

Interesting to WOMEN

Artistic Chiffon Scarfs.
The chiffon scarfs which a young woman artist in this town is painting are exquisite. Some of the patterns show Moorish or Japanese designs, and others flowers in naturalistic style. Made of two yards of chiffon, each is painted from an original design. These scarfs are to be worn around the neck, with the ends fastened in front or thrown over the right shoulder. A pale yellow one recently finished and showing a design of white blossoms, is one of the most effective.

A Woman's Pocket.
The smart girl has conceived the idea of having a pocket on her sleeve. At any rate, that's where a small pocket—a buttoned-over patch pocket—is now to be found. It is seen on both cloth and velvet coats and is sometimes placed near the shoulder, or quite as often just above the cuff. Its special use is for holding change and subway and elevated tickets, but many times it also carefully hides a safety pin or two. A kid pocket looks very smart on a cloth jacket but when the pocket makes its appearance on a velvet coat it is in best taste to have it of the same material as the coat, though the lap may fasten over with a jeweled button.—Woman's Home Companion.

Jaunty Toques Minus Trimming.
Jaunty little toques made from folds of chiffon or panne velvet are much in vogue for the windy days. Many of the shapes are without a vestige of trimming, the beauty of the hat being in the curved lines and the soft, shimmering fabric, and—best of all—in its fondness for clinging to the hair where it is pinned. The large hat in windy weather is a destroyer of good dispositions, and sensible women now count among their possessions at least one small toque or turban.

Velvet flowers are becoming more exquisite in their colorings every season and many of the spring hats are trimmed with a simple wreath of velvet leaves. But the fact that the wreaths are simple in effect does not make them the less expensive; they are costly trimmings.

Truthful Children.
Never punish a child when he confesses he has done wrong. To do so is really to encourage him to tell lies. Many a child has got into the habit of telling untruths simply because he knew he would be punished if he confessed. Let him see and try to make him understand how it grieves you, but train him to look on you as a friend to whom he can tell all his childish misdeeds without fear of punishment to follow.

"A place for everything and everything in its place," is a motto that should be framed, glazed and hung up in every kitchen, nursery and school-room, so that children and young people may become familiar with it. If well observed, how much comfort and what freedom from annoyance it produces! Children should have early lessons in order, one of the first being to insist that they put away all toys and playthings before going to bed, says Woman's Life.

Mothers should not fail to see that girls and boys alike fold up and put away articles of dress they are not wearing, and that they put soiled linen into bags or baskets, which should be provided in every bedroom.

Boys should be made to be neat and orderly as well as girls. Order and neatness are of as much value to a man as to a woman when it comes to fighting the battle of life.

American Women Walk Little.
"In three months in New York I never once saw an American woman out for walk, much less did I ever see one enjoying the air of the public parks. They are always in a bustle, always in a hurry, always have they got something important to do. There is no time to get the air."

"Now, the English woman does not work in this way. She looks after her own children and frequently takes them to school. Then she does her own marketing. An American woman will spend money on telephone messages calling up the butcher, the baker, and the candlestick maker, giving her orders for the day."

"The English woman, on the other hand, will get out and do her own marketing. She will order her meats and her groceries and will go from green-grocer to green-grocer selecting what is to be eaten during the day."

"And the result is obvious. She gets the air and she gets exercise. She gets occupation, and she gets many other things which she needs—namely, food for her brain, as well as something for her body to do."

plexing problems concerning the ways and means of accomplishing this and that. She does the best she can every day and lets the rest go.—New York Globe.

The Cause of Many Mothers' Grief.
You can't know just what hurt there is to a mother in the ingratitude of the children for whom she has sacrificed herself. That knowledge may not come to you until you feel the same hurt yourself from ungrateful children. But you can understand one phase of her feelings by your experience.

There was probably never a small girl who did not long to be old enough to go around with the other girls, to share their fun and their secrets. Don't you recollect it? Don't you remember how you "tagged" after the big girls and how sore your heart was within you when they accused you of that same "tagging" or of "snooping" or of "always hanging around where you weren't wanted?" Do you recall the sting of the tears that filled your eyes, the burning of your heart as you went off by yourself while they turned to those joys you thought must be so delightful?

Well, that is sometimes the way mothers feel. Only it is the younger people they would like to go with. They don't "tag on," because they are too proud for it, or because you have rebuffed them until they shrink from trying it. But do you suppose they don't mind being left out in the cold while you go on your merry way? Don't you believe they like it? Perhaps they might not care to do all the things you are doing, but they would at least like the chance to refuse. They love to be made to feel that they are wanted. Try it and see if they don't.

