

NEWEST THINGS IN DRESS



THE BEAU BRUMMEL TIE

There is nothing new under the sun, unless it is in dress, and woman—that is, fashionable woman—is constantly on the qui vive to catch the latest hints of fashion, and to accommodate them to her peculiar needs and her pocketbook. Perhaps the newest novelty for the winter season is the "Beau Brummel" tie. It was first introduced across the water, and was instantly taken into feminine and fashionable favor with an enthusiasm easily to be understood—and certain to be shared when once you see for yourself just how convenient and how charming it is. So as such knowledge will increase both your comfort and your smartness this winter we show above the faithful portrait of the new tie for all to study and admire, and I may tell you that its fastening is most simply and successfully effected by the mere passing of one end through a loop of the fur, while by the same means it can be adjusted to fit the neck as closely and cosily as you will. It is indeed a wonderfully protective little affair, and will be a most welcome addition to the collarless coats which continue supreme in fashion's favor, while then according to your mood of the moment or the style of your accompanying headgear you can either let its ends be piquantly poised at one side or more demurely folded in front, the charm of variety being thereby added to its account.

The mere "dressty" tailor-made coats are for the most part of half-length or

readily seen it is of the most graceful design of the very latest and most fashion-favored coat and skirt costume. It is made up in fine face cloth, which comes in all the newest shadings, and is finished in a most effective device in broad and silky braid. Its



NEWEST TREATMENT OF STRIPES

exceeding smartness is too obvious to need comment, but the long, graceful lines of the coat and the full skirt will be found very becoming to most figures.

In our other single column picture we show the latest treatment of the popular stripes. In this costume the striped material is cut in different ways so as to supply their own trimming, as for instance is seen on the skirt. Bands of plain cloth in harmonizing color and a lace yoke complete the design. The hat is of white felt with fancy plume.

As for the newest things in millinery we show below two very pretty but inexpensive hats. One of the twin is made in cinnamon brown satin brim, soft full crown in chine silk, finished off with the chou of cinnamon satin and the new ostrich mount. This is a hat which can be worn with any costume and can be made in any color desired, and made in black satin underlined with velvet would be very striking.

The second hat shown in the illustration is of an equally dainty creation. It is made in a dead shade of mauve satin underlined in velvet in a darker color with a charming wreath of two shades in velvet flowers fastened in front with a bunch of deep rich cerise silk roses. This lovely hat would go well with a rather colorless gown. It can be made in all colors, and would have a very smart effect.



THE LATEST TAILOR-MADE

to the ankles. Very few short ones are seen in cloth or serge, though there are exceptions made in fur sacques and boleros; in fact, at any minute the little sacque coats may be re-vised, but for the moment let us content ourselves with the long graceful semi-fitting coats which are so becoming to most of womankind.

In our illustration we show one of the latest tailor-mades. As can be



NEW MODES IN MILLINERY

SENDS POST CARDS TO HIMSELF. Absent-Minded New Yorker Has Ingenious "Memory Jogger."

There is an absent-minded man in New York who keeps a stock of post cards on hand for his stenographer to send to him. If he makes an engagement he will ring the bell at once for the stenographer.

"Miss Smith," he will say, "kindly address a postal to me, at my residence, saying, 'Remember to call on Dobson & Dewey on your way down town this morning.' I want it to reach me at the breakfast table to-morrow, understand? If I stand it up against my tumbler, and start off with it in my hand, perhaps I'll manage to keep that engagement in mind."

Or it may be: "Miss Smith, kindly send a postal to me at home, and get Joe to post it at once. I want it to get there in this evening's mail. Please don't forget. It's most important."

"What's the message? Now, what was it I wanted to remind myself of? Oh, dear, yes. That just shows how absent-minded I'm apt to be. Say,

"Remember I'd have bought theater tickets for to-night." That should reach me about seven, as we are sitting down to dinner."

THE THIEF.

A wicked sort of thieving lass Is pert and pretty Nancy, When first we met—'twas in the spring— At once she took my fancy.

I thought of her, I dreamed of her; Her image in my breast Kept me awake—I could not sleep; She robbed me of my rest.

I grew unhappy if for long Fate kept us far apart; The truth I did discover soon, She robbed me of my heart.

