

When Flirting Is Permissible

(By Helen Oldfield.)

Nobody will deny that flirting when it goes to the length of breaking hearts for pastime, is reprehensible in the extreme; few people will dispute the fact that promiscuous lovmaking is objectionable; it lowers the dignity of men, destroys the delicacy of the woman.

Nevertheless, it is difficult to define the boundaries where courtesy ends and flirtation begins. Men and women differ from each other, and what is safe for one may be deadly danger for another. No test tube has yet been invented for badinage, more's the pity, and the excuse that one was only in fun is expected to cover much which would be wholly unpardonable if one were in earnest.

There are some fundamental truths which every woman not a fool is expected to know. Compliment is usually meaningless, and graceful attentions of men to women may be far removed from love, and even from a passing interest in their object. They are merely the small coin of social intercourse with which every well-bred man is expected to pay his way. So, also, every well-bred woman is in duty bound to exert herself to be agreeable to every one, man or woman, into whose society she is thrown upon any and all social occasions. She must appear congenial to her surroundings, must fit in properly, and discharge her debt to her hostess by doing what she can for the entertainment of the other guests. We have all laughed at Mark Twain's story of the man who died of excessive merriment over one of his jokes, since when he has never dared to be as funny as he can be. The man or woman who should refrain from all effort to please from fear of pleasing too well would be even more absurd. Still, the fact remains that a pretty dancer, with no thought of harm, sometimes treads heavily upon a heart, which aches none the less because it had no business to be in the way.

There are two kinds of flirts, both men and women—the kindly and spontaneous and the wanton and deliberate. To the credit of humanity be it said that the first class is by far the greater in number. Men and women in whom the love of approbation is largely developed, and who are positively unhappy unless all people like and approve of them, who smile on everybody purely out of their abundant cheerfulness, who make themselves pleasant naturally and unconsciously, with no thought beyond the kindly motive of the moment, they can no more help their attractiveness than can the lamp which lures the moth to destruction; neither is it to be desired that they should. The greatest good to the greatest number requires that such people shall not only exist, but be as numerous as possible. They are fond of the society of the opposite sex; they possess charm, and they like to exert it; but even when they flirt they play the game fairly. There is no poaching upon other people's preserves, no snares are laid for the un-

wary, and if they do serious damage it is because other people have misunderstood them. The man flirts because he is in love with all women who are pretty or agreeable. He pays charming compliments to every girl whom he meets without conscious effort. He enjoys repartee and banter, the interchange of which exhilarates him like wine. So long as he does not concentrate his attentions with serious purpose, but distributes them impartially, like the butterfly that he is, he is guiltless, and the woman who suffers for love of him has herself to blame. As for the woman, she flirts out of the abundance of her joyous vitality. She lives in the moment, and adapts herself to whoever is nearest. Usually she possesses magnetism, and for the time being thinks only of her companion; she does but her duty to her neighbor in making herself agreeable. If that neighbor thinks that every pretty girl who smiles at him is in love with him, his vanity must be colossal, and his self-esteem deserves a fall.

Flirts of the other sort are veritable birds of prey. The man is probably fascinating, a delightful companion, an ideal escort, a man who can fit into any company and make himself agreeable to any woman. He need not be dangerous if the woman is wise enough not to take him seriously. But, alas! If she falls to realize that she is but one of many, and yields her heart too easily! She blissfully accepts as gospel truth his subtle suggestions that she is the one woman in the world for him, which she is, perhaps, while they are alone together, with no other woman in sight; and she flatters herself that, however much he may have amused himself with others, his heart has been won by herself alone.

When he wears of her society, or sees a new face which pleases him, he leaves his prey, more or less cruelly wounded, and has no further

thought of her. A man of this kind has an especial fancy for young and inexperienced girls, and for attractive women whose trust in man is greater than their insight into character. His course of action is particularly reprehensible when the victim is a young girl whose experience of the ways of men is but just beginning, and who believes whatever she is told. An older woman ought to be able to take care of herself, and to rate his attentions at their true value. If she thinks the game worth the candle the man is scarcely to blame in that he helps her to play it. The only trouble is that when people play at love someone is apt to get hurt, and the someone is usually the woman.

