

# OF INTEREST TO WOMEN

## SQUARE WITH WORLD AT 35.

In address on "Hygienic Living," given in the Gilbert School recently, Dr. E. H. Arnold, of New Haven, lecturer at Yale Medical School, said that curvature of the spine frequently resulted from sitting in a certain position in school.

"Eight girls are thus afflicted to one boy," he said, and he attributed this to "the boyish spirit of deviltry," which keeps lads constantly shifting about, while the girl, ever anxious to please the teacher, assumes a position and keeps it. "She suffers from having been good," said Dr. Arnold. The average child of parents in ordinary circumstances, he went on, represented an investment at one year of \$50 to \$100, and at fifteen or sixteen years of \$2000. These estimates are not in regard to the value to the parents in affection, nor is the actual expense to the community in schools considered.

"At eighteen," Dr. Arnold said, "the average child begins to keep himself, and at thirty-five, the results of his labors considered, he is practically 'square with the world.'" Thus, a person dying under that age goes out of the world indebted to the community. Consequently the community should leave nothing undone in protection for its children, for if the results are not what they should be the community is the loser."

## AMERICAN HUSBANDS.

"In America the vast majority of women get no social help from their husbands," says Mrs. O. H. P. Belmont, in Harper's Bazar. "The latter

to assist in choosing the courses. Any dishes she likes she may then suggest to him, but it is good form for him politely to eliminate those he does not care for.

After dinner finger bowls are served and the tips of the fingers are dipped in. The napkin is not folded, but laid on the table as taken from the lap. It is good form to remain at the table while the man smokes. Leaving the restaurant the girl, as a rule, precedes her escort, but European custom, which is gaining ground here, has her follow him, on the theory that a man should go first in a public place to make way for the woman accompanying him.—Rosanna Schuyler, in the New York Telegram.

## THE BODY'S KITCHEN.

Mrs. Mildred Manly Easton gave a living picture entertainment at the Waldorf-Astoria yesterday. If the women who attended didn't know when they left how they look when they live in the kitchens of their bodies—that is to say, the stomach—and the highbrow aspect which dwelling exclusively in the library—the head—gives them, it was because they hadn't kept their eyes on the plump little lecturer.

Mrs. Easton said a good many human bodies were like a big house she once lived in.

"The main object imposed on us by the neighborhood was to keep the mable doorsteps clean. The house was full of servants bumping into each other doing useless things. There was a nice drawing room, but I never had any time to live in it,

## Our Cut-out Recipes.

**Chicken Croquettes.**—Chop cooked chicken fine, season with a little pepper, salt and butter mixed with one egg and a little cream. Roll the croquettes on a bread board sprinkled with cracker dust until they are shaped like little cylinders. Beat one egg light and dip them in it, then roll again in the cracker dust. Fry in a croquette basket in boiling fat until a light brown. The stock of chicken, veal, lamb or mutton may be used instead of cream to mix them with.—Washington Star.

take the position that all the duties pertaining to society belong exclusively to the wife, little realizing the burden laid upon her. Their own duty they consider fully discharged when they supply the funds and present themselves at the appointed hour, correctly dressed for dinner or opera. Too often they fail to appreciate the wife's intense ambition to represent adequately their name, their fortune, their standing in the community.

"The fulfillment of social obligations by no means represents the whole of the duties of a society woman's existence. There is no end to the demands of church work, charities, reforms, and every kind of philanthropy. Practically each woman has one or more special objects with their call for board meetings and personal investigation and service. With modern life has come the new demand for ceaseless intellectual culture through lectures on art, music, science, and literature. In recent years this has been supplemented by the desire to keep abreast of current events, to understand the problems of the hour, and this is attained through constant attendance on classes for their study and consideration. To the culture of the mind is added in these progressive days the systematic development of the body—woman entering the field of athletics as an ambitious competitor of man in what has heretofore been his own exclusive domain. Golf, tennis, riding, shooting, driving a motor, have now absorbed any fragments of leisure that might have been left to women."

## RESTAURANT ETIQUETTE.

A girl who has been invited for the first time to dine in a restaurant writes to ask what she shall wear and how to conduct herself. To the first query I say she may wear either her dressy cloth gown or a pretty silk, and I favor a cloth suit with dainty separate waist. Her dress hat should be worn, for she must look attractive without being conspicuous.

