# Feminine Fancies and Home Circle Chat

## Wedding Omens

Married in January's hoar and rime,
Widowed you'll be before your prime.

Married in February's sleety weather,
Life you'll tread in time together.

Married when March winds shrill and roar,
Your home will be on a foreign shore.

Married 'neath April's changeful skies,
A checkered pathway before you lies.

Married when bees o'er May blossoms flit,
Strangers around your board will sit.

Married in month of roses—June,
Life will be one long honeymoon.

Married in July, with flowers ablaze,
Bitter-sweet mem'ries in after days.

Married in August's heat and drowse,
Lover and friend is your chosen spouse.

Married in golden September's glow,
Smooth and serene your life will go.

Married when leaves in October thin,
Toil and hardship for you begin.

Married in veils of November mist,
Fortune your wedding ring has kissed.

Married in days of December cheer,
Love's star shines brighter from year to year.

## Matrimony

Granted that the finest and happiest career for a woman is marriage, it can no more be right to bring her up to think that it will be her career than it would be right to bring up the son of a poor man with the idea that riches will drop in his lap if he only thinks long enough that men ought to be rich. In education women ought to be educated for matrimony, although only a certain proportion of woman kind can possibly attain the married state, owing to one fact alone, which makes it impossible, and that is that there are not nearly enough men to go round. In its early stages the education of boys and girls ought to be conducted on very much the same plan. Later on let the gentle accomplishments be taught to the girls, but not with the hateful label attached. "This will give you a better chance of getting married." Marriage should be considered by women as it is by men, more as a choice of destiny than as a profession. A great deal of nonsense is talked now-a-days about husbands being tyrants. All husbands are not tyrants, and all wives are not unreasonable, and as a rule there is confidence between husband and wife. "Women's Rights" is the stock phrase most diligently put forward by feminine agitators. The shrieking sisterhood demands the right of voting for members of parliament, in order that women may make themselves felt in regulating the existing laws of the land and forming new ones, which shall give them a more dignified position. Now doesn't this seem absurd? A husband and wife's interests should be identical, and one as pleased as the other if, when the weekly or monthly bills are paid, there is a surplus. To quarrel about what to do with the said surplus or to whom it belongs by right is the last thing that occurs in any ordinary or normal household. Generally speaking, the system of allowance for housekeeping answers well. There is then a zest and interest in managing and contriving. The womanly woman enjoys the work of housekeeping, and she brings to it the inherited instinct of generations. The wife who deliberately cuts down her housekeeping expenses for the sake of dress or amusements for herself is not playing a fair game. And cheap and indifferent foods are far from being economical, but as a general rule those who imagine that women who are thrifty in housekeeping try to save their pennies and their shillings in order to spend such savings on themselves are much mistaken. Women like to feel they are good managers. It is often amusing to see how careful many women with rich husbands are with the money which is the housekeeping allowance, though they may be reckless in spending their own money, they show a virtue—that of conscientiousness—in being scrupulously frugal in spending their husband's money. If a wife then can save out of her housekeeping money, what to do with the savings is a matter which can be very easily decided. It certainly seems the wrong way round to have domestic broils on the subject. As a spinster lady of uncertain years remarked to me the other day, "marriages may be made in Heaven, but they would be happier if properly arranged for on earth." But then you see, she was a spinster! To most things there is a bright and a dark side. Nearly every event that happens may be looked at from one point of view or the other, and the decision rests mainly with ourselves what side our own point of view will take. Temperament naturally has also a great deal to do with it. Those who are wise will cultivate the knack of looking at things from the bright side. It is a habit which grows with practice, and may be acquired even by those who are not of a hopeful disposition naturally. Is it not better to try and be cheerful than to look on things from the point of view of the Arabian proverb, which seems to embody all melancholy:

"It is better to sit than stand, it is better to lie than sit, it is better to sleep than lie, it is better to die than sleep."

