



**Woman-kind**

**The Pannier Effect.**  
Some noticeable frocks with pannier effect of a modest type have been in evidence and the earlier attempt to launch panniers, which met with failure, is apparently being revived in some influential quarters. However, the general tendency is toward the clinging hip lines, many of the newest skirts being sheathlike around the hips, while spreading to billowing fullness at the bottom.

**Wearers of Weeds as Social Rulers.**  
"Widows rule London," said a society man, and there seems to be truth in the assertion. There are two royal widows, the Duchess of Albany and Princess Henry of Battenberg; eleven ducal widows, two widowed marchionesses and a score or more countesses. Some of them have youth and beauty. American widows are in the forefront, too—the list including Mrs. Mackay, Mrs. Chauncey and Mrs. Adair.

**Belts of Dresden Ribbon.**  
Very pretty belts of Dresden ribbon are in evidence, for which two widths of ribbon are required. The wider ribbon, measuring about three inches, is used for the foundation, while quilted ribbon of the same pattern, but only one inch wide, is sewed along the top and bottom. The belt is boned in the back to give the girle effect, and is brought around in soft folds to the front, where it is fastened with a fancy buckle. For thin white gowns these Dresden belts are unusually pretty.

**To Walk Gracefully.**  
It never occurs to some women to ascertain whether they look graceful or the reverse when they walk until perhaps they catch a glimpse of themselves in passing a shop with a mirror in the window, and when they are probably surprised, agreeably or otherwise. To walk gracefully, the body must be held erect, with the shoulders thrown back and the chest expanded; the head should be slightly raised and the knees should be slightly raised and the legs moved from the hips. Any rolling movement of the body should be carefully guarded against, stiffness must be avoided and an erect and yet easy attitude cultivated.

**Cut-Glass Bathub.**  
A woman, not an actress nor Mrs. "Stuyve" Fish, danced into a glass and china house in Barclay street the other day and astounded the manager by ordering a cut-glass bathub 7 feet long, 2 1/2 feet wide and 2 feet deep. "I fear it is impossible, madame," he said. "I never heard of anything so large in cut-glass. I doubt if anybody in the world could turn out such a thing. Besides, the cost would be immense." "You need not worry about the cost, sir; I shall take care of that. The question is—can you make the tub?" He said he would let her know within a week. To his head salesman he said that such a tub could not be made for less than \$50,000.—Victor Smith in "Tip of the Tongue."

**Her Idea of Muffs.**  
Muffs, which will play an important part in winter fashions this year, have reached the limit of expensiveness, not to say usefulness. It seems to be a law—although an unwritten one—that muff linings shall be white or exactly matching the fur. Mrs. Harry Lehr, who will get no fatal case of chills for lack of costly furs, in speaking of them recently, said she proposed to have movable muff linings of pale tones, just to be slipped in to serve the color purpose. The permanent lining, of course, is not interfered with. One of the costumes which has been sent here from Paris for the fall is of smoke-gray cloth, a hat with pink plumes and a chinchilla muff stuffed at each end with the pale frills of a pale pink satin lining. It is likely to have a most depressing influence on those who vie with Mrs. Lehr as lavish dressers.—New York Press.

**A Wonderful Woman.**  
"Lady Warwick is a wonderful woman," says a correspondent of "Town and Country." "She ought to have been a man, because she does a man's work, and more without achieving the results which most men with but a little of her energies and talents have flung at them. She is a born leader. She runs the greater portion of the great county of Essex as if it were her own personal property, and the people are glad to own her as their ruler. Only last week, in a speech at her agricultural school, near Dunmow, at which great county magistrates and men famous all over the country were present, she made a speech on the miserable inadequacy of the railway service. 'If you people will only buck up,' she shouted, 'the Great Eastern Railway Company will soon be brought to its knees and if you will follow me to London, to their general office, I will lead you in raiding the place.' That is the sort of spirit which rural England loves, and the

countess, who is a born agitator, knows exactly how to play on the sympathies and feelings of her audiences. The railway service is a nightmare to the people in her district."

**Expensive "Shaving" of Rugs.**  
"You never can guess what is in that box," said the major-domo of one of the great homes in upper Fifth avenue yesterday, pointing to a packing case about 16 feet long and three feet wide. "That is our hall rug, which was sent over to Paris last summer to get shaved."

