

WOMEN; THEIR FADS,

THEIR FASHIONS.
THEIR WORK.
THEIR ART.

QUEEN OLGA AN ADMIRAL.

Queen Olga of Greece is the only woman admiral in the world. She is officially the commander of the second squadron of the Russian fleet, and her flagship is the cruiser Admiral Makaroff. Queen Olga was Grand Duchess Olga Constantinovna of Russia. She was married to Prince William of Denmark, who, when eighteen years old, was elected King of the Hellenes and assumed the title of George I. Before the wedding Alexander III, then Czar of the Russian, appointed Olga an admiral in the Russian navy.—New York Press.

"ON" AND "OFF."

Mrs. Siddons was, on and off the stage, two different persons. On the stage she was a pythonesse, nightly hypnotized into passionate emotions by the sight of the drop curtain and the boards. At her home she was, at all events to the casual observer, more than a thought too much a mere mother and British matron, loving to be seemingly and of good report, shut in the tower of an unimaginative nature. Had she not been an actress, she would have made (such an observer might have said) an ideal bishop's lady. Barchester would have been glad of her.—Home Notes.

A SMART LOOKING COAT.

A smart looking coat for a girl of fourteen seen recently in a shop was made in moyen age style, of navy heavyweight cheviot.

The fronts were cut in panel effect, which started at the armhole seams in the front instead of on the shoulders. Below the waist line at back and sides the material was pleated and headed by a strapped band, which was buttoned to the panel.

The closing was double-breasted, with a rever that could be turned back or over. There was a high turn-

decline the honor of being best man at the wedding of a friend last week.—New York Press.

ABOUT INSOMNIA.

Some months ago a friend informed me that he was a great sufferer from sleeplessness. He had experimented with all manner of remedies—baths, drugs, exercise, dieting—but could find no relief.

"How about the 'spot on the wall' cure?" I asked him.

"I haven't heard of that. What is it?"

"It's very simple," I told him, "yet very efficacious. I presume that some light from the street lamp or the moon usually gets into your bedroom? Well, where it strikes the wall you will be pretty sure to find spots that stand out vividly from the dark background. Select one of these patches of brightness, one preferably not much larger than a silver dollar. Settle down comfortably in such a way that it will be within easy range of your vision without straining to see it. Then gaze at it steadily.

"Do not, however, try to stare it out of countenance, so to speak. Instead, let the muscles of your eyes relax until the spot appears to have a confused outline. At the same time, if possible, think of nothing but the one idea: 'I am going to sleep!'

"Before long, your eyes will begin to feel tired, and they will gradually close. Open them, and once more gaze at the spot on the wall. Again they will close. Again open them. Presently you will find it impossible to open them, and the next instant you will be asleep."

Recently I again met him, and found him full of enthusiasm.

"That was a splendid scheme," he said. "I sleep like a top nowadays—am asleep almost as soon as I touch the pillow. But I can't for the life of

Panama Sherbet.—Soak one teaspoonful of gelatine in one tablespoonful of cold water. Make apple juice from stewed dried apples. (The quantities given in this recipe are for one pint of apple juice.) Add one cup of sugar to the juice, and bring to a boil, then pour it over the gelatine and stir until dissolved. When cold add one cup of orange juice and freeze.

over collar trimmed with black braid, and deep, turnover cuffs finished the coat sleeves.

THOSE BIG HATS AGAIN.

Huge hats worn by women are still causing difficulties in theatres. In London and in New York City women are wearing hats that are almost a yard wide. Their appearance in playhouses have led to more than one legal controversy. One of the latest has arisen in London, where two women wearing especially large hats entered a theatre. Because a man shouted to them, "Remove those ridiculous hats!" they refused to take them off, as they had planned to do, and were barred from the playhouse. They have preferred a charge of assault against the manager, and the decision of the court is expected to have an interesting bearing on big hats.—New York Press.

PLEASANT MANNERS.

Life would be more livable if more of us felt it a duty to be pleasant, however things might go.

An old woman once told a girl with a Puritan conscience: "Stop worrying so much about the right and wrong of things and keep smiling, and you will make this world a better place."

The girl who learns to keep smiling when she would much rather weep or storm has gained a victory over herself beyond penance and fasting.

Be pleasant first from a sense of duty, and it will soon become habit. If sulkiness, deceit, ill temper, nagging can get a grip on character, why not pleasant ways?

If you cultivate a pleasant manner from no other reason do so through self-interest. The girl who is agreeable never moans over the world's treatment. Solomon knew when he advised the "soft answer" rule for living.—New York Times.

ESCORTS FOR NEWLY WEDS.

