

THE EDICTS OF FASHION.

City. The popularity of the new style appears to increase as the season advances. In its latest form it is simple and includes elbow



WOMAN'S WORK GOWN.

hips, and is arranged in gathers at the back. The placket is made at the left front seam, where it closes invisibly, and the upper edge of the skirt is attached to the lower edge of the belt. The left half of the front goes being attached to the extra portion and hooked over into place.

To cut this gown for a woman of medium size seven and a half yards of material twenty-seven inches wide, seven yards thirty-two inches wide, or six yards forty-four inches wide, will be required.

New Use For Ermine Tails.

It is not an unfamiliar sight to see mink tails wired up to serve as an ermine on winter toques. A new use has been found for ermine tails. They are placed on the under side of the trim of a picture hat, not in front, but at the side. The trim is slightly raised on the side where the tails are applied. Three is the number used. They are arranged with the tips of the tails pointing upward toward the front. Be careful to observe this point if you have a picture hat trimmed in this new way.

A Striking Costume.

It is a novel fancy to adorn a velvet gown with strips of cloth of the same color applied with rows of machine stitching. The strappings of cloth are applied to the velvet around the arm, high up on the sleeve near the shoulder, and on the bodice where your pleasure suggests. The skirt, as a rule, is free from such adornment when it is a velvet gown.

A velvet skirt is more important than any other feature. Cloth "cut work" is sometimes used on a velvet skirt, but not strappings of cloth.

The Flare Reduced.

It is noticeable that on new models of winter jackets or winter capes and cloaks the collar is carefully cut, so that the flare is much reduced from its former proportions. This looks better when the jacket is seen from the side or from the rear.

Woman's Russian Waist.

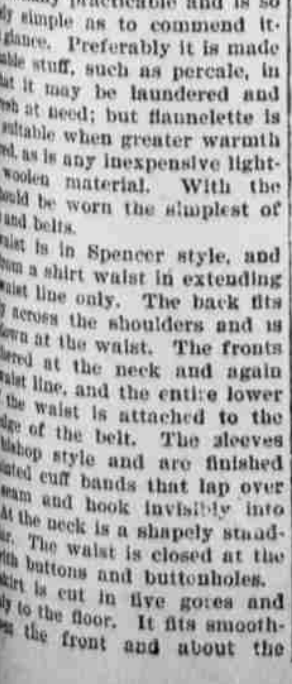
Russian styles are always comfortable and desirable and are, just now, in the height of style. The smart May Mauston example illustrated is a waist at once simple and extremely tasteful.



WOMAN'S WORK GOWN.

separated from the waist, and is a smooth back and front with single darts, which extend over the center front. On it are the shirred fronts, the right which extends over the center and closes invisibly at side beneath the jacket. The new in bishop style, with pointed cuffs that close at the back over invisibly. At the back with turn-over collar. The girde is shaped, gathered front and smoothly drawn figure, forming soft folds at the front. The bolero is

When a woman is called upon to do some household tasks as dusting, the like recognizes the need for a suitable gown. The May design illustrated in the large illustration is simple and is so simple as to commend it to a glance. Preferably it is made of a light material, such as percale, in that it may be laundered and pressed at need; but flannel is suitable when greater warmth is desired, as in any inexpensive light-colored material. With the sleeves and cuffs that lap over the arms and hook invisibly into the neck is a shapely stand-up collar. The waist is closed at the back with buttons and buttonholes. It is cut in five gores and fits smoothly to the front and about the



RUSSIAN WAIST.

AGRICULTURAL.

What a Careless Man Can Do.

As an illustration of how careful farmers should be in selecting a man to run a creamery a dairy paper says that, in a creamery handling 10,000 pounds of milk per day, it is easy for a careless or poor manager to lose \$1500 a year on the quality of the butter, \$3000 a year on the quantity, \$1500 on the consumption of coal and \$400 on that of oil. Creameries are a big thing for the farmer, and the selection of a man to run one is no trifling matter. The success of a creamery depends upon good management backed up by conscientious patrons.

Shelter For Young Fowls.

