

THERE IS LESS LOVE-MAKING.

A Religious Opinion That Romance Declines in Our Complex Modern Life.

For several reasons there is less love-making than formerly. Not that youth is less susceptible. Here there is no change. But young men have grown more anxious concerning ways and means than their fathers were, more solicitous to have an income that will warrant their marrying and beginning home life, and more doubtful to make a wife happy on small means than men used to be, observes the Christian Intelligencer. Many young men are so agreeably established in pleasant bachelor quarters, where they have home comfort in addition to independence, that they do not know the forlorn estate of the men who are encamped in the dreary waste of a boarding house.

Girls, on the other hand, have become self-supporting to an extent hitherto undreamed of. Those who go to college are fitted for a professional career, and often, having spent four years more in direct training for medical work, or teaching, or journalism, they prefer spinsterhood. Great is the delight a woman has in earning money, in finding that her talents are of value and her services worth an honorable sum, almost equal to the amount a man can earn in the world's market. Thousands of young women, too, never go to college, earn their bread and assist their families. Sometimes these girls know that they cannot easily be spared from home; sometimes they have grown indifferent to marriage and sometimes they feel above the men who would naturally seek them, while they are not the social equals of men whom they admire.

Life has taken on too manifest a complexity in many places. Artificial wants are multiplied. A man might make a very comfortable livelihood for a girl who would live simply within his means, but he cannot afford much hired help or much entertaining or many chignons. Feeling this acutely, he often does very scant justice to the sensible girl, who, if asked, would accept him and cheerfully accommodate herself to his day of small things.

LADY AND BOOK AGENT.

Aunt Fidelia Was Fond of Agents, But She Sometimes Sent Them Away in a Huff.

"There is certainly no end to the surprises which are dealt out to us along life's highway," commented a club woman to a little group of women who were discussing peddlers and book agents, according to the Detroit Free Press. "Our door bell rang the other day, and, as Jack's aunt, Fidelia, who lives with us, was in the hall, she opened the door. Now, if Aunt Fidelia has a fault, it is her fondness for agents of all kinds; she always asks them in, for she likes to hear them talk, and she always thinks that she gets great bargains when she buys their wares. I wish you could see the crayon copy she had made of Uncle Randall by one of these men who takes orders for such things. We call it 'Zek's Enlargement,' after that amazing portrait described in 'Flood-Tide.' "But talkative Aunt Fidelia met her match in this book agent. He had a publication to sell in many handsome volumes, and, of course, though rash in small purchases, she would not pledge herself to a series amounting to three or four dollars every month. She let him talk a long while, however, and then said—with a frankness for which Jack has often chided her—that she was not able to buy such an expensive set of books. The book agent seemed irritated. Aunt Fidelia had listened so patiently that he thought he had made a sale. As he began to pack up his sample portfolios he said, impudently: "Well, madam, if you haven't any money, why do you own such a handsome house?" "It belongs to my nephew," rashly explained Aunt Fidelia. "I am a widow and live with my nephew." "It seems incredible, but as that horrible man went out of the door he made a low bow and said: "Good morning, madam; it's too bad that your husband left you dead broke."

DECIDEDLY ECENTRIC.

A Diner Who Always Wanted to Sit Next to a Left-Handed Man.

The head waiter looked as if he would like to hide under the table or some other place where the stout man couldn't find him, but it was too late. The stout man had already seen him and had made a dive for him, relates the New York Times. "Well, sir," he said, "you know what I want. Can you fix me up today?" The waiter said he could not. "None of that class has come in yet," he said. The stout man sat down by the cashier's desk. "Well," he said, "I'll wait awhile. If anybody comes in, let me know." "All right," said the waiter, "I'll remember. That fellow," he added, in an explanatory tone to a wondering customer, "is the queerest sort I ever came across. He always wants to sit next to a left-handed man. Of course, a table all to himself is preferable, but if he must have a neighbor he insists upon one who is left-handed. His reason for seeking this peculiar companionship is beyond me, but it must be a good one, at least in his own mind, because he will be satisfied with no other arrangement. Unfortunately, there don't happen to be many of these left-handed fellows floating around this way at lunch time, and the poor old chap sometimes has to wait a pretty long while for the right kind of a neighbor to show up. He hangs on, though, till things come his way, and gets an individual table or a left-handed man at last."

What Uncle Reuben Says.

I has allus made it my boast dat I was an honest man; but t'ell you de truth I was neber left to long for a minute wid anybody's hundred dollars and giben a chance to prove myself a rascal.—Detroit Free Press.

First Attempt.

