

# Women's Minute

## FASHION PARAGRAPHS FROM NEW YORK

It is difficult to be deeply interested in winter frocks and frills when spring fashions are already knocking at the door and the shops are brava with muslins and linens and summer millinery, but the frocks that are being worn now in the pre-lenten social whirl hold many hints of the modes to come, and the knowing observer can read in them many possibilities and probabilities connected with spring fashions.

Volses, both wool and silk seem to be established as hardy perennials in public favor, and, indeed, all the year round. The makers of the new frocks evidently count upon a continuance of such conditions, for some delightful models in volses are among recent importations, both in dainty morning frocks and in more pretentious afternoon costumes. There is a host of new designs in these sheer fabrics, notably in shades and line-plaid effects in shades of one color or in beautifully harmonized complex color schemes.

Stripes, too, are presented in attractive guise, but the indications are that we are to have another season of plaids and checks, and the manufacturers have done wonders toward removing the only objections to such effects—a certain loudness and tendency toward increasing the apparent size of the wearer which were always associated with the plaids and checks of earlier days.

Now these plaid and check designs are so cleverly blended, so devoid of hard and fast outlines, so softly indefinite in their plaiding, that many of them are no more strikingly conspicuous in effect than plain materials. This is particularly true of the best designs among the plaid and check weavings, and many of these materials are obtained in one tone, the plaiding being obtained in the weaving.

There is a rumor in the world of fashion that skirts are to be narrow and skimpy. The latest French skirt is cut with a narrow front seam, and this extends above the waist, where it is closely fitted to the figure, the skirt seams being similarly shaped and fitted. The back has a pleat, which also defines the waist. This corset style of skirt is most becoming to tall, slim women. As it is cut to give an impression of narrowness it is seldom lined, and very little underclothing is worn.

The new lace waists are showing Bertha and harness effects of colored laces laid over the high, blue, pink or fawn color being used over the cream lace. The Bertha effect is the prettiest, being cut oftentimes in a triple sort of collar, which comes down low

on the bodice in front and in which each piece of silk edged with tiny knife pleating projects from the one above it. Among the lovely little dress accessories now being shown in the shops are bolts of wide-flowered sash ribbons held by quaint gold buckles, either plain or studded with semi-precious stones. Some of these have slides at the back to match the buckles—others are merely prettily shirred and well boned. Others are of white silk elastic studded with silver or gold dots, and still others are of velvet very good gauge. Spandona buckles are used with all these fancy belts, and the quaint design the smarter the buckle.

The correct attire for having one's photograph taken this season is an evening gown cut decollete. Clad in a light-colored frock of the newest filmy material with trimming of sheer lace or hand embroidery any woman may feel that so far as dress her picture will be correct. The wearing of big picture hats with plumes, ribbons and velvets, becomingly arranged, which was such a fad a year or so ago, is still in vogue. It depends entirely upon the person, posture and though the majority of photographs will be taken without these hats, the latter are an adjunct of picture-taking that will probably always be considered good form.

It is easy to sell an extravagant French evening frock, dinner frock, visiting frock, but it is difficult to sell a French morning frock. One's little dressmaker makes those. The average Parisian little dressmaker also makes hers, but the little American dressmaker seldom has the moments of inspiration which come to her French sister.

Of all the changes in dress that have taken place during the last few years there is none, perhaps, so marked as the new idea of what is fashionable and correct for mourning. No longer must one be heavily draped in crepe for any length of time, even for the nearest of kin, but the period of first mourning, while much shortened, is nevertheless very marked.

Crepe is worn, it might be said, on the least excuse, but must be worn for only a short while, the period, of course, being regulated by the closeness of the deceased relative. Black and white is now so smart for general wear that it is rather out of favor save for the lightest possible mourning, and gray, mauve and lilac also are considered no longer strictly mourning. Half mourning, in the form of Satins, however, bright spangled robes and all materials with considerable sheen are now considered quite correct for all save the deepest mourning, and bright and dull just trim the majority of the black dresses, while lace and embroidery are also deemed permissible for all mourning that does not call for crepe.

