

friend often the plainest dressed woman of her acquaintance.

In summing up (quoting from an Exchange) "What is the veritable woman of tact?" "She is the best type of Christian, in as much as her loving consideration makes other women long to imitate her. Under all circumstances and in every condition in which she may be placed she is truly courteous. She can receive the unwelcome guest with a smile so bright and handshake so cordial that in the effort to make it so greeting becomes sincere. The woman of tact is one whose love of humanity is second only in her life's devotion and whose watchword is unselfishness in thought and action." Christina Rossetti says "tact is a gift; it is likewise a grace. As a gift it may or it may not fall to our share; as a grace we *are bound* either to possess or acquire it." Whether hers as "gift" or "grace," the "sweet debutante" possessing this wonderful power for good will unfold into the beautiful flower of perfect womanhood, as "*Heart's ease*" in her home, and in the little world which is her sphere of love and duty. Somebody has said that "uniform politeness may not make a saint, but does make a lovely sinner." Supplemented by culture and tact we may be assured of the "*best society*," and possibly find ourselves enshrined as "saints" in the hearts of those who know and love us best. Who knows? One thing is certain, in cultivating tact right we may make other lives happier and bless our own by a service acceptable in God's sight.—*Table Talk*.

We hear a good deal of talk about the giant strides of science and things like that. I suppose it does seem to be getting over the ground when you look at it from one point of view. But in another way it seems fairly to crawl. For instance, twenty years ago there was in London an exhibition of

cooking by electricity. Now you would think that in twenty years a process like that, one which comes home to every household, would have been adopted everywhere. And seven years ago the papers were full of the descriptions of the Peabody house in Brooklyn, where the lighting, heating and cooling, washing, ironing and cooking were all done by electricity. People predicted then that the finish of the coal ranges and gas stoves was in sight. But I notice that the stove makers are still doing business and they don't seem to have a lean and hungry look.

The invention of a thing isn't all that's necessary. That's only the first step. If you can't make your invention do its work as cheaply as its rivals you will never get the world to use it. Cooking by electricity is hardly any further along than it was five years ago, and it won't be any further along until it gets to be as cheap as gas or coal. That time is coming slowly but surely nearer; in the meantime, though, you won't find many electric kitchens outside of exhibitions. They have one down at the Edison Company's new plant in Duane street, but that doesn't count outside. Every Friday luncheon is cooked there and served to the staff, and the kitchen works all right. The trouble isn't in the working, any way. It's in what the working costs.

It's as hard to push a new device in electrical household appliances as it is for some people to get into society. Take electric curling irons, or rather, the heaters for these irons. Women go into the new hotels, where there are electric lights and the only way in which they can heat a curling iron is to use an alcohol lamp. There is more damage done to furniture and carpets and hangings in this way than would cover the cost of the hotel man of providing the attachment for heating the iron. Yet I know of only one