

OF INTEREST TO WOMEN

THE FASCINATION OF CHARM.

A girl may not possess an atom of good looks and yet she may excel in charm. She may be as beautiful as all the famous beauties of history and fiction, and yet be quite devoid of charm. People will like to look at her as they do at a beautiful painting or scene, but they will not love her; and the great desire of a woman's life is to be loved.

Of course it is not impossible to be both beautiful and charming, but it is a combination that is very seldom, almost never, in fact, met with.

Some author has said that if there were a really beautiful woman whose mind and heart equalled her beauty, her power in the world would be inconceivable.

A word first to the pretty ones: Remember that any amount of good looks will not retain love. A man falls in love with a pretty girl and marries her, if there is nothing more than beauty, his love will soon die a natural death. He will turn with relief to a woman who may be plain, but who is bright and kind and sympathetic.

The worst of pretty girls is that they are apt to get spoiled, and to come to feel that their prettiness is an excuse for anything—whims, broken engagements, pettishness, bad temper and so on. They think because they are so pretty they will be forgiven. So they may be, for a time, but in the long run, such behavior will lose them all the love that should be theirs. So, girls that are pretty, remember that it is not enough to be pretty. Be charming as well.

Now a word to those girls who are not pretty: Don't be downhearted about it. If you set the right way about it, you can equal if not excel the prettiest girl you know, for you can be charming.

Charm comes from a good and kind heart. If a girl goes through the world with her heart overflowing with love for every one, it will come to the surface, and she will be called charming by every one in all ranks of life.

Love for those who are your equals, love for those who may be called your superiors by the world, love for those who may again be classed by the world as inferiors. Go through the world with your heart full of love and compassion for all ranks of society. Every one has her own trials and troubles to bear. The girl who walks on you so stupidly in the shop may have been up all night with a sick mother; the car conductor who forgot to stop at your corner may be working because he has to, although he may be too ill to think clearly. Never be irritable and impatient. Try, then, always to possess that invaluable gift of a kind and patient heart. That is the foundation of charm.—New York Journal.

FASHIONS IN GOWNS.

Short skirts are bound to become popular as a result of their adoption by Mrs. Roosevelt. Already Washington society has given itself to imitation of several new spring abbreviated gowns worn by the wife of the president, and the style has even crept into Fifth avenue. One of Mrs. Roosevelt's gowns is a soft gray plaid skirt, a full three inches above the ground, with a half-fitting coat trimmed in Persian braid. The effect is distinctly tasteful and smart, although women of low stature will think twice before approving it. With the gown Mrs. Roosevelt wears a hat of black Milan braid, made in two sections. The crown is laid in folds along the brim, and in the folds are small white rosebuds, surrounded by maiden hair fern. Uncurled ostrich tips in black and white are clustered at the left side. The hat is very trim in appearance, and yet does not rob Mrs. Roosevelt of her becoming air of matronliness.—New York Press.

THE RESULT OF EFFORT.

It is plain that the modern world—the world we live in—has gained greatly in acquiring refinement of manner in all sorts of intercourse. We consider indeed, that we are quite entirely removed from savagery, we have grown to believe that other human beings are entitled to consideration because they are human beings, says Florence Jackson Stoddard in Pictorial Review.

This is not only the result of religious teaching, it is the result of the spread of business relations and general education. It is the result of the effort and desire to be in the front rank in everything. The best people, the best born, the best bred, the best educated, are the most refined, as a rule. Now and then one meets a person of little or no education and of humble birth and associations who has naturally that fine quality of character which causes complete refinement of manner and feeling. But even this person has been unconsciously influenced by living in the country where refinement is general.

BECOMING JEWELRY.

To insure beauty jewels must be worn with regard to color. Take, for instance, highly colored gems such as rubies and sapphires. They could not be worn with any shade of red. Soft colors should al-

ways be selected in such cases—turquoises, pearls or diamonds. The woman with dull eyes must never wear diamond earrings, for these stones will make them appear duller. The pearl softens the face more than any other jewel. Another stone which is equally becoming is the opal. A stone called tonkinose, which is a pure blue, makes a sallow skin many shades lighter.—New Haven Register.

SETTLED A SERIOUS QUESTION.

A poor working girl noted for her prudence and practicality has lately been pondering the problem of whether to buy an umbrella, which she needs very much, now the rainy season is coming on, but doesn't at all want, or an Angora kitten which she doesn't exactly need, but wants so much that it keeps her awake nights. The other day she settled it to her own satisfaction by deciding on the kitten, which she thinks is ever so much more practical than an umbrella, because you can only use an umbrella when it is raining, but a kitten you have with you always. Besides, you can borrow an umbrella, but nobody would lend an Angora.—Topeka State Journal.

