

Social Forms and Entertainments



A Steamer Experience Party.

The description of this novel party will be in time to assist many of you who want to give welcomes home to many of your friends who have fared abroad this summer. Ocean travel and trips on the great lakes clear through to Buffalo have been very popular, as there have been some palatial steamers put on this year which have given voyagers a sense of security on our treacherous inland seas.

With all this in mind the hostess asked eight friends, every one of whom had taken a "steamer" vacation. Two of them having made the old-fashioned "befo' de war" trip from St. Louis to New Orleans on "the river." The guests were asked to give only fifteen-minute descriptions of what was to them the most interesting or exciting part of their trip, and thus you see two hours of the afternoon "from three to six" was beautifully filled. While one person "talked," the others had their needles work.

The affair was held on the porch and there were as many steamer chairs as the hostess could borrow. After all had arrived, the twelve-year-old boy of the household dressed as a ship's steward, served hot beef tea and "pilot biscuit," and during the afternoon the time was sounded by bells. Books of travel, guide books and literature so abundantly furnished by steamship lines was scattered about, and there were many souvenir postals with a desk equipped for writing should anyone wish to send a last message back by the pilot, who came in dressed as a sailor to a dear little chap in muddy suit with "First Pilot" on his capband.

After each one had had her turn with no interruptions of mal de mer, delicious refreshments were served, and everyone agreed that it had been a most delightful afternoon, as it had given good friends the opportunity of meeting and hearing each other's experiences just when they were fresh in the mind, and all were so enthusiastic. Lists of books to read were exchanged and plans begun for "next" year's vacation and the next "steamer experience" party, which was voted should be an annual affair.

A Corn Roast.

Our amusements are greatly governed by the season of the year, and right now the popular thing is a "corn roast." Of course they are not new, but there is something decidedly alluring in a moonlight night, a big bonfire, just the right crowd, and plenty of nice, sweet roasting ears, not forgetting sweet potatoes, bacon, coffee and the delicious sandwiches the girls know how to make.

Even the effete east is having corn roasts with the smartest of the smart set as host and hostess. Motor cars are often discarded and hayracks with four horses call for the guests. If a colored man who knows "just how" is available, he may be called upon to superintend the broiling of the bacon, roasting the potatoes, corn, and making the coffee; if not, the men of the party will be found quite capable. Banjos, guitars and the cushions from the wagon add to the enjoyment after the repast, then the affair usually winds up with an informal dance at the home of the hostess. These are delightfully informal affairs. Here is a list of sandwiches that the girls tell me are especially nice for such occasions. I cannot give the rules, but I am sure you all will know how to go about making them just from the names. They

should be wrapped separately in waxed paper:

Stuffed olive and egg sandwich.
Olive and English walnut sandwich.
Pimento cheese sandwich. The pimento cheese comes in jars already prepared for use.

Sardine sandwich, made with mayonnaise dressing.
Minced ham and chicken sandwich.
Take a goodly supply of paper napkins and drinking cups.

A Peach Luncheon.

A peach luncheon will be reasonable as long as peaches are ripe and the weather favorable, for the invitations say "luncheon served on the lawn." But the hostess has provided the decorations of the house so as to give an outdoor effect as much as possible should the day prove inclement. If the day is fine a round table spread with white is to set under a canopy made of awning material, supported at the four corners by stakes driven firmly into the ground. Rows of Chinese lanterns will decorate this outdoor dining room. The table centerpieces is to be a pink enameled basket laden with peaches, leaves and vines. For place cards there will be cardboard peaches done in water color with a green leaf or two. Here is the menu, which is unusually dainty:

Tomato and caviar canapes, jellied veal or tongue with potato croquettes, olives, shrimp in aspic with a mayonnaise dressing, cheese wafers. A delicious peach omelet comes next served with brandied peaches. The dessert is to be peach ice cream in shape of the real fruit, the leaves being made of pistachio ice cream. They will be placed on plates covered with real peach leaves. If desired tiny liquor glasses may be filled with peach brandy. The hostess is to wear a pink gown with a stock and belt of yellow. This is a very good combination providing just the right shades are selected.

A Bonnet Party.

Now do not say that bonnet parties are old, until you hear about this one, which was given for twenty children. When all had arrived the hostess passed three sheets of colored tissue paper, some squares of crepe paper of gay color, and two fancy paper napkins to each child. On a center table she puts pins, scissors, tubes of paste and little towels and a bowl of water for wiping the paste off of fingers. She said a half-hour would be allowed for making any kind of a hat, cap or bonnet, the maker to don the headgear and when time was called they were to form in line and pass before the judges, who would award the prizes.

