

# OF INTEREST TO WOMEN

## SECRET OF SUCCESS IN DRESS.

It is said to be one secret of the French woman's success in matters of dress that her attire is individual, and even when simple and plain has generally a touch, a line, a something that pleases the eye by its variety, while not detracting from the gown by undue prominence.

## FOR THE STENOGRAPHER.

A young woman stenographer, whose business experience has not robbed her of her domestic inclinations, makes a good use of the spoons on which her typewriter ribbons are wound. She washes them well to remove any suspicion of ink, and uses them to wind baby ribbons, pieces of lace and other odds and ends on. The spoons are very well made, and fill their extra role very well, indeed.

## THE SAVING TOUCH OF COLOR.

Speaking of color notes, here is a bit of a suggestion worth remembering. When the fashionable girl puts on her gray or linen colored pongee shirt waist suit and sees in her mirror that she looks all one color—hair, skin and eyes—let her not get discouraged, for she can quickly transform her appearance by adding a bright dash of color, says the Woman's Home Companion. The brilliant color note may be introduced in a hat, a belt, a parasol or even by merely thrusting through her belt a scarlet flower.

## HEALTHFUL SLEEP.

The influences which surround children at night should be most carefully looked after, that they be healthful. The portion of time given by children to sleep is very important, for the body continues to grow during this time. Impure air exerts a greater influence upon children than upon grown people, and a lack of perfect ventilation in the sleeping room will often account for a cross, peevish child in the morning. As far as possible children should be allowed to have separate beds, and on no account should a child ever occupy the same bed with an aged person. If this is allowed the child will be the loser in the way of vitality.

## WOMAN IN THE FIELD.

When the convention of factory inspectors opened in Detroit, Mich., it was treated to an immediate sensation in the paper of W. L. Bodine, of Chicago. He is superintendent of compulsory education in that city and the title of his paper was "The Competitive Life." The competition he had especially in mind seemed to be that between men and women, and he produced statistics to show the great increase in the number of women and children at work for pay and the manner in which this displaces the work of men, says the Hartford Times. He passed on to startle his hearers with the assertion that woman is destined to be the ruling sex in industrialism. More specifically he declared that man, like the Indian, is dying out and being driven out, that the birth rate among the women workers is increasing and the death rate decreasing, while the reverse is true of male workers, and that before long "man will be a back number and be forced to the soil and those fields of labor where only his physical endurance will save him in the struggle for survival." There was more about competition in the leadership of society and such like, but this is hardly necessary to consider.

The other matter may not be quite so bad as Mr. Bodine imagines. For instance, it may be better for a man to work in the fields or the shop than to gather figures to show how much he is injured by women who prove that they are able to do well some other things which men have been accustomed to do. If the women can do the work which makes less physical demand, and if they wish to do it, where does the injustice come in? If the men who are likely to be displaced do not like it it is open to them to fight for their places as they would against other men, but it is not dignified to whine about being driven out by women. It would not be possible for this to happen unless the women were really dangerous rivals, and they could not be this in the long run unless they did the work efficiently and could be depended on to accomplish it day by day and week by week.

There are those who believe women should not take up anything that has been men's work, no matter how well they can do it. They rely on a belief that it is unworthy of women to work for wages, but admirable for them to work twice as hard and with half the independence in caring for a family and keeping house for a husband. Against that contention there is no reasoning. It does not rest on reason in the first place, but on tradition and feeling and almost if not quite on dogma, for the continued practice of many generations and the views which have grown up and been transmitted with it, and in part by reason of it, are held by the unthinking as somehow involved in the order of nature. True enough, Saint Paul said: "Let the women learn in silence with all subjection," and "But I suffer not a woman to teach," but it was he also who said: "Prove all things; hold fast to that which is good." And he is not the only man who has been in two minds about woman.

## "GERMS" IN FRANCE.

If we have to do violence to our ideals of system in traveling in France, arrived a la campagne, down goes another even dearer American god—the deadly bacillus. The French distinguish between la campagne and la vraie campagne. This difference they will variously explain to you, making a great point in favor of the latter that it permits one to go without starch in his collar, but, myself, as matter of fact developed by experience, I should say that the chief distinction of life a la vraie campagne is the superior degree of contentment here displayed for our best-authenticated germ theories. In the United States I have lived next door to a Boston woman doctor who required me to fumigate, if not to boil, my innocent little children before allowing them to play in her back yard with her little children; during the same epoch of my life, I have labored diligently for the higher education of servants and of husbands—our two most invincible, native enemies of hygiene in the home; especially have I taken pains about the milk supply, incurring thereby the ingratitude, not to say inhumanity, of men-kind. Well do I remember arriving one summer in the country in New Jersey, and while the baby screamed for food I was patiently making a perfectly scientific investigation of the only milk to be had in the place.

