



THE EDICTS OF FASHION.

New York City.—Shirt waists fill an important place in the wardrobe of the young girl, as well as in that of her mamma. The pretty little May Man-



MISSES' SHIRT WAIST.

ton model shown is adapted to silk, Henri, a French flax, and all the list of washable materials, chevrons, madras, batiste, etc. As illustrated, it is of albatross in Russian blue, with bands of black taffeta and small gold buttons overlaid with a tracing of black.

The foundation is a fitted lining that closes at the centre front. On it are arranged the back and the fronts, that also close at the centre, but separately. The fronts proper are laid in groups of tucks, three each, thus extended from the neck and shoulders to

Tailor-Made Hats.

Some of the new tailor-made hats are quite pretty with short skirts, but whether they are practical is another thing. Very smart is the felt toreador with a silky pompadour at the left side, and this is all very well if one is sure one's hat will remain at just the angle fashion decrees it should be worn. But, alas, the wind and weather and the elements in general, soon show the scorn with which they regard fashion's latest decrees and do their best to make them look absurd. The French sailor in black and white plaid velvet, trimmed with a black velvet ribbon and one quill, is the latest and is worn straight and tilted over the nose.

To Make a Simple Ribbon Adornment.

Ribbons are much in vogue this season, and there are twenty shades today to choose from where there was one twenty years ago. This inexpensive yet charming adornment is Dame Fashion's mercy to the woman of small income at a period of elaborate and extravagant dressing. If a severe effect is required, fold a length of black satin ribbon twice around the throat, slip the ends through a ring, then bring them loosely to the waist with knot or ring and around the waist, tying them at the back with a small, flat bow.

Ready-Made Dress Ornaments.

There is a very natural difficulty in the ornamentation of a bodice or a skirt nowadays, as suitable decorations of lace or silk passementerie can be purchased ready for attachment to match any kind of material and in almost any color, and innumerable ideas as to their arrangement can be obtained from the leading fashion journals.



HOUSE GOWN.

White or very light colored cloth tailor costumes have become general. They are worn with pretty blouses and open jackets or boleros. In fact, many tailor costumes have both a bolero and jacket, to change when required. Next to white a pale grayish blue is considered the most chic. In all cases when the skirt is lined it is lined with colored silk if white and with the color of the cloth when colored.

Woman's Seamless Corset Covers. The corset cover that fits with perfect smoothness, and that means fullness where fullness is needed, with absolute freedom from folds where they would interfere with the fit of the gown, is a need that every woman has felt at one time or another. The model illustrated includes all these features and, what is simplicity itself, the original is made from nainsook with needlework edging, but cambric, long cloth and fine muslin are all correct for white goods, and lawn is admirable when a colored slip is desired, and lace makes an excellent edge.

Woman's House Gown.

The house gown that partakes of the nature of the tea-gown, yet is not too elaborate for morning wear, fills a practical need and always finds a place. This May Manton model illustrated in the double-column cut has the merit of being exceedingly effective and giving a decidedly smart effect while, in reality, it is simplicity itself. A deft arrangement of trimming and the applied revers give a bolero effect, and the Watteau back means charm and grace. The model is made from wool crepe de Chine in robin's-egg blue with a bias frill at the lower edge; yoke and trimming of cream lace and bands of bias black velvet.

The gown is made with a fitted front, over which the front proper is arranged, side-backs and Watteau back; with under-arm darts that render it smooth and well fitting without being tight. The lace yoke is faced into the lining, the revers are attached to the lower edge and rolled over the seam, so giving the jacket effect, and the lace is applied as indicated. The sleeves are in bishop style, but terminate in soft, lace-edged frills over the hands. At the front where the revers meet is a generous bow of soft Liberty satin ribbon, and at the throat is a stock of lace banded with narrow strips of velvet.

