



# FOR THE FAIR

### The Silver Tea Kettle.

Another novelty and an expensive article is the solid silver tea kettle to help out the modern bride in her housekeeping. This costly kettle is not only a very practical contribution to the bridal outfit, but many friends send massive silver trays, "waiters" and platters to a marriage feast. It will not be difficult to select one of these in a style of make and decoration approaching that of the kettle. It would be a good idea for a pair of friends to make a joint agreement concerning these expensive articles, one to choose the charming tea kettle and the other to contribute a handsome silver salver to match. The articles being in themselves so expensive, there is nothing out of the way in sharing that cost of such an outfit between two friends.

### Quotations About Women.

A calendar has recently been adopted by a woman's club which was compiled by Mrs. Elizabeth P. Hall of Chicago, Ill. Quotations, bits of poetry, aphorisms and rules of conduct adorn each page. Some of the quotations are:

"My dear, whenever you feel that it would relieve your mind to say something, don't say it."

"Deliver us also from the woman who is fussy over her shiny doors, her rugs, window curtains and draperies."

"The average man is tolerant to anybody but a bore; and is not so particular in inquiring into antecedents."

"An ill-natured man is like a tallow candle. He always sputters and smokes when he is put out."

"Deliver us from the women to whom things are of more importance than comfort."

### To Wash a Flannel Blouse.

This is not a difficult task, even for an inexperienced person, but, like everything of its kind, it needs a little care to prevent the blouse shrinking. First make some soap jelly, and dissolve two tablespoonfuls of it in half a gallon of warm water. Add one teaspoonful of Scrubb's cloudy ammonia, and put the blouse in this, letting it soak for about ten minutes; wash the blouse in the usual way, taking care to rub the parts which are most soiled; no soap must be rubbed on the blouse. Squeeze the water out and wash the blouse in fresh water prepared in the same way. Put it through the wringer; then rinse it in clear tepid water; to which ammonia has been added in the same proportion as to the lather. Again put it through the wringer, fold it evenly and pass it through again and yet again. By taking this precaution, says Woman's Life, the moisture will nearly all be pressed out of the flannel, and it will only require to hang out for a short while.

### One Woman's Way.

I desire to have all my children's meals served at the family table, so that I may give attention to the kind and quantity of food which they eat and also to their manners at table. As we have so many guests, I particularly wish my children to appear well bred, and for the same reason I do not wish to be obliged to be continually talking to them at the table. My children coax for pennies like other children, and I teach them the value of a penny while they are very young; in this way: When we go into the dining room I place in front of my plate a penny for each child. At the close of the meal the child who has not been corrected in any way is given a penny. They are encouraged to talk, but not to interrupt. They are taught to eat properly, to ask properly for anything they may wish. Any misdemeanor which they understand to be such results in the loss of the penny. Sometimes they are fined a penny besides for any particular unpleasant act. For any disrespectful word to the waitress they are at once sent from the table. It may not be the best way, but one thing is certain, the meal hours is the pleasantest in the day to children, guests and myself.—Inez Redding in Epitomist.

### Novel Designs in Veils.

Period veils are on the market, but it takes a brave woman to wear one of them, and they must be used only to complete a period costume. One of these is an all-lace veil with a touch of embroidery, a notable example being a long veil of real Valenciennes of the finest pattern set off by chenille dots. The lace is, of course, white, and dots may be either white or black.

Motoring, which is really responsible for the tremendous vogue for veils this season has given to the practical woman who may not be fortunate enough to own or ride in an automobile, a very practical fashion for wearing her veil in windy weather.

The motoring veil is a complicated affair, wired and draped snugly over the motor cap. In a modified form it is just the thing which a woman who must face all sorts of weather should don when winter winds play havoc with her millinery and her coiffure. It fits snugly around the crown of the hat and is shirred on a very narrow milliner's wire. The veil need not be dropped over the face but may be folded so that it comes just to hide the brim of the hat. Then it is crossed in the back, drawn around and tied under the chin. With the



# FOR THE HOUSEWIFE

### For Burned Dishes.

China dishes often become discolored when put in the oven, but this fault may be remedied by rubbing the discolored parts with ordinary whiting.

### Monograms on Linen.

In marking napkins the newest fashion is to embroider the initials right in the centre of each napkin, so folding the linen as to display this in the centre of the square on top.