Such a busy time as those children had; they were really most clever, too, in building their hats. The oldest guest was eleven and the youngest eight and some of the work was excellent. The prizes were doll band boxes containing lovely hats for dolly and the ice cream was served in the dearest straw hats (doll size) lined with waxed paper. The children enjoyed the novelty and each one went home with her creation on her head. It is needless to say that there were no boys at this party. The young hostess declared that boys from nine to twelve were "no fun." I do not know what our boy friends will say to this; perhaps some of them will mend their ways a bit, so as not to be left out of parties.

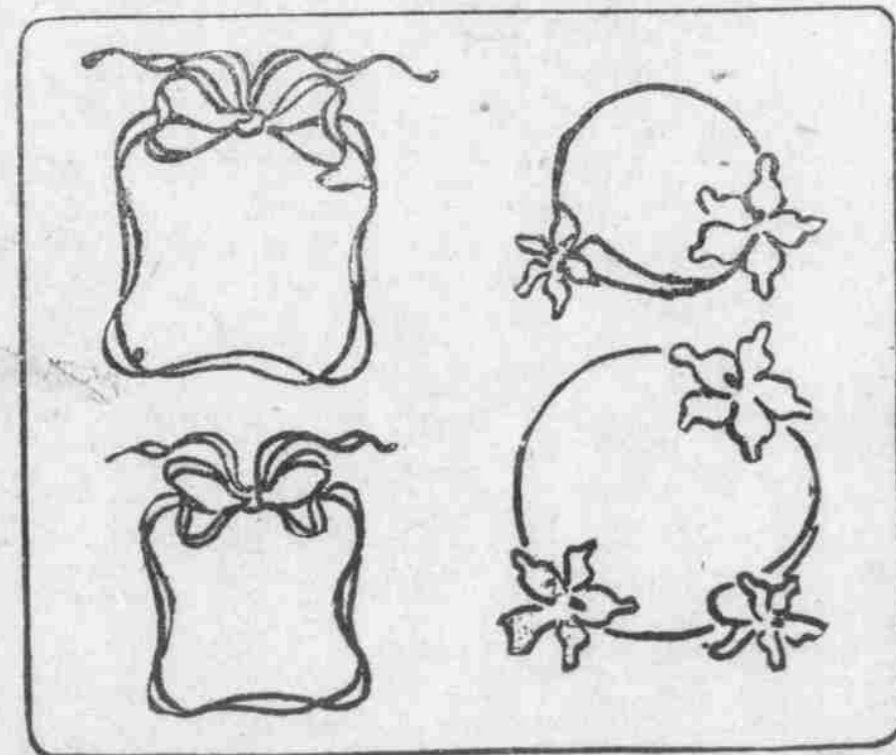
MME MERRI.

Smart Blouses.

The satin blouse is still very smart, especially in white, and buttoned in the front with large bell shaped buttons in satin or ivory, and either very apparent buttonholes or else thick satin loops. A little embroidered pocket breaks the simplicity of the corsage on one side, and the little silk handkerchief placed there gives a pretty touch of color.

Lace and embroidered blouses will be always pretty. Fine allover Valenciennes lace, which does not crush and which gives such filmy effects, makes exquisite blouses, mingled with Irish lace, dotted net, etc. A narrow satin collar makes a pretty finish. A delightful chemisette of India lawn was seen in one of the big lingerie houses. It was embroidered with dots in high relief, after the fashion.

Pretty Designs to Be Embroidered



Every bride-to-be likes to have her underwear marked distinctively. These little violet and bowknot wreaths can easily be traced over the newspaper with a sharp implement after impression paper has been placed between the newspaper and the fabric.

RAISING QUEEN BEES

Feeders, by Artificial Mucelli, Produce Any Number.

Every Hive Has Three Kinds of Insects, Workers, Drones and the Queen and These Come From Two Kinds of Eggs.

America leads the world in the production of queen bees. One Ohio man alone rears about 3,500 every year and sells them in every part of the world. While it is generally supposed that the most profitable bees are raised in Italy, the truth is that the finest specimens of Italian queens are produced in America.

The scientific bee breeder has found a way to outwit bee colonies in their natural method of producing queens and can now produce as many of these royal insects as can be disposed of.

In their natural condition bees will permit only one queen in a hive, but feeders, by feeding artificial mucelli, are able to produce any number.

Every hive has three kinds of bees, workers, drones and the queen, and these are produced from two kinds of eggs. Unfertilized eggs produce nothing but drones while the fertilized egg will produce either a worker or a queen, depending on whether the larvae is fed on royal jelly preserved for queens or upon the common food which makes the workers.

