

A New World Pyramid.

It Will Exceed in Size the Ancient Structures of Egypt.

SIDNEY LEE, a St. Louis architect, has planned a colossal pyramidal structure for the Exposition, which, if erected, will doubtless be one of the most striking features of the Fair, surpassing in immensity the Pyramid of Cheops at Gizeh, Egypt, which was considered by the ancients to be the first of the Seven Wonders of the World.

It is to be constructed of stone and cement and to measure at the base 500 feet square, covering space equal to nearly four city blocks, the apex rising to a height of 500 feet. From its great size and the whiteness of its cement sides it could be seen at a great distance by the incoming visitor to the Fair.

In form of exterior construction, only will it present any likeness to the pyramid of Cheops, which was merely a solid mass of stone, containing a small burial chamber for the Egyptian King, for the interior is to be arched into an immense circular amphitheatre, 300 feet in diameter,

ment, charging States, cities, societies and individuals for the privilege of having their names engraved upon the walls of the corridors and other parts of the structure.

Considerations in its favor are that it being built of stone and cement would render it fire-proof, and a permanent building for the exposition and other purposes. The cost is estimated at about \$1,000,000, which sum the promoters think should be fully realized by charging admission, selling concessions of space, etc. While the project is one requiring an enormous amount of labor and study for its consummation, it is entirely practicable, and St. Louis may boast, in the future, of a structure eclipsing in grandeur the Egyptian mountain of stone, known as the Pyramid of Cheops.

A Question of Bills.

A traveler in England rested at noon at a wayside inn and took luncheon. The landlord was a social person, and after presenting his bill sat down and chatted with his guest.

"By the way," the latter said, after a while, "what is your name?" "My name," replied the landlord, "is Partridge."

"Ah," returned the traveler, with a humorous twinkle in his eyes, "by the length of your bill I should have thought it was Woodcock!"

AGRICULTURAL HINTS

Poultry and Tuberculosis.

The common barnyard fowl is said to be susceptible to tuberculosis, and the washings from barnyards carry the germs into adjoining wells and brooks, thus communicating the disease to man and animals. When roup or other diseases appear in the flocks of fowls, the best remedy is total destruction of the birds, disinfection and other fowls procured from healthy stock.

Inexpensive Way to Cool Milk.

To run all milk in a thin sheet over a series of pipes filled with ice water is all that is needed to aerate and cool it; at the same time it is perhaps the easiest and least expensive method of insuring long keeping. Such a series of pipes can be prepared at small cost, and with a strainer at the bottom or place where milk passes out, there will be but small chance of injurious bacteria increasing and multiplying there so rapidly as to insure an early accession of the rancid flavor, and several others of the many bad flavors.

Application of Labor on Farms.

Labor is the farmer's capital. It will give better results on ten acres than on a hundred, proportionately, because of concentration of effort on small areas. The kinds of crop to grow should be regulated by distance from market, soil and demand. Farms that are within easy reach of large markets may be devoted exclusively to fruit, but perishable articles cannot be grown to advantage on farms that are far from market and which are not conveniently located near railroads. A farm of ten acres will not support a family if the owner attempts to make a specialty of wheat or corn but such a farm may be made to give a profit if devoted to vegetables or fruit. It is the intelligent application of labor that enables the farmer to realize on the capital invested in that form. As with any other business, skill and industry give success. The farmer who does not aim to produce the best articles in demand does not take advantage of his opportunities.

Do Hens Pick Up Poison?

It must be a careless poultry man or farmer who leaves deadly poison lying around where the fowls can get at it, but it seems there are some persons that do so. One of the sources of loss in poultry when they are allowed free range over the farm is death from poisoning. We do not mean the slow poisoning that results from drinking impure puddles around the vaults and manure heaps, and the picking of material that is rotten or decaying, and thus has become unwholesome. There is danger in this, but we refer to the swallowing of that which is known to be an active poison, and yet is carelessly left where the fowl can get at it.

Pails which have had Paris green in them are set down, perhaps with enough of the solution in them to tempt the hens to drink from them, or with a paste adhering that she must poke her very inquisitive bill into. Or it may be the paint pot with its white lead that does its deadly work. Or it may be only insects that have been killed by some poison; though the hen will seldom eat enough of them to do her serious injury, the chickens not infrequently do so when they have a free range.

Particles of unslaked lime may be picked up, which are but little less dangerous than poison, and there are others by which chickens and older fowls are lost, and if the entire flock dies as a result, we hear that chicken cholera destroyed them all. These things should be carefully guarded against, but it is much easier to protect poultry when they are limited to their own share of the farm than when they roam all over it.—Farm, Field and Fireside.

