



# Women and Home.



Empire Coat.

These empire coat wraps are very useful for dressy wear, the model of the one illustrated being of silver-gray trimmed with embroidered bands and gray velvet. The little pointed vest was made of these embroidered strips. An embroidered band also formed a straight collar, which is hidden in the illustration, but the ermine neck scarf. The coat was laid in plaits at the shoulder, the shoulder seam being strapped across with gray silk cords and buttons. The revers were finished by a folded scarf of gray velvet, and at the point of each revers was attached a large gray silk tassel. The sides of the coat were slashed and held together by rows of gray velvet buttons and cords.

### No Hops.

The patient smiled serenely. "Nothing much to tell, doctor; I'm a very ordinary person!" "You appear to be well." "In fair health!" "How's business? No conspiracies against you?" "Dear me, no! Everything is in moderate shape. I make a living—that's about all one ought to expect!" "Get along with your family?" "Quite nicely." "And you are not disturbed by anything?" "Oh, no; I never allow myself to worry." The doctor went back. "Don't see anything the matter with him so far," he said to the head of the institution. "Well, guess you'd better give him one more test. They say he's pretty bad." So the doctor prepared for further enlightenment. "By the way," he said to the patient, as he went back, after they had lighted cigars. "I forgot to ask you if you were a married man." The patient's eyes glistened. "Yes, sir." "How long have you been married?" "Ten years." "What sort of a woman is your wife?" "The patient straightened up. He rose from his seat and began to pace the floor rapidly. His manner changed. He grew excited. "What sort of a woman is my wife, sir?" he added. "Why, it would take years to tell you. I can only say that I never saw her equal. It's simply wonderful how she treats me. For years now I've been reading my morning paper at the breakfast table, and never once has she interrupted me. I come home from the club at all hours of the night and she never utters a cross word. I have never known her to exceed her allowance. We can play cards together for hours in the presence of others and never does she get cross at me; and she has seen me make a hundred Welsh rabbits and never attempted to interfere. A wonderful woman that! Couldn't begin to tell you about her. Never speaks unless she's spoken to. Never wants to go away in summer. Never buys me anything I can't wear. Loves all the members of my family. Cooks to perfection. Never—" The doctor arose swiftly and, excusing himself, once more joined the head of the asylum. "Well?" "I have at last ascertained the truth. The patient is incurable!"—Life.

Widow shutters—janitors.

### Couldn't Fool Him Twice.

The heavy clouds were massing in the west, the lightning was flashing and the thunder was rumbling ominously. The fond mother gathered her young hopeful to her and tried logically to calm his fears. "There's no danger, dear. God sends the thunder storm to clear the air, water the flowers and make things cool. You mustn't be frightened. It won't harm you, and everything will be better when it's over." The little chap listened intently, and when his mother finished he looked at her quizzically. "No, no, mamma," he murmured, "you talk exactly the way you did last week when you took me to the dentist to have that tooth pulled."—Harper's Weekly.

Although no official notices are to be issued on the subject, it is understood it is desired that in all public announcements respecting the Queen of Spain her Majesty should be known as Queen Victoria Eugenie, and not Queen Victoria.



Large Hat for Dress Wear.

The drawing shows a lovely model of cream white felt, the large brim of which drooped in a becoming fashion over the face. The under part of the brim was filled in with white malleine, the top of the hat showing a wreath of delicate yellowish pink roses, maiden-hair fern and forget-me-nots about the crown. Three full white plumes were used at the left side of the hat.



# The Cook Book.



**Cookies**—Two cups sugar, two eggs, one cup sour milk, one cup butter, enough flour to mix stiff.

**Doughnuts**—Three eggs; one and one-half cups of sugar; one and one-half cups of sour milk; one tablespoon of lard; nutmeg; one half teaspoon of soda stirred into milk. Use your judgment in flour.

**Plain Fritter Batter**—One cup of flour; one egg beaten separately; add enough sweet milk to make a batter the consistency of pan cake then beat in one-half teaspoonful of salt and the white of the egg.

**Vinegar Pie**—One cup of sugar; one-half cup of vinegar; three tablespoonfuls of flour; one teaspoonful of cinnamon; two cups of water; boil until it thickens—in a double boiler—pour into crust and bake. Excellent!

**Mock Whip Cream Filling**—One and one-half cups white sugar, one large tart apple—or two small ones—the white of one egg, one-half teaspoon vanilla; beat till stiff, put between layers and on top of cake.

**Dressing for Cabbage Salad**—One and one-half tablespoonfuls of sugar; one-half teaspoonful of salt; one and one-half tablespoonfuls of vinegar; mix all together and stir into half a cupful of sour cream which has been previously beaten stiff.

