CONCERNING FASHIONS

Popular Chiffon.

The soft chiffon monairs are excellent, being light in weight and texture and standing an amount of wear that would soon make a silk look shabby. The bodice is arranged with a transparent chemisette in cream lace, which contrasts well with the Sevres blue of the mohair. The draping is done from the side seams and fanciful quillings of silk just a tone darker than the mohair are used for trimming effect. This same silk also furnishes the deep girdle which shows the fashionable dip point in front. The sleeve is a double puff of mohair to the elbow, chiffon puffs extending from there to the wrist. The skirt is plain in front, with a smart bias French seam in the center and the sole trimming is two very scant circular volants.

It's the Picturesque Touch.

Of all the pretty summer coats none are more fascinating than the flower-colored ones of silk trimmed quaintly with ruches and worn with the flowered muslins which are having such a run. The silk matches in color, of course, the figure of the dress material. In corn color, rose color, dull blue or pale blue and pretty greens and pinks they suit all types of girls.

The matrons are more apt to select them in plums, purples and other deep tones. The woman with more avoirdupois than she desires usually makes her outdoor silk coat the color of the ground tone of the gown with which she is to wear it in order to avoid an accentuating contrast and ungainly outlines.

POMPADOUR LINEN TEA GOWN.

Widow's gown of pale gray batiste, with black embroidered dots, trimmed with gray velvet and plain gray batiste ruchings.

Real Mint Sauce.

Mint sauce is usually a delusion and a snare, being merely very sharp vinegar and a few fragments of tasteless mint leaves. Real mint sauce is another thing. Here is a recipe vouched for by an experienced cook: Let the water from the cold water tap run over a bunch of mint until it is perfectly clean of dust, strip the leaves from the stalks, tear them in small pieces, and put in a bowl. Pour boiling water over the mint, and cover the bowl closely. A little sugar may be added with the hot water, as it helps to bring out the flavor of the leaves. Make a roux of a tablespoonful or more of the gravy from the pan in which the lamb was roasted, with a little flour. Add the water in which the mint was soaked, and thin with more of the gravy and a little water. The sauce is not to be a gravy. Season with salt and paprika. Unless a strong flavor of mint is liked, strain the leaves from the sauce before serving.—New York Post.

Summer Dance Frock.

A dance frock of some sort is a very necessary article in the wardrobe of every girl who intends passing any time at a large hotel, and the silk and cotton flowered grenadines are among the most attractive thin stuffs. One has a design of large pink roses and foliage scattered over the open white ground. On the two deep flounces which trim bottom of skirt are set five rows of narrow satin ribbon, all pink, but shading from the darkest pink in the rose design to the lightest. The low-cut draped bodice is filled in at the bust line with tiny ruffles of white lace; wider flounces of same, headed by pink ribbon, forming the elbow sleeves. A deep lace point is set in front over the gathered material.

Simplicity of Stocks.

There is a noticeable simplicity in stocks this year and the idea seems to be to have the neck pretty without making the stock too high and too tight.

Stocks are high and made of soft stuff which can be wired if one wants to keep the stock very stiff. The stock is not worn as high as it was nor as tight and headaches are growing fewer. There are neat little soft linen stocks to be purchased and the woman who wants to have her neck comfortable can lay in a dozen of these little linen trifles and wear them every day. They come in little stand-up collars of linen, trimmed with lace, and some are embroidered while others are stiffened with needlework.

In Pelerines.

All sorts of pelerines, visites, victorines and other trifles—they are pretty much the same under any name—are shown with the shape determined by the silk foundation, and this often covered with row upon row of shirred or plisse ribbon. The manufacturers are meeting the new modes delightfully in the pull or draw threads that are incorporated in the ribbons, and that save a vast amount of labor in shirring. One has but to pull the thread, the ribbon shirrs itself, and its disposition in the design is then delightfully facile of achievement.

The latest fad does not consider those complete unless velvet ribbon, black for choice, be tucked in somewhere or other in the design. The possibilities of this delightfully becoming fabric are only beginning to be understood over here, and the piquant touch of black upon a costume of any color—but more especially upon white—is a nuance to which the Parisienne pins much of her faith for a successful toilette.

Boudoir Confidences

Greens are seen in new shades, both light and dark.

Ruffles of lace at elbow finish a charming little dress.

The pocket is a very important feature of the summer coat.