"Shaved!" said his astonished hearer, questioning her ears.  
"Yes, shaved. That sounds queer, doesn't it, but it is true. You see, the rug was very long and constant use for several years matted it down. To counteract this the rug was sent over to Paris to be cleaned and have just a shave taken off it, so this would not happen again. Expensive? Well, I should say so. The carpet cost a small fortune in the first place, to say nothing of the duty. Now a second duty had to be paid, and then, of course, there is the shaving in addition to all this."

"Could it not have been 'barbered' in this country?" asked his listener.  
"I imagine not; for an expert was called in from one of the largest carpet houses in town and he advised sending it abroad. The wooden box in which it traveled cost \$16 alone. A pretty expensive shave, wasn't it?"—New York Press.

**Witte's Wife a Jewess.**  
Mrs. Witte, wife of the eminent Russian statesman, is a Jewess. Those who recall the treatment of the Hebrew race in Russia by court, government, and people will be able to appreciate the extent to which this union has handicapped Witte, the situation being made more difficult by the fact that Mrs. Witte, besides being of humble birth, was formerly the wife of a very obscure official subordinate of Witte, to whom she obtained a dissolution of her first marriage, says the Chicago Chronicle.

It is true that she is a very clever woman, that her second marriage was a love match, and that she and her husband are a devoted couple. Moreover, her salons at St. Petersburg are frequented by "la haute finance," both Russian and foreign, which has led on more than one occasion to totally unfounded and scandalous rumors, circulated by her husband's political foes, to the effect that the habitues of her salons used them to hatch "coups de bourse" on the money markets, both at home and abroad, with official information and secrets obtained through her from her husband. On one occasion the charges of this kind took such a pronounced form that Witte demanded of the czar an independent inquiry into their foundation which resulted in the establishment of the groundlessness of the accusations. With all that, however, Mrs. Witte has until now not been received at court, and the great world at St. Petersburg has followed suit—that is to say, the feminine portion thereof.

**Fashion Notes.**  
New sweaters have collars and cuffs of knitted plaid.  
Young girls are wearing the daintiest of soft white mull frocks, simply tucked and capped by white mull hats.  
Brown has had a strenuous run in millinery and will not play a large part in the composition of the autumn hat.  
Yellow linens have a little vogue, but the color is too trying to take well, and is not nearly so popular as pink or blue.  
Hunt up all your odds and ends of velvet for this material is to be more extensively used than ever in adorning the winter gown.  
A good many women now wear all white instead of black for mourning and long, heavy veils are slowly but surely being abandoned.  
A blouse should never look like the top of a gown worn with a stray skirt, and that is exactly what the surprise separate waist looks like, and why it does not "take."

One of the prettiest flower fans contains an oval mirror on the reverse side, while attached to its ribbon loops are three tiny bags holding sachet puff, and powder.  
The open-work stocking is numerous and various, but fashion agrees that there is nothing really daintier than the plain silk hose molding the instep to perfect curves.  
Skirts haven't made up their minds whether to sweep the ground or disport themselves airily aloft, but the chances are a sensible length will be a la mode for walking.  
Sleeves hesitate to declare themselves openly, but it is at least ordained that all fullness must be above the elbow, and it is apparent that there need not be quite so much fullness as we had at first thought.



**FOR THE HOUSEWIFE**

**A Daisy Scheme.**  
A few drops of oil of lavender in a silver bowl or ornamental dish of some kind, half filled with very hot water and set in the dining room just before dinner is served gives a delightful and intangible freshness to the atmosphere of the apartment. Hostesses often put a small vessel in the parlor and dressing-rooms when they arrange the house for a festivity. The suggestion is especially valuable to the hostess in a small apartment, which sometimes in the bustle of preparation becomes stuffy.

**A New Use for Chalk.**  
A friend, who is her own maid-of-all-work, has found a way to make her table cloth do service for a little longer time, even after numerous spots disfigure its snowy whiteness. She rubs a piece of chalk over the spots as they appear. This has a magical effect and completely conceals them from view. If the spots are of grease, the chalk has a tendency to absorb it, instead of simply concealing it, so that when the cloth goes to the wash tub, it is often impossible to find the spot, the chalk having entirely effaced it.

