

WOMAN'S REALM

Cleaning Spots.
Nothing else makes a dress look so untidy as spots on the goods. These spots are most frequently found in the front of the waist and skirt if from fruit, cream, etc., but the lower part of the skirt will sometimes show spots from almost anything of a liquid nature with which they come in contact.

One of the best agents for cleaning spots is soap bark jelly. This is made by dissolving a handful of soap bark in a quart of boiling water and letting it cool.

To clean the garment lay the spotted portion over a folded towel and rub the spots gently with a damp cloth dipped in the jelly. With another cloth and clear water wash off the jelly, dabbing it gently with the wet cloth and changing the cloth under it. Rinse with another clear water and a clean cloth, then let dry in the air. When nearly dry, cover the place with a thin cloth and press with a moderately hot iron.

A dress skirt or waist that has lost its first freshness may be improved by a good brushing and sponging. After every bit of dust has been brushed and shaken out clean any spots that may be found, as directed, then sponge one portion at a time and press it with a cloth between the material and the iron. Use white cloth for light goods and black for dark ones.

Shoes That Creak.

A good many children's shoes (after they have had unwary but intimate knowledge of the contents of alluring puddles) have a way of creaking that is absolutely maddening.

No one ought to be forced to listen to it when the remedy is so simple. The cause lies in the rubbing of the inner sole against the outer, and the wetting may cause one to shrink so that this rubbing is an inevitable following.

Take a large plate or a platter and pour just enough oil on it to cover the bottom well. Then stand the shoes with their heels propped so that the sole of the shoe rests in the oil. Let them stand over night, and in the morning wipe off any excess of oil there may be. If you are careful to let the oil only barely cover the bottom of the plate the shoes will probably absorb all the oil and be seemingly as dry as when you put them in. If you put too much oil the leather may be greasy. Then the shoes should not be worn for a day or two until the oil has had time to sink in thoroughly, or it will make ugly spots upon rugs and carpets.

But the treatment, simple though it is, is effective, and the "squeak" will, in nine cases out of ten, be found to have disappeared entirely. If it hasn't a second application will finish it.—New Haven Register.

Self-Government at Vassar.

So far weaknesses in the student government have resulted in reform, not so much in this or that particular, but in general. The most notable case of this kind occurred now some years ago, when a kind of slackness crept into the association and the elders began to wonder if student government was losing its grip. The answer to that question was the advent of a senior class persuaded in its own mind as to its destiny, and determined to impress its conviction upon the association. That year its house was swept and put into an order which has never since been seriously disturbed. The event not only inspired the association with fresh confidence in itself, and with higher ideals, but inspired the college with a confidence well deserved and of which the students are fully aware.

Of course one of the most obvious menaces to a good government by students is the fact that every year it loses a body of its best informed and best trained citizens, and has to accept in their place a still larger body of the unformed and uninformed, coming from the comparative dependence of schools and families, and likely, like any other immigrants, to be either inferior or overexecutive. It is hard to see how any executive body so constituted can keep to a steady policy. Yet the association does.—Georgia A. Kendrick, in Harper's Bazar.

Women of Oklahoma.

At the ranch we were pleasantly welcomed—astonishing fact, despite our introductions, for the hostess had just dismissed the last of thirty guests who had stayed with her through the show. The house was still in confusion, for they had not expected to entertain more than half a dozen; but the six invited ones, relying upon her well-known hospitality, had calmly multiplied themselves by five. The parlor, as we entered, proved to be a large, handsome room with a hardwood floor and mahogany furniture. Magazines and papers were scattered about, among them, on the centre table, a big pistol. The daughter was introduced to us—a Vassar graduate—and instead of talking murder and sudden death, we discussed psychology and recent fiction. Also the servant-girl question.

They would have no women servants on the ranch, they told us. Girls were always sick when the mistress felt under the weather; they would rise to no extra occasion, such as thirty guests instead of six, but explained that they weren't hired for that. A man cook, now, did his work without fretting and furnished as many meals as might be required. They had had Englishmen, colored men, and now had a Chinese, and they had all proved satisfactory.

The ladies took care of the bedrooms themselves.—Marion Foster Washburne, in Harper's Bazar.

Cheap Rugs.

