DECORATIONS FOR LOW COIL OF HAIR

WHAT MANNER OF GIRL SHOULD WE ROSETTE, STREAMER, AIGRETTE

"SO LONG as a woman clings to the rose or the bow in her hair she has not lost her sense of poetry, and so long as a woman keeps her sense of poetry, just so long does she hold man in the hollow of her hand."

It was a gentleman of the old school who said this. He understands the fair sex from A to Z. He began his study of women in the days when they wore hoop-skirts, and he has pursued his studies along the line of years reaching to tailored cheviots.

"The laws have not changed," he continued. "A rose in the hair means now what it meant 50 years ago—and will mean 50 years hence."

A sense of poetry is a sense of beauty. There is nothing in a woman which has more attraction for the other sex than this. It is so closely akin to beauty itself that it is often mistaken for the much-desired gift. Few of the world's greatest actresses have regular features, but they have a sense of beauty which prompts them to graceful motions, artistic dressing and the fascinating daintiness which is so potent a charm. Little touches of coquetry in a woman's dress are more dangerous to man than a flawless Grecian nose, and the old gentleman was right in claiming what he did for a rose or a bow in the hair.

For several years we have been studying decorations for the high coil. This coil is by no means obsolete, and its aigrette and rosette trimmings are still in favor. But with the new year the low coil has a renewed popularity, especially with the "younger set." To enhance its loveliness all sorts of novel ornaments must be devised.

The arrangement of these must depend upon your own individuality. Study the form of your head and neck, and find where the ornament is most needed.

For a head inclined to be flat at the crown, the ornament should be placed at the top of the coil, thus filling out where there is a tendency to flatness. Simplest of all is a bow of crisp satin ribbon. The ribbon may be as much as three or four inches wide. Tie it through the hair. For street wear fashion prescribes black bows, but all the light and dainty colors may be worn in the evening. The ends should be clipped in one diagonal line.

If the hair is worn in a long coil, a dressy arrangement of ribbon is made in this way. Take ribbon an inch and a half wide. Pass it under the hair at the base of the coil. Bring the ends up over the coil, cross them, and pass them under again at the top of the coil. This makes a long letter X of ribbon upon the hair. The ends, which should be long, are tied in a falling bow at the crown.

Another adornment for the long coil is made by twisting a ribbon in such a way that it winds about the hair from end to end of the coil. It is fastened underneath at the bottom with a lace hairpin bent double, and at the top it is finished by a bow.

Velvet ribbon as well as satin is now fashionable. Black hair is shown to advantage by these ribbon decorations in scarlet velvet, turquoise blue satin, white satin or burnt orange velvet. With hair which has any glint of gold, use lavender velvet, moss green velvet or baby-blue satin ribbon. Red hair is most beautiful when adorned with white satin or black velvet ribbon. Pink is effective against brown hair.

Combs of shell, gold, silver and ivory are worn in every conceivable shape and size. Worn at the top of the low knot, they are becoming to every one unless the crown of the head is exceptionally full. Even so, the hair can be raised or lowered so as to bring the comb at a becoming position.

Let only the golden-haired or black-haired girl risk the gold and ivory combs; and the silver one is for the brunette alone. No shade of hair was ever born or invented which could not wear tortoise shell. Its tints and lights are universally becoming. These combs are all expensive, for only the genuine materials or the best imitations are worth buying. The handsomest ones are jewelled, which brings them to a fabulous price. But a plain shell comb, uncarved and unjewelled, can be purchased for $5.

In selecting any comb be careful to choose one with long teeth curved so that the comb feels firm in the hair. It is both dangerous to the comb and embarrassing to the wearer to have it fall.

If you are within reach of any Chinese importer, he is the best one to furnish you an ivory comb. The Chinese have been quick to learn our desires and they have adapted their handiwork accordingly. Some of their shops display combs carved in exquisite designs.

The shell combs, most popular of all, are shown with plain tops and also with all sorts of decorations. Bands of plain and filigree silver and gold, carving, settings of various stones, all appear in the new designs. Amethysts are in great demand just now, not only for the February girl, whose birthstone the amethyst is, but for every one. Turquoises are shown in good relief against the dark tint of the shell. Rhinestones are giving way to pearls.

