

NEW IDEAS IN TOILETTES

New York City.—Collarettes of every sort are demanded by fashion and muffs are apt to be a requisite of comfort as well as of style. These excellent models are cut in the latest style, and are well adapted to the remodeling of last season's furs, and to making from Persian lamb cloth and seal plush. As shown the material



is Astrakan with a finish of fox tails. The collarette is shaped to give a cape effect at the back, with stole fronts that can be cut higher or shorter as preferred. At the front edges are stylish revers which can, however, be omitted when a plain finish is preferred. At the neck is a storm collar, fitted in sections, that rolls over at the upper edge. The muff is round and drawn in to fit the hands by means of elastics inserted in the lining. To cut this collarette and muff for a woman of medium size two and three-fourth yards of material twenty inches wide or one and three-eighths yards fifty inches wide will be required.

Woman's Theatre Cloak.

The long cloak that covers and conceals the gown fills many needs and makes one of the essentials of the sen-

They have now invaded a fresh province, the beaver hat. Not only in the trimmings of panne velvet or silk scarf or soft breast plume, but they now appear on the fur-trimmed surface of the hat itself. A sailor hat of pearl-colored beaver is neatly spotted over with polka dots. These asymmetrical wafters of black dot the soft surface, and almost trim the hat. Only a hat band of black velvet ribbon and a brim piping of the same, and a couple of black wings, laid as flat as possible, are used to decorate the polka-dotted beaver.

On Madame's Back.

Makers of high-class imitation jewelry were quick to note the broad belt pieces which decked the back of the belt of many of the imported evening dresses and to copy them. These imposing things are in dilapidated antique silver, and are closely set with rubies, diamonds, the effect being simply tremendous. These pieces fit into the back perfectly, and, while of irregular shape, average five or six inches in length by from two to four in depth.

A Pretty Little Bonnet.

Blue is combined with the chinchilla in one of the prettiest of little bonnets. The entire crown of the bonnet is of pale blue reseter of silk, edged with fine blue roses, each rose with a brilliant cut steel centre. Around the face is the broad band of the chinchilla, indented a little on one side of the front, where an egrette is placed rising from a small feathery pompon of blue, the tips of which are tiny steel pendants.

Crow's Feet.

While a woman is loath to see these telltale near her eyes, it's another story when it comes to her tailor, maker, or, rather, semi-tailor-mades. At any rate, these tan finishes come in even gun metal or gilt thread ready to blind-stitch on at the terminals of stockings and seams generally. They are inch-long oblongs, broader at the lower end. Three of them, arranged in outspreading effect, make imposing finishes.

Diamond Horseshoes.

There is a bit across the horseshoe which forms the head of a hat plu-



SMART, YET PRACTICAL LONG CLOAK.

son. The smart, yet practical May Manton model, shown in the large drawing, is suited to a variety of materials, and becomes appropriate for evening or street wear as it is made in lighter or darker colors. As shown, it is of tan-colored kersey cloth, lined with white satin and is trimmed with appliques of lace on the revers and collar. When thrown open it is an elaborate wrap fitted to opera, theatre and reception wear, but when closed becomes sufficiently plain to allow of wearing in the street, or in the cars en route for entertainments of various sorts. The same cloth in sage green, brown and black is much liked for the latter purpose, while white, pale colors and such materials as panne, pearl de sole and the like are in vogue for evening carriage use.

The cloak is loose fitting but includes lines that render it graceful and chic. The fronts hang straight from the shoulders and can be rolled back to form revers or closed in double-breasted style. The back is laid in inverted pleats, at the centre, which flare as they approach the floor, and give a tapering effect to the figure. The sleeves are in bell shape and the neck is finished with a storm collar in Bonaparte style.

To cut this cloak for a woman of medium size nine and one-half yards of material twenty-one inches wide, or three and three-fourth yards fifty-four inches wide will be required.

Buttons Chained.

Quite the latest thing in shirt waist buttons is an arrangement for the front fastening. Fastidious fair ones will desire the rest of the buttons to match, and they can easily find them. The part of the scheme, which is new, is just this: On a straight gold chain of moderate size and the length of a shirt waist front are mounted five stones which serve as buttons. Turquoise, topaz, garnets, opals, amethysts and the rest all figure. The chain is, of course, on the under side, the buttons set up through the double set of buttonholes. This scheme not only keeps the buttons firm, but makes losing them next to impossible.

