

WOMAN AND HOME.

UP-TO-DATE READING FOR WOMEN AND GIRLS.

Some Timely Hints on What to Wear—A Daring Venture for Slender Shoulders—An Effectively Trimmed Gown—The Household.



THE PICTURE presents a rather daring essay by a slender one, and an ingenious one, too; daring because slender shoulders are poorly fitted for the style of sleeves that do not begin to swell till the round of the shoulder is exposed in severe outlines, and ingenious because the whole arrangement disguises the slenderness acceptably. This waist has a fitted lining and a square yoke of spangled lace, to which the gathered front and back are shirred. Sides and sleeves are of the dress goods, but the plaited caps and epaulettes should be of darker mousseline. A wide band of spangled lace insertion to correspond with the yoke should give the belt, and the bretelles may be white chiffon, or silk of a bright color, with ribbon bows on the shoulders. As sketched, the materials were mordore crepon for plain skirt, with black mousseline do soie for gathered fronts and back and for sleeve caps. White chiffon furnished the bretelles, and cream guipure spangled in black was the choice of lace. These items may be varied to suit the taste, so the admirable model is available in many stuffs.

the soft and shimmering of the sarah, once acknowledged as so artistic, being no longer tolerated, not even at the most tempting bargain prices. Some magnificent brocades as heavy as upholstery goods will be imported for gowns and for the Louis XVI. type, and these rich fabrics will also serve for the tiny fichu-covered coats that will come into immediate vogue with the fall and winter styles. Wool in canvas weaves, very open, soft and rich, will be used as a relief from crepon and in combination with velvets. If the petticoat and fichu fashion is to prevail we shall say good-by to the fancy waist and any skirt that has made dressing such an easy matter for so long. It will be wise to make no more fancy waists, but take advantage of the first mark-downs of the really latest-fashioned ones, for a revolution in style is never affected in less than a year, and one can have plenty of wear from modish gowns and bodices before, being of the wise average, there is need to change.

London Society. "The two chief characteristics of London society," says a modern writer, "are its heartlessness and its simplicity." Certainly it takes very little to make what is called the smart set in England. Practical jokes that we would consider childish delight them, and any new excitement, however puerile, is welcomed with eagerness, but what shocks and repels an American more than anything else, unless she has become hardened by hearing more or less of the same kind of talk at home in a certain set which affects the latest Anglicisms, is the exceeding coarseness of speech. Subjects that are generally tabooed are referred to with brutal frankness, and vice seems

scrubbing, and after the tubs and boiler are put away, the stove blacked and floors of porches, kitchen and laundry scrubbed and the baking done, there is a blissful thought of the day of rest that intervenes between the hardest work of the week and ironing day.

Tendency Increasing. The tendency to trim skirts is increasing. Some months ago it was suggested that such a move was afoot and now models begin to come in. One of an odd sort is pictured here, a promenade gown of black tulle garnished with cream guipure insertion applied



to the tulle in a looped garland around the hem, and in butterflies on the remainder. The skirt has a godet foundation of black silk and the tulle is draped blouse fashion over the fitted bodice lining. In the center of the back and front there is a wide boxplait, and the rest of the tulle is rather full at the sides of each. The draped stock collar, the tabs over the shoulders and the belt are white satin, or may be of white wash silk.

The Way Clothes Are Worn. One who watches the belle of the season and her many duplicates at the resorts of fashionable folk, must be impressed with the force of the fact that style is quite as much in the way clothes are worn as in the clothes themselves. One woman carries her clothes, and for every one of her ten or twenty—it sometimes seems really like ten hundred—shambles along somehow, anyhow. Fashionable women have learned the knack of wearing clothes; therefore, where many fashionable women are congregated together the result is very pleasing to the onlooker. A woman can't be taught to carry her clothes well by any amount of lecturing. She must evolve the secret for



New French Dresses. Some of the new French dresses worn at the latest functions are particularly pretty. A new style is to drape half of the sleeve and the blouse alike, thus increasing the look of width just across the upper half of the body, which seems just now so desirable. A costume by Noel shows this effect in a very marked degree. The skirt is or a flowered Dresden silk, cut in one piece, with the corselet, which is very tightly fitting. Just above this corselet hangs the blouse of green plait in the center, covered with green satin and trimmed with passementerie. The green chiffon on the full puff of the sleeves is draped on a line with the blouse, of which it almost seems a continuation. The sleeves have also a box plait in the center, covered with the satin and the same trimming. The collar is made like the corselet, gored up from the shoulders, with the green satin front and back.

