



BUDGET FOR WOMEN

A TOKEN OF GOOD-WILL.
A smile costs so little and means so much, it has power peculiarly its own. It can help, encourage, inspire, it buoy up the receiver and about him sheds the radiance of its beneficent light. It is "twice blessed; it blesses him that gives and him that takes." It is a token of good-will and kindness of nature. A smile is a potent influence for good; it lightens burdens, and to the erring and repentant it is like an extended hand, to cheer on and uplift.

A smile never fails in its mission. Even the hardest face will relax in recognition of the good-will extended. Do not grudge this simple but effective means of cheering your fellow-creatures along life's rough ways—American Queen.

SHE WROTE 8000 HYMNS.
Though she has been blind since she was six weeks old, Miss Frances Jane Crosby, as she is generally called, though her real name is Mrs. Alexander Van Alstyne, has written more than 8000 hymns, many of them known all over the world. And though she is now eighty-three years old, rather feeble and totally blind, she still travels to evangelistic meetings in various cities, and gives readings and lectures. Her home is in Bridgeport, Conn.

Among the most famous gospel hymns written by Miss Crosby are those beginning: "Safe in the Arms of Jesus," "Pass Me Not, Oh, Gentle Saviour," "All the Way My Saviour Leads Me" and "I Am Thine, Oh Lord, I Have Heard Thy Voice."
Save for the heavy green glasses she is compelled to wear, there is little in Miss Crosby's manner to indicate her sightlessness. She reads her notes, printed in raised letters, with almost imperceptible movements of her fingers, and turns her head as though glancing about the audience.

"Hymn writing is my life work," says Miss Crosby, "and I cannot tell you what pleasure I derive from it. I believe I would not live a year if my work were taken from me. A great many people sympathize with me, but although I am grateful to them, I really don't need their sympathy. What would I do with it?"—Chicago Journal.

THE WIFE'S ALLOWANCE.
Should the wife have an allowance, a definite sum set apart out of the family income for herself, or should she have to ask her husband, as if it were charity, for money with which to buy her hats, gloves, ribbons and the thousand and one needful trifles? Men are apt to think that because women do not do the work for which they (the men) are paid, they have no part in earning it, and are sooner or later inclined to ask, "Where is the quarter I gave you yesterday?"

Marriage is a partnership in a special sense, in which the man is generally the bread-winner; but it by no means follows that the woman is merely an ornament or a doll arrayed in pretty dresses or house-gowns. In the ideal home the wife bears her share of the burden, that must come, it would seem, to all of us. She keeps the house more or less elaborately, according to the circumstances. If she has one servant or more, her burdens take other forms than if she did her own work. If she has children, there is the responsibility of caring for them and training them. The mother's influence upon her children for good or evil is very great. She entertains guests at the home, the matter of entertainment largely devolves upon the wife. Her duties are multifarious, and when she has done all, she is expected to be a companion for her husband, and to be interested in the things in which he is interested. All this is just as much the contribution to the household happiness and comfort as the money the husband brings home every week. In business matters the wife should be treated like a business partner; she should have an allowance, and should not have a false sentiment about asking for it.—Woman's Home Companion.

AMERICAN HOSTESS.
Commenting upon the American practice of having the hostess at receptions assisted in receiving and entertaining her guests by a number of friends, an Englishwoman says that the fashion is one that might well be copied in her country. "In England," she says, "no matter how large a party may be, all the guests are on the qui vive until they have found the hostess. They give a scanty attention to any details they may meet; they dare not have tea or settle down into a comfortable talk until they have reported themselves, as it were, to their superior officer. 'First find your hostess.' Is the unvarying rule of English etiquette, although she is too busy when found to do anything more than shake hands with a mechanical smile. She remains firmly fixed by the doorpost at the head of the stairs as long as she can bear it, so that her guests may get their greeting off their minds as soon as they come. Now the American is quite different. When a hostess gives a large crush over there, she invites two or three of her friends or

relatives to act as deputy hostesses. They stop the whole afternoon, devoting themselves to looking after visitors, effecting introductions, offering refreshments, and generally promoting the enjoyment of others. They are easily known, the outward and visible sign of the assistant hostess lying in the fact that she is without any hat or bonnet. One of these women often relieves the hostess for awhile, by standing by the door to receive, so that the latter can give a little individual attention to those she wants to say a word to. The American guest hopes to see his hostess later on, but he does not worry until he does see her. Our own system has its good side in the importance it gives to the mistress of the house, but there is something to be said for the American plan on the grounds of comfort."—Brooklyn Eagle.



Marie Hall, aged eighteen, recently made her debut as a violinist in England, and a great future is predicted for her.

Mrs. Maraylia Keith has celebrated her 116th birthday anniversary at her home in Montgomery, W. Va. She was born in South Carolina.