"But have the cows been registered?" I thought to ask just as the baby was about to begin, snatching away the bottle before it was everlastingly too late.

"Registered? Oh, thunder!" groaned the mere father, who would feed his child any kind of unverified milk just to stop its crying. "Registered? What next?"

Whereupon the sympathetic man farmer put in: "Registered? Why, bless you, missus, every one of them cows is old enough to vote."

Yet behold me now a la vraie campagne in France, where the universally approved source of my milk supply is a cow which, stabled I have never had the courage to find out twice a day while we wait, the cow and the milking being personally conducted by an old woman who, it is safe to say, has never had a bath in her whole, long, venerable life.—Harper's Bazar.

## NOTIONS IN GOWN MAKING.

One of these is to place half a dozen buttons on the skirt in front at the waist and six more above the belt. Many of the soft cloth gowns have the waist brought down well below the waist line, and the cape collars descend almost to the deep belts, which, however, must define the waist; we must be tight and trim to be in the mode, says the Queen. We cannot get away from gray. What can be prettier than gray chiffon panne, especially if the wearer has white hair? Brown is becoming too general to be modish, but there are tones of green and red which are likely to remain the fashion. No one with a paucity of gowns is wise in selecting a red one, for it is so easily remembered and attracts the eye. Pique and silk waistcoats are both worn as a supplement to lace and to a soft front. We are suffering from a plague of buttons which is not likely to yield to any witticism, though they are much assailed; they are generally in harmony with the buckle.

## Pretty Things to Wear.

Bronze stockings look well embroidered in silk of a darker shade.

Plain silk stockings are not prohibitive in price. Often they can be picked up at quite low prices.

A very beautiful modern lace fan was of black thread lace, with inset pieces of white lace in an iris pattern.

On plain silk hose the old fashioned straight "clock," which is always neat, gives a slender appearance to the ankle.

Everything at present is a l'Empire, and few stocking embroideries look better than a conventional design of wreaths and garlands.

A pretty design of wheat ears can be carried out with charming effect in orange silk on pale yellow stockings, and this is effected by means of a long featherstitch.

A dark blue batiste gown with bands of blue and white embroidery was a great success. The skirt was full and had a plain panel in front of embroidery, about four inches wide.

The over-elaboration craze has attacked the tailors severely, and so many so-called practical cloth costumes are far too elaborate for anything but afternoon and reception wear.

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 simple model of plain coat and skirt has almost vanished from sight, but as it is always darkest just before dawn, the indications point now most strongly toward a return to simple and more refined fashions.

## HOUSEHOLD AFFAIRS



### MUSTARD PLASTERS.

In making mustard plasters use lard to mix it with instead of the whites of eggs, and it will not blister, as mustard plasters usually do. Use just enough lard to make it spread easily. Then spread thin on brown paper; paper is preferable to cloth.—The Home.

### TO CLEAR SOOTY WATER.

Place a boiler full of the water over the range to heat. While still cold beat the white of an egg to a stiff froth and stir into the water. As it heats, the froth will rise in a scum, bringing soot with it, and you will find the water suitable for the most delicate washing. Should your boiler be very large you will need the whites of two eggs.

### BAKING LAYER CAKE.

When baking layer cake, instead of putting this paper in the tins and tearing the cakes in getting it off, or using a knife and breaking the cakes in getting them out, try turning them upside down on a buttered sheet of paper with a damp cloth laid over the hot tins. The cakes will come out whole without the least trouble.—The Home.

### WHEN PARING PEACHES.

Before paring peaches dip them a minute or two in boiling water. This loosens the skin so it will slip off easily. You will be surprised to know how much time is saved in paring, how smooth the peaches will look and how many more cans you will have from the number of peaches than if pared in the old wasteful way.

### "A GOOD COOK."

A good cook studies the range she is to cook on, familiarizes herself with its drafts, dampers and heating capacities; learns its capabilities and how to maintain sufficient heat with the least consumption of fuel. She makes an intelligent use of the proper utensils, consults tastes and yields to preferences, and tries to suit the tastes of those for whom she works. She never "guesses," but carefully measures, and follows directions. She begins her preparation in time, and does not have to rush things at the galloping point in order to have dinner on time. Her stove is never red-hot on top, nor her cooking utensils burnt out because of too great heat. She "puts brains in the pot with the meat," and seasons every dish with care, watchfulness and thought. A bad cook is a wasteful, extravagant cook, and bad cooking will spoil the most expensive material, while good cooking will make of cheap pieces food that is both nourishing and appetizing.