Narrow boas and ruffs are worn, but the smarter ruches are quite large.

Ribbon velvet in rows and in simple designs will be useful for trimming.

Long silk traveling coats are a decided feature of this season's fashions.

White serge has been revived and bids fair to become extremely popular.

The zephyrs, colored and white linen, and oatmeal cloth are all tempting.

Plaids, checks and tartans return to us as regularly each fall as the first frosts.

Tans of an infinite variety of shades share the popularity of the white stocking.

Almond Custard.

Scald and blanch half a pound of shelled sweet almonds and three ounces of bitter almonds, throwing them as you do them into a large bowl of cold water.

Then pound them, one at a time, into a paste, adding a few drops of wine or rose water to them. Beat eight eggs very light, with two-thirds of a cup of sugar; then mix all together with a quart of rich milk, or part milk and part cream; put the mixture into a saucepan and set it over the fire.

Stir it one way until it begins to thicken, but not till it curdles; remove from the fire and when it is cooled put in a glass dish.

Having reserved part of the whites of the eggs, beat them to a stiff froth, season with three tablespoonfuls of sugar and a teaspoonful of lemon extract; spread over the top of the custard. Serve cold.

Ribbons on Negligees.

The Parisian idea of negligee—and there is a very decided cult of the negligee over there—is not developed a la mode unless decorative ribbons be present in goodly quantity. Those dainty little matinees that are mere masses of embroidery upon some sheer material are threaded with ribbons to show off the work, and there are tie strings, sashes and bows tucked on wherever they will make for the most elegant appearance.

HINTS TO HOUSEWIVES

A little lemon juice added to the water when mixing will make the pastry light.

When eggs are to be kept for any length of time they should be stood on the small end, not the large.

Paraffin can be used the second time to cover jelly and jam if it is washed clean and boiled before being turned over the fruit again.

Unpainted wire netting not only makes a good rest for flatirons when several thicknesses are used, but is most effectual to clean them on.

The short ends of candles are most satisfactory to start a fire with, since they burn with a steady flame till the kindling and wood is well ignited.

The label on a glass jar will keep clean and in place longer is pasted on the inside. Of course, this only applies where dry materials are used, such as rice, tapioca, etc.

Smart Accessories.

Said a fashionable dressmaker: "It does not matter so much what your gown is, providing it is very short in the skirt. For the elegance of your costume you depend upon your smart hat; upon your pretty shoes and spats; upon your stockings; upon your gloves, which match your shoetops, and upon your hat, which matches all of these things. Your dress may be a dull brown mohair or the plainest of black taffetas, yet you will look elegant. It is all on account of your small belongings."

There is a woman's tailor in London who is selling beautiful sets for reception wear. In a "set" he counts the hat, the shoes, the hose, the gloves and the umbrella.

Embroidery Hints.

Girls who wear linen suits like to embroider card cases to match. With white embroidered blue suits the card case is white and blue, and they are done in other colors or all white.

Handkerchief bags are pretty things and cost 25 cents ready stamped upon sheer linen. They are embroidered in colors and lined with a color harmonizing.

BLACK and WHITE LACE MATINEE

Cream colored batiste, with Irish lace flounce and coat. Orange velvet accessories.

Sultana Cakes.

Ten ounces butter, ten ounces castor sugar, beat them into cream, adding four fresh eggs by degrees, two ounces lemon peel, one-half pound, sultanas, previously rubbed in flour, one pound flour, into which put one teaspoonful of baking powder. Mix well with milk into batter the thickness of plum pudding with a wooden spoon.

Bake from three-quarters to one hour in a moderate oven.

Bead Collarette is Here.

A striking novelty, which as yet is sacred to the most exclusive modistes, is the beadwork collarette. These decidedly quaint accessories are eminently successful, rightly applied, but, needless to say, the utmost discretion must be observed in order that they shall not recall too vividly the beadwork cushions which haunted the gone decade.

Heavy Laces Little Used.

Heavy, stiff laces are rarely seen upon sleeves and never in sleeve flounces. The sort of lace used for sleeves is always transparent and takes the form of point applique, Honiton, Lierre Valenciennes, oriental and similar filmy laces that will fall softly and give a misty, frothy effect to a sleeve.

TEA GOWNS MUST BE LONG.

