

FOR THE FAIR SEX.

**Fashion Notes.**  
A Shirred flounce are worn.

plur Feathered, fan and side-plaited flounces at the all in vogue.

suggest New sun umbrellas have many more which than formerly.

foling The new many-ribbed sun umbrellas season of Japanese origin.

We the Silk strings for bonnets are very wide of get frayed on the edges.

ninet Breton lace bonnet strings are more the from than those of ribbon or silk.

seeds The last new ruffle is of lace or crepe lisse blue muslin, cut in willow leaf points.

ing The last sweet thing in French bonnets is thirty bright red, and looks like a liberty more.

Th Shell flounces are used by French recondites for bottom borders of stylish of costumes.

mad Black bonnets and hats are still the ing favorites for demi-toilet, and white or by cream chapeaux for full dress.

port The festooned flounce is used on many partusian dresses. It usually has five curves, prodrith cascades of lace or bows of ribbon quail between them.

of the Pompadour foulards make up beauti- qually in short Watteau dresses with full Thianer draperies and Louis XIV. waist-

gesti Dark blue and green plaids are made requi for country or traveling dresses, with is ng blouse waists plaited in the back; hardy belt is finished by a large fancy buckle more which fastens at the back. The skirt is Engloped burnous style.

sa Some of the long gloves worn for even- year are laced up instead of buttoned; four is allows the wrist and arm of the gloves strai to be fitted to almost any size. They ave a very simple arrangement for lac- g without the use of eyelet holes.

ney Hair-nets are made of chenille, and also tangles for evening outer garments. by a many tringes are now made of chenille, and have chenille combined with silk. of a evening toilets have also sleeves and or- naments of chenille network embroidered with beads.

side The Pearl bead passementerie is much used rown trim wedding dresses or white even- ing dresses; lace embroidered in fosses, ter r crepe de sole embroidered in the shape read, are also much employed. White vessatin bugles and mother-of-pearl beads fillers mixed in with the embroidery.

is Bouquets continue to be used by ladies in- nor house and evening wear. They are forestained down by ornaments in the shape of serpents and lizards, with the mono-

use rum out in gold and silver. Artificial rownquets, as well as bouquets of natural win- ows, are used. The artificial bouquets very slightly perfumed.

in A fine quality of new black gren- achines with satin figures, or the Spanish carnee dresses taking the place of gren- to times, are worn over satin slips of some plaiht, rich color; amber, turquoise blue, desceony red or very pale pink are most placed. As the outside dress is entirely banlack, and the trimmings are of lace, the bed ool is only seen through the open work verif the material or the lace.

Ladies' Kid Gloves.  
Following is an article from Harper's gro'azar given the styles in ladies' kid

Floures and the prices paid in New York: field Kid gloves of a contrasting color are

carhosen to wear with dresses of gay hues conhat would not look well repeated in the farloves; with dresses of quiet colors the diet lores are selected to match; lavender and farilae gloves are restored to favor for wear- perng with black toilettes; French gray, of, cru and wood shades are also worn with moalack costumes. The most stylish gloves

ever very long wristed, and are exceed- restngly plain, being simply stiched with- out ornament; their beauty depends upon on their fine fit. Undressed gloves are for more fashionable than at any previous emason; they are shown in wood, gray chand putty shades, in creamy white, black meand dark brown; these fastened by four

cose five buttons are very popular, and cost gra1.75 or \$2 a pair. Those with long- grast closed tops are \$2.35. Of the more

expensive dressed kid those with three buttons are popularly worn, and cost 1.90. Kid gloves may be had of seven

different lengths; the longest gloves have half dozen buttons, and cost \$5; these reach valmost to the elbow, and are meant for all-dress occasions. For economy's sake

adies are now contenting themselves be with lambskin gloves that look like kid, and are much lower priced; in light styl- ing shades these are seventy-five cents for

gloves with two buttons, while those with six buttons are \$1.50. Silk gloves

lare now made with kid finish in appear- ane and fit. The English silk gloves with two buttons are very neat in gray

pound mode shades, and in black and white Lehey may be had, also, in many lengths, riome of which require eight or ten but- tons. The long lisle-thread gloves with

stiblocked wrists come in new open-work tobattners, and in fawn, white and gray inglades. They are now furnished with

palastics that pass around the arm and whold the long cuff in shape, though some taladies prefer to wear the loose cuffs hang- ing in a neglige manner. Thread gloves

are also shown with buttoned long close shewrists like kid gloves. Misses' and chil- dren's kid and thread gloves are shown

in most of the colors and designs named for ladies.

