

# OF INTEREST TO WOMEN

## HOW TO AMUSE THE CHILDREN.

Some one wanted to know how to amuse little ones. Perhaps this may help. I have three, and some days I am at my wife's end to know how to amuse them. Rainy days are a source of regret among most children, and no wonder they get mischievous. I take some pieces of brown paper, such as comes from the store, and cut it into a convenient size and sew it in the middle, making a book. Then I give them each an old magazine and let them in. I make a dish of flour paste and they use toothpicks for brushes. I let them sit at the kitchen table, and this keeps them busy.—Boston Globe.

## TWO PLUCKY WOMEN.

A charming woman who in an instant was left a widow several years ago, with a tiny income and two babies, has provided a good living for herself and family ever since by making children's sailor suits for exclusive trade. She has a small apartment in a good neighborhood, the little boy and girl are in a private school, and all three are going abroad soon for a year. Later, the son expects to enter college.

Another woman, out in Ohio, is conducting a flourishing business in infants' moccasins of kid. She began five years ago by making the little shoes herself at home, but "so great has the demand grown," says The Woman's Journal "that now she employs twenty workers, who turn out a thousand pairs of moccasins a week."—New York Tribune.

## THE BACHELOR GIRL'S DUTIES.

"I feel—  
"Whenever you start off like that," said Cynthia, studiously reffling the ball, "I make it strong, and put a stick in it."  
"An impulse to—  
"Well, don't; for the women's clubs will find it out and be moving and seconding things."  
"To stop every bachelor girl on the street, for I can tell them—  
"Um-m, a few things, you think. Well, I doubt it."  
"I can tell a bachelor girl any time by her freedom of step, her look of joyous independence, and her—  
"Pin wrinkles," said Cynthia, putting down the pot.  
"No, happiness; her look of general content at doing something."  
"Now, I thought that independence had been overworked."  
"It hasn't. It's limitless. It's the solving of everything."  
"Gracious!" said Cynthia, taking precipitately to her cup.  
"But whenever I see a bachelor girl I feel like stopping her and saying, 'What did you do with your mother?' "  
"Mother? Now, er—husband don't you think would be—  
"Don't try to be clever and things, Cynthia, it isn't like you, and it only sounds affected."  
"Ah, me," sighed Cynthia. "It has gone deep in. Let me get another cup and I shall stand it."  
"People, I think, would better stop writing daughter papers and make them 'What shall we do with our mothers?'"  
"Why don't you? There's a good topic; 'Our mothers, and how we should bring them up.' "  
"For I tell you there never was anything like the companionship of mother and daughter. It's so acute it hurts. When I see the growing world of independent girls, I realize the whole family relationship has to be changed. The convention of the family is upset. Then there, don't you see, is the dangerous stage of girls' forgetting their mothers. I do not mean they really ever forget their home training, I do not mean to preach. I think pretty well of the girls of the day. But don't you know it's the little things, the little outward expressions of love and sympathy that must go on, that our mothers positively feed upon. So infinitely much more is expected of a girl who goes into the world and does things than a man. A man is taught from the beginning that he is meant to leave home and to do; he is a free agent to work out his own success. A girl never quite separates herself from home. The bachelor girl is the daughter still until she has a home of her own. I know that Emerson says a lot of idealistic things about being individual and living out one's own destiny. Don't you think some over idealistic people apply this a little selfishly. Many of our mothers are old-fashioned. They are not equal to Emerson. The bachelor girl is a problem which faces them something like the strange duckling faced the hen.  
"You know we are never more than nine years old to our mothers. And sometimes even the most tiresome self-reliant bachelor girl is glad to be only nine years old. Mothers are good institutions, Cynthia.  
"I met a splendid woman recently, who is very successful in New York. She was quick in understanding. She said, 'My dear, you are trying to do the impossible. You are working with one sense and worrying about your mother with the other. It won't do. Let me tell you something. Do all that you know is your duty, then stop. Write regularly. Go to your home when you can. In between times put it entirely out of your mind. That

is the only thing to do. When you have gray hairs and have been away from home as long as I have you will learn this philosophy."  
"But how about them?" said I  
"They, why they are so much stronger than we are that we can't ever comprehend it. They have ways of enduring things we cannot understand. Seriously, Cynthia, did you ever think of the colossal selfishness of mothers? I shouldn't ever want—  
"You shouldn't ever want—  
"To be one. The terrible self-effacement she lives out is too great! The world doesn't repay mothers we can never do enough to make it up to them."—New York Evening Globe.

