



Your Corner



The Latest Styles in Costumes—How to Make an Old-Fashioned Pot Pourri—Suggestions of Value to Housewife.

Blouse Waist With Bolero.
Boleros are among the few accessories of dress that are almost universally becoming and are among the most fashionable of all garments at the present time. This very attractive waist includes one that shows plaits over the shoulders, which give the trend line, and wide sleeves of elbow length that are most effective over the full puffed ones of the waist. As illustrated the bolero and belt are made of antique green tulle, trimmed with ecru lace and ball fringe, while the waist is of white mull and matches



lavender blossoms, one ounce of bruised cloves, one more ounce of stick cinnamon, another of allspice, one ginger root thinly sliced, half an ounce of anise seed, ten grains of Canton musk (finest quality) and finally two ounces oforris root. Mix them well together and place the jar in any suitable corner of the parlor or living room. A few drops of attar of rose or any desired extract of flowers can be added at any time.

The New Handkerchief Kimonos.
Kimonos made from large, square handkerchiefs have taken a new twist this season. Instead of brilliant bandanas and the old-fashioned combinations of dark blue and white, or vivid red and white, the most delicate colorings are seen.

The center of the handkerchief shows delicate pink, blue, green, yellow or lavender, with a dainty border in pale Persian colors or Dresden effects, with the color of the center predominating in the conventional or floral design. Another difference in the style lies in the fact that the points of the handkerchiefs are brought to the neck line and then turned over to form a small, shawl-shaped collar.

Shawls a Fad of Fashion.
Shawls are seen in rather unusual numbers. There are enough of them to suggest a revival of the 1830 and 1850 fashion. The silk shawls are especially attractive, embroidered in self or a contrasting color. Pale salmon pink is embroidered in white; dull rich magenta has a pattern worked in red of a deeper tone. Of course all the usual pinks, pale blues and creams are also strongly in evidence. Pongee color, with stitchery in white or yellow, is pretty and more unusual.

Told in Her Boudoir

Ashes of rose, butter color and palest blues and pinks are seen in profusion.

Big green gooseberries and little white roses combine on some modish millinery.

A silver cross succeeds the jeweled heart so long worn at the end of a frail chain.

Petticoats of wash mohair in pongee color are attractive and serviceable novelties.

Those small brocaded eighteenth century "mules" are attractive footwear for around the house.

All disorder in dress is to be avoided.

and a costume all in one shade gains immeasurably in style.

Ecru lawns and India linsens are substitutes for natural linen bastiste and grass cloth, and mercerized champagne are substitutes for Shantung pongees and the other natural-colored silks now so much in vogue.

Paris Muslin and Lace.
Every woman of taste likes to be the possessor of dainty underwear well made and carefully fitted. This very simple little corset cover is shaped on admirable lines and combines perfect smoothness at the back



with becoming fullness over the bust and can be made so readily and easily as to commend it to every seeker after desirable garments. As shown the material is Paris muslin with trimming of lace, but any of the materials in use for underwear can be substituted and trimming can be either lace or embroidery. To make the corset cover for a woman of medium size will be required 1 1/4 yards of material 36 inches wide.

To Wash an Eiderdown Quilt.

Preface the washing by mending any little holes in the sateen. Then prepare a suds with warm water and boiled soap, and in this plunge the quilt. Squeeze with the hands till the water becomes dirty, then place in fresh suds and repeat the process till clean. Rinse out the soap in as many changes of water as necessary; squeeze out the water, shake the quilt, and hang out to dry. When dry, shake it till it is quite soft and full. On no account use a mangle or the quilt will be utterly flat looking.

PONGEE AND LACE.



Coats of pongee with collars and trimming of lace are eminently smart for young girls and are both charming and serviceable, inasmuch as they provide just the warmth needed on a summer day. This one is exceedingly simple but includes an inverted plait at the back which gives additional

DANCE IN A CATHEDRAL.

Ceremony at Seville Both Impressive and Dignified.

The boys enter the space before the high altar, their hats under their arms and their ivory castanets in their hands. Having genuflected before the altar they put on their hats and take their places face to face, each to his allotted position. The four tallest boys are named the "puntas" or heads; the four next the "segundos" or seconds, and the two smallest boys are the "trancas" or bars. All through the various figures their movements are infinitely graceful and dignified. The dance is something like the minuet and the children time their steps to their own sweet voices, accompanied by the low tone of the magnificent organ, or the plaintive wail of the violin. It is quite impossible to describe the impression this strange and unique ceremony makes on the mind; the sound of those fresh young voices ringing through the vaulted cathedral, the click of the castanets, the throng of silent spectators and the presence of the archbishop, canons and clergy, all in their richest choir vestments, combine to render the scene imposing, nay, almost sacred. Even persons who go to see this famous dance through curiosity, and prepared to criticize, leave the sacred building impressed and deeply moved.

