

# GLASS OF FASHION.

## LATEST NOVELTIES FOR WOMEN AND GIRLS.

**Elaborate Hair Dressing—A Maid in Mohair—Business Woman's Dress—Necessity for Pockets—Notes of the Modes.**

**E**LABORATE dressing of the hair is the resort of the woman with not very luxuriant locks and if she is pretty and the elaboration becoming, she is the envy of the unfortunate who has heavy tresses allow only close coiling. For her who only a few years ago cut her hair short and who finds the locks grow slowly, the accompanying model of hair dressing will be of interest. The hair is crimped all over to the ends. About the region of the old-time bang the ends are allowed to follow their own good will, only they are curled loosely and at the temples are urged into the downward tendency now required. The rest of the



hair is drawn loosely to a knot at the back, or if not long enough for a knot, the ends are merely coaxed to meet at the back of the head. No matter how many patent hairpins are used one little lock at the place where the lock ought to be, at the back of the head, is freed and puffed over into a loose roll that gives the outline of a knot. The ugly places where the ends are drawn together are hidden by a clever arrangement of three or four chrysanthemums half held together by coiled loops of ribbon. The ribbon and the fluffiness of the flowers serve also to fill out the needed contour which the locks are too scant to supply, and at the same time to cover all ragged places. The general effect is charming. The cut of the bodice here is worth notice, too, for it suits perfectly a woman a little too slender to wear bared throat, neck, and shoulders. The throat above the collar bones and the unfailingly pretty turn of the shoulder are all that are exposed. This is quite unlike the ordinary cut of evening bodices, which is square in the back to show the shoulder dimples, and V shaped in front. The devices of concealment for those who cannot wear such gowns successfully are very numerous, all sorts of collars and neck fixings being in the list, but this pictured trick is quite the superior of most of them.—Florette, in Chicago Inter Ocean.

**Who Says Pockets Are Needed?**  
Woman, the new or old, may not be able to drive a nail without hitting her fingers every other time, but she can stow away more articles in a chateaubain bag than a man can in the seventeen pockets of which he boasts.

This was proven by a bright newspaper woman the other evening. A space was clear at the table—they were dining in a French restaurant. One by one she brought out and put upon the cloth the following articles: A gold chain bracelet, knife, nail cleaner, glove hook, vinaigrette, looking glass, fruit knife, pencil, string of gold beads, pin-cushion, paper knife, letter, match box, comb, three keys on a ring, two handkerchiefs, veil, purse, a lead Joseph, Columbian half-dollar, rubber band, match, check, time table, seven passes on the Pennsylvania railroad, three pennies, a bonbonniere containing three-grain asafoetida pills for the nerves; a Mardi-Gras medal, a 10-cent piece, two Fall River passes, a note-book, postal telegraph blank, a pass to Boston, advertisement of a 50-cent table d'hôte dinner, a change purse, containing 49 cents, \$19 in bills, sample calendar, the last two lines of a love-letter, book of court-plate, a lock of iron gray hair, a pressed pansy and a crumpled rose leaf.

The top of the table was pretty well covered. To get all those things back into an ordinary sized satchel bag seemed as impossible as the task of the fisherman in the "Arabian Nights" who freed the genius of the sea, and then wished to get him back into the jar from which he liberated him.

**A Maid in Mohair.**  
Mohair is made up in combination with cloth, but it is a risky thing for the amateur to attempt it unless hers is a case of having a "short length." Some very jaunty rigs have been turned out of white mohair in combination with blue cloth, and of black mohair and black broadcloth. The mohair is used for skirt, blouse front, revers, and bandings. Even better than this is the design shown here, which combines silver gray mohair and white silk. The bodice skirt is banded with two folds of white taffeta at either side of the front. The left side has a pocket for watch or handkerchief, and the tie and belt are of black and white striped silk. A white sailor hat garnished with white ribbon, black wings and black chiffon, completes the costume. Mohair is often lined with silk in contrasting color, the silk showing beneath, while the blouse waist, which fastens at the side and shows the severe plainness of a tailor-made, has



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**Fads and Fancies.**  
A new style of collar is in vogue, finely tucked, and finished with Russian veiling. The deep frills also are tucked and put onto the yoke with the veiling. Underskirts of rustling shot silk are still worn for street wear with a dark dress. Point de Flandres is a wonderfully effective and especially favored new lace.



through the lace insertion placed pretty much everywhere on skirt and bodice. The craze for cutting up goods to show that there is other stuff still better beneath shows no sign of diminishment.

