

IN WOMAN'S CORNER.

INTERESTING READING FOR GAMES AND DAMSELS.

Some Current Notes of the Modes—As to the Date of the Woolen Gown—What Winter Hats Will Be Like—Luncheon Dainties—Fancies and Fads.

HIFPON and mousseline de soie are now made with much more stiffness than when the material was first brought over, and it is quite possible to have entire gowns made of these, even for sea-side wear, provided the linings used are of good enough quality. By good enough is meant heavy enough. The most brilliant colorings are used in this material, but, as has before been said, are toned down by the linings and trimmings. One noticeably pretty gown made of the brightest apple green is an equitably delicate shade when made up over white silk and trimmed with black, white a yellow, so brilliant that it is dazzling to the eye, assumes an odd, soft, warm shade lined with heliotrope and trimmed with white lace and the inevitable touches of black, which are again seen on every smart gown. The grass-green over white was a noticeable gown at a dance. It was made with a ruffling of the material separated and also headed by bands of very narrow black velvet ribbon, the waist finished around the shoulders also with a ruche and the narrow black velvet, says a writer in Harper's Bazar. A black velvet belt and bow of ribbon velvet, two inches wide, and very odd sleeves of big puffs, separated by the

in its dimensions, as heavily ribbed and buckled and feathered, will make the highest bid for favor. It acts as a background for the thin face, it is a balance for the fat one. There are certain ruffled, fluffy costumes just suggestive of the picturesque that are not complete without it. The winter leghorn, so called from its unstiffened, unwired soft brim that is allowed to flop at will, is perhaps the chief novelty of this year's picture hat. One of the most tasteful of these has a brim of black moire silk, with a crown of black velvet and half a dozen black feathers grouped with artistic carelessness at one side. "The chic of it," said the young woman who was balancing it on her head at a private view, "is in the wearing of it."—New York Journal.

A Woolen Gown.
The illustration shows a costume of navy blue woolen goods with a small,



white design scattered over it. The skirt is plain. The bodice is fitted at the back and laid in plaits in front, the middle plait being of white satin. White lace forms the trimming of the corsage,



THE POPULAR FALL SLEEVE.

black velvet, completed this extremely odd design. The bright yellow gown, which was made up over heliotrope, had each seam of the skirt outlined with a band of lace insertion, and ruffles of lace were put on in scallops around the skirt.—Ex.

Winter Hats.
As to winter hats, you may wear, if you desire to be in style, anything

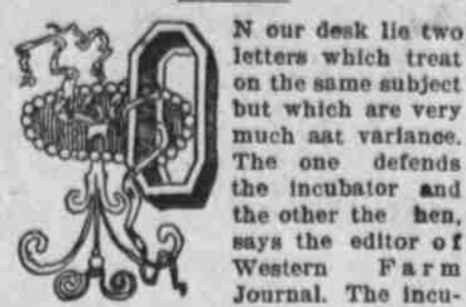


you please. Picture hats will be as fashionable as toques; small bonnets will be as much in demand as either. You may trim them anyway your taste suggests, high or low, broad or narrow. A visit to the millinery shops impresses one first and foremost with a sense of latitude rare in the domain of fashion. A field so wide is presented that many a woman might fancy she could pass off last year's hat, just touched up with the least bit in the world, for this year's latest importation. In spite of man's vituperations, possibly the picture hat, as huge as ever

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.



