

## FASHION FOIBLES.

**COLD WEATHER STYLES IN WOMAN'S DRESS.**

The Handsome Basque for Stout Women—Newest Sleeves—Braiding Has Been Revived, and is Popular.

**T**HE idea that a plain, smooth-fitting basque is the proper mode for a lady of generous proportions is not a correct one, as the severity of outline brings into undesirable prominence the glaring defects of a too stout figure. The graceful lines produced by the smooth vest or plait on each front, the soft fullness of the vest that is gathered at the top and shirred closely in successive lines at the lower edge, with the extra under-arm gore render the style presented in the double column illustration an ideal basque for stout ladies.



**STYLISH BASQUE FOR STOUT LADIES.**

Fancy silk in dark Persian shades is the material shown, the vest and crush collar being of plain silk in the lightest corresponding color. A single row of passementerie outlines the second fold on each front, and the basque closes invisibly in centre. If a plainer effect is desired, the vest and crush collar can be omitted, and the fronts closed with small buttons and buttonholes, as shown in the small drawing, and by omitting the plaited fronts, and covering the linings smoothly with material, a plain glove-fitting basque is the result. Full gigot sleeves can be gathered or plaited at the top, the wrists being completed with a single row of passementerie. This will be found an excellent model, and while specially adapted to the requirements of the stout, is becoming to all figures. Crepon, serge, cloth, camel's hair, Henrietta, cheviot, satin or silk in plain or fancy weave will develop stylishly with vest and collar of soft or sheer fabrics, velvet or fancy silk.

The quantity of 44-inch wide material required to make this basque for a lady having a 32-inch bust is 3 1/2 yards; for a 38-inch size, 3 1/2 yards; for a 44-inch size, 4 1/2 yards, and a 46-inch size, 4 1/2 yards.

### LADIES' AND MISSES' SLEEVES.

No 1 represents the new melon sleeve in six sections, suitably developed in black satin, a narrow jet beading outlining four of the seams. The narrow under portions are shaped in regular coat sleeve outline, the other sections having rounded edges that narrow top and bottom in a style that suggests the name. A strip of canvas, or feather bone, is sometimes laid under the seams to make them stand out, and cost-shaped sleeve linings are provided to support the adjustment.

No. 2 represents the melon sleeve in pale colored satin, shortened for evening wear. Each upper seam is decorated with a narrow frill of creamy lace edging, headed by a row of colored sequins to correspond in color to the satin. The lower edge is completed by a band.

No. 3 is the mandolin sleeve shaped in three sections, with ample fullness at the top, gathered between the

sign, 2 1/2 yards for No. 2 design and 2 1/2 yards for No. 3 design; for 38-inch size 2 1/2 yards for No. 1 design, 1 1/2 yards for No. 2 design and 2 1/2 yards for No. 3 design; for a 40-inch size 2 1/2 yards for No. 1 design, 1 1/2 yards for No. 2 design and 2 1/2 yards for No. 3 design. For the misses' sizes it will take of the same width material for a twelve-year-old size 1 1/2 yards for No. 1 design, 1 1/2 yards for No. 2 design, 1 1/2 yards for No. 3 design; for fourteen-year-old size, 1 1/2 yards for No. 1 design, 1 1/2 yards for No. 2 design and 2 yards for No. 3 design; for a sixteen-year-old size 2 yards for No. 1 design, 1 1/2 yards for No. 2 design and 2 1/2 yards for No. 3 design.

### EVENING WAISTS.

Odd evening waists to wear with satin or brocade skirts are always in demand. What the modiste calls a simple little waist for a this season's bid is a baby affair of white chiffon and fine lace over faint pink silk. It is cut square and rather low in the

neck and is outlined with a narrow band of sable, which falls in three tails over the blouse corsage. The sleeves are voluminous puffs of the chiffon, with its lace insertion. They reach nearly to the elbow and are made over a foundation of pink silk. Tabs of pink velvet shirred and then edged with lace fall over the top of each sleeve in epaulette fashion. The shirred velvet is also used to form a rather narrow waist band.

### BRAIDING AGAIN REVIVED.

Braided effects are exceedingly popular in all sorts of fabrics this winter. Intricate designs carried out in cord-like braid appear on many plain cloth dresses. A broadcloth in dark green



was almost covered by braiding in black. The front panel of the skirt was wrought from waist to hem in an intricate pattern. The bodice, which was cut low to allow the wearing of a collar and chemise, was entirely covered with braiding. The melon sleeves had their seams outlined with rows of braid. Big, black pearl buttons fastened the bodice.

