

OF INTEREST TO WOMEN

WOMAN'S UNIVERSAL WEAPON.
We were shown on Monday a tremendous rattlesnake that had thirteen rattles and was about five and one-half feet long. We were informed that the snake was killed with a batpin by sticking it through the snake's head by Miss Hattie Harvey, of Aurora.—Bayboro (N. C.) Sentinel.

THE WATERPROOF FACE.
We English, of course, get what we call "hardened" to horrible climatic changes. Nevertheless, I am convinced that our solemnity of demeanor is generated by our gray skies, our piercing east winds, our heavy yellow fogs, and our slushy roads and pavements. The waterproof face is the direct result of a firmament of lead. Many of us English people look like incarnate umbrellas.—The Queen.

LINEN HATS.
Hats of heavy brown linen and linen crash are effectively trimmed. One of plain linen with a tan o'shanter crown and a broad brim had a white wing and a graceful bow of grass linen in an open-work mesh, with a white figure in it; another was trimmed with a bright blue scarf and a blue feather, and a stylish little hat of linen crash was suggestive of outdoor good times, with a gay handkerchief of red silk having a Persian border laid in folds around the crown and carried in place with a red feather. Saracenic hats for children are also made of linen. They are quite broad in the brim and are stitched with white.

TINTED WICKER CHAIRS.
If a bookcase is to be put in let that go either into a corner where the ceiling is low or else along the straight wall. A chair before it will prevent one's standing up, and so the slope will be no objection.
Chairs for this pretty room now remain to be supplied, and wicker will be quite the prettiest. The new ones are in graceful and comfortable shapes, and are also colored so that one matching the color scheme may be had if desired. Otherwise use the natural wicker.
Curtains should either be white Swiss or else of the same pattern as the bed covering. In case the latter idea is carried out the canopy must be of the figured stuff.—Indianapolis News.

THE GIRL FROM SCHOOL.
The daughter who comes home from boarding school is often a disappointment to her mother. Is she not so? She is inclined to be critical and make remarks about the furniture, the table, even your gowns, which hurt bitterly, even though she is your daughter. She seems discontented with the old life, and you are at a loss as to what is to be done. But do not take the situation too seriously, and, above all things, do not harass her with showing her what you consider her "plain duty." She loves you just as much, but she is young and has been away, says Woman's Life.
Although she seems very self-assured, very confident of herself and her abilities, she has only not gone far enough to realize how little she knows. She must be led by affection and led with tact and gentleness. If she wants to make changes in the home life, so far as they are possible, permit her to do so. It will give her occupation, and possibly the new ideas she brings out will mean something to you, too.

TAFETTA SILK POPULAR.
Taffeta silk is as popular as any of the newer materials, but the so-called chiffon taffeta is so soft and light as to be much in demand. This new kind of taffeta is smart alike for the embroidered silk reception costume as for the simpler shirt waist or walking dress, says the New York Evening Telegram.
Light shades are always fashionable, and, particularly at this time of year, dark clothes are not frequently seen, but black and white is quite a different matter. When there cannot be numberless gowns in the wardrobe, black, no matter how elaborately trimmed with white, will not often be remembered, so that the costume can be worn just as long as it remains in style. Then again a handsome black and white costume always looks smart.
Most effective are the suspender dresses in black chiffon taffeta, made with a guimpe or waist, of lace or embroidered handkerchief linen. The majority of these gowns are practically on the princess order, for the belt, which is all in one with the skirt, is very high, pointed in front with two embroidered straps over the shoulders. The girdle should also be embroidered, preferably in black silk, but the skirt itself is only shirred or pleated over the hips, with perhaps a wide gathered founce added a little below the knees. To make this costume more complete for the street there may be provided a full bolero in the design employed on the shoulder straps and belt.
A very attractive model in black chiffon taffeta was made up rather like the suspender gowns. This dress had an entire waist of the taffeta, which was simply opened all the way down, both front and back, over a white lace vest or waist, about four inches in width. The sleeves consisted of a deep, long black cap falling over the num-

berless white lace ruffles, the lowest one caught into a small puff at the elbow. The skirt, which cleared the ground by about an inch, was very full, being shirred over the hips and falling loose from there down.
Little taffeta jackets to be worn with white lace or lawn gowns are exceedingly smart at the moment, but so far they have been seen less in black than in light and unusual shades, as the queer blues and new tones of pink and cerise.

