

### Woman Before the Advent

It is a common practice among apologists of the Bible to point to the improved position of woman in illustration of the beneficial influences of the Gospel. So general is the reference and so long has the argument gone unchallenged that it comes as a surprise to find any person, professing to be acquainted with the facts, who holds the contrary opinion. Such a person, however, is found in Principal Donaldson, of St. Andrews, an eminent Christian scholar, who finds that the first three centuries of Christianity, so far from having any favorable effect on women, tended to lower their character and contract the range of their activity. As this declaration raises a question of fact and not of opinion, history must be invoked to testify. Fortunately her witness as to the position and character of woman before and at the time of the Advent, which was paganism's proudest era, is distinct and unimpaired; for by a rare combination of circumstances it happens that the leading women of this period are as familiarly known to investigation as the leading women of Washington, of London, of Paris, in this last decade of the nineteenth century. Perhaps no better or typical illustration can be found of the prevalent views concerning the rights of women than the manner in which Sylla, who was at the time at the head of affairs in Rome, acted in the matter of Caesar's marriage with Cornelia, daughter of Cinna, one of Sylla's enemies. Perceiving the ability and ambition of young Caesar, and realizing that it would not be to his advantage to have the brightest and cleverest young man of Rome, throw himself completely into the arms of the enemy, Sylla, without any apparent compunction, simply and promptly ordered Caesar to divorce his wife. The grief, the rights, the situation of the woman were not even considered. When the young husband refused to obey, he was treated like a criminal, unfrocked, deprived of all claim to his wife's dowry, to his own inheritance. And this case is not solitary, but typical. Such tribute the leader of Rome paid to the sacredness of marriage. On such heights woman stood in the most glorious era of pagandom.

As to the moral character of pagan women, the accounts which have come down to us of the society leaders are not very encouraging. The readiness with which many of them gave up one husband to marry another, the frequency of that sin for which alone the Scriptures admit of divorce, the little shock which such conduct appears to have given society show how low a price was generally set upon purity and chastity. Surely Principal Donaldson could not have familiarized himself with the social condition of Rome during her palmiest days or he had never published his statement concerning Christian women during the first three centuries of our era. On this interesting question much important testimony has been collated by Gail Hamilton in two excellent articles on "Society women of the time of Christ," in the *North American Review*. No one can read this witness without feeling convinced that both in place and character the women of pagandom stand infinitely below the women whom Christianity influences. As this author fittingly remarks: "For the Livia and the Julia and the Octavia of the Palatine, Christianity shows us the beautiful, devout, and pure Margherita of the Quirinal, the Victorias and Augustas, the Christines, the Dagmars, the Alexandras of Gaul and Goth and Vandal—women of spotless characters, whose marriage vows are not only inviolate, but inviolable. The Pagan world wrought its best, gave us the women of Rome's Golden Age, and perished. Christianity has not yet wrought its best, is ever mounting upward, but already in place and power a pure womanhood sits enthroned."

### Connubial Bliss and Bacon.

For 100 years the Abbots of St. Melaine, in Bretagne, bestowed a flitch of bacon as a prize for connubial contentment, and at the Abbey of Weir hung a flitch of bacon with the following lines:

"Is there to be found a married man  
That in veritate declare can  
That his marriage him doth not rue,  
That he has no fear of his wife for a shrow,  
He may this bacon for himself down hew."

Almost equally historic with the Dunmow flitch—though the records of it have not been kept—was the Whichenovre flitch. Sir Philip de Somerville held the Manor of Whichenovre, or, as it is given in all old documents, "Whichenour," from the Earls of Lancaster, half the fees to be remitted, as well as half the fines, on condition that he kept a flitch of bacon in his hall at all times—Lent alone excepted—ready for delivery to every man or woman married, after a year and a day of the marriage be passed; and to be given to any man or

FIG. 57.—No. 4745.—LADIES' BASQUE. PRICE 25 CENTS.

Quantity of Material (42 inches wide) for 30, 32 inches,  $1\frac{1}{2}$  yards; 34, 36 inches,  $1\frac{1}{2}$  yards; 38 inches,  $1\frac{1}{2}$  yards; 40 inches,  $1\frac{1}{2}$  yards.

Quantity of Material (42 inches wide) for Jacket.

30, 32, 34, 36 inches,  $\frac{1}{2}$  of a yard; 38, 40 inches,  $\frac{3}{4}$  of a yard.

No. 4746.—LADIES' TRIMMED SKIRT. PRICE 30 CENTS.

This design cuts from 22 to 32 inches waist measure, and  $12\frac{1}{2}$  yards of 21-inch goods, or  $6\frac{1}{2}$  yards of 42-inch goods will be required for each size. Ribbon,  $4\frac{1}{2}$  yards.

FIG. 67, Basque No. 4745, price 25 cents, and skirt No. 4746, price 30 cents, are handsomely arranged in this illustration of velvet tinsel passmenterie, and striped chevrot, while the patterns are shown separately

religion, Archbishop, Prior, or other religious; and to every priest after the year and day of their probation finished, or of their dignity received. There is not the least doubt, I believe, that either this was copied from Dunmow or that Dunmow was copied from this; but which is the older home of the custom it is impossible to say.