A tea gown should be long, and although it is a fad now to shorten the train on most skirts, the rule apparently does not apply to the tea gowns, which always are far more graceful when they are long. A matinee may be short, but then a matinee, as its name implies, is for morning wear. A tea gown is for the afternoon, and when made low neck and with elbow sleeves and on the elaborate lines that are dictated at present is, of course more or less of an evening gown and quite possible for an at home dinner. The matinee, on the contrary, is distinctively for the morning, no matter how elaborate in design it may be and after 12 o'clock it is not possible.

What Situation Was Worth

Propriety of Keeping Up Appearances Impressed on Officer Holding Important Corporation Position.

Some months ago an officer holding an important executive post in one of the greater corporations received a kindly, almost neighborly, call from one of his fellow directors. This officer had returned from a brief vacation trip. The fellow director said to him that in view of their long friendship and their respect and admiration each for the ability and achievements of the other, he was going to speak somewhat plainly to that officer. Then he put this question bluntly to him:

"What will you be willing to pay to keep your place?"

It seemed a strange question. The executive officer did not know at first what to make of it. He saw, of course, that there was some kindly, although hidden, purpose in the question and so he answered in the spirit in which the inquiry was put. He said that, of course, if it were necessary and was the proper thing to do, he would rather pay a large sum of money than to lose that office, for it represented his ambition and was in line with his achievements. "But I do not know what you are driving at," this officer continued.

Then the officer was told that while, of course, it was impossible to take seriously the question, "What money are you willing to take to hold the office," nevertheless there was a price which he would have to pay and that price was this: He must give up ostentatious living, he must be especially careful to observe local ordinances, not driving recklessly with his automobile, he must be careful to keep all the appearances of propriety, he must do all things that a sober-minded, self-respecting citizen should do, and if his disposition led him to genteel dissipation, riotous living or to ostentation then the giving up of those things was the price he would have to pay if he desired to keep his office. And the reason why that price was exacted was that as officer of a corporation in which the public has invested heavily he must necessarily heed public opinion even in the conduct of his private life.—New York Letter in Philadelphia Press.

The Importance of Proper Breathing

Disease Germs Find Lodgement in Unused Portions of the Lungs — Frequent Cause of Dread Tuberculosis.

Air is made to enter the chest by enlarging the chest cavity, or thorax. This is accomplished by a downward movement of the diaphragm and an outward movement in all directions of the lateral chest walls. This is largely accomplished by the muscles which lift the ribs and pull them outward from the center of the body. The lungs are emptied by the natural return of the parts to a passive state, when the muscles cease their pulling upon the chest walls. In ordinary deep respiration, when the breathing movements are not interfered with, the movement consists chiefly of an enlargement of the trunk in the region of the waist. There is at the same time a marked bulging forward of the abdominal wall. This style of breathing is sometimes, though incorrectly, termed abdominal respiration. In abdominal respiration proper there is a forward movement of the abdomen, but without marked enlarging of the waist. Abdominal respiration is most frequently seen in sedentary men and infants. The opposite style of breathing, known as costal breathing, is seen in women who habitually wear waist-constricting garments. The principal movement is at the top of the chest.

Neither costal nor abdominal respiration is capable of bringing the lungs fully into action. Only such portions of the lungs act as lie in contact with a portion of the chest wall which moves during the respiratory effort, and in those parts which lie in contact with portions of the chest wall which remain idle the air stagnates. Carbonic acid gas and other poisonous matters accumulate. The living cells are thereby poisoned and paralyzed. Pneumonia germs and other disease-producing microbes and especially the germs of tuberculosis are likely to find lodgement in these idle parts. The paralyzed cells are easily overcome by the invading germs and so an acute inflammation may be set up, or, still worse, that dreadful disease, pulmonary tuberculosis, or consumption, obtains a foothold.

Met With Ghostly Vessel

Fate of Portuguese Brig Revealed by Its Appearance in Thick Fog to Captain and Crew of American Vessel.

Back on the quarter deck Medbury was telling a curious story.

"Two years ago," he began slowly, with the hesitation of a man who feels moved to confidence against his better judgment, "we were running up the straits to Singapore, when it suddenly came on thick. We were close-hauled and had just about wind enough for steerageway, and we had the foghorn going and were keeping a sharp lookout, for we were right in the track of shipping, and you know how vessels drift together in a fog no matter which way they were heading before it thickened up. Well, we hadn't heard a peep all day and toward night it seemed to be lifting a little, when I heard the man at the wheel give a little cry, and, looking astern, there, not a cable length away, was a dingy, raveled out Portuguese brig slipping right across our wake.