DAILY EXERCISE IN OPEN AIR.
Eugene Eldridge, in Home and Flowers, says:
Perhaps no one among the Home and Flowers' girls needs attention called to the subject of exercise.
Let me ask, do you exercise daily as you think you should? You have learned at school, or physiology teaches, that bodily exercise is necessary to good health.
How invigorated, more alive one feels after a brisk walk on a sharp winter day. Then you mentally resolve, "I will walk every day in the clear, bracing air." But do you? This article is for the one who does not.
Perhaps her home is in the country, where there is every opportunity for health-building and health-keeping.
No day should pass, weather permitting, that does not find her out a short time at least. Even a dash of rain or a light snowstorm is quite enjoyable if one is dressed for it.
Walk daily and one will be surprised at awakened interest in almost everything.

Nature study will claim attention from the swelling of the pussy willow buds to the last leaf in autumn.
And winter! What treasures it holds. And it is worth while, my dear girl friend, to become acquainted with them. Acquaintance with winter strengthens and invigorates.
Ask one accustomed to five miles per day if she will exchange wisdom gleaned for the atmosphere of coal-heated rooms? Not that I despise warm rooms or a comfortable house—by no means, nor would I be so understood, but when something by way of contrast is needed to build up and strengthen, what better, cheaper, or within easier reach than daily, systematic walking in open air?
My dear girls, expand your lungs and your lives with the elixir of life—pure air.
One physician near me says that if every person made a rule on rising in the morning to throw open the windows and breathe the full, deep breaths ten minutes' consumption would never claim its victims.
This may be a strong statement, but if the rule were rigidly adhered to from childhood to old age we venture it would hold true in many cases. And not alone consumption, but many other diseases would be warded off and the general health stronger.
Let us take fresh courage and a new lease of life as we walk and talk with nature and breathe her pure, invigorating air.
And the rural girl and good health are quite fashionable.
No better place than a garden can be thought of to seek the fountain of perpetual youth.
Set bulbs, sow seeds, plant shrubs and care for them.
Given a garden, walking and bathing, why not enjoy life?

HOUSEHOLD AFFAIRS.
WASHING LAMP CHIMNEYS.
Wash lamp chimneys in good hot suds, drain a little and dry with a clean cloth. You will find if you do not rinse them they will have a much finer polish.
DRESSING A CHICKEN.
A method I much prefer to my old way of "dry" dressing on a paper: Fill a dish pan half full or so of water, put the singed chicken in it, take a sharp knife and do the work quickly and neatly. When through there will be no slime or blood on hands or chicken. Both are comparatively clean.—Mrs. R. B. N., in the Home.

TO DRY PUMPKINS.
Take ripe pumpkins, pare, cut into small pieces, stew soft; mash and strain through a colander as if for making pies; shred this pulp on plates in layers about one-half inch thick; dry in an oven at a temperature sufficiently low as not to scorch it. In about a day it will become dry and crisp. The sheets thus made can be stored away in dry places and are always ready for use for stewing or making pies.—Norma Betts, in the Home.

FOR THE LAUNDRY.
"A Professional Laundress" says: Wash and dry your tablecloths and napkins, and, instead of starching and sprinkling each piece, as it is ready to be ironed, dip it into boiling water, run through a wringer tightly set and from quite dry. This will give a beautiful gloss and just "body" enough to prevent limpness. Napkins should be ironed full size and loosely folded by hand—no creases being ironed in. Tablecloths for ordinary use may be folded once loosely and rolled on a large roller, the fold being ironed out when needed.—The Commoner.