### A Corner Closet.

If the nursery be very small a corner closet will be found a good economizer of space. It may be a mere cupboard upon the wall or it may reach to the floor. The latter is best, as a couple of steps may mean a fall. Such a closet may be made by fitting a door across a corner, or two doors with a moulding between.

Of course, a curtain may be rigged up to cover corner shelves, but it is not as hygienic, and is rarely taken down and washed with sufficient frequency. We plan to do these things, but draperies have a way of staying up for long periods.

Whether such a closet occupy a corner of the nursery or sitting room it will hide a multitude of the soldiers, building blocks and whatever else goes to make the pride and heir happy.

### Change of Menu.

So many housekeepers make the mistake of having regular schedules which they follow for the week. Yet too much importance cannot be laid upon constant change.

Mutton Monday, beef Tuesday, and so on, coming regularly, week after week, certainly isn't conducive to appetite, especially if it's at all "finicky."

It's bad for the housemother to know every one of the "21 meals a week" in advance. But, unless it's absolutely necessary, the same sequences of meals should be avoided, says the Philadelphia North American.

Boarding houses nearly always have regular meals regular nights—a mistake that is got into by the effort for a system. But system isn't in having the same things over and over again in the same way. There's system in constant change, especially in constant change in menu.

Another mistake on the same lines is made usually by the very young housekeeper, and that is in dishing up the left-overs at the very next meal, instead of giving the palate time to forget.

### Recipes.

**Creamed Celery**—Cut enough celery into inch pieces to make one pint; wash and put them into boiling water and cook until tender; heat one tablespoonful of butter; when melted add one tablespoonful of flour and stir until smooth; add gradually one cupful of milk; stir over the fire until boiling; add salt and pepper to season and a little grated nutmeg; when the celery is tender drain off the water and add the celery; serve very hot.

**Henriettas**—Beat the yolk and white of one egg separately; add to the yolk four teaspoonfuls of cream, a pinch of salt and one-fourth teaspoonful of baking powder, one-fourth teaspoonful of cinnamon, one teaspoonful of orange juice and four to make a dough to roll out; toss on a floured board; roll as thin as a wafer and cut with a pastry jagger in small squares or diamonds; fry in beef fat a good hour; drain on paper and sprinkle with powdered sugar.

**Stewed Lemon Pudding**—Make a lemon mixture with three tablespoonfuls of lemon juice, grated rind of one lemon, three level tablespoonfuls of butter; cook these for three minutes; add one cup of sugar and three eggs, beaten a little; wait until mixture thickens; cool; spread six slices of bread with mixture and arrange them in a buttered pudding mould; beat two eggs a little; add three tablespoonfuls of sugar, a pinch of salt and one cup of milk; pour this over the bread; cover and set in a pan of hot water; bake one hour in a moderate oven.

**Sweet Potato Pie**—Rub enough cooked sweet potato through a sieve to make two cups, add one-quarter cup of butter and two tablespoonfuls of lemon juice, one cup of sugar, the grated rind of half a lemon, a level teaspoon of salt, and one-quarter nutmeg grated. When all are well mixed, stir in slowly two cups of milk, the beaten yolks of three eggs and beat again. Add last the stiffly beaten whites of three eggs. Pour into a large pasted-lined plate and bake in a moderate oven until firm and browned slightly like a pumpkin-pie. Serve fresh but cool.

**Pumpkin Pie**—Cook the pumpkin a long time, until dry, then sift through a wire strainer and measure four cups. Add one cup and three-quarters of sugar, four beaten eggs, a tablespoonful of molasses, a saltspoon of salt, four tablespoonfuls of melted butter, five cups of hot milk and a saltspoon each of cinnamon, clove, nutmeg and ginger. Mix, and if the pumpkin was very dry, a trifle more milk may be needed. Bake in pasted-lined plate with the scalloped rim built up round the edge, which was a feature of the old-fashioned pies. The oven should be moderate.



