

ed. The trimming consists chiefly of machine stitching and buttons.

The expression "tailor-made" seems to strike terror to the minds of many women who make their own clothes, and even to some seamstresses and dressmakers; this is a wrong conception; nothing is more simple, if directions given are followed intelligently. The essential requisites are accuracy and neatness. Careful and frequent pressing is very necessary, the latter being the stumbling block in the path of many otherwise successful seamstresses. In making garments of every description, it is not sufficient to press the work when it is completed, but every joining, facing and hem, as well as any part of the garment that has been finished separately should be pressed before it is attached. Many garments have a "home-made" look about them simply because the pressing was neglected. Another necessity in making tailor-finished garments is to have the sewing machine well oiled, cleaned and in perfect condition. The stitches should be small and even, and the tension well regulated, as otherwise the work can not progress rapidly.

All woolen materials should be sponged before the garment is cut. Most department stores have sponging done at the request of the customer, charging a few cents per yard for it; the labor is well worth the price, for, although not difficult to do, it is rather a wearisome task.—The Delineator.

Some Fashion Notes

Gored skirts cut on the somewhat old-fashioned line known as straight gores will be much worn.

The tailor-made shirtwaist is very severe in style, and has long sleeves.

The tendency of the new skirt is to flare at the hem and fit closely over the hips; many skirts are mounted perfectly flat over the hips and at the back, without any gathers or folds whatever.

The smartest tailor-made suits are those most severe in design; for these tailor-made suits more than one style of coat is fashionable. The thirty-inch, single-breasted, tight-fitting garment is good style, and also the shorter coat of pony order. The new pony coat, which is a decided fashion leader, has better lines than that of last spring.

RIGHT HOME

Doctors recommend Postum from Personal Test

No one is better able to realize the injurious action of caffeine—the drug in coffee—on the heart than the doctor.

When the doctor himself has been relieved by simply leaving off coffee and using Postum, he can refer with full conviction to his own case.

A Missouri physician prescribes Postum for many of his patients because he was benefited by it. He says:

"I wish to add my testimony in regard to that excellent preparation—Postum. I have had functional or nervous heart trouble for over 15 years, and part of the time was unable to attend to my business.

"I was a moderate user of coffee and did not think drinking it hurt me. But on stopping it and using Postum instead, my heart has got all right, and I ascribe it to the change from coffee to Postum.

"I am prescribing it now in cases of sickness, especially when coffee does not agree, or affects the heart, nerves or stomach.

"When made right it has a much better flavor than coffee, and is a vital sustainer of the system. I shall continue to recommend it to our people, and I have my own case to refer to." Name given by Postum Co., Battle Creek, Mich. Read the little book, "The Road to Wellville," in pkgs. "There's a reason."

is shaped more to the figure, though, of course, it is a decided semi-fitting coat—not close-fitting.

Braids are much worn on all gowns; not only does braid trim cloth, velvets and silk, but it is even used as a decoration for chiffon frocks. The braiding must match the color of the fabric. It is not quite so high style, this season, to trim a blue or brown, or other color costume with black braid, as with braid to match and blend with the material.

Though the browns and bronze-greens are counted the most fashionable color, this season, yet there are other shades which are decidedly good style. The blues, for instance, will be much worn. Suitings in broken checks and indistinct stripes will also be much worn. Velvets, and many soft, lustrous silks will be used.

Sleeves are slowly creeping down, but the short sleeves will still be worn with clever devices to provide a comfortable covering for the arm in cold weather. These arm-coverings may be varied in many ways.—Fashion Magazine.

For the School Girl

A wise provision for the girls and small children who must brave the storms of winter in going to and from school, is the leggings so necessary for the protection of the feet and ankles, made of heavy cloth or knit goods. For the cloth leggings, paper patterns may be had for ten cents, ranging in size from two to sixteen years, and from these patterns the garment may be made with no trouble. For the medium size, it will take about a yard and a quarter length of twenty-inch-wide cloth, but the leggings may be made of odd remnants, or from the good parts of old garments. Old sweaters make excellent ones, if shaped by a good pattern. These little garments will save the child many a cold brought on by wet ankles and snow-filled shoes.

It is not necessary, in order to have nicely-fitting clothes, that you use expensive materials. The present styles for children lend themselves admirably to the fashioning of calicoes, gingham, challies, soft serges, etc. It is a wise plan to make the little suits of some soft woolen material, and then protect them with some of the pretty, easily made aprons which can be relegated to the laundry with no uneasiness as to the outcome. There are many woolen fabrics that launder well, but a too-often tubbing by careless hands will ruin the best of them.

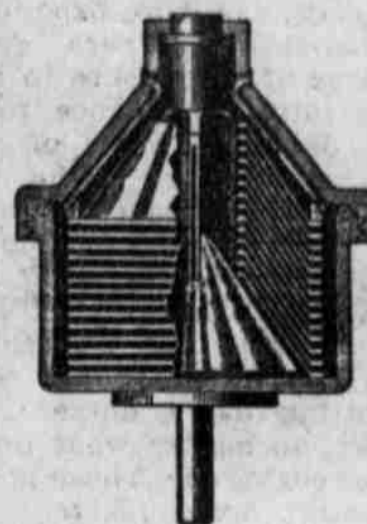
For the school miss, a semi-fitting coat with a fly-front and three good sized pockets is quite stylish, and easy for the home seamstress to put together. For the late autumn and early winter days, the dressy Eton is quite sufficient, or the short jacket may be used instead; but for the really cold weather, and well along into the early spring weather, which is apt to be stormy, a long coat seems a necessary part of a school girl's outfit. These are usually loose-fitting, and the home-seamstress can readily make them, as they are shaped along simple lines, with only shoulder and under-arm seams and short darts at top in front, with the back in box-plait effect.

