

OF INTEREST TO WOMEN

TO BIND UNRULY LOCKS.

Mischievous breezes are to have no more chance to ruffle woman's hair, for there has appeared a new net which covers not only the "bun," but the pompadour and entire head. These nets are made of human hair, both single and double mesh, and are hardy and perceptible. They need to be worn over a fluffy head, and by a pretty girl, and will do much to keep unruly locks in order.—Philadelphia Bulletin.

LIKE UNTO MAN'S.

The woman who can buy but one separate wrap and who has a dressy tailored suit is very apt to select something on the raglan order. The new wraps of this sort partake in texture and cut of the characteristics displayed in nisters for men's wear. The back is usually pleated from neck to hem, the pleats being stitched down as far as the waist line and then well pressed to the hem, with a shallow half belt to hold them in place. The fronts are loose and usually double-breasted, the sleeves big and roomy, and a touch of color contrast is given by emplacements of plain cloth that decorate the flat collar, cuffs and pocket flap.

GETTING BACK TO OLDEN DAYS.

A gift certain to be enthusiastically received by the bride or young housekeeper is a trunk containing freshly laundered and neatly-marked dish-cloths, kitchen hand towels, cleaning cloths, cotton flannel broom cloths, flatiron holders, ironing board covers and sheets of unbleached cotton with which to cover the furniture on cleaning day. Dust cloths of faint silk-line and wash cloths with crocheted borders are tied in bundles with narrow white ribbon and meet the eye on raising the cover of the tray. For a more elaborate outfit cambric bags in which to hang gowns or suits of clothes in summer may be added, as well as numerous other articles more often included in the bride's traditional linen chest.—Utica Observer.

MINGLING WORK AND PLAY.

Still harping on the "new woman," an English authority has discovered that the woman who works for her living isn't just because of this the new one at all—in the long ago of Jane Austen and Charlotte Brontë women earned their bread and butter. The really and truly new woman, it appears, is the woman who plays. Women who figured in the pages of these two authors never played if they belonged to the wage-earning class. They took life very seriously; they resolved themselves in time into drudges, without the capacity for enjoyment and without any inclination to do anything but toil from daylight till dark. They were, as a rule, creatures without spirit and prone to tears. And it really isn't to be wondered at, considering the truth we all know lies in the prophecy of what happens to Jack when he has all work and no play. It is then the ability of the modern working woman to so divide her life that work and pleasure balance agreeably that she produced the genuine "new woman." She takes life seriously enough to know that work does her no harm, but is rather a benefit when it does not degenerate into drudgery, and appreciates sufficiently the virtue of pleasuring and even frolicking to arrange that it shall be a frequent occurrence with her.—Rochester (N. Y.) Union-Advertiser.

UP-TO-DATE FASHIONS.

Tafteta and velveting gowns are apparently to be within the reach of every woman who can afford even a small amount for her wardrobe. The department shops are filled with most attractive models of gowns in both these materials, and the prices asked are surprisingly low in comparison with the prices demanded by private dressmakers. But it is possible to make most attractive velveting and tafteta gowns at home in this season's styles, and at a cost that is within the limits of a very moderate dress allowance.

The distinction between the gown that has skirt and waist of the same material, and the regular shirt waist gown is not easily discernible, but the former is always on more finished lines, and made without lining, on the same order of garment as the original shirt waist.

Tafteta silks, plain and changeable, are more fashionable this season than are the figured foulards. They are to be had in a softer, lighter texture than ever, but under the best of circumstances they do not make such cool gowns as do foulards, so for that reason the purchase of a foulard is quite a wise thing. There never were so many different colorings and designs.—Harper's Bazar.

HOW TO COLOR LACE.

To get just that soft "old" look to lace, dye it in tea, using about a tablespoonful of green tea to a quart of water to make an infusion of the right strength. The lace will come out a discouraging shade at first, but boil it a few moments in water in which a pinch of baking soda has been dropped, and the color will fade to just the right shade. Don't use coffee. It's sure to take on too yellow a tone.

THE AMIABLE GIRL.

The amiable girl, the girl who makes friends wherever she goes, is always bright, charming and delightful. She comes into a room like a sea breeze, fresh, laughing, nodding right and left with happy impartiality. She is ready for anything, and never throws cold water on your plans. She generally sees the pleasant side of things, and she has such a wholehearted way of describing them that you feel as if you had seen them yourself. She does not retail gossip, though, as she is never spiteful, or sarcastic, or bitter, and she never exaggerates to produce an impression.

