Feminine Fancies and Home Circle Chat

HYGIENIC FADS



N the whole I think there can be no doubt that the average man is more of a faddist than the average woman, and when my lord's brain becomes imbued with a few elementary facts about hygiene, in nine cases out of ten he allows it to develop to such a degree of fanaticism that it becomes a veritable thorn in his side. It is somewhat difficult to explain why this should be so, for he is constitutionally more logical than a woman, but once he becomes in-

terested in the germ theory of diseases a panic seizes him, and he consumes with avidity every treatise on morbid anatomy that he can lay hands on. In every glass of milk he sees, as it were, a million or so terrible monsters awaiting a chance to million or so terrible monsters awaiting a chance to gain an entrance to his sacred bedy, and there to diabolically shorten the term of his usefulness in this mundane sphere. Common sense for the time being he throws to the wind. And he inflicts on all and sundry who are unfortunate enough to come in contact with him profound theories on sterilizing processes. All the modern conveniences that tend to make life so comfentable are, according to him, full of faults, hot baths open the pores of the skin too much, cold baths close them too much, carpets and wall papers are veritable breeding places of bacteria and the fumes of a gas stove will undoubtedly turn our hair red! Once upon a fime in politic society, it was considered bad form to discuss personal ailments. It is now, however, evidently thought to be in perfectly good taste to describe the condition of one's liver at luncheon parties, to exchange notes of one's liver at luncheon parties, to exchange notes with one's neighbor at the dinner table on the vagaries of one's digestive apparatus, and to relate one's experiences, operative or otherwise, of one's pet surgeon between the acts of the last new play. "We live altogether too complex an existence," says the health faddists, "let us go back to the "Simple Life" and forthwith we are inundated with elaborate instructions for attaining this ideal state. Undoubtedly some of the theories of health reformers are excellent. It is perfectly true that we are overcivilized, that our social environment is too artificial, that we eat and drink teo much, and that we are too greatly given to the acquirement of wealth, ease, and luxury at the expense of our finer and nobler qualities; but whether the methods advocated by qualities; but whether the methods advocated by some of our most enthusiastic apostles of reform are going to place us on the right road to recovery is a question which is at least open to discussion. Unfortunately so many of these advocates of the Simple Life make existence wearisome and burdensome. Every moment of time which can be spared from the ordinary business of life seems to be given—not to relaxation—but to the consideration of food values, of mental cenditions, of methods of recreation, which will not simply amuse but will expand the nerve forces, develop the muscles, increase the height, and generally promote a Utoplan physical and mental perfection. How many bites one should take at an apple how much mastication should be devoted to a monkey-nut cutlet, are points to the settling of perfection. How many bites one should take at an apple how much mastication should be devoted to a monkey-nut cutlet, are points to the settling of which so much earnest thought and discussion are essential and so much activity necessitated that there is little time and no inclination left for the mere "frivols" of life. One longs sometimes to get away from the endless talk on methods and means of right living, and to forget that one has a body which needs such an eternal amount of consideration. The wonder is that our great-grandfathers ever managed to reach the ripe old age that so many of them seem to have attained, judging by the inscriptions on ancient tombstones. I remember one in Cambridge, on which was inscribed, "In loving memory of Sarah Jones, who died of grief, aged 29." Nothing to do, you see, with germs of microbes. Some people maintain that all cooking processes are detrimental to health, and that an uncooked diet is the only wholesome one. And others that the "no breakfast" plan and frequent fastings for long periods, can alone maintain a salubrious condition physically or mentally. Some unfortunate persons have the hygienic disease so badly and in such a virulent form that their brains become over-balanced on the subject of ventilation to death, and insists on the wide-open railway carriage window even in a blinding snow-storm or a thick fog, insisting that fellow-travellers who may be suffering from neuralgia, or toothache, or bronchial affections, can only benefit by such drastic measures. Oh, why can't these extremists remember that there is a happy medium in by such drastic measures. Oh, why can't these ex-tremists remember that there is a happy medium in

