

OF INTEREST TO WOMEN

BODICE FROM PARIS.

The latest bodice reported from Paris is so startling that only actresses have dared to wear it. It is a transparent garment, fitting like a glove, and is worn over a flesh-colored corset which just covers the stays and leaves the neck, back and arms transparently pink. The most exaggerated décolleté gowns would be inconspicuous beside it.—New York Tribune.

NEW FABRICS SOUGHT.

The wiser half of the feminine world who like to keep up to date in frocks or materials to make them of are looking for fabrics of the newest designs. A well-seasoned woman of the world, too, can tell at a glance if the goods shown are this year's newest or last year's latest, and with this knowledge her gowns will be in advance of many a richer woman's, and probably cannot be duplicated if she has ideas to give her dressmaker as well.—New York Tribune.

A WOMAN POSTMASTER.

Miss Alice M. Robertson, of Muskogee, Okla., is the only woman in the country at the head of a post-office of the first class. The place is worth between \$2500 and \$3000 a year, and many politicians think it is too profitable to be wasted on a woman. These politicians are said to have exerted their influence to have her displaced, but the rule to retain all postmasters with good records prevented their succeeding. She has just been reappointed for another four years.—St. Louis Republican.

PINKS NOW FAVORITES ON HATS.

If there's anything in this ephemeral world that changes more quickly than fashions in shapes of hats, it's the fashions in flowers on hats. With-

their immediate families. Men are particularly apt to sit mute when their lawful wives are sitting opposite them, and the meekest of wives sometimes grow garrulous and amusing when not under the eyes of their lords.—New York Tribune.

STYLES IN HOSIERY.

Colored hosiery is enjoying a great vogue at the Southern resorts, this point being emphasized by the very general use of the white costume and the white shoe, which brings into strong contrast the colored hosiery.

An interesting point, says the Dry Goods Economist, is that this vogue extends into men's fashions, as well as those for young girls and women. In both instances there is an evident desire to carry out a color scheme.

Thus a woman wearing a white costume will perhaps have a hat, parasol and hosiery in pink, blue or lavender. A man wearing white flannels will have colored necktie and hose, and possibly a faint line of color in his shirt.

The leading shades for men are reseda green, rose color, wistaria and dull blue, the tones being darker and more neutral than those worn by women, which are usually of the more delicate pastels.

In women's hosiery much self-colored embroidery is used in small floral or conventional designs. There are also many stockings with embroidered gill clocks. All hosiery is of a very sheer quality, this applying to men's hose as well as women's.

Because of the use of colored hosiery with white shoes it must not be taken that white stockings are no longer popular. Quite the reverse is true. They will unquestionably be worn in a very general way throughout the summer.

The marked revival for bronzed kid

The Affairs of the Household

SOAP FOR REMOVING SPOTS.

Chip three-fourths of a bar of good laundry soap into one or two gallons of water; let stand overnight till dissolved. Then add three ounces of white sugar, two ounces of honey, and one and a half ounces of turpentine, and boil together till it drops off the end of a spoon. Remove from the fire and let it cool. Then cut into bars. This is an excellent soap for cleaning men's clothing and washing all woolen and cotton fabrics, as it restores the color.—New York World.

AN IMPROVED CABINET.

A young woman recently utilized a narrow space in her dining room, between a door and window, in a way that was both artistic and useful. She had a long strip of wood finished to match the wood work of the room nailed to the wall from the picture moulding to the floor.

The strip was about eighteen inches wide and occupied the middle of the wall space. On it were put at irregular intervals small brass hooks, such as are used in china closets. On these were hung pitchers of every description, the owner being a collector.—New York Press.

CLEANING MAHOGANY.

Housewives do not realize the value of soap and water on old mahogany. It cleans the wood as nothing else does. Take a bowl or a bucket of warm water, into which has been put a tablespoon or more of olive oil and a few shavings of castile soap. Use a soft sponge or a fresh piece of cheesecloth. Wring it out in the water, so that you will not injure the carpet or the floor. Go into all the crevices of the carvings with cheesecloth wrapped about a small pointed stick. Be sure that every piece of the wood is dried with fresh cheesecloth or a bit of soft flannel.—St. Louis Post-Dispatch.

LITTLE ECONOMIES.

Powdered quicklime mixed with white of egg and the whey of milk and vinegar in equal parts, the whole beaten well and slightly warmed, makes an excellent cement for mending broken china. Ware of all kinds, from the coarsest kitchen utensils to fine porcelain, can also be mended by the same means.