Perhaps we hardly realise how much of our happiness lies in our own hands. Shakespeare tells us "There is nothing either good or bad, but thinking makes it so." How true is this philosophy. It is quite easy to think and wonder and twist a thing about in our minds till we find it either a joy or a sorrow. Then again how often we are apt to misconstrue people and find a sting in what they have said to which at anyrate we might give it the benefit of the doubt. As a writer remarked the other day, "If people would only hold their tongues on unpleasant topics, they things themselves would improve." Picking about things has a strange way of making them either better or worse. Speech confirms everything. Just imagine what it means to a person to be able to view the world through rose colored glasses, but I can also imagine that it is a state of mind which may very possibly irritate those who feel incapable of possessing it themselves. As a rule too much cannot be said in praise of cheerfulness and a genial presence, and a fortunate possessor of such gifts is always a welcome addition to any community. One cannot always hope to see only the bright side as the darker shade at one time or another must be in evidence, but then sunshine is all the more beautiful for the shadows. We all at times must have our troubles and anxieties, otherwise perhaps we should lose our sympathies for others in trouble. I know an old lady who has had a great deal of trouble and many losses, and misfortunes, but she started in life with a firm determination to extract as much real enjoyment from it as she went along as possible in recreation and wholesome fun. She has always tried to see the humorous side of things, the bright side and the duty of happiness. The result is that, although she has had more than her share of sorrow, she has developed the inestimable faculty of making the best—the very best—of every situation, and of always facing the sun, and turning her back to the shadows. This life habit of cheerfulness and optimism has brought out a sweetness of character and a poise and serenity of mind which are the envy of all who know her. Although she has lost her property, and many of her family and relatives, yet she radiates sunshine and cheerfulness and helpfulness wherever she goes. A potted rose in a window will turn its face away from the darkness towards the light. Turn it as often as you will it always turns away from the darkness, and lifts its face upward towards the sun. So we instinctively shrink from cold and melancholy natures, and turn our faces towards the bright, the cheerful and the sunshine. There is more virtue in one sunbeam than in a whole atmosphere of cloud and gloom. Nothing is more foolish, more positively wicked than to drag the skeletons of the past—the foolish deeds and the unfortunate experiences of the past—into today's work and mar it. There are plenty of people who have ap to the present moment been failures, who would and could do wonders in the future if only they could forget the past, if only they had the strength of mind and will and the moral courage to close the door on it forever and start afresh.

Though we cannot alter facts, we can do an immense deal by making the best of them, and there are two good rules which might be always remembered—never to believe anything bad about anybody unless you positively know it to be true, never to tell even that unless you feel that it is absolutely necessary. It must be borne in mind that every marriage breeds its own home laws, and there are diverse routes to married happiness, but tact, sympathy, patience, and endless well spring of love on the woman's part are sure to bring their own sweet reward. And above all, from both sides must come forbearance and patience, and never expect perfection.

It is becoming more and more common for girls of about twenty to wed men who are on the shady side of forty. There may be love in the case or it may be absent; but apart from any question of the tender passion the advantages claimed for such unions are the following: A man of that age is more experienced than one who has just attained his majority and who would consequently be regarded as a more suitable partner. The elder man is therefore less hasty, less ardent, and as a natural result more capable of taking care of his wife. The elder bridegroom has done most of his struggling for a position and has something certain to offer his wife. The younger man has only just commenced the fight, and certainty is not one of the gifts he can offer. The elder bridegroom, too, has more settled ideas, and therefore is more likely to be attentive to his wife's comfort. He will not be wishing to dash off here or there on a cycling or fishing expedition, leaving his wife at home to amuse herself as best she can. He can also talk with greater knowledge and his wife feels she can look up to him and respect him. The other side of the picture is held by those who oppose such marriages. They set forth the drawbacks—and there are very real drawbacks—in the following manner: An elderly man is not a suitable companion; his ways are bound to be different, his ideas are at variance with those of a girl of twenty, and it is difficult to reconcile one with the other. Finding they have very little in common, as must be the case in the majority of such marriages, they will gradually drift apart. It is not good for enthusiastic youthfulness to tie itself to staid middle age. It fails to bring out the qualities which furnish so much pleasure to the young and give them something delightful to look back upon in after years. Who would give up the enthusiasm of youth? Yet, that is what a girl does when she marries a man old enough to be her father. Are our girls so anxious to keep out of the struggle as to rush into marriage with an elderly man because he has secured a good position? Is there not great enjoyment in the fight to obtain the prize of a better position? Does not the loving young wife experience pleasure in helping her husband to get on? It is this very discipline of struggle that makes the after life so enjoyable. When twenty years have passed the wife, alas! too often, finds herself little more than a nurse. She is full of vigor, while he is growing feeble; not pronouncedly, perhaps, but still noticeably so, and he begins to suffer from the little ailments which age bring. The couple then are more out of touch than ever; they are not like two people who have grown old side by side. There are exceptions, but this is the rule.

