



**TO CLEAN HARNESS.**

Harness is often made of inferior leather, and by exposure to the air and use such leather decomposes on the surface more so if it is not kept well oiled. The best oil for harness is tanners' oil, and this should be applied after every wetting, and once a week anyhow, but in a small quantity, just to keep the leather soft. If it gets hard and dry wash the leather well with warm water and castile soap, then wipe it, and apply the oil before it dries.—New York Times.

**HEALTH HINTS FOR FARMERS.**

As the country grows older much of the soil around dwellings becomes saturated with the drainage and slops from the house, so that it no longer acts as a perfect filter. The soil then becomes the breeding-place of bacteria, and these are conveyed to wells, occasioning diseases more deadly than the fever and ague of new settlements. Whenever putrid sore throat is known to exist, look for its cause in some contaminated well whose water for drinking is the supply of the afflicted family. Remove the cause and the danger will disappear. If a filter cannot be procured, the water may be purified by being boiled. It is not an accidental circumstance that the Asiatic Nations, which have longest used boiled water to make tea and coffee decoctions, number more than any other quarter of the globe.—Boston Cultivator.

**HOW MANY TIMES TO MILK A DAY.**

There has been a good deal of discussion as to how many times a cow should be milked during the day. Those who claim that two times a day is sufficient have a good following, while those who claim that the animal should be milked three times a day also have a certain number of adherents. It is a well known fact that the longer the milk remains in the udder of the cow the poorer it gets, and for that reason three times a day should the animal be milked. For the same reason the night's milk is much richer than that of the morning. It would be well to try milking an animal three a day and another two times during the same period, and see which gives the greatest amount of butter. Keep up the experiment for a week and see how much greater in the aggregate is the butter of one as compared with that of the other.—American Farmer.

**FATTENING GESE.**

While the turkey has gained in popularity and retained its quality, the good, old-fashioned goose has been neglected. A real young, good young goose is a rare avis. The chief trouble in obtaining a good goose is in the fact that the breeder of the same does not understand the process of fattening. A goose must be fat to be good, and the fatter the better. This means heavy feeding and stuffing. In Germany, that land of the goose and beer, geese are fed on carrots and barley. Each goose is placed in a coop by itself and nudged. This consists of cramming doughy pellets of mixed grain and carrots down the throats of the birds.

One of the delicacies to be found in the fancy German grocery stores of this country is the smoked Pomeranian goose breast. If we compare the immense amount of fine meat on such a breast with the rather inferior quality of the American geese, we can readily see the value of careful feeding. As the Germans and Hebrews are great consumers of geese, the above facts may prove of value to goose culturists, hence the foregoing is here reproduced from the Franciers' Journal.

**DRESSING POULTRY.**

Nearly all the markets require poultry to be picked dry and to be drawn. The former requirements secure better keeping, scalded poultry becoming discolored much more quickly than that which is picked dry. The latter requirement does not add to the keeping qualities, but secures the removal of the offal.

Poultry that is to be killed for market should be kept without feeding for twelve to twenty-four hours to secure perfect emptiness of the crop. When the crop is entirely empty, it becomes unnecessary to open the fowl in front, and leaving the skin unbroken at the front of the breast causes the poultry to look better. But if there be any grain in the crop, the crop should be removed, as the grain will soon become sour and effect the flavor of the meat. In picking dry, the fowl should be killed by either decapitation, sticking a knife through the throat and severing the large veins and windpipe, or by cutting a slit across the roof of the mouth. As soon as the fowl is dead—and many pickers do not wait for this—the large feathers of the tail and wings should be pulled, and then the softer feathers plucked. The dressed fowl should be hung to cool off, and if then the head be not severed it can be, and the skin of the neck drawn over the end as usual. Neatness in the dressing adds much to the salability of poultry. When one kills for his own use he will find the labor much less to scald the fowls, but when he kills for market he must consult the requirements of his market.—American Agriculturist.

**MAKING BEEF IN CANADA.**

Experiments were conducted for three years at the Ontario (Canada) Station to ascertain the relative value of the following rations for making beef, viz: Ensilage and meal, ensilage, hay and meal, roots, hay and meal, and also the cost of making beef when the values of food and meat are both considered. Leaving out of view the details of the experiment, the following appear as some of the results from five animals with the three different rations used: The daily average cost of each ration was as follows: Ensilage, hay and meal, 16.78 cents; ensilage and meal, 16.90 cents; roots, hay and meal, 19.10 cents. The average daily increase of live weight from each ration per animal was as follows: Ensilage and meal, 1.88 pounds; ensilage, hay and meal, 1.63 pounds; roots, hay and meal, 1.74 pounds.

