

OF INTEREST



WOMEN

The Newest Tipt.

Colonial gray is the newest of the new tints of this very fashionable color. It is not so becoming as it is novel, for there is not a hint of either rose, cream or fawn in the shade.

Instead of Petticoat.

Women who advocate these form-fitting skirts wear no petticoats skirts whatever. The silk drop skirt of the gown suffices for all occasions except, perhaps, in extremely cold weather, when a silk petticoat may be added. This, however, is fitted as carefully as the gown, so that not even a chance wrinkle may occur. The fall circular or serpentine flounces produce the front effect around the feet; but in addition to this the new skirts demand a perfectly smooth like shape and snug fit in the waist line. To avoid superfluous garments and still preserve the effect of numerous pleatings, lace and flounces around the feet, a novel addition has been made to woman's apparel in the form of garter petticoats. These are made in pairs and attached to garters which fit snugly at the knees. They have been issued in pattern form and may be made of any material usually employed for petticoats and trimmed as elaborately as one chooses.—The Designer.

Little Things That Count in Dressing.

The skirts this season are decidedly shorter than they were last.

Rough and lousy worn materials are the most popular for the time being. They range in price from seventy-five cents up.

Linon collars are from two inches and a quarter to two inches and a half wider than they were last season, and the turn-over designs are preferred.

Black velvet belts are quite fashionable, and will be worn with both silk and cashmere waists. Leather belts should not be worn with silk waists.

The new sleeves are made flat and tight to the elbow. From the elbow to the wrist they are slashed, puffed and pleated into many sorts of fullness, but invariably finished with a snugly-fitting buttoned cuff.

Collars and stocks. The little turn-over collars are this season edged with corded linens and are made in every possible shape. Stocks and collars are made with double bows, which are lined with contrasting colors.—Ladies' Home Journal.

One Woman's Work.

When the firm failed every cent owned by the family was gone and the young woman, scarcely within her twenties, had had no practical education. She was an exquisite pianist. Music lessons she decided upon. The only trouble was where to get the scholars.

As usual, with the falling of the fortune, there was a rising of the family pride. None must know the true state of affairs. In time the men would regain their feet, and until then there must not be an inkling that there was embarrassment—so the men decided.

The young woman decided that the men might not regain their feet in time; also that she did not intend burdening anybody, and that now was her chance to show of what she was made. She hated at the scheme of giving music lessons.

There must be nothing like that she was told. Where would you get scholars without all creation knowing that a shoe pinched? The idea of a woman in their family earning her own livelihood was more than the men felt called upon to endure, she was told. With an ordinary young woman that would have been enough and she would have done as advised.

Perhaps it was her ignorance of the ways of the world and of business that prompted her and in time secured her success. But the way to get scholars, she decided, was to go after them. Also friends must not know—in that she concurred with her advisers.

She said not a word to any one, but left her home to "stroll in the park." When she returned she confided to her mother that she had her first piano scholar. Nothing must be said to the men, she cautioned.

Next day she returned from another "stroll" and had found another scholar. Thereafter she strolled daily for a month, at the end of which time she had an income of \$15 a week, and every cent of it picked up in a field open to all.

"How did I do it?" she said, "why, easily, with a little patience. I thought when a person wants anything the way to get it is to go after it. I went into a section of the city where I knew people lived who could afford to take music lessons, and thereafter all was plain sailing.

"I picked out the first house I came to and asked: 'Do you want a music teacher here?' They said they did not. At forty-six other houses they said the same, but in one place they gave me the number of a place where they thought a piano teacher was wanted.

"I called there and played for the mother of the children, and was engaged—two lessons a week. Next day was a repetition of the first, except that I got two scholars at three les-

sons a week. Next day I rang sixty door bells without getting any scholars, but the next day and the next I got one each.

"In that way I picked up enough scholars to have an income of \$15 a week. In time, making friends with my scholars, they recommended me to others, and when I found that my time was likely to be taken up entirely with lessons I raised my price, got rid of all those that did not feel like paying the advance, and set out into higher districts. That is simple enough, and I don't see anything unusual about it."

And this is the story of the young woman who "did" in a field open to all.—New York Times.

The Woman Without Capital.

