

# CLUBS.

The Lincoln Woman's club will hold open meeting next Monday afternoon at 3 in the Saulsbury block, corner M and Twelfth. The leaders will give outlines of proposed work for the year and the report of the Denver Biennial. The treasurer will be present with membership tickets or the current year, the price of which is one dollar apiece. Members of the board will meet at 2 p. m. on same day and in same place. Mrs. A. W. Field, the new president will preside.

The Lincoln Fortnightly club met with Mrs. Oliver Rodgers yesterday. The club has chosen the subject of Russia for a two year's study. The first lecture of the course was by Mrs. Edwin Barbour. The following is the outline.

The Russian Race and Empire—Characteristics of the country. Characteristics of the people. Reason for racial variations. Language. Derivation of name. Social Classes.

Early History—Ante-Mongolian period; Rurik, 862, Ol a, Vladimi, Yaroslav, Vladimir Monomah.

The Tartar invasion, 1224-1462. Its effect on the nation.

Ivan Third and the Muscovian kingdom.

Ivan Fourth (the terrible).

The Times of Confusion—The pretenders.

The Romanoffs—Book of ordinance, book of pedigree.

Peter the Great—His youth, his character, his policy, his wars, his reforms.

Peter's Successors—Period of German, influence, period of French, influence.

Elizabeth.

Catherine the Great—Her public men, advance in intellectual life, Poland and the crimes.

Paul First.

The present century.

Alexander First—Period of military successes and reverses.

Nicholas First—The despot.

Alexander Second—The emancipator and martyr.

Alexander Third—The peace protector.

Nicholas Second—A few indications of his policy.

Unity of the empire.

Constant change of frontier.

Lack of civilization.

Conclusions.

Program of the School of Domestic Science for 1897-1898 of the Syracuse Household association. This admirable curriculum for a year in the household economics department is worth study:

## FIRST COURSE.

### FIRST DIVISION.

I. 1. Making and Care of a Fire  
2. Measuring and Abbreviations. 3. Washing dishes.

II. 1. Use of Utensils. 2. Water, Starch, Flour Paste. 3. Experiments with Wheat and Corn.

III. 1. Hard and Soft Cooked Eggs. 2. Poached Eggs. 3. Scrambled Eggs.

IV. 1. Laying Table for Breakfast. 2. Tea, Coffee. 3. Cereals.

V. 1. Cuts of Beef. 2. Soup

Stock.  
VI. 1. Broiled Steak. 2. Maitre d'Hotel utter. 3. Pan Broiled Meat Cakes.

VII. Kinds of Fish. 2. Fish Chowder. 3. Baked Fish.

VIII. 1. Pea Soup. 2. Croustons. 3. Bread Crumbs.

Cheese or Tomatoes. 2. Baked Crackers with Cheese. 3. Cheese Fondue.

Rice. 3. Salmon Box.

XI. 1. Soft Custard. 2. Hasty Pudding. 3. Johnny Cake.

### SECOND DIVISION.

Chocolate Corn Starch Moukl. 3. Corn Starch Pudding.

periments with Baking Powders. 3. Soda and Cream Tartar. 4. Baking Powder Biscuits.

3. Fruit Dumplings.

IV. 1. Yeast. 2. Baking. 3. Water Bread.

Hill Potatoes. 3. Sauce

V. 1. Baked Potatoes. 2. Oak Hill Potatoes. 3. Panbroiled Mutton Chops.

VI. 1. Vegetables. 2. White Sauce.

VII. 1. Sugars. 2. Caramels. 3. Syrups.

VIII. 1. Fats, Oils. 2. Drippings. 3. Clarifying Fat.

IX. 1. Boiling of Meat. 2. Boiled Mutton. 3. Sauce for Boiled Meat.

X. 1. Minced Meat on Toast. 2. Scalloped Mutton. 3. Cottage Pie.

XI. 1. Beef Stew. 2. To Clean Currants. 3. To Stone Raisins.

### THIRD DIVISION.

I. 1. Cream Soups. 2. Dropped Fish Balls. 3. Stewed Prunes.

II. 1. Apple and Tapioca Pudding. 2. Cranberry Sauce. 3. Cranberry Jelly.

III. 1. Marketing.

IV. 1. Griddle Cakes. 2. Ginger Bread. 3. Boston Cookies.

V. 1. Fondant. 2. Everton Taffy. 3. Plain Suet Pudding.

VI. Three course dinner to be cooked and served in one and one-half hours. 1. Mock Bisque Soup. 2. Broiled Steak. 3. Lyonnaise Potatoes. 4. Sponge Pudding.

