



IN WOMAN'S REALM

More Fur on Hats Next Winter.
"Ostrich feathers will be the predominant style when fall rolls around," said I. I. Block, who is here in the interest of a millinery firm which he represents. "No radical changes will be made in the headgear of women, either in price or otherwise. The hats will be expensive enough, but no more expensive than they have been since the first society woman tried to outdo all of her associates. The winter styles will probably see more fur on hats than has been the case for a long while."—Louisville Courier-Journal.

Light-Weight Cloths.
Really the most practical and satisfactory gowns are those of lightweight cloths, says the *Pilgrim*. For these, voiles and veillings are the materials to buy. The most expensive grade of nun's veiling can be made up into charming dresses. These veillings tuck most successfully. A skirt with several wide tucks or two or three broad clusters of narrow tucks needs no other trimming; or, if one does not care for tucking, two or three bands of silk of different widths may be used on rows of silk pleating, putting on the first row twelve to fifteen inches below the girdle.

Harmonizing Tempers.
Unless tempers can be harmonized, no marriage can be truly happy. Some may say that to resort to reasoning out every little quibble will lead to a melancholy existence. Reason should never be considered a tyrant, as Bryant said, but a counselor. However hard the struggle may be, it is sure to lead to wonderful results, and as nothing in this life is gained without struggle and honest effort, married couples who are not happy only because they can not harmonize their tempers, will find that the struggle, even if it has taken years and years, will be worth the while, says *Success*.

Fashionable Summer Colors.
In millinery this season all the shades of green are the height of fashion, particularly a very vivid apple-green. Though flowers are the favorite trimming for summer-time hats, yet fruit is considered extremely smart, particularly currants. Not only are clusters of red currants used, but green and white currants.
It is distinctly fashionable this summer to have the gown and its every accessory match in color. Pongee tan is one of the favored shades. The latest low shoes are made in this color, and with them stockings are worn which exactly match. Laces are also dyed in this same shade.—*Woman's Home Companion*.

The Mother's Son.
When the mother sees how eagerly her baby turns to the father for praise and how happy he is to be a "really, truly boy," her heart rebels, as she puts away the dainty little dresses, the lace-trimmed coats and the tiny white shoes, to make room for the sort of clothing boys must have when they have outgrown their babyhood. In her heart the mother wishes her boy had been a girl, and in fact a great many mothers keep their poor little chaps in dresses until they are ashamed to go outside of the house for fear of the ridicule from the other boys; and he hails with delight the arrival of the sister who can take his place and give him a chance to be like other boys.

Child Hints.
In bringing up our children, we have learned that in regard to religious matters, the sacred needs to be diluted with the secular. In other words, religious instruction in the abstract is not nearly so efficacious in character building as the making of a few principles of righteousness a vital part of life. Practice is better than precept. My boy quickly learned the Bible's injunctions as to kindness and generosity, says a thoughtful mother, but when he gave ten cents of hard earned money to help a poor woman, the act made a greater impression upon his nature than all his Sunday schooling. Most of us parents need to realize that actions speak louder than words—that a good example and right deeds by parents during the week have more effect upon the child than church going alone.

To Flare More Than Ever.
Word comes from Paris that the flaring hems of our fall gowns are to flare more than ever, and that crinoline and feathering are to be used to make them stand out. Moreover, says the *New York Post*, the many ruffles we are wearing are to be increased rather than diminished. It is not artistic to cut up a fabric too much, and it really seems a frightful waste of time to cut one's clothes into a thousand pieces and then sew them together again. We have been through the 1850 period, and are passing through the 1860's. It would be too bad if we were forced into the early seventies with its long-trained, tight-fitting, burruffed gowns. The possibility reconciles us to the widening of the skirt. Still, if it keeps on much longer it will require thirty yards of silk to make a gown, especially if sleeves grow with the skirts.