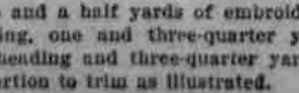
To cut this gown for a woman of medium size eleven and three-quarter yards of material twenty-one inches wide, ten yards thirty-two inches wide, or six yards forty-four inches wide, will be required, with seven-eighth yard of piece lace eighteen inches wide for yoke, stock collar and revers.

Light Colored Tailor Mades. White or very light colored cloth tailor costumes have become general. They are worn with pretty blouses and open jackets or boleros. In fact, many tailor costumes have both a bolero and jacket, to change when required. Next to white a pale grayish blue is considered the most chic. In all cases when the skirt is lined it is lined with colored silk if white and with the color of the cloth when colored.

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The corset cover is known as seamless, and is very nearly literally such, for back and fronts are cut in one piece, joined by short shoulder seams. The fronts are elongated and arranged in gathers, which give a most satisfactory result. The garment is closed at the centre front, and may terminate at the waist or include the circular peplum, as preferred. The latter fits to a nicety and has certain practical advantages that are apparent at a glance, but the cover is complete without it.

To cut this corset cover for a woman of medium size one yard of material thirty-six inches wide will be required when peplum is used, five-eighth yard when it terminates at the waist, with



SEAMLESS CORSET COVER.

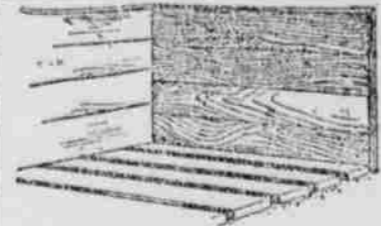
AGRICULTURAL.

Burning Brush in the Orchard.

Brush in a young orchard should be burned as soon as it is cut from the trees, and in this way many insects and fungous pests are destroyed. The trees will be least damaged, however, when they are in dormant condition, as during comparatively mild weather in winter or early spring. Pile in small heaps, as far as possible from the trees, and do not put on the brush fast enough to cause a very large flame. Also try to do this work when there is little or no wind, so that the heat will not be blown toward the young trees.

A Dry Calf Pen.

The greatest drawback to the health and comfort of a calf in the average calf pen is the constant wetting of the bedding, which necessitates constant changing, or a filthy sleeping place is the result. An excellent plan is showing in the cut. Lay an inch coating of ce-



AN EXCELLENT PLAN FOR A DRY CALF PEN.

ment over the floor, making it thicker on one side than on the other, to secure a gradual slope. Then lay planks lengthwise of the slope, leaving an inch of space between them. The urine will thus be drained off, with practically no wetting of the litter. A coating of cement can be laid over flooring as well as upon an earth floor.—New York Tribune.

Indirect Fertilizers.

By the indirect fertilizer is meant a substance like lime, salt or land plaster which is applied to the land not for the purpose of furnishing food to the plant directly, but for the purpose of releasing and making available same elements of the soil present in a rather unavailable form. These indirect fertilizers add nothing to the soil, and are to be considered in the same light as the slip of paper which we call a bank check which we use as a means of withdrawing funds from the bank.

Under certain circumstances it may be right and proper to use indirect fertilizers, but the fact should be kept in view that they are only a means of using up the plant food more rapidly, and that if we expect to derive any permanent benefit from them they must be used in connection with the system of fertilization where plant foods are continually added to the soil. Broken-down lands of a part of the State of Pennsylvania are most striking illustrations of the bad results of the continued use of the most common indirect fertilizer—lime.—Professor H. A. Huston, in American Agriculturist.

Use of Pumpkins.

Pumpkins are a valuable food for animals. They have been used for many generations in America. They serve as an appetizer and often aid in fattening beef or hogs. In New England it is the practice to boil the pumpkins and mix more or less of bran and cornmeal with them in feeding.

