

MIDWINTER MILLINERY. Popularity of the White Hat Increase Decorative Pins.

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. They may be of felt or velvet or tulle, or all three, with equal propriety, and are adorned with feathers, lace, fur or all three, with equal propriety, and are adorned with feathers, lace, fur or flowers. White velvet flowers are particularly in demand, and are mingled with foliage of so faint a green as just to escape being white. Branches of white holly, with the merest touch of green, and with white berries, are among the novelties in this direction.

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A particularly beautiful hat seen recently was made of imitation Irish crochet lace. The crown was square. The brim was dat in front, lifted at the left side and allowed to droop in the back. A multitude of tiny folds of chiffon faced the front. Around the crown was a garland of large roses, in palest shell pink and cream white, their surfaces glittering with simulated dewdrops. Dusty miller leaves were mingled with the roses. Two roses and a cluster of the leaves were arranged under the brim at the left side.

Fur appears in combination this year

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. A garland of pink crushed roses encircles the crown, and a long cluster of pink crushed roses lifts the brim at the left of the back.

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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. A natty black toque has its broad, flat crown covered with black silk embroidered lace over a draping of black tulle. The brim and upgently all around and is smothered under a multitude of closely set, double tulle ruffles, each of which is edged with a row of tiny gold spangles. A bow of black velvet clasps the brim at the back.

tulle ruilles, each of which is edged with a row of tiny gold spangles. A bow of black relver clasps the brim at the back.

Many are the designs in milliners' jewelry. In addition to the ornaments for finishing the ends of feathers, to be had both for one and two feathers, there are all sorts of devices for finishing the great variety of velvet bows which are so much used. The palm shaped arrangements of black bows are mounted in curved bars made for the purpose. Pins are in dull silver and gilt. Those set with turquoise are among the prettiest. Jet pins continue in vogue. Brooches in filigree, gold and white pearls are among the novelties. These are generally set in a flat rosette of lace against the upturned side of a brim. Buckles are for the time less used than other ornaments. 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. The material with which the crown is covered is laid on in flutes, all of which converge into a point at the back. The Marie Stuart brim dips in front and hapers off in points behind the cars.—New York Tribune.

## Put Your Gloves on Properly.

Put Your Gloves on Property.

A glove with the seams twisted is anything but neat, and does a great deal to mar a woman's appearance. The correct way to put on gloves is as follows: First shake a little soapstone powder into each finger; then place your elbow firmly on the table with the hand upright, and the thumb extended toward the palm. Draw the body of the glove over the fingers and after seeing that each seam of the glove is straight with the lines of the finger, coax each finger into the corresponding finger of the glove. Remember that the appearance of the glove ever after, and of its wearing possibilities, also, depend upon the way you put on the glove for the first time. Be sure that the stitching on the back of the glove is straight. Then insert the thumb and look once more to see if the seams are all straight; if not, pull the glove off, and begin again. The seam at the top of the thumb should be in line with the middle of the thumb nail. Smooth the wrist neatly and then put on the other glove. When both gloves are on and well worked over both fingers and palm, begin to button the left hand by skipping the first one and fastening all the others. Then treat the right hand in a similar manner; finally goback to the first button and the left, then on the right hand. The glove will not fit the hand as it should until the first button and the left, then on the right hand. The glove will not fit the hand as it should until the first button for the should be first button and the left, the first button is foreign. will not fit the hand as it should until this first button is fastened. Buttons, not hooks or fasteners of any kind, are used on the better quality of gloves. Gloves should be worn so that they fit snugly, but must never squeeze hand.-American Queen.

# nething About the Fashion

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 evenng dress is not to be worn. When it s used the pocket flaps, deep cuffs, evers and collar are combinations of silk and lace or are embroidered. gold thread.

This is a season when a woman who is skilled in art needlework can add many beautiful trifles to her tollet which, if they are to be had only by buying outright, are within the reach of only the very few, but are the latest touch of elegance. Black and white silk embroideries on chiffon and taffeta are used in many ways for trimming. Black on white is another beautiful combination, while colored embroidery, including spangles and jewels, is to be used extensively on chiffon. Jet is used, but not a great deal. The fine silk embroideries are in floral designs, but chenille is employed in scroll fashion. Embroidery is seen even on buttons. These latter are used a great deal as trimming, and when made of silk, lace or velvet to embroider them is the latest fancy.—Woman's Home Companion.