The Girl Who's Always Late.
The girl who must get up early each day can save herself needless worry and have much more time for the coveted morning nap if she will make a few useful preparations before retiring. Sew on loose buttons, polish the shoes and mend the gloves. Arrange the clothing and accessories conveniently near on a chair to facilitate dressing in the morning. Cloth-

ing which has been worn all day should be taken off after reaching home, brushed and hung in the open air or spread over a chair near an open window. You will feel and look better for this extra care of your clothing. Be particular to brush your hair thoroughly before retiring and it will need less care in the morning. Manicure your nails and have all toilet articles in place for immediate use in the morning. The want of a pin or a veil at the eleventh hour and the turning of a room topsy-turvy in an effort to find the desired article is an annoying, to say the least. In brief, learn to systematize your dressing, then there will be less rush and plenty of time for a nourishing breakfast which is of vital importance to your health.

American Women Are Prettier.
Heer Hugo von Kupffer, editor of the *Lothar Anzeiger*, of Berlin, who has been studying American life and institutions during his six weeks' stay in this country, called for Germany recently aboard the Princess Alice. Previous to his departure, he said he was much impressed with the increasing influence of American women in public affairs of all kinds. Germany, he thought, had much to learn from American institutions, especially in the liberality of her citizens to charities.
"Since I was here ten years ago," said Herr von Kupffer, "I think American women have improved in good looks, and at that I've always considered American girls the prettiest of any in the world. But the influence of your women has increased to a remarkable degree."
"The average American woman likes to push herself forward and enlarge her mental horizon. This is made all the easier for her, as she enjoys more independence than her European sister. And yet, with all her independence and her inclination to rule, I can't find that she's lost a bit of her womanliness. And the American woman, from what I have observed, is contrary to the popular belief in my country, a far better housewife than the German."

Emancipated Housewives.
There are emancipated housewives who have had the courage to fashion their establishments upon advanced lines. These leaders are, as a rule, daughters of sensible mothers, brought up on old school ideas, or graduates from schools where hygiene and domestic science were component parts of the course. Household economic sections of department clubs, too have not failed altogether in their efforts to encourage common sense ideas says the *New York Sun*. One finds in such homes a turning more or less radical toward simple living.

Take a house of this city as an example. The wife and mother, with comfortable means, provides red meat twice a week. Excepting occasional bacon and sausage, which her family demands, meat never appears at breakfast. Luncheon, being a woman's meal, consists of a light-made dish of salad with tea and fruit. At dinner more than five courses are never served, soup, meat or fish, salad, dessert, fruit and coffee.
For the invited guest or chance visitor no change whatever is made in the bill of fare. "What is good enough for my family is good enough for my guest"—a watchword handed down from her grandmother—is this housewife's motto. Such a thing as an annual doctor's bill was never known in the house and domestic service is a problem seldom enters it except when matrimony carries off the kitchen prize.—*Mirror and Farmer*.

EGG CLEANINGS FROM THE SHOPS
The girl who rows wears a tweed skirt, short, a full three inches from the boat bottom, and any thin shirtwaist and a smart sweater.
The woman who cherishes the proper feeling about such things sees to it that the sleeves of blouses—especially if they are made of soft fabrics—are stuffed, when not in use, with tissue paper.
Imported dress patterns of hand-embroidered linen are remarkably reasonable in price, and are shown in very elegant designs. Dalnty colors predominate, but perhaps the favorites are red, green and blue.
Taffeta traveling coats, suitable for brides and very stylish women, are made with shirred effects at both waist and shoulder line, and some are finished with beautiful silk applique collars, which add an air of elegance to these particularly smart garments. Similar coats are shown in Jasper silk.
Dressing saques of all descriptions were never so pretty or so reasonable as now. The range in price is as wide as the variety of materials. Nearly all saques have large collars, and the drooping effect is noticeable even in these. The ruffles around the bottom are quite full and are trimmed handsomely with lace.
Skirts are growing fuller and fuller in Paris, and if predictions are to be relied on, the end is not yet in sight. Dressmakers are demanding almost twice as much material. The all-white gown is not expected to be as conspicuous as last year. It will be modified by introducing some form of color, such as colored embroidery or a fancy sash.