## VISITING IN NEW YORK

AMONG the fond fancies that every American woman cherishes is that when she comes to New York she will have a visit in New York. Some school girls, and even older girls, spend days in living there and she pictures the social times she will enjoy, the pleasure of meeting her friend's friends, the little chafing dish parties and afternoon gossip over the tea-cups done to the heart of every woman. An Indiana woman recently wrote home her anticipations in this line, and the realization. It is the children say "too good to keep."

"What impresses me most in New York is the fact that nobody seems to know anybody else," she wrote home. "When I came to visit Kate I expected to meet a number of pleasant people and be entertained by them, as she is when she visits me."

"As a matter of fact I have met nobody. The only woman acquaintance of hers I have seen was one we happened to meet in a shop. Then Kate hurried me around the other way, because, she said, she only happened to know her because they sat at the next table in the apartment hotel where they used to live, and she did not care to keep up the acquaintance."

"The reason for this seemed to be the fact that the woman always seemed to have got all her clothes last year. I have been in every shop of my size in the city, and in nearly every department of each one. When interest flags Kate takes me to have my hair marcel waved, to the manureur, or even, as a last resort to a Turkish bath. She is taking lessons in physical culture, to keep down her flesh and studying theosophy under the most fashionable Swami in town."

"She has bridge lessons and attends a series of morning lectures upon the art of the fourteenth century, and another on the true ideals of Bach. At each of them she has sandwiches and amaretto cakes served in China which looks as if it would crumble in your hand. But none of the charms present better than the flicker of an eyelid her consciousness

of the fact that there are others in the room.

"We lunch at restaurants of which we read in society novels in Indiana and take tea at places which have no sign of the high society. Located in out-of-the-way side streets and never seem to lose the odor of violets worn by their patrons. Kate never, by any chance, shows any one personally, but sometimes in an excited moment she points out a woman whose name is written among the first ten of the Four Hundred."

"That evening at dinner she tells her husband about it and says what a lovely day we have had."

"Sometimes we dine at restaurants deafening by shrill music, where the only person to whom we can speak is the velvet shod waiter, who politely snubs us. There a noted divorcee or a leading man in society drama with his next wife is pointed out to me with exaltation."

"Kate seems perfectly happy and her husband apparently enjoys it as much as she does. She wonders repeatedly whether the woman at the table back of us is or is not the beauty whose portrait is frequently printed. She also decides that her new hat with the huge rose in front and a little to the left is already out of style."

"Her husband's contribution to the gaiety of the evening is the pointing out of a fat man whose business methods in the forming of subsidiary companies are about to be investigated. As for me, I am so homesick that I almost weep into my demitasse when I remember the joy of little chafing-dish parties for 16 after the Tuesday lecture on art which we give by turns at home in Indiana."

"Once we went to the opera, and Kate was well nigh hysterical with delight when she was able to fit names to half a dozen women in the boxes. 'There, when you go back to Indiana, you can tell them that you saw Mrs. Wastor and two of the Goulds, she triumphed."

"Yesterday we were invited to lunch



FIG. A. The much-desired wasp-waist effect in panne satin and velvet brocaded chiffon. Panels extending from the shoulders to the hips and drawn together at the waist line give the desired slenderness of outline. This model could be developed also in striped goods.

FIG. B. A slim-waisted gown in princess, cut with a decided empire effect given it by the short-waisted back of a bolero jacket, which is merged into the closely fitted panel front of the princess that extends in an unbroken line from neck to hem.

## MRS. MARY LONG AND HER ZOO

OF all the curious occupations undertaken by women, Denver can perhaps lay claim to the most peculiar. It is that of keeping a zoo. The owner and proprietor is Mrs. Mary Elitch Long and she has made herself famous. The story of how she came to take up such an occupation is interesting.

The gardens were founded by Mr. John Elitch so far back as 1883. He purchased a tract of 24 acres of land on the highlands adjoining Denver, with the object of erecting a great zoo and pleasure resort upon it. After that reason I believe a woman can often do more than a man in the care and bringing up of the latter. I have handled numerous animals, many of them fierce and treacherous, and am without a scratch. It requires gentleness, kindness and perseverance. Under a tutelage

and make the place pay. But Mrs. Elitch as she then was, thought otherwise. She determined to try, and for 21 years she ran the zoo absolutely single-handed, until she married Mr. Long. She is still sole proprietor and manager of the gardens.

