

## WASHINGTON SOCIETY.

### Absurd Stories Sent Out by Newspaper Correspondents.

### The Ladies of the Land Are Better Represented in the National Capital Than the Men—Some Amusing Stories.

[Special Washington Letter.]

The system of writing for newspapers at space rates is a vicious one. It induces writers to pad their work at the expense of veracity and strict reliability. It is particularly noticeable that the Washington correspondents of papers conducted upon the space rate plan are habitually giving to the people of this country erroneous impressions concerning the national capital. For example, in a metropolitan newspaper the following item was printed under a Washington date line: "One of the most prominent society dames of Washington went to the grand



"USE YOUR LITTLE FORK FOR OYSTERS."

opera recently. She had simply an admission ticket for which she had paid two dollars. But seeing a vacant seat she proceeded to occupy it. When the man who had bought it came along, presented his check, and the usher politely asked her to vacate, she bluntly refused. The head usher was summoned, and he asked the lady to move. "I will not," she said, "and I dare you to touch me." A policeman was appealed to, and he discreetly declined to interfere. The result was that the grand dame held her ground and the young man who had paid six dollars for his seat stood through the performance.

That story is absolutely false. It is possible that some flashily-dressed woman may have taken a seat at the grand opera which did not belong to her, but it is not true that she was "one of the most prominent society dames of Washington."

Stories of that character are written by the yard with little or no foundation beyond the vivid and diseased imagination of space rate writers. To say that one of the society leaders of Washington was so ill-bred as to conduct herself in that manner in the Grand opera house is to state as a fact something which is actually impossible. If such a woman should by any artifice secure admission into Washington society she would soon lose caste by her ill-breeding and could never become one of the "prominent society dames of Washington."

Of course there are a great many ill-bred people in this city as there are in all cities, but they are not leaders in society, nor can they ever be referred to as "prominent dames." It is such reckless journalism as this which conveys to the people erroneous impressions concerning their national capital; and the readers of country papers glean from such writings the idea that Washington is a sink of sin and iniquity.

Once upon a time a lovely western woman by an accident of political fortune was dragged from her quiet little three-course-dinner village and brought into the snares of fashionable Washington. She thus relates some of her experiences.

"I ate my strawberries with a spoon and left the little jabber lying alongside of my plate."

"Horrible! What happened?"  
"Oh, nothing; the people were well bred; but I discovered my mistake when I saw my husband flourishing the fiendish instrument and regarding me with a mournful smile."

"Hot and cold chills played hide and seek throughout my entire system, a mist rose up between me and the correct and elegant hostess, my new dinner dress was a failure, my partner was a block of ice, and the strawberries were dead sea fruit."

"I got through my official calling very well," she continued, "as I had only to keep a correct list of addresses, put on my best clothes, hire a carriage and start out. Of course the calls were a bore, and at times embarrassing, but when I concluded that the women who received were as much bored as I was, I felt as competent to discuss the weather, to find fault with the cold, or heat, or rain, whichever it happened to be, as the wife of a cabinet officer. Then I got through receptions very well; we never went early, so I could just look around and do as the other women did. It was the first dinner parties, however, that pretty nearly ruined me in my own estimation."

"Did you never see anyone else make mistakes?"

"Oh, yes, indeed; and now that I'm an old-timer and give entertainments myself, I often sit and feel sorry for some other little rival soul who uses a large knife when a butter-spreader is before her, and eats her oysters with a dinner

fork, and is finally run into a corner by having to eat peas with an oyster fork. However, I am not quite so solicitous of the improvement of my guests as to imitate one of our American money queens, who was dining one of our American war heroes.

"The general, who was none other than William T. Sherman, it is said, in the distraction of a red-lipped bright-eyed, kissable partner, forgot himself, and mechanically jabbed a dinner fork into a large juicy oyster. The hostess saw the blunder, and, full of hospitable intent, but not grounded in the tenets of society, electrified the company by the high-pitched exclamation: 'Oh, general, use your little fork for oysters.' It is needless to say that the general took the hint, while he was now far rosier than the pretty girl he had been so gallantly entertaining."

