

HATPIN HOLDERS.

In these days of many hatpins the antpin holder has become a necessary adjunct to the well-appointed bureau. They are made now as one of the tollet set, comprising brush, comb, mirror, powder box, tray, etc., or may be had separately in very pretty designs. An ingenious substitute for the silver holder, and one in reach of every girl, is a tall glass bottle with a mouth wide enough to hold several pins comfortably. Nearly everybody has a pretty bottle or two put away, and one of these, with a bow on the neck or a pleture pasted on the side, will hold the hatpins all right until Christmas, when one of the new silver holders will probably appear.

A WOMAN, TOO.

A young woman who was spending the evening with the family of Lord Coleridge, the eminent English jurist, was about to start for her home at 10 o'clock when he offered to accompany age, and with the fearlessness of youth, due to ignorance of the dangers surrounding young women, said: "I thank you, but I do not want to trouble you. Cannot the maid accompany me?" His answer showed the respect in which he held all women. He said: "My dear, the maid is a woman also." If all men were as truly courteous there would be no complaint on the part of women that they do not receive the treatment they should receive from the opposite -New York Tribune.

OBSERVE HOME ANNIVERSARIES

The happiest households are that that do not let die out the sentiment connected with various anniversaries. Although gift-giving or recognition of such events in a suitable way may be out of the question owing to the straitened circumstances of those "within the gates," there can yet be a little air of festivity when mother's or father's birthday comes round, or some wedding anniversay is to be celebrated. An extra dish, a little bunch of flowers, or some special music prepared for the occasion, will show the kindly spirit and the loving remembrance that count for more than the money value of any gift. As the children grow up, if these have much to look forward to and much more to remember in the years to come when they go out to do battle is crashed under foot and affection is regarded only as a side issue

CHILDREN'S PARTY SUPPLIES.

The most charming thing about any meal is a surprise connected with it. and in this supper there are several. of a simple character, easily prepared and intended for the smallest children: Mam broth in cups with whipped cream.

Animal crackers. Creamed chicken; rolled sandwiches,

Small cups of cocoa. Paper roses with plain ice cream co cealed in them; little cakes.

Put the chicken into small square oxes and covers and give a tiny downy chicken on the cover of each. serve the sandwiches tied with rib-Sons, and the cocoa in little after-dinome large paper roses and remove the centres, fitting a little paper cup in each, and laying the flat centre on again when it is served; pass the plates with the little lighted cakes with this. >-Harper's Bazar.

SAVE TISSUE PAPER.

The tissue paper in which parcels are wrapped should never be thrown Away, but smoothed out and laid away A a drawer for future use.

A small pad of tissue paper sprinkled with methylated spirit will give a bril-Mant polish to mirrors, picture glasses and crystal. The pad, used without the spirit, is excellent for burnishing steel, rubbing grease spots off furniture, polishing silver, etc.

For packing glass, china and ornaments a roll of tissue paper is invalua- there, is usually becoming. ble, says Home Notes.

When packing hats a wisp of tissue paper should be twisted around all upstanding ends of ribbon, ospreys and wings to prevent crushing. Dress and blouse sleeves should be stuffed with soft paper, and a sheet of it placed be-

Silk handkerchiefs, ribbons and lace should all be froned between a layer of tissue paper, and the latter is a fine polisher for steel buckles and hatpins,

DRESS FOR THEMSELVES.

Women do not dress to attract the admiration of men; vanity, I am afraid, is the author of this suggestion, writes a correspondent of the London Dally News. Neither is it to excite the envy of women. Why do men everywhere fall so easily into this mean estimate of our sex?

God has planted, I believe, a true in stinct into all true women's naturesperhaps partly on account, it may be of their very subtle and universal innuence as mother, wife, sister, friend not only to be attractive, but to ap-

to support this theory. The world is pheasant wings. dark and cold enough, our eyes refuse to be satisfied with garments of black and brown, or even chocolate or coffee colored; these are quite as, and more, expensive than the sweet, fresh tollets made lovely by rainbow-tinted flowers as that rejoice the eye of the

Surely it was not as a cequette to in

spire the admiration of men that the woman whose price was above all rubles whose husband trusted in her, and in whose tongue was the law of kindness, clothed herself in coverings of tapestry, silk and purple. I think rather her raiment matched the innate dignity and beauty of her character. And when I see the pretty garments around me I like to feel that they are most often the outcome of sunny, womanly natures, whose desire is to please and to be pleased.-Manchester Union.