From an old number of the *Spectator*, Dr. Plot's "History of Staffordshire," and other sources, it appears that Sir Philip Somerville held the Manors of Whichenovre, Seirescot, Ridware, Netherton, and Cowles, all in the County of Stafford, of the Earls of Lancaster, by this memorable service. "The said Philip shall find, maintain, and sustain one bacon flitch hanging in his hall at Whichenovre, ready arrayed at all times of the year but in Lent, to be given to every man or woman married, after

elsewhere in this issue. The style is jaunty and pleasing for a young lady's house or street gown of striped or plain materials. The skirt has a lining of the usual shape, with the outside draped in front to bring the stripes diagonally across from the cluster of pleats high on the left side to a lower point on the right over the facing at the belt. The full back and pleated sides retain the straight effects, now fashionable, with bridle bows of velvet ribbon on the right side as illustrated. The sleeves are the full-topped coat shape, which are, perhaps, the most popular of the present day, and the collar is rolled over on the right side. The Eton jacket fronts are of velvet, trimmed with gilt galloon over a pointed front, laid in a box-pleat down the centre, to give a shirt-waist effect, fastening invisibly. The velvet belt should be lined with canvas, and is wider in the centre-front, where it forms divergent points. In place of velvet, plain cloth or cashmere could be used for the jacket and belt, but velvet always has a rich effect with silk or woollen goods.

the day and the year of their marriage be past in form following:

"Whoever that any one such before married will come to inquire for the bacon, in their own person, they shall come to the Bailiff or the Porter if the Lordship of Whichenovre, and shall say to them in manner as ensueth: 'Bailiff, [or Porter,] I do you to know that I am come for myself to demand one Bacon Myke hanging in the hall of the Lord of the Manor of Whichenovre after the term thereunto belonging.'"

On Saturday afternoon three bailiffs were arrested on a charge of shooting an elderly woman on the public road at Tourneir, near Ennis. They were driving in a car when one of the men shot her in the leg.

### Salads.

It is said there are so few who know the secret of making good salads, that one who understands it well can always be employed.

Wash lettuce, cress, etc., in cold salt water, then drain in a colander, and wipe with a soft cloth.

Watercress should be kept in very cold water until ready for the table, then shake dry or wipe, and serve in a fancy dish—to be eaten with salt.

The tops of French turnips or rutabagas can be utilized in winter for salads.

Raise parsley in your garden to garnish your salads with. It is equally nice for cold meats.

Gather lettuce, parsley, etc., when the dew is on in the morning, and place in a refrigerator or cool cellar until ready for use.

After your salad is prepared keep it in a cool place.

To cook eggs for salads, put them carefully into cold water, boil ten minutes slowly after the water begins to boil; then take them out and put into cold water until they are cold, which will prevent them from turning dark colored.

Chicken Salad, No. 1.—A simple rule for chicken salad: Cut up and wash one chicken, put in a kettle in cold water, cooking until very tender. After it has been on an hour, salt it and put in a piece of butter, unless it is very fat. When done, cool and take out all the bones (use all but the gizzard, skin and heart), cut up with a knife. Measure and put in an earthen dish; then wash and cut up good white celery on a board in small pieces (do not chop it). If you are fond of it, you can use the same quantity that you do of chicken. Some prefer a little cabbage, cut from a hard head with a knife, instead of all celery. The proportions of meat and celery can be varied according to your pleasure. Salt to taste. The dressing used for cabbage salad is very good for chicken salad. Mix the dressing with the salad, and it is ready for use. Will keep in a cool place several days.

Chicken Salad, No. 2.—Two chickens, well cooked and cut in shreds, six heads of celery cut with a knife, cabbage chopped, and, when mixed with celery, enough to double the quantity of chicken. Dressing—Two tablespoons of mustard, one saltspoon of red pepper, two small tablespoons of salt, twelve yolks or six whole eggs beaten well, chicken oil and butter the size of two eggs, beaten to a cream, one cup of vinegar. Make the dressing, beat the eggs light, add the vinegar, mix the mustard and pepper smooth with a little vinegar, and cook until the thickness of custard. When thoroughly cold, and just before sending to the table, stir through the chicken.

Salad Dressing—The yolks of eight eggs, one-half pint of sweet cream; cook in a double kettle, add one-half teaspoon ground mustard and stir until cool, so there will be no crust form on it. Beat the eggs with an egg-beater well.

Veal Salad—Cook veal until very tender, then cool. Chop or cut with a knife, fine; chop a little solid cabbage, or a lettuce head, and mix; then put in a deep salad-dish, and pour over it any nice salad dressing. Garnish with celery or lettuce leaves.

Fish Salad—Boil a white fish, or trout, until done, then take the bones out, cool and cut to pieces with a knife. Chop celery or cabbage, and as much as you have of fish. Season with salt and butter. Use any good salad dressing and mix with salt.

Shrimp Salad—Take canned shrimp and chop. Add an equal quantity of celery. Cut the celery with a sharp knife on a board. To every pint of salad add two or three tablespoonfuls of vinegar. Mix part of the dressing with the salad, and keep the rest to dress it with when served on the table.

Potato Salad, No. 1.—Steam one dozen potatoes, cool and chop fine; chop the yolks of three hard-boiled eggs, half an onion, two small teaspoons of salt, one teaspoon of mustard and a piece of butter as large as an egg. For the dressing, boil five eggs hard (about five minutes), take the yolks of three and mix with the salad.

Potato Salad, No. 2.—Slice ten or a dozen cold potatoes, not too thin. Make a salad dressing of eight tablespoons of vinegar, four of butter, a little crisped parsley, one onion chopped very fine; a teaspoon of salt, mixed well. Pour over the potatoes a little while before using.

Commend a fool for his wit and a knave for his honesty, and they will receive you into their bosoms.

A Scotch minister, in one of his parochial visits, met a cow-boy, and asked him what o'clock it was.—"About twelve, sir," was the reply.—"Well," remarked the minister, "I thought it was more."—"It's never any more here," said the boy, "it just begins at five again."