The young fowls which have roosted in boxes since hatched should be provided with protection from cold rains during the night. The boxes are no longer large enough to allow a brood of chicks to huddle in them, and on that account most of them will sit on the ground outside, or perch themselves on top.

The exposure will, beyond doubt, give the chicks colds and from that roup will develop. Unless shelter can be placed over the boxes, the chicks should be taught to go to the poultry house and roost with the old fowls.

During mild weather the windows and even the doors should be left open so that the fowls may gradually become accustomed to the change.

A good way to persuade the chickens into the house is to throw a few handfuls of grain to them in the house, and when the greater portion have gone in close the door and keep them there. In a short time every one will have learned to go to the house at night.—Home and Farm.

Unloading Corn Made Easy.

A useful device can be made and attached to the back end of a wagon box so that shoveling out may be begun at once upon reaching the crib. It will also add several bushels capacity of the wagon box. Make a sloping floor,



EXTENSION FOR UNLOADING CORN.

"a" a few feet long with crosspieces on the lower side at "b" and "c." Lay this floor in as wide as the outside of the wagon box. Then put on short sides nailed securely to this sloping floor, and extending forward a few inches past the sides of the box and on the outside of it. Take out the end gate and gate rods, put on this attachment and bore holes to correspond with the holes in the box and with four bolts secure it in place. The lower crosspiece, "c," should extend out a little beyond the wagon bed on each side and come down against it, the sloping floor resting on the bottom of the bed an inch or two from the back end. If desired this attachment can be fastened on with stout hooks and staples instead of with bolts.—A. Munger, in New England Homestead.

Whipping Balking Horses.

Notwithstanding the fact that the press continually admonishes whom it may concern that it does no good to whip or pound a balky horse, almost every owner or driver of one does it to-day, says the National Stockman. It is probably the greatest piece of horse folly in existence. It is not a remnant of barbarism, but it is continued barbarity, and brings out what original sin there is in a man. The brain of a horse can retain but one idea at a time. If the idea is to sulk, whipping only intensifies it. A change of that idea, then, is the only successful method of management. This may be accomplished in scores of ways, a few of which are here named:

Tie a handkerchief about his eyes; tie his tail to the bellyband or backband; fasten a stick in his mouth; tie a cord tightly about his leg, clap his nostrils and shut his wind off until he wants to go; unwhip him from the vehicle and then hitch him up again, or almost any way to get his mind on something else.

Skin Milk For Ducklings.

Some exhaustive experiments have recently been made by the Ontario Agricultural College on the feeding of young ducks. It was found that skim milk was a valuable and cheap auxiliary food for raising young ducks. Two lots of ducks were fed upon a mixture composed of equal parts of bran middlings and cornmeal. For Pen 1 the mixture was moistened with skim milk while for Pen 2 boiling water was used; Pen 2 also received a small amount of animal meat and cut green bones in their ration. At the end of six weeks all were weighed. The average weight of those in Pen 1 was over four pounds each, produced at a cost of 3.6 cents per pound. The average weight of Pen 2 was three pounds each, and the cost of production 3.8 cents per pound, the cost in both cases representing the feed only, without reckoning the eggs or attendance. During the next four weeks both lots were fed alike, and their respective gain was nearly equal. When the ducks were fifteen weeks old they were again weighed, showing a total average of eight pounds. Some chickens of the same age averaged three and three-quarter pounds each. Ducks have good appetites, and should be sold when at a weight of about five pounds each in order to secure the most profit.

The Winter Forcing of Vegetables.

The growing of vegetables under glass for the winter market has developed within the past ten years to large proportions. Entire ranges of modern houses are now devoted to it, in which are grown the entire list of tender vegetables. The special crops are usually confined to lettuce, radishes, tomatoes and cucumbers. The forcing of any winter crop is a matter of principle rather than practice, since local conditions have all to do with the methods of culture and the kinds of vegetables forced. Skill and management and close attention to details are the requirements necessary to success. Two fundamental elements, however, are essential, heat and light. The former is needed with all crops, the latter is imperative where fruit is wanted. With such crops as radishes, chard, lettuce and asparagus, where the vegetative part only of the plant is wanted, bright sunlight is not absolutely necessary, but with such crops as tomatoes, cucumbers, melons and beans, where the fruit is the aim, no amount of heat will prove a substitute for sunlight in ripening the pollen, which is the most important factor in the result. Therefore a situation where the maximum of sunshine can be had should be selected where such crops are to be grown. The best paying crops for winter forcing are probably cucumbers and tomatoes; the most exacting, melons. The demand for melons is limited, and the cost of producing good-flavored, well-ripened fruit is high.—Orange Judd Farmer.