WOMAN PATENT ATTORNEY.

The experience of Miss Florence King, of Chicago, patent attorney, shows that the "self-made woman" has arrived along with the "self-made man," of whom America has long been proud. She handles the most intricate inventions and complicated cases, and practices in the Supreme Court of the United States. She became famous when she won the case of Mrs. Hamilton Rogers against a great corporation. her. She, with the respect due to his a case which men attorneys had repeatedly refused to touch as hopeless. She was born in a log cabin, left an orphan at five, went to district school, parned her first money in the kitchen at \$1.25 a week, worked her own way through college, started business life as a stenographer, studied law, specialized in patent law, and after various other successes was admitted to the Supreme Court in 1903. She took a course in mechanical and electrical engineering at Armour Institute, and can pass, it is said, expert opinion on mechanical inventions before presenting them at the Patent Office.

STYLES IN NECKWEAR.

Scarfs of lace and printed chiffon for evening wear are so closely allied to neckwear that they must be mentioned with it and the newest come in frilled and pleated effects that are extremely pretty. Crepe de Chine is employed for the making of some dainty stocks and ties, both in white and colors, and medallions and frills of lace lend a touch of ornamentation. In pastel colorings these collars are dainty and charming. In tailored neckwear a fancy is observable for long tab ends, and whether of wash material or of silk this elongated effect is evidenced. festivals are encouraged, they will Taffeta embroidered in colors and in black and white designs is a favored material for these fancy tailored stocks, and then there are the handkerwith the world and find that sentiment chief ties in bright tints and Oriental

colorings which are exceedingly smart for autumn or winter wear with a plain hirt waist, whether of linen or heavier fabric. The trim little turnover collar with embroidered edge and worn with a parrow silk or satin tie is as much in style as ever. There is a neat air about this collar that is very fetching. Of course, the linen collar for wear with strictly tailored waists is never entirely out of fashion, and it is not ikely to be while the young for the shirt waist continues. In referring to neckwear, the scrim collar and cuff sets must be included, for they are very appropriate and becoming with waists of mohair, Henrietta, flannel and the like, especially in plain colors. the cross stitch decoration in bright blue, green or less vivid hues giving the required note of color. Few womher coffee-cups with little spoons. Get en are indifferent to neckwear displays, be for the array in the shops is fascinating to a degree.-Brooklyn Eagle.



Tiny toques go well with small fea tures unless their owner is tall.

For a small nose, wear a hat under the medium size, small flowers.

If the forehead is high keep it in shadow. Avoid a bat that rolls up. Avoid large picture hats with small

features, says the Lowell Daily Mail. If the features are irregular, a hat whose brim is crushed in here and

Small hats were not frequent in the collections from which was obtained the information of present purpose.

Those no longer young look best in oval or round toques, with deep, not wide brims. Soft rich colorings or black and white.

Collarettes, of ostrich feathers are among the latest novelties. They are less expensive than the boas and quite as pretty. At either end they are fin ished with bows and long ends of ribbon and black velvet.

Women who find time hanging heavily on their hands may provide themselves with extremely pretty hatpins at very little cost. It is only necessary to buy the common pins, crush off the glass beads and replace them with Indian heads. The latter can be at-

tached with sealing wax or solder. A medium large hat, with medium wide, low, square crown, covered ob-jectively with cloth surfaced with breast feathers of Impeyan pheasants, has the crown encircled by a folded band of miroir velvet in tobacco brown, the band terminating in a bow at the We could count numberless instances left side, and the bow holding a pair of

They say that the "baby Irish," which is to be worn so extravagantly this winter for trimmings-yokes, cuffs, collars and chemisettes-is not made in Ireland at all, but in France. The French women, however, are not using their fingers for it, but simply employ the real Irish patterns on the baby square pan, and when cold fry i. Irish net, doing the whole on machines, the same as you do cold mush.