The rosette of ribbon, chiffon or mousseline de soie is soft and dainty for evening wear. A long, crinkled hairpin is thrust through it, and with this it is fastened at one side of the coil, as high or as low as experiment proves most becoming. As a general rule, all hat and hair trimmings are worn at the left side, but just now there is a temporary fad for wearing them on the right, so the wearer is at liberty to choose.

A beautiful girl recently appeared at a ball wearing a pale pink rosette against her dark hair. The rosette was a large one made of soft mousseline, and from the base of it started two streamers of the same fabric, doubled. They fell against the hair and drooped upon neck and shoulder. When she danced they floated and fluttered in an alluring butterfly fashion. Her ingenius little device attracted so much attention that now the decoration is one of the season's fashions and girls are copying it in every shade of chiffon and ribbon.

The Spanish women are known in drama and story as the coquettes of the world, and as sure as we associate them with flirtation, just as surely do we associate them with the rose in the hair. It is always a red rose, according to tradition; and the red rose is the one for their dark locks. But all shades of roses are charming, and the blonde has as good a right to the white or pink or possibly yellow one, if she is golden enough, as Miss Carmen has to her red rose.

With the high coil the rose has been worn in the pompadour, nodding over one eye, anywhere that it could find a place to perch. But there is no place where a rose is so bewitching as behind the ear, and now is its chance to peep there, since the low hair dressing has reappeared. Let your rose stand in water for at least an hour before wearing, so that its stem will absorb as much water as possible. Fasten it with a hairpin clasped over the stem, not run through it. In this way it will [illegible] other.

For a slender-n[illegible] or rosettes are [illegible] tucked in at each [illegible] they may be se[illegible] tendency is to [illegible] broader and sho[illegible] wear them at y[illegible] wear two loop[illegible] neck at each si[illegible] of one piece o[illegible] to pass under [illegible] ends stand out [illegible] pins will fasten [illegible] black ribbon, this [illegible] street costume, a[illegible] ors in the evenin[illegible]

Long pins of g[illegible] against the knot [illegible] rows, serpents a[illegible] designs. When [illegible] was last seen in [illegible] in one act of "T[illegible] quency" wearing [illegible] the same blue that [illegible] made of; and again [illegible] behind the right ea[illegible] [illegible]leled fleur [illegible] have bee[illegible] a thousand differen[illegible]

Hairdressers are [illegible] made in an elabor[illegible] which resemble no[illegible] fancy bun. Whenev[illegible] wonderful knots I [illegible] a decoration of [illegible] beauty in a fus[illegible] The simple braid [illegible] graceful than any d[illegible] an hour's hard labor.

The hair used for the [illegible] be separated from that u[illegible] In parting it, make a line [illegible] of the head to a place ju[illegible] ear. After the coil is ma[illegible] front hair over a pompadou[illegible] puff it without the use of any [illegible] Work the ends into the main [illegible] sible. Blend the two divisions [illegible] behind the ear. It is always a [illegible] hairdressing to show that the h[illegible] ranged in sections.

If the hair is too short to dr[illegible] veniently, the back part may be [illegible] horizontally and braided in two [illegible] Draw the upper one down and the lo[illegible] one up, fastening them side by s[illegible] against the back of the head and tucking [illegible] in the ends. The effect is that of one long braid coiled against the head.

The Janice Meredith curl is less in vogue now than it was a few seasons ago, when Janice was a reigning belle. However, an occasional ringlet appears upon some pretty neck and it always adds charm to the curly-haired girl. Worn by Miss Straight Locks it is a bit of a joke, for the mark of the purchased tresses is upon her head.

The hair worn low is becoming to almost all, whereas the high coil has detracted from the beauty of many faces. So there is much reason for rejoicing now that we see its return. The best thing about it is the way it brings youth to a face. Perhaps this fact is appreciated by some of the great actresses who have persisted in wearing it for years. Sarah Bernhardt and Mrs. Campbell are two of its devotees.