Coroner—Do you believe the deceased died a natural death? Witness—How should I know, I never say him die before?—Cincinnati Enquirer.

BIRDS HAVE LITTLE SENSE.

Their Mental Powers Not as Well Developed as Those of Other Creatures.

Few species of birds are endowed with the acute instinct that characterizes other members of the animal creation. They are very "set in their ways," and seldom move out of their accustomed groove. The chirping sparrows have persisted in building their nests in the roof gutters of the next house, ignoring the fact that rain is not unknown in this climate, and that a heavy shower will flood their tenements and drown their offspring. Not only this, but next year and the year after they will do the same, failing to learn by experience how to accommodate themselves to British weather. Jackdaws, when untainted by civilization, dwell in holes in the rocks, but quickly adapt themselves to new circumstances.

The writer has been almost smothered by smoke caused by a nest which completely blocked his chimney ten feet from the top. As the chimney has been built only a few months, it is obvious that as a site it must have been unfamiliar to the troublesome birds. Now, that time is far distant when first chimneys were invented, and the first jackdaws descended their blackened depths, yet a long experience, while it has shown the birds the convenience of chimneys for holding their abominable sticks, has not taught them that their premises cannot be insured against fire. Perhaps, after all, the brains of jackdaws are sharper than is supposed. The nests are placed in the chimneys just when the fires are being given up for the summer, so that the jackdaws enjoy the use of the chimneys more than the man who pays for their erection.

If we look toward them with half closed eyes not a trace of the birds is visible. All appear sound asleep, and the little heads sag drowsily to one side, but at the slightest noise each black bead of an eye is wide open, and six scurrying pairs of legs, or rounded, whirring wings, carry their owners to the further side of the cage, as if an unfeeling wind had suddenly caught up some of the dead leaves before us and tossed them along the ground. It is all a beautiful bit of magic, which never becomes less wonderful, no matter how many times we witness it.

When we see how wonderfully these little partridges are protected from danger by their color, we wonder how the mother partridge keeps hidden during her three weeks' vigil on her nest. The male bird is indescribably beautiful—dotted and slashed, stained and shaded with different tones of color, some of his feathers looking almost like the scales of fishes. His head is decorated by two interlacing white lines and the tall helmet of beautiful recurved feathers, which, added to his black throat, make him a very conspicuous bird. We find that his little wife, while, to a certain degree, sharing many of his beauties, has them in such subdued tones that they do not make her at all noticeable among surroundings of dried grass and weeds.

The young birds are still further provided with means of escape from their many enemies, for almost from the moment they are hatched their little wing-feathers shoot out, and when only a day old they can flutter a full yard into the air. In fact, I have known one of these hardy chicks to fall out of a nesting box 18 inches from the floor, and somehow get back alone on the day of hatching. Imagine a common chicken attempting this!

VEGETABLE ENTRÉES.

Delicious Dishes That Can Be Prepared from Some Common Articles.

In winter when vegetables are scarce and dear, it is really surprising what a number of dainty dishes may be evolved with the aid of some of the delicious dried vegetables now sold on every hand. The practice of serving a separate vegetable entrée or else what the French term a farinage at dinner is one which every housewife with an eye to economy will approve, says the Washington Post. The following recipes make delicious vegetable entrées: Butter beans are delicious when served a la creme, and cannot be called expensive, since one pound of them may be bought at a price which varies from five to eight cents, according to locality. When bought, one-half pound of beans should be soaked in cold water for 24 hours. Then take out, drain and cook slowly in salted water in the usual manner. The time for this varies somewhat, so it is not possible to state it exactly. When very tender take out and drain carefully. Place a piece of butter about the size of a very large walnut in a clean stewpan; directly it melts add to it a teaspoonful of finely minced shallot and a teaspoonful of minced parsley. Cook for a couple of minutes and then add the beans, together with a little cream, pepper and salt to taste. Toss till very hot, then dish up on a hot dish, garnish with fried croutons and serve at once.

How few people understand how to cook lentils properly—not the yellow, but the green, the larger variety. Yet, treated properly, these make either a nice vegetable entrée or an exceedingly dainty salad. At the restaurant Duval, in Paris, lentil salad is a well-known and very delicious dish, indeed. A salad of green peas may be made as follows: Boil the dried peas till tender, as directed, then drain carefully; leave till cold; dress with mint sauce and use a very little oil. Garnish with grated yolk of hard-boiled egg and serve.

