

**NEW MILLINERY.**  
Part Arrangement of Plumes Are Favored.



**TRAVELING HAT OF BLUE HEMP.**  
This charming little traveling hat, designed for wear with a trousseau suit of blue cloth, is of blue hemp, the beam being finished and tied back with ribbon of the same shade. The French plumes are gracefully arranged at the back of the hat.

**Springtime in the Home.**  
A touch of springtime in the living room may be had by a simple change in the window draperies, substituting some light flowered summery fabrics for the winter ones which have grown dingy.

The color scheme of the curtains may be changed and perhaps a different tone in the wall paper brought out thereby.

The wide assortment of beautiful linen and cotton curtain fabrics now to be found in the shops offers many hints by which this change may be brought about.

Cretonnes with the black and rich dark backgrounds are suitable for living and dining room decorations, and, too, they do not show the soil so quickly as do the lighter grounds.

Scrim and nets in white, cream, tans and ecru are particularly well adapted for the window hangings.

If the wall papers are covered then select a plain material and stencil a border in two tones of the paper color; but if they are plain flowered effects are very desirable for hangings.

Paint with its saving grace will give a brand new appearance to the wicker furnishings, and the window boxes and flowerpots may be made to lend a striking bit of charm and freshness to the rooms if treated to a dress of new paint in bright green or red.

If the housekeeper will observe some of these little ideas before the spring days actually arrive she will find that she has struck a happy tune for the tired creatures in her home for whose welfare she is ever most solicitous.

**What Some Women Pay For Aigrets.**  
Many women object to the wearing of aigrets on account of the cruelty entailed in their production, but there are other motives who not only give fabulous prices for these adornments.



**JEWELLED AIGRETS.**  
mean, but add to the expense by having the aigrets threaded with pearls of great value.  
In the cut are aigrets worn in the hair by wealthy society women that have cost their owners \$300 and \$800 respectively.

**Nine Taxes on a Spring Suit.**  
"Every woman who buys a spring suit must pay at least nine separate taxes on it," said Mrs. W. L. Plattenburg, a prominent Kansas City club woman, addressing the Athenaeum recently.

"First, there is the tax the farmer pays on his stock, including the sheep. The commission dealer buys the wool and pays another tax upon it. The manufacturer makes up three taxes in the price he fixes—one for stock in trade, one for machinery and one for dye used in coloring the goods. The wholesaler, the merchant tailor and the retailer follow. Finally to the list must be added the tariff on imported wool."

"There is only one way to amend such conditions and that is through state and federal constitutional amendments in favor of the land value tax."

**THE SPRING MODE.**  
Stripes Made by Stitching on This French Suit.



**IN BLACK AND WHITE EFFECT.**

Though the material of this attractive little tailored suit seems at first glance to be of the black and white mixtures so fashionable this spring, a closer inspection reveals the fact that the fabric is really a very fine serge and the stripes are produced with rows of heavy machine stitching. This stitching slants obliquely away from narrow panels of stitching at back and front of the skirt, and a shawl collar with panels of the straight stitching at the edge has insets of wedged wood blue cloth stiffened in black and white. Small white pearl buttons increase the smartness of this black and white costume.

**New Field for Women Workers.**  
The woman who feels the attraction of photography will be glad to hear of an opening which, if not exactly new, is more or less unknown to the average woman worker.

To begin with, a knowledge of practical photography is essential for those who want to become expert lantern slide makers—as, for instance, of developing and developers—for it is not enough to be able to expose and develop on a slide. The operator must know precisely what effect she is aiming at and just what developer will suit her purpose. Among the points for recommendation of this work are the following:

"There is no limit of age for this work, but it is essential that a lantern slide colorist should possess good eyesight and steady, sensitive hands. In fact, it is apparently work peculiarly suitable for women." Like most other arts, it requires great concentration, skill and pleasure in the work, and, also, like the others, rebuffs will probably be many before any measure of success is attained. Though women are often employed by lantern slide makers, few have taken up the work on their own behalf, and yet it is obvious that more and more of this method of illustration is being used for amusement, for instruction, for scientific purposes and for advertisement. There is no limit to its scope.

Lantern slide coloring should offer special opportunities to women, "for it requires a delicacy of handling and a keenness of artistic perception which are more usually met with in woman than in man, and to the woman who possesses a talent for painting, coupled with these necessary qualifications, the work becomes absorbingly interesting."

