

Ma-Jem-Jem by Helen Hawthorne

NURSERY TALK

ONE of the privileges which comes to the mother is that of studying the unfolding of the child's mind and the development of the unknown powers. One of the most interesting studies is the way in which the child treats his little vocabulary as a thoroughly plastic medium for the expression of his thought. He must do so or fail to express himself, and only by expression can he get the help which conversation will give him.

The eager child mind is reaching out for things, filled with rare and strange things. The child himself rarely loses his littleness in respect to the universe, and that is one reason why he takes such delight sometimes in a little place in which to play. He likes occasionally to shut himself away from the disturbing and exciting experiences which press him on every side. The little corner behind the bureau or the house made of two or three chairs serves him as a place of refuge; here he may express his individuality and take a certain pleasure in his limitations.

With the curious ways of reaching out the child uses the language we are all familiar. From what he knows he formulates for himself words and phrases to express his thought. If the verb blacken, to make black, is good enough for him, he will use it, no matter how small, to make small. If climbed is acceptable, why not growed, throwed or fulfilled, made full? It is unwise to hamper the child by insisting on correct usage. He will unconsciously adopt the language that he hears. Far better to let him hear the correct word in common speech than to call his attention to his mistakes and make him timid about expressing his ideas.

It requires some study to determine exactly the way in which a child's language shall be formed. Some of his expressions are so funny and so apt that it is hard to resist adopting them into the common speech of the household, and these little family jokes, so long as the child is quite unconscious of the source, are so funny and so apt that it is hard to resist adopting them into the common speech of the household, and these little family jokes, so long as the child is quite unconscious of the source, are so funny and so apt that it is hard to resist adopting them into the common speech of the household.



New Blouse, with gumpe effect, in jumper style and silk embroidered bertha; sun plaited skirt. Walking suit in checked voile.

Fashion Paragraphs From New York

GRAY PONGEE, very high in price and simply marvelous in its finish, forms the fabric for one of the fashionable street gowns of the year. It is elaborately trimmed with braid put on to form diamonds upon the skirt, while the jacket, which is something on the blouse order, is strapped with the braid across the front, while delicate traceries of silver outline the braid. There are costly buttons and a deep collar of silver lace. Silver lace, of the way, appears upon many of the handsome spring gowns, and there is a deal of silver used in the trimmings of the new dresses, both for street and house. Fortunately one can obtain the touch of silver at a price so reasonable that it is not deterred from using it by its cost. Silver trims are seen upon the spring hats, and silver braid decorates many of the light-weight spring fabrics.

White trimmed with pale yellow is to be worn a great deal this season, and particularly in the summer dresses and light waistcoats. There are gowns of soft white material—silk mull, cashmere, voile, tulle and crepe de chine—that are made beautiful by the addition of some yellow lace or the application of some gold or coffee. The combination is one of the prettiest seen for many a season.

Hostery, will of course match costumes and shoes. The fanciful things of the almost gauzettes are embroidered in artistic designs in the same color. There does not seem a strong tendency toward two or three colors. Black hostery is always in such good favor that manufacturers have put their talents in open work and novelties in black and white. In spite of the very great popularity of black openwork stockings during two years past, they are still sufficiently in fashion's favor to be included among the fashions of the spring. The designs are neat and delicate, and certainly with a fine black slipper nothing can be more charming for dress wear than the more elaborate openwork designs in black stockings.

The black stockings embroidered in white are newer and are considered most desirable. The white embroidery sometimes supplements black embroidery or openwork. It is put on in most striking fashion, not in dots, squares or flowers, but in a serpentine design which starts at the insteps and zigzags up the stocking front or from the side to the front. It is decidedly a novel and striking effect, but hardly in such good taste as the plain black.

The black stockings which have colored embroidery are meant for wear with satin slippers. The embroidery is of floral design, done in clear vivid pink and blue. The embroidery is solid, the flowers being small morning glories, rosebuds, corn flowers and germs and wheat. The plain silk stockings in the brightest colors are pronounced good taste. White hostery in finest cotton, hosiery and openwork will be worn with white shoes. For dances the embroidered and those with lace insets in pale tones will be sought by the young people, and for these the price run as high as ten dollars the pair. Some are even adorned with beading and spangles—quite gems in their way, but these are too ultra to be very popular.

