

STEAMSHIP TIPPING.

As a ship nears land after a trip across the Atlantic inexperienced travelers are always in a ferment in regard to the proper tips to give their various stewards. Of course, one may give what one chooses, and, no matter how small, the amount will never be questioned by the recipient, though his looks may mean much. I may say, however, that it is customary to give the table steward about three dollars. Your bedroom steward should receive not less than two dollars, the steward that polishes your boots of a morning one dollar, and your bath steward two dollars. In the very large boats in which there are lifts that run between the E and A decks, saving you the climb of five flights of stairs, should your cabin happen on E deck, it is now customary to give a "pourboire" to the boys who operate the cars. It is advisable, by the way, to engage a position for your deck chair and indicate the time at which you desire to take your morning tub at the time when you engage your passage.

Twelve or fifteen years ago the American automobile was hardly known, and those desirous of purchasing high-grade machines had to buy them abroad and import them. To-day the best autos in use are of American make, the capital invested in automobile manufacturing aggregates hundreds of millions of dollars and the business is increasing rapidly. The Wrights, like Zeppelin, have capitalized their success, and find any amount of American money ready for investment in their own and other schemes of aviation. A company in which the brothers are interested has a capital of \$1,000,000, and doubtless others of equal or larger amount will be started. There are still many problems to solve in connection with aerial navigation. But the business assuredly has become commercially possible.

With food products of all kinds extremely high in price, the people of Long Beach, L. I., may account themselves fortunate in experiencing a visitation of whiting, also known as "frost fish," which were cast upon the beach recently in such numbers that the coast for five miles was a solid ridge of fish. Residents along the beach gathered as much as they could eat immediately and pack away for future use, and then hauled tons of the fish to their gardens and farms to enrich the soil. The whiting is one of the best food fishes of the winter season, and the surfers at Long Beach would have made many a lover of fish happy if it could have been shared without expense that would have made the distribution profitable.

China would be better off if its emperor could disabuse his mind of the foolish notion that he represents God on earth, and is of too fine a substance bodily and otherwise to be more than looked at, if even that, by the common people, says Brooklyn Citizen. For, after finding from his own observation how little real difference, except in opportunity, there is between the common people and the uncommon exceptions, he might be convinced that his own position would be safer with a community that had something to do with its own ordering, and thus be willing to enlarge the liberties of the new provincial assemblies elected recently.

The landing at Vancouver, B. C., of a consignment of 116 barrels of eggs from China reveals the alertness of the Chinese for commercial opportunities. Eggs have ruled at high prices throughout the year, and if it is possible to get them from China without inordinate loss through decay in shipment, there may be a movement from the far east that will put out of business those who buy up the product so freely that eggs remain firm and high even at the season when the hens are the busiest.

Football remedial legislation is talked of in several states. The fatality attending the game this season has shocked and alarmed college authorities and families of players. Either a way must be found to play the game with more security to life and limb or aroused public sentiment will demand its abolition. Established as it is in the national sports, it is hardly worth the sacrifice of human life for its continuance.

"The average Nicaraguan soldier shoots in the air," laughs a New Orleans writer. In a few years all nations will be doing that—if flying machine development continues.

A wanderer calling himself the king of tramps has arrived in this country. The American police are no respecters of kings.

If Zolaya is a real man of affairs he will find some way to utilize the advertising he has been getting lately.

Home-Made Easter Hats



BY JULIA BOTTOMLEY.

EVEN this early in the season the powers that produce our Easter bonnets are working industriously on the millinery which will be in such demand at Easter time, and thereafter. Surrounded by counterparts of all the lovely blossoms we know, and others, born in the brain of the designers, the busy workers enthusiastically assemble braids and ribbons, feathers and flowers into fetching hats.

Why should not the tactful home dressmaker try her hand also, at making up a pretty, simple hat or so, for the coming spring? She has more time now than later and can indulge herself in more millinery or lessen the expenses of her spring headwear by a little hatmaking at home. It is fascinating work. All the home milliner needs is a little guidance. This does not mean that she can make all sorts of hats. The home-dressmaker who turns out a pretty lawn dress, well done in every regard does not attempt the exacting tailor-made suit. It is the same with hats.

