



WOMAN'S REALM

MIDWINTER MILLINERY.

Popularity of the White Hat Increases—Decorative Pins.

The prophecy of a white winter has proved veracious. Hats of such fluffy, filmy whiteness that they suggest the sunny days of midsummer are constantly seen disporting themselves at theatre, concert and even church.

A particularly beautiful hat seen recently was made of imitation Irish crochet lace. The crown was square. The brim was flat in front, lifted at the left side and allowed to droop in the back.

Fur appears in combination this year with velvet, tulle, chiffon, lace and flowers, and is less often seen alone than in previous winters.

A large toque, particularly dainty, has a wide crown of Canada mink fur and a brim draped with folds of creamy white chiffon under draped veiling of applique lace flouncing.

The most popular flower hats are the toques covered with violets. A new model is of pale English double violets, and has a facing of pale violet chiffon.

Many are the designs in milliners' jewelry. In addition to the ornaments for finishing the ends of feathers, there are all sorts of devices for finishing the great variety of velvet bows which are so much used.

Among the new shapes in hats is one between the toque and capote. It has a coronet brim of Marie Stuart form, and the crown is low and broad.

Put Your Gloves on Properly.

A glove with the seams twisted is anything but neat, and does a great deal to mar a woman's appearance.

Wide gauntlet cuffs are seen on many of the new gloves for women, particularly those of heavy pique. Leather embroideries and buckles have made their appearance on some of the new designs by French milliners.

Moire silk is being revived for the three-quarter-length coats. These are beautiful for receptions, for all day affairs, and for the theatre when evening dress is not to be worn.

FARM AND GARDEN.

Potatoes as Food For Cattle.

When potatoes are cheap they may be cooked and fed with advantage to cattle, sheep and swine, not because the potatoes contain a large proportion of nutritious matter, for they do not, being mostly composed of water, but because when fed in connection with corn or oats, ground, the potatoes promote digestion and increase the value of the grain, the combination giving better results than either food alone.

To Keep Milk.

Caring for milk in the home is discussed in a publication of the New Jersey Experiment Station. Among the topics treated are "What causes milk to sour," "How germs get into the milk," "The rapidity of the souring of milk," "How cooking affects milk," "Pasteurizing and sterilizing."

"To keep milk sweet for a long time in the absence of ice it should be relatively pure to start with, and must be pasteurized or sterilized as soon as received, and this heating should be repeated at intervals of six to twelve hours, according to the temperature of the air in which the milk is kept."

Need of Warm Hen-Houses.

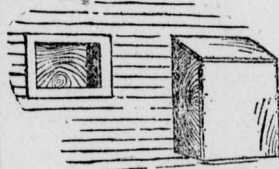
Practical poultry keepers have long known the necessity and value of keeping hens in warm houses in order to get the best results in winter egg production. It has been left for the West Virginia experimental station to determine just how much difference there would be in egg production between similar flocks kept in warm and cold houses.

The fowls were fed alike in each case. The morning mash consisted of cornmeal, ground middlings and ground oats, and at night whole grain was scattered in the litter. They also had fresh water, grit and bone and granulated bone. The experiment started November 24 and continued for five months.

First month, warm house, 87 eggs; cold house, 39 eggs. Second month, warm house, 120 eggs; cold house, 106 eggs. Third month, warm house, 138 eggs; cold house, 103 eggs. Fourth month, warm house, 120 eggs; cold house, 124 eggs. Fifth month, warm house, 154 eggs; cold house, 114 eggs. Total, warm house, 629 eggs; cold house, 496 eggs.

Keeping Out the Cold.

Where manure is thrown out of small barn windows that have a wooden slide shutter, there is much entrance of cold wind during the winter. Much of this trouble can be avoided by placing over such windows a quickly made "hood" such as is shown in the illustration. The bottom is open, permit-



ting the manure to fall down onto the pile below. A shed-roof should protect these piles of dressing from the weather, or a cellar be arranged far below the tie-up. There are hundreds of barns where the manure is now thrown out under the eaves, that could be raised a foot or so, or a couple of feet of the soil beneath removed, when a good manure cellar would result. The wise farmer knows well that the dressing from the stable is the main-spring of the farm operations, and that the leeching in open barnyards takes out at least half of the value. We need a crusade on this subject of careful handling of stable dressing, for the success of the farm depends upon saving all the fertilizer possible to apply to the soil. With a manure cellar or a manure shed the dressing would not only be saved, but the windows could be fitted tightly in the tie-ups, keeping the cattle much warmer.

