



**FOR WOMAN'S BENEFIT**

The Greatest Woman.

A teacher asked a class of little girls to name the greatest living woman. "Susan B. Anthony," promptly shouted the daughter of an active suffragist. "No, no, she used to be, but Miss Stone is greater now," protested another child, and the other pupils wagged their heads in agreement. "Why is she?" asked the teacher. "She was captured 40 times by brigands," was the reply.—New York Press.

**Simple Beauty.**

Beauty and simplicity are so closely related that they may be said to be almost inseparable. Of course, there is a beauty of ornamentation, but the beauty of simplicity is of a higher order. Ornament is at best only the outside, what is put on afterward, while the real beauty of things inheres in the fundamental lines. This, it is true, is not the common notion, but it is nevertheless the true one. The simple is no more necessarily the ugly than the sumptuous and the costly are necessarily the beautiful. This is one of the facts which the new propaganda has come to emphasize.—Home and Flowers.

**The Spring Shirtwaists.**

Some of the spring shirtwaists are made with two-inch wide tucks on each side of the front. These tucks start from the shoulder seam just beyond the collar and extend to the center front, where they lap slightly beneath the belt. Four tucks trim the back turning toward the middle of the waist, and laid in close to it. These tucks are covered with machine stitching in close rows. The cuff is a narrow band of the silk, machine stitched.

A good model for a slender figure is a skirt of silk of wool laid in fine cord tucks to form three Vandycke points across the front and back of the waist. The middle tuck is the longest, with the tucks on each side, diminishing in length, until the last one on each side is reached. In front, from the belt upwards, run similar tucks forming points. Between the upper and lower series of points fullness is obtained across the bust.

**Black Pearls and Lace.**

Milliners are making immense use of lace, says a Paris letter in the Millinery Trade Review. Different kinds of guipure hold their own for covering and shapings, but for draping and mixing with lisse and tulle Chantilly carries the day. White Chantilly is the novelty of the season as applied to millinery. Black is also in considerable request. There is likewise a third variety of this lace quite new, white, with the pattern outlined in black silk. A slight mixture of black, with white or colors, is much affected. Thus, some of the colored straw hats, not otherwise trimmed with black, have the brim lined with deep Chantilly edging. For the same reason cabochons and pins made of clustered jet are much in vogue. In some instances I have seen white and light-tinted hats and toques fashioned with black heads. American buyers will carry back with them numbers of models ornamented with pearl cabochons, but they have been so much worn this winter that fickle Paris has already begun to tire of them, and will probably halt the appearance of the new ornaments, made up of gray, or what is generally styled "black" pearls.

**The Pomander Again.**

The old-fashioned pomander has come back and is rivaling the vinaigrette in feminine favor. In its latest form it appears as an exquisite hollow filigree ball of gold or silver swinging from a chain and holding a tiny sponge soaked in pungent aromatics, or a spice ball breathing suggestions of Araby the Blest.

Sometimes the pendants are elaborately jeweled and hung from jeweled chains, and are worth a small fortune.

In fact, the possibilities of extravagance offered by the new fad are what will probably most endear it to the feminine heart.

The pomander seems a trifle out of place in this day of athletic and robust womanhood. It belongs to the time of the frail pale beauties who fainted early and often and affected a languishing delicacy of nerves and sentiment.

The twentieth century girl doesn't faint. She isn't overcome by her emotions when she goes to the theatre or reads a love story or listens to a proposal, but presumably she hates bad air and unpleasant odors quite as much as her fragile great-grandmother, and a good old-fashioned pomander isn't a bad thing to have in a close theatre or concert hall, while it ought to be a very pleasant help to the woman on slumming intent.

In the old days recipes for the compounding of spice balls were many, and most of them were fearful and wonderful. There ought to be amusement in the resurrection of some of them and the making of pomander balls according to the Old World formula.—New York Sun.

**Many Styles in Cuffs.**

About cuffs one cannot say enough, for they have assumed with a jump an important place in the woman's gowning. The Russian cuff, with its tight-fitting band, which shifts and holds the full sleeve, is worn with street gowns and house gowns as well.

