



For Woman's Benefit

CUSHIONS FOR HAT PINS.
Cushions for long hat-pins are made from tall slender glass or silver vases into which a long slender cushion, stuffed with curled hair, powdered cork, or sawdust is fitted. The cushions are covered with colored silk, and at the opening of the vase with a cover of colored plush. Some of the hat vases used for the purpose can be bought for twenty-five and fifty cents. Those in green and gold and white and gold are more expensive.

A GIRL WHO OWNS GOLD MINES.

Miss Jennie Hilton, the successful young gold prospector of Arizona, has not won her position without hard work. Ever since her girlhood she has been obliged to support herself, and it was not until she gave up teaching school and started out with her brother and uncle, as a prospector, that she found congenial employment. She is now twenty-nine years old and has just sold a half interest in the Kansas gold mine for \$25,000. With this she intends to continue her work, but she will now be able to spare herself much severe manual labor in pursuing her search for mineral wealth. —New York Advertiser.

RAINY-DAY DRESSES.

Emancipated Brooklyn women have formed an association whose members agree to wear abbreviated skirts on rainy days. According to the adopted constitution of the club, these skirts must not be less than three inches from the ground; they can be as much shorter as the individual wearer determines.

The chief obstacle in the way of dress reform for women has always been the unbecoming appearance of strong-minded costumes. No self-respecting woman will look like a guy even for the privilege of having both hands free to carry her umbrella or her packages. On the other hand, she rebels secretly against the tyranny of a fashion which compels her to hold up heavy skirts on her wet weather pilgrimages, or run the risk of getting them muddy and bedraggled.

The muddle has come to the rescue of women in this matter, as in many others. The bicycle suit for girls, consisting of jacket, short skirt and leather or cloth leggings, is sensible and becoming. The public has become accustomed to it, and there seems no reason now why women should not wear it on stormy days. The skirt need only be a few inches from the ground to accomplish its good purpose, while the gain to the wearers in freedom, comfort and even healthfulness would be enormous.

If all the women in this city who ride bicycles should appear in these suits on those sad days when mud is prevalent, the remainder of the female population would not be long in adopting a similar dress. —New York Advertiser.

WHAT ROYAL LADIES DO.

Royal ladies are the busiest ladies in the world, says a writer in Women at Home. The amount of real hard work they get through every day of their lives would rather stagger you and me. As a rule they are early risers, and have managed to accomplish a vast amount of reading and writing before the ordinary "society" woman has completed the curling of her fringe. Take our own Queen for instance. With what wonderful perseverance and an unflinching sense of duty she has attended to state affairs. Yet even at her present age she does not consider she has finished her education, and grapples daily with the difficulties of Hindustani. At least half a dozen European languages are familiar to her, and not content with knowing German alone, she has mastered many of the country dialects.

The Empress Frederick of Germany still pursues the study of music and painting with the zeal of a young girl; and her daughter-in-law, the younger Empress, besides herself looking after her house and children, writes a book-essay sometimes to write documents of importance for the Empress. The Queen of Italy—just now very keen on bicycling—usually spends the morning hours in study-

SCIENTIFIC SCRAPS.

Chicago has an electric elevated road. The earth is gradually growing colder. About three hundred species of turtles and tortoises are known. Some of these attain a very large size. An elaborate scheme has been formulated for providing Johannesburg, South Africa, with a comprehensive system of electric railroads. The longest distance to which a projectile has been thrown, was at Shoeburyness, England, on April 15, 1888, when a Longridge wire-bound gun threw a shot 21,358 yards, or 12 miles 238 yards.

Some electricians carry a small compass in their pockets, and before they touch the wire hold the compass near it. If the needle is not deflected, they know there is no current in it, and that it is safe to handle it. It is said that a large number of the smaller towns in Switzerland, where water power is so abundant, are being supplied with the electric current for lighting and power purposes which is generated by water power.

Professor Lang of Vienna, declares that sponges, owing to the impossibility of destroying germs in them, have long since been banished from the surgeon's table, and should also be excluded from the bathroom and washstand.

According to the Cologne Gazette, paraffin is found to be an excellent remedy for snake poison. The paraffin oil if worked thoroughly into the wound and then allowed to stand on it in a pool or the bitten part may be poulticed with paraffin.