Of course, there are plenty of vigorous, busy women who have their own friends, their own clubs, their own social life. I am not talking of them, although even they enjoy being made one with their girls. But my appeal now is in behalf of the women who now is in behalf of the woman who else, and who has been "mother" for so long that she has little life outside her children and her home.

Think about her, girls. Consider her all you can. It is not likely that she has ever knowingly put her own happiness ahead of yours. Can you not try for the rest of the time you have her—for they don't stay forever, my dears—can't you try to see what it would make life to her if you would never seek your own pleasure when it meant distress or neglect to her? It may seem hard at first, but I think you will be repaid by the comfort and happiness you will bring to the dear woman.—Indianapolis News.

Fashion Notes.
All the new blouses have a wide-shouldered effect, but not the old drooping one.

There has been a decided revival of crepe lately. For a time this depressing garb of mourning was put aside by the majority of women, except for trimming purposes.

The small tapering waist with broad, high shoulders are again seen, and the craze for hand embroidery, fancy braids, jets, eyelet embroidery and fancy stitching is still very great.

For waists to wear with the three-piece suits the old-fashioned sash silk is highly recommended. It is soft and durable, and comes in lovely tones of changeable colors.

The bertha in some form, or else a fichu, is present on most of the season's low-necked gowns. The simplest gowns worn by young girls do not follow this rule, however. Neither do they show any extreme tendency to décolleté.

Tailored gowns for dressy wear are made with skirts that just escape the ground. This was demonstrated in a new redingote gown of dark blue Birmingham silk trimmed in velvet of the same shade. The skirt of the redingote was very full, and laid in inverted plaits all around.

Small bows are lavishly used this season. Many of the bodices are in surplus style, or draped from side of shoulder to bust, but a V-shaped opening at the throat is more usual than the round line of last season, and this V is naturally filled in by some material contrasting with that used for the body of the gown.

Judging as nearly as one may from between-season styles, the walking-length skirt is an established institution for walking gowns. The tendency to make all other gowns with long skirts is plain. Trains do not appear but skirts lie well on the ground all around, except directly in front. The skirt five inches below the feet in front has happily disappeared. Undoubtedly that skirt looked well in a photograph, and when the wearer stood still. It was a torture to walk in.



To Do Up Colored Muslins.
To make colored muslins look like new boil one quart of wheat bran in six quarts of water for half an hour. Strain through cloth, and when cool wash the dress in this, using neither soap nor starch. Rinse lightly in clear water, to which a little ox gall has been added. If colors are to be set, a tablespoonful of the gall is the usual amount. If there is no danger of fading, a teaspoonful is enough. When nearly dry, iron. This preparation of bran both cleanses and stiffens the fabric.

Novel Tea Table Addition.
Among her Christmas presents this year one young woman received a welcome addition to her tea table. This was in the shape of six small oblong lacquered trays, just large enough to hold a teacup and a saucer. With them came six tiny oblong dollies. The comfort of having a support for their teacups will be appreciated by her visitors, especially those of them who happen to be men. The little trays fit into each other and are so small that they occupy insignificant space on the tea table.

Cleansing Fluid.
The best cleansing fluid to keep on hand for taking out spots is made in this way: Pour one quart of soft water over one-quarter pound of white castile soap cut fine, and let it stand overnight. The next morning put on the back of the range, where it will dissolve, but not boil. When this is accomplished, put four or five quarts of soft water in a large vessel, add to it the dissolved soap and stir thoroughly. Then add one ounce of liquid ammonia, one-quarter ounce spirits of wine, one ounce ether. Shake well and bottle. Always shake before using. A bottle of this should be kept on every washstand ready for use whenever a spot appears on a garment. A "rubber" made of a little roll of soft, dark flannel or stockinet, with a loop to hang over the neck of the bottle, will be found a great convenience and save precious moments usually wasted in looking for something to sponge with.

Recipes.
Spanish Buns for Tea.—Sift three heaping teaspoonfuls of baking powder with three-quarters of a pound of flour. Beat four eggs until light, yolks and whites separately, and cream together half a pound of sugar and a quarter of a pound of butter. Add to this the beaten egg yolks and stir in one teaspoonful of cream, the flour and the whites of the eggs, alternately. Then stir in well three teaspoonfuls of almond water. Bake in a buttered pan and cut in squares.

Margaret's Chocolate Cake.—One cup of sugar, one-half cup of butter, one-half cup of milk, one teaspoonful of soda, two teaspoonfuls of cream of tartar, two cups of flour, two eggs, leaving one yolk for the cream; set with extract of vanilla. Cream—Three squares of chocolate, one-half cup of milk, yolk of one egg, one tablespoonful of sugar. Mix the egg, sugar, milk and chocolate. Put on the stove and stir until it thickens. When cool, stir into the cake just before putting in the oven.