Her escort should call at her home, and when they enter the restaurant he should precede her. When her escort notifies the head waiter that a table for two is required, according to the custom in this country, the girl follows the waiter, preceding her host; but if she wishes to follow the European custom, and allow her escort to go first, he will be directly behind the waiter. Then, if the location does not suit, the man can object before the girl has seated herself. Whether she precedes or follows her escort into the restaurant is optional.

The girl takes the seat opposite to her host, the chair of which should be drawn out either by the head waiter or the escort. Only when the table is very large, so she could not talk to her host comfortably, does the girl sit beside him.

As a rule the man selects the dinner. The girl has a menu card given her by the waiter, but unless she is requested by her host she makes no suggestion as to what shall be ordered. If he does ask for her preference, or if she likes one or more dishes he mentions, she is at liberty to express an opinion. Some men dislike to order a dinner and ask a guest

## POPPIES ARE IN VOGUE AGAIN.

Coats are shorter and closer. Braiding is very much in style.

Bath slippers of raffia are finding favor.

Buckles of cut steel are to be quite the rage.

Never were mauves and grays in greater demand.

For dressy occasions large flat hats predominate.

Maline or lace is excellent for the mid-season hat.

Malines of all shades will be used to veil hat crowns.

Ostrich plumes are back with an unexpected prominence.

Favorite materials for school coats for the little ones are the heavy tweeds, plain or with double face, and with wool serges.

Pretty semi-evening gowns, which the French call casino gowns, are being worn with but slight décolletage and transparent guimpes of tulle or mousseline.

Blouses for evening wear are in net, both black and white, and trimmed with lace. They are all made with the high stock collar, the collarless Dutch neck not being considered smart as a finish to a dressy separate waist.

Many of the new cuirass gowns are designed to hook under the left arm. This leaves an unbroken line at the front and back and it helps to carry out the idea of armor plate which formed the original cuirass.

# FASHIONS OF THE DAY

**New York City.**—Flounce skirts are always pretty, and the one illustrated is among the latest to have appeared. It is exceedingly graceful and exceedingly smart and it is adapted both to plain and to fancy mate-



**Embroidered flouncing** makes the one illustrated, but bordered materials include marquisettes and volles, silks and wools quite as well as the flouncing, while the skirt need not be confined to such, for its straight edges can be trimmed in any way to suit the fancy. Added to its other advantages the skirt is exceedingly simple and very easily made, involving little time and little labor. The gored foundation means perfect smoothness over the hips as well as simplicity of adjustment.

The skirt consists of the upper portion and the two flounces. The upper portion is made in seven gores and the flounces are straight and gathered. The lower one is joined to the foundation, the upper is arranged over it.

The quantity of material required for the medium size is five and three-quarter yards of flouncing twenty-five inches wide, with one and three-quarter yards of plain material twenty-seven for the upper portions; or eight and a half yards twenty-four or twenty-seven, six and a half yards thirty-two or five yards forty-four inches wide if plain material is used throughout.

**All-Black Hats.**  
All-black hats of French velvet will be worn.

**The Glitter of Gowns.**  
For evening wear entire dresses are made of large meshed net, composed of tiny tubes of jet or steel over a transparent lining of a brighter color. Thus dressed, the wearer resembles a huge glowworm. All this glitter, so garish and theatrical in the daytime, is made marvellously becoming by artificial light.

**Foulards are coming** in such lovely shades and patterns that it's no wonder they are to be more than ever popular this season. One of wisteria, figured over with irregular dashes of white, is shown here. It is designed



for general wear. A little hand embroidery on the vest adds to its attractiveness. The "kimons" or "peasant" type of shoulder-and-sleeve-one, is again fashionable.



**Kaiser Cloak.**  
The German kaiser cloak, comfortable, commodious and practical, is one of the best innovations of the season. It has an enormous fur collar and revers.

**Wreath For the Hair.**  
A new wreath for the hair is of dull gold daisies, a relief from the ever-present straight band that has so long bound up the hair in the evening.

**House Wear Gowns.**  
Gowns of cashmere for house wear have now received a velvet touch which enhances their charm and gives them a new opportunity for coloring the dresses.

**Puffings Return.**  
So far as the new trimmings are concerned, we have been threatened with a return of the puffings and frillings and flutings of the seventies.