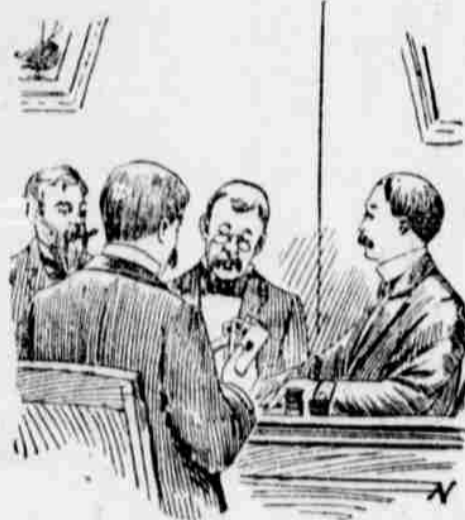
When that little country girl first came to Washington with her husband and ate strawberries with a spoon instead of a little silver jabber, she could not have been a grand dame of society. Having been well bred in a country village she could not of course have acted with such inpropriety as the woman mentioned by the space rate correspondent. Her own story is the interesting tale of one who has grown up into the social customs of a great city and learned much of the ways of society.

Her story concerning the American money-queen, who was so reckless as to embarrass Gen. Sherman by her foolish exclamation, is an illustration of what may occur in city society. The wife of the American millionaire was giving a costly entertainment. Gen. Sherman and others of prominence attended the entertainment out of respect for the husband and his standing in the financial world. The woman was herself exceedingly ill-bred, lacking culture, but trying to be agreeable and entertaining. She lacked that gentleness and consideration which can only come of long experience and careful training as well as from good heartedness and gentleness of disposition.

Out of respect to his position, the newspaper writers of this country refrained from giving descriptions of the wife of a certain president of the United States not many years ago. She was a good woman, and as kind-hearted as any woman upon the face of the earth. She loved her husband and was devoted to her family. She was, however, what society calls an exceedingly common woman, having never been bred to the gentle ways of cultured society. The mistakes which she made in her conversations with ladies high in social rank were both numerous and ludicrous. They were repeated back and forth among the society men and women of the day, and of course newspaper men and newspaper women heard the stories, but it is creditable to the newspaper staff of this city that nothing was printed concerning the malaprop conversations of the first lady in the land.

But while newspaper writers misrepresent ladies by telling incredible stories concerning them, if they would tell true stories concerning the men who are called great, they would render good service to the people of the land. The majority of our senators are snobs. While they are in the house of representatives, or filling some position of prominence in their own states, they are compelled to be of the people, for the people, and subordinate to the people.

When elected to the United States senate for a term of six years, it turns many a head. When the popular idol of his state comes to Washington, enters the senate, finds lackeys by the score bowing and scraping to him, he is inclined to imagine that he is a prince of some realm, better and purer than his



A QUIET GAME.

fellow citizens. If not a gentleman, he is not a gentleman; and becomes boorish and supercilious.

Whenever you read a story concerning a "leading society lady in Washington" who has done or said something discreditable, don't you believe it. The ladies of this country are better represented in the national capital than the men, far better. It is the male sex which supports the barrooms, the gambling dens, and other questionable places. The ladies make little blunders when they first enter the higher social circles, but they rapidly learn, and easily keep pace with veterans in social entertainment.

SMITH D. FRY.

#### Loaded with Eloquence.

An irate female seeks admittance to the editor's sanctum. "But I tell you, madam," protests the clerk, "that the editor is too busy to talk to anyone today."

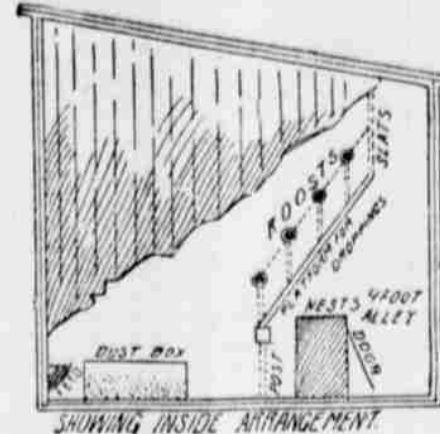
"Never mind; you let me in. I'll do the talking."—Tit-Bits.