Mrs. Sarah Grand is described in an English periodical as being at this time "a bright, pretty woman in the prime of life, with a charming personality and winning ways."

During the past year over forty women have been installed in the offices of architects as assistants, and what is even more to the point, they are paid the same amount of salary as the men.

Mrs. Nellie Benson, wife of a colored druggist of Richmond, Va., who passed the Virginia State Board of Pharmacy examination, is the first colored woman to receive a certificate from the board and the third one to make the attempt.

St. Louis has a real princess for her visiting list. The distinguished resident is Donna Miriam Celli, the Princess Ligori, whose mother was an American woman and who has come from Italy to bring up her children in America.

The German Empress cares far less for jewels than any other European sovereign. However, she has some very magnificent ones, and when she appears at the court balls she is resplendent with jewels. Five million marks, or \$1,500,000, is the rough estimate on the value of these gems.

Black Adventure.

CORK LEG MADE A HERO.
APTAIN TOM LORD, of the Twentieth Infantry Regiment, has figured as the hero of several amusing anecdotes, due to the fact that he wore an artificial leg, the result of having had one leg amputated just below the knee, says the St. Louis Globe-Democrat.

When walking he limped very little, and a person who did not know would never have suspected that he was missing a leg. Some years ago, at the Standing Rock Indian Agency, the Sioux were indulging in the sun-dance. In the sun-dance the braves, in their war paint and feathers, arrange themselves facing the setting sun, and at the appointed time begin their wild dancing, snatching themselves with their knives and spears, so that they soon become covered with blood. This is accompanied by chanting in monotone, each warrior calling on the Great Spirit, the sun, the white man and all his fellow-braves to witness his bravery.

The dance keeps up until the Indians fall from sheer exhaustion. It was deemed advisable to have troops on hand in case any trouble should occur, and, accordingly, Captain Lord's company was ordered to the agency.

On the evening of Lord's arrival at the agency he met a young brave who had cut himself more than usual in the dance. The Captain asked him in a contemptuous voice if he thought he was a brave man, to which the Indian replied with a guttural "ugh." The officer then told him if he and the other Indians wanted to see an exhibition of the white man's bravery they should come into the agency at a certain time the next day.

At the appointed time Lord entered the room, to find it well filled with Indians, sitting, or rather squatting, on the floor. Going to the middle of the room, he talked to the Indians about their sun-dance in a contemptuous manner, and wound up by calling them a lot of old women, which, to the Indians, was the greatest insult. When he had them sufficiently worked up and the Indians were ready, he said: "See, my red brothers; see the white man's bravery!"

He then raised his wooden leg and drove his sharp hunting knife through, so that it came out on the other side. "See, to-day I have cut an artery, a vein, and a blood vessel." This was enough for the Indians. One by one, without a word, they rose and walked out of the room, each with his face showing plainly his respect for the bravery of the white officer. By eight the village had disappeared and not a Sioux was to be seen about the agency.

HUNTING THE MUSK-OX.
Hunting musk-oxen in northern Greenland and Grinnell Land, though entailing a great deal of work, is not difficult, and seeing the animals is tantamount to securing them. Either from natural stupidity or as the result of their freedom from molestation in their Arctic fastnesses, they are comparatively tame. A large herd, on the approach of men and dogs, leisurely forms in a bunch, talks together, heads radiating, calves, if any, under their mothers, and the big bull leader standing outside the bunch, head down and pawing the ground, ready for a charge in any direction. Single animals, or two or three together, run only to the nearest rock, ledge, hill-top or other natural feature, which may afford them some protection in the rear, when they turn and face the enemy, falling in a easy way to the rifle. As will easily be seen, this peculiarity means their extermination in any locality within a very few years after man gains a foothold.

borough owing to the severe weather and was driven hither and thither at the mercy of the waves for six days. While the wind was blowing with almost hurricane force, an enormous sea hit the steamer and suddenly bore her down to such an angle that her cargo of iron ore shifted and prevented her from righting herself. Succeeding seas completely overturned the steamer and she sank in a few minutes.

Hellsten and four others scrambled into a small iron lifeboat and succeeded in casting off and getting away from the sinking vessel. The boat contained no provisions and nothing with which to bail. The seas continually swamped the small boat, washing its occupants out. They righted the boat and clambered into it several times, but eventually one after another became exhausted by the struggle in the icy water until three of the men were lost. Another went mad from his sufferings and leaped into the sea and was drowned.

The storm gradually subsided. Hellsten drifted for twenty-six hours without food or drink. When he sighted the Clavering he was almost exhausted. He tried to shout and waved his hands feebly. The steamer saw the boat and bore down to it, and finally got Hellsten aboard.