A Paris correspondent writes to Lon- gton that at the Madeleine on Good Fri- day and Easter Sunday there was to be

been probably the largest floral cross flower made. It must have been some- thing like fifteen feet long and was made

of red and white camellias, roses and other bright-hued blossoms.

Adelina Patti is said to be worth \$2- 000,000—all made by issuing her own

tes.—Norristown Herald.

FARM, GARDEN AND HOUSEHOLD

**Recipes.**

**PARSNIP FRITTERS.**—Many consider this the best way of cooking parsnips: Boil tender and mash very smooth, re-

move carefully the strings or woody por- tions. For three or four parsnips allow two beaten eggs, three tablespoonfuls of cream, one tablespoonful of melted but-

ter and a teaspoonful of salt. Stir in a very little flour, and fry either as fritters or griddle cakes.

**FRIED POTATOES AND EGGS.**—Slice cold boiled potatoes and fry in good but-

ter until brown; beat up one or two eggs and stir into them just as you dish them for table. Do not leave them a moment

on the fire after the eggs are in, as if they harden they are not half so nice. One egg is enough for three or four persons, unless they are very fond of potatoes; if they are, have plenty and put in two.

**OATMEAL CAKES.**—Into a quart of cold water stir oatmeal enough to make it

about half as thick as heavy pudding. Be sure that the meal is sprinkled in slowly and that the stirring is so active that the mush will have no lumps in it. Now put it on the buttered pan, where it can be spread out to half the thickness of a

common cracker, and smooth it down with a case knife. Run a sharp knife across it so as to divide it into the sized pieces you wish, and then place it in a warm oven, and bake slowly, being care- ful not to brown it.

**TO SERVE COLD ROAST BEEF.**—I send you a nice recipe for using up cold roast beef, which I have never seen published:

Chop the beef, fat and lean together, and have ready an equal quantity of stewed

ripe tomatoes, then roll four or five crackers and stew them in an earthen

pudding-dish; now put in alternate lay- ers of tomatoes and beef until all is in; Season with salt, pepper and bits of but-

ter if the beef is not very fat; add cold beef gravy, which will usually be moist- ure enough, then put a layer of cracker-

crumbs over the top and bake in a mod- erate oven until nicely browned on top.

**QUEEN OF PUDDINGS.**—One and one-half cupfuls white sugar, two cupfuls

fine, dry bread-crumbs, yolks five eggs, one tablespoonful of butter, flavored to

taste, one quart fresh, rich milk, one-half cup jelly or jam. Rub the butter into a

cupful of the sugar and cream these to- gether, with the yolks beaten very light. The bread-crumbs soaked in the milk

come next, then the seasoning. Bake this in a large butter-dish, but two-thirds full, till the custard is "set." Spread

over the top of this a layer of jam or jelly and cover this with a meringue

made of the whipped whites and the half cupful of sugar. Bake till the meringue begins to color.

**Artichokes.**

There seems to be an unusual interest manifested in regard to the artichoke. I

have lately read several articles in the Rural World and other papers, some of which I can endorse almost entirely,

while others differ widely from my ex- perience. But I did not set out to criti-

cise, for I feel sure all are aiming to do good. The more we talk and write upon

this important subject, the more we will know about it and the better we can

appreciate the importance of it. The time has come when the farmer must devise

some plan by which he can produce pork at a less cost than he can with corn, or

the must quit the hog and turn his atten- tion to something else. I have grown

the artichoke for a number of years, and during that time I have experienced in

various ways, and am now ready to say that growing it for hogs is one of the

means to produce cheap pork. Usually the crop is ready to turn on to by the

first of October. One acre will keep twenty hogs in good growing condition

from that time till the middle or last of March; or, with the addition of half the

corn usually fed, it will fatten them in less time than all corn, and, as far as I

have been able to see, the pork is just as good. A portion of the crop should be

digged and housed, or put in mounds, to be fed when the ground is too hard

frozen for the hogs to root.