New York City.—The up-to-date horsewoman demands a coat which shall fit perfectly and appear well upon the saddle, and allow perfect freedom



RIDING COAT.

of movement at the same time. This one was designed and cut with all the requirements in view and is eminently smart. The original is made of black Venetian cloth stitched with corticelli

substantial, and are to be recommended on that account as well as for their beauty. Among the spangled bags must not be forgotten one of white silk with a wreath and garland design in iridescent beads. In a Japanese importing house were seen some beauties in black satin heavily embroidered in gold. Others of heavy Japanese broadcloth silk fastened with odd little ivory clasps were most attractive.

### An Envelope Hat.

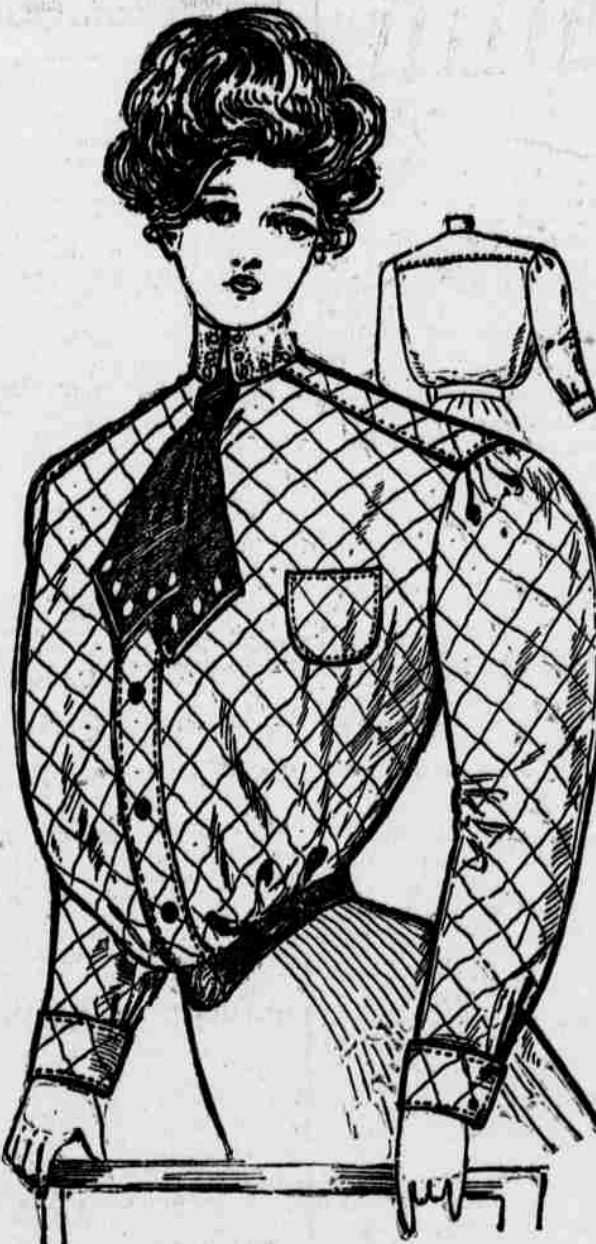
An envelope hat of chinchilla had the top brim trimmed with many fine frills of gray Valenciennes lace. A large cluster of shaded pink roses trimmed one side, the trimming, as usual, running over the upturned brim.

### Riding Skirt.

The riding skirt of the modern woman is a comfortable and satisfactory one of just sufficient, without unnecessary, length, and it fitted with care. This one complies with all the requirements and is both shapely and smart. As illustrated the material is black broadcloth stitched with corticelli silk, but all those used for skirts of the sort are appropriate.

The skirt is made in three pieces, and is shaped by means of darts to allow ample space for the knee and to fit smoothly over the hips, while the closing is made at the left of the front. When worn upon the horse it falls just low enough to cover the feet and can be looped, as illustrated, to render it convenient for walking.

## A LATE DESIGN BY MAY MANTON



silk, but all materials used for costumes of the kind are appropriate.

The coat is made with fronts, back, side-backs and under-arm gores, and is finished at the neck with the regulation coat collar and lapels. The fronts are fitted by means of single darts and the backs are laid one over the other below the waist line. The sleeves are in coat style with moderate fullness at the shoulders in conformity with the season's demand.

The quantity of material required for the medium size is four yards twenty-seven, two and seven-eighths yards forty-four or two and an eighth yards fifty-two inches wide.

