

# Boys and Girls

**Remorse.**  
I killed a robin. The little thing,  
With scarlet breast on a glossy wing.  
That comes in the apple tree to sing.  
But only to die—and hit him square.  
I hung a stone as he twittered there;  
I only meant to give him a scare.  
But of it went—and hit him square.  
A little flutter—a little cry.  
Then on the ground I saw him lie.  
I didn't think he was going to die.  
But as I watched him I soon could see  
He never would sing for you or me  
Any more in the apple tree.

**Never more in the sunshine light.**  
Never more in the sunshine light,  
How never, never can I repay  
And I'm thinking every summer day,  
The little thing that I took away.  
—Sidney Dayre in Youth's Companion.

**Fun Fishing for Apples.**  
A great many places about the country have no water where fish may be



The Apple Fishhook.

found, and boys and girls living near them have little or no opportunity to fish. Those very places, though are apt to have apple orchards, and fishing for apples may furnish a new amusement.

Beginning in August, there are generally a lot of poor apples fallen from the trees, which lie about on the ground underneath them. They are known as "windfalls." Gather a few of them and put them on the ground inside a barrel hoop. Now, for a hook get a stick about six inches long, as shown in the picture. Point it at one end and make the other not over half an inch round. Push a good hard apple on this round part and fasten a cord to the part of the stick sticking through it. Any long stick will do for a fishing pole, but the cord must not be shorter than four feet.

Those who want to fish may gather around the apple pile and with pole and hook properly prepared should begin together. To catch an apple the pointed stick must be poised above it and then dropped suddenly. If the aim is true the apple will stick upon



Catching an Apple Fish.

the point and may be drawn from the pile. There should be no interference with each other unless the last apple is being fished for. But at no time when fishing must the bait or hook be touched. A large stone placed in the pile will spoil more than one point, and the time taken in sharpening it will be lost to that fisherman.

**Some Conundrums.**  
If Santos Dumont fell from his airship what would he fall against?—His inclinations.

Why is a little dog's tail like the heart of a tree?—Because it is farthest from the bark.

What is smaller than a gnat's mouth?—Its tongue.

Why is a map of Turkey in Europe like a dripping pan?—Because there is Greece at the bottom.

When is a man thinner than a lath?—When he is shaving.

Why is an egg like a horse?—Because you can't use it till it is broken.

If a man who is carrying a dozen glass lamps drops one, what does he become?—A lamp lighter.

What is the weight of the moon in round numbers?—Four quarters.

There is a well-known word in the English language, the first two letters of which signify a male, the three first a female, and the four first a great man, and the whole a great woman.—He, her, hero, heroine.

**Woodpecker's Savings Bank.**  
Among the woodpeckers of California there is one kind, popularly called the carpenter, which is of such careful habits that many a friendly society might take a lesson from it. Although the wister is not very severe, the bird well knows how hard it will them be to obtain food. So it begins early to lay by for the frosty day. It stuffs the holes of trees with acorns, and it is artful enough to choose those that contain the larvae of insects. The larva thrives on the fruit, and in the course of time becomes a fattened titbit for the bird. Pine trees, on which acorns do not grow, have often been seen dotted or plugged all over with them.

**Sponge Land.**  
Although the best sponges come from the Mediterranean, where divers bring them up from the rocks in the depths of the blue sea, a goodly number may be found on the shores of England, lying about the beach, washed up by the tide, or sticking to shells into which they have bored. The shore between the marks of high water and low water has been called Sponge Land. Within these limits

sponges of many colors may be hunted for in the pools. They brighten the brown beach, these scarp, orange, yellow, green, white, gray and black patches of sponge. The sponge one usually sees is the skeleton of the jelly-like living animal, and several of these skeletons make pretty ornaments.

**For Girls Who Crochet.**  
For one who crochets and knows the annoyance of having the spool of cotton roll about the floor, where it tangles and becomes soiled, the simple little spoolholder in the illustration will fill a long-felt want.