The woman quoted in this column yesterday has suggestions as well as complaints to make apropos of the wage-earning women and the woman who wishes she was a wage-earner. As the women who don't have to work are not yet banished from the east, other ways of relieving the congested condition of the labor market must be considered. One remedy is the extension of the profitable fields of activity widely suitable to women. "Many suggestions," says this woman, "given to me from time to time as to new openings evince a singular want of common sense and practical foresight." The other day I was urged to recommend women to "take up architecture" as a "paying profession." But apart from the difficulties and costly nature of the training, rendering it, like medicine, impracticable for any woman unprovided with an adequate income for the first five or six years of her career, surely architecture, which involves the ascending of scaffolds, the inspection of drains, underground supports, etc., is not particularly fitted for women, so long as skirts remain their traditional garments.

"No such objection can be raised to artistic dressmaking, which offers wide and varied fields for the capabilities of clever women of taste and education. There is scarcely a single town, country district or suburb where a really expert woman would not be welcomed and assured of a good living within a couple of years. The wealthy woman who is clothed by an expensive dressmaker, getting her models from Paris is well catered for to-day; but the average woman with good taste, willing to pay a fair price for her dresses, has no alternative to the average tasteless, incompetent dressmaker, whose sole notion of the art of dress is derived from the fashion plates, who knows nothing of the laws of line and color and fit, and cares nothing for individuality and that harmony between dress and wearer which is the secret of beautiful dress. There are hundreds of women of taste who detest the hard labor of the dressmaker, and would gladly and gratefully see evolved a graceful, feminine, yet serviceable workaday dress for \$15 or \$20. There is simply an immense continent here; but the artistic dressmaker must be a woman of really artistic ideas and feelings, with an unerring eye for color and personality, and she must be trained.

"Then, again, most of the suggestions for employment for women necessitate too much capital. In nine cases out of ten the would-be wage-earner has no capital at all, and, having no security, can get none. So all kinds of excellent little enterprises have to be left aside by capable, reliable women for want of a few hundred dollars. It seems to me that if the organized charities can get thousands yearly for the purpose of investigating the genuineness of cases of distress there ought to be a sufficient number of rich men and women, or, indeed, of women only, who would create a loan fund and make it available, so far as it would go, for enterprises that seem likely to be successful. So much is done to-day for the industrial classes, so little, practically nothing, for the educated middle class, which cannot easily start itself of the same advantages. Without some capital the artistic dressmaker would have to compete with the fifth-rate dressmaker working for low prices and able with a different standard of life to live comfortably; and she would have too many disheartened eyes even to be a successful rival; whereas, with a few hundreds for rent and wages of workgirls, she could create her market, and, I am convinced, make an excellent income."—New York Commercial-Advertiser.

CLEANINGS

Shops

Long, dark-red cloth coats for little girls.

White grosgrain cloaks for little children.

Fur muffs made almost half again the usual length.

Norfolk jacket suits for outing and walking purposes.

Beautiful boleros and entire robes made of flannel.

Japanese silk in a full line of colorings and combinations.

Slate-colored suede gloves, adorned with buttons of gun metal.

Boas made of feathers so closely bunched as to simulate fur.

Beautiful black peau de sole cloaks for evening wear, lined throughout.

Gold ties of barabath silk in solid colors, shown in red, white and also green.

Little ornamental bags of leather to be used as catchalls and in the shape of mail bags with U. S. stamped thereon.—Dry Goods Economist.

HOUSEHOLD AFFAIRS



Latest Window Curtains.

Deep coffee shades in window curtains are popular this season, even curtains coming in these shades. An entirely new thing in the way of net is seen in dark green, with an appealing shade of red satin. This has been used in several of the newly fitted rooms at the Harvard dormitories this fall. One room has green hung walls. These, with green net curtains at the window, with their applique in red approaching the Harvard crimson, and a plentiful supply of red and green cushions, give a very pleasing tone to the room.—Detroit Free Press.

To Soften Hard Water.

Hard water is injurious to the complexion and it should never be used for washing the face until it has been made soft by the addition of an essential or bran tag. This tag should be made of a couple of thicknesses of cheese cloth and large enough to use in the place of a wash cloth. Orange and lemon peel are also water softeners. Instead of throwing away the peel of the above fruits put them into the toilet pitcher and it will perfume the water as well as soften it. An occasional face bath of rose water or elder flower water is excellent, and is especially useful for greasy skins to those which show a slight growth of down and for which creams are not admissible.—American Queen.

How to Pack a Trunk.