But the pumpkin can be fed with safety and advantage without cooking. A writer in the Epitomist says that a hog "will fill itself on pumpkins and in an hour eat as much corn as it would if it had not had the pumpkins. In the first place every animal on the farm is in need of some succulent food, and the fattening animal is no exception. The pumpkin is the cheapest food of this character that can be fed when there is no grass. In the second place the pumpkin seems to act as an appetizer, and in the third place it adds to the weight of the hog. It is largely water, but there is sufficiently dry material in it to make it worth feeding outside the feature of succulence.

In feeding pumpkins to cattle they must be fed with more care than is necessary in feeding them to swine, for they satisfy the appetite of cattle and they will refuse corn until after the pumpkins are partially disposed of. In feeding pumpkins to swine of course they must be broken or cut up, and the better way to cut them up is to use a corn knife or an axe. Feed what the hogs will eat up clean, give them a little rest and then feed the corn. The practice with us is to feed morning and night.

Handling Carnation Blossoms. In my opinion, the reason for carnations not keeping after they have passed through the commission houses and stores arises from the variety of improper treatment which they receive. I have many times seen dealers take carnations from the box as they arrive and plunge the stems immediately into ice-cold water, and set the flowers into a cold ice box. I think that this alternate chilling and heating the flowers, such as plunging the stems in ice water and chilling the flowers, and then placing them in highly heated rooms is the reason for the premature withering away of the carnation flower.

The treatment that I would recommend in order to keep carnations as long as possible is to plunge the stems in water that it feels just slightly warm to the hand. Then place the vase of flowers in a room not colder than forty-five to fifty degrees Fahrenheit, and allow the flowers and water to cool down with the room. Treated in this way we keep carnations from two to three weeks, and in some instances have kept some varieties four and five weeks. If the blossoms are kept in a room ranging at from forty to fifty degrees during the living time they may be brought into the living room, where the temperature is quite high during the day, and returned to the cool room each night without serious injury. Treated in this way carnation blossoms should last from seven

to twelve days and even longer. I have found an unoccupied bedroom on the north side of a house in which there is no direct heat, or at least very little heat, the temperature ranging from forty-five to fifty-five degrees, an excellent place in which to keep carnation blooms.—C. W. Ward, in New England Homestead.

The Science of Butter Flavor.

In reply to the question, What is the science of butter flavor? We quote from bulletin forty of the Iowa Experiment Station, by C. H. Eckles. Please note what is said about skims milk as a starter. This is precisely how our grandmothers made perfectly flavored butter. Science but explains their practice.

Butter flavor is produced mostly by the bacterial fermentations which have taken place in the milk and cream. The kind of flavor produced depends upon the class of bacteria causing the fermentation. Cream ripened with common bacteria found in lay dust (Bacillus subtilis) gives a very undesirable flavor to butter.

The general superiority of butter flavor in the summer season is mainly due to the difference in the fermentations that are in the milk. This difference is due to the greater number of bacteria of the acid class found in the milk during the summer season.

The ripening of a good quality of natural cream is mostly a development of acid bacteria. When good flavored cream is ready for churning the number of bacteria per cubic centimeter varies from 280,000,000 to 3,000,000,000. Of this number the acid-producing bacteria constitutes from ninety-one to ninety-eight per cent. As the process of ripening advances, the relative percentage of acid bacteria greatly increases. As this proceeds some species disappear; others are prevented from increasing in numbers.

A good natural skim milk starter is practically a pure culture of acid-producing bacteria.

The flavor-producing power of four species of acid-producing bacteria was tried by using them to ripen Pasteur-cream. Any one of these gave the latter the typical flavor and aroma produced in natural ripening.

The most common milk-souring organism (Bacterium lactis), all things considered, gives the most satisfactory results of any of the species tried as a culture for ripening cream.

Practical experience and experimental evidence both indicate that the most important factors in cream ripening are the development of the typical acid fermentations and the elimination or suppression of other and injurious types of fermentation.—Northwest Pacific Farmer.

Cheap Brood Sow Pen.

