

Simple Fashions

New York City.—Drop yokes cut in deep points are exceedingly smart and allow a variety of combinations. The May Manton waist shown includes one



TUCKERED BLOUSE.

of the newest sort and is made of pale blue crepe de chine, with yoke of bands of the material held by fagoting and trimming of lace medallions, but all the season's materials are appropriate and the yoke can be of lace, of embroidery or of bands, as illustrated. The full length box pleat at the back is a feature and gives a becoming long line, while the tucks in front and sleeves provide fullness below the stitching.

The waist is made over a smoothly fitted foundation and closes invisibly at the back beneath the edge of the box pleat. The front is tucked to yoke depth, the back for its entire length and the sleeves above the elbows, all the tucks being stitched with corticeil silk. The yoke is free at its lower edge, but is joined to both waist and collar at the neck. The sleeves are snug above the elbows, form soft, full puffs at the wrists where they are gathered into straight cuffs.

The quantity of material required for the medium size is three and three-quarter yards twenty-one inches wide, three and one-half yards twenty-seven inches wide, or two and one-eighth yards forty-four inches wide, with

turns to the heavily ruffled effect. Lace is sometimes used on the ruffles, but embroidery seems to be the most important decorative feature. The valance is also in evidence.

Chenille Trimmings.
Chenille trimmings would seem to be growing in favor if one can judge by the number of innovations appearing in this line. Something which the busy woman may have overlooked in this line is chenille embroidery worked on net.

The New Old-Fashioned Reticule.
Silk worked in pastel tints and drawn up with ribbon makes a lovely reticule. Old brocade is also modish and does not require embroidering.

A Soft Silk.
A fine silk as soft as chiffon and nearly as thin as China silk, but with more substance, is known as messeline. It is to be had in plain colors.

Pearl Embroidery.
Pearl embroidery is always a desirable trimming and cannot well be copied in the cheaper qualities of pearl beads.

Ostrich Plumes.
Three full, half long ostrich plumes are seen on some of the most beautiful hats.

Ecran Lace.
Ecran lace in bold design, interwoven with gold, appears upon some of the rich velvet costumes.

Lounging or Steamer Gown.
The necessity for a lounging gown that means perfect rest and relaxation is apparent to every woman whether she travels or remains at home. This May Manton one is eminently simple and practical and serves its purpose well, being adapted both to home and steamer wear. As shown it is made of French flannel, blue and white, but Scotch flannel, flannelettes and all similar materials are equally appropriate for the warmer gowns, washable fabrics for those of warm weather wear. The gown is made with fronts and

back, all of which are tucked to yoke depth and stitched with corticeil silk. At the neck is a turnover collar and the sleeves are full and wide, gathered into straight cuffs. Below the tucks the gown is comfortably full. The fronts are finished with hems and lapped one over the other, the closing being made with buttons and buttonholes.

The quantity of material required for the medium size is six and three-



quarters yards twenty-seven inches wide, six yards thirty-two inches wide, of four and one-eighth yards forty-four inches wide.

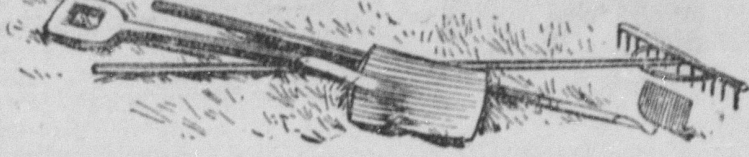
Decorated Cuffs.
Jeweled and embroidered cuffs now adorn many coats and wraps. The embroidery and jewelry are in rich but subdued tones of color. Women who embroider should take the hint, and enrich the appearance of their coats and bodices.

Ruchings of Tulle.
Tulle in very plain tints is one of the newest shapes assumed by the popular ruchings. The most delicate of tea greens, pinks, blues and violets are employed for the purpose.