KATHERINE MORTON.

MARRIED JUST BEFORE HIS DEATH

Romantic Story of Josephine, "The First Lady of the Philippines."

THE "First Lady of the Philippines," as the Filipinos delighted in calling her, recently sailed from New York for Brazil. This was the widow of the famous Filipino patriot, political reformer, poet, writer and martyr, Dr. Jose Rizal y Mercado.

The story of how Josephine Taufer, who, as Rizal's widow, is honored in the Philippines as Mrs. Ulysses Grant was honored in this country, is one of the most romantic incidents in the history of the archipelago.

Josephine Taufer, young and pretty, was one of the belles of European social circles in Hong Kong. Her father had been a British army officer, but later went into commercial life. Then his eyesight began to fail him, and he prepared to make a trip to Europe to consult the best oculists that were known. But before this was finally decided upon, there came to Hong Kong stories of a young Filipino in Manila who had worked wonderful cures as an oculist, and the English officer determined to try him first. So father and daughter took steamer to Manila, but reached there too late to find the young native surgeon. Dr. Rizal had just been banished to Dapitan, a small, isolated military post in Mindanao, on account of some revolutionary utterances accredited to him.

But the Englishman was able to procure a passport, and he and the girl, with a native servant, followed Rizal to his exile. The Filipino undertook to treat him, so he stayed on. In this way Josephine Taufer first met Rizal.

Spaniards and Filipinos who were in Dapitan at that time tell how the young doctor and his patient's daughter often strolled along the beach together or under the avenues of arching mango trees, that make the town one of the prettiest in the Philippines. Rizal, in spite of his dark-brown skin was one of the handsomest men in the islands and certainly the brightest. The girl was not much below him intellectually, and she was pretty. The result was almost inevitable; they fell in love with each other, and Rizal asked the father's consent to marry his daughter.

But whether for social or political reasons, Miss Taufer's father would not consent. He became extremely angry with the turn that affairs had taken, and wanted his daughter to return to Hong Kong with him at once. She refused, and as she was too old to be legally compelled to obey, he returned alone, vowing that she should never again be as a daughter to him.

Not long after this a change of administration brought Rizal's enemies into greater power and he was taken to Manila and charged with treason. In one day he was tried and condemned to be shot on the Lunette.

On the morning of December 30, 1896, the day on which he was to be executed, Dr. Jose Rizal married Josephine Taufer. The ceremony took place in a death cell of the old Santiago Prison where Rizal was confined.

That evening, just as the sun was sinking behind the hills on Carregador Island, Rizal was taken out on the public square and confronted by a Corporal's squad of Spanish soldiers. They fired and he fell, only wounded, but a thrust from a bayonet finished the work. A great throng witnessed the execution.

Madame Rizal beheld all from a carriage. As her husband fell, she rose and hysterically addressed the assembled multitude. She predicted the approaching downfall of Spanish power in the Philippines. She denounced the instigators of her husband's death by name and called them things no person had ever done before and lived. She declared she would never cease her efforts until she had seen Rizal's blood avenged. The people hard her in horror, believing her words would cost her her life.

But she was not molested. The Spaniards did not dare to persecute her. She was allowed to drive home in peace.

Madame Rizal's prophecy of impending disaster to Spanish power came true. The natives rose in Cavite, and in the first battle defeated the Spanish with heavy loss. A week after Madame Rizal disappeared from Manila and many thought that she had become a victim of Spanish vengeance.

A few weeks later another battle took place between the Spanish troops and the insurgents. The Spaniards were defeated again, and when they came into the city driven back by Aguinaldo, they told of a woman who had stood on the insurgent breastworks and fired into their ranks.

Madame Rizal had joined the insurgents in the field. Years later she told how she rode out and was halted by a Filipino outpost.

"Who goes there?" he cried.

"The widow of Jose Rizal," she replied. The insurgent lowered his gun, and bowed as he would never have bowed to Aguinaldo himself.

