

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

SHIRT WAISTS IN FAVOR. They Still Continue to Hold Their Own With the Ladies. The shirt waist seems to have been adopted as a permanent part of the Canadian woman's outfit. The predictions made each year by critical observers have never been borne out by facts. The year the leading dealers report as large an assortment of these simple but convenient garments as ever before. Already new designs in the market and beyond these the creations may be studied which are to be worn next July. For spring wear, the tendency is toward silks and silk mixtures. There is already a notable variety in these attractive textiles. Tulle, wash silk, corded silk, China silk and several French combinations of silk with other tissues are upon the counters and have won merited praise. In decorative treatment there is a larger latitude than last season. To the critic it would seem as if woman had grown tired of a simple exterior and were about to replace it with rich ornamental effects. This is noticeable in many details. There is a larger use of stripes, dots, figures and geometrical patterns in the dress goods. Lace stripes and insertions, embroidery in silk floss, tucks and pleats, straps and other ornaments are finding a much more generous employment. While this, however, makes the shirt waist more expensive than formerly, it is more attractive and satisfactory to the wearer. Thus far there has been no great change in the cut and general effect of the waist. In many the yoke has been given up. In others there has been adopted a slight pushing toward the belt, suggesting a modified Russian blouse effect, so popular a few years ago.

Summer Gown's Hip Yoke. The hip yoke evidently is going to be a distinctive feature of the thin gowns, and it will vary in width as it is most becoming to the figure according to the material, but one favorite motif for dimity and batiste is the lingerie tuck-in effect. Rows of lace insertion running around make a very pretty narrow yoke for a null gown, while another combination is vertical lines of lace insertion set together with bands of tulle or silk. This may also form a bodice yoke or any other form of bodice trimming for muslin dimity or silk mousseline.

Silver on Wedding Gowns. Silver is the latest smartness introduced upon wedding gowns. This has proved to be one of the foreign innovations which have been taken without hesitation. There is a chaste beauty about glints of gold or silver which befits the occasion. Its harmony with lace and fineness is another innovation.

Hats Lower and Wider. Hats are becoming lower and wider. Soft draperies are arranged over the crowns and long feathers droop over the sides. Silk, satin and velvet follow each other in style. The new modes are something on the Gainsborough order, though not quite so pronounced. The popular hat is caught up at the side, when flattened, as it were so that the turned brim is not so much off the head. The style is one that is becoming to most persons. Not only the color, but the shape of the hat should harmonize with the costume. With a tailor costume, correct and neat it would be a mistake to wear a jaunty turned-up hat; a plain toque or turban is suitable in that case. When an elaborate dress the picture hat is the most suitable. A novelty of the time for felt hats is to line the brim with light colored chiffon, whirly or gauze, or other light material, but this is, of course, for dressy toleets only.

Black and White Stylish. White gowns are still the most fashionable for evening wear. Crepe de chine, chiffon, mousseline de soie, broadcloth and Venetians are all employed in their construction. The diaphanous fabrics are tucked and shirred and trimmed elaborately with lace. Black and white continues to be a stylish and most effective combination. Very lovely black evening gowns are made from shirred, dotted or striped tulle, but this is, of course, for dressy toleets only.

Skirts Growing Longer. Skirts, with the exception of walking skirts, pure and simple, and of those skirts for skating, grow longer and longer. It is a difficult matter at one and the same time to hold up a long wrap and a train and a short skirt with a long wrap is tabooed—"unparliamentary" some one has called it. The best dress-makers now insure the graceful sweep of the skirt by means of an ingenious arrangement of shot around the hem. Curled little plying cords are carried twice or thrice around the skirt, as material and length demand. This is a

THE USE OF WHITE. It is Still in High Favor and Will Continue to Be So.

The fancy for white continues in full force and will doubtless outlast the winter, although for cold weather white costumes are less convenient than for warm weather, since wool and silk do not bear laundering like linen and cotton. They can be well cleaned by the dry process, however, and such materials as cashmere, henrietta, French flannel and nun's veiling may be simply washed, although washing always has a tendency to make them yellow.