HOME LIFE

The danger that aims at the very roundation of home life is the woman who has no home duties. She will then very soon cease to have many home interests. Many people are apt to fancy that because a woman is highly cultured, takes a keen and enlightened interest in all questions of the day, and takes her part in the various movements that are going on in the great world around her, she must and does lose all interest and liking for home duties. But this idea is quite a mistaken one, for it is a welland does lose all interest and liking for home duties. But this idea is quite a mistaken one, for it is a well-known fact that many of our mest talented women have been at the same time the most domesticated. And by this word we do not mean one whose sole conversation is the real or imaginary iniquities of her servants, and whose thoughts have no wider range than the nursery. "To suckle fools and to chronicle small beer" is to live a narrow self cantred life, which is certainly not conducive to the wise ordering of a household and the comfort and happiness of its inmates. No one would in the present day wish a woman to be a mere "haus frau," with no other interests in life than housework. Such desire has died, or at any rate is dying fast, a naday wish a woman to be a mere "haus frau," with no other interests in life than housework. Such a desire has died, or at any rate is dying fast, a natural death. Life is opening out wider roads and new vistas for women. The doors that lead into the greater world outside the home are no longer carefully closed against her, and this is as it should be; but at the same time all those who have her true welfare at heart would regret to see her drift away from her home duties. It is somewhat the fashion nowadays with some people, though fortunately not with the majority, to speak in slighting tones of home and home duties, as if a home meant merely four walls. Such talk as this is a sort of pose with the speakers, and shows evidence of a very narrow mental outlook. They are trying, though perhaps unwittingly, to lower womanhood from the high position Nature intended it to fill, for does not the future of our race, a race that is peopling the vast continents beyond the seas, lie in the hands of women, and does not the moulding of their character begin in the home? It is no doubt a very trite saying that "Home is the woman's Kingdom," but it is one she should ever bear in mind, and prove the truth of by making the duties connected with it a part of the rightful heritage which she means to keep in her own hands, and not delegate to the call of a hireling. All those who have a personal knowledge of our poorer countrywomen, know how they love and cling to their home, however small it may of a hireling. All those who have a personal knowledge of our poorer countrywomen, know how they
love and cling to their home, however small it may
be. Yes! and they know, too, how many poor souls
will work their fingers to the bone and almost starve
themselves to death, "just to keep the home together. A woman must have fallen low indeed—indeed, must have touched the lowest depth of despair
—when she gives up this hope. Is it not pathetic the
dread the old have that some day they may be
obliged to leave the home for the "house," as they
designate that last refuge of the destitute, the workhouse. Whoever heard man, woman or child speak
of it as home? No, the poor, mean room which was
their own was home—the other is only the house
Does it not seem both foolish and wrong to do aught
to lessen this love of home among our people? Be Does it not seem both foolish and wrong to do aught to lessen this love of home among our people? He they rich or poor, of high rank or lowly station, it is a love that should be fostered and encouraged. Too much is talked about the worries of wives and the difficulties of servants and housekeeping. If less were said, less would be thought about them, for the

continual touching upon a subject not only tends to keep it alive, but often sometimes even gives it a fictifious existence, so that many women begin to think that they actually are in this evil case, although they did not realize it, before they had it pointed out to them. It cannot be too strongly urged, not only for the sake of this but of succeeding generations that every women in the land, he she righ or eraions, that every woman in the land, be she rich or poor, should be trained in the love of and imbued with a pride in the home, and the duties connected