HOUSEHOLD RECIPES.
Coffee Creams—Boil together without stirring two cups light brown sugar and one-half cup clear, strong coffee until it threads. Take from the fire and stand the vessel containing it in a pan of cold water. Beat the mixture rapidly until it is thick and creamy. Pour into buttered tins, and when cool enough mark into squares.
Beef Tea—Take two pounds of lean beef and cut it into bits. Put these in a glass fruit jar and fasten the top on well. Stand it in a dish of cold water, which gradually bring to the boiling point; then let it simmer three hours. Take it out, press through a sieve and strain; add a little salt and serve with crackers toasted brown. This is a powerful stimulant, but is now thought by physicians to contain little nourishment.
Ripe Tomatoes, Pickled—Wipe carefully one peck of smooth, ripe tomatoes and pack them into a jar, sprinkling them as they are packed with one cup of pickling spice. Scald one gallon (enough to cover the tomatoes) of strong vinegar and pour over the tomatoes; cover closely and let stand three days. Pour off the vinegar, scald and return to the tomatoes. After three days repeat the process, then set aside for six or eight weeks.
Grape Juice—To each quart of grapes add a pint of cold water. Simmer until the seeds will separate easily from the pulp. Drain through a bag of cheese-cloth for twenty-four hours. To this juice add two-thirds of a cup of granulated sugar for each quart of grapes as first measured. Let it come to the boiling point, or until you can see the liquor move. Put while hot into bottles or quart glass jars and seal airtight. To make bottle airtight, brush over the corks (which have been cut off square) with melted paraffine.—Mrs. C. E. W., in the Home.
Fruit Jams—Jams are made either with large fruits cut in small pieces, or with the small fruits whole. The fruit should always be boiled in water before the sugar is added, but it must not be too thick, or it will scorch almost at once, and so be entirely spoiled. Acid fruits require more than pound for pound, else they will not keep at all. In putting up jams it is better to use small glasses, as this prevents the frequent opening that may spoil a larger quantity before it can be used.
How to Prepare Mayonnaise—When preparing a mayonnaise, always make the sauce as short a time before it is wanted as possible, for this sauce, however tenderly made, has a tendency to rankness, which grows as it is exposed to the air, says the Indianapolis News. So if the mayonnaise has to wait, keep the same closely stoppered in a wide-mouthed, but airtight bottle, and only add it to the dish at the last moment; or if the meat, fish, etc., is to be coated with the mayonnaise, add to the latter, when making it, half a pint of not too acid aspic to each gallon of mayonnaise sauce, and when this is set on whatever is to be masked with it, finish it with a good covering of plain aspic, to make it perfectly airtight. When salad mayonnaise is to be used, say, for a cold Sunday supper, line a basin or mold one-quarter inch thick with aspic, put the ready dressed salad into this, and run another layer of aspic over the top of this, and it will then be airtight and the sauce will not deteriorate, even if it waits till next day.

Timely Fashion Hints

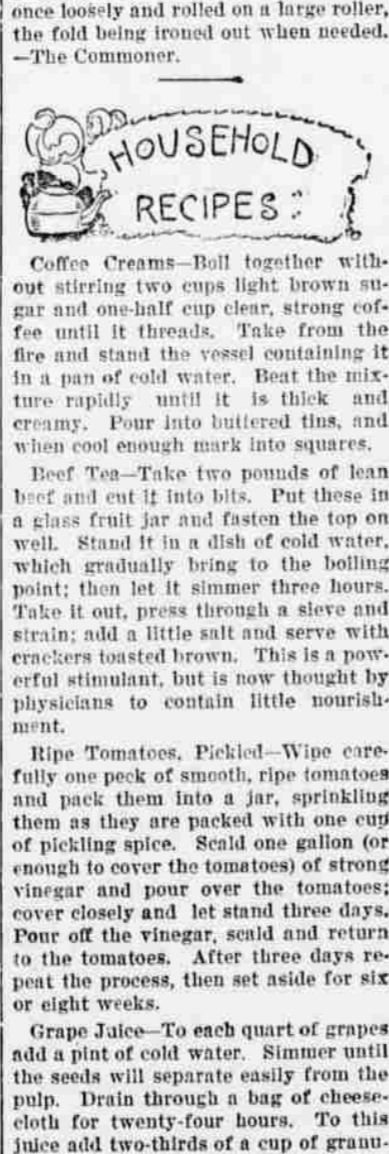
New York City.—The possibilities of the shirt waist seem literally without limit. Season by season it is found in new and attractive styles and always in success among the garment manufacturers who have exploited them.

For Evening Wear.
For evening wear white and the pastel shades will be in demand, for afternoon wear both the pastel and medium shades, and for practical purposes the darker shades of the fashionable colors.

Modes For Children.
The general mode for children, especially for children over ten years, does not differ materially from that of grown women. There is considerable latitude allowed in the matter of colors, little girls being permitted to wear more bright colors than elders. For example, the brilliant plaids, which are hardly suitable for ordinary wear for adults, are charming for little girls. This season they are very fashionable, and numbers of bright red, blue and green tartans are being made up for the first days of school.