White flannel or cashmere shirt waists are extremely pretty and may be readily washed if they are made without a lining, like the ordinary ones of percale or seprary. Gold, silver or steel buttons form



CLOTH COSTUME.

A pretty decoration, although if the latter are used they must be removed when the white is laundered. The regular shirt sleeve, gathered into a cuff, is being abandoned in favor of the plain tight sleeve, flaring over the hand or finished with a circular ruffle. The picture illustrates a gown of blue cloth. The skirt has a plain tablier, but is laid in stitched plaits at the side and back. The bolero, rounded in front, is trimmed with stitched applications of the cloth and has a sort of vest of black and white striped silk. The collar and little collar are of purple or white silk. There is a wrinkled belt of white silk. The hat of white felt is trimmed with white and black plumet and white tulle.

JUDIC CHOLET.

TRIMMINGS. Ornamentations of All Sorts in Excessive Demand.

The increasing fondness for fine and elaborate decoration is gradually tending toward over-ornamentation. Embroidery made on goods in the piece is no longer acceptable, the idea now being to have each part of the costume embroidered or otherwise decorated in accordance with its shape when the gown is completed.

Needwork of all kinds is a greatly favored decoration. The finer and more delicate it is the better, and lace, tulle, drawn work, gold, silver and silk threads are combined in all sorts of ways. This



EVENING GOWN.

excess of luxury implies a subsequent reaction in favor of extreme plainness which will be sure to develop sooner or later and which will be a novelty and rather a relief after such a superfluity of ornament.

The picture shows one of the latest ideas for an evening gown. It is of brocade mauve silk, the skirt being trimmed with applications of guipure and opening over a tablier of plain silk. The bolero corsage has a short open bolero of satin embroidered with spangles, and the décolletage is framed in four folds of white mousseline de soie. The wrinkled sleeves extend only to the elbow, where they are finished by a ruffle mousseline de soie. The unusual part of the costume consists of the wattleau part of white mousseline de soie, which falls from the bolero, extending all the way across the back.

JUDIC CHOLET.

WINTER STYLES. Different Variations of the Fashionable Skirt.

There is a tendency toward the Louis Seize styles in some of the new models. The skirt is plaited, the bolero pointed, there is a fichu drapery around the shoulders, and frills of lace or mousseline de soie ornament the sleeves at the elbow.

The short skirt has totally dropped from receptions and all social occasions, and the demitrain, which has been universal since this law came into action, is now to be largely replaced by the full train, long and ample. The front is as long as it can be without the wearer walking upon it.

Linings making one with the skirt will be still much worn during the winter for costumes for general service and walking, as the separate lining is inconvenient in many respects for such gowns. Plain tailor made walking skirts are of-



CLOTH BOLERO.

ten today without a lining, being made of double faced golf cloth, which is very thick and warm. A flannel shirt waist is the accompanying bolero.

JUDIC CHOLET.

STYLES AND COLORS. Delicate Tints Continue to Enjoy High Favor.

Straight necks are seen in great variety and are worn for walking, driving and traveling. The simplest form is perfectly plain, slightly curved at the side seams and finished with stitching. The more elaborate ones are laid in plaits, and in one model these plaits are mounted on a yoke which forms a sort of short bolero. The plaits are hollow and are stitched flat except toward the foot.



TEA GOWN.

where they are left free to flare. The collar and sleeves are also plaited, and the sleeves are wide at the wrist.

The pastel tints worn during the summer have merged into Louis Seize shades, which are franker and fresher, but still of a soft and vague character. There is also a new line of rich brocade silks, having a plain or plaited black ground upon which appears a Louis Quatorze or Louis Seize design in one color—ruby, emerald green, amethyst, old rose or peacock blue.

JUDIC CHOLET.

HOW TO DEHORN. USING A CLIPPER IN ONLY A FRACTION OF A SECOND.