THE HARDY SEX.

It is notorious that the female human animal is tougher than the male. Consider the way women dress. If you put a man into an openwork blouse on a cold day he would catch a chill and be dead in three days. If you sent a man out to a dance on a winter evening with nothing on his neck and shoulders, and no sleeves to his arms, he would probably die on the spot—of shock.—Weekly Dispatch.

WOMEN JOURNALISTS.

I am always careful not to recommend any girl starting life to embark on a journalistic career unless she is capable of great physical endurance and has indomitable perseverance; both are indispensable. She must also possess great moral courage, for that, too, will be tried.—Young Woman.

FASHION NOTES.

Pale, soft reds are popular. Blue and green combinations are on hand again.

Very pretty gingham will make the everyday shirtwaist frocks.

Braids are abundantly used on the spring street suits.

Nun's tucks are used again to give a simple finish to the skirt.

Street skirts are short, but dress skirts are very long, billowing on the ground all around.

Afternoon affairs have been seen long skirts of white mousseline finished with folds of black velvet.

High Princess skirts are still worn, and seem to be as popular as ever.

Some of the new skirts have returned to the fashion of box pleats to dispose of the fullness in back.

The short coat is in evidence in most of the suits brought out recently.

A great many coat collars are of embroidered velvet or cloth.

The hand-embroidered velvet, cloth, taffeta or moire waistcoats seen in imported tailor-mades often extend above the neck of the coat, suggesting an inner collar.

Sleeves of coats are, by pretty general mandate, of three-quarter length. In severe tailor-made coats the sleeves are of simple coat-sleeve cut and full length.

Skirts cannot be too carefully moulded to the figure at the top and too great amplitude cannot be given them at the foot. The umbrella skirt, as a result of this fashion, is in high favor. The plaited skirt, however, is the leader.

Princess gowns, plain as a pipe stem, some of them buttoned down the entire front, hobnob with plaited skirts.

Taffeta piped with velvet in the good old-fashioned way is one of the recent returns.

"Early Victorian" styles are here again with braided trimmings, fichus and crossover bodice draperies, drooping shoulders and here and there a polonaise.

The newest idea is the foulard silk border patterns that come by the yard in all tones, to match the silks with which they may be combined. The Greek key is the most used motive.

Stunning automobile coats of rough pongees with collars and cuffs and sometimes hoods of plaid taffeta have been seen.

Skirts of one kind and coats of another are in high vogue, but there is no hit and miss union of the two. The one invariably harmonizes with the other in tone and repeats definitely its leading color.

The Quality of Mercy.

There is a custom in French jurisprudence that sanctions the consultation by a Judge in provincial courts with colleagues on the bench when sentence is to be passed upon certain classes of malefactors.

"What ought we to give thisascal, brother?" a Judge in the Department of the Loire once asked the colleague on his right.

"I should say three years."

"What is your opinion, brother?" This to the colleague on the left.

"I should give him four years."

Whereupon the Judge, assuming an air of great benevolence, said:

"Prisoner, not desiring to impose upon you a long and severe term of imprisonment, as I should have done if left to myself, I have consulted my learned brethren, and shall take their advice. Seven years."—Agronaut.

ORCHARD and GARDEN

CARE OF THE POULTRY.

Fresh eggs are scarce, and for this one reason, if for no other, all persons keeping poultry are especially anxious to make their hens lay.

If the hens are not too old and the pullets are fully matured, it is quite possible that eggs may be secured if the fowls are properly housed and fed. By properly housing a fowl one does not mean that it must necessarily be kept warm, but the house must be dry and clean; it must have plenty of fresh air and sunshine. Fowls that are allowed the freedom of lawns and gardens are generally heavy layers during the spring months, when there are plenty of tender sprouts and fresh worms. For winter production, it is advisable to furnish a ration as near that which the hen finds for herself in April as possible.

In selecting a feed for the hen, three points are to be considered: First, one that will furnish nourishment; second, one that will be economical; third, one that will be appetizing. In securing nourishment, care must be taken not to overfeed or fatten, at least that is the general advice; yet it is seldom that hens will get fat during January or February if they are given sufficient exercise and access to plenty of green or succulent food. Exercise may be obtained easily by covering the floor with leaves from six to ten inches deep, or, better still, with clover hay. It is impossible to name an exact amount of grain that will be satisfactory, but hens should have no more than they will eat up clean; of course, if the feed is unpalatable, they will naturally not eat so much as they would of a more palatable grain, and the egg production will not be so great.