Procure a strong wire hairpin and pinch it together at the top, making a loop by which the holder is hung from a button on the wearer's shirt waist. About three-quarters of an inch from the ends bend the points in, and these points can be sprung into the ends of the spool, which hangs in such a way that it unwinds easily with every move of the crochet hook.

**Cigar Box for a Boat.**  
A practical vessel, capable of forgoing through the water a distance of five or six yards after each winding, can be made of a cigar box, the rib of an old umbrella, a rubber band, a candle and a little cord. After these articles have been used in the construction of the boat itself, many additional, such as deck-houses and donkey engines, can be affixed by a lad who is handy with his penknife.

The first thing to be done is to secure a good, strong cigar box and to rip away its lid. Cut two pieces of pasteboard, each the width of the box by one-third of its length, and tack these across the front and back of the opening. This makes a fore and after deck. With a hatchet chop from an umbrella rib two masts a foot long, pushing one through the fore and one through the after deck, and pound both firmly into the bottom of the cigar box. Take what remains of the umbrella rib, say three inches; lay half of it along the middle of the fore deck, allowing the other half to project; secure it to the pasteboard with sealing wax, and the bowsprit is in position.

Now the cigar box commences to resemble a ship, and it is time to begin the propeller. For this purpose cut from the cover two strips of wood an inch broad and tack these to the sides of the box just at the bottom, so that five inches stick out at each side of the back of the box. The position of the strips to the box is the position of shafts to a wagon, except that they are behind instead of in front. They must be tacked very strongly. When this is done run a stout rubber band from the end of one shaft to the end of the other. Cut out of what is left of the cigar box top a paddle four inches long and an inch and a half wide, and the motive power of the boat is ready. You have only to push the paddle between the sides of the rubber band, midway between the shafts, and turn it round from left to right until the rubber is twisted tight. When you let go of the paddle it will turn rapidly until the elastic is untwisted, and if the boat is in the water the turning will send it ahead.

**The Bottle Cannon.**  
Do you know that from two bottles you can make a cannon which will shoot a projectile to a quite respectable distance without powder of any kind? Your ammunition in this case is water. Think of that! When one thinks of firing a cannon, one usually thinks, too, of fire and smoke as necessary to the discharge; and you use fire in this instance—a fire of such size that one can hardly believe it—oceans and oceans of liquid fire—for you use the sun.

Get two plain white bottles, one a short, fat flask and the other taller and heavier, for instance, an old ginger ale bottle. Fill the small flask with water and insert in its neck a cork a little larger for it, so that it almost refuses to go in. Hammer this cork in tightly, and be very sure that it is firmly and securely in place. Fill one-third of the larger bottle with water and cork it with a cork that fits well, but not too tightly. Drive a forked stick into the ground so that the fork is about three inches from the earth, and prop up the tall bottle on this rest, so that its points are at an angle of about forty degrees.

Now drive two more forked sticks into the ground just behind the bottom of the bottle, one on each side of it. These are to hold your flask, which must be laid across them so that one edge is higher than the other and its upper side turned directly toward the sun.

You will notice that the sun's rays, shining on the slightly convex side of the flask, seem to focus or all gather together at one point just beneath the flask. If you put your finger on this spot you will find that it is very,

hot. If you put a wisp of paper there you will see its edges curl up, turn brown, and presently, if the sun is hot, take fire, just as if some one had touched a match to them, and the whole paper will burn to ashes.

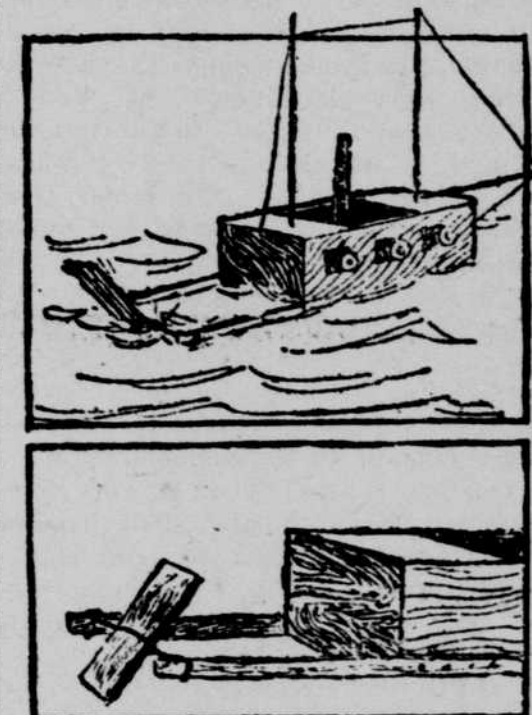
Now you must change the position of the larger bottle until this hot spot