**Grass-Cloth Gowns.**  
One of the most stylish gowns one can have for the street nowadays is made of grass cloth. It looks linen and isn't, and for that reason it is cool. Nothing is hotter than linen for summer wear, unless it is duck. Grass cloth, however, is thin and has a cool tint as well. It is being made up into all sorts of garments, from a sailor collar to a whole dress. The sailor collars are like an epidemic, so numerous are they, and there seems to be no prospect of a decrease of popularity. They are made plain with hemstitched edges. These are cheap and may be worn over a dark dress if desired. The more elegant ones have an edge of lace and the heavier the lace, the more expensive the collar. Made-up fronts of grass cloth and lace insertion, with stock collars of the same are sold to go with summer jackets, or if one wishes to



combine the two—sailor collar and front—it is not necessary to wear a jacket, as the front is finished with the tabs of the collar. Cream lace combines nicely with grass cloth and is so much admired that a new variety has been made with a lace stripe woven in. Some kinds have green underneath the lace stripe, and the combination is very pretty. The grass-cloth gown pictured here has yoke and sleeves of green and trimmings of lace as indicated.

**Business Woman's Dress.**  
The business-woman cannot afford to disregard the conventionalities of dress. She is wisest and most far-seeing who follows in the wake of the present day fashions, avoiding exaggerations or absurdities. Men have small patience with the woman who departs from conventional dress standards, nor have they much admiration for that other woman who holds all matters of dress

in contempt, and regards her clothes as a question of covering only. The woman whose dress is neat, stylish, becoming and suitable to the time and place, is the woman with whom they like best to deal. They do not want diamond earrings to flash in their ears, when dilating to their stenographers, but they resent it as an affront to themselves if her dress is soiled, antiquated in pattern, ill-fitting and unbecoming. Good clothes may not be essential to success, but they are more or less an index to ourselves, and it is only the woman who is sure of her position in every way who can afford to let the index be misleading. Business-women who are depending upon their own exertions for a comfortable livelihood cannot afford to be anything but neatly dressed.

**Sensible Shoes of the Season.**  
How is millid going to get into her dainty dancing slippers next winter if she goes about in wide-toed, sensible high walking boots all summer? That is just what she is now doing, and the same high boots, reaching half way to the knees, are immensely becoming. Her foot looks as tiny as can be, for all the shoe is twice the size of the dancing slipper, or seems so; or is it that women are becoming wiser in their judgment of pretty feet? String colored shoes, with stockings to match, are worn with all light dresses, as tan and black have been in past seasons. Linen color shoes wear well, and, since custom admits it, have ceased to look dingy, even if worn with pure white dresses, as they often are.—Washington Times.

**Figured Duck.**  
Figured duck is made up with a bagging front to the bodice of plain duck, a panel down the front of the skirt being of white duck to match. Black lawn, accordion plaited, and worn with a little white duck jacket that spreads widely open in front to show the loose blouse of the lawn, makes a stunning gown. It should be worn with an all-black and cloud-like picture hat, or with a very trig rough straw in black, bound close with a roll of white duck for a band.

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**Mohair is fast pushing the long-suit.**  
A new Jersey blouse has been seen, fitting the form snugly and having huge gigot sleeves of silk.

**Grateful.**  
"Thanks," murmured the Pilgrim, "Thanks, awfully."  
The Flery Dragon was at no pains to conceal his annoyance, conjecturing that he was being gayed.  
"Why do you thank me?" he demanded, with asperity.  
"If you were I," sighed the Pilgrim, "and hadn't had a drop to drink in forty-eight hours, I guess you'd appreciate anything that hits like a serpent or stingsh like an adder. Yes."  
As he spoke his eyes filled with tears.—Detroit Tribune.

**Strong Brains.**  
A mild hit of repartee is reported as having occurred between the poet Saxe and Oliver Wendell Holmes. They were talking about brain fever, when Mr. Saxe remarked:  
"I once had a severe attack of brain fever myself."  
"How could you have brain fever?" asked Mr. Holmes, smiling. "It is only strong brains that have brain fever."  
"How did you find that out?" asked Saxe.—Ex.

**Whom to Consult.**  
Doctor (to patient)—What ails you?  
Patient—Indeed, I don't know. I only know that I suffer.  
"What kind of a life do you lead?"  
"I work like an ox, I eat like a wolf, I am as tired as a dog and sleep like a horse."  
"In that case I should advise you to consult a veterinary surgeon."

**Had Learned the Lesson.**  
"At last I understand," sighed Mr. Homedat, wearily, as he put a slat in the bedstead, and saw that it didn't fit.  
"Understand what?" said his wife, hammering the tack into the carpet.  
"At last," answered Mr. Homedat, "I understand the true force of that phrase, 'a moving scene.'—Chicago Record.