A cheap rug, says the House Beautiful, shrieks out its pitiful plea to the passing critic most unmistakably. Better bare floors, or one good rug representing self-denial and economy, than a floor lavishly covered with base imitations.

And if only one or two rugs can be bought at first, choose soft, rich tones, which will harmonize with everything, and patterns which are good, but not very striking, and you will never tire of them. Hardwood floors as a background for rugs are of course the most desirable, but even a cheap softwood floor may be stained a rich dark blue, green or brown, so that the attention will be distracted from the scarcity of rugs. There is no rug to compare with the Oriental rug in beauty and durability; but for upstairs rooms, where the wear is not very heavy, there is nothing more charming than the rag rug, particularly if woven in colors harmonizing with its surroundings. The Indian Dhurri rugs are good in color and design, but have an exasperating habit of refusing to lie flat upon the floor. Perhaps no cheap rug gives more return for the money expended than the Navajo blankets, but their brilliant hues make them difficult to use. Those with a great deal of white in them are the safest purchases. While the rugs woven of bits of carpet are not beautiful, they often help cover a bare floor, and if made of soft dull colors are unobjectionable.—Evening Post.

Business Woman at Home.

When the business woman gets home at night she is tired and hot from her day's work. It may be her custom to sit down at once to her evening meal, and shortly after retire for a bath and bed, feeling too worn out to spend the evening in any relaxation or amusement.

Yet after a day in office or store she needs the diversion of a little amusement, and this would be possible, even after a hard day, if she followed the plan of resting, bathing and changing her clothing immediately on going home.

Say she gets home at 6 or 6.30. One hour later she can feel like a new person by following out this routine. The first thing to do on getting home is to remove all clothing worn during the day and hang it to air for morning. The next thing is a bath, and this should be tepid, as cold water will not remove the heat and perspiration of the day, and hot water is too exhausting. Stay in the tub ten minutes. Then slip on a night dress, let the hair down, braid it loosely, and lie at full length on the bed for fifteen minutes.

During this resting period the nerves should be relaxed, the eyes closed and all worrying thought banished. If consciousness is lost, so much the better. Orange Omelet—Grate the rind of one orange over two tablespoonsful of sugar; then pare and cut two oranges into thin slices and sprinkle over them two tablespoonsful of sugar. Beat to a stiff froth the whites of five eggs, add the sugar and orange rind, a very little salt, the beaten yolks of the eggs and three spoonfuls of orange juice. Put two tablespoonsful of butter into a hot omelet pan and pour in the mixture. When it begins to thicken, spread over the sliced oranges, turn out on a hot dish, place in the oven for a couple of minutes and serve immediately.

India Relish—Chop fine a small head of cabbage, six onions, twelve green peppers and two quarts of green tomatoes. Sprinkle over them one cupful of salt and let them stand twenty-four hours. Drain and put the vegetables in a porcelain lined kettle. Barely cover with vinegar. Add half a cupful of mustard seed, half a cupful of sugar and a teaspoonful of celery seed. Cook five minutes, remove from the fire and add one tablespoonful of English mustard. A half cupful of sugar may be added if you prefer the pickles sweet. Pack in glass cans or a stone jar.

Put on different shoes and stockings from those worn during the day, and a pretty frock. And by this time, which need not be an hour from the time you came home, you will feel refreshed and ready for an enjoyable evening. Instead of going to the evening meal hot and dragged out and cross, you will be cool and almost as fresh as if the day had just begun.—New Haven Register.



The light and white cloth costumes that were so popular last winter are again in fashion this season, and, if possible, are more elaborate than ever. Short boleros of caracul dyed to match the cloth, or made of Irish lace, are one of the features of this year's styles, and certainly are charming as a novelty.

A ravishing bolero is of chin-chilla, ornamented about the neck with ermine and having the sleeves finish much below the elbow with a band of ermine.

In Paris now the furriers reign. Their word is law and their products are more beautiful than ever. And all the garments they make are graceful and becoming. While cloth gowns are almost invariably becoming and effective. To trim chiffon with cloth is another popular fad, and the contrast of the two materials is certainly most effective. The favorite fur of this season in Paris is without contradiction chin-chilla. It shares to some extent popular favor with ermine, but the latter is easily imitated, and so vulgarly, that its vogue is diminishing.