In packing a trunk place all books, boots and other heavy articles at the bottom, fill up all the corners and crevices with soft things, like woolen garments, and then proceed with the thickest and heaviest of your shirts. The shirts should be folded as neatly as possible in the folds they take in wear. See that you lay the skirts alternately in different directions, so that if the washboard on one is to the left side of the trunk the waistband of the next is at the right side, for thus the level will be preserved.

Between dark and light dresses place a towel to prevent the former soiling the latter. Fold ballies as far as can be in the lines which they take upon the figure, put stiff, lightly crushed paper into the sleeves, and also into bows and puffings to prevent their being crushed, and the pack as tightly as convenient. When taken out of the trunk they will be found uninjured.—Home Notes.

HOUSEHOLD RECIPES

Frozen Pineapple Custard—Scald one pint of milk, pour it over three eggs beaten until light with one cupful of granulated sugar. Strain to a double boiler and stir until smooth and slightly thickened; strain and cool. Add one cupful of cream and freeze until quite thick; add a medium sized pineapple which has been cored, chopped fine, mixed with one cupful of sugar and allowed to stand for two hours or over night. Finish freezing, pack with ice and set aside for two hours to ripen.

Sweet Potatoes Mashed and Browned—Boil three sweet potatoes of medium size until done. Peel and squeeze through the vegetable strainer, add a heaping tablespoonful of butter, salt and pepper to taste, and enough milk to make very soft. Put in a baking dish, dot it over with flay bits of butter and bake until brown. Serve in the dish in which it is baked. If any is left over remove the thin brown skin, make the potatoes into small, flat cakes and brown on both sides in a little butter in a spider.

Lemon Fingers—Trim the crust from a loaf of fresh bread. Put the bread into a large butter pot or soup tureen and surround with lemon peel. Take a generous half cup of good butter, roll in grated lemon rind and wrap in wax paper. Put it also in tureen and cover close. Let stand in cool place over night. When making the fingers beat the butter to a cream; add the juice of chopped parsley. Spread on the bread, and put together as sandwiches and cut in fingers. Also very nice made of oranges.

Maple Sugar Cake—Maple sugar cake is a delicious variety of layer cake, and is made after these directions: Beat together one and a half cupfuls of finely-shaved maple sugar, one egg, one-half cupful of butter, one cupful of sour milk, half a teaspoonful of soda and two cupfuls of flour. Bake in layer tins. The filling is made by cooking one-half pound of maple sugar and one-half cupful of water until the syrup hardens in water; remove from the fire and pour slowly over one egg, beating continuously; when the mixture is nearly cold, spread on the cake layers.

Gratefully Appreciated.

Joe—"We ought to be thankful for the general prosperity this year." Jerry—"That's right; lots of men that used to borrow money from me don't speak to me now."—Detroit Free Press.

FISH IN THE SEAS.

The Supply is Said to Be Literally Exhaustible.

In Great Britain Professor William C. McIntosh, the leading British marine biologist, has strongly supported the view that the resources of the sea are practically inexhaustible, and in Norway Dr. Hjort and Dr. Dahl are strong opposites of the above hopeful prospect as regards our sea food supply. Dr. Hjort's discovery shows that there are many million times more young fish in the sea than man has any idea of, and the theory that the young brood carried out to sea perished is proved to be a fable. He made the further remarkable discovery that away out in the open sea, where it was several thousand meters in depth, he found fish, as it were, in layers or ocean strata. Some required a line as long as the monument to reach down to them; others were in still lower depths which would submerge St. Paul's and the monument on top and with many thousand feet of water below them.

There is thus still and dark and although supposed barren regions of the sea he caught great cod and haddock and coalfish, sometimes in quantities. Not of least significance is the finding of cod in the deep places of the sea, as Dr. Dahl says. It merely looks like improving the life chances of the progeny of another cod. Formerly it was considered that the fish production of the sea was a fixed quantity, which was being continually decreased by man's inroads on it. Now it would appear to be an organism on which the factor of the catch makes no real impression. It seems probable, indeed, that in every second, every minute and every day more fish is produced in the sea than all humanity combined could devour in the same time.—Nineteenth Century.

The Pelican Smiled.

