

more or less deep, about the foot of the gown, and pretty laces or other trimming about the shoulders, while the sleeves are made long or short, as one may desire. The fullness about the waist can be made to simulate a princess style by laying it in small tucks or plaits about the waist-line.

The Kimona, for a lounging robe in one's bed-chamber, is a great favorite, and can be made to look very neat, if a trim and becoming finish be given the back by graceful drapings and tucks.

**Floral Notes**

The new growth of the rose bush is usually ready for layering in July and August, but with some kinds, and under some conditions, October is the proper time for starting the new plants. In July, strip off the leaves both above and below where the branch is to be imbedded in the ground, and on the upper side make a clean cut of an inch or so in length, and about half the thickness of the shoot; slightly twist the shoot so the cut will be on one side; open a shallow trench beneath it and peg the branch down with a long hooked peg, on each side of the cut. Cover firmly with fine soil and water copiously; lay a flat stone on the cut to hold the moisture. Do not disturb until next spring.

Among the native flowering plants there are many that would add to the attractiveness of any garden. While they are in bloom, one should drive a stake beside the plant, and this fall, after several hard frosts, or early in the spring, the roots may be taken up and transplanted to the garden, giving them conditions as nearly like their native place as one can. The tradescantia virginicus is one of the loveliest of blue flowers, blooming steadily from June until frost, and will live and do well in almost any soil.

To prepare a tin can for a plant, put it on the stove and melt off the small circular piece of tin from the top, and use this for the bottom of the can; melt or cut off the other end. Lay over the small round hole in the bottom a piece of crockery that will not lie flat, but will cover the hole and keep the soil from washing through. Cover the outside with paint or thick varnish and roll in a dish of nice sand or colored gravel while still fresh. While some objections are made to the use of tin cans for wintering plants, many plant-lovers use them in preference to porous pots.

Do not put off slipping and potting the plants intended for the winter garden too late; if bloom is wanted, they must be attended to early.

**Compost for Pot Plants**

A good compost for most pot plants may be made up of rotted sods, old, rotted manure, leaf mould and sand in the following proportions: Three parts rotted and one part manure, one of sand and one of leaf mould. The sod should be cut and piled up with the manure in the early summer, but it may be attended to now; work this over at intervals, until the material is light and well mixed. The sand and woods-soil (leaf mould) may be added when the soil is sifted for potting. This is an excellent mixture for geraniums. The geranium should be potted in the summer months, and kept growing under some shade—shrubbery will do, picking off every bud that shows, until late September or early October, when it may be transferred to the house of cold nights until time to take it inside permanently. A plant that has bloomed all summer will seldom

have blooms on it until late spring time.

**Household Helps**

Do not forget to seal your jelly glasses with paraffin wax. Let the jelly get cold, then pour over the top of it a quarter of an inch of melted (not hot) paraffin wax. This will preserve the jelly from mould on the top, and from insects.

If you use bottles for pickles, cat-sup or sauces, push the cork into the bottle so as to leave a little space at the outer end, and fill this space with melted paraffin; or, leaving the cork even with the mouth of the neck, dip the neck in melted paraffin several times.

Let the little ones wear rough, strong clothing when at play. Do not punish them if they get them dirty, as they are easily washed. An over-nice child is seldom a healthy one. Let them romp and tussle and exercise the muscles, keeping the healthy blood in circulation. Don't make a bugbear of the wash-cloth and the comb. The healthiest pie a child can handle is the mud pie, made in the fresh, pure air and sunshine.

**Apple Jelly**

For making apple jelly, a tart, juicy kind of apple is needed. The Red Astrachan combines all the qualities for a perfect apple jelly, the red of its skin giving a delightful color to the jelly. The apples should not be quite ripe; "mealy apples" should not be used, as these have not the amount of juice needed. Wash the apples, remove the stems and blossom ends and the seeds; cut the fruit into small pieces, add water to reach to three-fourths the height of the fruit in the kettle, and cook slowly until the fruit is perfectly soft, keeping the kettle tightly closed and shaking to keep from burning. Then turn the contents of the kettle into a bag made of doubled cheese cloth, and hang to drip over night in a warm place out of a current of air. Allow one pound of sugar to one pint of juice; place the juice over the fire and boil slowly for just twenty minutes, leaving the kettle uncovered. Heat the sugar in the oven, and after the boiling, turn the sugar into the juice; it will hiss as it enters the juice. Cook for three minutes after combining, then strain into jelly glasses. A thin slice of lemon added to each glass gives a pretty effect and helps to flavor the jelly. Cut the lemon very thin, place it in the glass and pour the hot liquid over it; the lemon will float on the top. When quite cold, pour a little melted paraffin over the top of the jelly.

Apple jelly is delicious for winter use; a glassful cut into squares and served with a soft custard makes a dainty dessert, the red of the jelly and the yellow of the custard being a pleasing combination. If there is sickness in the house, a cooling drink may be made by dissolving a bit of jelly in half a glass of water.

**The Slippery Cockroach**

The cockroach is cousin to the bed-bug, and just about as nice to have about the house. They are, like their cousins, easy to get rid of, but refuse to stay "rid." The grocer brings them in; your neighbor is more lenient than yourself, and they emigrate from old quarters; they come in in various ways. Wherever the sink or pantry or cellar is kept damp and dark and musty, they find a lodging and breeding place. If everything is kept clean and open to the daylight, they seldom get established; or, if one persistently kills them on sight, there is no trouble. There are pastes and poisons, but prevention is best. Then, too, some regions are more to their liking than others, and

the housewife has a harder fight on her hands to keep free from them; but if all foods and dampness are kept looked after, the roach does not enjoy himself, and leaves.

