

WOMAN'S WORLD

THE SEMI-WEEKLY TELEGRAPH, ST. JOHN N. B., JULY 17, 1901.

BY A WOMAN. Facts, Fashions, AND Fancies. FOR A WOMAN.

AROUND THE HOUSE.

The Latest Little Fads That Will Interest the Fair Sex.

Here are three varieties of sandwiches that are likely to prove agreeable additions to the picnic luncheon:

Orange sandwiches—The oranges must be carefully peeled and the pits and pips removed. Cut them into thin slices with a sharp knife. Sweeten to taste and place between thin bread and butter.

Pineapple and lettuce sandwiches—Cut some thin white bread and butter. Arrange on some finely sliced lettuce, sprinkled with sugar. On this place very thin slices of preserved pineapple. Cover with more sliced lettuce and make into sandwiches. Preserved ginger can be used in the same manner.

Cucumber and tomato sandwiches—Take as many cucumbers and tomatoes as are likely to be required. Peel the cucumbers and remove the skin and seeds from the tomatoes. Cut both into dice and mix them together. Turn them over lightly in a little rich mayonnaise sauce. Put one-half of this mixture between white bread and butter and the other half between brown bread.

Banana pudding—Whip three eggs and one cupful of sugar to a cream; add three tablespoonfuls of cold water and one tablespoonful of baking powder sifted in with one cupful of flour. Beat well. Stir in two sliced bananas. Fill the molds half full and steam one hour. Serve with whipped cream.

An appetizing way of cooking delicate meats like veal or chicken in summer is a la marengo. To prepare veal, take three pounds of meat, lean meat, preferably from the neck, which is especially juicy. Cut in dice about two inches in size. Cut a small piece of salt pork, also in dice, and fry in the bottom of a pot. One of the round-bottomed Scotch kettles is best for this purpose. Cut a small onion in slices and fry in the pot first, so that it does not blacken. Season the veal with salt and pepper, dredge lightly with flour and let it fry in the fat until well brown. Have ready two or three cupfuls of good white stock and pour over the veal, together with half a cupful of strained tomato. Add a small bouquet of herbs, a clove and a sprig of parsley, cover closely and let the veal simmer slowly for an hour. Have in readiness a half dozen slices of bread, cut in halves, and fry in the center of a platter, strain the gravy and pour over it and arrange the toast about the edges. Serve with rice and green peas.

Brown staid rods or other lacquered articles should not be cleaned with acid or paste, but washed with warm soap suds and, after being wiped dry with a cloth, placed in the sun or before the fire to complete the drying process.

The juice from a can of fruit if not used when the fruit is served, may be used later as a foundation for a jelly. If the syrup is as rich as the fruit, it will stand an equal amount of water. When

thus diluted it is sweetened to taste, and used with dissolved gelatine in the proportion of little over a half a box to every quart. Pear syrup is improved by heat with a bit of ginger root, and peach syrup has a better flavor if a few blanched almonds are thrown in. These need not be taken out when the jelly is strained.

Blackberry fritters—Sift together one rounded cupful flour, one-half teaspoonful baking powder, one pinch salt; add one cupful sweet milk, two well-beaten eggs and one cup blackberries, slightly sweetened. Drop by spoonfuls into hot lard. Drain and serve with powdered sugar, maple syrup or simple sauce.

Spiced currants make a delicious accompaniment for meat. Take five pounds currants, four pounds sugar, one pint vinegar, two tablespoonfuls cloves, two tablespoonfuls cinnamon. Mix and boil three hours slowly.

If after blackening the grade and polishing in the usual way it is rubbed over with a piece of old velvet, a wonderful glossy appearance will be the result.

Cocoa fragrance is a delightful addition to the summer luncheon menu. Stir together one quarter pound of cocoa and one and one-half cups of sugar. Pour over the mixture one cup of boiling water and cook until smooth and shiny. Add a scant two quarts of milk and a stick of cinnamon. Boil ten minutes. Beat the white of an egg and a pinch of salt, add one-half cup of sugar and half a pint of whipped cream and stir into the hot cocoa mixture. Cool, add a scant half teaspoonful of vanilla and freeze. Serve in glasses and with a spoonful of whipped cream on top.