The larvae produced in a queen's cell is fed the royal jelly, and develops all the qualities of the queen. Here



A Well-Arranged Apiary.

is where the breeder's skill comes in. He makes a queen cell of wax about the size of an acorn and so skillfully is this done that the bees are deceived.

Into each of these cells he places a larva and the workers, not knowing any difference, promptly proceed to feed it with the royal food. After she has eaten of this for six days she refuses any more and the cell is then sealed up. In this way a breeder may start a hundred queens in a single cell, but he must be careful to remove the frame from the hive into an incubator and observe the greatest care in separating the queens as they are hatched out.

Each one is placed in separate quarters in a hive and given a bodyguard of about 25 workers, who attend to her every want. When full grown she is placed in a little wire cage with her attendants and shipped by mail to any distance.

The queen bee lives about four years and produces, when she is working full time, from 1,500 to 3,000 eggs per day. Placed in a cell of the most vicious black bees a hive bred queen will, in a short time, transform the colony into a happy family of gentle, hard working Italians, as the workers live only about 40 days.

When the queen bee becomes old and incapacitated she is supplanted by a new queen, although she is allowed to live in the hive until she dies. She is managed and her wishes are controlled by her attendants and if she refuses to obey her instructions she is quickly stung to death.

TIMELY NOTES OF FLOWERS

Aim to Have Something New Every Year—Sensitive Plant Is Very Interesting in Its Habits.

Mass the different varieties of a single flower and the effect is more pleasing than when made up of a dozen varieties. On the lawn as in the vase, popular taste has been trained to admire the harmony of unity.

Soak seeds of cypress vine for a few hours in hot water just before planting. The hard seeds of the canna may need a bit of filing ere the germ can push its way out; but care should be taken not to injure it in the process.

Poppies will perpetuate themselves by self-sown seed.

Aim to have something new every year, but not a high priced novelty.

The sensitive plant is handsome and intensely interesting in its habits. If you have never grown it, try it for the children.

Study its queer habits, and you will always find it entertaining.

The Japanese morning glory is slower in attaining the blooming size than the old fashioned flower, yet its larger size and clear colors make amends for slower maturity.

Habits of Geese.

If sexes are equal geese pair. The laying season usually opens in February. Young ganders make better breeders than do young geese. As a rule geese are free from disease. Old geese are more reliable and lay more eggs than do young geese. Geese live longer than do any of our domestic poultry.

Selling Produce.

In marketing various kinds of farm produce it is well that the marketer look well—as well as the produce that is being sold. This has a great effect on customers, and it will pay to have a good appearance in selling produce to city or town people.

TESTING ICE CREAM FOR FAT

Vermont Experiment Station Gives Method That Will Prove Satisfactory and Reasonably Accurate.

"Carefully weigh 18 grains of a well melted (but not overheated) and mixed sample of ice cream into a 30 per cent. cream bottle. To this, add four or five c. c. of lukewarm water. Now add ordinary sulphuric acid, a little at a time, thoroughly mixing the fluids with each addition. Little more than half and seldom as much as two-thirds the usual amount of acid is required; and not more than one-half of this amount should be used at the outset, and some little time should be allowed for it to act. If the color is not yet that of strong coffee, add a little more acid, shake and pause for a time. If still the color is too light, add yet more acid. In this way the color is built up to the desired point. When the contents of the bottle have assumed almost the desired amber color, add four or five c. c. of cool water to check the further action of the acid. The test is thereafter conducted as would be an ordinary cream test, care being taken that the machine does not become too hot during whirling. If this scheme is carefully followed, particularly in the matter of the slow and gradual addition of the acid, the fat should appear in the neck of the test bottle of a clear, light brown color and distinct from the solution below. When this distinct, clean-cut condition has been obtained, the tester may feel sure, provided the work has been in other respects carried out in accord with the well understood details of the Babcock method, that the results will be reasonably accurate."—Vermont Experiment Station, Bulletin 155.

EXPANSION OF OUR FARMING

Great Economic Question is to Get Away Completely From Small Yields and Crop Failures.

(By WALTER B. LEUTZ.)

I believe that the time has come when more capital in the form of employed labor, fertilizers, farm machinery, animals' food and more extensive intensive tillage can be successfully applied to our farming. The great economic question is not small farms or more acres, but the complete getting away from small yields and crop failures. Not only more acres tilled, but each acre tilled far better.

Any system of crop growing is on a safer foundation when the bulk of the field crops are fed to the live stock and the resulting manure saved and applied to the fields with as little loss as possible. Pursuing this course and buying fertilizers to encourage the growth of highly organized truck and market crops enables us to expand our farming.