"They hadn't made a sound and they didn't even then, though our old man got black in the face with cursing them for their sins. There was a black-whiskered old fellow, with his coat collar turned up about his ears, at the wheel, but he scarcely looked our direction; only once he wagged his beard at us and threw one arm over his head in a funny way, and then squinted aloft again, paying no more attention to us than if we'd been so much seaweed. But just forward of the forerigging there was a row of sailormen leaning over the rail and their eyes followed us like a lot of beady birds' eyes till the fog swallowed them up again.

"Well, the day after we reached Singapore the old man came aboard in a brown study. He said he'd heard ashore that there'd been a lot of dirty weather knocking about the straits and a Portuguese brig called the Villa Real was forty days overdue. Well, she stayed overdue, and not a splinter or spunyarn of her ever came ashore."

He paused a moment to relight his pipe and then added: "On the stern of the Portuguese brig we had seen in big white letters a foot high, was the name of Villa Real."—Century.

Stamped Particular Date on Forehead

Novelist, Knowing His Weakness, Has Great Scheme to Keep Himself at Work—Puts Iodine to Good Use.

"One of my clients," says a lawyer, "is a well known novelist whose name, of course, I can't give you. He is a curious character—not exactly lazy, but always being diverted from his work on the slightest excuse. His trouble is that he is such a capital fellow he will take up with any suggestion made to him to go anywhere or to do anything. He loves companionship, and is restless if he stays for any length of time in the house.

"Well, one day some of his business needed his immediate attention, and I called him up on the telephone.

"'I can't come down,' he answered.

"'Sick?' I asked.

"'No, not sick,' replied he, 'but I can't go out—that's all. Better drop in here with the papers you want me to sign as you go up town.'

"I could not imagine why a man who was not ill should not be able or willing to attend to such important business. But when I met him at the door of his apartment I could see quickly enough why he had no wish to appear in public. Across his forehead, written in a brownish yellow, was a date—Jan. 30.

"I couldn't help laughing, and he looked at me in a puzzled way for a second, and then he said, 'O, I see. You are wondering what this date on my face is for.'

"'Yes,' said I. 'Who wrote it there?'

"'I did.'

"'You did!' I cried, wondering if he was insane.

"'Yes,' he replied. 'You know what a great hand I am for flying here and there and neglecting my work? Well, I have hit on a scheme to fool myself. When I have a lot of work to do I take some iodine and write the date up here. It won't wash off, and a man can hardly go about much with it on. It wears off after several days. Meanwhile, here I stay and write like fury!'"—Youth's Companion.

Paying for Life's Prizes

Health and Happiness Too Much to Give for Anything the World Has to Offer, Is Tom Watson's Opinion.

Where is the recompense which repays to the slave of ambition the loss of the sunny days in the fields, the myriad voices of the autumn woods and the leisure hours at the fireside of a happy home?

Shall there be no rest for weary feet in this mad race for fame and wealth and position? Shall there be no furlough from this all-devouring army?

Shall there never come a time when the rainy day is mine and the long, sweet hours in the quiet library?

Shall the fever of pursuit so entirely enslave us that there shall be no hour that belongs to friendship, none that belongs to solitude and reflection, none to memory and the sacred teachings of regret?

Tom Reed once said to me, says Thomas Watson in his magazine: "We are not judged by character; we are judged by reputation."

Just so; and perhaps that's the very reason why it is worth while to stress the fact that reputation is not worth the price we pay—for surely the real value of the man is his character and not his reputation.

Get all the fame that flows from a good, industrious life. Such a fame is as healthy as the light that pours from a star, as unfeverish as the halo that follows sterling worth.

Get all the money you can honestly get. You owe it to yourself and to those who depend on you to bring the vessel into port, if you can, safe from the storm.

The man who says he loves being poor is a liar and he takes you for a fool; else he wouldn't tell you so.

Win position in life, if you feel that duty calls you there.

No man can underrate the importance of fame, of wealth, or of position, but the man who pays his health and his happiness and his life for them pays too much.

AGRICULTURE

Heavy and Light Weight Seeds.