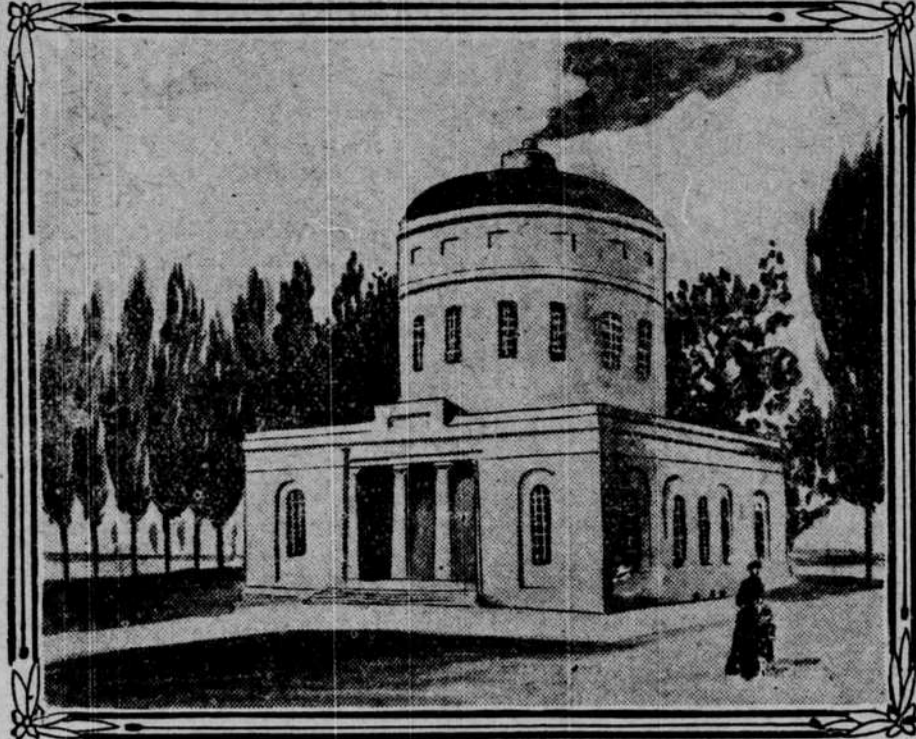
But when I'd press her with my love, And ask to name the day, She'd blush and laugh and just evade, And then she'd steal away.

When her own way she wanted sore, She'd pique me, and arch, But soon as I was off my guard, Then she would steal a march.

Her father said, "Will you, then, rob Me of my daughter, pray?" "Oh, no," said I, "you promised me You'd give her, sir, away."

—Baltimore American.

A CENTURY OF ANTHRACITE



WATER WORKS WHERE ANTHRACITE WAS FIRST TRIED IN PHILADELPHIA

It is hard to believe that people once thought that anthracite coal was unburnable because too hard, and that it was only by the most persistent efforts of the few investigating minds that it was finally demonstrated that the black rock had a high fuel value, but such is the case. It is now almost a hundred years since it was conclusively shown that anthracite would burn. This was accomplished at Wilkesbarre, Pa., and in February next at that place that event is to be suitably celebrated under the auspices of the Wyoming Valley Historical society.

In Philadelphia attempts to burn the "stone coal" were made before the year 1808, when Judge Jesse Fell of Wilkesbarre succeeded in burning the coal in a grate which he devised for the purpose. The introduction of anthracite as fuel should not be confused with the successful burning of bituminous coal, which, in a limited way, had been in use in forges for nearly half a century at the time.

What is known as Lehigh coal was discovered by a hunter who was gunning in the neighborhood of the present town of Mauch Chunk in 1791. From its nature it became known as "stone coal," and those who believed it to be possible to ignite the anthracite were numbered among the intelligent as well as among the ignorant. Few persons at that time had faith in its value as a fuel. However, a company was formed in 1792 to take up the land in the immediate vicinity of the discovery. This corporation was called the Lehigh Coal Mine company, and not a little of its early difficulties were connected with the problem of transportation. A great deal of work had to be done before a pound of coal reached Philadelphia.

In time—for there were difficulties with the legislature in the attempts to get a charter—some of the coal was brought to Philadelphia. When this was done and where the first attempt was made to burn the fuel here are matters still in dispute. The assertion is made that a load of anthracite was brought to Philadelphia and put under the boiler of the pumping engines in the Center Square water works about the beginning of the last century. It is told that when anthracite was tried in the boiler in the water works it actually put out the fire. The prejudice against the "stone coal" was so great that it was years before another attempt was made in the same place.