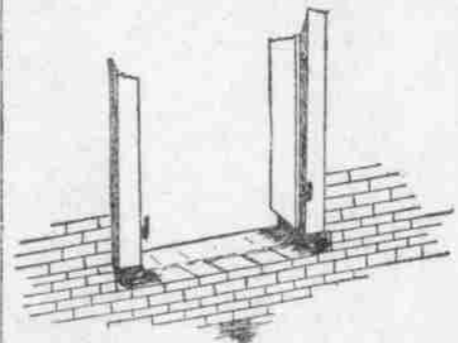
WINDOW SILLS OF CONCRETE

Many Odd Jobs Around Farm May Be Performed by Handy Man—Essentials for First-Class Work.

(By J. W. GRIFFIN.)

All traces of the rotten wood of the old sill should be removed and the dust and dry mortar brushed out before the form is put in place. There should be an inch piece nailed around the edge or the form, in line with where the edge of the sill is to be. This holds the board an inch away from the wall and which gives the required extension to the sill. The inside form, that inside of the room, this should be half inch above the one on the outside; this will give the fall necessary to keep the rain and snow from leaking into the room.

The concrete should not come up on the window frames to any considerable distance, as the wood will swell



Replacing Old Sills With Concrete.

from dampness and crack the sill. The ends of the frame, if necessary, should be cut off just where the top of the sill is wanted. The gravel used in making sills should not be too coarse, and it should be perfectly free of clay or other earth. The sand should be sharp and coarse. A mixture of five parts sand and gravel to one part cement makes a good, stone-like sill. In putting up the form for the sill, it is well to see that it is well braced as any little slip in the form would make quite an ugly job of it. Many jobs may be done around the place with concrete, by the handy man. But always keep in mind, clear sand and gravel, clear water free of grease, are necessary if you would make a first-class job.

Action is Important.

The action of a horse is a very important item in his makeup. It should be straight, free and under control of himself. There should be no swaying, nor wabbling, nor throwing of his feet. The tracks should be in a regular line, and placed in the same general position when compared with each other.

Cultivation of Flowers.

There are three things that must be observed in the cultivation of flowers: Conservation of moisture, ventilation of the soil and the destruction of weeds.—Josephine de Marr.



CHILDREN ENTER FROM PORT SAN LORENZO

Panama, R. P.—It is not given to many men to destroy a city so utterly that it is never rebuilt. That is what Capt. John Morgan, the master buccaneer, did in 1671, when he led his band of cutthroats down from the hills upon Panama. After he had finished with that big, flourishing city there was so little left of it that the Spanish moved five miles west along the coast and there built a new Panama—the Panama we know today.

The story of Morgan's justly famous exploit, often told, never grows stale. It is a wonderful story of desperate bravery, endurance, suffering and ruthless cruelty, and as John Esquemeling was the first to relate it in detail, so he has been the best. Howard Pyle has well said: "In the case of the Esquemeling history, it should be decidedly hands off. One touch of the modern brush would destroy the whole tone of dim colors of the past made misty by the lapse of time."

So I wish I had space to quote the entire story of Morgan and Panama as Esquemeling, who was one of the band, tells it. Some of it, at least, must be given in his quaint language, beginning with the capture by a part of Morgan's fleet of Port San Lorenzo at the mouth of the Chagres river. Says Esquemeling:

"Captain Brodey being made commander, in three days after his departure (from St. Catherine's) arrived in sight of the said castle of Chagre, by the Spaniards called St. Lawrence. This castle is built on a high mountain at the entry of the river, surrounded by strong palisades, or wooden walls, filled with earth, which secures them as well as the best wall of stone or brick. The top of this mountain is, in a manner, divided into two parts, between which is a ditch thirty feet deep. The castle hath but one entry, and that by a drawbridge over this ditch. To the land it has four bastions, and to the sea two more. The south part is totally inaccessible, through the craginess of the mountain. The north is surrounded by the river, which here is very broad. At the foot of the castle, or rather mountain, is a strong fort, with eight great guns, commanding the entry of the river. Not much lower are two other batteries, each of six pieces, to defend likewise the mouth of the river."

"No sooner had the Spaniards perceived the pirates, but they fired incessantly at them with the biggest of their guns. They came to an anchor in a small port about a league from the castle. Next morning, very early, they went ashore and marched through the woods to attack the castle on that side. This march lasted till two of the clock in the afternoon, before they could reach the castle, by reason of the difficulties of the way, and its mire and dirt; and though their guides served them very exactly, yet they came so nigh the castle at first that they lost many of their men by its shot, they being in an open place without covert."