A woman who is a deliberate and wanton flirt ought to be labeled "dangerous," she has no heart and no mercy. She does not even believe in the sincerity of the sufferings of her victims. Her vanity is insatiable and she uses her powers of fascination upon all who come in her way, regardless of the claims of any other woman. Lover, husband, or friend, all is fish which comes to her net and, whoever suffers, she cares not a whit. Her veracity is as elastic as her conscience and she is as unscrupulous as she is charming. The more beaux to her string the merrier, from her point of view, and she plays them one against the other with tact and skill. A multiplicity of admirers means plenty of bouquets, bombons; a choice of partners at dances, abundant favors in the german; invitations to the opera, and all the other diversions which her soul loveth. She is usually in no hurry to wed and tie herself to one man, and when she elects the most eligible of her suitors as the happy one it is, in all probability, only to conclude her conquests with the greater freedom of the married flirt.—Chicago Tribune.

SOUTHERN PACIFIC 10 USE OIL

Omaha, Neb., March 26.—Coal strikes will not in the future be one of the worries of President Harriman, of the Southern Pacific. Before long all the engines on the system will be converted into oil burners, and coal, with its cinders and smoke, and its scarcity in time of labor troubles in the mines will no longer be used on the lines of the Southern Pacific. The new engines ordered for the road will be oil burners, and the work of converting those now in use into oil burners has been in progress for some time. During the past year nearly 300 locomotives which had burned coal were changed in the company's shops at Reno and Bakersfield into modern, oil-burning engines and equipped with the necessary tanks for the liquid fuel. This makes a total of over 600 locomotives that burn oil on the Southern Pacific lines. The change has involved the erection of great storage tanks at various points in Nevada and California on the overland route, and at others on the Shasta route. Oil fuel is now used exclusively on the coast line and the overland route, and Harriman's recently acquired oil lands in Southern California are a large source of supply.

Giant Statue Successfully Cast.
Birmingham, Ala., March 26.—In the shops of the Birmingham Steel & Iron Company there has just been successfully cast the first section of the giant statue of Vulcan, which will be one of the most prominent features of the Alabama exhibit at the St. Louis World's fair. The section cast contains 12,000 pounds of metal, though it comprises only that part of the statue from the waist down to a point midway between the thigh and the knee. The statue, when completed, will be the largest work of its kind ever made.

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A Yellow Easter Luncheon.

(Cornelia C. Bedford in Table Talk.)
Following the quiet of Lent many of us desire to do a little entertaining which will reflect credit on the hostess without entailing an undue expenditure of time or money. For this we suggest the following:
YELLOW EASTER LUNCHEON.
Cream of Chicken Soup.
Halibut Coquilles.
Cucumber Sandwiches.
Sweetbread and Mushroom Cutlets.
Whipped Potatoes. Carrots and Peas.
Finger Rolls.
Egg and Escarole Salad.
Wafers. Cream Cheese.
Orange Delivante. Sponge Cake.
Coffee.

As a number of the dishes can be wholly or partly prepared on the preceding day we will begin preliminaries by making the cutlet mixture, and as the luncheon is presumably for six persons, we will need three good sweetbreads—two hearts and one throat bread. Drop these into cold water, changing it repeatedly until the breads look white, then drain. Place in a saucepan with one-half of a teaspoonful of salt and a strip of green pepper, cover with boiling water and simmer for twenty minutes. Transfer to a bowl of cold water and let stand until chilled then dry and cut fine with a silver knife. In the meantime peel one-quarter of a pound of fresh mushrooms, cut caps and stems quite fine, place in a saucepan with three tablespoonsful of butter, cover and cook slowly, without coloring, for fifteen minutes. Stir in three heaping tablespoonsful of flour, then add gradually one cupful and a half of rich milk. Stir and cook until the sauce is smooth and very thick, then add the prepared sweetbreads and salt and pepper to taste and cook for five minutes longer. Add one tablespoonful of finely-chopped parsley, spread on a buttered platter and put aside.

Order a slice of halibut weighing one pound and a half. Wash it, place in a deep frying pan, add one-half of a blade of mace, a bit of bay leaf, a scant teaspoonful of salt, a slice of onion and a stalk of celery, cover with boiling water and simmer very gently until the fish begins to separate from the bones. Lift from the pan when cool, remove the skin and bones and break into flakes.

For the dessert scald one cupful of cream and pour it over the beaten yolks of three eggs; carefully cook over hot water until the mixture thickens to a soft custard. In a second sauce pan boil together two cupfuls of granulated sugar and one cupful of water until the syrup will spin a short

thread when dropped from the tines of a fork. Take from the fire and pour slowly into the custard, beating well; add one cupful and a half of strained orange juice and put away to chill over night.