BLISTERING IN LINEN.

To prevent blistering in linen, which s almost always due to bad starching, but occasionally to ironing the articles when too wet, each article must be well starched through, and when about to iron it, it must be dampened evenly, but not wet. Collars and cuffs that have to be turned down should be fixed in the proper shape immediately after each one is ironed, for then the starch is still flexible.

SELECTING AND COOKING FISH. Fish should enter into the diet of both healthy people and invalids. Its chief disadvantage for folks in good health is that it is not satisfying. This is largely owing to the great amount

of water that it contains. It is an agreeable change from meat Any white fish is easily digested. To be really good and wholesome fish should not only be strictly fresh, but in season. It should no more be eaten out of season than game, says the Bos-

ton Traveler. Care should be taken also that the fish is mature, so that the flavor of the meat may be at its best. After spawning it makes a very poor diet. The flesh is then soft and of a bluish color and after it is cooked it has not the flakiness that characterizes good fish. Fish must be perfectly fresh, otherwise serious results may follow after eating it. It deteriorates more quickly meat is insipid.

CLEANING FEATHERS.

Here is a process which may seem somewhat long and tedious, but you will have the consolation to know that you have done a good job, for this method was once awarded a prize by the Society of Arts.

Prepare sufficient lime water for the quantity of feathers you have to clean, in the following manner: Mix thoroughly one pound of quick lime in each gallon of water required and let it stand until all the undissolved lime is precipitated as a fine powder to the bottom of the tub or pan, whereupon pour off the clear liquor for use.

Now, having put the feathers in a clean tub, pour the lime water on them and stir them well in it until they all sink to the bottom, by which time there should be enough lime water to cover them to a depth of three inches. Let them stand in this three or four days, then take them out, drain them in a sieve, and afterwards wash and rinse them well in clean water. Dry them on nets having about the same mesh as a cabbage net; shake the net occasionally and those feathers that are dry will fall through. When they are all dry, beat them well to get rid of the dust.



Orange Punch-Boll one pound of sugar and one pint of water with the grated yellow rind of one orange for five minutes. Take from the fire and strain; add the juice of three oranges and this season they are certain not to and two lemons and set aside to cool. When ready to use it, add a pint shaved ice and a quart of water.

> Pineapple Ice Cream-Three pints of cream, one pint milk, two ripe pine apples, with two pounds of sugar; pee and slice the pineapples, cover them with sugar and let stand about three hours; then chop the fruit into the syrup formed and strain through a fine sieve; beat into the cream and freeze. Some of the fruit can be cut in small pieces and stirred into the cream Peach ice cream is made in the saine

customs. "The Provence cooks," she says, "first blanch the mushrooms in boiling water, to which a teaspoonful of vinegar has been added. Remove and let them lie for an hour in a bath of oil, salt, pepper and a pinch of gar-

lic. Then take out the mushrooms and set the saucepan over the fire to heat the oil. When very hot add the mushrooms with a little minced parsley. Toss the mushrooms while cooking, then take up, drain, squeeze over them the juice of a lemon and serve with quarters of lemon, garnishing the dish on which they are served."-New

York Evening Telegram. Virginia Barbecued Ham-Cut raw ham in thin slices and soak in scalding water one-half hour. Take them out and lay them in a frying pan. Pepper each slice and spread on one-fourth teaspoonful of made mustard. Fry in vinegar, one-half tenspoonful to each slice, turning often. A delicious breakfast dish with pork is scrappel. Take the head, heart and any lean scraps of pork and boil until the flesh slips from the bones. Remove all fat, gristle and bones, and chop fine. When cold remove the fat from the surface of the liquor in which the meat was boiled and return to the fire. As soon as it bolls put on the chopped meat and pepper and salt to taste. Allow it to come to a boil again and thicken with cornmeal, letting the meal slip through the fingers slowly to prevent lumps. Cook an hour, stirring very often, and then push back on the stove to boll gently for another hour. Mold in a shallow, square pan, and when cold fry in silces, the head. As manties will be among rine in a brooch.