# THE EPICUREAN'S CORNER

**PINEAPPLEADE.**  
Peel a juicy pineapple, taking care to pick out all the eyes, and chop fine or shred with a fork. Sprinkle with sugar to sweeten and let it stand until the sugar is melted. Pour one quart of freshly boiled water over the shredded pine, add more sugar if needed and set away to cool. When cold, strain and serve with a few bits of fresh pineapple floating on top of the glass.—New York Telegram.

**OATMEAL-RAISIN GINGERBREAD.**  
This is a favorite California recipe and is often quoted in California fruit books. Warm one pint molasses with a quarter pound of butter, lard or good drippings and a quarter pound brown sugar. Mix with one and a half pounds fine oatmeal a half pound of flour, a teaspoonful baking powder, a teaspoonful ground ginger, a half teaspoonful mixed spices, one ounce candied peel cut fine and a pound raisins seeded and chopped. Pour the molasses, shortening and sugar mixture over the dry ingredients and mix well. Pour into a buttered tin and bake. A portion of this mixture can be mixed with nuts and baked in squares in a slow oven, or eggs may be added to increase the nourishment.—Washington Star.

**CREAM OF ALMOND SOUP.**  
Shell and lynch a pound of almonds, simmer until tender, then press through a vegetable ricer. Add to three pints veal or chicken stock, together with two tablespoonfuls chopped celery, a teaspoonful minced parsley and grated yellow rind of lemon, with nutmeg and cayenne to season. Cook half an hour, then strain. Melt a heaping tablespoonful butter in a saucepan, add a tablespoonful flour and, when blended, a cupful hot milk. Stir until thickened to a smooth cream. Return the stock to the fire, add white sauce and almond pulp and bring to a boil. Beat one egg slightly, add a cupful rich cream, stir into the soup, take from the fire, whip with an egg beater and serve at once.—Washington Star.

**RICE AND CHEESE.**  
Quarter pound of rice, one tablespoonful butter, one onion, one cupful milk, two cupfuls of water, one egg, one tablespoonful of cornstarch, salt, pepper, two tablespoonfuls grated cheese.

Wash the rice well, and put it into a saucepan with the butter, onion finely chopped, a pinch of salt and pepper, and the water. Let it cook slowly for half an hour, with the lid quite close.

Now beat up the egg well, dissolve the cornstarch in the milk, add to it the egg, and stir all among the rice.

Mix in one tablespoonful of the cheese, and pour into a buttered pudding dish. Strew the remainder of the cheese on the top, and brown in the oven.

This makes an excellent children's dinner with some green vegetable.—New York Press.



A good way to make mush is to use a wire potato masher when stirring, and you will find no lumps in it when done.

Experienced housewives say that tin boxes are the best receptacles for all kinds of food that would attract mice or weevils.

A clean brick represents an excellent makeshift for a flatiron. Brick retains heat better than the perforated metal rests which are usually employed for the purpose.

Meals of inordinate length are no longer considered good form even for elaborate occasions. A few courses deliciously cooked and properly served are all that are necessary even for dinner giving.

Faded artificial flowers can be renewed by painting them with water colors. Use a camel's hair brush for the purpose. Aniline dyes can be substituted for the water colors. Common red ink diluted with water gives an exquisite shade of shrimp pink.

When a veil has become limp and gray with dust it can be renovated by rolling it smoothly on a paste board roll such as is used in mailing pictures and holding it over the steam of a kettle for a few minutes. Afterward dry thoroughly.

In the first place, always aim to have a tray look inviting for invalids. Toast should have crusts removed, cut in strips and piled "log cabin" fashion. Orange jelly served in the half of an orange (emptied of its pulp), using the daintiest of dishes for all food.

Coffee kettles should never be allowed to become dull and tarnished, as they are difficult to clean when much stained. A cut lemon, dipped in powdered bath-brick, is, however, usually successful in removing disfiguring marks, the kettle being then washed with warm soapy water, and a final polish given with the aid of a soft cloth and powdered bath-brick.

# FINANCE AND TRADE REVIEW

## BRADSTREET'S WEEKLY REPORT

More Cheerful Feeling in Agricultural Sections is Shown, However. "Trade as a whole is still quiet, pending clearer views of crop and price outcome, but there is in evidence a rather more cheerful feeling in agricultural sections, where injury from the recent cold wave proves to have been rather exaggerated, and the securities markets are also stronger on the evidence of enlarging demand for American bonds abroad.

"Best reports as to trade come from the larger markets of the Central West, Northwest and Southwest. Eastern trade reports are of a slight improvement at some large markets, but of trade as a whole being quiet.