Five Gored Tucked Skirt.
There is no skirt better liked and none more graceful than this one. It is absolutely simple, reducing the labor of making to the minimum, while it takes most satisfactory lines and folds. The model is made of royal blue mohair, stitched with beading silk, but the skirt is one suited to all seasonal materials and will be a favorite through the entire autumn and winter.

A LATE DESIGN BY MAY MANTON.



on quite individual lines, the closing being made invisibly at the centre, where there is an effect obtained of two box pleats, while the back gives the tapering lines that are always so becoming. The sleeves follow the favorite trend and are full at the shoulders and narrower at the wrists and are finished with pointed cuffs that give a distinctive air, while the collar also is tucked in harmony with the waist.
The waist consists of the fitted foundation, which can be used or omitted as material renders desirable, fronts and back. The lining is closed at the centre, while the hems of the waist are lapped beneath the tucks and closed invisibly.
The quantity of material required for the medium size is four and seven-eighths yards twenty-one, four and one-fourth yards twenty-seven or three and one-fourth yards forty-four inches wide.
Worsted to Be Used.
Worsted in neat effects will be used for the construction of the plain tailored suits for practical purposes. Gray will be a leading color in such fabrics. Then there are the shadow plaids, which have already had a good showing in Fashion Millinery.
The choice of trimmings is left almost entirely to the fancy and taste of the milliner. Ostrich, birds, wings, cocks' feathers, quills, palettes, paradise, gaura, aigrette and fanciful arrangements of plumage are all as fashionable one as another. At the same time flowers figure rather more prominently than usual at this season, while there is every reason to suppose that a great deal will be done via furs later on.—Millinery Trade Review.

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The tiny tucks over the hips give a yoke effect without curtailing apparent height and do away with bulk at that point.
The skirt is cut in five gores that are shaped to give generous fullness to the lower edge.
The quantity of material required for the medium size is eight and one-half yards twenty-one, seven and one-half yards twenty-seven or four and three-fourth yards forty-four inches wide.
Guimpe Dress for Girls.
The guimpe dress for girls, as well as for women, has so many good features that it should be encouraged. For one thing, it is neat. A set of washable guimpes should be made to wear with each gown.
A New Style.
A new style of cloth which is very well thought of by the high-class trade is satin cloth. The word satin applies to the weave of the cloth, and not to its finish.

The Farm

Drying the Seed Corn.
Professor Holden, of the agronomy department of the Iowa Agricultural College, offers the following words of caution to farmers in regard to the importance of properly drying seed corn: Do not store seed corn over the stable, as it will gather moisture. Do not put freshly gathered seed corn in a warm room. It will either sprout or mould, or do both. For the same reason do not leave it in barrels or on the south porch where the sun can shine on it. During the first two weeks after the seed corn is harvested, while it is green and sappy, it should be dried, placing in a warm but well ventilated place. After this the drying may be hastened by normal conditions of temperature as possible. Do not take any chances with the seed corn. Save two or three times what you will need for your own use. Your neighbor may need it next spring.

Green Manure Crops.
From July to October gives three months for the growth of a crop, but even the month of August will afford ample time for growing green material for plowing under just before winter begins. Even corn will answer as a green crop, if nothing else is convenient, for it is not necessary to manure the crop in order to plow it under, and should frost strike it let it go at once, without regard to age. If it is sown broadcast or planted in rows, it not only makes quite a mass of green vegetable matter, but shades the soil so completely that a benefit is imparted to the soil from that source alone, through the formation of humus and nitrates. It cannot make a drain on the fertility of the soil, as the young corn will be returned at the proper time for decomposition. The greatest tax on the soil is when a crop matures its seed. The leaves and stalks of a young crop are composed largely of water, which induces rapid decomposition after the crop is plowed under, but the shading of the soil and the prevention of loss of fertility by leaching is largely in favor of planting some kind of crop during the late summer that may be of advantage as green manure. All soils should be covered with some growth in summer, even weeds being serviceable if they are plowed under, and are not allowed to produce seed.
There are also other crops than corn. Millet is a rapid-growing crop, and will reach a good height in time for plowing under before frost. It can be cut for hay in sixty days after seeding, but as full maturity is not desired in green manuring farmers will be under no obligations to the frost or rains for help in that respect. Buckwheat also does well for the purpose, and a mixture of oats and peas, sown very thickly together, creates a dense mass of green material for manuring. Even mustard, radishes or turnips will answer if the expense of seed is not too costly.
The cowpea is an excellent plant for plowing under, and is extensively used in the South. The soja bean is recommended by some, and Hungarian grass grows so rapidly as to even prevent weeds from getting a start. One advantage of a green manure crop is that the seed should cost but little, and outside of the preparation of the soil for the seed but little labor is required, as such crops can be grown without cultivation, and may be plowed under at any stage of growth, which permits of avoiding loss late in the fall, when the weather begins to get cold.
The cost to the land is not in the production of stalks, but in allowing a crop to mature, and in sowing the crops for plowing under, therefore, they should never be allowed to produce seed. Dense shade is an object to be sought, and thick growth should also be desired. In turning the materials under with the plow it is well to then harrow just enough to seed the land to rye or crimson clover, as a winter crop, to be plowed under the next spring. An application of from ten to twenty bushels of lime on lands that have been supplied with green matter is highly beneficial, as the action of the caustic lime on the vegetable substances causes chemical decomposition to take place in the soil, through the action of vegetable acids, and the rains assist in the processes by bringing down and adding the stronger nitric acid. Altogether the benefits to be derived from the green manuring depends not alone on the amount of material added, but also to the various changes effected from the mutual union and decomposition of vegetable and mineral substances. August is an excellent time of seeding down all kinds of grass crops on sandy soils, even clover not being exempt. Land that has been given a green manure crop always responds well the next season.—Philadelphia Record.

