

OF INTEREST TO WOMEN

ODD BROOCHES.
Odd in effect are the brooches designed to represent dusky East Indian heads. Of course, each head is enclosed by a turban, and in the folds of the turban, cleverly tinted with the aid of art enamels, glisten tiny diamond sparks. Eyes are also formed of diamonds.

AN ASPIRING GIRL.
A happy young woman in Paris, says the Boston Transcript, is Miss Helene Fleury, the first woman musician admitted to compete for the Prix de Rome. It must be understood that the Prix de Rome is awarded after examinations conducted on the plan in use at our own Institute of Technology, in Boston. And Miss Fleury was locked up in the cloister of the Chateau de Compiègne with six other aspirants for this laurelship of music in Paris. She avers that she encountered no animosity on account of her sex, nor yet any undue favor, albeit she received what she was pleased to call charming attention. They looked her in a light and airy room, with a view from the window that inspired her to her utmost. There she wrote a chorus and a fugue.

FOR BUSINESS WOMEN.
Business women are forsaking the cloth skirt and thin shirt-waist for the washable shift-waist suit; and it is only the size of the laundry bill that prohibits others from also doing so. Crash and the heavier linen weaves are not so easily crushed, or so likely to gather dust as some other materials. Eer, sage green and the soft blues are the colors that do not quickly show soil, and are at the same time cool to the eye.

If you should desire white get the Russian crash that sells for twinning. Get it in its palest shade—a soft cream that is almost pure white, but will stand hard wear.

For very hot weather a white Swiss, with black dots, would be cool. Gingham in black or blue and white checks of all descriptions are an economical investment.

If you must be very, very saving, why not try cotton crepe, which needs only washing to make it again presentable. We do not advise this for steady business wear, but for one of those prostrating weeks of hot weather which we must expect now and then.

A WOMAN OF USE.
The biography of Miss Eleanor Omerod, just published, is exceedingly interesting. An English lady of means and good family, she devoted her whole life to the interests of science and agriculture, and her long and arduous work in studying and classifying insect pests has conferred immense benefits on the farmers of Great Britain. It is not often that a lady gives up all her time, or has the knowledge and love of natural history to devote to carry out such labors; but Miss Omerod not only possessed the requisite talents, but had also the immense perseverance and patience necessary for so great a task. Her careful observations were of the greatest value to the students of insect parasites, and her modesty and the retired country life she led caused her fame to be less spread abroad, except among entomologists, than that of any less distinguished woman; but her friends were numerous and distinguished, and her happy, quiet existence was cheered by the enthusiasm and interest she inspired. The Edinburgh University conferred on her the honorary degree of LL. D., and every woman should be proud of her magnificent record of unselfish work.

PETTICOATS.
For many women the question of the desous is as important and costly as that of the dress.

The underskirt, in fact, contributes very largely to the perfection of a toilette.

The cut of the underskirts must be impeccable, and, like the skirts, they must be quite flat at the top, fitting closely around the hips.

They are improved by being mounted on a high waistband, which is placed low down on the corset.

The lower part of the underskirt is elaborately trimmed and made very flou, all kinds of trimmings and novelties being utilized to secure this result.

Pleated flounces, of taffetas edged with velvet arabesques are utilized in some cases, while flounces of muslin and lace edged with ruffles are used on more elaborate underskirts.

For evening dresses lingerie underskirts with transparent flounces of taffetas are unsurpassable.

Some of the evening petticoats which are worn under the long, flowing, unlined skirts really require as much fitting as the dress itself, and, being much trimmed, are almost as costly.

Many of the prettiest are in white and pale-colored taffetas trimmed with lace, cut with a long train, and a multiplicity of frills.

THE DIFFICULT AGE.
After twelve girls can no longer wear the simple one-piece frocks which are so becoming to their younger sisters; nor are they mature enough to wear the fashions intended for women.

To solve the question, now comes

Simple Fashions

New York City.—Blouse waists with deep yokes that are cut well over the shoulders are among the latest and smartest shown, and are peculiarly



MISSIE'S BLOUSE WAIST.

well suited to young girls. This one is made of white mercerized madras, trimmed with bands of embroidery, and is unlined, but pretty, simple silks and thin wools are correct as well as cotton and cotton materials and the fitted lining can be used whenever desirable. The wide tucks are both fashionable and becoming, and the shoulder straps serve to emphasize the

A LATE DESIGN BY MAY MANTON.



broad, drooping line in a most satisfactory manner, while the box pleat at the centre can be left plain or covered with banding, as preferred. The sleeves are tucked to be snug above the elbows, but are full below, and are finished with novel cuffs.

The waist consists of the lining, fronts, back and the yoke, which is cut in two portions and shaped by means of shoulder seams. At the front edge is an applied box pleat and the turnover collar is made in two portions and joined to the band by means of studs. The sleeves are in one piece each and are either arranged over the lining or joined to straight bands beneath the cuffs.

The quantity of material required for the medium size (fourteen years) is four yards twenty-one inches wide, four yards twenty-seven inches wide, or two and one-half yards forty-four inches wide, with two yards of banding to trim as illustrated.

