

OF INTEREST TO WOMEN

BITS OF LACE.

A bit of real lace will often contribute greatly to the style of a frock, and it is an excellent plan to rip from the garments before they are thrown aside any lace trimmings. No matter how badly soiled, every scrap of lace is worth saving. And this applies to the limitations as well as to the real, for if there is only sufficient to trim a stock collar it may be used for that purpose very conveniently and effectively on some future occasion, and as lace does not occupy a great deal of space and is not so popular with moth as are many other materials it may easily be preserved.

WILL COLLEGE EDUCATION PAY?

Lord Chesterfield advised his son to marry a woman who "is wise as well as rich, for," says he, "thou wilt find there is nothing more fulsome than a she fool." In proportion to woman's intelligence and education, man will look upon her as a companion or equal and not as a mere doll or plaything. For the sake of her home as well as for her own uplift and enjoyment, a woman should get every bit of education she possibly can. Ignorance is as great a handicap in the home as it is in the business world. The home presided over by a broad-minded, educated woman, will be well ordered, systematic, happy and prosperous, as far in advance of the one ruled by a narrow, ignorant mistress, as the business establishment of an up-to-date, intelligent, progressive man will be ahead of that of his dull, ignorant, unprogressive competitor.

Men want educated wives. The world wants educated mothers. The intelligence of its mothers measures the strength and importance of a nation.

WHEN DOES WOMAN LOOK BEST?

Every man will probably reply according to his individual taste. M. Nimrod, for example, will declare that when she is riding across country Lady Diana looks her best. The boating man will think Undine most charming as she lies amid the pretty cushions of a punt, dressed in white. The man about town will award the palm to the woman who is best dressed in the park.

I have heard a man declare that he thought a woman never looked so well as when wearing a perfectly plain gown of some washing material, whereas it is obvious that some of the sex find us most attractive in what they describe as "ruff" or "war paint." And, speaking generally, I suppose a woman does have almost every chance in a becoming evening gown. But one woman can lay down no hard and fast rules as to when a woman really looks best. Much depends on the woman, much depends on what she is wearing, and much depends on her environment, but I cannot conceive a woman looking her best when engaged in exercise which is either very violent or which dishevels her in any way; nor is she likely to look her best when the dress does not fit her surroundings. This is a fact which should be well borne in mind by women of a certain age bent on ruralizing, and, indeed, by women of all ages, at all times and in all places.—London World.

TRAINING OF GIRLS.

Almost before they know it parents find that their daughters have slipped beyond their control. The spirit of insubordination is in the air, and it is fostered by current educational theories, until what with the fear that the dear child will have her "individuality" suppressed by hearing a good, round "Don't!" and what with the desire to turn all work into play to level every hill difficulty, even at the expense of never reaching house beautiful, many parents are hard put to it to force themselves to even an attempt at discipline. Then some day they wake up to the fact that if their daughters are to be controlled it must be by some other hand than theirs. This is wholly their own fault. Or it may be partly the result of those subtle antagonisms of blood that sometimes arm children against parents—kin against kin—and make sympathy and confidence impossible, even in the presence of loyal love and trust. Whatever the cause, when the home does not teach the lessons of respect and obedience the girl must learn them elsewhere or the discipline of life will find an unready and rebellious subject. Sometimes, until she goes away to school, the poor child does not know what it is to obey. Then the school, with its staid routine, its quiet insistence upon unquestioning obedience, its unspoken demand for respect for authority and those in authority; lay its hand upon her, and almost before she knows it, she is quieted, humbled, started to self-control.—God Housekeeping.

POTTERY AND PORCELAIN.