The Latest in Night Robes.
In night robes the popular taste

is for a robe of simple design, with a high collar and long sleeves, and a full skirt. The quantity of material required for the medium size is six and three-

FARM AND GARDEN



IMPACTION OF STOMACH.

One can hardly estimate the damage done to stock by the many improper methods of feeding. A skilled veterinarian told the writer recently that fully one-half of his cases were due to improper feeding, and the main sickness he had to cure was indigestion in the usual forms or impaction of the stomach, which resulted from chronic indigestion. Impaction of the stomach is due entirely to feeding too much coarse and dry food, and is easily prevented by feeding a fair amount of soft and succulent food with each day's rations.

If it were not for the fact that the majority of cows have a chance to recuperate during the summer by being on pasture, the loss of cows from impaction of the stomach would be so great that it would be considered an epidemic. Several fortunes have been made in this country by as many men with remedies for indigestion in animals, all of which trouble might have been avoided if the owners of the animals had properly fed them. Horses fare better in this respect than cows, and mainly because they get more water. If a horse is driven on the road he is allowed to drink several times a day, while the poor cows must be satisfied with two or at most three times daily at the water. Work some root crops and some bran mashies into the daily ration of the cows; never mind if you don't think these things make much milk, they will, at least, keep the stomach in good condition. The usual remedy for impaction of the stomach is a purge made of one pound of epsom salts, one ounce of ground ginger root, one-half ounce powdered gamboge and a cupful of molasses, all in two quarts of warm water. After giving this dose give a mixture consisting of two ounces of whiskey and a half drachm of fluid extract of nux vomica in a pint of warm flaxseed tea every five hours until the bowels move freely.

POINTS ON COLT BREAKING.

Be firm but gentle; have patience; a colt cannot learn his A, B, C's at one time any more than the child can. It is by repetition that he learns and acts well. Allow no teasing whatever, unless you want a vicious animal. Keep the animal always under control when breaking, for by breaking away he is liable to become spoiled. It is not on account of the strength of the colt that he gets away, but because he catches the trainer napping—not watching his business—and takes advantage of this to gain his liberty. If one works with his colt when it feeds, currying and rubbing it often, it will not be any trouble to catch, but the wild one needs to be caught in the stocks. Curry and make it gentle while in the stocks. Gently slip on a halter or stout bridle with a long lead rope or rein. Pass this rein under the jaw through both rings of the bit. Take the colt out and lead it around for a few minutes; gently put on gears and lead around as before, and, when he has learned this well, hitch to a post or light log. Of course you must be equal to the occasion and not let it run away when it tries to. If large enough, hitch to a plow or wagon beside an old soldier. Repeat these lessons often—rainy days are right for this work if a large shed can be used. I worked and trained an ugly fellow once, without aid, by passing the long lead rope around a center post in the shed in such a manner as to lead and at the same time walk behind and drive. This was easy and I soon had the wire edge worn off.—The Epitomist.

SHADING THE SOIL.
An important feature of clover is the complete covering its affords the land on which it is grown, for the shade which it imparts is also a method of enriching and renewing soils, while an observing farmer can easily discover for himself by placing any kind of covering over a barren spot and allowing it to remain there a while. So familiar is every one with the effect of such an experiment that nothing more regarding it need be mentioned. In some localities clover seems to "catch" better by being sown about the first of September, for by that time the young roots are firmly established, and if the crop has been well attended to in preparing the land previous to sowing it starts out beautifully in the spring. It is always sown alone in that case, as the plants then need no shading, they being strong and vigorous by the time the warm days arrive. Do not cut clover too close, nor allow cattle and horse to trample it down unless you intend to turn the sod under. By sowing plenty of seed and rolling it in, along with a top dressing of fertilizer in the spring, clover is as certain a crop as any other. If it is treated in this way the fertilizer may be divided for that purpose for light soils, but on heavy soils an occasional dressing of plaster will suffice, provided such soils are well manured previous to putting in the seed.