Requested Recipes

Wild Grape Jelly — Gather the grapes when full size and just beginning to turn color; wash thoroughly, remove all trash, imperfect berries and stems. Place in a preserving kettle and add a little water, cover closely and cook slowly and steadily for about twenty minutes, or until the grapes are soft and easily mashed. Pour into a jelly bag and let drip through. After all the juice that will has dripped through, set the pulp in

THE "DISC" SYSTEM OF CREAM SEPARATION

Judging outward appearances alone, it might be reasonably assumed that one cream separator is as good as another. However, as the outside of the machine does not do the separating, we must look deeper for the real merits of the separator. Upon the construction of the gearing depends durability and operating ease which, of course, should be carefully examined, but the really important feature is the construction of the bowl. This is what does the work, be it good or bad. Exhaustive tests have proven that the best results can only be obtained when the separator bowl contains a series of conical shaped, imperforated discs, dividing the milk into strata or thin layers. Bowls which do not contain discs of this particular kind do fairly good work with warm milk and by running a thin cream, but where a heavy cream is desired, or cold or thick milk is to be separated, as frequently happens in farm use, these separators lose a big percentage of the butter fat and consequently the profits. The original "disc" system as today used exclusively in building the DE LAVAL cream separators, is just as important to the separator as the guards are to the sickle bar of a mowing machine. The DE LAVAL "disc" system assisted by the "split-wing" device, both of which are



patented and used only by the DE LAVAL Company, has in thousands of tests proven far superior to any other style of bowl construction. Other manufacturers have tried to imitate the DE LAVAL bowl but have never anywhere near equalled its efficiency. That is why over 98 per cent of the world's creameries today use nothing but DE LAVAL machines. Creamerymen know that the DE LAVAL bowl is the only one which will secure all the milk profits. This fact should mean much to every dairy farmer who intends buying a separator. A De Laval catalogue which explains separator bowl construction in detail is sent free on request. Write today.

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the bag aside for marmalade, or butter. Pour the juice back in the preserving kettle and boil for ten minutes; weigh it, and for every pound of juice, allow one pound of granulated sugar that has been previously warmed in the oven. Cook together for half an hour, boiling moderately. Try a little in a cold saucer, and if it does not "jell," cook a little longer, and try again. Pour into jelly glasses, and when cold, pour over the top about a quarter of an inch of melted paraffin wax. Tie a bit of paper over, and set away in a cool, dry, dark place.

Grape Butter — Select nice, ripe grapes sufficient to make the desired quantity of butter. Pick carefully, removing all imperfect berries and stems, and, if necessary, wash well, but do not pulp them. Put into a fruit (preserving) kettle large enough to prevent the pulp running over when boiling hard. Place the kettle with grapes in it on the back of the stove until the juice is drawn out sufficiently to insure them not burning. Then pull forward to the hot part of the stove and boil long enough to burst the skins and loosen the seeds. Then shake the mass through a coarse sieve to remove the skins and seeds. Measure the pulp and juice, allowing one pint of granulated sugar to one pint of grape mixture. Put into a clean kettle and boil hard for from fifteen to twenty-five minutes, but not long enough to make the butter strong or too stiff. Small quantities cook nicer than large. It must not be allowed to scorch. When done, pour into glass jars, jelly glasses, or small stone jars, and it may be sealed or not, as it will keep without. It should be like jelly when cold. When cold, pour over the top a little melted paraffin wax.

Fruit Syrups

Fruit syrups, made from those fruits which are richest both in flavor and juiciness, are so varied in their uses that they prove a most valuable product to have in stock. Fruit which is rich and ripe, but too soft for preserves and over-ripe for jellies, is in its prime for syrups, provided, of course, there is no hint of staleness. Watch the markets, if you are not producers, and use the various fruits when they may be bought in perfection. Fruit is cheapest and most plentiful when in its prime. Oranges and lemons are cheap and plentiful in the spring, and make a most economical syrup, especially if bought by the box. Syrups of home manufacture are greatly superior, if rightly made, to store products. Syrups from these, and pineapples, wineberries, strawberries, raspberries, cherries, grapes, apples, etc., prove a delicious addition to cooling drinks, water-ices, ice-creams, gelatin creams, jellies and innumerable other dishes.

When making syrup of oranges or lemons, their peels may be used for preserving or candying; in making jams, of the fruits named, if the fruits are crushed, then drained without squeezing, two-thirds of the juice may be used for syrups, and delicious jam be made from the pulp and the remainder of the juice. Syrups require a liberal quantity of sugar both for their preservation and to prevent jelling; granulated sugar should be used. Follow directions carefully as to boiling syrup thoroughly before adding the fruit juices, as too long boiling of the latter injures both color and flavor. Do not use tinware during any part of the process for the same reason. A porcelain or granite kettle is alone suitable, and a wooden spoon should be used for stirring.