FASHION'S FANCIES

For those who have money it is quite easy to be suitably dressed on all and every occasion, although it does not follow that the woman who has it is invariably well turned out. The wealthy woman, for instance, is apt to take the latest eccentricity from Paris, without any regard as to whether it suits her style or not. Dressing today is, taking it all round, very good for the majority of women, even with limited incomes, have vastly improved in taste. But still there remains far more scope for individual talent. There is unfortunately still a large section of womenkind who think that if a dress is not trimmed it cannot be a bit smart, forgetting that the acme of good dressing is severe simplicity. In fact the simplest garments can be graceful and suggestive of the highest forms of art and yet maintain a high standard of practical durability. There is every inthe highest forms of art and yet maintain a high standard of practical durability. There is every indication that Madame la Mode will accord first favor to pleated skirfs cut at walking length for some of her smartest trottoir gowns this season. This is in direct opposition to the long clinging tight-fitting skirts worn indoors both for afternoon and evening functions, which are the latest mode. These pleated skirts are fabricated in almost every kind of material, plaid cloths in greens and browns being perhaps the most fashionable. Worn with these are smart little pleated coats of the same cloth, or in plain colors to match the dominant color of the plaid. For wear on quite smart occasions nothing could be nicer than a white satin faced cloth with trimmings of wide cream braid and braid ornamentations. A fine wear on quite smart occasions nothing could be nicer than a white satin faced cloth with trimmings of wide cream braid and braid ornamentations. A fine black broadcloth, with orange velvet ornamentations to replace the braid would be very smart, while in marine blue serge it would do excellent service for everyday wear. Trimming is certainly used today, and now nearly every model, but it is generally merely a suggestion of trimming, and only of the very best. A priceless piece of lovely embroidery, or old lace, never comes amiss on an evening dress, but unless the lace or other trimming be good it is better to put your money into inimitable cut. Take the best fracks of the moment, the trimming of many of which consists of folds of cross-way satin of the same shade. Their success lies in the long flowing lines which fit closely and yet have a graceful hint of drapery. There is no doubt that the fashion of the hour is the return to graceful drapings and beautifully falling stuffs must therefore be employed. This does not make for economy, for our crepe de cheme, beautiful faced cloths and heavy satins are all advancing in price, but they are perfect of their kind, and if we must economize let it be in the matter of trimmings, which we can surely do without, if we have glorious colorings and wonderful stuffs. advancing in price, but they are perfect of their kind, and if we must economize let it be in the matter of trimmings, which we can surely do without, if we have glorious colorings and wonderful stuffs. In cloths the leading shades for early spring will be white, cream, apricot, champagne, tender grey, and pastel tones generally. This season's blouses are charming indeed some of the newest material being materialized in that delightful fabric satin charmeuse, with trimmings of filet or Limerick lace, Tafteta that comes in tiny check patterns and brilliant colorings is another new blouse fabric that deserves serious consideration for afternoon wear. The modern Englishwoman has not only improved in the external essentials of dress in the past few years, but she has become far more particular and dainty, too, in respect to "things unseen." A few years ago dainty lingerie was a very expensive item, but today we can get such charming handmade batiste and lawn garments, that there is no need, even with a small dress allowance, to be hygienically untidy in our lingerie. After all, this is the most dainty and the most charming part of our wardrobe. The craze of the moment is the return to purest white undergarments. Whereas a few years ago we had charming models of palest pink, blue, yellow, mauve, and in fact all colors in delicate tones. As a matter of fact French women nearly always remain faithful to white. There is a pretty conceit among certain leaders of fashion to have their under garments to correspond with the frock. I have known a complete outfit in palest blue, starting with such a pale shade that it is almost white, and ending in the frock with the prettiest shade of deep turquoise blue, This, of course, was for evening wear. These pretty fancies can of course only be indulged in by women This, of course, was for evening wear. These pretty fancies can of course only be indulged in by women of large means who spend innuite time, money and trouble on the care of her wardrobe, but I am perfectly certain that every woman, even if she has only a small allowance, should not disregard the details of refinement in "things unseen." Elaboration does not always mean the best taste in lingerie. Of course some of the models we see are perfectly lovely, masses of frills and lace, but they are not east for the average woman to live up to, especially if she has to depend on the tender mercies of the ordinary laundress, and to provide against the wear and tear of travel. Unfortunately the Fates do not allow all of us to have French maids and our own laundries, therefore it behooves all practical women who love the delay accessories of life just as much as their the dainty accessories of life just as much as their richer sisters, to spend care and thought at this season of the year on the renovation and general turning over of their lingerie. Where I think we have so greatly improved in fashion this year is in millinery we are no longer wearing those absurdly large hat which seemed to overwhelm the head and make the which seemed to overwhelm the head and make the face look absurdly small. With rare exceptions the enormous cloche hat with its crowds of feathers and flowers has disappeared, and with it, I trust, many of the superfluous false curls, which has recently constituted the popular form of coiffure. I am quite sure that crepe de soie will be enormously popular this summer for pretty hats, and that two colors will be liked in one millingry scheme one shade for the fhis summer for pretty hats, and that two colors will be liked in one millinery scheme, one shade for the brim lining and another for the rest of the chapeau. Linen is also a novelty in chapeau fabrics, not for the whole crown, but just for the top of the crown and the brim lining. In one instance shown the other day, with the exception of those portions the chapeau was composed of white stocks picked from the stem and closely packed together. The linen summit of the crown in this case was a very pretty, shade of green, one of the most modish colors of the coming spring.