## Boudoir CHAT.

When a machine drags a man out to register and vote his wife brags about him as a political leader.

Don't wear tight shoes. In time they bring a permanent agonized expression that is not beautiful to behold to even a young face.

Don't speak with all the muscles of the face. It is very charming and captivating to be deeply, deeply in earnest, but facial grimaces form creases, which in time become wrinkles.

Don't neglect ten minutes' rest during the day, if you anyhow manage it, with the feet raised. It gives the whole body a great sense of repose and works wonders in smoothing out the lines of the face.

Some of the women's clubs are greatly worried over how the feminine American should "salute the flag" when they meet it on the street. More real respect and less outward show is a good thing to cultivate toward the nation's emblem.—Boston Transcript.

She may arise at what she calls distinction. She may marry a man who continues to surround her with the limelight she demands. She may have every gown noticed at every ball she attends. She may go into local history as a "belle," but she is not the popular girl.

For the first time in the history of the medical profession in the United States a statue stands to-day a memorial to a woman doctor. It is that dedicated at the Art Institute at Chicago, Ill., when the friends and admirers of the late Dr. Mary Harris Thompson presented a portrait bust of her to the institute.

We have her with us always. Her nose droops, her mouth turns down at the corners, her complexion is generally sallow, her eyes lustreless and when small tribulation or great calamity happens to the family she "feels it more than the others." Wonderful is Dickens's delineation of Mrs. Gummidge, whom little Davy found such treasure-trove for his interested observation; who, when the chimney smoked or the potatoes failed wept silently, because, forsooth, "I feels it more than others." She is the girl at school who forever is having her feelings hurt; "very sensitive," say her friends; "very self-conscious," sniffs her critics.—Philadelphia Telegraph.

## FADS AND FANCIES.

Volle lends itself better to costumes than jacket suits.

Something quite new in embroidery for full dress parties is frosted silver, a lovely application upon lace when used as the outline of a bold pattern.

Black chiffon makes an excellent background for frosted silver, and gives a soubser gown of this description all the beauty it can possibly possess.

Wide hats, especially those of long nap beaver, retain their vogue for young girls. A little license is allowed in the children's hats, and they may be trimmed as much as good taste permits.

An example in blue volle was a gown recently seen in process of construction. The skirt was double, each skirt being crossed with a wide band of coarse lace insertion dyed to match the volle. The front of the skirt had a plain panel, stitched on either edge, and running from belt to hem. The waist had a square yoke of the lace and a panel to match the skirt panel. A belt of blue suede, with a square gold buckle, completed the suit.

Long cloth wraps are fashionable both for afternoon and evening wear, and there are few more sensible purchases for a woman of limited means than a smart cloth wrap. Black as well as light cloths are fashionable this season, the smooth satin finished cloth, and here a heavy ecru embroidery or lace adds to the elaborate appearance of the garment, quite as smart an effect is obtained by the more simple style that has long lines of braid from the shoulder to the hem at the back of the coat, as well as in front. Some absolutely plain wraps have no trimming, save the fancy buttons that are so smart this year.

During 1904 469 national banks were organized with capital of \$24,594,392.

## HOUSEHOLD AFFAIRS.



### SILVER CLEANER.

Dissolve one ounce of powdered borax in half a pint of boiling water. When cold, pour it on four ounces of precipitated chalk, and beat until smooth. Add thirty drops of ammonia and one gill of alcohol and bottle. Shake well before using.