**Brass Knocker in Fashion.**  
The brass knocker is again coming into fashion and a decorator says of it: "The electric bell is all very well in its way, but it is not in it for artistic beauty with the imported knocker. Every body raves over the spread eagle Russian knocker, which comes in beautiful hammered brass, and everybody likes the beautiful cherubs which lie prone against the white woodwork of the doorway, with the knocker part suspended beneath. Since the era of apartment living we have repeated orders for knockers. The doorway of a pretty, artistic apartment house is just about complete when a knocker is hung on the door. I never met the person yet, especially the woman, who did not like the knocker."

**Progressive Pickling.**  
I know you will say just the same thing that I said when the cucumbers for pickling came in at the rate of three, four, or perhaps a dozen a day. "What, stop my work and pickle those few paltry things each day? Never! The game is not worth the candle." But try it and see. It is done a little at a time; thus it is hardly appreciated. Take a stone crock, cover the bottom with cucumbers and cover these with one quarter of an inch of coarse salt; then put in another layer of cucumbers, another of salt, and so until the cucumbers are used up. On top place a round board, just a trifle smaller than the crock, and a good sized stone to hold it down snugly. The next pickles that came to the house were added to the jar. By the time the crock was full a little water was poured in if the brine did not cover the cucumbers. A cloth was laid over the top, the board replaced with its weight, and the outfit stored away until a convenient time for pickling came. A few horseradish leaves placed under the cloth prevented molding, and the pickles would keep thus for months, even for years.  
When the psychological moment arrives you may pickle all your hoard of cucumbers, or only part of them, as you wish.—Garden Magazine.

**Recipes.**  
**Tomato Soup:**—Reduce it by adding one quart of water, and in this put one quart of canned tomatoes; boil half an hour; strain and mash the tomatoes through a coarse sieve, one onion and a pinch of cloves; boil together an hour. A large tablespoonful of tapioca or rice may be added; also the yolk of a hard boiled egg, rubbed fine.  
**Oil Pickles:**—Slice, without peeling, enough medium sized cucumbers to fill a gallon jar; pack in the jar, in layers, with two-thirds of a cupful of salt; let the cucumbers stand three hours, then drain carefully; pack in layers again with two ounces white mustard seed, one ounce celery seed, two large onions chopped fine and one-half pint olive oil; when the cucumbers are all in, cover with good cold vinegar.  
**For Sweet Apple Pickles:**—In the sauce-kettle make a syrup of three pounds of sugar to one quart of vinegar; into this put a cloth bag containing one teaspoonful each of ground cinnamon, allspice and cloves. When the syrup is boiling hard, drop into it seven pounds of nicely pared, cored and quartered sweet apples. Stir occasionally, using great care not to mash the pieces; cook until they can be easily pierced with a fork; turn out into pickle jar, cover closely and set away. This is said to keep the year round.

**Angel Custards:**—These delicacies are made by pouring on the stiffly beaten whites of two eggs a generous half pint of scalding hot cream, and without beating, stir in a heaping tablespoonful of powdered sugar and a few drops of orange juice. To beat the mixture after the eggs are added would destroy the delicious consistency of the custards. Pour at once into ornamental little soufflé dishes and bake, standing in a pan of hot water in a moderate oven until the custards are firm. Serve in the dishes at about blood heat on a pretty saucer resting on a lace paper doily, accompanied by small squares of sunshine cake.



**BETTY THINGS TO WEAR**

New York City.—No negligee has ever become quite so popular as the kimono. While its accepted form is far from being a replica of the one worn by our Japanese cousins, it owes its sugges-



tion to them and suits our Western ideas better than the original model. This one is made of Oriental crepe with banding of plain colored China silk and

**A LATE DESIGN BY MAY MANTON.**



is exceedingly attractive, but there are many other materials equally appropriate. While there is a certain suitability and charm found in the Oriental crepes and the like, cashmere, henrietta and fine flannel are all in use, as well as a variety of washable materials.

The kimono is quite simple, made with the yoke and the full portion, and can be cut off in sacque length if better liked. The sleeves are in flowing style, gathered at the shoulders, and are finished with bands to match those at the front and yoke.  
The quantity of material required for the medium size is seven and three-fourths yards twenty-seven or thirty-two, five and one-fourth yards forty-four inches wide, with one and seven-eighths yards of contrasting material or five and one-fourth yards of ribbon for the bands for full length, four yards twenty-seven, three and one-half yards thirty-two or two yards forty-four inches wide for shorter length.

