



## PASSING FANCIES IN THE WORLD OF WOMEN

**Negligee With Round Yoke.**  
Tasteful negligees are among the desirable things of life of which no woman ever yet had too many. This one is graceful, becoming and simple, and can be made from a variety of materials. The round yoke extended well over the shoulders, gives the broad line of fashion and the pointed sleeves take the long lines and folds that always are desirable. The model is made of white batiste, with the yoke of all-over Valenciennes.



laced band with narrow folds of the material and the sleeves edged with lace insertion, but the design will be found admirable for soft silks and wool fabrics as well as for washable ones.

The negligee is made with full fronts and back, that are joined to the yoke, and wide, full sleeves. As illustrated it is closed by means of ties of ribbon but buttons and buttonholes can be substituted if preferred.

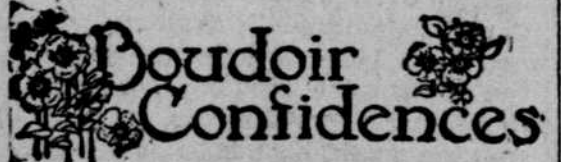
The quantity of material required for the medium size is 4 3/4 yards 27 inches wide, 3 3/4 yards 32 inches wide or 2 3/4 yards 44 inches wide, with 1/2 yard of all-over and 1/4 yard of insertion to make as illustrated.

### Showing the Coming Mode.

One new gown in advance of the season deserves mention, since it represents the coming mode in dress tolets. Intended for a blonde young woman, it is of the loveliest shade of rose pink, silk of a weave closely resembling Louisiana. The skirt is dancing length and is made on a foundation of white taffeta. The ruffles, which are deep, are shirred on in fancy design, making scallops and small rosette effects. There are two of these ruffles, which run into a straight panel in front. The bodice has a yoke of cream, snowdrop-pattern lace and a deep fall of the same over the shirred front of the bust and over the shoulders; the sleeves are elbow in length and consist of an upper sleeve in three deep scallops of silk, shirred on the edges and bordered with lace, under which is a full puffed sleeve of rose pink chiffon with a lace fall. The high giraffe is of silk and lace with jet nailheads set in the center of each of the six small rosettes which form the front as well as the back decoration. About the bottom of the short bodice is a deep dounce of lace, which falls over the hips and forms a ruffle. The stock and the front of the yoke show a narrow trace of gold and black, which, together with the jet nailheads, gives the requisite touch of black which is almost indispensable if the costume is to have the best style.

### Embroidery on Gowns.

Glimpses of a few new gowns and blouses indicate that hand embroidery will be lavishly used. Persian effects in embroidered bands or bold designs form the newest garnitures. Well-gowned women are wearing long-skirted or basque coats, tightly fitting, and buttoned down the front. Most of these have the regulation coat sleeves. Others have leg-o-mutton sleeves, with gauntlet cuffs. Where sleeves are large the fullness is generally above the elbow. To be worn with these long coats, tailors are making strikingly smart little Louis XV vests. These are made of the hand-embroidered vesting which come for men's waistcoats. Lace and tucked net vests are worn with dressy broadcloth gowns, where narrow bands of fur are used as a bodice and skirt trimming. Some of the short walking suits are also fur-trimmed.



**Boudoir Confidences**  
Coarse meshes rule in vells. Shirred "nun's tucks" make an effective and stylish garniture.

Fine tucks in body depth are a feature of the gowns of little girls. All sorts of rosettes are made of handsome double-face ribbons. Ribbon bows and sashes add a pretty touch to most thin gowns. Glimpses will play an important part in the small girl's wardrobe. Chiffon scarfs, two yards and a half in length, will float from some fall hats.

Full, fluffy modes are more becoming to the tall, slender girl of awkward age. A scalloped lower outline marks many stylish collars and deep berthes on girls' bodices.

**Lovely Drawing-Room Gown.**  
A lovely gown worn in a fashionable drawing-room the other day was of black net. It was trimmed with a very heavy lace applique. This trimming extended around the foot of the gown and up the front. The lining of the dress was of black satin.