She knows how to be clever and funny without being unkind, untruthful or coarse. She likes everybody, not considering it is her duty to suspect every one of evil until they have been proved unworthy of her estimation.

She prefers to consider the world good and honest until it proves itself otherwise. She always gets along, for she has friends everywhere. Her heart is big enough to contain everybody, and she never forgets her friends, or is forgotten by them.

Bovdoir CHAT.

A word of praise for a nice dinner or supper often more than compensates a woman for the worry and work of preparation.

The man who breaks his dinner engagement with you before you are married will break your heart afterward.

A perfect man would be an awful bore. You would never love a man who is so perfect that you could not reform him or make him think you were ten times better than he.

As far as appearance goes the bachelor girl who prevails at the present time would delude the unwary into thinking that she was of the old school.

Poor bachelor girl! She has troubles of her own. As far as any one knows, the bachelor girl never was anything but a nice, sensible girl without fads, a girl who was obliged for one reason or another to support herself and live independently.

It's her very imperfections that constitute a woman's perfection. The very dimple in her chin is an imperfection. Surely the good angel who makes girl babies' faces doesn't put holes in them on purpose. And no man ever holds it against a girl because she has freckles. The very kinks in a woman's hair make her forehead more feminine.

But it is not always the college—it is sometimes the mother. Here is what Magistrate Crane says: "It is not always poverty that furnishes the mother the excuse for lack of attention to her children. Mothers go to clubs, they rush into politics, they shine in society, and the home is forgotten. True, they feed and clothe their children, but the minds, the moral side, and the heart is left to starve. Too often the mother herself starts the boy on the downward road by her own thoughtlessness; thoughtlessness that in my estimation is a crime."

Pretty Things to Wear.

Yellow and orange are dominant colors in millinery.

Many of the new shirt waist suits are made of voile and light wool fabrics.

Self colored embroidery in rich effects decorates the higher grade of hosiery.

White linen and muslin gowns are being shown in all the shops, and are being made in quantities.

Wash silks make practical little house jackets, and so do the thin wools such as albatross, challis, etc.

The barges, collieries, crepes and fine jacquard weaves are all copied in full lines of tones and tints in these mixtures.

There is a growing tendency for semi-decorative dresses, with elbow sleeves; for theatre as well as for restaurant wear.

Lavender, pink, blue and yellow are the shades most chosen, the combination of pink and blue being particularly swagger.

A chiffon tafteta in a rather bright blue was made with a skirt pleated in groups of three and a surplice waist pleated on the shoulders and in the back.

No accessory of dress is made more of lately than the belt. The craze for ribbons is partially responsible, but every variety of linen belt and giraffe is also being shown.

The multitude of inexpensive silk and cotton mixtures, with glossy, mercerized surfaces, displayed in the stores, opens up wonderful possibilities for dyeing tea jackets and other negligees for the coming warm months.

Horse racing in Italy is dead since the introduction of automobile speed contests.

HOUSEHOLD AFFAIRS



CLEANING SILVER.
Silver if lying near gutta serena gets tarnished very quickly. If put in a pantry where gas is used it should always be kept well wrapped up in chamois leather.

SERVING ASPARAGUS COLD.
When asparagus is to be served cold as a salad, boil and drain as usual, and after draining let cold water run gently over the stalks to keep them firm and fresh looking.

TO CLEAN OUT CORNERS.
A flat paint brush is a handy household utensil for cleaning out troublesome corners. When too worn for this purpose, it is more convenient than anything else for applying stove polish especially in the ornamental parts of a stove.

KILLING OFF INSECTS.
In the war with insect life, kerosene is a sure weapon of defense. If the kitchen table is seized upon by roaches, and used as a nest for their eggs, do not burn it up after ineffective scrubbing and scaldings. Put it in the yard and soak it with kerosene. Not an egg will live. In like manner treat any insect infested furniture.

TO CLEAN A CARPET.
To clean a soiled carpet make a suds, creamlike in consistency, of good soap and soft water, and apply with a small scrubbing brush, cleaning only a small space at a time, sponging it off at once with clean cold water and rubbing dry with soft clean cloths. A weak solution of alum or soda is used to revive colors.

EGGS A LA MARTIN.