The Filipino officers received the widow of their national hero as though she were another Joan d'Arc. Wherever she appeared, the natives paid her homage. She organized a Red Cross Society of women nurses, and she and the Filipino women nursed the insurgents who had been wounded in battle.

But when a fight was on Madame Rizal took up a gun and went out on the firing line, and the Spaniards would know she was there by the cheers and yells that arose. She was the daughter of a soldier and knew how to shoot. In one of those fights a Spanish Colonel fell mortally wounded, and the Filipinos saw that it was a bullet from the Englishwoman's rifle that killed him.

During these months of campaigning the insurgent army did much marching, and Madame Rizal marched with them, often on foot.

But after all, she had only a woman's power of endurance, and the fatigues of the campaign were telling on her health. Then, too, the rainy season came on and the insurgents fought in mud and water waist deep. The Filipino leaders did not want the widow of their national hero to undergo the hardships that they must pass through, so they urged her to go to Hong Kong. She complied and walked into Manila, passing through the country with no other password than "I am the widow of Rizal."

When she reached Manila she was arrested and taken before the Spanish Governor.

"What were you doing in the field?" he asked.

"What were you doing there?" she asked in return.

"Fighting," responded the Governor.

"So was I," was her reply.

The Spaniards had begun a conciliatory policy, so she was allowed to take the steamer to Hong Kong. There she stayed for two years, until the Americans had conquered Luzon and the Spaniards were expelled. Then she returned to Manila. Shortly after her marriage, Madame Rizal's father left Hong Kong and went to Brazil, as a planter. He and his daughter have become reconciled, and now she has gone to live with him.

Vanity.

The sun comes up and the sun goes down,
And day and night are the same as one;
The year grows green and the year grows brown,
And what is it all, when all is done?
Grains of somber or shining sand,
Sliding into and out of the hand.

And men go down in ships to the seas,
And a hundred ships are the same as one;
And backward and forward blows the breeze,
And what is it all, when all is done?
A tide with never a shore in sight,
Setting steadily on to the night.

The fisher droppeth his net in the stream,
And a hundred streams are the same as one;
And the maiden dreameth her lovelorn dream,
And what is it all, when all is done?
The net of the fisher the burden breaks,
And always the dreaming the dreamer wakes.

—Harriet Prescott Spofford.

Wiener affirms that typhoid bacilli are liable to remain alive in rats for a month after typhoid dejecta have been eaten by the animals. By their dejecta in turn they are liable to infect articles of food and drinking water.

WAYS OF SERVING THE LENTEN EGG

Recipes True and Tried That May Be Pasted in the Family Cook Book.

WHILE eggs, these many centuries, have been the Lenten culinary standby, the ordinary palate soon tires of them, if they are served in an interminable procession of "boiled," "poached," "fried." This is particularly true when, under the ministrations of the careless cook, they emerge underdone or overdone, horny, greasy or raggedly indifferent.

For the housewife who forgets to ring the changes in the ways of cooking eggs, or the maid who never knew how, the following recipes, true and tried, may be cut out and pasted in the family cook book for ready reference:

Scotch Woodcock—Boil half a dozen eggs 30 minutes, then lay them in cold water. When cool enough to handle, slice into a soup plate and chop fine with a silver knife. Put two tablespoonfuls of butter into a smooth frying pan, and as soon as melted add one tablespoonful of flour. Stir until the mixture is frothy, taking care that it does not brown. Now stir in little by little a half pint of warm milk, using the back of the bowl of the spoon and not the edge. Stir constantly until it boils, then add one tablespoonful of anchovy paste and half a teaspoonful of salt and a grain of cayenne. Cook just a moment, add the chopped eggs, cook three minutes and serve on toast.

This is an excellent recipe for the chafing dish. If hard-boiled eggs are difficult to digest, the same number of raw eggs may be substituted, stirring them in like scrambled eggs. As there is a great difference in the saltness of anchovy, it is a good plan to taste before salting.

Lyonnaise Eggs—Put two tablespoonfuls of butter into a frying pan, and when hot add two tablespoonfuls of sliced onion and one tablespoonful of minced parsley. Cook until the onion is light yellow, then add a tablespoonful of flour. As soon as it combines with the butter pour in a cup of milk and stir until smooth. Lastly, add four hard-boiled eggs sliced.