### PLAIN AND FANCY CAPES.

Short capes are much worn, and are

## WILD RICE.

**HOW INDIANS HARVEST THIS PECULIAR CEREAL.**

Sown in a Mud-Bottomed Lake, It Grows Out All Other Vegetation—Gathering, Roasting and Threshing.

**W**ILD RICE harvest is a season of great festivity among the Indians living in the region where this peculiar cereal grows. This region, says the Chicago Times-Herald, takes in Wisconsin, Minnesota, Iowa, the Dakotas and Nebraska.

Of all the gifts of nature wild rice is the most highly appreciated by the Indian, chiefly because it can be obtained with less labor than any other of his natural foods, Government supplies alone excepted. The only care it

requires is to sow it in a shallow, mud-bottomed lake. After that it will flourish for centuries, crowding out all other vegetation and spreading gradually until it takes up all of the lake containing less than five feet of water. Its only enemy is the muskrat. These animals are as fond of wild rice as an Indian, the only difference being that the muskrat eats the roots while the Indian prefers the grain. If the muskrats get into a field of wild rice great quantities will soon be found floating on the surface with the roots eaten

upon the rice, takes hold of the upright sticks to steady himself and prances around on the rice until it is all thrashed out. Then the whole mass is scooped out again and a squaw tosses it up and down in a birch bark basket until the wind blows the chaff away and leaves only the kernels. The rice is then stored for use. The squaws know but one way to cook it, and that is boiling. It tastes something like ordinary rice, but white men who have eaten it think it superior to the rice of the grocery store. The kernels are from five-eighths to three-fourths of an inch long, slender and perfectly round, tapering abruptly to a point at each end. It is black in color. The stalks are somewhat like oats, except that the leaves are much larger and coarser in texture. The heads are twelve to fifteen inches in length. The kernels grow on scattering, fine stems an inch and a half long.

The inhabitants of Patwawoash are happily situated, for, in addition to their rice supply, the village is surrounded by a maple forest, which yields an abundant supply of syrup, the waters of the lake are alive with fish, and it is but a few miles to large cranberry marshes, which are a profitable source of revenue.



**SEPARATING THE RICE AND CHAFF.**

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**INDIAN METHOD OF THRASHING.**

off. This will continue until the entire growth in that particular lake is destroyed unless the muskrats are driven out. As the muskrat's fur is valuable, the Indian has no conscientious scruples against performing the amount of labor necessary to keep the muskrats out of the lake upon which he depends for a living.

In the woods of Northern Wisconsin is a body of water designated on the maps as Sugar Camp Lake. It is particularly adapted to the growth of wild rice. It is several miles wide and the whole northern end of the lake is shallow, with a bottom of rich, soft mud. Its peculiar fitness for rice crops attracted the attention of the Chippewa years ago. A Chippewa band established the village of Patwawoash on a pretty bay on the north side of the lake and sowed the bay with rice. The descendants of this band still live on the same spot, though they have frame houses instead of teepees. Every autumn they gather all the rice they need and let great quantities go to waste, for wild rice is a crop that never fails.

To harvest wild rice a birch bark

canoe is pushed along the man with the stick reaches out and bends all the rice he can gather with one stick over the canoe, then hits the heads a light tap with the other stick. The rice shells off easily, though the kernel is still inclosed in the chaff. This process is continued until the canoe is filled.

The next step is the roasting. A potful of the rice is hung over a brisk fire until the chaff is dried and the kernel is slightly scorched. This is to make it taste better," as the Indians explain. It is now ready for thrashing. For this operation a hole as large around as a barrel and a foot deep is dug in the ground, the sides being protected with split white cedar "shakes." Two sticks, breast high to a man, are placed in front of this hole and the thrashing machine is complete. A birch bark basket of the scorched rice is dumped into the hole. Then an Indian jumps in barefooted

upon the rice, takes hold of the upright sticks to steady himself and prances around on the rice until it is all thrashed out. Then the whole mass is scooped out again and a squaw tosses it up and down in a birch bark basket until the wind blows the chaff away and leaves only the kernels. The rice is then stored for use. The squaws know but one way to cook it, and that is boiling. It tastes something like ordinary rice, but white men who have eaten it think it superior to the rice of the grocery store. The kernels are from five-eighths to three-fourths of an inch long, slender and perfectly round, tapering abruptly to a point at each end. It is black in color. The stalks are somewhat like oats, except that the leaves are much larger and coarser in texture. The heads are twelve to fifteen inches in length. The kernels grow on scattering, fine stems an inch and a half long.

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### Brooklyn's Foremost Citizen.