## HOUSEHOLD RECIPES

**Quick Biscuit**—One quart of flour, teaspoonful of salt, two teaspoonfuls of baking powder, and one of lard; add milk till it can be stirred with a spoon; gently place one tablespoonful of the mixture at a time in a floured or well-greased tin so they will touch; bake in a hot oven, and they will rise and be found fine, and are quickly made.

**Baked Apple Dessert**—Select as many smooth, tart apples as are required. Wash and remove core. Fill the hole thus made with sugar and a little cinnamon. Place in the oven and bake until a nice brown. Have ready some whipped cream, sweetened and flavored with vanilla; lift the apples out in dishes and pour the whipped cream upon them. Northern Spy apples are very good for this purpose.—The Home.

**Smothered Cabbage**—Cut a hard, white head of cabbage almost as fine as for slaw; put into a frying pan or pot that is not greasy, add a little water and cover closely to keep in the steam, and cook until done, which will be in about thirty minutes. See that water enough is kept in the vessel to prevent burning, and if water must be added, let it be boiling; but remember that but very little water is needed, as the cabbage must be cooked by steam. When done, if you have been careful, there will be no water in the vessel; the cabbage being just moist; but if there is a little water, drain, and season the cabbage with salt, pepper, a little butter, and, if liked, one teaspoonful of vinegar; serve very hot.

**Fruit Rolls**—For use with either fresh or canned fruits. Stir one tablespoonful each of butter and sugar, and one tablespoonful of salt into one pint of scalded milk; when cooled to lukewarm, add half a cake of good yeast, dissolved in one-fourth cupful of water, three cupfuls of flour stirred in gradually—enough to make a drop-batter. Set away and let rise until light; then stir in one-half cupful of butter creamed with one-half cupful of sugar, and add sufficient flour to make a stiff dough. Knead until smooth, and when again light, roll out and cut into squares of about four inches; on the centre of the square lay half a large peach, or any preferred fruit which has been stewed or sweetened; bring the corners of the square to the centre, press them together lightly, leaving space where the fruit shows; lay them close together, and when again risen, bake in a quick oven. A meringue makes them nicer.

# NEW IDEAS in TOILETTES

New York City.—No dress worn by the girl of twelve or younger is quite so pretty and quite so attractive as the one that includes a guimpe of white.

### Light Colored Taffetas.

Plain taffeta is rather old for a young girl, but the light-colored striped flowered taffetas are lovely for evening dresses. They are not in as good taste as organdies and muslins, which can be made dressier by colored or white taffeta slips worn underneath.

### Blouse or Guitape Waist.

The simple waist made with full front, such as this one, is always in demand, but especially so at this time, when princess skirts and skeleton waists are so much worn by young girls. In this instance the material is chiffon taffeta combined with lace, but the list of available ones is nearly endless. Lingerie blouses will be worn throughout the entire winter and are always charming for indoor occasions, while there are also many pretty thin wools and silks, such as wool batiste, crepe de Chine and the like, which are greatly liked for waists of this style, and, again, all over lace or net is always charming so made.

The waist is made with a fitted lining, which can be used or omitted as may be liked, and itself consists of front and backs. The front is gathered at the neck edge and again at the waist line, but the backs are plain across the shoulders, the fullness being found at the belt only. The sleeves are the favorite ones of the season with the deep cuffs, above which they are soft and full. The closing is made invisibly at the back.



Here is an exceedingly stylish and quite novel model that will be found most desirable for the first school days as well as for immediate wear and

## A LATE DESIGN BY MAY MANTON.



which is quite appropriate for autumn. In the illustration it is shown made of light weight serge stitched with belding silk and worn over a guimpe of white lawn, but linen, chambray and all similar materials can be utilized, while for the autumn, cashmere, challie and other light weight wools will be quite as fashionable as the serge.

The dress itself consists of waist portion and skirt. The waist portion extends under the arms and over the shoulder, giving something of a suspender effect, while in reality it is simply made in skeleton style with tucks that simulate box pleats at the edges. The skirt is five gored and is laid in box pleats that meet at the centre front and back. The guimpe is quite separate and absolutely simple, being made with front and backs, gathered at the neck and finished with a collar and at the waist where it is finished with a belt. The sleeves are in bishop style.