### How to Grow Old Gracefully.

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Mrs. Elizabeth Cady Stanton has been writing on the subject of how to grow old easily, happily and gracefully. She is now in her eighty-fifth year, and she says life to her is as sweet as ever. She has no aches or pains, no regrets or forebodings for herself; all her sorrows are for the troubles of others.

"I attribute my vigorous old age in part to advantageous circumstances," she says, "in part to a happy, hopeful temperament, a keen sense of humor, sympathies for all my fellow beings, and a deep interest in all the vital questions of the hour.

"One must have an earnest purpose in life beyond personal ambition and family aggrandizement. Self-centred characters do not possess the necessary elements of a high development. If one would nave a happy old age the first condition is a sound body; to that end exercise, diet, dress, sanitary conditions are all important.

"Nature does her best at all periods of woman's life to make each change one of added health and happiness. Those obedient to her laws rejoice in every step from youth to age.

"Fifty is the heyday of intellectual

every step from youlh to age.
"Fifty is the heyday of intellectual
life. Then the vital forces used in
reproduction are garnered in the brain,
giving new ideas and adding force,
clearness and beauty to thought.

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"There comes to a woman eloquence of expression and she finds a wider field for her sympathies. She has new interests in the great world which is the future home of her children, in which she is now to labor to make it fit for them to live in.

"My philosophy is to live in the present. Regrets for the past are valu; the page is turned; there is no remedy for what is done. As to the future, auxieties are equally valu; we do not know what one day will bring forth; what we hope or fear may never occur; the present is all that is ours."—New York Sun.

Lady Constance McKenzie is one of the most aristocratic women in Eng-land. She has won for herself quite a reputation for eccentricity and is

a reputation for eccentricity and is adding to it day by day.

Her hobby is handling a pet snake, and everywhere she goes the snake has to go with her.

Of course, the snake is a very small one, but still it is a snake, and as many people have an aversion to reptiles, no matter what their size, this fad of Lady Constance's has aroused much

comment.

The reptile lodges in the bodice of The reptile longes in the bounce of Lady Constance's dress, and the latter plays with it on occasions as if it were a piece of jewelry. She feeds it upon ish and insects, and says the reptile is possessed of more intelligence than many of her acquaintances.

A new and pretty hat for a dressy occasion, whether of straw, horsehair or tuile, has the brim edged round with a tiny ruching of black velvet. Above this is a drapery of white tulle studded with flowers, while the rest of the hat this is a drapery of white this sa drapery with flowers, while the rest of the hat, which is quite flat, is entirely of flowers. Oyster shell shapes are also edged with a garland of flowers on a drapery of talle, the flat crown being entirely



Wide gauntlet cuffs are seen

Wide gauntet cuits are seen on many of the new gloves for women particularly those of heavy plque. Leather embroideries and bucklet have made their appearance on some of the new designs by French milliners

The Angora dot, so-called because it is white and fluffy, is in evidence on many of the new veilings in fancy meshes and chiffons.

In addition to ermine, caracul, broad tail, astrachan and other skins in white are utilized by fashionable milliner, for trimming purposes.

Jewel boxes in the form of minia-ture dress suit cases are a novelty. They are to be had in different shades of leather and are velvet lined.

Parisian designs are using bands of suede richly embroidered with gold and brown cord for trimming sealskir and other varieties of fur coats.

Fur toques are relieved by trimming of flowers, an effective mink model showing facing of yellow and white chrysanthemums. Dahlias and camelias are used on many of the new fu hats.

Lace gowns embellished with for evening wear. One beautiful tambour lace robe is embrodered with stars executed with brue and white thread, and showing tiny centres of

# FARM AND GARDEN,

Potatoes as Food For Cattle.

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 nutritions 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.

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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 sterlizing." It will be seen from the list of subjects treated that the scope of the bulletin is broad and that it deals with practical questions. It seems that with all the valuable literature which has recently been furnished upon the subject of milk and its production and care, some distinct advance should have been made in dairying, and we believe that the advance has come.

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 sterlized an 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. The warmer the air the sooner should the "scalding" of the milk is kept. The the sterling is usually necessary.