## Fashions Fancies

### The Blouse Beautiful.

A good many of us can remember the advent of the blouse. And its original form seems to us, looking back at it through the long years that have passed over us since then, to have been a fashion so hideously ugly that we wonder it ever came to find any favor at all. It was in those days generally known as the "Garibaldi," after the Italian hero from whom it was copied and was a belted garment, worn outside the skirt and with a white basque extending about three or four inches below the waist line, and was invariably constructed of a striped material, generally in red and white, or blue and white, and almost always in flannel. A good deal of water has passed under the bridges since then, and the blouse of today bears about as much resemblance to its prototype of twenty years ago, as does the man of today to his ultimate great grandfather, the orang-outang, for which dissimilarity, we may thank our lucky stars, or the mysterious laws which govern the changes of fashion. It has frequently been prophesied at stated intervals that the popularity of the blouse is on the wane, that it has already received its death blow, and that the coming season will know it no more, and yet, each fresh season sees its triumphant re-appearance in some fresh and dainty, and attractive form. And the day of its final extinction seems to be as far away as ever. The kimono bodices, which have been so universally a fashion during the past six months, certainly give a fresh impetus, and the winter is not likely to see any waning of its popularity as it is practically indespensible for wearing with the coats and skirts, in which we rejoice during the winter months. No material is too plain or too elaborate or too thick, or too thin, too costly or too cheap to do duty for a blouse, and every imaginable fabric has been pressed into the service, from time to time. For morning wear plain, tailor-made skirts, finished with stock collars and tie, and made of flannel, cloth or even serge, are quite the most useful thing to possess. And for afternoons, dainty and elaborate confections of silk, lace or chiffon, varied by velvet, appear in conjunction with long trailing skirts of voile. Crepe de chine is one of the most delightful fabrics imaginable for a blouse, and if a short remnant was picked up at the sales and laid aside, and which may prove too scanty to make a whole bodice by itself, it may be eked out with lace and chiffon in a most effective way. Tassels are tremendously in favor just now as an adjunct to blouses, and may be of gold, silver or silk to match the colors of the blouse itself. For demi-toilette wear a beautiful blouse might be made after this pattern: in white crepe de chine with straps of crystal bead trimming over the shoulder, finished off with tassels to match, the same trimming appearing round the edge of the lace yoke, a white skirt completing an eminently striking toilette.

