Women's Page



EMPRESS JOSEPHINE

There are few more interesting characters in history than that of Josephine the wife of Napoleon. She was born on the island of Martinque, a French island of the West Indies in 1763 just six years before Napoleon was born on the island of Corsica in the Mediterrean. Early the child was taught to dance and sing and to develop the art of pleasing and charm which was so truly hers. When she was very young she married the Vicomte de Beauharnies who took her to Paris where she became the centre of an admiring crowd. She had two children, Hortense, who afterwards married Lewis Napoleon, King of Holland, and Eugene, who became one of Napoleon's leading generals. In 1794 her husband was commander of the army in the Rhine, but as he was a leading aristocrat he was guillotined by the order of Rovespierre. Josephine realizing the ability of Napoleon, who had put an end to the French Revolution, sent her son to him to ask for his father's sword. After Napoleon had granted his request she came herself to thank him. Napoleon saw in her, not only a charming woman, but one who know about social things and knowing that this would add to his prestige, he made her his wife and she was crowned with him when he became Emperor. She had a great influence over him for awhile, but as they had no children, he began to lose interest in her, saying that he wished to be head of a long dynasty. In vain Josephine pleaded that Eugene was his son, he determined to divorce her but he gave her a chateau and a very large fortune to console her. But she was always sad, and though she maintained a court and had many courtiers and friends, but she was happiest when Napolson later, beset by misfortune, would seek her home and have her to adpise and comfort him, for his second wife Marie Louise of Austria, though she bore him a son, was cold and indifferent to him. As Napoleon's fortunes declined he saw more and more of Josephine, and when he was exiled to the island of Elba she wrote and offered to share his exile with him. She died in 1814, before he again landed in France, to meet his foes at Waterloo. Would she have gone to St. Helena with him? It is a notable fact that Napolean's son died after a very unhappy life before he was twenty-one, while Josephine through her daughter Hortense became the mother of kings.

HEALTH

It is believed more and more that colds are contagious though if the patient is careful they would help to keep them from being so. To sneeze without covering the mouth scatters the germ all through the air and the same with coughing. It is a good thing to use paper napkins on which to wipe your nose, when you have a cold, so they may be burned. A good thing to prevent colds is 1 teaspoon of soda in a cup of warm water. Slip it slowly now and then. It has been known to stop a cold entirely if taken in the beginning.

CARE OF TEETH

In pyorrhea the gums always do recede in different degrees, depending upon the severity of the disease, They may also recede in scurvy, a disease caused by lack of the vitamin C (found mostly in fresh fruits and vegetables); then there are also hemorrhages in the gums and soreness, as there are in other parts of the body especially under the skin.

The Cause.—Whether pyorrhea is due to a specific infestion or not, is not known, but one thing sure is known; that it won't appear where strict attention has been paid to the cleaning and care of the teeth.

(A good daily massage of the gums will help the circulation. It will be given if you properly use your brushes, but special massage of the gums with the fingers is also a splendid measure.) The care of the teeth includes the normal balanced diet for both the gums and the teeth are affected by the wrong diet.

Tartar is one of the most frequent causes of mouth trouble. This is the deposit of the salts of the saliva. It is hard and gritty, of different shades —green, yellow, brown, sometimes the color of the teeth—and if allowed to remain any time, the gums will become spongy and bleed at the slightest irritation, and pus may form around the necks of the teeth. There you have the condition known as pyorrhea. It sometimes may go as far socket of the teeth. The breath, you can imagine, is not what you would call agreeable. Halitosis, plus.

Tartar has to be removed by a dentist, and the frequency will depend upon how often it accumulates. Some people have to have their teeth cleansed as often as once a month.

Irregular teeth are more apt to be affected by tartar and pyorrhea than regular teeth. The advertised medicines for the cure of pyorrhea are practically worthless (Burkhart.) If the patient goes to the dentist in time, he can check it and perhaps cure it.

RECIPES

Orange Sponge

1 1-2 tablespoons of granulated gelatine, 1-4 cup of water, 1 cup of boiling water, 3-4 cup of sugar, 1-2 cup of orange juice, 1 tablespoon of grated orange rind, 3 egg whites.

Soak the gelatine in the fourth cup of cold water. Dissolve in the boiling water without boiling the gelatine, add the sugar and the grated orange rind while the water is boiling hot. When the gelatine is cooled, add the orange juice and set it in a pan of ice water. Stir occasionally until it becomes syrupy and begins to set. Beat with an egg beater for about five minutes, until it is quite foamy, then fold in the stiffly beaten egg whites and continue beating until it will hold its shape. Pile lightly on individual plates and serve with a custard sauce.

Custard Sauce Mix the three egg yolks with half a cup of sugar, and a quarter of a teaspoon of salt. Scald three cups of milk and pour it, scalding hot, over the beaten egg mixture, stirring until all the sugar is dissolved. Add a teaspoonful of orange juice and a little of the grated rind and cook in double boiler until thick enough to coat the spoon. Serve cold.

Fudge Frosting.

Two cups sugar, one cup water, two tablespoons butter, one teaspoon vanilla. Mix the sugar, water and butter. Cook over a moderate fire, stirring frequently until a soft ball forms when a portion is slowly poured into a cup of cold water. Remove the frosting from the fire and let stand for 20 minutes. Add the vanilla and beat until thick and creamy. If the frosting stiffens quickly, thin with a little sweet cream.