Polka Dotted Beaver.

Polka dots are all but ubiquitous.

AGRICULTURAL.

Cob and Grain Mixed.

The time has gone by for the farmer to go to mill for grinding his grain. There has been wonderful improvements in grinding mills, as they can be made to grind very rapidly and to any degree of fineness. The cob and grain may be ground together if preferred, though experiments do not show much benefit in feeding the cobs with the grain, the advantage being that the cob is converted into manure and thereby rendered useful. There is a great saving in food when the grain is ground and fed in connection with coarse materials that are cut fine.

Disposing of Surplus Poultry.

At a Western farmers' institute Henry Van Dresher, the New York poultry breeder, told how to get rid of the surplus stock when prices are very low. All join hands and have a killing day. Put a large pot on the stove, kill and dress the birds, put them into the pot and boil till tender. Have preserving jars ready and fill with chicken, pouring the juice on top, cover with fat or melted butter and seal with hot wax. It will keep through the year, and can then be prepared in many different ways for the table. It makes a convenient dish for unexpected company.

Preservation of Tools.

The preservation of tools and machines on farms is an important matter, as one of the principal sources of expense is that of repairs. Tools are costly when not kept in some place where they will be protected against the weather. In the spring, when the busy work comes, the implement most required may be unfit for service, or a new one may be necessary, or repairs, which should have been procured weeks before, must be purchased. It is not unusual for farmers who change locations to find themselves loaded with tools that they did not suppose they possessed, the clearing up for removal bringing to light some that had been stored away where they could not be found. Other farmers leave their plows, harrows and other implements in the fields to rust.

Pen For About Ten Days.

The season for selling turkeys goes beyond Thanksgiving, as the demand continues long after Christmas. The farmer should never send his turkeys to market until he has penned them for about ten days and fed them three or four times a day. A mixture of four pounds of corn meal, two pounds ground oats and half a pound of linseed meal, moistened with milk and warm water, should be given at each meal, except at night, when an abundance of corn and wheat should be allowed. Fresh water, gravel and some kind of green food will also be necessary. A single turkey, alone in a coop, will not thrive. Put several in a yard together, and they will be more contented. Two or three pounds added to each turkey will amount to a considerable sum in money for a large lot, while the extra quality will enable the farmer to secure a higher price per pound.

Fencing as a Business.

Farming is a business, the object being to derive a profit, for no farmer should be satisfied with a bare living or existence on a farm. If there is an insufficient quantity of manure for a large field reduce the area, as the labor is something that enters into the cost. Concentration of labor and manure will give a profit when failure is sure to result in working a large plot of land. Much of the cost of labor is in the beginning, and not in the harvesting. The larger the area the greater the wear and repairs of implements, and the greater the distance to be traveled while working. A crop of forty bushels of wheat on one acre will give a profit, while twenty bushels per acre may not pay expenses. The reason is that the larger yield will cost less per bushel for labor and plant food than the smaller, the land also being benefited by the better cultivation and treatment of the growing crop, whether of wheat, corn or oats.

Building a Retaining Wall.

Where roads are built on side hills, and in many other locations about the farm, it is often necessary to build walls of stone against a bank of earth. Such a wall is often seen tumbling down, because not properly laid up in the beginning. It will not do to begin the wall on the surface of the lower level. The frost must not get under the wall or trouble will follow. Moreover, the wall should slope inward on both sides where it comes in contact with the earth. The accompanying cut shows this idea clearly. Arranged in this way the wall cannot be lifted at any point by the frost, and will retain the bank of earth perfectly. —New England Homestead.

The Poultry House Floor.

The floor of the poultry-house is an important consideration when we begin the construction of a house. Many kinds have been tried, but all have both good and bad features. The board floor is the nearest, but it absorbs the droppings and rats and mice make their homes under it. The dirt floor is perhaps the least objectionable of all, but it also has its faults, in that vermin dig under it. The concrete floor has merit, but is objected to because it is cold and must be covered with dirt or straw. Aside from this, it seems to be the favorite, and will no doubt be used extensively by the larger breeders.

For the farmer and small breeder there seems to be nothing better than the dirt floor, which can be renewed as often as desired at no expense save the labor, and this is fully covered by the rich soil which is exchanged.