Two Dress Hints.
One may sometimes redeem a handsome blouse which has been accidentally spotted by cutting out the damaged parts and inserting medallions of lace or embroidery. Of course, one must have some taste and artistic ideas about arranging the medallions, as two or three places may have to be cut out, and the garment must not have a patchy appearance. One of the best ways of fastening the skirt to shirt-waist is to have on every waist eyes sewed about two inches apart and on the skirt the hooks the same distance. A piece of strong material, such as belting, should be placed on the under side of the waist to keep the eyes from pulling out. The hooks on the skirt should be set down a little below the belt. Washable hooks and eyes come for cotton waists.

A New Ornament.
The piquet is name given to the

spruce little bunch of flowers or small fruit which is somewhat stiffly tied up, to stand sentinel on the little walking hats. The piquet is usually placed to the left of the front, but as these are left-handed and right-handed people, so there are women or girls to whom hat trimmings are most becoming when poised at the right side than on the left. In such a case the piquet of a lady's slippers, stocks or foxgloves may be mentioned to the right of the front, besides the crown. The piquet stands erect and is supposed to be something of an algerette or pompon made of flowers, instead of feathers.

The New Yoke.
The newest effect for neck finishes for dress waists is like, yet decidedly unlike, a yoke. It is extremely shallow in front, and is brought well down over the shoulders to produce the long shoulder slope.

Buttoned Closures.
Three large gilt ball and socket fastenings are newer for the wide crush belt of leather than the universal buckle.

Fancy Waist.
To the demand for novel waists there seems literally to be no end. This one is, in reality, quite simple while including the latest features, in the extensions at the shoulders and deep flare cuffs, and is adapted to many combinations. The model, however, is made of sapphire blue canvas veiling, with touches of chiffon velvet and trimming of ecru lace, heavy for the

HOUSEHOLD AFFAIRS

A NEW USE FOR STARCH.
When there is only a mirror or two or a pane of glass to be washed, mix a thick cold starch, apply with a clean rag to your mirror or pane, and then rub dry with chamois or any cloth that does not lint. It is so easy to do, yet produces fine results.

FOR FANCY PINS.
Quaint little pinushions, suggesting the times of La Pompadour, are in the shape of hearts, mounted upon a gilt heart-shaped frame, having three little gilt legs, resembling those of the bureau boxes of the same period. The cushion portion is formed of shadow silk of a bit of old brocade.

SERVING ORANGE PULP.
Orange pulp served in glasses may be used to introduce either the breakfast or luncheon, says the New York Sun. For the invalid's tray the fruit served in this way is especially appropriate. Cut the fruit in half crosswise and scoop out the pulp, rejecting all the seeds and white fibre. A sharp knife may be made to aid in the process, so that the delicate globules may be broken as little as possible. Sprinkle with sugar and stand the glasses on ice for ten minutes.

MELONS AND FRUIT.
The wife of a wealthy fruit grower surprised her friends by serving water-melons, muskmelons, plums and grapes as fresh as when they were gathered. Asked to tell the secret, she replied: "It is the simplest thing in the world; anyone can preserve fresh fruits in the same way. The melons I first dip in a wax preparation and coat the stems with sealing wax. After this I coat them with a thick coat of shellac and bury them in a box of sawdust to keep them from rubbing together and from freezing. The grapes are coated with the wax only, but the plums and other fruits are coated with the wax and then with the shellac. All are carefully packed in sawdust."—What to Eat.

CHILDREN'S FOOTWEAR.
Patent leather is by all means the prettiest for low shoes for boys or girls. It will not do for play or rough wear, however. A new leather called gun metal is said to be very durable. It is a fine, soft calf, of light weight, and polishes instead of requiring blacking. The Newport tie is recommended for children's wear. This is a low tie made on an easy last, and has three very large eyelet holes to allow for the wide ribbon ties.

Barefoot sandals are offered in an improved style. They are made with toe-caps, slashed for coolness. The single strap in front was thought to have a tendency to spread the toes. It was not always comfortable, either, and in running was apt to hurt the feet.

An authority on children's clothes gives this very sensible advice about stockings: "Nothing gives such a slovenly, dowdy appearance as wrinkled ill-fitting hosiery; nor is any detail of the child's dress more important from the standpoint of comfort. A wrinkle in the foot of the stocking results frequently in permanent injury to the cuticle or formation of the foot. If economy must be considered, better buy fewer hose and have them laundered more frequently."

Spinach Soup.—Add one tablespoonful of chopped cooked fine spinach to one-third cupful of white stock, heat to the boiling point and rub through a sieve. Thicken with one-half tablespoonful of butter and three-quarters of a tablespoonful of flour cooked together; add one-third cupful of milk, a few grains of salt and pepper; reheat, strain and serve.

Potatoes Finnegan.—Make white sauce by melting two tablespoons of butter and adding one of corn starch. When smooth add one pint of rich milk and season with salt and pepper and a bit of onion juice if liked. Boil five minutes, then add a quart of pared baked potatoes and a cupful of young cooked carrots, all cut into dice. Mix and heat thoroughly and sprinkle lightly with minced parsley.