COMMENTS OF AN ONLOOKER

It seems that some people think the majority, especially the male majority, show a lack of matrimonial enterprise. At all events we find a Washington paper suggesting that, if only a census were taken of the devoted wives who support their husbands by their labors, more men might be induced to marry. Woman has, no doubt, a vast capacity for self sacrifice, but she has also a considerable admiration for strength, and if we allow that those qualities tend to neutrlize each other in the matter of matrimony there is a new force in the world of today, which will tend to spoil the fortunes of the gentleman whose matrimonial idea is to be an incubus. Women have become acquainted with the joys of independence. The possibility and the practice of living according to one's own taste is familiar, so much so, that we begin to find plaintive cries arising concerning the selfishness of the "bachelor girl." It seems that some people think the majority, es-

to find plaintive cries arising concerning the selfishness of the "bachelor girl."

It is interesting to read in an English newspaper that a young man is wanted, aged twenty-five, able to cook, scrub, paint, drive, and look after a pair of horses, clean a carriage, look after and milk the cows, dig the garden, plant potatoes, clean boots, windows, and make himself generally useful." Poor young man.

A pathetic tale of Eskimo love is told by Lieuten-ant Shackleton, the leader of the Antarctic expedi-

tion. A young Eskimo had loved an Eskimo lass, but as he had not the necessary number of sealbut as he had not the necessary number of seal-skins to provide the marriage portion required by her father, he met with no encouragement from the stern parent. A yawning chasm separated the res-pective dwellings of the ardent lover and his beloved, which could be crossed only by a snow bridge. The youth conceived a plan. He would cross the snow bridge in the night, abduct the girl, and after recrossing, destroy the bridge and so prevent pursuit. He carried the plan into effect. One night he crossed the blan into effect. the bridge, invaded the hut of his idol, seized a sleeping bag, and departed, destroying the bridge after he had crossed. Then he opened the sleeping bag, and discovered that he had abducted—not the girl of his affections—but the old man!

There are some foolish women, just as there are There are some foolish women, just as there are foolish men who spend their time in extolling the glory and superfority of every era but their own, and this applies to matters connected with dress as well as to other questions. But I find from personal exas to other questions. But I find from personal experience that there is a good deal more sentiment than knowledge displayed by those women who hold this opinion on the question of dress. I maintain that we have made tremendous strides since the Victorian era in matters artistic as well as in practical details and this is true in house decorations quite as much as in personal adornment. However, it is safe to say that the generality of women today dress far better than they did even a few years ago. Even the casual observer can see a change within the last two years, and in every sense in the word the changes are for the better, whatever the pessimists may say on the subject.

A vast correspondences seems to have been lately going on in the London daily papers, on the subject of "Who are the Best Wives." To the average man whose choice of a wife is, as a rule, determined by love or money, such details as a woman's hair and the color of it and her eyes, while in the first instance they may unconsciously have been the cause of attracting him, will appear more or less immaterial in the subsequent determining of his domestic happiness. From the moment he falls in love either with a woman or with her money he ceases to criticise, and it would no more occur to him to refrain from proposing to the object of his affections because her eyes were green, than it would occur to her to refuse him because his hair was black. Many bachelors thirsting for information on the joys of domesticity, and who believe in the "color test" as a means to their future happiness, whether, dark or means to their future happiness, whether, dark or fair women make the most affectionate and dutiful wives, should commit to memory the little French poem on the subject, which tells us how

Yeux bleus sont aux cleux Yeus gris au paradis Yeux noirs au purgatoire Yeux verts aux enfers."

The more one's knowledge of human nature expands the more convinced does one become of the value of self-satisfaction. Indeed, on making a mental survey of one's friends and acquaintances, one is forced to the conclusion that to be thoroughly pleased with one's self is one of the greatest of all factors in success in life,

CHOPS AND MUTTON CUTLETS

The average chop, bough, chilled and greasy, is one of the most unapperizing things in existence, and by no means as nourishing as many economically-minded people would suppose; but chops well cooked are quite another thing.