John Binns, who some 50 years or more ago was a democratic politician of importance in the Quaker city, in his book of recollections claims the honor of having been the first to make the attempt to burn Lehigh coal. He fails to give the exact date, but what he says possesses interest. "When this coal was discovered, about the year 1805," he says, "there was much speculation, and not a little anxiety, as to its quality and quantity. In the legislative session of 1810-11 an application was made for an act of assembly to incorporate a company to work the Lehigh coal mines. To assist in obtaining this charter the persons most interested induced a German mineralogist to explain to the members of the legislature the nature of the coal, the probable extent of the mines and the facility with which, at a moderate expense, the coal could be brought to market.

"Before he left the mines he sent me to Philadelphia a wagonload of the coal, the best he had, in the hope that I would, in my newspaper, give it some celebrity, which, in truth, it was well disposed to do. To enable me so to do I paid a stovemaker \$50 for a semicircular sheetiron stove, and had it put up in my private office, in order to burn that coal. A sufficiency of charcoal, it was thought, was put

into the stove and the coal, which was in pretty large lumps, was laid on the redhot charcoal. To assist ignition we drew and kept together the circular sheetiron doors. It was a cold morning; there were some half dozen friends watching the experiment; but, alas and alackaday! after some hours and the consumption of much charcoal, the 'stone coal' would not burn, and all it would do was to look red like stones in a well-heated lime kiln."

Mr. Binns relates that anthracite was discovered about the year 1805, but in this he was in error, for it is on record that coal was found on the Lehigh ten years before he came to this country, in 1802. So far as the company of which he speaks is concerned it may be said that, although it was formed in 1792, it did little to advance its business for many years, and frequently was before the legislature for the purpose of securing a charter. With due regard for Mr. Binns' statement, it may be said that the attempt in the water works in Center Square seems to have preceded his expensive attempt to burn "stone coal."

The reason that anthracite was received with so much suspicion was due to the fact that those who attempted to burn it did not know how. No wonder they called it "stone coal." It was left for Judge Fell, as mentioned, to devise a proper grate for the purpose so that the necessary draught could be obtained. Some years afterward he told the story of his success in Stillman's Journal, now known as the Journal of the Franklin Institute. In this account he says: "From observation I had conceived the idea that if a body of this coal was ignited and confined together it would burn as fuel. To try the experiment in the month of February, 1808, I had a grate constructed for the purpose, eight inches in depth and eight inches in height, with feet eight inches high and about 22 inches long (the length is immaterial, as that may be regulated to suit its use or convenience), and the coal, after being ignited in it, burned beyond the most sanguine expectations. A more beautiful fire could not be imagined, it being clear and without smoke. This was the first instance of success in burning anthracite in a grate in a common fire place of which I have any knowledge, and this experiment first brought our coal into use for winter fires (without any patent right)."

Just 50 years after Judge Fell's success four young men were riding together in a coach which was traveling toward Wilkes-Barre. One of the four was a grandson of Judge Fell. He had that day been reading an account in an old copy of a well known Masonic book of the experiment made by his grandfathers, and when he mentioned it, one of the members of the party happened to recall that the date of this event was just 50 years previous. The young men were struck by the coincidence, and determined that something should be done.

When they arrived in Wilkes-Barre they set about stirring up interest, and called a public meeting, to be held that evening in the same old tavern in which Judge Fell had carried on his experiment. The four young men were James Plater Dennis, grandson of Judge Fell; Henry Martyn Hoyt, later governor of Pennsylvania; John Butler Conyngham and Stanley Woodward, the latter afterward one of the leading jurists of the state. These four became the founders of the Wyoming Historical and Geological society, formed as a result of that night's meeting. It is this organization that now purposes to celebrate the 100th anniversary of this experiment of Judge Fell and the 50th anniversary of its own founding at the same time.

ANYTHING FOR "SIR WALTER." Instance of the Popularity of Great Scottish Author.

There is testimony to Sir Walter Scott's popularity with all classes in the "Burford Papers," a chronicle of former days and doings in England and Scotland.

In 1831 Scott was invited to a breakfast at an Edinburgh house. He was so pleased with the Yarmouth bloaters that were served piping hot, that one of the feminine guests went to the market the next day to order some for him, to be sent to Sussex place, where he was staying.

"I don't send so far," said the fishmonger.

"I am sorry," said the lady. "The order was for Sir Walter Scott."

The rough fishmonger started back, then pushed forward to the lady through his piles of fish.

to-night," then pausing, "no, not to-night; for to-morrow morning a fresh cargo comes in, and he shall have them for his breakfast. Sir Walter Scott!"—Youth's Companion.