Though it has been said the wedding tour is hopelessly out of date and that one has to read Howells to know that there ever was one, this isn't such a prosy old world after all, for an observer of the ways of the elopee says the latest idea is for the best man to provide tickets for the entire bridal party to accompany the happy pair on the first stages of the wedding trip. The maid of honor has her share of the work, for it is "up to" her to fill the car with flowers until it looks like a traveling conservatory. As one bride expressed it, "The best of it is, the flowers are sometimes fruit." When Miss Aspinwall, of Washington, became the bride of Lieutenant Comly, of the artillery, a dozen or more warriors escorted her to the bridal train, where her maids were awaiting her with offerings. This sounds agreeable, but it takes a best man with a well-filled purse. "What do you expect? Again we see the pleasant things are all for the rich," said a pessimistic young man, who had to

me understand why that should have worked when everything else failed."

It "worked" for the reason that I had succeeded in lodging in his mind the idea that it would work. Chronic insomnia, such as my friend suffered from, is in many cases nothing more than a habit, and may accurately be described as the result of a frame of mind. It is distinctly a psychical rather than a physical malady.—H. Addington Bruce, in the Delineator.



The "slip-on" glove is one of the most popular kid gloves of to-day.

Gold and silver tissue embroideries and foundations are to be popular.

Even mosaic buckles appear on the shoes, to match the buttons on the chic French gowns.

Irish laces, or any of the heavy laces, are not as suitable for very young girls' frocks as are the lighter, finer laces.

Grown-ups are to wear the poke bonnets of lingerie as well as straw. These quaint bonnets are to be worn with "my lady's" fluffy afternoon frocks.

Many of the old colors have reappeared, but with a new face—an indescribable bloom or ashen tint. Such effects are seen best in the rich silks and velvets.

Evening gowns are plainer than heretofore, in the sense of being without ruffles and frills and pleats, which are not essential to the beauty of the directoire models.

Among dress hats the picture shapes are supreme, and the Gainsborough and all the wide-brimmed models of its sort, with plume as plish if not richer than ever, are conspicuous.

The new ribbons are most alluring. A very wide ribbon, probably intended primarily for sashes, comes with a fancy edge suggestive of a picot edge of a generation ago. The range of colors is unusually large.

Pumps have at last been superseded by the much more artistic and comfortable "sailor ties." These are similar to the pumps, but have one large eyelet, through which is tied a loose, flapping bow of wide grosgrain ribbon.

A novel form of trimming allowed on even the plainest of the separate coats takes the form of long rouleaux of cloth which are arranged in straight lines, alternated here and there with a series of curve-like scrolls.

The new skirts recently imported from Paris show the modern version of the pull-back. The simplest model in this style is gored to fit the figure in the centre front only; the fulness being gathered to the belt line across the sides and back.



New York City.—The simple blouse coat that can be belted or left loose as preferred is a smart and practical one that is to be much worn throughout the spring and summer. This model allows a choice of full sleeves



gathered into cuffs or of plain ones of the two-piece sort, and these latter can be either cut to full or three-quarter length as preferred. Pongee is the material illustrated, and the coat matches the skirt, but it will be found available for all suiting and all cloaking materials. Chanticleer red and royal blue serge are much liked for the separate wraps of mountain and seashore use, and the model suits such treatment as well as it does the costume and more prosaic coats of street wear. Any contrasting material can be used for collar and cuffs, but this coat is finished with messaline in matching color. Natural colored pongee with revers and cuffs of bowered cretonne would make an attractive summer coat. Small women will find the model an excellent one.

The coat is made with fronts and back. It can be cut off and made somewhat shorter if preferred. The full sleeves are made in one piece each, gathered at upper and lower edges, but the plain sleeves are cut with upper and under portions. The collar is seamed to the neck edge.

The quantity of material required for the medium size (sixteen years) is five and a half yards twenty-seven, three and three-eighths yards forty-four or three yards fifty-two inches wide with three-quarter yard twenty-one for collar and cuffs.

Hair Goods Prevail.

Hair goods of all kinds prevail, some single and of considerable width and some double, like the Greek fillet.



One-piece work apron garments are a fancy of the present season and are much liked made in this way. This model is simplicity itself.

Toques Hang Low.

The toques that hang low over the right eye ought to look very ridiculous, but do not. Possibly this is because they are what milliners call "well-worn," that is, balanced to the exactitude of a hair and suited in character to the rest of the toilette. But what would be thought of a cook if on her day off she were to return in one of these? The policeman on duty would certainly keep his eye upon her.

Peplum.

The straight classic gown known as the "peplum" has brought into the shops for its use foulards in gown lengths which have two kinds of material, one polka dotted and the other plain. The polka dots are sprinkled over the ground of the dotted silk and make a border all around it. The silk comes in street tones.