### FOR A WALNUT STAIN.

To make walnut stain for floors, take one quart of water, one and a half ounces of washing soda, two and a half ounces of vanilla bicarbonate and a quarter of an ounce of bicarbonate of potash. Boil for ten minutes and apply with a brush. This stain may be used either hot or cold.

### TO MAKE STARCH.

A good old-time housewife offers the following rule for starch: Mix one tablespoonful of starch with four tablespoonfuls of cold water and pour on this three quarts of boiling water. Boil for twenty minutes. Then add one teaspoonful of salt and a piece of paraffine wax half the size of a nutmeg. Stir until the wax is dissolved, then cool and strain through cheesecloth. To add lustre, soak the articles in this preparation for six hours.

### A PILLOW HINT.

Pillows wear out, just like anything else, says a housekeeping authority, even though one may change the tick covering from time to time; the feathers become impregnated with dust and dirt and lose the life that is in all good feathers at first. Then, two, years ago feathers were not prepared, nor pillows made according to the scientific methods that now obtain. A pair of feather pillows bought to-day of a reliable firm, are not at all like the feather pillows of our grandmother's day, as one soon finds, and it would be wise for many a housewife to go through her bed chambers and place new pillows on every bed, renovating the feathers in the old pillows, perhaps, but using them for filling sofa pillows, for which purpose they do very well, but not for affording comfortable rest and sleep at night.

### DON'T PROCRASTINATE.

To the woman who would be up with her work, I say, don't leave your dishes unwashed, and don't leave your washing until the last of the week. I know women who most always do this, and it seems their whole household interior is a drag. It seems to me so much better, says a writer in the Florida Agriculturist, to have the washing and ironing done the first of the week; it makes the week longer, seemingly, for other work, and oh, the horrors of ironing on a Saturday, when one always has baking and scrubbing and general cleaning up to do.

I once knew a woman who always left her breakfast dishes unwashed until she had started a fire to get dinner. Then her dinner dishes were left likewise until supper and her supper dishes till the next morning.

It seems to me if I were to begin the day's work with a pile of dirty dishes, well dried and stuck, everything would go wrong all day. Recently a lady told me she had not washed a dish for a whole day, and early the next morning her husband told her he was suddenly called away on business and that she had to go with him. Imagine going away to spend several days, which she did, without enough time given her to wash those dishes. Scarcely anything will tempt me to leave my dishes. I have seen such kitchens, and I think I know whereof I speak when I say the woman who leaves her dishes unwashed is generally behind with her work.

## HOUSEHOLD RECIPES.

**Piquante Tomato Soup.**—The base of this is mulligatawny soup. Drain a cupful of juice from a can of tomatoes, strain through cheesecloth, put over the fire and boil fast ten minutes. Skim, add a tablespoonful of butter rolled in browned flour, and when the soup has boiled stir this into it. After this drop in a hard-boiled egg or egg balls and sliced lemon.

**Green Corn Cakes.**—Drain and chop the corn fine. Beat three eggs very light, add a pint of milk, a little salt, a teaspoonful of melted butter, a teaspoonful of sugar, and when all are thoroughly mixed, three tablespoonfuls of sifted flour, or just enough to hold the corn together. Bake on a griddle as you would buckwheat cakes and serve as a vegetable.

**Green Pea Pancakes.**—Drain a can of peas, lay in slightly salted ice water for half an hour. Pour off the water and boil soft. Rub through a colander, and, while hot, work in pepper, salt and two teaspoonfuls of butter. Let them get cold. When ready to cook them, stir in, gradually, two beaten eggs, a pint of milk and a very little flour—just enough to bind the mixture. Cook as you would griddle cakes.

**Cinnamon Cakes.**—Make a firm paste of six ounces of butter, a pound of fine, dry flour, three-quarters of a pound of sifted sugar and a dessertspoonful of powdered cinnamon. Add three eggs, or four, if needed, beat, roll, but not very thin, and cut out the cakes with a tin cutter. Bake them in a very gentle oven fifteen or twenty minutes, or even longer should they not be done all through.