"How shall I know pottery from porcelain?" is a question often asked. They may be distinguished by the following very simple test: If you hold your piece up to the light and can see through it—that is, if it is translucent—it is porcelain. Pottery is opaque, and is not so hard and white as porcelain. The main differences in the manufacture of stoneware, earthenware and porcelain are due to the ingredients used, to the way they are mixed and to the degree of heat to which

they are subjected in firing. Most of the old English wares found in this country are pottery or semi-china, although the term china is commonly applied to them all. Potteries in Staffordshire, covering an area of ten miles long, were the most important in England. These pottery wares were sold at ridiculously low prices when they were first made, and the price has risen little by little until it has become quite preposterous. It must be distinctly borne in mind, however, that it is the historic crockery only which is so valuable, decorated with scenes relating to our own early history or to our heroes, and with but a few exceptions, made in rich, dark blue. With reference to a particular ware, people often say that they own Wedgwood. I always ask, "Is it marked?" You may set it down as a rule that all real Wedgwood, that is, "Old Wedgwood," is marked with his name. It was trial pieces only, and such as escaped the workman's notice, that left the pottery unmarked. There are peculiarities about this marking, too, which must be noted. The name, in small capitals, is always clearly and carefully marked, whether impressed or printed in color.—From "The Collector's Manual," by N. Hudson Moore, in the Delineator.

A NEW WRINKLE.

Here is a new wrinkle for the girl who likes to make things. She will need as a starter a shirt waist of very fine white linen or lawn. Tan is even better or a pale shade of buff. This waist is the starting point for one of the prettiest articles in the wardrobe. Take any thin linen waist, or a waist of washable organdie, or anything that is sheer and dressy looking and match it with a piece of lace. You will need just enough to go across the front in yoke fashion, and enough for the cuffs. Take the lace and apply it. Then, with embroidery stitches, buttonhole stitches, fagoting and cross stitch, go over the lace working it here and there until it seems to be a part of the waist material. When it is done, dampen slightly and press flat. In this way you will get the effect of lace worked in the material like a pattern dress. There is something of an inlaid effect, though the lawn or the linen is not to be cut out underneath.

A lovely waist was made recently for a woman who likes pretty things. It was a white linen, very heavy, with heavy lace medallions worked into the linen. They were elaborately stitched into the goods and were then pressed until they seemed a part of the material. This same idea can be carried out with a flannel and cashmere, as the lace seems to sink into the material better and become a part of it. Care must, however, be taken to use a great many stitches in order that the medallions lie perfectly flat. They must be stitched in the middle as well as along the edges, sort of worked into the pattern.



The smartest glove is undoubtedly the elbow-length white suede mousquetaire.

The economical shopper will be glad to learn that maline ruching boas are for sale by the yard.

A maize-colored mull was very pretty, with profuse trimmings of white Valenciennes insertions.

No woman who once tries the expedient of making a gown with two waists will ever abandon the practice.

A fine mull gown, printed all over, with a shadowy pattern of gray leaves, had scattered over its surface a few pale green sprays.

Cordays and sailors are the usual shapes, and are almost universally becoming. The hats soil easily, of course, but they dry-clean very well.

Ribbon purchased at almost any of the large shops may be tied by experts at the ribbon counter in just the right kind of a bow to finish the hat.

Many of the finest lawn and muslin gowns are trimmed with ruffles of fine Brussels net, and this trimming is recommended for its delicacy and airy effect.

A pale blue mull was greatly admired. If time were of no particular object such a gown as this could easily be made at home, but it would probably have to be built on a form to preserve the accuracy of its lines.

Watch the lace sales, and at the right time invest in two pieces of inch-wide Valenciennes. Buy a frame, cover it neatly with white wash net for a foundation, and just as neatly put on the lace in a series of ruchings. Any woman can make such a hat.

Why He Was Tardy.

The late Mr. Giles Holloway was leaving Tappanville, and was collecting the money due him from the natives. One of the latter called later than the others, and explained his delay as follows: "I would have been here sooner, but my penguin (superior officer) was detected flirting with my wife. He was condemned, and I stayed to eat my share of him; the ceremony took us three days, and it was only last night that we finished him."—London Truth.

HOUSEHOLD AFFAIRS



SPICED TOMATOES.