Eggs With Tomato Sauce—Heat together one cup of cooked, strained tomato, three tablespoonfuls of tomato catsup, one teaspoonful of Worcestershire sauce and a speck of cayenne. If too thick, dilute with half a cup of hot water. Put into a saucepan three level tablespoonfuls of butter and three of flour, and cook until "bubbly." Add the heated tomato and stir until the sauce is smooth and creamy. Break in three raw eggs and stir with a fork for two or three minutes until the whites thicken slightly and the mixture is creamy. Serve on toast.

Boston Welsh Rarebit—Cut one pound of fresh American cheese into small pieces and put in a chafing dish or saucepan with two tablespoonfuls of butter. Stir and press with the back of a spoon until nearly melted, then add one-half cup of cream, a saltspoonful of mustard, a grain or two of cayenne, and a half teaspoonful of salt. Stir until smooth, add two well-beaten eggs, and cook for a few seconds—no more. Should there be the slightest indication of the cheese "stringing" before the cream or eggs go in, put in a pinch of baking soda. The English nearly always do this as a preventive. Serve on toast, dipping each slice in a little hot water or milk before pouring the cheese mixture over it.

Eggs a la Creole—Put a tablespoonful of butter in the frying pan, and as soon as it browns add a teaspoonful of chopped onion. Add a tablespoonful of flour, brown with the onion, and then add a cupful of strained tomato. Have ready four fresh eggs and break them, one at a time, into the sauce to poach. Dip the sauce over them while cooking and as soon as each egg is done lift out carefully onto a round of toast, pouring a spoonful of gravy over each egg. Sprinkle a little salt and pepper on top and serve hot.

Eggs and Mushrooms—A cupful of mushrooms is enough to serve with six eggs.

Peel and trim the mushrooms, having first wiped them off with a damp cloth. Put a tablespoonful of butter in a saucepan, melt, and add a half teaspoonful of salt and a sprinkling of white pepper. Add the mushrooms and let them simmer ten minutes over a very slow fire. Pour in a tablespoonful of wine, add a drop of lemon juice and simmer three minutes longer. Add three tablespoonfuls of cream—not milk, which would curdle—and bring to the boiling point. Dish the mushrooms in the center of a hot platter without the liquid and lay a circle of six carefully poached eggs about the mushrooms. Pour the liquid over the eggs and mushrooms and serve at once.

Baked Eggs With Cheese—Cut 12 hard-boiled eggs in thick slices, and, having a buttered baking dish well sprinkled with dry crumbs, place a layer of eggs in the center. Sprinkle with grated parmesan and season lightly with salt and paprika. Add another layer of eggs and cheese until the dish is filled, finishing with the cheese. Pour in a cream sauce thickened with the yolks of three eggs, sprinkle with fresh bread crumbs, mixed with cheese, dot with butter and bake about ten minutes in a hot oven or until the crumbs are a golden yellow. Serve at once.

Eggs With Green Peppers—For four or five people allow six eggs. Toast as many slices of bread as there are persons to be served, and put where it will keep hot. Put a tablespoonful of butter in a frying pan, and while it is heating break the eggs into a bowl. Allow a tablespoonful of milk or water to each egg, and as soon as the butter is melted and begins to bubble, turn the eggs and milk or water mixture in. When the whites begin to set, lift and stir with a silver fork. Have in readiness two finely chopped sweet green peppers, from which all the seeds have been removed, and as the egg begins to cook, stir the peppers through the mixture. Cook just a moment, spread on hot toast and serve immediately.

Egg Nest—Beat the white of a new-laid egg to a stiff froth and heap up on a piece of toast. Make an indentation like a nest in the center, drop the yolk in that, slip in the oven and let remain two or three minutes until the egg is set. Season with salt and pepper, and put a tiny bit of butter on each egg.

SHIRTWAIST GOWNS OF ROYAL BLUE AND WHITE ETAMINE LINEN.