Lieutenant Joseph E. Maxwell, chief signal officer of the department of the Missouri, is to make an ascent at Chicago by means of a man-carrying kite. The kite is to be built by Octave Chanute, and will have an arm hair fitted to the frame, and will be for the purpose of testing the efficiency of a flying kite for observation purposes as an adjunct to the balloon service.

An official dispatch from Lowell Observatory at Flagstaff, Arizona, announces that the astronomers there have discovered that the planets Mercury and Venus rotate each of them only once on its axis during its revolution around the sun. These planets, therefore, have only one day in each of their years. The Lowell observers find, further, that Venus is not cloud-covered, as has been supposed, but has about it a thick atmosphere, while Mercury has none.

A Light Seen Sixty Miles.

The penetrating powers and ranges of powerful lights, such as are employed in lighthouse service, rapidly decrease as the ratio of their luminous power increases. For instance, a light of 5,000,000 candle power in the British channel has in average weather a luminous range of about forty-four nautical miles, while if the light be increased to the power of 10,000,000 candles, the luminous range is only five miles more, or forty-nine miles. According to current practice lights up to 200,000 candle power are obtained by means of mineral oil lamps, while electric lights are used for higher powers and almost any power may thus be obtained. The highest power yet attempted is about 35,000,000 at Penmarc'h point, in the department of Finistere, France, which when completed will be the most powerful lighthouse illumination in the world. The height of the tower in which it is to be located is about sixty-three meters, enabling it to be seen during the day from a distance of eighteen miles in fine weather. During the night this light will be visible for sixty miles. The rotundity of the earth will prevent the rays from striking the eye directly at a distance of more than thirty miles, but the sky overhead will appear illuminated for thirty miles more. The estimated cost of this lighthouse is about \$125,000.

Recent.

He ran down the gangplank and kissed her. "Henry!" she exclaimed, "where is the puddle?" "Dadnat," he said, "it fell overboard!" She wrung her hands. "Why did the steamer not stop to rescue it?" "They only stop to save human life!" he explained. "Then, Henry, why didn't you jump overboard?" —Life.

A new translation of Shakespeare into French is shortly to be published in Paris. M. Jules Lermina, the author, claims that it will be more literal than any of its predecessors.

FOR THE HOUSEWIFE.

BECHAMEL SAUCE.

Put four tablespoonfuls of butter and three of flour in a saucepan, pour on this three gills of boiling water; tie together a bayleaf, sprig parsley, one of thyme, put in a saucepan, with small slice of carrot, half an onion, tiny bit of mace, eighteen peppercorns, generous teaspoonful of salt two tablespoonfuls of gray or stock, simmer gently half an hour; strain; add three gills cream, let it come to boiling point, and serve.

This is one of the most useful sauces; it may be used with fish, poultry or vegetables. —Chicago Record.

APPLE MERINGUE.

One of the most inexpensive of desserts is an apple meringue. This is not to be confounded with an apple meringue pie, which is made of a strained apple sauce, flavored with lemon peel, is spread, if you wish, with apple jelly and a meringue of the white of three eggs, three tablespoonfuls of sugar and the juice of a quarter of a lemon, the whole baked in a crust. An apple meringue is not baked in a crust. To make it, select six medium-sized rather tart apples; core and peel them and put them in a porcelain-lined saucepan with half a cup of cold water and half a cup of sugar. Cover the apples closely, turn them after they have cooked three minutes, and taste them thoroughly. Repeat this process in three minutes more. When the apples are tender, but before they break apart, take them up very carefully with a large spoon, so as to keep them whole. The syrup on them will be nearly all absorbed; pour the little that remains over them. It should not be over a quarter of a cupful. If it is more, reduce it. When the apples are cold fill the cores with jelly and pour a little melted jelly over each one to glaze it. Apricot and currant jelly are both excellent, but nothing is better than a jelly made of a pint of apple skins and cores boiled in a cup of water until tender. It will take about half an hour. The juice is then pressed out of the pulp, measured and sugar added in proportion of a pint to a pound. Add four strips of inch long of the yellow peel of a lemon. Reduce the liquid until a jelly is formed. It is better to prepare the apples and give them and all them with jelly the day before they are served. They should be put on a thick plate. Half an hour before serving beat to a stiff froth the whites of three eggs, three tablespoonfuls of powdered sugar, and the juice of half a lemon. Pour the meringue over the apples on the plate, drawing it down to the edge, and allow a little to glaze the edge. Dredge it thickly with powdered sugar and let the plate on a thick block of wood in a slow oven. In twenty minutes the meringue will be a very delicate brown. Serve the dish at once. The block of wood protects the apples from the heat, so that the jelly in them does not melt, but the apples remain in place. The tart apples enclosed in this sugary meringue are very nice. —Boston Cultivator.