Remove the inside from a half dozen firm, ripe tomatoes and mix with half a cupful of brown sugar, pepper and salt, and a little vinegar and mustard. Stir well and fill the tomato shells with the paste.

PINEAPPLE WAFERS.

Cream one cupful of butter and two cupfuls of sugar, then whip in four eggs and add two tablespoonfuls of pineapple juice. Use just enough flour to mix so that the dough may be rolled thin.

BOILED SALAD DRESSING.

Mix with the yolks of three eggs, in a double boiler, one teaspoonful of salt and one-quarter teaspoonful of paprika; slowly add two tablespoonfuls each of lemon juice and vinegar and four tablespoonfuls of melted butter. Cook until cool. When ready to serve add one-half cupful of rich cream beaten stiff.

SALAD LOUISIANE.

To one pint of shredded celery, finely minced, five oranges and two lemons, diced, add one pint of large strawberries cut in halves which have been put on ice to chill. Beat two egg yolks very light, add one teaspoonful of very fine salt, the juice of two lemons, and, lastly, one cupful of strawberry juice poured over the salad just when served.

ORANGE TAPIOCA.

Wash thoroughly a cupful of tapioca, then cover with cold water and let soak over night. In the morning put over the fire with one pint of boiling water, and allow it to simmer slowly until the tapioca is perfectly clear. Cut into small pieces a dozen sour oranges, sugar to taste, and stir into the boiling tapioca. Turn into the serving dish and set away to cool. Serve with cream.

FLAVORING SAUCES.

The art of flavoring sweet sauces is almost instinctive in some folks happily endowed by nature; but the majority of people have to learn it by successive failures, unless some guide is given to them. Roughly speaking, to half a pint of melted butter, more or less rich according to taste and purse, the grated rind of one orange or lemon will be found enough when these flavors are desired.

TOMATOES WITH CUSTARD.

Mix together one pint of canned tomatoes, one-fourth cupful of grated bread crumbs, one tablespoonful of finely chopped onion, one teaspoonful of sugar and salt and pepper to taste. Pour into a buttered baking dish. Beat four eggs, add half a teaspoonful of salt, a teaspoonful of sugar and a cup and a half of milk, stir over hot water until thickened slightly, pour over the tomato mixture and bake in a slow oven for three-quarters of an hour until set.

ELDERBERRY CATSUP.

Pick a gallon of elderberries, when very ripe, from the stock, put in an earthen jar with a gallon of boiling vinegar, and set over night on the back of the range. In the morning drain the liquor off, and rub the berries through a sieve, put in a granite kettle with three or four blades of mace, a piece of ginger root, a teaspoonful of cloves, a pinch of cayenne, one grated nutmeg and a stick of cinnamon, and set over the fire to boil for ten minutes; take up, and bottle with the spices, seal and let stand for six weeks; drain off, strain and bottle. This is an English catsup, used for flavoring sauces, and is served with fish.

HINTS FOR THE HOUSEKEEPER.

The label on a glass jar will keep clean and in place longer if pasted on the inside.

Use a silver knife to peel apples, and the hands will not be blackened as when a steel knife is used.

See that the sides or walls of your refrigerators are occasionally scoured with soap, or soap and slaked lime.

Paraffin can be used the second time to cover jelly and jam if it is washed clean and boiled before being turned over the fruit again.

The short ends of candles are most satisfactory to start a fire with, since they burn with a steady flame till the kindling wood is well ignited.

It is said flies will not congregate on the outside of a screen door if the woodwork is rubbed occasionally with kerosene, the odor of which seems to be offensive to them.

Shabby dark leather will look like new if rubbed over with either linseed oil or the well-beaten white of an egg mixed with a little black ink. Polish with soft dusters until quite dry and glossy.

To clean very dirty brass, scrub with a nail brush dipped in powdered bath-brick dust and paraffin. Even the most tarnished brass can be cleaned in this way. Polish with the dry dust and a soft duster.