The venerable James S. T. Stranahan.



han has since the death of Henry Ward Beecher been regarded as



**GATHERING THE RICE.**

canoe is required. When the crop is ripe the entire village sets out for the lake. Two Indians get into a canoe. One stands, using a long forked pole to push the canoe through the rice. The growth is so thick it would not be possible to use a paddle and the bottom is so soft and yielding a straight pole would be worthless. The forked pole catches on the roots and gives a good hold for propelling the canoe. The other occupant seats himself at the opposite end of the canoe with a stick three feet long in each hand. These sticks are whittled out with great care for this particular purpose and are preserved from year to year.

Brooklyn's foremost citizen. He was born in Madison County, New York, in 1808, and in 1844 came to Brooklyn to live. For half a century, therefore, he has been identified with the city, and has been an important factor in its life and growth. He enjoys the unique honor of having had his status placed in Prospect Park during his lifetime by a number of admiring friends. It stands close by the main entrance of the park, in the making of which Mr. Stranahan had so large a share. The veteran's fondest ambition is to live to see Brooklyn become a part of Greater New York.—Monthly Illustrator.

## FOR FARM AND GARDEN.

### REMEDY FOR HARD MILKING.

Hard milking is commonly due to a small milk duct or want of elasticity of the muscles that close the end of the teat. This may be remedied by making a smooth wooden or bone peg slightly thicker in the middle than at each end, to prevent it from slipping into the duct. After milking, this is well greased with fresh vaseline, and inserted in the teat. In a few days the tensions on the muscle will loosen it and the milking will be freer. It must not be continued too long, or the contrary condition—a running of the milk—may be caused.—New York Times.

### KEEPING BEETS IN WINTER.

Beets are very tender and easily injured by freezing. They are therefore most commonly put in the cellar, as that can be watched more closely than pits, and there is less danger of frost entering before the owner is aware. Yet as a matter of fact beets are better kept in pits than in cellars. If put in the cellar at all some earth should be thrown over them to keep them from wilting. Care should also be taken not to have the cellar too warm, or the roots will sprout, and thus injure their quality. Mangel wurtzels are better keepers than beets. They ripen later, and will not sprout so early when put in a cellar. In feeding the beets should be given out first, and the mangels reserved until later in the season.—Boston Cultivator.

### MEAT AND VEGETABLES.

Hens are like cows in their fondness for green, succulent food. It does not much matter what it is provided it be green. It will pay every farmer to grow a plot of potatoes, carrots, turnips, onions and cabbages especially for them. Hens thus fed are less liable to disease, and produce more and stronger eggs than if given an exclusive grain diet.

Meat and cut bone should be supplied in winter, but at this season they are quite unnecessary, being only a substitute for bugs and worms, the natural food of the hens. Every opportunity should be afforded for obtaining these, and one of the best spots is the orchard. Hens allowed to forage in it will perform a double work, not merely feeding themselves, but protecting the trees by the destruction of insects.—New York World.

### CALVING TIME.

Most farmers have their cows come in in the spring, but it is a question whether it would not be more profitable to have them calve in the fall. This would enable the farmer to give them the attention which is impossible when he is rushed with his crops. Milk and butter are at their highest during the winter, and the skim milk will enable him to rear his calves and feed his fall-dropped pigs for the spring market, while the cows will be dry at the time when the farmer is busiest and the milk lowest in price.

But these are not the only advantages. In the winter stable the cattle are not liable to the irritation caused by insects, or to be injured by sudden changes of the weather, or chilled by cold rainstorms, if only for a few minutes. If the barns they occupy are so constructed as to keep them warm, at the same time being well lighted and ventilated in such a manner as to not allow the slightest draught of cold air to come upon the cattle, they will give a more regular and abundant flow of milk than in the summer and of as good quality; but all depends on the diligence with which their comforts are attended to. Prof. Robertson, the Canadian Dairy Commissioner, states as his experience that a cow thus managed will give, in May, within a fraction as much milk as she did a week or two after calving, and if milked so as not to leave one drop in the udder will keep up the flow better when turned out to pasture. Winter dairying is more profitable than summer, and it is just as easy if a regular system is followed.—New York World.

### INJURY TO CORN FODDER BY EXPOSURE.

The unusually small hay crop of 1895 has directed the attention of feeders to the most valuable of all the agricultural side products of our state—corn fodder, or more properly, the corn stover. The custom has been to leave most of this valuable feed standing in the field and let stock take what they would of it, after it had been exposed to the frosts and storms. Experiments have repeatedly shown that well cured corn stover is fully as valuable for feeding purposes as good timothy hay. This conclusion is the

result of practical feeding experiments, carefully conducted.