From the Almonical Point of View. He—So your marriage was a failure? She—Oh, I don't know.

He—Why, I thought you had secured a divorce? She—I did.

He—Well, don't you call that a complete failure? She—Hardly. You see, my partner made an assignment and I received a very neat sum as a preferred creditor.

He—Oh—um—er—I beg your pardon!—Judge.

Profit and Loss. "Goodness, child, don't eat so many sweets!"

"But, ma, you said I could have some sweets for taking that medicine."

"Of course, but so much will make you ill again."

"Well, ma, then I can take some more medicine and have some more sweets, can't I?"—Royal Magazine.

AT THE FIRST MEAL

PROPER DISHES FOR A SUBSTANTIAL BREAKFAST.

Leftovers of Meat Can Be Served in Appetizing Fashion—Recipe for the Making of Popovers or "Tortois."

A substantial breakfast should consist of one fundamental dish, fruit in season, one or more dishes of a lighter description for those whose appetites require an extra relish, according to Elizabeth Pyewell. Potatoes are the best to add, as there are many ways of cooking them.

Leftover of meat should always be kept for the next day's breakfast and be served hot.

Popovers, or "tortois," as they are called abroad, are excellent. They should be hollow in the inside and brought to table the instant they leave the oven, else the crust is apt to be tough.

Friday is the best day to select for fish as it comes in greater quantity and the risk of buying those kept over is less.

A good-sized rock fish may be boiled for Friday's dinner. What is left will serve as the basis of a dish for breakfast on the following day.

To one pound of cold boiled fish allow a half pint of white sauce, three cold white potatoes, three hard boiled eggs sliced, a spoonful or two of rich milk or cream and milk mixed half and half and chopped parsley. This can be prepared over night and set aside in a cool place. A few minutes will be sufficient to simmer the fish.

Take the remains of the fish free from skin and bones, break this into flakes. Put the white sauce into a saucepan with the flaked fish, three cold potatoes sliced and three hard boiled eggs also sliced. If too thick add a little hot milk. Simmer for about five minutes; place on a hot dish, and sprinkle chopped parsley on the surface.

For popovers or tortois have half a cupful of flour, two scant cupfuls of sweet milk, yolks of two eggs and whites of three.

Beat the whites of the eggs; when light add these to the yolks and beat together.

Add three-quarters of a teaspoonful of salt, next the milk, after this one and a half cupfuls of flour (sifted). Stir quickly until free from lumps. Heat the cups in the oven, grease well, pour in the mixture and bake in a quick oven.

No breakfast is complete without a cereal; those which require cooking are considered the most wholesome. Fruit in season should be eaten first, followed by a cereal.

Cleaning Portieres.

The dusty portieres you wish to clean should be thoroughly shaken and placed in a washing machine in the yard and covered, not just dampened, entirely with gasoline. Throw something over the machine to keep in the fumes and leave for at least half an hour. Do not attempt to rub or squeeze out the dirt, but gently lift out the curtains, place evenly on the line and allow to drip and dry. When dry beat lightly with a rattan carpet beater. The gasoline loosens dust and dirt and the gentle beating throws it off the same as dust. You will find they are perfectly clean. Leave as long as possible in the hot sun, since heat kills the disagreeable odor.

What They Will Make.

Left-over cold meat—Salads and scallops.

Cold fish or fowl—Salads.

Stale bread—Bread crumbs for rolling.

Cheese—Rarebits, crackers, macaroni.

Gravies, bones, etc.—A stock pot for soups.

Stewed tomatoes—Scallops and soup flavorings.

Mashed potatoes—Breakfast balls, luncheon puffs or souffles, purees, crust for meat pie.

Beets or onions—Salad.

Vegetables—Soup.

Sour milk—Gingerbread, biscuits, cheese.

Morning Glories.

Morning glories can be raised in the house during the winter. Planted in pots they will bloom in about seven weeks. Put three or four seeds in each pot and place near a window, and put tumblers over them until they begin to sprout. Let them run on a basket or piece of featherbed, and when it is nearly covered bend it over and stick the other end in the pot and there will be a circle of blossoms. Nasturtiums may be grown in the same way.

Indian Apple Pudding.

Peel and core a dozen tart apples. Scald a quart of milk, then add a cup of Indian meal, mixing and cooking carefully for several moments. Add a teaspoonful salt, a cupful each molasses, and finely chopped suet; then pour over the apples, arranged in a buttered dish. Bake a couple of hours. This is a southern dish, commonly known as apple pone.

