



FOR WOMEN'S BENEFIT

THE JAPANESE WOMAN.

She is Not a Slave, But the Autocrat and Idol of the Home.

"No race can rise higher than its mothers." Japanese women are essentially a race of mothers, and the care and rearing of their children occupies so much of their time and thought that they are unable to have that extensive social life their Western sisters enjoy, even were it not for the etiquette which makes it actually fashionable for them to find their pleasure in their homes.

Many have imputed to Japanese women in consequence a lack of knowledge and undue meekness, regarding them as little more than servants of their families and husbands. Such criticism is purely superficial and from being accurate; indeed, it is very inaccurate.

The position of a Japanese woman is a high one. She is addressed as "Oyasama," the honorable lady of the house, and she is treated with the greatest consideration and respect by her husband and her family. Far from being a meek, slavish creature of the household, she is more the mentor, the autocrat and idol of the home. In domestic affairs she has full control. Her duties are onerous, but never repugnant to her. They consist of managing the household, practicing economy, making her home pleasant both in appearance and by her cheerfulness of disposition, and the education and instruction of her children, for even after the children have entered school they are still under her tutelage.

As her home is therefore her world, it is only natural that it has become the inherent instinct of the Japanese woman to lavish the greatest love and tenderness upon their homes, and to spend much time and thought in endeavoring to make them as attractive and as pleasant as possible.

Her home is the acme of purity. To a Western eye the aspect of the interior of a Japanese house may at first seem bare and barren. In truth, the Japanese abhor decoration of any kind and consider it not only inartistic, but extremely vulgar. I was once shown a so-called "Japanese room" in the house of a Chicago millionaire, and I am quite sure that the average Japanese housewife would have thought herself in the room of some insane person, or else in some curiosity shop. Such a profusion of articles scattered broadcast about the room! Such a frightful display of mixed-up ornaments hanging to the wall!—Onoto Watanna, in Home and Flowers.

Handwork of Long Ago.

Quilting, the handwork and the fancy work of our great-grandmothers and great-granddaughters, is once more being shown on the costumes of fashionably attired maids and matrons.

But it is to be doubted if the beauties of to-day are following in the footsteps of their feminine ancestors and creating the exquisite needlework that is appearing on their smart coats and gowns.

Satin petticoats that peep out from underneath handsome gowns are profusely decorated with this work of long ago, and so are sleeves and many of the long cloaks have thickly quilted linings.

Quilting once having been brought to the front as a style means that we shall soon be having counterpanes and bedspreads with the bewitching work upon them of our forefathers. Quilting does not mean a mere running in and out of a needle and thread. No, indeed, it is of much more complicated affair, and in the olden times it meant bunches and garlands of flowers and animals and birds being worked upon bed covering.

A Fur and an Imitation.

Any woman consumed with a desire to shine in the most picturesque of picture hats will never find anything more strikingly beautiful than this large flaring chapeau covered all over and faced with cream white silk plush women to imitate krummer. Imitations of furs are, as a rule, very inferior effects, which would never deceive the most unpracticed eye. Even this silk plush does not look so much like krummer, but in this case that is a redeeming quality, for it is much more lovely than krummer, which is not always pretty. Indeed, the plush is richness itself. Oddly enough, the sole trimming of this splendid affair is a real Siberian sable. The beautiful animal, or rather its coat, is sprawled across the top of the hat, its tail and one leg being drawn under the flaring left brim quite as if it were a plume. It sounds barbaric, but in reality it's the most admirable of the more stunning hats.

Crow's Feet.

In old-fashioned books of a quarter-century ago you used to hear a great deal about "crow's feet" appearing on the face as a sign of advancing age. For some reason or other they are not seen often nowadays, and wrinkled men and women are comparatively rare, at least in this section of the country. The only crow's feet you see are the pretty specimens of black silk embroidery which are executed at the corners of outside patch pockets on a tailored waist or at the overlapping of seams here and there on the dress. The "crow's feet" make a handsome finish and give firmness and stability to the garment.

Saddlers' Silk.

Coarse twist or saddlers' silk is used this season to make French knots down sides of the bodice front and the panels of the skirt, or the tiny bands of an evening bolero, or to form lattice-work or brier stitching on yokes and undersleeves.

A New Fad.

A young woman appeared on Broadway the other morning with the letter "M" sewed to the left sleeve of her jacket. The letter was cut out of black velvet, and it may possibly be a variation of the popular mourning band.—New York Post.

FRILLS FASHIONED

Little girls, from six to twelve, are wearing Russian smocks.