Need of Warm Hen-Houses.

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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 Virgiria experimental station to determine just how much difference there would be in egg production between similar flocks kept in warm and cold houses. Two houses, built exactly alike, and situated side by side, were selected for the experiment, in each of which were placed twelve pullets, one house had previously been sheathed on the inside and covered with paper to make it perfectly tight. Both were boared with matched siding and single roofs.

The fowls were fed alike in each case. The morning mash consisted of comment, 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. The following shows the number of eggs laid during each pe-First month, warm house, 130 eggs; cold house, 130 eggs; cold house, 131 eggs; cold house, 104 eggs.

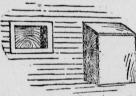
Total, warm house, 120 eggs; cold house, 124 eggs. Fifth month, warm house, 126 eggs; cold house, 124 eggs. This experiment plainly shows that it is important to build warm houses for hens if you want them to lay a large number of eggs during the cold weather when eggs are high in price.

Keeping Out the Cold.

Where manure is thrown out of

# 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 mainspring 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.—New York Tribune. ting the manure to fall down onto th

# Suppressing Swine Fever

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 assitance, 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 fit 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 especially it the near cracks one stone and the kettle tips over. The accom-panying cut is drawn from a photo-ing farm. The cut comes very near to explaining itself. The device con-lets of three medically heavy places sists of three moderately heavy pieces of wood for legs, which are attached 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 ket. on convenience and the size of the ket-tle they are to support. Those shown in the cut are eleven feet in length and in the cut are eleven reet in length and were made from medium-sized well seasoned fence ralls. When the derrick is not in use it can be lowered, folded together and laid away.—C. P. Reynolds, in New England Homestead. riod 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 milk-cres. 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 its 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 autum 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, fifthy methods followed on so many farms is sufficient evidence that careless methods are still followed. The milk that has a cowy flavor is tainted by the dirty and fifth that drops in the milk pail. Caressmilkers are responsible for

Suppressing Swine Fever.

The Board of Agriculture has circulated a leaflet appealing for the cooperation of pig owners in their efforts to cradicate 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 thers, in American Cultivator.



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' Heme Journal.

In Selecting Cushions.

If more care were taken in the selection of cushion tops more artistic effects on benches or sents 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 crumbled 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.

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 research the steam wakes if left in 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
mount blow a little air into it, just
enough to keep the iuside 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 plece of wood try to separate the in-side, very carefully. Never fold a rubber bag after it has been once used A flannel bag for covering the bag is very useful.—Good House



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 tablespoonfuls of granulated gelatine in one-half cupful of cold water until soft, then strain into the hot rhubarb with two tablespoonfuls of lemon julce. Place in a mold and thoroughly chill; serve with whipped cream.

Carrot Pudding—Mix thoroughly one-half pound of flour, one-half pound of

Carrot Pudding—Mix thoroughly onehalf pound of flour, one-half pound of
currants, one-half pound of seeded raisins, one-half pound of potatoes, onehalf pound of carrots grated, one-half
pound of suet chopped fine, one teaspoonful of cloves, one tenspoonful of
cinnamon, one tenspoonful 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

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 tablespoonfuls 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 teaspoonsful 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 tablespoonfuls finely grated bread crumbs. Serve cold. Very nice.

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

Lot of Many.

C. F. de Jersey-Grut and L. Simpson, both of Sydney, Australia, are traveling on pleasure through the Unifed States. Mr. Simpson has had an experience that does not often fall to the lot of man—of being nearly drowfied 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

ne said to a writer for the Deliver 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 quick-sand 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 and out into the stream. If 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

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

deep.

"So I jumped off the horse and into the stream and then in an instant I lnew what was the matter with the animal, for I had struck the quick-sand. It was the place where the gold its 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

In a Fifth Avenue Stage.

A young lady hailed 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 ler dime.

He put the dime into the box, then starred a moment at the nickel in his

er dime. He put the dime into the box, then

stared a moment at the nickel in his hand and coolly slipped it into his

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 musiclan. Sir Walter is a Yorkshire man, from Hildersfield, where he received his early training is a Yorkshire man, from Hildersheid, 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 com-Magdalen Church, to be finally commanded 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 unaccustomed 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.