Apple Float.

Cook tart apples with skins on; mash them through a colander without the juice; sweeten and season; beat the whites of two or three eggs very stiff, adding the apple a little at a time, stirring it in lightly with a fork. Do not put enough apple in to make it heavy. Serve with a thin custard.

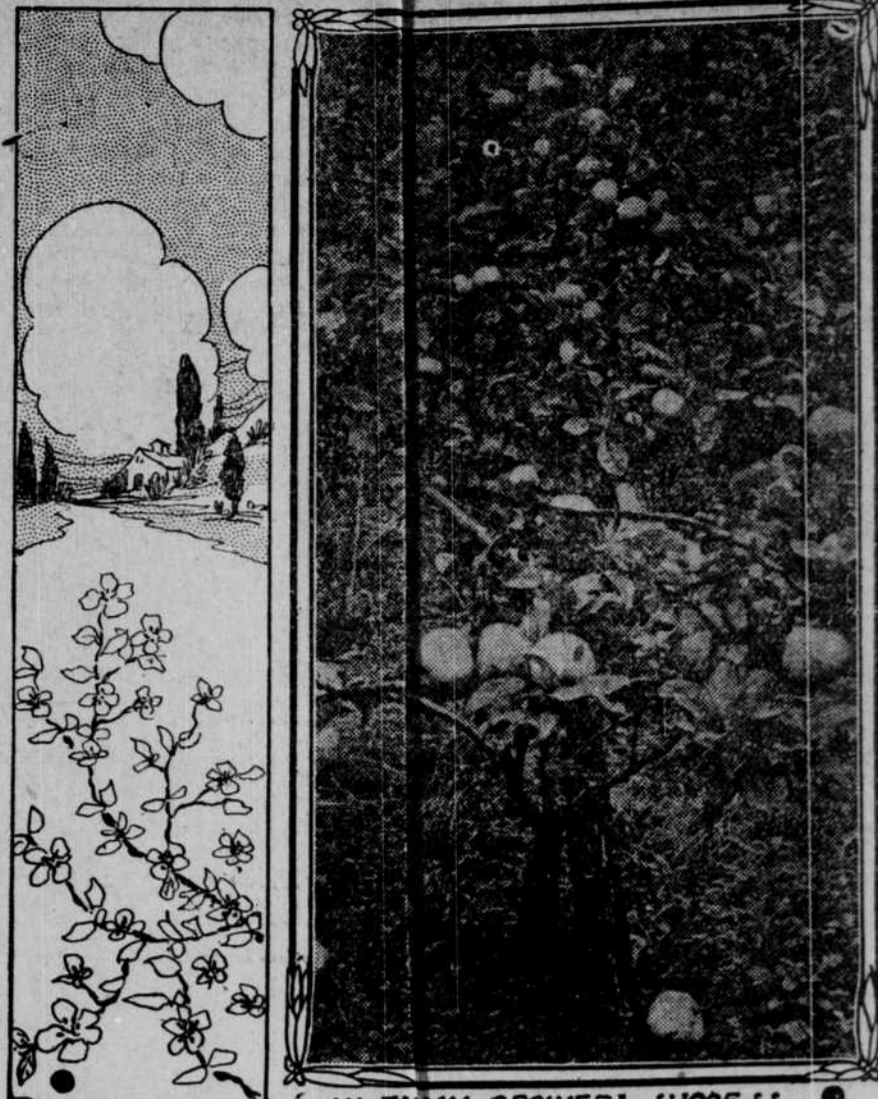
Delmonico Potatoes.

Delicious with cold meat and easily prepared. Chop cold boiled potatoes quite fine. To each cup of potato add three-fourths cup of white sauce. Season well with salt and pepper. Pour into a buttered baking dish, cover the top with buttered bread crumbs, and bake for 20 minutes in a hot oven.

Pineapple and Peach Cocktail.

This is a sweet course for the beginning of a dinner. The fruit is cut into small pieces, maroons are added, and sherry or lemon juice poured over. Add a little powdered sugar, mix, make very cold and serve in cocktail glasses.

A BUSH APPLE TREE



AN ENGLISH GROWER'S SUCCESS



The Grower.

