

WASHING FOR OCEAN LINERS.

It is Work That Calls for High-Power Laundry Machinery and Must Be Quickly Done.

Handling the "wash" for ocean liners, dining and sleeping cars and restaurants has now become a distinctive branch of modern laundry work and calls for high power machinery, expensive washing equipment, and a perfect organization, says the New York Times.

The modern laundry has reduced the washing of clothes and household linen to an exact science, and while one may question its reliability as regards the handling of delicate fabrics, it is a marvellous time-saver, and this very feature is the one which appeals to the average American.

When a transatlantic liner, with say, 2,000 people on board, reaches port, the "wash" quickly follows the passengers ashore. Its size depends upon the number of passengers it carried, and the length of the voyage. It may range from 8,000 to 25,000 pieces, consisting mainly of sheets, table cloths, napkins, towels, etc.

The separate lots are put into washers holding a solution of soap and water and bluing, heated by live steam. The washer is a large stationary cylinder containing a smaller perforated cylinder, which revolves first to the right and then to the left a stated number of times, so that the linen is tossed from side to side, and receives the benefit of all the water that is forced through the perforations.

The bed of the mangle is a steel steam-heated chamber, over which revolve several rollers, covered with wool and an outside jacket of canvas, which is waxed to prevent the fabrics from sticking to the machine and becoming wrinkled or torn.

Some pieces can be washed, wrung, and ironed in 30 minutes, while others take one and a half hours. The "wash" from an ocean liner is usually returned within 24 hours, but when necessary more the work can be finished in less than a third of that time.

The dear old lady grew distracted. She ran this way and that, peering into strange faces and following false clues. "What is it, madam?" asked a sympathetic floor-walker. "Can I help you?"

"No, I don't know," she cried. "But I do wish you'd try." "Have you lost something?" "I've lost my child."

Then they both burst into laughter, and a minute or two later the well-grown "child" came into sight. Youth's companion.

THE LONELY LADY BOARDER.

She Feels Sometimes as Badly Off as the Woman Who is Isolated in the Wilderness.

"I've heard of the wives of farmers in the remote country regions who go insane from pure loneliness," said the woman boarding house dweller, relates the New York Sun, "and I have come to realize perfectly well how that might happen. Many women who live alone sometimes declare that life in a boarding house is less lonesome than life in a flat or an apartment hotel unless a woman can afford to entertain frequently and have her friends around her. But life in the boarding house may be dreary enough to the woman who is entirely alone.

"If she doesn't happen to want to make friends with anybody in the house, there is only one thing left for her to do after dinner. She must either go to her own room or out of the house. And there will be many evenings, popular as she may be, when there will be no occasion for going out. Besides, boarding house women are not likely to be asked out very much. If they're young or of the bachelor type, they can make up parties and go about together. But, left to the kindness of her friends, the boarding house woman is going to be very much alone.

"I have sat in the parlor at night and talked with idiots just because I had to go up to my room, as I had done for three nights before, to sit alone until bedtime came. I have played what with such blunders that I could scarcely hold my tongue, rather than leave behind the only society available.

"It is all very well to talk about self-control and reading. Try two or three years of boarding house life with the endless evenings in one's own room and the delight of reading has begun to pall even on one's eyes have held out.

"If the New York boarding house is lonesome, think what existence must be in the country. When I go to a boarding house in the south nowadays I never ask about the food or the beds or the comfort of the house. All I ask is: Who is there? Are there any old women or invalids with trained nurses who go to bed every night at nine o'clock? If the boarders are of that kind it makes no difference how the house may be kept. I wouldn't go there if there was a chef famous as any condor bleu.

"But if the house is full of wide-awake people, it is a different matter. I want to go to bed at ten and dinner is over, who can talk, play cards and do something to enable one to stay out of one's own room for a few hours, I'll go there, however poor the food may be. And so will every other woman who has suffered from boarding house loneliness. Poor food doesn't drive people crazy. But staying in one's room alone in a boarding house will do that if my experience has been of any value."

GIRLS IN BELGIUM'S MINES.

The Country is Unable to Find a Suitable Solution to Its Industrial Problem.

Notwithstanding the criticisms and ameliorative suggestions that prevail on social reformers among the laboring classes, and the cry of the modern sociologists of both hemispheres, the problem of Belgium can supply decent employment to its southern girls, still remains to be solved. The kingdom is only one-fourth the size of Pennsylvania, and yet within its boundaries more than 600,000 persons are battling for their daily bread, says the Chicago Tribune.