Adapting Crops to Soil.

When a man owns a farm of very sandy land he makes a mistake to attempt to raise crops which do best on heavy fertile soils, for in so doing he will undoubtedly fail to realize his expectations. In farming the very first step is to try to adapt the crops to the soil. In this we merely follow nature's example. There are crops which will do well on nearly every kind of soil found in the country. Only a few barren soils refuse to produce any kind of crops. If there is a proper amount of moisture even the poorest sandy soil can be made to yield some paying crop.

Our corn requires rich, heavy soil, and so do most of our other heavy crops, and such cereals should be raised only on that kind of land. It requires only a little study and experiment to find out pretty definitely what crops best succeed on our farm. Farms that have been declared run down and too sandy to yield any crop profitably have been made paying investments by producing crops of strawberries, asparagus and onions. All that was required was the right sort of man to discover the crop adapted to the soil.

The question of enriching the soil should not of course be neglected, even though a certain crop has been found to thrive on it. This is too often a short-sighted mistake which sooner or later manifests itself in an unpleasant way. If it is a sandy soil there is something in it that supplies the strawberries, asparagus or other crop with nourishment. What is it that the plants find in the soil to make them grow? This can be found out by ascertaining the special needs of

the particular crop. If it is nitrogen, potash or phosphates a systematic feeding of the soil and crops with this particular form of fertilizer should be made. In this way the soil will not be robbed. A great many sandy and loose, porous soils permit nearly all fertility to leach through, and if this leak were stopped in some way there would be better results obtained with the crops. Such soil may require commercial fertilizers in which the mineral elements predominate, but at the same time they need coarse plant food or barnyard manure in order to improve the mechanical conditions of the soil. Sometimes a liberal scattering of forest leaves over the land, and plowing under in the fall, will do more good than anything else. These leaves will close up many of the holes, and at the same time add some plant food to the soil. Coarse straw and barn yard litter performs the same service.—C. T. White, in American Cultivator.

The Tillage of Potatoes.

Every farmer is interested in increasing his potato crop, and the various methods of growing potatoes always receive consideration. Recent experiments made at Cornell university, under the supervision of J. L. Stone, demonstrate to farmers the applicability of their soils and conditions of methods in potato culture that have given excellent results. The farmers who have been requested to do so have also conducted experiments on their farms, and thus assisted in arriving at conclusions regarding the proper course to pursue in growing potatoes. The experiments extended over a period of five years, and all kinds of weather—favorable and unfavorable—prevailed. To show that much depends upon proper cultivation it may be mentioned that in 1895 the average yield of potatoes for New York state was 122 bushels, yet the maximum yield at the station was 415 bushels, while in 1897, when the average for the state was only 62 bushels per acre, the maximum yield on the station grounds was 322 bushels. In 1899 eleven plots averaged at the rate of 195 bushels per acre, ranging from 144 to 233 bushels, although the average for the state was only 88 bushels. During that year drought prevailed, and as the land was then becoming deficient in organic matter the condition made the crops more liable to injury from drought than formerly, but the thorough preparation and tillage given the plots produced strong and vigorous plants, despite the severe drought of the summer, though an early frost killed the tops before sufficient late rains had fallen to enable the plants to produce the usually large yield, which, however, seemed assured up to the time of the unfortunate event.

The large yields obtained were secured by thorough preparation of the land before planting, thereby developing in the soil an abundant supply of readily available plant food and securing the storage of a large amount of water, accompanied by deep planting, followed by frequent and prolonged tillage of the crop, thereby preventing waste of moisture by evaporation from the surface of the soil or by transpiration from the leaves of weeds, and at the same time bringing more plant food into available condition. Also, and an important matter, by maintaining healthy and vigorous foliage on the plants during the entire season by spraying with Bordeaux mixture and Paris green. A comparison of the minimum and maximum yields of potatoes shows clearly that the large crops are secured by proper cultivation. The best results at the station were obtained by combining the twice plowing system (autumn and early spring) with deep planting, in thoroughly fitted soil, and giving prolonged frequent, level tillage, and using insecticides. Farmers who made experiments got the best yields from autumn and spring plowing only, while deep planting and level tillage showed a marked increase in yields compared with shallow planting and hilling. These results were obtained on various farms, and are valuable to those who make the potato crop a specialty.