**IN A BIG LAUNDRY.**

**AN ESTABLISHMENT WHERE IT IS ALWAYS WASH-DAY.**

How the Linen of Great Steamships and Hotels is Cleaned—The Machinery in Use and How It Works.

THE requirements of the great steamboat and steamship companies, and of the hotels and restaurants, far surpass anything known of in the past, and to execute their laundry work appliances of the most perfect description are required, says the Scientific American.

When the articles are received at one of the great laundries in New York an account of their number is sent with them, or sometimes they are counted there. The washing machines are cylindrical boxes containing each of them a drum of nearly their own diameter, and perforated with their own diameter, and through which the goods are introduced. The articles are put into this interior drum by hand, the door is closed and bolted, and water is turned in and the machinery is started. The machinery rotates the drum alternately in one direction and in the other, an automatic belt shifter being provided for reversing the motion. A solution of soap, one or two bucketfuls, is introduced, and the operation of alternate rotation in one direction and in the other is kept up until the goods are washed. The washing water is then drawn off and replaced by clear water, and the drum being still kept in motion a rinsing is effected. Ultimately, the water in which they are rinsed is heated so as to remove the last particles of soap.

The operation is the drying or wringing of the goods. This is effected in centrifugal driers similar to those used in the sugar industry. The wringer being stationary, the operator packs it as full of the linen as possible, stopping it compactly down in the drum. The shaft which carries rotating drum holding the goods is journaled at the top or at the bottom only; in other instances it is carried by a lower bearing only.

The rapid rotation of the drum by its gyroscopic action imparts the requisite steadiness. When full of wet goods, the belt is thrown on the moving pulley and the drum begins to rotate slowly, acquiring speed gradually. The action of the centrifugal force on the goods is quite interesting. When the wringer starts it is packed full to the top. As the drum acquires velocity the goods are forced out against its periphery, so that eventually the linen is all squeezed into a hollow cylinder and the center of the drum is quite empty. The water that is thrown out through the perforations of the side of the drum is caught by the casing and runs away. The articles are now ready for the mangling or ironing.

The old-fashioned mangle, which is still in use and gives good satisfaction for a certain class of articles, is a large box worked with iron wheel and stone and other refuse material, and is caused to travel back and forth over the table. At the ends of its course wheels carried by brackets on one or the other end of it, as the case may be, striking on an inclined plane, raise first one end and then the other. The goods to be mangled are wrapped around a wooden roller together with a light blanket or cloth. The box tips up at the end of its course, one of these rollers is placed under it, then as the box returns, its weight comes upon the roller, and rolling thereon, completes its course, subjecting the material to very heavy pressure at the ordinary temperature. The roller is removed at the release and the article is taken from it and another one put in its place.

Several of these machines are used and are found to give, for a certain class of goods, a better finish than the hot process machine.

Several kinds of hot process mangles of the more modern construction are employed in these works. One kind has four rollers geared together, which rotate over a four sectioned steam table. This steam table is grooved where the rollers come upon it, so as to almost fit their peripheries. The rollers are covered with felt, one edge of this being pasted to them by starch paste, the rest wrapped around them in such a direction that the natural rotation of the rollers tends to draw it always tighter. In operation the goods are strained out at the side of the machine furthest from the reader, and are inserted beneath the first roller. This catches them between its periphery and the smooth and highly heated steam table, and draws them forward, smoothing them out and delivering them to the next roller; this in turn delivers them to the next, and so on to the fourth, they finally coming out at the nearer end of the mangle, dry and mangled or ironed.

The rollers are spaced some distance apart, and as the damp goods go through them clouds of steam escape from the three interstices, so that one passage through this machine virtually dries them and leaves them ready for folding.

When large articles have to be mangled, ordinary steam drying is resorted to. These are simply large rooms with very long steam coils arranged near the floor, and provided with racks that roll in and out on elevated tracks and rollers. On these racks the goods are hung, the racks being drawn out into the room; the racks are then pushed back into the drying chamber, the doors are closed and the goods left there until dry.