Marlborough Pudding.—Peel, core and cut in quarters six apples, steam them in a very little water until tender and rub them through a sieve. While hot add two level tablespoonfuls of butter. Let stand until cool, then add the yolks of two eggs well beaten, the rind and juice of one lemon, one cupful of sugar and a cup of cream. Flavor with nutmeg. Line two deep pie plates with good plain paste and fill with the mixture. Bake in a quick oven half an hour. Beat the whites of the eggs and add to them two tablespoonfuls of powdered sugar. Heap this over the pies and brown slightly in the oven.

Jellied Banana Cream.—Remove the skin from four bananas, cut them in quarters and place in a double boiler with one cupful of milk. Cook until the bananas are tender, then rub them through a fine strainer. Soak one tablespoonful of gelatin in one cupful of cream and put the milk and the bananas in an agate pan over the fire. Add the soaked gelatin and four tablespoonfuls of granulated sugar. When the gelatin is dissolved turn the mixture into a bowl to cool and add two tablespoonfuls of lemon extract. Pour into molds and set in a cold place.

Chateaubriand of Beef.—Take the undercut of a large sirloin of beef or the whole fillet if for a large party; cut the best part into two-inch thick steaks, slightly flatten them with a cutlet bat, trim off all skin and fat. Let them lie for a short time in sweet oil, season with pepper, and broil over a clear fire. When both sides are nicely browned sprinkle the steaks with salt, and finish cooking more slowly. They should, however, be slightly underdone, and care must be taken in turning them with tongs that the meat be not pierced or the juices will escape. Mix together on a plate a small part of fresh butter with finely chopped parsley, pepper, salt and lemon juice, put a bit on each steak, pour a little rich sauce round, and garnish the dish with fried potato straws. Serve very hot.



This is silk year.
This is a silk year, and ribbons of great beauty are used lavishly on the new hats. As a rule they are of the softest and most pliable silks, and are put on, not in stiff bows, but folded and crushed into rosettes. Several tones of a color are used in these rosettes, giving a flower-like effect.

Tucked Blouse or Shirt Waist.
Dainty waists made of fine lawn and tucked in lingerie style are among the most attractive of the season and are shown in many variations. This one is eminently simple and can be laundered with ease at the same time that it is smart and attractive. As illustrated, the material is Persian lawn, the tie and belt being of pale blue, but the waist is adapted both to similar thin materials and to all those suited to tucks, whether of silk, wool or cotton. The sleeves are quite novel and are tucked at the wrists where they are joined to the straight cuffs.

The waist is made with fronts and back, the back being plain, simply being drawn down in gathers at the waist line, while the fronts are tucked at the shoulders and are finished with a regulation box pleat. The sleeves are in shirt waist style, finished with openings which are cut beneath the tucks and finished invisibly. The collar consists of the stock and the tie, which are made complete and finished at the centre back.

latest the season has to offer and are exceedingly chic and fashionable. This one is made in box pleats that give exceptionally good lines to the figure, and

A Late Design by May Manton.



is shown in chiffon broadcloth with vest and cuffs of velvet, revers and turnover cuffs of heavy lace, a combination that always is satisfactory and effective. The design, however, is appropriate for all reasonable suitings, and when velvet is too heavy, silk or any contrasting material that may be preferred can be substituted. The postillion with basque extension is separate and can be used or omitted as preferred.

The jacket consists of the fitted lining, fronts, back, vest and revers, which are stitched to the fronts, their under edges being extended to give the stole effect. Both fronts and back are box pleated and are joined to the belt. The sleeves are arranged over linings, which are faced to form the cuffs, and are full above the elbows, with roll-over flare cuffs that give an exceedingly smart touch, but which can be reversed, as shown in the small view, whenever preferred. The postillion and basque are attached to the belt.

The quantity of material required for the medium size is five yards twenty-seven, four and one-half yards twenty-seven, or two and one-half yards forty-four inches wide, with one and three-fourth yards of all-over lace and one and one-half yards of velvet to make as illustrated, and two and one-half yards of silk for lining.

Acute the Shirt Waist.
Evidently the shirt waist suit is to be as good as ever. It is certainly trim and smart and positively distinguished as compared with skirt and waists totally unrelated to each other. In white lawn there are dainty affairs as fetching as they will be suitable. Fine tucks, Valenciennes lace, embroidery and French knots are noted in the decoration of these crisp suits. There are cape-yoke effects and there are straight up-and-down effects. The skirts show only enough trimming to

keep them in countenance with the waist.