Many farmers are satisfied to cultivate their crop only when necessity requires. They do not neglect the crops, keeping down the weeds and grass, but the experiments made at the station and by the farmers who assisted show that cultivation does more; in fact, that the more the land is cultivated the larger the crop. One farmer got 14 bushels more of potatoes from land that had been cultivated five times than from land cultivated twice. Another plot that gave 187 bushels per acre was exceeded by an adjoining plot that had been cultivated seven times, which yielded 194 bushels per acre. It is plain, therefore, that frequent cultivation is beneficial. While deep planting gives better results than shallow, yet deep planting should not follow shallow plowing—that is, the furrows opened to receive the seed should not go to the bottom of the soil that was stirred by the plow. If it is desired to plant six inches deep the land should be plowed eight inches deep. If land has never been plowed deep then the plow should go down only on inch more each year, plowing in the fall of the year. It is well to understand also that better tillage and larger crops cause the removal of more plant food from the soil; hence the use of manure and fertilizers, or the growing of cover or sod crops to be plowed under should not be overlooked. If the farmer will give as much labor to the potato crop as it really demands he will suffer but little loss from drought, and his yields will be such as to pay all expenses and return a profit.—Philadelphia Record.



Death to Cockroaches.

Mix equal parts of dry flour and plaster of paris, stirring in a little pulverized sugar, spread it on a plate or shallow basin or pan and set on the floor where the pests are most numerous. Fill a second plate or pan with water and connect the two with a few pieces of wood, thus forming a bridge from the one to the other. The roaches will ravenously eat the mixture, drink the water and find themselves miniature plaster casts a little later.—Good Housekeeping.

Prefer Their Own Methods.

It is a kindness to household pets to leave the arrangement of their own beds to themselves. Given the materials and places, the cat and dog will both, after turning and twisting to their hearts' desire, make of the blanket or shawl, or the straw of the kennel, the kind of a bed that their inherited instincts call for.

A woman who tried to build a nest of the softest white cotton from her jewel box for her canaries met with rankest ingratitude from her pets. As fast as she arranged the fleecy stuff in the wire nest, the birds scolded and pulled it out. Finally she scattered it in tufts about the room, whereupon they helped themselves to it, and made, she said, a nest for all the world just like her own creation. But again, human eyes evidently lack a few qualities possessed by the lower orders of life.

A man who made pets of his fowls says that every spring he and the old rooster make the nests for the hens. He puts in the hay, hollows it out carefully, and as he rises thinking his task complete, in walks the rooster, and, after turning and treading and arranging matters to his liking, steps out with the air of a judge, and says, "That'll do—that'll do."—New York Tribune.

A Suggestion to the Breadmaker.

The old method of making bread always demanded that the bread be set to rise over night and then kneaded twice in the morning besides the thorough kneading at night. Quick-process bread is fully as good and should be made as follows: Mix together equal portions of luke-warm sweet milk and luke-warm water and for each pint of this mixture add one compressed yeast cake dissolved in three tablespoons of cold water. Add also a teaspoonful of salt. Add flour, stirring in with a spoon until a stiff dough is formed. This dough should be so stiff as to be turned from the mixing bowl in a mass. Now knead this, adding more flour until the dough sticks neither to the board nor to the fingers. Grease a large earthen bowl, put into it the dough, brushing it over with melted butter to prevent a crust forming. The temperature is the main thing now. The bread should be left to rise for three hours in a temperature of 75 deg. ... the end of that time form the bread into loaves, put into greased pans and set it to rise for another hour at the same temperature. Then bake. This makes two loaves of bread.—New York Sun.



Bolled Eggs.—Toast to a light brown on both sides bread cut in squares, arrange on a platter, break an egg on each side, sprinkle with salt and quickly pass a red hot shovel over them until they are well set. Squeeze over the juice of an orange and a little grated nutmeg. If a rich dish is desired, dip the toasted bread into thick cream in which has been melted a piece of butter the size of an egg.

Cocoa Pudding.—Is easily made and may be served hot or cold. Pour a pint of boiling milk over half a cup of bread crumbs and let it stand for an hour in a saucepan; stir occasionally. Add a tablespoonful of cocoa and a teaspoonful of vanilla; let it boil up once. Remove from the fire, stir in three eggs, yolks and whites beaten separately. Pour in a buttered pudding dish; bake half an hour. Serve with plain cream.

German Mousse.—To one pint of cream, whipped, add one-half cup of powdered sugar and one teaspoonful of vanilla sugar. To another pint of cream when whipped, add eight ounces of black bread (or Boston brown bread), crumbled fine or well grated, also five tablespoonfuls of chocolate in powder and two tablespoonfuls of sugar, then mix thoroughly. Fill a mold with alternate layers of the vanilla cream and breaded cream. Close the mold and finish as usual. One pint of cream will make a quart when whipped.