The capacity of the laundry is put at 100,000 pieces per day. The washing machines will accommodate 300 sheets at a time, or 1000 towels. To illustrate their capacity for quick work, the following may be cited:

The river steamboats deliver their goods in the morning and take them away in the afternoon, it being quite possible to receive a consignment at 12 o'clock and turn it out finished at 5 o'clock in the afternoon. Sometimes a single ship, such as the *Ettruria* or *Umbria*, will bring in from 20,000 to 25,000 pieces in a single consignment. It will be seen from this on how large a scale the work is done.

One interesting feature of the establishment is that they manufacture their own soap. Five hundred pounds of tallow, of the very best quality, are melted down, and to it are added ten pounds of caustic potash and seventy pounds of castile soap. These are heated to between 100 and 125 degrees Fahrenheit. The saponification takes place without the addition of water, and after a thorough reaction, the soap is allowed to cool and is ready for use. It is not delivered solid

to the laundrymen, but seventy-five pounds of it are dissolved in a tank containing 600 to 700 gallons of water, and from this one or two buckets are taken at a time to be thrown into the washing machines.

**"Crowd Poison."**

The newest name for bad air is "crowd poison." Two medical men have been endeavoring to determine what it is that makes the air of crowded places poisonous to those who breathe it. Their object was to find out whether the effect was owing to the diminution of oxygen, as generally believed, or to the presence of deleterious organic matter in the carbonic acid expelled from the lungs, as the majority of physiologists maintain, or to the excess of carbonic acid gas pure and simple. The conclusion arrived at is that the excess of carbonic acid gas is alone responsible for the headache, feeling of suffocation, etc., frequently experienced through the breathing of a contaminated atmosphere.

Some persons yield much more readily than others to this combined exhalation from many systems, and persons are overcome by it who can withstand the air of a room vitiated from other causes. During the recent Lord Mayor's show in London the foul air of the crowded streets was noticeable. To such as sat slightly above the level of the pavement the impurity of the air was distinctly perceptible. The baneful effect of impure air was recently felt in a remarkable way in a London court room. When the judge entered his court in the morning he heard the jurors and counsel already exhausted and soon began to experience a similar feeling. On order being on investigation he was informed that "the engine was out of order, and could only pump into the court the stale air that had been used two days ago." The windows were so constructed as to prevent any proper ventilation of the premises, so that no assistance could be obtained to expel the two-days-old atmosphere which the pumps persisted in sending into the court. The result was that when the jury list was disposed of the judge, instead of sending for more cases, sent the jurors home and quickly followed their example.—Chicago News Record.

**Trepan.**

Nowhere have such rare tastes in food been developed as among the Romans in ancient times and the Chinese. There may be found in the bills of fare of the latter people added eggs, fat gub, carpenter's, shark's fat, rats, dogs, Indian birds' nests, and—the finest of all their delicacies—trepan. What is trepan?

Trepan or tripan is a collective name by which a considerable number of species of most curious sea animals are designated; they are also known as sea rollers, sea cucumbers, in French as corichiens de mer, and scientifically as holothurians. They are among the most sluggish of animals. Only the fixed or stationary animals are slower than the holothurians. They lie like gray, brown, or black leather pipes or cylinders on the bottom of the sea. One might watch them half a day long, if he had nothing better to do, and hardly see them change their position; and they rarely move more than a foot or two in several hours. Their class relatives, the other spiny-skinned animals or echinoderms, are much more active. A sea urchin or a starfish is able to get away from a spot quite nimbly, and the serpent-stars, the most active members of the whole order, are capable of using their long, slender, many-jointed arms as legs, and are as quick and alert as crabs.—Popular Science Monthly.

**The Giant of All Timepieces.**

The greatest horological wonder in world-to-day is the gigantic clock in the tower of the immense "Public Building," at Philadelphia. When everything is in running order this marvel of the clock-maker's art will be stationed a distance of 351 feet from the pavement. Its total weight between 20,000 and 25,000 pounds, and is the second largest bell of any kind in America, the great bell at Montreal being the largest, weighing 28,000 pounds. The dial of this Philadelphia titan is twenty-five feet in diameter, and the striking hammer is as large as a pile driver weight. The minute hand is twelve and the hour hand nine feet in length. The machinery is arranged so that the clock will strike every fifteen minutes, the quarter, half, three-quarters and hours. The Roman numerals on the face are two feet eight inches in length, the dark part of the figures being 3/4 inches in width. As it is entirely out of the question to talk of winding such a monster by hand, a three-horse power engine has been placed at the square of the tower for that especial purpose.