Among the most charming materials of the season utilized in fabricating pretty costumes for afternoon and full evening wear, velvet may certainly take first rank, especially in its manifestations as the dainty chiffon velours, where the pile is made upon the finest possible foundation. This relieves the material from the former objections raised against it on account of weight, as, in its new form it is scarcely heavier than silk or satin, and falls into even more graceful folds than these lovely textures. It is equally beautiful whether in the plain, or striped varieties, and catches and reflects every gradation of light in a charmingly artistic way. Exquisitely blended with plain chiffon or used as a foundation for the perfect scope of the art of the embroideress; it makes up into most fascinating costumes, and in all its variations affords the charm which rich colors and silky textures combined always impart to a beautiful gown. An exquisite frock is made in golden brown tobacco shade, which finds so much favor at present among select costumiers, a delightful relief in tone being afforded by a chemisette and sleeves of soft cream chiffon, with narrow stripes of silk in the same shade. The skirt is made of ample material fully gored so as to ensure graceful folds and a charming drapery of velours with conventional border of embroidery is arranged below the chemisette of chiffon. The plastron and collar, are of Brussels lace of that deep mellow tone age alone imparts. This costume is made to fasten down the back, the drapery of the bodice being hooked over afterwards at the side under the embroidered shoulder bands, which are graduated in width so as to taper gracefully towards the waist line. The sleeves are prettily beaded at the elbow with frills of lace, caught in by a plain cording of silk velvet. A dainty waist belt of brown liberty silk with stole ends gives a tasteful finish to a costume charming and delicate in design and distinguished by its simplicity in the matter of ornamentation. An autumn visit to even a moderately smart country house, entails a considerable amount of luggage for the woman who wishes to be attired "point-device" on all occasions, as every nice-minded woman does. Several gowns will be needed, including two at least of the hard-wear type, a smart outdoor costume for Sundays and visiting, perferably one that can be worn with comfort under a motor coat, two or more evening and tea gowns or blouses, according to the length of the visit, the style of the household and a sufficiency of trim shirts for the above mentioned hard-wear suits. In the choice of evening attire one must of course be guided by circumstances. If the ladies of the house are wont to assume a dainty blouse and skirt before dinner, it would be extremely ill-bred of a guest to appear in full evening dress, while, on the other hand, it is very embarrassing to find yourself conspicuously dowdy, exasperating often, if as usually happens, you have charming evening frocks at home which you omitted to bring, under the mistaken idea that they would not be required. In all cases it is wise to find room in your trunk for one evening gown in readiness for any special festivity even if you know your friends do not as a rule dress for dinner, or very smartly for an evening function. While if any doubt exists, as when one is staying at a house for the first time, it is always safe to rely on a really well made demi-toilette gown, so simple in design that it would not appear out of place in the most modest menage, so chic that it would pass muster among the smartest of smart toilettes. An ideal gown of this kind can be made of black chiffon with incrustations of rather heavy black lace. The skirt is set in a series of regular well wrapped pleats at the waist and is perfectly plain except for a deep hem at the foot, and an inset of lace at each side, while the short waisted corsage is mainly composed of the lace applied with excellent effect on the transparent vest of gauged chiffon, and with emplecements arranged on the kimona plan partly veiling the white sleeves, which are formed of several white frills of fine ivory lace. The waist band should be of soft Liberty satin and the gown should be worn over a slip of ivory taffeta or satin. The design could also be executed in crepe de chine, either in black or brown or any other fashionable colors. For a pretty visiting gown nothing could be more charming than one made in a fine almond green cloth, the sweeping skirt having a front panel fashioned as a double inverted pleat, secured near the top with three small rounded tabs and buttons, while the back and sides should be set in plain pleats. The slightly bloused coatee is set in similar pleats on the shoulders and has a novel plastron with tabs and buttons and a small collar and vest of darker velvet, the latter showing three stud buttons in green enamel set in paste. To be worn with this a hat in green in either velvet or felt with a larger mount of coque or emu or paradise plumes sweeping to either side would be most effective and becoming. Long gloves should be worn in either pale beaver or mastic colored kid. That eminently smart and serviceable fabric corduroy velveteen is once more in vogue for walking suits, or country wear generally, principally in soft, neutral tints, such as dove color or mole grey, the skirt often so short that it barely reaches below the tops of the high-lacing boots and of course cut perfectly plain, since any trimmings or pleats would be cumbersome and out of place on such a substantial fabric. The coat is smart and pretty, made either in the new semi-fitting redingote or of the belted Norfolk type. The sleeves of course should be of the plain coat shape, reaching to the wrist and buckskin or reindeer gloves should be worn.

Velvet in two or even three shades and arranged in the loosest possible choux trims many of the autumn model hats. On the other hand, the new "wind mill" choux are sometimes seen, but generally in taffeta silk.

Practical women motorists are wearing tan leather gauntlets, which have a closely knitted piece fitting over the bend of the wrist.

Though shades of purple are all prevailing there are lovely schemes in autumn leaf tones, russet brown and dull tan feathers grouped effectively on a high crowned hat of stretched dark green satin.

## Home Hints and Recipes

We all know how a sauce makes or mars a meal, as nothing is worse than a badly made sauce, and nothing nicer than a good sauce well made.

Bechamel sauce, brown sauce, Portugaise sauce, poulette sauce, beurre noir, mushroom puree and mayonnaise and tartare sauce. I append the eclipse which if followed exactly will ensure complete success and I have put them as tersely as possible in order to make them more easy to carry out.