A good shape, developed in three different ways is shown in our illustrations. The home milliner may feel perfectly safe in attempting this hat. She needs to buy a wire frame of this or a similar shape, mull and braid to cover it, and the trimming materials.

Suppose our enterprising reader lives far enough south to expect warm weather on the 26th of March, for Easter is very early this year. She may select a fancy braid, flowers and ribbon for her hat. Roses and lilacs are always in style, as staple as ribbon, which is ever present in millinery. Probably she owns some good-looking roses and will need to freshen them up. This is done by carefully trimming the frayed edges of the petals and tinting them with water colors or with oil colors dissolved in gasoline. Two sprays of lilacs in their natural color and two clusters of roses with their foliage will make a wreath. Two and one-half yards of ribbon will make the full rosette bow, which consists of a group of loops four inches deep, sewed to a small piece of buckram.

FOR YOUNG GIRL.



In fine serge of any dark color this would be found just the dress for school wear. It is very simply made, the bodice and skirt being attached to the same waistband. A tuck about an inch wide is taken over the shoulder each side the bodice, and silk-covered buttons are sewn on by way of ornament. The skirt is a little full at sides and back of waist. The deep turnover collar is of silk edged with lace. Materials required: Four yards 46 inches wide, 1 1/4 yards lining for bodice, 15 buttons.

The frame must first be covered with mull or crinoline, but preferably mull matching the braid in colors. A yard will cover the brim and crown, forming a foundation for the braid. Sew this over the frame as smoothly as possible, covering upper and under brim. Bind the edge of the brim with the braid and then cover the entire hat with it, sewing one row after another with the outer edge of each row overlapping the inner edge of the preceding row. The under brim may be faced with ribbon like that used in the rosette if preferred.

As to color, the amethyst shades are a safe choice. Olive, moss or light greens, navy or light blues, tan, banana and light browns, in fact there is almost nothing in colors that will not harmonize with lilacs and roses.

The ribbon should be of the same color as the braid, but need not be just the same shade. Make the flower wreath and sew it to the hat. Then make the rosette, which is sewed on last. Finally the hat is lined with a scrap of silk, and is ready for wear, an achievement of which the clever maker has a right to be proud. If she has any misgivings about how to proceed with the making, let her examine any hats made of braid, which come within her reach.

Suppose, however, our home-milliner lives where an Easter falling in March is likely to be far from an ideal spring day. Her needs have been looked after, and she should choose braids in darker, stronger colors, than for flower-trimmed hats. A moss green, olive or clear bright navy, or any of the good shades of brown. The blue of the bluebird is the happiest of selections. For trimming, velvet ribbon, satin bows and fancy feather quills are the proper choice, or wings may be used. Let the satin ribbon be of the same color as the braid. The velvet ribbon may be a dash of bright color like cherry or coral or a darker shade of the same color as the satin ribbon.

For the feather, nothing is much prettier than the iridescent coque, but there are so many to choose from that one may use the individual taste in this matter. The velvet ribbon is threaded through small slashes cut in the covered frame, the fancy feathers are sewed on firmly and over them a group of loops made of two yards of No. 60 ribbon. If the matter of covering the hat with braid seems too difficult, a shape can be bought ready made and simply trimmed with folded satin ribbon, a cluster of quills and an ornament or flower placed in the center of a rosette made of loops. Five yards of ribbon are needed for this hat and two broad, or a cluster of narrow quills.

The ribbon is laid in folds and tucked about the hat in what is known as a "crushed" band. The rosette is a series of loops four inches deep sewed to a little piece of buckram, the size of a silver dollar. This is sewed to the hat after the band and quills have been adjusted. Finally an ornament or a flat flower is sewed at the center of the rosette, completing the trimming.

These hats provide one with something pretty for Easter and very useful for the spring and early summer, or for general wear all summer, for that matter. The last two described are very handsome in all black.