New Orleans has twenty-seven lines of steamers connecting it with eighty-seven ports.

BETTER THINGS TO WEAR

New York City.—There is a certain charm inherent in the shirred waist which always renders it desirable for soft materials. This season when

bands, cabochons and various other conceits in brooches, etc.—Millinery Trade Review.



everything fashionable is pliable in the extreme and can be crushed into the smallest possible space, it has been more than usually in demand and exceptionally attractive. Illustrated is one of the best of all models that is eminently simple yet which gives the best possible lines. In the case of the original material is pale blue radium silk, but the list of available silks alone is a long one, while the chiffon voiles, mousseline, chiffon and the like are all much to be desired, as also are embroidered and lace nets. In this instance the waist is worn with

Distinguishing Ideas.
Tones of diminished size, and appropriately modified in character, and the crown of the French capote with a projecting rolled brim rising to a point at the top for the most part represent the distinguishing ideas which have expression in the bonnets seen in collections of headwear in the recent openings.—Millinery Trade Review.

Surplice Waist.
There is no simple waist that gives a more satisfactory result than this one made in surplice style. It allows of wearing a chemisette of embroidery, tucked muslin or anything that may be liked, which being separate, can easily be renewed and consequently is exceedingly dainty in effect as well as in the height of style. In the illustration it is made of white butcher's linen with banding of embroidery, the chemisette being of embroidered all over, but it can be made available for almost all waists of the warm weather and also will be found a most excellent design for the light weight flannels, albatross and the like which are sure to be in demand in cooler days. When these latter materials are used the chemisette would preferably be of muslin either tucked or embroidered, although tucked and plain taffeta are used while banding can be almost anything that may be liked, but nothing gives a prettier effect than the material with some simple embroidery executed by hand.

The waist is made with fronts and back, the latter being plain while the fronts are tucked at the shoulders. The right side laps over the left and

A LATE DESIGN BY MAY MANTON.



a skirt that also is shirred at its upper edge, the two being joined together and giving a girde effect, but the combination is not obligatory, as the waist can be used either with this skirt or with any other that may be preferred.

The waist is made with a smoothly fitted lining and itself consists of the front and back, which are shirred to form both the yoke and the girde, the closing being made invisibly at the back. The neck can be finished with a little frill of lace as illustrated, or with a regulation stock as may be liked and the sleeves also allow a choice of the elbow or three-quarter length.

The quantity of material required for the medium size is five yards twenty-one, three and three-quarter yards twenty-seven or three yards forty-four inches wide with four yards of lace banding to trim as illustrated, and five-eighth yards of all-over lace for cuffs if long sleeves are used.

Jewelry in Winter Headwear.

The requirement for jewelry to lend finish to headwear trimming, and to assist in its adjustment, having been lessened by the mode of the last few seasons, again there is found for it revived request. The styles principally now called for and seen on the new models sent over from Paris, are of French cut steel, in setting of Rhine crystals, and of French cut jet, with some of enamelled metals, device comprising larger and smaller buckles, of square and of fanciful shapes, bars,

In White Hats.

A white lace gown was trimmed with greenish white roses, these arranged in garlands above a deep knee-flounce. The gown was a princess with a yoke effect, since the bodice was de-collete, of white tulle thickly shirred.

Brown Tulle the Rage.

There seems to be a vogue this season for brown veils, just as there was once for emerald green. The motoring woman revels in brown chiffon veils, usually spotted with chenille or velvet.

the closing is made invisibly beneath its edge while the separate chemisette is closed at the back. The sleeves are the favorite ones that are full at the shoulders and are gathered into straight cuffs.

The quantity of material required for the medium size is three and a half yards twenty-one, three and three-eighth yards twenty-seven or two yards



forty-four inches wide with five-eighth yards eighteen inches wide for chemisette and two and a quarter yards of banding.

Trains are almost necessary on a handsome gown. They make all the difference in the world in the general appearance of a woman. If she is short, the train gives her height. A short skirt on a tall woman is never agreeable.