Bechamel sauce—Put half a pint of fresh milk into a clean saucepan, add to it a bunch of herbs, i. e., thyme, parsley, bay-leaf, a strip of lemon rind, and a thick slice each of carrot, turnip, onion and a bit of celery. Put the saucepan on the stove let it simmer for exactly fifteen minutes, strain the milk through a fine strainer into a clean jug, put an ounce of butter into a clean, dry saucepan; let it melt, dredge in by degrees an ounce of well-dried, sifted flour, cook for exactly five minutes and stir all the time quickly with a small wooden spoon. At the end of five minutes begin to add a few drops of milk at a time. Stir vigorously all the time. As soon as the mixture is smooth return the pan to the fire and stir until the mixture thickens. Repeat the process until all the milk has been used up. Bring the sauce gently to the boil and allow it to continue boiling for a full six minutes. If you have followed these directions carefully the sauce should be quite free from lumps of any kind, and of the consistency of thick cream. Should a lump or two have managed to get in, run the sauce through a hair sieve into a clean saucepan and make it very hot again. Now season it to taste with salt, white pepper and a few drops of strained lemon juice. From a small teaspoonful to a small dessert spoonful of essence of anchovy added to this sauce gives a good anchovy sauce. From an ounce to three ounces of finely grated cheese added to this sauce gives sauce au fromage.

Oyster sauce—Add six oysters, each cut into four pieces to this same sauce when finished. Let them get thoroughly heated but do not let them cook or the sauce will be spoiled.

Caper sauce—Add two heaped desert spoonfuls of finely chopped capers to this sauce when finished.

Lobster sauce—Add the white meat only, cut into small neat squares from a medium sized lobster to the sauce when finished.

Parsley sauce—Add a heaped dessert spoonful of finely minced parsley, first well washed and dried, to the sauce.

Shrimp sauce—Add half a pint of pickled shrimps to the sauce and make a medium sized lobster, to the sauce very hot.

Portugaise sauce—The quickest and cheapest way to make this is as follows: Empty the contents of a small bottle of tomato catsup into a clean fireproof China saucepan, add to it a whole clove of garlic. Make very hot, take out the garlic, add half a glassfull of port wine, make hot and use.

Milanaise Sauce—This is made in exactly the same way, using a glassful of sherry instead of the port.

Brown sauce—This is made exactly in the same way as the white bechamel sauce, but as soon as the butter melts add to it a slice of each of onion, carrot, celery, tomato and turnip and cook for from twenty to twenty-five minutes before adding the stock of the flavored milk. Then finish in exactly the same way. Stir the butter and flour all the time to avoid burning, and do not commence to add liquid until it—the flour—is of a bright coffee color. (Note. This sauce must when finished be rubbed through a hot gravy strainer into a clean saucepan and re-heated).

Poulette sauce—This is made in exactly the same way as Bechamel sauce. When finished add to it an ounce of finely minced mushrooms, a teaspoonful of finely minced parsley, the well beaten yolk of an egg and a few drops of lemon juice. Make very hot and serve. Note that this sauce must not actually boil again after the egg has been added or it will be spoilt. It is best made in a double saucepan.

Mushroom Puree—Clean, and chop half a pound of mushrooms finely. Place an ounce and a half of butter in a clean stew pan, add the mushrooms, a little pepper and salt to taste. Cook for five minutes. Add the juice of half a lemon, a heaped dessert spoonful of fresh bread crumbs previously soaked in milk and rather less than a quarter of a pint of cream. Cook for ten minutes. Rub through a clean wire sieve. Make very hot and use at once. (Note.—Cook this in a china saucepan.)

Mayonnaise sauce—Place the yolk of a large egg in a clean basin. Add to it a small teaspoonful of French mustard, wring a cloth out in ice cold water and wrap this tightly around the basin. Now fix the basin firmly on the table in front of you by means of two heavy weights. Take the oil bottle, hold it under the cold tap for a couple of minutes. Dry it well, cut a tiny notch in the cork so as to only allow a drop of oil to come out at a time. Now add the oil to the egg, a drop at a time only and rub it hard with a wooden spoon. The mixture will gradually thicken until it becomes as thick as whipped cream. When it is thoroughly thick and not before the oil may be added more quickly, but still only in drops. (Note that if the mixture seems to thin the sauce this shows that the oil has been added two quickly and it must be vigorously rubbed until it is thick again before any more is added. When finished it will be as thick as whipped cream and quite as solid. To nearly half a pint of oil add a desert spoonful each of vinegar and tarragon vinegar and salt to taste. Serve at once.)