because it was held in check. Then as its force grew greater and greater it began to push the cork out, for that was easier to do than to break the bottle, and at last the cork was sent flying and the steam escaped, just as it does from the mouth of the tea kettle on the range at home.

The stronger this apparatus and the tighter the rubber is twisted the farther the boat will go.

What remains to be done is only to make the box water-tight and to increase its likeness to a ship. The first task can be accomplished by calking the cracks inside the box and the holes made by the masts with putty or gum. If neither is handy, light a candle and let the tallow drip into the proper places. Run a string from the mainmast to the foremast, and from the foremast to the bowsprit for rigging, and glue a tiny flag



Cigar Box Boat.

to the top of each. Cut portholes along the side of the boat, or paint them there with ink. A spool can be made to look like a donkey engine, a tiny box will serve as a cabin, and the vessel is ready.

**Mind Reading.**  
It takes two persons, boys or girls, to perform this feat, which is very simple, but nevertheless mystifying to everyone who has seen it.

One of the performers leaves the room, and the door is closed so that he cannot hear what goes on. Then the company names some object that the absent player is to tell when he returns.

When the object has been agreed upon the absent one is recalled, and the first performer says: "While you were out of the room I told the boys and girls here that if they would name some object, no matter what, you would guess it the first trial on your return. Did you hear the object named? No, of course you didn't, for the door was closed, and the name was spoken in so low a tone that you could not have heard. Now let me ask you: 'Was it a book?' 'No.' 'Was it a vase?' 'No.' 'Was it a chandelier?' 'No.' 'Was it a chair?' 'No.' 'Was it a flower?' 'Yes.' 'Now, how did the player know that it was a flower?' Simply because the understanding between the two performers is that the first performer, in asking those questions, names some four-legged object just before he names the one that the company has agreed upon. When, therefore, he asked 'Was it a chair?' his confederate knew that he would name the real object next, because a chair has four legs.

**The Good Stallion.**  
Where an enterprising farmer buys a good stallion he should be patronized by the other farmers. Eit in a great many sections no farmer can be found that will invest a large sum of money in a first-class stallion for a number of seasons. One of these is that he does not feel sure that he will receive the patronage of the other farmers. Another reason is that he knows that if the investment should prove to be a good one some other farmer would be likely to make money, too, and would be likely to buy a good horse and establish a competition that would be ruinous. So he concludes to let things remain as they are. This is the strongest factor against getting our farmers to improve their horseflesh. The easiest solution seems to be to organize associations that will buy stallions for the use of the communities. Then all are financially interested and no one will want to secure a stallion for the sake of competing with the one already purchased.

**Action That Stays.**  
Action in the gait of a horse is to a large extent inherited. A good many horsemen succeed in educating horses to step correctly, but this education does not stick with a good many horses. Some horsemen shoe their horses heavily in front to get them to pick their knees up, but this does not become a fixed habit, and the horse soon falls back into the old ways. Some try speeding the horse over soft ground, and to some extent this improves his gait, if it is continued long enough to develop the muscles concerned in that action, but if the speeding is discontinued for a long time the action disappears. Another way to induce an artificial action is to lay down poles for the horse to step over, but this, too, produces but a temporary improvement. Only by selecting and breeding can the action of the horse be permanently improved.



