

**IN WOMAN'S CORNER.**

**INTERESTING READING FOR DAMES AND DAMSELS.**

Some Current Notes of the Modes — A Wedding Gown of Satin Duchesse — The Dust Cloak — A Taffeta Gown — For Wheelwomen.

**THE** wedding gown illustrated is of satin duchesse. The skirt has a long, round train and is trimmed around the foot with three narrow ruffles of white silk gauze. Ribbons of white satin, terminating under bows and bunches of orange flowers, are carried diagonally across the left side. The bodice is full in front, trimmed with gauze ruffles and traversed by two ribbons. The belt is of white satin, the draped sleeves of satin duchesse, the sleeve frills and collar of gauze.

**Napoleon in Love.**  
When Napoleon was in love with Josephine he wrote her from Italy that he lived in perfect anguish because he had not heard from her for nearly a week. When, afterward, he was in love with Maria Louisa, he had a coat made so heavily embroidered with gold that he could not wear it; ordered new boots so tight that they could not be drawn over his feet and devoted him-

self so assiduously to learning the waltz, of which she was said to be fond, that it brought on an attack of heart trouble. He was cured of his love for Josephine by her innumerable frivolities and infidelities. He never doubted the fidelity of Maria Louisa, and when the plainest proof of her intrigue with Count von Neipperg was laid before him he refused to believe it.—St. Louis Globe-Democrat.



straw, trimmed with green tulle, roses and foliage.

**The Dust Cloak.**  
This sketch illustrates a dust cloak of light gray wool or taffeta. It is held at the waist by a belt of satin ribbon, having long ends and loops in front and two short coques at the back. A basque of lace follows the belt all

**A COSTUME IDEA DIRECT FROM PARIS.**



around. A pelerine covers the shoulders, and is edged with two ruffles of lace. The sleeves are of broche silk; the neck ruche of plaited silk gauze tied with satin ribbons. The accompanying hat is of bright red straw

trimmed with choux of white satin and black quills.



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**Bridegrooms Lose Their Nerve.**  
A minister in Columbus, O., says that women have more nerve than men, as a rule. This, he says, is especially the case when it comes to marrying. Some time since he was called to marry a young couple in what might be called the aristocratic circle. The young man was very much excited, but was trying to put on a bold face for the emergency. To show that he was not frightened in the least he concluded to ask the minister if it was customary to kiss the bride. After stuttering for some time he finally broke out: "Is kissing customary?" The minister kindly informed him that it was not under the circumstances, and the young man was led to the altar like a lamb.

**Science Always Ready.**  
Caller—Doctor, Mr. Divine, the muscle reader, fell into a sort of trance a little while ago and we cannot arouse him. Is it catalepsy or death?  
Doctor (a great scientist)—Bring me his head and I'll soon tell you.

**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.

**MACHINE** invented by Mr. Salenius, a Swedish engineer makes butter in a minute from sterilized milk direct. Milk is heated in the sterilizer (or "Pasturine," as it is called) to 160 deg. F., and runs into the cream-skimming chamber of the machine. As the cream is skimmed it rises into the churning chamber, being cooled down to 60 degrees in its progress by means of very small cooling frames, through which ice water constantly passes; these revolve with the skimmer at the rate of 6,000 revolutions per minute. The cream is forced into a tube perforated with tiny holes, through which it emerges with great force upon each fresh layer of cream that rises, converting it into butter by concussion. The butter thus formed by granules, emerges from a spout into a tub, mixed with buttermilk. The butter is then taken out and passed through a butter worker, which squeezes out most of the buttermilk remaining, after which it is placed on ice for two hours and then worked a little more, and made-up. Several advantages are claimed for this remarkable machine, which bids fair to create a revolution in butter-making upon a large scale.

In the first place, by Pasteurizing the milk, disease germs, if any are in it, are destroyed, as well as the microbes which cause putrefaction of the butter. The process of butter-making is so rapid that there is very little chance of any germs that may exist in the atmosphere of the dairy getting into the butter, especially as all, or nearly all, air must be forced out of the chamber of the machine by the extreme rapidity of the movement going on inside. When the butter is once pressed, the possibility of germ impregnation is almost eliminated. Thus, a wholesome and long-keeping butter is produced. Another advantage is that milk can be converted into butter directly after being obtained from the cow; and yet another is that there is a considerable saving of labor, when the use of the "radiator" is compared with that of the ordinary separator and churn. This machine has been in use several months in Sweden and Finland. In London, the demonstration of its merits created a sensation among the dairy farmers.—Thos. B. O'Neil, U. S. Consul at Stockholm, May 21, 1895.