### Large Puff Bag.

A large puff bag mounted in gun metal was of white satin heavily embroidered in gold. A similar bag, mounted in the same manner, was of white satin broadened in a rich shade of yellow. Bags in the same shape, but somewhat smaller, were of white, pink and blue shades. These were very

### A Sparkling Fashion.

Fashion decrees, says the Lady's Pictorial, that we shall once more be spangle ourselves, for our hair, as it were, with fireflies, wear trimmings and ornaments and embroideries that shine, and carry little shimmering bags and sparkling fans, and set our feet in shoes that are incrustated with golden and metallic beads. It is a good sign that social life, too, will have some sparkle and glitter, and that for a season, at all events, we are going to look on the brighter side of everything.

The quantity of material required for the medium size is three and a quarter



RIDING SKIRT.

yards forty-four or two and five-eighths yards fifty-two inches wide.

**Jettied Robes.** Jettied robes are very much in evidence. The jets are solid as a rule, and are put in in large paillettes or huge flower designs. One gown of this description is made with the inevitable lace yoke, which this time is spangled with silver.

### Coat Trimmings.

The three-quarter coats will introduce a band of trimming—either gauze or coarse lace—around the bottom edge, and across the flap of the pockets.



The cleaner the feeding places, the better the pork made.

Too much corn to the sow that is suckling pigs is apt to cause thumps in the pigs.

A whole lot of the success with pigs comes from the owner's and feeder's watchfulness.

One of the best ways of inducing exercise on the part of the sow is to give her the run of a good clover pasture.

If you are raising a young boar, train him while he is young and growing to mind the word and to be perfectly manageable.

If the brood sow does not come in heat it indicates that something is wrong. If her pigs have just been weaned, feed her liberally for a few days.

A sow with a weak constitution will produce pigs with a like defect, and a slow-maturing sow will be the mother of equally slow-maturing pigs.

In two more years in those sections of Nebraska where alfalfa is being raised, hogs will be held until they are two-thirds matured, and then finished with corn, which means that marketing of light hogs will be the exception before very long.

### Variation in Soils.

Soils differ greatly as to the comparative amounts of these elements they contain. Some may have an abundance of potash for all agricultural purposes and be almost devoid of phosphoric acid and nitrogen. Again, the soil may contain an abundance of nitrogen and still be lacking in the mineral elements, potash and phosphoric acid. What would be good fertilization for one farm might not be good for the other. The capacity of any land in the production of farm crops is measured by the elements found in the smallest amounts in the soil. There may be phosphoric acid and potash to produce large crops, and nitrogen enough to produce one-fourth of a crop; then that soil will produce but one-fourth of a crop. The farmer must experiment upon his own soil with commercial fertilizers if he wishes to use them intelligently. What is nitrogen? Nitrogen is a gas, and forms about three-fourths of the atmosphere or air. As a fertilizer it is combined with other elements. Nitrogen may be made to form a compound with a mineral and with oxygen. For instance, nitric acid united with soda or potash gives nitrate of soda, potash, lime, etc.—Indianapolis News.

### The Value of a Cow.

Although the final proof of the value of any cow and her right to be kept in the herd should depend upon her ability as shown by the scale and fat test, it very often happens that a dairyman must rely upon his own judgment in the selection of cows for his herd. The cow whose good records are known is not usually for sale. Even if the buyer had time to make a short test, that would not be sufficient to prove the worth of the cow. Usually he has to depend upon experience and possibly in some cases careful study.

Thousands of dairymen have owned and handled cows nearly all their lives and yet are poor judges of cattle. The reason for this is that the knowledge which they have gained from their experience is superficial. They have made little or no study of the cow except in the aggregate. They have never proved or corrected their judgment by records or tests. The type of a good dairy cow is a vague conception in their minds, based more upon personal opinion than upon evidence or fact.

Intelligent and progressive farmers and dairymen, however, are becoming more familiar with the fact that milk and butter producing qualities of cows are accompanied by a general vigor, conformation, temperament, fineness, bearing and other features that are quite characteristic. Dairymen who profit most in the keeping of cows familiarize themselves with these characteristics and understand their relationship to capacity for production.

The general constitutional vigor of the cow is of primary importance, and of nearly as great importance are efficient digestive organs, strong heart and good blood circulation, large, strong lungs and a highly developed nervous system.—Professor C. L. Beach, Connecticut Experiment Station.