If farmers really appreciated the poultry droppings as they should, more attention would be given the saving of every particle. There is no fertilizer which will compare with this for the garden, and, being so conveniently near, there is no reason why it should not be saved.—Farm and Home.

A Cheap Poultry House.

Instead of the simple A-shaped house often seen—a house that gives but little head room for the attendant—the cut shows a similar house with a



hip-roof. But little framing is needed, and sheet pieces of board may be used. This window should be a horse-house sash. If the soil is dry and gravelly, no floor will be needed. The window should face the south, and a small window may be placed in the eastern end. Where there is a lot of waste land on the farm a half dozen such houses may be placed upon it, ten or twelve rods apart, and twenty-five hens placed in each colony house. The fowl will get much of their own living, and will not need any yard fencing about them—a great saving of time and money. The houses should be placed in a circle, that each one may be visited conveniently in a single round of feeding or egg gathering. If a spring or a brook can be had in the centre of such a group of houses the matter of water for the hens will take care of itself.—New York Tribune.

Feeding Cows.

In marketing my cream to fancy trade, writes L. V. Astall, of Ohio, in the American Agriculturist. I make capital of the fact that I use only well-matured and well-cured foods for dairy cows. Our feed consists of clover hay and corn stover fed whole at the rate of one part of clover to two of stalks. Our grain feed consists principally of corn and oats produced on the farm.

I try to balance the grain ration with protein in its cheapest market form, as the prices may vary on oil meal, gluten or cotton seed. I think that most modern idea dairymen feed too much protein rather than too much fat. In proportion to the fatty foods, if less intensive methods were used in the feeding and stabling of cattle, we should have much less tuberculosis, calf scours, abortion and disease generally on our lands. Plenty of the more natural foods, plenty of exercise and fresh air are good agents with which to combat disease. I think the feeding of badly cured ensilage productive of much abortion and calf cholera. Other spoiled foods could produce just as unfavorable results. The putting up of ensilage is managed much better than formerly. Before putting up a silo I have been waiting for a short hay crop. For twenty years I have kept on 200 acres from seventy-five to 100 head of cattle and an average of ten head of horses. I have never bought ten tons of hay. We have never sold much, either, and never sell except at high prices. We never buy but little grain, and the wheat sold much more than pays for feed bought. If ensilage enables farmers to carry so much more stock, I should have to build more barns in addition to the silo, and I have care enough, so I think I will continue old-fashioned.

Trees Near Boundary Lines.

Trees are real property and belong to the owner of the ground upon which they stand. If the trunk stand wholly within one man's boundaries, the whole of the trees belong to him, even though the branches may overhang and the roots extend upon the soil of another. But a land owner need not suffer the nuisance of overhanging branches; he may abate it by cutting them off.

In planting his orchard a farmer placed one row of trees close to the fence which divided his land from his neighbor's. While the trees were small they caused no trouble, but when they grew large, the branches extended over the neighbor's land and became a source of annoyance to him. One fall, when the trees were loaded with fruit, the neighbor's boys commenced to take apples from the overhanging branches, and the wife of the owner of the orchard, being a busy woman, scolded the boys and said some mean things about the neighbor's family. This started a very bitter quarrel.

A few days after scolding the boys, the woman crossed the division fence for a basket of apples, and was ordered out. Upon learning this her husband went to an attorney, and was told that, although the apples belonged to him, by crossing the fence to get them he made himself a trespasser; so the fine fruit fell off and rotted on the next spring.

The next spring the neighbor, while plowing under the overhanging branches of the apple trees, scratched one of his horses badly. This made him angry, and he sawed off all of the offending branches straight above the fence. Then the owner of the trees again sought advice, but learned that he had no remedy. The trees looked very unsymmetrical with the branches on one side all gone, but the neighbor had only exercised a legal right. When you plant trees, plant them far enough within your own boundaries so that the branches will have room to spread without overhanging the lands of your neighbors. For, in the eyes of the law, "when a man owns the soil, he owns it from the centre of the earth to the highest point in the heavens." —C. S. Whitaker, in American Cultivator.

One in every fifty persons over eighty years of age is blind.



THE CARE OF GEMS.

Diamonds Require Gentle Treatment to Continue Sound and Brilliant.