Suppressing Swine Fever.

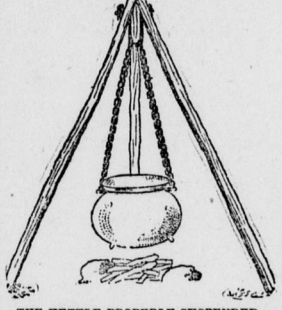
The Board of Agriculture has circulated a leaflet appealing for the co-operation of pig owners in their efforts to eradicate swine fever. After many years of futile but costly action the authorities are at last beginning to recognize that all attempts to extirpate the troublesome plague that do not include the energetic and conscientious support of owners of pigs must end in failure, hence the present circular, the contents of which we cordially

commend to the serious attention of farmers and all who keep or deal in pigs. There can be no doubt, after these years of apparently fruitless efforts, that the board have a heavy task in hand in the suppression of this disease, but if they receive the assistance, in the shape of timely information of suspected cases and in the isolation of fresh purchases, that they are perfectly entitled to expect from owners, the undertaking should be materially simplified and the prospect of successful achievement correspondingly improved.

The authorities lay particular stress on the importance of seclusion or isolation from contact or communication with affected herds—the disease never having a spontaneous origin—and cleanliness about the sties, crates, nets, ropes, etc., used in the conveyance of swine. That the disease might be suppressed if proper care were uniformly taken to avoid or to check infection is shown by the significant fact that an outbreak in a pedigree herd, though it may have sent specimens to all the leading shows of the year or for a series of years, is rarely heard of. It is sincerely to be hoped that the circular referred to will have some effect in inducing owners and traders in general to render the assistance and to exercise the care that are reasonably to be expected of them.—London Morning Post.

A Convenient Kettle Support.

There are many farmers in need of something convenient to hang a large kettle on. Many support the kettle on three stones, which is unsatisfactory,



THE KETTLE PROPERLY SUSPENDED.

especially if the heat cracks one stone and the kettle tips over. The accompanying cut is drawn from a photograph I took recently on a neighboring farm. The cut comes very near to explaining itself. The device consists of three moderately heavy pieces of wood for legs, which are attached together at the top by a heavy bolt. Some six or eight inches below the union of the three legs a heavy clevis is secured to the middle leg. From this clevis two chains extend downward to proper distance and double backward to fasten onto the ears of the kettle, which then hangs suspended. The length of the legs will depend on convenience and the size of the kettle they are to support. Those shown in the cut are eleven feet in length and were made from medium-sized well seasoned fence rails. When the derrick is not in use it can be lowered, folded together and laid away.—C. P. Reynolds, in New England Homestead, riot of thirty days.

The Tainting of Milk.

The most unpleasant taste of tainted milk which appears in a good deal that is shipped to market in the fall and early winter is due to a large extent to the condition of the pasture fields and the carelessness of the milkers. Nothing probably prejudices city people more against drinking milk than to taste this disagreeable flavor. Dairymen who are careless in their methods do a great deal to condemn milk as a daily diet. More and more people are coming to the conclusion that milk forms the best diet provided by nature, but people will not drink it so long as they have their sense of cleanliness and healthfulness offended by this disagreeable odor which comes from careless milking and feeding. If the trouble could not be remedied there would be some excuse for its existence. But it can, and very easily at that.

Most of the odor and tainted flavor comes from weeds allowed to grow up in the pasture field. These weeds are ignored by the cows when the pasture is good, but when fall comes, and there is little else to eat in the fields, they will eat weeds. Now these weeds absolutely produce no good at all. They do not nourish the cows nor make milk. They simply taint the milk, cream and butter, and spoil its chances of sale. Therefore, the dairyman who permits the weeds to grow in the pasture fields in the autumn is practically injuring his own interests at both ends. The weeds which are systematically rooted out and cut down every summer and fall cannot long persist in growing, and the combat will become easier and easier every year. But one season's crop that is allowed to produce seeds will counteract the good work of several years on the part of the dairyman.