Points on Hog Cholera.

Dr. D. F. Luckey, State Veterinarian of Missouri, has issued a report on hog cholera. He sums up the result of his investigation as follows:

"At present all the advice that can be given is to burn the bodies of the cholera hogs. Use a little common sense about bringing the cholera on your place. If you really think you need the cholera among your hogs, take a little time some day to go over to your neighbors who have it, walk around among the sick hogs for awhile; go back home and tramp around your own hogs, and you can be sure that in a few days you hogs will have the cholera. If this should fail—and it seldom does—wait till you hear of a neighbor who lives up the creek from you losing some hogs with cholera and throwing their carcasses in or near the creek. Then, as soon as the germs have time to wash down by your place, get all your hogs together and drive them to the creek for a drink. If the weather is warm the hogs will generally go to the creek without being driven, thereby saving their owners a great deal of worry and exertion.

"If this fails, try keeping a muzzled dog that runs all over the country at night. If you will let him alone long enough he is sure to find somewhere a piece of hog that had died about a year before with the hog cholera. Your neighbor had buried it about six inches deep, and the dog, for a mere lack of any other pastime, scratches it up. However, feeling a delicacy about the propriety of depositing his bone upon the front porch, he generally goes out to the hog pen to find a place to get some dirt to cover it up about one inch deep. The hogs, of course, do not bother the dog's meat. Anyway, from now on when your hogs die of cholera, burn them."

In conclusion, Dr. Luckey says that some very encouraging results have been obtained by recent experiments in Missouri in vaccinating hogs against cholera. The results will be published in a bulletin soon to be issued.

CHINA'S OPIUM FARMER.

HAS SOLE CONTROL OF ALL THE DOPE AT HONG KONG.

An Anomalous Position That Lasts But One Year and Makes Its Holder Rich—The Big Dinner With Which He Retires From Office.

In the colony of Hong Kong there is a Chinaman who, while his brief reign lasts, is spoken of by the quarter of a million of his fellow countrymen on the island with bated breath, says the Chicago Times-Herald. To these Celestials, subjects of Queen Victoria, the Emperor of China is not nearly so great a man as the "opium farmer," and the Queen herself, compared with "his mightiness of the drug," is in their eyes only a far-away sovereign, not half so imposing.

In order to regulate to some extent the importation of opium into Hong Kong and to simplify the collection of duties the British Government several years ago decided to place the whole business in the hands of one man. Realizing, however, the tremendous and arbitrary power that could be wielded by a single individual in such a position, it was also decided that the office should only be held one year, and that no person should be allowed to keep it for more than a single term. So it was announced that the Government was prepared to accept bids for the privilege.

Since that time the selection of an "opium farmer," as he is called, has become an annual event. The highest bid generally ranges from 600,000 to 800,000 taels, according to the prospects of the poppy crop for the year and the condition of the market. The successful applicant is duly gazetted in his position, and he is given the assistance of a fleet of a dozen swift Government customs vessels to protect his interests. He himself employs several junk to guard his business against smugglers, but he must only use these boats for the purpose of obtaining information. If he secures knowledge of smuggling operations he turns it over to the authorities, who run the malefactors down. Nearly every week in the year there is a smart skirmish between the steamships of the smugglers from the mainland of China, and the revenue cutters. Pretty little battles some of them are, too, and very useful in giving young British middies and junior naval officers their first taste of sea fighting.

The opium farmer has the sole control of every pound of the drug brought into Hong Kong, and he generally makes from \$250,000 to \$300,000 clear profit in his year of office. The Government gets much more from him than it could secure if it attempted to collect the sum without the enormous amount of trouble and the large force of officers that would otherwise be necessary. The opium farmer's salaried men watch all incoming boats, and as it is a case of Chinaman against Chinaman very little of the raw material gets past him.

