

L'Oréal Feminine

Fashions in New York

NEW ideas and novelties in veils for spring and summer are many. The lace veil is being taken to a greater extent than ever, but manufacturers of novelty veils have dropped this and other styles. They are showing lines of mesh veils of various styles, the newest of which are trimmed with chenille fringe. Popular colors in these designs are green, gray, brown, black, pale blue and white. The ultra-fashionable shops are showing new shades of greens in goods of this description, the weight and contrast of the border giving a most pronounced effect of the veil. In some military lined veils and draped effects are quite the feature.

Importers have provided largely for scarves and veil trimmings, as last summer in Paris chiffon draperies were extensively used toward the end of the season for trimming plain hats of Panama and chip straw, the chiffon being draped about the crown in folds, the ends hanging from the back of the hat almost to the waist line. The latest Paris models brought to this market represent hats in large effects of black chip horsehair in shapes or drooping effects. The trimming consists of varied combinations such as mesh, velvet, ribbon, tulle, ostrich plumes, parades, etc. Flowers are also being used and are expected to be a prominent feature in the trimmings during the summer. Ribbon trimmings of the streamer order, as well as those in the new material and are worn on all of the most dressy hats.

Color contrasts are always effective and whenever fashionable are sure to be popular. Naturally it takes a master hand to color, ribbon, tulle, etc., for, unless the shades tone in perfectly, the result is quite dreadful, but this year the majority of the colors that are contrasted seem to be most happily selected, so that the result is not only more indefinite shades are given considerable character by a touch of brilliant pink, blue, green or whatever is becoming to the wearer or suitable to the frock. There are also prominent a dark cloth suit can be made considerably brighter by the addition of a light cloth or silk collar, revers and cuffs.

A navy blue serge costume, than which nothing is more useful, can be made more suitable for the coming season by having light blue cloth collar and cuffs, while purple and pale lavender, etc., are attractive in combination. Striped dresses in two or more shades of the same cloth are extremely fashionable this year, and then there are numberless checks and mixtures that make up most effectively. Transparent materials, such as voile and any sorts of gauze, are, as a rule, made up over a lining of their own color; but they are frequently laid over white or a light shade of the same tone.

There is a certain tone of bright carnation pink that is rendered doubly attractive by a small touch of light blue, and then mauve against a soft brown is often charming. A raspberry pink

chiffon costume, made in a pretty empire model with a little "V" shaped lace vest, the latter bordered with tiny revers of bright sky-blue pink, would be stunning, although there would be no need of any more of blue upon the dress. A robe of pink crystalline would be attractive with a narrow empire girde of the liberty silk. If there were a touch of the same blue ribbon in the large picture hat, that would set off the suit. The ordinary well-known shades of colors do not, as a rule, make such good contrasts as the unusual ones. Blue and green can be most effectively combined in the darker as well as the lighter shades. A blue silk with just a touch of the right shade of deep green is excellently smart. Blue check voile made up over green silk is a very useful style of garment. The changeable blue and green silk or a shirt-waist dress are also excellent.

Toques figure sparingly among the summer models. There is a certain proportion of small hats, but the majority are well above the medium and a great many are quite large with inside brims and decided crowns. One characteristic of the new hats is to be very much trimmed and this tends to make those of small and medium sizes look larger than they are, while it does not increase those which are in themselves large, as the trimming is always proportionately voluminous and conceals a good deal of the shape. This is the reason why the shape has come to be a matter of secondary importance. It is with soft straws as it has been with felts this winter; the milliner converts them into almost any shape she chooses. These generally go to make hats not exceeding the medium in size. Others generally maintain something of the capote form and many have high or low crowns. More often than not the brim is bent down at the back and often in front, too, but a circular brimette prevents their pluming down on the hair, which is still worn puffed out immensely over the brow and at the sides.

Spring wraps in serge and flannel pretty lined with light colored silk, and these are given the same simple time to take root. Frost does not hurt the seeds, and an early and healthy growth is assured.

While many housewives know all about sweet peas and their culture, there are always some who want to know more about them. For the benefit of the latter the following directions are given concerning the planting and care of these beautiful flowers, which should be grown in profusion in every yard.