# NEW IDEAS in TOILETTES.

New York City.—The shirred kimono always is a favorite, and is exceedingly



coming to young girls. This one is eminently simple and is available for

Yet a black-and-white ball would be a mourning ball. There must be contrasts of brilliant colors.—Washington Times.

### Tip-Tilted Hats.

An example in these tip-tilted hats was a charming little sailor in a rough violet colored straw. A thick twist of ribbon in a paler shade of violet encircled the crown, which was dented in sharply where it met the narrow brim. A little to the left of the back appeared a mass of violets in several shades of color.

### House Waist With Shield Collar.

Blouse waists made full below smoothly fitted yokes are among the novelties of the season and are promising extended vogue. This one is exceptionally attractive and is made slightly open at the throat over the shield collar, but this last can be omitted whenever desirable and the waist left open at the front, forming a tiny V. In the case of the model the material is changeable blue and green chiffon taffeta, simply stitched with corticelli silk, but all those that are soft enough to render the fulness becoming are equally correct.

The waist consists of the fitted lining, which can be used or omitted, as desired, fronts, back and yoke. The waist is gathered at both upper and lower edges and can be made to blouse at both back and front or at front

## A LATE DESIGN BY MAY MANTON.



countless materials, but as illustrated with black and white, the bands being of silk. Ribbon, however, is much liked for trimming and always makes an easier finish.

The kimono consists of fronts and back, which are shirred at the shoulders, and arranged over a plain yoke and finished with the band which is rolled over and forms a collar at the back. The sleeves are one piece each, gathered at their upper edges.

The quantity of material required for the medium size is eight yards twenty-one, six and one-half yards twenty-seven, or four and three-eighths yards forty-four inches wide, with one and five-eighths yards of silk or four and one-half yards of ribbon four inches wide for bands.

### Rich Evening Effects.

Brilliance is the keynote. Should the same color pace that has recently prevailed continue, we shall outline the tropical birds in a short time. At the balls that have been given since the holidays, dresses of fairly barbaric gorgeousness have dazzled the eyes of the old-fashioned contingent who best like soft pale grays, when they depart from white. Though often more becoming, all this more or less neutral dressing does not lend beauty to a ball room scene. There must be contrasts if the scene is to be brilliant. And not merely contrasts! Black and white contrast,

### Evening Wraps.

There are some very dainty wraps for evening wear made of cocks' feathers, of ostrich feathers, of marabout, and, cheapest of all, of chiffon trimmed with ostrich tips. These last, like the wide lace scarfs, are only suitable with light gowns, and for a protection to the shoulders when in evening dress, but they give such a charming finish to the gown that no wonder the fashion gains in favor all the time. The great expense of handsome furs militates, of course, against their

only, as may be preferred. The chemise and collar are arranged under it, closing at the back. The sleeves consist of the full portions, gathered at both upper and lower edges, and the deep gauntlet cuffs. At the waist is a shaped belt.

The quantity of material required for the medium size is four yards twenty-



one, four yards twenty-seven, or two and three-eighths yards forty-four inches wide.

being generally worn, but often it is a good plan to economize in the number of gowns, and to have one well-made if simple costume, that with a set of handsome furs will look smart and becoming, rather than to accumulate elaborate costumes that will not be in fashion next year.—Harper's Bazar.

### Trained Skirts Again.

For the spring suits we will have the gigot sleeve, the trained skirt and shirring. Every skirt has a train except the plainest of rainy day suits.

# The Farm

## Slatted Coops.

Slatted coops, arranged so that the little fowls can run in and out readily, with a broad, smooth board in the centre upon which food can be placed, should be provided. It is essential if the best growth is maintained that young fowls be fed often and in such a way that they can secure a full supply without interference by the mature fowls.

## Make the Hens Work.

Keep the hens busy. Make them work for their food. Exercise helps digestion and makes rich, red blood, and this means health and vigor. The experienced poultryman knows that the busy, active hen is the one that helps to keep the egg basket full. Scatter millet seed or other fine grain in the litter and the hens will busy themselves scratching it out. Hang up a cabbage where the hens will have to jump to reach it. Adopt any plan that will keep the hens active.