Probably the most satisfactory all-round grain is good, hard red wheat or macaroni wheat (white wheat is not so satisfactory). Scorched wheat is often offered by dealers at very reasonable prices, but there is danger, where a scorched or musty feed is used, of giving the yolk of the egg a foreign flavor. Another good grain is cracked corn. Barley is also good, but hens are not so fond of it. A food mixture or scratch feed may be made by using two parts hard wheat, two parts cracked corn and one part barley. Of this mixture feed about three pints to a flock of twenty hens each morning, scattering it in the litter; this will give the hens exercise and help to warm them by getting the blood in circulation.

For an evening meal there probably is nothing more satisfactory than a mash. Most families have considerable table scraps, and if properly fed, there is nothing better for a fowl. It will be found most satisfactory to cook these thoroughly, especially if they are vegetable peelings, stale bread or scraps of meat. In the latter case, the meat should be cut into small bits in order that some one hen may not overeat, and care should be taken that not over 25 per cent. is meat. This cooked mixture should be thickened with wheat, bran or middlings, using enough to make a mash that is moist, but not wet, and may be fed warm or cold; but it is the opinion of many successful poultry keepers that a hot mash is injurious to the vitality of the hen, and it is advisable, where such a method is practiced, that eggs from these hens should not be used for hatches.

Should it not be convenient to prepare a mash in this manner, a very satisfactory one can be made by using skimmed milk to moisten a mixture of 50 per cent. bran and 25 per cent. each corn meal and ground oats; or, instead of ground oats, ground alfalfa or clover meal may be used. If skim milk is not plentiful, water may be used to moisten the feed, but in this case from 10 to 15 per cent. of animal meal or beef scraps should be added.

During the winter months, when the days are short, a noon meal is not necessary, but at all times there should be grit, oyster shells, charcoal and vegetable food of some kind before them. A piece of two-inch poultry netting may be tacked on the side of the wall, forming a pocket; in it put pebbles or cabbage.

Generally speaking, it is a bad practice to use pepper or egg-producing condiments in a mash. These articles, as a rule, act as a stimulant and may cause an immediate increase in egg production, but, like all stimulants, will soon lose their power and leave a hen in a condition where such things become a necessity. As a conditioning powder most of these condiments can be used with excellent results, but as a stimulant to assist in the production of eggs, many of them are, to say the least, dangerous.—Indianapolis News.

TREES FOR FOREST PLANTING.

The Department of Agriculture has reprinted from the 1905 year book a most useful essay on "How to Grow Young Trees for Forest Planting," making a handy little pamphlet for mailing that should be in the hands of every person who contemplates adding to the value of his lands, by growing forest trees. It is only a question of time when these additions to the farm will largely increase its value. The aim of the pamphlet is to instruct intending planters in the most economic manner obtaining the desired result. Much work has already been accomplished as a result of recognition of

its importance by the national government and much more is sure to be accomplished. In Nebraska alone an area of some 286,000 acres have been planted in the last few years. The writer says:

Many mistakes were made by the early tree planters, and much of the timber now standing is of little commercial value, because the primary desire was for quick effects, which were secured by using rapid-growing species of poor quality and short life. From the standpoint of protection very satisfactory results were obtained, but in future planting the use of trees which will not only serve for protective purposes, but also produce timber of higher value for posts, fuel and lumber, is strongly urged.

The farm windbreaks and shelterbelts, and the small planted groves which furnish fuel, fence posts and repair and construction material constitute one of the less striking phases of American forestry today. Considered, however, from the standpoint of the greatest good to the greatest number, their value to the vast host of citizens who follow agricultural pursuits becomes apparent, and their contribution to the prosperity of the west is realized.

Practically every section of the country can be helped by more intelligent and extensive forest planting by small landowners. By this means the abandoned farms of New England can be made productive, the best kinds of shelterbelts and woodlots secured in newly irrigated sections, the needed protection given to field crops and necessary wood material produced on the treeless plains and prairies, and the whole country made more attractive as a place of habitation. With the development of the semi-arid west through the reclamation of large areas by irrigation and dry farming, an entirely new field for forest planting as a farm crop is opened up. One of the functions of the Forest Service is to encourage this work by determining the species most suitable for every situation and region, and by giving advice as to the most economical and effective methods of planting and protecting the young trees.