Tartare sauce is made in exactly the same way, adding to it a heaped teaspoonful of finely minced parsley, ditto capers, ditto finely minced shallots. Mix and serve.

Beurre sauce—Place two table spoonfuls of vinegar in a clean fireproof China saucepan. Let it boil until reduced to one tablespoonful. Meanwhile put two ounces of butter into a frying pan, melt, wait till the curd like flakes have formed then add to the vinegar. Mix well. Add pepper and salt to taste and serve.

Bechamel sauce is served with fish. If made with flavored milk it is suitable for any purpose for which white sauce is required. Brown sauce is useful for all kinds of cutlets and rechauffees, etc.

Portugaise sauce may be served with any kind of poultry, game, roast or cutlets.

Poulette sauce is served with fish, Mayonnaise and tartare sauce with hot and cold fish and all kinds of poultry, game and salads. Beurre sauce is served with fish. Mushroom sauce with all kinds of roasts, poultry and game.

Mud Stains on Dresses.—Dissolve a little carbonate of soda in water, and with it wash the mud stains. Another plan is to rub the stains with a cut raw potato, afterwards removing the potato juice by rubbing it with a flannel dipped in water.

New stockings should always be washed before they are worn. Washing causes the wool to thicken slightly and this increases its wear resisting qualities.

Save all your candle ends. For, melted with an equal quantity of turpentine they make an excellent polish for floors, oilcloth, etc. This polish costs almost nothing, and is considered superior to beeswax and turpentine.

Stains on Linen—Table linen should always be placed in pure boiling water if stained with fruit, wine, or tea. Soap sets such stains, but the hot water takes them out. Egg stains, however, need different treatment; those require to be soaked out in cold water.

To Clean Veils.—Chiffon and ordinary veiling is easily cleaned in methylated spirits. Put the veil in a small bowl and cover it with the spirit. Then gently knead until the dirt is removed. If necessary rinse in clean spirit, shake out and allow to dry; ironing is not necessary.

Few housekeepers, I really believe, know the value and virtues of ammonia in the home. "Try it in your bath," is a legend that often meets one's gaze nowadays, and in reference to cloudy ammonia ("Scrubb's" for choice) it is advice that is eminently worth following, from the point of view of comfort and well being particularly, for what is more vivifying than a bath in which has been mixed a small quantity of cloudy ammonia? But the advantages of its use are manifold, and the uses to which it can be put almost unending. In fact one is constantly in a condition that can only be described as a state of supreme thankfulness that we live in an age when we can get a simple bottle of ammonia which is of so much value in so many ways and for such a small outlay. Do you want a cleansing preparation for the hair? If so, cloudy ammonia will enter into the preparation. Do we wish to clean our plate and jewellery? If so clondy ammonia will do it for us. And so on. Hard water is softened, grease spots removed, colors restored, insect bites alayed, and all owing to the virtues of a bottle of ammonia.

## From Far and Near

The King is expected to return to London early in the month but it is not unlikely that the Queen may postpone her departure till about the end of the month. Her Majesty is much pleased with her Danish villa, where she and the Dowager Empress of Russia are spending such a happy time in the complete privacy which they so greatly enjoy.

There will be genuine regret among the people of Deeside at the departure this week of the Princess of Wales and her children for the south. The Princess is becoming every year better known and consequently a greater favorite with her neighbors at Deeside and with the people on the Balmoral and Abergeldie estates. Never has Deeside looked prettier than during this year's visit of the Prince and Princess, and the King has had royal weather during most of his visit. Balmoral is not, in the opinion of many, worthy of the exquisite beauty of the surroundings, but its appearance has been distinctly improved by the addition of a terrace and the planting of flower beds which give much needed touches of color to the somewhat cold building.

Princess Henry of Battenberg, who has made a long stay at Osborne cottage, will soon be at Kensington palace in readiness for the eagerly anticipated visit of her grandson, the Prince of Asturias, who is to be entrusted to her care during the journeyings of the King and Queen of Spain. The infant prince arrived on Oct. 17th, and will remain for some weeks with Princess Henry, of Battenberg.