Tucked Blouse.

The simple tucked blouse is always a dainty and attractive one. This model can be made from any material that is adapted to lingerie treatment, and that means the thin silks and light weight wools as well as muslins. It can be made with high or square neck, and the square neck can be finished with banding or with a frill or in any way to suit the fancy. Mercerized batiste with banding of lace is the material illustrated, but muslins include embroidered and openwork sorts and all kinds of fancy effects, while silks that are adapted to such a model mean foulards, India silk and a variety of silk and cotton mixtures. The blouse suits the odd waist and the gown equally well.

The waist is made with front and backs. It is tucked to form a yoke and closed invisibly at the back. The sleeves are in one piece each gathered into cuffs, and these cuffs can be made deeper or shorter according to



the length of sleeves desired. When high neck is used a stock collar is attached to the edge.

The quantity of material required for the medium size is four and an eighth yards twenty-one or twenty-four, two and three-eighths yards thirty-two or two and a quarter yards forty-four inches wide with three yards of insertion.



STUFFED EGG WITH SALMON.

Make a regular salmon salad with the chopped celery, yolks of eggs and mayonnaise; take as many eggs as desired, put them into a bath of boiling water and let them stand thirty-five minutes, remove the shells, cut a slice off the top and bottom (the latter to make it stand), then take out the yolks and fill the whites with the salad; serve in lettuce leaves, and over all pour mayonnaise dressing.—L. Von Brockhaus, in the Boston Post.

CREAM PUFFS.

One cup hot water, one-half cup butter; boil, and while boiling stir in one cup of sifted flour. Let stand until cool; then add three unbeaten eggs and beat steadily for five minutes. Drop in spoonfuls on a hot, buttered baking tin, and bake about twenty minutes in a rather brisk oven. For the cream filling, one cup milk, one egg, one tablespoon flour, pinch of salt, one-half cup sugar; cook as you would a soft custard, in a double boiler, and flavor strongly with vanilla. When cold split the puffs at one side and fill with the cream. Cream puffs made by this recipe lack the insipidity of those purchased at the bake shops.—Lena B. Ellingwood, in the Boston Post.

CREAMED PEACH PIE.

Here is a recipe for creamed peach pie given by Harper's Bazar: Line a pie plate with good pastry, lay in halved canned peaches, sprinkle with granulated sugar, fit on an upper crust slit in several places to allow the steam to escape, and bake. Into a teacupful of cream stir a pinch of baking soda and bring to the boiling point. Add sugar to taste and thicken with a little cornstarch rubbed smooth in a tablespoonful of milk. Cook, stirring, until smooth and thick, then take from the fire, and while it and the baked pie are still warm lift the top crust and pour in the cream sauce. Replace the crust and let the pie get cold before eating. Sprinkle the top of the pie with powdered sugar.

PASTA SINTA.

Have ready a deep enamel stew pot that would contain at least five quarts. Into this pot place the following: One and a half pounds nice roast pork, one pound good beef, one-half pound hamburger steak, three good sized onions chopped fine, one large or two small carrots chopped fine, three tablespoons chopped fat salt pork and three tablespoons butter. Allow the meat to sear for about thirty minutes. Add about one and a half quarts of boiling water. This should cook slowly until meat is tender. When almost done add four tablespoons catsup and mix well with the liquid around the meat. Have ready about one and a half pounds of Italian macaroni. Break into pieces and put in boiling salted water. Cook until tender. Now that the meat is done take out and place on a platter ready to serve. Drain the macaroni and put it in the brown liquid. You should have about one quart of this liquid and enough to mix thoroughly with the macaroni. Mix thoroughly and serve with the meat. This is a very delicious dish, and is both nourishing and healthful and should be given a good trial, as it is well worth it.—Mrs. Joseph Cenedella, in the Boston Post.



Wring a towel out with cold water and cover all kinds of roasted meats to keep moist and retain flavor.

The most safe material and also the best is copper wire of the size portioned to the weight of the picture.

Moisten the mullage on the flap of the envelope, rub the stamp on it and it will then stick and end a common difficulty.

In sweeping a carpet, tear up some old paper, wet and throw around, and it will be a great help to the dust from flying.

Keep candles on ice at least twenty-four hours before burning. They will burn much more evenly and slowly with this treatment.

When making glue put a little glycerine in it; it increases its adhesive quality and makes it more elastic. One part glycerine to three parts glue.

When preparing a ham for boiling remove the marrow from the bone; this does away with the strong taste sometimes noticed in cold boiled ham.

In planting poppy seeds, which are very small, put them in an old salt shaker. The task of sowing them is made much easier and they are sown evenly.