Try these recipes, and see the difference:

"Chops again!" This foriorn cry goes up with wearying persistency from those looked after by landladies, and not infrequently from the young husband, whose inexperienced bride, with the "plain cook," cannot yet grasp the meaning or the value of variety,

Chops raw, chops black, chops tough, chops chilled and greasy! Who has not met them in all these unappetizing stages?

And it is so aggravating when housewives remark in tones full of conscious virtue: "Oh, a plain chop is all I require!" or, "No extravagance on my table; a dish of chops is good enough for us!" I have no doubt it is; so it would be for most people; if well cooked and served occasionally!

But these deluded ones imagine that chops—loin chops, with all their bone and superfluous fot, and tough underflap, are economical! Quite the reverse, and not only from the above-mentioned drawbacks, but also because meat served dry, with, perhaps, a potato, does not form nearly such a nourishing meal, nor yet go half so far, as if prepared with vegetables

so far, as if prepared with vegetables and a good gravy. Here are some good recipes, showing the possibil-ities of loin or neck chops

Mutton Gutlets

These are always popular. You cannot go far wrong if you offer a man a dish of well-cooked cutlets. Required: One pound and a half of the best end

Required: One pound and a half of the best end of the neck of mutton, two teaspoonfuls of chopped parsley, white crumbs, one egg.

Method: Cut the neck into neat small cutlets, trim off some of the fat, leaving only a thin rim.

Beat up the egg and mix the finely chopped parsley with it.

Brush over each outlets in

Brush over each cutlet with the egg, and cover

Brush over each cutiet with the egg, and cover it with fine crumbs.

Have ready a shallow frying pan of frying fat, put in the cutiets and fry them to a golden brown.

Arrange them on a circle of mashed potatoes, put a dainty little cutlet frill on the bone of each.

Serve them with some tomato, onlon, or mush-

Mutton Gutlet a la Bordeaux This is a more elaborate way of serving mutton

Required: Mutton cutlets as above. large mushrooms, two hard-boiled eggs, half

pint of tomato sauce.

Method: Prepare and cook the cutlets as already Method: Frepare and cook the cutters as already described.

Cut the eggs in sippet shapes, like those of an orange; peel and quarter the mushrooms, and fry them until tender in a little butter.

Arrange the cuttets in a circle on a hot dish with the bones all pointing upwards, place the mushrooms and eggs in the centre.

Pour a little of the sauce over these, but not sover the cuttets, and pour the rest round the dish.

Loin of Mutton-Rolled and Stuffed This is by no means an extravagant dish. The bones which are taken from the meat may be put in the stockpot, or boiled down to make gravy. Then the stuffing makes the meat go further, besides

the stuffing makes the meat go further, besides making it far more sayory.

Required: Four pounds of loin of mutton.

Four ounces of fresh hreadcrumbs, two ounces of suet, two ounces of ham or bacon, two teaspoonfuls of powdered herbs, one teaspoonful of chopped parsley, one teaspoonful of chopped onlon, one egg, salt and penner.

pepper.

Method: With a sharp knife remove all bones from the loin; this is quite easy to do.

Cut off any superfluous fat and lay out the meat Mix together the crumbs, chopped suct, ham, parsley, herbs and onion. Beat up the egg, add it, and, if necessary, a little milk, to bind the mixture

stiffly.

Season it, and spread it evenly over the meat, taking care to see that the skin side is downwards.

Roll it up neatly from side to side its it in shape with tape, put it in a baking tin with a small piece of dripping, and bake it, allowing twenty minutes to each pound and twenty minutes extra on the whole.

Keep it well basted.

When cooked remove the tape, serve it on a hot dish with thick, brown gravy, or, if preferred, tomato sauce.

mato sauce.

The way to make the gravy is as follows:

Pour off all the fat from the dripping tin, shake about a level tablespoonful of flour into the tin and fry it a good brown.

Then add about half a pint of stock, either from the stockpot or made from the bones removed from the joint, with the addition of a piece of carrot and

Stir it over the fire till it boils and thickens, season it carefully and let it simmer for a few minutes, then strain it round the meat. The dish is equally nice either hot or cold.

Haricot Mutton

Here is an old favorite, but how appetizing it is on a cold day! Few dishes are more so, if it is carefully prepared and well cooked.