Fig. 1

The cool curing idea. The cool curing of cheese has been a matter that has engrossed the attention of our dairy experts for the last two or three years. The successes obtained in the experimen conducted in Canada and America will surely exert a powerful influence on the industry everywhere in the world. We note that the largest cheese factory in New Zealand and perhaps in the world has adopted this process which is apparently far superior to every other method. In the first place it makes the control of the conditions easy and obviates the necessity of building expensive curing rooms where the temperature can be kept at between sixty and seventy degrees the whole season through. In cool storage it is merely necessary to place the cheese in cold storage and the natural forces in them will do the rest. It is infinitely easier to keep cheese below the freezing point than it is to keep it at any degree higher. More-over at a low temperature the bacteria that make bad cheese do not grow, while the desirable ferments develop. This is a way of getting ahead of the elements that give bad cheese. When this system is perfected and adopted we may expect to have only good cheese placed on the market, with a consequent increase in the sales.

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Fig. 2

## LIVE STOCK

**Why Stock Need Fresh Air.**  
Formerly all classes of cattle were considered upon the same general plan as to stabling and care, but to-day the experienced feeder of beef cattle secures best results when animals are allowed to seek shelter at will, to choose between outdoor and indoor conditions, as the system may dictate, said H. M. Culbertson, in an address to Wisconsin farmers. Opposite methods are found advisable with dairy herds, for the cows quite closely confined, well protected from cold and storms, yield most returns for food consumed. This, however, brings to our attention the possibilities of disease, unless these animal quarters are well supplied with pure air and a system of ventilation.

We are told that all the activities of the body are dependent upon the circulation of blood, because it carries to every extreme and minute part the required elements, in solution, to build and replace worn parts, as nature suggests, at the same time flushing the system and carrying away worn and exhausted tissues and compounds poisonous to the body if permitted to remain. Returning to the heart, the blood is forced to the lungs, where about eighteen times each minute a supply of fresh air finds its way down the very small air tubes leading to the air cells, whose walls are composed of extremely delicate tissue or membrane, which is crossed and recrossed by countless numbers of tiny blood passages from which this waste product from the body, called carbonic acid, in quantities one hundred times as great as pure air contains, finds its way from the blood to these air cells. At the same time the oxygen of pure air passes into the blood, and a very important transfer takes place. In about two minutes every portion of the blood is returned to again unload more refuse matter and be replenished with the oxygen of pure air, the wonderful invigorator of the system.

It is said that in an animal of 1,000 pounds live weight, about three pints of blood passes with every heart beat and there are about fifty beats per minute. This means that great quantities of blood are being exposed in the lungs for purification, and that the activities within the animal, the digestion and assimilation of new foods, the growth in the young animal, the building of the meaty tissues in the feeder, the replacing of worn material in the laboring animal and production of healthy milk in the milk cow, all depend upon the circulation of the blood. If animals are not constantly replenished with pure air and are forced to breathe over and over again these impurities, poisonous if taken back into the system, nature cannot do its work, complications arise and disease is likely to result sooner or later.

**Dry Parchment Paper.**

The use of parchment paper has become quite common with makers of butter whether on the farm or in the creamery. As a usual thing it has been advised to not only wet the parchment paper but to soak it for hours or even days in strong brine. It has been implicitly believed that this would prevent its becoming a means of spreading molds which so often become detrimental to the keeping quality of butter. A professor in Belgium has been making some experiments to determine whether the soaking really does help the parchment paper to keep the mold away. Butter was wrapped in dry parchment paper and in wet parchment paper for six or seven days there was no difference in the keeping quality of the butter, but after that the butter wrapped in moist paper took on a disagreeable smell and in time became rancid. The butter wrapped in dry parchment paper kept eight days longer than the butter wrapped in moist paper. The report of the experiment does not, however, say whether the paper had been moistened in strong brine or antiseptic solution or whether the latter was the case the experiment has little or no value.