The Cow's Rations.

The Chicago Dairy Produce tells us as follows: "The cow behind the ration or before it, or behind it, or around it, is what tells. The same rations that run through the scrub cow will produce 2500 pounds of milk in a year will, if run through a high-class cow, produce 6000 to 10,000 pounds of milk in a year. Is it really worth while to keep a herd of scrubs, real, genuine, undoubted, low-down, trifling, no-account scrubs?" This sentiment is further illustrated by instancing a case where a man for \$100 buys a cow that will produce 10,000 pounds of milk a year, with a fine profit to the owner, while four \$25 cows, making only 1500 pounds each of milk a year, will bring the owner in debt.
To still further illustrate this idea so that any one can see it, we will magnify the figures by giving the United

States census of cows. The 17,000,000 milk cows in the country make less milk in a year than could be made by 8,000,000 good yielders, or by 7,000,000 large yielders, or by 4,000,000 high-class yielders.

No Inexhaustible Soil.
The statement has been made that there is no inexhaustible soil. This is true only in part. There is a great deal of plant food tied up in the soil, but before it can be used by the plants it has to become available—that is, in such form that the plant can utilize it. It is very easy to exhaust the soil of all the available plant food by continuously growing one crop year after year. Each particular crop uses a different form of plant food and some add plant food to the soil. In order to make a soil inexhaustible it is necessary to rotate the crops grown on it.
Rotation will make a soil more productive. There are many instances of farms considered worn out which have been taken and by the proper rotation of crops made to produce better than they ever did. Professor Bailey, of Cornell University, says that the most marked benefit from rotation comes from the incorporation of nitrogen compounds through the use of leguminous plants. "Since nitrogen is the most expensive and usually the most easily lost of the plant food elements that the farmer has to buy, this role of the leguminous plant is the most important. It is significant that the most of the early rotations which were developed before a rational explanation could be given comprised some legume."
The farmer must combine good cultivation with rotation to make his soil inexhaustible, and this is the only way that it will go on producing crops without deterioration. Everything wears out by use and must be renewed, and the soil is no exception.—Drovers' Journal.

Silver Plymouth Rock Pullet.
New breeds of poultry follow so closely upon each other that we sometimes wonder how their originators can so quickly succeed in perfecting them. Some of these breeds are merely a passing fancy, and are out of sight almost as quickly as they appear, while others have merit of the highest order and at once take a place among the standard breeds that have for years shown their worth. One of the latest

to make its appearance is the Silver Plymouth Rock, a breed which apparently has all the good qualities of the original Rock fowl.
In size and conformation they are identical with them, being different in color only.
Instead of the bars of black and white they are delicately laced like the dark Brahma, but in all else one can easily trace every line of the Plymouth Rock family.

Repairing a Silo.
I am in receipt of a letter from Bryant's Pond, Me., asking for the best and most practical way of repairing a square wood silo that has been in use twenty years, and the sides of which have become somewhat open so that more or less air is admitted. The writer also asks if I have had experience with wood silo lined with battens and cement.