**The Proper Way to Shampoo.**

A dermatologist of high standing says that the proper way to shampoo the head is to use some pure soap, such as Castile of the best quality, or glycerine soap, made into a "good lather on the head," with plenty of warm water, and rubbed into the scalp with the fingers, or with rather a stiff brush that has long bristles. When the scalp is very sensitive borax and water, or the yolk of three eggs beaten in a pint of lime water, are recommended instead of soap and water. After rubbing the head thoroughly in every direction and washing out the hair with plenty of warm water, or with douches of warm water, alternating with cold, and drying the hair with a bath towel, a small and scalp of vasoline or sweet-almond oil should be rubbed into the scalp. The oil thus applied is used to take the place of the oil that has been removed by washing, and to prevent the hair from becoming brittle.—New York Post.

**An Extraordinary Tomato.**

We see it stated in three or four papers (and of course it must be so) that a man at Rialto has a tomato tree on his place that is nineteen feet high and with such a spread of branches that it shades the house. The leaves are of a dark green, the fruit of medium size, of a rich crimson color, smooth skin, few seeds, of delicious flavor, and breaks open like an apple, though without any core. It grew from the seed planted last April, and promises to continue its growth until old age cuts short its useful life. The owner gathers the fruit every few days, and it is a continuous bearer in this climate. On December 31 he gathered 219 ripe tomatoes from the single tree.—Riverside (Cal.) Press.

The municipal debt of New York City is \$155,000,000.

**MARDI GRAS.**

**HOW LENT IS USHERED IN AT NEW ORLEANS.**

The Climax of More Than a Week's Series of Festivities—The Arrival of Rex—Grand Parade of Floats.

JULIAN RALPH says in Harper that on Mardi Gras, the day before the beginning of Lent, is the time to be in New Orleans, particularly for a stranger, because in the scenes of the carnival is found the key to the character of the people. They are not like the rest of us. Our so-called carnivals, wherever and whenever we have tried to hold them, have been mere commercial ventures, illustrated with advertisements, carried out by hired men, and paid for by self-seeking persons, who had not the backing of any populace. But in New Orleans the carnival displays are wholly designed to amuse and entertain the pleasure-loving, light-hearted, largely Latin people who originally took part in them, but who have surrendered active participation to the leading and wealthy men of the town.

The actual Mardi Gras celebration is only the climax of a series of festivities lasting ten days or more. First is held the Bal Des Roses, in the week before the week which precedes the public carnival. This ball is purely a "society affair," like our Patriarchs' Ball in New York.

The week which follows is one of almost daily sensations. First, on Monday, the Argonauts begin the prolonged festivities with a tourney and chariot racing. A ball at night follows. On Tuesday the Atlantians give their ball. On Thursday Momus gives a ball, with tableaux, in costume. On Friday of the gala week is held the Carnival german. The Carnival German Club is composed of twenty-five society men, who give the german by subscription. Only seventy-five couples participate in it.

The carnival proper is celebrated with pageantry and dancing that occupy the afternoon and nights of Monday and "Fat Tuesday." Rex, the King of the carnival comes to town on Monday afternoon. Who he is a few persons know at the time; who he is sometimes published, as in 1891, and more often not. What is called a royal yacht is chosen to bring him from some mysterious realm over which he rules in the Orient, to visit his winter capital in the Crescent City. Last time the royal yacht was the revenue cutter *Galveston*, but ordinarily the societies hire one of the big river steamboats. The yacht is always accompanied by ten or fifteen other steamers, gayly decorated, crowded with men and women and appointed with bands of music and all that makes good cheer. It is supposed that the yacht has taken the king aboard at the jetties. The fleet returns, and the royal landing is made upon the levee at the foot of Canal street, amid a fanfare of the whistles of boats, locomotives and factories and the firing of guns. The king is met by the city officers and leading citizens, who are called the dukes of the realms, and constitute his royal court. These temporary nobles wear civilian attire, with a gold badge and bogus jewelry as decoration. Many persons in carriages accompany them. A procession is formed, and the principal features of the display are a gorgeous litter for the king, a litter for the royal keys, and a number of splendid litters in which ride gayly costumed women.