Our desk lie two letters which treat on the same subject but which are very much at variance. The one defends the incubator and the other the hen, says the editor of Western Farm Journal. The incubator champion says he has grown tired of fussy sitting hens, of eggs broken in the nest, and chicks trampled to death. Just when you want a broody hen, none can be found, and when you do not want any, all of them have the fever. The other fellow says he tried artificial incubation one season and he has enough. No more weak or roasted chicks for him; he has grown tired of getting up at night to look after an incubator, and he cannot stand 50 per cent hatches and under. We are friends of both. While we do not believe that the incubator can give us as good general hatches as the hen can, while we know there is more or less trouble to a machine, we also know that attending to fifty to one hundred hens will occupy more time than running three large incubators, and that the results will be about equal. We also know that market poultry culture never received the proper boom until the invention of good incubators, and we believe that the lack of good incubators in England is the sole cause of the failure of poultry farms there. Incubators have an important mission. They give us chicks wholesale, and they do their work at all times of the year. It may not be necessary for farmers to engage in artificial hatching, but if they want to add a winter pursuit to farm operations, they will find it necessary, unless egg farming is to be the mainstay. We are often asked which is the most profitable for the farmer to undertake, egg farming or broiler raising. We think that the chances for success are about equal. We know of farmers who make broiler raising the adjunct. They buy their eggs of neighboring farmers, and hatch only during the winter, so that by the time the regular farm work begins they have disposed of all the stock, and the houses are cleaned and made ready for another season. Of course, on these farms, incubators and brooders are used. We, too, know of farmers who each spring hatch out pullets which they grow to maturity, or rather get to laying by November, and these furnish a lot of eggs during the winter, at the very time they are bringing the most money. Each year they hatch out new pullets, and each year they market, as roasters, those used last year. Both plans are good ones where poultry is to be merely a branch or a crop of the farm. For general poultry farming there must be something different. Poultry farms, to be sure of success, must have a regular income; there must always be something for sale. For that reason thoroughbred are advised, and the branches of eggs, broilers and roasters are used.

Improved Fowls.
Texas Farm and Ranch says: The greatest improvement that can be made in chickens is by careful selection and breeding from those specimens which possess the qualities desired. We hold, in the interest of utility that the best fowls of all are those which possess the best table and laying qualities. Next to these come general uniformity in external appearance, which causes them to sell to better advantage, but add nothing to the value of the fowls in the hands of the consumer. This improvement requires only common sense and care. No technical or scientific knowledge is required. Let the hens be carefully watched and their laying habits carefully noted; from the best layers save breeders, male and female, rejecting those that are badly lacking in color or form, even if excellent layers. This is merely a concession to buyers who prefer uniform lots. If any fanciest superior table qualities note whence they come, and watch with a view of duplicating these qualities. Commence always with an established breed, but give eggs and flesh preference over standard points, unless you wish to compete for prizes in a show. In that case everything must give way to a consideration of standard requirements. Eggs and flesh don't count in a poultry show. In this way every farmer can improve his fowls and make them more and more profitable as the process continues. Every year or two years a fresh cock of the breed used should be introduced to prevent weakening by inbreeding. This advice will give some of the poultry writers an attack of cacothesis scribendi and they, notwithstanding they know that this theory of improvement is sound, and that they apply it to the development of standard points, will denounce it, misrepresent it, and become as mad as a sitting hen, because it does not suit their views, nor promote what they consider their interests.

Butter for Britain.—Last year the United Kingdom imported butter to the value of over \$5,000,000 per month. For the first eight months of the year her exact expenditures for butter were \$46,943,572.12. Of this amount the United States received the magnificent total of less than 1 per cent, exactly \$365,970.53. When it is remembered that we are within seven days of the English market and have low rates and refrigerator facilities in the steamers, this is a poor showing.

Butter-Making without Ice.