When fresh mint is unobtainable mint sauce may be made with the dried variety very successfully thus: Place a dessertspoonful or more of the powdered mint in a sauce tureen. Pour over it half a gill of cold boiled water; soak for an hour, then add sugar to taste and a tablespoonful and a half of vinegar. Mix and serve.

Rose Custard. Take two ounces of corn flour, mixing it to a smooth cream with one-half teaspoonful of milk. Sweeten with one ounce of powdered sugar, flavor with a tablespoonful of the syrup of strawberry jam. Add a pint and a half of milk, color with a few drops of cochineal, put it into a lined saucepan and stir over a slow fire for ten or 12 minutes. Serve cold in custard cups.—Boston Globe.

Expensive Engagements. Long engagements are rather expensive affairs in Russia. The bridegroom-elect is expected to send his fiancée a present every day.—Albany Argus.

FOR FASHION'S DEVOTEES.

Items of Interest for Feminine Followers of the Latest in Dress.

French-made passementeries, with small openwork points or scallops finished with a narrow heading are used on walking or traveling costumes of zibeline, mohair, serge, camel's hair, and cheviot, reports the New York Post.

The revived Louis XV. dress introduces a decolette bodice, slightly pointed, and framed with a rich lace drapery, headed with soft folds of satin or chiffon, ending in full choux on the upper side of the bodice near the arm, and at the belt. The petticoat is of a cloth matching the draperies, and the open-fronted trained skirt above it is of satin brocade or matelasse silk. The bodice laces at the back and the back forms extend into long panels that fall above the underfolded plait of the train and reach to its hem. The sleeves and gathered undersleeves show brocade, plain satin, and chiffon.

A suede or satin-faced cloth skirt in a very light tint of biscuit color, gray, light sage, green or fawn, with a tinge of coffee in it, is just now a very desirable thing to have, if it is tailor-made and decorated with stitched bands or silk cord appliques. It makes a very neat costume with a tucked blouse of crepe de chine exactly matching it in color, and trimmed with a deep cream-colored guipure lace, with collar and girdle of velvet in golden brown, moss green, or gray.

In contrast to other fashionable fabrics the rough-surfaced stuffs of mixed colors are shown. These include boucles with soft curly loops of mohair, such as glossy, silk, or rather loosely woven grounds of blue, dark red, green, or brown. Zibeline and fleecy camel's hair weaves have tufts of rose or cherry, on checks of two shades of brown or gray, or else pale blue with black and green bars. Blue and brown are woven in basket checks and checked with color. The trimming for these stuffs is velvet; sometimes of the prevailing color, but more often of the color least prominent in the fabric—thus accentuating the contrast.

Fashionable fur trimmings still show sable, mink, marten, or other tails depending like a deep fringe from stole-shaped fronts of fur wraps or yokes, peleries, collarettes, etc., of velvet, decorated with lace and fur, or applique. Other short-fleeced pelts are arranged in scroll-like curves on black and colored costumes of cloth and velvet. Short natty jackets of these furs are brought out in many of the shapes that appear on French and English costumes of velvet or cloth.

RICHEST GIRL IN THE WORLD.

Seventeen-Year-Old Daughter of Herr Krupp Has Millions at Her Command.

The oldest daughter of the late Frederick Krupp, the famous gun-maker of Germany, is the practical heir to her father's vast estates. Miss Bertha Krupp is but 17 years old, and her inheritance makes her the world's richest girl, says a London report. Bankers have conservatively estimated the value of the Essen and associated manufacturing works, with subsidiary properties, at \$75,000,000. These were under the sole control of Herr Krupp, though administered by a board of directors. It is understood that by a stipulation of the will the works are not to be turned into a joint stock company until the expiration of 25 years, if then.

Outside the manufacturing plants, securities possessed by Herr Krupp have been estimated to be as much again in value, so that the whole fortune, of which the widow has been left in charge, probably with provision for the younger daughter, Barbara, would amount to about \$150,000,000.

The Goelet fortune gives one of the nearest instances of an heiress in her own right, although the amount falls far short of the wealth of Fraulein Krupp. Miss Mary Goelet, only daughter of the late Ogden Goelet, became of age in 1899, when she received under her father's will \$500,000, the half of the residuary estate of her father being held in trust for her benefit for life. A moderate estimate placed the value of the real estate at \$25,000,000.

The wealth of Mrs. Hetty Green, the richest woman in America, is usually estimated at a maximum of \$50,000,000.

For Chopped Hands. Into one pint of clear water pour one-half ounce of pure glycerine, four tablespoonfuls of powdered borax, one block of gum camphor, and one-half pint of bay rum. This preparation is an old and tried remedy. It is also good for tetter, in the hands.—Woman's Home Companion.

