at the left shoulder and underarm seam; or with



LADIES' WAIST.

a French back and closed invisibly in the centre, as illustrated, or with the usual seamed back and closed in either preferred way. The neck is finished with a close-fitting collar, over which a stock of ribbon is tied in a large spreading bow, with ends at the back. Comfortable sleeve linings are faced in pointed outline, with red satin covered with jet embroidery, in vermiciilli pat-



MISSES' BLOUSE.

into str light, round cuffs at the wrists. The collar can be made of the same material as the blouse, camel's hair, tweed, chevrot or flannel being suitable materials that can have the collar and cuffs decorated with braid or gimp. Wash fabrics make useful blouses in duck, percale, sateen or gingham, trimmed daintily with embroidered or lace edging.

The quantity of material 36 inches wide required to make this blouse for a miss fourteen years of age is 2 1/2 yards.

SNOW REMOVAL.

Elbow sleeves are the sleeves of the season. With that regard for fashion

tern, full gathered puffs of velvet being arranged stylishly at the top. Waists in this style are chosen by ladies of good figure to display rich fabrics and handsome garniture of lace or passementerie, the style being often changed by the addition of dainty waist accessories now fashionable.

The quantity of 44-inch-wide material required to make this waist for a lady having a 32-inch bust measure is 2 1/2 yards; for a 36-inch size, 2 1/2 yards; for a 40-inch size, 2 1/2 yards.

Maine paid last year \$1662 in bounties for seals caught in the waters off the coast of the State. The bounty is for the benefit of the fishermen.