WHAT PIKES FEED ON.

Peculiar Diet Ascribed to Them by Truthful Irishman.

There is a professional fisherman of my acquaintance in Tipperary who kills many pike during the winter months, for which he finds ready sale in the town. He told me of one customer of his who was in the habit of so beating him down in price that he felt justified in resorting to somewhat questionable means to increase the weight of his fish. In the manner of the winner of the stakes in the celebrated "Jumping Frog" sporting event, he would introduce some weighty substance into their interior, stones, bit of iron railing, etc.

Once he went so far as to stuff two old handless flatirons he had picked from a refuse heap down the gullet of one before taking it to his customer, who, having weighed it carefully, and after much haggling, paid him a fraction less per pound for it than he might have perhaps obtained elsewhere. Meeting him next day he was instantly aware that there was trouble in the wind by the opening remark, "What do pike feed on, Paddy?" "Och and indeed, your Honor, but there's mighty little that comes amiss to him lads," he answered; "frogs and fish, sticks and stones they like well, but they would give their two eyes for flatirons."—Country Gentleman.

Cows on Bennett's Yacht.

When James Gordon Bennett's yacht arrived from Europe the other day the persons who went aboard were astonished to see two cows.

"What in the world does Mr. Bennett have cows on his yacht for?" one of the visitors inquired.

"He does not like condensed milk," replied one of the officers, "so he carries his milk supply with him when he goes to sea. When he reaches port the cows are taken ashore and put out to grass. When we sail we carry enough fodder to supply the cows for a long voyage. The cows are of the finest grade and give an abundance of milk."

Officers Flirted Too Much.

The Cunard company has issued an order forbidding the officers to promenade the decks with feminine passengers or to participate in any social events on shipboard. It seems that numerous complaints were made that the officers were neglecting their duties in order to play gallant, and, besides, that the officers snubbed all but the pretty girls, bringing complaints from the ladies not endowed with beauty. The fascinating wearers of gold lace and brass buttons will hereafter attend strictly to their duties, for steamship companies should take as good care of their homely passengers as of their good-looking ones.

Exploring Tour Postponed.

Willard Glazier, the Labrador explorer, will be unable to carry out plans that had been formulated for further explorations in the Labrador peninsula this season owing to serious illness in his family during the last winter and the fact that his home in Albany is now quarantined on account of scarlet fever. Much interest had been felt in Mr. Glazier's forthcoming trip and a number of applications had been made for permission to accompany him on his third journey. The explorer is unable at present to make any promises for another season.

Three Gates.

If you are tempted to reveal a tale some one to you has told About another, make it pass. Before you speak, three gates of gold. These narrow gates—First, "Is it true?" Then, "Is it needful?" In your mind Give truthful answer. And the next—"Is last and narrowest—"Is it kind?" And if to reach your lips at last It passes through these gateways three, Then may you tell the tale, nor fear What the result of speech may be. —Buffalo Evening News.

Students Make Peace Offering.

The seniors in Yale college have presented to Prof. William G. Sumner, the noted political economist, a handsome loving cup. Prof. Sumner and the seniors in his course have had several differences during the year on account of disciplinary measures and the gift of the cup was made as a peace offering. The presentation speech was made by Capt. Winslow of the baseball team.

POULTRY



Poultry Raising in Oregon.

In the Review of April 7 there was an article on gape worms in poultry. This I think is a mistake. I have been in the poultry business for the past 50 years in the states of Indiana, Missouri and Oregon, and have seen many little chickens turn up their toes in Indiana and Missouri as a result of the attacks of the gape worm, but I have never had a case of the kind in Oregon. The poultry business in this state is very extensive and on account of our warm and damp climate angle worms are more abundant than in the eastern states. The temperature of young chickens is about 100 degrees and that of angle worms 60 degrees. The angle worms will not live at the temperature of chickens. I wish to tell you how to prevent gapes: Last year at the expiration of the setting season I had three hens bring off broods on the same day. But in place of removing them to the chicken yard I let them remain in the shed. At the expiration of the first week I removed one of the hens and at the expiration of the second week I removed the second hen, leaving the third hen with 37 chickens. I let them remain there till they were eight weeks old and did not lose one. They were all healthy and in good condition. I always kept pure water in a shallow dish before them and also fed them wheat. As the shed was in the corner of the garden, all the weeds they would eat I threw in to them.

