



# IN WOMAN'S REALM

## THE "SUCCESSFUL" WOMAN.

Statistics Gleaned From "Who's Who," About Some "Successfuls."

There are so many and such various standards of success that it would be unfair to apply one to the exclusion of others; but the writer in the Popular Science Monthly for January, who groups as the successful women of America the women who have found admission into the biographical encyclopaedia which calls itself "Who's Who in America," applies at least a convenient and obvious standard. Not all the successful women of America, by any means, are to be found in that excellent compilation, but all the women who are there must have achieved some sort of success, or their names would not have been entered.

The writer in question, Amanda Carolyn Northrop, has taken the trouble to pick out and to classify certain leading facts in the women's biographies in Who's Who. Her statistics as to age lack completeness, for the traditional reluctance of women to be communicative on that point has led seven out of every ten women in the list to ignore the request for information on that subject. But as to other matters, some interesting facts are disclosed. For example, the occupation which seems most to lead to success is that of "author" under which comprehensive term are grouped novelists, essayists, historians, poets and "writers" but not journalists, who form a class by themselves. Of the 870 women included, 487 are authors, 103 artists, ninety-one educators, sixty-five journalists, fifty-nine actresses, forty-three musicians, twenty-seven social reformers, twenty-one physicians, thirteen ministers, etc.

The tendency of successful women to marriage does not seem great, the percentage of married women being only fifty-four. Twelve of the thirteen ministers and eight out of the nine lawyers are married, but outside of these two classes there is no group in the list which shows more than sixty per cent. married. Among educators the percentage is the lowest of all, only 27.3. Perhaps this is due to the fact that so many school boards make the marriage of a woman teacher a ground for her dismissal.

As to education; the statistics are incomplete, but so far as they go they show that 11.7 per cent. of the women were educated in public schools, thirty-four per cent. in private schools and 15.5 per cent. in colleges. This is a somewhat disappointing exhibit for the higher education, but as a partial explanation, it must be borne in mind that a considerable number of these women are at an age which implies a youth in a period when women's colleges were not so numerous or of so high a grade as they now are. The largest percentage of college bred women is found among scientists, ministers and educators, but even the number of educators who have had a college training is less than one-half, while in all the other professions less than one-fourth are college women. Perhaps the most surprising thing in this comparison is that it seems to show that three times as many of these successful women gained their education in private as in public schools.—Boston Transcript.

**Health Notes.** Many families that number dyspeptics among their members are now taking what might be termed the toast cure, toast being substituted for bread at every meal. In many cases the good results have been rapid. However, the toast made in the ordinary way—that is, soggy within and scorched outside—will not benefit. The bread must be thoroughly dried out in the oven before toasting, then brought to a golden brown. Perhaps more than one dyspeptic sufferer could trace his misery to soggy bread. Even "second day" bread is not dry enough for a delicate stomach, and, contrary to an erroneous idea held by many, toast properly made does not cause a sluggish state of the system or work any other evil.

A specialist in the treatment of ear troubles explains that cotton used to protect the ear in sea bathing should first be immersed in hot olive oil. A teaspoonful of the oil held over the lamp is sufficient and the cotton is dipped and soaked in it and then squeezed as dry as possible. Only a small piece is needed, the specialist pointing out that wads much too large, are, as a rule, forced into the ear passage. Persons with chronic or frequently recurring ear trouble should take this same precaution for the daily bath. Emphasis must be added, however, against the habitual use of cotton in the ear, which is a practice that speedily makes the organ sensitive, and must be permanently continued or inflammation follows a single omission.

**When a Girl Should Have a Lover.** It is rather a difficult matter to say exactly at what age a girl should have a lover. Circumstances alter cases,

and an age which might be applicable to one girl, would be inadvisable in the case of another. One is fairly safe in saying, however, that in the great majority of love affairs, the happiest are those which are never thought about until a girl has passed her twentieth birthday. By that time a girl may be said to have reached the age of discretion. She has probably had opportunities of meeting various types of men, gained a clear insight into their characteristics, and acquired that knowledge of men and their ways which prevents her fixing her thoughts and affections on the first man who attracts her particular attention.

She has got past the schoolgirl age, when a maiden is apt to vote every member of the opposite sex charming and lovable, if able to talk and flirt in a fascinating manner. The sensible girl who is well past her teens, however, probes deeper beneath the surface, so to speak, and does not judge a man when he is on his best behavior at a ball or a party. It is quite possible, of course, for her to make a mistake, and bestow her affections on one who is unworthy of them. But the girl of twenty or twenty-one makes fewer mistakes in estimating a man's character than sweet sixteen or seventeen, and consequently saves herself much unhappiness by choosing at the right time no lover but "Mr. Right."