This sort of cuff allows for a little bag at the back of the wrist, but is close-fitting to the hand and very neat. It is made of Persian embroidery, or is seen in the new striped velvets or in the velvet dotted silks, and is effective in any material.

Then there is the cuff no wider than your finger, of velvet, bringing the sleeve in sharply so that it makes a very full bag. This cuff is used with the sleeve that is very baggy below the elbow and cut off far above the wrist. Most of the elbow sleeves are finished in this way, just a narrow band of black velvet.

The elbow sleeve, with its narrow cuff, is so seldom becoming that it can never be popular favorite. It should be reserved for those with slender but perfectly rounded arms and for the young girls, but women who are doubtful of their outline should not attempt it. The embroidered cuff is one of the very new freaks of fashion. The sleeve which is finished without any cuff at all, is embroidered for a depth of about six inches. In the embroidery little attempt is made at a definite pattern. Pink roses with green leaves embroidered the wrist of a sleeve that was made of tan colored cloth. The gown, which was a reception dress, had the same embroidery upon the yoke. It was repeated around the foot, but in a much more ambitious way, the embroidery reaching up on the skirt so as to be very deep at the sides and shallow in the middle of the front and in the middle of the back.—Philadelphia Inquirer.

**The First Lady of Cuba.**

A writer in the Woman's Home Companion gives the following interesting facts about the wife and children of General Palma, the first president of Cuba:

The family of General Palma is an interesting one. He has six children—four boys and two girls. Senora Estrada has borne two remarkably under the strain that the wife of a fighting patriot is always under. She has no fads or fancies. Her world is the four-story frame house in Central Valley that has sheltered the family for 18 years, and seen the birth of five of her children. Whether or not there is some sentimentality attached to this latter fact, the truth is that Senora Estrada would rather remain in this unpretentious home than occupy the palatial palace in Havana and shine as the First Lady of Cuba. She possesses to a great degree those Latin-race characteristics—devotion to husband and love of offspring. The great social responsibilities that devolve upon her in the position she occupies after May 1st, she fears, may interfere with her share of bringing up her children as good men and women. The latter are good looking and sturdy children. Jose, the oldest, is nineteen years old. He was born in Honduras, and came here when a year old. He is a law student at Columbia University. When at home Jose acts as secretary for his father. Thomas, Jr., is seventeen, and attends a school at Newburg, as does his sister Candelaria, who is fourteen. The three youngest are Carlos and Luz—twins of seven years—and Rafael, six, who the father refers to as his baby.

General Palma became acquainted with Senorita Guardiola, whose father had been President of the Republic of Honduras twenty years ago. She was his prettiest daughter, courted and feted and with the proverbial thousand suitors at her feet. Senorita Guardiola was a sympathetic listener to the tales of hardships under the Spanish rule, which the brave General narrated. Even today, in talking of these tranquil days of his wooing following the years of conflict, he quotes: "She loved me for the dangers I had passed, and I loved her that she did pity them."



**FASHION NOTES**

The rosettes of narrow ribbon with centers of rhinestones are used for garniture on skirts of fluffy material.

For the newest marquise rings single stones, preferably oval or torquoise, of appropriate shape are now used.

Flowered delaine is an old favorite now receiving fashionable recognition. It is intended especially for young girls' gowns.

Lingerie ribbon in delicate shades is employed for a new style of corset cover. Insertions of lace alternate with the stripes of ribbon.

Mohair and brilliantine will be used for general wear and favor will be equally divided between the colors, black, blue, gray and brown.

Ties of white or black satin finished with lace ends are tied at the front in a bow or four in hand and worn with black or colored shirtwaists.

An effective trimming for a flannel blouse is the band of embroidered linen that has replaced the coarse lace or taffeta bands so long familiar.

Lace boleros, embellished with embroidered hand-painting, jewels or spangles, are the accompaniments of some of the smartest new gowns for reception or evening wear. Girdles and stocks decorated to match are also worn.

