

QUEEN VICTORIA'S DOLLS DISCOVERED AT BUCKINGHAM.

The 1843-44 Fashion—The Queen's Dolls. ... Queen Victoria's dolls discovered at Buckingham. ... The dolls were found in a box in the attic of Buckingham Palace.

WOMAN'S WORK IN FINLAND.

Woman's labor is more used in Finland than in any other country. ... The women of Finland are engaged in various occupations, including agriculture and domestic work.

ORGANIZING WORKING GIRLS.

Miss Mary E. Kenney, who was brought here from Chicago by the American Federation of Labor to organize the working women of New York, has just returned from Albany.

CONCERT STAGE CONTESTS.

The marriage of Connie Gilchrist with the Earl of Orkney is only one among the many which have taken place in connection with the stage and elsewhere.

THE FASHION OF WEARING SUSPENDERS.

A few sporadic ones of the suspended girl, we are told by one learned in the lore of fashion, were reported in America last year, but it was not till the beginning of this summer that the suspended girl became epidemic.

THEY PREFER THE REGULAR CHORUS GIRL.

The streets are alive with trim looking girls with well developed figures and bright attire. They are standing on the street corners, tripping up and down the steps of the dramatic agencies and looking about the stage doors of theaters.

TRAINING CHILDREN.

It is of course true that no general and uniform system of training the young can be expected. Diverse natures will show their diversity in their relations to other people.

AN IMPORTANT DUTY THAT USUALLY RESTS WITH MOTHERS.

Reflections on the incidents of one day's call—Several kinds of young people in several different households—Why many mothers fail.

A CLOCK THAT REPRESENTS LABOR.

Miss Viola Fuller, of Mitchell, S. D., will contribute a unique exhibition to the Woman's building of the Chicago fair in the shape of a clock.

BELEIVED TO HAVE BEEN 125 YEARS OLD.

The oldest woman in Georgia died at the poorhouse in Thomasville on Sunday morning. It will sound like fiction to state Aunt Peggy Slater's age, but all her acquaintances and her old master say that her age was 125.

PROTECTIVE CLUB OF MOTHERS-IN-LAW.

Some time ago a meeting of mothers-in-law was held in London for the purpose of forming a society to combat the erroneous notions prevalent respecting their utility in domestic circles.

PINK SUSPENDERS.

A Saratoga girl came out the other day with pink suspenders strapped over a white waist so as to hold up a pink skirt which seemed to really depend upon the suspenders to preserve the conventional appearance.

PERILS OF THE CHILD'S HIGH CHAIR.

Theresa Cloeren, the ten-month-old child of Charles Cloeren, was accidentally strangled Thursday morning by slipping through its high chair.

WOMEN IN CALIFORNIA ARE EARNING A LIVELIHOOD BY RAISING FLOWER BULBS AND SEEDS FOR MARKET.

One woman who went into the business eight years ago, with little capital except courage, has been so successful that now she fills orders from well known eastern florists, and occasionally has a call from Europe and Australia.

THE OLDEST ACTING ACTRESS, LOUISE SCHMIDT, OF GERMANY, DIED RECENTLY IN HER EIGHTY-EIGHTH YEAR.

She began playing children's roles when very young, and she celebrated her fiftieth, sixtieth, seventieth and seventy-fifth anniversaries.

ACCORDING TO THE STATISTICAL REPORTS OF WOMAN LABOR IN THE VARIOUS INDUSTRIAL PURSUITS IN THE SOUTH, THERE ARE 430 INDUSTRIES IN NEW ORLEANS ALONE IN WHICH WOMEN ARE EMPLOYED.

THE CROWN PRINCESS OF SWEDEN AND NORWAY IS AN ENTHUSIASTIC AMATEUR PHOTOGRAPHER, AND HAS TAKEN OVER 8,000 VIEWS DURING HER JOURNEY IN EGYPT.

MRS. TEL LOM, A HIGHLY EDUCATED JAPANESE LADY OF TOKIO, IS TO OPEN A SCHOOL IN JAPAN FOR TEACHING THE NATIVE WOMEN OF HER RANK.

WIFE (at the breakfast table)—You are without exception the most obstinate, ill-tempered man I ever saw!

HUSBAND—Why, my dear, what on earth are you mean?

WIFE (breaking down)—Just because the coffee happens to be vile for once you declare that it is all right!—Truth.

HE (after the honeymoon)—Why did you use to talk so much about being afraid that some one would marry you for money?

SHE (a smart woman)—Because if any one did marry me for money, it would be such a terrible mistake, you know, because I haven't any.

HE—Oh—um—yes, yes, of course.—New York Weekly.

WOMEN AMERICANS.

"Who was that distinguished looking fellow you were just talking to, Mabel?" "That Oh, that was one of father's clerks."

SIGN OF SPRING.

Visitor—Johnnie, what is that awful noise in your back yard, parading about like his vacation ought—Halle!

WIFE FOUND SOMETHING TO DO.

"I have been thinking of you for some time, my dear, and I have decided to do something for you. I have bought a new dress for you, and I have also bought a new hat for you."

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