At the end of his term of office he gives a great dinner to Government officials, newspaper men and the leading Chinese merchants of the colony. This dinner is one of the three great events of the Hong Kong year. The other two are the polo championship games and the sham battle between the troops in the garrison. As a matter of fact, though natural pride keeps them from openly acknowledging it, the white people of Hong Kong look on this unique dinner as by far the most interesting affair in the social calendar.

When a Chinaman makes up his mind to do a thing handsomely he generally goes to the limit. The opium farmer always makes his dinner, which is a sort of farewell to his brief reign of fear of the opium smokers, something to be remembered by his white friends. Indeed, he lays aside a large sum of money, from \$20,000 to \$25,000, for the banquet, and always reckons it as a legitimate item of expense when he figures up his bid to the Government at the beginning of the year.

A week before the close of his term of office the farmer sends out his invitations. These are always verbal, delivered to the lucky recipient by a shroff, a polite native clerk, who comes to your door with a smile and a bow, clad in a long blue gown reaching to his heels, and tells you that his master desires the honor of your presence at the Wong Tai Lo Restaurant "to modestly sup with him from a little dish or two in token of your good will."

The invitation needs no response. The shroff takes it for granted that you would postpone a trip to Europe to get to that dinner, and he is right. There are no vacant seats when the ceremonies begin.

The Wong Tai Lo Restaurant, where all these affairs are given, is the Chinese Delmonico's of Hong Kong. It stands in the heart of the native quarter, a five-story frame building, elaborately carved, with broad balconies laden with flowering plants and creepers and the usual huge feast lanterns swaying in the wind.

You are met at the ground floor entrance of the restaurant by one of the farmer's representatives clad in gorgeous silks, who gives you a chair or rickshaw coolies directions about the time for their return and shows you upstairs to the great dining room on the third floor. The tables, which run in three parallel lines down the length of the apartment, are bare of everything except the usual silverware, with ivory chopsticks added. The big expanse of white cloth has a peculiarly hospitable and restaurant-like appearance, which, however, does not last very long.

The walls are covered with Chinese flags and Union Jacks twined together, and hanging by the hundred from the ceiling are gay lanterns of all designs and colors enclosing electric lights. About three hundred guests find seats at places where their names are written on pieces of pasteboard. Round the head of the centre table are the ebony chairs of the host, the Governor of the colony, the Chief Justice, and sometimes the senior naval officer of the port. Here and there among the other diners are wealthy Chinese merchants, their costumes in startling contrast to the colorless white Eton jackets of the rest of the company.

When all are seated the opium farm-

er enters. He comes in through an alcove door, in a rather stately manner, and smiles at the applause that greets him as he takes his place. A minute later he rises to thank his white friends for their presence at his lowly board and apologizes for "the humble character of the fare" he is about to set before them. Everybody knows what that means. Then he turns to the back of his chair and strikes a gong. Dozens of swift-footed waiters at once appear laden with silver ice buckets filled with champagne, port, sherry, Frontinac and a variety of native wines. A hundred young women follow with trays of fine glasses and tumblers and in a few moments every guest is supplied. Immediately the affair develops into a feast magnificent enough for an old Roman banquet hall. The women, imported from northern China for the occasion, station themselves behind the chairs of the guests and play stringed instruments, singing an almost continuous accompaniment. Flower girls bearing sweet blossoms of the lichee enter and twine garlands across the tables, among chair backs, about the flags and in the long line of lanterns.

The tables are rapidly spread with food and a strange mixture of Oriental and Occidental dishes it is. In addition to roast beef, ham, chicken, turkey and mutton, are dozens of Chinese delicacies, curries of every kind, sharks' fins, jellied eggs, pickled fish, baked hedgehog, spitted rice birds, drawn peacock meat, preserves of all sorts, mangoes, mangostines, paradise fruit and dozens of wonderful Chinese puddings.