But the distinguishing feature lay in its note of blue. For the gown, which was of heavy black net, lustrous and trimmed with much gorgeousness, was

belled around the waist with a wide blue sash. This, which was banded around the waist to form a giraffe, was tied on the back in a heavy knot, while the ends hung down to the foot of the skirt. They were wide sash ends too, and made a beautiful note of color upon the skirt.

This fancy for wearing a blue sash with a black gown is growing a growing one and is to be observed frequently. Again, a wide red satin ribbon sash is tied around the waist of an all-black gown. So that the note of color is complete.

### Velvet Hat Trimming.

A new and simple method of using wide ribbon velvet on a large hat was exemplified by a woman lunching at Sherry's. The hat was a dull green. It had a wide brim and low round crown, the latter very small in proportion to the brim. The straw was a fine chip. A band of dark green velvet encircled the crown, and from it, at irregular intervals, extended plain flat widths of the velvet ribbon, the ends cut in two points—that is, a V-shaped section was cut out of the centre at each end. These pointed sections were of different lengths, and one extended nearly to the edge of the brim. Two or three similar sections were fastened to the underbrim, which flared up a little at one side.—New York Tribune.

### Neckwear Novelties.

Novelties in neckwear are to be met with everywhere, and so long as the throat is enveloped in some smart style it scarcely matters what is worn. Just a few women—they are always English and as a rule of the rag and bone and hank of hair persuasion—still denude themselves of a collar and wear a string of pearls to supply its loss, but they are hopelessly out of style. For an afternoon or semi-evening blouse the transparent collar of lace or embroidery is necessary, but for morning wear fancy runs riot in the way of little linen jabots and cravats. The narrow turnover collar of linen or lawn is still chic, and so neat and becoming that it will not easily be ousted from the fashionable regard.

### White Linen Embroidered.

Yoke waists made of linen embroidered in openwork, or eyelet, style are much worn and always are handsome. This very stylish model is peculiarly well adapted to the treatment, as it includes a central box



### Design by May Mantou.

plait and shaped cuffs both of which are eminently effective, and is closed invisibly. When liked, however, the yoke and the box plait at the back, which is applied, can be omitted and the model used for a plainer waist. Also the back can either be made to blouse or drawn down snugly as liked. To make the waist for a woman of medium size will be required 5 1/2 yards 21, 4 3/4 yards 27 or 2 3/4 yards 44 inches wide.

### Everything Tucked.

Everything is shirred or tucked this summer. Shirt waists are tucked, and whole frocks are tucked, and smart little coats are tucked or plaited all over. Gowns of soft materials are shirred, and it is the prettiest possible way to make them. The one illustrated this week is a charming example. It is of white dimity, dotted with pink. The waist has a shirred yoke, and then blouses over a giraffe of pink silk. The skirt is shirred in four places, and finished with a little ruffle at the foot. A hat of white shirred lawn is worn with this frock, the only trimming being a big soft bow of pale pink ribbon. The shirt waist illustrated this week is of a design suitable for silk linen, or any wash goods. The flat little box plaits are very smart, and the lace or embroidery used down the front and around the neck gives a very pretty finish.

### To Make Cup Custard.

One quart of milk, 5 eggs, 5 heaping tablespoons sugar, 1/2 teaspoon salt, 1 teaspoon vanilla. Heat milk; beat eggs, whites and yolks separately, beat salt and sugar into yolks; add heated milk a little at a time, stir well; then add beaten whites and return to fire. It is almost impossible to make custard successfully without a double boiler. Use two pans if you have no boiler. Stir gently while cooking. When custard is nearly cooked, the foam on top disappears, the custard clings to the spoon. Do not leave it a second; stir constantly. When cooked perfectly smooth, take from fire and turn to cool in cups in which it is to be served. Sherbet glasses are most commonly used.

### In Black Lace.

"How can I have a pretty black lace gown," asked a perplexed woman, "without paying for it?" The question is a difficult one, but may be answered by suggesting a substitute.