At the Minnesota Experiment Station analyses were made of heavy and light weight seeds of barley, oats and wheat. The heavy weight seeds were solid and well filled. The light weight seeds were imperfectly filled. It was found in the light weight seeds that the proportion of nitrogen, phosphorus and potassium was greater than in the heavy weight seeds. In the heavy weight seeds, the amount of starch was so great that the proportion of the other elements was small. It was, however, learned that the aggregate amount of nitrogen, phosphorus and potassium was greater in the heavy weight seeds. The mere fact of the percentage of the three elements being greater in the low weight seeds counts for nothing when the product of an acre is considered: that is, from the producer's standpoint, because an acre would produce more nitrogen in the heavy weight seeds than in the light weight seeds. But from the feeder's standpoint, it is different. It may be that the light weight seeds on the basis of a hundred pounds for the food of any live stock, including poultry, would be greater than with the plump seed. It would appear to be to the advantage to the man in buying seed for feeding to select the low weight seed, while it would be for the interest of the man raising the seed to produce the plump seed, as he would thus sell off from his farm a great deal of starch, which is a product of the atmosphere. In selling the low weight seeds, he would be disposing of nitrogen, phosphorus and potassium at very low prices, possibly below their value as a fertilizer.

Alfalfa in Indiana.

Indiana, as well as neighboring states, is interested in the growing of alfalfa. Experiments in all parts of the state where it is grown have shown all kinds of results. In some places the returns have been good, and in others not enough alfalfa has been obtained to pay the cost of the seed. It is well that Professor Fisher has undertaken to find out the requisites for obtaining a good stand of alfalfa in Indiana. He has tried the growing of this plant under a variety of conditions and a variety of treatments. He comes to the conclusion that any Indiana soil that will grow corn will also grow alfalfa, but that open soils are most to be preferred. He finds inoculation of the soil to be generally desirable, and in some cases it is absolutely necessary to secure a stand. In corresponding with a large number of farmers, he found the causes of failure were various. One of these causes was poor drainage; another was pasturing the alfalfa while it was young, the stock eating it down to the ground. In some places weeds grew up and took possession of the field before the alfalfa could get a start. In some cases, inoculation was not practiced where it should have been, and no crop resulted. The causes that have led to failure in Indiana are the same causes that result in failure in other parts of the humid west.

Advantages of Good Culture.

Reports from the Ontario Experiment Station give a report of the annual yields of different crops in Ontario for the past twenty-three years. Some of the yields per acre are as follows: Barley, 1,301 pounds; winter wheat, 1,218 pounds; oats, 1,217 pounds; peas, 1,170 pounds; beans, 1,026 pounds; spring wheat, 942 pounds; buckwheat, 936 pounds; rye, 913 pounds. These same crops, except beans, show an average considerably higher for the years 1902, 1903 and 1904 than for the 23 years. During the last three years also these have been tried in co-operative experiments, many hundreds of farmers cooperating in growing certain crops under the direction of the experiment station. The average yields on these farms have been much larger than on the average farms of the province. The reason is easy to understand. These men are in touch with the experiment station work, many of them having been students themselves at the agricultural college or having had sons there who brought back to the farm the information gained. The fact that the farms of these men have produced larger crops shows that success in farming is the result of intelligence and information. When knowledge is generally disseminated among the farmers, the whole average yield will be brought up to the point now made by the best farms.

Ground Lime Rock.

The use of ground lime rock on lands inclined to be acidy is highly to be recommended. There should be more mills for the grinding of this rock than now exist. Every county that is largely underlaid with lime rock should have at least one place within it where ground lime rock can be obtained. This would greatly simplify the matter of getting the ground rock to market, as the farmers would in many instances do the hauling themselves. There are numerous counties in the southern part of Illinois where this rock is abundant, but where the soil contains so much acid that clover, peas and alfalfa cannot be grown.

Covering an Open Ditch.

When it is decided to put tile in the open ditch and cover it the temptation is always to do the work less perfectly than it should be done. One temptation is to follow the curvature of the bottom of the ditch, and the other is not to go down to a firm foundation in laying the tile. A string of tile laid according to the curvature of some open ditches will result in trouble for years to come. Ultimately it will cause the work to be done over again at a greater expense than at first. The man that tiles the open ditch should not permit himself to be swerved from a straight line, and this straight line should be followed even if it does lead to cutting sharply into one side of the ditch.