## AGRICULTURAL HINTS.

### THE FARMER'S DAUGHTER.

Let the Dear Girl Hunt Hens Rather Than a Husband.

Much has been said and written on "keeping the boys on the farm," and many pleas have been made urging farmers to give their boys an interest in some kind of stock or crop, and thus make their labor of some pecuniary value to themselves. Every boy likes to have a little money that he may call his own, and that he can spend as he likes. But how is it in regard to the girls? Have you ever seen anything written in regard to "keeping the girls on the farm?" Or are they of so little account that the only thought is to get them married off as quickly as

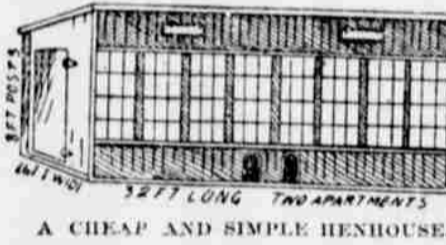


SHOWING INSIDE ARRANGEMENT. A HENHOUSE FOR THE DAUGHTER.

possible, so that some other fellow can support them, and so save that item of expense? I say to farmers, give your girls a chance, and they will beat the boys all "hollow," not only in the thoroughness of their work, but in their enthusiasm for results, and in the results themselves.

But you ask: Shall I set my daughter to planting potatoes or hoeing corn? Or would it be better to start her in business by breaking the two-year-old colt, or the brindle steers, or feeding and caring for the hogs? No, my dear sir; while I have no doubt she would be successful if she undertook to do any of these things, and would surprise you by the results obtained, still it is not necessary for her to engage in any such masculine labor.

Again you ask: What, then, would you have her do? Let me whisper in your ear, the one little word, poultry. Now don't shrug your shoulders and exclaim: "Hosh!" for if you knew it there is more profit in the "hen business," for the amount invested, than in any other stock. And who is more fitted to attend to such "stock" than the daughters of the family? Just try it, if you have one or more daughters that have nothing to do, and are just eating their heads off; invest \$150 in poultry, and a house to put it in (the interest on this will be but nine dollars a year); or perhaps you already have some building that, with a few dollars expended for repairs, would answer. Let her keep strict account of all eggs used in the family, sold, or used for setting, all young chickens raised, either for home consumption or market, figuring the value of droppings as worth 25 cents for each mature



A CHEAP AND SIMPLE HENHOUSE.

fowl for the year. Also keep a strict account of all feed used, whether bought or raised on the farm. If you are not surprised at the result, then I would consider you beyond all hope of redemption, and be willing you should jog along in the "good old way," letting the hens spend the winters in idleness, and the girls hunting husbands.

The cuts show pictures of a convenient henhouse, which will accommodate 100 hens, and at the same time is not expensive. It may be constructed of matched boards, or of unmatched, and lined with tarred paper, the smell of which is not offensive, and tends to keep away vermin. If your daughter is not well posted on the "hen business," get for her some good book on poultry. Give her what help you can by advice, etc., and then let her go ahead. By the time she is ready to buy her wedding outfit, she will have the money to pay for it, and thus save you the expense.—Rural New Yorker.

#### Pests of the Poultry Yard.

This is the season for lice, and it is only the well-kept coops and yards that are free from the vermin. Lice will drive the sitting hens off the nest, will force others to lay on the ground outside, will cause the chicks to droop and die without apparent disease affecting them, will invite disease by debilitating the fowls, and will cause loss where profit should be the result. Do not wait for lice to come, but keep the pests away. Frequent whitewashing of the coops, the rubbing of kerosene oil on the roosts, the sprinkling of tobacco refuse over the nests, and the liberal use of Persian insect powder well dusted into every crack and crevice as well as over the floor, the nests, and everywhere else, will be the only safeguard.

In selecting and breeding horses look for three things, size, action and sense.

## SWEET CORN FODDER.

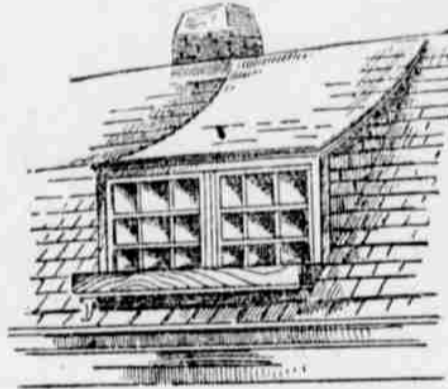
It Has Been Fed with Excellent Results Down in Maine.