Corset hooks and clasps of solid gold or silver represent the latest fancy of the woman of wealth with extravagant notions. Occasionally jewels lend an extra touch of embellishment and the fasteners are so made that they may be transferred from one corset to another.

**HOUSEHOLD HINTS**



**To Make an Omelet Tender.**

Hot water, according to a cooking teacher, makes an omelet more tender than when milk is used. The rule is a tablespoonful of the liquid to one egg. New York Post.

**To Preserve the Aroma of Coffee.**

Unless the spout of the coffee pot is kept covered much of the aroma of the beverage escapes. If your pot has no cover on the spout a piece of clean brown paper tucked in answers the purpose.

**To Freshen Salt Beef.**

If the beef is only just a little too salt, covering it with cold water and allowing to stand a few minutes will freshen it sufficiently. If very salt, cover with cold water, set over the fire and let get nearly steaming hot; then drain. If you intend to serve it with milk gravy, pour the milk over the beef, let heat a few minutes, then pour off the milk; crisp the beef in a little butter, dredge a little flour over it, and then pour the milk over it and let boil up. If the milk is too salt, use half fresh to half the salt, reserving the remainder of the salty milk for some other cream sauce.

**Frozen Custard.**

The ingredients for a frozen custard are two eggs, two cups of milk, two saccharine tablets, any desired flavoring extracts and half a cup of cream. Have the milk scalding hot. Beat the yolks until creamy, and pour the milk into the bowl containing the eggs, heating it rapidly to prevent lumping as the hot milk mixes with the eggs. Place the mixture in a double boiler and cook, stirring constantly, until it thickens. Remove from the fire, and stir in the whites of the eggs beaten to a stiff froth which does not drip from the spoon. When the custard has cooled, dissolve the two saccharine tablets in a teaspoonful of tepid water and add, stirring it thoroughly. Any desired flavoring extract, such as vanilla, lemon, etc., may be added to suit the taste. Pour into a glass dish. Add one saccharine tablet to the cream, flavor with the same extract used in the custard, whip until light and pour over the custard. Place the mixture directly on the ice and keep there until used. Cream may be substituted for the milk when necessary.

**Chafing Dish Cookery.**

The simplest recipe is this: Heat a cup of gravy or stock. Put in two cupfuls of the dark meat of cold chicken or turkey, cut into dice; season with salt and pepper; add a cup of chopped mushrooms (canned ones), and if you like a tablespoonful of sherry. If you have duck, prepare as before, but use a half cup of cut-up olives in place of the mushrooms. A cup of tomato sauce is also an excellent foundation for many dishes; sweetbreads, parboiled and cut into bits, may be cooked, or any cold meat may be simply heated in it.

A new recipe is called eggs a la Caracas. A half pound of shaved dried beef is mixed with a cup of the thick part of canned tomato, two table-spoons of grated cheese, and a teaspoonful of onion juice, with salt and pepper. This is poured into the chafing dish, in which a tablespoonful of butter has been melted. After all is well blended and thick, four beaten eggs are stirred in, and the whole is cooked just long enough to set the eggs.—Harper's Bazar.

**Notes for the Housewife.**

Never allow fresh meat to remain in paper; it absorbs the juices.

Tea, coffee, and spices are better if bought fresh when needed, weekly or monthly.

A menu for each meal made out weekly, will save much anxiety as to each day's catering.

Cold boiled potatoes are more appetizing if a little flour is sprinkled over them while frying.

Cranberry jelly or sauce goes excellently well with plain boiled rice for luncheon or the children's dessert.

A layer of sawdust put on evenly beneath a floor covering of oil-cloth is efficacious not alone for deadening sound but preserving the oil-cloth.

An improvement in the way of a fruit knife is an orange peeler that has a nickel blade and a handle to match, or of bone, ivory or silver, according to fancy.

Pretty nut bowls of wood, decorated with burnt-woodwork, and resting on three short supports, seem particularly suitable for the service for which they are designed.

In sickness, when disinfectants are necessary, four table-spoons of carbolic acid to a pint of cold water is a good proportion. Pour in the pipes and let it stand ten or fifteen minutes before flushing.