**Pop Overs**—One cup of milk; one cup of flour; one egg; one teaspoon of butter; a pinch of salt; beat the white and yolk of the egg separately; then beat all well together; put in the oven and bake in gem pans.

**To Preserve Green Grapes**—Sweet One—Take four pounds of grapes to two pounds of sugar and a pint of water. Boil the syrup and put the grapes in while boiling; let boil three minutes and put in jars.

**Fried Cake**—Two eggs, two cups of sugar, six tablespoonfuls of melted lard, three tablespoonfuls of baking powder, one and one-half cups sweet milk, one teaspoonful of ginger, and enough flour to roll out nicely.

**Vinegar Pie**—One half cup vinegar, one and one-half cups hot water, one cup of sugar, yolks of two eggs, one teaspoonful of vanilla, one heaping tablespoonful of corn starch. Bake with under crust. Use the whites of the eggs for frosting. Bake the crust and separate.

**No Egg Cookies**—Three cups granulated sugar, one cup lard, one-half teaspoon salt, one cup nice buttermilk, one teaspoon soda, two teaspoonfuls lemon extract. Mix in flour enough to mold out soft. Roll out thin. Sift over sugar and bake in quick oven. Very nice.

**To Keep Flies off from Picture Frames or Table**—If you have a hanging lamp get some green asparagus tops and stick around the bottom of the lamp. The flies will sit on the tops and die. These tops are very decorative and enhance the looks of any dining room.

**Pumpkin Pie**—For old fashioned pumpkin pie that cannot be excelled by any modern recipe take one and one-half cups of stewed pumpkin; one cup of boiling milk; one-half cup of brown sugar, two eggs, one-half teaspoonful of salt; one-half salt spoon each of cinnamon and ginger. Line a deep pie plate with a good crust; fill and bake to a golden brown.

**Little Nut Cakes**—Cream together one-half cupful of sugar with two tablespoonfuls of butter; add one well beaten egg; two tablespoonfuls of milk; one-fourth teaspoonful of salt and one cupful of flour with which has been sifted one teaspoonful of baking powder, stirring in one cupful of chopped nuts; drop from a spoon on well buttered tins, and bake in quick oven.

**A Feather Cake**—One cupful of white sugar; one cupful of sweet cream; two eggs; one teaspoonful of vanilla; two teaspoonfuls of good baking powder; two cupfuls of flour; this will make two layers.

**A Good Way to Make Starch**—Take one cupful of good starch; stir in a little cold water to make into a thick cream and have boiling water to pour over this till thick; then put in four tablespoonfuls of salt and two of kerosene; stir and you will have the best starch made.

**A Cheap Fruit Cake**—Two cups of sugar; one cup of butter; one large cup of sour milk; two cups of seeded chopped raisins; three cupfuls of flour; four eggs added the last of all; one teaspoonful of soda in the milk; one teaspoon of allspice; one teaspoon of cloves; one teaspoon of cinnamon; bake 35 minutes in a slow oven in a loaf form and use boiled icing on top.

**Sauce for Pudding**—One-half cup of butter; one cup of sugar; one egg all beaten light and cook in a double boiler 40 minutes. Do not stir. Cook this sauce until fine. Pour over any kind of stale cake which has been well steamed.

**Sponge Cake**—Three eggs, two cups sugar, one tablespoonful of butter. Cream all together. A pinch of salt, two tablespoonfuls sweet milk, one teaspoonful soda, two teaspoons of cream of tartar, one teaspoonful of vanilla, three cups of flour; beat all together, then add one-half cup boiling water, beat good and bake in a quick oven; bake in a loaf or in layers.

**Chowder**—Eight quarts of chopped green tomatoes, mixed with one cup of salt. Let stand over night and drain well. Boil fifteen minutes in two quarts of vinegar and one pint of water, then drain again. Take three quarts of vinegar, two pounds of sugar, one-half pound of white mustard seed whole, one-fourth teaspoonful of cayenne pepper, one tablespoonful of cinnamon and one tablespoonful of cloves. Boil the whole forty minutes.

**Prize Lemon Pie**—Line a pie tin with good crust and bake. For the filling take one cup of sugar; the grated rind and juice of one lemon; yolks of three eggs; two tablespoonfuls of corn starch (a little heaping); stir sugar and yolks together; add lemon juice then the corn starch and stir well together; then add one and one-half cups of boiling water; put in the stove in a double boiler and cook until thick then pour into the baked crust. For the top, beat the whites of the three eggs stiff; add two tablespoonfuls of sugar; spread over the top and brown delicately in the oven.

