

SILVER POTS AND PANS.

A FRENCH FANCY THAT IS BEING INTRODUCED IN NEW YORK.

Cooking Utensils of Copper Lined with Sterling Silver—Both Healthful and Handsome—Stewing Pans That Cost \$42, Fish Kettles at \$115.

"And is that a fish kettle, too?" asked a man of a salesman at Tiffany's.
 "No, that is to cook asparagus in."
 "And what is its price?"
 "A hundred and ten dollars."

The latest fancy in expensive appointments for the homes of millionaires is bimetallic cooking utensils. They are made of heavy copper, with cemented and welded linings of one-sixteenth inch sterling silver. The idea is Parisian, and the vessels themselves are imported from France. They are still comparative novelties in Paris, where the hobby has gone to such an extent that no fashionable kitchen is considered properly furnished unless the food prepared there need touch no metal but silver from the time it arrives from the market until it becomes a part of the family anatomy.

PROBABLE CUSTOMERS.

Every hobby claims a reasonable excuse for existence. It is alleged in this case that food cooked in copper or brass becomes permeated with verdigris, which is rank poison, and that iron kettles are only a little less injurious. Against japanned and porcelain lined pots and kettles is urged the assertion that the lining cracks or wears away imperceptibly, leaving spots where the poisonous metal touches the food in process of cooking. A substantial lining of a harmless metal like silver renders the pot absolutely safe. Hence Parisian people who can afford the luxury have become convinced that their health demands silver; and an effort is being made to convince New York people who have money of the truth of the same axiom.

"They are so new," continued the salesman, "that we have not sold any considerable number of these utensils yet. But we expect to make large sales. People were over from the Fifth Avenue hotel the other day examining them. But we probably won't sell any to large hotels unless hotel patrons come to discriminate in favor of houses who do cook in silver. The chief market will be wealthy private families. Besides being perfectly healthful, you see the union of the copper and silver is very handsome. A little polishing of the kettles will make a kitchen shine, and give it an air of good appointment."

"But we do expect some hotel trade. There will be family hotels which make a point of perfect cuisine and perfect appointments. We will also probably furnish a few of the best seashore hotels and doubtless a number of health resorts and hotels in the south, such as Mr. Flagler's Florida place, for instance. You see the utensils have the further advantage of durability. They are expensive and heavily made, and will wear practically forever."

WHAT THE BEAUTIES COST.

The utensils did not differ in shape from those ordinarily seen in modern kitchens. In fact, the uncouth peculiarities of kitchen vessels were a little exaggerated. Some of the pieces were exceedingly heavy, and the larger ones had turned rims of hand beaten metal. There were every size and variety of casse roles, or stewing dishes. The smallest, without a lid, and which held, perhaps, a cupful, was marked \$2.50.

"To boil an egg or heat a cupful of consommé for a single light lunch," explained the salesman. The ordinary sized stewing dish, such as a moderate family might require, was marked \$20. The largest size costs \$42.

"Now, this fish kettle," said the salesman, "would boil, I should say, a three pound cod. This big strainer and lifter, which rests on the bottom during the boiling, is of solid sterling silver, like the lining. The cost of the kettle is \$85. We expect to sell a great many of them. This larger size, for a small salmon, say, costs \$115. That asparagus kettle at \$110 of course can be used for certain other vegetables besides. Here are omelet pans of various sizes. This one for a two egg omelet costs \$5.50. This largest size is \$12. They range between, according to size. Here are frying pans at \$9 and \$10.50. They are for the chef to toss cakes in; playthings, you know." Boiling kettles were of all sizes. A good large one, corresponding in size to our grandmothers' \$1 iron kettles, was marked \$85. One much smaller and higher cost \$50.

"Nice for boiling calves' heads when you don't want to break them," said the salesman.

Jelly "tins" in various shapes were \$15 each, and small "French" coffee boilers were marked \$17. Padding and macaroni plates cost from \$7 up, and samovars, for heating water in the kitchen around a charcoal fire, were marked \$85. Pitchers for heating milk and water on the range were marked from \$5 to \$13, and milk pails to pass between milkman and kitchen were the same price.—New York Sun.

Oxidized Hair.

Ladies, it would seem, no longer dye their hair. O, dear no! They never think of doing anything so crude as that. What they do now, if you please, when they wish to give to their locks that bright golden or bronzy tint which is so fashionable, is to "oxidize it." I am sure the fair sex will thank their faithful friend "Myra" for teaching them that convenient term. Hair dye will, of course, never be mentioned more, for all a lady who wishes her hair to be "safely and imperceptibly lightened and brightened" (to use Myra's own comforting words) is to oxidize it with the aid of pure "peroxide of hydrogen." Even the most punctilious of ladies, who shudder at the notion of dyeing her hair, can hardly object to "peroxide of hydrogenize" it. Why, it sounds as innocent and as proper as taking a chamomile pill or rubbing one's ankles with arnica.—London Figaro.

MARCH 19th.

Dress Goods

Selling out first-class Dress Goods at nominal prices.

Full Line 54 inch all-wool extra heavy fine-finish Tricot, regular prices \$1.25, closing prices 75 cts.

40 inch fine finish Tricot in popular shades, cheap at 48 cents.

Silk Warp Henrietta in black and colors, regular prices \$1.50, closing prices \$1.

EXTRA SPECIAL!

40 inch Wool Checks, Plaids, Fancy Stripes, Select Colors, cheap at 40 cents, present prices 25 cts.

Double-folded, All-wool Tricots, in all popular shades, at 25 cents.

AT

Weckbach's.

AT WECKBACH'S.

Wash Goods, Domestic, Flannels.

Canton Flannels were 8½ cents, closing price 5 cents.

White Shaker Flannels were 15 cents per yard, now sold at 9 cts.

Heavy Grey Mixed Flannels were 40 cents a yard, closing prices 29 cents.

Scarlet and Navy Flannels, former price 40 cents, closing price 31 cents.

Red Flannels as low as 19 cents.

Best Quality Domestic Sateens were 20 cents, now at 12½c.

Good Quality of Ginghams at 5 cents.

Dress Styles were 10 cents, now only 7 cents per yard; please remember 14 yards for \$1.00.

Best Quality Fancy and Indigo Blue Plaids, select colors, were 10 cents, closing prices 7 cents.

AT

WECKBACH'S.

MARCH 19th.

Domestics.

Odd Lengths of Sheetings, Cambrics and Muslins very Cheap.

Our Own, 6½ cents.

Hope 7½ cents.

Gold Medal 7½ cents.

Massasoit 8 cents.

Lonsdale 8½ cents.

Fruit of the Loom 9 cents.

42 and 46 Muslens, Bleached and Unbleached, 8, 9, and 10 quarters, sold ½ cents per yard less than the three past weeks.

When we say we can

SAVE YOU MONEY

on our Goods we mean it.

We have said all we can for this time, but invite you to call and be Convinced.

AT

Weckbach's.