The matter of cleanliness in milking is one that should not need emphasizing, and yet the dirty, filthy methods followed on so many farms is sufficient evidence that careless methods are still followed. The milk that has a covey flavor is tainted by the dirt and filth that drops in the milk pail. Careless milkers are responsible for it, and they should receive their lesson in cleanliness by those who handle the milk. If we would but remember that all such tainted milk hurts the whole business, and in most cases ruins the dairyman who practices the methods, there might be less poor milk shipped to market, and less poor butter made on the farm or creamery.—C. S. Walters, in American Cultivator.

HOUSEHOLD HINTS.



The Proper Care of Waxed Floors.

Waxed floors should be dusted with a soft cloth or dust-mop. To remove dirt spots from such floors wipe with a cloth which has been dampened with turpentine. This will remove the wax, and it will then be necessary to go over the spots with a cloth slightly moistened with wax.—Ladies' Home Journal.

In Selecting Cushions.

If more care were taken in the selection of cushion tops more artistic effects on benches or seats would be the result. The usual array is entirely too conglomerate. Not too many to match to make monotonous, but a settled color scheme of some kind. For instance, to keep to greens, soft yellows and russet browns, is a good combination or reds, old blues and a touch of green is another.

Care of a Husband's Coat.

"Let a coat get soaking wet," said a tailor, "and it will dry more or less out of shape unless proper care is taken in hanging it up. To prevent this, follow these simple directions:

"Put the wet coat on an ordinary hanger, and suspend where there will be room all around, so that the coat will hang clear of everything. Then button the coat up and get it into its proper shape and hang; then stuff it out in form with newspapers. The newspaper is opened out, and pages or double pages are crumpled up loosely into great open, spongy masses, and with these the buttoned up coat is gently stuffed out into the form in which it would be on the body. Then give it, if necessary a final smoothing to get it true and right everywhere, and leave it to dry.

"When it is dry you will find the coat in its proper original shape, free from drawings or wrinklings, and looking all right, and you are sure not to regret the little extra labor bestowed in keeping it so."

Care of Hot Water Bags.

Do not put water into the bag that is hotter than you can hold your finger in; fill the bag only about one-half full or a little more, then lay it in your lap before putting in the stopper and carefully press out the steam. This makes the bag softer, as it is relieved of the pressure the steam makes if left in. When not using the bag, drain out the water, let it hang bottom up for awhile, then take it down, with the mouth blow a little air into it, just enough to keep the inside from coming together, then put the stopper in tight and hang it top up. The air keeps the inside from sticking together, as it will often do if there is no air in it, in which case the bag is quite sure to be ruined in pulling it apart. If you have a bag that is stuck together, put into it some hot water with a few drops of ammonia, let it remain a few minutes, then with a thin, dull-edged piece of wood try to separate the inside, very carefully. Never fold a rubber bag after it has been once used. A flannel bag for covering the rubber bag is very useful.—Good Housekeeping.



Rhubarb Jelly—Skin and cut one pound of rhubarb in small pieces, put into a saucepan with one cup of sugar and cook slowly until soft but not broken. Soak two tablespoonsful of granulated gelatin in one-half cupful of cold water until soft, then strain into the hot rhubarb with two tablespoonsful of lemon juice. Place in a mold and thoroughly chill; serve with whipped cream.

Carrot Pudding—Mix thoroughly one-half pound of flour, one-half pound of currants, one-half pound of seeded raisins, one-half pound of potatoes, one-half pound of carrots grated, one-half pound of suet chopped fine, one teaspoonful of cloves, one teaspoonful of cinnamon, one teaspoonful of soda dissolved in a little cold water. Then add one-half cupful of sugar, one teaspoonful of salt and one beaten egg. Pour into a greased mold. Boil for two hours or steam for three hours. Serve with hard sauce.

Mock Maccaroon Pudding—Slice five halves of peaches. Place in serving dish and sprinkle over them four heaping tablespoonsful finely grated bread crumbs. Separate two eggs; beat the yolks carefully with four tablespoons sugar; then add one pint of milk and cook until it thickens slightly. Remove from the fire, add ten drops of bitter almond extract, and pour over the peaches. Beat whites of eggs to a stiff froth; drop by teaspoonful over a little saucepan of boiling water; let stand a moment, then lift with a skimmer, drain carefully and slip on top of custard. Dust carefully with two tablespoonsful finely grated bread crumbs. Serve cold. Very nice.