**Overskirt Effect.**  
A lovely evening dress is of white Irish crochet, and is composed of a bolero and a broadly Vandyked skirt

**Party Accessories.**  
All party accessories accord in a small get up, with shoes, stockings, and petticoats of the daintiest. Jewelry in the way of little short coral chains with gold lockets is considered permissible as a part of a small girl's party attire. The "coiffure" of a small maid's party outfit is also important, for the bow, which matches her dress or sash, if correctly manipulated, stands up like a broad butterfly.



**ORCHARD and GARDEN**

**Paint as Often as Needed.**  
It is poor policy to be afraid of using paint on the farm-house. Paint not only preserves a building but it generally denotes prosperity. If you use only good paint it will be money well spent every time you paint the farm-house.

**Remedy for Weevil.**  
It is claimed that the weevil can be kept out of seed beans by first drying the beans, then storing in bags with a liberal allowance of ashes. The remedy is simply enough, but it would hardly seem sufficient to kill the insect already in the bean. A more satisfactory remedy is to put the seed in a tight box, pour on a little bi-sulphide of carbon, cover closely and leave for two days. An ounce of the liquid is sufficient to treat three or four bushels.

**Phosphate for Turnips.**  
If turnips are sown too early they are quite apt to become tough and stringy. One of the causes is the premature ripening, the result of a deficiency of phosphoric acid in the soil. An application of this fertilizer in some available form will assist to correct the defect. A good form of it is dissolved phosphate rock, which can be used at the rate of two or three pounds to the square rod. It is of most value upon seed bearing plants, but has its uses elsewhere. It tends to prevent a too rapid growth and early ripening of vegetation.—N. F. G.

**Flea Beetle in Gardens.**  
The turnip receives the attention of the flea beetle in the fall. Earlier in the season the insect was looking after the cabbage, radish, mustard and the cruciferous plants generally. It is small, about one-tenth of an inch long, but its appetite is large enough. It eats holes in the leaves and does a reasonable amount of damage in this way. Not content with that, however, it lays its eggs about the roots of the plants upon which it feeds. The larvae which soon hatch live upon the roots and do considerable injury when numerous. Tobacco powder or tea will keep the bugs away. Ashes, lime or plaster will drive them away and is sufficient in seasons when they are not too plentiful.—Not. F. G.

**Gathering Onions.**  
Onions should not be gathered till ripe, or till the tops have dried down and the bulbs become firm. Then they should be stored in a cool, dry place. It does not matter how cold a place is, the colder the better, so long as the onions do not freeze. However, if frozen, they should not be moved, but covered up and left to thaw out gradually. It is not the freezing that does the damage, but the disturbing of the roots while in this condition. A good way to store them for the winter is to put them into crates and keep in a room having a tight floor. Place the crates on scantlings and far enough from the wall to admit of a free circulation of the atmosphere. When cold weather approaches cover sufficiently to keep out the frost. Handle carefully so as not to bruise the bulbs.

**Destroying Bag Worms.**  
It is a sad sight to see so many arbor vitae and other nice trees destroyed by the bag worm, which gets its name from the woven bag in which it lives and carries about with it. Even in some of the public parks hedges of arbor vitae are sometimes seen entirely stripped of leaves, those in charge appearing not to know what it is that is destroying the trees, says Practical Farmer. The worm is in the bag, and is not visible from a casual look. Many is many a worker among trees takes the bags to be some cocoon, and has no idea that they contain at the time the living cause of all their trouble. But if looked at closely the head of the worm will be seen protruding, and probably voraciously eating the foliage of the trees. Of all the trees it likes its preference is for the native arbor vitae, Thuja occidentalis, but it will take other evergreens, as well as some deciduous trees. As the worm can be pulled off of the twigs by taking hold of the bags it can often be better gotten rid of in this way than any other, but a dose of Paris green will fix them, as they are voracious feeders, and are not long reaching the poisoned foliage. Their chief feeding months are those of June, July and August. When the bags are found hanging to the trees later in the season they should be pulled off, as some of them contain eggs for the next year's brood.