The pirates bravely assaulted the castle, sword in one hand and fireball in the other, but were repulsed with heavy loss. Renewing the attack under cover of darkness, "there happened a very remarkable accident which occasioned their victory. One of the pirates being wounded with an arrow in his back, which pierced his body through, he pulled it out boldly at the side of his breast, and winding a little cotton about it, he put it into his musket, and shot it back to the castle, but the cotton being kindled by the powder, fired two or three houses in the castle, being thatched with palm leaves, which the Spaniards perceived not so soon as was necessary; for this fire meeting with a parcel of powder, blew it up, thereby causing great ruin, and no less consternation to the Spaniards, who were not able to put a stop to it."

Full advantage was taken of this by the buccaneers, and they set fire to the palings and gained a foothold within them, despite "many flaming pots full of combustible matter, and odious smells, which destroyed many of the English." All next morning the fight raged, but about noon the English gained a breach through which they fought their way to the heart of the castle. "The Spaniards who remained alive cast themselves down from the castle into the sea, choosing rather to die thus (few or none surviving the fall) than to ask quarter for their lives. The governor himself retreated to the corps du guard, before which were placed two pieces of cannon; here he still defended himself, not demanding any quarter, till he was killed with a musket shot in the head."

In a few days Captain Morgan arrived with the rest of his fleet and organized the expedition against Panama. He took his men by boat up the Chagres as far as Cruces, now a village not two miles from the canal, and there landed them for the overland march. Leaving 100 men with the

boats, he started through the jungle with about a thousand. For days they struggled on, suffering intensely for lack of food, for the Spaniards and Indians had destroyed the villages and crops along the way. At one point they found a number of leathern bags, and "made a huge banquet" upon them. At another a few sacks of meal, some plantains and several jars of wine were discovered in a cave. On the sixth day after leaving Cruces "ascending a high mountain, they discovered the South sea. This happy sight, as if it were the end of their labors, caused infinite joy among them." Then they came to a vale, where they found plenty of cattle, and their period of starvation came to an end with a monstrous feast. "Cutting the flesh into convenient pieces or gobbets, they threw them into the fire and, half carbonated or roasted, they devoured them, with incredible haste and appetite; such was their hunger, as they more resembled cannibals than Europeans; the blood many times running down their beards to their waists."

"That evening the pirate band came in sight of Panama, and pitched their camp, which was ineffectually bombarded all night by the guns of the city. Next day Captain Morgan led his thousand bold men down the hillside and confronted the forces of the governor of Panama, consisting of two squadrons of horse, four regiments of foot and a huge number of wild bulls driven by Indians. The Spaniards began the battle, but their horse were useless, owing to the softness of the ground. The foot were held in check by the fire of the pirates, so the wild bulls were driven forward but, frightened by the noise of the conflict, the animals ran away. After two hours of fighting the surviving Spaniards fled within the city walls. Six hundred of their comrades lay dead upon the field. Morgan at once attacked



"Morgan's Tower," Old Panama.

the city, and though the defense was desperate, many of the pirates being killed, Panama fell within three hours.

What Morgan did to the devoted inhabitants in the effort to find all their hidden treasure is too horrible to relate. Soon after the capture of the city fire broke out in many quarters, and Esquemeling says the conflagration was started by Morgan, though he laid the blame on the Spaniards. Anyway, as the houses were almost all built of cedar, the entire city was soon consumed by flames. Some three weeks later "Captain Morgan departed from Panama, or rather from the place where the city of Panama stood; of the spoils whereof he carried away with him 175 chests of baggage laden with silver, gold and other precious things, besides about six hundred prisoners, men, women, children and slaves."

Of old Panama naught remains but the ruins of the cathedral, the tower of St. Stanislaus' church and the fragments of a few other stone and brick structures. For more than two centuries they have been buried in the jungle, but are now being brought to view by the efforts of the Panama government, which is having the undergrowth cleared away from the ruins.

The visitor to the Isthmus should not fail to make the trip down the Chagres from Gatun to the sea, reversing Morgan's route. The scenery along the river is beautiful, and the great stretch of ocean beach—clean, hard, green and purple sand over which immense breakers roll—is ideal for bathing.

The massive walls of Fort San Lorenzo still stand on the hill at the mouth of the Chagres, and the heaps of cannon balls left by the Spaniards are yet there. In the dungeons of the castle are piles of rusted irons—the fetters which they hoped to fasten on the bodies and limbs of Morgan and his buccaneers.