HOUSEHOLD HINTS.

Anything with a meringue over it should be put in a cool oven and allowed to brown slowly if you wish it light. A strong heat toughens meringues.

If a bunch of grape leaves is put in the brine in which cucumbers are to be soaked for pickling, it will help keep the cucumbers round and firm, and of a good color.

In blanching nut meats pour over them boiling water and let it stand a few moments. Throw over them cold water and rub them between the fingers and the skins will readily come off.

When the whites of eggs are used, and the yolks are not required at the same time, drop the yolks into a small cup or glass, cover the surface with a little cold water and keep in a cool place.

Flat irons that have become rough from rust or starch should be rubbed with yellow beeswax. Have a cake of the wax tied in a piece of coarse cheese cloth. Heat the iron until it is very warm, but not hot, rub the iron briskly with the beeswax, and quickly rub with a clean, coarse cloth until the surface is smooth.

Tea is refreshing certainly, but it is not considered entirely wholesome for the regular use of any one, notably children. A way to make it to insure a minimum of tonic acid is partly to fill a goblet with cracked ice; make the tea somewhat stronger than usual; then pour, boiling hot, over the ice. A slice of lemon and a little sugar may be added.

QUAINT AND CURIOUS.

Icebergs sometimes last 200 years. The latest fad out West is colored collars. In the palace of Emperor William in Berlin, 500 housemaids and 1,800 liveried footmen find employment. The entire population of the State of New York (6,513,314) could find standing room on a tract of only one square mile in extent.

Sir J. Anderson of Battershall, Cork, Ireland, spent \$150,000 in 1887 in trying to perfect a steam drag or carriage for common roads.

The great clock at Rouen, France, has been grinding out the hours and minutes without interruption for 500 years, and gives promise of going for 500 more.

The largest fig-tree in California grows on Catalina Island. It covers a circular space about 200 feet in diameter, and its trunk is twenty-six inches thick.

A clergyman at Cradock, Cape Colony, South Africa, advertises in the local paper that he is prepared to undertake the tuning of pianofortes and to give lessons on that instrument.

Portland, (Me.) fire alarm boxes are now made prominent at night by lanterns fixed on the top of the posts, the panels being of red glass, with the words "fire alarm" on the four sides.

A feature of the carnival week at Kansas City this year will be the starting and rage-producing bladder on a stick. A firm has imported 10,000 bladders to help along the week's merriment.

The cold nose of a spaniel, pressed against the face of a sleeping man, at Rockland, Me., awoke him. He arose followed his dog to the kitchen, and found it flooded with water from a leaking tank.

The specie-room on ocean steamships is usually 15 feet long, ten feet wide and eight feet high. It is formed of steel plates a quarter of an inch thick, with a steel door, which has a burglar-proof combination lock.

The body of Mrs. Mary S. Alderson of Columbia Slough, near Portland, Oregon, was being prepared for the grave when a friend noticed the tint of life on the cheek. The burial was deferred, and in week the woman recovered from her trance.

Lighting played queer pranks in the residence of Paul Simonson, at Montague, Mich. It passed down the chimney, rent the stove pipe, burned holes in a table-cloth, and cut some picture wires. Six persons were in the house, but they were not injured.

To Cut an Apple, but Not the Skin.