Mr. Walker McKeen, secretary of Maine state board of agriculture, says: "Previous to having a silo we fed quite large quantities of sweet corn fodder cured, with excellent results. The best way to manage this after it is cut is to shock carefully and allow it to dry thoroughly, then dray to the barn and pack, preferably in a bay, in alternate layers with oats, wheat or barley straw. Make each layer not more than one foot thick. The straw takes up the moisture, prevents molding, and is made better for feed by contact with the corn fodder. We never packed corn with ears on in this way, but see no reason why it would not work equally well, the only objection we can think of would be the danger from mice. If well packed, however, and fed from every day with plenty of oats about the premises we should not fear much damage from this source. If you do not care to try this plan stand as closely as you can in some sheltered place, being sure to have it placed in such a manner that it will remain standing. When feeding if you have a large proportion of corn you will probably get better results by cutting or shredding before feeding. If you have but a small proportion you will have no trouble in feeding it by using a small amount each day along with other fodders. Animals will do well on this fodder. One of the finest and largest herds I know of kept for selling milk in a city is fed largely in winter on this dried corn with ears on, their owner using a large cutter, and two-horse power, cutting a week's feed ahead and allowing it to heat slightly. For our own use, however, we should prefer the silo, as there will be a saving of labor and succulent food."

## PRETTY ROOF WINDOWS.

The Illustration Tells the Whole Story of Their Construction.

The chambers of many old-fashioned houses are dark and stuffy. They need light and air, which can be secured by letting windows into the roof. Double-roofed dormer windows are not particularly attractive, are quite expensive to build, and frequently leak. Besides



they do not give the proper amount of room inside that is needed. A much better plan for roof windows is shown in the accompanying illustration, which tells its own story of construction. Here we have graceful lines and the maximum of room inside, the ceiling of the room finishing flush right out into the addition. In front of the window, if desired, can be constructed a window box for flowers, as shown. In this case a gutter must be placed above the window to catch the drip. The rafters for such a dormer window can be cut from seven-eighths-inch boards, these being perfectly strong to support the weight of the dormer roof, which is, of course, very light. Cut from boards it is very easy to get the curved roof. Such windows can be added to a roof very cheaply and will give the greatest satisfaction, as the writer knows by experience.—Orange Judd Farmer.

## FACTS FOR FARMERS.

To plow manure deep is to lose a good part of the possible benefit.

Very few animals are as dainty or as choice in their food as sheep.

The health of the animal affects the quality and quantity of the wool.

The first gait to teach the young colt is a good, strong smart walk.

Feed the lambs as soon as they are able to eat, and keep them growing.

Mixed husbandry in gardening and fruit growing is essential to success.

It does not pay to keep all kinds of and all sizes of hogs in the same pen and on the same feed.

A careless hand will often cause more loss than he is worth. Pay a fair price and secure good help.

Under present conditions it does not pay to raise mongrel cattle, as they cost as much as good grades and sell for less.—Farmers' Review.

#### Reseeding Clover Meadows.

The Ohio Experiment station is now planning some experiments in attempting to get a stand of clover on fields sown last spring, but which failed to make a perfect stand, owing to the drought. The bare spots in these fields will first be gone over with a sharp spike harrow, or with a disk harrow; crimson clover and common clover will then be sown side by side, and lightly covered in with smoothing harrow. A light seeding of oats as a nurse crop may be added on part of the land, for comparison, but we expect the best results from seeding the clover alone. Last season's experience demonstrated that the nurse crop may prove a robber instead of a nurse, by taking all the water from the soil and leaving none for the clover.

## EMANCIPATION IN EGYPT.

Slavery a Thing of the Past in the Land of the Pharaohs.