Household Matters

To Give Gloss to Linen.
If a gloss is desired on linen add a teaspoonful of salt to the starch when making.

To Remove Onion Odor.
Rub the hands well with a piece of celery after peeling onion to remove the odor.

Makes Glass Fixtures Clean.
Clean brass fixtures with cut lemon, afterward washing with warm water. If you wish your window panes to be bright and clear use no soap on them, but sprinkle ammonia in the water with which they are washed. If newspaper is used for drying a polish will be obtained.

A Salad Course.
A mixture of sliced and shredded oranges, seeded white grapes, thinly sliced bananas and pecan meats, dressed with orange and pineapple juices and heaped orange shells, was served as a salad course at a luncheon the other day. The orange cups stood on grape leaves which served in place of dollies on pretty plates.

Cooking Boxes.
In Norway much progress has been made in the use of air-tight cooking boxes, in which food that has been thoroughly heated continues to simmer till it is cooked. In Germany progress is slow. Cooks are proverbially conservative and do not seem to understand how the same feathers and wool that keep people's bodies warm can prevent the escape of heat stored in food by previous exposure to fire.



Oatmeal Brown Bread—Mix a pint of rolled oats, a pint of rolled wheat, half a pint of granulated yellow cornmeal, half a pint of whole wheat flour and one teaspoonful of salt. Dissolve a teaspoonful of bicarbonate of soda in two tablespoonsful of warm water; add it to half a pint of New Orleans molasses; stir and add this to a pint of thick, sour milk; mix with the dry ingredients. Pour in a greased brown-bread mould and boil or steam continuously for four hours.—Mrs. Rorer.

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Graham Bread—Scald a pint of milk; add half a pint of water; when lukewarm add one compressed yeast cake dissolved in half a cupful of water; add a tablespoonful of molasses, a level teaspoonful of salt, and sufficient graham (not fine whole wheat) flour to make a batter that will drop from a spoon; beat for five minutes; cover and stand in a warm place (seventy-five degrees Fahrenheit) for three hours. Add and beat in another pint of graham flour; beat well; pour into three greased square pans; cover and let stand for one hour. Bake in a moderate oven for three-quarters of an hour.—Mrs. Rorer.

Gluten Bread—Scald a pint of flour; when lukewarm add half a cake of compressed yeast dissolved in a quarter of a cupful of cold water; add half a teaspoonful of salt and the whites of two eggs well beaten; stir in slowly two cupfuls of gluten (whole wheat) flour; beat thoroughly and stand aside in a warm place (seventy-five degrees Fahrenheit) for three hours; then add slowly as much flour as the dough will hold and enable you to stir it. Pour the batter in two square greased pans; cover and stand in some warm place for one and a half hours, then bake in a moderate oven for three-fourths hour.—Mrs. Rorer.

Turkey in Aspic—Remove the meat from the turkey carcass, keeping the dark and light separate, and chop finely. Break the bones and let them simmer slowly with cold water, a bay leaf and a piece of mace. As soon as the broth is reduced to half a pint, strain, and while hot add a rounding teaspoonful of gelatine which has been softened in a little cold water. Set aside until slightly thickened, add one cupful of the light meat, and another cupful to one cupful of the dark meat. Now place the aspic and light meat in the bottom of a jelly mold and the dark meat and aspic on top. When cold and firm serve with hot fried sweet potatoes.

All Kinds of Lace.
Very few laces of any kind, no matter what quarter of the globe they hail from, can be said to be unfashionable.

A Simple Gown.
A simple dinner gown from a famous Paris house is worth describing. The material was pale mauve mousseline de sole trimmed with heavy satin of a matching shade. The full skirt had a knee dounce of Point d'Alencon trimmed with five graduated bands of the satin. A band about three inches wide bordered the bottom of the blouse, and the band which headed it was less than an inch in width. The waist was a surprise.

Fashion Notes

New York City.—The round chemise is always a pretty and becoming one and here is a waist that includes both that and other attractive features.