Effectively Trimmed. The picture presents a bodice that is effectively trimmed with appliqué



spangled lace, in the manner that has of late been so stylish. Black lace and sequins are used in this instance, the material of the sleeves being celery colored satin. The blouse waist has a small yoke of lace in front that is finished with jeweled galoon, and double bretelles of the same extend down back and front. Belt and stock collar are of black satin, the latter trimmed with bows.

Fabrics Fresh from the Looms. Here are some points on goods that are to be used for fall dresses. Most of the new materials are either to have the mohair and alpaca shimmer, or else will be of the crinkled and crepon order. Silks will be strictly of the tafeta type, crisp, closely woven, crinkly,

treated as a joke, unless it is that of the lower classes, in which case it is judged with the greatest severity.

It is only fair, however, to say that these people make themselves out to be a great deal worse than they really are. It seems to be a sort of bravado with them to assume a vice even if they have it not. If they were half as bad as they make themselves out to be, they would not tolerate themselves. That this set should be deemed more desirable than any other, even by those whose intellect and position would seem to make them superior to mere fashionable considerations, is one of the strangest inconsistencies of human nature, but to be thought "smart" seems certainly to exercise a potent influence on the wisest and is the greatest ambition of society as a whole.

Mock Poached Eggs. A very good receipt for mock poached eggs is the following: Take as many canned apricots as you require, and if they are not already divided, cut them carefully into halves with a silver knife. Stew gently for ten minutes in syrup, then set aside to get cold. Have ready some blanc mange which has been poured into a large flat dish to the thickness of about a quarter of an inch and cut this into small rounds with a sharp cutter. Then stamp out with a large cutter rounds of pastry that has been rolled about a third of an inch thick. On each piece of cake place a round of blanc mange, and exactly in the middle of this the half of an apricot, with the outside uppermost, the hollow form which the stone was taken being neatly filled with whipped cream.

Saturday Wash-Day. Many housewives, especially those blessed with a laundry, are finding Saturday a good day for the washing. It is necessary to have a good hot fire, of course, on that day, and the baking can go on at the same time as the clothes boiling, thus accomplishing dual service from one fire. This, of course, is not possible unless the laundress comes in from the outside and the maid servant is released from the wash tub. After the washing is finished there is always plenty of water for

herself. But she can be sure of one thing. Her clothes must fit her, fit her shape and size, and fit her style; she must be unconscious of them having once got them on; she must stand well, and walk well and sit well.

A Martyr to Principles. "Here is food!" The starving man crawled feebly forward. His hollow eyes burned and glittered at the sight of the savory viands. His parched lips moistened. "Ah!" he gasped. His voice had a hoarse rattle. "Something to eat!" Rescue had come not a minute too soon. "But—" "What is it?" cried the famished creature, stretching out his parchment hands, so thin—oh, so painfully thin and transparent! "You will have to wash up the dishes." "Sir! What do you take me for? My wife is in the country." And he turned away. Death rather than dish-washing.

She Forgot Nothing. Mrs. Anglo-Saxon (to butler)—Matthew, his grace the Duke of Tweedie-dome dines and sleeps here to-night. I want everything in the most correct manner.

Matthew—Ho yes, hindeed, mum. "Serve tea in the drawing room at five. Dinner at 8:30 o'clock. Have no napkins at breakfast to-morrow, and serve cold game pates from the side-board."

"Ho yes, hindeed, mum." "And Matthew, see that the weather is foggy. I want his grace to feel entirely at home."

"Ho yes, hindeed, mum."

Insult to Injury. "I could stand all his ill-treatment," moaned the bruised and beaten wife. "I would say nothing about this awful bump he has raised on my head. But—" And here she sobbed as though her heart would break. "He has not got it on straight!" She signed the complaint.

DAIRY AND POULTRY.

INTERESTING CHAPTERS FOR OUR RURAL READERS.

How Successful Farmers Operate This Department of the Farm—A Few Hints as to the Care of Live Stock and Poultry.