**Sites for Creameries.**

The Utah experiment station sends out some suggestions as to the selection of locations for butter or cheese factories. It says:

- 1. In selecting a site for a factory the following points should be observed:
- 2. The site should be one easily drained.
- 3. It should have an abundant supply of pure, cool water.
- 4. It should, as far as possible, be easy of access by good roads.

These points are so self evident that comment is scarcely necessary. In a low, damp situation it is scarcely possible to keep the surroundings of the factory clean, and there is always a large amount of waste water from a factory, which should be easily and rapidly drained away. Abundance of pure, cool water is always needed, in fact, a dairy cannot be successfully and profitably run without it.

The plan and arrangement of a factory will depend very largely upon its location and the quantity of milk to be handled. Whether a cheese or butter factory, or a combination of these is desired, will also affect the plan. This point should receive careful study, as very much work may be saved by having a convenient arrangement of the factory and apparatus. Another point to be considered is to have the building planned to accommodate standard size apparatus. In a large factory, it may be best to have the milk-receiving vat on a platform, the apparatus and cream vats on another level three feet lower, and the churn and butter worker on a yet lower level. By this plan the milk or cream runs to the places where it is required and saves lifting. In a small factory where one or two men are employed, this plan gives too much running up and down stairs, and it is probably better to have all the apparatus on one level; the milk for separating may be raised to the heater by a pump, and the cream could be lifted into the churn.

In a general way, the cream vat should be convenient to the separator so that the cream may run into it. The churn should be but a step or two from the faucet of the cream vat. The butter-worker should be close to the churn, and it should also be convenient to the refrigerator. In a cheese factory, the presses should be convenient, in their relation to the cheese vats and also to the curing room.

**Care of Poultry.**

Indigestion is a frequent cause of disease with fowls, and this comes from over eating. It can in great measure be avoided by giving them a proper variety of food, and by compelling exercise in procuring it. Do not shut them away from a supply of gritty material, for this helps them to grind their food properly, and prevents cloying. Cleanliness and attention to food and water will keep the

cholera away from any place. When once it has fixed itself upon the victim there is no remedy but to kill the fowl and burn or deeply bury it. Let the house be sprinkled with a solution of corrosive sublimate, or which is safer, a solution of sulphate of copper. While inbreeding has its purposes it cannot be recommended to the practical poultry raiser. New blood should be constantly introduced into the flock if profit is to be the aim. The chickens which we most desire must show activity, strength and vitality. Every motive should indicate alertness and power. In order to have plenty of fresh eggs new blood must be introduced into the flock every year. Even a mongrel bird will benefit a high bred flock better than no change at all, for it may bring hardiness and endurance which can not be obtained from one which has been so carefully reared for generations past. If the cocks show attention to the hens, courting them in every possible way and giving them choice bits, it is well with that flock, and vitality has not died out; but if the cock is a dullard and a laggard, not following in the chase after insects and worms, and the hens disinclined to exercise much, it is about time there was a breaking up in that family.—Ex.

**Purchase of Feeders.**

There are certain phases of the cattle feeding business that demand the serious attention of farmers who make a practice of feeding a bunch of steers each year for the market, says Nebraska Farmer. We have only recently referred to the matter, but owing to a state of affairs which may presently be found bordering upon an emergency it will not be amiss briefly to go over the situation at this time. The prospect is for an immense yield of corn throughout the west. Some of last year's crop is now going out by reason of an emergency rate on western corn freights. Within sixty days from now will be witnessed more than the usual stir among feeders for obtaining cattle for the winter feeding season. But it is a known fact that even with feed scarce men are apt to overreach themselves in the matter of price for such steers. What may not fairly be expected then with an abundance of feed, and no outlet for it except the feed lot, and an appearance of a shortage in numbers of cattle? We have already sounded a note of warning against paying too much for cattle. If they can be bought at a proper figure at the right or usual time we would advise that the farmer wait, or that he buy younger cattle and rough them through the winter and feed them out on grass in the spring. Spring feeding is bound to grow in popularity in the course of time, as being the most economical. Then if the time of buying must be postponed the buyer is likely to meet with less of competition at a later date. The feeding problem is one of changing aspects, and it must be solved by each farmer for himself and in accord with his surroundings at the beginning of each particular feeding season. There is room for some good thinking right now upon the above subject.

**Turkey Hens as Mothers.**

Turkeys are very attentive mothers, and protect their chickens well. I never had one taken by vermin or birds of prey, which abound in the grounds round because of the proximity of a forest, although my turkeys, with their young ones, are free to run where they like, and go sometimes three or four hundred yards from the house. If they know each other, several may be allowed to run together without danger of fighting. These goodies will accept any change or addition of chickens, and brood the newcomers as tenderly as their own. I often saw turkeys whose chicks had been joined to others, adopt large chickens more than two months old, which had been forsaken by the hen. Training turkeys to force them to sit does not take away their laying qualities when they are properly managed. Therefore, allow them to lay their batch of eggs after they have brooded and raised your early chickens. They will ask to sit immediately after they have finished laying; you may let them, and have no fear of overworking.