Fads of Fashion.

Poplin baregi is one of the latest season importations that is much liked for its softness and clinging texture.

Vests of grass linen, with new and varied colored embroideries, are new and smart.

Linon gowns in cashmere color, with a slight drap in the bodice, are the latest and try out in the bottom of a pot. One of the round-bottomed Scotch kettles is best for this purpose. Cut a small onion in slices and fry in the pot first, so that it does not blacken. Season the veal with salt and pepper, dredge lightly with flour and let it fry in the fat until well brown. Have ready two or three cupfuls of good white stock and pour over the veal, together with half a cupful of strained tomato. Add a small bouquet of herbs, a clove and a sprig of parsley, cover closely and let the veal simmer slowly for an hour. Have in readiness a half dozen slices of bread, cut in halves, and fry in the center of a platter, strain the gravy and pour over it and arrange the toast about the edges. Serve with rice and green peas.

Brown staid rods or other lacquered articles should not be cleaned with acid or paste, but washed with warm soap suds and, after being wiped dry with a cloth, placed in the sun or before the fire to complete the drying process.

The juice from a can of fruit if not used when the fruit is served, may be used later as a foundation for a jelly. If the syrup is as rich as the fruit, it will stand an equal amount of water. When

HINTS ON CAMPING OUT.

Useful Suggestions at This Season of Retirement to the Wilderness.

In planning a camping trip the first things to receive consideration are the climate of the locality chosen, the manner by which the camp is reached, the resources in household equipments and provisions. A rented camp usually contains all necessary furnishings and utensils excepting bed and table linen. If not supplied, it is well to supplement it with a seamer rug or blanket for each of the party. As to utensils and provisions, these should be packed in a reliable manner in the woods, a supply must be taken along. For tent or simple log cabin life the utensils may be few. What is remembered because it is next in appearance and not because it is next in utility.

A cup, saucer and plate, with knife, fork and teaspoon for each of the party, better covered vegetable dishes and plates for bread, butter, meat or fish will be sufficient for rough camping. As to utensils, few are absolutely needed—almost a coffee pot, two or three bread knives, a broiler, frying pan, bread tin, a small covered iron pot for baking beans, two or three sharp knives, a case knife, two and three tablespoonfuls.

Substantial food, with no fancy dishes, will satisfy a weary appetite in the woods, cornmeal cake, bread, beans, potatoes and vegetables, with the fish and game obtainable near at hand, constituting a varied and satisfying menu. The assortment of canned vegetables will be wanted. Of tinned fruits in July and August there will be less need, because blackberries, raspberries and huckleberries can be picked fresh in most places daily. To make the kitchen range, place two logs or two little stone piles three or four feet apart, and across them put two green birch, hickory, or any hard wood logs, arranging them a few inches apart. An open grate, dug in a few minutes in a side hill, is the best of refrigerators. In this the butter, eggs and foods needing low temperature can be buried.

A spring bed that will rival in comfort all the patented arrangements in the world is readily made. Fasten together with twine a framework of poles, placing a strong crosspiece at head and foot. For the first layer select spruce poles the size of a broomstick, tapering at one end to the size of a finger. Cross these long enough to project at least a foot at each end, and put the bed ends at the head of the bed. To nail these twigs will mean to make a bed as hard as a board. So they should remain loose, the extra length at head and foot allowing for sagging. Place these poles three or four inches apart. Cover them with a cross layer of coarse spruce or balsam or pine boughs, and above them arrange layer after layer of fine spruce tips, adding a final layer of the flat cedar tips. With a blanket over the whole, the bed is complete.

One article of the camping outfit will serve to preserve the vigor of the forces and the music of the waters long after city life has been resumed. This is the camera, and it should accompany every step of the way, and in its readiness always for work.—New York Tribune.