The best results come from planting in double rows about six inches apart and four inches deep, putting the peas in rows, leaving a space of four inches between the rows. The soil should be provided early, preferably at time of sowing, as the ground is then soft and it will be more firm than it can be after the soil hardens. Poultry-netting is used to keep the peas from being trampled, and the soil should be kept moist. It is necessary to water in time of growth, do it thoroughly, and then hide the watering-can for a week. Soak the ground, last surface watering, reduce the roots to a creep upward, thereby rendering them an easy prey to insects. The chief enemy is blight, for which there seems no certain cure. Plants seemingly healthy suddenly turn black and die, and the next plot should not be on ground previously infested. A mixed packet of seed is almost sure to contain several choice varieties, and is much cheaper than buying individual varieties, though it is not so well fitted for the letter method will insure a choicer selection. As soon as they commence to bloom, make it your business to keep the blossoms picked. For the forming of seed-pods, the plants should be kept in bloom. A fresh nougat will not be needed every day for the home table, but some other home can make use of them. Friends or the sick will gladly welcome them.

Milk as a Food.

Many people complain that they cannot drink milk without indigestion. Probably this is because they take it too quickly or at the wrong time. It should be remembered that milk is a food and not a beverage and therefore should not be taken with a meal. Only a very robust digestion could cope with milk and meat simultaneously, although nearly everybody can take a glass of milk with benefit at the right time.

Another reason why many people experience difficulty in digesting milk is that they swallow it too quickly. Very shortly after entering the stomach milk is converted into curd, and if a glass of milk be swallowed at one gulp the result is that the mass becomes an almost solid lump of curd, very difficult indeed to digest.

If, however, the milk be taken in little sips, the curd is formed in small pieces and trouble is avoided.

There is perhaps no better drink than a cup of hot milk, and it is one which may safely be indulged in. It is especially useful to some people on going to bed, for it enables them to sleep, when without it they would probably lie awake for hours.

Those people who cannot take milk comfortably after noting the above hints will find they can do so if they add to it a little lime-water.

The widows of six members of congress who died during the recent session will each receive \$5,000 under the general deficiency bill. They are Mrs. R. R. Hill of Illinois, Mrs. H. C. Adams, of Wisconsin, Mrs. Rockwood, of Massachusetts, Mrs. W. H. Flack of New York and Mrs. J. F. Rixey of Virginia.



Blouse in Japanese Style in Embroidered Silk and Venice Lace.

Embroidered Blouse of Cream Tuscan Silk With Chenille Embroidery. Gumpes of Stitched Liberty Silk.

Sweet Peas

F THE home gardener has not yet planted her sweet-pea seeds, she should do so at her earliest convenience. Many plant the seeds in the fall, giving them ample time to take root. Frost does not hurt the seeds, and an early and healthy growth is assured.

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Hospitals on the Roofs

FROM "Woman."

ALTHOUGH Americans were the first to realize the economy of building up in the air instead of along the ground, we have been slow to perceive the quantity of health and recreation for their wards, which are now devoted to sanitariums of the vast roof-spaces of a great city.

Some appreciation of this fact has, however, come to the directors of charitable organizations in search of health and recreation for their wards. According to a New York business man who was quoted in an article in one of the recent magazines, more than 200,000 square feet on the roofs of that city are now devoted to sanitariums of one sort or another. As open air wards for the treatment of pulmonary diseases and pneumonia the roofs are especially valuable.

To convert an ordinary roof into a hospital is not a difficult task. A wooden floor is laid, walls are built on two sides, and a movable roof of canvas is stretched over the whole area. If it is sunlight rather than fresh air that is needed, it is a very simple matter to put up a glass canopy.

High above the streets there is all the sun and all the air that can be had anywhere in the city, and it is less mixed with fog, dirt, dust, and ashes than elsewhere. The healthfulness of these elevated sites appeals not only to physicians, but to parents as well, and a number of the more expensive apartments have now turned their roofs into playgrounds.