A neighbor built a large square wood silo some years ago, after the manner then common, except that one-inch firing was fastened on the first boarding, perpendicularly. A board was nailed around the bottom of the silo, and the spaces between the firing were filled with cement; then another board and more cement were added till the sides were completed. Everything was well done, and when the job was finished many seeing it likened it to a jug.
It did not prove satisfactory, however, as there was sufficient spreading of the timbers to cause the thin body of cement to crack. It also proved to be an excellent conductor of heat and cold, causing the silage to freeze badly.
I would not, therefore, advise him to use the cement lining, but would advise him to cover the inside, after being sure the foundations of the bottom and sides were secure, with a good quality of building paper, marking upon it as far as possible the cracks in the boarding; then I would put on a covering of one-half inch sound, planed boards. Then a good coating of cement can be laid on the bottom, bringing it up on the sides three or four inches.
If the silo is secure from outside moisture, and was well built, these repairs will practically make a new silo of it, and with the practice of ensiling only mature fodder, which causes very little if any moistening of the wood, it will last almost indefinitely. Or if it is thought best, it can be painted with some of the preparations used for that purpose.—B. Walker McKean, in the Tribune Farmer.

In the bones of the aged is a greater proportion of lime than in the bones of the young.

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Beef Tea—Take two pounds of lean beef and cut it into bits. Put these in a glass fruit jar and fasten the top on well. Stand it in a dish of cold water, which gradually bring to the boiling point; then let it simmer three hours. Take it out, press through a sieve and strain; add a little salt and serve with crackers toasted brown. This is a powerful stimulant, but is now thought by physicians to contain little nourishment.
Ripe Tomatoes, Pickled—Wipe carefully one peck of smooth, ripe tomatoes and pack them into a jar, sprinkling them as they are packed with one cup of pickling spice. Scald one gallon (enough to cover the tomatoes) of strong vinegar and pour over the tomatoes; cover closely and let stand three days. Pour off the vinegar, scald and return to the tomatoes. After three days repeat the process, then set aside for six or eight weeks.
Grape Juice—To each quart of grapes add a pint of cold water. Simmer until the seeds will separate easily from the pulp. Drain through a bag of cheese-cloth for twenty-four hours. To this juice add two-thirds of a cup of granulated sugar for each quart of grapes as first measured. Let it come to the boiling point, or until you can see the liquor move. Put while hot into bottles or quart glass jars and seal airtight. To make bottle airtight, brush over the corks (which have been cut off square) with melted paraffine.—Mrs. C. E. W., in the Home.
Fruit Jams—Jams are made either with large fruits cut in small pieces, or with the small fruits whole. The fruit should always be boiled in water before the sugar is added, but it must not be too thick, or it will scorch almost at once, and so be entirely spoiled. Acid fruits require more than pound for pound, else they will not keep at all. In putting up jams it is better to use small glasses, as this prevents the frequent opening that may spoil a larger quantity before it can be used.
How to Prepare Mayonnaise—When preparing a mayonnaise, always make the sauce as short a time before it is wanted as possible, for this sauce, however tenderly made, has a tendency to rankness, which grows as it is exposed to the air, says the Indianapolis News. So if the mayonnaise has to wait, keep the same closely stoppered in a wide-mouthed, but airtight bottle, and only add it to the dish at the last moment; or if the meat, fish, etc., is to be coated with the mayonnaise, add to the latter, when making it, half a pint of not too acid aspic to each gallon of mayonnaise sauce, and when this is set on whatever is to be masked with it, finish it with a good covering of plain aspic, to make it perfectly airtight. When salad mayonnaise is to be used, say, for a cold Sunday supper, line a basin or mold one-quarter inch thick with aspic, put the ready dressed salad into this, and run another layer of aspic over the top of this, and it will then be airtight and the sauce will not deteriorate, even if it waits till next day.

The tiny tucks over the hips give a yoke effect without curtailing apparent height and do away with bulk at that point.
The skirt is cut in five gores that are shaped to give generous fullness to the lower edge.
The quantity of material required for the medium size is eight and one-half yards twenty-one, seven and one-half yards twenty-seven or four and three-fourth yards forty-four inches wide.
Guimpe Dress for Girls.
The guimpe dress for girls, as well as for women, has so many good features that it should be encouraged. For one thing, it is neat. A set of washable guimpes should be made to wear with each gown.
A New Style.
A new style of cloth which is very well thought of by the high-class trade is satin cloth. The word satin applies to the weave of the cloth, and not to its finish.