Required: Two pounds of the best end of the neck of mutton

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Three ounces of onion, three ounces of carrot, three ounces of turnip, two ounces of butter or dripping, one ounce of flour, a bunch of parsley, and herbs, salt, pepper, and a dust of sifted sugar, one pint or more of stock, or water.

Method: Cut the mutton into neat cutlets, cutting off all but a rim of fat round them.

Melt the butter or dripping in a frying pan, put in the cutlets and fry them carefully on both sides.

Lift them on to a plate, and put in the onion cut in thin silces, fry them carefully, put them with the meat, and fry the rest of the vegetables, having first cut them, into neat dice.

meat, and fry the rest of the vegetables, having first cut them, into neat dice.

Lift the vegetables on to a plate, shake in the flour and brown it carefully.

Add the stock, stir it until it boils, season it with salt, pepper and the smallest dust of the sugar.

Put back the meat and vegetables, add the bunch of herbs, and let all simmer very gently for one hour, or until the carrot feels tender.

Keep the stew carefully skimmed.

When cooked, see that it is correctly seasoned, arrange the meat in the centre of a very hot dish, with the vegetables round, and the gravy poured ever all.

This should be served in a deep entree dish, and unless this can be done, it will be found better to pour only a little gravy over, and serve the rest in a hot tursee.

in a hot tureen.

Be sure to serve this dish very hot.

Note.—If you possess a casserole, put the stew into that instead of putting it back into the pan, and

Lancashire Pie

A pie is always a useful standby.

It can be so easily reheated. This is a particularly nice kind, and it can be eaten by those who dare not eat pastry, as it is covered with a potato crust.

Required: Two pounds of the best end of the neck of mutton. One large Spanish onion, two teaspoonfuls of chopped parsley, one pound of tomatoes, and the white part of a head of celery, one pound and a half of mashed potato, one ounce and a half of butter or dripping, salt, pepper, stock or water.

Method: Cut the meat into neat small joints. Slice the onion and tomatoes, and cut the celery

Slice the onion and tomatoes, and cut the celery into thin rings.

Put a layer of meat into a ple dish, then one of onion, tomatoes, celery, and pepper and salt, next one of meat, and so on, until the dish is filled.

Heat half the butter in a saucepan, add the potatoes, a little milk, and salt and pepper to taste.

Stir this over the fire. Fill the dish three parts full of stock or water.

Next put on the potato, spread it evenly over, heaping it up slightly in the centre.

Mark it prettily with a fork, put the rest of the butter in small pieces on the top, and bake in a moderate even for about one hour and a half. If the gravy is liked thickened, dip the meat into flour before putting it in the dish.

I think that these few simple and inexpensive recipes may be acceptable; there is nothing elaborate in any of them, and they will, I am sure, be found a great improvement to the usual chop and

I would again impress upon my readers the fact that the haricot mutton needs the greatest care in its preparation, if it is to be a success, and that if it is carefully prepared, it can hardly fail to be a

THE HOUSE BEAUTIFUL

THE HOUSE BEAUTIFUL

For a considerable time there has been a strong tendency towards using violet thits in our rooms, and I have often wondered why they were not popular before, considering the beauty of flowers of this color. There is the hyacinth to start with, stiff and prim as the typical Dutchman, but much favored in its artificial presentment by milliners, and following on its heels the pansy, in every range of shade the property of the pansy in every range of shade the pansy in the property of the pansy in the property of the pansy in every range of shade the pansy in the property of the pansy in the property of the pansy in the property of the pansy in the pansy in the property of the pansy in the pans

white china and double mauve violets, with a few dark Russian ones by way of relief, should chosen. Fill the baskets with feathery moss as chosen. Fill the baskets with leathery moss as as possible, and stick in each flower separately termixed with asparagus fern to obtain a light of Make a broad trellis-work of wide mauve ron the centre of the tablecloth, bordering it trails of asparagus fern, and in some tiny little we china bonbonnieres arrange crystallized violets fondants which are colored pale mauve.