There is a shy old pelican in Central Park, which has an almost human way of noting what goes on about him without seeming to do so. The other day two herons in the same cage with him fought over a fish. One laid made the catch, but the other had undertaken to wrest the morsel from its rightful possessor. They squabbled over it like two boys who have hold of the same baseball bat. The scuffle brought them into the neighborhood of the old pelican, which stood, apparently asleep, with his big bill tucked away under a wing. Then the heron dropped its fish and the battle went on.

No sooner had it been dropped than the great bill came out from underneath the wing and the fish went into the pelican's pouch. Then the head disappeared again. The pelican was plainly asleep.

When one heron gave up the fight and flew away the other looked about for the pelican, if it was nowhere to be seen. The keeper of the bird cages solemnly asserts that he saw a twinkle in the eye which the pelican opened to give a glance at the retreating heron.—New York Times.

Squirrels Get All the News.

A novel reason is advanced for the shortage in the pecan crop. The squirrel family seems to be responsible for the condition. From the time the pecan begins to mature the squirrel begins to feed on them. It seems to be a favorite food, and it is estimated by men who ought to know, that the squirrels annually consume one-half of the wild pecan yield. Cultivation has been encroaching upon the rights of the squirrel with so much persistence that in many sections of the pecan-producing country he has been forced to rely altogether upon the pecan crop for subsistence at certain seasons of the year. The squirrel will generally take advantage of the chance to lay in a supply of pecans for use for windy days, when he does not care to venture out of his nest for fear of falling and breaking a limb or meeting with some other dire calamity. The result of these influences has tended to shorten the supply of pecans so far as the forest is concerned.

Dog Know He Was Beaten.

Two red Irish setters caused no little amusement the other morning on upper Eighth avenue. The door of a shop was thrown open, and the proprietor let out the pair. They stood on the sidewalk for a moment, and then on a wave of their owner's hand they rushed down the avenue to a news stand with their tails wagging high. A yelp from the first arrival obtained him a paper, and he trotted back, frantically with joy, while the beaten dog followed with his head down and his tail between his legs. He was beaten and he knew it. His spirit revived a little when his owner patted him on the head, and said a few gentle words to him; but the mournful eyes he cast at the victor showed the despair in his heart.—New York Post.

How He Got His News.

New York City's fat dweller is a man of resources. If he cannot have his morning newspaper delivered one way he can another.

One man who must have his newspaper early, before the doors are opened, hid upon the novel plan of putting a cord out of the window before he goes to bed. When he gets up in the morning all he has to do is to open the window and pull the paper up. This is not quite so exciting as pulling in a bass or a trout, but the man is satisfied.—New York Times.

HAWAIIANS CHEER FLAG.

Oddly Mixed School Children Greet Starry Banner With Song.

Seldom has Honolulu seen such a patriotic demonstration as that which took place at the Kaahumanu school where the Stars and Stripes were raised aloft to the peak of the new flag-staff by grizzled and war-worn members of the Grand Army to the inspiring notes from the bagpipes of artillerymen from the United States garrison at Camp McKinley. Five hundred and sixty pupils were grouped at the foot of the pole, and as the emblem slowly rose 650 small flags were waved enthusiastically and from the throats of children rose the swelling refrain of "America, My Country, This of Thee." It was a strange, heterogeneous gathering of boys and girls. File after file of young Hawaiians marched in the shadow of Old Glory, and intermingled with them were scores upon scores of Chinese and Japanese, Portuguese and South Sea Islanders, with boys and there a small sprinkling of Anglo-Saxon faces. Despite the mixture of nationalities which were gathered to do honor to the flag, all seemed intent upon the spirit of the occasion and indicated their patriotism in many youthful ways.

Among 1,228 students at the Swiss universities last semester there were 77 foreigners, and of these 450 were women.

It was formerly supposed that the killing of a cod in one month the destruction of more than 2,000,000 potential codfish. Now, as Dr. Dahl says, it merely looks like improving the life chances of the progeny of another cod. Formerly it was considered that the fish production of the sea was a fixed quantity, which was being continually decreased by man's inroads on it. Now it would appear to be an organism on which the factor of the catch makes no real impression. It seems probable, indeed, that in every second, every minute and every day more fish is produced in the sea than all humanity combined could devour in the same time.—Nineteenth Century.

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All goods are alike to PERRYMAN PATRICK DRESSES, as they color all skins at one boiling. Sold by all druggists.

The storage annual amount of coal mined in England from 1851 to 1900 is 128,000,000 tons.

How's This? We Offer One Hundred Dollars Reward for any case of Catarrh that cannot be cured by Hall's Catarrh Cure.