Whenever I go abroad I feel inclined to paraphase Kipling and say "What do they know of lovers, that only Englishmen know?" Deep down in the Englishman's heart there is doubtless a calm, abiding steadfastness. He certainly doesn't "gush"; his heart is not worn on his sleeve, and above all things he is proud of not showing his feelings. But he is a deadly dull lover. Never to rise to boiling point, never to be carried away and lose his head and say romantic things—this is dreary wooing to a woman of warm temperament. Millions of Englishmen have courted, married perhaps twice and never in the course of their cool calm lives have lost their composures in the cause of love. Better to have loved—for a week—and lost it, than to pursue throughout a lifetime the even frigid dead-level tenor of this sort of love making. It is not very pleasant after marriage for a man to find that he measures and worships the cremated ashes of his first wife. A lady to whose lot, this domestic calamity fell, was so distressed by the storing in the home of the tin box containing the remains of her husband's dear departed," that she insisted on the trunk being conveyed to his office. He was so happy, apparently with number two, that when he removed to a new office he forgot, and left the tin box behind him. Later on, he was visited by the police, who had investigated the trunk and called on him to explain. The moral is —on making a second marriage it is wise to have the cremated remains of one's first mate safely buried.

Cigarette smoking is said to have taken the place of needle work as a feminine distraction. The women who really work, and don't trifle with the needle, probably exist in as great numbers as ever, but instead of the others who used to resort to needlework merely to while away the time, or to soothe the nerves, we have the vast army of ladies, who find the cigarette more restful than the needle ever was. The harmlessness or harmfulness of the cigarette is ever a matter for controversy, but the harmless nature of needlework would hardly be disputed by a lunatic. Its excellence as a nerve cure is so well known that men have been known to take to it as a remedy for insomnia, restlessness, and other nervous evils. A man sewing as yet, except in the navy, is a sight far more rare than to see a woman smoking, but from recent discussions on the subject we may look forward to the time when men with a crochet hook in his hand, or a needle will excite little surprise and no ridicule.

## Beauty Hints

The following advice for plain people was given the other day in a lady's paper: if you cannot be beautiful, be fascinating, be smart, be "chic." Do not let the naturally pretty woman have it all her own way." These counsels contain so many pitfalls that, like many prescriptions given us by doctors, they ought to be accompanied by certain warnings and directions, or they may, alas! do more harm than good. The very worst thing she can do is to imitate the airs and graces that are the prerogative of beauty. One act she can learn, and that is the act of sitting gracefully. Sit upright and never "flop." It is ungraceful, bad for the figure, the complexion and the lungs. The habit of "sitting up" will straighten the back improve the complexion and general health, and consequently the complexion. A complexion-brush will, if used regularly every night in combination with warm water and pure castile soap be found most effective for keeping the complexion fresh and pretty. After using the soap the face should be thoroughly rinsed in pure, clean water. If the skin is at all inclined to dryness a little good cold cream should be rubbed in afterwards, but remember to remove it carefully with a soft cloth before going to bed. Great care should also be taken of the teeth. A moderately soft brush should be used, so as not to destroy the enamel. The teeth should be cleaned regularly twice a day at least. A few of these small details carefully attended to will help the plainest face, but a great fact to be remembered is that the plain woman or girl must remember that she is plain. Of course she must make the most of her position, and can improve it in a thousand ways, particularly if quick witted and naturally sweet tempered, but handicapped in the art of pleasing she is, and has to face her drawbacks. Beauty is so irresistible and so winning, it too often warps our judgment. It is easy enough to advise plain women to be smart and fascinating but it is far more difficult to dress becomingly if you are plain, and unless they are clever enough to know exactly their best points, and sufficiently alive to their worst, so as to conceal them, they will never succeed in being attractive through their smartness. However, the plain have some few points on which they may congratulate themselves. As a rule, their faces have more expression. Pretty, insipid faces are easily forgotten in absence. And there are occasions when the smart plain girl rides triumphantly over the heads of her better favored, but insipid, sisters, but it is rather rare and needs a strong personality to do it. The best plan on the whole is for the plain woman to be absolutely natural, eschewing every affectation like poison. Perfect dressing is to be advised, perfect temper and above all things, perfect tact, and the plain woman armed with these perfections will find she can have a very good time in the world. Good looks are not the only passport to love and happiness.