# DAIRY AND POULTRY.

## INTERESTING CHAPTERS FOR OUR RURAL READERS.

**How Successful Farmers Operate the Department of the Farm—A Few Hints as to the Care of Live Stock and Poultry.**

**URING** the past few years now and again, references have been made to a variety of duck called the Indian Runner, and when traveling in Cumberland and North Lancashire I have been surprised to see the large numbers of this variety true to a more limited extent in some parts of Southern Ireland. When in conversation with farmers and farmers' wives, more especially in Cumberland, I learnt that they pin their faith strongly to the Indian Runner, declaring this to be the most profitable duck known. This is due to the fact that the production of eggs is their chief object, table qualities being a secondary consideration. A few particulars with regard to this variety will be of interest.

Up to the present time information with regard to the origin of the Indian Runner has been very scant, and even now we cannot point to any definite particulars respecting them, nor whether they are bred in any foreign country. In a small brochure issued by Mr. J. Donald of Wigton, Cumberland, it is stated that about fifty years ago a drake and three ducks were brought from India to Whitehaven by a sea captain, but as the term India, even today, and to a greater extent fifty years ago, may mean any place east of the Cape of Good Hope, this does not help us as to the definite port of shipment or purchase. I am not without hope that this article may lead some readers in Asia to make inquiries on the subject. Mr. Donald states that the same captain brought over a further consignment of a few years later, but that "they were not known to their introducer by any special or distinctive name, having simply attracted his attention when ashore by their active habits and peculiar penguin carriage."

The first specimens brought over, and we believe, the second also, were presented to some friends in West-berland, in whose hands they remained absolutely for many years. But, with that desire for sharing in a good thing which is characteristic of the Cumbrians, a large demand rapidly sprung up for stock, and thus they have disseminated themselves through that and the adjoining county. The name given to them is, first, because they are supposed to have come from India, and second, that they have a "running" gait; hence we have reached the combination "Indian Runners."

A breeder of this variety says that he considers Indian Runners the best paying variety of duck to keep, except when reared absolutely and entirely for the table. For that purpose they are undoubtedly small, 3 to 4 lbs. each when fully grown. Whilst they do not readily fatten, they are very nice eating, and the flesh more resembles the flavor of wild duck, but is much softer and more easily eaten. At ten or twelve weeks old the Indian Runner is as tender as a young chicken. The flesh is parti-colored, the neck and shoulders creamy white, and the rest of the body much darker, the dividing line being very clear and distinct.

**Whence the Quality?**  
Quality of milk is unquestionably bred into a cow, and not fed in. My own convictions in regard to these points which you raise are as follows: 1. The percentage of fat in a cow's milk is not materially influenced by the selection of foods, provided she is fed a generous and well-balanced ration. 2. In a large amount of feeding of milk cows which this station has done during the last five years, we have observed that changes in food have produced changes in the amount of milk rather than in its character. Generally speaking, an increase of the total amount of fat produced has been accompanied by a corresponding increase in the other solids, as well as in the volume of milk. A milking cow belonging to certain breeds that produce thin milk cannot have Jersey quality fed into her milk any more than one can feed brains into a Digger Indian. That quality must come into an animal of those breeds—if it comes at all—through a process of selection and persistent good feeding, and will be attained only after several generations, perhaps not then.—Maine Expt. Sta.

**A Crimson Clover Question.**—Mr. F. W. Sargent, of Amesbury, tells the Farmer and Homes of success with crimson clover where others have failed. His success also was purely accidental. He sowed a side hill last fall with crimson clover and berdsgrass. The following rains washed it badly, and to all appearances this spring the crimson clover was a failure, but later it began to germinate and come up in good shape at the lower part of the field where it had been more deeply covered by the wash from the hill above, and since then has done very nicely. This experience raises a question in Mr. Sargent's mind, whether or not if crimson clover could be sowed so late in the fall that it would not sprout, it would start early in the spring and become a valuable crop.

color, without that brilliant luster which characterizes the winter plumage. He also loses the curled feathers in his tail, which are not replaced until after the autumn moult.—Edward Brown, in London Live Stock Journal.