New York City.-Every fresh varia- | the brim, at the right of the back, is tion of the blouse is sure to find its white velvet camellia blossom, mountwelcome. Here is one of the smartest ed with green leaves.-Millinery Trade and best that the season has to offer Review.



and which is adapted to a variety of materials and to a great many comthan most food and consequently the binations. In the illustration white first essential is freshness. If it is at taffeta is stitched with belding slik all "woolly" its flavor is gone and the and combined with a little chemisette of tucked mousseline, but this chemisetet can be of lace, of embroidered material, or, indeed, of almost everything that may make an effective contrast with the waist. Again, if liked, effectually conceals the edges of the the little turn-over collar can be of velvet or of moire, both of which ore he waist will be found equally well

Walst For Evening or Day Wear. The square neck evening waist makes a feature and a novelty of the eason and is very generally becoming and attractive. Illustrated is one of the best possible models that includes sleeves of the very latest sort and which is adapted to the entire range of soft and crushable fabrics of fashion In the illustration pule pink messaline erene is trimmed with eeru lace, but colors as well as materials are exceedingly varied this year and trimmings are almost numberless. Lace is always pretty and attractive, but embroidered bandings can be utilized if better liked. In addition to all these advantages the waist allows of making with the yoke and long sleeves, so becoming adapted to daytime wear. The sleeves with the short puffs and fitted under portions are among the latest designs noted on imported models and are to be much commended. In this instance there are frills which add largely to the effect.

The waist is made with a fitted lining and itself consists of fronts, centre front and backs. The fronts are tucked and joined to the plain centre, while the closing is made invisibly at the back. The trimming that finishes the neck is arranged on indicated lines and frills, which are arranged over the sleeves and walst. When high neck greatly in vogue this season. Also and long sleeves are used the plain portions of the sleeves can be made



Misses' Box Pleated Blouse, 12 to 16 years,

adapted to the separate one and to to match the yoke or of the material the gown. The deep scalloped yoke collar makes a characteristic feature and the sleeves are quite novel as well as exceedingly becoming, while at the that mark the latest style.

The waist is made over the fitted iin ing, which is closed at the centre front. Mushrooms a la Provencale-This and itself consists of the fronts and recipe has just been sent me by a back with the yoke collar, which is friend who is spending a year in an finished at the lower edges and exold French chateau studying French tends slightly over the sleeves. These sleeves are full and tucked to fit the arms below the elbows and are finished with becoming roll-over cuffs.

The quantity of material required for the medium size is five and one-fourth vards twenty-one, four and one-half vards twenty-seven or two and one fourth yards forty-four inches wide, with five-eighth yard of tucking for the chemisette and seven-eighth yard of silk for belt.

Medium Large Turban.

A medium large turban, with pointed front, baving the brin turned up on a plane with the crown, but not attached to the crown at its upper edge, has the rown covered with black royal velvet, and facing of velvet, and above he facing on the brim, two puffs of black satin ribbon divided by a band of sliver galloon. Folds of the black satin ribbon encircle the crown; laid on the brim at the right side is a feather cockade set with a fancy me

Jeweled Combs in the Hair. *

of the gown, trimmed as liked.

The quantity of material required for the medium size is two and threefourth yards twenty-one, two and one walst is worn one of the deep girdles half yards twenty-seven or one and one-fourth yards forty-four inches wide, with one and three-fourth yards



of lace and four and one-half yards of full cock's plume mounted with a applique to trim as illustrated, one and one-fourth yards of all-over lace when dallion; and set on the bandeau under I high neck and long sleeves are used.

the smart autumn and winter styles

In the hair this winter women will the Spanish comb will be practically wear two combs in the back, the lower inevitable, although as yet not it one smaller than the upper, and both jeweled at the top. These will be varied by the old Colonial type of Ornaments of Platinum Platinum is not used not only for comb, for a different style of coiffure, delicate chains and mountings for diaand it is more than probable that the Colonial comb will share favor with monds, but also as the foundation of its twin sister, the Spanish comb, high fancy crosses in openwork set with and broad, and intended to be used diamonds, and in arabesques framing a very pale stone, as a light aquamaeffectively in draping the mantilla upon