One of the most potent influences which retard forest planting on farm lands is the difficulty experienced in securing suitable planting material save at almost prohibitive cost. Until recently very few nurserymen attempted to raise forest tree seedlings, and the demand was so uncertain that high prices were charged as an offset to the uncertainty attendant upon the disposal of the stock. The high initial cost of nursery-grown seedlings, the expense of shipment, and the uncertainty of receiving the young trees when wanted have had a very discouraging effect on the small planter, and the establishment of plantations has been curtailed in consequence. On the other hand, home production of young trees has seemed too difficult a task for the novice; while the rush of farm work at the time seed beds should have the most attention, together with the lack of reliable information as to how to grow forest seedlings, has generally checked all efforts along this line.

POPPLES GROWN FOR OPIUM.

Popples are grown for distillation into laudanum and opium in Lincolnshire, England. The industry, however, owing to the great risks and low prices, is declining and this year not more than twenty acres of popples have been grown. If the weather should chance to be wet when the heads are ripe, the crop is ruined and becomes valueless. It is the husk of the poppy and not the seeds that yields the drugs. When gathered the ripened heads are carried to a drying shed, spread thinly on the floor, and frequently turned over with a brush, which imparts the brightness of polish to the heads.

On an acre of ground a good crop yields from 30,000 to 40,000 poppy heads, and at one time farmers made \$3 per 1,000 heads, but prices are not so good as that now. The plant makes so heavy a drain upon the fertility of the soil that it cannot be grown oftener than once in six years upon the same land.

When thoroughly dry, the heads are so light that a large sack when filled will only weigh about twenty-four pounds. Seed is sown in the autumn and spring in rows, and when the plants come up they are "singled" in the same way as turnips. They come into flower early in July, and are harvested a month later.—Chicago News.

THE CARELESS FARMER.

A New York commission merchant, whom I know to be one of the most reliable men in the business, showed me an envelope in which were checks aggregating \$600, made out in blank, and account sales for produce received in a single month from shippers who had neither sent any mail advice of their shipments nor marked the packages with their names and addresses. In some cases the names but not the addresses were given, in most cases neither.

Another commission merchant received a package of butter by express with no marks to show the consignor. He took the trouble to wire the express agent at the office from which it was received, thinking he would know the shipper. But the agent said he found the tub, properly marked as far as destination was concerned, on the platform when he returned from lunch, so he sent it on, but no one had ever appeared to stand sponsor for it.—Farming.



BISQUE OF LOBSTER.

This may be made from the pickings of the shells, saving the solid meat from tail and claws for a lobster a la Newburg for supper. Cover the shell, claws, etc., with two quarts of cold water to make the foundation for the soup. Lobster needs but little cooking after it has once boiled, as long cooking toughens. Heat two level tablespoonfuls butter in a saucepan with two level tablespoonfuls flour, cook until creamy, salt and pepper to taste, thin with two cups of the strained liquor, stirring smoothly to avoid lumps. When thickened add the lobster pickings from the shells, let it simmer about five minutes, add a speck of cayenne and more salt, if necessary. Put in a pint of warm milk, boil up once and serve. If you like a little lemon juice add the last thing. This makes a quart of soup. The pistachio nuts may be purchased already salted in the open shells.—Washington Star.

ROAST CHICKEN.

Choose a dry picked chicken, young and tender. Remove every pin feather, singe thoroughly, reach inside and take out the lungs, which the market man usually slights; cut out the oil bag; wash thoroughly in and out with cold water and wipe dry; cut off the tips of the wings, draw the skin of the neck over the end and skewer to the back. If no stuffing is to be used dust inside with salt and pepper; rub over the outside with olive oil or melted butter (preferably the oil), and dust with salt, pepper and flour; lay in a roasting pan, breast down, resting on a thin slice of salt pork; cover with oiled paper, pour a half cupful boiling water in the pan and roast for an hour and a quarter, basting frequently; then uncover and finish the browning; olive oil gives a most beautiful brown and it does not require more than a spoonful to brush all over.

If dressing is used it may be of plain bread, with celery and parsley to flavor, or of bread and a little sausage, with chestnuts, olives or mushrooms blended. It should not be dry or pasty and there should be ample room left in the chicken for it to swell. The dressing of a chicken gives the cook an opportunity to use what material she has on hand.

After roasting take the chicken from the pan, and if there is superfluous fat pour off. Stir into the fat remaining a tablespoonful of flour and when smooth add hot water to make the consistency required. Season with salt and pepper and color with culinary bouquet. Add the giblets that have been boiled and chopped and serve with the roast.—Washington Star.

