Women's Page

BY A WOMAN



MARY W. SHELLY

There is no more interesting nor unconventual character among the great poets than was Shelly of England. He was the son of a rich baronet who sent him to Oxford. The poet however, was a republican he believed in the brotherhood of man and fretted at the restriction of College and Church, and he wrote a treatise which caused him to be expelled from Oxford. His father demanded that he should apologize and this be restored, but this he refused to do, and his angry father cut off his income. The poet was reduced to want, but his sisters used to send him part of their income.

They sent it by a young girl, an inn keeper's daughter who, herself, was having trouble at home. With tears in her eyes she besought Shelly to fly with her and take her away from her unpleasant surrounding. So they ran away. Never was there a more uncongenial pair. Shelly was an idealist, and cared little for creature comforts, while Harriet had no opinion on any subject, thought a title would be very nice and began to beg her husband to give up that silly business, literature and do as other people did. Finally, galled by the yoke of marriage, he left her, giving her at the same time all the money he possessed.

One day he called on Mr. Godwin, who had written Political Justice. There he found three girls and a boy busily reading. None were introduced to him, but the air of the place was Bohemiam and the conversation became general. All talked except one of the girls; she sat reading and several times when the young man glanced her way he met her gaze. Shelly called again and again. He told Godwin his troubles and was advised to go back to his wife. This Shelly felt he could not do. In the meantime he was meeting Mary the youngest daughter very often and he found that she alone understood him and finally they made up their minds to go away together, Mary confided the secret to her sister, Jane, as all three of the sisters were madly in love with him. Jane declared that she would go with them, she would be servant or scullion, but go she would. Shelly was consulted and consented to Jane's going as maid to Mary his well beloved.

So the three eloped and went to Dover, and while waiting at the hotel the landlord told him that Mrs. Godwin was after them, so they escaped out of the back way and took a boat for Calais. There the run-aways had a happy time in France as long as their money lasted. They bought a mule to carry their luggage and they walked. Jane's feet blistered, however, and they put her upon the luggage on the mule while Shelly led the mule and Mary followed, then Shelly sprained his ankle and he had to ride.

Shelly and Mary Godwin were mates if ever such existed. In a year Mary had developed from a child into a splendid womanhood a beautiful superior earnest woman. By her own efforts of course aided by Shelly, for they were partners in everything, she became versed in Classics and in the literature of a time long past. The delicacy of her nature kept her from creating though she wrote one book—Frankenstein—which is a classic, it was under the spell of Shelly's presence. Shelly also could not work alone and without her, the world's disfavor must have driven him mad.

As it was they sought peace and love in Italy, living near Lord Byron who befriended them in many ways.

But peace was not for Shelly. He could never forget how he had lifted Harriet Westbrook into a position for which she was not fitted and then left her to flounder alone. Then word came that she had drowned herself and his cup of woe was full. Soon after Fanny Godwin who had also loved Shelly took poison. Shelly and Mary were married in 1816 and a little boy came to brighten their lives. Soon after Shelly heard that his friend, Leigh Hunt was coming to join them with his wife.

And so Shelly started out bright and joyous to meet them in his boat. But he never came back.. A few days after the waves cast his body ashore and Byron and his other friends made the funeral pyre and reduced the body to ashes.

Mary was twenty-six years old then. She continued to live—to live only in the memory of her Shelly and with the first thought in her mind that they would be again united. She seemed to exist but to care for her boy, and to do as best she could the work that Shelly had left undone.

The boy grew into a fine youth, and was as devoted to his mother as she was to him. The title of the estate with all its vast wealth descended to him and together she lived out her days, tenderly cared for, and died in her son's arms at the age of fifty four.

She has told us that the first sixteen years of her life were spent in waiting for her Shelly eight years she lived with him in divinest fellowship and twenty-eight she waited and worked to prepare herself to join him.

HEALTH

We have just been reading an article by Herbert Palmer, a man who began, life hampered by ill health, and who over came it. This is what he says of wakefulness.

Many of us are troubled with sleepless nights, or rather we think we are. We lie awake watching ourselves, fearful that sleep may not come. Or we try to use the waking time for planning. Either habit is more exhausting than sleeplessness itself. I have never slept a night through in my life. I sleep an hour or two, then wake an hour or two. During the waking time I think of nothing serious. No harm comes. The method is simple. A good many hours may be spent in bed, where rest is had, whether sleep comes or not. I do not toss about. Only when after some hours the side or back grows lame I quietly take a new position. In the morning I start off on a new day as fresh as those whose night was of the standard sort. One must not say, 'How good it would be if only.'