**Dairy Advice.**  
Salting butter by guess and by golly brings just the result that might be expected—butter which nobody wants and which nobody will have when he finds out how it was made.  
Most folks have scales in their houses, but somehow they never seem to think it necessary to use them, save now and then when the baby is to be weighed or something like that. Scales were made to weigh anything and everything. Think of this when salting butter. Find out how much the fresh butter weighs, then salt accordingly.  
Some folks fail to strike a good reliable market among private customers because they do not take pains to salt their butter as the people who buy like

it. Let the question every time you take an order be: "How do you like your butter salted?" Then act accordingly; it will be dollars in your pocket to do it.  
Lots of butter floats out of the churn with the buttermilk if it is not caught on the way. How? There are little strainers on purpose for hanging over the hole when drawing off the buttermilk. Perhaps we lose enough at every churning to pay for one of them. How is it at your house?  
Did you scald the butter bowl when you put it away last time? Sensible. But it needs it again now that you are about to use it. You washed your face last week, but that will not answer for today.  
Does your churn smell as sweet as the new mown hay after you have made it ready to set away after using? Don't be satisfied to let it go if it does not. Nice butter depends on just such little things as this.

**Milking Dual Cows.**  
In buying dual purpose cows the fact should not be overlooked that if possible they should come from herds that are and have been regularly milked for a number of years. To call a herd of Shorthorns dual purpose that regularly suckle their calves is to impose upon the credulity of the public. The same is true of Red Polls or of any dual purpose breed.  
Anything and everything will not suffice to make a dual purpose animal. Here is where the opponents of the idea have got their strength. They have called no purpose cattle dual purpose and have held them up to ridicule. Dual cows of the correct type are large, deep bodied animals. They are mellow fleshed. They have a nice handling skin. They have more or less refinement of form. They have good large glandular udders and well developed milk veins. They are animals that fill the eye. They are noble animals when properly bred. They will enrich any country that has them in large numbers. There is a fine opening for the breeding of such cattle. Those who breed up large herds will be sure of a rich reward. We know of no better work in which young men can engage than in this work of breeding high class dual cows.  
The breeder, however, must understand his work. He must know what the dual cow is. He must try to get her. Unless he understands her form he will be considerably at sea to what to do. Let him retain milking qualities largely through the dams. Easy keeping qualities will come largely through the males selected accordingly, but if possible, they should be descended from a good milking ancestry. Build up such herds. They are good property. The want of skilled and trusty milkers is an obstacle in the way of breeding dairy cattle of any kind. Some of our people must milk cows, however, whether they want to or not. Wages will not always be so high as at present nor will work be so plentiful.

**Farm Notes.**  
Let cows eat pumpkins but not the seeds.  
To obtain full value for the wool it must be sent to market in the best possible condition.  
It is impossible to raise big mutant sheep on short pasture and without grain and roots.  
Rye chaff will cause the milk to dry up and is said to be responsible for cows losing their calves.  
It takes blood to feed sheep ticks, and blood is too costly to be used in this way; get rid of them.  
Pay attention to the food given cows. It must be of good quality, as dirty or musty food is very injurious.  
For poor lands and short pasture sheep are better adapted than cattle and should be kept in preference.  
A sheep that will not yield a profit no matter how well bred it may be, should have no place on the farm.  
Six weeks before killing time, a diet of corn and cold water has been found to give good results with ground barley a close second.  
On the cool nights put in the barn the horses that are out on pasture. Begin putting a little grain in the feed of the grass-fed horse, gradually increasing it.  
In buying food for your poultry it will not cost any more to get a variety than all of one kind, and it will be to your interest, if you want eggs, to furnish the hens with a variety.  
Have a nice pen of fowls yarded near a much traveled street or highway and note the interest the passersby take in them. It is one of the most effective ways there are of advertising your stock around home.  
Celery should receive intensive culture, plenty of water (manure water at intervals), the earth being drawn about them in an upright position. Do this very carefully by hand. Early celery is ready to bank or board up to blanch.  
One ounce of meat per hen three times a week is about right. During the moulting season a little more meat may be given to advantage. Never feed the meat mixed in a mast, as the hens are likely to get more than they require, which will result in digestive troubles.