Unquestionably the American girls pity the Belgian sisters and condemn the act of employing the weaker sex upon dangerous and strenuous labor in subterranean galleries, just as Belgian servant girls and farmers' daughters have pitied them for many years; nevertheless, the girls at work in the mines make light of their sympathizers and seem more than satisfied with their miserable lot. None of them would voluntarily exchange it for the position of a servant girl. Complaints seldom arise from their lips, no matter what grave danger the day's share of work may involve or what wretched condition of servitude they may be doomed.

The mines wherein so many young girls are spending the best days of their youth are indubitably the deepest in the whole world, some reaching a depth of 4,400 feet, and their interior is inconceivably ventilated. The air is impure, the heat intense and highly explosive from numerous crevices capable of transforming hundreds of cooling bodies into lifeless masses in an unexpected moment. Numerous instances of such disasters are on record.

"The clothes worn by the unfortunate girls during working time are made of thin linen of the lightest weight, and consist of large pantaloons, the ends of whose bifurcated garments being cut around the legs just above the knees, also a jacket which the body can freely exercise its muscular strength. The hair is skillfully concealed in a tam kenet, thus preventing the heat from reaching it as well as the dust from penetrating it. The whole outfit is about 70 cents, and is changed twice a week. In fact, dress the girl of the Belgium mine resembles a buyist of her sex arrayed in aluminum.

SINK-HOLES IN KANSAS.

Mysterious Depressions in the Western Part of the State and How Accounted For.

An interesting phenomenon in western Kansas is described and pictured in a recent report of the United States geological survey. One of the natural curiosities of the great plains region known as the Meade salt well, in southwestern Kansas. It made its appearance very suddenly in 1889, states the New York Sun.

On March 1 in that year the famous Jones and Plummer cattle trail extended right over the spot where this depression was soon to appear. A wagon passed along the trail over the level ground. It is not known that this spot was seen again until 23 days later, when it was found that the ground for a considerable area had sunk into the earth and the hole was partly filled with water from an underground source.

The cavity was circular, and the tracks of wagons and cattle on the trail were still plainly seen on either side of the hole. A considerable area around the hole had been depressed to a smaller extent.

The sink hole remains to-day, and on either side of it are still to be seen the road ruts and cattle trails along which for years scores of thousands of ranch cattle were driven from northern Texas into Kansas. There were very few routes of travel across this wide plain. But the accident to this surface occurred on the most important of them.

Those who studied this depression were surprised to find that the water in it was very salt, although the ground water in the neighboring wells contained not a trace of salt. It was also found that this saline water had at times a high temperature, closely approaching the boiling point.

The geologists as yet have not been able to explain either the saltiness or the high temperature of the water. It was also found that there were two distinct layers of water, the upper layer, three feet thick, being much less salt than the lower layer, which was six feet in depth.

Today the depression measures 250 feet across the top and 125 feet across the surface of the pond, which is nine feet deep; the distance from the bottom of the water to the level of the plain is 40 feet. A good-sized house might be hid away in the depression.

The geologists say that the Meade salt well is only the most striking of the Kansas sink holes; for there are many other depressions of similar nature in the state. Large sections of the high plains which stretch across the western part of Kansas are fairly pitted with large or small saucer-like depressions, sometimes so near together that a stone may be thrown from one to another.

Many of these sinks are shallow, but others are deep, like the salt well here described. The depressions are so numerous that farmers are talking of utilizing them for the storage of the spring rains, and thus conserving the water that falls into them for irrigation purposes. It may be worth while to make them serviceable in this way, for irrigation is all that the great region needs to make it wonderfully fertile.

We have long known of the countless sink holes in the great case regions of this country which are formed by water percolating through the limestone rocks, dissolving their mineral particles and thus carrying the rock away in solution. No such explanation, however, can be given of the sink holes of western Kansas. They are still constantly forming and are gradually lowering the surface over large areas, but how they are formed is not yet fully determined.

CHAMPAGNE IS VERY OLD.

Monks Were the First to Manufacture the Sparkling Wine Many Centuries Ago.

The origin of champagne is rather mysterious and the peering man has yet to be found who shall write its true and authentic history, says the Boston Budget. It was stated recently in newspapers, French and English, that the wine was brought to perfection by no less a person than an old Benedictine monk, Dom Perignon, who conceived the idea of blending all the different grapes of the champagne district for the purpose of discovering the highest delicacy and body. This is true as far as it goes, but does not make Dom Perignon the "inventor" of champagne. He wandered about the hills of the champagne district in the early part of the eighteenth century and brought his botanical and agricultural knowledge to bear on the vines. Monks of other branches of his order were also botanists, agriculturists and herbalists, as well as bookmen, and there is nothing wonderful in their discoveries of good ways for making wines and liquors.