HOUSEHOLD MATTERS
Cleaning White Satin.
To clean white satin dry some bread-crumbs, pass through a sieve and mix with an equal quantity of pulverized blue. Spread over the material, let it remain a while, then brush with a soft piece of linen. Replace the latter with velvet whenever there is a combination of gold or silver in the design.
The Test of a Cantaloupe.
The best test for a cantaloupe is to break a little piece from the stem end with the nail. If it smells spicy when broken, it is quite sure to be good. In the selection of fruits color plays an even more important part than in that of vegetables. Peaches, pears and plums take on a reddish yellow hue when ripe. The pineapple, when perfect, is a brilliant red or rich yellow. When green it is not fit for eating.
The Clothes Closet.
Even tidy housekeepers who insist upon a daily airing of their rooms seldom extend this attention to their closets. Clothes presses, especially those containing garments but seldom worn, should be visited with light and air daily, if only for five minutes. Instead of inserting the nimble moth to take its abode therein, it will really aid in the detection and expulsion of such as have already established themselves. Bail fringes are to be seen on many of the handsome gowns.

THE KEYSTONE STATE
Latest News of Pennsylvania Told in Short Order.
Alexander Hendee shot William Lovett, at Woodbury about 1 o'clock the other morning. Both are negroes and the former is in jail while Lovett lies in a critical condition in Cooper Hospital, Camden. The affair grew out of jealousy, Hendee claiming that he was escorting two girls home when they met Lovett, who made insulting remarks. He fired three shots, one of which took effect in the head. Dr. Reading attended the injured man who said the shooting was an accident.
A man named Jacobs, of Downingtown, has been committed to Chester County Prison for the alleged non-payment of \$1.05 taxes and \$3.18 costs, having been sent to Chester county by Magistrate Jere T. Carpenter, collector of taxes for this territory.
A lightning bolt from a clear sky struck Mrs. George Wynkoop at Fortville. She was unconscious for a time, but recovered. Mrs. Wynkoop was closing the shutters in her house when a ball of fire seemed to drop down from the skies. The house was somewhat damaged by the bolt. Mrs. Wynkoop is the wife of a son of General John C. Wynkoop.
The Mine Workers' convention at Pitkin adopted a resolution asking President Roosevelt to take immediate action in the Colorado strike and also appropriated \$500 for the aid of the strikers. It was decided to make an effort at the next meeting of the Legislature to have an eight-hour day bill passed and also to have hour day bill passed and also to have weighed and paid for by weight.
George W. Thomas, a farm hand living near Kimberton, was badly mutilated by the knives of a reaper who charged at him. While "reaping" wheat he was thrown against the knives and received numerous lacerations about the body and limbs, pieces of bone being cut from one leg.
C. C. Mellor, chairman of the Museum Committee of the Carnegie Institute, forwarded a letter to the Pennsylvania Game Commission demanding an investigation of the charge made by Secretary Kallibus, of Philadelphia, who charged that representatives of the museum who had permits to kill game birds for scientific purposes had slaughtered thousands for other purposes. As a result the commission decided to issue no further permits. Chairman Mellor says that the committee demands a thorough and speedy investigation, as the charge reflects on the institution, and offers the committee's aid.