When midnight comes and the host, the Governor and the Chief Justice have discreetly retired, the singing, jubilation and toasting begin in earnest. As daybreak approaches the faithful ricksha men who have been kicking their bare heels on the brick roads for several hours, begin to think deep boiling-oil thoughts about the foreign devils inside who are yelling "Annie Rooney," "We Won't Go Home Till Morning," "Auld Lang Syne" and other incantations to their gods.

CURIOUS FACTS.

Among the blind patients furnished by the Missouri School for the Blind for x-ray tests were many who though totally blind, were able to observe lights and shadows under its influence.

Wonderful endurance is possessed by the albatross. An authentic record states that one of them followed a ship for sixty-four days without once being seen to rest upon the water.

The sacredness of the cow has been enormously costly in India this famine year. When the rains failed and the pastures dried up, instead of killing and curing the cattle for food, as our American Indians would have done, and so helping to tide over the famine time, the cattle starved with their masters.

Think of an imitation carpet made of stone! Some of the more recently-erected houses in the German cities have steps made of artificial stone, and a design imitating a staircase carpet, or any desired color, is pressed into the steps when the material of which they are made is still soft. The figures penetrate to a considerable depth.

In London very high prices were given for some pieces of Nankin Chinese pottery, the purchasers being probably moved to unusual prodigality by a suspicion that after the Chinese troubles shall have been settled such pottery will be more than ever difficult of procurement. Three vases, each ten inches high, brought \$155, and a pair of long-necked bottles sold for \$1050.

Banned Out of His Seat.

"In the matter of strategy a woman can get the better of a man every time in minor affairs, at least," said a man who is in business downtown, and who rides home in a West Philadelphia car during the rush hour every evening. "I usually get a seat, for I take the car away down at Fourth street. The other evening I was busily reading my paper when a woman got aboard at Twelfth street. I glanced up slyly, and saw that all the seats were occupied. Hasty as my glance was she caught my eye, and that was my fault.

"Smiling broadly, she came over to where I was sitting and exclaimed: 'Why, how do you do? How are all the folks? I couldn't place the woman to save my life, but I lifted my hat and replied that we were all well. 'She must be some friend of the family,' I argued with myself, so I folded up my paper and gave her my seat. After she had settled herself comfortably she looked up at me in a queer sort of way and said: 'Really, I must beg your pardon. I took you for Mr. Jones. You look so much like him.' But she had the seat, and she kept it. It was a clear case of bunco."—Philadelphia Record.

A Touch of Human Nature.

A remarkable touch of human nature was exhibited at Piedmont Park the other day.

The sham battle was in progress. Colonel Woodward's men had scaled the works and were driving back the enemy.

The field was enveloped in smoke and it was only by its dense lines that the location of the opposing lines could be traced. The spectators were cheering at the exhilarating scene.

All except two children in the grand stand but a little distance apart, who were crying bitterly. The one, a girl, was weeping lest someone might get hurt in the engagement. The other, a boy, was indignant because no dead bodies were being left in the rear.

"That's no battle at all," he said. "This was human nature as it affects the sexes."—Atlanta Constitution.

Industry and Happiness.

The happiest people in the world are the ones who haven't got any time to go around thinking how miserable they are.—New York Press.

CYCLING NOTES.

Cycle riding is increasing in popular favor in France.

A few novel improvements in next season's wheels are promised.

The number of wheels taxed in France has shown a steady increase since 1894.

In the West there probably will be fifty new cycle tracks in operation next season.

Out of his large winnings Jimmy Michael has jaced away a snug sum in case of a rainy day.

Cycle racing experts have predicted already that next year will be a phenomenal one for cycle racing.

Manufacturers say that all signs point to an increased business in the cycle trade for the next twelve months.

Capital is being invested in cycle tracks all over the country, with a view to having them ready when the next season opens in April.

Charles W. Miller, the world's six-day champion, has been seriously sick, but he is now recovering. He expects to participate in several contests this winter.

The American cyclists who entered the contests at the Paris Exposition carried off a number of prizes, and did better than of the other visiting cyclists.

Gougolts, Fisher, Chevalier, Fredericks, Sinar, Muller, Laporte, Kiser and Byers, the foreign cycle racers, have just come to this country for the purpose of entering in the six-day race in New York City.