**Formaldehyde Test.**  
M. Eury (in Bul. Soc. Pharm., 1904) recommends a new reaction for detecting the presence of formaldehyde in milk. Place 5 c. c. of milk in a test tube, add 5 c. c. of a 50 per cent solution of sulphuric acid, and 5 drops of a 1 per cent solution of perchloride of iron. Shake well and heat to boiling. If formaldehyde is present a violet coloration soon manifests itself and lasts for 5 or 6 minutes. By this process the presence of 1 mg. of formaldehyde in a liter of milk may be detected. This reaction may also be applied to any food stuff for detection of this preservative. The substance is distilled and the substances that go over are mixed with a little milk or casein together with the acid and iron salt as above. Under the same conditions salicylic and benzoic acid do not give the same reaction.—N. Y. Produce Review.

**Profit in Fattening Poultry.**  
The farmer that raises poultry should understand the science of fattening fowls, so that he may get the benefit of the possibilities in the frame of the chick, instead of the middle man that buys of him with the purpose of fattening for the final market. A good many farmers are now going through the country buying up half-grown birds for the purpose of fattening them. The men that do this realize that the farmer has taken all the risk with the chicks. He has lost many during the first month after the chicks were out of the eggs and while they were getting feathers, and he has lost others later from lice and predatory animals. By the time the packer or middle man gets hold of them they have passed the danger stage and he can take the birds, and in less than a month greatly increase their weight. It is not wise for a farmer to let go of half-grown birds unless he can get a good price for them.

California leads all the other states in the value of her annual production of fruit.

## DAIRY

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**Dairy Cows Pay.**  
Leading dairymen declare that cows pay better than any other kind of farm live stock, for the reason that the money is coming in every day. This is apparent to every one that has considered the dairy cow in comparison with the steer. The cow pays better but requires more constant attention, which is the great point against her, and will continue to be unless some way is found of extracting her milk by machinery. The price for the best steer comes in but once and that a long time after the original investment has been made, while the profits from the dairy cow come in continually and sometimes she pays for herself in a single year. Under such conditions a good dairy cow will pay for herself twice over in a year. That they will continue to pay well is evidenced by the fewness of the men that go into dairying. In other kinds of commercial effort the fact of profit is enough to draw men into the business until the trade is crowded. Not so with the dairy cow. The farmer does not like to be confined to his farm and will forego the profits for the sake of a more enjoyable life. No one will find fault with him for this; but the fact remains that the profits in the business are assured. Especially is this the case with farmers living near cities or towns where they can deliver the milk themselves and get six or seven cents a quart for it.

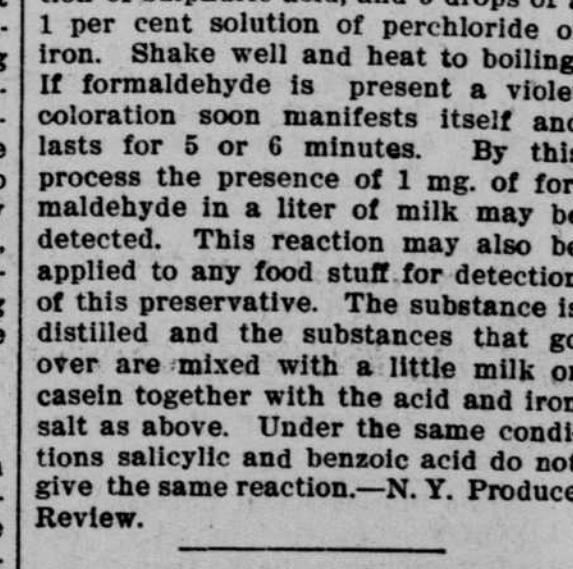
**Frozen Milk in Europe.**  
In Europe a good many experiments are being made with frozen milk. Up to the present time the matter of shipping frozen milk has created the most interest in Germany, where the practice has been inaugurated of freezing milk in bottles. The men that have made a scientific study of the process say that the rapidity of cooling regulates to a considerable extent the preservation of the milk. The freezing is evidently not so complete that changes do not go on, for the observers say that the milk can be brought back to its original consistency only if it is kept a few days or weeks at most. Where it is kept for months insoluble compounds are formed that do not redissolve. The French have paid little attention to this matter, probably because the French people do not as a rule use ice extensively. Any one can see the advantages of frozen milk if it can be handled perfectly. It will doubtless be found that the demands on the transportation companies will be a considerable offset to the advantages of the cold. It would take only a very short time to freeze milk in summer to change the frozen mass into a liquid, and the freezing reduces the keeping quality of milk, if we may trust popular belief and apparent experience.