The Carthusians, founded by St. Bruno, who was a Benedictine of the "reformed" branch, have given us the world-famed liquor which they made from the herbs and aromatic plants of the mountainside, just as the Benedictines proper have given us that other cordial named after them and just as some of the Trappists or Silesians, who are also offshoots of the ancient order, founded on Mount Cassino, in the year 520, by St. Benedict, have invented a soothing beverage which is in commerce and has a trademark. All these monastic people, whose orders are nowadays so much threatened by the French government, lived in communion with nature and studied some of her secrets. Hence it is not surprising that Dom Pierre Perignon should have used his monastic experience in the champagne district and led the way to preparation of such wines, for instance, as the Veuve Clicquot-Ponsardin of the present day.

But the wine of the famous French province now formed by the department of the Aube, the Haute-Marne, the Marne and the Ardennes, was famous long before the time of Dom Pierre Perignon, the Benedictine hermit and vintner. The plantations of the first "cuvées de champagne" date from the Gallo-Roman days, but the development of the champagne as we know it, and the first sparkling wine, is attributed to Dom Perignon.

Rheims and Epernay, now headquarters of the wine, were not famous then for their magnificent cellars hewn in the chalk or limestone and so admirably adapted for the delicate work of perfecting the juice drawn off from both the black and white grapes. But the "brinle champagne" was making its way as the wine of kings. It was not yet, however, the "king of all wines," as Leitch Hunt, correspondently of the "Matters of Montepulciano," after Heel.

WOMEN AS BOOKBINDERS.

In Doing Fine Work They Are Considered by Employers as Superior to Men.

In the old days, when books were scarce and there was time for a workman to take pains, men spent weeks and months binding a single volume. In our time, when machinery grinds out books by the million, one may look through an entire library without finding even one volume that is perfectly bound.

Yet the book binding is still an art, and we learn from a New York paper that women are the best binders, says Youth's Companion. The most famous modern English binder says: "Women ought to do the best work in book binding, for they possess all the essential qualifications of success, patience for detail, lightness of touch and dexterous fingers." In his factory he has two women to help him, and every year he takes three or four pupils.

One of his pupils is making fine bindings in this country, and her helpers are all women. Their factory, or their studio, for they are indeed artists in a room in New York up three flights. Here are the little presses to glue and sew while it is being out and glued, and sewing frames to sew cords to the book backs, the fat little ridges under the leather that cross the back of the book.

At a table, covered with pieces of leather and shining tools, the binder does the finest part of the work. No part of dressmaking is more delicate than stretching the leather dress over a beautiful book, and tugging the leather is an art requiring the nicest skill.

Fine books, like other works of art, are expensive, and not many persons can afford to own a really well bound book. But it is good to know that commerce has not killed a very old art, one that began and flourished in the dark ages; and it is also good to know that in America women are the finest artists in this work.

NOTES FOR THE HOUSEWIFE.

Odd Bits of Information Which May Come in Handy in Her Various Duties.

A London medical paper of the highest standing recently stated that a very serious fever epidemic had been traced to the use of raw celery, which was found upon investigation to have been fertilized with night soil containing disease germs. Water cress has often been regarded with suspicion in cases of typhoid fever germs. Yet people who harbor all sorts of germ fads and superstitions, claim much radishes, lettuce and celery with no thought of how they may have been cultivated and very little as to how they have been cleaned, says the Washington Star.

As a matter of fact, many vegetables which we are accustomed to eat raw are delicious when cooked, but if one prefers the raw vegetable it is the simplest thing in the world to sterilize it. A saturated solution of boracic acid kept in a fruit jar on the kitchen table will insure a sterilized head of lettuce. Dilute a cupful of the solution with one of water, and after the lettuce has been freed from grit, dip it into the antiseptic bath. Then rinse immediately with cold water, wipe dry and serve. Celery should be treated in the same way, each stalk being carefully pulled apart to insure cleanliness. Some celery is so dirty that it really needs scrubbing with a stiff kitchen brush to remove the grit from corrugated stalks.

Field lettuce is a favorite Swiss dish, and those who don't know it have something to look forward to. An excellent way of preparing it is to quarter the heads, wash very carefully, and put in a double boiler with enough milk to cover it. Let this steam until the lettuce is tender, and add a dash of pepper, a tablespoonful of butter. Let it stand till the butter is melted, and serve.

The water in which vegetables are boiled, if drained off, should be saved for the soup pot. Otherwise it should be allowed to simmer down and become part of the sauce, for it contains a great deal of the bicarbonate of potassium, which makes vegetables wholesome.

The French make a delicious dish by boiling young tender peas in a little water, adding a tablespoonful of butter. A load of fresh, clean lettuce is set in with the peas and allowed to steam thoroughly. The lettuce is then removed to a heated platter, a little milk added to the peas, mixed with a tablespoonful of flour. When this comes to the boiling point the thickened peas are poured over and around the lettuce and served.