The best of all jewel boxes are not the satin-lined, velvet-covered ones in which the jewelers alluringly display their wares, but airtight cases simply lined with wool. Even in such a receptacle diamonds should be wrapped in silversmith's tissue paper to keep them of exquisite brilliancy.

Diamonds, in spite of their hardness, must be treated with great care. Though they can hardly be scratched, they nevertheless chip, and when roughly used are easily loosened in their setting, and fall out at the most unexpected moment. When they are sent to be cleaned the expert first tests the settings, and then dips the ring or pin repeatedly into a little can of cologne. A powerful magnifying glass is used to detect any "foreign" bodies in the setting, and an ornament that has an accumulation of dust, grease or soap on its under side, a blemish that is often noticeable in rings, is dipped alternately in soap-suds and eau de cologne, and a very fine soft camelhair brush pointed like a pencil is employed to reach delicately between the claws of the setting. When the jewel is thoroughly clean it is buried in a jar of fine sawdust to dry. This is all done after the gold or silver mounting has been carefully rubbed with jewelers' rouge, dried and polished with a tiny chamois-covered pad.

When diamonds and turquoises are set together the most exquisite care is taken to clean both the setting and the diamonds, and as little moisture as possible is allowed to come near the blue stones. If a turquoise has been carelessly treated, and is turning green from the effects of water, the cleaner sets it to soak in stale beer, which treatment will frequently restore the pure azure color. But old turquoises that are nearly green have a value of their own.

Pearls require a great deal of human companionship, and that is why they are so constantly worn by their owners. When they are "sick" (to use a technical term) they are given sun baths, and sometimes are sunk in the sea in perforated caskets to be restored to health and lustre. Pearls held in a warm, dry hand and drawn slowly backward and forward through the half-closed member are benefited. Some women have their pearls remain every season, and when the owner cannot bear to wear a fine string of these gems at least once a fortnight the cleaner lays them in a cup of warm flour or lukewarm fresh milk to keep their skins in good order. Experts test real diamonds by touching them with the tip of their tongue. Diamonds are icy cold; paste is not. Real pearls can differentiate from false, it is said, by the touch of their finger tips, for the skin of the real pearl has a feeling peculiar to itself.

The Chicago Woman's Walk.

Did you ever notice her? She is a marvel. No trolley car will ever run over her. She moves, and she moves with lightning rapidity. She darts in between the pedestrians, dives through a group that is packed as closely as sardines in a box, swings and swishes as she scoots around the corner and disappears like a blue streak. She is a wonder. Now, the interesting thing about it all is the fact that Chicago methods are responsible for the way Chicago women walk. Take the street cars. The average woman who strikes an average gal could not catch a Chicago street car in a month's time without obstructing the track. The car stops. The bell rings and the car is off. But it never gets away from the Chicago woman. She knows a few things. She touches the pavement once between the curbstone and the car. She pounces upon the car, crawls in between the seats, crawls over the callous bodies of ungallant men, grabs a strap and swings on until she is ready to get off. But with it all she has lost nothing of that gracefulness of motion which adds so much to the charm of a woman's presence, and, after all, the way they walk is a good thing and an interesting phase of Chicago life.—New Orleans Times-Democrat.

Extreme Styles Not Popular.

Extreme styles in cloaks have appeared—they always do, but are seldom popular. A local store that caters to the taste of all classes displays a unique affair that suggests a bathrobe, or rich lounging robe more than anything else, but it is called a cloak, and a street cloak, at that. It is fashioned of black taffeta, with the inevitable white lining of the same material, says the Pittsburgh Dispatch. It is a loose wrap with a semblance of a belt in the back. A sailor collar trimmed with narrow black velvet ribbon and cut steel buckles form its trimmings, while large flowing sleeves conclude its scanty list of accessories, there being no buttons or fastenings other than a huge scarf that ties at the throat. This cloak would be appropriate for evening wear, beyond a doubt, for the street—it depends upon its purchaser's idea of the fitness of things. Separate waists are in every hue of the rainbow, tucked and much be-trimmed. Lace figures in their decoration, as it does in every other portion of the feminine wardrobe.

Chinese Women Learning to Walk.