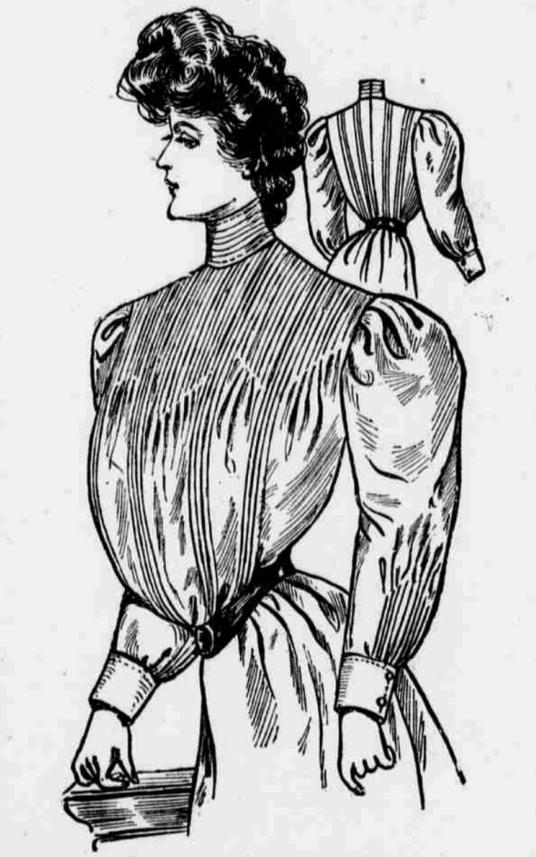
In the illustration pearl gray crepe de Chine is trimmed with silk banding and combined with ecru lace, but there are almost innumerable materials which are equally well suited to the

Hand-made Cluny lace is again used in accessories and dress trimming, and both Maltese and Armenian laces can be bought over the counters, while lace coats and lace robes are as plentiful as blackberries in July.

Fancy Bolero.

Boleros of all sorts and all shapes are to be noted upon the more elaborate indoor gowns of the season, as well as the costumes for street wear, and make exceedingly chic and charming effects. In the illustration are shown two equally desirable but quite different sorts, both of which allow a choice of sleeves or no sleeves. Number one as illustrated is made of heavy faille with trimming of Oriental banding, but the model is a favorite one for the very beautiful Mandarin embroideries, for silk and velvet embroidered with silver and gold threads, as well as for plain materials, so that it fills many needs. Number two is shown in baby Irish crocheted, but it also is adapted to all the materials that are used for little jackets of the sort. Lace is always pretty and attractive for dressy occasions, but some of the embroidered and paillette materials make exceedingly elegant effects.

Number one is made with fronts and back, fitted by means of shoulder and under-arm seams, but number two is cut in one piece, the fronts being turned over to form the revers.



—Tucked Blouse Waist, 32 to 42 Bust.

model, while again the chemise can be of any lace that may be preferred or any one of the pretty inserted materials in lingerie style. As illustrated, the chemise is made separate from the waist and closes at the back, so that it can be removed and renewed and varied at will, but it can be made in one with the waist, closing at the left shoulder seam, if that style is preferred, also the sleeves allow a choice of three-quarter or full length.

The waist is made over a fitted lining, which is closed at the centre front, and itself consists of the fronts and the back, which are arranged in outward turning pleats. The neck edge is finished with a shaped band, and the closing is made invisibly beneath the edge of the right front. The sleeves also are made over fitted foundations and these are faced to form the deep cuffs when full length is liked.

The quantity of material required for the medium size is three and three-fourth yards twenty-one, three yards twenty-seven or one and seven-eighth yards forty-four inches wide, with one-half yard of all-over lace and three and one-half yards of lace edging to make as illustrated, one and one-eighth yards of all-over lace when long sleeves are used.

A Felt Hat.
A hat of smooth French felt in "Alice" blue, the facing and the crown being of a deeper tone of the color than is the exterior of the brim, has the crown encircled with two folded bands of silver tissue ribbon, a double flat bow of the ribbon at the left side holding a pair of half-folded wings in pale blue, and on the bandeau around the back, cachepeigne trimming of stuffing of blue chiffon from which depends a long scarf veil.

The Farm

About the Radish.
If the account of this radish, from the Gardou Magazine, is not greatly exaggerated, the seed should be imported and American lovers of radishes given an opportunity to test its merits.