The king goes to the City Hall accompanied as I have described. The way is lined with tens of thousands of spectators; flags wave from every building; music is playing, the sun is shining, the whole scene, with the gorgeous pageant threading it, is magnificent. At the City Hall, the Duke of Crescent City, who is the Mayor, welcomes Rex, and gives him the keys and the freedom of the city. The king mysteriously disappears after that, presumably to his palace.

That night, the night before Mardi Gras, the *Krewe of Proteus* holds its parade and ball, and in extent and cost and splendor this is a truly representative part of undertakings. "A Dream of the Vegetable Kingdom" was the last Proteus parade was entitled. It consisted of a series of elaborate and splendid floats forming a line many blocks long and representing whatever is most picturesque, or can be made so, among vegetable growths. The float that struck me as the most peculiar and noteworthy bore a huge watermelon, peopled, as all the devices were, with gayly costumed men and women, and decked with nodding blossoms, waving leaves, dancing tendrils, and the glitter and sheen of metal, lustrous stones, and silk. Butterflies, caterpillars, birds, a great squirrel on the acorn float, snails, and nameless grotesque animal forms were seen upon the vegetables and their leaves, while men dressed as fairies, of both sexes, were grouped picturesquely on every one. These devices were not inartistic tawdry. They were made by skilled workmen trained for this particular work, and were not only superior to any of the show pieces we see in other pageants elsewhere—they were equal to the best that are exhibited in theatres. They were displayed to the utmost advantage in the glare of the torches and flambaux carried by the men who led the horses and marched beside the hidden wheels. The figures in Parisian costumes, theatrical paint, and masks were 150 to 200 members of the *Krewe*—serious and earnest men of affairs during the other days of the year.

On Tuesday, Mardi Gras, Rex really made his appearance, leading a pageant called "the symbolism of colors," just another display of the blending of strong and soft colors, but a thousand-fold more difficult to render satisfactorily by daylight. The twenty enormous floats in line represented boats, castles, towers, arches, kiosks, clouds, and thrones, and one that I thought the best of all, a great painter's palette, lying against two vases, and having living female figures recumbent here and there to represent such heaps of colors as might be looked for on a palette in use. Canal street, one of the broadest avenues in the world, was newly paved with human forms, and thousands of others were on the reviewing stands built before the faces of the houses, over the pavements. The sight of such a vast concourse of people was as grand as the chromatic, serpent-like line of floats that wound across and across the street. That night

all the people turned out once again and witnessed the parade of the Mistick Krewe of Comus, a Japanese series of floats called "Nippon, the Lord of the Rising Sun." The display was, to say the least, as fine as any of the seasons.

**Salt and Civilization.**

Though playing an unobtrusive part in human economy, salt has been a powerful factor in the politics, commerce, and wealth of Nations, and its use has marked the advancement of civilization itself. Liebig once said that the state of civilization and the prosperity of a Nation might be measured by the quantity of soap it uses; but a more shrewd observer, Schlegel, claims that a better estimate of a people's advancement can be formed from the amount of salt they consumed.

The first trade routes were established for the traffic in salt and incense; barbaric people waged war over the possession of salt springs. Venice owes much of her magnificence to the revenues from her salt lagoons; while the French Revolution is indirectly attributed to the inexorable cable, the cruel and exorbitant salt laws which oppressed the French people through four centuries. In Europe, even to-day, the salt works are either owned or controlled by Government; while the Chinese jealously prohibit the export and import of salt. Thus, the policy of kings, the prosperity of Nations, the progress of civilization have hinged upon this unconsidered trifle; but aside from them, common salt, and in all times, among all people, and in all creeds, a deep religious significance. The Greeks and Romans made salt a part of their sacrifices, and it was offered in direct propitiation to placate the gods of the infernal regions. Among the Hebrews, all flesh sacrifices offered in the temple were seasoned with salt; and the most binding and sacred compact was the so-called "Covenant of Salt," all such treaties being made over a sacrificial meal, of which salt formed a necessary part. The early German tribes thought the ground holy where salt was found, and their prayers more readily heard in such places; while to this day the priest places salt in the mouth of a person receiving the Catholic sacrament of baptism.

The reason of this deep and far-reaching significance is not far to seek. Salt, because of its preservative qualities, has ever been the symbol of eternity, incorruptibility, fidelity, wisdom, justice, and peace. Christ called His disciples the "salt of the earth," meaning that in them lay the perpetuity of the Christian spirit. It had also, particularly in the Bible, a terrible and sinister meaning, betokening sterility and irrevocable ruin, as shown in the account of soving with salt the site of a city destroyed by siege.