THE AMERICAN INVADERS.

British Press Treats of Yankee Campaign in English Trade.

Men sometimes speak as though the dramatic camp of a Morgan when he acquired control of one of our great shipping lines, or a Schwab who outside our steel makers, or of Philadelphia bridge builders who capture the orders for our biggest viaducts, comprised this invasion. They do not. Such items are merely the sensational incidents of a vast campaign. The real invasion goes on unceasingly and without noise or show in five hundred industries at once. From shaving soap to electric motors and from shirt-machines to telephones the American is clearing the field.

Today it is literally true that they are selling American cottons in Manchester, pigiron in Lancashire, tin plate in Cardiff, and steel in Sheffield. It only requires for them to take American coal to Newcastle.

Modern office furniture, from the desk to the door mat, is nearly all American in every up-to-date establishment. One sits on a Nebraska swivel-chair before a Michigan roll-top desk, writing one's letters on a Syracuse typewriter, signing them with a New York fountain pen and drying them with a blotting sheet from New England. The letter copies are put away in files manufactured in Grand Rapids.

The value of typewriters brought to England from New York and Boston is considerably over £4,000 a week, and the greater part of this is clear profit or high wages for skilled labor, as the cost of the raw material used is trivial. Effort after effort has been made by English firms to acquire this trade, but in vain. The only serious competitor to the English machines for office use is a Canadian typewriter.

Three years ago some cheap American blouses were imported, and last year the greater part of the English ready-made shirt-waist trade went to America. One English firm alone sold American blouses for women to the value of £57,000. This was done notwithstanding the fact that the American manufacturers would not look at small orders and would only do business with the largest jobbers.

Now that they have annexed our blouse trade the Americans are entering seriously into the hosiery business here. They have found a very profitable line in men's braces, and in high-class underclothes they are likely for a time to have things much their own way.

Take another allied trade. A little time since English boot manufacturers began to feel the pinch of American competition. They faced the situation and began to improve matters. In many cases they sent over for American boot-making machinery, which is admittedly superior to any formerly used here. Their effort to check the rising American tide has, however, so far proved in vain. In 1898 America sent us shoes to the value of £72,714; in 1899, £217,944; last year the figure had risen to £228,057.

And the fight has only just begun.—London Mail.

WEIGHING THE MILK

IMPORTANCE OF THIS MATTER TO THE DAIRYMAN.

MIGNONETTE IN POTS.

Two sowings of seeds should be made, the first about the middle of June and the second about the middle of July. Take as many six inch pots as there are specimens required and after draining them well fill to within an inch of the top with a mixture of loam and well decayed manure well broken up. Press it down rather firmly, sow the seed thinly and cover with finely sifted soil. Place them in a frame or under hand lights. After the seedlings are up give more air night and day.

The plants will soon become strong enough for the first thinning to take place, which should consist of the weakest plants, and a short time a second thinning will be required, leaving from five to seven of the strongest plants at regular distances over the surface of the pot.

The plants may be allowed to grow until they have rooted well, but at the same time must not be allowed to get pot bound, as if so the stems become hard, and they will attempt to bloom, and their future growth will be checked in consequence. At this stage they will be fit to put into the pots in which they are intended to flower. This large shift is necessary, because mignonette does not thrive well when frequently shifted. Eight or ten-half or ten-inch pots will be found a good size for specimen plants. The pots should be perfectly drained and quite clean.

As to soil, nothing is better than turfy loam well decayed. This will without any addition grow the plants well. For them firmly and water at once. Keep the sun from them and stand the pots out of doors or in a cold frame on a cool bottom of ashes and protect from strong winds. Stake each plant firmly, and when they have grown an inch or two pinch out the top of every shoot. This will cause them to break two inches or three inches down in the stem. These shoots in due time will need stopping and tying as the plants advance until they have formed the outline of good specimens, when they may be allowed to flower.