Pieces of toilet soap ought never to be thrown away, but should be melted into a pulp with boiling water. When this is of the consistency of soft soap it may be poured into teacups to harden, and fresh cakes made in this way of what would otherwise be wasted. These cakes can be utilized for washing laces or small dress accessories of lawn or muslin which are laundered at home. The cakes should be left until the soap is hard and thoroughly dry.—Woman's Life.

FRESHENING STRAW HATS.

Light straw hats, which are the worse for wear, yet which are not worth sending to a professional cleaner can be made to look nice and white by covering the straw with a thick paste of yellow cornmeal and gasoline mixed. Let the paste stay on overnight or until it is dry and brush off with a clean, stiff whisk. If necessary, another coating of the cornmeal can be applied.

Chip, Panama and Leghorn hats can have soiled spots cleaned from them by rubbing the surface with crusts of bread. Use small pieces of the bread and discard as soon as soiled.

For dark colored or black straw hats the best freshener is a thorough brushing and a careful wiping with alcohol. This is a much better treatment for a black hat than attempting to give it new blackness by shoe polish.—New York Press.



RECIPES

Caper Sauce—Make a drawn butter sauce and add two or three tablespoons of French capers. Remove from the fire and add a little lemon juice.

Tomato Sauce—Boil tomatoes one hour, season with a little thyme, two bay leaves, cayenne pepper, little celery and onion. Then strain tomatoes. Put butter into saucepan, add tablespoonful of flour, cup of cream and the strained tomatoes.

Apricot Shortcake—Three cups of sifted flour, three teaspoonfuls of baking powder, one-half cup of butter and lard mixed, a little salt, mixed with milk. Roll and bake in one large or two small pans in a quick oven. Use stewed, dried apricot or canned.

Beef Loaf—One and one-half cups of bread crumbs to two pounds of ground meat or hamburger steak; three level teaspoonfuls salt, half a teaspoon of pepper, or, if preferred, use poultry seasoning to taste. Mix with milk and water, as much as can be used, and have it hold together. Bake about an hour.

Lyonnaise Tripe—Cut the tripe into small pieces, boil twenty-five minutes and drain. Fry one tablespoon of chopped onion in one heaping tablespoonful of butter till yellow. Add the tripe, one tablespoonful of vinegar and one tablespoonful of chopped parsley, salt and pepper to taste. Simmer five minutes and serve plain or on toast.

Tomfoolery

A BENEFACTRESS.

Maud Muller on a summer's day stood in the meadow raking hay, and we have had from poet men a thousand parodies since then.

Methinks all the gentle poet band should all combine to raise a fund, 'Tis not enough to merely laud; We owe a monument to Maud.—Louisville Courier-Journal.

NOT A FAIR TEST.

"Is he a young man of brains?" "I really can't say. I've only met him in society."—Judge.

NOT A WATERY SMILE.

Teacher—"What is an ocean?" Johnny—"A body of water necessitating battleships."—New York Sun.

QUITE SO.

"Some say it's a mistake to marry." "Well," commented Mrs. Sixthub, "to err is human."—Washington Herald.

UNPLANNED.

Recruit—"Please, Sergeant, I've got a splinter in my 'ad." Sergeant-Instructor—"Wot yer been doin'?" Strokin' yer 'ead?"—Punch.

HIS FATE.

"Married his stenographer, didn't he?" "Yes, and he's been short-handed ever since."—Puck.

THOSE WOMEN.

"Why do you have a full length mirror in your room?" "Well, I'm a woman, and I want to see everything that's going on."—Cleveland Leader.

SETTLED.



Friend—"If your wife treats you so shamefully why don't you get a divorce?"

Mr. Henpeck—"I did want to, but she said 'no'; so, of course, that settled it."—New York Telegram.

UNLUCKY.

"Took out another accident policy, did he?" "Yes; but he ain't had a leg cut off yet—not even an arm broke!"—Atlanta Constitution.

PIANOS TUNED TO ORDER.

Tuner—"I called to tune the piano." Lady—"But I didn't send for you." Tuner—"No, but the man next door did."—Cornell Widow.

MISCONSTRUED.

"It is dangerous to kiss a peroxide blonde," remarked the scientist. "His wife is a brunette," commented an auditor who did not seem impressed.—Philadelphia Ledger.

GETTING RICH.

"Found a dollar yesterday." "Lucky boy!" "Not so lucky. In stooping to pick it up I dropped and broke my eye glasses."—Kansas City Journal.

AN ADDED TRIMMING.

"Drat the cat!" "What's the matter, girl?" "Oh, the cat went to sleep on my new hat, and I wore her downtown and back."—Louisville Courier-Journal.