The General William Moffitt Reilly medal, which every two years at the division encampment of the National Guard is awarded to the oldest member of the guard for long, faithful and continuous service, will this year be given to Adjutant General Thomas J. Stewart. General Stewart entered the guard as fifth corporal in Company F, Sixth Regiment, September 28, 1869, and has since been connected with the guard. Company F, at that time was known as Norris City Rifles. Before the Civil War its commander was General John F. Hartranft.
Charles Orr, a farmer of Cain Township, 52 years old, was found dead near his home the other morning. Orr had been in the city and left there about 10 o'clock to drive home. It is believed his horse became unmanageable and ran away, throwing him out of the wagon and breaking his neck.
A man supposed to be John A. Patton, a stranger, shot himself dead on the campus of the Normal School, Gettysburg. He left a note saying he was penniless.
Governor Pennypacker viewed a site offered for the proposed State Hospital for Epileptics in the suburbs of Spring City. The act provides that the buildings shall accommodate 500 inmates and the expenditure will be \$500,000 to \$1,000,000. The tract at Spring City is composed of 300 acres and comprises farms of David Taylor, James Towers, Leonard Corb and Allen Roberts. The Governor pronounced it the best location in Eastern Pennsylvania, and it is likely the site will be accepted.
The owners of seventeen fleets of coal and sand barges on the Susquehanna River, between Clarke's Ferry and Middletown, representing in all an investment of \$50,000, have organized a Protective Association of Dauphin County, and will apply for a state charter. The object of the organization is the mutual benefit of the operators of the fleets and the improvement of the river bed.
Olaf Swanson who left his home in Chester six weeks ago, and for whom the police have been searching, surprised his family by walking in upon them while they were eating supper. Swanson said that he had been drugged in Chester the day of his disappearance by a number of men with whom he was drinking. He awoke to his senses on a Sunday in Maryland and was compelled to seek work on a farm to prevent himself from starving to death. When he asked that his family be notified he says the owner of the farm refused and would not allow him to leave the place until after he had worked a month. The police are investigating the case.
Mrs. Mary Sweigert, of Youtzestown, better known as "Mother Ummy," who is in her 90th year, picked six quarts of cherries. She climbed the tree with an agility that surpassed the efforts of some of the younger pickers.
Harry Beverly, aged 35 years, of Pottsville, slashed his throat with a razor. It is said he tried to kill himself because a companion of his had when he took the triparted pledge. Many pear trees in Berks County are dying from the "fire blight."
Charles W. Bell was appointed postmaster for Millstone.
The Shenandoah School Board has elected Luther B. Edwards principal of the High School and Miss Elizabeth O'Connell first assistant.
Susan Hewitt, the 9-year-old daughter of John Hewitt, Huntingdon, died from blood poisoning, caused by stepping on a piece of zinc about three weeks ago.
While returning to her home in Robinsons late at night, Mrs. Mary Frey, an aged woman, strayed from the path in the darkness and fell into a deep mud hole. Her dress descended into the breach by means of a rope and took out the woman. She is badly hurt.

