

# GOWNS AND GOWNING

## WOMEN GIVE MUCH ATTENTION TO WHAT THEY WEAR.

Brief Glances at Fancies Feminine, Frivolous, Mayhap, and Yet Offered in the Hope that the Reading Public Restful to Wearied Womankind.

Gossip from Gay Gotham.  
New York correspondents:



ETTING toward the styles of autumn are the current fashions in dress, though as yet there are no indications of radical departures. If there were a plenty of outright and radical changes, the present array of fashionably dressed women would not be as handsome as it is, because advanced notions always jar the observer's feelings, though these same notions may come in time to be generally adopted. One striking feature of the fall fashions is to be, if only women will take the designers' dangling bait, a rush into big plaids in woollens. Just now these fishers for favor are not claiming that the plaids' colors will be brilliant, but they insist that the squares must be big. If women accept so much there is little reason to doubt that before one knows it the hues will become garish. Then, for a while, we'll wish we could wear smoked glasses, and if we dislike the display of horse blanket stuffs enough to ignore their promoters' claims, they'll not become stylish; if they gradually win favor, then we'll soon come to view

was white embroidered chiffon. The bodice had a fitted lining and a square slashed yoke of the taffetas edged with green embroidery. To this yoke the embroidered chiffon was gathered and fell loose to the waist. The sleeves were also of taffetas with a ruffle of embroidered chiffon around the arm holes.

New weaves of taffeta are appearing, and this silk promises to soon have other uses than as linings and trimming. One new sort that is woven close with metallic threads is really regal and is one of the few dressy materials that lend themselves to the needs of elderly women. Draped with lace or net, the metallic gleam flashing through, the result is at once artistic, dressy and dignified. It is not at all the sort of thing that buds should wear, but neither is duchesse lace. Only the delicate web laces are suitable to young folk, valencienne above all. Older folk may wear any lace that is beautiful, but all the heavier types belong especially to the dignity and beauty of years. But for the young folk there are beautiful new taffetas, rich of weave and well recommended as to durability. One of these, in pale rose pink, made a beautiful gown of number 1 in this group. In the skirt the silk was tucked lengthwise several times in the center of the front, and also in groups around the bottom that separated frills of narrow black Chantilly lace. The blouse waist was trimmed with a band composed of black lace bordered with tucks and narrow lace frilling, and on either side of this the material was tucked crosswise with bands of black lace insertion between. The belt of black satin had long sash ends.

Such gowns as the one numbered four here are the sort that assert the complete stylishness of cashmere, for if such pretty dresses as this are made of it, who can say it may? Narrow bias folds of white silk trimmed it in the skirt, and the bodice's white silk lining

you, but because it has not been adapted artistically to your need.

Half sleeves below loose puffs are being worn again, in our grandmother's style. The half sleeves are delicate muslin, which is, if you are lucky, heavy with hand needle-work. Dainty round collars of needlework, such as we see in the pictures of our great aunts, are worn with these sleeves, only they are now set on a high collar. Is it that we have not the throats of our great aunts had? Have long years of gripping high collars really spoiled the lines of the throat when it is cut off sharp by a mere neck band? However that is, even the girl who looks stunning in low dresses can hardly wear a round collar without the relief of neck swathing above. The collar above should be made of a bit of muslin yellowed as the collar is, with a bit of needlework from some old piece applied on. Every tiny scrap of hand needlework is precious these days even if the muslin on which it is wrought is falling to pieces with age. Cut out the beautiful embroidery close to the edges and buttonhole it to a new piece of net or muslin. It is well worth the pains.