**Cucumber Creams**

The amateur in making toilet preparations should be willing to give time and patience to the task, and should be quite accurate in measuring and mixing, and, until some skill is attained, be prepared for failure, even though everything is perfectly accurate. If properly made, it can be prepared at home at much less cost than offered by the druggist.

Cucumber Cream, No. 1.—Procure the best almond oil for its foundation. The cucumbers must be ripe, just verging on turning yellow. Two large, almost ripe cucumbers, four ounces of best almond oil, and a half an ounce each of spermaceti and white wax. Put the oil and wax in a cup and set the cup into a pan of boiling water. As soon as the wax and oils blend to form a uniform mass, place the cup on the back of the range. Chop the cucumbers fine and press or squeeze out the juice with a towel; warm the juice a very little and mix thoroughly with other ingredients, beating. Pour the cream while still warm into emptied eggshells or little porcelain jars of fine material, and set in a pan of cold water to harden. At night, wash the skin thoroughly with soap and water, rinse in cold water, dry off the moisture with a soft towel and rub the cream gently into the skin. Do not use too much, or more than the skin will absorb. In the morning wash off with warm water, follow with a dash of cold water and dry.

Cucumber Cream, No. 2.—Cut up two pounds of large cucumbers (with skins green, just before they turn yellow), mash in a wooden bowl and let them macerate in their own juice twelve hours. Press out all the juice possible and strain through a hair sieve, or fine cheese-cloth. Melt three and one-half ounces of oil of sweet almonds, nine drams of spermaceti and two and one-half drams of white wax by putting the wax and oil into a cup or vessel of suitable size and setting the cup in another vessel containing hot water (this is called a water-bath); stir this, when melted and blended into a uniform mass, into the cucumber liquor (which should be slightly warmed), stirring until the whole is thoroughly mixed, then set in a cool place to slightly harden. Beat with a small wooden spoon; a water will separate from the ointment, and this should be poured off; add to the ointment half an ounce of glycerine, working it with the hands, without heat, until smooth and soft. Pour into small jars, leaving space for a spoonful of rosewater to be poured over, cover and set in a cool place.

Cucumber cream is a whitening cream, removing tan and discolorations.

**Query Box**

H. S.—To make paper stick to white-washed walls, wash the walls with hot, strong vinegar.

C. Z.—Layer cake takes about twenty minutes to bake; loaf cake, from an hour and a quarter to three hours, according to the kind and size.

Hattie—To solidify the lemon jelly made with gelatine, add the stiff-beaten whites of two eggs and a little sugar to a quart of jelly and freeze as lemon ice.

Orange Blossom—One of the best hair invigorators is made by mixing fifteen grains of quinine with a half-pint of alcohol or bay rum, and apply to the roots of the hair with a sponge once a day.

Mrs. L.—To prevent mould forming on top of the pickles, drop a few

gratings of horse-radish over the pickle; some claim that the leaves of the plant laid over it is better.

Annie S.—Sauces—especially those containing butter and eggs—should not be boiled. Put the mixture in a pan and set in a vessel of boiling water to thicken. Drawn butter should be carefully made.

Effie D.—In raising the palm from a date seed, there is no certainty of getting a valuable plant.

"A Sister"—This process is recommended for repairing granite ware: Take sixty parts of finely sifted iron filings and two parts of sal-ammonia in fine powder; mix with one part flour of sulphur; make into a paste with a little water and apply immediately; let get perfectly dry before using.

F. R.—For summer complaint this is recommended: Every time the bowels move, for an adult, take a tablespoonful of raw linseed oil; for a child, a teaspoonful is a dose. The oil is perfectly harmless, and said to be a "sure cure."

"Unlucky"—For the milk stains, slightly strain the stained part over a tumbler or basin and, with a soft brush, gently paint the spot with pure glycerine, using only enough to cover the spot. Let it soak through and, in about ten minutes, rinse out the glycerine with lukewarm soft or distilled water, and iron on the wrong side until perfectly dry.

Housewife—To remove the varnish from clothing, wet the stain with alcohol, let lie a few minutes and wet again with the alcohol and sponge off with a clean cloth; continue this until the stain is removed. If the alcohol damages the color, sponge with chloroform, unless the color is blue and the cloth cotton or wool, in which case, diluted acetic acid or vinegar should be used. It should be done carefully.

**OUTDOOR LIFE**

**Will Not Offset the Ill Effects of Coffee When One Can Not Digest It**

A farmer says: "It was not from liquor or tobacco that for ten years or more I suffered from dyspepsia and stomach trouble; they were caused by the use of coffee until I got so bad I had to give up coffee entirely and almost give up eating. There were times when I could eat only boiled milk and bread, and when I went to the field to work I had to take some bread and butter along to give me strength.

"I doctored with doctors and took almost everything I could get for my stomach in the way of medicine, but if I got any better it only lasted a little while until I was almost a walking skeleton.

"One day I read an ad for Postum and told my wife I would try it, and as to the following facts I will make affidavit before any judge:

"I quit coffee entirely and used Postum in its place. I have regained my health entirely and can eat anything that is cooked to eat. I have increased in weight until now I weigh more than I ever did; I have not taken any medicine for my stomach since I began using Postum. Why, I believe Postum will almost digest an iron wedge.

"My family would stick to coffee at first, but they saw the effects it had on me and when they were feeling bad they began to use Postum, one at a time until now we all use Postum." Name given by Postum Co., Battle Creek, Mich.

Ten days' trial of Postum in place of coffee proves the truth, an easy and pleasant way. "There's a reason."

Look in pkgs. for a copy of the famous little book, "The Road to Wellville."