Turk's Head Soup.—Chop fine enough celery to make a cupful, scrape and grate one small carrot and peel and slice two onions, then cook them slowly for fifteen minutes in a rounded tablespoonful of butter, being careful not to let the butter brown. Add one quart of boiling water, a bay leaf, a dash of cayenne, a teaspoonful of salt, a saltspoonful of white pepper, a tablespoonful of minced parsley, and, last of all, a teaspoonful of East India curry molstened in two tablespoonfuls of cold water. Simmer gently for ten minutes, strain and serve with toasted brown bread fingers.



New York City.—The dainty breakfast jacket that suggests perfect comfort at the same time that it is tasteful and becoming appeals to every



BREAKFAST JACKET.

woman and always find a place. The attractive May Manton model illustrated is suited to dimity, batiste lawn and the like, and to such light weight wools as cashmere and albatross, but in the original is made of white lawn with frills and bands of needlework.

The fronts are tucked to yoke depth, then allowed to fall free and form folds, but the back is laid in pleats that are stitched in tucks and produce a tapering effect. At the neck is a sailor collar and the sleeves as shown,

such as mohair Swiss and grass linen, are charming when so made and hung over a separate foundation, while both silks and wool are well adapted to the style. The skirt is cut full length and can be used plain or with a single flounce when desired.

To cut this skirt for a woman of medium size ten and five-eighths yards of material twenty-one inches wide, ten and a quarter yards twenty-seven inches wide, nine and a quarter yards thirty-two inches wide, or six yards forty-four inches wide will be required.

Bronze Boots and Shoes.

Bronze boots and shoes are to be seen in the shops, but they are not worn to any extent. It is only when one wants to have things match that they are worn once in a while. A woman wearing a glade of bronze silk not long ago with a light silk gown wore also bronze shoes and stockings to match.

A Quaint Pin.

The Essex pin, which is but little seen now, forms the head of a quaint pin. The flat stone is set in a frame of gold on top of the pin, like a sign board on a post, supported underneath by two odd little fishes.

Woman's Fancy Blouse.

The white silk blouse trimmed with lace in bolero is a marked and deserved favorite of the season, and is becoming to by far the greater number of figures. The very pretty May Manton model shown includes a big fancy collar and is made of white India silk, with trimmings of lace applique, shield and collar of lace, and is



ONE OF THE SEASON'S POPULAR COSTUMES.

are tucked and in elbow length, but the pattern also includes those of full length that are cut in slight bell shape. To cut this jacket for a woman of medium size four yards of material twenty-seven or thirty-two inches wide, or two and a half yards forty-four inches wide will be required, with four and a half yards of embroidered bands and seven yards of edging to trim as illustrated.

The foundation for the waist is a fitted lining that closes at the center front. To it is attached the shield and over it are arranged the smooth back and softly full front. At the throat is a regulation stock that is unlined, and the open neck is finished with the sailor collar that is shaped in points. The lower line of lace gives the bolero effect.

The original includes mousquetaire upper sleeves that puff over the elbows, but this portion can be omitted in favor of plain ones trimmed as

worn with a big white ribbon bow and narrow black velvet necktie, but all soft pliable materials are appropriate, whether wool, silk or cotton, and the trimming can be varied in many ways.

The fancy blouse with accessories of lace and the like is essential to correct formal dress and fills an important place in the well-kept wardrobe. The charming and stylish May Manton model shown in the large drawing has the merit of suiting both the costume and the odd bodice. As shown it is of white batiste with cream Cluny lace and black velvet ribbon held by small jeweled buttons, but the design lends itself to silk and soft wool fabrics as well as to all the dainty cottons and linens with equal success.

The foundation is a fitted lining that closes at the center front. On it are arranged the round yoke, the full under portion and the graceful bolero. The yoke closing at the left shoulder extends to form a narrow vest that closes under the left front. The sleeves are in elbow length, terminating with flaring cuffs, but can be extended to the hands.

To cut this blouse for a woman of medium size one and a half yards of material twenty-one inches wide, one and a half yards twenty-seven inches wide, one and a quarter yards thirty-two inches wide, or one and a quarter yards forty-four inches wide will be required, with three and seven-eighths yards of all-over lace and ten yards of velvet ribbon to trim as illustrated.