**How Butter Becomes Rancid.**  
Butter stored in a warm room or exposed to sunlight may become rancid from noxious bacteria without becoming sour from either bacteria or from direct chemical change, according to V. Kleckl, of Leipzig, Germany. The acidity of butter increases regularly with its age, and by the action of sunlight and heat this goes on more slowly than under the usual conditions. Heat diminishes the activity of the acid microbes, and they may be killed by direct sunlight, hence the degree of rancidity of butter cannot be estimated directly from its acidity. Oxidation plays an inferior part in rendering butter acid, the sourness being principally due to the action of bacteria, which are chiefly anaerobic, getting their oxygen by chemically decomposing the butter and hence they can live without air or light. Temperatures of freezing and of body heat retard the production of acid. The addition of four per cent of poisonous flouride of potassium to test tubes of butter entirely prevents the action of acid-forming bacteria, and the butter retains its aroma taste and consistency, but the flouride cannot be used as preservatives because of their poisonous properties. The bacteria die after they have produced a certain quantity of acids in the butter. Hence, a acid number eventually reaches a maximum beyond which it does not increase. This maximum corresponds to a rancidity of about 18 degrees. No acid is produced in butter by light with the exclusion of air, nor by pure air with the exclusion of light, but bacteria may produce acid in this butter, hence the great importance of antiseptics in keeping butter, as has long been known in practice and followed through the use of common salt, which hinders the action of the bacteria. A freezing temperature and partial darkness have about the same effect in diminishing the production of acid as has salt on butter exposed to light. The proportion of casein in the butter has little effect on the acidity, and indirect sunlight does but little harm. Under ordinary conditions the acidity of butter is chiefly due to bacteria and not to direct oxidation of butter fat. Nevertheless, butter should be kept away from direct sunlight and warm temperatures, though these factors may retard the acidity of the butter, but because they also induce putrefactive changes which bring about rancidity.

**Skill in Dairying.**  
In producing a pound of butter there are sixty-six times more room for skill than in the production of one pound of potatoes. Dairying offers a man the best chance for putting his skill into money. The object of the butter-maker is to get the fat out of the milk with as little of the other constituents in the milk as possible. In every 100 pounds of butter there should be about 13 pounds of water, 82 pounds of butter fat, 3 pounds of salt and 2 pounds of the other constituents in the milk. A cow is not a machine, but a living organism, and therefore will not give a different product because she takes different food. The feed does not affect the milk of a cow, from which milk is largely formed. Feed will affect the quality of the milk sometimes by changing the composition of the fat itself. If the quantity of fat is not affected the volatile fats from the feed will become part of the fat in milk, and give its peculiar flavor to the milk. These volatile flavors can be expelled by heating milk or cream to 150 degrees. The ease with which cream may be separated from the milk sometimes depends upon the kind of food a cow takes. Cows for making butter should be handled under such conditions as will give them perfect repose. Cleanliness should be strictly observed. Impure air of the stable will affect the milk, and ensilage will not injure the milk when fed to cows. When cows have been milking a long period or have been over-heated, or without salt, the milk will become sticky, and prevent a complete separation of the cream. By having some fresh-calved cows' milk to mix with the milk of cows that have been milking a long time, a better quality of butter can be made. Keep the cream sweet and cold, and use a suitable fermentation starter, and you will get a quality of butter in January as good as the quality of June butter. If cream is properly tempered, a temperature of from 54 to 58 will be suitable for churning and 45 minutes will be long enough to get butter.—Professor Robertson, Ontario.

**The Art of Breathing.**  
It is perhaps one of the signs of the times, to those alert for indications, that the art of breathing has become more and more a subject of attention. Oculists as well as physiologists go deeply into the study in a way hardly to be touched upon here. Physicians have cured aggravated cases of insomnia by long-drawn regular breaths, fever-stricken patients have been quieted, stubborn forms of indigestion made to disappear. A tendency to consumption may be overcome, as some authorities have within the last few years clearly demonstrated, by exercise in breathing. Seaside, too, may be surmounted, and the victim of hypnotic influence taught to withstand the force of an energy directed against him.

There is a famous physician in Munich who has written an extensive work upon the subject of breathing. He has, besides, formulated a system by which asthenic patients are made to walk without losing breath, while sufferers from weaknesses of the heart are cured. At Meran, in the Austrian Tyrol, his patients (almost every royal house of Europe is represented) are put through a certain system of breathing and walking. The mountain paths are all marked off with stakes of different color, each indicating the number of minutes in which the patient must walk the given distance, the breathing and walking being in time together. As the cure progresses the ascents are made steeper and steeper.

The wisest men have never in any age been the best men.

Every man is full of philosophy which he is unable to apply to his own necessities.

The angler may forget his lines, but the amateur poet, never.

**The Most Sensitive Thing on Earth**  
is a human nerve. This is a state of health. Let it become overstrained or weakened, and the sensitiveness is increased tenfold. For weak or overworked nerves, Hostetter's Stomach Bitters is the best tonic in existence, since it invigorates and quickens them at the same time. It also possesses superlative efficacy in dyspepsia, constipation, malarial and kidney complaints, rheumatism and neuritis.

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