At the latter part of the summer, when the plants are taken under cover, they should have a light airy place in greenhouse temperature. When the plants are well set with bloom, give occasional waterings of weak liquid manure.

What is regarded as an epoch making event in the pomology of the United States is the recent crossing of the Newtown Pippin, one of the finest of American apples, with Rhode Island Greening, Northern Spy and Russet. All of these crosses have proved to be long keepers, and this, in combination with other excellences of quality, size and attractive appearance, makes their future a matter to be watched with eager interest by apple growers. These apples are the work of Mr. Underhill, a Hudson river grower, who recently exhibited and gave an account of them before the New York Horticultural society.

A Promising Pink Rose.

Queen of Edgely rose, or Pink Beauty, as it is sometimes called, is a pink sport of American Beauty. At recent shows it has received special mention.

WEIGHING THE MILK

What Careful Selection and Breeding Have Done For the Denmark Dairy Farmers—Butter Fat and Milk Yield—Proper Mating.

Mr. John Spiel of the department of agriculture for Ireland in a recent address on the subject, "The Feeding and Management of Milk Cows," delivered at County Donnegal, said:

If milk cows of good type are selected and properly treated, they will give a good return, but if they are not properly cared for the result will be disappointing. Farmers cannot be too particular in the selection of cows for the production of milk, particularly when the milk is to be manufactured into butter, and it is much more profitable to pay a full price for a good milking cow than have an indifferent one for nothing. If heifer calves intended for milking purposes were kept only from the best milking cows, four gallons of milk might be produced at the cost of every three gallons yielded by most herds. In this respect the lesson was learned from their keenest competitors, the Danes, who 25 years ago were not dairy farmers at all, but grain producers and stock feeders.

Subsequently they were induced by the experts to weigh the milk of every cow night and morning and to keep record of it and to keep heifer calves only from the best milking cows. This expert advice was right, and it prevailed, though some thought it unnecessary, and at the present time there are few Danish farmers who could not give the annual yield in their herds for several generations back. The result of it all was especially so because in no country had such a high average yield as those in Denmark.

As an example of what had been done by selection and breeding the late Mr. E. G. Tisdall told him that when he was purchasing the best heifers he could get their average yield was 425 gallons per annum for the first ten years of his experience. Heifer calves were kept from the best of these, and in a short time the average of the heifers was 600 gallons in the year, and in 1890, the end of the third period of ten years, he had ten heifers which averaged 800 gallons in one year. Mr. Tisdall also told him that the system of feeding was practically the same all the time.

The selection of the sire to mate with the cows kept was also a point of first importance. Most important was the fact of the fact that the bull would regulate not the milk of one cow only, but would influence for good or bad that of every animal bred from him. It was therefore most important that every stock bull kept for service in a dairy herd should be out of the very best milking cow procurable.

Their attention should also be directed to keeping cows only whose milk contained a high percentage of butter fat. They should not delude themselves with the idea that if they had cows giving plenty of milk all that they required to do to get plenty of butter fat was to feed them well. By all means feed them well; but they might rest assured that no amount of feeding would raise the percentage of fat in the milk of a cow which came to within a fortnight of calving. Two cows could quite easily produce the same quantity of milk in the year, yet when that milk was turned into butter the one cow might have produced 100 pounds more butter than the other. That was not all, for the cow which had the 100 extra pounds of butter had not probably cost any more to keep than the other. When they begin to calve in August and are practically never out of bloom until frost cuts them down.

The plants never revert until fall and in many instances not even then. Late planting prevents all this, inasmuch as the first severe hot spell or drought is passed before the plants attain any size. In fact, they never stop growing. Another great advantage is that treated in this way no stakes are required. Roots can be planted close together in the row, and they will resist wind and any ordinary gale without the assistance of a stake. They begin blooming in August and are practically never out of bloom until frost cuts them down.

It is my confident belief that if the practice of late and deep planting were generally adopted there would be less inquiry next fall, "Why do my dahlias not flower?" So writes J. W. Withers in American Gardening.