The lawn, dimities, etc., are remarkable daintily in design and coloring, and the organdies which cling to the large flower designs are more artistic. The heavy white woven stripes or bar with the flower design running over it which was introduced in last year's organdies, is still more in evidence this year, and the same woven lattice effect of ground is used for many other flowered materials, such as silk and cotton cologne and cotton mull, etc. A white silk mull barred off with narrow lines of trailing

HOUSEHOLD NOTES

HOW TO Wash Blankets.—To wash blankets, first shake them well and then let them soak in warm water in which has been dissolved a handful of borax. Let them remain about 15 minutes, then wring out and proceed with the washing. Prepare water with soap suds. The water must not be too hot. It is comfortable for the hand to rest in. There should be enough melted soap to make a good lather. Put the blankets in, one or two at a time, move them up and down, squeezing and greasing them. Then put them in a second tub of the same kind of water, to repeat the process. Rinse well till free from soap and then wring. On no account wring lightly or it will flatten the pile. Shake them well before hanging up to dry, and hang them quite straight and singly on the clothesline. When dry, take them down, stretch them well and hang them near a fire to dry thoroughly before putting them away. Select a sunny, and, if possible, a windy day for washing blankets.

Washing Wool Shawls.—Many people having yarn or wool shawls (knit or crocheted), find that they stretch out of shape and present a hopelessly stringy appearance after washing. I have a secret for you. Wash them in a solution of six sticks of pink shell paper which has been washed many times, and always looks like new.

Lay your shawl out, perfectly flat, on a piece of cloth sufficiently large to rest under the shawl with heavy thread several times around, until held firmly in place. Cover with another piece of clean cloth and bats this enough to hold well in place. Then wash with soap and water, squeezing rather than rubbing; rinse well, pressing out as much water as you can without wringing; hang on line to dry. When properly dry, remove covering, and you will find your shawl in perfect condition—light and fluffy, and not stretched at all.—National Magazine.

Cement for Broken Glass.—Plaster of paris, mixed into a paste with white of an egg, makes a strong cement for mending broken glass or china; and another excellent cement is made as follows: Into a small bottle press as much fine glass as will fill it, then pour in by degrees unswetened gin, which will gradually dissolve the ingredients if the bottle is kept in a warm place.

Cautel Hints.—A pinch of salt will make the white of an egg beat quicker, and a pinch of borax in cooked starch will make the clothes stiffer and whiter.

If when you are baking anything the oven gets too hot, put in a basin of cold water instead of leaving the oven open. This cools the oven, and the steam rising from the water prevents the contents from burning.

A little milk added to the water in which the potatoes are boiled will make them white and taste better; also good to put in onions while boiling.

To cleanse gilt frames take sufficient flour of sulphur to give a golden tint to one and one half parts of water; boil in this water four or five onions, strain and wring cold wash with soft brush any part that requires restoring; when dry it will come out as good as new.

Stains on willow or wicker furniture may be washed out with hot water and soap and when thoroughly dry the cleaned parts if shellacked will look just like the rest of the chair, table, or settee. This treatment is for the pieces that have a natural finish.

AN EASTER SERENADE

ONE of the pretty incidents of Easter Sunday was a serenade given by Ira D. Sankey, the blind and bedridden evangelist singer who has with his singing and his hymns brought comfort and inspiration to tens of thousands of people. After an Easter service led by Rev. Frederick Mills in Hanson Place church, Brooklyn, and supported by a large chorus from other churches, one suggested that they sing a serenade to Mr. Sankey. The idea was taken up with enthusiasm and a great body of singers marched to the Sankey house and surrounded it. At a sign from Mr. Sankey the chorus began "O Will Take Care of You" which has become a favorite with evangelists.

Upstairs in Mr. Sankey's room the effect was almost electrical. "What is it—what does it all mean?" exclaimed the blind man, "I am so glad."

"Quick, open all the windows, I don't want to miss any of it."

The windows were raised and Mr. Sankey was assisted to a seat overlooking the street. The tears streamed down the old evangelist's face as he listened to the voices. In succession they were given a number of Mr. Sankey's favorites, among them, "Onward, Christian Soldiers," "When the Mists Have Rolled Away," "Under His Wings" and "No Shadings There."