COMMERCIAL REVIEW.
R. G. Dun and Company's "Weekly Review of Trade" says:
Midsummer quiet prevails in mercantile lines, and the past week has witnessed much idle machinery at manufacturing plants, yet the tenor of reports from leading cities indicates increasing confidence in the future. The combination of reduced output and good weather for distribution of seasonable merchandise has improved the situation by contracting stocks of goods in the hands of jobbers and retailers. Collections at the end of the fiscal year were also a little better than anticipated. Transporting lines are more active as shown by the increase of 4.2 per cent. in railway earnings compared with June, 1903.
Failures this week number 206 in the United States against 194 last year, and 12 in Canada compared with 24 a year ago.
Bradstreets says—
Wheat, including flour exports for the week ending July 7, aggregate 378,910 bushels, against 1,127,885 last week; 2,380,410 this week last year, 1,404,115 in 1902 and 5,016,140 in 1901. Corn exports for the week aggregate 613,124 bushels, against 536,087 last week, 1,525,084 a year ago, 185,031, in 1902, and 2,800,238 in 1901, 1902.
WHOLESALE MARKETS.
Baltimore.—FLOUR—Quiet and unchanged; receipts, 3,300 barrels. WHEAT—Steady, at decline. Spot contract, 84 1/2 @ 84 3/4; spot No. 2 red Western, 84 1/2 @ 84 3/4; July 84 1/2 @ 84 3/4; August, 84 1/2 @ 84 3/4; September, 84 1/2 @ 84 3/4; receipts, 45,000 bushels, Southern, by sample, 65 @ 83; Southern, on grade, 76 @ 78.
CORN—Dull and lower. Spot, 52 @ 52 1/2; July, 52 @ 52 1/2; August, 52 1/2 @ 53 1/4; September, 53 @ 53 1/2; steam mixed, 40 @ 40 1/2; receipts, 17,000 bushels; Southern white corn, 50 @ 50 1/2; Southern yellow corn, 50 @ 50 1/2.
OATS—Firm; more inquiry. No. 2 white, 45 1/2 @ 46; No. 2 mixed, 43 1/2 @ 44; receipts, 6,000 bushels.
RYE—Dull; No. 2 Western, up town, 74 @ 75.
HAY—Steady and unchanged.
BUTTER—Steady and unchanged. Fancy imitation, 17 @ 18; fancy creamery, 19 @ 20; fancy label, 14 @ 15; store packed, 11 @ 12.
EGGS—Firm and unchanged, at 18.
CHEESE—Firm and unchanged. Large, 8 1/2 @ 9; medium, 6 @ 7 1/2; small, 9 1/2 @ 10.
New York.—BUTTER—Quiet; receipts, 7,320. Street price, extra creamery, 18 @ 18 1/2; official prices creamery, common to extra, 13 @ 18.
EGGS—Receipts, 4,512. State, full cream, small white, fancy, 8 1/2 @ 9; fair to good, 8 @ 8 1/2; poor, 6 1/2 @ 7; small, colored, fancy, 8 1/2.
EGGS—Strong; receipts, 4,031. State, Pennsylvania, and near by fancy selected white, 22; firsts 18 @ 19.
FLOUR—Receipts, 175. Market firm; ordinary to fancy, 4 @ 5; sold at 4 @ 6 @ 7 @ 8; city dressed veals, 8 @ 12.
SHEEP AND LAMBS—Receipts, 4,741; sheep in good demand and firm; choice handy weights a fraction higher; lambs active and steady, sheep sold at 2 @ 3 @ 4; few ewes, 4 @ 5; 4 @ 5; 4 @ 5; dressed mutton firm; 6 @ 9; dressed lambs at 10 @ 15; choice carcasses at 13 1/2 @ 16.
HOGS—Receipts, 1,706; no sales reported; feeling steady.
CATTLE—Receipts, 1,000; Texas nominal, good to prime steers, 5 @ 6 @ 7 @ 8; poor to medium, 4 @ 5 @ 6 @ 7; stockers and feeders, 2 @ 3 @ 4 @ 5; cows, 1 @ 2 @ 3 @ 4; heifers, 2 @ 3 @ 4 @ 5; calves, 2 @ 3 @ 4 @ 5; Texas fed steers, 4 @ 5 @ 6 @ 7.
CROCK—Receipts, 16,000; market steady to 3 @ 4; mixed and butchers, 5 @ 6 @ 7 @ 8; good to choice heavy, 5 @ 6 @ 7 @ 8; rough heavy, 5 @ 6 @ 7 @ 8; light, 3 @ 4 @ 5 @ 6; bulk of sales, 5 @ 6 @ 7 @ 8.
SHEEP—Receipts, 20,000; steady; good to choice wethers, 4 @ 5 @ 6 @ 7; fat to good mixed, 3 @ 4 @ 5 @ 6; native lambs, 4 @ 5 @ 6 @ 7.