One large insurance company in the city has built a running track above its offices for the benefit of its employees. There is hardly a more curious sight in the whole city than to see from the windows of some neighboring skyscraper a man running round and round totally oblivious of the crowded streets below him, from which he is as effectually hidden as if he were miles away in the country.

It is hard to see any reason why what an insurance company can do for its own employees cannot be done for the overcrowded poor of the tenements. The business man already quoted declares that above the worst sections of New York there could be constructed gymnasiums, ball grounds, conservatories, sun parlors, and reading rooms. On top of private houses, he says, vegetables could be raised with no greater expense than and with just as satisfactory results as in the country. As a matter of fact, the thrifty sons of the Old World who sell fruit in the streets of New York do use the roof to ripen a great part of their wares.

Girl Who Makes Friends

IT is not necessary to be wise, nor witty, nor beautiful, to make and to hold friends. These things help, of course, to attract people and a girl who has any or all of these qualifications will not lack for admiration or attention—so long as these things are supplemented by good sense and a friendly spirit.

The girl who lacks all of these things may also have the favor of men and women, if she is willing to exert herself in the right way. "People must take me just as I am," some blunt girl may say. "I am not beautiful, nor rich, nor brilliant, and I am not going to pretend that I am." Quite right, in a way, for the basis of all true friendship, as of all truth in character, is that unassuming sincerity; that unobtrusive spirit, which looks out of honest eyes.

But it is quite possible to be honest and sincere and yet to exercise tact in dealing with other people so that one is not always hurting them. To be candid it is not necessary to be blunt and disagreeable. A gentle toleration of the opinion of others, a willingness to look at the other side of even one's most cherished views, marks a broad and enlightening character. It is not necessary, then, that any amount of insistence upon one's own way of doing or thinking. I do not mean that a girl must be a jellyfish, to win approval, but even the sweetest creature, if she is not a gentleman, that the men of her acquaintance have seen more of the world than she has, and that she may have the firmest of principles, and yet refrain from airing her petted opinions on all occasions.

It is sometimes hard for a shy, reserved girl to make friends. She waits always for someone else to make the advances. Often her girl acquaintances mistake this for pride, or think that she shuns herself away from their parties because she feels superior. If this seems true to any girl, she may be sure that she has not shown the friendliness that she feels. Let her try to express her friendly feeling which she is now hiding. A pleasant and friendly manner is only the small change of personal intercourse, and it wins friends.

A far more serious mistake is made by the girl who leans to the opposite side. The girl who allows a word or action to escape her which is the least bit vulgar or rapid lowers herself in-

stantly in the eyes of those who might otherwise be her friends. A man may talk to such a girl, may even flirt with her, but in his heart he dislikes her. She does not compare favorably with his mother, and that is his standard of womanhood.

A fresh, sweet, kindness is more attractive than a pretty face. If the plain girl has all her buttons on, is exquisitely neat in regard to her collar, has never any stray and untidy locks of hair dangling, and comes to the office every day, if she is a working girl, with well blackened shoes, clothes neat and trim, collars and finger nails immaculate, she sets a standard and is respected and liked for her own ways.

A bar to friendship or affection is an affected manner. Nothing is more absurd than a pretense that she doesn't have to work, but only does it for fun, when the opposite is true. I firmly believe that a girl has no right to work for fun. If she does not need the work she should occupy herself in some other way and leave the work for the girl who does need it. A certain young woman was once known to all her acquaintances far and wide, for the story was too good to keep, as the girl who taught school in order that she might have all her dresses silk-lined. She indeed said so, but how loudly it sneered against her qualifications as a teacher. Men who are worth knowing and girls, too, stand for what is honest, and fair and straight. Pretensions are absurd. The worst dishonesty is bolstered up by them for long.

It is equally true that people dislike a pouting, ill-natured girl, and a sunny disposition is essential to attracting and holding friends. A contented spirit and a cheerful heart go a long way in winning regard and affection.

After all it isn't much to ask. A girl to win a true friend must be cheerful, pure minded, cordial. She must be neat and reasonable and sincere and willing to make sacrifices for others. No girl who possesses these requirements will lack friends, whether she be plain or beautiful, and so girl who lacks these will enjoy the friendship of real people—people who are worth while—whatever she may have of more showy attractions.