FRUIT SETTING.

The Effect of Spraying Blossoms with Bordeaux Mixture.

In chemical experiments reported by the Geneva (N. Y.) station it has been found that Bordeaux mixture prevents the sprouting of pollen immersed in it, whether that of the apple or some other plant. Facts indicate that this fungicide has a preventive action upon the germination of pollen exposed to its influence, and they lead to the conclusion that if the stigmas of an apple blossom before fertilization should be subjected to the action of some fungicide or insecticide, even though the amount in contact with the sensitive surface be slight, the chances would be decidedly against the growth of the little fertilizing bodies which fall upon it. In the case of the blossoms could not set fruit. Study in the orchards of Geneva confirms this conclusion, but shows also that the blossoms in many cases become fertilized very soon after they open and thus escape the destructive effect of the Bordeaux mixture when it kills the tissues of the tender parts of the flower.

Several sprayings have cut off crops, and a single spraying has killed some blossoms.

It seems certain that spraying in bloom destroys some of the blossoms and might in some seasons seriously lessen the crop. In other years, though, when blossoms are very plentiful, the thinning of the fruit by death of the flowers from the Bordeaux mixture may be of advantage, especially if the spray be applied at such a time that the strong current blossoms have passed the danger point and the later side blossoms of the clusters only perish.

No evidence has been found to support the view of some growers that the spraying actually helps the flowers to set fruit, but it all points to the contrary belief.

FLORIST'S FROM APPLES.

Variety-Baldwin. 1. Sprayed once in bloom all blossoms dead, with possible exception. 2. Sprayed in bloom; at least two vigorous fruit set.

It seems certain that spraying in bloom destroys some of the blossoms and might in some seasons seriously lessen the crop. In other years, though, when blossoms are very plentiful, the thinning of the fruit by death of the flowers from the Bordeaux mixture may be of advantage, especially if the spray be applied at such a time that the strong current blossoms have passed the danger point and the later side blossoms of the clusters only perish.

No evidence has been found to support the view of some growers that the spraying actually helps the flowers to set fruit, but it all points to the contrary belief.

ABOUT DAHLIAS.

Many cultivators are much worried that their dahlias are not flowering. Others are turning away thinking that it is too late for this season. As far as my experience goes this is all folly. There have been more dahlias wasted in recent years by early planting than from any other cause. Last season my best results were from tubers which were practically dormant and planted at intervals from June 17 to July 4. The very best results of all came from plantings made on June 27. After making a careful investigation along these lines and asking for results from successful growers within a radius of 400 miles of New York city I find that the majority have not planted earlier than June 16 to get their exhibition blooms. Their results are beyond question.

The advantages of late planting are logical. It is the experience of every one and more especially of those who are complaining of lack of success in flowering that a remarkable growth takes place in May and early June, when the tubers are first put out; that the plants grow and flourish for awhile and then stop, and the foliage grows smaller instead of bigger and dries up, and whatever flower buds may be formed go practically the same way.

The plants never revert until fall and in many instances not even then. Late planting prevents all this, inasmuch as the first severe hot spell or drought is passed before the plants attain any size. In fact, they never stop growing. Another great advantage is that treated in this way no stakes are required. Roots can be planted close together in the row, and they will resist wind and any ordinary gale without the assistance of a stake. They begin blooming in August and are practically never out of bloom until frost cuts them down.

It is my confident belief that if the practice of late and deep planting were generally adopted there would be less inquiry next fall, "Why do my dahlias not flower?" So writes J. W. Withers in American Gardening.

THE FLOWER SHOWS AT BUFFALO.

Dates in the series of flower shows at the Pan-American exposition are as follows: Hardy roses, June 13 to 25; sweet peas, July 23 to Aug. 2; gladioli, Aug. 6 to 17; asters, Aug. 27 to Sept. 7; dahlias, Sept. 17 to 27; chrysanthemums, Oct. 22 to 31.

A Rose Novelty.