According to a San Francisco special in the New York Herald, Mme. Wu Ting-fang, wife of the Chinese Minister, who returned a few days ago from a visit to her native land, says small feet are no longer the fashion there. "The very first penetration of influence of exterior civilization on the customs of my country has touched the conditions of women," said Mme. Wu. "The emancipations of women in China means, first of all, the liberation of her feet, and this is coming. Indeed, it has already come in a measure, for the style in feet has

changed. Wee bits of feet, those no longer than an infant's, are no longer the fashion. When I went back home I found that the rigid binding and forcing back of the growth of the feet was largely a thing of the past. China, with other nations, has come to regard that practice as barbarous, but the small feet, those that enable a woman to walk a little and do not inconvenience her in getting about the house, are still favored by the Chinese ladies."

Tailor-Made Hats.

Tailor-made hats bid fair to rival the felt, and are extremely smart for street wear with the tailored gown. They are of medium size and have but little trimming outside of a wing, or quill, or braids says the Pittsburgh Dispatch. A pretty hat of this kind worn with a brown suit was of the same material as the suit, and seemed to be nothing but folds of cloth artistically caught at the back by a handsome buckle. Under the brim of this semi-flat shape, nestling against the hair of its pretty owner, were two brown wings; one on each side. A mere millinery trifle; but such style and chicness as was represented by this humble of head-dress.

Pillow Ribbons.

"Pillow ribbons," called by some "skirting ribbons," are a novelty sure to come into a long popularity. They are found in all the new colors, are from six and a half to seven inches wide, of soft taffeta, and have a woven-in cord on one edge, which gathers up a ruffle heading an inch and a half in width. As the name "pillow" indicates how prettily and quickly sofa pillows can be trimmed with them, the name skirt also suggests the ease with which one may make with their aid a ruffled silk petticoat. As a house-wraper trimming they would go far toward a success. In price they are ninety-eight cents per yard.

Dress Clipping Fiend.

Ladies who go out of Paris just now, says a special cable to the New York Herald, in dresses they value should keep a sharp lookout for a person going about with scissors collecting clippings of dress material. Instead of adopting the usual method of getting these from a dressmaker the person in question prefers them from made-up material. Many smart ladies who have been victimized in this manner are crying bitterly, and complaints have been lodged with the police by the indignant sufferers. The police thus far are nonplussed.

Give the Girls a Chance.

Let them have college education if possible. The way to get at the boys of the future is by means of the girls who are to be their mothers. Too much attention has been given to the boys and not enough to the girls. If the boys of a college woman are capable of receiving a college education they stand the best chance of getting it. The best side of the house is the mother side of it.—Sioux City Journal.

Steel and Black.

Steel and black are combined frequently with good effect this year. In some of the smart frocks the dots of velvet which make a good trimming for so many things are set upon a lace or net foundation, and encircled with beads, black and steel alternating. Lines of black and steel beads are to be seen in other combinations on stocks.



NEWEST FASHIONS.

On many lace trimmed handkerchiefs the lace is put on with a heading.

Other flannel skirts have the edge finished with deep founcess and insertions of regular Hamburg.

Pretty handkerchiefs with hem-stitched hems have the inside, where they are hemstitched, undulating.

All-jeu umbrella handles are stylish this winter, some with straight ends and others with a large ball for a handle.

There is a bit across the horseshoe which forms the head of a hat plu. Diamond horseshoes galore are to be seen for ordinary pins.

Shaped founcess are on many of these underskirts, two two-inch shaped bands being all the cloth used, and these put together with wide insertions of lace.

Corset covers of fine lawn are occasionally trimmed with deep cream lace insertions and edges, and are pretty when worn with deep cream-colored petticoats.

Colored handkerchiefs have a broad band of white inside the hem. These are floral designs in white on the centre of the handkerchief, with perhaps the flower embroidered. There is a combination of printing and embroidery in most of these.

One interesting style of colored handkerchiefs has the centre and hem of white, and inside this forming a narrow border around the edge, lighting-like lines of color, free hand dished, with a flower embroidered in white rearing its head here and there.

Fancy silks are exceedingly pretty in petticoats. Some of these are made of a dotted silk, and others in a brocade of a delicate pattern. The silks are all in one tone. One petticoat of brocade is of a deep cream, and is trimmed with a pretty fine lace of a pale coffee shade. It is a beautiful skirt.