To cream butter and sugar put the sugar in the mixing bowl and set in the oven until warmed through. The butter will then readily cream with the sugar with very little labor.

In separating the whites from the yolks of eggs, if the yolk gets broken into the white, dip a piece of clean cloth in warm water, wring dry, touch the yolk and it will cling to the cloth.

FINANCE AND TRADE REVIEW

General Outlook One of Improvement in Pig and Finished Material.

Cleveland, O.—The Iron Trade Review says: Some increase in activity and further price concession have characterized the pig iron market during the week, and there is a general feeling that the bottom has been reached. It is not expected that there will, however, be any decided advance in prices. The general feeling is one of mild improvement as to both pig iron and finished material.

Sales of pig iron in the east amounted to about 15,000 tons, and double that amount is now pending. There is increased interest in the Chicago district. In the Pittsburgh district sales amounted to about 25,000 tons, including several round lots of basic on which the price has settled to \$15 a ton. A large steel interest is expected to buy a considerable tonnage of Bessemer, and it is believed that the sale will be made at about \$16.25 a ton.

Sales of open hearth steel rails amounting to 50,000 tons are reported at Chicago. It is estimated that contracts for structural material placed this year amount to 600,000 tons, and contracts pending call for about 150,000 tons.

New York—The Iron Age says: The pig iron market is reaching a level at which an increasing number of consumers believe they can safely contract. The low prices recently named in connection with early shipment have been quoted by some producers for delivery throughout the year. Other sellers take the position that blowing out is preferable to large commitments at such prices.

At \$16 at furnace for Bessemer iron business in the Pittsburgh district has been stimulated and at \$15 for basic iron considerable iron that has been overhanging the market has been moved.

The east has led in the buying of foundry iron, transactions in the Philadelphia and New York districts and New England amounting to fully 50,000 tons. Of this pipemakers took about 10,000 tons, a stove foundry in New Jersey 4,200 tons; a machine foundry in New England 5,000 tons, and an implement works 5,000 tons, while malleable foundries have bought moderately.

MARKETS.

PITTSBURGH.

Wheat—No. 2 red.....	71	71
Do—No. 3.....	71	71
Corn—No. 2 yellow, ear.....	67	67
Do—No. 2 yellow, shelled.....	67	67
Mixed ear.....	67	67
Oats—No. 2 white.....	59	59
Do—No. 3 white.....	59	59
Flour—Winter patent.....	625	630
Fancy straight winter.....	2050	2100
Hay—No. 1 Timothy.....	17 1/2	18 1/2
Clover No. 1.....	23 1/2	24 1/2
Feed—No. 1 white mid. ton.....	23 1/2	24 1/2
Brown middling.....	23 1/2	24 1/2
Straw—Wheat.....	9 00	9 50
Oat.....	9 00	9 50

Dairy Products.

Butter—Eggs creamery.....	34	31
Ohio creamery.....	31	28
Fancy country roll.....	28	25
Cheese—Ohio, new.....	18	19
New York, new.....	18	19

Poultry, Etc.

Hens—per lb.....	17	19
Chickens—Dressed.....	21	22
Eggs—Pa. and Ohio, fresh.....	24	25

Fruits and Vegetables.

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

BALTIMORE.

Flour—Winter Patent.....	5 00	5 70
Wheat—No. 2 red.....	1 50	1 71
Corn—Mixed.....	27 1/2	28 1/2
Eggs.....	47	48
Butter—Ohio creamery.....	30	32

PHILADELPHIA.

Flour—Winter Patent.....	5 50	5 75
Wheat—No. 2 red.....	1 50	1 14
Corn—No. 2 mixed.....	64	69
Oats—No. 2 white.....	45	47 1/2
Butter—Creamery.....	26	27
Eggs—Pennsylvania first.....	27	28

NEW YORK.

Flour—Patent.....	5 70	5 90
Wheat—No. 2 red.....	1 50	1 69
Corn—No. 2.....	65	68
Oats—No. 2 white.....	45	48
Butter—Creamery.....	26	29
Eggs—State and Pennsylvania.....	26	29

LIVE STOCK.

Union Stock Yards, Pittsburg.	
CATTLE	
Extra, 1400 to 1600 pounds.....	8 00 & 8 25
Prime, 1300 to 1400 pounds.....	7 75 & 7 90
Good, 1200 to 1300 pounds.....	7 40 & 7 60
Fair, 1000 to 1200 pounds.....	7 00 & 7 40
Common, 700 to 900 pounds.....	6 50 & 7 10
Hulls.....	6 00 & 6 50
Cows.....	5 00 & 6 00

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