**A Lovable Old Woman.** You sometimes see a woman whose old age is as exquisite as was the perfect bloom of her youth. You wonder how this has come about; you wonder how it is her life has been a long and happy one, says the Palladium. Here are some of the reasons:

She knew how to forget disagreeable things. She kept her nerves well in hand and inflicted them on no one. She mastered the art of saying pleasant things. She did not expect too much from her friends. She made whatever work came to her congenial. She retained her illusions and did not believe all the world wicked and unkind. She relieved the miserable and sympathized with the sorrowful. She never forgot that kind words and a smile cost nothing, but are priceless treasures to the discouraged. She did unto others as she would be done by, and now that old age has come to her, and there is a halo of white hair about her head, she is loved and considered. This is the secret of a long life and a happy one.



Colored laces increase in favor. Accordian pleats have a new lease of life.

Belts of silk, embroidered by hand in black and gold, are new. A mauve voile striped with tiny white hairlines is attractive.

The winter's long fur stoles are reproduced now in tulle and lace. "Trim the skirts of your gowns with deep folds which give the effect of tucks.

With the thin frock a broad sash of the material set with lace insertions is to be worn. The handkerchief my lady carries with a black costume is flourished with black chantilly.

Ordinary twine in its natural color is woven into designs to form a striking cape collar.

Some of the linen skirt waists have no collar, the neck being finished with embroidered scallops.

The fashionable contour has lost its slim haughtiness and aims now at dimpled plumpness.

Ornamental stocks are of net covered with opalescent spangles put on to overlap each other. A successor to the wrist-bag is the pocketbook or wallet hung on chains or on two leather handles.

A pretty frock of Parisian blue has big medallions of shiny lace set in the panels of skirt, waist and sleeves.

Costs, by the way, loose or belted, in black, white or even lace are very fashionable now, and there is a wilder sort of very pale, pastel-colored lace ones will be worn during the summer.

A very odd but stylish costume has a skirt of green linen and a white lace jacket, of the old blazer style, over a thin waist. Collar, cuffs and big pocket flaps are of the linen with edgings or narrow gold braid.

Another of the same color but lighter weave is made very simply. The skirt is built of three scant flounces, and the plain blouse has a square cut yoke. On it, and around the edges of each flounce, are embroidered a graceful spray of daisies.



## FOR THE HOUSEWIFE

**Potato Pie.** Peel and slice half a dozen potatoes and chop three small onions. Butter a deep baking dish and lay in a layer of potatoes, then one of onions, and a sprinkling of chopped cold meat. Season with salt and pepper; then repeat the layers and cover the whole with a crust made as for pies and rolled twice as thick as for the ordinary pie. Bake slowly until the vegetables are done.

**Coleman.** Equal quantities of mashed potatoes and boiled greens, salt, pepper, butter, one egg. Mix the potatoes and greens together, season with salt and pepper, add a little butter and the egg well beaten. Butter a basin and shake in some browned bread crumbs; put in the potatoes and greens, and bake in a hot oven for three-quarters of an hour. Turn out of the basin and serve in a vegetable dish.

**Whole Wheat Gems.** Mix two cupfuls of whole wheat flour with one teaspoonful of salt and two teaspoonfuls of sugar; beat the yolks of two eggs and add one cupful of milk to them; add the milk and eggs to the flour, beat until smooth and add one cupful of lukewarm water; when well beaten add the whites of the eggs beaten stiff and two level teaspoonfuls of baking powder; fill hot greased gem pans and bake in a hot oven twenty-five minutes.

**Fish a la Reine.** Free one pound of cold cooked cod-fish or haddock from all skin and bone; pick it into small pieces; put two level tablespoonfuls of butter in a frying pan; when it has melted add two level tablespoonfuls of flour; stir until smooth; then add one cupful of cold milk a little at a time, one level teaspoonful of salt and a little pepper; put this over hot water; beat the yolk of one egg; add it to the fish and cook one minute; add a little chopped parsley; serve on toast or fill paper cases or shells; spread over some buttered crumbs and brown in quick oven.