This little trick, well performed, is quite startling. Select an apple with a firm, smooth skin. Take a long and slender darning needle and thread it with silk or linen thread; cotton will do, but is more liable to break. Beginning at the stem end take a long stitch under the skin of the apple, being careful not to go so deep that the point of the needle does not readily emerge. Take another stitch in the same direction, sewing right around the apple exactly as you would cut it in half. When the thread comes out again near the stem take the two ends one in each hand, cross them and pull steadily. The thread will, of course, cut the apple in two, leaving no mark on the skin, and without breaking it beyond the tiny holes made by the needle, which are quite invisible. By repeating the performance in different parts of the apple, it may be cut into quarters and eighths, and on being peeled will fall into three sections.

Boys Attacked by Snakes.

William J. Walters, aged 16; Andrew L. Atkinson, aged 20, and Wilson T. Durning, aged 17, had a thrilling experience with a number of black snakes while gathering chestnuts near Buttonwood Corners, Pa. While Atkinson and Walters were picking up nuts three large black snakes made their appearance from a cave and came toward them. They at once began a desperate battle. The reptiles hissed and sprang at the young men, who had to work to keep out of reach of themselves. One of the snakes wound itself around Walters' leg during the battle, but Atkinson quickly procured his knife and cut the snake into three pieces. In doing so he cut Walters' leg, but not seriously. Atkinson was bitten on the finger while saving his companion. The snakes each measured three to six feet in length.

The First Step.

Ethel—By the way, is your new bicycling club started yet?
Cis—No, but it's getting on. We've engaged the doctor.

FOR FARM AND GARDEN.

EARLY BREEDING OF HEIFERS.

There is no especial advantage in having a cow grow of large size. The breeding of heifers at an early age is therefore beneficial to them as milkers, because it encourages the tendency to milk product rather than to lay on fat, provided always the heifer be kept to milking as long as possible. The young heifer has usually very small teats. Frequent handling of the teats while she is a calf has a tendency to enlarge them, and also to bring the heifer in heat earlier than she would be if not thus treated. In Jersey all the heifer calves are patted and made as tame as possible by frequent handling of the udder and teats. Where this is done the heifer's teats will not be too small for easy milking, though the heifer herself may be small of size, because she breeds too early. —American Cultivator.

STEEP FEEDING.

While dairying is undoubtedly the most profitable for those conveniently situated, there is still money in beef raising if a good quality of meat is produced, writes W. J. Barnes, of Wisconsin. Beef cattle are not as good as they were a few years ago, as less attention has been paid to beef quality. Much Wisconsin beef is produced at a loss. An animal which puts most of its meat on the outside is desirable. A dairy animal which sells for \$1-2 cents per pound expenses a good beef animal which will sell for four cents yields a good profit. My experience has been mostly with Short-horns. As with dairy animals, however, it is not so much the breed as it is the build. I turn off two-year-olds because they bring the highest price and are raised at the least cost per pound. The heavy four-year-old is a thing of the past. My cows do something at the stall, but I don't attempt much.

CARE OF EWES.

It is very essential at this season of the year to prepare breeding ewes for a good crop of lambs to protect them from storms and provide good pasture, or make up the deficiency with roots or grain, and all wool and flint should be trimmed away that would hinder coupling, and to facilitate service a small ration of barley or corn may be given in connection with their usual feed, which should be gradually lessened and taken away after the coupling season is over, and oats substituted, if there is not plenty of good clover hay, or corn fodder is given, with a small ration of roots, which should not be fed in large quantities, especially the latter part of gestation as they are too cold and bulky. It is better to increase feed three or four weeks before ewes commence dropping lambs by adding a small feed of oats. A good yard should be provided for them to exercise in during the gestation period, and encouraged to do so by having it well littered with straw before they are let in to prevent getting chaff in their wool. They enjoy picking at the straw, which will prevent them from getting muddy, and will be converted into a good fertilizer before the ensuing fall. Ewes should not be worried or compelled to pass through narrow doors or gateways while breeding. —A. R. Spaulding in Farm, Stock and Home.

HOW TO HOE.