There are cheap net laces, which make up beautifully, and there come imitation Irish crochet laces in dull black that look precisely like the real. A net gown is not difficult to make by hand and the lace is easily applied. And afterward one has only to add the touch of blue and the gown is complete. For a sash one can purchase the inexpensive and glossy blue Liberty, which ties without wrinkling.

### Taffeta and Point D'Esprit.

Little jackets of all sorts are greatly in vogue and make ideal summer wraps. This one is worn over a waist of point d'esprit and is of antique green taffeta matching the skirt, the trimming being folds of velvet. The waist is simply full with wide sleeves that are finished with graceful frills of lace but is eminently becoming and suits lace, not and all thin materials to a nicety. The bolero is cut with fronts, backs and wide sleeves and is laid in plaits over the shoulders that give the drooping effect. The quantity of material required for the medium size is for waist 4 3/4 yards 21, 4 yards 27 or 2 3/4 yards 44 inches wide; for bolero 2 3/4 yards 21, 2 yards 27 or 1 3/4 yards 44 inches wide.



### Currant Jelly.

To make currant jelly that will keep almost any length of time: Weigh one pound of sugar to each pound of fruit; after weighing, put the currants in a patent wire press or in a fine sieve that the seeds will not go through; it is not necessary to strafe the juice all out; then strain it through a very fine sieve or through a cheese cloth; pour the juice after straining into a preserving kettle, and stand it over a slow fire. When the juice is quite hot, stir in the sugar, and keep stirring until it is dissolved. Let the whole simmer gently till it drops as thick as jelly from the spoon; then pour the jelly into glasses and stand it in the sun until it is quite stiffened; then paste paper over the tops of the glasses.

### Care of the Hair.

Eau de guanine has no effect upon the color of the hair and is excellent to make it grow. Sprinkle it on the scalp three times a week before retiring and massage it in with the tips of the ten fingers, then divide the hair into small proportions and brush well. Whenever possible, let the hair fall loose. This will add to its growth. Pure vaseline also massaged into the scalp once a week is very good. Never touch the hair with a curling iron, but if it needs fluffiness, rough it underneath with the comb as the hairdressers do. This should be carefully brushed at night.

### Asbestos Table Coverings.

A new covering for dining tables is made from asbestos, especially prepared, covered with double-faced cotton flannel. It is so soft and flexible that it can be folded into any desired size without being clumsy. The same material can be had in doilies and mats to put under plates, chafin dishes and platters, when no dining cloth is used. The covers of linen are then laid over them, and one is spared the vexation of finding a handsome table covered with the spots and rings left by hot dishes.

### Latest Neck Trimming.

The latest neck trimmings are double ruchings, formed by combining two widths of the goods, or two kinds of material, in different widths. The wider portion is folded down, giving the effects of a turnover collar, while the narrower portion remains upright in the form of a ruch. This turnover frill is usually three times as wide as the other. It is of sheer goods, such as fine batiste, and is knife-plaited.

### Leather as Trimming.

Leather is making its appearance again as a trimming and is employed not only on raincoats but on cloth blouses for rough wear. It is not likely to be much used, although on certain materials for hard usage it is appropriate.



In using gasoline, what is left may be again utilized. In a few days it will have settled and the clear part may be poured off into other bottles. Potato peelings, if dried in the oven, are said to be very useful for fire kindling. If sufficiently abundant they may be used instead of wood, but in any case, they will economize it.

Gallon bottles are best for gasoline and the careful woman will not bring them into the house at all. Unless one has a back yard or a porch cleaned with these dangerous agents is best not undertaken at all.

Lamb stew is very much improved by the addition of curry powder, especially if it is a reheated or "left-over." Made of cold roast meat, with fresh raw potatoes and the curry, it becomes a delicious entree, deserving of a more euphonious name than "stew."

### Hats for Small Girls.

Children's pique hats are now made with high poke crowns. Both crown and brim are of the pique, and the latter depend full flange ruffles.