Moreover, salt is the inviolable symbol of hospitality, every meal including salt—among the ancients, and in the Orient at the present day—having a sacred character, and creating among the partakers thereof a lasting bond of friendship.

"Atte salt" is the commonest synonym for wit; and it is recorded that the Romans who made salt the symbol of the immortal spirit, termed a man's soul his salillum, i. e., salt-cellar.—Demostere's Magazine.

**Why Are Leaves Green?**

Attention has been drawn to the fact that all the world over leaves are of a green color, but, while the green of plants and vegetables remains the same in all latitudes, the colors of animals vary considerably according to the region they inhabit. It has been suggested (and partially proven, I believe) that the green color in leaves is due to a substance called chlorophyll, which the leaf structure absorbs from the atmosphere. It is a well-known fact that leaves remove from the lower strata of our atmosphere all the poison that the breath of man and the lower animals throw into it; therefore, the importance of leaf structure should not be lightly overlooked. Botanists of unquestioned ability tell us that a full-grown tree in a crowded community is in reality one of nature's most perfect and complex filters, straining and purifying the air just as a filter does impure water. This important filtering of the tree is only carried out under the stimulus of sunlight, leaves having but little or no power of absorption on cloudy days or at night. What we call "growth" in plants is merely the power of that particular plant to convert to its own uses the energy of the sun. Another peculiarity of leaves may be noticed in this connection: The general arrangement of the leaves on limbs and stalks of trees and plants secures between each sufficient space to prevent one leaf from interfering with another. And, not only are leaves so arranged as to exist independently of each other, but, in a general way, they have taken upon themselves the forms best adapted to secure the maximum of sunlight as it is showered upon them in different latitudes. At the equator, where the sun's rays are vertical, we find large flat leaves, like those of the banana, plantain and the various species of the cacti. Farther North, where sunlight strikes at an angle, small leaves and pine "needles" are found. Then, again, note the peculiarity of the Australian gum tree: Instead of exposing their broad faces to the sun, the edges only are so turned. Were it otherwise the sun would rob them of their moisture, it being a well-known fact that the gum tree grows in the driest region on earth.—St. Louis Republic.

**Monkeys with Their Sick.**

"Monkeys, with some notable exceptions, are some degrees worse than savage men in their treatment of the sick." On the new *Jumna Canal* at Delhi, India, monkeys swarm in trees upon the banks, and treat their sick to the true monkey fashion. The colony by the canal being overcrowded, and as a consequence unhealthy, did, and probably does still, suffer from various unpleasant diseases. When one monkey is so obviously ill as to offend the feelings of the rest, a few of the larger monkeys watch, and, taking a favorable opportunity, knock it into the canal. If it is not drowned at once the sick monkey is pitched in again after it regains the trees, and either drowned or forced to seek aloof from the flock. At the London Zoological Gardens the monkeys torment a sick one without mercy, and unless it is at once removed from the cage it has but little chance of recovery.

The small monkeys bite and pinch it. The larger ones swing it around by its tail. When it dies as many monkeys as can find room sit on its body.—London Spectator.

**Ocean Record Breakers.**

Since 1850 the record for the fastest westward ocean voyage have been as follows:

Year	Ship	Days	Hrs.	Mins.
1860	<i>Suez</i>	8	2	40
1871	<i>Baltic</i>	7	20	43
1877	<i>City of Berlin</i>	7	13	41
1877	<i>Germanic</i>	7	11	35
1877	<i>Berlin</i>	7	10	35
1882	<i>Africa</i>	6	10	48
1884	<i>Alaska</i>	6	18	37
1884	<i>Oregon</i>	6	11	36
1887	<i>America</i>	6	10	44
1884	<i>Umbria</i>	6	5	31
1887	<i>Umbria</i>	6	4	41
1888	<i>Berlin</i>	6	1	34
1889	<i>City of Paris</i>	5	19	18
1891	<i>Majestic</i>	5	18	18
1891	<i>Tyonic</i>	5	16	31
1892	<i>City of Paris</i>	5	15	31



Day wedding are all the style. Very chic tea jackets are being made. The new hats have the wings arranged in front.

Queen Victoria is reported to be an accurate typewriter.

In ancient days nearly all Grecian maidens dressed in white.

Dinner parties in honor of engaged couples are quite the thing.

The livy of the valley is the favorite flower of the Princess of Wales.