The crew of the Cambrian Prince numbered twenty men.

DARING WORK BY JAPANESE.
A recent occurrence in British Columbia furnishes a striking instance of the daring and dexterity of Japs. A party of eight were at work in the woods cutting single bolts when one noticed the eyes of some animal glittering in a dark hole in a hollow tree. The Japs rigged up a cage in front of the hole, and then proceeded to smoke the animal out. In a few minutes she snatched a prisoner in the cage. At once the Japs began to dance around the cage uttering shouts of joy.

A miante later a male bear, whose presence they had not suspected, tumbled out of the hole and charged them. They ran for a short distance, and then one, a man named Nishimoto, stopped and with one bound was on the back of the monster. He was able to hold the animal until his comrades returned, and then all eight threw themselves upon him, bearing him to the ground by sheer force of shoulder. A lively scuffle followed, while one of the Japs hurried for a rope. He returned to find the bear utterly exhausted, and in a short time the Japs had both animals securely trussed up, after which they hauled them into camp.

All eight were scratched from head to foot and their clothing badly torn, but received no serious wounds. It is likely that the Vancouver zoo will soon be richer by two bears as a result of the daring exploit. This is the first time in British Columbia that full-sized bears have been captured alive without the use of traps or firearms.

DOES GOLD GROW?

It has been found that gold nuggets under favorable conditions actually increase in size. Gold is known to have grown on mine timbers which have long been immersed in mine water. In the California State Mining Bureau Museum there is a specimen of a piece of jointed cap and post taken from the Comstock mine that had been under water for years, in which gold has formed in the joints and pores of the wood. Gold is constantly being formed in rocks and veins and placers. Just what it is that the baby gold formation feeds on to effect its growth is not known; if it were, a new and wonderfully lucrative industry might be born and all other kinds of farming save the growing of gold might temporarily be abandoned. The formation and growth are due to mechanical and chemical action. As in the case of the animal or vegetable, existing gold has existed in some other state before assuming its present form. Waters which percolate through the earth's crust are said to contain substances from which gold is formed. Thus gold, like the animal and vegetable, must have water in order to thrive. The gold in the water is deposited when it meets the proper precipitant. The precipitant may be an earth current of electricity, some vegetable growth or chemical in the rocks. It has been claimed that the nuggets found in placers are the formations from the waters that percolate through the gravels, and are not from decomposed quartz, as generally supposed. Those who so contend cite the fact that in the centre of nuggets can often be found a small grain of iron sand. This was the nucleus around which the earth current of electricity created or deposited in electroplating. During long ages this influence was at work causing the gold to form around the little grain of iron ore, and then grow to become a bright, shining nugget of gold much larger and purer than any ever found in the veins of ore.

Venezuela's Wealth.
"One of Nature's most generous endowments to Venezuela," says an article in Pearson's, "is rubber, for which the demand of the world is increasing, while the resources are by no means keeping pace with civilization's needs. With the wants of the world increasing in such enormous strides, it is only a question of time when the production of rubber must be undertaken upon a large scale and under regular methods of planting, culture and harvesting. Venezuela offers here a rich field to enterprise; for, rudimentary as are the methods of the present, they produced 440,000 pounds from the Rio Negro and Orinoco valleys alone, one year ago. Explorers in the upper reaches of the Orinoco and Rio Negro have reported that there are available about 6,000,000 rubber trees, counting only those within a certain distance of navigable water. Every tree is good for about five pounds of crude rubber per annum making the possible annual output of the two valleys 30,000,000 pounds. At present it is no more than 400,000 pounds. If the tree survive the attacks of insectiferous or improvident gatherings in its youth, it is good for a century of its prosperity."

Time Well Invested.
Mr. Isaac B. Price, of Greenport, who has just celebrated his 101st birthday, attributes his long life to the fact that he always takes at least a full hour to each meal and thoroughly masticates his food.

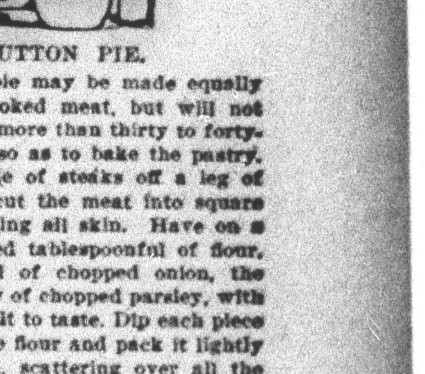
If Mr. Price has pursued this plan for fifty years he has spent 41,600 hours, or five years, more on his meals than he would have spent if he had shortened them to half an hour apiece. If by this investment of time he has added thirty-one years to his life he is at least twenty-six years ahead.