Rhubarb Pudding.—Peel and wash the stalks from a bundle of rhubarb, cut them up into inch pieces and put them into a stewpan with the thin rind of a lemon, a small bit of cinnamon, two cloves and moist sugar to taste; put the rhubarb, etc., over the fire, and when the rhubarb is soft add to it a little grated nutmeg, two ounces of fresh butter and the yolks of three eggs and one white. Well beat the mixture. Line a pie dish with good puff paste, pour in the rhubarb mixture and bake the pudding for about three-quarters of an hour, after which beat up the whites of the two eggs with castor sugar and lay the froth on the rhubarb pudding. Return the latter to the oven for a few minutes longer.



FANCY WAIST.

two yards forty-four inches wide, with three-fourth yards of velvet for belt and trimming and three yards of lace for frills.

HOUSEHOLD RECIPES

CREAMED EGGS.—Remove the shells from six hard boiled eggs and cut them in two lengthwise. Make one cupful of seasoned cream sauce, pour it in a small baking dish, arrange the eggs in this, cut side up, sprinkle over them one saltspoonful of salt, and bake in a moderate oven eight to ten minutes.

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Being the largest distributor of General Merchandise in this vicinity, is always in position to give the best quality of goods. Its aim is not to sell you cheap goods but when quality is considered the price will always be found right.

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This is a fair representation of the class of goods it is selling to its customers.

MARKETS

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Grain, Flour and Feed.	
Wheat—No. 2 red	99 1/2
Wheat—No. 2 yellow	98 1/2
Corn—No. 2 yellow	56 1/2
Oats—No. 2 white	45 1/2
Flour—Winter patent	5 1/2
Feed—No. 1 timothy	14 1/2
Feed—No. 1 white mid. ton	43 1/2
Brown middlings	31 1/2
Straw—Wheat	9 1/2
Oat	9 1/2
Dairy Products.	
Butter—High creamery	20 1/2
Cheddar cheese	17 1/2
Fancy country roll	14 1/2
Cheese—York, new	8 1/2
New York, new	9 1/2
Poultry, Etc.	
Hens—per lb.	14 1/2
Chickens—dressed	19 1/2
Turkeys, live	23 1/2
Geese—No. 1 and Ohio, fresh	19 1/2
Fruits and Vegetables.	
Potatoes—New per bbl.	2 1/2
Cabbage—per bbl.	1 1/2
Onions—per barrel	3 1/2
Apples—per barrel	3 1/2
BALTIMORE.	
Flour—Winter Patent	4 1/2
Wheat—No. 2 red	1 1/2
Corn—mixed	57 1/2
EGG	17 1/2
Butter—Creamery	19 1/2
PHILADELPHIA.	
Flour—Winter Patent	4 1/2
Wheat—No. 2 red	1 1/2
Corn—No. 2 yellow	57 1/2
Oats—No. 2 white	45 1/2
Butter—Creamery, extra	17 1/2
Eggs—Pennsylvania first	17 1/2
NEW YORK.	
Flour—Patent	5 1/2
Wheat—No. 2 red	1 1/2
Corn—No. 2 yellow	57 1/2
Oats—No. 2 white	45 1/2
Butter—Creamery	17 1/2
Eggs—Pennsylvania first	17 1/2
LIVE STOCK.	
Union Stock Yards, Pittsburg.	
Cattle.	
Prime heavy, 1400 to 1600 lbs.	56 00
Medium, 1200 to 1400 lbs.	54 00
Light, 1000 to 1200 lbs.	52 00
Butcher, 800 to 1000 lbs.	49 00
Common to fair	47 00
Open, common to fat	43 00
Common to good fat bulls and cows	37 00
Black cows, each	25 00
Hogs.	
Prime heavy hogs	5 00
Prime medium weights	4 50
Best heavy Yorkers and medium	4 40
Good pigs and light Yorkers	4 30
Pigs, common to good	4 20
Knights	4 10
Stags	3 00
Sheep.	
Extra, medium weights	4 00
Good to choice	4 25
Medium	4 00
Common to fair	3 50
Spring Lambs	4 00
Calves.	
Ven, extra	5 00
Ven, medium	4 50
Ven, common heavy	4 00

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Roman Alphabet in Japan.
An important step in the progress of Japan is apparently about to be taken in the compulsory teaching of the Roman Alphabet, as well as a Romanized Japanese alphabet, in the government primary schools. This work has been done to some extent already in the universities, but if this proposal of the education department be adopted, the Romanization of the Japanese language is not far distant. For the next generation of Japanese of all classes will be familiar with the Latin alpha bet. It is difficult to realize all that this will mean to the nation. It will simplify political and commercial relations, and will render Western thought and literature accessible to the bulk of the people. The scheme, if it find favor, will probably come into operation at the beginning of the next school year, leaving a few months for the preparation of the readers and other handbooks.

Three-fourths of the great mass of manufactures which enter into international commerce are composed of iron and steel, copper and cotton, of which we are the world's largest producers, and for the manufacture of which we have facilities at least equal to those of any other country.

There are 800 Chinese students in the colleges of Japan and 500 more are to be sent.