**Ribbon Cake.** One cup of sugar, one-half cup of butter, two-thirds of a cup of sweet milk, two eggs, one teaspoonful of cream of tartar, one-half teaspoonful of soda and two cups of flour. Flavor with lemon or almond. Put two-thirds of the mixture in two oblong pans, and to the remaining third add one large tablespoonful of molasses, a two-thirds cup of chopped raisins, a little sliced citron, a little grated nutmeg and one tablespoonful of flour. Bake in one sheet. Put the sheet together while warm, with cranberry or any tart jelly.



To restore the color of cashmere that has been splashed with mud, sponge the discolored parts with water, with a small piece of soda dissolved in it.

Toilet soaps may be bought in quantity as advantageously as laundry soaps. Fine toilet soaps need drying and ripening, just as much as the coarser varieties of the laundry.

Mix fresh Philadelphia cream cheese with cayenne pepper and paprika. Mold in a ball and send to the table to be eaten with apples or pears at dessert. It is good with saltines or other crackers with the salad.

A bedroom set for a young girl in white enameled wood with pink roses was admired. The bed was of wood, with a rather high headboard of a graceful shape, and the roses were disposed over it carelessly. The dressing of the bed was original. There was a roll bolster covered with cretonne pink roses on a cream ground, and the spread was of the same material. This was cut to exactly fit the top of the mattress, and had a full ruffle, which did not, however, hang over the sides, but were tucked in along the sides. The effect was of a full puff. All the cushions, etc., of the room were in this cretonne, and the curtains were barred dainty, with a quaint, old-fashioned valance of cretonne.

The use of cooking thermometers, which until recently was almost thoroughly confined to hotels and restaurants, is increasing in private kitchens. Most modern housekeepers count them nowadays as necessities, and they are to be found in any house-furnishing shop. They register a scale of temperature which somewhat exceeds 400 degrees. In addition they indicate at what temperature different meats should be cooked. Mutton needs the lowest temperature, 300 degrees; beef requires 310 degrees, and pork and veal each 320 degrees. Bread and pastry need 400 degrees, but biscuits must have 450 degrees. Plain cake bakes well at 320 degrees, while sponge cake needs only 300 degrees. The thermometers, which cost from \$3 to \$5, can be used in boiling water or fat as well as in the oven.

# NEW IDEAS IN TOILETTES

New York City—Eton jackets are to be noted among the most fashionable coats and are jaunty, becoming and



Generally attractive. This May Manton one includes the tiny vest effect that marks the latest designs with full sleeves and the drop shoulders

## Red and Pink Combined.

A combination of colors most people would exclaim at has become very popular this season. It is red and pink, and brunettes may consider this a blessing, as it is particularly becoming to their type. Pink is used for the foundation of the frock, and it is trimmed with clusters of cherry or deep poppy shades that blend with it. The effect is very rich, and a handsome gown is the result if care is taken in the shading of the color.

## Fancy Blouse.

Box pleats combined with tucks or shirrings are among the novelties that are genuinely attractive as well as new. This pretty waist admits of either combination and is eminently graceful and smart. The model is made of pale blue messaline satin, with yoke and cuffs of cream lace, and is tucked between the pleats, but all of the soft and pliable materials of the season are appropriate and shirrings can be substituted for the tucks whenever preferred. The drop yoke and the deep gauntlet cuffs make noteworthy features, and the crushed belt is both

## A Late Design by May Manton.



that give the broad line of fashion. As shown, it is made of wood brown broadcloth with trimming of brown and white braid, the vest being white cloth braided with brown and tan, but all suiting materials are appropriate and the vest can be one of many things. Oriental embroidery is much liked, brocades and lace are seen and wide braid is used.

The jacket is made with fronts and back and is fitted by means of single darts, shoulder and under-arm seams. The little vest can be applied over the edge and finished with the braid, or the jacket can be cut away and the edge of the vest arranged under it, then stitched to position. The sleeves are gathered and are joined to the drop shoulders, the seams being concealed by the braid and are finished at the wrists with flare cuffs.

The quantity of material required for the medium size is four yards twenty-one inches wide, three yards twenty-seven inches wide, or two yards forty-four inches wide, with three-quarter yards of vesting, five yards of braid and three yards of lace to trim as illustrated.

**A Coming Mode.** Fine Brussels net, or footing, is going to be largely used to beautify our thin frocks. More than one dainty creation displayed in smart shops is trimmed only with this footing. Bands of it are set around the organdie or Swiss skirt, in place of tucks, inserted in bodice and sleeves, and or wide, long band serves as a sash with long, flowing ends. The beautiful effect of frosty-looking net in this capacity can be imagined.

fashionable and in harmony with the design. The back blouses slightly over the belt, but can be drawn down snugly when preferred.