The chemical losses due to exposure are chiefly losses of the group in which sugars and similar soluble bodies are found. These soluble substances are the ones most readily digested and the palatability of the food depends in a large degree on the proper preservation of these materials.

Cane growers know how rapidly canes deteriorate after a heavy frost or splitting freeze. Similar changes take place in the corn plant which is related to the cane, but in a smaller degree, since the sugars are present in a smaller quantity. The changes that take place in weathering result in an absolute loss of material of the sugar group since they are converted into compounds that pass off into the air. The albuminoids of the corn plant are more digestible than the albuminoids of hay. But weathering has the same effect on the corn plant as over ripeness in hay—the albuminoids are made less digestible, and so there is a loss of available albuminoids as well as an absolute loss from the decomposition that is steadily going on. The hardening of the woody fibre encloses the other materials, so that greater resistance is offered to the action of the digestive fluids and there is less food material available for the support of the animal.

The custom of allowing the fodder to stand in the field exposed to the weather, results in a two-fold loss; the feed becomes dry and unpalatable as compared with well cured fodder, and there is also great loss of material.

This loss of material is both mechanical from the breaking up of the leaves, and chemical from the destruction of the constituents of the fodder. About one-half of the total feed in the fodder is found in the portion of the stalk below the ear. Practically all this and a portion of the stalk above the ear are lost if the fodder is left standing in the field.

The experience of good feeders as well as feeding experiments carefully conducted under chemical control, indicates that the most feeding material may be derived from the corn crop by cutting it as early as is consistent with the proper curing of the ears. Danger of moulding may be lessened by making the shocks smaller than is customary. Shocks as small as four hills square are sometimes used and permit very free circulation of the air. The labor of cutting and handling is considerably lessened by the use of smaller shocks.

So far as the writer knows the corn stalk disease has not appeared among cattle fed on properly cured corn fodder, although the disease occurs among cattle having the range of corn stalk fields.—Home and Farm.

### FARM AND GARDEN NOTES.

Do not stint the horses that are idle.

Trim your grape vines carefully in the fall.

Store chats hardly ever put money in your pocket.

Remember the vine bears its fruits on new wood only.

Cut back the vigorous canes to three or four buds each.

Horses should be turned out for exercise every pleasant day.

A good plan of feeding ground bone is to mix it with other food.

Canes grown one year are the ones to preserve for fruit next season.

It is useless to attempt to breed profitable poultry from inferior stock.

When a strictly table fowl is wanted the games will be found much the best.

Unless severely pruned more fruit will form than can become well matured.

Don't let any of the crop which you have taken pains to grow go to waste.

Baudaging a horse's legs will keep them from swelling when in the stable.

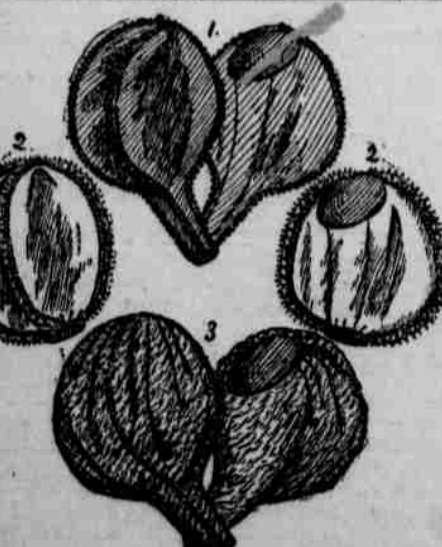
One and two-year-old vines are not expected to bear fruit and are cut back to two or three buds.

If you have no warm stable let it be tight at least, floor as well as walls. Draught is far worse than a steady cold.

Various systems for pruning grapes are now in use. All are good in their special way, but confusing to beginners.

Canes that have borne one season never bear again, hence the necessity for keeping a supply of new wood every year.

Train the vine so it may be laid down and covered with dirt in winter and raised and tied to stake or trellis in the spring.



**SLEEVES FOR LADIES AND MISSES.**

to fit into the arm's eye. Crepon is the material represented, the upper seams being outlined with narrow passementerie from shoulder to wrist. These modes are extremely popular, and will impart a finished stamp to any basque or waist in which they are inserted. It is advisable to interline the sections with cottonine, haircloth, or other stiff fabric if the coveted stand-out effect is desired.

Bears are reported to be more numerous in the Okefenokee Swamp, Georgia, this season than for many years past. One farmer living near the swamp had sixteen hogs killed by bears within seven days recently.

The quantity of 44-inch wide material required to make these sleeves for a 32-inch bust is 2 yards for No. 1 design,