Vegetable Soup

1 shin bone with marrow and meat, 4 small carrots, 4 white potatoes, 4 medium-sized tomatoes, 2 or 3 white turnips, Stiring beans, peas or beans, some little parsley, A stalk or two of celery.

As many of you have no doubt noted, there are ways and ways of cooking the same dish. Some folks for instance, alawys boil their soup bone some time before they add the vegetables, some others like the soup thickened just a little before it is served, still others always make the soup a day before it is to be served. Those of you who have pet theories on the mode and manner of producing vegetable soup will need no word of advice fro mme, but those to whom it is as yet a field unknown may take my word for it that if they wash well the soup bone described, cover it with cold water using a quart of water for each pound of bone, add salt and bring it slowly to a boil, then skim and add the vegetables, peeled and diced, cover and let it simmer slowly on the back of the stove, or perhaps more correctly for most, on the tiniest burner of the gas range for at least three hours (more being better), then skim if the meat has been very fat, but if it has been lean the few twinkling eyes of fat should remain to smile at you, then serve with the vegetables but not the meat as we plan to save that for a salad tomorrow, you may take my word for it that your soup will be well received.

DETECTIVE STORY
By VANCE WYNN

THE MAN FROM PROVIDENCE

This is the story of a stranger from Providence who was arrested in St. Louis at the time of the World's Fair on the charge of passing counterfeit $5 bank notes.

He was taken into custody at the race course shortly after he had given one of the bogus notes to one of the "bookies" at the track. He was highly indignant at his arrest. What man would not be under the circumstances? But the police held on to him like grim death because the counterfeit note which he had passed was similar to dozens of others that had been discovered in other parts of the country.

Brown told a perfectly reasonable story, He said that he had come from home for the sole purpose of visiting the exposition and that on the previous evening he had gone to the Union Station for the purpose of checking his grip and arranging for his return ticket. Just as he had concluded this, he said, the electric lights were turned on in the station and he saw a white envelope lying on the floor. He picked it up and found that it contained $3,000 in bank notes. Amazed at this discovery, he hurried to the offices of the St. Louis newspapers and inserted "personals" describing the nature of his find and saying that the owners of the property could obtain it after the proper identification. No one had called to claim the money and he had gone to the race track and had placed a bet just before he was arrested.

"That," he concluded, "was the first intimation I had that the money was not perfectly good. I am a respectable business man and if you doubt my story you can telegraph to the banks, the newspapers and the leading citizens of my home town for a verification of what I say."

The detectives did telegraph and the replies they received were entirely in favor of Brown. They did more than this; they made a careful investigation of his story and found that the facts he had stated were substantially correct.

They were disposed to release the man, but before doing so telegraphed to Washington for instructions.

In reply to that telegram the chief of the United States Secret Service hurried to St. Louis and took personal charge of the case. He had an extended interview with the prisoner and then, to the surprise of all concerned, ordered his release. The effect upon Brown was magical. His drooping spirits were revived and he even accepted an invitation to go to a high-class restaurant and take dinner with the head of the Secret Service.

In the meantime that gentleman had made a second careful investigation into Brown's story, and had discovered that it contained a single flaw. It was that the lights in the Union Sation were not turned up until 40 minutes after the time stated by the prisoner.

At the dinner the two men discussed the counterfeit notes in a casual way. Brown said that he was willing to assist in bringing the culprit to justice, especially as he had been made a victim of the bad money. Suddenly the detective turned upon him and said in a low, determined tone:

"Brown, what did you do with the receipt for the plates from which those counterfeits were made?"

The attack was so utterly unexpected that it found the man entirely unprepared. Almost unconsciously he answered:

"It is between two leaves back of a photograph which is on my desk in my office in Providence."

The wires were kept busy for some time after that and in the end the receipt for the plates was found exactly where Brown had said it was hidden. The plates were recovered and destroyed and the clever counterfeiter given a long term in the penitentiary. The law on his alibi had spoiled everything. The carefully planted "personal" had also proved to be of no avail—a proof that talent, even of the highest order, is wasted and mistaken when applied to unlawful pursuits.

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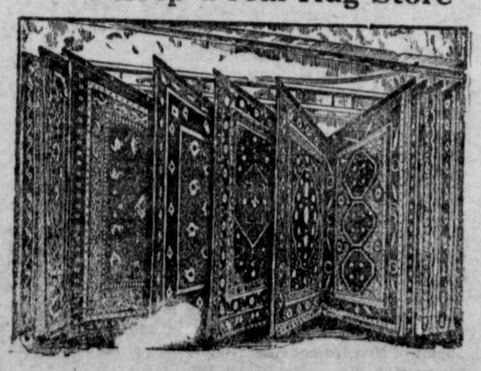
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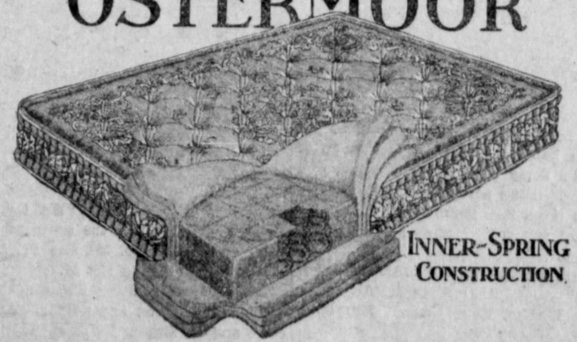
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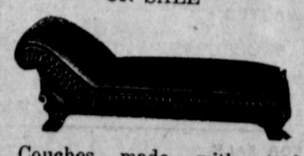


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