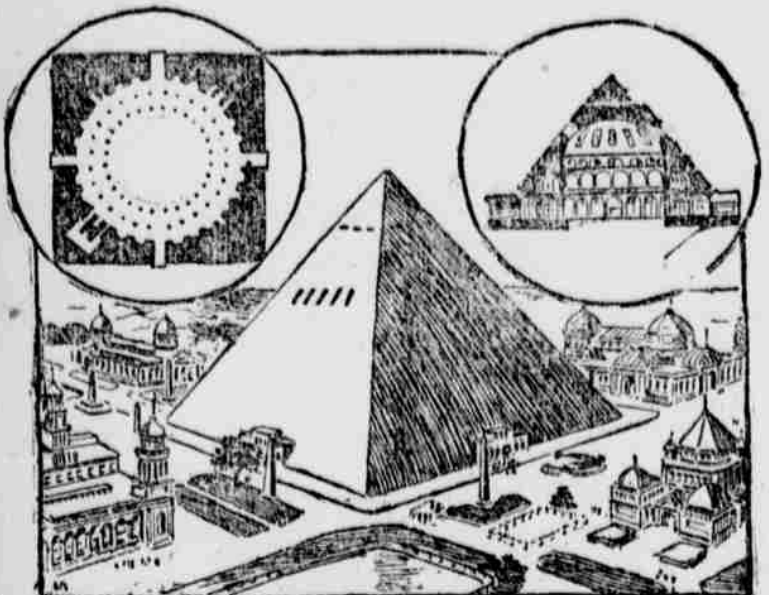
The graduated circular flounce gains in popularity as the season advances and has the merit of being singularly graceful as well as smart. The admirable skirt shown in the large drawing is shaped with five gores and fits with perfect smoothness over the hips while it flares freely at the lower portion. The two flounces are cut with precision and care, and include just the amount of fullness required by fashion. The original is made of embroidered pongee, but all the season's materials are suitable. Thin goods,

shown in the back view. When the lining is omitted the shield is attached to the right front, beneath the collar, and worked out the left.

To cut this waist for a woman of medium size four and a half yards of material twenty-one inches wide, four and a quarter yards twenty-seven inches wide, two and three-quarters yards thirty-two inches wide, or two five-eighths yards forty-four inches wide will be required, with five and a quarter yards of applique and one-half yard of all-over lace to trim as illustrated.



FANCY BLOUSE.



GREAT PYRAMID WHICH MAY BE CONSTRUCTED AT THE ST. LOUIS EXPOSITION.

and rising in a vast dome 300 feet above.

Winding about on the outside of the chamber, to a height of nearly 200 feet, it is proposed to build galleries dedicated to various purposes and large enough in themselves to contain a large exposition. High above the colossal rotunda of the amphitheatre, and near the apex of the structure, there will be an observation chamber, with openings through the four sides of the pyramid. From this chamber, more than 150 feet higher than the Ferris Wheel of the Chicago Fair, the visitor will get a birdseye view of the Exposition and the panorama of city streets with the Mississippi River and the green hills of Missouri and Illinois in the distance. This chamber and intermediate galleries will be reached by an inclined spiral railway, constructed on the principle of a moving sidewalk. By the side of this railway will be a carriage drive and a foot path, so that three modes of ascent will be offered, the incline being so gradual that vehicles could ascend and descend in perfect safety. Ample provisions are made for lighting the interior of the structure, sunlight being admitted into the galleries by means of apertures through the walls and into the amphitheatre through openings in the same, where the decreasing walls of the pyramid render this an easy matter. At night it would be brilliantly lighted, both inside and outside, by electricity.

George C. Stinde has charge of the plans, and effort will at once be made to interest capitalists in the project. One plan is to erect it by popular subscription, similar to the method employed in raising the money for the erection of the Washington Monu-

ment, as it appears in a recent book by a distinguished English diplomat, is credited with having amused Bismarck.

Little Kangaroos Found in Death Valley.
The quaint little animal in this picture is a miniature kangaroo, which has now been found out West. It is an exceedingly interesting creature,



and strides around like a kangaroo, making great jumps on its hind legs, which are long and powerful. It also has a surprisingly long tail, which adds to its resemblance to the marsupial after which it is named.

This curious creature has been found in that world place called Death Valley. Its color varies from light gray to dark brown, according to its habitation, nature making its hue similar to that of its surroundings as a protection against its enemies.

Although called a kangaroo rat it is not a rat at all in the true sense of the word, as it belongs to quite another family.—New York Herald.

Good Housekeeping Diet Primer.



SHOWING THE SORT OF DIET TO BE AVOIDED BY THE PERSON WHO WOULD LOSE FLESH.



AND THE FOOD HE MAY SAFELY EAT, IN MODERATION. SWEET CORN IS DEBARRED IN EXTREME CASES, THOUGH SUCCULENT VEGETABLES, AS A GENERAL THING, ARE ALLOWED. MILK MAY BE TAKEN IN SMALL QUANTITIES.