HORTICULTURE

Mixing Tree Fruits.

For a great many years I have observed among the orchards that are planted around me that the orchards that are all of one variety bear less evenly than where the fruits are mixed. I know of a great many instances where pollenization was imperfect because only one variety was grown. In discussing the matter with orchardists, I have been very much surprised to find that there are very many men that know absolutely nothing about the necessity for cross pollenization. My first observations of this kind came nearly fifteen years ago, when the matter of cross-pollenization of plums was but just receiving the attention of our scientists. After that came the cross-pollenization of pears, the Kieffer being a pear that in many situations refused to produce fruit unless the Garber or some other fruit was grown near it. I remember being in a large pear orchard that had long since developed enough to bear fruit, but yet bore no fruit. I asked the owner why he did not grow some other pear in the orchard. He replied that he had never known that it needed cross-pollenization. After that he grafted a part of the trees with the Garber, and in a few years the orchard became fruitful. A great many people do not like to plant more than one variety in an orchard, especially if it is a commercial orchard, and when they do, they plant alternate rows with different varieties. The result is a pretty good pollenization except where the ends of trees of the same variety come together. There the pollenization is imperfect, while the pollenization of the sides is perfect. The planters say that they hold to this arrangement because they want whole rows of the same variety for harvesting and packing. If they would but consider the matter they would find that the same end might be obtained by alternating the trees in the rows. If one will but draw on paper the arrangement indicated he will find that all the cross rows and longitudinal rows are mixed in variety, but he will also find that the diagonal rows are all of the same variety. The arrangement of every other tree of the same variety would give diagonal rows all of the same variety. The great advantage is that each tree is surrounded with four trees of the other variety, and cross-pollenization is then as perfect as it is possible to have it.—John Y. Smith, Alexander Co., Ill., in Farmers' Review.

Spade Deeply for Trees.

When a new tree is to be set out the ground should be well prepared for it. When large plantations are to be put in, a plough may be used in the preparation of the ground. More often, however, the spade is used for preparing the ground in which trees are to be set. The depth of the spade is about ten inches, which is about four inches more than the depth of ordinary plowing. The depth of the spade should be the measure used in turning over the ground for trees. The space so prepared should be ten feet or more in diameter, and this prepared space should be increased as the tree grows. The object of the enlargement of the space is to prevent the forming of a natural water-tight basin in which water would accumulate to the detriment of the tree.

Water and Orchards.

For a long time it has been a mystery why certain varieties of apples would do well in New York, New England, and even colder places, and yet would freeze to death on the soil of Illinois and Iowa, where the temperature is higher during the winter than in the eastern states. Within a few years the opinion has gained ground that the water supply in the soil plays an important part in the "wintering" of the tree. When so-called tender fruits have been killed out in Illinois and neighboring states, here and there near bodies of water the trees have safely passed the winter. The natural inference seems to be that it was cold combined with dryness that resulted in the loss of the trees.

Heading of Shade Trees.

How a shade tree should be headed will depend on its location. If it is on the edge of the lawn out of the way of passing teams and people, it may be headed low. Some of the most beautiful trees on the edges of lawns are those that have their limbs almost on the ground, but in other situations it is better to head trees high, both that they may have more beauty and that the lawn under them may be preserved. The head of the tree should in nearly all cases be kept thinned out sufficiently to permit the passage of rays of light; otherwise many of the inside limbs will die. A mistake in this matter has often resulted in trees or parts of trees being killed.

Changes in Plants.

For twenty years the scientists have been working on the problem of changing the chemical makeup of plants. Corn is being bred to give, in some strains more protein, in others more starch, and in others more oil. We have yet to learn whether the changes made will become permanent. About all of our economic plants have been so modified by cultivation that their original characteristics have in some cases entirely disappeared.

Bad Pruning of Ornamentals.

Many ornamental trees are ruined by bad pruning. Every tree has its own characteristic shape, which distinguishes it from other trees. It is desirable to retain the individual shape so that variety may be had. One of the most common mistakes in bad pruning is to attempt to make all trees assume the same shape. The natural growth of the tree should be encouraged. Dead and blighted branches should be kept trimmed off. The thinning out should not be enough to greatly change the appearance of the tree.

The fall is a good time to paint farm buildings, as the rain has by that time laid the dust.