Birds Not in Favor.

Birds that look as if they had just been shot or had their necks wrung are in little favor this year. Most of the so-called birds are make-ups.

ORCHARD and GARDEN

New Orchards.

Where such a thing is feasible farmers should plant nut trees and thus utilize the hillsides—where nothing else will grow—for nut orchards.

Milking Up.

It is easy to milk a cow down in two senses in one. A poor milker is pretty sure to get her down in her quantity of milk. Milking up again is harder, but it is possible. I heard lately of a cow that had got down in two months, from 24 to six pounds a day, without any apparent cause, as far as she was herself concerned.

The master milker took her in hand, handling and petting her; he filled her up on a mixed diet, salted, and washed down with clear water. In a little over two weeks she had gone up again to seventeen pounds.

This man believes in the Scandinavian plan of treating the udder with a kind of massage after the milking is supposed to be over. This is done for three or four minutes when some very rich milk is produced. It seems that there is always some hiding away in the cavities of the udder.

Instinct as well as experience makes the calf go through with its "hunching," and no wonder the cow kicks the calf in a not very motherly fashion, if her udder happens to be tender.—L. A. Nash in Indiana Farmer.

Grooming Horses.

The process of grooming requires great practice and experience in order to remove all the deep-seated dirt and loose scales. Cleaning the legs is also an important point in grooming. In dry weather simple brushing out is sufficient, followed by hand rubbing. In wet or wintry weather when there is mud, washing of the legs is generally resorted to. This practice, as it is commonly performed, should be condemned. It is not so much the actual washing that should be objected to, as the fact that the legs are almost invariably left damp. This is a prolific source of inflammation sometimes of a portion of the skin, as in cutaneous guttior, erythema, etc. The mud commonly gets in the mud, but the washing aggravated by bad weather, which produces these evils. If the legs must be washed they should be rubbed until they are not only thoroughly dry, but warm. After this they should be bandaged. Washing the whole body of the horse is a practice that should be wholly condemned. The practice of washing destroys the glossy appearance of a well groomed animal besides removing the protective oily material and subjecting the horse to more danger from chill.

Study the Hay Crop.

Some fields are ready to cut before others, and it is well to attend to these first, as it should be the aim to get all of the crop possible when at the most profitable stage of growth.

The wild or water grasses, where there are any, should be cut early and so should any fields infested with weeds that should not be allowed to ripen their seeds.

There is likely to be a considerable amount of the white daisy this season for some reason, and these should be cut when in bloom when they will make a fair quality of hay, but if left until ripe are nearly worthless, and so of all weeds, with a proper rotation and suitable cultivation there should be fewer weeds in the mowing fields.

To cut the grasses early, or as nearly as may be when in full bloom, is generally considered best by all farmers. In some cases it may be necessary in order to do this to commence a little early, so that all of the crop possible may be cured before it has passed the most profitable stage of growth. Were it not for having the best of machinery for the work and smooth meadows this could hardly be done, but with these aids there is a great saving in time and labor.

To get the hay at the right time and in the best condition should be the object, then put the different grades by themselves where they can be had as wanted for use another winter.—E. R. T., in American Cultivator.

Holding Back Milk.

According to Professor Stewart, the following is the explanation why cows sometimes hold up or keep back their milk. The production of milk is due to a nervous action by which the glandular substance of the udder is broken down into milk whenever the cow is influenced by sufficient excitement of the right kind. It depends upon the structure and function of the udder just as much as the sections of other glands do, which we know are wholly subject to a set of nerves controlling this distinct function. The udder is not a mere vessel for holding milk that is supposed to be secreted continually and gathers in the udder, as one may suppose a constant dripping of any fluid would fill any other receptacle.

On the contrary, it is a gland, made up of cellular substance, which grows by separation (from the blood) of the matter required. When it has attained maturity, or when the necessary nervous action occurs, it breaks down into a special product—milk.