Instead of placing food in the oven to keep hot for late comers, try covering it closely with a tin and setting it over a saucepan of hot water. This plan will keep the food hot and at the same time prevent it from drying.

The best way to boil eggs hard is not to boil them at all, but keep them just below the boiling point for twenty minutes. For soft eggs, put them in cold water and allow them to just come to a boil, when they will be found creamy and delicious.

**WORST OF BEING POOR.**

IT IS THE FEAR OF WANT WHICH TROUBLES MOST.

Rich or Poor, Old or Young, Man or Woman, This Black Care Keeps Us Company from Beginning to the End of Life's Journey—Guard Against It.

Two or three Sundays ago, Dr. Felix Adler gave a lecture dealing largely with the evils of poverty. He mentioned several of them, and among the rest he dwelt upon that anxiety for the future which never leaves the poor man except when he is dreaming or when he is drinking. We put in terms of our own the fact of that fear of want which is far the worst of being poor, though we do not know whether Dr. Adler declared it so or not.

None of us are quite free of the black care whose name has come down to us from the classic ages, but which was probably much earlier in the world. Rich or poor, old or young, man or woman, atra cura keeps us company from the beginning to the end of the journey. He is not always so very black; at times she blanches to something like a whitey-brown; and there are times when she is so useful in reminding us of the claims and rights of others that she whitens to the candor of a celestial angel. But ordinarily she is of the sad complexion attributed to her by the ancients, and she can wear no other to the poor, who, when not in want, are in the fear of it. Except the very richest, indeed, we are all in the fear of want, and the prosperous man can easily bring the image of adversity before him by thinking of some less prosperous man who has, say, been getting \$8 or \$10 a week, and has been what they call laid off, or has, as they say, lost his job. If it is a prosperous woman who is willing to do this thinking, she can imagine a fellow woman who has been earning \$4 or \$5 a week, and is laid up, rather than off, by sickness, with four or five children hungering and shivering round her bed.

If it comes to asking us whether we consider this a useful or edifying exercise of the imagination, we own ourselves unable to give an explicit answer. We can only say that the possibility is of a sort so very akin to probability with the poor that they have always to take it into account. It is the fear of want which is the worst of poverty, and want itself, when it comes, is something like a relief. Then charity steps in, first in the guise of the poor neighbors who are always in the same shadow themselves and later in the authorized shapes which like time to ascertain merit in the case of destitution, and which are not to blame for not knowing what the poor neighbors know. Want can be very easily confronted and overcome. The community has amply the wealth and the will for that. It is the fear of want, the lurking fear, the hidden fear, which cannot always be met, and which remains through all the struggle of life, to harass and hamper the victim.

Yet it is somehow this very fear of want which has juggled itself into the place of several virtues in the minds of the old-fashioned economists, and got itself recognized as one of the highest incentives to industry. It is considered almost sacred, and worthy of at least as much veneration as capital punishment. To many it still seems the corner stone of civilization, the foundation of liberty itself. We have been so anxious to keep it that when a few years ago there was talk of abolishing poverty, casualists and economists rose together to frustrate the scheme, as if some attack upon the fear of want had been threatened.

Yet it might be shown that the fear of want is not essential to the development of the individual or the growth of the community. It might be not impossible to prove it the prime blunder of human progress, the stumbling block which humanity is always reaching and always falling back from into real adversity. It lies at the very heart of prosperity, it is the cloud that darkens the good times, it is the year of famine which is always advancing to devour the year of plenty. As long as the poor suffer from this worst evil of poverty the state is sick with a disorder which sooner or later must declare itself. It is idle to pretend otherwise; one feels it banal to affirm a fact so plain.

How, then, shall we try to cure the poor of it? We should all, except the old-fashioned economists, be glad to do that, to have it away, once and forever; but when it comes to the question how, we begin to distinguish; we wish, in the first place, to have it clearly understood that it is not to be done at our cost in conveniences or luxuries, or in any of those social forms which we find so comfortable, so flattering. Most of the specifics which have been suggested involve something of the kind, and we have therefore had no patience with them; we have denounced them as failures without trying them. We are still seeking a science which shall secure our superfluities, as well adding to the scant necessities, always threatening to become the deficiencies of the very poor.