The quantity of material required for the medium size (ten years) is five yards twenty-seven or thirty-two, or three and three-eighths yards forty-four inches wide, with one and three-fourths yards thirty-six inches wide for the guimpe.

**Modification of the "High Back."** Many hats appear to be trimmed much higher at the back than they really are, owing to their forward inclination.

It must not be imagined that because a certain style of wearing hats has been adopted, anything like sameness is to be apprehended. For one thing, great diversity is to be noted in the shapes of crowns, and the importance of the crown is manifest under existing circumstances. It is placed full in view, owing to the forward slant of

The quantity of material required for the medium size (fourteen years) is two and three-fourth yards twenty-one,

two and one-half yards twenty-seven or one and five-eighths yards forty-four inches wide, with one-half yard of all over lace.



the shape, and its form (at least in front) is not concealed by trimmings. Productive of almost endless variety also is what we call here the "movement" given to the brim, that is to say, the particular curve or roll it is made to take, or the way it is turned up at the back or side. Moreover, brims may be wide or narrow. All widths are accepted, although, as I told you in my last, medium widths will perhaps be the most generally adopted for the present.—The Millinery Trade Review.

# The Farm

**What the Hen Does.**  
Mr. T. E. Orr, Secretary of the American Poultry Association, is credited with the following statement: "My experiments have demonstrated these facts: A hen eats sixteen times her own weight in one year; her eggs in the year are six times her weight; they bring sixteen cents per pound; her food costs four cents per pound, and her yearly product is worth six times the cost of her food."

**The Pig is Clover.**  
Pigs should if possible be allowed the run of a clover field or have access to other leguminous plants. However, should this be impossible let them have the run of good pasturage. Give them access to clear water at all times, and swirl and skim milk, and as far as practical to feed them all they will eat. Crowd them and sell when say eight or nine months old. This is the most profitable plan. When later you wish to put them up so that they may not run the fat off, it is always advisable to give them, say, the run of a half acre or so.—B. P. W., in the Indiana Farmer.

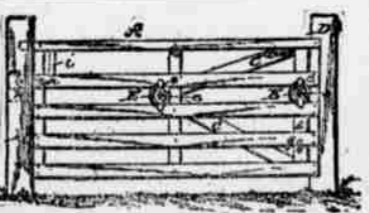
**A Stain For Bricks.**  
To stain bricks a satisfactory red construction says that it is wise to melt an ounce of glue in one gallon of water, afterward adding a piece of alum the size of an egg, then one-half pound of Venetian red and one pound of Spanish brown. The color is to be tried on the bricks before using, changing light or dark with the red or brown and using a yellow mineral for the buff. For coloring black, asphaltum is to be heated to a fluid state, the surface of the bricks being moderately heated, and then they are dipped, or a hot mixture of linseed oil and asphalt is made, and the heated bricks dipped in the same. Tar and asphalt are also used for accomplishing this purpose. In carrying out these operations it is important that the bricks be heated to a sufficient degree, and that they be held in the mixture so as to absorb the color to the depth of one-sixteenth of an inch.

**The Egg Business.**  
It is admitted that eggs cost less, and bring higher prices in market, than any other commodity sold off the farm, and there is, consequently, no reason why one should not enlarge in the production of eggs as a special business. It is true that a large number do not succeed, but it is not because the business is at fault, but lack of knowledge and experience. Enough money must be put into the business to place it on a sure foundation, and the attention to details is essential, as it is the minor matters, so often overlooked, that lead to increased cost and smaller production.

What we wish to impress upon readers is the fact that at this season, though eggs may be cheaper than in the winter, they cost little or nothing in the shape of food on the farm, and there is also but little labor necessary. The prices of eggs may be low, but if compared with other products of the farm and their cost, it will be found that eggs are far in the lead.—Farmer's Home Journal.

**New Method With Potatoes.**  
In looking over the Farmer I find an exchange on potato culture telling of how to raise potatoes from little potatoes and planting them closely in the row. Now there are always people who are ready to hoot at any and every new thing under the sun and they hoot at this, but I want to state right here and now that here in Waldron we have one man who, instead of doubting, has gone to work to prove the assertion made by a potato raiser of some years' experience, and has planted small potatoes, planted them whole and about three inches apart in the row. Of course the wisecracks laughed and jeered at him, and predicted no potatoes, or, if any, very small ones, but undaunted he went ahead, harrowing, plowing, hoeing and pulling weeds (they were too close to hoe) and by the 29th of June could show potatoes large enough for anyone at digging time, and growing rapidly. If anyone wishes any further information concerning this much talked of potato patch I will just refer him to the grower, who is none other than our fellow townsman, Jerome Sparks, and who I have no doubt will tell any and all just how he has managed this planting, cultivating, etc., and if they would like to know the result of the yield I have no doubt he would gladly tell it.—Observer, in Indiana Farmer.