Twelve yards of braid are needed at least for this model, one yard of mull, and a spool of silk thread matching the braid in color. Finally, let me whisper to those interested, the masculine members of your family will think your achievement wonderfully clever, if you make your own hat.

Practical Travelling Coat.

One of the practical coats brought out for southern-bound travelers is the mannish ulster, made of white blancheting, white chinchilla or some similar white cloth, which is easily slipped into and out of when jumping into the machine for the ride to the links or homeward. The coats are of full or three-quarter length and have the advantage of being cozy, smart and of cleaning perfectly.

EIGHTEEN YEARS AGO HE HAD LESS THAN 3 DOLLARS

HE IS NOW ONE OF THE RICHEST FARMERS IN SASKATCHEWAN, CENTRAL CANADA.

Arriving in Canada in 1891, just eighteen years ago, E. A. Guillon could speak but his native language. He is a Frenchman. He had but a little over two dollars in his pocket, thus being short over seven dollars of the ten dollars required to secure entry for a homestead of one hundred and sixty acres. He eventually borrowed the money and near Forget, Saskatchewan, he started life in Canada on the homestead in which to-day he is the fortunate possessor of fifty quarter sections of land, or 8,000 acres.

Now Mr. Guillon did not acquire all these acres as a result altogether of his farming operations, which were extensive. He looked with satisfaction upon what he was doing on his limited area, he was saving, careful, and had foresight. Surrounding land could be had for about \$3.00 per acre, and he continued buying as his savings would permit, until now he has fifty quarter sections, some of which he can sell at \$25.00 per acre.

Threshed Fifty Thousand Bushels. This year he was engaged in threshing on his place for 5 1/2 days. He threshed out 50,000 bushels of wheat, of which he sold 34,000 bushels, one train load, at a price varying from 84 to 87 cents per bushel. He has on hand still 16,000 bushels. In addition to wheat he raised 30,000 bushels of oats, 7,000 bushels of barley and 500 bushels of flax. He owns 104 horses and a number of cattle, but since the construction of the railway he has been engaged chiefly in raising wheat.

This year he bought his first threshing machine, paying for it the sum of \$2,100. He estimates that the machine earned for him this fall \$3,000, thus paying for itself in one season and leaving \$900 to the good. The weather was very propitious for farm threshing, not a single day being lost in the two months which were spent in this work. The wheat averaged 23 bushels to the acre and graded No. 1 and No. 2 Northern. In the past nine years seven good crops have been harvested on this farm. For six successive years the returns were excellent, that is in the years 1901, 1902, 1903, 1904, 1905 and 1906. In the two following years there was a partial failure. As the years have passed the quality of the buildings on the farm have been steadily improved, and are now as good as can be found in the district. About \$10,000 has been invested in this way by Mr. Guillon. The farm consists of 6,580 acres, of which about 6,000 acres were under crop this season.

CALLOUS TO CRITICISM.



The Husband—As far as I am concerned, you may scold as much as you like. I am by nature thick-skinned.

CLIP THIS OUT

Renowned Doctor's Prescription for Rheumatism and Backache.

"One ounce Syrup Sarsaparilla compound; one ounce Toris compound; Add these to a half pint of good whiskey; Take a tablespoonful before each meal and at bed time; Shake the bottle before using each time." Any druggist has these ingredients in stock or will quickly get them from his wholesale house. This was published previously and hundreds here have been cured by it. Good results show after the first few doses. This also acts as a system builder, eventually restoring strength and vitality.

Knew the Calendar.

They were little girls, so small that the teacher was telling them about divisions of time, and receiving all sorts of answers to her simple questions. The little girl who lived in a boarding house was a year older than any of the others.

"We have learned that years are divided into months, months into weeks, and weeks into days," said the teacher. "Now can any one tell me how the days are divided?"

"I, little girl who lived in a boarding house raised her hand, and was asked to speak.

"Monday's, Tuesdays, Wednesdays and Thursdays, beef," she said, gibberly; "Friday, fish; Saturday, ground beef and beans; and Sunday, chicken."—Youth's Companion.