Some of us have hopes, not well defined, of electricity, and cannot help regarding wireless telegraphy as a great step in the right direction. Others look upon the rapprochement of labor and capital in the tripartite agreement lately formed against the anarchy and the ensuing misery of strikes as a definite advance upon the enemy. We regard this with peculiar favor, because it seems the American way, from a private, or at least a corporate, initiative. In other countries, like the French republic and

the German empire, and the Belgian kingdom, they are trying old age pensions for working men as a means of keeping the poor from the fear of want. The anomalous commonwealths of Australasia go much farther, and help a steady man to a house and farm, and provide him with the means of securing himself against the fear of want; those states forget him at no moment of his honorable career.

All such efforts seem good and desirable to the poet and philosopher whom the economist has been getting to be; and it would be well for us to take them all into the consideration, now while the fat kine are feeding fatter, and the hour seems impossibly far when the lean kine shall come up to dine from their succulent steaks. Yet they always come, and the lean kine never find their feast any better than their fast, and are apt to be unruly after the fat kine have been altogether consumed. The first thing we know we shall have prophets again proposing to abolish want itself unless we abolish the fear of it. As poverty is one of the bulwarks of the constitution we cannot guard it too carefully, or too vigilantly oppose any scheme tending to undermine it. But we may all fitly join in trying to lessen the undue apprehension which it inspires.—Harper's Weekly.

**WHY BOILERS EXPLODE.**

**An Old Engineer Gives the Result of His Experience.**

"Why do boilers burst?" the question an old engineer, of whom the reporter was asked, "Well, boilers are like people, in that when they are ill-treated they get red-hot and explode.

"The principal cause of explosions is because of insufficient water in the boiler. The water must be kept above the tubes, so that it may boil freely. When it falls below the tubes, the boiler becomes red-hot, the steel plates soften, expand and crack, and, swish, up she goes, and all else in the immediate vicinity.

"The number of boiler explosions in different parts of the country lately calls to mind the constant menace to human life and property existing literally under our very feet, as it is in basements and under the sidewalks, where most of the boilers are situated. The great wonder is that more do not go up in the air, incidentally carrying the building and its contents of the sidewalk with them. I saw the wreckage caused by the fatal boiler explosion in Pittsburg recently. The building was completely demolished, and the ruins looked as though the buildings had been blown to pieces, and the ground leveled by dynamite.

"Boilers also burst where they have flaws and unseen defects in the metal which will not stand the strain of the pressure of the steam, and the lace part at this particular spot. Inspections often fail to reveal these flaws with terrible results. Cold water let into the boiler when it is hot and when there is no water or insufficient water inside often means an explosion. The steam is generated so rapidly, and its force is so terrific that the plates part like pieces of paper. In the iron region the sulphur in the water used has eaten the bolts of boilers I have attended inside of three months, and great care as to their repair in season had to be exercised. Scales will also form on the tubes, and when thickened so that the steel becomes red hot at this point, but the water cannot get to the metal because of the scale, these 'blisters' part and an explosion results.

"In some of the big department buildings in Washington the boilers are fired to only about one-sixth of their tensile strength, and boilers with a licensed capacity of withstanding 126 pounds of steam pressure to the square inch, carry only from 90 to 100 pounds, the safety valves being set at the latter figure. When the safety valves work all right a vent for the danger pressure is permitted, but when they don't, as is sometimes the case—well, you will learn all about it when you wake up the next minute in the other world.

"Boilers are better made now than formerly, and are constructed of steel instead of iron, as long ago. The boiler steel is tested to withstand a tensile strain of 70,000 pounds to the square inch, as against 30,000 pounds of a generation ago. Boiler explosions, while frequent enough now, do not compare in number as at that period. There is a more perfect system of inspection and a better class of men in charge, who are required to pass an examination and receive licenses before they are allowed to run stationary engines, as my remarks do not apply to the boilers of locomotives."—Washington Star.