Dr. J. C. Green & Co., Props., Toledo, O. We, the undersigned, have known F. J. Cheney for the last 15 years, and believe him perfectly honorable in all business transactions and financially able to carry out any obligation made by their firm.

Went & Thax, Wholesale Druggists, Toledo, Ohio.

WALTON, KEYSER & MARVIN, Wholesale Druggists, Toledo, Ohio. Hall's Catarrh Cure is taken internally, acting directly upon the blood and mucous surfaces of the system. Price, 75c per bottle. Sold by all Druggists. Testimonials free. Hall's Family Pills are the best.

The population of the German empire includes 7,000,000 who use the Polish language.

Best For the Bowels. No matter what ail you, headache to a cancer, you will never get well until your bowels are put right. Cassell's Health Restorer, cure you without a grip or pain, produce easy natural movements, cost you just 10 cents to start getting your health back. Cassell's Candy Cathartic, the genuine, put up in metal boxes, every tablet has C. C. stamped on it. Beware of imitations.

South Australia is importing \$700,000 a year in value of fertilizer. In this trade the United States has no share.



Rev. Marguerite St. Omer Briggs, 35 Mount Calm Street, Detroit, Michigan, Lecturer for the W. C. T. U., recommends Lydia E. Pinkham's Vegetable Compound.

"DEAR MRS. PINKHAM:—My professional work has for the past twenty years brought me into hundreds of homes of sickness, and I have had plenty of opportunity to witness the sufferings of wives and mothers who from want, ignorance or carelessness, are slowly but surely being dragged to death, principally with female weakness and irregularities of the sex. I believe you will be pleased to know that Lydia E. Pinkham's Vegetable Compound has cured more women than any other agency that has come under my notice. Hundreds of women owe their life and health to you to-day, and, therefore, I can conscientiously advise sick women to try it."—MARGUERITE ST. OMER BRIGGS.

\$5000 FORFEIT IF THE ABOVE LETTER IS NOT GENUINE.

When women are troubled with irregular or painful menstruation, weakness, leucorrhoea, displacement or ulceration of the womb, that bearing-down feeling, inflammation of the ovaries, backache, flatulence, general debility, indigestion, and nervous prostration, they should remember there is one tried and true remedy, Lydia E. Pinkham's Vegetable Compound, which once removed such troubles.

No other medicine in the world has received such widespread and unqualified endorsement. No other medicine has such a record of cures of female troubles. Refuse to buy any other medicine.

Mrs. Pinkham invites all sick women to write her for advice. She has guided thousands to health. Address, Lynn, Mass.

Advertisement for SALZER'S New 20th Century OATS. Features include: CLEAR THE THROAT!, Salzer's Malted Wheat—22 lbs. per Acre, SPLITZ, VEGETABLE SEEDS, and For 10c—Worth \$10. JOHN A. SALZER SEED CO., LA CROSSE, WIS.

Russia's yield of Petroleum is 68,000,000 barrels a year, and that of the United States 58,000,000 barrels.

PENSION JOHN W. MORRIS, Sufferer from Rheumatism, Gout, and other ailments, cured by Dr. J. C. Green's Catarrh Cure.

DROPSY NEW DISCOVERY: gives relief in 10 days. Dr. J. C. Green's Catarrh Cure.

Gold Medal at World's Exposition, McILHENNY'S TABASCO.

P. N. U. No. 1. PISO'S CURE FOR CURS WHERE ALL ELSE FAILS. Best Cough Syrup. Relief Instant. Cures in Time. Sold by Druggists.

CHESHAMBOURGH MANUFACTURING CO., 17 St. in Street, New York City.

Capsicum Vaseline

Put up in Collapsible Tubes.

A substitute for and superior to Mustard or any other plaster, and will not blister the most delicate skin. The pain relieving and curative qualities of this are its wonderful. It will stop the throbbing of pain, and relieve toothache and neuralgia.

We recommend it as the best and safest remedy for pains in the chest and stomach and all rheumatic, neuralgic and crampy complaints.

A trial will prove what we claim for it, and it will be found to be as reliable in the household. Many people say "It is the best of all your preparations." Price, 15 cents, at all druggists, or other dealers, or by sending this amount to us in postage stamps we will send you a tube by mail. No article should be accepted by the public unless the name carries our label, so otherwise it is not genuine.