### Plant-Breeding.

Secretary Wilson of the U. S. department of agriculture, reporting on the plant-breeding work of the department, states that in the breeding and improvement of corn important advances are being made. The main object of this work has been the selection of strains of corn best adapted to the different sections of the United States. The work is being conducted in co-operation with twenty or more state experiment stations and many farmers. Each year the department obtains pure seed from the originators and breeders of the leading strains of corn in various sections of the country, and is sending this seed to different localities for comparative tests. At the same time extensive hybridization work is proceeding for the purpose of securing sweeter, more tender and more productive strains of sweet corn for table use. Connected with this work, also, there are being studied problems relating to the handling of seed corn, seed selection, etc.

Extensive breeding investigations of oats have been carried on, mainly for the purpose of producing a profitable variety for the rich farm lands of the great corn-growing states, where oats are used in rotation with corn. The production of a more desirable oat for meal constitutes a part of this work. Some very promising hybrids have been obtained from the naked oat of China—the so-called "European hull-less oat."

In the improvement of potatoes important work is reported along two lines (1) type selections, and (2) the production of new seedling varieties. This work was begun in 1902, and already very promising results have been obtained, especially from some of the hybrids.

Other important lines of work, having for their object the securing of new types of grains, fruits and other crops, have been carried on. Important work has been done in the matter of developing new varieties of pineapples, new varieties of pears and other fruits.—Mirror and Farmer.

### Value of Stable Manure.

I have puzzled in the past a great deal over the matter of valuation of stable manure, says a writer in the National Stockman. It seems simple enough to our scientists. A known amount of grain, hay and concentrates is fed to the live stock on cement floors. Probably 75 percent of the valuable elements of plant food is retained in the voidings of the animals. Valuing the nitrogen, phosphorus and potash at the prices established for commercial fertilizers, it is found that the manure from the thousand dollars' worth of feed used has a valuation of four, five or six hundred dollars, according to character of the feed. But the farmer knows no way of converting this wealth into so much cash, and the manure, unfortunately, is not legal tender.

I have no desire to detract from the importance of farm manure. The saving can not be too careful, and there is no question on that point. But there is a discrepancy between the estimated value of the voidings of an animal in the stable and the amount of money that most farmers can realize from its use. The causes of this discrepancy interest me.

One may be found in assuming that a farmer can afford to use any large amount of fertilizer, high in nitrogen, in soil-building, when the nitrogen is valued at the usual price per pound. If he can not afford to buy several hundreds of dollars' worth of nitrate of soda for his crops he can not get full value out of the nitrogen in his manure at nitrate of soda prices. In other words, the agricultural value to him is less—often far less—than the estimated value.

The agricultural value of farm manures is close to the commercial value, and neither is so great as the sum of the commercial value of the elements that could be extracted from the manure.

Another cause for the difference between the actual and the computed value of manures lies in difference in their availability. The commercial fertilizer can be distributed evenly for use as a sort of baby plant food to force growth of wheat and grass before winter, or of corn before a high temperature makes soil fertility available, while much farm manure is coarse, and larger quantities must be used to get equal results.

I am mindful of the fact that the farm manures are carriers of needed organic material, supplying valuable humus, and this has a distinct agricultural value that is lacking to the commercial fertilizers. Stable manures, with the legumes, should remain the substantial source of whatever fertility is supplied in manure. The farmer who knows that his supply of stable manure does not have any such agricultural value as is indicated by the commercial valuation put upon it inclines to lose faith in science. The manure is worth just what he could afford to pay for it, as is any other sort of farm supplies.—Mirror and Farmer.

### Here is the Ideal House.

Lecturing in Philadelphia, Dr. Robert Ellis Thompson described the city home of the future. He said it would contain no stoves. Cooking will be done by power, the building will be heated from a central plant. Elevators will run from cellar to garret, and breakfast, lunch and dinner will be supplied from co-operative centres. The era of scientific cooking on the co-operative plan has been inaugurated in Bergen, Norway, where for nearly a generation cooking has been banished from the home, and all receive their meals from co-operative centres. Not only will the house of the future be cleaned by power, but the dust will be removed by a pneumatic exhaust system. Streets will be cleaned in the same manner, and the dust and dirt will be carried away into the country, so that country people may yet visit the cities for a breath of fresh air.