The dressy wrap just now is of lace or net, cut work and embroidery. We are beginning to admit a prejudice against appearing out of the house without some effect of a wrap to drape the outlines of the figure, even though that wrap does not add a bit to the warmth of the costume. For this nominal protection the gauzy wrap is, of course, perfect. A pretty type of it is shown here by the artist. It was made of black mousseline de soie and white embroidered mousseline, consisting of two short capes; the lower black, the upper white. Commencing at the collar in front two long tabs of pale gray silk reached below the waist and were garnished with jet beads and lace applique. The collar employed both materials, and the embroidered mousseline formed a cascade jabot in front. Some of these dainty garments are no



**A Summer Milkhouse.**  
In the summer time a milkhouse built like the one in the illustration is very convenient. It is adapted to situations where there is no natural spring, but where the water must be pumped around the milk. A man who has tried a small house of this kind says of the one he built: It is 6 feet square and 6 feet high at the eaves, which is large enough for the milk of two or three cows. The house is built



under a large grape arbor, about 20 feet from my kitchen pump. The milk tank, which is 12 inches deep and 14 inches wide at the top, extends along the north side. It has a screen cover, which may be covered with cloth in very hot or dusty weather. A table with a shelf underneath occupies the southeast corner. A space just above the level of the tank, 2 feet wide and extending on all sides of the house, is covered with wire screen. Shelves above the screen and below the tank give sufficient room for milk and butter dishes. The milk is set in pails. A galvanized iron pipe leads from a small tank at the side of the pump down 18 inches below the surface of the ground, across the 20 foot space and up again to the level of the milk tank. An overflow pipe at the other end of the tank carries off the water after it has reached the proper height in the tank. Another pipe, at the bottom of the tank, is used for emptying it when desired.

**Handling a Bulky Fodder Crop.**  
In cutting ensilage or fodder, a little work transferred from hand to horse power often goes a great way to lessen expense. In the illustration, which is taken from Farm and Home, a simple method is shown of unloading fodder or hay. Two ropes about 50 feet long, depending on the length of the rack and height of load to be drawn, are used, one end of each being fastened to the hind axle of the wagon. They are then passed back and over the top of the rack between the two outer boards on either side. While loading, the ropes may be brought back under the outside of the rack and fastened almost any place on the rear part. When the load is completed, the ropes are drawn over the fodder and tied to the back of the rack, acting in



**UNLOADING FODDER MADE EASY.**  
The capacity of a binding pole. To unload, fasten the ropes to a beam, and with the team draw the wagon slowly out from under the load. The first few times may not always prove successful, but with a little practice the wagon may be unloaded in a few minutes.

**Straighten the Stream.**  
It does not matter much how crooked the little stream may be that meanders through pasture lands. But if the field is to be cut for hay, or especially if it is desired to use the land for plowing, it is important to have the brook straightened, so as to take as little room as possible. In many places a straight, deep ditch, cut to lead off a stream that only runs in the spring, may be profitably turned into an under-drain. A space a foot square each way, with an even fall, will carry off an immense amount of water. If large, flat stones can be got for covering and heavy stone for siding such a drain is not expensive. The convenience of plowing over it and the land saved will make it pay.

**Pruning is Important.**  
The neglect of pruning for a single year is never less than a serious injury to any fruit tree. Without proper vigilance dozens of shoots will spring out and grow, to the injury of the tree, not only for that season, but for a considerable time after. "Thumbnail" pruning is always the best, because it leaves no wound that will not cover itself the same season. Every observer can see that this is true; but many orchards show a neglect to apply the truth.

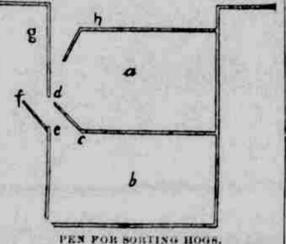
**Profit in Bran Feeding.**  
Every time a farmer buys bran for feeding his stock he also buys fertilizers. Bran and cotton-seed meal are rich in all the elements required in the soil, and the cost is repaid by the in-

crease in weight of the animals. If the farmer can make the gain from the animals pay for the feed there will be a fair profit left in the manure heap. But this profit is valuable according to the manner in which the fertilizing elements are preserved while in the heap. It is in the management of the manure that the profit is retained and future crops increased.

**How Plants Get Water.**  
The fact that in wet weather the soil dries slowly even when covered with plants that ordinarily drain the soil rapidly, leads some to think that when wet the leaves absorb moisture on them. But the fact can be equally well accounted for by the knowledge that water on the leaves prevents them from evaporating the moisture brought from the soil by roots. This soil contains some mineral elements which unite with carbonic acid gas from the air in forming plant tissue. While the leaves are wet they cannot absorb carbonic acid gas. This with the effect of stopping evaporation, makes the sap growth which many, jumping too quickly at conclusions, think must be caused by the direct absorption of water through the leaves.