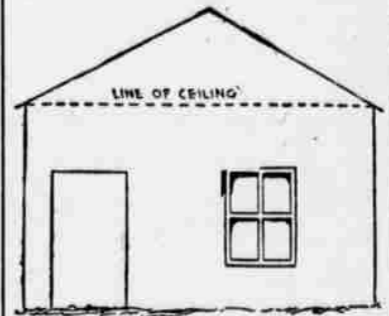
## Hay as a Money Crop.

Hay is really a very good money crop, with prices ranging at \$18 to \$20 a ton. I prefer fall seedling for grass, using corn or potato ground that has been well manured with stable manure and fertilizer. Sow a half bushel of timothy and four pounds rebeled red top per acre. The next spring topdress with 300 pounds of fertilizer containing a high per cent. of potash, making the application about May 1.

The topdressing is the key note of a successful crop. By thorough preparation of the seed bed and high manuring I secure three to four tons of the best hay per acre, and have kept it up for several years by simply repeating the topdressing every spring. Reseeding is found necessary every five to six years.—J. G. Schwink, Jr., in Massachusetts Ploughman.

## Chicken House.

There has been a good deal said about how chicken houses ought to be built. Just allow me to give our readers a few useful points regarding natural heat during cold winter months. A chicken house ought to have a flat ceiling, either tar papered or plastered, the walls, too. My reason for having a flat ceiling is so that the natural warmth will be evenly distributed.



Put up all the roosts that you have room for close to the ceiling—as chickens like to be well up—giving plenty of head room. Windows should only be half way up the side of the building, as the glass is hard to heat. Don't give too much ventilation; two small holes up through the ceiling will be enough in the cold nights.—Henry Matthews, in The Epitomist.

When the crop is hard and unyielding there is danger of the bird becoming crop-bound.

When the joints are hot and swollen and the fowl is disinclined to stand, rheumatism has taken hold.

When the nostrils are clogged with dirt and the eyes water, ward off a possible case of roup by timely treatment. If the case is bad apply the hatchet and bury the carcass.

When the bird seems lame and has a small swelling on its foot, remove to a house with no perches and oblige it to roost on a bed of straw. Bumble-foot is easily cured in the early stages if the cause is at once removed.

When a hen seems to droop down behind and goes repeatedly to the nest without laying, she is usually suffering from a disorder of the oviduct, and might as well be killed and eaten.

When the hen seems giddy and turns round and round, she is probably suffering from apoplexy.

When the bird has leg weakness, with no disorder of the liver, feed lighter and give plenty of bone-forming material.

When new fowls are bought quarantine them until sure they have no disease.

When a fowl has difficulty in breathing look out for pneumonia.

When a fowl is dangerously sick with an organic disease it is worse than useless as a breeder. It is usually safer to kill a bad case of illness than to try to cure it.—Farmer's Gazette, Canada.

**Disposing of Dead Animals.**  
We have this query: "Has any one right to throw dead pigs into a stream, on his own land, so that they may wash down on my land?"

He certainly has no moral right to do so, and most States have a strict law prohibiting such practice, under penalty of being found guilty of a misdemeanor, or fine or imprisonment following. In the case of animals known to have died of contagious diseases the penalty is usually greater than for other dead animals, as it should be. Some States have laws forbidding any person to kill any diseased animal and feed the flesh to swine, or to feed to swine any animal that has died from any cause. In the vicinity of cities it is nothing unusual for men to buy worn-out animals and use them as poultry or pig feed, and while there may be no danger in such

practice where no contagious disease exists in the animal, it is a practice that is not to be recommended, and really should be prohibited by law.