"The reports from the industries vary quite widely. The building trade report for April shows good gains over earlier months. Lumber and building materials are fairly active East and a good demand West. The iron trade is irregular. Pig iron production is being curtailed, but finishing mills are still well employed, though orders on hand are smaller. There is a slightly better feeling in cotton goods, though the price situation there is a bar to active trade. The woolen goods manufacturing trades are irregular, partly because of changes of fashion, and raw wool is easier, with some foreign wools being re-exported to take advantage of higher prices abroad.

"Business failures in the United States for the week ending with May 5, were 191, against 183 last week, 214 in the like week of 1909, 238 in 1908, 154 in 1907, and 163 in 1906. Business failures in Canada for the week number 18, which compares with 21 for last week, and 29 in the like week of last year."

## MARKETS.

### PITTSBURG.

Wheat—No. 2 red.....	73	74
Do—No. 2 yellow.....	72	73
Do—No. 2 white.....	67	68
Oats—No. 2 white.....	50	51
Do—No. 2 white.....	50	51
Flour—Winter patent.....	625	630
Fancy straight winter.....	20 50	21 00
Hay—No. 1 Timothy.....	17 50	18 00
Clover No. 1.....	52 00	53 00
Feed—No. 1 white mid. ton.....	27 00	28 00
Brown middlings.....	27 00	28 00
Straw—Wheat.....	9 00	9 50
Oats.....	9 00	9 50

### Dairy Products.

Butter—Elgin creamery.....	34	34
Ohio creamery.....	31	32
Fancy country roll.....	28	29
Cheese—Ohio, new.....	15	19
New York, new.....	13	19

### Poultry, Etc.

Hens—per lb.....	17	19
Chickens—dressed.....	20	22
Eggs—Pa. and Ohio, fresh.....	24	25

### Fruits and Vegetables.

Potatoes—Fancy white per bu.....	60	75
Cabbage—per ton.....	12 00	14 00
Onions—per barrel.....	1 85	2 25

### BALTIMORE.

Flour—Winter Patent.....	5 60	5 70
Wheat—No. 2 red.....	1 05	1 10
Corn—Mixed.....	70	71
Eggs.....	25 00	26 00
Butter—Ohio creamery.....	30	32

### PHILADELPHIA.

Flour—Winter Patent.....	5 60	5 70
Wheat—No. 2 red.....	1 05	1 14
Corn—No. 2 mixed.....	68	69
Oats—No. 2 white.....	46	47
Butter—Creamery.....	25	27
Eggs—Pennsylvania.....	27	28

### NEW YORK.

Flour—Patents.....	5 70	5 80
Wheat—No. 2 red.....	1 05	1 14
Corn—No. 2 mixed.....	68	69
Oats—No. 2 white.....	46	47
Butter—Creamery.....	25	27
Eggs—State and Pennsylvania.....	25	30

### LIVE STOCK.

Union Stock Yards, Pittsburg.	
CATTLE	
Extra, 1650 to 1800 pounds.....	8 00 @ 8 30
Prime, 1350 to 1450 pounds.....	7 75 @ 8 00
Good, 1200 to 1300 pounds.....	7 50 @ 7 75
Tidy, 1050 to 1150 pounds.....	7 15 @ 7 40
Fair, 900 to 1000 pounds.....	6 85 @ 7 10
Common, 750 to 850 pounds.....	6 50 @ 6 75
Bulls.....	3 00 @ 3 75
Cows.....	3 00 @ 3 50
HOGS	
Prime, heavy.....	10 25
Prime, medium weight.....	10 15
Best heavy Yorkers.....	11 25
Light Yorkers.....	11 00 @ 11 25
Rigs.....	10 10 @ 11 25
Roughs.....	8 50 @ 9 25
Slags.....	7 00 @ 7 75
SHEEP	
Prime wethers.....	6 50 @ 7 30
Good mixed.....	6 25 @ 6 50
Fair mixed ewes and wethers.....	6 00 @ 6 25
Culls and common.....	2 50 @ 4 50
Spring lambs.....	4 50 @ 6 10
Veal calves.....	6 00 @ 6 50
Heavy to thin calves.....	3 40 @ 5 50

## BUSINESS CARDS.

**E. NEFF**  
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Estate Attorney and Real Estate Agent.  
**RAYMOND E. BROWN,**  
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