HE bulletin recently published by Prof. H. L. Russell, of the Wisconsin Experiment Station, contains the following: Pasteurized and sterilized milk does not suffer decomposition changes nearly as readily as ordinary milk. The heating process eliminates by far the larger portion of the bacteria present in the milk, and with this diminution there is a corresponding increase in the keeping properties of the product; either milk ought to remain sweet for a considerable longer period than raw milk. Pasteurized and often the sterilized product, however, undergo sooner or later a fermentation induced by the bacteria spores remaining in the milk. These changes differ from those remaining we observe in raw milk. The milk curdles, but the character of the curd is entirely different, and to the taste is not usually very sour. These conditions are brought about by the presence of bacteria that are able to excrete rennet, and the soft, jelly-like curd seen in boiled or heated milk is due to this ferment. Lactic acid or sour milk bacteria, as a rule, do not form spores, so they are easily destroyed by heat. The destruction of these widely-spread organisms leaves the milk seeded with a spore-bearing rennet and butyric acid bacteria, which brings the peculiar change which is noted in pasteurized or sterilized milk. The physical characteristics of milk treated by heat compared with raw milk as a rule are much less certain. With the sterilized milk there is a marked change in the physical constitution of the milk that cannot be readily detected. The application of heat at a temperature exceeding 153 degrees F. for 15 to 20 minutes produces a coagulation of certain proteid elements, and at the same time the milk acquires a peculiar cooked taste. With pasteurized milk this change is not so apparent, in fact, no cooked flavor should be perceptible. The physical constitution of the milk is undoubtedly somewhat modified, even with the lower degree of heat used. This is shown in the way rennet acts on pasteurized milk. The coagulation produced by this chemical ferment is entirely different in character, and appears much more slowly than when acting in fresh milk. For butter-making purposes, or for milk or cream consumed directly, the pasteurized process seems to have no injurious effects on the physical constitution of the material. Butter can be made from pasteurized cream, and aside from the difference in flavor, which is produced, there is no observable difference in the texture of grain of the product. Pasteurized cream can also be used indiscriminately for ordinary purposes, for ice-cream, whipped cream, and for general use. Milk treated by the pasteurized process yields as large a per cent of butter fat, when separated or raised by the gravity system, as the raw milk. By either process the milk is freed from any diseased bacteria that may have been derived from the cow, or may have fallen into the milk after the milk has been drawn from the animal.

Pigeons for Profit. It was in the spring of 1880 that a large farmer was induced by the writer to breed common pigeons for profit. Accordingly six pairs of mated white and blue pigeons were sent from the city to the farm and a place boarded off for their accommodation above a part of the hay mow. The space was about 20x16 feet, with a door for the entrance, and a ladder extending from the upper beams of the barn. In the center of this room a square was partitioned off by railings. In this inclosure were spread sharp, coarse sand and gravel, the railing about the inclosure being necessary to prevent the pigeons from scattering the sand. A box in one corner of this inclosure was kept filled with egg-shells, broken mortar and clay in lump. In another box at the opposite side a piece of rock salt was kept. All this being necessary to keep pigeons in health. The nest boxes in which to rear the young pigeons were made of low, shallow soap boxes. A box 16x12 inches square and 3 inches deep served the purpose. Some of these boxes were nailed a few feet above the floor, some higher up, and quite a number were put on a pigeon. Any place will suit a common pigeon. All being ready, the six pairs of birds were set at liberty in the coop. The light was admitted by a small window at the extreme end of the barn. In the course of a week after the pigeons were liberated in their new quarters two pair had built nests, a little hay for that purpose having been provided. The following week these had laid two eggs each, and the four other pairs were building their nests. Thus two pairs were on eggs and four others laying and ready to sit. The following week all were at work. Pigeons lay two eggs for each clutch. It takes eighteen days to hatch them, three to five weeks before they lay again. Usually a new setting of eggs may be expected three weeks after the first hatch. It takes the young ones five weeks to begin feeding themselves, but the male pigeon usually looks after them until they are able to attend to their own wants. The first twelve months the six pair hatched and reared fully eleven pairs of

young, or six; two pairs in all. These sold for \$36.40, or 40 cents per pair, delivered in the city. It cost just \$7.65 to feed and keep them. The profit is plainly visible. Who says pigeons are not worth their keeping? This old farmer was very bitter against pigeons of all kinds until convinced to the contrary. The next season he kept one hundred pairs of breeders, and his success was equal to the first season, but the first coop had to be enlarged. He tells me now that his pigeons keep himself and wife in shoes and old clothes and leave something over.

One of the essential points in keeping pigeons is to have the sexes equal. If there is an extra male, he will make an attempt to secure a mate from the other males, and thus break up the matings as well as keep the colony in perpetual turmoil. He must be taken out, or a mate for him must be procured from elsewhere.—Ex.

A Cheap Silo. The Colorado State Agricultural College is reported to have an underground silo which is certainly a miracle of cheapness of construction. It has a capacity of sixty-four tons and was built at a cost of forty-three cents for each ton of capacity, which would make \$27.52 for the silo, or, including the cost of four partitions by which it is divided, the cost is placed at sixty-five cents a ton of capacity, which would make the total cost, including the partitions, \$41.60. It is built on a spot which remains dry the whole year. Here a hole twenty feet square and eight feet deep was dug chiefly with a scraper and team. The studding, two by six, rest on two by six inch sills and are held at the top by a plate of the same size. A single layer of unmatched boards lined with tar paper is held in place by perpendicular slats and these constitute the sheeting. Dirt is filled in against the sides. The silo has no roof and the silage is covered with straw and six inches of moistened dirt, which is said to preserve it well. A silo could hardly be provided for less money than this is said to have cost.