**They Will Hebble.**  
That high heels and hobble skirts are responsible for a large proportion of the injuries sustained by women while getting on and off trains and mounting and descending stairways in stations is the conclusion reached by the Pennsylvania railroad after an investigation covering three months, in which seventy-three such cases were recorded.  
The injuries ranged from slight contusions to painful sprains and cuts. Typical of the causes set forth in the report are: "Heel caught on step of coach and tore off. High heel caught while descending stairs, wore hobble skirt."

**Cinderella Out of Date.**  
The cult of the large foot is the latest craze in Vienna. A "Big Feet" society has just been formed in that capital by the Baroness Mohu, with the object of spreading the theory that large feet are not only healthy, but beautiful.

**Plates and Plates.**  
Cook—They say that the plates on a table are nearly a foot thick.  
"Miss Maud—Mercy! Fancy having to wash them three times a day!"—Boston Transcript.

**Cookery Points**

**For Breakfast.**  
The simple dishes following will be found wholesome, nourishing and economical and an appetizing change from the stereotyped porridge, eggs and bacon, etc., for breakfast.

**Oatmeal With Dates.** To each cupful of uncooked oatmeal add one cupful of dates, washed, with the stones removed and cut small. Cook in the usual way in a double saucepan and serve with milk without sugar, as the dates are sweet enough.

**Kidney Fritters.** Take the requisite number of sheep's kidneys, half a pint of frying butter, seasoning and frying fat. Skin and cut each kidney in half. Take the frying butter and stir into it one teaspoonful each of minced parsley and shallot, a dusting of red pepper and a small pinch of powdered sweet herbs. Dip each half kidney in this mixture, then drop carefully into a pan of boiling fat, doing only a few at a time. When light golden brown in color, take out the fritters, drain carefully and serve as quickly as possible garnished with parsley on a hot dish.

**Scott's Scones.**—Half a pound of flour, one level teaspoonful of cream of tartar, half a level teaspoonful of carbonate of soda, one ounce and a half of butter, one teaspoonful of sugar, a quarter of a pint of milk. Mix the flour, cream of tartar and carbonate of soda and sift them together; rub the butter into the flour, add the sugar and mix to a paste with the milk. Roll out and cut with a small round cutter to make a large round scone and cut into four sections. Bake in a good oven for about twenty minutes. The real Scotch scones are baked on a sort of griddle and some housekeepers have been known to cook them on a well floured frying pan.

**Compo of Rhubarb.**—The early rhubarb is best for compotes and forms a most wholesome breakfast dish. Cut the sticks into two inch lengths and carefully wipe them. Make a strain color with cochineal and flavor with lemon peel. When boiling put in the rhubarb and simmer very slowly till tender. Remove the fruit, reduce the syrup and pour over the fruit. This should be made the previous day and served cold.

**Beef à la Made.**  
Take a round of beef four or five inches thick. For a piece weighing five pounds soak a pound of bread in cold water until soft, turn off the water, wash the bread fine, then add a piece of butter the size of an egg, a half teaspoonful each of salt, pepper and ground cloves, about half a nutmeg, two eggs, a tablespoonful of flour and a quarter of a pound of fresh pork chopped fine. Wash the beef on the sides and together with half the dressing, place it in a baking pan with lukewarm water enough to cover it. Cover the pan and put in the oven two hours, then cover the top with the rest of the dressing and put it back for an hour. Let it brown well. When serving the meat, if the gravy is not thick enough, stir in a little flour and add a little butter.

**Orange and Ginger Sherbet.**  
Put two pounds of sugar and two quarts of water in a saucepan on to boil, stir until the sugar is dissolved, then boil rapidly for eight minutes. Remove from the fire and leave to cool. When cold add the strained juice of six oranges and one lemon, pour into the freezer and freeze without much stirring. When frozen add five table-spoonfuls of preserving ginger chopped fine, cover the freezing can and stand away for two hours to ripen. Serve in dainty glasses decorated with a piece of ginger on top of each glass.

**Poor Man's Rice Pudding.**  
An old-fashioned Indian pudding served with cream is delicious enough for the poorest of us. Here is a long tried rule. Mix four cupfuls of scalding milk, a cupful of molasses, two level table-spoonfuls of sugar, a quarter of a cupful of corn meal, a table-spoonful of flour and a little salt. Let this mixture simmer over the stove for about half an hour, stirring often enough to keep from burning and lumping. At the end of this time stir in a cupful of cold water, turn into a baking dish and bake for two hours.