Very likely there is something in the Greenport patriarch's theory. Physicians say that cereals are not digested by the gastric juice, but by the saliva. Without thorough mastication, therefore, they are not assimilated and do much harm than good.

A simple meal lasting an hour—not a Van Wyck beefsteak dinner, of course—would probably pay several hundred per cent on the investment of time in the shape of increased longevity.—New York World.

German Market Aesthetics.
Americans visiting Mannheim frequently comment on the attractive meat shops to be seen here, writes United States Consul Harris in a recent report. This attractiveness is secured largely by the use of ornamental tiles for floors, walls and even ceilings and counters.

HOUSEHOLD AFFAIRS



MUTTON PIE.
A mutton pie may be made equally well from cooked meat, but will not have to cook more than thirty to forty-five minutes so as to bake the pastry. Take a couple of steaks off a leg of mutton and cut the meat into square pieces, removing all skin. Have on a plate a heaped tablespoonful of flour, a teaspoonful of chopped parsley, the same quantity of chopped onion, with pepper and salt to taste. Dip each piece of meat in the flour and pack it lightly in a pie dish, scattering over all the remains of flour, etc. Fill up the dish with stock, water or gravy. Cover with a good crust and bake steadily for one and a half to two hours. Let the oven become cooler after the pastry is done.

WAYS OF SERVING POTATOES.
The potato can be plain boiled, baked, fried in chips, ribbons or straws, or baked in its jacket.

Potato Balls—Pass a pound and a half of nicely boiled potatoes through a sieve. Put a gill of milk into a stew-pan, add an ounce of butter, half a teaspoonful of salt, a pinch of white pepper and a suspicion of powdered mace. Stir until thoroughly blended, then add the potato and continue to stir till the paste is quite smooth. Take off the fire and add the yolks of two eggs and the white of one. Turn the mixture onto a floured board, and when it has cooled a little form into small balls. Roll these balls in the beaten white of egg and then in flour and fry in deep fat. Set the balls on white paper at the mouth of the oven to dry and then serve on a folded napkin garnished with sprigs of parsley. Potatoes are appreciated with hot or cold meat. For a change they may be braised over with milk and baked.

Italian Potatoes—Rub a white fire-proof china dish with a clove of garlic, then butter it and sift bread crumbs lightly over. Slice some cold boiled potatoes into this, place a few bits of butter over, a seasoning of white pepper and salt and a few white bread crumbs. Repeat this till the dish is full, then cover with fine bread crumbs to which has been added one-fourth of the quantity of grated cheese. Bake for twenty minutes in a quick oven, and serve with finely chopped capers scattered over.

Potato Mold—Mash some potatoes smoothly, add some butter and a little milk to make smooth, but not wet. Season to taste with white pepper and salt and add enough chopped parsley to make it look pretty. Press into a greased mold and bake for half an hour. Before serving dust with bread toppings.

Potato Fritters—Bake six or eight large potatoes, scoop out the inside and pass through a sieve. Add to this half a pint of milk beaten with two eggs, an ounce of parmesan cheese, a piece of butter the size of a walnut, pepper, salt and nutmeg to taste. Stir to a perfectly smooth butter and fry as ordinary fritters. Drain on thick paper and serve very hot on a folded napkin with a little dry salt dusted over.—Washington Star.

NOTES FOR HOUSEWIVES

Before bread is cut for this sandwich it should be buttered.

All fatty tissue covering the shoulder or leg of mutton should be removed before roasting to prevent the strong odor and flavor.

If the bread knife is heated, new bread can be cut as easily as old, but the knife will eventually be ruined with the heating.

A dainty salad is made by shredding fresh pineapple or lettuce hearts, and serving with mayonnaise dressing. Serve with cheese straws or wafers.

Some dainty flower dishes for the table are in the shape of swans. They are made of semi-opaque glass and are to be filled with violets or other small flowers.

A new English photo frame of silver is absolutely plain, very highly polished, with the band one inch wide. These come in three styles, square, oval and round.

To save darning and to increase the wear of children's stockings put a piece of wash leather at the back of their shoes. This will prevent the shoes slipping at the heel.

The little brown or blue earthenware cups for baking custards and other dainties are very convenient. Topcovers are delicious baked in them, so also are soft cornbread, rice muffins and other breakfast breads.

Water for boiling fish should always be at the boiling point when the fish is put in. Salt and a few tablespoonfuls of vinegar should also have been added. The latter is said to keep the flesh firm and white.

Glass towels should never be put in the weekly wash, but should be laundered separately. They should be washed in hot soap suds as often as they are used, rinsed in clear water and hung in the open air to dry.

The most recent idea for plants, instead of the ordinary jardiniere, is an ornamented flower pot of terra cotta in a rich shade of red or of buff. These are really quite effective for the porch, in doorways, corridors or balustrades.