A unique novice cycle race took place on the track at Vincennes, France, recently. The field included 110 starters, many of whom had never been on a wheel before. Sixteen men rode in each qualifying heat. One of the heats was for fat men. There were but thirteen men in the final heat.

PROMINENT PEOPLE.

The Prince and Princess of Wales will visit Belfast, Ireland, next April.

James G. Stowe, United States Consul-General in Cape Town, has sailed for England.

The automobile craze has seized the Sultan of Turkey, and he has ordered three machines.

Admiral Dewey has removed his gifts from the National Museum to his home in Washington.

Governor Pingree, of Michigan, has been in poor health for some time, and his friends are anxious about him.

Former Secretary of War Russell A. Alger is busily occupied at his home in Detroit, Mich., writing a book of his personal experience in public life.

Henry de Windt, the explorer, has started on his journey through Siberia. He will cross the Bering Straits and then go by way of the Mackenzie River to Winnipeg, Manitoba.

Iske Smith, of Atlanta, has presented traveling libraries to fourteen counties in Georgia. The books are intended for the school children, and are to make the circuit of the schools.

Judge William Silas Jennings, the Governor-elect of Florida, is a first cousin of William Jennings Bryan. They were schoolmates and playmates in their boyhood. Judge Jennings is no orator.

Sir Charles Tupper, who has been a prominent figure in Canadian public life for nearly fifty years, and who has been leader of the Conservative party since 1896, has announced his intention of withdrawing from public life.

Mrs. Theodore Roosevelt is arranging for her husband a rather novel album, which when completed will contain some fifty snapshots taken of the Governor during his campaigning tour, a history of the trip, all the newspaper reports of the candidate's speeches and other printed matter relating to his travels.

MARKETS.

BALTIMORE.

GRAIN	GRAIN	GRAIN	GRAIN
WHEAT—No. 2 Red	70	72 1/2	
CORN—No. 2 White	44	45	
OATS—Southern & Penn.	25	25 1/2	
RYE—No. 2	45	45	
HAY—Choice Timothy	16 00	16 50	
Good to Prime	15 00	15 50	
STRAW—Rye in ear	11 00	11 50	
Wheat	7 50	8 00	
Cut Hocks	8 00	8 50	

MEATS.

TOMATOES—Std. No. 3	60	
No. 2	62	
PEAS—Standard	110	140
Second	80	
CORN—Dry Bulk	80	
Moist	70	

PRODUCE.

CITY BUTTERS	10	10 1/2
City Cows	9	9 1/2
STRAWBERRIES—PORTLAND	45	50
POTATOES—Barbours	45	50
ONIONS	45	50

PROVISIONS.

Clear Ribbles	8 1/2	8 1/2
Ham	11 1/2	11 1/2
Meat Fork, per bar	10 50	
LARD—Grade	4	
Best refined	4 1/2	

BUTTER.

Under Fine	22	21
Creamery Boils	23	22

CHEESE.

N. Y. Flat	11	12
Skim Cheese	6 1/2	7 1/2

EGGS.

State	21	24
North Carolina	20	21

CHICKENS.

Ducks, per lb.	8 1/2	9
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TOBACCO.

Sound common	3 40	4 50
Middling	3 20	4 20
Fancy	10 00	12 00

LIVE STOCK.

BEEF—Best Beeves	4 75	5 15
SHEEP	2 50	3 00
Hogs	5 00	5 10

PORK AND BACON.

MURKAT	10	11
Raccoon	40	45
Red Fox	—	1 00
Skunk Bacon	—	80
Opossum	24	25
Mink	—	80
Oter	—	5 00

NEW YORK.

FLOUR—Southern	8 85	9 00
WHEAT—No. 2 Red	77	79
RYE—Western	56	57
CORN—No. 2	45	45 1/2
OATS—No. 3	24	26
BUTTER—State	15	16
EGGS—State	14	15
CHEESE—State	10	10 1/2

PHILADELPHIA.

FLOUR—Non-Bard	8 85	9 00
WHEAT—No. 2 Red	72 1/2	73 1/2
CORN—No. 2	42	42 1/2
OATS—No. 3	22	23
BUTTER—State	14	15
EGGS—Penna	14	15