## THE BEAUTIES OF NATURE.

### Young Woman Decidedly Handicapped in Their Observance.

The young man who aspires to the intense was walking with the young woman who doesn't quite understand all he says, but nevertheless thinks it simply grand.

"Look on the glories of the western sky!" he exclaimed.

She seemed puzzled for a minute and said: "Let me see, you face to the north—that's the way our house fronts—and then on your right hand is east and on your left is west. Why, it's the direction we're walking in, isn't it?"

He looked a trifle gloomy, but resumed: "How the great masses of color are piled one upon another in nature's lavish and transcendent art!"

"Yes," she sighed. "It makes me think of Neapolitan ice cream."

"And there, close and closer to the horizon, sinks a great crimson ball, the setting sun."

"Right over there?"

"Yes."

"Straight ahead of us?"

"To be sure."

"Well, I've been wondering about that for the last five minutes. You know my little brother is so mischievous. He broke my glasses this afternoon, and I am so near-sighted that I couldn't be sure whether that was the crimson setting sun or somebody playing golf."

## SATAN AS A LANDLORD.

### Spot of Earth Owned by Monarch of the Underworld.

There is only one spot on the earth's surface that has actually been willed, deeded and bequeathed to his Satanic Majesty. This spot lies four miles and a half south of Helsinki, Finland. A few years ago Lara Huijarie died in the little town of Pielisjärvi, in the above named country, leaving considerable property in the shape of landed estate. How he had come into possession of so much land no one seemed to know, but as he was a very bad citizen it was generally admitted that he was in league with Wintahausu (Satan), and that they had many business deals with each other. This somewhat startling opinion was verified when among old Huijarie's papers a certified warranty deed was found which deeded to Satan all his earthly possessions. The will was to the same effect. The family have repeatedly tried to break the will, but so far have been unsuccessful; thus the records plainly show that his Satanic Majesty has a legal right to some excellent ground in the near vicinity of Helsinki. The simple people of the neighborhood have changed the course of the road which formerly skirted the Huijarie home-stand, and declare that they would not enter the possessions of Satan and Co. for all the money that the three estates would bring.

## Vale.

I am not fair,  
But you have thought me so,  
And with a crown I go  
More rich than beauty's wear.

I am not brave,  
But fear has made me so  
And dread lest I forego  
The honor that you gave.

I am not wise,  
But you loved wisdom so  
That what I did not know  
I learnt it in your eyes.

I am not true,  
But you have trusted so  
That I faithfully go  
Lest I be false to you.

If heaven I win,  
I can no virtue show  
For that you loved me so.  
Will they let me go?

—Ethel Clifford, "Songs of Dreams."

## Only One Black Hawk Pensioner.

William H. Lee of Shobonier, Ill., is the sole pensioner of the Black Hawk war, and so far as is known the only survivor of that struggle between white settlers and the Sac and Fox Indians. He was born eighty-nine years ago in Cayuga county, New York, but was brought west by his parents three years later. He was only 16 when the Black Hawk trouble broke out in 1832, but he went to the front and fought well. He went overland to California during the gold excitement of 1850. Later he made two more trips to the Pacific coast.

## The Sleeping-Car Pillow.

A Cincinnati man recently returning from the East was about to get into his berth on a sleeping car, when he heard the voice of a huge Kentuckian, who was holding up a pillow between his thumb and finger while he roared out to the porter:

"I say, you boy, come back and take this away!"

"What for, sah?"

"Because I'm afraid the derned thing will get into my ear!"

None other, however, was to be had, so, placing his head on the feather or two inserted in the tick, he was soon asleep.

## So He Did.

Judge Parker is said to tell as a favorite story the tale of a young man in Savannah named Du Bose, who invited his sweetheart to take a buggy ride with him. The young woman had a very fetching lisp. When they reached a rather lonesome bit of road the young man announced:

"This is where you have to pay toll. The toll is either a kiss or a squeeze."