Hats made entirely of feathers are on view, but are too bizarre to be popular.

Peculiarly smart and pretty is a fine black furry felt hat trimmed with the whitest of gardenias.

A flat effect over the shoulders and long stole ends in front are very prominent features of the latest furs.

Masses of flowers, generally in conjunction with lace, are among the newest trimmings for evening bodices.

Birds are being worn and promise to gain in favor as the season advances. Paradise plumes are also greatly in evidence.

Alternate strips of Russian lace or embroidery and ribbon or velvet are used in the construction of a new separate blouse.

The vogue of the bertha has brought the old-fashioned round, low neck into favor as the popular shape for the neck of a low-cut gown.

The furriers' ingenuity is shown in the fact that they are discreetly adding waistbands of embroidery or silk to short, tight-fitting coats.

Lace collars coming well over the shoulders are favorite for fancy bodices, obtaining their touch of newness from strapped designs of cloth or velvet.

One of the cleverest snake chains shown the best with head and tail curled together for a pendant. Three emeralds are in the head, two little rubies serving for eyes.

Neckwear grows more and more elaborate and the all-over collars, stocks, bows and shoulder capes are all intricate creations, bewildering to the general shopper. Safe to say, these dainty dress accessories are not at all inexpensive.

All men make mistakes, but what the typewriter girl does is write.

WHAT IS STEEL?

A Question Which Seems to Be Difficult to Answer.

What is steel? Apparently this is about as difficult a question as "What is electricity?" The exact behavior and methods of producing both are well known, but when it comes to defining either, even the expert is non-plussed. Recently a suit was brought in Sheffield by the Cutler's Company, against a manufacturer of forks because he stamped certain malleable cast iron forks with the name steel. The defendant obtained a decision in his favor, and as a result the entire metallurgical profession of Sheffield, the centre and home of the steel industry in England, is up in arms. It is now proposed to establish a commission of experts, under the auspices of the Sheffield Society of Engineers and Metallurgists, to agree upon a classification of what is and what is not steel, and to get the recommendations of the commission embodied in an act of Parliament. There are four methods of determining the nature of iron products, viz.: Chemical, mechanical, physical and microscopical, and yet no one of them is absolutely capable of absolutely determining true steel from its fraudulent imitations. Chemical analysis up to a certain point is reliable, but the chemical composition of steel and malleable cast iron overlap. Mechanical tests also fail, as the tensile strength of certain steels and some varieties of malleable cast iron are exactly similar. Physical classification is also impossible, as certain varieties of malleable cast iron "harden, temper and let down" just like steel. Neither is microscopic classification infallible, as certain malleable castings are identical in appearance with certain steels.

Apparently the only satisfactory definition of steel must be based on the process observed in the manufacture, and it is suggested that the use of the word "steel" be confined to such material as was cast in a fluid condition into an ingot, and such ingot afterwards forged or rolled into slabs, bars, plates, sheets or blooms or other finished sections. Probably no more interesting technical point in the Sheffield trade has arisen in the last sixty years than the apparently simple question of "What is steel?"

Tips on Publicity.

Simplicity, properly garbed, is a tower of strength in advertising.

Now is the time to begin getting busy on the execution of next year's advertising plans.

Seek to make every advertisement sell certain goods or pave the way for others to do so.

If you do not understand type display—and do not employ advertising counsel—choose a progressive printer to do your work and trust to him.

Large display lines may be toned down by an artist so that they will be neither revolting nor shockingly bold—and still be very conspicuous. Use them, by all means, at every opportunity.

Never use programmes for general publicity—except for such things as appeal strongly to theatrical folk and wealthy theatre-goers. For the average advertiser they are not worth the cost of the white paper occupied by the advertisement.

The good advertiser is merely the author of a series of chapters in a continued story. If the general plot is good, the incidents interesting, the illustrations catchy, the style entertaining and the binding attractive this story is a successful one and will be largely read.

There is altogether too much of this talk about advertising paying. Let it be understood that a business must first be put in shape to win its way before advertising can make it pay. Advertising is simply one of the main spokes in the wheel—not the whole wheel.

Every advertiser of experience comes around—at one time or another—to the belief that there is more speculation than anything else about advertising—until after the advertising has appeared in print. No man can tell just what an advertisement will do until after it has been tried.

Six words—expressive, explanatory and convincing in tone and nature—may form a better argument than a hundred others which are either neglected because of their number or are weak because of their nature. A few well chosen words, properly displayed, may be made to say a great deal.