IN THE FUTURE.

Reporter—"What was the cause of the accident?" Descending Passenger—"Nobody seems to know. The captain seems to think it was either a derelict or an uncharted skyscraper."—Puck.

OLD MAN SADLY DISAPPOINTED.

"Papa," wrote the sweet girl, "I have become infatuated with calisthenics." "Well, daughter," replied the old man, "if your heart's set on him I haven't a word to say, but I always did hope you'd marry an American."—Houston Post.

PHILANTHROPIC.

Elderly Bachelor—"Mrs. Burnside, will you marry me?" Attractive Widow—"Mr. Wackford, are you forgetting that I have six children?" Elderly Bachelor—"Not at all. I want to help you train up those children—blame 'em!"—Chicago Tribune.

PRACTICAL ADVICE ABOUT DIVERSIFIED FARMING

Inexpensive Filters For Farm Water.

One of the problems on the farm is how to obtain an ample supply of good, clear water. It is not so easy to provide well or spring water with a filter, but cistern water may be easily purified by means of one or more simple devices which may be home construction. Much dirt in the way of soot, leaves, dead insects, droppings from birds and pollen from trees is washed into the cistern unless some means are taken to prevent it. The simplest arrangement is to have a movable section in the leader which can be turned to let the rain wash the dirt onto the ground. Then after the roof is

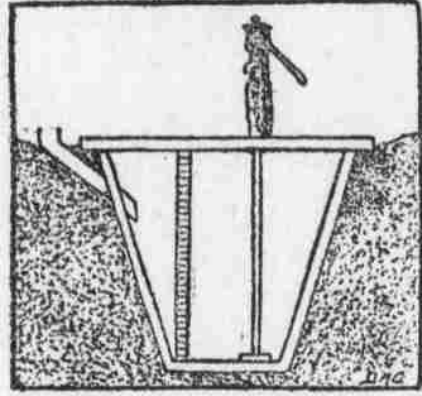


Fig. 1—A Simple Brick Filter.

cleaned the balance of the rain can go into the cistern. This is objectionable in that it needs to be looked after during every rain, and frequently all the water will be lost.

The simplest form of filter is to build a partition through the cistern, laying up a soft brick wall in cement, as shown in Fig. 1. This will ordinarily give satisfaction if the impurities which collect on the receiving side of the wall are removed occasionally. Another and better form of filter is shown in Fig. 2. In this case the cut is supposed to represent a hundred barrel cistern and a filter of twenty-five barrels capacity. They are built of either concrete or brick, well cemented on the inside.

The filter is flat bottomed and is half filled with charcoal, sand and gravel in layers, the charcoal being placed in the bottom. The leader which comes from the roof should enter the filter on only a slight angle. The material in the filter will need to be removed occasionally and replaced with fresh charcoal, sand and gravel.

When a cistern is built it should be water tight so as to prevent con-

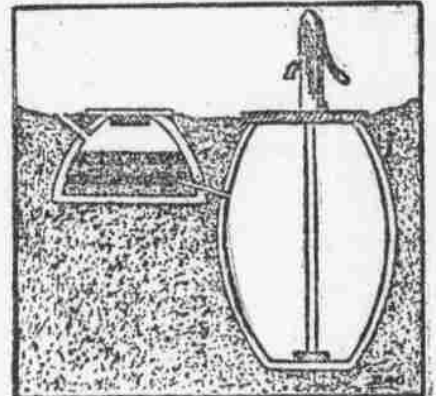


Fig. 2—Charcoal and Gravel Filter.

tamination from ground water during the wet season, as well as to prevent leakage of water that runs into it from the roof, and if a well is to be dug or drilled, it should be located upon higher ground than the house, barn and outbuildings and some distance from the latter. The principal troubles that may be traced to an impure or contaminated water supply are, as a rule, intestinal troubles, the most dangerous being typhoid fever. The most common as well as the most dangerous contamination of the drinking water comes from the cesspool. Every precaution should be taken in locating the well to place it so as to prevent as nearly as may be any possibility of contamination.

There are as many, if not more, of the germ diseases that may be transmitted by water as by any other means, and some of the diseases are so uniformly transmitted by the water supply that they are known as water borne diseases. Typhoid fever is such a disease, as well as some of the other forms of intestinal troubles. If disease may be carried by water, it is of the greatest importance that every precaution should be taken to insure a pure water supply.

A hasty examination of a water is of very little benefit and may often be entirely misleading. A water may be clear, free from any sediment or odor, and may taste good, and still be dangerous for drinking purposes. A chemical analysis, supplemented when necessary by a bacteriological examination, is needed to determine the quality of a given sample of water for domestic purposes. One examination is not always sufficient to decide the fitness of the water, as contamination is more likely to take place at one time of the year than another.