C. S. Briggs in The American Agriculturist describes his system of de-horning cows.

"I use a clipper which costs complete about \$12. It is better to have two men to do the cutting, as it is desirable to have plenty of power. Then the obstinate ones come just the same. It only requires a fraction of a second for an experienced hand to remove a horn. Gentleness should be used, but be there for business. A mixture of tar and carbolic acid will keep the flies away if put on every few days. We use 1 or 2 per cent acid mixed well



DEHORNING A COW.

with the tar. If dehorning is done in cold weather, the animals should be kept as warm as possible. "My method is to hitch the animal around the neck with a good, strong rope, with about two feet of slack. Then, with the leader in the nostrils, pass the rope attached to it around under the tail and bring the head around as far as possible. Let a man stand on the opposite side and take the leader firmly in one hand and grasp with the other hand the end of the rope that has been passed under the tail, including the other. Keep everything taut. Take the horn off. The instant this is done let go of the leader with both hands. Turn the head the other way and repeat. Do not have a knot in the end of the leader rope, for it might catch under the tail and stagger the animal. Before cutting, grease the hair around the horns well back, so as not to cut any more of it than is necessary, as it is a great protection. Have plenty of room to work."

JUDIC CHOLET.

Richness of Milk. When there is a near prospect of a pretty high standard for milk being established, it is of some interest to learn the conclusions reached bearing on the question as to some of the factors determining the richness of milk.

By C. D. Smith, after five years' study, and noted in the proceedings of the Society for Promoting Agricultural Science. The conclusions in question are:

First—A cow yields as rich milk as a heifer as she will as a mature cow.

Second—The milk is as rich in the first month of the period of lactation as it will be later in the season, during the last few weeks of the milk flow, when the cow is rapidly drying off.

Third—There is little difference in seasons as to the quality of the milk. While the cows are in pasture the milk is neither richer nor poorer, on the average, than the milk yielded when the cows were on winter feed.

Fourth—The milk of a fair sized dairy herd varies little in composition from day to day, and radical variations in this respect should be viewed with suspicion.

Practical men might do worse than study these conclusions and express their opinions thereon. We would draw attention on our part to the conclusion regarding sameness in quality of winter fed and pastured milk.

Land of Butter Makers. It is an odd and interesting fact that Denmark, the butter making country of the world, bought from the United States last year 35,000,000 pounds of oleo oil, with which to make oleomargarine, and that the Danish farmers and butter makers use oleomargarine on their tables.

C. M. Fay of Copenhagen, is in the business of importing oleo. He came to Kansas City, says The Star, to see the packing houses and to make business arrangements. The butter of Denmark is known for its excellence throughout Europe. The Danish creameries have learned the scientific way of making the best butter, and the Danish government has passed laws to insure its purity. England alone last year imported \$14,000,000 worth of butter from Denmark, and yet the Danish farmers spread oleomargarine on their bread. The reason is simply the frugality of the Danish butter makers. Their best butter is worth 40 cents a pound, oleo can be bought for about 15 cents a pound. Therefore, whenever a Danish family eats a pound of oleo it makes 25 cents.

Working Butter. If the butter is sufficiently solid and at the right temperature, 58 to 60 degrees in summer and two to four degrees warmer in winter, the process of working can be entirely completed before taking from the churn, says a correspondent of The National Stockman. Should it not be possible in summer to hold it at a proper temperature and it becomes too soft for final treatment it may be removed to a butter bowl and placed where it will harden, when the finishing touches may be given.

It is entirely needless to rework butter if proper temperature has been secured. All that working means anyway is to evenly incorporate the salt and expel the surplus moisture. If this can be accomplished at one operation further manipulation is not only unnecessary but altogether harmful, since every additional stroke of the ladle after that point has been reached serves to break the grain and render the butter saltlike.

Class Resemblance. "So your name is Dorothy, Well, Miss Dorothy, do you know that you are the perfect image of your papa?" "Oh, yes! I am often taken for my papa."—Harlem Life.

The latest scheme for taking fish from the Delaware river is to sink logs that are hollow, which are known to be resorts for all kinds of fish in winter. The fish fill the logs and when they are raised to the surface the lucky fisherman is rewarded with a big haul.

FRUITFUL PLANTS. GROWING CARNATIONS. Their Culture Out of Doors is Simple, Easy and Satisfactory.