Many a good advertising opportunity or plan is spoiled by the refusal of the advertiser to take a chance on inviting the public to make an unsafe investment—or by refusing to exaggerate about the goods offered for sale. In the end the truthful advertiser is bound to profit from the conservatism—while on the other hand he takes a chance by operating on the other plan.—The Advertiser.

Photography in Berlin.

A number of photographers who wished to exercise their vocation at a function in Berlin were stopped by the police on the ground that "they would spoil the artistic effect of the beautiful surroundings." One seems here to have some hint of the reason why photographers are wont to put their heads under a decent and nondescript cloth. Otherwise they might "spoil the beauty of the surroundings."—London Globe.

A Hint From Japan.

Here is a good instance of Japanese ingenuity: Cholera was epidemic at Fukuoka, and a well was suspected of spreading infection. A little boiler was constructed, the necessary tubes sunk, and all the water drawn for drinking purposes is now being boiled, thus checking the further spread of the disease.—London Express.

HOUSEHOLD MATTERS

Soups For the Winter.

Every age has its pleasures, its style of wit and its own ways, and it might be added, "Every season has its soups." Here are a few recipes for some good, substantial soups for cold weather:

Black Bean Soup—This soup is considered to rank next to mock turtle, the beans being known as "turtle beans." Soak one pint of these beans over night. In the morning put over the fire in three quarts of water, which as it boils away must be added to so as to preserve the original quantity. Add four ounces of salt pork, half pound of lean beef cut in bits, one carrot and two onions cut fine, one tablespoonful of salt, one saltspoonful of cayenne, three cloves and a little mace. Cover close and boil four hours. Rub through a sieve and pour in the tureen on three hard boiled eggs, sliced, one lemon cut in thin slices.

Oxtail Soup—One oxtail, two pounds of lean beef, four carrots, three onions, thyme and parsley, pepper and salt to taste and four quarts of cold water. Cut the tail into joints and fry brown in good dripping. Slice onions and two carrots and fry in the same when you have taken out the pieces of tail. When done, tie them, the thyme and parsley in a bag and drop into the soup pot. Put in the tail, then the beef, cut into strips. Grate over them two whole carrots, pour over all the water and boil slowly four hours. Strain and season. Thicken with brown flour wet with cold water. Boil fifteen minutes longer and serve.

Potato Soup—Boil six good-sized potatoes for fifteen minutes, drain, return to the pot, add one quart of water, two onions, sliced; a small bunch of celery cut in small pieces. Boil all slowly about two hours or until the potatoes are very soft. Mash through a sieve; add a cup of hot, thick cream or milk, a tablespoonful of butter, salt and pepper to taste and a little chopped parsley. This soup must be about the consistency of thick cream.—Washington Star.

How to Cook Vegetables.

Vegetables should always be boiled in plenty of water—all that is, except peas. By this means any unpleasantness of flavor is carried off.

Where vegetables are known to be less digestible than others it is a good plan to parboil them; then, having poured away the first water, boil them again in a fresh supply.

The time for boiling vegetables depends, of course, upon their freshness and size.

All greens, such as cabbages, etc., are much improved by being boiled with a little carbonate of soda.

Soda should not, however, be used in the case of broccoli or cauliflower, which, by the way, requires very careful boiling, or its appearance gets spoiled.

Tomatoes are specially good for dyspepsia, and lentils are not only most nourishing, but most easily cooked and digested.

Potatoes should always be boiled in a saucepan specially kept for them. If the pan is used for any other vegetables, they will become discolored.

They are best when boiled in their skins. When peeled, they lose their flavor and the salt, which pass out into the water. They should be all of a size, whether large or small.

Cold turnips, greens or spinach can be heated by putting them in a basin and placing them in a saucepan of boiling water over the fire. Put on the lid and steam till warmed through.

Another method of heating cold broccoli, etc., is to mince the greens or spinach very finely, let them get very hot in the oven, then place them on rashers of fried bacon with poached eggs on the top. This makes a very appetizing dish.

Serve vegetables directly they are done. They should not be allowed to remain in the water for a moment after they have once been boiled.

NOTES FOR HOUSEWIVES

Laces or delicate materials which are soaked in borax water do not require rubbing.

A little charcoal mixed with clear water thrown into a sink will disinfect and deodorize it.

The whites of eggs beaten up with an ounce of soda and used with a soft brush will freshen gilt frames.

Forest colors—that is, dark brown or a rich leaf green, are the craze of the hour in home decorative schemes.

Gasoline applied with a woolen cloth is a most effective agent for cleaning porcelain bathtubs or marble wash-bowls.

To prevent iron from sticking mix a little turpentine in the hot starch. A little borax mixed with the starch will have the same effect.