Picture to yourself a pure white radish the size of a baseball or larger, firm and solid. Such is the Japanese radish. Cut it, and you find it has the consistency of a Baldwin apple, firm and fine grain; taste, and it proves to be away ahead of the most delicate spring radish that ever passed your lips. It will thrive at any season during the growing year. It may be transplanted or left alone, cultivated or uncultivated. It is as good to eat when in bloom as in its younger days, and one radish will provide bulk enough for three or four people or more.

Buying an Axe.

The essential points in a good axe are (1) good quality of steel in blade and well and evenly tempered; (2) proper shape in the blade so as to get the best results for the force used; (3) the poll or back to be smooth and made of the right weight that the balance of the axe is right when swinging; (4) the weight of the axe to be in proper proportion to the worker and user; (5) that the blade is fitted with a suitable handle. By suitable handle is meant: (1) one that has the grain the right way; (2) one that is the right shape and thickness. For the first we saw in the description of wood what this should be and why so.

Right grain is very important in an axe handle for two reasons: First, if you break it, as you generally do, at work, you may have to go miles for a new one, and when you get lost a lot of time taking the remains out and putting the new handle in.—Farmer's Home Journal.

Seed Growing.

The proper behavior for carrots, onions and other plants of a similar nature is to put in their time at growing during the first summer. Seed growing should be reserved till the second year, when the roots that are found worthy may be given a chance if it is desired. Now and then some root will go to seed the first year. Such seed is not desirable for planting, as it is the result of a tendency to degenerate. A crop raised from it would show a still stronger propensity in that direction, till it would become an annual, which would not be wanted. With some plants this tendency is very strong and must be continually guarded against by the seed grower. They seem never to be satisfied with civilization and are continually lapsing to wilder their wild state. "Back to nature" is the cry of those who advocate a return from the city to the country. It may do for people, but it is not wanted for plants.—National Fruit Grower.

Testing the Short Feed.

In the sale of thirty-four steers, averaging 1313 pounds, on the Chicago market, at \$5.00, a very timely cattle feeding experiment by the Illinois Experiment Station was terminated, relates the Tribune Farmer. These steers were bought on the Chicago market the last week in August. As purchased they were fleshy feeders, weighing 1073 pounds, and cost \$4.25 on the Chicago market, and have been fed for ninety days.

Professor Mumford, associated with H. O. Allison, a senior student in the College of Agriculture, who is to use the records of the experiment station relative to this test as a basis for a graduation thesis, planned this experiment, as being one which would be likely to appeal to a large number of cattle feeders throughout the country, who have tried a similar experiment and who are not in a position to know accurately the results of their work.

The cattle were fed in two lots, both, however, receiving similar rations, which consisted of cornmeal, oilmeal and clover hay. One lot received these feeds after the common method of feeding, while for the other lot the clover hay was chopped (cut into two-inch lengths by being run through an ordinary ensilage machine at a cost of about \$1 a ton) and mixed with the grain part of the ration. This mixed feed was then fed in a self-feeder, to which the cattle had access at all times.

The Maintenance Ration.

The Wisconsin station has made some interesting experiments which seem to show that the maintenance ration may vary with the age of the animal, conditions of shelter, care, etc. This experiment deals with mature Poland-China and Berkshire sows eight weeks after weaning their litters. Their average weight was 378 pounds. Their feed consisted of corn, shorts, oil meal and skim milk. Of the grain an average of 3.54 pounds daily was required and of the skim milk an average of 7.1 pounds to maintain weight. Per 100 pounds weight of sow the average of grain was .95½ pound and of skim milk 1.91½ pounds, a total of 2.87 pounds per 100 pounds live weight. This was found to be the average maintenance ration of the pure bred sows of the weight given. Now, with the scrubs, it was somewhat different. In the experiment were four razorback sows, averaging 226 pounds. They ate an average of 3.19 pounds grain and 6.3 pounds milk per day. Per 100 pounds of live weight they ate 1.41 pounds grain and 2.81 pounds milk per day, a total of 4.22 pounds against a total of 2.87 pounds per 100 pounds of live weight in the improved breeds. So according to this it costs more to keep a scrub sow than

it does a pure bred one, which is another point added to the many which prove to farmers that they should keep nothing but A1 stock.—Weekly Witness.