FOR THE HOUSEWIFE.

A Variety of Information Upon Matters Concerning Directly Under Her Supervision.

An English fancy for the decoration of the drawing-room on wintry days is the introduction of growing flowers in bright and delicate hues in pretty little boxes or baskets of willow ware, enameled and gilded and tied up with ribbons to match the color of the blossoms. For example, a delightful touch of color and fragrance is imparted by an oblong willow basket, enameled pale blue, trimmed with bands and bows of satin ribbon in darker hue, and filled with lilies of the valley all bloom. Less expensive and decidedly pretty is a basket of willow in dark brown, flecked with gold and trimmed with pale yellow ribbon. Scarlet tulips filled one such receptacle as this fitted up a few weeks ago. In striking contrast was a third basket of shell plink willow work in which hyacinths, pink and white, were growing, says the Brooklyn Eagle.

Artistic screens, and this phrase refers to an extensive array of beautiful productions, with quadruple and triple panels, are ever in demand. The useful and the merely ornamental types included in the season's collection are among the best and the handiest that have yet been designed and the palm for beauty must be given to those with hand-painted panels and mounted in gilt or "old ivory" effect.

With the exception of peas, all vegetables that are to be boiled require plenty of water. Vegetables that are known to be less digestible than others may be improved by parboiling, pouring off the first water and adding a fresh supply. According to a housekeeper of experience, all greens, such as cabbages, etc., are much improved by being boiled with a little carbonate of soda. Soda should not, however, be used in the case of broccoli or cauliflower, which requires very careful boiling or its appearance gets spoiled. Potatoes should always be boiled in a saucepan specially kept for them. If the pan is used for any other vegetables, they will become discolored. They are best when boiled in their skins. When peeled, they lose their flavor, and the salt, which passes out into the water. They should be all of a size, whether large or small. Serve vegetables directly they are done. They should not be allowed to remain in the water for a moment after they have once been boiled.

A combination fern-dish and candle-labrum in silver plate is an attractive novelty. Three candle-holders are attached to the fern-dish, and if a special arrangement of flowers and lights is desired, there is room in the center for a fourth holder.

The newest designs in dinner napkins are finished with an edging of heavy linen lace.

A pleasing change from the generality of sauces served with game and poultry is nut sauce, made according to the following directions: For half a pint of sauce, take a coffee-cupful of any desired variety of nuts, scald, blanch, dry and chop, season with salt and pepper and fry in an ounce or so of butter to a golden brown tint. Then pound smooth, add a gill of clear stock and thickening, consisting of one-quarter of an ounce each of butter and flour mixed over the fire until smooth, and blend until the nut mixture is of the consistency of cream. Add to the boiling sauce at the last moment a couple of spoonfuls of cream or the yolk of an egg beaten up with one or two spoonfuls of milk.

HER VAGUE REQUEST.

She Might Have Had Her Heart Set on the Five Thousand Dollars.

"I've been thinking of it ever since I started on my present trip," relates the Detroit Free Press, "and I'm hanged if I can make up my mind just what she was aiming at. You see, some time ago I realized that traveling about the country as I am I was taking a good many chances; so I decided to take out an accident insurance policy. "My dear," I said to my wife, after I had acted upon the thought, "I have done something to-day that I should have done when I first started on the road. I have taken out an accident insurance policy on my life. If I am killed, the company pays \$5,000. If I am injured, then I get \$25 a week. "For how long?" she asked. "As long as I am laid up. "But it might be only a week. "Yes. "And you would only be entitled to \$25? "That is all. "And if you get killed you get \$5,000? "You would," I answered patiently. "Well, the next morning when I started on my trip she threw her arms around me and cried: "Now, John, for heaven's sake, whatever you do don't get injured!"

STUFFED STEAK.

Remove the fat from a thick piece of rump steak weighing about three pounds and with a sharp knife make a slit on one side, passing it through the meat, but without severing the edges. Fill the opening with a savory stuffing, then press it together and tie it at each end; brush it over with warm butter, flour it, cover it with a thick piece of greased paper, and cook the meat in a baking tin containing some hot dripping in a moderate oven. It must be basted frequently, and about 12 minutes before it is taken from the oven the paper must be removed for the meat to brown. Serve the meat surrounded by mushroom sauce and garnish the dish with large mushrooms (which have been cooked in butter), with a little heap of grated horseradish on each.—Detroit Free Press.