Mashed vegetables, like potatoes, turnips or parsnips, can be made into croquettes or with less labor into little balls to be browned in the oven.

A studied carelessness in the arrangement of a number of small floor rugs is most effective. Have them of varied sizes, character and color. Let them lap here and there.

To prevent the corrosion of metallic pens throw into the inkstand a few nails or small pieces of iron not rusted, and the action of the acid in the ink will be expended on the iron.

HEAT IN THE OVEN.

How the Bakers Determine It by the Mere Touch of the Hand.

"Bakers have a curious way of telling just what the temperature of the oven is," said a down town baker who has been in the business for more than a quarter of a century, "and they can tell, too, with almost marvelous accuracy. You take a man who is an expert in the business, and he can tell what the temperature of the oven is by simply touching the handle of the oven door. In nine cases out of ten he will not miss it a fraction of a degree. Bakers have other ways, of course, of testing the heat of the oven. For instance, when baking bread, they sometimes throw a piece of white paper into the oven, and if it turns brown, the oven is at the proper temperature; or, when baking other things they will throw a little cornmeal or flour into the oven in order to test the heat. But the baker's fingers are the best gauge, and when you come to think of the different temperatures required in baking different things, it is no small achievement to even approximate the heat of the oven by touching the handle of the oven door.

"Bakers figure that during the rising time of a loaf of bread, after it has been placed in the oven, it ought to be in a temperature of seventy-five degrees Fahrenheit. During the baking process, in order to cook the starch, expand the carbonic acid gas, air and steam, and drive off the alcohol, the inside of the loaf must register at least 220 degrees. In baking rolls, buns, scones, tea biscuits, drop cakes, fancy cakes, New Year cakes, muffins, puff cakes, and things of that sort, the oven must show a heat of 450 degrees or higher. When the oven is at 400 degrees it is fit for cream puffs, sugar cake, queen cakes, rock cakes, jumbles, lady fingers, rough and ready and jelly rolls. At 350 degrees wine cakes, cup cakes, ginger nuts and snaps, pie, ginger bread, spice cakes, such as raisin, currant, citron, pound, bride and so one, may be baked. It requires a still lower temperature to bake wedding cakes, kisses, anise drops and things in this class. But whatever temperature the old baker wants, he can tell when he has it by simply touching the handle of the oven door."—New Orleans Times-Democrat.

The Aztecs Not a Dead Race.

To the mind of the general reader the term Aztec conveys the idea of a more or less misty, extinct greatness; the idea of a great body of aboriginal Americans of mysterious origin, who at the time of the advent of the Spanish had reached the acme of power and native civilization, and then unexplainably very rapidly and completely vanished.

These problems—namely, the origin or derivation, the physical type and physical destiny of the Aztecs, to clear which history alone proves insufficient—have been and remain prominently the subjects of anthropological investigation; and through these investigations, in which the anthropological department of the American Museum of Natural History, New York, is taking an important part, enough has already been achieved to warrant the hope that in not a very far future but a little concerning the Aztecs will be left in obscurity. One result of these investigations is the knowledge that the Aztecs of the time of the conquest are still represented by numerous pure-blood survivors.

They are scattered, but still clearly recognizable by a student of the people in the suburbs of the city and in practically all the smaller towns in the Valley of Mexico. From the valley they can be traced southward; they are numerous in the Districts of Amecameca, and they occupy, though probably largely mixed with the Nahuatl branch of Tlathitecs, entire villages near and in the mountainous country between Cuautla and Cuernavaca, in the State of Morelos. In this last-named region there are in particular two large villages, Tetelcingo and Cuautepex, in which the Aztec-Nahuatl descendants not only speak the pure Aztec language and know but little Spanish, but they also preserve their ancient dress and ancient way of building their dwellings. In both of these villages the natives are almost free from mixture with whites.

To estimate the number of pure-blood Aztec-Nahuatl descendants still in existence is very difficult. The Aztec language is still used by at least a million, probably more, of the natives of Mexico.—Harper's for Christmas.

A Flabbergasted Cabby.

It is not easy to surprise a London cabman, but one of the brotherhood had a moment of rapt astonishment yesterday afternoon. He pulled up his hansom at the door of the hotel where the Boer generals have been staying, and out leaped a thick-set, firm-faced, bearded gentleman, who wore the frock coat and silk hat of our high civilization. The "fare" quickly got a coin from his pocket, passed it up to cabby with all the certainty of one who knows the London radius, and jerked into the hotel. As he disappeared somebody on the pavement cried to the cabman: "Know who that was?" He shook his head. "De Wet; why, that's De Wet," came the information like a sword thrust. "You've had De Wet for a fare." The cabman, being a London cabman, should, no doubt, have said something clever, but he did not. He simply looked—looked apparently to see if his horse was still there.—London Daily Chronicle.