**Soft Food for Young Chicks.**

There is positive danger in feeding too much soft food to young chicks. The older hens seem to stand it well and do better than when fed much grain, but the broods of little ones soon get into bad shape when fed the same kind of food. In such cases, it is best to change at once to bread crumbs and some grain. A continuation of the soft food will often lead to the loss of the entire brood. The worst part of the trouble is that the first intimation the poultryman has of the bad condition of his chicks is that he finds some of them dead, sometimes with full crops and sometimes not. If his eyes were sharp he might have noticed before the fact that the little ones were not growing as they should. We have seen broods so treated that some of the hardier chicks were double the size of others in the same brood, though all were Plymouth Rocks.

**Wheat Burns.**—The salvage on wheat in elevator fires has often been so large that it became almost an axiom with the insurance men that wheat does not burn. The recent experience of the companies at Minneapolis, however, where they undertook to handle the wheat themselves, was not so happy as it might have been. They certainly found that even if fire does not burn wheat, it destroys it as a commercial commodity.—Ex.

The empty vessel giveth a greater sound than the full barrel.

**Woman's Laugh.**

A woman has no natural grace more bewitching than a sweet laugh. It is like the sound of flutes on the water. It leaps from her heart in a clear, sparkling rill, and the heart that hears it feels as if bathed in a cool, exhilarating spring. Have you ever pursued an unseen fugitive through the trees, led on by her fairy laugh; now here, now there—now lost, now found? Some of us have and are still pursuing that wandering voice. It may come to us in the midst of care and sorrow, or irksome business, and then we turn away and listen, and hear it ringing through the room like a silver bell, with power to scare away the evil spirits of the mind. How much we owe to that sweet laugh. It turns the prose of our life into poetry; it flings flowers of sunshine over our darkest wood in which we are traveling; it touches with light even our sleep, which is no more the image of death, but gemmed with dreams that are the shadows of immortality.—Vogue.

Pilo's Cure for Consumption has been a family medicine with us since 1855.—J. R. Madison, 3469 42d Ave., Chicago, Ills.

**Little Real Sympathy Among Africans.**

The sick man's brother is with us also, and although a good worker, is absolutely indifferent to his brother's illness. There is no sympathy for another's pains in the soul of the African. When a chief dies there is a lot of bellowing and assumed grief; the tears are not real, but only part of the ceremony attending death. Upon the death of a young child the mother does actually feel grief most keenly, and is for some days inconsolable, refuses meat and drink, rolls on the ground, tears her hair, and lacerates herself in her despair.—September Century.

Hall's Catarrh Cure is taken internally. Price, 75c.

**Old-Fashioned Apple Pie.**

Fill a deep, yellow pie-dish with pared apples sliced very thin; then cover with a substantial crust and bake; when browned to a turn, slip a knife around the inner edge, take off the cover and turn bottom upward on a plate; then add a generous supply of sugar, cinnamon and cloves to the apples; mash all together and spread on the inserted crust. After grating nutmeg over it the dish is served cold with cream.—Ladies' Home Journal.

Four eggs, five cups of flour, two cups of honey, one cup of butter, one cup of sweet milk, two teaspoonsful of cream of tartar, one teaspoonful of soda, one pound of raisins, one pound of currants, half a pound of citron, one teaspoonful of cloves, cinnamon and nutmeg. Bake in a slow oven.—September Ladies' Home Journal.

**Sarsaparilla Sense.**

Any sarsaparilla is sarsaparilla. True. So any tea is tea. So any flour is flour. But grades differ. You want the best. It's so with sarsaparilla. There are grades. You want the best. If you understood sarsaparilla as well as you do tea and flour it would be easy to determine. But you don't. How should you? When you are going to buy a commodity whose value you don't know, you pick out an old established house to trade with, and trust their experience and reputation. Do so when buying sarsaparilla.

Ayer's Sarsaparilla has been on the market 50 years. Your grandfather used Ayer's. It is a reputable medicine. There are many Sarsaparillas—but only one Ayer's. It cures.



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Lay your foundation with "Battle Ax." It is the corner stone of economy. It is the one tobacco that is both BIG and GOOD. There is no better. There is no other 5-cent plug as large. Try it and see for yourself.

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Less than a cent in fact — and all Cocoa — pure Cocoa — no chemicals. — That describes Walter Baker & Co.'s Breakfast Cocoa.  
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