A few persons succeed with carnations indoors. The out of door culture of carnations, however, as described by a writer in Country Gentleman, is simple, easily carried on and repays one by plants laden with dozens of the clove scented beauties. He says:

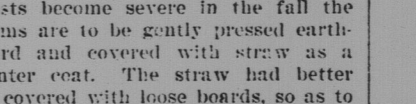
As to kinds to be selected, one may take the ordinary carnations or the Marguerites. It is to be remembered that Marguerite carnations require two seasons to reach a period when they will bloom freely. After once freely blossoming they should be discarded altogether and new seedlings set out. This is a rule adopted by florists in reference to all carnations.

Since most persons are unable to secure the young Marguerite plants, they must be raised from the seed. The seed should be bought from some reliable dealer and sown in a box of loose earth as one would sow cabbage seed. At any time in June or July this may be done. Soaking the seed overnight, not planting too deeply and shading the surface of the soil to prevent the seeds are some precautions to be taken.

As soon as the seedlings are four or five inches tall they are ready to be transplanted to the bed. In selecting a place for a carnation bed one should bear in mind that afternoon shade is advisable. For this reason plants growing to the east of some building are usually the finest ones.

Carnations require a rich, loose soil of the composition of good garden soil. The bed should be kept free from weeds. The surface of the soil must be kept loose. Water is to be given only when the soil becomes dry and not daily. If the season is favorable, Marguerite carnations will bloom somewhat the first fall. However, if they do not, they will make it all up the following summer. As soon as the frosts become severe in the fall the stems are to be gently prosed earthward and covered with straw as a winter coat. The straw had better be covered with loose boards, so as to prevent wind and frosts from disturbing it. On the approach of spring, late in April, the mulch should be removed. The warm rains and stimulating sunshine soon awaken sprouts, which push upward and in June bear fragrant masses of carnations.

Water Gardening. A noble aquatic plant is Victoria regia. A Texas correspondent tells Gardening that he has grown and bloomed this plant out of doors, much to the pleasure and wonder of every one who saw it. In addition to Victoria he has also about 35 species of water lilies both tender and hardy. The varied colored blooms occasion



VICTORIA REGIA.

much surprise, as many people did not know until they saw these plants that there is any other class of water lilies. The blue and red varieties are a revelation to them.

The bottoms of his little lakes being clay, not fit to plant lilies in, it was necessary to plant everything in half barrel and boxes. Even on the Victoria are grown in submerged boxes of rich soil.

The accompanying illustration shows a portion of a plant of Victoria growing in an aquatic house at the north. Two plants in this house had 16 leaves, the largest of them measuring 6 foot 10 inches in diameter, and the photograph shows one with a little girl sitting on it.

Remedy For Ivy Poisoning. The active deleterious properties of poison ivy, according to Dr. Franz Pfaff of Harvard university, is a non-volatile oil, which is found in all parts of the plant, even in the wood after thorough drying. This oil cannot be washed off with water alone and not readily with the addition of soap. A 70 per cent alcohol solution dissolves and removes it readily. With sugar of lead added to the alcohol, at the point of saturation, this forms an efficient antidote, relieving the itching and preventing the further spread of the disease. The alcohol and sugar of lead, however, should be handled with care, as a small portion taken internally would be a more dangerous poison than the oil of the ivy.

The Christmas Rose. The interest in a pretty plant known as the Christmas rose is not a rose proper, nor does it belong to the rose family, nor does it bloom at Christmas unless in the house, according to American Agriculturist. It belongs to the buttercup family and has waxy, white flowers shaped like marsh marigold. It is a favorite in England. With protection it stands our winters and blooms very early in spring.

Cowpeas For Silage. A veteran dairyman is John Patterson of Adair county, Mo., former president of the State Dairyman's association. Two years ago, says The American Agriculturist, he decided to grow cowpeas for his dairy cattle. When the time came to harvest, the season was so wet that he saw no opportunity to cure the peas for hay. He had never heard of the silo, but had often lost his faith to the point of investing in one. But with the chance of a lost crop staring him in the face he hurried to town, bought enough lumber and immediately built a large straw silo. The cowpeas were soon harvested and put in the silo. He reports that he never had cows do so well before. He also mixed corn and cowpea silage with very satisfactory results. This year he intends to build two more silos and store away an immense acreage of corn for winter feeding. Mr. Patterson now thinks that every progressive dairy farmer should by all means have a silo.