**Great Soldier Families.**

Despite the hardships of a soldier's life, there is an inherent love in some families for serving in the army. Biley has just welcomed Quartermaster Payne's return from the front, where his four sons have also served. Sergeant Taylor, now at Colchester, is one of eight brothers, all soldiers, five of whom have fallen in South Africa. Another remarkable instance was that of James Stuart, in the middle of the last century. He fought as an ensign at Quebec, sold his commission, entered the army again and fought at Bunker Hill. His numerous sons enlisted. Ten were killed in battle—five in the East Indies, two at Trafalgar, one at Waterloo, and two at Algiers. That a soldier's life is compatible with longevity is shown by the father living 116 years, his death resulting from a fall. A public subscription enabled the old soldier to pass his latter years in comfort.—London Chronicle.

California is the only state producing asphaltum and bituminous rock.



**FACTS AND FANCIES FOR THE FAIR**



**MISSES' GIBSON JACKET.**

der-arm seams only. A deep pleat extends from shoulder to belt in the back, tapering toward the waist in V-shaped outline.

The same pleat appears in front, giving a becoming breadth to the



**LADIES' EMPIRE GOWN.**

shoulders. This effect is especially appropriate for slender girlish figures. The fronts are deeply underfaced with silk and rolled back to collar revers which meet the turn-down collar in notches. Several rows of machine stitching are used to finish the edges of collar and revers.

The jacket is provided with a circular skirt portion, which may, however, be omitted if preferred, and the waist finished with a narrow belt.

The sleeves are shaped with upper and under portions to fit the arm closely and flare in bell effect at the wrists. They have slight fullness on the shoulders.

Smart garments in this mode may be made of the same material as the skirt for outdoor suits. They may also be developed in broad or ladies' cloth, melton or cheviot, with silk or velvet trimmings, and worn as separate jackets.

**Graceful Empire Gown.**

Soft, clinging fabrics, such as liberty satin, crepe de chine, Louise or silk veiling are used for the graceful Empire gowns, which are constantly gaining favor in the fashion world.

The toilet illustrated in the large drawing is made of mauve silk crepe with ecru Chantilly lace for trimming. The upper portion of the deep fitted yoke is tucked and a broad band of lace forms the lower part. The neck is cut square and finished with narrow lace beading run through with violet velvet ribbon.

The full skirt is gathered at the upper edge and arranged on the yoke, a smooth adjustment being maintained under the arms.

The crepe falls in long, graceful folds to the floor and the skirt trains slightly in the back. An elaborate lace trimming adorns the hem of the gown and forms a deep point in front.

The sleeves are trimmed with tuck-

ing and lace to conform with the yoke, providing broad lines at the shoulders that add considerably to the general effect. They are gathered at the lower edge, and adjusted on fitted lace cuffs, over which they drape stylishly.

To make the gown in medium size will require five and one-half yards of forty-four-inch material.

**The Stylish "Newport."**

The new jacket called the "Newport" is made of fawn colored glace taffeta. It is long and tight fitting, pleats giving the needed fullness, and is strapped with bands of satin in a darker shade. On the collar there are medallions of ecru lace.

**Novelty in Stockings.**

Black stockings with a vertical stripe consisting of a small floral design in two shades of pale blue are among the novelties in hosiery.

**One of the Late Fancies.**

One of fashion's latest fancies is the Gibson waist, which is especially effective when developed in white or colored moire. Plain waists of this kind show the fabric to splendid advantage.

The Gibson waist illustrated is made of oyster white moire, with tiny black velvet buttons for decoration. The foundation is a glove-fitted feather-boned lining which closes in the center front.

Broad pleats extend from shoulder to belt back and front, tapering toward the belt. These pleats are the essential feature of the Gibson waist.



**LADIES' GIBSON WAIST.**

appropriate for the mode. Gibson waists are seldom trimmed, machine stitching and buttons being the usual finish.

To make the waist in the medium size will require two yards of thirty-six-inch material.



**LADIES' GIBSON WAIST.**