The amount of rainfall will influence very considerably the bacterial contents of water from shallow wells or poorly constructed cisterns. During the heavy spring rains the num-

ber of bacteria reaches an enormous figure and decreases again as the dry season progresses. All of the bacteria that are found in the water are not dangerous, but if drainage and other conditions allow contamination from outside sources there is always an opportunity for the introduction of disease producing germs.—Weekly Witness.

Early Tomatoes.

Where one intends to grow tomatoes for early shipment it is very desirable to have little greenhouses to start the plants. But a hotbed with glass sashes will answer, though it is far more inconvenient than a greenhouse. You should sow the seed ten or twelve weeks before it will be safe to put the plants in the open ground. Assuming that you can do this in early April, you should sow the seed in January. You should, in fact, have two hotbeds, one a small one in which to sow the seed, and another made up a little later in which to transplant them as soon as large enough to handle; for plants left crowded in a hotbed are of little value, and a small hotbed will start plants enough for a larger one, and for a still larger cold frame. The more frequently the plants are transplanted before setting in the open ground, the better and earlier will the crop be.

Knowing how many plants you want, you will need an ounce of seed for every 2500 plants wanted. You can start that many in a single sash, three by six feet, and for each sash you will want three sashes on the second hotbed and eighteen sashes on the cold frame for the final transplanting under glass. Sow the seed in the first hotbed, and as soon as well started and taking a rough leaf, transplant them to the second hotbed made up after the seed are sown in the first one, and set the little plants 1600 to a sash and set them deeper than they stood in the first one. Protect the hotbeds in cold nights with mats or pine straw. Do not allow the hotbed to get too warm, but give air every sunny day, and keep the plants as hardy as possible.

After the middle of February and the hard freezing is over you can transplant them to the cold frame four inches apart each way or about 160 to a sash. The frame should have fine, rich soil, light and well manured with old fine manure. Then be ready to protect them from sudden cold by covering the glass, but give all the air practicable in all mild weather, and finally strip off the sash during every mild day, to get the plants hardened to the outer air, and for a number of days and nights before setting them out leave the frame open. I have treated them in this way in Northern Maryland and had them so hardy that I set them in the field in April, and had a white frost on them without hurting them, and got in two weeks ahead of the Baltimore gardeners. Treated in this way you will have stout plants that will lift with a mass of earth, and can be transplanted to the field without wilting.

Have a flat carrier made of light boards, with two handles at each end. Then take up the plants with a mass of soil on each, with a trowel, and set them on the carrier so that they can easily be taken to the field without shaking the dirt off. All this involves trouble and expense, of course, but it means getting the crop in early, and such plants will be far better than any left crowded in a hotbed. It will pay to grow tomatoes if you can get them in market early, but it will not pay if you do not get them till July.

Gather them as soon as they show signs of turning and do not wait till red all over. Wrap the early tomatoes in paper and ship in baskets and carriers. On land such as you name tomatoes will not need very heavy manuring. Set them in well prepared soil, and as soon as started give them about 500 pounds of a high grade fertilizer alongside the rows, and cultivate clean and level. If frost threatens after you have them out, bend them carefully down and shovel the soil over them till after the cold passes and then uncover. It pays well to have plenty of glass in market gardening to get ahead of others. If you have a greenhouse you could sow the seed in shallow boxes made by cutting starch or soap boxes in two, and then could transplant to other boxes and finally to the frames.—W. F. Massey.

Humus Supplied.

The use of legumes to supply humus and nitrogen is as important for the trucker as the general farmer. Fortunately the man who has a heavy crop of crimson clover to turn under now. It is just the thing for potatoes, melons, cukes and corn.—Farmers' Home Journal.

There is not a port in Europe, and few, if any, in the world, where the matter of tides is of no consequence.

SOME INTERESTING HINTS FOR THE STOCK-OWNER

Shear the sheep early.

Do not leave them out in the spring rains.

When a cow is a little off, never put her milk in with the rest.

To milk a cow clean, and without fretting her, is an act that should be looked upon as an accomplishment.

If the young pigs should show signs of looseness of the bowels, shut off all feed to the sow but dry oats

for a day or two, and the trouble will usually disappear.

Dip the sheep immediately after shearing, and again in about three weeks to destroy eggs and all ticks that may have escaped at the first dipping.

Apply the Babcock test and be guided by its teaching and thou shalt have gold both to spend and to lend.—Philadelphia Farm Journal.