When Mrs. Long's unique position was pointed out to her and she was congratulated upon her success in her strange calling, she replied: "You see, my success is, after all, perfectly feminine, for there is not an analogy between a baby and an animal! And for that reason I believe a woman can often do more than a man in the care and bringing up of the latter. I have handled numerous animals, many of them fierce and treacherous, and am without a scratch. It requires gentleness, kindness and perseverance. Under a tutelage

with a woman we used to know in Indiana, who had heard of my presence in the city through letters. I expected a nice, homey time, talking of people we all knew, but I was disappointed. "We lunched in the public dining-room of the apartment hotel, on made-over dishes, with French jammes. While we ate it our hostess and Kate discussed the trousseau of a bride whom Kate thought she had once seen."

"After that they told each other how often they dined at fashionable restaurants and how particular each one was to have a particular table engaged for her each time. When we went up stairs they compared all the new plays until it was time for us to go home."

"Once or twice I have gone with Kate to her dressmaker, who brags about her fashionable patrons, and tell Kate her figure is exactly like that of Mrs. Farrington. Then there is the beauty doctor who waxes eloquent and persuasive over the very newest shade of hair."

"Tomorrow I return to Indiana. Kate pities me; she says she would rather die than go back, and wants me to induce my husband to sell out his business and come to New York. As for me, I am counting the hours to train time."

"Not because I do not like New York, but because I want to get back into the life I know each other. Yes, I am going home, and the very first thing I do after I kiss my husband will be to telephone to every woman I know to run over and have a nice, comfy talk."

### Mrs. Rorer on Salads.

The term salad is applied to certain cold dishes composed of meats, fish or vegetables. For generations these have been served with a mixture of oil and vinegar, or oil, vinegar and egg. The oil furnishes the fatty matter for the meal, and being purely vegetable is more wholesome than the ordinary animal fats. Butter and cream are wholesome if taken unheated, but to make salad dressing the butter is generally melted, hence its digestibility is destroyed, and under such circumstances a salad is robbed of its mission.

In these latter days many American cooks make a mixture of fruit, sugar and alcohol and serve them as "salads." These are not salads, are heavy, rather unwholesome, and will never take the place of a salad. I much prefer to call them fruit cocktails, and serve them as first course at luncheon or 3 o'clock breakfast or a dessert and serve them with the tea at the close of a meal. Fruits mixed with mayonnaise dressing and served as a salad are unwholesome, unpalatable and a little nauseating. One cannot think of anything more out of keeping than white grapes in a thick mayonnaise. The simple French dressing is delicate and most worthy of recommendation. Over lettuce, cream or celery it certainly makes a palatable and wholesome dinner salad, one in which the children can be freely in-

cluded. Such fruits as apples, pears, cherries and pineapples mixed with celery or lettuce, with French dressing, make an agreeable dinner salad.

"French Salad Dressing.—To make French dressing, rub the bottom of a bowl with a clove of garlic or onion. Put in a half teaspoonful of salt, a teaspoonful of pepper, and add gradually, rubbing all the while, six table-

spoonsful of olive oil. When the salt is dissolved, add a tablespoonful of plain or tarragon vinegar, or lemon juice. Beat well for a moment and pour over the salad. Use at once. Worcestershire sauce, onion juice, or tomato catsup, may all be added in turn. Do not use all these seasonings at one time, by constant changing a number of dressings may be made from a single recipe. Lemon juice may be substituted for vinegar in proportions of one tablespoonful to six table-spoonsful of oil. Whenever the oil "floats" too much vinegar has been added.

"English Salad Dressing.—Put into a bowl a half teaspoonful of salt, a salt-spoonful of white pepper, a teaspoonful of tarragon vinegar, a teaspoonful of Worcestershire sauce, four table-spoonsful of olive oil, and when well mixed add one table-spoonful of celery vinegar. Without this, add a table-spoonful of celery seed and use plain vinegar.

"Japanese Dressing.—Rub the bottom of the bowl with a clove of garlic, add a half teaspoonful of salt, a drop of tabasco oil, a half teaspoonful of any and six table-spoonsful of olive oil. Mix thoroughly and add one table-spoonful of tarragon vinegar.

