

WOMAN AND HOME.

WHAT TO DO BEFORE FACING THE PHOTOGRAPHIC CAMERA.

Transition State of Woman—College Bred Wives—Making a Scrap Fan—A Serious Subject—Teaching Children—Maidens of Today—Hints and Helps.

"Only one person should go with a child when it is to be photographed," said a camera artist. "Instead, several people are apt to accompany it."

"No attempt should be made to get a child photographed in any but bright weather. The middle of the day is the best time for a sitting."

"It is as easy to get good pictures of children as of grown folks if people would attend to the little ones in suitable colors and simple style, not make them nervous before they reach the studio and leave them entirely to the operator after they are there."

Transition State of Woman. Women are in a transition state, which is developing new and stronger womanly virtues, but which has its own temptations and dangers.

A Very Serious Subject. For my part I never see an ugly man or woman that I do not immediately decide that either his or her ancestors were either sinners or bigots, because deformity and disease follow sin to the third and fourth generations.

Indeed, I know an eminent scholar who believes that it is only a question of time when this planet will become depopulated, not from chemical indaptability to suit in life, but from the physical inability of the human family to go on reproducing.

Girls' Physical Health. Massage, the Turkish bath (used judiciously), plenty of walking and riding and towel rubbing, will make most any girl a handsome, healthy, wholesome, radiant picture of health.

What to Teach Children. There is an old saying here in Scotland that "We should go far before we bring home an ill tale of ourselves."

College Educated Wives. Personal acquaintance can give but one answer to the question whether college life replaces the domestic disposition in women by ambition; and that is, that on the contrary the quiet and earnest pursuits of college develop unusual strength in them the taste and fitness for home life and for the occupations and companionship of a happy marriage.

American women of all classes are, as a rule, sinfully negligent of some of the duties which pertain to health, prominent among which is the one just referred to—exercise in the open air.

Housekeepers should not fail to keep a bushel or two of charcoal in the house with which to make a bed of coals for broiling. Try it, and see the difference it will make in your steak or chicken or ham.

Never send to the table the same food for three meals in succession, unless varied in some way. Sweet, light, fine grained bread, twenty-four hours old, makes the best sandwiches.

Infinitesimal, as compared with the same influence through the ambitions of society and display, which the student escapes. But this very disposition toward refined home life and worthy companionship makes them more fastidious in their choice of a companion, and would seem by that much to lessen the probability of their marrying.

It seems evident, too, that many men dread or dislike the idea of college women; but we doubt if this affects their opportunities of marriage perceptibly, for it regulates itself—the men who seek their society are the ones who do like college women; and in any case, so far as we have been able to observe, the dislike is far more to college women in general than to Portia or Aspasia in particular, and does not seem to interfere especially with falling in love with her.

Maidens of Today. And yet what an immense contrast there is between the maidens of today and those of the three or four previous generations! When one dies today of too much study, twenty died yesterday, so to speak, of too thin slippers.

The little girl is almost always pretty; the girl of 13 is often pretty in spite of her inevitable woodenness; the girl from 16 to 20 is obliged to be pretty, for she has the fresh charm of youth sometimes called la beauté du diable, her eyes are clear and bright, and her skin fresh and pearly.

Between servants and their employers today there is a general ill feeling. The former are a phlegm and agree to do certain things, and scrupulously avoid doing anything else. Though in a home they are not of it. They care as little about their masters and mistresses as, they are convinced, their masters and mistresses care about them.

Hit to Tea Drinkers. Samovar means, literally, self-boiler; it is the hot water machine only, and the tea is made, as in America, in tea pots.

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THE DINNER PAIL.

NOT MANY WHO CLING TO THE OLD FASHIONED IDEA.

What a New York Tin Merchant Said to a Reporter—Evolutions of the Dinner Bucket—Patent Devices and Contrivances.

When New York wasn't as big a town as it is today it was much more of a canton than now for mechanics and apprentices and other day laborers to carry their midday meal with them to their work.

A down town tinware merchant said the other day: "I used to do a big business in the one article of dinner pails, but for eight years now it seems to have amounted to nothing at all. The cause? Why, I guess it must be that mechanics and others don't like to have the trouble of carrying a pail to work in the morning and back at night."

Their drink? Well, they can work the growler, or go out and buy lager or anything else. Besides, there are more inexpensive eating houses now than before, and plenty of men who used to carry their dinners with them find it just about as cheap to go out and eat. This is more convenient, too.

In spite of all this falling off in the use of the dinner pail in New York city, the dinner pail of this day is better than that of ten years ago. It has gone through a regular evolution. First it was simply a plain kettle with a cover. You could put in meat and bread and pie and pickles, and whatever other solids the appetite craved; but there wasn't any room for coffee unless you put it in a bottle.

How Paris Fires Are Put Out. In Paris every one passing along the street at the time of a conflagration, no matter how small, is called into service, gentleman or hoidcarrier, it is all the same—of a band of music passing through an avenue at some distance. Anything and everything is claimed by these men as a good chance to avoid a few moments' labor.

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The Plattsmouth Herald Is enjoying a Boom in both its DAILY AND WEEKLY EDITIONS. The Year 1888

Will be one during which the subjects of national interest and importance will be strongly agitated and the election of a President will take place. The people of Cass County who would like to learn of this year and would keep abreast with the times should

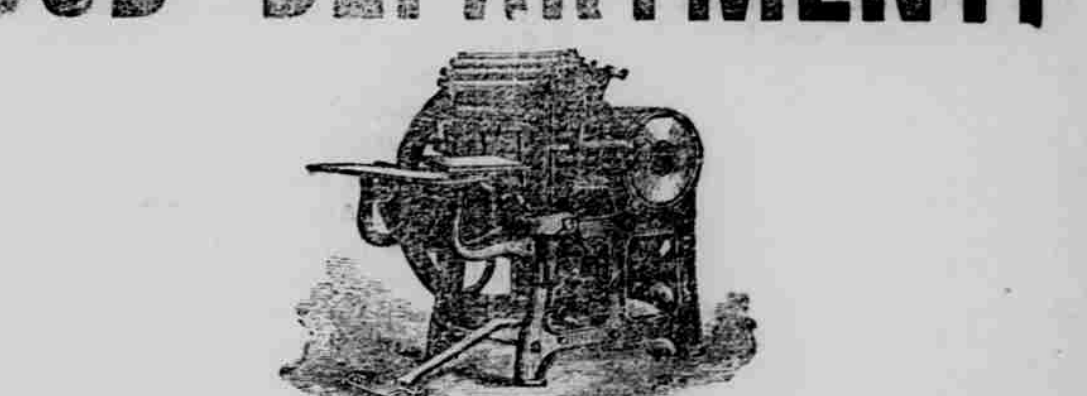
Political, Commercial and Social Transactions

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Now while we have the subject before the people we will venture to speak of our

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