"Oh, Mr. Du Bose!" exclaimed his companion.

## New York Capital Punishment.

During a celebrated murder trial in New York city two Irishmen were among the many interested spectators.

"Sure the evidence will convict the prisoner," remarked one.

"Not only convict him, but will hang him," returned the other.

"Man alive! They don't hang murderers in New York!"

"Well, what do they do with them?"

"Kill them with elocation."

## Writer's Real Name.

The real name of Joseph Conrad, a well-known writer of sea stories, is Korzeniowski. He is a Pole.

## Fastest Time on Bicycle.

The fastest that has been done on a bicycle is the record of 66 feet a second.



## A Trick in Seed Selling.

The Grain Dealers' National Association, recently in session in Milwaukee, passed the following resolutions:

Whereas, Seed houses do a large business in the sale of seed grains, and thereby may materially affect the general business of the crops of grain thus produced, either for better or worse; and

Whereas, It is known that seed thus sold by seed houses does not always possess the merit of type and breeding sufficient to meet the expectations of the purchaser, and in fact often does not tend to raise the standard of the general crops produced. For example it has been too common a practice for seedsmen to purchase ordinary corn from farmers' cribs and sell the same under special brands when in fact it possessed no special merit whatever, with respect to type and breeding, and the same is true in regard to other grains; therefore,

Resolved, That the Grain Dealers' National Association, now in convention assembled in Milwaukee this 23d day of June, 1904, does hereby urgently request all firms engaged in the selling of seed grain to adopt a line of business policy that will result in giving more attention to the questions of type and breeding and adaptability and thereby assist in improving the quality and yield of grains; also,

Resolved, That the secretary be instructed to send a copy of this resolution to all the principal firms engaged in the business of selling seed grains in the grain producing states, and also to all the leading agricultural papers in the country.

The practice against which the resolution is directed is one that has long been condemned by conscientious dealers. It not only injures the farmers, but injures the firms that are trying to do an honest business. It is gratifying to see a great association take the stand that this one has taken. The agitation is sure to bear fruit.—Farmers' Review.

## Corn in British India.

The cultivation of Indian corn, or maize, has within the past century become a factor of great importance in the rural economy of British India. The Indian Agriculturist (Calcutta) of June 1, 1904, says: "This grain, I consider the whole of India collectively, is now of equal economic importance with wheat. In the hilly tracts of the country especially, and among the bulk of the aboriginal tribes, it is chiefly depended upon as a means of subsistence. Yet the botanist, Roxburgh, writing about a hundred years ago, described it as 'cultivated in various parts of India in gardens, and only as a delicacy, but not anywhere on the continent of India, as far as I can learn, as an extensive crop.' Its use in upper India may have been more general at that time than this writer was aware, for its most common vernacular name, makkai, derived from Mecca, is supposed to associate its introduction with the Mogul dynasty. But there is no name for maize in Sanskrit, and the grain has no recognized place in the religious or social ceremonies of the Hindus. Few of those who cultivate it now have any idea that it is an innovation, and the fact that its local name is often that of some much older crop encourages the pious belief that it has been the staple food of the district for untold generations."

## Loss in Over-Ripe Wheat.

In 1879, Dr. R. C. Kedzie, in an exhaustive study of the ripening of wheat, pointed out that there was a slight loss in weight between complete ripeness and the stage generally designated as dead ripe. Subsequent experiment at this college and elsewhere have given like results. There is not only a loss by shelling, when the grain becomes over-ripe, but a given number of well dried kernels, or the product of a given area, kept in the ordinary manner, will weigh less if taken from an over-ripe field than if taken from a field cut at the proper time. Moreover, the amount and quality of the flour produced and the germinating vigor of the grain itself are less if the wheat is allowed to become over-ripe than if cut at an early period. These facts are now well recognized by farmers, and ordinary practice is regulated by this knowledge. The loss in shelling is undoubtedly the most important one, and fortunately it can be controlled in a large measure by a proper selection of varieties combined with harvesting at the proper season.—Michigan States.