MODERN ELIXIRS OF YOUTH

Middle age has gone so completely out ion and is a state in the female sex which longer allowed to exist, and nowadays no w lon and is a state in the female sex which is no longer allowed to exist, and nowadays no woman seems able to imagine what were the premonitory symptoms which haunted the waking dreams of her maiden aunts twenty years ago. Life's halfway house was never at any time a cheerful hostelry, with its signboard reading backwards, towards unwrinked and untrammelled youth and onwards up the long road which ends in rheumatic old age. It is, after all, an inn of which few people ever care to taste the fruits of hospitality, and would infinitely rather trudge along one's highway unrefreshed by the little solaces of increasing years than acknowledge that the dreaded moment has to be faced with the back to the light. As a matter of fact the revolt of the middle age has almost become historical, and so successfully has the woman of the day parried the thrusts of Time's rapiers, that life no longer means a perpetual relinquishment, one by one, of all the privileges of youth to the dignified convenances of wears, and she can with all justice, even hope to keep pace neck and neck with the advancing generation. There are middle aged men, however, and they are greatly sought after. A girl is usually must keep pace neck and neck with the advancing generation. There are middle aged men, however, and they are greatly sought after. A girl is usually much more flattered by the attentions of a man of ten or fifteen years older than herself, than by those of a youth of her own age," for she thinks that she really much he rather a clever person since one with the content of the content must be rather a clever person, since one with wide an experience should care to talk to her. such circumstances she usually starts reading deep books which she neither understands nor enjoys, but nevertheless she has the satisfaction of feeling that she is enlarging her mind, and will therefore in future be able to discuss intricate subjects with her future be able to discuss intricate subjects with her middle-aged admirer. A youth of twenty usually selects for his object of admiration a woman of twenty-five or thereabouts, not because she looks any older than his sister of seventeen—for everyone nowadays looks either seventeen or seventy—but because she has a way with her that satisfies his vanity. She talks to him as though he were older than herself, of which he is immensely proud. She asks him his advice (that she never takes it is of course a self, of which he is immensely proud. She asks him his advice (that she never takes it is of course a mere detail). She speaks of "you men," and in fact thoroughly panders to his self importance. An old lady is given to imagining that anyone under sixty is a mere child. She speaks of her grown up bachelor sons of fifty and fifty-five as "the boys," and as for her maiden daughter of forty-five, she is hardly allowed to consider herself grown up, and in fact is often snubbed by her elders. The average Londoner grows younger—not older—year by year. In most walks in life the young and inexperienced find it an easy matter to be taken on in place of older people, who are, alas, so often discharged for no fault but simply because they are not so young as they were.

ODDS AND ENDS

When buying a fresh-length of carpet for the stairs, let it be a couple of teet too long, then at regular intervals have it relaid, so that the part which has been stretched over the edge of the step, thus getting most of the friction, is pulled a little up or down. This gives fair "wear and tear" all round, and will trebly prolong the life of your carpet. Thick brown paper or an understrip of felt, should be laid under stair carpets, as this prevents them rubbing on rough wood, and also pleasantly deadens the sound of passing feet.

If you have a family of youngsters, you will very likely find that they are frequently spilling ink upon the carpets, and other accidents of that kind, and many people do not know of a good way to remove freshly spilt ink from a carpet.

Here is one way. As soon as possible after the ink has been spilled, cover it thickly with a layer of salt, when this has absorbed the ink and become black, place a little more salt on the top of it. Continue to repeat this process till the top layer remains absolutely white and free from any trace of ink. Allow the ink to remain until quite dry, then sweep off with a good clean broom, a hard one, and all traces of ink will be found to have disappeared with it. I think you will own this is simple enough.

It is easy to cut new bread if the knife be dipped in hot water, dried and used before it has time to cool.

Strange though it may sound, cold tea added to

Strange though it may sound, cold tea added to stewed fruit, puddings, etc., forms an excellent syrup. It should, of course, be added in place of water. To clean yellow plano keys, try dipping a clean rag, first of all in methylated spirits, and then in finely powdered bathbrick. Rub this thoroughly into the keys, being very careful nat to let the bathbrick get between them. get between them. Polish finally with a perfectly

clean fine duster.