As a filling for sandwiches cook together one tablespoonful of butter and one heaping tablespoonful of flour add slowly one scant cupful of milk and stir until thick and smooth. Cook for five minutes, take from the fire, add one-eighth of a teaspoonful of mustard rubbed to a paste with one tablespoonful of vinegar, one large cucumber pared and grated, and salt and pepper to season highly.

For the sponge cake separate the whites and yolks of five eggs, beat the whites to a stiff froth and the yolks until thick and light. Boil together one cupful of granulated sugar and one-half of a cupful of water until a syrup will spin a long thread or hair when dropped. Pour slowly over the prepared yolks and beat steadily until the mixture is cold (this may be facilitated by standing the bowl in ice water) and whipped to a perfect froth. Add the grated rind of an orange and fold in carefully one-half of the whipped whites. Add one cupful of sifted pastry flour and a pinch of salt, then the remainder of the whites. This can be baked in a sheet or loaf or in small fancy pans. The oven should be moderate.

Besides these preliminaries it is well to prepare in advance a pint or more of fine dry bread crumbs, and to order the finger rolls which come on with the meat course.

Next morning whip three cupfuls of thick cream to a cold froth and keep on ice until needed. Pack the freezer, using two parts of ice to one of fine rock salt. Pour the prepared orange mixture into the freezing can and turn or work (according to the kind of freezer you have) until the mixture is very thick, but not hard. Add one pint of the whipped cream, working it in very thoroughly with a long paddle or spoon, then finish the freezing. Repack the freezer and set aside until ready to use. This should be done fully three hours before the luncheon is served.

Butter the little shells or dishes in which the fish is to be baked. In a saucepan put one tablespoonful and a half of butter, one tablespoonful and a half of flour, one-half of a teaspoonful of salt and a dash of white pepper. Stir over the fire until mixed, then add one cupful of rich milk and four tablespoonsful of the broth in which the fish was cooked. Stir until smooth and thick, then add ten drops of onion juice and the fish and take

from the fire. Add more seasoning, if needed. In five minutes stir in the beaten yolks of two eggs and fill the buttered dishes. Sprinkle each with crumbs mixed with a few drops of melted butter. Stand the dishes on flat pans. At the proper time they are baked in a hot oven for twelve minutes.

Spread the dry crumbs on a board or plate. Break an egg into a saucer, add one tablespoonful of warm water, and with a fork beat just enough to break the stringiness. Take up the sweetbread mixture by spoonfuls and mold into cutlets either by hand or by the aid of a greased and crumbed mold. Dip each as turned out into the egg mixture, turning it to make sure that it is thoroughly coated. Lift up and drain for an instant, then roll in the crumbs. As finished place side by side on a board or dish—no not pile on one another. Have ready a deep saucepan or small kettle containing sufficient fat to ensure submerging the cutlets. When ready for frying the fat should be so hot that a thin blue smoke rises from the center as well as the sides of the kettle. By the time each cutlet is nicely browned it is done; not more than three should be cooked at once. When brown drain for a moment on ordinary brown paper. The sauce for this dish calls for one tablespoonful of butter and one tablespoonful of flour cooked together without browning, one-half of a cupful of boiling water, in which is dissolved one-half of a teaspoonful of beef extract one-half of a cupful of thin cream and seasoning to taste.

The carrots are cut in tiny dice and boiled in salted water until tender, then drained and mixed with an equal quantity of cooked peas; if the latter are canned they should be thoroughly rinsed. The two vegetables are re-beated together in a little butter.

For the soup open, scald and heat a pint of strong chicken consommé. Make a sauce with one tablespoonful of butter, two tablespoonsful of flour and a pint of thin cream. Put the two together, season and keep hot in a double boiler. In serving, put a spoonful of whipped cream in each bouillon cup. This will leave sufficient to serve with the coffee.

Do not make sandwiches too early in the morning or they will become soggy. No butter is needed.

Use the blanched hearts of escarole, endive or lettuce for the salad. Cut the hard-boiled eggs into quarters lengthwise and add a French dressing. The cheese may be served as bought or, by adding a spoonful of cream, it can be softened sufficiently to mold into tiny eggs.

Humors of the Blood

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