For the place to set my hens I have a shed 12 by 24 feet in size. The boards used to inclose this were 1 by 10 inches and were put on green, without battens. This now gives cracks one-fourth inch wide, which insure good light. The floor is of plank. This building we call our sitting room. Our nests are portable boxes and nail kegs. These are filled about one-third full of straw, and when biddy shows signs of sitting the straw is removed and new nesting material is substituted. Then we put in the eggs, and at night the hen and nest are removed to the sitting room. We keep the doors closed and give plenty of water and feed.

I have a new poultry house to prevent predatory animals from getting in. If the readers of the Review would like, I will send description.

David Rubie.
Lincoln County, Oregon.

We are sure our readers will be pleased to see a description of the poultry house to which our correspondent refers.

As to the gapes, we see that Mr. Rubie has misunderstood what was said. The angle worm does not cause gapes, but the disease is caused by a parasite of the angle worm, which is also an intestinal parasite of chickens. The scientific name of this worm is "Syngamus Trachealis." It is of a reddish color and varies in length from three-eighths to three-fourths of an inch. The two sexes are permanently united, which fact has caused it to be also called the "branched worm." Some people call it the red worm on account of its color. Tests have been made in which angle worms infested with gape worms have been fed to chickens, robins and other birds, with the result that these birds were all infected with gape worms. There may be no gape worms in the locality in which our correspondent resides. He is doing the right thing in any case, as he is keeping his chicks on a plank floor till they are eight weeks old. By that time most of them will be able to bid defiance to the gape worm, as only the young chicks, and weak ones at that, usually succumb. We shall be pleased to hear from Mr. Rubie again.—Farmers' Review.

Don't Forget the Grit.

It would seem unnecessary to remind poultry raisers of this very essential element in the feeding of poultry, yet a very large number of people annually forget, and their fowls suffer in consequence. This is more usually the case on the farm than in the poultry establishment of the poultry fancier. The reason for this is plain. The poultry fancier has to keep this factor in mind the year round. His fowls are kept shut up all the time and have to be supplied with grit to make ready digestion of the food possible. But the fowls of the farmer run out during a considerable part of the year, especially in the fall when the garden has passed its bloom, the fruit is ripe, and the grain is harvested. During this time at least the birds pick up all the grit they can use. When the snow comes the grit is buried out of sight and is frozen hard to the soil when it is not so covered. The farmer seldom thinks of this matter. It would not be hard for some of our farmers to collect the proper substance from pits of coarse gravel, but most of them have no nearby supply of such material. Doubtless the readiest way out of the difficulty is the purchase of some of the commercial grits. In any case grits must be secured or the food used by the poultry will be poorly ground or not ground at all, and before spring the digestions of the birds will be seriously impaired. We believe the lack of grit is one of the chief causes of the winter indisposition of our fowls. Also in the summer time, lay in a store of grit for winter, if it is obtainable from natural sources.

No weeds grow on either side of the fences of the thrifty farmer.

DAIRY



Dirty Water Troughs and Stagnant Water.

Sometimes the milk gets a flavor in it that is not relished, but the cow owner is unable to discover the reason for it. Good authorities on cow feeding declare that it is possible for the drinking water to be the cause. Others will dispute this; but in any event it is an open subject, and the water may fairly well be under suspicion. We do know, at least, that water does sometimes contain substances that cause sickness among cows, and whenever a cow is sick her milk gets "off," whether anything passes directly through the cow and into the milk or not. We have published much against cows being allowed to drink dirty and stagnant water, but there is always something more to be said. We have seen old moss-grown watering troughs in the pastures that were never cleaned out from year to year. A wooden trough led back to some rill at the foot of a hill, and this perennial rill furnished water for the cows during all the summer. The water consisted largely of the rain water that had fallen on the land and reached the trough after being laden with much vegetable matter of various kinds. In the trough it lies under the hot sun, while the germs in its slimy depth luxuriate and multiply, having for food the vegetable matter that the rill has brought from the hillside.