CORN FRITTERS.

To one cupful corn allow a half cup cracker crumbs mixed with a half cup milk. Add two beaten eggs, without separating and salt and pepper to season. If necessary add a scant spoonful of flour to make a thick batter. Have ready a hot pan-cake griddle or spider well greased with butter or olive oil, and drop in the batter a spoonful at a time. When brown on one side turn over to color the other. Four minutes will make them a golden brown. These are a fine accompaniment to roast or fried chicken.—Washington Star.

PINEAPPLE CHARLOTTE.

When rightly made there is no dessert more delicate and digestible than a charlotte. For one cup canned pineapple allow one quart cream, one-half package gelatin, one-half pound sugar, one-half pound lady fingers or their equivalent in sponge cake, one teaspoonful vanilla and a half teaspoonful orange. Whip the cream to a stiff froth letting the pan that contains the cream stand in a larger one of cracked ice or ice water. When stiff sift into it the pulverized sugar and stir in the gelatin that has been soaked in cold water to cover, then dissolve over the tea kettle. Add the flavoring. This is the critical time. Take a large spoon and stir continuously from the bottom that the gelatin may not settle, but be evenly distributed. If it begins to harden on the bottom lift the pan from the ice a few moments (you may have to set it in a pan of hot water a moment), then stir until stiff and spongy. Split the lady fingers and, if individual charlottes are to be made cut them in halves. Line the moulds with the fingers, placing the outside of the cake against the mould, then fill with the sweetened and stiffened cream. Sponge cake may be cut and used in place of the lady fingers. Wafers are also sometimes used, and the charlotte may be flavored with apricots or coffee in place of the pineapple. For a coffee charlotte a tablespoonful of coffee essence is used with each cup of the cream.—Washington Star.

HOUSEHOLD HINTS.

Silkolene makes splendid dust cloths. A large piece of chamolite skin should be kept in every house to give the final polish to the mirrors and window panes. Chiffon can be washed in soap and water and ironed, but it must not be rubbed in the process. To prevent salt from lumping mix cornstarch, allowing one teaspoon cornstarch to six of salt. After broiling or frying, wipe off all the fat that spattered on the range with old newspapers.

The Evolution of Household Remedies.

The modern patent medicine business is the natural outgrowth of the old-time household remedies.

In the early history of this country, EVERY FAMILY HAD ITS HOME-MADE MEDICINES. Herb teas, biters, laxatives and tonics, were to be found in almost every house, compounded by the housewife, sometimes assisted by the apothecary or the family doctor. Such remedies as *pilula*, which was *aloes and quassa*, dissolved in apple brandy. Sometimes a *hop tonic*, made of whiskey, hops and bitter bark. A score or more of popular, home-made remedies were thus compounded, the formulae for which were passed along from house to house, sometimes written, sometimes verbally communicated.

The patent medicine business is a natural outgrowth from this wholesome, old-time custom. In the beginning some enterprising doctor, impressed by the usefulness of one of these home-made remedies, would take it up, improve it in many ways, manufacture it on a large scale, advertise it mainly through almanacs for the home, and thus it would become used over a large area. LATERLY THE HOUSEHOLD REMEDY BUSINESS TOOK A MORE EXACT AND SCIENTIFIC FORM.

Peruna was originally one of these old-time remedies. It was used by the Mennonites, of Pennsylvania, before it was offered to the public for sale. Dr. Hartman, THE ORIGINAL COMPOUNDER OF PERUNA, is of Mennonite origin. First, he prescribed it for his neighbors and his patients. The sale of it increased, and at last he established a manufactory and furnished it to the general drug trade.

Peruna is useful in a great many climatic ailments, such as coughs, colds, sore throat, bronchitis and catarrhal diseases generally. THOUSANDS OF FAMILIES HAVE LEARNED THE USE OF PERUNA and its value in the treatment of these ailments. They have learned to trust and believe in Dr. Hartman's judgment, and to rely on his remedy, Peruna.

Mouse Tried To Rob Jewelry. "Are you aware that an attempt is being made to rob this store?" was the startling question put by a customer in a jewelry store on Boylston Street. The attendant gave a quick glance along the line of customers, but saw nothing suspicious, and then asked the young lady questioner what she meant. Calling his attention to a handsome turquoise pendant in the corner of a large show window, she asked him to watch it. He did so, and saw it being pulled toward a hole by a small mouse.—Boston Herald.

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