Nut Hermits. Two cupfuls of sugar, two eggs beaten separately, one cupful of butter, one-half cupful of claret, one even teaspoonful bicarbonate of soda, one teaspoonful of salt, one cupful each of chopped raisins and butternuts, one-half cupful currants, two teaspoonfuls of cinnamon, one of cloves, flour to make a stiff dough; may be either rolled or dropped.—Ladies' World, New York.

AT BUTCHERING TIME.

Some Items of Information Regarding a Number of Good Dishes in Season.

Nearly every household has its favorite way of curing the pork and beef designed for the yearly supply, but there are always the odds and ends to be attended to, and one likes to know the various ways practiced in other homes. Take for instance the hog's head and try the different ways of preparing it. In all cases it is first well cleaned and scraped, scalded, cut up and the lining of all the cavities removed. Some allow it to soak in a weak brine over night, others use only cold water. The brine is preferable, as it helps to remove the blood that may remain in the meat. It is then boiled in water to cover, until the meat is separated from the bones, and, if wanted for head cheese, is chopped, seasoned, put in a box and pressed to remove the fat. It is then sliced and eaten cold. The broth is used for soup or thickened with corn meal and after cooling is fried like ordinary mush. The broth must first be allowed to cool so that the fat can be removed, then strained to remove any pieces of bone and seasoned with salt, pepper and sage. In making scrapple the chopped meat is added to the broth, then seasoned and thickened with corn meal, cooking it like mush, and when cold it is sliced and fried, says the Home Magazine.

Sometimes the feet are cleaned and cooked with the head, then taken out and covered with hot spiced vinegar to make pickled pig's feet.

Some meat is made by chopping the head meat rather coarse, after it has been allowed to get cold, then returning it to the broth in which the head and feet were boiled, seasoning rather highly with salt, pepper and sage and pouring in pans to cool. The broth should be strained and cooled, then the fat should be taken from the top before heating and adding the head meat. It should be about two inches deep in the pan. When cold this forms a clear jelly well filled with the chopped meat, and is very fine to slice for breakfast.

The tenderloin is very nice fried as for the table and packed in small jars then covered with hot lard. This will keep for use when warm weather comes again and fresh meat is scarce.

Sometimes there is more of the roast pieces and tenderloin than is wanted at once, and if the weather is not quite cold there is danger of its not keeping perfectly sweet. This difficulty is easily overcome by rubbing the meat, especially around the bones, with powdered borax. Equal parts of borax and salt are sometimes used for this purpose. Wash off the borax before cooking the meat.

Some persons are very fond of fried liver, but do not want it for more than one meal. It can be fried and packed in lard the same as mentioned for the tenderloin and will be appreciated later.

OLD MEN AND YOUNG WIVES.

Interesting Observations Regarding Venerable Beaux Who Capture Youthful Consorts.

For the Wellesley graduate, aged 22, who has married the octogenarian marquis-of-Donges!—there is the excuse, admittedly valid by even captious members of her sex, that she has married a title. For the elderly bridegroom, apart from sentimental considerations, there is the incentive of longevity; the statistics prove that old men live longer if married than if single, states the New York World. Dr. Zill's figures for Europe indicated that among men past 70 the death rate is 45 per 1,000 for the married, as against 71 for the single. Dr. Schwartz, instancing the fact that of 50 centenarians examined by him, not one was a bachelor or spinster, showed that of men who live to be 90 the ratio is nine married to three single. Among individual examples of matrimonial longevity that of James Nicholas Lenn, of Giossen, N. Y., may be cited. The doctor-preacher-author married 13 wives and lived to be 99. To what extent did each of his helpmates contribute to his length of years? Presumably an amiable wife would add a year where a Xantippe might cut one off.

It is a normal act for a man to marry a woman younger than himself. Statistics collected in Germany show that of 1,000 bridegrooms only 89 chose women older than themselves. A difference of 60 years is of course wholly abnormal. In New York city in one year the number of couples married in whose ages there was a disparity of 20 years or more was 81; but among these there were very few among whom the difference exceeded 40 years.

Doubtless the controlling impulse with women who marry men greatly older than themselves is money; an examination of some 16 cases reported indicates as much. Yet there are many important sentimental exceptions. Sentiment was the motive that led Ida Kriebel, 16, of Allentown, Pa., to marry Jacob Dorsey, 60, though by doing so she became her own grandmother. Agnes May, 20, who married William Cheney, 70, of Bowling Green, Ohio, was for that reason romantically inspired toward him. Nellie White, 22, who became the wife of Zerah Pomeroy, 89, of Meriden, Conn., was a grandchild of his first sweetheart's sister. The way of the man with the maid in these cases was an open appeal to the romance in her nature.