Rivalry of Two Cities.

The old rivalry between Chicago and St. Louis has been revived in their respective displays at the forthcoming Louisiana Purchase Exposition. Chicago has secured the reservation of 4,432,352 square feet for her buildings, while St. Louis' group will cover an area of 5,047,697 square feet.

POPULAR SCIENCE

It appears, from recent exhaustive experiments by Professor Backhaus, of Konigsberg University, that although the flavor of cow's milk is influenced, as everyone knows, by various articles of food, the taste of the milk also depends, and in a still more important degree, on the animal's own peculiarities. Some cows persist in giving milk with a flavor strong or disagreeable, no matter what they are fed, and such milk is often the cause of disorders of the digestive system.

Some surgeons now claim that it is possible to open the heart and divide certain valvular obstructions that threaten life. Dr. Robson, of Leeds, England, says that the old notion that any wound of the heart must inevitably be fatal has been found erroneous. In thirty-eight cases described by him wounds of the heart were stitched up. About one-half of the patients recovered from the operation, and thirteen of them were fully restored to health.

Inasmuch as the domestic animals are not subject to typhoid fever, it has been supposed that the disease could not be contracted by eating their flesh, but two German investigators have recently found the typhoid bacillus in the splenic abscesses of a slaughtered cow, and they conclude that, although the domestic animals do not show the lesions of the disease, they may convey it to man. This, they think, may be held to account for the occasional observation of epidemics of supposed meat poisoning pursuing a course not distinguishable from that of typhoid fever.

Most people have at least queried whether the abnormal coolness of the past season might not be connected in some way with the West India volcanic disturbances. Scientific men have generally refused to entertain the idea for a moment, and have laughed the case out of court, but at least one writer, M. Paul Combes, treats the matter seriously. In an article in Cosmos, he maintains that there is a reasonable probability that the West India eruptions have altered the course and volume of the Gulf Stream by raising the sea bottom; and, as he holds to the old theory of the influence of the Gulf Stream on European climatic conditions, the conclusion of an altered climate follows easily, at least for his own continent. He does not consider the case of America. Most meteorologists regard the influence of the Gulf Stream on Europe as an exploded myth, but M. Combes denies this.

Two or three points of general interest developed at the recent sessions of the British Association for the Advancement of Science at Belfast. Dr. Isaac Roberts, in a paper on the evolution of the stellar systems, advanced the theory that the universe, as astronomical research has thus far revealed, is only one unit in the universe. His inference was that all over the sky vast areas without any stars were scattered, and we were not warranted in assuming that the absence of stars was due to the inadequacy of our optical and photographic powers to reveal them, but there was actually an impenetrable abyss void of stars existing beyond the faintest stars that our most powerful modern equipments enable us to see. We could not prove incontrovertibly the truth of this deduction, but the author had no hesitation in stating that the solution of the question would not long be delayed, for trustworthy data were being rapidly accumulated by which a complete demonstration would be effected.

Physicians' Fees.

A Western contemporary advocates a general agreement on the part of physicians to raise their fees in accordance with the enhanced prices of the necessities of life which have obtained in recent years. With some conditions and limitations we heartily vote *aye* to this resolution. The first condition would be that the fees of the physician are those that should be raised—the physician, we mean, as distinguished from the surgeon and the specialist. The internists, the general or family physicians, constitute the most important but the most neglected class of the profession. We have conspired with the thoughtless and melodrama-loving public to give all the honor and all the profits also to the surgeons and specialists. If the profession is to make any common stand for better wages it must be for the sake of the general physician. His work is worth just as much as that of the operator, but he does not receive one-tenth, and in many cases not one-hundredth as much. We do not say that the specialist and surgeon receive too much; we urge only that it is the duty of the specialist and surgeon to help raise the standard of fees for his colleague. In the second place, the movement to increase the fee should at first chiefly consider the country physician, as distinguished from the city man. Either because the number of cases is greater or other means of livelihood are obtainable the city physician does not suffer from low and uncollectible fees, as does his country brother. The newly aroused professional consciousness must show conscientiousness and the love of justice, or it will not endure.—American Medicine.

Flying Machine Exhibition.

The Aeronautical Institute, of London, will hold an exhibition of model balloons and flying machines and experimental apparatus in the early part of the new year.