While the artichoke is generally val- ued only for hogs, I have found it quite

valuable for all kinds of stock. Horses relish them, and work horses

will look better and feel better on half the corn usually fed, if they get plenty

of artichokes. They are fine for sheep, and especially ewes with young lambs.

And if you want gilt-edged butter in midwinter, feed your Jersey cow no

corn, but plenty of artichokes, with good clover and timothy hay, and you

will get the best.

I will not undertake to say that arti- chokes will cure the so-called hog chol-

era, but I believe it to be a good pre- ventive. I have never known hogs to

have any disease while feeding on them. Indeed, I believe they are as near a nat- ural hog food as any product we grow.

I grow a variety known here as the large white. I have had but little ex- perience with any other, but from all I

can learn from persons who have grown other varieties, I consider it preferable to all others. I wish to say here I have

none for sale.

I would like to hear from others on the subject of cheap pork. The nations

of the world must be fed, but the farmer cannot do it in the old style at present prices.—J. C. Evans, in Rural World.

**Health Hints.**

**WARTS.**—To destroy any kind of wart, paint occasionally with butter of anti-

mony.

**A RED NOSE OR FACE.**—Refined chalk made into a thick plaster with one-third as much glycerine as water and spread

on the parts will soothe inflammation and reduce redness of the nose or face.

**TO KEEP THE HANDS SOFT.**—Mix honey, almond meal and olive oil into a

paste; use after washing with soap. Cas-

tile soap is best for use; it will cure a scratch or cut, and prevent any spot.

**FOR INFLAMMATORY RHEUMATISM.**—Take half an ounce of pulverized salt-

eter, put in half a pint of sweet oil, bathe the parts affected, and a sound cure will speedily be effected.

**TEAS FOR THE SICK ROOM.**—Dried leaves of sage, one half ounce; boiling

water, one quart; steep for three-quar- ters of an hour and then strain for use;

sugar can be added to suit the taste. Peppermint, spearmint, balm, hoar-

hound and other herb teas are made in the same manner.

**TO GO TO SLEEP.**—When ready for bed sit down in an easy position, relax-

ing all the muscles of the body, and let the head drop forward on the breast, as

low as it will fall without forcing it. Sit quietly in this way for a few minutes, and a drowsy feeling will ensue, which

will, if not disturbed, lead to a refresh-

ing sleep. If the sleepless fit comes on in the night, sit up in the position de-

scribed.

**MEDICAL EFFECTS OF OPTIC.**—A

mother writes to an English agricultural journal as follows: "Twice a week--

and it was generally when we had cold meat minced--I gave the children a

dish which was boiled with delight and looked forward to. This was a dish of

boiled onions. The little things knew not that they were taking the best medicine

for expelling what most children suffer from--worms. Mine were kept free by

this remedy. It was a medical man who taught me to eat boiled onions as a

specific for a cold in the chest. He did not know at the time, till I told him, that

they were good for anything else." The editor of the journal adds: "A case is

now under our own observation in which a rheumatic patient, an extreme sufferer,

finds great relief from eating onions, freely, either cooked or raw. He asserts

that it is by no means a fancy, and he says so after having persistently tried

Turkish baths, galvanism, and nearly all the poisons and plasters that are ad-

vertised as certain alleviators or cures."

**A Mohammedan Funeral.**

A correspondent of the Springfield Re-

publican writes from Tunis as follows: Yesterday I saw a Mohammedan funeral

passing through the streets. My atten- tion was first attracted to it by hearing

a murmur of many voices approaching from the distance. The sound was un-

like anything I ever heard before. Soon there appeared two or three hundred

Arab men, crowding through the nar- row streets, all joining in singing, or

chanting, a song for the dead. In the midst of them several Arabs bore upon

their shoulders a bier, like a crib. The bottom of it was covered over with a

Turkish or Tunisian rug, on which was stretched the body of the dead Arab,

enveloped in what appeared to be a Per- sian shawl. I would have followed after

the procession, but was told that none but a Mohammedan was allowed to wit-

ness the burial ceremony. Old residents of Tunis tell me that the final act of de-

positing the body in mother earth is a most strange and novel procedure. The

Arabs have a superstition that as soon as the new-made grave is ready for its

occupant, the evil spirits at once take possession of it. To drive them out, they resort to all manner of strange de-

vices. The most efficacious, and the one usually resorted to, is based upon the be-

lief of satan's fondness for gold, and that "money is the root of all evil." As

soon as the body is placed by the side of the grave, the grave man or saint

exercises satan, and signifies by signs that his satanic majesty with all his

imps are in the grave below. The near- est relative of the deceased, who is pre-

pared for the emergency, takes from his pocket a handful of small gold, silver or

copper coins, according to his wealth, which he throws in the distance as far

as possible as if he was sowing grain for the evil spirits are believed to scramble

after it, and while picking it up the body is hustled into the ground as quickly as

possible, and the stones and earth are placed over it, before the cloven-footed

money-hunters can return.