**A Tasty Sandwich.**  
It was the memory of a childhood appetite which inspired a woman to serve brown bread sandwiches spread with horseradish and sugar with her afternoon tea. The snappy pungency of the horseradish was very delightful. The horseradish had, of course, been mixed with vinegar the slightest possible amount used and it was sprinkled thickly with powdered sugar. The brown bread was made of whole wheat and Graham flour and was cut as thin as possible.

**For Afternoon Tea.**  
Many hostesses this spring are serving with afternoon tea the thinnest little hot baking powder biscuits, not larger than a fifty cent piece. They are usually buttered and spread with maple sugar or with a paste made of the sugar and chopped hickory nuts, but some prefer to use a filling of peach marmalade or thick honey. Biscuit halves spread with grated cheese and toasted brown are the specialty of one hostess.

**Woman's World**



Photo by American Press Association  
**MRS. ISABELLA GOODWIN**

For the first time in the history of New York's detective department a woman has been made a first grade officer. This honor was recently bestowed upon Mrs. Isabella Goodwin, who was raised from the rank of police matron to that of acting detective sergeant, with a salary of \$2,500.

Mrs. Goodwin won her spurs through her clever work in running down the band of taxicab robbers in New York city who recently obtained \$25,000 from runners of a well known Gotham bank.

Mrs. Goodwin's husband before he died sixteen years ago, was a rounder. After his death she became a police matron, at the same time doing odd detective jobs of work for various officials of the detective force.

About two years ago she became regularly attached to the staff. Mrs. Goodwin outranks her sex, who is a second grade detective.

**Woman's Leap into Reality.**

There is no doubt that the type of woman is changing beyond recognition and that any mid-Victorian who might arise again—with the exception of George Meredith and John Stuart Mill—would rub his eyes in amazement at the modern female whom he would find on platforms and in council rooms, in operating theaters and in city offices—wherever, in short, there is serious business on hand.

Just now we are celebrating the centenary of Charles Dickens, the creator of Dora Copperfield and Little Nell, of Miss Gaskell and Kate Nickleby. I wonder what he would have thought of the young person of 1912 who climbs the Matterhorn, pilots her own aeroplane, beats masculine champions at golf and travels alone through wild and desert places?

For, with her usual deliberateness, her intuitive grasping of natural and fundamental laws, woman has instinctively set out to improve her physical type before she makes great demands upon her brain.

The result is that we see around us a race of young athletes, intent upon increasing their stature and specially apt at all games which demand muscle and skill. The new generation is not beautifully frail, but singularly self-reliant and unshakable. Above all, it has banished the word sentiment from its vocabulary.

Charles Dickens' idea of a woman who worked or who took an interest in public affairs was a Mrs. Jellyby, a ludicrous and untidy person who neglected her home and filled the dusty house with pamphlets. This, however, was not the great novelist's fault. He was seeking for comic types and had not the larger vision of a Meredith, who, already in the sixties of the last century, was drawing a gallery of women folk unmatched save in Shakespeare's plays.

Moreover, all the Victorian novelists save Meredith had similar prejudices and convictions about women. Thackeray was in reality no better, though he wrote about society, while Dickens described those inimitable back parlors. To Thackeray a clever woman (if she were English, for his French ladies were allowed more latitude and more Gebildung) must, of necessity, be a woman of doubtful moral character.

Beatrice, Becky and Blanche Amory are all wheedling, alluring young things with brains, so they must needs all end badly, rather to the readers' indignation. This attitude toward the feminine sex was indeed a survival of the roast beef and port wine period, when John Bull was a very domineering person and suffered no pretensions on the part of his women folk. Indeed, did they show any signs of a mentality of their own he annihilated them socially by dubbing them "bluestockings."

**A Voter at Least.**  
Aunt Spinstery—I hope that your opinions uphold the dignity of our sex, Mamie, and that you believe that every woman should have a vote?  
Mamie—I don't go quite so far as that, auntie, but I believe that every woman should have a voter.

**A Dear Girl.**  
"My love for you is strong," said Mamie, "but my tongue could utter—"  
"In fact, I may with candor say—"  
"You're worth your weight in butter."  
—Chicago Record-Herald.

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