DROWNED IN GOLDEN SAND: An Experience That Does Not Fall to the Lot of Many.

C. F. de Jersey-Grut and L. Simpson, both of Sydney, Australia, are traveling on pleasure through the United States. Mr. Simpson has had an experience that does not often fall to the lot of man—of being nearly drowned in gold. And it happened in this wise, he said to a writer for the Denver Republican:

"I was in New Zealand about a year ago and was down in the southern part of the place. There is a river there named the Zaldas, and a very peculiar river it is in a good many ways. It is remarkable for the strength and swiftness of its current in the mountains, and it goes under ground for a space of about a mile in its middle course. But the chief of its peculiarities is the gold-bearing quicksand to be found near its mouth. There is about a mile of the river there, where it spreads out, that is full of quicksand, and for a good distance this sand is full of gold. It assays as high as \$1200 a ton, and is, of course, a very valuable thing. Until recently there was no known way of utilizing this gold, but about a year ago a new method was found whereby the gold could be extracted.

"Well, I was near there, with a party of friends, camping and shooting and fishing. The first night I rode out on my horse down the river to see some people that lived on a farm near the mouth of the river. There was a light wind blowing at the time, and it blew my hat all of a sudden from my head and out into the stream. It floated down slowly, and I rode on the bank and followed and watched it. I thought that it would soon come near the bank, and then I would be able to go out and get it by making my horse wade in the stream. I had not heard of the quicksand.

"Pretty soon, as it did not come near the bank, I urged the animal out into the river. The animal would not go, however, and neighed loudly when brought near the water. After I had made repeated efforts to get the horse out into the stream I gave it up, and then thought that I would wade out and get the hat myself. It was close to the bank and the river did not look deep.

"So I jumped off the horse and into the stream and then in an instant I knew what was the matter with the animal, for I had struck the quicksand. It was the place where the gold is most to be found, and that sand there is worth lots of money; but it did not seem to make any difference to me whether it was gold I was sinking in or just plain sand. It rose higher and higher on me, and I felt that it was surely the end. But the luck was with me, and I was pulled out by a chance passer on a horse, who threw a lariat over my shoulders. I thought that I was surely being cut in two by the lariat; but I was not, and I was pulled out after a while and got over my scare. That sand where I was is now worth millions of dollars, and I literally was drowning in gold, but it wasn't any fun, I can tell you."

In a Fifth Avenue Stage.

A young lady halted the Fifth avenue stage at Twenty-ninth street, and was about to climb in, when a man, coming from the opposite side of the street, pushed in ahead of her. After he and his cane, which he stuck out belligerently behind him, were safely in, she followed.

There was just enough space remaining for two, and he did his best to occupy it all, but at a murmured request was forced to withdraw to one side.

The man produced a nickel from his pocket. He sat nearest the box, an old-fashioned affair, in which passengers are expected to put in their fares. In order to get change one must stand up and tap on the glass or ring a little bell until the driver, from his seat on the outside, hands down the change in a small sealed envelope.

The man looked at the girl's palm. "Oh, thank you," she said; "it will save getting change," and she handed him her dime.

He put the dime into the box, then stared a moment at the nickel in his hand and coolly slipped it into his pocket.

He then gazed into vacancy. The girl did likewise. The passengers snickered, yet not one of them, perhaps not even the man who did it, could have told why he took the nickel.—New York Times.

"Master of Music."

Sir Walter Parrott is the man to whom the King of England will turn if he wishes sweet melody discoursed. Although Sir Walter was master of music under the late Queen Victoria, there is no record of any English King having previously conferred such an honor upon a musician. Sir Walter is a Yorkshire man, from Hildersfield, where he received his early training in music. He afterward studied privately and successively became organist to a number of churches until he reached Oxford, where he played at Magdalen Church, to be finally commended to St. George's Chapel, Windsor, by Queen Victoria, who made him master of music and private organist to the Queen. In these offices King Edward has continued him. He is also Oxford, Cambridge and London Universities' examiner in music. He is now sixty years old and a very hard worker. The genial musician will not find himself unaccommodated to his role of David to King Edward's Saul, for he has long been associated with the court. He is a great chess player, President of the Oxford University Chess Club, and for two years captained the Oxford eight against Cambridge.