## On the Ranges.

Reports from the ranges indicate a large supply of cattle and very good agricultural conditions. The rains have been copious during a large part of this grazing season and consequently the production of grass on the plains has been good. The lack of drinking facilities has not been felt on the plains this year as in some former years; for the reason that many of the springs have been kept supplied by the rains. This has made a condition that is favorable for grazing. The only drawback is that last winter was unusually severe on range stock and they came into spring in poor condition, thus necessitating a longer feeding period in summer for their preparation for market. The abundance of good grass encourages the range to believe that the cattle will put on weight rapidly from now on.

Lice are great destroyers of young turkeys. It is difficult to find them on the turkeys, but this is no reason why the owner should not take precautions against them. A good greasing will do as a protection.



## As Milk Grows Old.

In an experiment on the relation of temperature to the keeping property of milk, at the Connecticut Storrs station, the bacteria in milk multiplied fivefold in twenty-four hours when the temperature was 50 degrees F., and 750 fold in the same time when the temperature was 70 degrees.

Milk kept at 95 curdled in eighteen hours, at 70 in forty-eight hours, and at 50 in 143 hours. So far as the keeping property of milk is concerned, low temperature is considered of more importance than cleanliness.

In milk kept at 95 the species developing most rapidly is the undesirable one known as Bacillus lactis aerogenes.

At a temperature of 70 this species develops relatively less rapidly in the majority of cases than Bacillus lactis acid, which latter is very desirable in both cream and cheese ripening.

The bacteria in milk kept at 50 increase slowly, and later consist of very few lactic organisms, but of miscellaneous types, including many forms that render the milk unwholesome.

These bacteria continue to grow slowly day after day, but the milk keeps sweet because the lactic organisms do not develop abundantly.

Such milk in the course of time becomes far more unwholesome than sour milk, since it is filled with organisms that tend to produce putrefaction.

Although the temperature of 50 degrees is to be emphatically recommended to the dairymen for the purpose of keeping his milk sweet and in proper condition for market, he must especially be on his guard against the feeling that milk which is several days old is proper for market, even though it is still sweet and has not curdled.

Quite the reverse is the case. Old milk is never wholesome, even though it has been kept at a temperature of 50 degrees and still remains sweet and uncurdled.

This very considerably modifies some of our previous ideas concerning milk, for it has been generally believed that, so long as the milk remains sweet, it is in good condition for use. Quite the contrary in this case, if it has been kept at a temperature of 50 degrees or in this vicinity.

It is not unlikely that it is this fact that leads to some of the cases of ice cream poisoning so common in summer.

The cream is kept at a low temperature for several days until a considerable quantity has accumulated or a demand has come for ice cream, and, when made into ice cream, it is filled with bacteria in great numbers and of a suspicious character.—Prof. H. W. Conn.

## Russian and Siberian Butter.

Grass is the great foundation of dairying, and it will be a long time before dairying will flourish in lands where grass does not grow spontaneously. The great plains of Russia, with her sparse inhabitants in some portions of the empire, furnish just the condition on which a great dairy industry may be built up. In the colder parts of the temperate zone sod forms naturally. The frost strikes deep each winter and prepares the soil for the passage of the tender root hairs and makes unnecessary the work of the plow, so far as grass is concerned. In these little inhabited regions more grass grows than men can gather. But the dairy cow can gather it and change it into butter that brings from 16 cents to 20 cents a pound even in that land of low prices. Coupled with this is the use of the milk for bacon making, which is an industry sure to follow closely on the heels of the dairy cow.

Dairy schools are springing up in Russia. If there is any one thing that will stimulate the production of good butter and other dairy products it is the dairy school. Judging from experiences in other parts of the world we may expect the graduates of the schools to go out into the numerous creameries that are being established in all parts of Russia and Siberia. How much the dairy industry there is to be set back by the present war it is hard to say, but it is believed that the check to its development will be only temporary. The great objection urged against Siberian butter is that the larger part of it is poor in quality. The students of the dairy schools will cure this to a very large degree, especially that part of it that goes to foreign lands.