"One great advantage the creamery has over the private dairy is in a supply of ice to use in hot weather," says a writer in Epitomist. "Ice in a creamery comes so near a necessity that few would undertake to run one without ice. But an abundant supply of water will answer the purpose. It takes longer to cool with water than it does to throw a lot of ice into the cream, but there are objections to cooling by putting ice into the cream. The reports from all markets now contain the information that most of the creamery butter has defects, due to hot weather. And yet the creameries all have ice. In the private dairy it is much easier to get along without ice. In the first place no cream has to be carted along the road in hot weather and become heated. In the second place there is less cream to cool and, therefore, less water will be needed. In the third place the cows need water, and the water used to cool the dairy house can be run through it and go to the cows, so there is no extra water needed to cool the cream. In the fourth place a large tank of water should stand in the dairy house and the cream can be set in this and it will keep cool and need no extra cooling. When the butter comes, cold water is necessary, not ice. If the wind blows, this problem is already solved on Iowa farms, for they have windmills to pump for stock and the stock water can run through the dairy house. But if the wind will not blow at that time, then hand pumping must be resorted to for the supply, or other provisions made. No hand pumping is done for our dairy. A tread power stands in a power house near by and a shaft runs through the dairy house. If cold water is desired when zephyrs are asleep, a horse is led into the tread and he does the work. No ice is desired for butter-making with such conveniences. Pure, fresh, cold water suits better than stale water made cold with ice. A refrigerator is in the dairy house also. No ice is used in it, but simply cold water. Instead of putting cold water into this refrigerator, the refrigerator is put into the cold water. It is a galvanized iron tank inside of the water tank, and the water passing through this water tank for all stock purposes keeps butter hard and nice in the refrigerator. In hot, still weather, there is no trouble, for, if the wind is missing, the supply of water is kept up by a horse-power for stock, and so the water in the dairy house tank is always cold."

Rules for Filled Cheese.

The commissioner of internal revenue, with the approval of the secretary of the treasury, has issued a series of regulations for the enforcement of the act imposing a tax upon filled cheese and regulating its manufacture, sale, importation and exportation. The regulations prescribe that on the day when the act goes into effect—Sept. 4, 1896—all filled cheese in the hands of dealers must be in wooden packages of not less than ten pounds each and every dealer must make, under oath, a written inventory of all packages on hand on that date containing ten pounds or more of filled cheese. The regulations further prescribe that the dealer must procure from the collector of internal revenue and affix to each package the proper tax-paid stamp. The dealer will then cancel the stamp. In the cancellation the words and figures must not be defaced. On the 4th of September, or as soon thereafter as practicable, the internal revenue officers will travel over their respective districts, report the stock in the hands of dealers and seize all that is not found duly marked, branded and stamped. The collector will keep a record of all filled cheese produced in his district and of the quantity removed from manufacturers for consumption or sale. He will also render to the commissioner of internal revenue a monthly return of production, withdrawals and stock on hand. It is expected that the coupon stamps representing the pound tax on filled cheese will be in the hands of collectors of internal revenue for sale as early as Aug. 15, 1896, and that blank forms for manufacturers and dealers will also be ready for distribution by that date.

The Hog Demanded.

Hog production does not excite as much enthusiasm as in some times not very distant, as the market is down, but this is a fluctuation incident to most food products, says Northwestern Farmer. It is not wise to lose faith in the improving hog. The experiment station in Iowa is beginning experiments with the hog, with a view to producing a hog that is comparatively lean and adapted to the present exigencies. The use of substitutes for lard and the demand for a better class of pork are the incentives to produce a different animal. Prof. Wilson, of the Ames station, is lining up material for the hog he thinks the farmers should grow. He has imported from England specimens of several breeds of the bacon hog, the Yorkshire, the English Tamworth, Jersey, Duroc, and crosses between the Poland China and these breeds and the Chester Whites and these breeds. It is a good work.

Food and Color of Milk.—The color of milk is imparted by a chemical compound containing nitrogen. A yellow color may accompany either a high or a low per cent of fat. It does not necessarily follow that a yellow-tinted milk is richer in fat than a lighter colored one, because the color is not necessarily due to the amount of fat in the milk. The coloring matter in milk is influenced by the nature of the food consumed, and also by the special peculiarities of the cow. The milk dealers in the eastern cities sometimes take advantage of the popular idea that a yellow tinge indicates a rich milk, and so they use just a little annatto to impart the desired color.—Harry Sawyer.

Delicious Orange Dessert.

Shred half a dozen juicy oranges, leaving all the pulp. Pile these pieces up in a china bowl. Make a rich syrup by boiling a pound of cut sugar in water and a little lemon juice. Pour this syrup over the oranges and set away in a cool place. Before serving spread over the top a small quantity of whipped cream. This makes a delicious dessert for either luncheon or dinner.—Ladies' Home Journal.