A Woman's Enterprise

THE First Honolulu Jam and Chutney Factory is the title of a neat little establishment on Hotel street, in Honolulu.

The owner and founder of this enterprise is a woman, Mrs. Annie A. Kearns, who may perhaps some day be known in our household as the manufacturer of a fine marmalade in which she has already made a name for herself in America, when it is fairly introduced.

The guava, a delicious fruit indigenous to the islands, is used in making a variety of jams, jellies and preserves. A fine marmalade is made by mixing papaya with the Chinese orange.

A free use of papaya is said to be preventive of dyspepsia. It would certainly be a triumph if the American nation could obtain immunity through such simple means, and if the factory

of Mrs. Kearns is to be the sole source of supply she ought to acquire sudden wealth.

Pineapples, the poha, tamarind and rosella are tropical fruits from which delicious and wholesome preserves are made. In this line Mrs. Kearns' special pineapple is justly famous.

The First Jam and Chutney Factory of Honolulu has been in operation less than two years, and from this recent beginning the enterprising proprietor, who is entirely unaided, has laid the foundation of what she confidently believes will become a large and valuable industry. In view of the result of similar undertakings as modestly commenced in our own country, it is not surprising that her confidence is misplaced. Already the first factory is insufficient for the work required. Another with greatly increased capacity will soon be needed to meet the growing demand for Hawaiian mango chutney and tropical fruit products.

The Bloom of Womanhood

HAVE you ever noticed on a plum, a blueberry, or a grape, what is commonly called the bloom? Its beauty is so delicate that a touch may mar it; once marred, it can never again be whole.

Every girl has about her, at some time in her life, a spiritual bloom unlike anything else in the world. It is the bloom of her individuality, herself, her soul—for which she alone is responsible for her future. It is the very essence of womanhood—as fresh as a growing flower, as delicate as the perfume of a summer dew, as pure as moonlight on a mountain tarn. No one has a right to mar it, to remove it. Only a husband can ever claim it, and it is his only because she is his. He alone has a right to the full bloom of womanhood, which it is the symbol, he may help her to preserve it. Whatever else a worthy man wants in his bride, this fresh, fragrant, pure bloom of her

womanhood he deems most precious; and this, if she cares to meet any man's ideal, she must at all costs protect. If she has lost it by filtration, by thoughtless caresses with make-believe lovers, by thinning the atmosphere of holiness that should surround her, she cannot expect a husband to hold her in that sacred chamber of his heart in which only she can dwell with God, and she can never look into the secret chamber of her own heart without feeling that something has departed forever.

The care of this bloom should be in the girl's thought from childhood, for she may carelessly suffer it to be marred long before she is of an age to be married. She must be sure that God has put into her keeping some of the most precious things in the world, and that she must keep them holy. Only a noble husband can then hope to attain to the full bloom of womanhood, which it is the symbol, he may help her to preserve it. Whatever else a worthy man wants in his bride, this fresh, fragrant, pure bloom of her

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Recipes and Household Talk.

A Chocollatiere.—Four college girls gave this pretty affair in a reception room of their dormitory hall. The room had a glowing grate fire and berries graced vases and jars, spray or two in each after the Japanese fashion. The chocolate—that favorite winter beverage of every school girl—was served piping hot with beating spoonfuls of whipped cream on top of a tall cup. There was a deliciously strange flavor about it that was given by a pinch of cinnamon and a few drops of vanilla; then just before serving it had been rigorously beaten with an egg beater. Graham wafers, brown raisin bread sandwiches, candied ginger and orange peel were served. A variation from plain chocolate is made by following a French recipe. Take four tablespoonfuls of grated chocolate to a pint of milk, sugar to sweeten according to taste; when it has thoroughly boiled pour over the yolk of an egg, beating constantly to prevent curdling. This makes a very rich drink. A half pint of coffee added to the same quantity of chocolate makes a pleasant change.