FARM TOOLS.
Combined tool and sickle grinders with high speed and interchangeable emery wheels are to be found on all well ordered farms, supplanting the old time grindstone. The uses to which it can be put are numerous, and every now and then one finds a new use for it. Not only is it a tool and sickle grinder, but often it can be used as a file, for which it is very rapid and satisfactory. Hoes, axes and all edged tools can be sharpened in less than one-third the time required on a grindstone, and, as this job has to be done many times during the haying and weed cutting season, the time saved in grinding these tools is no small item. After the cutting season is over I take my grinder to the farm work shop and screw it to the workbench, where it does many "stunts." Bolts and keys are to be reduced, and a file is too slow. Some piece of metal is too thick; the emery wheel will thin it. The emery wheel requires no water. Do not put dirty or gummy piece of work on it, as it will gum up the wheel and make it creak. If a grindstone is to be used, set it squarely and firmly fasten to a stand. Be sure to set true, put a water box or drip can on it. The degree of coarseness of the stone, for general use, should be medium, of course.—E. W. Jones in the Epitomist.

Sweet Music.
The children of Paris have a new toy—in a clockwork phonograph costing only seventy-five cents. This remarkable instrument, which La Nature describes, has a mica diaphragm, a sounding-box, a trumpet and a needle which follows the record upon the disk.

Most marvelous of all is the disk itself, for the voice record is made of chocolate. It is said to give a fine reproduction of the voice, and—and—the record, tune and all, can be eaten after it has been played.

FARM TOPICS.
A cubic foot of cork weighs fifteen pounds; a cubic foot of gold weighs 1,155 pounds.

There are 60,000 negroes on Manhattan Island.

HOLLAND TALKS

Don't stand brooms on their broom end, but upside down in the corner. A pinch of soda stirred into milk that is to be boiled will keep it from curdling.

To keep tins bright, wash well with strong hot soda and water; when dry, polish with a cloth and a little powdered whiting.

To make silk that has been washed look like new put a teaspoonful of methylated spirits to a pint in the rinsing water and iron while damp.

Before boiling milk rinse out the saucepan with a little hot water; it will prevent the milk sticking to the bottom of the pan.

A little soda put into the water in which dried beans are soaked will expedite the process wonderfully without influencing the flavor of the beans.

Parsley may be kept fresh and a good color for several days if put into a covered earthen jar in a cool place; it will last much longer than if kept in water.

Salt rubbed on the black spots on dishes will remove them, and salt placed over a fresh claret stain on the table linen will assist it to disappear when washed.

White satin shoes may be easily cleaned at home. Stuff out the shoe in shape and rub it gently with a soft cloth dipped in methylated spirit, repeating till clean. Dry with a clean, soft cloth.

To prevent the smell of cooking from getting into the house, sprinkle a little cedar sawdust on the top of the stove. When milk boils over on the stove or in the oven sprinkle a thick layer of salt on the burning milk; let it remain a few minutes then brush off.

Ragout of Mutton.—Cut one pound of cold cooked mutton into slices; cut one carrot, one turnip and three potatoes into cubes; slice one onion and cook these in boiling salted water until tender; pour off the water; melt two tablespoonfuls of butter, add two tablespoonfuls of flour; cook until brown; add one pint of water, one teaspoon of salt and a little pepper; put in the meat and cook until tender; then add the vegetables, serve with a border of boiled rice or macaroni; put the meat in the centre of the platter; arrange the vegetables around it; veal or beef may be used instead of mutton.

Feather Cake.—Two cups of sugar, one-half cup of butter, one cup of milk, three cups of flour, three eggs, beaten separately, two teaspoonfuls of baking powder. Flavor with the grated rind of a fresh lemon. Beat the yolks of the eggs and sugar together, add the butter, which has been creamed; then add the milk. Beat five minutes; then add the flour and whites of the eggs.