WORLD OF LABOR.
The shipyards of Great Britain, all working to get ready for the start of a big ship every day of the year.
The Illinois Central Railroad Company has renewed its agreement with the union machinists of the entire system.
A committee has been appointed by the National Civic Federation to draft a plan of joint agreement between unions and employers.
The total amount of benefits paid by the Cigarmakers' International Union in 1903 was \$374,968, while the income from all sources was \$751,942.
Vicksburg (Miss.) carpenters are on a strike.
At a meeting of Freight Handlers and Warehousemen's Union at San Francisco, a vote taken resulted in a decision to continue the strike.
The Ontario (Can.) Government has extended the factories act to 50 new industries, including printing offices and places where women are employed.
At Chicago Railway Express Drivers and Conductors' Union will take decisive action regarding a new wage scale. The union officials favor arbitration.
Approximately 3,000 white workers, or about 30 per cent. of the total at present employed at the Rand, can be displaced by Chinese labor under the present ordinance.
The strike of diamond-cutters at Antwerp has ended, after a six months' struggle. The men have agreed to accept the terms suggested by M. Terivagne, the union's deputy.
The American Federation of Labor reports that 17 new local unions, nearly all of which have withdrawn from the American labor unions, are now affiliated at Butte and Anaconda, Mont.

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HOUSEHOLD MATTERS
Canning Fruit.
Whatever the fruit canned in self-sealing jars, take each jar after it is filled, rubber is fitted and the cap screwed on, turn upside down or tilt to one side, and turn slowly around. If the juice runs out from under the cap it is sure that air will get into the jar, causing the contents to sour or ferment; if it cannot be screwed tighter, take a small hammer and pound the edge of the cap down until there is no more leakage. This is only necessary with jars that have been used, for old caps are apt to become bent around the edges.
As to Pepper Mills.
A pepper mill is a piece of silver not often seen on tables nowadays. English housekeepers, however, still use the pepper mill, and American silver-smiths sometimes keep it to meet the demands of old-fashioned families who prefer to grind their own pepper rather than risk the chance of adulteration. The pepper mill dates back to the time when pepper was a scarce commodity, and was always ground at the table from the pepper corns. Pepper was so valuable in those days that rents were often paid in pepper corns, and the high prices they brought were among the incentives that induced explorers to brave the dangers of the unknown deep. If a short passage could be discovered to the Indies it was agreed by all that a wealth of pepper could be easily brought to Europe. Ground pepper is extensively adulterated to-day, and to those who are fastidious and care to take the slight trouble of grinding the pepper corns themselves a pepper mill is a convenient little utensil.
Egg Powders.
It should be generally known that "egg powders" have nothing in common with eggs but the color. Whenever it is desirable to give a yellow appearance to articles of the bread and cake order, a little liquid saffron coloring may be mixed with the water or milk used for mixing. In mixing, water is all sufficient for the plainest forms of quick bread, but skim or new milk adds to the nourishment and richness. Buttermilk is of service, but instead of using baking powder add a teaspoonful of carbonate of soda and half a teaspoonful of tartaric acid to every pound of flour. The reason for this variation is that, owing to the capacity of buttermilk, less acid in the form of powder is required.
The properties are, on an average, a heaping teaspoonful of powder to a pound of flour for bread, but this may be increased by one-half for scones, also, if the powder has been kept for any length of time, allowance must be made, as it loses its strength. About half a pint of liquid per pound is right, but this must be regulated by the quality of the flour and the amount of fat used in the mixture.
The crust may be softened by brushing the tops with milk before baking. Beaten eggs give a rich glaze and a firmer crust.

HOUSEHOLD MATTERS
Milk Spheret.—One quart of milk, one pint of sugar, juice of three lemons; put sugar and milk together in freezer and mix thoroughly; then freeze; when nearly frozen add lemon juice.
Date Pudding.—Beat the yolks of four eggs and three tablespoonfuls of powdered sugar to a cream, add a few drops of lemon extract, and half a pound of dates that have been stewed until tender, drained, the pits removed and each date cut into four pieces. Just before baking stir in the whites of the eggs that have been beaten stiff with a pinch of salt and a tablespoonful of finely minced candied orange peel. Turn immediately into a buttered pudding dish and bake in a quick oven for twenty minutes. Serve with a hot, foamy sauce.
Custard Pudding.—This may be baked in little cups. A good recipe is as follows: Put in a basin a quarter of a pound of granulated sugar and the yolks of five eggs, and mix thoroughly with a pastry whip for two minutes. Add a quart of milk and a little lemon essence if the custard is served hot, with caramel sauce, or vanilla if served cold. Butter and sugar six of the individual moulds and divide the pudding among them. Set them in a saucapan of water and bake the puddings in a moderately hot oven for forty minutes. Test each with a knife to see if it is firm in the centre. When ready to be served turn them out on dessert saucers, and pour a tablespoonful of hot caramel over each.

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Date Pudding.—Beat the yolks of four eggs and three tablespoonfuls of powdered sugar to a cream, add a few drops of lemon extract, and half a pound of dates that have been stewed until tender, drained, the pits removed and each date cut into four pieces. Just before baking stir in the whites of the eggs that have been beaten stiff with a pinch of salt and a tablespoonful of finely minced candied orange peel. Turn immediately into a buttered pudding dish and bake in a quick oven for twenty minutes. Serve with a hot, foamy sauce.
Custard Pudding.—This may be baked in little cups. A good recipe is as follows: Put in a basin a quarter of a pound of granulated sugar and the yolks of five eggs, and mix thoroughly with a pastry whip for two minutes. Add a quart of milk and a little lemon essence if the custard is served hot, with caramel sauce, or vanilla if served cold. Butter and sugar six of the individual moulds and divide the pudding among them. Set them in a saucapan of water and bake the puddings in a moderately hot oven for forty minutes. Test each with a knife to see if it is firm in the centre. When ready to be served turn them out on dessert saucers, and pour a tablespoonful of hot caramel over each.

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