Twilight Chat

THERE is much truth in the statement of a man who said when told that a woman was about to undergo a severe operation at a hospital, that she was not to be wailed that she was about to have "the time of her life."

Any one who has been obliged to listen hour after hour, in season and out of season, to accounts of suffering,

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Good Griddle Cakes.

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Flannel Cakes.—Mix one cup flour and one teaspoonful of salt. Scald two thirds of a cup of milk and when lukewarm add one yeast cake. As soon as yeast cake dissolves add the dry ingredients. Stir thoroughly mixed, cover and set to rise. When well risen, which will be in about one hour, add three fourths of a tablespoonful of melted butter and one egg yolk and white beaten separately. Cook in muffin rings on a hot greased griddle, turning when cooked on one side. Serve on a hot cake, or on a buttered toast.

Old-Fashioned Sour Milk Pancakes.—This one pint of sour milk, one teaspoonful of baking soda, half a teaspoonful of salt, two eggs and flour to make a thin batter. Dissolve the soda in the milk until it foams, add salt and four eggs to make a thin batter. Beat the warm milk to the eye to make a thin batter, add to batter just before baking. The secret of these cakes is in not having the batter too stiff. Serve with butter and maple syrup. The addition of a tablespoonful of sweet milk at the last moment will assure light cakes.

Rye Batter Cakes.—One pint of rye meal, milk, salt to taste, one gill of home-made yeast. Add enough warm milk to the rye to make a thin batter, add salt and yeast; put in warm place to rise over night. In the morning when they are light bake on griddle same as buckwheat cakes.

Rice Griddle Cakes.—Boil half a cup of rice; when cold mix one quart of sweet milk, the yolks of four eggs and flour sufficient to make a stiff batter.

QUIT PAYING RENT!

IT'S CHEAPER TO BUILD
ROSE CITY PARK

Lenten Meals

THERE is to some minds a certain satisfaction in proving how nicely one can do without things that have previously been considered a necessity.

One of these days I am going to write a very able article on "The Gentle Art of Doing Without." Just now I thought which is uppermost is that abundant and satisfactory meals can be prepared which will be appropriate to the Lenten season without the use of meat.

It takes a little ingenuity, but by studying the balance of food values it can be done.

It is generally known that cheese, milk and eggs contain the proteins

The Story of a Medicine.

Its name—"Golden Medical Discovery" was suggested by one of its most important and valuable ingredients—Golden Seal root.

Over forty years ago, Dr. Pierce discovered that he could, by the use of pure, triple-refined glycerine, aided by a certain degree of constantly maintained heat and with the aid of apparatus and appliances designed for that purpose, extract from our most valuable native medicinal roots their curative properties much better than by the use of alcohol, so generally employed. So the new world's famous Golden Medical Discovery, for the cure of weak stomach, indigestion, dyspepsia, torpid liver, or biliousness, or kindred derangements was first made, and it ever since has been, without a particle of alcohol in its make-up.

A glance at the full list of its ingredients, printed on every bottle-wrapper, will show that it is made from the most valuable medicinal roots found growing in our American forests. All these ingredients have received the highest endorsement from the leading medical experts of the world, and are the very best for the cure of the diseases mentioned in the "Golden Medical Discovery" is advised.

A little book of these endorsements has been compiled by Dr. R. V. Pierce, of Buffalo, N. Y., and will be mailed free to any one asking same by postal card, or letter addressed to the Doctor as above. From these endorsements, copied from standard medical books of all the different kinds for the diseases for which the ingredients composing the "Golden Medical Discovery" are advised, not only for the cure of the above mentioned diseases, but also for the cure of all cases of biliousness and throat affections, accompanied with catarrhal discharges, hoarseness, sore throat, lingering, or hang-over-coughs, and all those wasting affections which, if not promptly and properly treated, are liable to terminate in consumption. Take Dr. Pierce's Discovery in time and persevere in its use until you give it a fair trial and it is not likely to disappoint. Too much must not be expected of it. It will not perform miracles. It will not cure consumption in its advanced stages. No medicine will. It will cure the affections that lead up to consumption, if taken at the