WOMEN'S REALM

We are always pleased to receive any new or tried recipes, or any fashion notes, etc. which may be of interest to our lady readers, and will publish same when suitable. All communications for these columns to have name and address (not for publication) and be addressed to the Editor, Women's Realm, "The Standard, St. John, N. B."

HARMLESS GOSSIP

Irreparable Damage Done by Suggestive Comments.

(Ottawa Citizen.)

By Beatrice Fairfax

"With every death a reputation dies," does add poetic license to truth, but unfortunately it has a superstructure of fact. Scandal most decent people abhor, but everyone seems to have a secret hankering for "a little harmless gossip."

When a group of individuals gathers together all talk about people or things or ideas exactly in accordance with their mental ability. Petty minds can't think beyond the affairs of the neighborhood. Little souls must look at life personally and deal in concrete conceptions in which Mr. A. and Miss B. and Mrs. C. figure.

Broader minded men and women are interested in events, in happenings of life about them, in the larger world of news. And really superior minds concern themselves with speculation, with mental experiment, with the sort of thing that has made for growth and progress and discovery.

"A little harmless gossip" may truthfully enough begin quite unmaliciously. Suppose A tells B that X looks worried. Then B, who has nothing better to talk about, tells C that X's affairs must be in rather a bad way, for he really isn't looking well at all. Next C, who wants to appear interesting, and well informed in the eyes of D, tells that individual that X is on the verge of a failure.

And D, with a very know-it-all air, remarks to E that Mrs. X's extravagance has ruined her husband and tomorrow he is going into bankruptcy.

Nobody wants to be malicious. Nobody meant to do the X's irreparable harm, but what began as a trifling and unconsidered bit of gossip has grown to dangerous proportions. —'s creditors hear of it and force him into bankruptcy perhaps, and Mrs. X finds her matrimonial happiness gone because she feels that her husband wasn't man enough to take the blame on his own shoulders, but hid behind a woman.

Mrs. Y is walking up the avenue and meets Mr. Z. He suggests they lunch together instead of each having a lonely meal. Harmless enough—but Mr. Y is in the country for the summer. And a "little harmless gossip" so magnified the event of the luncheon that it grows from "a harmless indiscretion" to an "outrageous flaunting of a shameful infatuation." And it actually brings about a divorce in one family and a life clouded by suspicion for the other.

It is exactly this type of thing that "a little harmless gossip" causes.

I wonder why so few of us remember that the way we interpret other people's actions has to be based on self-knowledge. If we know each in our own soul that a seemingly innocent thing would mean ignoble purpose in our own case, naturally we must conclude that it means the same in another case.

Each of us takes ourself as the standard of measurement. Each of us interprets other people's actions in terms of what we would mean if we did the same thing. Each of us must look at life through his own eyes. A little thought and every one of us will grant the truth of this statement.

Then here is the thought that ought to make us all tremble at the thought of gossip. If we sneeringly and suggestively comment on the action of another we are only confessing that in like case we would not be acting decently and disinterestedly.

So against gossip there are three great arguments: In talking about people we acknowledge ourselves too stupid to conceive of life impersonally in terms of things and ideas, we do irreparable harm to innocent people; and by malicious interpretation of simple acts we confess ourselves practically incapable of acting with simple decency.

The Daily Fashion Hint.

A bridge frock, creation of Charlotte, Paris. It is of the new aluminum gray faille and satin stripe silk. The bodice is embroidered in the same tone silk and the skirt fringe matches; the contrasting note is the band of kolinsky fur about the collar and hem.

Fashion Hints

Winter Clothes

Georges came with me the other day says "Simon" in Illustrated Herald, Eng., to see what the big shops say we are to wear this winter. Now and then for half an hour he likes to look in one or two easy shops and make profound reflections on the nature of woman. He has now come to the conclusion that with our high, tight collars, long sleeves, and short fluty skirts we are in for chilblains to the knee and heat rash over the rest of us. Nice prospect, isn't it? Very close high collar is back again. Very high, very close, and ending in a huge ruff of fluted lawn, standing right above the ears and mingling with the hat.

And the hat gets higher and higher, as though it were trying to get away from the collar and the skirt gets shorter and shorter, as though it were trying to get away from the heels; and the heels get higher and higher, as though they had been fed on the Food of the Gods. And our faces get smaller and smaller, and pointier and pointier; and our hair wider and wavier; I don't see what we are coming to.

Minxish Modes

Put money in thy purse and fur around thy neck, and if it tickles so much the worse for you. Fur round your wrists, too, and round your full long coat. Put Paradise plumes and huge ospreys on the very top of the very top of the top trimming on the top-hat you are bound to wear, unless you go in for flattish Gainsborough effects, with a little crawling steel trimming lying humbly on the brim. Embroider your frocks in gold and silver. Wear a very full black velvet coat. Have lots of flat, round buttons. Use silk braid. And carry a dandy umbrella, very long and slim, with a plain dark wood handle, and a loop of black silk ribbon fastened to the handle top and bottom by rings of Toledo black and gold inlaid metal, and a similar slide on the loop. Hair, red to flaxen. Complexion, a little pinker than last year. Expression, minx meditating. Behaviour, plain and undiluted minx. Walk, tittuppy. That's easy, because if you have smart heels you can't walk any other way.

Few Novelty Fabrics

The lack of novelty in materials is comforting to many classes, principally to those who are in the business of selling fabrics in this country. The dressmakers should also be glad, for half of their anxiety in other days concerned the amount of fabric needed to copy a certain French model, and how and where to get it if there should be a sudden demand for it.

