

THE EIGHT HOUR A DAY PLAN. An Advocate of the Reform Makes Suggestions to Housewives.

While the eight-hour plan for domes tic service has fallen far short of success in the quarters where its trial has been given most publicity, its impracticability has not yet been so far proved that advocates for the reform have ceased to recommend it. In the first of a series of articles on the subfect, by Mrs. Ellen H. Richards, in the American Kitchen Magazine, the author says that as soon as household work becomes of the intermediate grade between groveling labor and creative work the eight-hour day in service will come in. Then each worker will know what he or she has to do, and will go about it intelligently, and come to it fresh every morning, because it has not lain like a nightmare on the breast every night.

In a comparison between the trades and domestic work. Mrs. Richards argues that because the eight-hour trades worker chooses his work, he has opportunity to do it until he becomes proficient and from that fact comes the pleasure of accomplishment, because work well done is always a delight. She sava:

"As a rule, the eight-hour wage earner, when he leaves his work at night, knows what he is to take up in the morning; there is no waste of time, no leaking away of the morning's enthusinsm. In the house service at all times is uncertain, dependent on the weather, on the last night's conditions, on the whims of the employer. Having said that the pantry was to be cleaned, at the last moment the order is changed, and something required for which no materials are ready.

"In the trades a morning's work ends with the stroke of 12-an hour for Iuncheon, rest, the newspaper (the painters and carpenters who come to my house are always interested in the dally and weekly illustrated papers. They sit on the floor and read while they eat the home lunch-forty minutes a day for self-improvement!). On the days when the second girl expects to go out at 2 o'clock the mistress is late from her shopping, or some one comes in unexpectedly and extra preparations delay the luncheon. It is often nearly 4 o'clock when the maid is really free, then it is too late to go where she had planned; if she feels obliged to try it she is reprimanded ish button is of gun metal with rhinestone buckle.

Ermine sets for children are very fashionable and look particularly well with the black velvet coats, which so many little folks are wearing.

Toques formed of flowers or follage are very fashionable in Paris. Also velvet or panne toques embroidered with flowers in natural size and shadiugs.

In the jewelry line the most beautiful corsage ornaments are in floral design. An exquisite example is a rose spray, with leaves of diamonds set in platinum and centres of pink coral.

Buttons, fashioned from filbert nuts, hot, not boiling, water to the first infuset in a frame of gold and with gold shanks, represent an extreme fancy for the adornment of smart tailored gowns. The idea is Parisian and the who prepare it first very strong, makentire nut, in its natural color, is used.

in floral garniture for millinery purposes this season. A wreath of magnolla blossoms in black and white, reboll, but is renewed as needed. with slightly decayed leaves, and roses, accompanied by the inevitable by all connoisseurs in teamaking. thorn, are instances.

A handsome belt that is cestly enough to keep it entirely out of reach by the bargain hunter is made of black silk elastic, studded with small steel beads and fastened with a buckle. showing an iridescent background and openwork design of finest steel beads. The red shades for street and evening wear embrace scarlet, cardinal, atable. Not more than half a teaspoonclaret, cranberry, currant, coral, cerise. ruby, garnet and flamingo. In green the fashionable tints include olive. hunter, myrtle, laurel, chartreuse, water, as most people are in the habit lichen, forest, almond, Nile and silver of doing.

THE LAST HERD OF EISON.

green.

It is at Fort Pierre, South Dakota, and Contains About Fifty Specimens.

The only herd of bison of any importance now left in the United States in a cold liquid, and it will lump in from the millions which a few years milk that is too hot. Boiling cocoa ago roamed over the entire country for from five to ten minutes improves between the Missouri River and the its taste and aroma .- American Rocky Mountains consists of about Queen. fifty full blooded buffalo and the same number of mixed blocds, all now the property of James Phillip, of Fort Pierre, S. D., who is known all over the range country as "Scotty" Philip. This herd is the product of a hunt twenty years ago, when Frederick Dupree, and old French trapper, foreseeing the early extermination of the species, started for the Little Missouri country to capture a few calves for the purpose of raising a herd. In this hunt he led a band of Indians and halfbreeds, who only accomplished the purpose for which they set out after a long and dangerous search among the few small bunches of buffalo yet known to be reaming in that country. Only half a dozen calves were taken alive, and from these the present herd

HOUSEHOLD AFFAIRS



The Secret of Good Tea Few housekeepers remember, as they should, that when it is necessary to dilute strong tea it should be done with water at the boiling point. The poor flavor of tea, made strong at first and then reduced, such as is too often served at receptions and "at homes," is usually caused by the addition of sion. A lesson in this matter may be had from the Russians, who serve the

most delicious tea in the world, and ing it almost an essence of tea. This Realism has been carried to the limit is diluted to the strength wished, with water kept boiling in the samovar. This water is not allowed to boll and Freshly boiled water is insisted upon

To Make Cocoa.

Cocoa is really a delicious beverage if properly made, but in nine cases out of ten it is spoiled in the process? The secret in preparing a cup of cocoa lies in adding no more of the powder than is essential. The milk which is used to make it should not be diluted if the cocoa is to be nutritious and palful of cocoa should be used to the cup, and it is absolutely unnecessary to first mix the cocoa with a little milk or

After you have put the milk in a double boiler on the fire, sprinkle the cocoa on the top of the milk, and as soon as the latter is lukewarm stir in the cocon, which will dissolve immediately. Cocoa does not mix well

The Making of Puddings.