**Styles in New Skirts.**  
The new skirts—many of them are veritable old-fashioned models. They positively invite crinolines into their folds. Over the hips, however, they are fitted snugly and with great skill. As yet there is no suggestion of pampers, though perhaps the new short basque jacket may be a forerunner in disguise of this fashion of other days. It is below the hip-curve that the modish skirts this autumn began to show their fullness, and as they near the bottom they become gracefully full and flaring. Of course, there is a reason why they hang in this correct and fascinating fashion. The new light-weight princess hair-cloth has much to do with it. Sometimes it is used in the skirt proper, and then again it is sewed in the flounce or flounces of the drop-skirt. Heavy cords are another device for giving a full skirt the proper flare at the bottom. Frequently two or three featherbone cords are used in the silk drop-skirt.

**Veilings.**  
Veilings of all kinds make very useful gowns. An effective dark blue nun's veiling has a skirt made with a plain yoke coming over the hips and then down into the front breadth to form a panel. It is built over green silk. The jacket blouses and is plaited, and is caught into the waist line by the neck and down the front, which looked invisibly, was the same design. At the top near the neck there are two long ends of dark blue chiffon finished with fagoting and lace. The sleeves are plaited and draped over the elbows and caught into deep cuffs of green silk covered with a braid design in blue.

**A Group of Pretty Collars.**  
Yoke-collars make important features of present styles and serve an eminently practical end, inasmuch as they completely transform any waist which they are worn. The group illustrated supplies admirable designs for a girl's wardrobe. No. 1 is replete with suggestion. No. 1

is made of batiste embroidered and trimmed with dotted banding; No. 2 is made of inserted tucking with puffed muslin between; No. 3 of sheer lawn with motifs and frills of embroidery; No. 4 of all-over embroidery with a narrow frill and No. 5 of tucking with motifs of lace and harmonizing frills. The entire number, however, are amenable to many variations. No. 1 includes a circular bertha, but the others are yokes only, either left plain or trimmed with frills, and to each one is attached the regulation stock collar. To make any one



**Novel Neckwear.**  
Pretty neckwear of the dog-collar description consists of a broad white or colored satin band brought down into a deep point in front, and adorned with alternate rows of gold beads about the size of hemp seeds and black ribbon, satin or velvet of baby ribbon width, with a large pendant head hanging from the center point. It is especially with dresses cut more or less low around the throat that this sort of neck band is worn, and if the sleeve is long and drawn tight at the wrist similar bands often adorn it. The same notion is carried out with narrow colored ribbon and black or silver beads, but with less good result, the foundation, however, always remaining white.

**For Morning Wear.**  
House jackets made with yokes that extend well over the shoulders are among the latest shown and are tasteful and becoming as well as fashionable. The very pretty model illustrated combines pink and white dimity with white lawn, the big dots being embroidered and all edges finished with fancy braid; but the design is an

## HOUSE-HOLD TALKS

**New Ideas in Furs.**  
In fur coats for winter wear there are a number of new shapes in boreos, and while the blouse coat in fur will be less worn than last season, still styles in blouses are also shown. The long-skirted Louis XV. and Louis XVI coats in fur have vests of embroidered cloth, velvet, or a contrasting fur, and the new fur, yetta, which can be embroidered, is also used.

Molred caracul and baby lamb, being short-haired, will be much seen in these coats. Pony skin in black will be another favorite in long coat furs. Sable paws are being worked up into coats as well as muffs, and while much less expensive than the sable skin garments, the cost of combining the small pieces into coats renders them anything but cheap. In squirrel skin garments, the heads of the animals will be utilized, and the matching of the stripes will result in effects quite unlike the furs made of whole skins.