Several experiments have been made with the udders of cows in milking

condition that have been slaughtered, and an examination has been recorded of the udder of a cow accidentally killed on the railroad when going home to be milked, when she would have given the usual ten quarts. The microscope showed the minute globules of the tissue swollen and distended, but the udder contained practically no milk, except a very small quantity that drained from the divided tissue when cut across.

We perceive that this function of the cow is wholly nervous in its action, as indeed, every other function of the animal is, and if the due nervous excitement is absent, there is no functional action. It is wholly due to the right influence on the nerves that the milk is produced and flows from every ultimate globe of the udder down through all the ducts, small and great, to the teat. Then, if all goes well, and the cow is in her natural, easily excited, nervous condition, as soon as the milker begins to touch the teats the cow lets down the milk—that is, she does not exert herself to oppose the action of the nerves of the mammary glands.—Massachusetts Ploughman.

Growing Calves.

It is the rule among all good dairymen to take the calves from the cows when a few days old at most. It has been found that the udder is injured and the cow damaged by any other course. Calling attention to this fact the London Live Stock Journal says that the injury is more or less permanent when the calf is allowed to suck any considerable length of time, that the udder of the young cow loses capacity to hold a large quantity of milk—

if ever it had it—and older cows, becoming accustomed to the steady half-hourly drafts of the calf, fall off rapidly in their yield after the calf has been sent to market. It is true that calves fatten well on the cow, but they can be fattened very nearly if not just as well on the pail. New milk is far too expensive a luxury for a calf, which, after the first week of its life, can be put on a ration of sweet skim milk, the loss of cream being made up by the use of scalded linseed meal.

Where the milk is the principle thing, veal is secondary, and it is well to sacrifice some of the excellence of the latter to the good of the dam. A heifer that is allowed to rear her own calf is generally ruined as a dairy cow. Her udder, never becoming distended, lacks capacity to carry the milk from one milking to another; and when the calf is at last taken away, not only do the teats leak, but the distension of the udder, causing discomfort, results in a decrease in the yield.

On the other hand, had the distension occurred when the whole system was in the plastic condition in which it is just after calving, when the udder is naturally swollen and more or less painful, it would have become permanently adapted to the circumstances. The desirability, therefore, of promptly removing the calf from the cow is apparent, and it is, in fact, demanded by every motive of economy.

Many farmers who do not desire to rear their calves sell them when a few days old for a trifling sum, yet they all have the means at hand to make a good profit out of the skim milk by feeding it to the male calves and turning them out as veal. Excellent veal can be made mainly out of skim milk, and many calves reach the butcher which have never been fed a quart of whole milk, after the first day or two of their lives. If properly looked after these calves look quite as well as those raised on new milk.

Land Was Out of Sight.

"Yes," said one of the traveling men who were telling stories in front of the hotel, "I was once out of sight of land on the Atlantic ocean twenty-one days."

"On the Pacific one time I didn't see land for 29 days," said another. A little bald-headed man tilted his chair against a post and knocked the ashes from his cigar.

"I started across the Kaw river near Lawrence in a skiff once when I was a kid," he said, "and was out of sight of land before I reached the other side."

"Aw, come off," came from one of the crowd, "The Kaw river isn't more than 300 yards wide anywhere along near Lawrence."

"I didn't say it was," said the little man, quietly, "The skiff turned over and I sank twice."—Kansas City Times.

Bathers Who Sleep Floating.

"To fall asleep floating on the waves is not an impossibility," said an Atlantic City life-guard. "On the sun-warmed billows on an August afternoon I once floated off to sleep, and when I awoke I was nearly half a mile out at sea. I know a Camden man who often takes a floating nap off Chelsea."

"A good many people can't float even though they can swim. They can't float because they keep the line of the body, from head to heels, stiff and straight. The line should be kept curved a little—it should resemble a very broad V—and all the muscles should be loose, relaxed. It is easy to float. I have taught many children of six or seven years to do it."—Philadelphia Bulletin.