Only the best materials should be used for making puddings, and about the same rules observed in their preparation as for cake making. The flour should be sifted, the eggs heaten separately the yelks strained and the whites added last. A pinch of salt improves all puddings.

Steaming is the most wholesome method of cooking a pudding. Put on over a vessel of cold water, and do not uncover while cooking, else the pudding will be heavy. A pudding that is to be baked must be put into the oven as soon as mixed. If it cooks too fast it will become watery. Many cooks prefer using molds or basins for boiled puddings, but they will be much lighter if boiled in a cloth and allowed plenty of room to swell. This cloth or bag should be made of very firm cotton drilling, tapering from top to bottom with rounded corners. The seams should be stitched and felled and the edges hemmed. Sew a piece of stout tape to theseam about a finger's length from the top. It must be kept scrupulously clean by washing in clean water, squeeze dry, then dredge the inside (the right side) with flour. Turn the pudding mixture into it, tie securely and drop into a kettle of boiling water. It should be kept entirely covered with water, and never stop boiling throughout the time allotted for cooking. When done, plunge for a moment into cold water, then untie the string, turn back the cloth, slide the pudding on the serving dish and send to the table at once .- The Ladies' World.



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for being late back. The point to be made is that she is only let out with a string, which tightens about her neck with the least spontaneous action."

A Woman Bird Doctor.

'Among the thousands of occupations open to women, a New York woman has found one in which she is entirely alone. She is a bird doctor. Besides traveling all over the Eastern States to visit thousands of little patients, she keeps a hospital and boardinghouse for the feathered tribe.

"How did I start, and how succeed?" she said, in answer to a question. "Well, my work grew out of my readzation of how much a bird doctor is needed. Before I started, there were no specialists in bird ailments. There is very little literature on the subject. Courses in ornithology may be taken, of course, at our colleges, but these treat mostly of the lives and habits of wild birds. There is no place where one may learn the care and treatment of caged birds, and those in aviaries.

"Then, too, a knowledge of medicine is necessary. I have taken courses in both homoeopathy and allopathy. The simpler surgical operations came to me naturally. As a child I doctored my pets and set their broken limbs.

"However, as there is no course of study especially for the treatment of birds, most of one's knowledge on this subject must come from years of exparience. Birds have as many allments as human beings. I have sat up until late at night with a single little patient, watching every phase of its disease. Each variety requires treatment pecultar to itself, so one's study is nover ended."-Success.



Chinchilla has been employed this season as a trimming for white cloth ecsiumes.

Girdles and corselet belts of white leather laid in folds are included in the season's novelties.

For dress garnitures squares of pasmemonterie are taking the place so long occupied by medallions,

Fancy buttons are seen even on the new gloves, and an excreme but mod- they are called .- New York Herald.

has grown. Mr. Dupree allowed the buffalo to

range practically wild on the Cheyenne River, with no further attention than to see that they did not get out of that part of the State, where they were kept until his death. In the settlement of the estate none of the numerous heirs cared to take them as his share of the estate, and they were sold to "Scotty" Philip, after an ineffectual attempt to dispose of them to the general Government.

Just what the value of the herd is is problematic, but as it is the only herd left in the country on which to draw for specimens, this will give it an increasing value as the years go by. Having had practically the same freedom as in their native state, the specimens of the herd are somewhat different from those usually seen in parks and menageries. One bull out of this herd was sold for show purposes about ten years ago for \$1000. At present the full bloods, consisting of all ages from four-months-old calves to huge bulls, are confined in a pasture of 1000 acres which has been inclosed among the rough lands in a bend of the Missouri River, about eight miles up the stream from Fort Pierre. The fence which restrains them is seven feet high, with posts five feet apart, and is composed of strong woven wire, over which are numerous strands of barb wire.

The herd is an attraction to visitors from all over the Northwest, as an opportunity of seeing these animals is not so common as in the past.

The Cat and the Kid.

Once upon a time a cat and a kid were traveling in company and stopped in front of a window of a store to admire a miscellaneous display of merchandize.

"Don't it make you sad," asked the cat, "to see those kid gloves? Just think, that may be the condition of your skin some day!"

The kill laughed and then answered: "That's no skin of my family, for it comes from your two enemies, the dog and rat. But see those fiddle strings; don't they give you a pain in your stomach?

Now the cat laughed in his turn and then replied:

"The interior department of my famlly don't furnish those any more than your skin goes into the gloves. They ome from your cousin, the sheep." Moral-Things are not always what



Dipping fish into lemon juice before cooking is said to keep the fish white. Rub a little butter on the fingers and on the kuife when seeding raisins, to avoid the stickiness.

If curtains are allowed to dry before being starched, they will last clean quite a month longer.

The old-fashioned kuit table mats are again in great demand, and often seen on well appointed tables.

An omelet smothered in a cream sauce thick with chopped olives and mushrooms is delightful for a Sunday night supper.

To vary the salad flavorings, sweet marjoram, rosemary, sweet basil, thyme, finely minced tarragen, or chervil, may be introduced.

The English fashion of baking pumpkin as well as mince pies in individual shells is preferred by many to a larger pie, which has to be cut in segments. Spanish sweet peppers and onlons added to beef and potato hash give variety to the dish. Serve on slice of teast with a poached egg on the top of each.

A thick paring should be taken from encumbers in order to remove the bitter portion lying directly under the skin. A very thick slice should, for the same reason, be removed from the stem end.