The making of these small pieces of fur into garments is done in Germany, where manual labor is much cheaper than in this country. Bear, raccoon and fox furs will be much seen in neck pieces, the long nap making them a softening setting for the face.

Flat stoles and peleries are to be much worn, and in muffs the flat shape will be the most fashionable, though dealers are trying to get up some new-shaped affair for the wear of exclusives.

**Fashions in Velvet.**  
In the broadcloth costumes that are to share the vogue of velvet, no model seems complete until it shows some touch of this rich and elegant pile, and, since one good turn deserves another, the velvet costumes are showing the touch of the fine broadcloth in pretty nearly all of their trimming schemes. This is chiefly in the gowns for outdoor and informal wear. Vests and revers are usually fashioned in this wise, and there is simply no end to the exquisite embroideries, passementeries, appliques, needlework and such that are used in their embellishment. Here the girl who is clever with her needle can add that touch of originality and individuality to her velvet gown that will go far toward making it a conspicuous success, and when the buttons are made to match then the design is complete. The family button bag will be ransacked this autumn for treasures of long ago, and the more quaint and old-fashioned the buttons the better will they fit in with current and coming styles.

**Apple Tapioca.**  
Soak  $\frac{1}{2}$  quart of tapioca in 1 quart of cold water for a few hours or pour 1 quart of boiling water over it. Boil in an agate pan until the tapioca is transparent. Stir often and add  $\frac{1}{2}$  teaspoon of salt. Core and pare 7 or 8 large apples and either quarter them or leave them whole. If quartered they must be stirred into the tapioca with 1 breakfast cup of powdered sugar and 1 teaspoon of essence of lemon and the whole turned out into a buttered dish and baked for half an hour. If whole the core holes should be filled with sugar and lemon juice. Pour the tapioca over them and bake till the apples are very soft. Serve either hot or cold with sugar and cream. A delicious variation may be made by using equal parts of apples and fresh or canned quince.

**New Corset Shapes.**  
The new corset is, of course, of great interest to women, for she who has her corsets made to order must, in a measure, conform to Dame Fashion's mandates along certain lines. The new corset differs from the old in that it supports the bust, but does so without raising it, and sharply defines the waist, but without preventing the straight line at the clasp in the front. Thus it will be seen that the box-front corset is not the mode and that the smaller, rounder waist is obtained by the use of the new corset. This does not mean the high-busted effect of the old curved corset any more than it does the exaggerated straight and box-fronted affair, but a shape approaching more closely the perfect and what should be the normal figure.

**Recipe for Mixed Pickles.**  
The ingredients needful for excellent mixed pickles are four large heads of cabbage, one peck of green tomatoes, two dozen cucumbers, one dozen onions, one dozen green peppers. Chop them separately and very fine. Mix all together, and put in a layer of mixture and sprinkle with salt. Let stand all night. Then squeeze perfectly dry with the hands, and cover with cold vinegar. Let it stand twenty-four hours, and squeeze as before and put in jars. Take enough vinegar to cover it and add two pounds sugar, one-half ounce each of cloves, cinnamon, allspice and mace. Let it boil, cabbage and all, till tender. Put in jars and cover closely.

**A Singular Fancy.**  
A somewhat odd freak of fashion is the adoption of black taffeta waistbands with colored costumes, even when these are trimmed in color or white. There is then an accompanying black rosette on the side of the corsets, and occasionally also on the sleeves. Such waistbands are invariably without ends.

**Roses for Directoire Hats.**  
For wear on the new directoire picture hat come roses six inches or more in diameter. Full bloom American beauties are used on white hats, and queer, impossible orange roses, with bird of paradise aigrettes, are used on brown velvet hats.



admorable one for all seasons and for all materials in vogue for garments of the sort. To make the jacket for a woman of medium size will be required  $\frac{3}{4}$  yards of material 27, 4 yards 32 or 2 $\frac{1}{2}$  yards 44 inches wide, with  $\frac{3}{4}$  yards 32 inches wide for yoke and cuffs.