VII. 1. Plain Cake. 2. Rock Cakes. 3. Angel Cake. 4. Frostings.

VIII. 1. Creamed Canned Salmon. 2. Molasses Pound Cakes. 3. Coffee Mousse.

IX. 1. Milk Sherbet. 2. Water Lilly Salad. 3. Broiled Salad Dressing.

X. 1. Ressoles. 2. Tomato Sauce. 3. Hash.

XI. 1. Pastry. 2. Omelettes.

Receipts and directions given for home practice.

### ADVANCED COURSE.

#### FIRST DIVISION.

I. 1. Boiled Fish. 2. Spiced Mackerel. 3. Germain Toast.

II. 1. Poached Eggs with Tomatoes on Toast. 2. Bread Omelette. 3. Graham Gems.

III. 1. Broiled steak with Maitre d'Hotel Butter. 2. Spanish Omelet with Tomato Sauce.

IV. 1. Baked Custard. 2. Fish Balls. 3. Rhode Island Chowder.

V. 1. French Omelet. 2. Parker House Rolls. 3. Cooking of Bacon.

VI. 1. Pea Soup with Crackers. 2. Boston Baked Beans. 3. Veal Cutlets.

VII. 1. Larded Filet of Beef. 2. Apple Pie. 3. Milk Toast.

VIII. 1. Boston Brown Bread. 2.

Doughnuts. 3. Stuffed Eggs.

IX. 1. Marketing.

X. 1. French Oyster Stew. 2. Broiled Oysters. 3. Peach Tapioca Pudding.

XI. 1. Creamed Turnips. 2. Custard Souffle. 3. Cream Sauce.

### SECOND DIVISION.

I. 1. Molasses Pound Cake. 2. with Fruit.

II. 1. Scalloped Oysters. 2. Potatoes a la Hollandaise. 3. Moulded Snow. 4. Foamy Sauce.

III. 1. Marketing.

IV. 1. Cream of Celery Soup. 2. Baked Fish with Sauce Hollandaise.

V. 1. Bouillon. 2. Roast Chicken. 3. Salad.

VI. 1. Caramel Custard. 2. Lemon Pie. 3. Sand Tarts.

VII. 1. Curried Lobster. 2. Salad. 3. Coffee Mousse.

VIII. 1. Stuffed Leg of Mutton. 2. Mock Bisque Soup. 3. Cranberry Pie.

IX. 1. Boiled Rice. 2. Rolled Wafers. 3. Salad a la Waldorf.

X. 1. French Mayonnaise. 2. Cheese Ramequins. 3. Chicken Croquettes.

XI. Puff Paste.

### THIRD DIVISION.

I. Lady Fingers. 2. Charlotte Russe. 3. Salted Almonds.

II. 1. Creamed Sweetbreads. 2. Potatoes Amalidine. 3. Maple Parfait.

III. 1. Chocolate Nougat Cake. 2. Orange Jelly. 3. Fondant.

IV. 1. Oyster Patties. 2. Lobster



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Salad. 3. Timbales.

V. 1. Oyster Sauted. 2. Stock for Clear Soup. 3. Clear Soup.

VI. 1. Lobster a la Newburg. 2. Chocolate Cream Fritters. 3. Peanut Cookies.

VII. 1. Consomme. 2. Chicken Souffle. 3. Bombe Glace.

VIII. 1. Sultana Roll. 2. Claret Sauce. 3. Beefsteak with Oyster Blanket.

IX. Roast Duck. 2. Olive Sauce. 3. Ginger Cream.

X. 1. Cream Puffs. 2. Chocolate Eclaires. 3. Shrimp Salad.

XI. 1. Cream Sponge Cake. 2. Baked Alaska. 3. Welsh Rarebit.

The Call, late in August, for still more nurses at Montauk pressed into service many in active professional work elsewhere. One of these women, who felt that the military call was at the moment more urgent than even the serious demand of her regular duty, was Miss Annie B. Duncan.

Miss Duncan is the the secretary of the Employees' Relief Association of Wanamaker's, and is a trained nurse, a graduate of high standing from the New York hospital. Her work in the association consists entirely in visiting the sick and needy members as the occasion arises; and when the call came, eager as she felt to respond to it, it almost seemed that her duty did not lie in that direction. When, however, the matter was brought before the executive of the association, it was promptly decided that Miss