The waist consists of the lining, the front and backs which are arranged over it. The yoke is separate and is arranged over the waist after the sleeves are sewed in, the closing being made invisibly at the back edge of the yoke and beneath the box pleat. The sleeves are the favorite ones of the season and form soft full puffs above the cuffs, but are tucked to fit the upper arms snugly.

The quantity of material required for the medium size is four yards twenty-one inches wide, three yards



twenty-seven inches wide, or two yards forty-four inches wide, with one-half yard of silk for belt and one and three-eighths yards of all-over lace.



## Breeding Sheep.

Well fed sheep always produce the most and best wool. Softness and pliancy of wool usually correspond in a degree with fineness. Harshness and dryness are always detrimental to the quality even if the fiber is otherwise good. As a rule, this condition may be taken as an indication of poor breeding, although it may be due to disease, old age or improper treatment, says Wool Market and Sheep. Generally a fleece begins to decline in value after a sheep becomes four years old. Softness and pliancy are to be considered extent due to the secretions of the skin. A clear pink or yellowish skin is an indication of a good quality of wool, while a pale or bluish skin is generally accompanied by an inferior fleece. The yolk is the oily secretion which gives color, softness, pliancy and luster to the fleece. It consists of a soapy matter, principally animal oil and potash, which promotes the growth of the fleece and prevents friction, wearing the fibers and cutting. Good feeding, shelter and care promote liberal secretion of yolk, while exposure and alkali soils result in injury to wool by diminishing the yolk.

## Feeding the Apple Orchard.

Why it is so many men will go to the expense of buying trees and giving them place on the farm and then almost or quite neglect them, is beyond finding out. This is done every year and by men of intelligence, men who understand thoroughly the necessity of proper stock feeding and who follow it, yet apparently can not see why the tree should be fed and cared for. There are evidences in almost every section which show what proper feeding and cultivation will do for fruit trees, and especially for apple trees. It makes no difference what the plan of culture is so long as the soil is supplied in some way with food and moisture which will enable it to force the trees to proper growth. True, the soil may be good and rich when the trees are set, but it doesn't take a thrifty tree long to eat up the bulk of the plant food in any soil so that from the very first feeding of the soil should be done not only to supply the wants of the tree, but to prevent practically any loss of the plant food already in the soil. Trees grown on this plan and properly cared for in other ways will give productive and regular results.

## Advice to Dairymen.

A good cow is a good cow the world over, whatever breed she may be. No farmer should keep a cow for milking purposes that does not produce at least 250 pounds of butter fat in a year. The expense of caring for the animal will barely be met by the production of 175 to 200 pounds of butter fat. The profit lies in the production above expenses.

A cow yielding 250 pounds a year gives a fair profit, but a 300-pound cow gives more than twice as much profit. The ordinary yield of milk should be 5500 to 6500 pounds a year. Some of the best cows produce as high as 8000 to 11,000 pounds of milk in a year, containing 400 to 500 pounds of butter fat. The only accurate way to decide which are the best cows in a herd is to employ some method of determining production, such as weighing or measuring the milk and testing with the Babcock test.

Profits in dairying depend largely on the system. Farmers should aim to have their cows produce the largest quantity of milk at the time it will demand the highest prices. For this reason winter dairying is much more profitable than summer work.

If cows freshen in the spring, it is true large amounts of milk can be produced on cheap summer pasture, but at that time milk sells at the lowest price. The heat, drouth and flies are troublesome. A farmer is busy with his crops and harvest, and the care of milk and the making of butter is much more difficult than during the winter. These cows must also be put on dry feed during the winter. The change usually produces a marked decrease in the milk flow, or even causes them to go dry entirely. They must also be fed a reasonable allowance during the winter to keep in good condition, for which they often give absolutely no returns.—Farmer's Home Journal.

## The Farm Lawn.

Nothing so beautiful a dwelling as to be set in the centre of a well-kept lawn. There is no reason why the farmer and his family should not enjoy the possession of an attractive door yard, since every facility is at hand for grading, planting and keeping a pretty lawn. The dwelling should, if possible, be located on a slightly elevated knoll, but often the site has already been selected and the building erected in which case it may be necessary to grade the desired elevation. One can not endure a low sloping door yard, hence the ground immediately around the house should be higher than that at the outer edge of the yard. Early spring is the best time to sow the grass seed. Kentucky bluegrass is a general favorite for lawns. This should be very thickly sown to produce a mat the first season. If, however, one succeeds in getting a fair, even stand, he need have no concern regarding the lack of density as this grass thickens up from year to year. In arranging the lawn, have very few shrubs or trees in the center. These should be planted at the outer edge, preferably at the rear and sides of the building. Do not obscure the view from the roadway.