Even worse is the stagnant pond, for in it the cows can stand and can thus stir up its muddy depths, which indeed are not generally very deep. The old trough, bad as it is, has one virtue, in that the water is not only always running in, but also running out; and running water is supposed to have some virtue. The old pond does not supply enough water to keep its outlet open after the beginning of summer. Its only supply is the draining of the land with any disease germs the land may have received from any source. If the eggs of tapeworms have been dropped by other animals, as is sometimes the case, they find a ready access into the pond. As the summer heat becomes greater the surface of the pond sinks ever lower and lower, and the cows stand each day further out in the water. The warm water becomes alive with all kinds of water insects, and who shall say that it does not also become alive with vegetable growths, some of which are the organisms that manifest themselves as bovine diseases?

Both the dirty watering trough and the stagnant pond should be eliminated from the pasture. Good, pure water is the only kind that should be given to animals or humans. In these days of cheap windmills, there is no reason why every cow pasture should not have a supply of pure and safe water from some point.

Poor Feeding and Fat Percentage.

The question of feeding fat into milk has been long and heatedly debated. The experiment stations generally have demonstrated, by a multitude of tests, that a cow's capacity to produce butter-fat cannot be increased beyond the normal of that animal. On the other hand a few isolated cases of carefully tested cows have seemed to show that it was possible to feed butter-fat into milk. The problem has been recently attacked from another side, and the experiment tried of reducing the fat content of the milk by poor feeding. This has been accomplished both at home and abroad. Cows were fed on insufficient rations for a period of two weeks or more. In that time the average fat content of all the cows dropped from 4 per cent to 3.25 per cent of butter fat. This will explain some of the cases where it was claimed that the feeding of a richer ration increased the amount of butter fat. Cows that were too poorly fed had been used and naturally tended to come back to the normal of their capacity. The practical question, however, is not, if poorly fed cows can be made to give normal milk by normal feeding, but if cows that are being fed normally and are giving normal milk already can be forced to give abnormally rich milk by feeding a richer food than usual. We believe that it is well demonstrated that this cannot be done.

Be Clean.

It has been said that successful dairymaking can be summed up in two words, "Be clean." This is overdrawn; it is just a little, because, no matter how clean you keep the milk of a poor dairy cow, it will not be profitable. But as to the quality and flavor of butter, the truth is largely told in the two words given. It is easy enough to cure bad salting, bad coloring and bad working. The great struggle comes in trying to keep the milk, cream and butter clean. This is because dirt is almost universal. It is in the water, on the ground and in the air. It fastens itself to the cow's udder, her sides and her hair. It attaches itself to the hands of the milker and to his clothes. It gets into the milk as soon as it leaves the teats, and often it continues to add itself to the milk during all the processes of handling and of skimming. Dirt in this sense includes many things that ordinarily are not considered dirt, like the smells that arise from turnips, cabbages in the cellar and cooking vegetables and meats in the kitchen. To quarantine against these is a colossal task, too great to be accomplished by the lazy man or the man that does not think. That is why we have a few eminent dairymen and a good many that are failures.

The Kitchen

Raisins for fruit cake are much improved by cooking. Let them soak slowly and then simmer until the skin is tender.

If silver is washed every week in warm suds containing a tablespoonful of ammonia the polish can be preserved for a long time.

If unable to secure the indented and perforated round enameled ware to prevent food sticking to the pans or burnings, keep a wire strainer to set in the bottom of the kettle.

For washing tea, brown or linen color bay water is good. You make it by pouring boiling water over hay.

When bread is baked the loaves should never be set flat on the table or shelf, but should be set on end, one loaf against another, and wrapped closely round with a clean cloth. This makes the crusts tender by keeping in the steam.

Lace on Hats.

Point d'esprit and the old-fashioned blonde lace is fashioned into Marie Antoinette hats, a fall of lace coming well over the edge of the brim and a garland of small flowers encircling the crown, with a deep fall of lace in the back. A dainty hat of fine white chip has a brim of tuck-of-tawa and a fringe of fine embroidery hanging down from the brim in the back, and it has two pink satin ribbons running in and out of the embroidery and forming rosettes.

Old Fashioned Pot Pourri.

A genuine old-fashioned pot pourri is made as follows: Pack half a peck of fragrant rose leaves in a bowl in layers with salt, using a small handful of fine salt to three of rose leaves. Let them stand in this way for five days, turning them twice daily. This should be done thoroughly. At the end of this time add three ounces of powdered allspice and one ounce of stick cinnamon.

Let them rest again for about a week longer, stirring as before once each day. Now put them into the permanent pot pourri jar, mixing them first with half a pound of dried