The accompanying sketch gives an idea of a cheap pen we have used for a number of years for our brood sows. A good size is seven feet square for foundation, and two-by-two boards cut in the middle for roof. You will notice the roof is nailed on up and down, it being so steep there is no danger of rain going through the cracks. Oak scantling four inches square and fourteen feet long can be cut in two for sills. A two by four scantling for a ridge pole to nail the top of the boards to is necessary. Also strips half way up the roof should be nailed to the under side to hold roof boards even and add strength. The ends can be nailed up as shown in the cut. In the opposite gable from the door should be a hole about six inches square for ventilation. The door should be about twenty inches wide



A CHEAP PEN FOR BROOD SOWS.

and two and a half feet high, and hung on hinges at the side, and not at the top. If hung at the top, the door will sometimes fall back with a bang, and kill or injure a pig when the sow goes out. The door need not be closed unless pigs should be farrowed in cold weather.

If the sow has rings in her nose there is no need of a floor if the ground is dry. If a floor is necessary it should be separate from the pen and just large enough so the pen will fit over it. This makes it handy to clean out the pen. It can be tipped over and thoroughly cleaned out, and with a spray pump can be whitewashed in a few minutes. If the weather is cold at farrowing time the pen should be covered up with straw except the front end, and straw fixed so the hogs can't root it off.

Fixed in this way they are the warmest pen made, and pigs can be farrowed in very cold weather with very little danger of chilling.

Five or six good-sized hogs can sleep in one, and they are convenient to move about wherever wanted. A horse can be hitched to the pen, and it can be very easily drawn.

It takes only about 220 feet of lumber to make one, and it will stand well for years. Any one with ordinary ingenuity can make one in half a day. They can be made out of any old picked-up lumber about the farm. There is hardly a farm but has enough old lumber lying around going to waste to make a couple of these pens. If you don't have the four by four scantling for the foundation, use straight rails or poles. They should always stand with doors to the south, so the sun will shine in on the pigs, and a small yard should be enclosed for each pen.

We think they are preferable to the stationary hog pen and so much cheaper. I might say that two can be placed near together, and then one partition fence will do for both. The brood sow should invariably have a ring in her nose so she won't root her yard up.—Farm, Field and Fireside.

The area of the United States is 3,501,000 square miles, that of China is 4,218,401, of which "China proper" has an area of 1,336,341 square miles.



CREPE DE CHINE'S POPULARITY.

Worn in All Shades For Street and Evening Gowns.

Crepe de chine is having its innings this year and throws into the shade some old favorites in the way of dress goods. The favorite material is worn in all shades and appears in street as well as evening gowns, house gowns, and in everything in the way of a gown that a clever modiste can suggest. The identical material, shade and all, may masquerade in any number of different gowns, the simplicity or elaborateness of the making determining the position of the gown in the wardrobe of the wearer.

There is not a shade that can be mentioned that is not being worn, though black and white vie with each other for the first rank in popularity. The pastel shades are as popular in the crepes as in other goods of all kinds and descriptions. There are the tans and grays, the browns and blues, in the latter the bright marine blue, the electric, and the navy being popular. Other shades are coming in in the spring, rumors which are well grounded may, and a bright red of nearly the girl's shade will be among them, and a cerise red.

Crepe de chine is at all prices as well as in all shades and range from \$1 to \$8 a yard. There is not as great a variation as might seem in these prices, for the lower priced goods are from twenty-one to twenty-four inches wide, while the more expensive goods come at fifty-four inches and cut to infinity better advantage. It hardly pays to buy the cheapest goods, as they are lighter in weight and have not the wearing qualities of the heavier or the body to give them good lines. The plain colors have the advantage this season, and they are more popular in all goods than fancy designs.

With the plain crepe de chine are the satin finished, crepe nettoires, the crinkled crepes, and crepe anoune, or broche, with figures of pretty rosebud designs and various medium and small figures. These latter crepes, which are exceedingly attractive, range at about \$9 a yard, which is high for a popular material, the medium-priced goods being always more in demand. Crepe de chine this year are taking the place of the satin duchesse and even of the pean de soie.