If there are unightly buildings a screen of vines run on a wire trellis will be found effectual in hiding them from the occupants of the dwelling as well as from passers-by. A very pretty effect may be had by planting a few beds of profuse bloomers of different colors very near the house, at the ends or side of the bay window. Provision may be made to have these beds in bloom from early spring to late autumn, by using bulbs for early spring blooming, annuals for summer, and chrysanthemums, cosmos and other autumn blooming plants. Their beauty is enhanced by the greenery about them.—C. B. Barrett in the Epitomist.

## The Hotbed on the Farm.

A hotbed is almost a necessity on the farm. It is certainly a luxury that once indulged will never be lacking. It is easy to be had, also. All that is required is a bottomless box on the ground from which the earth has been removed to a depth of from six to ten inches and horse manure filled in and trodden down to make warm, the manure to be covered with four inches of fine soil in which to plant the seeds; the box to be covered with cloth to retain the heat at night, supplemented with boards on cold nights. This is the simplest kind of hot bed, and is within the reach of every one. If one can go a step further it will be better; but with this simplest of all forcing arrangements one may have lettuce and radishes for the table in a surprisingly short time, and also cabbage and tomato plants for early planting.

For a hotbed more extensive take boards of such lengths as you wish to have it, either six, twelve, eighteen, twenty-four or more feet, and having dug out the earth to form a pit, say twelve feet long by three feet wide and one foot deep, place the boards in the pit to form the walls of the hotbed. The boards at the back, which should be at the north or west, so as to get a south or east exposure, should be three or four inches higher than those at the south or east, so the covering may slant toward the south or east. This box of boards twelve feet long by three feet wide should be partitioned off in the middle to keep the twelve foot boards from sagging in. Twelve inches of fresh horse manure should be filled into the pit and trodden down firmly. It will quickly generate heat, which may at first be too great for seeds. It should therefore be allowed to remain two or three days for the most violent heat to pass off. Then cover the manure with four inches of fine soil and plant the seeds in it, either broadcast or in rows three or four inches apart and a quarter of an inch deep. Draw the lines for the seed rows along the edge of a board lying on the seed bed, cover in the rows and place the board over them as you proceed, pressing the board down on the earth to firm it. This is one of the essentials to seed germination, and should always be observed.—William B. Cary, in Tribune Farmer.

## Hog Notes.

Get all that you can out of the feed that is given to the pig. See that none is wasted, as well as make the proper combinations for the greatest gain.

It is said that hogs if watered just before feeding will gain one-third of a pound more per day by this simple plan.

Crude petroleum, as it runs from the well, is one of the best and cheapest remedies known for hog lice, applied with ordinary watering pot.

No danger of pushing your pigs too fast, if fed on well balanced ration of bony and muscle as well as fat forming material.

Provide ample bedding under a good shelter for your hogs in winter. It will save you corn and make them more comfortable and insure better health.

Milk and bran will grow a thrifty pig with a good frame, and then a short period fed on grain food will soon make it ready for market.

Modern butchering practices in the pork packeries has been reduced to such a science that nothing now of the hog is lost but his squeal.

In winter it is quite beneficial to warm the slop fed your hogs, as they can drink more and will thrive better on it.

Free exercise for hogs develops muscle and frame and adds to the value of the pork.

The sow's milk increases in quantity each succeeding year until she is three or four years old, and old sows are nearly always good sucklers and careful with their litters.

Crowding nothing but corn into hogs from time of birth to maturity is unnatural and will result disastrously nearly every time.

When the male is used too young in breeding, it will make him steep in the rump, narrow in the loins and under-sized.

In selecting the sows, it will be well to remember that the dam imparts to her offspring the feeding capacity. It is not always best to choose the finest appearing ones, or those who have the most compact forms and finest bone, but rather the heavier, coarser boned animals, indicative of power to assimilate a large quantity of food.—South Agriculturist.

## A Wise Choice.

Mr. Slap—What is the secret of Gildroy's success?

Miss Bang—Why, he knew a girl who spends a thousand a year on her dresses.

Mr. Slap—Ah, I see. He married her.

Miss Bang—Oh, no, he married her dressmaker.