THE APPLE'S FAMILY TREE

History Shows That the Fruit Was

Among the fruits of the rose family are apples, pears, peaches, plums, cherries and quinces, as well as strawberries, raspberries and blackberries. The apple is a fruit of long descent. Among the ruins of the Swiss lake dwellers are found remains of small seed apples which show the seed valves and the grains of flesh. The crab apple is a native of Britain, and was the stock on which were grafted the choicest varieties when brought from Europe, chiefly France. Apples of some sort were abundant before the conquest, and had been introduced probably by the Romans. Yet often as Saxon manuscripts speak of apples and cider there is no mention of named varieties before the thirteenth century. Then one may read of the pearmain and the costard - Chaucer's "mellow

costard." In the roll of household expenses of Eleanor, wife of Simon De Montfort, apples and pears are entered. In the year 1286 the royal fruiterer to Edward I, presents a bill for apples, pears, quinces, mediars and nuts. Pippius, believed to be seedlings, hence called from the pips or seeds, are said not to have been grown in England before 1525. The exact Drayden, writing of the orchards of Kent at that period, can name only the apple, the orange, the russean, the sweeting, the pome water and the reinette.

John Winthrop is usually held responsible for the introduction of the apple into the New World. But as a matter of fact when Winthrop anchored off Cape Ann the recluse Blackstone already had apple trees growing about his cabin at Shawmut Neck. Some of the best of American apples were brought over by the Huguenots who settled in Flushing, L. I., in 1660, and planted there among others, the pomme royale or spice apple.-Chicago Chronicle

WISE WORDS.

Every man must bear his own burden, and it is a fine thing to see any one trying to do it manfully.

A little thinking shows us that the deeds of kindness we do are effective in proportion to the love we put into

There is nothing in the world so much admired as a man who knows how to bear unhapplness with cournge.-Seneca.

"I shall pass through the world but once, therefore, any good thing that I may do, or any kindness I may show, let me do it now; let me not neglect it, as I shall not pass this way again."

Skepticism has ruined many a noble mind and many a hopeful work, but it has never belped to produce anything of its own, hopeful or noble or beautiful or great.-Father Henry Coleridge.

Never to tire, never to grow old; to be patient, sympathetic, tender; to look for the budding flower, and the opening heart; to hope always; like God, to love always-this is duty.-Amiel's

Let man, then, learn the revelation of all nature and all thought to his heart; this, namely, that the Highest dwells with him; that the sources of nature are in his own mind, if the sentiment of duty is there .- Emerson.

A Witness and a Hoodoo.

"I heard an amusing dialogue in court the other day," remarked Dr. D. D. Lustig, "which shows to what trials and tribulations the patient and longness was on the stand and he was asked to state his age.

" 'Sixty-nine years, umbeschrien, replied the witness.

"'Umbeschrien,' it might be explained, is a Yiddish anti-hoodoo word. But, of course, the court could not be expected to know that. And that started the wrangle. 'Once more, answer the question:

How old are you? said the Judge. "'Sixty-nine years, umbeschrien, re-

plied the witness. "'Now I want you to answer that

question briefly, clearly, without any unnecessary qualifications or amplifications,' declared the court with some feeling. 'How old are you?' " Sixty-nine years, umbeschrien,

said the witness. "'If the court please,' broke in one

of the attorneys, upon whom the light was beginning to dawn, 'I think I can get the witness to answer the question properly.'

"And turning to the witness he said: "Umbeschrien, how old are you?" "'Sixty-nine years." -San Francisco Chronicle.

A Smash-Up.

Honry Vignaud, the venerable secretary of the American embassy in Paris, has done unique work as a historian, having proved that Columbus was, among other things, a good deal of a prevaricator. Mr. Vignaud was laughling the oth-

er day about his reputed smashing of Columbus' reputation. "I have not smashed Columbus at

all," he said, 'Columbus still remains a great, a noble historical figure. But, to hear some people talk about my book, you might think that it contained a smash-up as—as great as—" Mr. Vignaud laughed,

-a smash-up," he continued, "like that which the New Orieans woman saw. She was walking along a quiet lane one pleasant morning, when a man on a bicycle halted her.