As the Voice has said before, all dead animals or poultry should be burned, but if this is not possible, bury them at least three feet deep, and before throwing back the earth use at least a peck of quicklime over the carcass of a pig, half a bushel to a 200-pound hog, or a bushel over a horse or cow. Then fill up the hole and tramp it down well, with a gallon of lime on top to discourage dogs from digging the carcass out. We would go to extra pains and trouble to burn any animal dead of glanders, hog cholera, anthrax or blackleg, believing that the only correct means of disposing of such carcasses.—Farmers' Voice.

## Don't Feed Too Much Grain.

At breeding time set down the exact date, and then you will know just when to expect the pigs. If you want strong pigs, you should never keep your sows penned up in a muck hole, nor stuff them on corn or sour swill. Corn, if not judiciously used, is far more injurious than is recognized. It is an established fact with experienced breeders that corn and cholera go together.

Broad sows should always have plenty of range of either blue grass or clover, and two necessities of this range are plenty of good, pure water and a lump of rock salt. Do not allow the sow to run with the broad sows. Three days before the pigs are due put the sow in a warm, dry bed of her own at night, so that she will become accustomed to it. Do not use too much bedding, as the pigs often get lost in it and are chilled before they suck, and a chilled pig is of no more value than a dead one.

For thirty-six hours after the pigs come all feed should be kept away from the sow. Then start with a handful of bran, stirred in a pint of new milk. Increase the bran mash steadily, both in quantity and in thickness, and at the end of a week one or two ears of corn may be given. At the end of ten days she may be put on full feed again. This is the way I feed in winter. In summer I prefer to let the sow make her own bed out in the fields. Then all I have to do is to build a shelter over her and keep her supplied with water. She will do all right on grass for the first ten days, and then a few ears of corn may be given.

Starting the milk properly is the most important and most tedious point that one has to deal with in raising pigs. Remember you have only one chance to start the milk—the first chance—and, that opportunity gone by, the game is up until the next farrowing time.

If a pig is not started right you can never expect him to end right, and he is only an expense to his owner.—G. A. C., in the Indiana Farmer.

## The Head of the Heifer.

The bringing of a fresh male into a herd where every cow produces yearly 300 pounds of butter or 10,000 pounds of milk is a serious problem, one calling for the exercise of the greatest care and skill at the command of the breeder, yet how often do we find that this future head of the herd has been selected and purchased without being seen and solely upon a general description laying special emphasis upon blood inheritance.

The head is emphasized for the reason that back of the shoulders we look for and insist upon the distinct dairy type, the open spinal column, wide ribs, long and well sprung, good body, long quarter with absence of fat, the long, slim tail, that strength, yet at the same time flexibility of skin which speaks of quality, the flat bone of high grade and the well set rudimentaries with promise of under development.

These we insist upon, but do we demand the stamp of virile energy in head and neck, the evidence of massive masculinity, that strong, rugged head with horns well set, abundant room for brain development, a good, clean face of length and strength, with broad, strong muzzle and lips, and large, heavy nostrils? Do we require an eye that stands out full and large and that at the first glance impresses with its sure sign of intelligence, will power and quality; an ear well set, not large enough to be coarse, neither so small as to indicate temper, a jaw broad, strong and spreading, yet cleanly cut at the throat, and a neck of such strength and upward curve that it completes the picture and satisfies the purchaser and breeder?

Against this head set the mild, fine, short face, with small mouth, thin lips, a bright eye and a pleasant air, and you have the cow face on the bull's shoulders. Success in breeding with such a male is a practical impossibility, yet we find such cases in altogether too many show rings and tie-ups. They came from great cows, yes, they could not well come from others and carry the stamp of refinement, but for the purposes for which they were created, as heads of herds, kept with an eye single to increase production, generation after generation, they must be failures because of unmistakable lack of ability to stamp positive virtues upon their offspring.

Cow's heads, flat heads, narrow heads, small or dull eyes, coarse ears—these are signs of brute force, bad dispositions, ugly tempers. Small horns, small ears, short faces, the nostrils, narrow jaws and thin lips, even with a bright, intelligent eye, cannot insure prepotency in breeding.—George M. Twichell, before Maine Dairy Conference.