Raising Geese for the Liver. It was an archbishop of Strasbourg, a native of Toulouse, who introduced in the district during the last century the rearing of the Toulouse geese for its liver, says an English writer. In the region of the Garonne, the poorest of the humblest peasants rear every year a dozen geese, and fattens them on maize or millshorts. The goslings are brought up like the chickens and turkeys—members of the peasant's family. The geese are only reared for their liver; that, duly extracted, is sold, and the proceeds pay the rent. The flesh is kept by the family, and potted in melted lard, and this preserve enters into a variety of succulent dishes in the regions of Bordeaux, Pau, etc. The peasants flavor their cabbage soup with a little of it, and it is more liberally served at family fetes, and on holidays. The geese are kept confined and literally stuffed, until there follows a fatty degeneracy of the liver, and just as this shows itself with the animal and death is threatened, the bird goes to the epure, who pays a fancy price for diseased liver.

A Frightened Horse.—When a horse becomes frightened, demoralized or otherwise rattled about something he encounters, but does not understand, a good way to quiet him down is simply to talk to him in a good tone of voice. If a horse gets frightened at something he sees in the road, stop him at once and give him a formal introduction to it, telling him in the meantime how very foolish he is to let such a little thing disturb him. Nothing can be worse than to whip a horse when he is frightened. He doesn't get frightened because he wants to. It is only because he has seen or heard something that he is not familiar with. After he once gets thoroughly acquainted with the object of his uneasiness, it will never frighten him again.

Save the Feed.—With a short crop of hay reported from all of the principal hay growing states, he will certainly be a wasteful farmer who does not stack the straw carefully and preserve it in good condition for winter feeding. Choice new timothy hay is now selling for \$12 to \$13 in Chicago, and choice upland wild hay is bringing almost as much. At these prices we can well afford to sell hay and buy cheap by-products, if necessary, to feed with the straw and corn fodder. We do not advocate raising hay to sell, but we believe in holding the platter right side up after one year of panic and another of drought.—Farm and Dairy.

Prof. Warrington has given the following figures as representing the fertility sold in \$100 worth of the foods named: Eggs, \$3.56; wheat, \$42.28; milk, \$14.08; cheese, \$18.88, and timothy hay, \$95.84. The above speak well for biddy, and comparatively so for milk, though the milk was figured on a higher basis of valuation by the quart than farmers realize. It brings out once more the great amount of fertility carried from the farm in the sales of timothy. Hay is a soil robber for the returns it gives to the exchanger.

Sanitary Milk.—In the Rural New Yorker there has been published a series of articles on sanitary milk. The methods of feeding and caring for the cows are fully described, and the means employed to eliminate the germs of destruction or rather to prevent their getting into the milk. All through the description "cleanliness" is the thing to be desired, every detail has this view. When it is known that this milk is selling at 12 cents a quart, it shows that care and labor properly applied bring paying results.

WHAT WOMEN ARE DOING.

Mrs. George Lewis of Boston thinks she is the youngest grandmother in America. Her age is 32 years. John Oliver Hobbs (Mrs. Cragie) has been elected president of the society of women journalists of London. Sarah Bernhardt is to begin her first tour of Germany next fall at the expiration of her American engagement. Miss E. Thornton Clark, the sculptor, is said to be fond of pets of all sorts, and her prime favorite is a mouse.

Three persons were recently saved from drowning at Hythe, England, by the courage and skill of Miss Evans, a girl of 21.

Mrs. Bertha Welch, of San Francisco, has given more than \$150,000 in the last four years to St. Ignatius' church of that city.

Miss Alice French ("Octave Thanet") is a Yankee by birth (partly of Virginia lineage), an Iowan by adoption and a southerner by choice.

An American woman is about to make a tour of the mtkado's realm on a bicycle. She will publish a book called "Unpunctured Tires in Japan." Miss Douglas, the champion amateur marksman of England, recently scored fifty-seven bull's-eyes in succession with a revolver at twenty yards' range.

A bust of Charles Sumner, made by the colored woman sculptor, Elmondia Lewis, will be one of the attractive exhibits of the negro building at the Atlanta exposition.

It is expected that Lady Betty, wife of Chief Secretary Balfour, will do her best to make his Irish administration popular. She is a woman of great talent and social tact.

Lady Haberton, inventor of the divided skirt, is said to have a new fad. She contends that female servants should wear knickerbockers, as such costume facilitates movements.

Mrs. Frank Weldon, wife of Frank Weldon of the Atlanta Constitution, is in correspondence with the Princess Nazie, of Cairo, Egypt, in reference to exhibits at the cotton fair next fall.

Aluminum heel tips are coming in vogue.

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