Important to Mothers.

Examine carefully every bottle of CASTORIA, a safe and sure remedy for infants and children, and see that it bears the Signature of *Dr. J. C. Watson*. In Use For Over 30 Years. The Kind You Have Always Bought.

When one woman has a grudge against another she tells the neighbors how sorry she feels for the woman's husband.

At any rate the prodigal son acquired more fame than the virtuous brother who stayed home and was decent.

WAY TO COOK SWEETBREADS

Served with Brown Sauce, They Are an Appetizing and Delicious Dish.

Two sweetbreads, two heaping tablespoons of butter, one tablespoonful of flour, six mushrooms, one teaspoonful of lemon juice, one small onion, one teaspoonful of sugar, pepper, salt, red pepper and two cupsful of water.

Soak the sweetbreads in salted water for a few hours; wash well, and put them into a saucepan covered with water to boil for five minutes; then put them in cold water for a few minutes.

Trim and remove skin, gristle and fat, and cut each up in two or three pieces. Butter a small baking tin; place the sweetbreads on it, and put a small piece of butter on top of each; put them in the oven to roast for twenty minutes.

Put into a saucepan the sugar and butter and allow both to get brown; then add the flour, and fry it till it begins to look yellow, then add the onion chopped and fry it pretty brown, add then the salt and pepper, a dust of red pepper, the nutmeg and the lemon juice; strain it through a fine strainer and return it to the pan.

Add the sweetbreads and the mushrooms, and cook gently for half an hour. Serve hot with croutons of bread or pieces of pastry round.

KEEPING THE PLANTS MOIST

Condition That is of the Utmost Importance for Their Well Being.

Every one who has ever tried to garden indoors knows the difficulty in our hot-house of providing enough moisture for the plants to keep them free from insect pests such as red spider and aphid, which greatly do abound in a hot dry atmosphere.

This difficulty is overcome in several ways. Spraying every day or two is excellent. Be sure that the water gets on both sides of leaves.

Weekly baths in the tub, or sponging with soapy water are also necessary.

Some people keep kettles of water on their radiators to give dampness to the air; others every day or so, wring out a sheet from cold water and hang it near the plants that they may profit by the evaporation.

One woman has hit upon even a simpler plan to give her plants the necessary moisture or steaming. Every other day she fills a wide mouthed bowl with boiling water, into which she dips a flat iron that has been made very hot. This at once creates a dense steam which is beneficial to all flowers affected by insect pests. The bowl should be held as near the plant stands as possible.

Cold Rice Pudding with Apricots.

Wash well two tablespoonfuls of rice and cook it in a double boiler with one pint of milk and one inch stick of cinnamon. When the milk is absorbed add one cupful more, stirring occasionally. Take out the cinnamon, add two tablespoonfuls of sugar and one-quarter of a box of gelatine which has been soaked in one-quarter of a cupful of cold water. Take from the fire, let stand until lukewarm, stir in lightly one-half of a cupful of thick whipped cream. Wet a mold and put in alternate layers of the prepared rice and apricots which have soaked overnight and stewed for half an hour. Set away until firm and serve with whipped cream, slightly flavored and sweetened.

Veal Pot Pie with Baked Dumplings.

Have about 1 1/2 pounds from the breast or one pound from thick portion of leg of mutton. Cut meat in small pieces and let simmer until tender. Turn meat with broth to cover into a baking dish; salt and pepper. Sift together 1 1/4 cups pastry flour, scant half teaspoon salt and 2 1/2 teaspoons baking powder. Into these work three tablespoons of shortening, then add milk to make a dough not quite as stiff as for biscuits. Put by spoonfuls upon the meat, letting it rest on the meat, and cover the surface. Bake about 25 minutes.

Dried Apple Cake.

Two cups dried apples, two cups molasses. Soak apple over night. In morning chop and simmer in molasses two hours. When nearly cold add in order given: One-half cup butter, one cup sugar, two eggs, one dessertspoon soda, one cup sour milk, four cups flour, cinnamon, clove and nutmeg to taste. Bake in loaf pan in moderate oven.