## Tuberculosis Exhibition

Under the auspices of the Women's National Health Association an exhibition of appliances, literature, shelters, chalets, etc., relating to the position of tubercular disease in Ireland and its treatment has been organized, and will be opened by the Lord Lieutenant within the grounds of the International Exhibition at Herbert Park, Dublin, says the Belfast Northern Whig. Yesterday afternoon there was a Press view, but it was not exclusively a Press view, and this was followed by a meeting in the village hall of the Irish home industries section, over which her Excellency the Countess of Aberdeen presided. The exhibition is being held with the approval and co-operation of most of the public health authorities in Ireland and with the sanction of the officials of the Local government board. There are on the village green four or five chalets or shelters, to be used as sanatoriums. These are designed and furnished variously according to the ideas of the medical gentlemen who have undertaken them. They are intended for only one patient at a time, and so constructed as to afford him or her the largest amount of open air and sunshine. They can be turned to the sun and backed to the breeze as required, and the patient can lie abed and keep warm while he is enabled to inhale the fresh air from the open aperture beside him or at his head. For instance, Dr. Seeds, of the Rostrevor Sanatorium, County Down, has a model chalet, which enables the patient to live practically in the open air day and night, while at the same time affording adequate shelter from driving rain and strong winds. A verandah runs along the south side. By a convenient arrangement either end of the verandah can be closed, so affording shelter to a patient at rest on his couch, while the same arrangement allows part or whole of the south front to be open while the patient is in bed. Thorough ventilation is ensured by having movable window sashes on two other sides of the chalet. It is nicely furnished in oak, so constructed as to facilitate cleaning. By the bedside are two tables—one with tiled top and having plate glass covered shelf for sputum mug, the other with a leaf, which can be drawn over the bed and adjusted for carrying tray or for reading purposes, etc. Near the head of the bed are a moveable electric light and bell-push. The general construction is of wood, but the bungalow is lined on the inside, and celled with compo-boarding, which appears to be specially adapted for the lining of such buildings, as it leaves no crevices or cracks for either dust or insects, and is therefore cleaner and better in every way for the treatment of a consumptive. The roofing of weather boarding, being painted red, gives the appearance of tiling as in the other buildings erected by Keenan & Sons. This building is made in sections, and can be easily taken down and re-erected. This type of bungalow is designed to permit of being erected as one of a continuous range of either two, three, or more, with continuous verandah. Then there are exhibits of appliances such as spittoons and bottles, into which the patient may put the sputum which he emits. One example of these is a lump of peat scooped out into a basin for the reception of the infected expectoration, and which, like the other matter, must be burned as soon as possible. There are vital statistics and literature which deal with the disease in a way which the man in the street can understand.

Lady Aberdeen, who was accompanied by the Lord Lieutenant, said the Consultative Committee of the Women's National Health Association had not much time to organize the exhibition since it was first mooted, but she hoped that sufficient had been done to give the public an interest in the work, to show how fearful were the ravages of the disease commonly called consumption in Ireland, and to stimulate them all, gentle and simple, to adopt measures for the stamping out of the scourge. (Hear, hear.) That was not an impossible thing to do if they only went about it in the right way for their country's sake.

Archbishop Healy, of Tuam, proposed a motion to the effect that the tuberculosis exhibition was worthy of the close attention and the personal inspection of all connected with the administration of the Public Health Acts in Ireland.

Lord Monteagle seconded, and the resolution was carried unanimously.

Mr. Harold Barbour, of Lisburn, hoped the exhibition, which was to be shown in different towns in Ireland, would visit his town.

Sir Otto Jaffe said Belfast had invited the exhibition, and he thought a month would be the shortest period in which it could be brought to the notice of all the working classes in the Northern city.

In connection with the tuberculosis exhibition, a lecture was delivered last night in the theatre of the Royal Dublin Society to a large audience by Dr. William Osler, Regius Professor of Medicine in the University of Oxford, on "What the public can do in the fight against tuberculosis." The Lord Lieutenant presided, and the Countess of Aberdeen was present, as well as a large attendance of distinguished members of the medical profession. Dr. Osler mentioned that Ireland had the appalling record of 12,000 deaths from tuberculosis in 1905, equal to one-sixth of the entire number of deaths from all causes.