HOUSEHOLD HINTS

ART OF BREAD MAKING.

How to Prepare and Bake the Wholesome Malt Bread.

The art of making bread was Mrs. S. Rorer's theme at the food show in Philadelphia. The process was demonstrated in all stages—the flour stage, the sponge stage, the shaped loaf stage and the finished browned beauty stage. Mrs. Rorer made white bread, whole wheat bread and corn bread.

CORN LOAF.

Make one pint of mush; when cold add one pint of scalded milk, one yeast cake, dissolved, and sufficient flour to make a batter. Beat thoroughly, and stand aside for two hours. When light add enough flour to make a dough, knead carefully and put at once into a greased pan and when it is again light bake in a moderately quick oven one hour.

RUSSIAN AND GERMAN.

For an example of still rising bread of an ascetic fermentation there was a loaf of pumpernickel, a most wholesome bread containing all the nourishment necessary to the sustaining of life. This whole wheat and unbolted rye bread, which is made without yeast or baking powder, is the chief food of the Westphalian and Russian peasants. Both this and Kneippe bread are sufficient to sustain a laborer without animal food.

WHOLE WHEAT BREAD.

Scald one pint of milk, add a pint of water. When lukewarm add a dissolved yeast cake, a level teaspoonful of salt, and sufficient whole wheat flour to make a batter. Beat thoroughly and stand in a warm place for two hours. Add sufficient flour to make a dough. Knead until elastic. Form into loaves, place in bread pans, and stand for one hour in a warm place. Bake three-fourths of an hour in a moderately quick oven.

WHITE BREAD.

Four one pint of boiling water into one pint of milk; when lukewarm add one teaspoonful of salt and one-half an ounce of compressed yeast cake dissolved in a quarter cup of warm water. Mix and stir in sufficient flour to make a dough. Turn this on a board and knead thoroughly until soft and elastic. Put back in the bowl; cover and stand in a warm place (seventy-five degrees Fahr.) for three hours. Then form it into loaves; put them into greased pans, cover again and stand in a warm place for one hour. Brush with water and bake in a quick oven for one hour in square loaves, or a half hour in long French loaves.

IMPORTANT POINTERS.

The kneading motion should be light and elastic. It has a two-fold object, to stretch the gluten and to make the bread lighter in color. Bread must be thoroughly baked to kill the yeast plant and rupture the starch cells.

Large loaves must go into a slow oven and be in ten minutes before browning. A too hot oven means a heavy crust, which is a non-conductor, and prevents the heat from reaching the centre. Small loaves should go into a quick oven.

German bread with kimmel seeds is a good luncheon bread.

Of course there is but one sort of bread for dinner, "just bread." A mixture that pours is a thin batter. One that drops from a spoon is a thick batter. While a mixture thick enough to knead is a dough. Good flour is as important as good yeast. White flour should be slightly granulated, and free from bran. Rye flour resembles it, and may be made after the same recipe.

Ones of Precaution.

The polished floor strewn with rugs is dangerous as well as ornamental in a house where there are old people or young children. To prevent the rugs from slipping when stepped upon by faltering feet a housewife recommends the application of a few bits of adhesive plaster to the under side of the rugs. If the nursery floor has a high polish it is not a bad idea to fasten adhesive plaster to the soles of the children's shoes. This will insure an upright attitude if not a stationary one. This plan is followed in the orthopedic wards of hospitals and prevents serious accidents which so often come from apparently slight slips and falls.



HOUSEHOLD RECIPES.

Pepper Vinegar—Break up a half-dozen peppers. Add three dozen black peppercorns. Scald a quart of vinegar and pour over the peppers. Put in a jar, steep a few minutes, strain and bottle. To be eaten with fish or raw oysters.

Browned Potatoes—Fry a slice of onion in a tablespoonful of fat to extract the flavor. Remove the onion, add as much more fat and a tablespoonful of butter; in this fry a nice brown cold-bolted or freshly boiled potato cut in lengthwise halves. Dust with salt. Place around the eggs on hot platter.

Portugal Cakes—Put a pound of fine sugar, a pound of fresh butter, five eggs and a little beaten (ground) mace into a bread pan; beat it with your hands until it is very light and looks curdling; then put thereto a pound of flour and half a pound of currants very dry; beat them together, fill tin pans and bake them in a slack oven.