**Diamonds in Georgia.**

It is not generally known, says the

Washington Post, that there is in Georgia an immense ledge, the forma-

tion commonly called "elastic sand-

stone," which is the matrix of the di-

mond. It is described by Dr. M. F. Stephenson, in his book, now almost out

of print, on "The Mineralogy and Geol-

ogy of Georgia." It extends for many miles. A few splendid diamonds were

found there years ago by gold-washers, who were ignorant of what they found.

Some of these were cut in England and set in jewelry, but most of them were

lost. They were of weight from two to six carats, and three are remembered

which were of large size. One of these was broken up by the miners to learn

the cause of its luster. Another was

used for years by the boys in playing marbles. By far the largest one was

lost by a Dr. Lloyd, who was employed to oversee the miners, and was one day

working in the pit in the place of a sick hand. He says that about two hours

before sundown, while employed in rais-

ing gravel, he picked up a stone "which was bright and shiny only on one side,

the other sides being covered with a crust of brown stuff. It was about the

size of a guinea egg." He laid it out on a bank under a gum tree, intending

at night to show it to his wife and children as the largest of the "pretty stones"

which had been found. But he forgot all about it. Twelve years later he

learned from experts, who took his de-

scription of the stone, that his "guinea egg" was a diamond, which, if pure,

must have been worth about twenty-five millions of dollars.

Smoke Pogue's "Sitting Bull Durham Tobacco"

**Traveling is Extra Hazardous.**

If the tourist is unprovided with some medi-

cinal resource. Chances of temperature, food

and water of an unaccustomed or unwhole-

some quality, and a route that lies in the

tropics or other regions where malaria exists,

are each and all fraught with danger to one

who has been improvident enough to neglect

a remedial safeguard. The congested traf-

fic of many foreign ports by landfall sea es-

tablishes the fact that Hostetter's Stomach

Bitters enables those who use it to encounter

hazards of the nature referred to with im-

punity; and that, as a medicine adapted to sud-

den and unexpected exigencies, it is pecu-

liarily valuable. Disorders of the liver, the

bowels and the stomach, fever and ague,

rheumatism and nervous ailments, brought

on by exposure, are among the maladies to

which emigrants, travelers and new settlers

are most subject. Those and others yield to

the action of the Bitters promptly and com-

pletely.

**PATENT RIGHTS AT AUCTION.**—The regular

monthly auction sale of Patent Rights occur-

ing Monday last at the New York Patent Ex-

change, 67 Liberty St., N. Y. Among the most notable

were Combination Table Bedstead, \$600;

Pump, \$1,100; Wood Ching and Splitting

Machine, \$3,100; Spring Bedsteads, \$5,000;

Hay Loaders, \$1,500; Car Windows, \$550;

Insect Destroyer, \$550; Potato Dropper,

\$1,000; Saddle Tree, \$800.

**Caught at Last.**

The notorious depredator, Kate Arrh, who

has for so many years eluded the most com-

petent and skillful detectives, has been caught

at last in Buffalo, N. Y. For further particu-

lars ask your druggist for a bottle of Dr. Sage's

Catarrh Remedy, admitted to be the best re-

medy for catarrh yet compounded.

Though they may obstinately resist the

action of other external remedies, ulcers con-

taining proud flesh, swellings, tumors, lepro-

sus and scrofulous sores speedily heal under

the purifying and soothing influence of

Henry's Carbolic Salve, the promptest and

most efficient topical application ever dis-

covered or used. It is believed that there is no

chronic sore or eruption that may not be erad-

icated by this incomparable purifier. Sold by

all druggists.

**Every one who thinks of buying an organ**

should read a circular headed "Useful In-

SAPONIFIER

&lt;