**New Farm Gate.**  
Serious defects to be overcome in gates are strain and leverage weight, which result in sagging. W. J. Slack, of Fort Wayne, Ind., has invented a gate which it is claimed will largely remedy these defects. A triangular



frame is hinged to the post, with two rollers attached, whereon gate panel is supported and freely operates. The cut shows gate in usual low position, closed, and so supported at front end that no leverage weight or strain can incur to either gate or post. This improvement may be used as a small single or large double sliding or swing gate.

**The Farm Work Horse.**  
I saw in a recent number of the Tribune Farmer an article from Dr. Smead, telling some man that his mare, which weighs 950 pounds, is too small for farm work. Had this article been read by me only a few years ago it would have met with my approval, but now my views are somewhat different on this subject. Formerly I thought that a horse for all work must be from sixteen to sixteen and one-half hands high, well made and well muscled and of good weight. So when I went to buy a horse or mule he had to come to this standard or he was at once turned down as entirely too small. My neighbors often told me that my horses and mules were too large for farm work, but I heeded them not. A few years since I bought a thoroughbred mare, sixteen hands high, but very slim, and she never became heavy bodied, although I fed her well and raised several colts from her, all of which are small boned and of light body. However I found by working this mare by the side of heavy horses and mules that she did her work just as well as the largest and best of them, and, moreover, holds up at the same work on less feed than any of the large heavy ones. Her colts have all been good workers, though rarely weighing over 900 pounds, and doing the same work as the heavier ones on less feed, and always stepping quickly and being hard to tire out. Later on I bought a small horse, scant fifteen hands high, and weighing from 675 to 750 pounds. I have now used him six years. Almost all of this time he has been worked by the side of a large mule, and I find that he does more work than this mule does, and does it on less feed and is harder to tire. The doctor may say that the mule will kill him yet; the first mule that I worked him by is dead and I have worked him two years by another, and still he holds up well.

Some time since I bought a small mule, only fourteen hands high. I have worked him with a sixteen hand mule and with a horse that is sixteen and a half hands high and of good weight, and still he does his work as well as either of them, and on less feed. After trying these various animals for about ten years I am thoroughly convinced that a small horse, if he is of good breeding, will do the same work as a much larger horse and last just as long and thrive on much less feed. I think, however, the doctor has been accustomed to use some of the large breeds of horses, as the Percherons or Normans; if so, if he will get a thoroughbred, or even a standardbred of less than half the weight of his large one he will see that what I have given as experience is quite true.

We sometimes get what we call Northern horses here that are Normans, Percherons, Clydesdales, etc., and we find them far inferior to ours, even in the heaviest farm work. While I was hard to convince about the matter my neighbors seemed to have known this from the beginning, and the most popular horse here to-day is one of some good blood that is from fourteen to fifteen hands high. However, I did not help to bring about this type of the work horse. I only followed the change as I follow any new fashion, instead of keeping up with it.

We find that any good, horse horse of small frame and light build does as much of any farm work as does his burly brother of twice his weight.—John Keith, Mannington, Ky., in Tribune Farmer.



**The Egg-Laying Hen.**  
Since poultrymen have begun to aim at a high standard in egg production and to strive for the two-hundred-egg hen (the type, not the individual), much advance has been made, although the White Leghorn still leads the list. Of course, there are hens and hens even of this egg-laying breed, and some of them fall far below the standard. It is interesting to note the formation of the real egg-producer, and the illustration, which has been drawn from a photograph of a prize egg-producer, will show this formation very clearly, as compared with the average hen of this or any other breed.

The egg-producer has a long back, which is easily noted when she is seen with ordinary fowls. The breast is also plump, and there is a heaviness of the body behind. In one word, the carcass may be called plump. The comb and wattles are fiery red, the eyes bright and the bird has an alertness which does not seem to be prominent in other individuals not so good layers. It pays to look over the birds very carefully and if one has a standard to go by it will be seen that nine cases out of ten the bird which looks like a layer of few eggs will be found to be so.—Indianapolis News.

It is proposed to dispense with electric light in the streets of Preston, England, and to substitute incandescent gas lamps.