Have ready a dish that can be put into the oven and baked. It should be like a deep, ordinary soup-plate, without the wide rim. It is easy enough to find plenty such at any store. Have it heated, but not too hot. Put into a small saucepan a tablespoonful of flour (or more, if it is preferred thicker), and then very slowly, after the flour is well mingled, a cup of milk or cream. Then add four tablespoonfuls of grated cheese. Stir well, and when thoroughly heated pour into the dish you have ready, and with great care (so as to keep the shape) drop into the mixture four eggs. The ordinary dish will hold about four eggs and look well, but it may be possible to find larger ones. Put at once into the oven, and when the eggs are set serve at once. A few bits of parsley make the dish look more inviting.

RECIPES

Rice Egg Balls.—Boil hard six eggs, remove the shells and put through a sieve with an equal amount of boiled rice; season with salt, pepper and butter; form into balls; dip into raw eggs, then into bread crumbs and fry in hot fat; drain and place on small pieces of buttered toast. Serve hot.

Chocolate Biscuits.—Beat the yolks of four eggs, adding to them one tablespoonful of grated chocolate, two ounces of flour and four ounces of sugar; beat thoroughly and then add the whites of the eggs, beaten very stiff; place on buttered paper on a flat pan in small spoonfuls and bake in a quick oven.

Rice Bread.—One cupful of cold boiled rice, one cupful white Indian corn meal, one cupful wheat flour, one teaspoonful baking powder, two eggs, half teaspoonful salt, one tablespoonful of melted butter, one cupful milk. Mix the dry ingredients, add beaten eggs mixed with milk and the melted butter, pour into shallow, greased pans. Bake thirty minutes in a moderate oven.

Salmi of Chicken.—Put a tablespoonful of clarified beef dripping into a saucepan, and when it bubbles up over the fire add three or four thin slices of bacon and let the whole fry until nicely browned, mixing with it a tablespoonful of flour and a glassful of flavored extract. Turn in, a little at a time, a cupful of hot water. Season with salt, pepper, a dash each of allspice, cloves and cayenne and a spoonful of lemon juice. Cut the chickens, which you have parboiled, into large pieces, and cook them in the sauce for an hour and a half. When done nicely, arrange on a platter, pour sauce over them and garnish with rounds of lemon and French fried potatoes.

Olive and Tomato Jelly.—Put half a can of tomatoes in an agate stew pan, add one bay leaf, three cloves, one blade of mace, small slice of onion, half a teaspoonful of salt and a dash of cayenne or paprika; cover the pan and let simmer fifteen minutes; soak one-third cup gelatine in one-third cupful of cold water; when it has soaked one hour add it to the tomatoes, stir until gelatine has dissolved, then rub through a strainer and add two tablespoonfuls of taragon vinegar; rinse timbale moulds in cold water; stand in the bottom of each mould three olives that have been pitted, standing them upright; pour in a little jelly, and when hardened, add enough jelly to fill the mould; serve on a lettuce leaf and garnish with mayonnaise dressing, putting a little on top of each jelly.

NEW IDEAS in TOILETTES

New York City.—The blouse that is full below some prettily shaped yoke is a pronounced favorite of the season and has the merit of suiting almost



all women admirably well. This one is in lingerie style, made of sheer batiste, with trimming of lace insertion, and is in reality exceedingly simple, although it is so designed that it gives a notably dressy effect. The batiste

Girls' Yokes.

Yokes and sleeves are always in demand for girls' dresses, for they have the faculty of wearing out long before the frock proper has done its duty. Illustrated are some most acceptable models, which can be utilized for repairing, remodeling and for the new dresses equally well, and which allow a choice of various styles. The square yoke with bishop sleeves includes a roll over collar, while the round and pointed yokes are made with standing collars, and again the sleeves with the square yoke show straight cuffs, while the one with the pointed yoke shows pointed cuffs, so that almost all tastes can be suited. As a matter of course the "leg-o-mutton" sleeves can be used with either the square or pointed yoke if preferred, or the full sleeves with the round yoke and also the collars are interchangeable.

Each yoke is made in two pieces and is finished at the neck with the collar. Both the bishop and "leg-o-mutton" sleeves are cut in one piece each, but the bishop sleeves are gathered and joined to the cuffs, while the "leg-o-mutton" sleeves are finished with simple stitching at the wrists.

The quantity of material required

A LATE DESIGN BY MAY MANTON.



is always pretty and launders satisfactorily, and there are many other materials which might be suggested for the white waist, but the design also suits the wash silks of the season and figured and flowered materials as well as white.

The waist consists of the yoke and the blouse portions, the latter being tucked at their upper edges and joined to the yoke, and the seam being concealed by the little frill. The closing is made invisibly at the back and there is a regulation stock collar finishing the neck. The sleeves are moderately full, in conformity with the latest style, and are gathered into deep, shaped cuffs.