"Italian Dressing.—Put into a bowl a half teaspoonful of salt, a clove of garlic, a drop of tabasco oil, a half teaspoonful of white pepper, a teaspoonful of tomato paste or tomato catsup; rub thoroughly and then stir in gradually four table-spoonsful of Italian olive oil; add one table-spoonful of tarragon vinegar, beat thoroughly and pour at once over the dinner salad.

"Helpful Hints to Housewives.—Several times a year the average housewife finds herself confronted with a "stopped up" sink. Amateur efforts to opening the drain pipes are unavailing. Trained plumbers must be called in and commotion and plumber's bills follow.

This is one of the many instances where an ounce of prevention is worth a pound of cure. There are kitchens to whom the plumber's visit is almost as rare as blue moon, and with a fairly modern system of drainings and a little care the number might easily increase and multiply.

Sink stoppage is usually caused by grease, sometimes by coffee grounds, and in 99 cases out of 100 by carelessness. See that your plates are scraped free from grease and scraps before they go into the dishpan. Insist that coffee grounds shall find their way into the garbage can rather than the sink. Keep a small, stiff scrubbing brush, an iron sink scraper (with a rubber edge) near at hand, and enforce their use after each dishwashing time.

## ON GENTLE ART OF LIVING WITH OTHER PEOPLE

WHATEVER one's situation in life it becomes necessary to consult more or less the convenience and comfort of other people. Unless one can live in seclusion, eat alone, think alone, and be alone from morning to night, it is not possible to escape the dependence upon others. One must, in the simplest and most solitary life, come in some degree to consult other people. The solitary flat dweller, for instance, has the janitor to consider in many matters, if he or she can stifle conscience to the extent of recognizing no deeper human relation to mankind, while as life broadens the manifold ways in which our interdependence causes us to consult the comfort and happiness of others, increase.

In family life, these ways are endless and many sided, necessarily, and without unremitting tact and management are certain to cause friction. One loves quiet, another gaiety. Tastes are as the greatest diversity of regard to food. One believes in physical culture, and wants windows wide open and a punching bag beating a tattoo in the attic. Another wants to be warm and to sleep and so it goes. While old and young, the active and the aged, the student and the toady are gathered under one roof, partake of the same food, and are supplied from a common purse, there will remain endless causes for friction and disagreement. Without the mother, who is the manager and the peacemaker, the whole arrangement would be found to be impossible. Upon her falls the entire burden of burdening these elements of discord into a common fount of interest and pleasure.

The American woman has been said to have a genuine skin that is the general marshalling and unifying his forces to coordinate the factions in any one family, to combine them in a homogeneous group and to keep the domestic machinery running in a smooth and unobtrusive manner. Yet just this thing is being done by hundreds and thousands of women; unconsciously, too, bravely, day after day and year after year. The mother could do it. Nobody else would take the trouble to do it. All the rest of the family are individuals, but mother is so much the coordinator, the peacemaker, the harmonizer, that her personalities do not assert themselves.

The temperamental girl often suffers all things from the bantering, good-natured brother who spends an unhappy girlhood in a misunderstanding family. I recall an impetuous, high-strung girl who met with only gibes and jokes for her intense desire to do something good and for some distant use in life. It did not at all appeal to her to cook papa's muffins, which the cook

was already doing with skill, nor to set the table, which was attended to by the maid. So far as that particular family was concerned, their wants were all ably supplied. She was not needed for any of the household services, and that was what her soul craved. Yet when she plunged desperately into a course of lectures they all with one accord began to make fun of Marian's "culture" and her earnestness. The element work they implied her not to adopt the dirtiest of the bunch. They never seemed to see that the intense desire of her heart was to be useful, and that in a broad and experimental fashion she was searching for a definite thing to do. Marian was always a joke, always a mark for ridicule, and who was unhappy, desperately so, for lack of the satisfying heart that might have directed her.

The second marriage of her father gave her a mother who would have rejoiced in a daughter who liked to entertain and to give of her own self. But Marian did not believe in acts, and felt that they were already sufficiently amused. The stepmother would have been glad of a daughter of domestic tastes, but as I have said, the personal wants of the family were already well catered to, so Marian went on hunting for her place in life, and with the impatience of youth, despatching deeply because she did not "fit." It is only one instance of the selfishness and difference of the other members of the family, and the way in which they found themselves, lacking the guiding hand and the understanding love of the mother's heart.