Chiffons come in in the history of crepe de chine, for they go into the make-up of so many of them, varying according to the character of the gowns. The chiffon is not used to any great extent for entire gowns. It is too fragile and its beauty depends upon its freshness. It is charming in accord with pleated goods, but it takes at least forty yards to make a frock of that kind.

Chinchillas For Pets.

Of the thousands of women wearing chinchilla hats, muffs and trimmings how many know anything about the history of these costly fragile skins? Yet it is unusually interesting. The chinchilla is a pretty, nimble-footed little creature, no larger than a small rabbit, and is found in the South American highlands. The districts it inhabits are practically rainless, which accounts for the damage done to chinchilla fur by fog and showers in this country. Until lately the Indian trappers used to spear the little creatures at the bottom of their holes with long cactus prongs fastened to a rod. This punctured the skins, however, and lessened their value; so smoking out was tried.

That also had to be given up as smoke turned the fur yellow, and yellowed chinchilla is unsalable. Nowadays dynamite is used to scare the creatures out of the holes. A chinchilla warren is fenced in, and a big cart-ridge exploded in its midst by a fuse. The chinchillas, terrified out of their wits, rush from their burrows, and are promptly clubbed on the head—light by the Indians. Even in South America, the roughly cured skins bring the hunters from twelve shillings to three pounds apiece.

The chinchilla, by the way, makes a very charming, though timid, pet, and one or two society women have provided themselves with them as a pleasing novelty. The fur of the little creatures is much more fluffy and silky in life than in death, and their beautiful large dark eyes add to the charm of their dainty appearance. They are clever, self-sufficient little beasts, fond of fruit and sweets, and much given to lying in the blaze of a good fire, or rolling in the sun on some velvet window seat covering.—Modern Society.

College Girl Life.

The idea that there is anything abnormal in a college life for girls is fast passing away. The college girl may still be a problem to some persons, she is not in the least one to herself, or to those who know her to best. The average girl goes to college for the reason that her brother goes, to get a little longer training of mind and discipline of character before the work of life, whatever that may be, is entered upon. Matthew Vassar, in establishing the college which bears his name, had a sharp appreciation of the value of knowledge, but his appreciation was equally keen of the value to the world at large of the true woman. His ideal was to develop a strong woman who should yet be gentle, for he knew, as other perceiving minds have known before and since his time, that strength without gentleness is odious, while the gentleness that misses strength is intolerable.

The institution was, perhaps, somewhat handicapped in the early years of its life because of its very leadership in the college movement for women. If, however, it has had occasionally, in the more distant past, to make a stepping-stone of its "dead self" it has always been, truly, to "reach" higher things.—Layser's Basis.

Good Taste in Stationery.

White paper, of medium thickness, rough or smooth, according to individual choice, and oblong rather than square, is in favor at present. A monogram in gold, silver, or some delicate tint may be used, but must not be too large. The street and number of one's city home, or the name of one's place if the residence be in the country, may be engraved in black, blue, silver or gold at the top of the note-paper, and in the middle of the sheet. Eccentricities in shape and style are to be sedulously avoided; they are never in good taste for a lady's correspondence. A broad, flat-topped desk with drawers to hold letters and papers is now an ordinary feature of a well-furnished morning room, and as part of every woman's day is taken up with writing and answering her letters, a portfolio on the lap is hardly sufficient to accommodate her paper, pens and envelopes.

The Glorified Shirt Waist.

An odd waist for evening wear is of the new water silk gauze, soft and filmy as chiffon, patterned with a light tracery of seed pearls. Made simply—just pouched and drawn into a waistband of gold tissue at the waist, with the neck ruffled in folds of deep-toned lace, and a pink rosebud tucked away among the lace—this blouse is one, indeed, to covet and acquire. Almost, if not quite, on a par with it are blouses of white chiffon, traced with gold thread. A change of slips underneath these transparent blouses admits of great variety, such as white under black, or vice versa. Blues and pinks under white muslin are not favorites, being suggestive of many of a draped toilet table.