Peace on Earth.

This is once more enjoyed by the rheumatic woe enough to counteract their progressive malady with Hostetter's Stomach Bitters. No testimony is stronger than that which indicates it as a source of relief in this complaint. It is also eminently effective as a treatment for kidney trouble, dyspepsia, debility, liver complaint and constipation. Use it with persistence for the above.

Reflections of a Bachelor.

From New York Press.
After a girl gets married she isn't near so careful about eating onions. Even if marriage is likely to be a failure, a wedding is always a success. Women would scream when they saw a mouse even if they wore trousers. The woman who says, "Oh, never mind me; I'm married," wouldn't be fazed anyhow. Some men refrain from telling women they are married for fear of hurting their feelings. Some women can never be happy because their husbands are forever tracking dirt over their floor.

Don't Tobacco Spit and Smoke Your Life Away.

If you want to quit tobacco using easily and forever, regain lost manhood, be made well, strong, magnetic, full of new life and vigor, take No-To-Bac, the wonder worker that makes weak men strong. Many gain ten pounds in ten days. Over 400,000 cured. Buy No-To-Bac from your druggist, who will guarantee a cure. Booklet and sample mailed free. Address: Stering Remedy Co., Chicago or New York.

If some people kept their business entire to themselves they would forget how to talk.

If you want any attention paid to your advice, put on your best clothes when you give it.

When you have another man's money in your pocket, it is hard to remember that it is not your own.



Gladness Comes

With a better understanding of the transient nature of the many physical ills, which vanish before proper efforts—gentle efforts—pleasant efforts—rightly directed. There is comfort in the knowledge, that so many forms of sickness are not due to any actual disease, but simply to a constipated condition of the system, which the pleasant family laxative, Syrup of Figs, promptly removes. That is why it is the only remedy with millions of families, and is everywhere esteemed so highly by all who value good health. Its beneficial effects are due to the fact, that it is the one remedy which promotes internal cleanliness without debilitating the organs on which it acts. It is therefore all important, in order to get its beneficial effects, to note when you purchase, that you have the genuine article, which is manufactured by the California Fig Syrup Co. only and sold by all reputable druggists. If in the enjoyment of good health, and the system is regular, laxatives or other remedies are then not needed. If afflicted with any actual disease, one may be commended to the most skillful physicians, but if in need of a laxative, one should have the best, and with the well-informed everywhere, Syrup of Figs stands highest and is most largely used and gives most general satisfaction.

A Household Necessity.

Cascarets Candy Cathartic, the most wonderful medical discovery of the age, pleasant and refreshing to the taste, acts gently and positively on kidneys, liver and bowels, cleansing the entire system, dispels colds, cures headache, fever, habitual constipation and biliousness. Please buy and try a box of C. C. C. today; 10, 25, 50 cents. Sold and guaranteed to cure by all druggists.

The October number of Harper's Magazine contains the first installment of Mr. du Maurier's long-expected novel, "The Martian." The opening scenes are laid in a boy's school in Paris in the early fifties, and the hero is introduced at the very beginning of the career. From this fact and from the hint conveyed in the introduction it seems not unlikely that Mr. du Maurier, following the example of Fielding and Thackeray, will attempt in "The Martian" to portray the character of a man in the same catholic spirit in which "Tom Jones" and "Pendennis" were created.

Mrs. Winslow's Soothing Syrup.

For children teething, softens the gums, reduces inflammation, allays pain, cures whooping cough, 25 cents a bottle.

A Nice Way to Cook Beets.

New beets, especially white ones, are quite delicious, if parboiled about an hour, peeled, and then simmered into a cupful of stock until tender. Thicken the stock slightly by adding to it a teaspoonful of butter, rubbed with a teaspoonful of flour. If the beets are large, slice them in rather thin slices. Season with salt and pepper to suit the taste.—New York Evening Post.

Now Hood's Sarsaparilla

The Best—in fact the One True Blood Purifier. do not cause pain of grippe. All druggists, 25c.

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