The quantity of material required for the medium size is five yards twenty-one, four and three-eighths yards twenty-seven or two and one-quarter

The Popular Model.

Among hats, the most popular model is the small plateau boldly tilted over the face and profusely trimmed under the brim with choux of tulle and velvet bows, and adorned on top with beautiful natural appearing flowers. The recent fashion of bold coiffures and audaciously tilted hats cleared the way toward the acceptance of hats with larger crowns, and some interesting models are seen with crowns four, even six inches.



Princess Slips.

Princess slips of soft silk can now be obtained ready made, which is a great boon to those who like to wear different colored linings under their summer muslins. They are well made, and can be altered to any figure with very little trouble.

Auto Cloaks.

Automobile cloaks are made of silk, kid, silk rubber, cloth and homespun. The silk rubber are the most attractive.

The Farm

The Good Milker.
The apparently rapid milker is not always a good milker. The milker who is most agreeable to the cow is the one who draws the entire flow of milk in a steady, continuous stream and does it as rapidly as possible without any unnecessary jerking, etc. The cow that is handled by such a man will generally give down her milk rapidly and easily and will not be possessed of that nervous temperament which is so common among abused cows.

Scaly Legs.

This trouble is caused by a mite which burrows underneath the scales of the feet and legs causing an irritation which results in a multiplication of the cells of the epidermis, and, therefore, a much thickened scale. To successfully treat this disease the scales must first be removed so that the medicine can come in contact with the nites. The legs must be soaked in a soapy water until the scales are soft, when they may be removed. Dry thoroughly and treat with the following: Balsam of Peru, two drachms to one ounce of vaseline. Mix thoroughly. The disease readily yields to treatment; the first step, that of removing the scales, has been properly done.—From Bulletin 104, New Mexico Agricultural Experiment Station.

Killing Potato Beetles.

To destroy potato beetles many prefer to use one pound of Paris green thoroughly mixed in 200 pounds land plaster for the first application. We have only used a tablespoon level full of green in twelve quarts of water, applying it with the hand sprinker, mopsack automatic sprayer and horse power. There may, perhaps, be more larger of this destroying the foliage than with plaster, but it has been suggested that one pound of fresh, common lime used with every pound of Paris green in water will counteract the injury that Paris green might do in the plants.

The New York Station says, to test the purity of Paris green, put a small quantity in a little ammonia, or commonly called hartshorn, and pure Paris green will all dissolve.—H. M. Culbertson, in the American Cultivator.

Clover as a Fertilizer.

In a bulletin from the Central Experiment farm, Ottawa, Canada, may be found a discussion of the profitability of growing and turning of clover crops. Extensive experiments in this line have been carried on at that farm for a period of over eight years, and the results gathered therefrom contain a considerable amount of practical information and data. The advantages derived from plowing under clover are briefly stated by the station as follows: There is an enrichment of the soil by the addition of nitrogen obtained from the atmosphere.

There is an increase in the store of available mineral plant food, phosphoric acid, potash and lime, in the surface of the soil taken by the clover in part from depths not reached by the shallower root systems of other farm crops.

There is a large addition of humus, whereby the soil is made more retentive of moisture, warmer and better aerated, conditions favorable to vigorous crop growth. Humus also furnishes the material best adapted to the development of these forms of germ life that act so beneficially in the soil.

As an agent for deepening and mellowing soils, no crop gives such satisfactory results as clover.

Clover serves a useful purpose as a catch crop during the autumn months, when the ground would be otherwise bare, retaining fertilizing material brought down by the rain, and also that formed in the soil during the summer months, much of which would be otherwise lost through the leaching action of rains.

As shown conclusively by the particulars obtained by careful experiments over a number of years with the more important farm crops, the plowing under of green clover has a most marked effect in increasing the soil's productivity.—Massachusetts Ploughman.

Keeping Up a Succession.

Keep up a succession of your young and tender vegetables by planting at regular intervals, such as do not require too long a time to mature. Peas may be planted about every ten days up to the first of June, string beans from May 1 to August 15, beets to August 10, Early Horn varieties of carrots to July 20. The later varieties of corn, such as Stonewell's Evergreen, cannot be depended upon to mature if planted after July 20, but early varieties may be sown a week or two later and will yield a late crop.

Celery for early use should be in a permanent place before July 4, and no time lost thereafter in getting the main crop planted.