That dear little poke bonnet that drove our grandfathers crazy is coming back.

The latest fad among Chicago young women is said to be collecting souvenir coins.

Of all the personal ornaments, silver bangles continue the longest in popular fashion.

Elizabeth Cady Stanton says that the first pilgrim to set foot on Plymouth Rock was a woman.

There is not the charming mystery there used to be about where the honeymoon will be passed.

Fashionable assemblies in the French capital sometimes include as many as thirty titled American women.

Mrs. S. G. Grubb is Superintendent of the Salem (Oregon) Public Schools at a salary of \$1200 a year. Out of a force of thirty-four teachers all but five are women.

If Mrs. Thomas A. Edison wants her husband to take luncheon with her she has to drive down to his electrical laboratory for him, for unless reminded Mr. Edison seldom thinks of his meals.

The Himalaya wolens that are found on one side and plain on the other are exceedingly thick and warm, yet are soft and pliable. They are very largely imported for traveling cloaks and for winter costumes.

A dainty bonnet for evening wear is of white guipure lace, very tiny, as are all fashionable bonnets, trimmed with peach orchids, and has the crown surrounded by petunia velvet secured by a diamond buckle.

Make your velvet dress with a round waist, with seamless back and jacket front, with large reverse opening on a vest of gathered blue pleated de soie. Have gilet sleeves, and a rather full skirt, gored in front and straight in the back.

The memorial to Trinity College, Dublin, praying that the degrees and teaching of the university may be opened to women, has been signed by upward of 10,000 Irishwomen and presented to the Provost and senior fellows of the college.

Evening capes of fine ladies' cloth, in delicate, esthetic hues like terracotta, Nile green, old pink or vieux blue, are being made up in Henri Deux shape, and lined with striped flannel brocade in delicate patterns and faint "fadee" colors.

A gown of dark red flannel has a shoulder cape some seven inches deep and Russian sleeves both bordered with beaver. Fur edged, the neck and the belt. Fawn colored flannel or satin ribbon would give the same color contrast and cost less.

An evening gown with a Russian effect is of dull, crinkled white crepe, the low bodice edged with the narrowest and darkest bands for trimming the waist, the hood and claws of the animal forming the girdle. Violets give an exquisite finish lying against the fur.

The new feather box of the softest plumes of the owl and in tawny natural colors, cost \$30, and measure two yards. Boxes of eared ostrich feathers in the same length cost \$35. Little round collars of marabout feathers in gray and white cost \$7.50; in clipped ostrich plumes, \$8.50.

In several of the women's colleges there is now provided practical training in political details as a means of preparation for the responsibilities of life. Campaigns are organized, platforms are framed and discussed, registration in accordance with the statute is required, and ballots are polled according to the Australian system.

Mrs. Leland Stanford, wife of the California Senator, has a passion for shoes, and she has probably more pairs at a time than Queen Elizabeth ever dreamed of possessing. When she married Mr. Stanford, then a poor man, one of her father's wedding presents to her was any number of shoes—the feared that Mr. Stanford could not afford to gratify his wife's whims in this direction.

Mrs. Oliphant does all her work at night. Her whole life is organized with a view to this habit, and she declares that it is the only way in which a mistress of a household can work quietly and without interruption. Though her hair is now white, she is a powerful, young-looking woman for her years, and accomplishes more actual writing than any other feminine author in Great Britain.

"Sturtine Dominican" is the latest thing from Paris. It is made on the lines of the Dominican monks' robes, of white serge. Round the lower part of the skirt are three black mohair stripes and loops of black satin ribbon here and there. The bodice is a kind of white surah chemise, with a falling jabot of black tulle. The cachet of this somewhat startling, though very effective, gown is the white Dominican cape, lined throughout with black satin and ornamented all round with Louis XIII. boucles of black satin.

Queen Victoria is reported to be an accurate typewriter.

In ancient days nearly all Grecian maidens dressed in white.

Dinner parties in honor of engaged couples are quite the thing.

The livy of the valley is the favorite flower of the Princess of Wales.

That dear little poke bonnet that drove our grandfathers crazy is coming back.

The latest fad among Chicago young women is said to be collecting souvenir coins.

Of all the personal ornaments, silver bangles continue the longest in popular fashion.

Elizabeth Cady Stanton says that the first pilgrim to set foot on Plymouth Rock was a woman.

There is not the charming mystery there used to be about where the honeymoon will be passed.

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