Water cress cooked in the same way as spinach and served with butter and a hard-boiled egg, chopped fine, is an excellent dish.

Chickpeas cooked after the following recipe is suitable to many people who cannot eat the vegetable as a regular food. Chop the cabbage as for cold chowder, and put in a pan of salted boiling water. Boil exactly five minutes, not a minute longer. Drain off the water and add milk to cover a dish of paprika and a little butter and flour mixed. When this becomes quite hot, again shake in liberally grated Parmesan cheese. Let it stand a few minutes and serve. This is a good lunch, where the milk meat is scarce. The milk and cheese make a most substantial. A dash of garlic, added with cabbage gives it a most delicious flavor, not at all piquant.

FOR A RESILESS BABY.

A Horse Collar May Be Utilized to Good Advantage When the Baby Is Sitting Alone.

Should any young mother suffer her plumage or excite her hair, as though it had suggested a straight jacket for her darling, she will be glad to learn that the use of a horse collar for a baby trying to master the art of successfully sitting alone will prove a comfort to both child and mother, as it know by experience, says a writer in a household exchange.

I borrowed from a good harness dealer a large, new collar, such as is used upon farm horses. This I placed upon the baby, throwing a light blanket or cap robe over it, and seated the baby inside the enclosure. You can tell by trying which side of the collar should be up, and how the baby best fits his new seat. His hands and feet can be fitted with playthings and toys placed within reach upon the floor. He sits without danger of falling with his back supported and his previous head safe, for the time being, from the numerous bumps which are his portion. If an upright position becomes tiresome, the little fellow can work himself down into a nearly horizontal posture. My baby used to get her feet out and the back kicking with all her might, her little controlled hands kept her flying feet a lively accompaniment, her whole figure a perfect ecstasy of motion.

The friend who was made of this novel arrangement called her little ones upon a firm and I took a collar from a discarded harness, which would be as well as a new one if thoroughly cleaned of impurities. I have always regretted that I did not learn of this contrivance a little earlier, for my little one would have taken advantage of what was so helpful and comfortable for me and the one baby who tried it.

FASHION'S MIRROR.

Some of the Pretty Feminine Fancies of the Season's Most-Admired.

Strawberries, blackberries, raspberries and even gooseberries, are used for hat decorations. The strawberries are made of velvet, studded with brown and yellow seeds, and are very true to nature. All of these fruits are mounted with plenty of leaves, says the New York Post.

From color has come to the fore again. It combines well with pale blue, and when used on hats forms a good background for pastels. One model of plum-colored straw is almost covered with small pansies in different shades.

A very striking hat, in imitation, is made of that vivid dark blue color which is so prominent this season. There is a rolled brim of the blue, and the top of the crown repeats the color. The sides of the crown and the edge of the crown consist of rows of bright red, white and blue bands. The hat fits well over the face of the wearer and is fitted behind with a bunch of cherries and leaves. It has no other trimming.

Face is so becoming to the face that it is curious that it is not often worn as a head dress. The pompadour style of the gown has brought in the fashion of wearing with it a tiny lace cap or hood. This is merely a small triangle of old lace, fastened with a gold or jeweled pin to the top of the hair, and tied either high up or just under the ear or taken behind and pinned below the knot of hair at the back. In France young married women are affecting this style.

A pretty street gown is of dark blue and green tartan, the skirt made with inset panels of plain green silk canvas. The bodice is simple and has a few rows of shirring around the waist. A fitted belt of white polka-dotted silk is drawn down to a point in front. A deep cape collar of new-work gauze, bordered with tulle, rubbing, opens over a front of embroidered lawn.

Every visit to the shops or to the important rooms demands the impression that fringes are to be the finishing trimmings. Summer evening gowns of almost any color, "embroidered" with narrow silk fringe, natural colored, and white pique and even batistes are trimmed profusely with very fine fringes, both wide and narrow.

QUANDARY OVER AN "A-D."

Parade of the Editor Who Wants a Doctor to Write in His Town.

An agent in the city is a quantity of the "A-D" is in a quandary over the matter. The agent is a quantity of the "A-D" is in a quandary over the matter. The agent is a quantity of the "A-D" is in a quandary over the matter.

The agent is a quantity of the "A-D" is in a quandary over the matter. The agent is a quantity of the "A-D" is in a quandary over the matter. The agent is a quantity of the "A-D" is in a quandary over the matter.

The agent is a quantity of the "A-D" is in a quandary over the matter. The agent is a quantity of the "A-D" is in a quandary over the matter. The agent is a quantity of the "A-D" is in a quandary over the matter.