There are many kinds of fabrics yet in use that are not easily found in this Country, especially the gorgeous metal brocades used for evening coats and for drapery on frocks of lace or tulle, but the fact that staple materials such as serge, broadcloth, velvet, faille and all the silks from taffeta up or down, are to be at the top of fashion simplifies our situation immensely. There is also a revival of plush of duvetyn, of velour, and quantities of tulle, of jetted nets, or irisdescent chiffons and some satin; this gives the shops a chance to sell quantities of materials, especially as all clothes take more fabric now than for decades.

There is an admirable chance to bring out broadcloth again and dispose of hundreds of yards of it, for smooth cloths trimmed lavishly with fur will rival serges for the autumn and velvet for the winter.

Jenny's admirable collection showed an increasing use of cotton velvet, and this fabric is in quantities here. It will be more used fro frocks than suits, and the idea should not be received with enthusiasm, really, for its adoption leads to a lot of shabby and dusty dressing.

Plaid cotton velvet will be combined with cloth for suits, and made up into blouses with bretelles and high belt of the skirt material for informal house wear.

The silk of the '80's is also revived. Callot brought it out last summer, but it fell through because there was no way of getting it over here. It has a faille background with broad stripes of velvet going straight across or in a plaid. As the fashion for one-piece frocks will be pronounced, all the lighter fabrics will be in demand for every kind of costume to go under warm coats of fur, or velvet and fur.

Reliable Recipes

Ginger-Bread

Some one asked some time ago for a ginger-bread recipe. I will give you one which can't be beaten and will keep moist one whole week. One-half cup molasses, 1-2 cup sugar good 1-2 cup sour milk, 1-2 cup (small) shorteninig, butter is best, 1 teaspoon soda, 1 teaspoon ginger, 1-2 teaspoon cinanmon. Put soda in last dissolved in a very little cold water. Bake in rather moderate oven Do not open oven for 115 minutes. It takes about 25 minutes to bake. Stick a straw in the center. If it doesn't stick your cake is done.

Cucumber Pickles

One gallon cider vinegar, 1-4 box mustard, 1-2 teacup of fine salt, mix and use cold. Wash small cucumbers and wipe dry. Pack in 1 or 2-quart glass jars and fill with the mixture. As the cuculmbers shrink some, others can be packed into the jars each day, until they are solid full. The cucumbers prepared in this way keep a year or more, crisp and firm.

Marguerites

Two eggs, 1 cup brown sugar, 1-2 cup flour, 1-4 teaspoon baking powder, 1-3 teaspoon salt, 1 cup walnuts chopped fine. Fill tins 1-2 full, frost, put 1-2 nut on each.

Graham Popovers

Mix and sift 2-3 (after sifting) cups of graham flour and 1-2 teaspoon salt. Pour on slowly 2 cups of milk. Beat 2 large eggs until very light. Add to first mixture and beat again for 2 minutes. Turn at once into hot buttered gem pan and bake in a hot oven 30 minutes. Fill pan even and pour batter from a pitcher.

Fillets of Fish

Boil any good white fish in a cloth until tender. Remove skin and bones. Arrange on platter and with a forcing bag make a border of mashed potato. Season fish with salt, pepper and paprika. (A few minced mushrooms are a fine addition, but not necessary.) Cover with a thick white sauce. Then sprinkle on some grated mild cheese, more salt and papper and some bits of butter rolled ini flour. Put in a hot oven and cook until cheese is melted and browned. Serve at once.

Chicken in Crock

Chicken makes a delicious dish, and one very delicate way to cook it is in a stone crock or casserole. Get a medium-sized bird, singe and draw it, and after the usual thorough cleaning put it whole in the cooking vessel. Add a good lump of butter, one white onion and salt and peper. Steam gently on top of range two hours, putting in more butter if the juices are not sufficient to cook the bird; then add a quarter of a pound of mushrooms, skinned and stemmed. Let these cook twenty minutes without uncovering the pot, then quickly brown the chicken, pour over the gravy, and serve.

Peanut Brittle

The easiest sort of nut candy is peanut brittle made in this way: Melt four cupfuls of sugar over a hot fire, stirring all the time, and let it become light brown. Then add three cupfuls of roasted peanut meats and pour the taffy quickly on a big tin sheet. Spread it as thin as possible. This sort of taffy must be made quickly to be good.

Helpful Hints

A Rat Trap

For setting a rat trap use bread soaked with linseed oil. Rats cannot resist linseed oil.

Don't Poison the Canary

Never put a canary in a painted cage. He will pick the wire and imbibe the poison.

To Remove Stains

To remove brown stains from earthenware dishes and plates, caused by putting them in the oven, soak in strong borax and hot water.

Keep Moths Away

To keep moths from the box or chest of drawers, sprinkle the contents with white cloves. This is better than camphor or cedar dustings.

When Ironing

When ironing delicate garments put powdered orris root between the folds of the ironing blanket. A delicate perfume will permeate the clothing.

Waterproof Boots

To make boots waterproof melt together two parts beeswax to one part of mutton fat. Apply this to the leather at night, and in the morning wipe well with a piece of flannel.

To Test Tea

To test tea burn a quantity on a tin plate. Good tea will leave a small amount of ashes, the quantity increasing as the quality of the sample deteriorates.

Grease Stew Pan

Grease the upper edges of a stew pan with a bit of butter to prevent the contents of the pan boiling over, whether it be cereals, chocolate, syrup or milk.

Salty Soap

Add a piece of raw potato if you have too much salt in the soup, then cook a few minutes longer.

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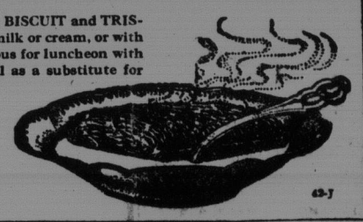

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