Banana Custard.—Rub four level tablespoonfuls of corn starch in a little cold water, put in an agate pan one quart of boiling water, add one-third cup of butter and one cup of sugar, then add the cornstarch, stirring until it thickens and boils; beat the yolks of two eggs, pour a little of the hot mixture over them, then add all together and cook one minute; remove, and when cool add three bananas cut in small pieces; beat the whites of three eggs, add three tablespoonfuls of powdered sugar and the juice of half a lemon; heap the beaten whites on top of the custard.

Salmon Cutlets.—Press the liquid from one can of salmon; chop it very fine; season with one-fourth teaspoon of mustard, a little Cayenne, two tablespoonfuls of lemon juice and one teaspoon of chopped parsley; make a thick white sauce with two tablespoonfuls of butter, when melted add two tablespoonfuls of flour, then add gradually three-fourths cup of milk and one level teaspoon of salt; add the fish; mix well and spread it on a platter; when cold divide into portions; shape in cutlets or croquettes; roll in beaten egg then in bread crumbs; fry in deep fat in the frying basket; drain on paper; arrange on a platter; garnish with parsley or watercress.

Coffee Cake.—One cup of sugar, one cup of molasses, one-half cup of butter, two eggs, one cup of strong coffee, one teaspoonful of cinnamon, one-half grated nutmeg, one teaspoonful of baking soda, flour enough to make a stiff batter and one cup of seeded raisins. Cream the sugar and butter. Beat the eggs and mix thoroughly with butter and sugar. Add the molasses, then the coffee, in which the soda has been thoroughly dissolved. Beat in the sifted flour quickly and bake in a moderate oven.

Boston Brown Bread.—Mix and sift one cup of rye meal, one cup of granulated corn meal, one cup of Graham flour, one level teaspoon of soda and one teaspoon of salt; add three-quarters of a cup of molasses, two of sour milk, or one and three-quarters cup of sweet milk or water; turn into a well buttered mould and steam three and one-half hours; the cover must be buttered also and then tied with a string; if not tied the bread in rising might force the cover off; steam three hours; take out of the mould and place in a hot oven half an hour.

Of the 391 different kinds of British birds, only 140 are resident all the year.

Getting Reform Cheap.
"We are told that salvation is free," said Mark Twain while chatting about religion a few days before he sailed for Italy, "but I think few realize the fact as thoroughly as a good old soul who lives near my summer home at Elmira. She told me not long ago that she had enjoyed religion for 37 teen years at a cost of about ten cents. 'And,' she added, 'it would not have cost that much, but I went to a church sociable and did not know that they charged for ice cream.'—New York Times.

Persons in Michigan bitten by rabid dogs are now sent to the Pasteur Institute at Ann Arbor at the expense of the township in which they reside.



Young women may avoid much sickness and pain, says Miss Alma Pratt, if they will only have faith in the use of Lydia E. Pinkham's Vegetable Compound.

Judging from the letters she is receiving from so many young girls, Mrs. Pinkham believes that our girls are often pushed altogether too near the limit of their endurance nowadays in our public schools and seminaries.

Nothing is allowed to interfere with studies, the girl must be pushed to the front and graduated with honor; often physical collapse follows, and it takes years to recover the lost vitality, often it is never recovered. Miss Pratt says,—

"DEAR MRS. PINKHAM:—I feel it my duty to tell all young women how much Lydia E. Pinkham's wonderful Vegetable Compound has done for me. I was completely run-down, unable to attend school, and did not care for any kind of society, but now I feel like a new person, and have gained seven pounds of flesh in three months.

"I recommend it to all young women who suffer from female weakness."—Miss ALMA PRATT, Holly, Mich.—\$5000 forfeit if original of above letter proving genuine.

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Sour Stomach

"I used Cascarets and feel like a new man. I have been a sufferer from dyspepsia and sour stomach for the last two years. I have been taking medicine and other drugs, but could find no relief until I used Cascarets. I will recommend Cascarets to my friends as the only thing for indigestion and sour stomach and to keep the bowels in good condition. They are very nice to eat."

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