The extension of Egyptian rule now to the Soudan would be under conditions vastly different from those that prevailed when Egyptian rule there was brought to an end in 1884. At that time the officials were Turkish and their methods were Turkish—that is to say, cruel, corrupt, oppressive and destructive of prosperity. Slavery existed in Egypt, and in a worse form in the Soudan. It still exists in the Soudan, but under a decree of the khedive in November last, enforced by the English influence, it has ceased in Egypt. Every slave in Egypt may now, if he likes, demand and obtain his certificate of manumission.

In the consular reports from March Consul-General Penfield, Cairo, writing in November last, observes that "should the Soudan and equatorial provinces ever be retaken by Egypt there will be hundreds of thousands of poor people to whom the advent of the khedive's government will be as the unlocking of the prison door to the captive." The advent, in short, of Gen. Kitchener and his Anglo-Egyptian army will mean deliverance and a new social and industrial order. The liberated slaves will be stout upholders of the reestablished Egyptian authority. Administration will be under English guidance. Regard for justice and humanity, for the first time in the history of that part of the world, will characterize the government. The predominance of a European power in Egypt and the abolition of slavery are new factors that will tell most favorably on the future of the Soudan when recognized.

The present government of that region is about the worst it has ever had. The khalfia is supported by two or three tribes, who lord it over the masses. The principle of cohesion is a gloomy fanaticism helped out by a spoils system of a very literal character. Large areas have been desolated by the oppressive requirements of the dervishes, who plunder and slay without remorse. Population has declined and agriculture is checked. The subject races are, it is said, ripe for revolt and a small army from Egypt may overthrow the khalfiate.—Baltimore Sun.

## PIEPLANT PASTRY.

Directions for Making Some Seasonable Delicacies.

Pieplant or rhubarb is now generally stewed, as it should be, with the skin on. The old-fashioned pipkin of earthenware (such as come in a nest of five assorted sizes as low as 35 cents a set) is altogether the best dish to stew it in because it is cooked so slowly that the juice of rhubarb has time to draw out. Only a few tablespoonfuls of water are then necessary for a quart measure of sliced stems. When the rhubarb pie is baked in an upper crust it is better to use raw rhubarb, but where a meringue of rhubarb is prepared the stalks must be stewed. Add the sugar to the stewed rhubarb after it is cooked and tender. It is a great mistake to add flour, eggs or anything else to thicken it to a rhubarb pie. The simplest method is the best. Line a good tin baking plate with pastry. Use only the best tin for pie plates. Poor, cheap tin, such as has been adulterated with antimony or lead, has no power of conducting heat, and the under crust of the pies baked in it will be sodden despite the best plates. There are no advantages in perforated pie plates. Take sufficient pieplant to fill the pie. Cut the pieplant into inch pieces. Mix about three-quarters of a cup of sugar with it and stir the mixture in a porcelain-lined pan over the fire for two or three minutes. Fill the pie, leaving a vacant place around the edge for the juice to run into. Cover the pie with a thin layer of the best and lightest pastry and bake it for one hour. Sprinkle it with powdered sugar, using a dredge, and set back in the oven for two or three minutes or till the sugar melts.

To make a pieplant meringue, stew and sweeten enough pieplant to fill a pie. Line it and fill it. Let it bake three-quarters of an hour or until the under crust is done, then take it up, dredge it with a little powdered sugar and cover it with a meringue made by beating the whites of three eggs to a stiff froth and adding three tablespoonfuls of powdered sugar and the juice of half a lemon. Bake the meringue in a very slow oven for 20 minutes, when it should be slightly browned. If it cooks faster it will be tough, and will fall after it is taken out of the oven.—N. Y. Tribune.

#### Orange Custard

Scald one pint of milk, beat the yolks of three eggs light with one-fourth cup of granulated sugar. Slowly pour the milk on the eggs, and when well mixed return to farina boiler with chippings of the rind of orange. Cook for two minutes, or until smooth and thick, stirring constantly. Add the juice of two oranges, strain and put to cool. If you desire baked custard, use same recipe, strain custard in cups, stand in pan of hot water and bake in moderate oven. Never stir eggs into milk, but always pour milk on the eggs, and when cooking in farina boiler never leave it for an instant. The great secret of making custard is slow cooking. In baking custards it is better to have them overdone than not cooked enough.—St. Louis Republic.

—Bach wrote fugues and studied in counterpoint before he was nine years old.