Mennonite Toast.

Beat up three eggs well. Add a pint of sweet milk and a pinch of salt, cut slices an inch thick from a loaf of baker's bread and remove crust. Dip slices into the egg and milk, fry like doughnuts in hot lard or drippings till a delicate brown, and sprinkle with powdered sugar and serve hot.

Lemon Sauce.

Mix three heaping teaspoons of cornstarch with one cup sugar and stir into two cups boiling water. Cook eight minutes, stirring often, add grated rind and juice of one lemon and one round tablespoon of butter. If too thick add a little water.

Pastry for One Pie.

One and one-quarter cups sifted pastry flour, one-quarter teaspoon salt, one-quarter teaspoon baking powder, (if desired), one-third cup shortening and cold water.

DOCTOR'S BEST FORMULA

For Remarkably Quick Action on Colds and Coughs.

This prescription will frequently cure the worst cold in a day's time and it is a sure cure for any cough that can be cured. "Two ounces Glycerine; half ounce Concentrated Pine; Put these into half a pint of good whiskey and use in doses of teaspoonful to a tablespoonful every four hours. Shake bottle well each time." Any druggist has these ingredients in stock or will quickly get them from his wholesale house. The Concentrated Pine is a special pine product and comes only in half ounce vials each enclosed in an air-tight case; But be sure it is labeled "Concentrated." This formula cured hundreds here last winter.

VERY LIKELY.



Nelly—They say he has turned over a new leaf.

Ned—He's so economical I'm afraid he'll use the same one over again.

"CROPE THROUGH A CRACK"

Uncle Eph Had at Least One Idea of How His Hogs Might Have Got Away.

Uncle Ephraim had two hogs, which he kept in a pen at the rear end of his little lot. They were of the razor-back variety, and although they were fed bountifully with kitchen waste, it seemed impossible to put and fat on their attenuated frames. One morning when he went out to feed them they were not there. They had disappeared, leaving no clew as to the manner in which they had made their escape.

"What's the matter, Uncle Eph?" Inquired a neighbor, noticing the deep dejection with which the old man was looking down into the empty pen.

"My hawgs is done gone, sah," he answered.

"Stolen?"

"No, sah. I don't see no signs dat anybody tuck 'em."

"Did they climb out over the top?"

"No, dey couldn't a done dat."

"How do you think they got away?"

"Well, sah," said Uncle Ephraim, "my 'pinion is dat dem hawgs kind o' raised deirselves up on aidge an' crope through a crack."—Youth's Companion.

Nil Desperandum.

Percy Parkinson rose and brushed the dust from his knees. Then, drawing himself up to his full height, he gazed resolutely upon the form of Miss Muriel Muggins, who nonchalantly fanned herself the while.

"Very well, Miss Muggins," came in bitter tones from Percy. "Oh, very well! You have spurned me, it is true! Indeed, you have spurned me twice! But, though despair eats my heart, I shall not die! I mean to go into the busy world. I will fight! I will win! My name shall become known, and my riches shall become envied."

"Pardon me for interrupting you, Mr. Parkinson," interjected Miss Muggins, "but when you shall have accomplished all that, you may try me again."—Lippincott's.

Why "Potter's Field" for Beggars.

It is not because the beggar fails to make money that he finally lands in the potter's field. "Any good, industrious beggar," says Mr. Forbes, "can and does make a great deal more money than the average workman." But the trend of the beggar is downward, and in the end he is pretty sure to become a hopeless wreck and a derelict.

All in the Name.

Phyllis (up from the country)—But, Dick this is just like the last piece you brought me to see here.

Dick—My dear Phyllis, don't be absurd. This is "The Naughty Girl of Nice," and the other was "The Grasse Widow." Surely you know that Nice and Grasse are two entirely different places.—Punch.

Work is the grand cure for all the maladies and miseries that ever beset mankind—honest work, which you intend getting done.—Thomas Carlyle.

A friend is merely a person we can tell our troubles to.