Helen Gould's Attractive Handshake.

Miss Gould has an interesting little handshake. She has evidently learned that to protect and preserve her hand when giving it to hundreds of others, she must do most of the shaking herself. She takes the proffered hand firmly in her own at about elbow level, holds it there for an instant, then raises it quickly in an almost exactly perpendicular line, then suddenly releases it. She looks directly into the eyes of the person she is meeting, and probably not one in a hundred passed on without carrying with him the conviction that the jolly-faced young woman has just left sincerely enjoyed the meeting.—Boston Post.

The Hemstitched Edge.

A broad hemstitched edge adorns the newer chiffon veiling, and distinguishes it from last season's styles. One inch is the standard width of the hem. Black, blue and brown chiffon show this fancy border. It is surprising what amount of wear one can get out of a really good chiffon veil. It doesn't seem to tear or split like the tulle and silken tissues, and it can be laundered like a pocket handkerchief. It seems thin, but it proves an effective protection from the cold or dust or raw wind upon a disagreeable day. It feels soft on the face, which is more than can be said of thicker veils.

First Woman Lawyer in Italy.

Rome has the distinction of possessing the first woman lawyer of Italy, in the person of Signorina Teresa Labriola. She has just passed her examination with honors, and is now a full-fledged lawyer, but has not inscribed herself among the advocates, as she does not desire to champion the "new woman," but to devote herself to the philosophy of law. After taking her degree she addressed a commission of the University of Rome for three hours. She now lectures at the university, together with her father and brother. Signorina Labriola is a well known writer on scientific subjects.

Gray Ostrich Plumage.

A smoke-gray ostrich feather veils the edge of a picture hat for a young girl. As this is worn slightly off the face the curling ostrich plume makes a frame for the fresh young countenance. It shows better than it would had the milliner simply used it in the time-honored device of encircling the crown, in which case it would have been handsome, but not especially becoming. But the soft, feathery cloud of curling plume is in itself a vision of loveliness.



Gold Tissue Roses are a Stylish Touch of Color in the All Black Hats.

Writing with white ink on blue paper is said to be one of the ultra-fashionable fads in Paris. Accorded pleated chiffon finds many uses this season, one of which is the entire lining of an evening cloak over another lining of silk.

High crowned and broad trimmed hats are in prospect for the coming season as a suitable accompaniment for the wide lace collars.

A yoke of fur shaping down to the belt as a vest in front is the novel feature of a velvet blouse and the new lace collar falls from underneath this all around.

French knots in either black or white silk beautifully some of the narrow gold braids. They are done by hand and one row through the centre is sufficient for the narrow widths.

Chiffon, net and gauze with narrow bands of silk stitched in at intervals make very pretty vests. One row of embroidered polka dots down the centre of the bands is an effective addition.

A pretty blouse to wear with a cloth skirt is made of meteor crepe material, the cloth in color. Lines of lace insertion are set in intervals all around between groups of tucks and small gold buttons decorate the front pleat. Pretty trimmings for collar bands, wrist bands and waist decorations of various sorts are made by joining runs of braid with a lace stitch, or alternating narrow ribbon with braid and joining them in the same manner. Crepe de chine is one of the most popular materials for the bridesmaid's gown.

HOUSEHOLD HINTS:



Silver on the Sideboard.

Authoritative sources decree that the correct plan, and the one usually followed by fashionable people, is to have all silver on the dining-room sideboard. That is, the silver tea service, large pieces of silver, silver dishes, etc., but never the smaller spoons in cups, or holders. People who have many pieces of old or rare glass sometimes have them on the sideboard, but in such case the silver is disposed somewhere else.

The Shelf of Books.