The Corn Plant.

Reliable figures show the great feeding value of the hard lower end of the corn plant generally known as the stubble, a part usually discarded or thrown to the hogs, but which, if properly prepared, would add much value to the food supply. It is estimated that the top part of the corn fodder contains less food value than the lower part of the stubble and that fifty-two per cent. of the food value is in the plant and but forty-eight per cent. in the ears. Moreover, the digestible contents are much greater in the lower stubble than in the main stalks farther up or in the leaves.

The reducing of this stubble to a condition so that the cows can eat it readily is where the great value of the majority of farmers the old-fashioned cutter must take the place of the shredder. As an experiment the writer took an old and very dull ax and broke to shivers a lot of corn stalks particularly the lower part, usually thrown away. This mass was thoroughly moistened in water which was quite warm, covered thickly with wheat bran and offered the cows. They ate it with much appetite, although they had previously partially discarded the fodder thrown into the mangers in full length. They had become tired of the corn stalks fed in the old way, but were glad to have it when presented in a new form, just as we humans like our accustomed foods prepared with more or less variety.—Indianapolis News.

Cut and Ground Alfalfa.

In a few instances we hear that alfalfa hay when dried is cut in short bits by the cutter and then run through the corn mill and made into meal which is mixed with cornmeal and so fed to hogs, the reason for this being that hogs not used to alfalfa will not eat it readily when only cut, but will when mixed with cornmeal. It is stated that an experiment in which ground alfalfa cut in half-inch lengths for fattening pigs was recently made by the Colorado Experiment Station. It required 4.77 pounds of corn and alfalfa mixed at the rate of three pounds of corn to one of alfalfa to produce one pound of gain, while 4.81 pounds of corn and ground alfalfa mixed in the proportion of three parts of corn to one of alfalfa were eaten for one pound of gain, not counting labor.

With cut alfalfa costing \$8 a ton and ground alfalfa \$16 a ton, the cost of producing 100 pounds of gain with the former was \$2.62 and with the ground alfalfa \$3.12. With corn and cut alfalfa fed in equal parts by weight, the cost of producing 100 pounds of gain was \$2.72. With corn and ground alfalfa fed in equal parts by weight the cost was \$3.93.

These results go to show that at the prices quoted alfalfa is more economical to feed than ground alfalfa, and that a ration consisting of three-fourths corn and one-fourth alfalfa is cheaper than one consisting of half corn and half cut alfalfa for fattening pigs. Grinding alfalfa is an expensive process, and it is doubtful if machinery can be improvised which will grind it as cheaply as it can be ground by an animal.—Farmer's Home Journal.

The Care of Acres.

For years we have been accustomed to reading and hearing of those who have been land poor. How often we learn of some one who has had some very unpleasant dealings with the sheriff who, after it is too late, openly acknowledges that such would not have been the case had he not been possessed of so much land. A writer in the National Stockman in speaking of this subject of being "land poor" says: "Many a man is burdened unnecessarily by the ownership of too many acres of land. The desire to extend one's business and to have income increased is natural. In the case of the farmer this desire takes practical form in the purchase of more land very often when it should be in the improvement of the land already owned. I believe I have met personally 4000 farmers who were making the mistake of striving to be owners of more land than they should own. The evidence was seen in the neglect of the opportunities offered by the farm, or by straining under a load of debt, depriving themselves and family unduly for the sake of an expected reward in the future.

There is a vast amount of land in America whose nature and surroundings are such that it will give satisfactory returns only when farmed by the owner, and in large part with home labor. In fact, there is little land outside of the fertile black soil of the corn belt, or of the districts peculiarly adapted to a cash crop of unusual profitability, that can be made to yield a good net income when all the labor is hired, and the farm usually owes much of its desirability as an investment to the fact that it provides employment for all members of the owner's family, and rewards the skill of interested workers according to their special skill and industry. If dependence were placed entirely upon hired labor, in the field and in the farm home, ninety per cent. of the farms outside the districts named—those having wondrous fertility or a special crop of unusual profitability—would not pay as investments.

England has to import 70,000 Christmas trees.