**Injury from Over Pruning.**  
Most of our American varieties of grapes are very strong growers, and will not bear the severe pruning to which German and French vineyards subject their vines. We plant our vines farther apart than do European vintners, and must leave proportionally more wood. As the vines grow older it is generally found necessary to take out alternate vines so as to let each vine occupy twice the trellis space originally allotted to it. Vines thus treated are much less liable to mildew. At the same time some root pruning is advisable by cultivating more deeply, and keeping the roots of the vines where they will be less affected by sudden changes of temperature that usually precede attacks of mildew and grape rot.

**For Sorting Hogs.**  
A sorting pen is most convenient when a herd of hogs is to be divided. Mine, says a correspondent of the Orange Judd Farmer, is built alongside a partition fence; a and b represent the two compartments. The hogs are driven from the pasture through the gates at h and d into b. To sort them, one man stands at d and operates the



gates d e and f e. Another man gets into the pens and drives the hogs out, one at a time. The man at the gate turns them into the pasture, g, or into the pen, a, as desired. If the hogs are coming in a string three feet apart, they can be put where wanted by simply swinging the gates. Recently we started in with a bunch of about 100 and sorted out 55 in 15 minutes without a mistake.

**Fancy Farmers.**  
"Fancy farmers," or the owners of "fancy" stock, are frequently ridiculed, but it is due to their willingness to improve stock and their persistency in adhering to their belief in something better than scrubs that the farmer is benefited. The man of capital goes on with his improvement of stock, and may suffer loss at first, but after a while he begins to make profits, the farmers being lifted up with him, as the farm on which improved breeds are specialties becomes a fountain source from which superior animals are distributed in all directions.

**Farm Notes.**  
In all breeding defective points are more easy of reproduction than desirable products.

One great help in killing out weeds is not to allow any to mature seeds. Look after this now.

The triple income from a flock of sheep, wool, lambs and mutton come in at different seasons.

System in feeding and breeding to and for correct standard is essential in the management of all stock.

Allowing weeds to grow is robbing the soil of needed plant food and moisture. Keep the weeds down.

A hog is not necessarily a filthy animal, and if he is to make meat for food it is essential that he should be cleanly raised.

Keep the young pigs growing during the summer while on good pasturage, and it will be much easier to fatten them in the fall.

When wheat is to follow corn it will lessen the work of seeding very materially if the cultivation of the corn has been clean and thorough.

Cut wheat when the grain begins to harden well, and shock up as fast as cut. Wheat requires but little curing and should be stacked soon after cutting.

The sprouts which grow up around the base of a tree from the roots should be cut out as fast as they appear, as they appropriate plant food that should nourish the tree. They are also unsightly and destroy the appearance of an orchard.

Growers who raise cucumbers for market say the first crop from a particular field is better than any subsequent one. The soil becomes filled with enemies of the crop and a change is necessary. Some growers find it advisable to take new soil every year.



**Salt and Its Properties.**  
Used in washing the hair it will prevent the hair from falling out.  
A teaspoonful of salt in a lamp will make kerosene oil give a brighter light.  
Added to a bucket of water it forms a remarkably effective fire extinguisher.  
A handful of rock salt added to the ash is the next best thing to an ocean lip.  
Damp salt will remove the discoloration of tea and the like in dishes that have been carelessly washed.  
New calicoes soaked in a strong solution of salt for an hour before washing will retain their colors better.  
As a dandruff salt and water will not only cleanse but whiten the teeth, and will harden the gums.  
When broiling steak a pinch or two of salt thrown on the fire will quench the flames arising from the dripping fat.  
A weak solution is good for sore throat, to be used as a gargle, and this is still better if a few grains of red pepper are added.  
Ink stains may be removed by the use of moistened salt. When it becomes discolored remove it and use a fresh supply until no color remains.  
A weak solution of salt in water is a good remedy for slight indigestion, especially that characterized by a sense of weight and oppression.  
Dissolved in water and snuffed up the nostril it is of use in curing catarrh, but when chronic its use must be persisted in night and morning for several months.  
A little salt in raw or boiled starch will prevent the irons from sticking, and make the starch whiter. If the irons are rough lay some salt on a piece of brown paper, lay a piece of muslin over it, and rub the irons on it until they are bright and smooth.