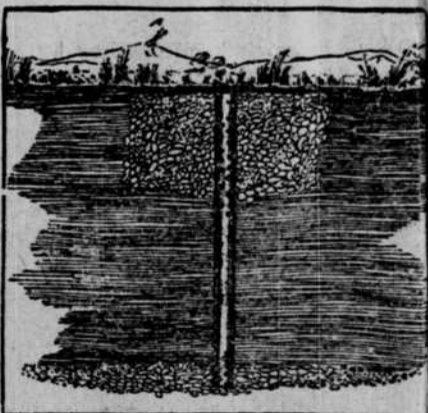
American fruit growers will be interested in the success of an English orchardist, John Lee, of Higher Beltham, in Cheshire, who has won considerable distinction by the superior Lee's is essentially a modest man, and of grade of apples which he grows. A claim no particular skill for his most of the provincial fruit and flower shows this year where he has exhibited his fruit he has won the bulk of the premiums.

The curiosity of a representative of the Country Life being aroused, he paid a visit to Mr. Lee's place. It is situated about three miles from Liverpool, in a district of yellow sandstone, covered with a few feet of rich soil. The shelter of a strip of woods Mr. Lee's orchards are located, an ideal with manure water.

SWAMP-DRAINAGE BY BORE-HOLES

The application of swamp drainage of a method sometimes used for draining off surface water by opening up holes to a lower water-bearing stratum is proposed by B. G. Cope in a contribution to 'The Manufacturers' Record, and will prove interesting to the farmer.

The method employed is to bore holes of large diameter through the overlying plastic stratum, stopping the holes in sand or gravel beds, where the water may have easy access



Bore Hole for Swamp Drainage.

to the lower stratum. For draining swamps or low ground, where an open ditch or sewer line would be expensive, the bore holes are the most practical solution.

The usual method of procedure is to select the lowest point on the ground to be drained, and drive in six or eight-inch wrought iron pipes down to the sand, gravel or rock formation, sink a pit about three feet square, and fill with stone and gravel to filter the water when going down the hole, so as to prevent sticks, leaves, etc., from entering the pipe. A gravel bed eight to ten feet thick will take care of a stream of water in many instances to the full capacity of the drive-pipe."

In conclusion, it appears from the above observations:

1. That the nurse crops hinder the development of tops and roots of alfalfa, especially when by reason of a thick stand or rank growth shading effects are excessive.
2. After the removal of the nurse crop the weakened and undeveloped alfalfa plants are poorly fitted to withstand drought and the stand may be lost.
3. In the average instance the loss in yield of alfalfa due to a nurse crop probably more than offsets extra return from the nurse crop itself.

NURSE CROPS INJURE ALFALFA

By Prof. V. A. Clark, Arizona Agricultural College.

Although nurse crops, particularly wheat, barley and oats, are quite generally sown with alfalfa, this practice is in recent years losing ground. It has been found that the young alfalfa does not usually need the protection afforded by a nurse crop and that it does not profit by dividing space, either above ground or below, with other plants.

In the fall of 1905, with a view to ascertaining the effects of nurse crops upon alfalfa, under southwestern con-

ditions, the writer planted successive plots of alfalfa in pure culture, and with wheat, rye, barley and oats as nurse crops. Conditions of irrigation were identical, observations being made in March following, upon the well grown plants about three weeks before blooming.

Effect on Height of Plants and Stooling: At this time the height of the plants in the pure culture was from 15 to 17 inches. In the nurse crop, the alfalfa varied from 12 inches down, being generally not more than six or eight inches high. Near the edge of the pure culture plot the plants at this stage had generally two or three full grown stems, decreasing to as few as one or two in the middle of the plot. With the nurse crops, however, the alfalfa plants had but one stem.

The alfalfa plant also stools or throws out shoots from the crown, which in turn become other stems. The more vigorous the plant the more numerous are the offshoots. The root development was also affected disadvantageously. Where the alfalfa was sown by itself its roots at a certain time had reached a depth of over two feet, while the roots of alfalfa planted with oats had reached a depth of only six inches.

The plots planted with nurse crops came on slowly, a fair cutting was not obtained until fall and a normal cutting not until the next season. In the meantime, during the drought the shallow-rooted plants had suffered more than the deep-rooted plants and save for prompt work in cutting, the stand would have been lost.

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Milk Sugar—Milk sugar, recognized late in the seventeenth century, is found only in milk, where it exists in a state of perfect solution. It is not as easily soluble in water as cane sugar, and possesses only a slightly sweetish taste. The quantity in normal cows' milk varies from three to six per cent., with a probable average of 4.80 per cent. The sugar can be separated from the milk and brought into a solid form, resembling powdered white sugar. It is used more or less by druggists and in infant food preparations. The commercial demand for it is limited and does not warrant its manufacture in large quantities.