**Pfeffernusse**—This is a great German receipt, made generally at Christmas time. Sift together two cupfuls of sugar; four cupfuls of flour; two level teaspoonfuls of baking powder with a half teaspoonful each of cloves, mace and nutmeg, and one tablespoonful of cinnamon; add the grated rind of a lemon and a half cupful of chopped citron; mix to a dough; add five eggs beaten very light, but do not separate yolks from whites. Shape the dough into balls the size of a hickory nut with buttered hands and bake on buttered paper in a quick oven. Set the balls at least one inch apart in pan. This recipe makes about seventy cakes.

**Sweet Spanish Pickles**—Two heads of cabbage of medium size; three dozen green tomatoes; two dozen cucumbers and eight small green peppers. Cut the cabbage in small pieces; also the cucumbers; sprinkle with salt and let stand over night. In the morning drain in the collander and scald each separately in weak vinegar. Throw this away. Put all in a crock and cover with the following mixture—three and one-half pints of vinegar; four pounds of brown sugar; one teaspoonful each of white mustard and celery seed; one spoonful of turmeric and ground cinnamon mixed with a little cold vinegar. Cook all together; pour over the vegetables while hot and add a handful of raisins. Try this recipe and you will never be without the pickles.

### Hallmark of Wealth.

A short, nervous man; holding in his hand a paper, entered the office of the prominent specialist. "Ah, good morning, sir. You remember me? I was one of your patients." "Perfectly, sir. Be seated." "I have just received your bill." "Yes, sir." The patient waved the paper excitedly. "I have come to ask you for an explanation. This bill, sir, is four times as much as it ought to be. It's twice as much as I can pay." The great specialist looked sympathetic. "Is it possible," he muttered, "that I have made a mistake? No, that is correct. It's all right." "Now, sir," exclaimed the other man, "let me tell you something. I knew you charged high. I knew you also went by appearances. And so, when I came to you I made it a point of wearing my oldest and shabbiest clothes. I did it on purpose. How sir, can you, in view of this fact, dare to present me with such a whanging bill?" "That's why I did it." "Why you did it?" The great specialist smiled. "Certainly, sir," he replied. "I assumed that no one but a millionaire could afford to wear such poor clothes as that."—Life.

### Electric Versus Steam on Railroads.

The broad question of the entire displacement of steam locomotives by electric traction on railways for passenger and freight traffic is still open, the matters of efficiency, reliability and economy of operation under all conditions, climatic and otherwise, being yet unsettled, and all that has been done hitherto in this direction, except for tunnel and terminal service, may be regarded as largely of an experimental or tentative nature. Thus the effects of sleet and snow upon the movements of heavy traffic under electrical operation are as yet unknown. The effect of a congestion of heavy traffic at one point of a road is also a matter of conjecture, while the possibility of the tie up of a division by the destruction of a power house must be reckoned with. Further, the prominent electric railway engineers, and the large manufacturers of electric railway equipments are not altogether united upon the best and most economical methods of operating long-distance railways. For example, the advocates of what are known as the "direct current" and the "alternating current" methods of electric traction are more or less widely divided as to the respective merits of these methods. Certain advantages of electric traction on such roads are readily admitted. For instance, that the safety of the traveling public can be better safeguarded by electric traction than by a wother known means of railway locomotion. Thus it would be quite practicable to arrange the blocks of an electric railway that as a train passed from one block into the next it would cut off the power in the block behind, so that collisions would be next to impossible. It would also be practicable, by suitably arranging the power circuits of an electric railway, for the operator at a tower station to cut off the power from any block into which a heedless motorman might have entered in the face of warning signals. Also, if high speed passenger service only on the main lines of railways is to be considered, there is little question that the electric locomotive, with its revolving motor, forming practically a part of the axle of the driving wheels, is inherently superior to the steam locomotive,—a statement which can be made without disparagement of that marvelous example of the mechanical engineers' skill. The experience gained with electrically operated trains has made it clear that with proper attention to roadbed construction and car equipment, a speed of at least one hundred miles per hour is feasible. But to operate a long-distance steam railway for the purpose of operating a few high speed trains per day would be prohibitive as to cost. It can be done more economically by a steam locomotive, since the engine carries with it its own motive power, and requires no extra rails, wires or power houses for its operation. On the other hand, where trains are frequent, practice has shown that under certain conditions, it will doubtless be more economical to burn the coal under one large boiler in a power house and have this power conveyed by wires in the shape of electrical energy to the electric locomotive or motor car.—American Monthly Review of Reviews.



Bad Fix.

Beggar—Mister, won't you assist me? I don't know where my next meal is coming from. Mr. Slowpay—Neither do I. The butcher and grocer in Lonelyville refused me any more credit this morning.

In Greece, after a prisoner has been sentenced to death, he has to wait two years before the execution can take place.

The radium mines of Joachimetal, in Austria, recently supplied the Vienna Academy of Science with ten tons of uranium ore, and this has yielded \$250,000 worth of radium, which is to be used for research.