## When Salt Appears in Butter.

In the summer time it is quite common to see butter with salt standing on it. Agricultural papers frequently receive letters asking why the salt comes out on the butter. The explanation is simple and the butter can be easily kept in a normal condition. The salt comes out of the butter simply because the butter is kept in a dry atmosphere. This causes the moisture in the butter to move toward the surface of the butter and evaporate into the air. As it was salt water in the butter it is salt water when it gets to the surface of the butter. But in evaporating it cannot take the salt with it, but has to leave it. At first the amount of salt deposited is so small that the residue of salt is not noticed. Later, however, the accumulations become so large that they are apparent to the eye. If the butter were weighed before the evaporation and afterward it would be found that the loss of weight had been considerable. Keeping the butter in a moist place will prevent the accumulation of salt. If the place where the butter is stored is opened several times a day it will be advisable to keep a crock of water in it, that the evaporation may regulate itself. But where butter is stored in a cool place that is not often opened there will be little trouble from this cause. The lower the temperature the less the evaporation. Places where the temperature is high and ventilation good dry out the butter quickly and leave it covered with salt.



## Yarding Fowls.

A good deal of experimenting will have to be done before the question of yarding fowls is settled. With the small flock on the farm the problem is not a large one, but with the large flock the problems increase both in size and number. If a man have several hundred hens shall he let them all have the run of the farm; shall he confine them in one yard; or in several? The man with a good many fowls will hardly care to let them have the run of the farm. With a small flock it is different; and he will need to keep them confined only while the plants are getting a start in the spring. After the garden has got to growing well the birds may be turned in with no possibility of harm except to lettuce and to tomatoes when they begin to get ripe. As to other vegetables the birds will only prove a help by picking off the bugs. Also in the fall of the year when the grain has been harvested the birds will do the farmer much good in his grain fields by picking up the seeds that have dropped from the heads in time of harvesting. Incidental arrangements and circumstances also affect the problem. A lady told the writer that she had 200 Brown Leghorn hens. She said her husband was a thresher and much grain was hauled to his farm and threshed there. This gave a considerable amount of lost grain which supported her 200 fowls with little other feed. This was a happy arrangement that seldom exists.

All things being equal, it will be better to keep large flocks yarded most of the time. If there are more than one flock they may be turned out after the grain harvest, one flock one day and another another. But it is far easier to keep the flocks shut up and establish a regular system of yarding and feeding them. In this country of cheap land there seems little reason in depriving fowls of room. The more room the less the required height of the fence. Yards on farms should be large enough so that they can be divided into two or three parts. Green stuff, like rape and oats may be sown in one part, and after it has obtained a good growth the fowls may be turned in and another part of the yard seeded. It is not possible to grow any crop while the fowls are in the yard as they will feed off the developing crop to the roots.

If a man have heavy fowls the fences need be not more than three feet high. The birds will not generally try to fly over. This does not include the Plymouth Rocks, which are both quite heavy and good flyers. We have found that with a good-sized yard a four-foot wire fence will stop even the Leghorns if there is no board at the top of the fence. They will not make the attempt to fly over unless they can have a board to light on. On the other hand, in cramped quarters we have seen Leghorns become very expert in getting over a wire fence even without a top board.

It is a mistake to suppose that fowls having the run of the farm lay more than birds yarded. Carefully conducted experiments have failed to show any advantage of this kind, popular impressions to the contrary notwithstanding. The man that yards his fowls must simply supply them with the green and animal food they would get on their foraging expeditions.

## The Narragansett Turkey.

The Narragansetts are next in size to the Bronze. The ground color of their plumage is black, each feather ending with a band of steel gray edged with black. This gives a grayish color to the surface plumage.



## Narragansett Turkey (Male).

They are beautiful in form and feather and breed true to shape and color. The female is lighter in her markings than the male. The weight of the males runs from 20 to 30 pounds and of the females 12 to 18 pounds.