An indescribable mixture—red and gold shades and flushings, such as have been rarely typified in the Sunset and Sunrise roses—was the Lady Dorothea, a rose of fine round form which is receiving much admiration.

Julia Ward Howe Better.

Newport, R. I., July 14.—Mrs. Julia Ward Howe, who has been in poor health with malaria, has fully recovered and is about the house as usual.

ST. JOHN MARKETS.

Country Market—Wholesale.

Table listing market prices for various goods such as Beef, Bacon, Butter, Eggs, etc.

PROVISIONS.

Table listing market prices for various provisions like Corn, Flour, Beans, etc.

FISH.

Table listing market prices for various types of fish.

SUGAR.

Table listing market prices for different grades of sugar.

OILS.

Table listing market prices for various oils.

RAISINS.

Table listing market prices for different varieties of raisins.

APPLES.

Table listing market prices for various apple varieties.

St. John Markets.

Country Market—Wholesale.

Table listing market prices for various goods such as Beef, Bacon, Butter, Eggs, etc.

PROVISIONS.

Table listing market prices for various provisions like Corn, Flour, Beans, etc.

FISH.

Table listing market prices for various types of fish.

SUGAR.

Table listing market prices for different grades of sugar.

OILS.

Table listing market prices for various oils.

RAISINS.

Table listing market prices for different varieties of raisins.

APPLES.

Table listing market prices for various apple varieties.

Colong, 0 30 to 0 4

Table listing market prices for various goods such as Beef, Bacon, Butter, Eggs, etc.

PROVISIONS.

Table listing market prices for various provisions like Corn, Flour, Beans, etc.

FISH.

Table listing market prices for various types of fish.

SUGAR.

Table listing market prices for different grades of sugar.

OILS.

Table listing market prices for various oils.

RAISINS.

Table listing market prices for different varieties of raisins.

APPLES.

Table listing market prices for various apple varieties.

MRS. HANNA GETS AWAY WITH HER CHILDREN

Eluded Husband, Law, and Detectives, and Sails for Europe.

New York, July 12.—Mrs. Mary Haring took a steamer for Europe last night, with her three children. Mr. Hanna, a son of Senator M. A. Hanna, of Ohio, the young woman succeeded in boarding the Campania and remaining hidden until it was too late to serve a writ of habeas corpus requiring her to produce the children in court on Monday next. This writ was obtained after service of a writ of habeas corpus commanding Mrs. Hanna to produce the children in court on Monday. As soon as the writ was obtained Mrs. Hanna and a detective went to the Savoy hotel where Mrs. Hanna and several friends had been staying. It was learned that the entire party left the hotel early this morning and it was reported they had sailed on the Campania. On hearing this Mr. Hanna went direct to the Atlantic transport dock where he was told that his wife had not sailed on the Campania. He then went direct to the Cunard dock, where the Campania was being made ready to sail. On the Campania Mr. Hanna met the Baroness de Pallandt and they had a long conversation. Then Mr. Hanna and several detectives searched the ship and found that Mrs. Hanna had left the ship on Monday. Her baggage was aboard however, and all her baggage was on the steamer's deck. Upon arriving at room 6, the detectives found that it was locked and guarded by a member of the ship's crew. As no criminal offence was charged, the detective did not dare break in the cabin. About half an hour before the Campania sailed Mr. Hanna left the ship and the dock in a cab, accompanied by a Cleveland attorney.

Injured in Collision.

Kansas City, Mo., July 12.—A passenger train from Omaha, on the Kansas City Northern, due here at 5:40 p. m., collided near Weatherly, Mo., with a Rock Island freight train. Six persons on the passenger train were injured. Details soon.

The First Day of the Week, as every one knows, is the Christian Sunday.

Monday is the day kept sacred by the Greeks. Tuesday is the Persian day of rest, Wednesday the Assyrians worship, Thursday is a holy day among the Egyptians, the Turks keep Friday and the Jews Saturday, as their Sabbath.