In private gardens the old method of planting in trenches is still favored as being more economical of space. These trenches are dug about twenty inches wide, and four or five inches deep; a liberal coat of manure is then placed in the trench, and thoroughly incorporated with the soil. These trenches will accommodate two rows of plants, planting them about eight inches apart in the rows. Thorough cultivation and plenty of water should be given until the plants are ready to be earthed up, which for the earliest batch should be no later than September 1. For blanching such varieties as White Plume boards are now generally used after one or two handlings.

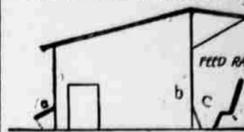
The principal requirements for growing good vegetables after a suitable soil is secured are a liberal supply of well-rotted manure, careful cultivation,

and a good supply of water in dry weather.

Never allow any part of your garden to remain idle during the growing season. As soon as a crop has been gathered or become unfit for use, dig it over and plant again. In some cases time may be saved by planting between the rows of growing crops which are near maturity, and these must, of course, be cleared away as soon as used to give room and light to the new occupants.—H. Castberg, in the American Cultivator.

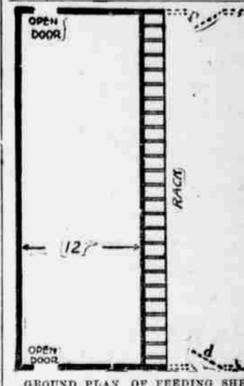
Feeding Cattle in the Open.

It is often necessary, or at least convenient, to feed cattle in the open field during the summer and fall months. In doing so a large quantity of feed is



wasted unless some means are provided for feeding cattle that saves all of the manure and mixes with it such feed as is wasted under foot. Sheds, as shown, may be built of any suitable length, one accommodating ten to fifteen cattle I find most convenient, writes an Indiana correspondent of the Orange Judd Farmer.

The sheds I have are built with end sills twenty-six feet long, two feet



GROUND PLAN OF FEEDING SHED.

under shed and fourteen feet forward to support movable fence. A four-foot opening is left in each end for cattle to pass in and out. A swing door (a) is made two feet high at rear, or this space may be left clear without door. This allows shed to pass clear of the accumulated manure when moved from place to place. The front of the shed is left open three or four feet above the trough (c). Vertical bars (b) are put in fourteen inches to two feet apart to prevent cattle from getting into feed rack.

My buildings are made of boards nailed to two by four inch scantling, and the roof covered with paper. Any number of these sheds may be placed end to end far enough apart to permit free passage of cattle. The load of feed is driven in at one of the gates (d), and the gate closed to prevent cattle entering feeding yard. In moving the shed, which I do once a week, the team is hitched to the fence end of the runner sill outside of the fence and shed moved to next feeding place.

The Farm Workshop.

Every up-to-date farm should have some kind of a building in which repairs to farm implements can be made, gates built, tools sharpened and other odd jobs done. If building especially for the purpose of a farm workshop, we would have the structure not less than fourteen by eighteen feet, ground plan, and ten feet high, to provide storage room for lumber and small implements overhead.

The workbench should be on the south or east side, and should be made of tough lumber two inches thick. Near the left end of the bench have a good carriage maker's vise fastened securely with bolts, and on the floor, three feet to the right of the vise, there should be a chopping block two feet high and about eighteen inches in diameter.

A pair of strong trestle benches two feet high and four feet long completes the furnishings of the shop excepting for some tool racks on the wall, above the bench in front of the workman.

The tools will depend upon your ability to use them, and may range from a \$4 "framing kit" to a full set of carpenter and metal workers' tools. For the general needs of the farmer, we suggest, hand-saw, rip-saw, square, hammer, two planes, drawknife, spoke shave, four chisels, brace and six bits, three augers and the usual lot of small tools, awls, gimlets, gauges, compasses and callipers.

To be prepared to do all kinds of work you will need a full set of bits, with four or five twist drills for boring either wood or metal, and also a set of files, cold chisels, punches and hammers. The purchase of a good, heavy machinist's or blacksmith's hammer the first thing will prevent the breakage of many a carpenter's hammer and hatchet—tools that were not made to do extra heavy work with. You will also need a small riveting hammer, a pair of pliers, a pair of nippers and a good pair of blacksmith's tongs. Other tools will suggest themselves as they are needed or as you feel like buying them.—Farmer's Voice.

Until the reign of Edward I. pennies were struck with a cross, so deeply indented that it might be easily parted into two for halfpence, and into four for farthings.