**Why Ice Water is Injurious.**  
The reason why so many physicians object to the drinking of water during meal time is that Americans, as a rule, drink ice water. The temperature of the stomach is from 98 degrees to 100 degrees Fahrenheit. After a meal it should be from 99 degrees to 102 degrees, and if a person is exercising it sometimes will run up to 103 degrees. Now this temperature is necessary to carry on digestion in a perfectly healthful way. Constant drinking of ice water during the meal or an ice at the close of the meal will reduce the temperature of the stomach sometimes to 95 degrees, which would stop digestion, and sooner or later render one a confirmed dyspeptic. Water of an ordinary temperature is not so objectionable—in fact, it would be better to take a swallow of water now and then during the meal provided the water is cool, not cold. Foods that are slightly diluted are more easily digested than those which are concentrated and dry.—Ladies' Home Journal.

**To Make Soap.**  
A good way to make soap is with soda and lime. Dissolve six pounds of common washing soda and three pounds of unslacked lime in four gallons of boiling water. Let the mixture stand until the water above it is perfectly clear. Drain off this water. Now pour in two gallons of cold water and let it settle clear. Drain this second water off in a pan. Put six pounds of clean grease with the lime and soda, and let the mixture boil slowly for two hours till it begins to harden.  
Thin it as it boils with the two gallons of water which was drained into the pan. Add this water as it is needed; it will not require all, only enough to prevent the soap from boiling over. When a little of the cooled soap hardens, add a handful of salt and mix well, and pour into a mold that has been well wet with water to prevent the soap sticking to the mold. When it is solid cut it into bars. Let the bars dry for three months.

**The "Chocolate Habit."**  
Physicians feel called upon to warn us of the dangers of the "chocolate habit." They say the women and girls of the period are quite too fond of chocolate in the form of bonbons, icings, ice creams and soda—too fond for the welfare of their complexion. So much chocolate makes the skin yellow and brings on derangements of the stomach. Too much chocolate and cocoa, as beverages, are also unwholesome, both being constipating in their effect.

**To Clean Stove Steel.**  
Burnished steel on stoves and grates is sometimes mistaken for nickel. Steel is used where exposed to great heat because the nickel scales off at a high temperature. A manufacturer of stoves says the best way to clean this steel when tarnished is to rub it off with naphtha. Of course there must be no fire in the stove, or in the room, when this is done. Wet a soft cloth with naphtha and rub the steel briskly till well polished, then rub with a dry cloth.

**Pleasing Table Decorations.**  
Ferns are much liked as center pieces.  
Exquisite vases of glass, four feet high, are now used for long-stemmed roses.  
Large, odd shaped shells are exquisite when filled with vines, mosses and fine flowers.  
Nothing can be more effective in the way of vases for roses than the new glass jars which are used for electric batteries.  
Quaint shaped jugs or jars of Japan ware in dull, subdued hues can be utilized for admirable receptacles for brilliant colored flowers.



FROM THE END OF SUMMER AND FORESHADOWING THE FALL.

them with the naked eye and vote them tasteful.  
Besides the evidence of hesitancy on the part of the weavers that declares at first for subdued shades, there is another sign of their uncertainty; though it may be fadner to characterize it as shrewd scheming. That is that the first gowns offered in these stuffs are for indoor wear. Later will come the outdoor rigs and the forty-horse power colors. One of the lures set by these manufacturers is shown in to-day's smallest picture. The stuff had a soft brown ground crossed by fine lines of green and red, the skirt was a modified godet and the bodice, alike in back and front, was arranged in deep tucks below the yoke, which was green silk covered with cream passementerie. The stock collar matched the yoke and was trimmed in back with green silk wired points, the whole edged with a narrow puffing of white chiffon. The rather full sleeve puffs were tacked down as shown, white chiffon ruffles finished the wrists, and green velvet furnished the belt. Thus made the goods was certainly attractive, so it may be said to have scored its first point.