"Dr. Cuyler lives in the block. Let's go and serenade him, too," said the Rev. Mr. Knox. The serenaders did not have to send for Dr. Cuyler. He had heard the volume of song in front of his front steps before the throng reached his house.

"Welcome, and God bless you for your singing," said the old doctor, as he removed his hat. "Just give me 'Onward, Christian Soldiers,' again."

Mr. Mills, the leader, stepped up alongside the venerable preacher and started the program all over again. At the end of the first song Dr. Cuyler put his arms around the neck of the younger man and spoke his thanks into his ear. Then to the singers he said:

"Oh, it was a beautiful, beautiful thing for you to sing for Mr. Sankey. Do you know that the last song my friend Sankey sang four years ago at the time he was stricken, was 'Blest Be the Tie That Binds'? Why, my friends, he's in Beulah Land now, just waiting to be ushered into the New Jerusalem."

Some Portuguese Cookery

From Delicatator.

Pudding.—An excellent pudding that is very popular in Portugal is made with vanilla ice cream as a base. When this ice cream has been sufficiently frozen, add to each before packing the freezer, add to each quart of cream, a gill of Malaga wine, a quarter of a pound of Malaga grapes that have been washed and seeded, two ounces of candied orange peel, chopped fine, and a pint of well-whipped cream. Mix these ingredients thoroughly with the ice cream; then either close the freezer, or place the cream in the mold in which it is to be hardened.

Cakes.—Take four ounces of sugar, the whites of four eggs and a tablespoonful of rum, and beat them well together for fully ten minutes. In the meantime, prepare some almonds by scalding and peeling them; then crush them in a mortar with the white of egg until the result is a smooth paste; press this through a sieve, and add the grated rind of one orange and the juice of two. Heat the whites of four eggs to a stiff

TWILIGHT CHAT

EVERY little while we see or hear some such inquiry as "Please tell me how she can become more attractive."

Now it is quite possible, therefore let no girl who has the desire to be pleasing and to make friends be discouraged because her features are not regular or because she lacks charms which some of her more favored acquaintances enjoy.

The first essential of charm, and one which may be harder for the pretty girl to acquire than the bureau or the house made of two or three chairs serves him as a place of refuge; here he may express his individuality and take a certain pleasure in his limitations.

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Recipes

Roast Mutton.—The shoulder is the best piece to roast. Have the butcher remove the bones, leaving a pocket for gravy. Rub the mutton with salt and pepper. Season the bread crumbs with sage, salt, pepper and melted butter and milk. Place in the baking pan and bake in a moderately hot oven. The meat should frequently be basted with the meat liquor in the pan.

French Cabbage.—Slice the quantity of cabbage needed and steam in a saucepan for a few moments with a little water and two table-spoonsful of butter. As soon as the cabbage can be pierced with a steel fork, cover with a dressing made from one egg, one fourth spoon salt, pepper and one half cup cream and two table-spoons of vinegar. Steam for a few seconds and serve. Also add a little flour and quite often olive oil is used in place of butter.

Cooking Winter Beets.—The winter beet is tough and not easily cooked. They should be thoroughly scrubbed and the first boiling water drained off to remove the earthy flavor. When tender throw into cold water to slip off the skins, cut them in even slices and serve with vinegar, lemon juice, pepper and salt.

French Fried Potatoes.—Cut in any shape preferred; they should be laid in cold water an hour or more, then dried on a towel before cooking. Wash the potatoes in eight or ten changes of water and drop them into boiling fat. The pieces will float when done, yet should remain until they are a golden brown. Place in a dish and give them a dash of salt and pepper.

Facts for Women.

Leslie Willis Sprague regards the class of educated women as the most hopeful element in American life, and it is to this class he looks for social advancement.

"I regret that men are losing their culture. I don't want to malign my own sex, but it is a fact that by the time a man is 40 he has lost all the more instances, whether he has been to college or not. A man's nose is in the grindstone all the time. All he has is dust. The burden of supporting a family has grown so great that it is crushing all that is highest and best out of the men of the race. There is no hope for the majority of business men. They have no time to study the problems of society. If they were honestly once a year it is as much as they

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