In other cases it is the father who is the disturbing element. When the children are to go to school and the piano and sing parts threatens to go to the attic, he can't have a minute's peace at home. If the baby howls with the colic, he grumbles because his rest is disturbed, and if the daughter wants to bring a guest home to dinner, papa doesn't like to have strangers around, and so he manages to be a general nuisance and kill-joy on all occasions. It never seems to occur to him that the same tact and unselfishness demanded of him that are exacted from mother. He is an individual and he takes good care that nobody shall forget it.

So the thing that is needed, and needed badly, in many families is a remedy of which the formula would read: Kindness, Tact, Self control, Self denial, Unselfishness. Directions: To be well shaken and taken by every member of the family several times a day, until symptoms disappear.

spoonsful of olive oil. When the salt is dissolved, add a table-spoonful of plain or tarragon vinegar, or lemon juice. Beat well for a moment and pour over the salad. Use at once. Worcestershire sauce, onion juice, or tomato catsup, may all be added in turn. Do not use all these seasonings at one time, by constant changing a number of dressings may be made from a single recipe. Lemon juice may be substituted for vinegar in proportions of one table-spoonful to six table-spoonsful of oil. Whenever the oil "floats" too much vinegar has been added.

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If these few simple rules are obeyed, if none of the greasy water is wiped on vegetables have been cooked, gravies or other greasy liquids are poured into the sink (and it is not the place for them), if the pipes are scalded with clean water and plenty of common washing soda, you run very little risk of stoppage.

In every kitchen there should be a very high chair and a very low one. Economy of strength is true wisdom on the part of a worker, and much standing and constant fatigue—and sometimes actual illness—may be avoided by the use of proper chairs.

water. The steam will keep the food hot and at the same time prevent it from drying.

When a big ironing has to be done what a comfort and relief it is to the feet to use a cushion to stand on while ironing. It can be made from an old quilt folded under a piece of carpet. Until it has been tried no one can believe the rest it is to tired feet.

To clean stove pipes and chimneys take about half a pound or so of common lime, which can be obtained at any tinners' shop—the scraps or waste pieces and when a good fire is burning throw it into the stove. It will burn readily and the fumes of the acid have the power of destroying the soot. As if by magic it will disappear with no burning in the chimneys or disagreeable effects, leaving the chimney clean. Treating your chimneys this way every two or three months will prevent all danger from dirty stove pipes or chimneys. This is a simple but a labor-saving process.

Frederick Prier's Funeral. Astoria, Or., Feb. 2.—The body of Frederick Prier, the millwright who was killed at the Tongue Point Lumber company's mill, was taken to Portland for burial. The entire mill was closed down in the afternoon to allow the employes to attend the funeral exercises under the auspices of the Macabebes, of which the deceased was a member.

Of Interest to Women. To such women as are not seriously out of health but who have exacting duties to perform, either in the way of household care or in social or business relations, which seriously tax their strength, Dr. Pierce's Favorite Prescription has proved a most valuable supporting tonic and invigorating nerve. By its timely use, much serious sickness and suffering may be avoided. The operating table and the surgeon's knife would it be believed, seldom have to be employed if this most valuable woman's remedy were resorted to in good time. The Favorite Prescription has proven a great boon to expectant mothers by preparing the system for the coming of baby, thereby rendering childbirth safe, easy, and almost painless.

Bear in mind, please that Dr. Pierce's Favorite Prescription is not a secret or patent medicine, against which the most intelligent people are quite naturally averse, because of the uncertainty as to their composition and harmless character, but is a mixture of known components, a full list of all its ingredients being printed, in plain English, on every bottle-wrapper. An examination of this list of ingredients will disclose the fact that it is non-alcoholic in its composition, chemically pure, triple-refined glycerine tending the place in the commonly used alcohol in its make-up. In this connection it may not be out of place to state that the Favorite Prescription of Dr. Pierce is the only medicine put up for the cure of woman's peculiar weaknesses and ailments, and sold through druggists, all the ingredients of which have the unanimous endorsement of all the leading medical writers and teachers of all the several schools of practice, and that too as remedies for the ailments for which Favorite Prescription is recommended.

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