ORCHARD and GARDEN

Potato Blight.
Potato blight, or the dying of the leaves and vines before the crop is mature, is commonly thought to be entirely due to diseases which attack the top of the potato plant. We have not found it so in Colorado. Spraying experiments with Bordeaux mixture did not materially lessen the blight, and the microscopic plants which cause these leaf diseases are not commonly found associated with this trouble. We conclude, therefore, that the premature dying of the potato vines is usually an evidence that the underground parts have been severely injured by the fungus in question.

Vitality in Seeds.
The period during which seeds will retain their vitality varies greatly. It has often been given, but is of so much importance that it will bear repetition. The onion is one of the poorest. It is not to be trusted after the second year. Parsnip is no better. Corn, dandelion, chervil and salsify are good for two years. Anise, caraway, leek, parsley, peas, rhubarb, sage and summer savory may be safely kept till the third spring. A long list of plants show a favorable test after five years, among them being asparagus, kail, broccoli, Brussels sprouts, cabbage, carrot, cauliflower, cress, kohlrabi, lavender, lettuce, melon, nasturtium, okra, radish, spinach, squash and turnip. Bean, beet and egg plant keep well for six years. Even eight years is not too long for keeping celery seed. Cucumber and endive seed ten years old retains its vitality. Tomato, pepper, mustard and corn salad should be good for four years at least.—National Fruit Grower.

Can You Grow Good Grain?
It may not be generally known that nearly all seedsmen are obliged to have a portion of their seeds grown for them just as many breeders of fancy poultry engage farmers to care for their young stock. A progressive farmer in New York was an expert grower of potatoes, and for many years grew nearly a hundred acres of potatoes for seed on contracts for one of the large seedsmen in another state. This man is now in business for himself, making a specialty of seed potatoes.

If one is an expert in growing some particular crop it will pay to correspond with some reputable seedsmen nearby and see if an arrangement can not be made to grow some of his seed for him. Generally an arrangement can be made which will be much more profitable than growing the same crop for the open market. Do not, however, make this proposition unless you are prepared to grow the best and deliver it as pure as possible.—Indianapolis News.

Using the Milk Test.
The Babcock test should be used on every farm where cows are kept. The milk of each cow should be weighed and recorded morning and night. At least one composite sample of milk should be taken and tested every month the cow is in milk. Skim-milk and buttermilk should be tested frequently.

The Babcock test and scales for weighing milk enables the farmer to place the management of his herd on a business basis. It reduces the business to a system. Lack of system drives the boys from the farm.

The station will gladly cooperate with any dairy farmer who desires further information regarding the test, and whenever six or more farmers in any locality in the state so desire the station stands ready to send a man to further discuss its merits, and demonstrate, in a practical way, the benefits which will follow the introduction of the test system in the management of the dairy herd.—I. C. Well, Experiment Station, Durham, N. H.

Muslin in Place of Glass.
Considerable interest is being taken in the use of oiled muslin in place of glass in the poultry house. There is no doubt but what this can be substituted to advantage where a house has too much glass, as many of them have. For example, all of us are familiar with the poultry house front built on a slant and consisting entirely of glass and the necessary framework to hold it. In such cases we think every other section of muslin would be an advantage. The house would still be light enough and at night would be much warmer with a smaller area of glass.

In the small house, where one window of moderate size furnishes the light, it would not be advisable to substitute muslin for glass. After all, the best use for the muslin is to place it on poles and hang over the opening in the scratching shed. It keeps out the wind and cold and, with the help of a single window of glass in the side, lets in enough light to make the fowls contented and happy as they scratch through the chaff. If one is in a cold climate and the poultry house is lighted only by a small window, it is an excellent plan to cut in a second window and cover the frame with a double thickness of oiled muslin. In this manner additional light is obtained without exposing the house to more cold.—Indianapolis News.

People in Armenian Style.
An Armenian woman who runs a restaurant in Third avenue, near Twenty-sixth street, is making potpies that are the talk of the hour among men who dine in restaurants every night and who stroll around town looking for strange dishes. Since Thanksgiving, when she introduced her Armenian pies as an experiment, she has attracted a class of customers who seldom find their way to Third avenue eating houses.

Her potpies are decidedly aromatic. The ingredients are a mixture of lamb or veal, sweet peppers, string beans, onions, chili peppers and tomatoes. The pie is baked in a deep earthen pot, put into a slow oven. The pot is tightly covered so as to retain the moisture and full flavor of its contents. When ready for serving the vegetables are almost a pulp, and the meat is so tender that it drops from the bones.

A host who was giving a farewell bachelor dinner at the Manhattan club last week had some of the Armenian woman's pies brought over, and they proved the hit of the evening.—New York Press.

He Wanted to Know.
"A New York policeman arrested the Persian minister for auto scorching."
"Gracious! Will this disturb our friendly relations with the Persians?"
"It may."
"Well, well. Where is Persia?"—Cleveland Plain Dealer.