Our Cut-out Recipe.

Paste in Your Scrap-Book.

Savory Eggs.—This is one of the dishes a beginner can learn to make easily. Boil hard six eggs; peel them and chop the whites; put the yolks through the ricer. Put a tablespoonful of butter in the hot chafin-dish and add a cup of cream sauce made in advance (for this, rub smooth a tablespoonful of melted butter with as much flour and add a cup of thin cream and half a teaspoonful of salt). When the two are nearly boiling put in half the egg whites, the yolks, three tablespoonfuls cooked ham, minced fine, a half-teaspoonful of minced onion or four drops of juice, and a dozen olives, cut up into large pieces. Have ready six pieces of hot buttered toast, and when the whole is hot and smooth pour it on the toast; sprinkle with the rest of the whites; shake a little paprika from a pepper-shaker here and there over the dish. This goes well with cold meats.—Harper's Bazar.

out any apparent cause, carnations are having vogue as torrid crowns for women's heads. Of course the wearing of the carnation in the button-holes of alleged statesmen is an old story, and many men in Congress stick to it. At dinners, dances and receptions great bowls of carnations, of white, pink or deep red appear where once American Beauty roses shed their perfume.—New York Press.

POWER OF BEAUTY.

Beauty and duty used to be arch enemies in the days of the Puritans. To love beauty, to strive to possess it or to express it in art or literature was to forsake one's duty to God and to jeopardize one's immortal soul.

Now we are beginning to discover the great truth which the old Greeks knew so well. We are learning, not only as individuals, but as a nation, that beauty and duty are closely related. We have come to realize that the right love of beauty helps us to save our souls, not lose them.

Teachers, physicians and philanthropists are everywhere laying stress upon the power of environment in the development of character, in the healing of disease and in the reforming of criminals. We cannot understand all the mysterious ways in which this power works its miracles of transformation; the subtle forces by which beauty lifts the soul to a higher plane are a part of the infinite.

"As a man thinketh in his heart so is he." And if we think on what we see and we see beauty, shall we not become more gracious, more serene, more noble? For beauty is all of these things.—New Haven Register.

LUNCHEON INNOVATION.

The London papers report that the wife of the Prime Minister recently gave a luncheon to which women came without their husbands and men without their wives. For some time it has been understood in British society that an attractive woman need not refuse an invitation merely because her husband had another engagement, but this is said to have been the first entertainment of any importance at which no one but the host and hostess had a legal partner present, and the innovation appears to have been received with much favor. "Why," asks one writer, "should a married pair always go out, two and two, like animals entering the ark? Seeing they have the pleasure of each other's company year in and year out, at their own dinner tables, why must they invariably go out together to sit at other people's boards? They might appreciate each other more if they were often separated, and they might be more entertaining to other people. A great many people are never at their best in the presence of

and bronze leather will bring into request hosiery in matching shades. Smoke gray suede will also emphasize the need of stockings in these dark gray tones. Hosiery in two color plated styles in ribbed effects is quite popular, particularly in men's lines, though some women are also using them.

In children's hosiery practically everything worn at Palm Beach was white and in sock style. No young children wore stockings. It was only after they had reached eight or ten years of age that the legs were covered. Children old enough to attend evening dancing parties wore silk stockings in white, pink and pale blue, matching the ribbon accessories.



There is greater simplicity in children's clothes.

Woolen gloves that reach to the elbow are an echo of the short sleeve reign.

In spite of continued predictions against it, the lingerie waist still holds its own.

Hatpins of dazzling designs and workmanship embellish some of the most elaborate coiffures.

Skirts are fuller round, but the fulness is arranged to begin at the knees, except where the stuffs are filmy.

A few very wealthy and very luxurious women of Paris are wearing wonderfully exquisite hand-painted opera cloaks.

Many of the imported gowns are trimmed with silk covered cord that is very effective, since it cannot be bought in the shops.

Black still flourishes in afternoon and evening costumes, taking precedence over all others. It reigns in laces, net, chiffon and velvet.

Point d'esprit, either in silk or cotton, will be much used for young girls' frocks. The material will be a favorite for class day or graduation gowns.

With the fabrics there are being displayed hats and gloves along the same lines, which speaks well for a vogue of matched-up costumes being at hand.

A favorite plume of the moment is the tall feather of the peacock with the stem stripped of every frond and only the beautifully marked eye-piece left at the tip.

Raffia has been woven into extraordinarily smart bags and belts, the straw often being oddly but delightfully studded with semi-precious stones, whose color shows attractively upon the soft sheen of the raffia.