RECIPES

Lady Baltimore Cake

Sift together three times three and one-half cupfuls of pastry flour and three teaspoonfuls of baking powder. To the whites of six eggs add a pinch of salt and beat to a stiff froth. Cream one cupful of butter, then add gradually two cupfuls of sugar and work the mixture to a soft cream. Stir in well part of one cupful of milk, then part of the flour mixture, and alternate until both liquid and dry ingredients have been incorporated in the batter. When smooth, add one teaspoonful of vanilla and one-fourth teaspoonful of almond extract, and, lastly, the egg whites. Pour the batter into greased and floured layer cake tins and bake in a moderate oven until done, or for about 20 minutes. Put the layers together with the following filling. Ice with plain icing on the top and sides.

Filling and Icing.—Cut five figs into thin shreds, then add enough raisins, candied cherries and pecan meats, all chopped, to make three-fourths cupful of each. In one and one-fourth cupfuls of boiling water dissolve four cupfuls of sugar and half a teaspoonful of cream of tartar, then boil until a little of the sirup when dropped from a spoon will form a thread that does not shrivel. Have ready the well beaten whites of four eggs and slowly pour the boiling hot sirup into the mixture, all the time beating vigorously. Continue beating until the icing is of a spreading consistency, then pour half of it into a double boiler, where it will be kept warm, but not hot, over warm water. To the remaining icing add the fruit mixture and spread it on the layers when just cool enough to work with. Work quickly, so that the plain icing may be put on the top and sides while the cake is warm, otherwise the icing will crumble away when the cake is cut.

Pork Pie

Melt two and one-half ounces of lard, add half a gill of water, half a pound of flour and a little salt. Mix to a stiff dough, roll, then cut into two parts. Line a deep pie dish with one part of the dough, chop one-fourth pound of pork and put this in. Put the other dough on top and glaze with egg. Cut a hole in the top. Put onto a baking sheet to cook. Dissolve one ounce of gelatin in one-fourth pint of stock. When the pie is cooked pour the jelly in through the hole in the top. Let stand to set. It can be baked if preferred.

Cauliflower

Soak two small cauliflower in salt water until ready to cook. Put the heads in a pan of boiling water, to which a little salt has been added, and boil until tender. Make a cream sauce with one heaping tablespoonful of butter, one heaping tablespoonful of flour, a cupful of milk and some salt and pepper and a dash of red pepper. When the sauce is done, and about half a pint of grated cheese. Drain the cauliflower well, put into a baking dish with heads up, add the juice of half a lemon, pour the sauce over, then some grated cheese. Brown in the oven for a few minutes.

Each Family's Needs

Many housewives, especially young housewives, feel that their burden in meal-getting would be very much lightened if they could find a system of menus that they could follow implicitly and literally. To be able to look at and dinner would be an enormous comthe printed words telling them exactly what to have for breakfast, lunch and dinner would be an enormous comfort. It would save thinking, or better still, it would save taking responsibility. The young housewife, fresh from school or college and used to having certain assigned work to do each day, finds it difficult having to make assignments for herself. Hence she would rather follow some one else's menus than her own.

But the trouble is that no one else ever has exactly the same problems that you have. No one else has the sam family, no one else has exactly the same taste or requirements. Printed menus are really helpful if you take them merely as suggestions, but they lead to wastefulness and dissatisfaction if they are followed literally.

Combination gas and electric propelled trains replaced steam trains between Wilmington and Delmar and Harrington and Franklin City on the Penisylvania Railroad beginning on Monday.

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	7.25		FEDERALSBURG		7.45
	8.00		DENTON		7.05
	8.20		GREENSBORO		6.45
	8.30		GOLDSBORO		6.35
	8.45		INGLESIDE		6.20
	9.00		SUDLERSVILLE		6.05
	9.15		CHURCH HILL		5.45
	9.30	Ar.	CHESTERTOWN Lv.		5.30
4.15	9.35	Lv.	CHESTERTOWN Ar.	10.40	5.25
4.30	9.50		FAIRLEE	10.25	5.10
4.40	10.00	Ar.	TOLCHESTER Lv.	10.15	5.00
P. M.	A. M.			A. M.	P. M.

XThis run one-half hour later on Sundays.

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EFFECTIVE SEPT. 3, 1929

READ DOWN					READ UP
	A. M.			P. M.	
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	10.25		FAIRLEE	4.30	
	10.40	Ar.	CHESTERTOWN Lv.	4.15	
Daily Except Sunday	10.40	Lv.	CHESTERTOWN Ar.	3.55	Daily Except Sunday
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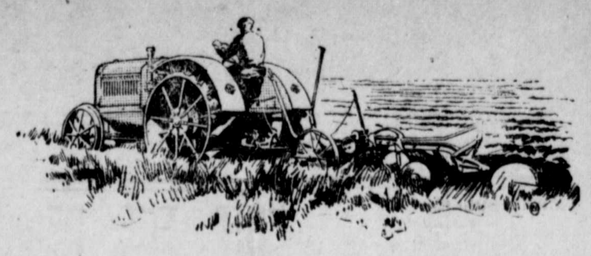
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