The British Government is the owner of over 25,000 canals.

Holland has nine miles of canal for every 100 square miles of surface, 2,700 miles in all.

The American Jewish Year's Book estimates the number of Jews in the world at 11,000,000. Of these something over 1,053,000 are in the United States. More than a third of these are in the States of New York, and nearly 40 per cent of about 300,000 are in Greater New York alone.

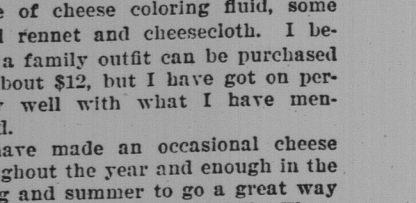
Oh, if some one would only discover how to destroy this machine of militarism that ravages the world!

London is Piccadilly and the Park, or it is nothing. To live in London one must be born rich.

HOMEMADE CHEESE. METHODS AND MACHINERY SIMPLER THAN THE AVERAGE HOUSEWIFE SUPPOSES.

Because of the fancied difficulty in cheesemaking process but few women think of attempting it, says Louisa A. Nash in The American Agriculturist. When a certain routine is followed, it is easy enough, and the "plant" required is so simple and inexpensive that no one need be deterred on that score. The requisites are a tin boiler that will stand inside the usual clothes boiler, a dry thermometer, a triplex or quadruple chopper, a chopping board, a couple of colanders, a homemade cheese press (which can be made from a new coal oil can, a 2 foot board and a 2 by 4 scantling 5 feet long), a bottle of cheese coloring fluid, some liquid rennet and cheesecloth. I believe a family outfit can be purchased for about \$12, but I have got on perfectly well with what I have mentioned.

I have made an occasional cheese throughout the year and enough in the spring and summer to go a great way toward paying the grocery bill. Three milkings may be used in winter and two in summer. Care must be taken to cool the fresh milk before adding it to the other. Place your double boiler on the back of the stove, the inner one resting on something, and put in the milk. Pour warm water into the outer



SIMPLE CHEESE PRESS.

boiler and bring the milk to 82 degrees. For from five to seven gallons of milk add about half a teaspoonful of the coloring fluid and half that quantity of rennet previously mixed with a little water. Stir thoroughly and leave it to coagulate at the same temperature.

When the curd will break off clean from the bottom of your finger, it is time to cut. A long carving knife or anything that will reach down to the bottom of the pan will do. Cut each way, leaving about an inch between the cuts. The heat may now be raised gradually about two degrees every five minutes to 98. Begin in a few minutes by shaking the boiler to help the flying off of the whey, but gently, so that the fat does not escape. Presently stir and repeat the stirring every two or three minutes. In about half an hour the desired temperature ought to be reached. The curd will soon be half its size, and when pressed between the finger and thumb the clots don't stick together. It is now time to take off the fat whey. The approved vat has a tap, but it is quite easy to take off part with a dipper when the curd has settled. Leave it covered an inch or two that it may develop more lactic acid and the curd mat together, after which remove it from the remaining whey.

At this point I take up the inner boiler and place the curd in the two colanders, leaving it there to drip into the large boilers. This straining process, goes on at 90 degrees. Occasionally change the bottom of the curd to the top. When cheddared, instead of a tough, spongy mass, the curd is the texture of cooked lean meat, elastic and fibrous.

Curd mills are used for preparing the curd for salting, but in small quantities it is quite quickly cut with one of the new choppers and chopping board. It should not be cut fine, but of a uniform size as possible, so as to receive the salt evenly, and as near the temperature of 90 degrees as possible. About the same quantity of salt is required for cheese as for butter.

When the heat is lowered to 72 degrees, it is ready for the press. At a higher point the fat is liable to escape, and if too cold the curd particles do not adhere. Bandages are easy to make of cheesecloth. Sew a strip the circumference and height of your tin to a round piece the required size. Another round piece will be needed to lay on the top of the cheese before folding the wall piece down on it.

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