The "everything-for-use and just-at-hand idea" that is a fad in the house-furnishing world these days, rather frowns on books kept behind glass doors and much prefer open bookshelves. The dust gets into the books so much on these open shelves, however, that narrow ornamental strips of dark green or red leather, tacked to the edge of the shelf, and falling just over the tops of the books on the shelf below, are being more and more used.

Success in Cake Making.

Upon the condition of the oven as much as upon any other one factor depends success in cake making. An old rule states that the oven in which a hand can be held while the clock is ticking twenty times is at just the right temperature for butter mixtures. Another one says that the oven can wait for the cake, but never the cake for the oven.

Tins are better greased with fat than with butter. The latter is inclined to stick and burn.

Nothing should be put into an oven while a cake is baking, and the cake should not be moved until it is thoroughly set.

The oven door should be closed gently while the cake is baking.

To tell when a cake is done, test it with a broom straw; if no dough adheres it is ready to take from the oven. Another infallible test is listening. If the ticking sound is very faint or inaudible it is done.

Where Care is Required.

Few housekeepers realize the amount of care that should be bestowed upon the tea box, the coffee pot and the tea kettle. An ice box should be thoroughly cleaned at least once during the week, preferably twice, the waste pipe being thoroughly scalded each time. Green vegetables, melons, fruit and fish should never be placed in the same compartment with butter. Their flavor will not only affect the butter, but will give an odor to the box and also spoil the milk. In cleaning the refrigerator the shelves should be removed and washed in strong soda water, the box thoroughly dried before the doors are closed. The proper care of the coffee pot has much to do with the success of the coffee. The outside as well as the inside of the coffee pot should be thoroughly polished. After washing the pot it is well to put cold water in it and heat slowly, then empty it and dry thoroughly before putting away. The inside of the tea kettle is another vessel that requires special attention. It should be kept free from sediment.



GRAPE SOUFFLE—Add four level

spoonsful of corn starch wet in a little cold water to one quart of boiling milk, one-half teaspoonful of salt; cool, then fold in stiffly beaten whites of four eggs and one cupful of confectioner's sugar; have pulp grapes ready, and add to soufflé when pouring in a mold lined with lady fingers; set on ice; unmold, garnish with grapes and serve with caramel sauce. Follow the directions carefully to insure the right consistency.

Fig Cake—Two cupfuls of sugar, two thirds of a cupful of butter, one cupful of rich milk, four sunny cupfuls of flour, five eggs, two teaspoonfuls of cream of tartar and one of soda sifted with the flour. Mix the butter and sugar thoroughly, then add the unbeaten yolks of the eggs; add the milk and flour alternately and lastly the beaten whites of the eggs. After the cake is mixed cut a sufficient number of figs into small pieces to make two cupfuls, flour them lightly and stir in. Bake the cake quickly, and when cool frost the under side.

Italian Cheese—Wash a pound of liver, scald and wipe dry. Chop with half a pound of veal and half a pound of ham. Season with a quarter of a teaspoonful each of salt, sage, parsley, pepper and one tablespoonful of minced onion, mix, press in a greased mold, cover and steam three or four hours. Remove the lid, drain off the liquor, put it in a small pan and dissolve one tablespoonful of gelatin in it; pour over the meat in the mold and set in a cold place. When molded turn out and slice thin. Garnish with balls of boiled rice, with a little jelly on each.

Pineapple Sweet Pickles—Pineapple sweet pickle is very nice. It requires two and a half pounds of sugar, a pint of vinegar and half a cupful of whole spice to every four pounds of shredded fruit. The spice should be stick cinnamon, cassia buds, allspice and cloves, tied in a bag. Boil all together and skim before adding the fruit. Cook until tender, skim out and put into stone jars, pouring over the syrup and cook another five minutes. The next morning drain off the syrup and cook another five minutes and pour back boiling hot. Repeat this three mornings and place in air-tight jars.