Somebody ought to establish a hoeing school and teach our young people and hired men how to use a hoe, writes T. Greiner. It makes me sick when I see how our help do this important work. The fundamental error with them is to think that the purpose of hoeing is to kill weeds and nothing else. Consequently they just skip over the surface, trying to hit the weeds, and if no weeds happen to be there the spot is skipped over untouched. When the job is done, our man or man think the weeds are done for; but in a few days the ground is again well occupied. The fact is that this scraping over the surface is not by any means the best means to kill weeds, and it amounts to nothing much in other respects. A good hoeing should touch and stir the whole surface, and freshen it, and give the weeds such a setback that they will not recover from it in a long time. When I hoe I let the blade go in cornerwise, and when I get done there is no spot that is left with old crust on, whether there were weeds or not. The fresh ground, soon after hoeing, looks smooth and clean and attractive. There is at least an inch of well-pulverized soil all over the whole surface, and the plants, thus surrounded by fresh, moist, loose soil, seem to be grateful and respond with quickened growth. But it is hard

to make our hired help look at \$6 in this light. Their work is invariably poor and inefficient. —Practical Farmer.

HOW TO WATER PLANTS.

It is never too late in the season to discuss the subject of plant watering. There are house and greenhouse plants that require to be tended and cared for all winter. One of the city dairies in reply to a correspondent who asks how plants should be watered, replies very briefly: "some do it with a watering pot, others prefer a hose." That doubtless represents fairly the city idea of this subject. As well might the editor reply to a question what to eat, by saying "that some use knife and fork, others a spoon, and the Chinese know how to do the trick with their absurd chop sticks." Older than any of these was using only the fingers, which an old adage says, "were made before knives and forks." The art of watering plants cannot be discussed in two lines. If justice is done to the subject, discussing water on the surface with either hose or watering pots helps to compact the surface and exclude air. In heavy soil, when the water so poured on dries off, a hard crust is formed from the evaporation on the surface. On the other hand, the soil is all the time saturated with water, this excludes air and hinders the roots of the plant, which is poisonous to the roots of all plants, except mosses, ferns and lichens. The proper way to wet plants is from beneath, the water rising in the soil, and the surface being cultivated to keep it from evaporating too rapidly. In the flower pot, the plant is best watered by filling the saucer in which it stands with water until the soil near to the surface is moist. It is better not to have the surface soil moist in pots for house plants in winter, for if it is chilled, as must often be the fact, the more water in the soil near the surface the more the plant will suffer. A good way to water house plants or plants out of doors is to dig little holes near the plant and partly fill them with water. Then level the surface, filling the holes, keeping the surface soil loose so as to prevent evaporation as much as possible. —Boston Cultivator.

WINTER PROTECTION FOR SMALL FRUITS.

Not a wood should be left in the berry garden this fall. Destroy noxious weeds and insect eggs by burning all weeds, dead brush and vines—thus saving much labor another season. Let the ground be clean and apply a liberal dressing of fine manure over the entire surface.

Winter protection is an absolute necessity for growing small fruits successfully in a northern climate. It should be practiced in every locality where the temperature reaches zero or below. Even in localities where plants show no injury, and among those considered most hardy, the vitality is often affected and the succeeding crop very much reduced.

The best winter protection for blackberries, raspberries and grapes consists in laying them down and covering lightly with dirt. If plants have been well mulched in summer with green clover, clean straw or coarse manure, as they should be, less dirt is required by using this mulching.

In laying plants down (the rows running north and south) commence at the north end, remove the dirt from the north side of the hill about four inches deep; gather the branches in close form with a wide fork, raising it toward the top of the bush and press gently to the north, at the same time placing the foot firmly on the base of the hill, and press hard toward the north. If the ground is hard or bushes old, a second man may use a potato fork instead of the foot, inserting same deeply close to south side of hill, and press over slowly, bending the bush in the foot, until nearly flat on the ground. The bush is then held down with the wide fork until properly covered. The top of succeeding hill should rest near the base of preceding hill, thus making a continuous covering. This process is an important one, but is easily acquired with a little practice.

In the spring remove the dirt carefully with a fork, and slowly raise the bush.

With hardy varieties, and in mild winters, sufficient protection may be had by laying down and covering the tips only. Grapes being more flexible, are laid down without removal of dirt near the vine.

There is no more important work on the fruit farm, or garden, than winter protection, and there is no work more generally neglected. Let it be done thoroughly, after frosts have come, and before winter sets in. —Farm, Field and Fireside.