"'Madame,' he said, 'I am trying to overtake a friend of mine. Have you een, up in that direction, a gentleman riding a bicycle?"

"'No, I have seen no bicycle,' the woman replied, 'but there's a man up there sitting on the grass mending umbrellas." -- Chicago Chronicle.

《生死并不及不及不及其 Farm Topics

FOR MILKING.

On many farms the arrangements for milking are very inadequate. Milking in uncovered barn yards in all kinds of weather is an unattractive and uncomfortable job for the women who usually do this work, and besides, milk cows left out in the rain and cold give less milk. A little thought and small expense will provide comfortable sheds or stalls and make the work of milking much easier and more profitable.

DAIRY NOTES.

A good dog is a nice thing to have on a farm but its duty should never be to run cows.

A few years ago the idea of making baby beef from hand fed calves was thought absurd. But the practice has now become an established custom. The Holstein calves are fed, and turned off as baby beef at sixteen and twenty months, and will gain on an average of one and three-quarter pounds per cay, beginning from birth.

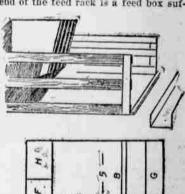
Those who have never screwed up courage to buy a cream separator should do so, for they are a necessity almost on a dairy farm of any

Going to buy any cows? If you are, don't run out and pick up the first one you come to. Take a little time. Find the very best cow you can, whether the owner offers her for sale or not; pay for her, and don't go home feeling that you have been cheated out of your eyeteeth. You haven't. You have done a first rate thing, and can afford a pat yourself on the back for doing it.

Are you aiming to give the cows as many June conditions as possible this winter? Good ventilation? Constant fresh water? Eighty per cent, of the blood, eighty-seven per cent. of the milk and about fifty per cent. of the whole animal is water, and by its agency the food is carried through the system.

AN IDEAL STALL

When one is financially able to have the stalls which combine all the conveniences they are very desirable, but the average farmer must put up with much less. The ideal stall has a space between feed rack and gutter of eight feet and is five feet wide. A feed rack is arranged so that the animal may get at the hay or roughage easily yet not waste a great deal of it. At one end of the feed rack is a feed box suf-



ficiently large so that the cow can get her mouth to it without striking her horns. The sides of this stall consist suffering legal profession is at times of a fence with three wide boards and ins up four of five feet high, accord ing to the ideas of the owner. At the rear there is stapled to the floor a plege of 2x4 material to keep the bedding in place and the animal from stepping back into the gutter. The idea of the fencelike sides is to insure ventilation and if any two animals are inclined to quarrel they can be separated by having an empty stall between or by building up higher the dividing fence. The illustration shows the idea perfectly.—Indianapolis News.

TREATING ROTATION CROPS.

It is granted by every intelligent farmer that rotation of crops is necessary in order to preserve properly soil fertility. There may be a difference of opinion as to the crops which should follow each other, but this is largely due to what individuals find works best in their own particular cases. It is an accepted fact that any coil that will produce good grain crops will produce good grass crops, so that corn and grasses are two of the natural rotative crops, although they are not always correctly treated. What is meant is this: Timothy is frequently sown in clover, the idea being that the clover will fertilize the soil and largely die out the first winter, leaving the soil free for the timothy. This is good argument, of course, and the plan works nicely when the timothy is cut the following season, but too often it is permitted to nake a second crop, and this uses up the nitrogen taken into the soil by the clover so that none of it is left for the benefit of the grain crop which is o follow in the rotation To a certain extent the mistake is

made with the grain crop in the same way, the first crop being so large the owner is tempted to try a second sowing of the same crop on the soil and thus breaks the chain in als system of cotation and fails on the second grain rop or on the next crop in the rotation which follows the grain crop. The future fertility of the soil depends, in a larger degree than we think, on the cotation of crops, but this rotation, whatever it may be, must be carefully and religiously carried on year after year to produce results.-Indianapolis

dews.