Women who would leave to others more daring than themselves the testing of new fancies, and who do not insist that the end of every season shall provide them with a new set of dress rules, will have a chance to choose from many materials and methods of making that hold over to autumn. Cashmere promises to be stylish and very pretty new dresses are made from it. Gown number 5 in to-day's large picture was of white cashmere, embroidered in porcelain blue silks ornamenting its skirt as indicated. In the bodice the goods was tucked, yoke, vest and revers being white silk embroidered with roses and forget-me-nots. The belt and the two tiny ruffles in front were mauve velvet. Given closer to the summer styles was this in the picture, and like the other it was a very dressy model. It was white mull, lined with red silk and made with a wide fluffy skirt gathered at the waist. The bodice had a plain vest finished with cascade frills of the mull and a novel yoke divided by the vest, but square in back and trimmed with bands of scarlet satin ribbon. Below the yoke the mull was tucked, and the slashed basque was also trimmed with ribbon.

For the remaining house dress of this group, number 2, lettuce green taffeta was used as skirt lining, and over this

supplied a slightly bloused vest that was partly hidden by a huge drapery of white chiffon. Over this came a bolero of the cashmere trimmed to match the skirt and finished with plain sleeves. The remaining gown of this cluster of novelties was an exceedingly unusual combination of silks. Two flounces of striped silk, the stripes matching perfectly at the edges, gave the skirt, and the blouse waist was white silk covered with gathered white chiffon and finished with a bolero of black Chantilly edged with black velvet and held together with two black velvet straps. A lace yoke trimmed



WRAPPED FOR LOOKS, NOT FOR WARMTH.

the skirt at the hips and the folded belt was of black chiffon with long ends in back.  
From these pictures it is apparent that we are not tiring of blouse bodices. So cleverly are these now made that they suit every sort of figure. There are bodices bloused in front, bodices tight in front and bloused in the back, bodices bloused both front and back and tight at the sides, and bodices bloused all around. These last are made most cleverly in imported gowns, the blouse portion standing smartly out from a well-defined waist round. When the blouse is only in front or in front and back, then, as a rule, the loose portion droops below the belt. But no fixed rule can be given, except that if the blouse makes you look baggy it is not because the style is unbecoming to

more than elaborated fuchsia, made with point reaching well to the belt at the back, and attached by a dainty belt to the fluffy knot at the waist in front. Consistency and clearness of detail are given by bands of velvet or satin, and black is the favorite color, though for country use lovely confections of this sort are gotten up in black dotted white. Liberty silks are also much used in their more gauzy qualities. Now that autumn is not far away, it would seem to be time to consider wraps that are essentially protective, but fashionable women haven't a thought of that as yet.  
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### NOVEL FORM OF HOSPITALITY.

**Plan by Which an Irishman Added to the Sum of Human Enjoyment.**  
A man with an unusual idea of hospitality was Mr. Mathew of Thomaston, Ireland, who lived in the earlier years of the last century. Mr. Mathew inherited an annual income of about \$125,000. For many years he lived abroad in a very frugal manner in order to accumulate an amount that would enable him to indulge in a form of hospitality in his own country in harmony with the plan he had devised. His house in Ireland might be compared in size with a modern hotel. Each of those he wanted to visit him had a suite of apartments and ordered his meals at the hour that best suited him. He could eat alone or he could invite others to join him. All the visitors hunted, shot, fished, played billiards or cards at will, and all brought their own horses. There was a regular bar where drinks were served without stint. Mr. Mathew as host completely effaced himself. He mingled with his visitors as one whose stay was as definitely fixed as theirs. In fact, he conducted his house as if it were a hotel, with the exception that all was without charge. No servant was allowed to accept a tip. Violation of this rule was followed by the instant dismissal of the offender. This establishment, unlike other country houses of Ireland of the period, was conducted with perfect order and without waste. His hospitality was lavish, and attracted to Mr. Mathew all of the more famous men of the time. The great sum that he had put aside during his residence abroad enabled him to indulge his hospitable instincts until he died.—San Francisco Argonaut.  
Russia will establish a permanent diplomatic legation in Abyssinia.