By the way I was talking to a piano expert the By the way I was talking to a plano expert the other day, and he told me that many people make a very great mistake in thinking that it is necessary to the good of their instrument, to keep it religiously closed when it is not being played on. On the contrary, he said, it ought to be always left open, unless of course one was shutting up one's house and of course, one was shutting up one's house and leaving the piano unplayed on for some weeks. He said that this shutting up of the piano causes the keys to turn yellow, as all ivory will turn yellow, unless kept in a fairly strong light. Therefore, if you have yellow piano keys, after using the above recipe, I would advise you to leave the keys exposed to the light of day; nor, said the expert, is it necessary to shut the lid down at night even!

LITTLE LAC GRENIER

Leetle Lac Grenier, she's all alone, Right on de mountain top. But cloud sweepin' by will fin' tam to stop, No matter how quickly he want to go, So he'll kiss' leetle Grenier down below.

Leetle Lac Grenier, she's all alone. Up on de mountain high, But she never feel lonesome, 'cos for w'y? So soon as de winter was gone away De bird come an' sing to her ev'ry day.

Leetle Lac Grenier, she's all alone, Back on de mountain dere, But de pine tree and spruce stan' ev'rywhere Along by de shere, an' mak' her warm, For dey kip off de win' an' de winter storm.

Leetle Lac Grenier, she's all alone, Lectic Lac Grenier, sne's all alone,
No broder, no sister near,
But de swallow will fly, an' de beeg moose deer
An' caribou, toe, will go long way.
To drink de sweet water of Lac Grenier.

Leetle Lac Grenier, I see you now Onder de roof of spring; Ma canoe's afloat, and de robin sing. De lily's beginnin' her summer dress, An' trout's wakin' up from hees long, long res'.

Leetle Lac Grenier, I'm happy now, Out on de ole canoe,
For I'm all alone, ma chere, wit' you,
An' if only a nice light rod I had
I'd try dat fish near de lily pad!

Leetle Lac Grenier, O let me go,
Don't spik no more,
For your voice is strong lak de rapid's roar,
An' you know youse't I'm too far away,
For visit you now—leetle Lac Grenier.
—Dr. W. H. Drummond.

KUMERIC

Friday, I

Landed Larg

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MANILA HAS Excitement

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(From W

With a heavy and about 200 to to be landed at Kumeric of the Cowley, arrived yesterday morning ing a strong bris from Manila hand the usual porter leaving Yoko to Hakodate, the Japan's northerly tons of sulphur tons of su port. The stea there were but th Chinese, both ret toria, and 11 Japanese and 2 The trip across t ed by dirty we northerly and heavy beam seas squalls througho ngers who soug he steamer wer United States the men, whose esidered very stri-

When the Kun there was much scare being in which the Manil the principal pa spoke as follows "On the street rumors of ir of rumors of in merchants are st order to have a sell when Manila Japanese conquer sent his family to the possible shells ing gold in his the day when Tog ron off Cavite, and closed. These a few. Most people ness and pleasure our little brown by our little brown Sun kingdom.

Olongapo they are day to build fort, that the army an the alert, and the agents are watching suspected of companophiles of lead rue that the cr broaching; that fleet turns up to coast and points that Japan must s all. But what profer war? Japan Her people are portion to their nation on earth, pendent on peace, or starve. She America immense condition for fig

country in the wo Still America I Japanese have be ed, and robbed i have been told to maltreated Germi as we have Japa have been war Japan has been lon humble. Even nov virtul exclusion of a bitter draught. ready for the recof wrath? No o do they in Washi America will not Possibly defeat a by miscalculation but now we are event the scare w means certain islands, a big floor two at least

of the army in t There was mu Chinese at s call of the Kumer plications which seizure of the Jar Maru for runnin insisting that right in making Ng, the officer wl of the vessel, rep was threatened, re-ed at his head wi steamer. The Chir time customs relie the treaty of command Japan signed as warranting the vessel. This arti

"Art. V.-Japan touch for the pur shipping passenge in accordance will trade there, at China which are namely, Ngan-chi kow, Wu-sueh, Lusung, and such of hereafter be made If any vessel shou ports other than of call in China tine trade along the vessel with

government. Besides the arm the subject matte on board the Tats of her seizure—si reported, a cargo quantity of Japan consigned to Hon The Kumeric is cargo at the out proceed to Tacom

Regina Fir Regina, March uild a new \$10,00 the same, on the city, to be erected was decided at the city insure all m department agains recommendation wildent insure as ident insurance of laced by the city he fire departmen